

our menu

C O L D A P P E T I Z E R S

Artichoke and Spinach dip (available hot and cold)

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 stuffed with Cream Cheese

Pineapple, Ham and Mozzarella skewers

Tomato and Mozzarella Skewers

Layered Basil Pesto, Sun-dried Tomato Pesto, and Italian Cream Cheese Dip

Cheese Ball with Crackers

Shrimp Cocktail

Layered Taco Dip

Tortilla Wraps (flavored cream cheese or lunchmeat, lettuce, and cheese)

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

Meatballs (Sweet & sour coconut, Salisbury, Swedish, Huckleberry Jalapeno BBQ)

Beef/Cheese Ravioli in a spicy, sun dried, tomato cream sauce

Artichoke and Spinach dip (hot or cold)

Beef Fillet Crostini with asparagus and hollandaise sauce

Cheese and Sausage Meatballs

Crab Cakes

Baked Brie Bowl -puff pastry with baked in brie with apple chutney topping

Flatbread with Caramelized Onion and Gruyere Cheese

Puff Pastry Pinwheels with flavored cream cheese and sundried tomato pesto

Jalapeño Cheese Bread

Crab Stuffed Mushrooms

Mini Quiche

Mini Egg Rolls

Chicken Wings (BBQ, Korean or Buffalo)

BBQ Smokies

Roast Beef Crostini W/ Bacon Horseradish Cheese sauce

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, bread and crackers

Fruits & Cheeses

seasonal varieties

Mediterranean

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

Seafood

Shrimp cocktail, ceviche cups, hot crab dip

Assorted Breads & Dips

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



CREATE YOUR OWN BUFFET

We recommend choosing two mains (1 red meat and 1 white meat), two sides (potato and vegetable), a salad and a dinner roll to make the perfect well rounded buffet.

MAINS

BEEF

Herb Rubbed Prime Rib

Beef Tenderloin

(optional additions include crab with hollandaise sauce, garlic mushrooms and onions, bleu cheese sauce, or a huckleberry wine sauce)

Bourbon Basted Beef

lightly spiced and seasoned with a bourbon rub

Carved Roast Beef

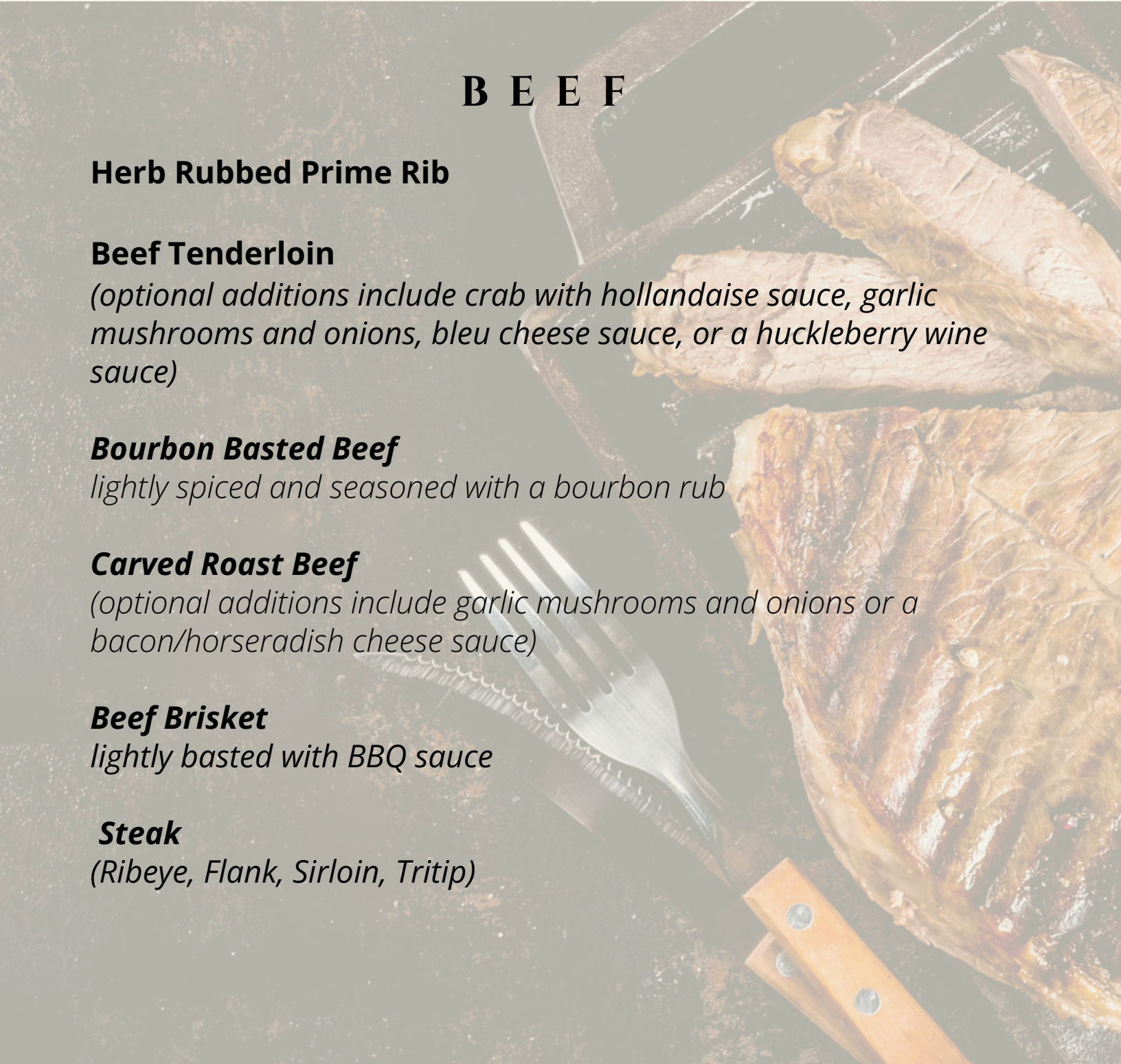
(optional additions include garlic mushrooms and onions or a bacon/horseradish cheese sauce)

Beef Brisket

lightly basted with BBQ sauce

Steak

(Ribeye, Flank, Sirloin, Tri-tip)



C H I C K E N

Chef Mel's Chicken *(Marinated chicken breast smothered in honey mustard, topped with bacon, mushrooms, and cheese)*

Chicken in a Mushroom Wine Cream Sauce

Smothered Chicken *(Marinated chicken breast topped with sautéed onions, peppers, and cheese)*

Tequila Lime Chicken *(Marinated chicken breast topped with a mexi-ranch sauce and cheese)*

Crab Stuffed Chicken Breasts

Chicken Cordon Bleu

Chicken Parmesan

Smoked Gouda and Bacon Chicken *((Marinated chicken breast with smoky bacon gouda cream sauce)*

Green Chile Chicken *(sour cream with green chile sauce topped with mozzarella)*

P O R K

Honey Maple Ham

Marinated Pork Loin

Stuffed Pork Loin (Spinach, Ham, and Cheese, or Stuffing)

Tenderloin covered with a cranberry port sauce

Boneless Pork Chop with a Dijon cream sauce

Caramel Apple Pork



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



V E G E T A R I A N

Vegetarian Lasagna

Assorted Soups *(tomato bisque, minestrone, butternut squash)*

Stuffed Peppers with seasoned rice

Vegetable Quiche

Sweet Potato Burritos

Stuffed Portobello Mushrooms *with brown rice and quinoa*

Caprese Pasta Salad

Italian Pasta Salad with Pesto

Sweet Potato Soufflé

Stuffed Butternut Squash *(seasonal) with quinoa, apples, and cranberries*

P A S T A

**Build your own pasta bar or add on as a side dish.
Limitless possibilities.**

Seafood Alfredo

Chicken Alfredo

Marinara and Meatballs

Ravioli in a spicy Sun-Dried Tomato cream sauce

Penne with Ricotta and Broccoli

Carbonara (peppery bacon cream sauce with optional mushrooms and peas)

Tortellini with Braised Beef

Mediterranean (olives, feta, roasted peppers and tomatoes, optional pine nuts - served hot or cold)

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

S A L A D S

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

Traditional Garden Salad *** *(served with ranch and vinaigrette)*

Caesar Salad ***

Caprese Salad

(tomatoes, fresh mozzarella, fresh basil drizzled w/ a balsamic reduction)

Winter Fruit Salad Poppy Seed Dressing *(seasonal)*

(mixed greens, fresh pear, candied pecans, feta cheese)

Wedge Salad *(served with blue cheese dressing)*

Pasta Salad

(Italian, ranch BLT, ham & pea, Mediterranean)

Potato Salad with bacon

Broccoli Salad with raisins and almonds

Coleslaw

Spicy Apple Slaw

Pea Salad *(peas, ham, cheese, mayo based dressing)*

Fruit Salad *(seasonal fruit)*

Snicker Salad

Grape Salad *(grapes with sweet whip cream dressing)*

***** - These options are included with main entree price**

P O T A T O

Garlic Mashed ***

Baby Reds / fresh Rosemary ***

Baked Potato

Cheesy Potato Casserole

Cheddar/ Bacon Mashed



***** included in main entree pricing**



V E G E T A B L E S

Vegetable Medley ***

(broccoli, califlower, squash, carrots)

Sweet Corn ***

Green Beans W/ Bacon ***

Candied Carrots ***

Peas ***

Broccoli ***

Asparagus (Seasonal)

***** incuded in main entree pricing**

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 *(with raspberry caramel sauce)*

Individual Cheesecakes with optional toppings

Almond Raspberry Cheesecake Bars

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

Brownies *(assorted varieties)*

Lemon/Raspberry Bars

Cookies *(assorted varieties)*

Trifle

(lemon mousse, berry angel food, chocolate mousse, berry)

Tiramisu

Crème Brule

(chocolate or vanilla)

S'mores Treat Bars *(graham cereal and marshmallow)*

Pies *(assorted varieties)*

Fruit Pizza *(in season fruit with cream cheese frosting)*

Cakes *(see website)*



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