



HORS-DOEUVRES & DISPLAYS

BKCATERS.COM

908-347-1759



Where great food makes the partySM





DISPLAY OPTIONS

DELUXE COLD ANTIPASTI

Imported Prosciutto Di Parma, Mortadella, Hot & Sweet Capicola, Genoa Salami, House Made Giardiniera, Roasted Peppers, Mixed Olives & Parmigiano-Reggiano

7.95 / pp

ARTISAN CHEESE DISPLAY

Robust Display of Imported & Artisan Cheeses Garnished with Mixed Nuts, Fresh Organic Grapes & Dried Fruits. Accompanied by Assorted Gourmet Crackers & Flatbreads

6.95 / pp

ORGANIC CRUDITÉ DISPLAY

A Colorful Assortment of Fresh Organic Seasonal Vegetables with Homemade Creamy Dips

4.95 / pp

ORGANIC TOMATO BRUSCHETTA DISPLAY

Fresh Organic Diced Tomatoes, Red Onions, Garlic & Basil with Assorted Crostini

3.95 / pp

GRILLED VEGETABLE DISPLAY

Lightly Marinated Seasonal Organic Grilled Vegetables.

5.99 / pp

MEZZE PLATTER

Grilled Organic Vegetables, Assorted Hummus, Pita Chips, Bread Sticks, Baba Ghanoush, Tzatziki Sauce, Roasted Chick Peas Olives & Stuffed Grape Leaves

6.99 / pp



HORS D'OEUVRES

25 Piece Minimum Order per Item

SEAFOOD

64.99 / per 25 pieces

- ❖ Lobster Arancini
- ❖ Wasabi Tuna with Edamame Guacamole on a Rice Cracker
- ❖ Smoked Salmon on Mustard-Chive & Dill Butter
- ❖ Lump Crab Meat & Herb Stuffed Mushroom
- ❖ Bacon Wrapped Scallops
- ❖ Tequila Infused Melon with Crab Salad Spoons
- ❖ Grilled Shrimp Cocktail with Bloody Mary Shooter
- ❖ Salmon Soba Noodle Boxes with Tarragon Pesto
- ❖ Fish & Chip Satay
- ❖ Jumbo Lump Crab Crakes
- ❖ Coconut Shrimp

VEGETABLE

45.95 / per 25 pieces

- ❖ Blinis with Pepper Cream & Roasted Peppers
- ❖ Fig & Goat Cheese Flat Bread
- ❖ Roasted Cinnamon Pear Bruschetta
- ❖ Olive Tapenade
- ❖ Goat Cheese, Beet Canape with Balsamic Reduction & Micro Greens
- ❖ Kale & Vegetable Pot Stickers
- ❖ Vegetable Spring Rolls
- ❖ Mushroom & Brie Tarts
- ❖ Spanakopita
- ❖ Asparagus & Mushroom Arancini
- ❖ Goat Cheese & Walnut Strudel with White Truffle Oil
- ❖ Potato Pancakes with Cinnamon Applesauce
- ❖ Whole Wheat Sweet Potato Gnocchi with Sundried Tomato Cream Cheese Sauce



HORS D'OEUVRES

25 Piece Minimum Order **Per Item**

MEAT & POULTRY – TIER 1

59.95 / per 25 pieces

- ❖ Chorizo & Black Bean Empanada
- ❖ Braised Short Rib & Manchego Empanada
- ❖ Southwestern Chicken Empanada with Fire
- ❖ Roasted Vegetables
- ❖ Hot Dogs in Puff Pastry
- ❖ French Onion Soup Boules
- ❖ Mini Stuffed Potato Skins with Bacon & Cheddar
- ❖ Goat Cheese Stuffed Dates Wrapped in Bacon

MEAT & POULTRY – TIER 2

64.50 / per 25 pieces

- ❖ Skirt Steak Fajita Scoops in Tortilla Shells
- ❖ Slow Smoked BBQ Pulled Pork on a Sweet Potato Cake
- ❖ Chicken & Waffle Bites with Chipotle Maple Syrup
- ❖ Lamb & Feta Flat Bread
- ❖ Prosciutto & Fontina Cheese in Phyllo Roll
- ❖ Mini Ball Park Franks in Petit Buns
- ❖ White Wine Braised Duck Tacos
- ❖ Lamb & Date Meatball Sliders
- ❖ Sriracha Chicken Meatball Lollipops
- ❖ Short Rib & Roquefort Hand Pie
- ❖ Beef Barbacoa Taquito
- ❖ Cuban Sandwiches with Pork Ham Swiss & Pickle
- ❖ Smoked Pulled Pork Biscuit Slider
- ❖ Short Rib & Fontina Panini

MEAT & POULTRY – TIER 3

69.75 / per 24 pieces

- ❖ Prime Beef Sliders on Brioche Buns
- ❖ Baby Lamb Chops with Bacon Guava Jalapeno Glaze



STATION OPTIONS

** Chef Attendant Required*

SLIDER STATION *

17.95 / pp

USDA Prime Beef Slider With & Without Cheese
Mini Ball Park Frank Chili Dogs
Chicken Parmesan Hoagie
Philly Cheese Steak Hoagie
Ketchup, Mayo & Mustard
Lettuce, Tomato & Onion Platter

PASTA BAR *

12.95 / pp

Fusilli and Penne Pasta

Choice of Marinara, Alfredo and Vodka Sauce

Toppings: Sausage, Chicken, Julienne Vegetables, Garlic,

Roasted Peppers, Pesto, Artichoke Hearts, Grated Parmesan, Black

Olives, Diced Tomatoes, Broccoli Florets & Crushed Red Pepper

Add Shrimp

+ 3.50 / pp

Add Garlic Bread

+ 1.50 / pp

Add Lobster

+ 7.95 / pp

GOURMET MAC & CHEESE BAR *

12.95 / pp

Create Your Own Mac & Cheese

Toppings: Bacon Bits, Broccoli, Chorizo, Peas, Spinach, Ham, Sundried

Tomatoes, Corn, Mushrooms, Chicken, Diced Tomatoes, Black Olives

& Choice of 3 Different Hot Sauces.

Add Shrimp

+ 3.50 / pp

Add Lobster

+ 7.95 / pp



STATION OPTIONS

** Chef Attendant Required*

RISOTTO BAR *	11.95 / pp
<i>Homemade Risotto with Toppings Mixed To Order</i>	
Parmesan Cheese, Blue Cheese, Roasted Mushroom Medley, Sun-Dried Tomatoes, Apple Smoked Bacon, Roasted Onions Walnuts, Fresh Herbs, Organic Peas & White Truffle Oil	
<i>Add Shrimp</i>	+ 3.50 / pp
<i>Add Lobster</i>	+ 7.95 / pp
RAMEN BAR (Gluten Free) *	13.95 / pp
<i>Freshly Infused Wild Mushroom Broth</i>	
Accompanied by Guest's Choice of Toppings to Include: Five Spice Crispy Pork, Rice Noodles, Radish, Edamame, Bean Sprouts, Jalapeno, Lime Wedges, Red Pepper, Scallion, Mint, Basil, Cilantro, Sriracha & Hoisin Sauce. Served from Hot Tea Syphons.	
MASHED POTATO BAR	10.95 / pp
Classic Yukon Gold Potatoes Sweet Potatoes Toppings: Truffle Sour Cream, Short Rib Demi Glaze, Sharp Cheddar Cheese, Smoked Bacon Bits, Scallions, Roasted Mushrooms & Caramelized Onions	
PAELLA STATION *	18.95 / pp
Saffron Infused Vegetable Short Grain Dirty Yellow Rice Tossed with Classic Ingredients of Capers, Olives, Chicken, Fish Bites, Chorizo, Shrimp, Clams, Mussels & Calamari	
<i>Add Lobster</i>	+ 7.95 / pp
SKEWERS DISPLAY	17.95 / pp
Grill Display with: Chicken Tandoori, Hibachi Style Steak, Herb Glazed Shrimp, Grilled Balsamic Herb Vegetable Kabobs Served with: Mango Chutney, Sweet Chili Glaze & Passion Fruit Barbecue	



STATION OPTIONS

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ASIAN STIR FRY STATION *

Sliced Chicken and Beef with: Broccoli, Scallions, Ginger, Garlic, Snow Peas, Bean Sprouts, Carrots, Mushrooms, Bell Peppers, Sesame Seeds, Cashews, Baby Corn & Water Chestnuts
Served with Jasmine Rice, Stir-Fry Sauce, Hoisin Sauce & Soy Sauce
Add Shrimp

12.95 / pp

+ 3.50 / pp

SHRIMP COCKTAIL STATION

Classic Jumbo Shrimp Cooked in Old Bay Seasoning, Lemons, Garlic & Herbs
Served with Fresh Cut Lemons, Herb Aioli & Spicy Citrus Spiked Cocktail Sauce House

10.95 / pp

SMOKED SALMON DISPLAY

House Cured and Smoked Wild Salmon with Red Onions, Capers, Egg & Herbed Cream Cheese
Served with Crackers & Bagel Chips

9.95 / pp

ULTIMATE SHELLFISH INDULGENCE

Poached Jumbo Shrimp, Snow Crab Claws, Poached Lobster Tails, Rhode Island Clams, Assorted East Coast & Gulf Coast Oysters
Displayed in a Coastal Setting over Ice, Natural Seaweed with Fresh Cut Lemons, Spicy Citrus Spiked Cocktail Sauce, Kimchi Aioli & Mignonette

market / pp

ULTIMATE SUSHI EXPERIENCE *

Choice of 5 Signature Rolls, Sliced Fresh Sashimi, & Hand Rolls
5 Premium Signature Rolls from Above
Sashimi of Ahi Tuna, Wild Salmon, Hamachi, Shrimp & Calamari on Rice
Hand Rolls of Lobster, Shrimp & Tuna
Fresh Seaweed Marinated Salad
Pickled Ginger, Fresh Wasabi & Soy Sauce

19.50 / pp



STATION OPTIONS

** Chef Attendant Required*

GRILL STATION *

Grilled Petit New York Strips, Grilled Shrimp Skewers,
Lemon and Rosemary Chicken Breasts & Marinated Vegetables
Served with: Mango Salsa, Chimichurri and Gazpacho Salsa
Add 8 oz. Grilled Lobster Tail
Add 8 oz. Filet Mignon

32.00 / pp

+ 15 / pp

+ 8 / pp

CARVING STATION *

Slow Roasted Prime Rib with Horseradish Cream & Natural Jus	18.95 / pp
Seven Spiced Seared Carved Tuna with Wasabi Cream & Poke Sauce	18.95 / pp
Wild Caught Salmon Carving Station with Chimichurri & Mango Salsa	18.95 / pp
Whole Roasted Suckling Pig with Orange Mojo Glaze	18.95 / pp
Beef Tenderloin with Roasted Shallot Bacon Cream & Demi-glace	22.95 / pp



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

-Chef Brian Kirpan

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