



# **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 and arugula on toast with roasted shiitake and shallot dressing  
\$3.50/pc

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

Fried Chicken Sliders: pickle and herb brined breast fried crispy with cherry  
pepper honey mustard, pickles on Hawaiian sweet roll....\$4.00 ea

Hot Roast Beef or Roast Pork Sliders: A Philly Hots speciality! Fresh hot beef  
and/or roast pork in jus with provolone, fried onions and rosemary infused mayo  
on mini kaiser...\$6.00 ea

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

Mini Crab Cakes: Big Chef Tom's favorite 2oz all crab no filler sautéed cakes with  
pesto burre blanc....\$8 ea

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 Chinese style spare ribs in a lime caramel glaze...\$3/ piece

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

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

Pepper Steak Egg Rolls: fresh shaved beef, cherry pepper relish, fried pepper  
spread and provolone cheese in egg roll wrapper fried crispy with ketchup  
dipper....\$4/piece

Buffalo Chicken Egg Rolls: fresh chipped chicken breast sautéed with fried onions, house buffalo and American cheese wrapped in egg roll wrap and fried crispy served blu cheese dipper....\$4/ piece

French Onion Mushroom Egg Rolls: a mixture of caramelized onions, sautéed shiitake and Gruyere cheese wrapped in a egg roll shell and fried crispy, served with a lemon and garlic aioli for dipping...\$4/piece

Sliced charcuterie, artisan cheese, fruit and classic accouterment....\$8.00 per head

Vegetable tray with fresh ranch...\$5 per head

## **Salad Options:**

Classic House: spring mix, tomato, carrot and red onion in a balsamic vin...\$6 per head

Classic Caesar....\$8 per head

Cherry Tomato, mozzarella, brioche croutons, balsamic.....\$8 per head

Spring mix, Fresh Figs, peaches, spiced nuts, blu cheese vin...\$8 per head

Beets, melon, arugula, citrus vin...\$8 per head

Spinach, currants, feta, fresh oregano and red wine vinaigrette....\$8 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...\$50

12oz pan seared ribeye, crispy handmade gnocchi, creamed spinach...\$45

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

Blackened Scallops, Chorizo and sweet pepper vinaigrette, egg noodles, baby arugula, lemon parmesan breadcrumbs....\$40

lollipop lamb chops, charred garlicky cauliflower, creamy polenta, feta and currant vinaigrette.... \$40

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

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

Italian roasted pork shoulder, sharp cheese potatoe gratin, 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....\$25 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.....\$15 per head

**Rack Of Lamb:** Domestic lamb racks seasoned and charred medium rare served with cabernet gravy, currant feta vinaigrette and fresh rolls.....\$25 per head

**Leg of Lamb:** Boneless leg seasoned and slow roasted medium rare. served with cabernet gravy, currant and feta vinaigrette and fresh rolls...\$15 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....\$10 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)....\$15 per head

### **Pastas:**

Angel Hair in a fresh basil pesto and cherry tomatoes...\$5 per head

Farfalle in roasted corn and shallot Alfredo sauce...\$5 per head

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

Bucatini in a beef short rib ragu.....\$8 per head

### **Vegetables:**

Cast iron charred broccoli and garlic..\$4 per head

Roasted Cauliflower with capers, currants and slivered almonds..\$4 per head

Roasted Asparagus...\$4 per head

Smashed new potatoes with extra virgin olive oil, fresh herbs and parmesan...\$4  
per head

Gratin potatoes: thinly sliced potatoes simmered in cream, garlic and sharp  
cheese..\$4 per head

Roasted brussel sprouts with bacon and dried cherries..\$4 per head

Medley of roasted corn, shallots, cherry tomatoes and goat cheese..  
\$4 per head

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