COLD BREAKFAST
PRICED PER PERSON • MINIMUM OF 8 GUESTS

Since we begin baking in the wee hours of the night, at B&CO its never too early for us to deliver breakfast.
Keep in mind that our catering services are available 24 hours a day, seven days a week.
Breakfast is presented on disposable wicker baskets or faux china platters.

BREAKFAST BASKET an assortment of our bakery fresh muffins, bagels, breakfast breads, scones, croissants, and Danish.
Ac companied with butter, plain & flavored cream cheese, & preserves. 4.85
with melon & berry salad 9.25 with sliced fruit 10.25

MINIATURE BREAKFAST BASKET 6.45
with melon & berry salad 10.75 with sliced fruit 12.00

BAGEL CONNECTION basket of whole wheat, sesame, poppy, everything, pumpernickel, cinnamon raisin, multigrain, and plain bagels. Accompanied with plain, vegetable, scallion, & cream cheese butter and preserves. 4.25
*with Norwegian smoked salmon 14.75 *with baked salmon salad 15.75
*with smoked whitefish salad 13.75 with all three 20.75
* served over sliced tomato, hothouse cucumber, capers, red onion, dill, & fresh lemon
Miniature bagel connection add 1.00 pp

ON THE LIGHT SIDE assorted bagels, fat-free muffins, and yogurt pound cake.
Accompanied with plain & flavored less-fat cream cheese and preserves. 5.95
with melon & berry salad 9.95 with sliced fruit 11.30

CONTINENTAL BREAKFAST basket of our bakery fresh muffins, bagels, croissants, Danish, imported cheese wedges, and melon & berry salad. Accompanied with butter, plain & flavored cream cheese, & preserves. 11.75

NEW AGE BREAKFAST BUFFET country granola served with yogurt, berries, raisins, & nuts.
Served with less-fat muffins, bagels, low-fat cream cheese & preserves. 12.70

BREAKFAST FINGER SANDWICHES smoked salmon with dill cream cheese on pumpernickel,
chopped egg salad on 7-grain, baked salmon salad pinwheels with roma tomato,
& whipped cream cheese with cucumber and scallion in onion pockets. 6.50

EUROPEAN BREAKFAST PLATE miniature quiche, mini croissants stuffed with brie, mini croissants stuffed with Italian salami & romano cheese, and melon kabobs wrapped in prosciutto. 12 persons minimum. 16.90

YOGURT BAR featuring Dannon and greek yogurt, country granola, raisins, nuts, and berries. 8.90

INDIVIDUAL YOGURT PARFAIT Greek yogurt topped with country granola and fresh berries. 4.85

GLUTEN-FREE MUFFIN PLATTER 6 persons minimum. 5.00

BEVERAGES

Bottled Sparkling Water 2.95 Hot Chocolate 3.50 Indonesian blend coffee 2.95
Decaffeinated Coffee, Kenyan Blend 2.95 Bottled Juice 2.50 Bottled Water 2.00
Bottled Iced Tea 2.50 Fresh Squeezed 3.00 Hazelnut Coffee 3.25
Orange or Grapefruit Juice Canned Soda 2.15 Tea Service 2.75

Elegant china and polished stainless are available at an additional cost.
Feel free to inquire about special pricing for groups below our minimums
HOT BREAKFAST

PRICED PER PERSON • MINIMUM OF 12 GUESTS • SERVED IN CHAFERS

EXECUTIVE BREAKFAST an assortment of miniature omelettes, cinnamon-french toast, or breakfast quiche (Choose One). Hickory smoked bacon, maple sausage, and a breakfast basket. 15.75

HEARTY BREAKFAST scrambled eggs, hickory smoked bacon, miniature bagels & bialys, and hash browns. 14.75

VEGETARIAN BREAKFAST miniature omelettes (asparagus-portobella mushroom-gouda cheese and chopped vegetables-fresh basil-grated parmesan), Caesar salad, and a miniature breakfast basket. 19.25

GLUTEN FREE BREAKFAST baked frittata (wild mushrooms, zucchini, crisp bell pepper, Indiana bacon, Jarlsberg swiss, & fresh herbs), bread & muffin basket, and crudite with hummus dip. 20.95

NEW YORKER BREAKFAST SAMPLER assortment of authentic blintzes and our smoked salmon, cream cheese, green onion, and egg scramble. Served with a basket of bagels, applesauce, and sour cream. 20.25

EUROPEAN BREAKFAST miniature quiche, imported meat & cheese tray, baguette toast points, and melon & berry kabobs. 17.50

OATMEAL BUFFET slow-cooked steel cut oats, and an all natural toppings bar to include berries, brown sugar, nuts, raisins, sliced banana, and granola. 10.70

ONSITE CHEF STATIONS

PRICED ACCORDINGLY • MINIMUM 15 GUESTS

Have our chef prepare made to order entrees for your guests onsite.

OMELETTES
Fillings: asparagus, bacon, smoked ham, spinach, chopped tomato, sautéed onion, French mushrooms, cheddar, & jarlsberg swiss

WAFFLES
Toppings: fresh strawberries, sliced bananas, blueberries, whipped cream, Vermont maple syrup, nutella, and chopped walnuts

BUTTERMILK AND BLUEBERRY SILVER DOLLAR PANCAKES
Toppings to include: chopped bacon, Virginia ham, Vermont maple syrup, fresh strawberries, sliced bananas, & nutella

HOT BREAKFAST FINGER FOOD

FULL-SIZED SANDWICHES 10.50
➢ Scrambled eggs, bacon, avocado, Vermont cheddar, scallion, & chunky salsa in a wheat tortilla
➢ Scrambled eggs, Canadian bacon, & Vermont cheddar on a sesame club roll
➢ Egg whites, baby spinach, sautéed mushrooms, & jarlsberg swiss in a wheat wrap
➢ Scrambled eggs, maple sausage, and muenster cheese on a whole wheat kaiser roll
➢ Eggs, fresh mozzarella cheese, tomato, & basil grilled on 8-grain bread
➢ Peanut butter & jelly French toast
  Served with hash browns

MINIATURE SANDWICHES 11.70
➢ Scrambled eggs, Canadian bacon, turkey, bacon, & Vermont cheddar on mini brioche bun
➢ Scrambled eggs, bacon, Vermont cheddar & sautéed onion on mini kaiser roll
➢ Egg whites, smoked turkey breast, bell pepper, & Monterey jack cheese on mini baguette
➢ Scrambled eggs, maple sausage, & jarlsberg swiss on mini croissant
➢ Scrambled eggs, Vermont cheddar, muenster, & Monterey jack cheese on a mini bagel
➢ Prosciutto di parma with melted brie on mini rustic roll
  Served with a miniature breakfast basket
SANDWICHES

PRICED PER PERSON • PLATTERS REQUIRE A MINIMUM OF 6 GUESTS

The following selections are presented on faux china platters or can be wrapped individually. 10.75

BLACK FOREST HAM AND IMPORTED BRIE
with mesclun greens, sliced beefsteak tomato and honey mustard. Served on black bread.

GLAZED HAM, ROASTED TURKEY AND FINLANDIA SWISS
with fire-roasted red pepper, romaine lettuce and whole-grain mustard. Served on semolina bread.

IMPORTED PROSCIUTTO AND FRESH BUFFALO MOZZARELLA
with chopped sun-dried tomato, fresh beefsteak tomato, arugula and extra virgin olive oil. Served on a French baguette.

CAPPICOLA, MORTADELLA, GENOA AND PROVOLONE
with hot and sweet pepper strips, mixed greens and oil & vinegar. Served on semolina bread.

OVEN ROASTED BEEF
with Finlandia Swiss, field greens, sliced beefsteak tomato and creamy horseradish dressing. Served on sourdough.

WHOLE JUMBO SHRIMP SALAD
with chopped celery, iceberg lettuce, vine-ripened tomato and thinly sliced hothouse cucumber. Served in a pita wrap.

MEDITERRANEAN GRILLED VEGETABLES
with fresh buffalo mozzarella cheese and balsamic vinaigrette. Served on focaccia.

GRILLED PORTABELLA MUSHROOM
with mesclun greens, fresh buffalo mozzarella cheese and balsamic vinaigrette. Served on sourdough.

FRESH BUFFALO MOZZARELLA
with chopped sun-dried tomato, fire-roasted pepper, fresh basil leaves and balsamic vinaigrette. Served on a focaccia roll.

GOAT CHEESE AND ROASTED PORTABELLA
with mesclun greens, fire-roasted peppers and balsamic vinaigrette. Served on focaccia roll.

OVEN ROASTED TURKEY AND SMOKED GOUDA
with fire-roasted red pepper, romaine lettuce and basil mayonnaise. Served on a focaccia roll.

ROASTED TURKEY, AVOCADO AND SMOKED BACON
with sprouts, beefsteak tomato and herbed mayonnaise. Served on sourdough.

CITRUS GRILLED CHICKEN BREAST
with avocado, sliced beefsteak tomato and herbed mayonnaise. Served on French baguette.

GRILLED PESTO CHICKEN BREAST
with fresh buffalo mozzarella, sun-dried tomato, crisp greens and basil mayonnaise. Served on a rosemary focaccia roll.

VIRGINIA HAM AND VERMONT CHEDDAR
with thinly sliced Granny Smith apple, field greens and walnut aioli. Served on sourdough.

ROSEMARY CHICKEN BREAST with chopped arugula, beefsteak tomato and lemon aioli on a tomato focaccia roll.

ROAST BEEF with romaine lettuce, sliced beefsteak tomato and horseradish Russian dressing. Served on French baguette.

HERBED ROAST BEEF with fire-roasted peppers, arugula and herbed aioli. Served on French baguette.

SLICED FILET MIGNON with mesclun greens, beefsteak tomato and horseradish mayonnaise. Served on a French baguette.

CLASSIC OR LESS FAT TUNA SALAD with romaine lettuce and sliced beefsteak tomato. Served in a pita wrap.

CHOPPED EGG SALAD with chopped dill, iceberg lettuce and sliced cherry tomatoes. Served in a pita wrap.

GRILLED SHRIMP AND GRILLED VEGETABLES with a spicy creole remoulade. Served in a Cajun pita wrap.

NORWEGIAN SMOKED SALMON with sliced cucumber, vine-ripened tomato and dill cream cheese. Served on black bread.

MAINE LOBSTER SALAD with romaine lettuce and sliced beefsteak tomato. Served in a pita wrap.

TERIYAKI GRILLED CHICKEN BREAST with sauteed onion, tri-colored pepper and caramelized onion. Served in a pita wrap.

FRESHLY ROASTED TURKEY with romaine lettuce, beefsteak tomato and grain mustard. Served on New York rye.

CRACKED BLACK PEPPER TURKEY with fire-roasted red pepper, romaine lettuce, basil mayonnaise. Served in a pita wrap.

SMOKED TURKEY AND IMPORTED BRIE with arugula, beefsteak tomato and honey mustard on a French baguette.

DILL OR LIGHT CHICKEN SALAD with grated carrot, sliced hothouse cucumber and alfalfa sprouts. Served on black bread.

HONEY MAPLE TURKEY with avocado, greens & honey mustard. Served on ciabatta bread.
Vegan Sandwiches

**Roasted Portabella Mushroom** with hummus, fire-roasted pepper, basil, & organic greens on ciabatta. 10.50

**Organic Hummus** with avocado, tomato, cucumber, & red onion on an 8-grain. 10.50

**Haas Avocado** with mixed pepper rings, sprouts, romaine lettuce, tomato, & scallion in a whole wheat wrap. 10.50

**Balsamic Grilled Vegetables** with roasted pepper and pesto on focaccia. 10.50

Green Salads

**Priced per person • Minimum of 6 guests**

**Organic Mesclun** greens with sliced cucumber & grape tomatoes. 5.95

**Tossed Garden Salad** with choice of dressing. 5.60

**Caesar Salad** Romaine lettuce, shaved parmesan, garlic herb croutons and a homemade creamy dressing. 5.75

**Spinach Salad** Strawberries, toasted almonds, avocado and a tangy honey cumin dressing. 6.75

**Italian Greens** Arugula, endive and radicchio. Served with fresh-squeezed lemon juice, imported extra virgin olive oil and grated Pecorino Romano. 6.75

**Goat Cheese Salad** Mesclun greens, toasted pine nuts, golden raisins, cherry tomatoes and chopped cucumber. Served with a creamy balsamic vinaigrette. 7.95

**Grecian Salad** Imported feta cheese, grape leaves, capers, bermuda onion, kalamata olives, tri-colored peppers, Greek seasonings, dill and red radish. 7.50

**Summer Tomato Salad** Vine-ripened tomato and cucumber in a light dill vinaigrette. 5.95

**Baby Arugula** with mixed greens, cherry tomatoes, minced basil, red onion and hothouse cucumber. 6.75

**Crunchy Salad** with mixed greens, cucumber, forest peppers, cherry tomatoes, carrots, sliced mushrooms, sweet onion, shredded romano cheese & croutons. 7.00

Arrangements for glatt kosher meals are also available.

Our staff will be happy to accommodate your special dietary needs including vegan and gluten-free.

Side Fare

**Priced per person • Minimum of 6 guests**

*All side fare items are available alla carte, or feel free to add some extra flair to your prix fixe luncheon.*

**Quinoa Vegetable Salad** with seasonal diced vegetables, mint, & balsamic. 5.75

**Dried Cranberry & Cilantro Quinoa Salad** with lime, almonds, & curry. 5.75

**Wild Rice Salad** with walnuts, currants and herbal vinaigrette. 5.75

**Savory Moroccan Cous Cous Salad** with raisins, grated carrot, cucumbers and a zesty lemon vinaigrette. 5.75

**Fusilli Pasta Salad** with slivers of prosciutto and fresh asparagus in an herbed vinaigrette. 5.75

**Farfalle Pasta Salad** with fresh mozzarella, chopped vegetables, pesto sauce and sun-dried tomato. 5.00

**Bowtie Pasta Salad** with sun-dried tomato, basil, fresh mozzarella, grated parmesan, chopped tomato and extra virgin olive oil. 5.00

**Orecchiette Pasta Salad** with grilled garden vegetables and a light pesto dressing. 5.75

**Orzo Salad** with greek orzo, chopped tomato, kalamata olives and imported feta cheese. Served with a lemon vinaigrette. 5.75

**Country Style Potato Salad** 3.75

**Tokyo Salad** with mixed lettuce, orange segments, asparagus, edamame and ginger dressing. 6.25

**Asian Noodle Salad** with curly asian noodles, chestnuts, scallions, and peanut dressing. 5.75

**Oven Roasted Corn Salad** with black beans and cilantro. 5.75

**Penne Pasta Salad** with grated parmesan cheese and Italian herb dressing. 5.00

**Grilled Vegetable Antipasto** served with a fresh olive tapenade and crispy breads. 8.75

**Garden Grilled Vegetables** brushed with balsamic vinaigrette. 6.50

White-gloved staff as well as china and linen service are available.

Having a large event? Ask our catering managers about special pricing for events with 100 or more attendees.
COLD PRIX FIXE LUNCHES

PRICED PER PERSON • MINIMUM OF 8 GUESTS
Additional 2.00 per person on orders not meeting our minimums.
All prix-fixe luncheons are presented on faux china.
Feel free to upgrade your prix-fixe luncheon with some hors d’oeuvres, hot entrees, or perhaps a miniature pastry & fruit tart platter.

THE WALL STREET 25.00

FRESH BUFFALO MOZZARELLA with chopped sun-dried tomato, fire-roasted red pepper, fresh basil leaves and balsamic vinaigrette. Served on focaccia roll.

ROASTED TURKEY, AVOCADO AND SMOKED BACON
with sprouts, beefsteak tomato and herbed mayonnaise. Served on sourdough club.

ROSEMARY CHICKEN BREAST
with chopped arugula, beefsteak tomato and lemon aioli. Served on a tomato focaccia roll.

Black Forest Ham And Imported Brie
with mesclun greens, sliced beefsteak tomato and honey dijon mustard. served on black bread.

HERBED ROAST BEEF with fire-roasted peppers, arugula and herbed aioli. Served on a french baguette.

CLASSIC TUNA SALAD with romaine lettuce and sliced beefsteak tomato. Served in a pita wrap.

IMPORTED PROSCIUTTO WITH FRESH BUFFALO MOZZARELLA
roma tomato, arugula, & sun-dried tomato tapenade. Served on French baguette.

SERVED WITH MESCLUN SALAD - PASTA SALAD OF YOUR CHOICE
SLICED FRUIT - SWEET TREAT PLATTER

THE 5TH AVENUE 32.00

GRILLED PORTABELLA MUSHROOM
with mesclun greens, fresh buffalo mozzarella cheese and balsamic vinaigrette. Served on a sourdough roll.

SMOKED TURKEY AND IMPORTED BRIE
with arugula, beefsteak tomato, and honey dijon mustard. Served on french baguette.

GRILLED PESTO CHICKEN BREAST with fresh buffalo mozzarella, sun-dried tomato, crisp greens and basil mayonnaise. Served on a rosemary focaccia roll.

GLAZED HAM, SMOKED TURKEY AND FINLANDIA SWISS
with fire-roasted red pepper, romaine lettuce and whole-grain mustard. Served on semolina bread.

SLICED FILET MIGNON
with mesclun greens, beefsteak tomato and horseradish mayonnaise. Served on a french baguette.

MAINE LOBSTER SALAD with romaine lettuce and sliced beefsteak tomato. Served in a pita wrap.

SERVED WITH SEASONAL GRILLED VEGETABLES - ANY "GREEN SALAD"
PASTA SALAD OF YOUR CHOICE - SLICED FRUIT - SWEET TREAT PLATTER

THE BROKER 14.75 MINIMUM OF 10 GUESTS

Assortment of Cold Cut and Salad Sandwiches served on sliced bread, baguette and wrap.
Served with Potato Salad and Cole Slaw and complete condiment set-up.

THE BROWN BAGGER 17.50 BOXED LUNCH

Your choice of Entree Salad or Cold Sandwich, small side salad, whole fruit of your choice, individual cookie or brownie and canned soda or bottled water.

SALAD BAR 20.75 MINIMUM OF 15 GUESTS

Bowls of mesclun, romaine & spinach. Served with eight vegetarian toppings, balsamic grilled chicken breast, grilled shrimp, hearth-baked rolls, and a selection of fresh homemade dressings.

Elegant china and polished stainless service are also available at an additional charge.
Inquire about special pricing for groups below our minimums.
COLD PRIX FIXE LUNCHEONS

PRICED PER PERSON • MINIMUM OF 8 GUESTS
Additional 2.00 per person on orders not meeting our minimums.
All prix-fixe luncheons are presented on faux china.
Feel free to upgrade your prix-fixe luncheon with some hors d’oeuvres, hot entrees, or perhaps a miniature pastry & fruit tart platter.

THE LIBERTY LUNCH 19.75

MEDITERRANEAN GRILLED VEGETABLES
with fresh buffalo mozzarella and balsamic vinaigrette. Served in a pita wrap.

FRESH ROASTED TURKEY with romaine lettuce, beefsteak tomato, and grain mustard. served on new york rye.

DILL CHICKEN SALAD with grated carrot, sliced hothouse cucumber and alfalfa sprouts on black bread.

VIRGINIA HAM AND VERMONT CHEDDAR
with thinly sliced granny smith apple, field greens and walnut aioli. Served on sourdough club.

ROAST BEEF
with romaine lettuce, sliced beefsteak tomato and horseradish russian dressing, served on a baguette.

HONEY MAPLE TURKEY with avocado, greens and honey mustard.

CLASSIC TUNA SALAD with romaine lettuce and sliced beefsteak tomato. Served in a pita wrap.

CHOPPED EGG SALAD
with chopped dill, iceberg lettuce, vine-ripened tomato and thinly sliced hothouse cucumber. served in a pita wrap.

TERIYAKI GRILLED CHICKEN
with sautéed onion, tri-colored peppers, and chopped scallion in a whole wheat pita wrap.

SERVED WITH GARDEN SALAD - COUNTRY STYLE POTATO SALAD
SWEET TREAT PLATTER

THE MANHATTAN 23.50

MEDITERRANEAN GRILLED VEGETABLES
with fresh buffalo mozzarella and balsamic vinaigrette. Served in a pita wrap.

CRACKED BLACK PEPPER TURKEY
with fire-roasted red pepper, romaine lettuce and basil mayonnaise. Served in a pita wrap.

CITRUS GRILLED CHICKEN BREAST
with avocado, sliced beefsteak tomato and herbed mayonnaise. Served on a french baguette.

VIRGINIA HAM AND VERMONT CHEDDAR
with thinly sliced granny smith apple, field greens and walnut aioli. Served on sourdough club.

OVEN ROAST BEEF with finlandia swiss, field greens, sliced beefsteak tomato and creamy horseradish dressing. Served on sourdough.

CLASSIC TUNA SALAD with romaine lettuce and sliced beefsteak tomato. Served in a pita wrap.

CHOPPED EGG SALAD with chopped dill, iceberg lettuce, vine-ripened tomato and thinly sliced hothouse cucumber. Served in a pita wrap.

SERVED WITH CAESAR SALAD - COUNTRY STYLE POTATO SALAD
SLICED FRUIT - SWEET TREAT PLATTER

THE TRADER 14.50 MINIMUM OF 10 GUESTS

SLICED COLD CUT PLATTER with smoked turkey, roasted beef, black forest ham, sopressata, finlandia swiss cheese and vermont cheddar cheese, assortment of sliced breads and Parker house rolls.

romaine lettuce, beefsteak tomato and bermuda onion tray.

Served with country potato salad and homemade cabbage slaw. Complete condiment set-up.

Elegant china and polished stainless service are also available at an additional charge.
Inquire about special pricing for groups below our minimums.
HOT ENTREES
PRICED PER PERSON • MINIMUM OF 8 GUESTS
Hot entrees are served in chafing dishes with full sterno setup.

CHICKEN
Served with choice of starch and vegetable

**Pan-Seared Mushroom And Sage Chicken Breast** with shallots, dry white wine, and parsley.  23.00

**Peppercorn Chicken Breast** with shallots, fresh rosemary, and a dijon, red wine, parsley sauce.  23.00

**Baked Chicken Breast**
stuffed with baby spinach, shredded parmesan, mozzarella, & sautéed onion in a light tomato basil broth.  23.00

**Chicken Breast** sautéed in a lemon, garlic, teriyaki, & butter sauce.  23.00

**Portabella Chicken Breast Pallard**
served with sautéed portabella mushrooms and marsala wine sauce.  23.00

**Chicken Breast Rollatini** stuffed with smoked mozzarella, wild mushrooms and sautéed baby spinach.  23.00

**Chicken Breast Ruella** with french mushrooms, grated fontina cheese, fresh asparagus and white wine broth.  23.00

BEEF
Served with choice of starch and vegetable

**Filet Mignon Bourguignon (Burgundy)**
with roasted portabella mushrooms and an herbal burgundy wine sauce.  28.00

**Mustard-Crusted Beef Tenderloin**  26.00

**Beef Tenderloin** with ginger-shiitake mushroom brown butter sauce.  26.00

**Peppercorn Crusted London Broil** served with chive crusted whipped potatoes and sautéed asparagus.  24.00

FISH
Served with choice of starch and vegetable

**Cedar-Plank Salmon Filet**
glazed with preserves, sea salt, whole grain mustard, white wine, and fresh rosemary.  25.00

**Teriyaki Grilled Salmon Filet** basted with a ginger, soy and sesame reduction.
Served with stir-fry white rice and pan-seared garden vegetables.  24.00

**Broiled Savory Herb Shrimp** served with rice pilaf and sautéed vegetable medley.  24.50

**Sesame Crusted Grilled Tuna**  27.50

**Sole Meuniere** sautéed with dry white wine, extra virgin olive oil, lemon and sea salt.
Served with sautéed baby spinach and herb roasted new potatoes.  27.50

**Roasted Chilean Sea Bass** with a sake, soy & ginger sauce.  35.00

PASTA
Served with hearth baked dinner rolls

**Tri-Color Penne Pasta With Grilled Chicken Breast** julienned vegetables and walnut pesto sauce.  17.50

**Penne Pasta** with fresh asparagus, cherry tomatoes, grilled chicken breast (or vegetarian) and minced sun-dried tomatoes. Served in a tomato basil cream sauce.  17.50

**Pasta Squares** filled with sautéed spinach and blended mild cheeses. Served in a stewed vegetable sauce.  15.50

**Roasted Vegetable Lasagna**
Lasagna pasta layered with garden fresh seasonal vegetables and creamy bechamel sauce.  15.50

**Starches:** Chive crusted whipped potatoes • Rosemary roasted new potatoes • Scalloped new potatoes
**Rice pilaf** • **Herb wild rice** • **Sautéed vegetable rice** • Roasted quinoa with vegetables

**Vegetables:** Sautéed vegetable medley • Roasted vegetable medley • Steamed lemon broccoli
Glazed baby carrots • Poached asparagus • Sautéed brussel sprouts
ENTREE SALADS
PRICED PER PERSON • MINIMUM OF 6 GUESTS

Entree salads are served on a bed of greens, adorned with vine-ripened tomatoes, sliced hothouse cucumbers and baby carrots. (*unless otherwise indicated.)

*ASIAN BOWTIE PASTA SALAD with shrimp, vegetables and sesame dressing. 18.50

*PACIFIC RIM GRILLED SALMON & PASTA SALAD with angel hair pasta, asian vegetables and teriyaki dressing. 17.75

PEPPER CRUSTED SUSHI GRADE TUNA over mixed Japanese vegetables with a ginger/soy dressing. 24.00

*SHELLED FILET MIGNON over caesar salad or italian green salad. 22.75

FILET MIGNON & ROASTED VEGETABLE SALAD with a fresh rosemary balsamic vinaigrette. 23.50

CHOPPED SALAD with romaine, feta cheese, roasted pepper, basil, capers, cucumber, kalamata olives, chick peas, and tomato. 11.00

*CAESAR SALAD with grilled chicken and portobello mushrooms 17.00 with smoked salmon 16.00
with grilled shrimp 18.00 with breaded chicken breast 15.75
with grilled chicken breast 15.75

*ITALIAN SAMPLER with fresh buffalo mozzarella, imported provolone, prosciutto di parma, sopressata, cracked olives, stuffed olives, marinated sun-dried tomato, fire-roasted red pepper and marinated mushrooms. 14.75

CRUNCHY ORANGE CHICKEN SALAD with toasted sliced almonds, celery, scallion and mandarin oranges 14.75

CHEF SALAD with sliced filet mignon, black pepper turkey, fresh glazed ham and jarlsberg cheese. 19.50

*PESTO PASTA SALAD with farfalle pasta, pesto grilled chicken, fresh buffalo mozzarella cheese, sun-dried tomato and fire-roasted red pepper. 12.75

POACHED CHICKEN COBB SALAD with avocado, sliced hard boiled egg, diced tomato and crisp bacon. 15.50

*TERIYAKI GRILLED CHICKEN SALAD with bean sprouts, snow peas, red radish, asparagus and sesame seeds. 14.50

GRANNY SMITH CHICKEN SALAD with poached chicken, granny smith apples, grapes, walnuts, raisins, honey, & cumin. 12.50

*FARMHOUSE SALAD with creamy goat cheese, mesclun greens, toasted pine nuts, golden raisins, cherry tomatoes, chopped apple and grilled citrus chicken. 13.50

*SPINACH SALAD with shredded vermont cheddar cheese, crispy bacon, chopped tomato, grilled chicken breast and hothouse cucumber. 13.50

CLASSIC WHITE MEAT TUNA SALAD served on a bed of mesclun greens, garnished with tomato and cucumber wedges. 12.50

*GRILLED VEGETABLE ORZO SALAD with a lemon juice, sea salt and cracked pepper dressing. 11.75

All entree salads are served on platters or in bowls, your choice. Entrée salads are served with a basket of hearth baked rolls.
HORS D’OEUVRES
View our extensive hors d’oeuvres menu online @ bagandco.com. Click on hors d’oeuvres.
PRICED PER PERSON • MINIMUM ONE DOZEN PER ITEM (Some items may require 24hr notice)

COLD/ROOM TEMP

SHRIMP COCKTAIL with horseradish cocktail and ginger dipping sauces. 8.50

GRILLED SHRIMP wrapped in applewood bacon with brown sugar dipping sauce 8.75

HOUSE CURED GRAVLOX with salmon roe caviar and crème fraîche on fingerling potato blinis. 8.95

PINWHEELS smoked turkey, bacon, arugula, tomato and basil mayo /
Maine lobster salad cucumber & tomato / dill chicken salad, cucumber & sprouts. 7.75

FRESH MOZZARELLA SKEWERS with heirloom grape tomatoes, fresh basil and Bear Pond Pesto. 5.50

ANTIPASTO PLATTER with assorted cheeses and meats,
grilled vegetables, imported olives, marinated mushrooms and artichoke hearts. 9.75

SESAME CRUSTED TUNA with wasabi foam on wonton crisps. 8.95

MEDITERRANEAN DIP SAMPLER
with three vegetarian dips, vegetable spears, crunchy breads & pita chips. 7.95

CHICKEN BREAST ROLLATINI PINWHEELS
stuffed with smoked mozzarella, sauteed spinach and portabella mushrooms. 6.95

CHICKEN SATAY with thai dipping sauce. 6.50

PLUM TOMATO, ONION AND BASIL CROSTINI with fresh mozzarella (vegetarian). 5.25

SUSHI SAMPLER: California rolls, spicy salmon rolls, avocado rolls. 9.50

HOT

KOBEE BEEF SLIDERS. 6.00

MEDITERRANEAN CHICKEN SKEWERS with fresh herb dipping sauce. 6.00

LUMPMEAT CRABCAKES with a creole remoulade. 7.95

CHICKEN BREAST AND PORTABELLA MUSHROOM wrapped with smoked bacon. 7.50

BREADED CHICKEN TENDERS with a honey horseradish dipping sauce. 6.45

FILET MIGNON NEGAMAIK SKEWERS with sesame ginger dipping sauce. 8.50

MANDARIN BEEF SATAY SKEWERS with a hoisin style dipping sauce. 7.50

MINI TACOS with cedar plank salmon, red cabbage slaw & sriracha cream. 8.95

BITE-SIZE SAMPLER with all beef pigs-in-a-blanket, an assortment of miniature quiches and authentic egg rolls. 7.50

VEGETARIAN QUESADILLAS filled with chopped vegetables and melted jack cheese 6.75

GRILLED VEGETABLE KABOBS with a fresh herb dipping sauce. 5.50

SPANOKOPITA sauteed spinach and feta cheese wrapped in greek phyllo dough. 5.50

MACARONI & CHEESE BITES gruyere, sharp cheddar and shaved parmesan. 7.50

ONSITE PASTA CHEF STATION

PRICED ACCORDINGLY • INGREDIENTS ARE DISPLAYED IN CHINA
Have our chef prepare made to order pasta entrees for your guests onsite.

TRI-COLOR PENNE AND FARFALLE PASTA
With eight vegetarian toppings, balsamic grilled chicken breast, grilled shrimp,
tomato basil and pesto sauces, and hearth baked dinner rolls.
DESSERTS
PRICED PER PERSON • MINIMUM OF 6 GUESTS
Presented on disposable faux china. Platters are garnished with tropical berries and grapes.
View our extensive dessert and cake menu online @ bagandco.com. Click on desserts.

*Velvet Platter
featuring an assortment of cream puffs, éclairs and chocolate covered leaves. **7.50 (minimum of 10 guests)**

*Miniature Platter
a selection of bite-sized pastries and fruit tarts, garnished with tropical berries and grapes. **6.25**

Sweet Treat Platter an assortment of homemade butter cookies, brownies and blondies, garnished with tropical berries and grapes. **5.00**

*Miniature Cupcakes And Macaroons **6.25 (minimum of 12 guests)**

*Grandma’s Platter* wedges of tiramisu, cheese, fudge, carrot cake and “Tate’s” home-style cookies. **6.75**

Brownie Sampler red velvet, marble and walnut brownies, & blondies. Garnished with tropical berries & grapes. **4.95**

*Lower-Fat Platter* with yogurt bundt cake & wedges of yogurt pound cake. **5.95 (minimum of 12 guests)**

*Comfort Platter* with bakery fresh babka (chocolate/cinnamon/raisin) and assorted pound cake, garnished with fresh berries. **6.50 (minimum of 10 guests)**

Jumbo Cookie Display garnished with fresh berries and grapes. **4.50**

Sliced Fruit Platter garnished with tropical berries and grapes. **6.75**

Melon And Berry Salad **5.25** Festive Whole Fruit Basket **42.95**

7” Cake (6-8 persons) **34.75** 10” Cake (10-14 persons) **57.50**

1/4 Sheetcake (20-25 persons) **94.75** 1/2 Sheetcake (50-60 persons) **187.50**

Full Sheetcake (100-110 persons) **298.00**

Chocolate Dipped Fruit by the pound **30.00**

By The Piece Strawberries **3.50** Kiwi stick **3.00** Berry stick **3.00**

Specialty Cakes & Pies are available for any size group. Give us 24 hours and we’ll create practically any cake you can dream of. Ask our catering managers about custom inscriptions or photo screening.

Priced Accordingly.

*requires 24 hr notice

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ICE CREAM BUFFET
PRICED ACCORDINGLY

Three different flavors of regular & fat free ice cream • Sorbet and Sherbet • Hot Fudge
• Chocolate fudge sauce • Caramel sauce • Strawberry sauce • Sprinkles • Assorted nuts
• Sliced bananas • Whipped cream • Cherries • Cones • A&W Root Beer

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SNACKS
PRICED PER PERSON • MINIMUM OF 10 GUESTS
View our extensive snacks & dips menu online @ bagandco.com Click on dips and chips.

*Mini Sandwich Sampler
with chicken salad, fresh mozzarella, tuna and turkey club sandwiches. Served on assorted dinner rolls **5.75**

Chips-N-Dips old school sour cream and onion dip, thick-cut potato chips, pretzels and tortilla flats **6.00 (minimum 15 guests)**

Premium Nut Sampler **4.50**

Crudités with two homemade dips. **6.00**

Guacamole with tortilla chips, pico de gallo and sour cream **7.95**

Imported Cheese with imported crackers and crunchy breads, garnished with tropical berries & grapes. **9.25**

Deconstructed Trail Mix Bar: almonds, wasabi peas, chocolate morsels, rice crackers, s/d cranberries, apricots, cashews and crunchy granola **8.50 (minimum 12 guests)**