

Babe's Catering

All packages have a 25-person minimum
Service staff is available at an additional charge

Cocktail Party

choice of 6 passed hors d'oeuvres \$49 per person, plus sales tax

Sample Menu

Hors D'oeuvres:

Seared, Pepper-Crusted Tuna with wasabi Aioli

Moroccan Lamb Meatballs with Tzatziki

Petit Vegan Paella with Micro Cilantro

Tuscan White Bean Puree and Olive Tapenade on Herbed Crostini

Black bean sliders with roasted garlic aioli

Smoked Salmon Mousse English Cucumber

Deluxe Cocktail Party

Same as above cocktail party with additional

3 stationary appetizers for additional \$25 per person

Sample Menu for stationary apps

Butternut squash ravioli with maple cream sauce (can be prepared vegan)

Paella with chorizo, chicken & shrimp (gf)

Buffalo cauliflower "wings" (gf/v)

Babe's Catering

Buffet style party

3 Entrée selections 2 Side dishes 1 Salad selection \$50 per person

Sample Menu

Entrees: Pan-seared organic chicken breast with a rustic provencal sauce

Slow Braised Guinness Short Ribs with caramelized shallots

Sunflower seed crusted salmon with honey-citrus beurre blanc

Sides: Fresh Pasta with Summer Vegetables & Thyme

Haricot Verts with Roast Garlic Confit and Extra Virgin Olive Oil

Salad: Arugula Salad, Honey-White Balsamic, Almonds & Dried Figs

Station Party

Choice of 3 Themed Food Stations \$49 per person

Sample Menu

Tijuana Taco Bar: shredded chicken, pinto beans, sliced steak, salsa, guacamole, cilantro, red onions, sour cream, hard tacos, soft tacos, shredded cheese, shredded lettuce, jalapenos

Burrata Bar: Balsamic glaze, truffle oil, roasted red peppers, gourmet olives, olive oil, basil, tomato, prosciutto, mixed berries

Tapas Bar: Empanadas, Bocadillos, Shots of gazpacho, chorizo, olives, garlic shrimp