

our menu

COLD APPETIZERS

Artichoke and Spinach Dip

Shrimp Ceviche

Candied Bacon

Parmesan Cups with Caesar Salad

Crostini with Brie, Prosciutto, Blackberry, Honey and Mint

Tomato Bruschetta

Endive Salad Bite with Pear, Blue Cheese and Candied Pecans

Bacon Wrapped Dates

Pineapple, Ham and Mozzarella Skewers

Tomato and Mozzarella Skewers

Layered Pesto, Sun-dried Tomato / Herb Cream Cheese Dip

Cheese Ball with Crackers

Shrimp Cocktail

Layered Taco Dip

Tortilla Wraps

H O T A P P E T I Z E R S

Meatballs (Sweet & Sour Coconut, Salisbury, Swedish)

**Beef/Cheese Ravioli in a Spicy, Sun Dried, Tomato Cream
Sauce**

Artichoke and Spinach Dip

Beef Fillet Oscars Crostini

Sausage-Cheese Balls

Crab Cakes

Baked Brie Bowl

Flatbread with Caramelized Onion and Gruyere Cheese

Puffed Pastry Pinwheels

Jalapeño Cheese Bread

Crab Stuffed Mushrooms

Mini Quiche

Mini Egg Rolls

Chicken Wings (BBQ, Korean or Buffalo)

BBQ Smokes

Roast Beef Crostini W/ Bacon Horseradish Cheese Sauce

Flat bread w/ Caramelized Onions & Gruyere Cheese

**Cheddar Bacon Mashed Potatoes topped with Beef Brisket,
Cheese and French's Fried Onions**

A P P E T I Z E R D I S P L A Y S

Charcuterie

Assorted meats, cheeses, fruits, vegetables, olives, nuts, breads and crackers

Fruits & Cheeses

seasonal varieties

Mediterranean

Fresh vegetables, olives, hummus, pita bread and greek salad cups

Seafood

Shrimp, ceviche cups, hot crab dip

Assorts Breads & Dips

Artichoke & spinach , buffalo chicken , layered pesto, hot crab, layered taco



CREATE YOUR OWN BUFFET

We recommend choosing two mains, two sides, a salad and a dinner roll to make the perfect well rounded buffet.

MAINS

BEEF

Herb Rubbed Prime Rib

Beef Tenderloin

(Topped w/crab & hollandaise sauce, garlic mushrooms and onions, Bleu cheese sauce)

Bourbon Basted Beef

Carved Roast Beef

(add garlic mushrooms and onions or a bacon/horseradish cheese sauce)

Beef Brisket

Steak

London Broil

(cherry-balsamic sauce, huckleberry wine)



C H I C K E N



Chef Mel's Chicken

(Marinated Chicken breast smothered in honey mustard, topped w/ bacon, mushrooms, and cheese)

Chicken in a Mushroom Wine Cream Sauce

Smothered Chicken

(Marinated chicken topped w/ sautéed onions and peppers and cheese)

Tequila Lime Chicken

(Marinated chicken topped w/ a mexi-ranch sauce and cheese)

Crab Stuffed Chicken Breasts

Chicken Cordon Bleu

Chicken Parmesan

French Onion Chicken

P O R K

Ham drizzled with a Honey Maple Glaze

Pork Loin stuffed with Flavorful Stuffing

Caramel Apple Pork

Pork Tenderloin covered with a Cranberry Port Sauce

Spinach, Ham and Cheese Stuffed Pork Loin

Marinated Pork Loin



S E A F O O D

Shrimp Scampi

Teriyaki Salmon with Fresh Pineapple Salsa

Spicy Thai Mandarin Lime Salmon

Salmon with an Orange-Honey Glaze

Baked Salmon topped with Parmesan, Artichoke and Spinach Dip

Pan Seared Scallops



VEGETARIAN

Vegetarian Lasagna

Assorted Soups

Stuffed Peppers

Vegetable Quiche

Sweet Potato Burritos

Portobello Mushroom

(stuffed with brown rice and quinoa)

Caprese Pasta Salad

Italian Pasta Salad with Pesto

Sweet Potato Soufflé

P A S T A

Seafood Alfredo

Chicken Alfredo

Marinara and Meatballs

Ravioli in a Spicy Sun-Dried Tomato Cream Sauce

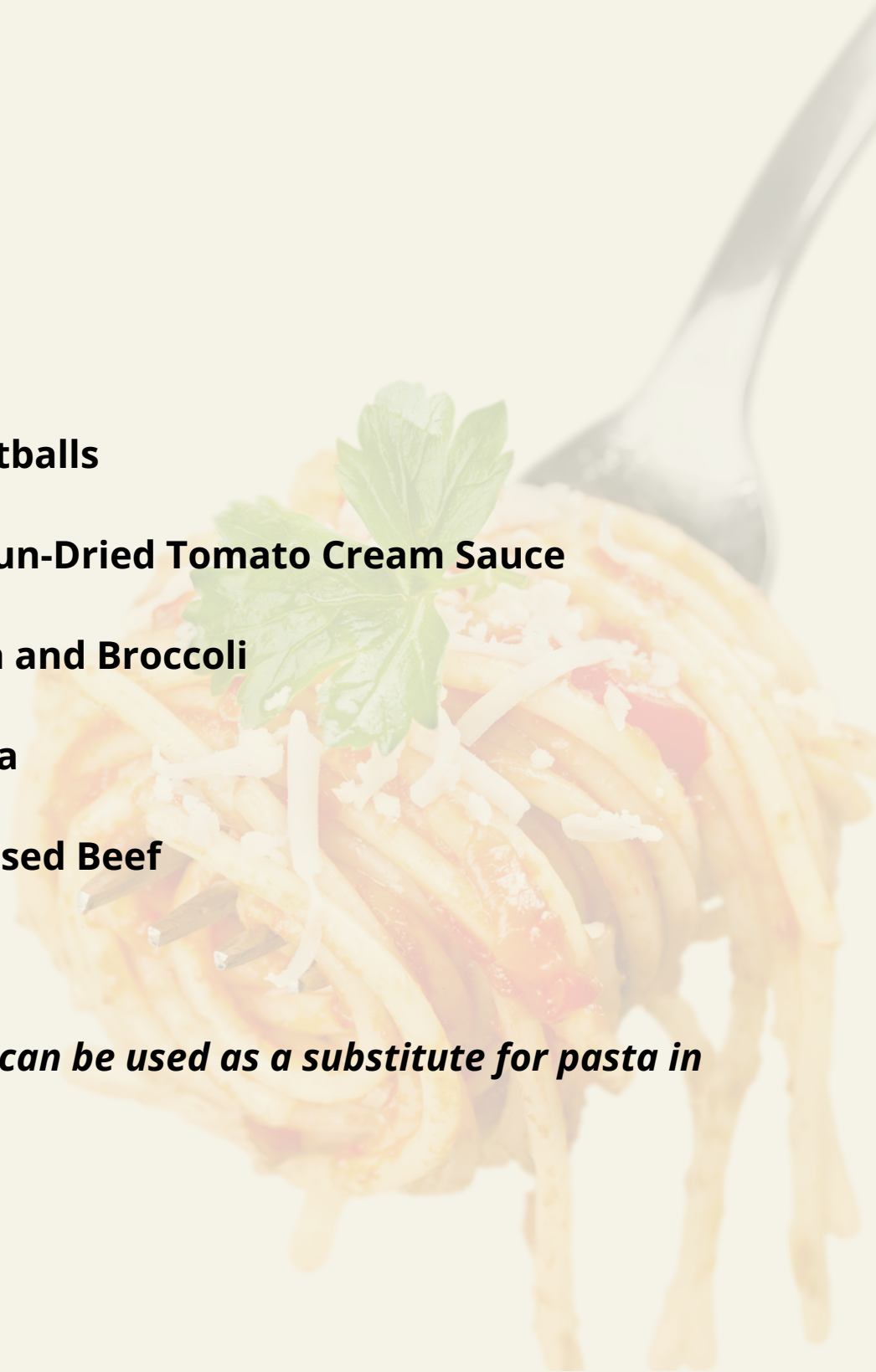
Penne with Ricotta and Broccoli

Linguine Carbonara

Tortellini with Braised Beef

Mediterranean

(*Spaghetti squash can be used as a substitute for pasta in some dishes)



P O T A T O

Cheddar/ Bacon Mashed

Garlic Mashed

Baked Potato

Cheesy Potato Casserole

Baby Reds / Fresh Rosemary



V E G E T A B L E S

Vegetable Medley

Sweet Corn

Asparagus (Seasonal)

Green Beans W/ Bacon

Candied Carrots

Peas

Broccoli

S A L A D S

Spinach Salad

(Bacon, Cranberries, Almonds, Red Onions in a Blush Wine Dressing)

Traditional Garden Salad

Caesar Salad

Caprese Salad

(Tomatoes, Fresh Mozzarella, Fresh Basil drizzled w/ a balsamic reduction)

Winter Fruit Salad w/ Lemon Poppy Seed Dressing

Wedge Salad

Pasta Salad

(Italian, Ranch BLT, Ham & Pea, Mediterranean)

Potato Salad

Broccoli with raisins and almonds

Coleslaw

Spicy Apple Slaw

Pea Salad

Fruit Salad

Snickers Salad

A D D I T I O N A L S I D E S

Mac and Cheese

Baked Beans

Green Bean Casserole



D E S S E R T

Almond Bread Pudding

Berry Tartlet

Individual Cheesecakes

Cheesecake Bars

Pumpkin Bars and/or Banana Bars w/ Cream Cheese Icing

Brownies

(assorted varieties)

Lemon/Raspberry Bars

Cookies

(assorted)

Trifle

(lemon mousse, berry angel food, chocolate mousse)

Tiramisu

Berry Trifle

Crème Brule

S'mores Bar

Pies

6" or 8" Wedding Cake (for cake cutting ceremony)



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