

DISPLAYS

LARGER THAN A PASSED BITE,
smaller than an entrée. These goodies are
Creatively presented for guests to graze, snack,
munch, pile-on-to-a- plate & devour.

CHARCUTERIE & ARTISANAL

CHEESE BOARD

Charcuterie Boards with Prosciutto, Cured Sausages,
Parmigiano Reggiano, Brie, Wensleydale Apricot,
Port Derby, Crackers & Crisps

BOARDS OF BRUSCHETTA BREADS & TOAST

CHOICE OF 3:

Frizzled Artichoke-Asiago Hash**Caramelized Peaches,**

Ricotta, Arugula and Honey-Walnut Jam

Brown Sugar Torched Berries

with Mascarpone and Sweet Leaf

Blistered Tomatoes, Fresh Mozzarella

Basil and Balsamic Glaze

French Ham,

Boursin and Dried Apricot

Roasted Almonds & Smoked Olive Oil Avocado Toast**Fresh Avocado, Elotes**

Lime and Valencia Hot Sauce

Yogurt and Zāatar Avocado Toast**Tex-Mex Toast**

with Guacamole, Salsa and Crushed Tortilla Chips

Hot and Sour Avocado Toast

with Sambal Olek & Lemon

ANTIPASTO "CLASSICO"

Imported Aged Italian & Domestic Cheeses

including Parmigiano-Reggiano and Provolone

Artisan Crafted Salami Meats

Calabrese, Genoa, Pistachio Mortadella, and Prosciutto Crudo di Parma, Garnished with a variety of BF House Marinated Olives, Preserved Peppers, Artichokes, Cipollini Onions and Oil-Cured Tomatoes

Fire Grilled Vegetables

Balsamic Grilled Portobellos & Caprese Salad Skewers served with Balsamic-Herb Reduction, and Lemon-Basil Olive Oil, Olive Tapenade, Sun-Dried Tomato Pesto, & Cannellini Bean Spread with Parmesan Garlic-Herb Dusted Crostini

Grissini Bread Sticks,

and Sliced Baguettes Marcona Almonds, Grape Clusters & Seasonal Fruit

ANTIPASTO "AMERICANO"

Assorted American Specialty & Domestic Cheeses

featuring Espresso Cheddar, Apple Smoked Blue, and a fruity Wensleydale with Apricot

Artisan Meats:

Thinly Sliced Smoked Virginia Ham, Grilled Black Oak Sausage and Summer Sausage

Selection of Specialty Garnishes

Including: Assorted Olives, Horseradish Butter Pickles, Pickled Beets, Oven Roasted Okra Spears, and Black-Eyed Pea Salsa

Platter of Fried Green Tomatoes

with Buttermilk Aioli and Apple Smoked Pepper Bacon

Southern Jalapeno Pimento & Roasted Red Pepper Spread**Country Style Corn Bread**

with Sliced Baguettes, Crackers and Crisps

Skillet Glazed Spiced Pecans

with Grape Clusters, Assorted Dried Fruit and Fresh Herbs



DISPLAYS

ANTIPASTO "EUROPA"

Imported and Domestic Hand-Crafted Cheeses, Meats and Specialties from across Europe:

A Mélange Of Cheeses

Featuring Chiseled Parmigiano-Reggiano, French Triple Cream Brie, Stilton with Apricots, Young Gouda, and a colorful selection of Cheddars

Crafted Salami & Charcuterie Meats

Shaved Sweet Capocollo, Prosciutto, Saucisson Sec, Rillettes, and Pâté de Champagne

Roasted Porchetta Tonnato Salad

tender sliced Pork Roast, Italian Greens, and a velvety creamy white sauce of Capers, White Anchovy & fresh Tuna.

Fresh Sliced Mozzarella Caprese

with Basil Oil and Aged Balsamic Drizzle

Grilled Garden Vegetables

with Italian Eggplant, Roasted Sweet Peppers, and Fennel

Crisps Filo Cup

with Camembert Cheese, French Red Fig Preserves and Toasted Pistachio

Assorted Dried Fruits with Almonds,

Citrus Cured Olives, and Cornichons

Dips and Spreads

Creamy and Whole Grain Dijon, Roasted Garlic & Tarragon Aioli, Truffle Honey

Sliced Fresh Baguettes

with Garlic Herb Crostini, Lavosh, Grissini and Crisps

DISPLAYS

ASIAN DISPLAY**Crispy Edamame Dumplings**

with Wasabi-Soy Dipping Sauce

Chilled Sesame Noodles

with Mung Bean Sprouts, Carrot, Cucumber, Cilantro and Light Peanut Dressing

Fried Shrimp Dim Sum

with Passion Fruit-Chili Dip

Malaysian Chicken Satay

with Coco-Peanut Sauce

Salmon Kasuzuke

on Bamboo Skewer with Cilantro Chutney

Peking Duck

with Mandarin Pancakes

Crispy Pork Pot Stickers

with Dumpling Sauce

Thai Beef Salad Lettuce Cups

Vegetable Hand-Roll with Thai Sweet Chili Sauce

Upgrade with Assorted Sushi Rolls:**Upgrade with Assorted Sashimi Rolls:****GREEK ISLE GRAZING**

Charcuterie Boards, including: Prosciutto, Cured Sausages, Parmigiano Reggiano, Brie, Wensleydale Apricot, Port Derby, Crostini's and Crisps, Jams, Fresh Honey, Olives, and Dried Fruit

Herbed Focaccia and Pita Bread

with Aged Balsamic and EVOO

Mediterranean Roasted Vegetable Platter**Chile Espresso Dusted Beef Medallion Kabobs**

with Mushrooms and Eggplant

Maple Harissa Roasted Quail Kabobs**Grilled Greek Lamb Kebabs**

FLAME GRILLED BOARDS

BEEF TENDERLOIN BOARD 16.00

Chilled, Sliced Presentation with Caramelized Onion-Horseradish Cream, Dijon Mustard and Herb-Aioli

CHICKEN BREAST BOARD 12.00

Chilled, Sliced Presentation with Pesto Aioli and Chardonnay-Tarragon Dijon, Garnished with Tomato-Kalamata Relish, and Pickled Banana Peppers

FRESH FRUIT & BERRIES 8.00

Accompanied by Mascarpone Cream and Honey

HUMMUS

SERVED WITH TOASTED PITA CHIPS

CHOICE OF 3:

Vegan Hot Pink Beetroot

Roasted Sweet Potato

Indonesian Turmeric

Cilantro-Avocado

Caramelized Cauliflower

Mango-Chile

White Bean

Red Pepper

UPGRADES

Warm Parmesan & Artichoke Fondue

with Garlic Toasted Baguette

Warm Goat Cheese

Artichoke & Spinach Fondue
with Garlic Toasted Baguette

CHIPS, DIPS & SPREADS

CHOICE OF 3:

Southern Pimento Cheese

with Garlic Toasted Baguette

Roasted Piquillo-Cheddar Pimento

with Garlic Toasted Baguette

Beer Cheese Dip

with Tortilla Chips

Baked "BLT" Dip

with Tortilla Chips

Spinach Dip

with Tortilla Chips

Bacon Spinach

with Tortilla Chips

Roasted Corn & Bacon

with Tortilla Chips

Baba Ghanoush

with Toasted Pita Chips

Chile Con Queso

with Tortilla Chips

Creamy Roasted Red Pepper Spread

with Garlic Toasted Baguette

Harissa Spiked Hummus

with Toasted Pita Chips

Greek Tzatziki Yogurt

with Pita Chips

Vegetable Tapenade

with Garlic Toasted Baguette

Guacamole and Salsa

with Tortilla Chips



DISPLAYS

ICED SEAFOOD DISPLAY MARKET

Jumbo Gulf Shrimp

Jumbo Snow Crab Cocktail Claws

New Zealand Green Lip Mussels on the Half Shell

Accompanied by: Cocktail Sauce Remoulade
Sauce Tarragon Cream & Lemon Wedges

GOURMET "ROOT" CHIP BAR

Sweet Potato Kettle Cooked Yukon,

Taro Root Chips

Accompanied by: BF House-Made French Onion,
Sriracha, Parmesan, Cilantro Avocado Crema, Aioli
Limon, Buttermilk Ranch

FRENCH FRIED POTATO BAR

CHOICE OF 1 TYPE OF POTATO:

Waffle Fries **Steak Fries**

Curly Fries

Sweet Potato Fries

Tater Tots

Accompanied by: Ketchup, Garlic Aioli, Goat
Cheese Crema, Buttermilk Ranch, Queso Dip, Sour
Cream, Sriracha-Parmesan, Jalapenos, Bacon
Crumbles.

Upgrade with Homemade Texas Chili

Upgrade with Saucy Buffalo Chicken

NACHO BAR

Crispy Corn Tortilla Chips with Creamy Chili Chicken Tinga
Texas 5-Alarm Chili Spiced Ground Beef

Accompanied by: Classic Queso Dip, Black Bean-Roasted
Corn Salsa & Fire-Roasted Salsa, Pico de Gallo, Sour
Cream, Jalapenos, Black Olives, Green Onion
Upgrade with Guacamole

HOTS & BRATS

Mini Coney Island Hot Dogs

Weisswurst Sausages

Brazilian Linguica Fresca Sausages

Accompanied by: Spicy Pickled Relish, German Mustard,
White Queso Sauce, Diced Onions, Sauerkraut, Jalapenos

Enhance with a Shot of Cold Beer

PICK-UP-CUPS

Grilled Chicken Caesar Salad Cup

Chicken and Waffles

with Sage Gravy and Spicy Smoked Maple Syrup

Mini Asian Noodle Box

with Your-Name-It!

Mini Crudities

with Creamy Avocado Goddess

"Elotes" Street Corn Cup

Wonton Taco Cups



SLIDERS & SUCH

Blue Crab Cajun Po-Boy

with Remoulade and Shredded Lettuce and Tomato

Kobe Slider

with Blue Marbled Jack and Adobonnaise

Pulled Pork

with Tangy Carrot-Jalapeno Cole Slaw

Baja Black Bean

with Chunky Avocado and Kale Slaw

Turkey Burger

with Gouda, Pepper Bacon & Caramelized Onion Aioli

Turkish Lamb Kofta

with Moroccan Olive Relish and Tzatziki on Flat Bread

Chicken Fried Chicken

On Buttermilk Biscuits with Maple-Chive Bacon Butter

Buffalo Chicken Slider

with Shaved Carrots and Creamy Blue Cheese

Deep South Sirloin Sliders

topped with Pimento Cheese and Brown Sugar Bacon

Southern Duck Meatball Slider

on Sweet Potato Biscuit with Jalapeno-Pecan Jam

SALAD DISPLAY

SERVED IN ROCKS GLASS OR BAMBOO BOAT

Baby Kale and Butter Lettuce

with Dried Cranberries, Roasted Butternut Squash, Feta Cheese

and Roasted Pepitas with Grilled Poblano Vinaigrette

Baby Spinach & Arugula

with Grape Tomatoes, Hard-Boiled Egg Wedges, Red Onion and Sliced Mushrooms with Hand-Cut Warm Bacon Vinaigrette

Chopped Wedge Salad

with Cherry Tomatoes, Pickled Red Onion, Peppered Bacon, Bleu Cheese Crumbles with Buttermilk Blue

Mixed Greens

with Radishes, Baby Cucumbers, Roasted Beets and Goat Cheese with Herb Vinaigrette Dressing

Hearts of Romaine

with Caesar Dressing, Garlic Croutons, Shaved Parmesan and Grape Tomato

Southwest Caesar

with Grilled Corn, Black Beans, Crumbled Cotija Cheese, Jalapeno Cornbread Croutons, with Chipotle Caesar Dressing



FLATBREAD DISPLAY

Neapolitan Originale

Margherita with Fresh Mozzarella, Tomatoes
and Fresh Basil with Alfredo

Cave Man Special

Ground Kobe, Pork Sausage Crumble, Calabrese Salami,
and Ham with Red Sauce

The "Cheesehead"

Mozzarella, Provolone, Aged Cheddar, Gouda
and Colby with Red Sauce

The Red-Hot New Yorker

Buffalo Chicken, Billy Blue Cheese, Shaved Carrot
& Celery with Ranch Alfredo

Rio Grande Vegetarian

Grilled Vegetables, Roasted Corn, Chile Spices
and Jalapeno-Jack Cheese with Red Sauce

Pepperoni

an "Italian-American Favorite" Sliced Pepperoni
Italian Red Sauce, and Four Cheeses

The "Maui Special"

with Canadian Bacon, Grilled Pineapple, Tomatoes and Jack Cheese with Red sauce

The "Tex-Mexican"

Smoked BBQ Chicken, Grilled Red Onions, Fresh Jalapenos, Cilantro
and Mango-Fire Cheddar with BBQ Red Sauce

Frizzled Prosciutto

Caramelized Onions, Balsamic Glaze and Fresh Oregano
with White Cheddar Bechamel

