



# CATERING MENU

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908-347-1759



*Where great food makes the party<sup>SM</sup>*





## Salads

<b>Israeli Couscous</b> Pesto, Roasted Peppers and Grilled Vegetables	\$40 half / \$75 full
<b>Traditional Panzanella Salad</b>	\$40 half / \$75 full
<b>Tri Color Orzo</b> Sun Dried Tomatoes, Olives and Capers	\$40 half / \$75 full
<b>Sugar Snap</b> Sliced Radish, Feta and a Fresh Mint Vinaigrette	\$40 half / \$75 full
<b>Field Greens</b> Cucumbers, Grape Tomatoes, Shredded Carrots and Assorted Dressings	\$35 half / \$60 full
<b>Caesar Salad</b>	\$30 half/ \$60 full
<b>Field Greens with Pear</b> Spiced Walnuts, Fennel and Gorgonzola	\$40 half/ \$65 full
<b>Caprese</b>	\$40 half / \$75 full
<b>Orange Avocado Salad</b> Slivered Almonds, Bermuda onion and Diced Avocado with a Zinfandel Vinaigrette	\$45 half / \$75 full
<b>Strawberry Spinach Salad</b> Fresh Baby Spinach with Candied Pecans and Goat Cheese with White Balsamic Strawberry Vinaigrette	\$45 half / \$70 full
<b>Kale and Brussel Sprout Salad</b> Toasted Almonds, Dried Cranberries Pecorino and Dijon Vinaigrette	\$45 half / \$75 full
<b>Tuscan White Bean Salad</b> Baby Spinach, Olives, Feta, Sun Dried Tomatoes with a Roasted Garlic Vinaigrette	\$45 half / \$75 full



## Beef

### **Beef Options – Tier I**

**\$85 half / \$165 full**

- ❖ Traditional USDA Prime Roast Beef Sliced with Au Jus
- ❖ Mojo Marinated Grilled Skirt Steak Corn and Black Bean Chipotle Relish
- ❖ Marinated Grilled Tri Tip with Onions, Red Pepper, Broccoli, and House made Teriyaki Sauce
- ❖ Slow Braised Boneless USDA Prime Beef Short Ribs, Sweet Chili or Honey Thyme Demi-Glace
- ❖ Grilled USDA Prime Flank Steak with Chimichurri
- ❖ USDA Prime House Made Corned Beef and Cabbage
- ❖ Asian Spice Rubbed Boneless USDA Prime Short Ribs with a Pineapple Ginger BBQ Sauce
- ❖ Grilled Marinated USDA Prime Tri-tip with Chimichurri

### **Beef Options – Tier II**

**\$125 half / \$210 full**

- ❖ Slow Roasted USDA Prime Standing Rib Roast with Horseradish Cream Sauce
- ❖ USDA Prime Blacked Filet Mignon with Gorgonzola Cream Sauce
- ❖ Herb Roasted USDA Prime Filet Mignon with a Roasted Garlic Au Jus
- ❖ USDA Prime Dry Aged Strip Loin Roast with a Cabernet Sauce
- ❖ Smoked BBQ Brisket served with 3 House Made BBQ Sauces
- ❖ USDA Prime Filet Tips in a Wild Mushroom Demi-Glace
- ❖ USDA Prime Filet Mignon Stuffed with Roasted Peppers and Fresh Mozzarella with a Sun-dried Tomato Demi-Glace

**HALF TRAYS SERVE UP TO 12 PEOPLE**  
**FULL TRAYS SERVE 16 – 22 PEOPLE**  
**FULL SERVICE CATERING AVAILABLE**  
**CHEFS / BARTENDERS / SERVERS/ RENTALS**



## **Poultry**

\$85 half / \$160 full

- ❖ The Classics:
  - Parmesan, Marsala, Piccata, Cacciatore, Francese, Murphy
- ❖ Grilled Chicken Bruschetta
- ❖ Stuffed Organic Chicken Breast with Spinach and Ricotta Cheese with White Wine Garlic Sauce
- ❖ Pretzel Crusted Dijon Chicken Breast
- ❖ Grilled Blackened Organic Chicken Breast with a Cranberry Mango Salsa
- ❖ Southern Fried Chicken
- ❖ Tarragon Boneless Chicken Thighs with Mushrooms, Capers and Artichoke Hearts
- ❖ Organic Grilled Boneless Chicken Breast with Asparagus, Sundried Tomatoes in a White Wine Basil Truffle Sauce
- ❖ Organic Chicken Breast Stuffed with Apple Bread Stuffing and Mozzarella topped with a Natural Pan Gravy
- ❖ Grilled Tequila Lime Chicken with Cilantro Pesto
- ❖ Roasted Marinated Chicken Legs and Thighs with Candied Cashews and Apple Carrot Slaw
- ❖ Roasted Maple Chicken with Butternut Squash, Cranberries and Pears
- ❖ Pecan Crusted Organic Chicken Breast with an Apple Cider Maple Syrup Reduction
- ❖ Chicken Cordon Bleu
- ❖ Tunisian Grilled Chicken with Green Harissa Yogurt Sauce
- ❖ Chipotle Mango Glazed Chicken
- ❖ Pineapple Habanero Glazed Chicken
- ❖ Sweet Ginger and Garlic Glazed Chicken with Mixed Asian Vegetables
- ❖ Tuscan Chicken topped with Artichokes, Mushrooms, Tomatoes and Capers
- ❖ Chicken Coq Au Vin
- ❖ Chicken Tandoori
- ❖ Chicken Savoy

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### Pork

\$60 half / \$120 full

- ❖ Sausage, Peppers, and Onions (White or Red)
- ❖ Herb Crusted Medallions of Pork Tenderloin with Apple Walnut Chutney
- ❖ Bleu Cheese and Shitake Milk Fed Stuffed Pork Loin with Port Wine Demi-Glace
- ❖ Pulled Pork
- ❖ Mediterranean Herb Crusted Pork Loin with Ancho Mustard Sauce
- ❖ Slow Smoked BBQ Ribs Served with 3 in house made BBQ sauces
- ❖ Rotisserie Marinated Fresh Ham
- ❖ Roasted Milk Fed Pork Loin with a Wild Mushroom Dijon Sauce
- ❖ Honey Apple Glazed Spiral Ham

### Seafood

\$90 half / \$175 full

- ❖ Shrimp:
  - Scampi, Fra Diavolo, Stir Fry, Smoked Citrus BBQ
- ❖ Seafood Paella
- ❖ Roasted Wild Salmon Filet topped with Braised Leeks and Shitake Mushrooms
- ❖ Pine Nut Crusted Salmon with a Pineapple Salsa
- ❖ Oven Roasted Salmon with a Dill Lemon Beurre Blanc
- ❖ Seafood Fra Diavolo; Shrimp, Clams, Mussels, Calamari in a Chunky Spicy Marinara
- ❖ Grilled Wild Salmon with a Cilantro Lime Sauce
- ❖ Pan Roasted Mahi-Mahi with a Roasted Garlic, Fresh Pepper Coconut Sauce topped with Mango Edamame Salsa
- ❖ Jumbo Shrimp and Chorizo with Diced Tomatoes in a White Wine Garlic Sauce
- ❖ Roasted Wild Salmon with a Cranberry and Orange Glaze
- ❖ Miso Glazed Cod with a Soy Infused Butter Sauce
- ❖ Pan Roasted Halibut with Saffron Tomato Fondue and a Light Bacon Vinaigrette
- ❖ Wasabi Pea Crusted Seared Tuna with an Avocado, Tomato and Cucumber Salsa

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## **Pasta**

\$55 half / \$95 full

- ❖ Baked Mac and Cheese with and without Amish Bacon
- ❖ Penne Vodka Roasted Red Pepper and Green Peas
- ❖ Stuffed Rigatoni topped with Marinara and Mozzarella
- ❖ Tortellini Bolognese Ground Beef , Veal and Pork with Onions, Carrots, Tomato, Fresh Herbs, Touch of Cream
- ❖ Penne Alfredo Roasted Onion, Button Mushrooms, Asparagus, Four Cheese Cream
- ❖ Pasta Primavera Mixed Seasonal Vegetables, White or Red Sauce
- ❖ Cavatelli and Broccoli, Diced Tomatoes, White Wine Garlic Sauce
- ❖ Farfalle Artichoke Hearts, Grilled Chicken, Roasted Peppers, Green Peas, Basil Pesto Cream Sauce
- ❖ Classic Baked Lasagna
- ❖ Lasagna Bolognese
- ❖ Goat Cheese and Vegetable Lasagna Roasted Veggies, Ricotta, Goat Cheese, Fresh Herbs, Vodka Sauce
- ❖ Roasted Chicken and Mushroom Fettuccine
- ❖ Penne with Artichoke Hearts, Asparagus, Portabellas and a Roasted Garlic Sauce
- ❖ Fusilli with Goat Cheese, Sweet Peas and Prosciutto
- ❖ Farfalle with House made Sweet and Hot Italian Sausage, Tomatoes and Basil
- ❖ Wild Mushroom and Baby Kale Ravioli with a Caraway Cream Sauce
- ❖ Penne with Grilled Chicken and Roasted Peppers tossed in a White Wine Kale Basil Pesto Sauce
- ❖ Orecchiette Broccoli Rabe and Sausage

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## **Vegetables**

\$50 half / \$85 full

- ❖ Green Bean Almandine
- ❖ Bacon Shallot Roasted Brussel Sprouts
- ❖ Grilled Asparagus with Balsamic Glaze
- ❖ Honey Glazed Baby Carrots
- ❖ Roasted Medley of Mushrooms
- ❖ Cream of Spinach with Cognac and Shiitake Mushrooms
- ❖ Broccoli Rabe and Roasted Garlic
- ❖ Cauliflower Au Gratin
- ❖ Braised Collard Greens and Mustard Greens with Ham Hock
- ❖ Seasonal Vegetable Medley
- ❖ Roasted butternut Squash with Baby Spinach and Crumbled Stilton
- ❖ Traditional Ratatouille
- ❖ Bok Choy with Water Chestnuts and Sherry Hoisin Glaze
- ❖ Champagne and Honey Infused Parsnip Puree
- ❖ Sautéed Organic Kale with Roasted Shallots
- ❖ Ginger Roasted Carrots and Snap Peas
- ❖ Grilled Green Bean Almandine
- ❖ Kale and Brussel Sprouts with Toasted Almonds, Pecorino and Dijon Vinaigrette

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## **Starch**

\$50 half/\$85 full

- ❖ Baked Beans, with Roasted Onion, Bacon, Birch Beer Reduction
- ❖ Oven Roasted Potatoes
- ❖ Butter Whipped Potatoes
- ❖ Potatoes Au Gratin
- ❖ Sweet Potato Casserole, with Pecan Praline Crunch
- ❖ Potato Pierogies
- ❖ Chestnut Cranberry Corn Bread Stuffing
- ❖ Creamy Pecorino Polenta
- ❖ Roasted Garlic and Chive Whipped Potato
- ❖ Spicy Parmesan Potato Wedges
- ❖ Tri Colored Orzo, with Stewed Garlic and Cherry Tomato
- ❖ Rustic Stuffing, with Roasted Tomatoes & Fontina
- ❖ Sweet Potato Puree infused with Cream Cheese and Sundried Tomatoes
- ❖ Smashed Red Bliss Potatoes
- ❖ Roasted Fingerling with Herbs and Sea Salt
- ❖ Smashed Sweet Potatoes with Gorgonzola and Amish bacon
- ❖ Vegetable Fried Rice
- ❖ Coconut Ginger Rice
- ❖ Wild Rice with House made Italian Sausage and Pine Nuts
- ❖ Traditional Dirty Rice
- ❖ Skin on Mashed Yukon Golds with Bacon, Aged Cheddar and Chives
- ❖ Brown Rice Pilaf with Prosciutto and Sundried Cranberries
- ❖ Black Beans, Chorizo and Rice
- ❖ Grilled Herb Crusted Fingerlings

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## Dessert

### **Mini Pastries**

**33.00 per dozen**

- ❖ Mini Cannoli and Chocolate Dip, Lemon Bar, Pecan Tartlet
- ❖ Cheesecake Square Vanilla, Chocolate Swirl, Red Velvet,
- ❖ Mini Crème Éclair, Mini Crème Puff
- ❖ Chocolate Mousse Profiterole, Fudge Brownie, White Chocolate Blondie,
- ❖ Oreo Cheesecake Truffle, Party Cake Petit Fours, Berry Tartlet, Tropical Fruit Tartlet
- ❖ 7 Layer Bar (Graham Cracker, Chocolate, Butterscotch, Pecans)
- ❖ Mini Napoleon Add Raspberry Jam and Caramel Apple Crumb Bar

### **Traditional Cookies**

**14.95 per pound**

- ❖ Chocolate Chip
- ❖ Double Chocolate
- ❖ Oatmeal Raisin
- ❖ Peanut Butter
- ❖ Traditional Sugar
- ❖ Lemon Sugar

### **Gourmet Cookies**

**19.95 per pound**

- ❖ Almond Horn
- ❖ Biscotti Plain, Cinnamon, Chocolate Chip, Pistachio, Cranberry-Apricot
- ❖ Butter Cookie Maraschino Cherry, Rainbow Sprinkles
- ❖ Butterscotch M&M
- ❖ Ciambelline Al Vino
- ❖ Coconut Macaroon Add Chocolate Dip
- ❖ Double Chocolate Walnut
- ❖ Macarons Dulce Du Leche, Chocolate, Pistachio, Raspberry, Mango
- ❖ Lemon Basil Meringues
- ❖ Madeleine
- ❖ Pignoli
- ❖ Ranger (Rice Crispies, Brown Sugar, Pecans)
- ❖ Raspberry Linzer

### **Chocolate Treats & Cordials**

**33.00 per dozen**

- ❖ Chocolate Dipped Strawberries
- ❖ Cherry Cordials
- ❖ Nutella Chocolate Truffles
- ❖ Coconut Truffles



## Dessert Stations

### **Chocolate Fountain**

**6.95 / pp**

The Fountain is surrounded by an astonishing array of Strawberries, Pineapple, Marshmallows, Pretzels, Graham Crackers, Rice Crispy Treats, and Biscotti.

## Chef Tended Stations

### **Ice Cream Bar**

**5.95 / pp**

Includes: Vanilla & Chocolate Ice Cream, Chocolate Syrup, Caramel Syrup, Whipped Cream, Chocolate Chips, Cherries, Crushed Wet Walnuts, Jimmies & Rainbow Sprinkles and Crushed Oreos

### **Soft Serve Ice Cream Machine Bar**

**575.00**

Includes: Vanilla & Chocolate Ice Cream, Chocolate Syrup, Caramel Syrup, Whipped Cream, Chocolate Chips, Cherries, Crushed Wet Walnuts, Chocolate & Rainbow Sprinkles and Crushed Oreos

### **Waffle Ice Cream Sandwich Bar**

**7.95 / pp**

Fresh Vanilla, Chocolate and Red Velvet Waffles, Vanilla, Chocolate and Cabernet Sauvignon Ice Cream. Salted Caramel and Chocolate Fountain. Sprinkles, Cherries, Whipped Cream and Bourbon Maple Syrup

### **Malt Shoppe**

**9.95 / pp**

Ice Cream Sundae Bar, Milk Shakes, Malts and Float Bar with Attendant Made to order Ice Cream Sundaes, Cones, Cups, Milk Shakes, Malts & Floats Vanilla, Chocolate, and your choice of Specialty Flavor, Hot Chocolate, Caramel, and Strawberry Toppings, Bananas, Nuts, Cherries, and Whipped Cream, Vanilla and Cherry Syrups, Root Beer and Coke for Floats.

### **Crepe Flambé**

**6.95 / pp**

*\* Min of 35 guests*

Fresh Homemade Crepes with Choice of Fresh Organic Berries, Nutella, Cherries Jubilee, Banana Foster, Fresh Whipped Cream and Powdered Sugar.

### **Soft Serve Ice Cream Truck Available**

Contact for pricing

Customer Cakes, Sheet Cakes, Pies and other Desserts are available.  
Contact us for more information.

No event is complete without something sweet and sinful. We can provide you with anything and everything from finger desserts to an artful and stunning cake!



**“WE KNOW HOW TO MAKE YOUR  
EVENT THAT MUCH MORE SPECIAL.”**

*-Chef Brian Kirpan*

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