



CORPORATE OPTIONS

BKCATERS.COM

908-347-1759



Where great food makes the partySM





BREAKFAST PACKAGES

All Packages include: Paper Products and Serving Utensils

CONTINENTAL

12.95 per person – Minimum 10 People

Freshly Baked Danish, Assorted Muffins, Delicious Scones, Gourmet Bagels and Organic Seasonal Fruit Display

Butter * Assorted Cream Cheese * Jelly

Served with Freshly Brewed Gourmet Coffee and Choice of Orange, Cranberry or Grapefruit Juice

Bagels and Lox

17.95 per person – Minimum 10 People

Fresh Baked Bagels with in house Smoked Salmon topped with Capers, Red Onions, Egg and Dill.

Butter * Assorted Cream Cheese * Jelly

Served with Freshly Brewed Gourmet Coffee and Choice of Orange, Cranberry or Grapefruit Juice

The Healthy Start BREAKFAST

14.95 per person – Minimum 10 People

Assortment of Freshly Baked Muffins, Fruit Yogurt, Kellogg's Cereal, Gourmet Bagels and Fresh Fruit Salad

Butter * Cream Cheese * Jelly

Served with Freshly Brewed Gourmet Coffee and Choice of Orange, Cranberry or Grapefruit Juice

DELUXE BREAKFAST BUFFET

17.95 per person – Minimum 20 people

Fluffy Scrambled Eggs, French Toast, Sausage, Bacon, Home Fries, Assorted Muffins, Gourmet Bagels and Fresh Fruit Salad

Ketchup * Syrup * Breakfast Rolls * Butter * Cream Cheese * Jelly

Served with Freshly Brewed Gourmet Coffee and Choice of Orange, Cranberry or Grapefruit Juice

Prices do not include sales tax or 10% service charge for deliveries.



GOURMET ASSORTED SANDWICH DISPLAY

23.99 per person

Please Choose Four Options

- ❖ Italian- Ham, Salami, Prosciutto, Provolone and Baby Arugula
- ❖ Organic Chicken Cutlet- Fresh Mozzarella, Roasted Peppers, Baby Kale and Pesto Aioli
- ❖ Turkey- Boars Head Turkey with Baby Arugula, Vermont Cheddar and Cranberry Aioli
- ❖ Veggie- Fresh Mozzarella, Grilled Zucchini, Eggplant and Squash
- ❖ The Caprese: Fresh Mozzarella, Petite Heirloom Tomatoes and Basil Pesto
- ❖ In House Made Roast Beef with Creamy Horseradish Sauce, Baby Spinach and Roasted Peppers
- ❖ Cordon Bleu- Breaded Chicken Cutlets, Smoked Ham, Swiss Cheese and Honey Mustard
- ❖ Caesar- Baby Organic Crispy Kale, Chicken, Imported Parmesan and Creamy Caesar Dressing

Includes Pasta Salad, Tossed Salad with Assorted Dressings, Organic Fruit Display, Freshly Baked Cookies and Brownies, Soda, Bottled Water and Plastic Goods

HOT LUNCH MENUS

12 guests and up on all lunch and dinner menus

The Classic

26.75 per person

Salmon with a Lemon Caper Sauce
Grilled Chicken with Sundried Tomatoes, Asparagus and Truffle Broth
Grilled Herb Crusted Fingerling Potatoes
Caesar Salad
Freshly Baked Cookies and Brownies

South of the Border

24.75 per person

Chicken Quesadillas and Vegetable Quesadillas
Beef Burritos
Yellow Rice
Guacamole and Chipotle Sour Cream
Mixed Green Salad
Freshly Baked Cookies and Brownies



Southern Comfort

24.95 per person

Slow Smoked Pulled Pork with Fresh Rolls
Country Fried Chicken
Creamy Macaroni and Cheese
Elotes off the Cob
Tossed Salad with Assorted Dressing
Freshly Baked Cookies and Brownies

Mediterranean Medley

28.95 per person

Mediterranean Chicken Breast with Tomatoes, Olives and Capers
Kale Pesto Salmon with Artichokes
Lamb and Date Moussaka
Tri-Color Orzo Salad
Freshly Baked Cookies and Brownies

Asian Menu

27.95 per person

Chili Teriyaki Tri-Tip
Miso Glazed Salmon
Veggie Fried Rice
Orange, Avocado and Spinach Salad
Freshly Baked Cookies and Brownies

Vegetarian

27.95 per person

Beyond Meat Chicken Tandoori
Coconut Jasmine Rice
Harissa Grilled Green Beans
Raw Vegetable Salad
Freshly Baked Cookies and Brownies

Mardi Gras

27.95 per person

Chicken & Sausage Jambalaya
Red Beans and Rice
Marinated Zucchini, Squash & Peppers
Cajun Cheese Bread
Freshly Baked Cookies and Brownies



MAKE-YOUR-OWN BARS

Taco Bar

28.50 per person

Flour Tortillas

Choice of Three: Pork Carnitas, Chipotle Pulled Brisket, Blackened Tilapia, Cumin,
Lime, Cilantro Pulled Chicken, Grilled Vegetables

Topped with Black Beans, Yellow Rice, Chopped Red Onions,
Chopped Cilantro, Sliced Radishes, Shredded Cheddar Cheese,

Pico De Gallo Avocado Crema, and Hot Sauce

Mixed Greens with Balsamic Vinaigrette

Assorted Cookies

Salad Bar

16.95 per person – 15 Person Minimum

Individual Containers of Mixed Greens

Individual Containers of Romaine

Mix-Ins:

Tomato, Cucumber, Red Onion, Grilled Chicken, Chickpeas,

Hard Boiled Egg, Onion, Cheddar, Feta,

Bacon, Avocado and Flaked Salmon

Dressings:

Balsamic Vinaigrette, Spicy Ranch, Sesame Ginger Vinaigrette and

Red Wine Vinaigrette

Sliced Fruit

Dinner Rolls with Pats of Butter

Freshly Baked Sweets



LUNCH AND DINNER PACKAGES

12 guests and up on all lunch and dinner menus

Silver Luncheon

28.50 per person

Orange Ginger Glazed Salmon with an Avocado Mango Salsa
Blackened Chicken with a Lemon, Lime, Corn and Jalapeno Relish
Quinoa with Toasted Almonds, Cranberries and Orange Zest
Mixed Green Salad with a Homemade Balsamic Vinaigrette
Sliced Fruit Salad
Freshly Baked Cookies and Brownies

Gold Luncheon

28.50 per person

Blackened Flank Steak with a Corn Chipotle Relish
Pine Nut Crusted Salmon with a Pineapple Salsa
Roasted Honey-Champagne Carrots
Mediterranean Pasta Salad
Sliced Fruit Platter
Freshly Baked Cookies and Brownies

Platinum Luncheon

38.95 per person

Wasabi Sesame Seed Crusted Seared Tuna with a Sweet Ginger Sauce
Lime and Cilantro Marinated Chicken Breast with a Tomato Avocado Salsa
Edamame with Roasted Corn and Tomatoes
Mixed Green Salad with a Homemade Balsamic Vinaigrette
Sliced Seasonal Fruit
Freshly Baked Cookies and Brownies

Diamond Luncheon

42.95 per person

Herb Crusted Filet Mignon with a Cognac Mushroom Demi-Glace
Grilled Shrimp Skewers with a Basil Beurre Blanc and Bacon Vinaigrette Drizzle
Cheese Tortellini with Pesto, Roasted Tomatoes, Parmesan and Grilled Vegetables
Sugar Snap Peas, Sliced Radish, Feta and a Fresh Mint Vinaigrette
Sliced Seasonal Fruit
Freshly Baked Cookies and Brownies



BEVERAGES

Hot Beverages

per person

Regular or Decaf Coffee Service	\$3.75
Tea Service	\$3.75
Hot Chocolate	\$3.25

Sodas, Snapple and Water

12 Oz. Cans of Coke, Diet Coke, Sprite, Ginger Ale, Poland Spring	\$2.75
Assorted Snapple Bottles	\$2.75
Bottles of Poland Springs	\$2.25
Bottles of Pellegrino	\$3.75

Food &
Glorious
FOOD!

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

-Chef Brian Kirpan

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