



Hors d'oeuvres & Appetizers

Fish

Tuna Sashimi with pickled ginger, seaweed, wasabi and soy glaze

Sesame seared Tuna and watermelon skewers with caramel soy

Tuna tartare on wonton with mango and siracha

Hamachi ceviche with candied jalapenos and yuzu foam

Smoked salmon bruschetta with Boursin capers and red onion

Smoked salmon on blinis with crème fraiche and dill

Smoked salmon on lavash cracker with truffle caviar and cucumber

Salmon skewers with maple mustard and citrus brown butter

Salmon wellington with mushroom duxelle and gorgonzola

Grouper bites with chipotle remoulade dipping sauce

Sturgeon caviar with capers, tomato, onion, separated egg and blinis

Shellfish

Chilled jumbo shrimp with tequila lime cocktail sauce

Dueling pesto grilled shrimp with tomatoes and basil

Prosciutto wrapped prawns with chili mango chutney

Coconut crusted shrimp with pineapple marmalade

House garlic shrimp with chili butter and white wine
Lemongrass curry shrimp with lime and coconut foam
Seared scallop with a smoked pepper bacon jam
Seared sea scallop wrapped with applewood smoked bacon
Mini crab cakes with siracha aioli and cilantro
Crab stuffed mushroom caps with a sherry cream sauce
Cold lobster cocktail with fresh fennel, mango, orange supreme and watercress
Fried lobster bites with a chili orange glaze and lemon pepper
Sautéed lobster bites en croute, puff pastry and creamed garlic butter
Jumbo lump crab martini with whole grain mustard remoulade
Oyster shooter with yuzu, champagne, cocktail sauce and micro horseradish
Fried oyster bite in shell with garlic horseradish aioli
Baked oyster with garlic herb butter, anchovy, toasted parmesan bread crumbs
Baked oyster Rockefeller with creamed spinach and browned hollandaise sauce
Conch fritter with red pepper and basil remoulade
Snow crab claw cracked and ready served hot or cold with butter or cocktail
Stone crab claw cracked and ready served cold with curry miso mustard sauce

Beef

Beef satay with spicy peanut sauce and cilantro
Beef carpaccio on crostini with truffle aioli, arugula and aged parmesan
Beef tenderloin on toast point with horseradish cream and watercress
Seared beef tataki tamari marinated and skewered with snow peas and peppers
Beef tartare on crostini with apple, caper, siracha, and truffle oil
Meatballs with sherry pepper cream
Swedish meatballs with lingonberry jelly glaze
Beef wellington, puff pastry mushroom duxelle and gorgonzola

Cheese burger slider picked with grape tomato and cornichon
Prime rib slider with grilled onion and chipotle cream
Beef tenderloin slider with onion straws and horseradish cream sauce
Bacon wrapped filet tip with a white truffle hollandaise sauce
Barbacoa street taco with queso fresco, cilantro and pico de gallo

Pork & lamb

Prosciutto wrapped black mission figs with arugula and fresh goat cheese
Prosciutto wrapped asparagus smeared with garlic herb boursin
Double smoked bacon and truffle deviled eggs
Mini pressed Cuban sandwiches with pickles and mustard aioli
Sliced prosciutto speared fresh cantaloupe with watermelon and mint shooter
Chorizo sausage and Manchego cheese stuffed saffron arancini with romesco sauce
Mini dry cured ham and gruyere cheese quiches with baby spinach
Pork belly bites, braised, glazed and skewered with siracha honey
Pork tenderloin brochettes with apple, fennel, red potato and mojo butter
Lollipop lamb chops with rosemary garlic butter, fig jam, pepper glaze
Lamb sliders with cucumber, feta cheese, and harissa cream

Poultry

Duck confit on crostini, cherry compote and creamy goat cheese
Duck and mango spring roll with Mae ploy chili glaze
Duck rilette with candied pecans herb boursin cheese
Sliced duck breast quesadilla with brie cheese, pepper jelly and cilantro cream
Thai curry chicken satay with coconut lemongrass sauce
Jerk chicken skewers with a mango habanero chutney
Pineapple coconut chicken brochettes with teriyaki glaze

Chicken wings Asian, buffalo, or barbeque whiskey sauce
Buffalo chicken sliders with blue cheese or zesty ranch
Chicken and waffle sliders with siracha honey and maple butter
Chicken spring rolls with cilantro, cashews and fresh cucumber salsa
Sesame chicken skewer with caramel soy drizzle

Vegetarian

Wild mushroom and goat cheese bruschetta with chives and truffle oil
Tomato concasse with basil, garlic, chili flake, extra virgin olive oil and parmesan cheese
Watermelon and marinated feta skewers with balsamic reduction
Black mission fig, goat cheese, honey and candied pecans on crostini
Belgium endive with gorgonzola, fig, cranberry and candied walnut
Fried artichoke with a basil pesto aioli and parmesan cheese
Mozzarella, tomato and kalamata olive skewer
Vegetable strudel with carrot, cabbage, mushroom and red pepper phyllo rolled
Spanakopita creamed spinach and feta cheese bake in phyllo dough
Artichoke piccolin olive and pepperoncini skewer with herb vinegar
Fried cheese ravioli with parmesan cheese and spicy marinara sauce
Spinach and gorgonzola stuffed silver dollar mushrooms
Kalamata olive tapenade on crostini with roasted red pepper
Deviled eggs traditional style
Mini quiche with spinach and feta cheese
Roasted garlic and pepper saffron risotto cakes with paprika cream
Garlic herb boursin cheese with sundried tomato pesto bruschetta
Southwest spring rolls with black beans, corn, rice, tomato and avocado cream
Brie and grape tart with shallot, rosemary and honey
Crudit  cup with lotus root, hericot vert, grape tomato, baby carrot and ranch

Buffalo cauliflower bites with Franks hot sauce, ranch and gorgonzola cheese

Granny smith apple bites with caramel and feta cheese

Beer battered macaroni and smoked gouda cheese bites

Pickled cucumbers on crispy wonton with red pepper and rice vinegar

Candied brie crostini with raspberry jam, cranberries and candy nuts

Displays & stations

Mediterranean hummus, kalamata olive tapenade, roasted garlic spread, roasted red peppers, artichokes, baba ghanoush with assorted breads, crackers, lavash and herbs

Antipasto kalamata olives, piccolin olives, butter olives, artichokes, roasted red peppers, marinated tomatoes, prosciutto, salami, capicola, fresh mozzarella, imported cheeses with flatbreads, lavash and crackers

Baked brie en croute with jams, jellies, salted caramel sauce, candied nuts, honey and fresh fruit accompanied with assorted crackers

Fresh seafood bar jumbo shrimp, warm water oysters, cold water oysters, king crab, rock lobster tail served with lemon, lime, horseradish, cocktail sauce, green apple mignonette

Whole cold smoked salmon capers, red onion, herbed boursin cheese, separated eggs, diced tomato, potato blinis, flatbreads, lavash and assorted crackers

Baked potato bar sour cream, cheddar cheese, scallion, applewood smoked bacon, herb butter, pan gravy, gorgonzola cheese, whipped goat cheese, truffle oil

Chefs carving station - your choice – beef tenderloin, roasted prime rib, leg of lamb, flank steak chimichurri, roast beef, honey glazed bone in ham, roasted turkey breast, pecan crusted pork tenderloin, blackened ahi tuna lion all served with the correct sauces and accoutrements

Mashed potato bar shredded cheddar cheese, scallion, applewood smoked bacon, sour cream, herb butter, gorgonzola cheese, whipped goat cheese, truffle oil, pan gravy, lemon butter sauce

Chefs pasta bar – sauces- marinara, alfredo, carbonara, oil and garlic, scampi, Bolognese sauce, calabrese sauce – **pasta** – fettuccini, spaghetti, pappardelle, linguini, farfalle, bucatini, penne

European meat & cheese sliced ham, soppressata, mortadella, gruyere, brie, blue cheese, taleggio cheese, dinner rolls, horseradish cream, garlic aioli, shredded lettuce and pickled onions, smoked almonds, cornichons and whole grain mustard

Cold beef tenderloin onion confit, horseradish cream sauce, blistered tomatoes, watercress salad, roasted whole garlic, braised button mushrooms, cabernet reduction, beef rosemary au jus

Taco station - choose between roasted pork shoulder, shredded beef flank steak, mojo marinated chicken, fresh blackened grouper, or garlic shrimp. **Choose** hard or soft, shredded lettuce, cheddar cheese, queso fresco, pico de gallo, guacamole, tomatoes, salsa verde, black olives, refried beans, scallions, sour cream, roasted corn, jalapenos, cilantro, hot sauces

Vegetable crudité platter baby carrots, celery, broccoli, lotus root, cauliflower, zucchini, sunburst, patty pan squash, eggplant, grape tomatoes, red peppers, zesty ranch, garlic pesto aioli, roasted red pepper aioli

Tuscan grilled vegetable platter asparagus, portobello mushroom, zucchini, yellow squash, red onion, roasted red pepper, eggplant, asparagus, roasted garlic and shallots, sherry vinegar, extra virgin olive oil, sundried tomato pesto

Whole roasted pig sofrito seasoned, garlic, onion, pineapple and citrus cooked in a box for 6 hours and disassembled for your enjoyment, spicy sweet barbeque sauce

Slider station choose ground beef, chicken, prime rib, roasted pork tenderloin, beef tenderloin, mustard, siracha ketchup, chipotle cream, chimichurri, mojo au jus, garlic mayo, horseradish cream, sliced gruyere cheese, cheddar cheese, provolone, gouda, mozzarella, shredded lettuce, sliced tomato, sliced red onion

Crepes station made to order choose chocolate or vanilla crepe and stuff with, cherries, apples, Nutella, marshmallow, raspberries, blackberries, blueberries, bananas, chocolate sauce, caramel, candied nuts, whipped cream

Salads

Bascoms House baby field greens, sliced ham, swiss cheese, parmesan, red onion, tomato, house vinaigrette

Caesar garlic herb sourdough croutons, parmesan cheese, anchovy, herb dressing, cracked pepper, cheese tuile

Caprese sliced red & yellow tomato, fresh basil, house stretched mozzarella, extra virgin olive oil, aged balsamic reduction

Watercress & Fennel orange supreme, baby upland cress, toasted pine nuts, grape tomatoes, orange champagne dressing

Tuscan chopped romaine, baby field greens, chickpeas, roasted red pepper, mozzarella, kalamata olives, hericot vert, cucumbers, parmesan, grape tomatoes and sherry shallot dressing

Sonoma baby kale, crumbled goat cheese, shaved red onion, strawberries, granola, golden raisins, yellow grape tomatoes

Cobb baby field greens, blue cheese crumbles, pears, candied walnuts, chopped bacon, avocado, smoked turkey breast, swiss cheese, honey lime dressing

Seafood cobb shrimp, lobster, jumbo lump, avocado, chopped tomato, separated egg, blue cheese crumbles, chopped iceberg lettuce, honey lime dressing

Winter Boston Bibb lettuce, butternut squash, candied walnut, cranberry, gala apple, shaved red onion, carrots, gorgonzola crumbles, poppyseed dressing

Kale & quinoa cucumber, grape tomato, feta cheese, roasted red pepper, red onion, chopped basil, kalamata olive, passion fruit vinegar

Tuna nicoise hericot vert, roasted candy stripped beets, goat cheese, hardboiled egg, cherry tomato, sliced watermelon radish, candied pecans

Wedge iceberg lettuce, chopped crispy bacon, sliced red onion, shaved carrot, blue cheese crumbles, blue cheese dressing

Tricolored cheese tortellini sundried tomatoes, kalamata olives, mozzarella cheese, red onion, sherry shallot vinegar

sante Fe chopped romaine, roasted corn, black beans, roasted red pepper, tomato, jalapeno, shredded cheddar cheese, tortilla chips, cilantro honey lime dressing

Orzo kalamata olives, fresh lemon, sherry vinegar, blistered and milled yellow tomatoes, basil, lemon zest, feta cheese

Fried green tomatoes goat cheese crumbles, aged balsamic reduction, clover honey, truffle popcorn, herb oil, baby arugula, red onion, Meyer lemon dressing

Entrees

Fish

Bourbon pepper glazed salmon with candied nuts, scallion and citrus brown butter sauce

Coriander crusted salmon with ginger infused golden lentils and lemon beurre blanc

Salmon piccata lemon white wine cream, capers, fresh garlic, charred lemon wheel

Salmon Florentine baked with creamy spinach and topped with tomato pico de gallo
Hoisin glazed salmon with a sour apple mustard and crystalized ginger
Salmon wellington wrapped with puff pastry and stuffed with a wild mushroom duxelle
Salmon Oscar jumbo lump crab meat, asparagus, fresh whipped hollandaise sauce
Caper crusted grouper with sundried tomatoes, kalamata olives and olive oil and garlic
Pistachio crusted grouper with a lemon butter white wine sauce
Blackened local grouper with a mango habanero black bean salsa
Jerked local grouper with a coconut beurre blanc and gold pineapple relish
Grouper piccata sautéed and topped with a white wine caper sauce
Grouper Oscar with jumbo lump crab meat, asparagus and hollandaise sauce
Blackened red snapper tapenade with tomatoes, kalamata olive, garlic and olive oil
Tempura fried snapper with vanilla rum butter, mango, mint, siracha and peanuts
Cajun lime blackened red tailed catfish with andouille sausage and dark etouffee
Grilled mahi mahi Oscar with jumbo lump crab, asparagus and whipped hollandaise
Bacon wrapped lake trout, pan seared, crawfish stuffed finished with mustard beurre blanc
Baked farm raised tilapia with black garlic, panko bread crumbs oil cured olive vinaigrette
Chilean seabass panko parmesan crust, garlic nage, crispy fried shiitake mushrooms
Chilean seabass miso marinated, tamarind jam, toasted lobster shell cream
Coriander crusted ahi tuna with ginger infused lentils and wasabi sesame beurre blanc
Tuxedo sesame crusted ahi tuna with caramel soy, sea beans, pickled ginger and wasabi

Shellfish

Sea scallops with celery root puree, golden raisin, cauliflower, toasted almonds and capers
Twin rock lobster tails with fresh lemon and vanilla rum butter
Rock shrimp sautéed over fresh sweet corn, mascarpone and ricotta angelotti
Shrimp fra diavolo sautéed with garlic, chili flake, basil, spicy cream sauce over fresh noodles
Seafood paella saffron rice, shrimp, calamari, mussels, clams, chorizo sausage and scallops

Beef

Filet mignon center cut, grilled and served with beef braised mushrooms and port demi glaze

Filet mignon Oscar jumbo lump crab meat, asparagus, fresh whipped hollandaise sauce

Bone in filet mignon traditionally seasoned and grilled, with garlic butter and onion straws

Steak au poivre Ny strip, cracked pepper crust served with a mustard brandy cream sauce

Prime rib 24 hour slow roasted sever with beef au jus and chili fried onion straws

Ribeye coffee crusted, sautéed wild mushrooms, onion straws and sherry pepper cream sauce

Sofrito rubbed skirt steak or flank steak with a chimichurri sauce and fried plantains

Wagyu ribeye A5 sliced and server with a cabernet reduction and onion straws

Braised boneless beef short ribs sautéed spinach, parsnips chips and ruby port demi glaze

Bone in ribeye traditionally seasoned and grilled, server with garlic butter and onion straws

Porterhouse steak traditionally seasoned and grilled served with garlic butter and onion straws

Osso bucco braised veal shanks served with natural au jus, carrots, tomatoes, garlic and onions

Beef bolegnese over bucatini pasta, roasted root vegetables, lemon herb ricotta and parmesan

Meat loaf house ground, fresh garlic, rosemary and finished with a mushroom marsala gravy

Pork & lamb

Premium enhanced pork chop grilled and served with compressed apples, sage and calvados

Premium enhanced pork chop grilled and topped with blue cheese crumbles and onion straws

Pork tenderloin medallions with apple butter onion jam and onion straws

Pecan crusted pork tenderloin with roasted carrots and maple mustard glaze

Mojo marinated pork tenderloin palomilla style with onions, chopped garlic and herbs

Braised pork shank with natural au jus, shaved fennel orange segments and onion straws

Wild boar shank with natural au jus, braised mushrooms, carrots, onions, rosemary and garlic

Wild boar ragout over fresh spiral pasta, roasted root vegetables and lemon herb ricotta cheese

Domestic lamb rack seasoned with rosemary and garlic, served with mint jelly and onion straws

Poultry

Grilled chicken breast topped with basil pesto, blistered tomatoes and toasted almonds
Chicken saltimbocca wrapped in prosciutto and topped with crisp sage and sherry cream
Chicken paillard baby arugula, black olive tapenade, red onion, lemon confit, smoked tomato
Chicken piccata lemon white wine cream, capers fresh garlic and charred lemon wheel
Chicken Dijon seasoned breadcrumbs, mustard, demi glaze and fennel butte
Seared duck breast sautéed bitter greens, bing cherry compote and sesame crepes
Chicken parmesan topped with melted mozzarella, marinara sauce over fresh linguini
Half duck ala orange with hericot vert, orange supreme and citrus brown butter
Chicken Florentine baked with creamed spinach and topped with tomato pico de gallo
Chicken chevre wilted arugula, roasted tomatoes, pine nuts, goat cheese, lemon butter
Chicken marsala breaded, pan seared and finished with button mushrooms and marsala sauce

Vegetarian

Bowtie pasta with sage cream, seasoned bread crumbs and fresh shaved parmesan
Vegetable terrine stacked, carrot, parsnip, sweet potato, beet, celery root and pepper cream
Tri-colored cheese tortellini with sweet peas and roasted garlic parmesan cream
Spaghetti scampi with garlic, parsley, white wine, extra virgin olive oil and parmesan
Asian tofu with stir fried vegetables, hoisin ginger glaze and candied orange
Eggplant parmesan fresh mozzarella, basil and marinara over fresh linguini pasta
Baked ziti with whipped ricotta cheese, marinara, fresh basil and topped with mozzarella
Grilled polenta smothered with mushrooms, onions, corn, tomatoes and sherry cream
Paella with saffron rice, tomatoes, snow peas, carrot, onion, garlic and artichoke hearts
Bascom's house lasagna with ricotta, parmesan, mozzarella and the holy trinity vegetables
Pad Thai rice noodles, carrots, snap peas, mung bean, tamarind, peanuts cilantro and lime
Indian vindaou with sweet peas, yogurt tomato cream sauce and traditional spices

Sides

Starch

Garlic mashed potato
Sweet potato mashed
Rice pilaf
Roasted new potatoes
Loaded baked potato
Saffron rice
Parmesan risotto
Roasted fingerling potatoes
Truffle mac & cheese
Potatoes au gratin
Pesto mashed potato
Horseradish red bliss
Coconut rice cakes
Black bean & yellow rice
Creamy parmesan polenta
Mediterranean couscous
Assorted dinner rolls
Traditional stuffing

vegetables

Garlic broccolini
Grilled asparagus
Steamed broccoli
Green bean almondine
Wilted bitter greens
Roasted street corn
Cheese stuffed tomatoes
Stir fry vegetables
Molasses baked beans
Pesto roasted squash
Zucchini & peppers
Garlic butter eggplant
Roasted root vegetables
Glazed baby carrots
Candied pecan carrots
Grilled vegetable medley
Cauliflower casserole
Bacon wrapped endive

Bermuda stuffing

Sautéed mushrooms

Desserts

Mini desserts

Cheese cake squares

Crème brulee spoons

Key lime pie tarts

Chocolate truffles

Assorted mousse cups

Lemon bar

Butter cake

Tiramisu

Carrot cake pops

Continental breakfast

Butter croissants

Lemon pound cake

Banana nut bread

Cinnamon pecan buns

Assorted muffins

Assorted scones

Chocolate croissants

Assorted bagels

plated desserts

Chocolate caramel tort

Blueberry cheesecake

Berries and cream

Chocolate caramel tart

Grandma's carrot cake

Butterscotch blondie

Crème brulee

Tropical bread pudding

Chocolate pot de crème

cookies

Chocolate chip

Macadamia nut

Smores

Peanut butter

Almond biscotti

White chocolate

French meringues

Oatmeal raisin

Cheddar cornbread

French macarons

Created by Executive Chef Tony Bonanno