

Babe's Catering

SEASONALLY INSPIRED SAMPLE MENUS & PRICING

***All packages have a 25-person minimum. Packages do not include sales tax
Service staff available at an additional charge***

Cocktail Party

\$89 per person

5-hour cocktail style party
8 Butlered Hors D'oeuvres
3 Stationary appetizer displays

Hors D'oeuvres

Seared Pepper-Crusted Tuna, Wakame Salad, Wasabi Aioli on Rice Crisp (gf)**
Grass Fed Filet Mignon Skewers with horseradish aioli (gf)**
Moroccan Lamb Meatballs with mint pesto (gf)**
Petit Vegan Paella with Micro Cilantro (gf)**
Watermelon-Basil Gazpacho Shooter (gf), (Vg)**
"Fish & Chips" Smoked Trout, Artisanal Potato Chip, Truffled Tartar (gf)**
Black bean sliders, avocado, cilantro, pickled red onion (V)
Smoked Salmon Mousse on English Cucumber, Dill (gf)**

Stationary Apps

Lobster ravioli with tomato saffron cream
Paella with chorizo, chicken & shrimp (gf)
Parmesan truffle roasted Brussel sprouts (gf/VG)

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Buffet Dinner

\$105 pp

1 hour Cocktail Hour
5 Butlered Hors D'oeuvres selections
Mezze & Artisanal Cheese display
Buffet Dinner
3 Entrée selections
2 Sides
1 Salad selection

Hors D'oeuvres

Mini Croque Monsieur
Cauliflower buffalo "wings" (Vg, gf)
Grass fed Sliders with caramelized shallots & aged cheddar
Seared Tuna, rice crisp, wakame salad, wasabi aioli (gf)
Truffled Borekas (wild mushrooms, feta cheese, truffle oil) (V)

Buffet

Pan-seared organic chicken breast Provencal (gf)
Guinness Braised Short Ribs with caramelized shallots (gf)
Sunflower seed crusted salmon with citrus beurre blanc (gf)
Haricot Verts with Garlic Confit (gf) (Vg)
New Potatoes with Spring Onions (gf) (Vg)
Arugula Salad, Honey-White Balsamic, Almonds & Dried Figs (Vg)

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Cocktail Party & Stations

\$110 per person

1-hour Cocktail party with 6 Passed Hors D'oeuvres
3 Themed Food Stations
3 Small Plates options

Hors D'oeuvres

Roast tomato bisque & Grilled cheese shots (can be Vg or gf)
Filet Mignon on a stick with bordelaise sauce (gf)
Chilled local corn chowder, chili dust
Goat cheese stuffed endive leaf, roasted beets, micro greens (gf) (V)
Borekas with wild mushrooms, feta, truffle oil (V)

Food Stations

Tijuana Taco Bar- (shredded chicken, pinto beans, sliced steak), Salsa, homemade 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

Small Plates

Poulet Roti Grand Mere (gf)
Portabella Steak with Chimichurri (gf) (Vg)
Provencal (gf)**