



Be My Guest

Catering and Events...Expect the Best

Sample Fall Plated Dinner Menu

Stationary Displays

Fresh Fruit & Cheese Display

**We have been doing these as skewers for Covid*

Assorted seasonal fruit including Strawberries, Cantaloupe, Pineapple, Red & Green Grapes, Domestic & French cheeses, in a beautiful display
Options including: Gouda, Wisconsin Cheddar, Brie, Goat & Pepper jack, Cracker basket

Optional to add+\$5 p/p

Oyster Raw Bar

East Coast Oysters, Shucked for Guests, Oyster Bar
Served on ice Cocktail sauce, Horseradish, Hot Sauce & lemon wedges
+\$7.50 p/p

Butler Passed Hors d'Oeuvres

Select three one may be seafood

Mini Crab Cakes

Remoulade Sauce

Bacon Wrapped Scallops (GF)

Sweet Sea Scallops wrapped in bacon, baked w/ maple glaze

Tomato Mozzarella Skewer (GF)

Basil & balsamic drizzle

Buttermilk Fried Chicken & Waffles Skewer

Maple Bacon Drizzle

Tuscan Balsamic Bruschetta

Plum tomatoes w/ Parmesan served on toasted baguettes

Pear & Brie w/ Almonds

In a Filo Beggars Purse

Blackened Fish Bites (GF)

Bite sized chunks of fresh fish on a stick w/ lemon dill tartar

Shrimp Casino

Shrimp wrapped in Applewood smoked bacon
served on a skewer

Spanakopita

Filo triangle w/ goat cheese & spinach filling baked golden brown

Zucchini Quinoa Fritter (GF)

w/ Aioli dipping sauce

Smoked Pork BBQ in Mini Biscuit

Guests asked to take their seats

Introductions, Toasts, Blessing TBD

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On Table for Guests arrival

Artisan Dinner Rolls

Bread plate w/ butter rosette

BMG Wedding Salad

Field Greens, Strawberries & Blueberries, Feta Cheese
Sugared Walnuts, Champagne Vinaigrette

Plated Dinner

Select 2 Proteins

(Guests select one entree)

Garlic Herb Crusted - New York Strip of Beef

Mushroom wine demi sauce

Cabernet Braised Beef Short Ribs

w/ red wine demi glaze sauce

Maple Glazed Salmon Filets (GF)

Golden browned, brown sugar, maple & fresh thyme

Parmesan Encrusted Chicken Breasts

Served w/ Bechamel sauce, Italian flat leaf parsley

Red Skinned Mashed Potatoes (GF)

Butter, garlic & cream

Seasonal Vegetable Saute

Zucchini, Carrot, Yellow Squash, Red Pepper
Sauteed with Fresh Herb Butter

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Vegetable Strudel

Phyllo pastry with Mediterranean vegetables

Desserts

One Tier Wedding Cake

Chocolate/chocolate buttercream, Vanilla/vanilla buttercream, Lemon/lemon buttercream, Carrot/cream cheese, Red Velvet/cream cheese, Fresh Strawberry/strawberry buttercream, Chocolate/peanut buttercream, Spice/cream cheese

Mini Pies

Peach, Strawberry, Crack, Apple, Chocolate Cream, Mixed Berry, Pumpkin Blackberry, Blueberry, Lemon Meringue, Key Lime, Pecan, Banana Cream, Coconut Cream