



EAT
DRINK
AND BE
Merry

HOLIDAY CATERING MENU



HORS D'OEUVRES

**LUMP CRAB CAKES WITH CRANBERRY CHIPOTLE AIOLI
DOZEN - \$36.00**

**SRIRACHA CHICKEN MEATBALL LOLLIPOPS
DOZEN - \$29.00**

**WILD MUSHROOM RISOTTO CROQUETTE
DOZEN - \$22.00**

**FRENCH ONION SOUP BOULE
DOZEN - \$29.00**

**GOAT CHEESE BACON WRAPPED STUFFED DATE
DOZEN - \$29.00**

**WILD MUSHROOM STRUDEL
DOZEN - \$22.00**

**LOBSTER ARANCINI
DOZEN - \$36.00**

**HOT DOGS IN PUFF PASTRY
DOZEN - \$29.00**

**COCONUT SHRIMP WITH THAI SWEET CHILI SAUCE
DOZEN - \$32.00**

**BLEU CHEESE AND STEAK CROSTINI WITH BLUEBERRY JAM
DOZEN - \$34.00**

DISPLAY OPTIONS

**-DELUXE COLD ANTIPASTI-
\$6.95 PER PERSON**

**IMPORTED PROSCIUTTO DI PARMA, MORTADELLA,
HOT & SWEET CAPICOLA, GENOA SALAMI, HOUSE
MADE GIARDINIERA, ROASTED PEPPERS,
MIXED OLIVES AND PARMIGIANO-REGGIANO**

**-ARTISAN CHEESE DISPLAY-
\$5.95 PER PERSON**

**ROBUST DISPLAY OF IMPORTED AND ARTISAN
CHEESES GARNISHED WITH MIXED NUTS, FRESH
ORGANIC GRAPES AND DRIED FRUITS. ACCOMPANIED
BY ASSORTED GOURMET CRACKERS AND FLATBREADS**

**-SHRIMP COCKTAIL-
\$10.75 PER PERSON**

**CLASSIC JUMBO SHRIMP COOKED IN OLD BAY
SEASONING, LEMONS, GARLIC & HERBS, SERVED
WITH FRESH CUT LEMONS, HERB AIOLI & SPICY
CITRUS SPIKED COCKTAIL SAUCE HOUSE**



SOUPS

**BUTTERNUT SQUASH
QUART - \$9.50**

**WHITE BEAN AND CHICKEN SAUSAGE
WITH BABY SPINACH
QUART - \$9.50**

**SEAFOOD CORN CHOWDER
QUART - \$12.95**

**GRANDMA'S CHICKEN ORZO
QUART - \$9.50**

**HOMESTYLE BEEF BARLEY
QUART - \$9.50**

SALADS

**ORGANIC MIXED BABY GREEN SALAD
CUCUMBERS, CARROT, GRAPE TOMATOES, SHAVED
RED ONION, BALSAMIC VINAIGRETTE**

**SMALL - \$36.00
LARGE - \$56.00**

**CAPRESE
HOUSE MADE BUFFALO MOZZARELLA WITH SLICED
HEIRLOOM TOMATOES, FRESH BASIL,
BALSAMIC AND OLIVE OIL**

**SMALL - \$60.75
LARGE - \$70.75**

**SHAVED BRUSSELS SPROUTS WITH APPLES, ALMONDS,
DRIED CHERRIES, ROASTED BUTTERNUT SQUASH,
GOAT CHEESE AND CRANBERRY VINAIGRETTE**

**SMALL - \$45.95
LARGE - \$57.95**

**PEAR GORGONZOLA
ORGANIC MIXED BABY GREENS WITH PEAR,
DRIED CRANBERRIES, GORGONZOLA, CANDIED WALNUTS,
SHAVED FENNEL AND BALSAMIC VINAIGRETTE**

**SMALL - \$45.95
LARGE - \$57.95**



GOURMET PACKAGES

GOURMET TURKEY DINNER

ORGANIC ALL WHITE MEAT ROASTED TURKEY

SIDES

SWEET POTATO MAPLE CASSEROLE WITH PECAN CRUST
STRING BEANS ALMANDINE
BREAD AND SAUSAGE STUFFING
CRANBERRY ORANGE GINGER CHUTNEY
HOUSE MADE TURKEY PAN GRAVY

CHOICE OF TWO PIES

APPLE, PUMPKIN, BLUEBERRY, CHERRY

4-6 GUEST \$185.00
8-10 GUEST \$279.00

CHOICE OF HALF PIE

APPLE, PUMPKIN, BLUEBERRY, CHERRY

COZY FOR 2

ROASTED SLICED NAUTRAL TURKEY WITH PAN GRAVY
BUTTER WHIPPED POTATOES
TRADITIONAL HERB STUFFING
FALL VEGETABLE MEDLEY
CANDIED YAMS
CRANBERRY ORANGE GINGER CHUTNEY

CHOOSE ONE PIE:

APPLE, PUMPKIN

\$79.00

HOLIDAY HAM DINNER

LOW SODIUM APPLEWOOD SMOKED CARVED HAM

SIDES

FOUR CHEESE MAC AND CHEESE
STRING BEANS ALMANDINE
APPLE CORNBREAD STUFFING
HAWAIIAN SAUCE
DINNER ROLLS

CHOICE OF TWO PIES

APPLE, PUMPKIN, BLUEBERRY, CHERRY

4-6 GUEST \$185.00
8-10 GUEST \$279.00

CHOICE OF HALF PIE

APPLE, PUMPKIN, BLUEBERRY, CHERRY

COZY FOR 2

LOW SODIUM APPLEWOOD SMOKED CARVED HAM
BUTTER WHIPPED POTATOES
TRADITIONAL HERB STUFFING
FALL VEGETABLE MEDLEY
CANDIED YAMS
CRANBERRY ORANGE GINGER CHUTNEY

CHOOSE ONE PIE:

APPLE, PUMPKIN

\$79.00



ALA CARTE ENTREES

CLASSIC LASAGNA

HALF TRAY - \$55.00

FULL TRAY - \$90.00

TRADITIONAL THREE MEAT LASAGNA

HALF TRAY - \$65.00

FULL TRAY - \$115.00

ROSEMARY GARLIC PEPPER CRUSTED USDA PRIME RIB ROAST WITH BEEF AU JUS AND HORSERADISH CREAM

HALF TRAY - \$150.00

FULL TRAY - \$300.00

HERB CRUSTED USDA PRIME FILET MIGNON WITH WILD MUSHROOM DEMIGLACE

HALF TRAY - \$135.00

FULL TRAY - \$225.00

USDA PRIME MAPLE BOURBON GLAZED SHORT RIBS

HALF TRAY - \$135.00

FULL TRAY - \$225.00

FIDEUA MARISCO CATALANA SAFFRON INFUSED SEAFOOD PASTA PAELLA

HALF TRAY - \$125.00

FULL TRAY - \$250.00

COQ A VIN ROSE BRAISED CHICKEN IN WHITE WINE WITH MUSHROOMS AND FRESH HERBS

HALF TRAY - \$85.00

FULL TRAY - \$160.00

CHICKEN FRANCESE

HALF TRAY - \$85.00

FULL TRAY - \$160.00



SIDES

BAKED FOUR CHEESE CREAMY MAC AND CHEESE

HALF TRAY - \$55.00
FULL TRAY - \$90.00

CIDER GLAZED TRI COLOR CARROTS

HALF TRAY - \$50.00
FULL TRAY - \$85.00

ROASTED BUTTERNUT SQUASH WITH CRANBERRY, SPINACH AND PUMPKIN SEEDS

HALF TRAY - \$50.00
FULL TRAY - \$85.00

BACON SHALLOT ROASTED BRUSSELS SPROUT WITH BALSAMIC GLAZE

HALF TRAY - \$50.00
FULL TRAY - \$85.00

SAUTEED BROCCOLI RABE WITH ROASTED GARLIC AND OLIVE OIL

HALF TRAY - \$50.00
FULL TRAY - \$85.00

GREEN BEANS AND ASPARAGUS WITH APPLEWOOD BACON AND CHOPPED PECANS

HALF TRAY - \$50.00
FULL TRAY - \$85.00

SEA SALT HERB CRUSTED ROASTED POTATO

HALF TRAY - \$50.00
FULL TRAY - \$85.00

TRADITIONAL RICE PILAF

HALF TRAY - \$50.00
FULL TRAY - \$85.00



ALA CARTE DESSERTS

TRADITIONAL TIRAMISU
ESPRESSO SOAKED LADYFINGER, SWEET
MASCARPONE CREAM FILLING, AND COCOA
PER PC \$6.95

TRIPLE CHOCOLATE PEPPERMINT CHEESECAKE
WITH CHOCOLATE GANACHE
7" SERVES 12 \$34.95

BANANA CORNBREAD PUDDING
VANILLA RUM CUSTARD AND SALTED CARAMEL
PER PC \$6.95

VEGAN MAPLE PISTACHIO GINGER BAKLAVA
6 PC \$33.00

EGGNOG CANNOLI WITH SPICED RUM CARAMEL
4 PC \$18.00

GOURMET COOKIES

TRADITIONAL ASSORTMENT LB - \$16.95
CHOCOLATE CHIP, OATMEAL RAISIN, LEMON
SUGAR, DOUBLE CHOCOLATE, PEANUT BUTTER

DELUXE ASSORTMENT LB - \$19.95
SNOWFLAKE TEA COOKIE, MOLASSES,
ALMOND HORN, CHOCOLATE DIPPED
COCONUT MACAROON, DOUBLE
CHOCOLATE WALNUT

BISCOTTI ASSORTMENT LB - \$22.95
VANILLA BEAN, CINNAMON, CHOCOLATE CHIP,
PISTACHIO, CRANBERRY-APRICOT

GLUTEN FREE VEGAN ASSORTMENT LB - \$22.95
RASPBERRY ALMOND THUMBPRINT, PUMPKIN
SPICE, CONFETTI, CHOCOLATE FUDGE PIGNOLI,
PISTACHIO GINGER SNAP

GOURMET PASTRY

MINI CHOCOLATE DIPPED CANNOLI, PECAN
TARTLET, RASPBERRY NAPOLEON,
VANILLA CRÈME ÉCLAIR,
CHOCOLATE FUDGE BROWNIE
DOZEN - \$33.00



On behalf of all of us at the BK family, we would like to wish you and your families a safe and happy holiday season.

2020 has been one of the most difficult and trying years for us all, so I would like to express my gratitude for your support and love throughout these times.

Whether you've allowed us to cater for a party, deliver a meal-on-the-go, or simply liked or shared our social media posts, we cannot express how much that means to us.

Thank you for your continued support
We wish you a brighter, healthier and safer 2021.

- Chef Brian