

Breakfast

Coffee And...

Assorted muffins, yogurt loaves and pastries.

Regular and decaf coffee, tea, all setups and disposable paper products.

Complete Continental

Assorted muffins, yogurt loaves, pastries and a fresh sliced fruit platter.

Regular and decaf coffee, tea, all setups and disposable paper products.

Healthy Beginnings

Whole grain muffins, house made granola, organic yogurt and a fresh sliced fruit platter. Regular and decaf coffee, tea, all setups and disposable paper products.

Breakfast Frittata

Breakfast frittata filled with seasonal vegetables, fresh herbs, shredded Swiss cheese, and farm fresh eggs. Assorted muffins, yogurt loaves and pastries with a fresh sliced fruit platter. Regular and decaf coffee, tea, all setups and disposable paper products.

All American Breakfast

25 person minimum

Farm fresh scrambled eggs, french toast with syrup, home-style potatoes, sausage links and a fresh sliced fruit platter. Assorted muffins, yogurt loaves and pastries.

Regular and decaf coffee, tea, all setups and disposable paper products.

Buffet Lunches

BBQ Buffet

Select One Salad:
Tossed Salad, Potato Salad
or Cole Slaw

Select One Meat:
Bourbon Chicken Thighs
or Chipotle BBQ Pulled Pork

Skillet Corn
Baked Beans
Corn Bread & Butter
Assorted Cookies
Assorted Individual Coke Beverages and Bottled Water

Italian Buffet

Caesar Salad

Select Three:

Penne a la Vodka
Baked Ziti
Meatballs Marinara
Sausage & Peppers
Eggplant Rollatini
Chicken Parmesan

Fresh Rolls & Butter
Assorted Cookies

Assorted Individual Coke Beverages and Bottled Water

Tex-Mex Buffet

Sautéed Peppers & Onions
Rice & Beans

Select One or Select Two for

Shredded Spicy Chicken, Spicy Ground Beef or Spicy Blackbean Quinoa

Sour Cream, Salsa, Shredded Lettuce, Diced Tomatoes,
Cheddar Cheese, & Jalapeños

Flour Tortillas

Assorted Cookies

Assorted Individual Coke Beverages and Bottled Water

Hot Entrees

Minimum 15 person order

Each of the following hot meals comes as a complete package and includes the following:

Choice of Salad - Garden Salad, Baby Field Greens Salad or Caesar Salad
Fresh Rolls & Butter, Choice of Gourmet Cookies or Fruit Tray
Assorted Premium Beverages and all disposable goods

Choice of any two side dishes:

Penne a la Vodka	Ziti Marinara	Spanish Rice
Garlic Mashed Potatoes	Pasta Primavera	Wild Rice & Cranberries
Country Mashed Potatoes	Red Roast Potatoes	Vegetable Rice Pilaf
Fresh Vegetable Medley	Green Beans & Mushrooms	Glazed Carrots

Choice of any one entree from below:

Chicken Francaise

(Boneless, skinless chicken breast cutlets dipped in egg batter and sautéed with lemon, white wine, and a hint of garlic.)

Chicken Teriyaki

(Boneless and skinless chicken breasts are seasoned, char broiled, and finished with a tasty Teriyaki Sauce.)

Chicken Cutlet Parmesan

(Classic chicken breast cutlet topped with marinara sauce and mozzarella cheese then baked.)

Bourbon Chicken

(Boneless, skinless chicken marinated and finished in our Tennessee Bourbon sweet and sour mash sauce.)

Roast Turkey or Roast Beef

(Fresh oven roasted turkey or roast beef, served with home-style gravy.)

Chipotle BBQ Pulled Chicken

(Slow and Low Smoked BBQ chicken with a spicy dose of Chipotle.)

Chicken Marsala

(Boneless, skinless chicken breast cutlets dipped in egg batter and sautéed with mushrooms and Marsala wine.)

Chicken Cacciatore

(Boneless, skinless chicken thighs, sautéed with mushrooms, onions, & peppers in a light tomato sauce.)

Grilled Lemon Peppercorn Chicken Thighs

(Boneless chicken thighs seasoned with lemon and peppercorn, served with sautéed spinach.)

Citrus Marinated Roasted Chicken

(Fresh roasted chicken breasts, topped with a red onion mango salsa.)

Chipotle BBQ Pulled Pork

(Slow and Low Smoked BBQ pork with a spicy dose of Chipotle.)

Sausage & Peppers

(Smothered in a rich tomato sauce w/ sautéed peppers and onions)

Penne a la Vodka w/ Chicken or Veggies

(Penne pasta tossed in creamy tomato vodka sauce with your choice of fresh sautéed vegetables OR slices of boneless chicken breast.)

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Meatloaf or Turkey Meatloaf

(A classic favorite served with home-style gravy.)

Individual Vegetable Lasagna Pinwheels

(Spinach, red peppers and spices, blended with fresh Ricotta, Mozzarella and Romano cheeses rolled into individual mini lasagnas.)

Meatballs Marinara

(Tender all beef meatballs simmered in a rich marinara sauce.)

Stuffed Eggplant Rollatini

(Thinly sliced eggplant, filled with a three cheese mixture, topped with marinara sauce & mozzarella cheese.)

Our Own Macaroni & Cheese

(The ultimate comfort food great on a cold autumn or winter day.)

Hibachi Steak Teriyaki

(Sliced bistro steak with our secret marinade, charbroiled and sliced on the bias.)

Yankee Pot Roast

(Beef cooked slow & low in a rich brown gravy & roasted mirepoix.)

Roasted Salmon

(Topped with charred plum tomatoes, jalapenos, red onions, and cilantro.)

Tuscan Grilled Salmon

(Served with a pesto fennel remoulade sauce.)

Miso Glazed Salmon

(Sweet & salty miso, brown sugar, and soy glazed salmon.)

Hot Entrees



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Outdoor Cookout

On the Grill:

One Third of a Pound Steak Burgers

Natural Casing All Beef Hot Dogs

Vegetable Burgers

With Lettuce, Tomato, Sliced Bermuda Onion, Cheese, and Pickles
Mustard, Mayo, Ketchup, Sauerkraut, Rolls/Buns

Select One:

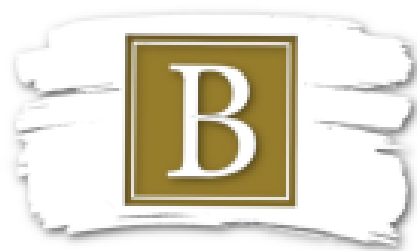
Boneless Skinless Bourbon Chicken Thighs

Chipotle BBQ Pulled Pork

Includes:

Fresh Watermelon

Gourmet Cookies and Brownies



Outdoor Cookout

Select Three Salads/Sides:

Garden Salad with Cucumbers, Grape Tomatoes, and Carrots

Cucumber Tomato and Red Onion Salad with a Lemon Olive Oil Dressing

Fresh Lo-Mein Noodle Salad with Carrots, Broccoli Florets, Snow Peas,
and Red Peppers in a Sesame Ginger Dressing

Cumin Spiced Garbanzo Bean Salad with Tri-Colored Peppers

Old Fashioned Potato with Creamy Mustard Dressing

Quinoa Salad with Toasted Corn, Dried Cranberries, Scallions, and Mint Citrus Vinaigrette

Grilled Asparagus Drizzled with a Roasted Red Pepper Sauce

Roasted Corn and Black Bean Salad with a Cilantro Lime Vinaigrette

Spicy Cumin Vegetable Salad with a Pinch of Hot Pepper

Toasted Orzo Salad with Kalamata Olives, Roasted Red Peppers, Feta Cheese, Spinach, and an Oregano Dressing

Tuscan Pasta Salad with Roasted Red Peppers, Sun-Dried Tomatoes, Spinach and Pesto,
Garnished with Shaved Parmesan Cheese

Creamy Coleslaw Shredded Cabbage and Carrots with a Celery Seed Dressing

Traditional Macaroni Salad with Elbow Macaroni, Celery, and Bell Peppers, with a Creamy Mayo Dressing

Spicy Cumin Vegetable Salad with a Pinch of Hot Pepper

Farm Fresh Grilled Vegetables with Fresh Herbs and Balsamic Drizzle

Corn on the Cob

Baked Beans

(Staffing fee not included in package price, fee dependent upon guest count)

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