



**2020 Event**  
**Catering Menu**

**Passed Apps:**

Moroccan spiced crispy asparagus straws with lemon aioli.....\$2.50/pc

5 spice crab salad in Phyllo wrap....\$4.50/pc

Grilled shrimp salad on apple cornmeal pancake with herbed lime crema...  
\$3.50/pc

Big Chef Tom's world famous (I'm huge in Australia) Pork Belly Burger sliders  
assorted varieties..  
\$5.00/ea

Southern Fried Chicken Sliders: BCT's famous fried chicken nuggets, dill pickle  
slaw, sliced jalapeño, potato roll....\$4.00 ea

Creole Shrimp Cocktail with cocktail sauce or fried pepper remoulade .. \$3.50/pc

Roast beef "tacos" - fresh roast beef sliced thin with charred garlicky broccoli and  
horseradish sauce in a provolone "shell"..\$2.00/pc

BCT's famous fried chicken nuggets w/ house made sauces ...\$1.50/pc

Fried Chesapeake oysters and/or shrimp with cocktail or fried pepper  
remoulade... \$3.50 ea

Crispy spare ribs in a lime caramel glaze...\$2.50 ea

Roasted winter vegetable Bruschetta, goat cheese, honey, olive oil....  
\$3.00 ea

Fresh Spanakopita: fresh baby spinach, currant and feta vinaigrette, phyllo cup...  
\$2.50 ea

fresh slice charcuterie and cheese....\$3.00 per head

Vegetable tray with fresh ranch...\$2.50 per head

## **Salad Options:**

Classic House: spring mix, tomato, carrot and red onion in a balsamic vin...\$5 per head

Classic Caesar....\$5 per head

Cherry Tomato, mozzarella, brioche croutons, balsamic.....\$6 per head

Spring mix, Fresh Figs, peaches, spiced nuts, blu cheese vin...\$6 per head

Beets, melon, arugula, citrus vin...\$6 per head

Spinach, currants, feta, fresh oregano and red wine vinaigrette....\$6 per head

Romaine, roasted cherry tomatoes, bacon, almonds in creole honey mustard....\$8

Grilled shrimp, arugula, almonds and rye croutons in warm chorizo and sherry vinaigrette....\$10

## **Entrees:**

Filet and crab cake, roasted smashed potatoes and pesto, creamed spinach...\$45

12oz pan seared ribeye, crispy handmade gnocchi, creamed spinach...\$40

8oz grilled wild salmon, creole honey mustard sauce, blackened risotto, charred cabbage....\$35

lollipop lamb chops, charred garlicky cauliflower, creamy polenta, feta and currant vinaigrette.... \$35

Red wine braised short rib, olive oil smashed new potato, vinegar braised greens...\$30

Fried colossal butterflied shrimp and scallops, arugula, shaved red onion, shaved parm, warm bacon dressing....\$25

Italian roasted pork shoulder, sharp cheese potatoes, sautéed broccoli and garlic...\$25

Yellow curried braised crispy chicken breast, coconut rice, tangy napa cabbage slaw....\$20

Roasted Chicken breast, smashed fingerling potatoes, grilled asparagus, natural jus.....\$20

Kids steak or chicken or salmon with potatoes and veggies...\$15

Feel free to mix and match proteins and sides to suit your wants. These are just suggestions.

## **Carving Stations**

**Whole Tenderloin:** perfectly seasoned and roasted medium rare. Served with blue cheese sauce, caramelized onion and fresh rolls....\$35 per head

**Prime Rib:** Boneless ribeye seasoned with my special meat rub, charred crispy on the outside and medium rare on the inside. served with natural jus, horseradish sauce and fresh rolls.....\$30 per head

**Rack Of Lamb:** Domestic lamb racks seasoned and charred medium rare served with cabernet gravy, currant feta vinaigrette and fresh rolls.....\$30 per head

**Leg of Lamb:** Boneless leg seasoned and slow roasted medium rare. served with cabernet gravy, currant and feta vinaigrette and fresh rolls...\$25 per head

**Italian Roast Pork:** Slow roasted pork shoulder marinated in fresh Italian herbs and garlic. Served with natural jus, Fried Peppers and fresh rolls....\$20 per head

**Whole Wild Salmon:** Herbed rubbed wild salmon grilled medium with crispy skin. Served with chimichurri (chopped herbs and garlic sauce) and classic beurre blanc (tangy butter sauce)....\$25 per head

### **Pastas:**

Angel Hair in a fresh basil pesto and cherry tomatoes...\$7 per head

Farfalle in roasted corn and shallot Alfredo sauce...\$7 per head

Spaghetti Carbonara: braised pork belly, egg, parmesan and black pepper...  
\$8 per head

Bucatini in a beef short rib ragu.....\$10 per head

### **Vegetables:**

Cast iron charred broccoli and garlic..\$2.50 per head

Roasted Cauliflower with capers, currants and slivered almonds..\$2.50 per head

Roasted Asparagus...\$2.50 per head

Smashed new potatoes with extra virgin olive oil, fresh herbs and parmesan...  
\$2.50 per head

Gratin potatoes: thinly sliced potatoes simmered in cream, garlic and sharp  
cheese..\$2.50 per head

Roasted brussel sprouts with bacon and dried cherries..\$2.50 per head

Medley of roasted corn, shallots, cherry tomatoes and goat cheese..  
\$2.50 per head

Green Beans, pancetta and shiitake mushroom  
\$3 per head