

# CATERING MENU



## *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 pickled 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

## 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

## *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

## *Displays & Stations* CONT.

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

## *Displays & Stations* CONT.

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

# Entrées

## 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

## 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

## 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

## 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  
Bermuda 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  
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

### 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

### CONTINENTAL BREAKFAST

Butter croissants  
Lemon pound cake  
Banana nut bread  
Cinnamon pecan buns  
Assorted muffins  
Assorted scones  
Chocolate croissants  
Assorted bagels  
Cheddar cornbread

### COOKIES

Chocolate chip  
Macadamia nut  
Smores  
Peanut butter  
Almond biscotti  
White chocolate  
French meringues  
Oatmeal raisin  
French macaroons