

Biscottis Catering

STAFFED COCKTAIL PARTY MENU

MENU STYLE AND PRICE

We Offer a Variety of Styles of Service and Will Work with you to Create a Custom Proposal. Heavy Passed Hors D'oeuvres, Chef Attended Action Stations and Stationary Displays Available. Menus Are Priced Per Person and Additional Services, Taxes and Fees All Charged Separately. Have Something Different in Mind - Speak With Our Catering Department for More Details.

SERVICE STAFFING

Our Professional Staff Will Attend All Your Catering Needs, From Set Up to Event Execution. Details and Pricing Based on Event Specifications. Final Staffing at Biscottis Discretion. Multiple Full-Service Bartending Options Available. Pre-Set Packages Are Charged Per Person.

ASSORTED DESSERTS

Biscottis offers a wide variety of mini desserts and custom options. Cakes, sheet cakes, cupcakes, mini desserts, cookies, petit fours and so much more. Classic Biscottis cakes available in a variety of sizes. We also offer a wide variety of mini desserts and custom options. For specific information and details, speak with our catering team!

RENTALS

We Can Assist with All Needs for Plates, Glassware, Flatware, Linens, Setup and Delivery. We Also Offer a High-Quality Disposable Option That Includes Plates, Napkins, and Utensils.

Service Fees

BISCOTTIS SERVICE STAFF

The Number of Staff Needed Will Depend on Event Size, Distance and Individual Service Needs. Service Staff Prices Range from \$175 to \$325 Dependent on Event Duration and Logistics.

BARTENDING SERVICE #1

\$300 Per Bartender - Up to 5 Hours of Serving Time Per 50 Guests. Includes One Full-Service Bartender, Coolers, Ice and Disposable Drinkware. Client to Provide Alcohol, Beer and Wine, Mixers, Waters, Garnishments and Soft Beverages. Certificate of Insurance Included.

BARTENDING SERVICE #2

\$300 Per Bartender - Up to 5 Hours of Serving Time Per 50 Guests. Plus \$8.00 Per Person for Mixer Package that Includes: Coke, Diet Coke, Sprite, Ginger ale, Water, OJ, Cranberry, Pineapple Juice, Soda Water, Tonic Water, Lemons, Limes, Oranges and Cherries. Ice and Disposable Drinkware. Certificate of Insurance Included. Client Providing All Beer, Wine and Alcohol - Biscottis Staff to Serve.

EVENT PRODUCTION FEE

Our 13% Event Production Fee is Applied to all Biscottis Catering Events. Biscottis Does Not Charge Individually for Site Visits, Walk Throughs, Meetings, Graphic Art Signage, Vendor Meetings, Small Catering Equipment Usage, Travel Time, Insurance Certificates and Processing Fees. Biscottis is Fully Licensed, Bonded and Insured. Service Charges are Paid Directly to Biscottis Catering. This is Separate from any Gratuity or Delivery Fee. Which is Paid Directly to the Employee who Performs the Service. Gratuities are Solely at Discretion of the Client.

Cocktail Party Packages

CHOOSE 5 - \$28 PER PERSON

CHOOSE 6 - \$30 PER PERSON

CHOOSE 7 - \$35 PER PERSON

CHOOSE FROM MENU ITEMS
BELOW FOR A FULLY CUSTOM
EVENT. DESSERTS AND
STATIONARY DISPLAYS CAN
BE ADDED TO PACKAGES.
SERVICE FEES, RENTALS,
BEVERAGES AND TAXES ALL
CHARGED SEPARATELY.

VEGETARIAN

Fresh Vegetable Spring Roll with Sweet Chili Sauce
Rosemary Shortbread Cookie with Fig Jam, Lemon and Goat Cheese
Caprese Skewers with Basil and Balsamic Reduction
Crispy Mac N Cheese "Lollipops"
Savory Cherry Tomato Tarte Tartin with Goat Cheese
Spinach and Cream Cheese Stuffed Mushrooms
Fresh Sliced Tomato, Mozzarella and Basil on Crostini
Crispy Arancini Bites with Marinara Sauce and Herbs
Creamy Tomato Soup Shooters with Grilled Cheese
Roasted New Potatoes with Spinach, Caramelized Onions and Fontina
Cucumber and Avocado Spring Roll with Mustard-Soy Sauce
Southern Style Deviled Eggs with Pimento Cheese
Caribbean BBQ Jackfruit with Cornbread Cracker
Pecan and Boursin Cheese Stuffed Mushrooms
Eggplant Parmesan Sliders

SEAFOOD

Seared Tuna on Wonton Chip with Wasabi Crème Fraiche
Smoked Salmon Blinis with Creme Fraiche and Caviar
Herb Shrimp Skewers with a Citrus Dipping Sauce
Crispy Coconut Shrimp with Creamy Tangerine Dipping Sauce
Crab Cakes with a Smokey Tomato Remoulade
Shrimp Cocktail with Biscottis Ginger Citrus Cocktail Sauce
Creamy Lobster-Tarragon Salad Served in Endive Cups
Shrimp and Grit Shooters with Chorizo Paprika Dressing
Lump Crab Salad Served in Tortilla Crisp
Assorted Sushi Bites with Salmon, Crab and Tuna

THIS MENU REQUIRES SERVICE STAFF

MEAT AND POULTRY

Mini Cheeseburger Sliders with Lettuce, Burger Sauce and Pickle

Grilled Beef Kabobs with Creamy Horseradish Sauce

Korean Beef Kabobs in Gochujang Glaze with Crispy Shallots

Beef and Asparagus Negimaki with Miso Glaze

Braised Short Rib on Gruyere Crostini with Horseradish Creme Fraiche

Spinach and Feta Meatballs with Apricot Marinara

Beef Tenderloin Slider with Roasted Red Peppers and Boursin Cheese

Mini Carne Asada Tacos with Citrus Slaw, Cotija Cheese

Crispy Chicken Empanada served with Creamy Garlic Aioli

Chicken Kabobs with Creamy Peanut Pesto Dipping Sauce

Thai Chicken Spring Roll with Creamy Sesame Dipping Sauce

Crispy Chicken and Waffle Bites with Maple Bourbon Syrup

Chicken Tinga Tacos with Cilantro Cream and Queso Fresco

Grilled Chicken Silver Dollars with Rosemary and Caramelized Onions

Smoked Turkey Slider with Bacon, Marinated Tomatoes and Aioli

Crispy Bacon Mac N Cheese "Lollipops"

Potato Skins with Bacon, Cheddar and Crème Fraiche

Brie, Bacon and Mushroom Phyllo Cups

Antipasto Skewers with Meats, Cheeses and Assorted Toppings

Roasted Acorn Squash and Prosciutto on Crostini with Walnut

Balsamic Drizzle

Sausage en Croute with Whole Grain Mustard Dipping Sauce

Pulled Pork BBQ Silver Dollars with Coleslaw and Pickles

Lamb Lollipops with Mint Roasted Red Pepper Chutney **

Lamb Slider with Feta and Tzatziki

THIS MENU REQUIRES SERVICE STAFF

Stationary Displays

GRILLED BRIE DISPLAY

Topped with Raspberry, Orange Honey Chutney
with Grapes, Berries and Crackers

ARTISAN CHARCUTERIE DISPLAY

Assorted Cheeses and Cured Meats with Fresh
and Dried Fruits, Nuts, Crackers and Breads

SPANISH ANTIPASTO DISPLAY

Mahon and Manchego Cheese, Chorizo, Almonds,
Olives, Marinated Mushrooms and Crackers

GRAND CRUDITÉ DISPLAY

Vegetables with Caramelized Onion Cheddar Dip,
Creamy Sesame Dressing and Ranch Dressing

SPINACH AND ARTICHOKE FONDUE

with Veggie Sticks and Pita Crisps

MEDITERRANEAN DISPLAY

Whipped Feta Spread, Hummus, Vegetable
Tabbouleh, Marinated Tomatoes, Olives, Artichokes
with Naan, Pita Crisps and Sliced Cucumbers

Mini Desserts

CLASSIC COOKIES

Lemon Cooler, Heath Bar & Double Chocolate
No Minimum Order \$1.50 Each

STANDARD PETITE DESSERTS

Salted Caramel Brownies, Blondie's, Coconut Macaroons,
Raspberry Shortbread Bars, Magic Bars \$2.50 Each

CUSTOM PETITE DESSERTS

Fruit Tarts, Key Lime Tarts, Mini Eclairs, Classic
Petit Fours - Chocolate or Vanilla, Crème Puffs
\$3.50 - \$4.00 Each

CLASSIC CUPCAKES

German Chocolate, Coconut, Carrot, Tropical Orange,
Classic Chocolate, Triple Chocolate, White Chocolate
Raspberry, Boston, Red Velvet, Salted Caramel,
Mixed Berry, Pink Champagne
Mini \$2.75 / Standard \$4.00 / Jumbo \$6.00

DESSERT SHOOTERS

German Chocolate, Coconut, Carrot, Tropical Orange, Classic
Chocolate, Triple Chocolate, White Chocolate Raspberry,
Boston, Red Velvet, Salted Caramel, Oreo Mousse, Peanut
Butter Mousse, Mixed Berry, Pink Champagne,
Small \$4.50 / Large \$6.00