



**SWEET BAZIL**  
JUST RELAX... I'LL COOK

# Fall/ Winter Full Service Catering

## CLASSIC BUFFET

Buffet Table set with Linen Tablecloth, Flowers & Decorations

High quality disposable plates, cups, napkins & utensils

Beverage Station: Choice of (2) Non Alcoholic Beverages

### **Elegant Buffet:**

Your Choice of (1) Salad OR Soup (2) Entree's (2) Starch options (1) Vegetable option

Accompanied by Rolls & Butter

\*\*Add Vegetarian Selection or Dessert





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## EXTENDED BUFFET

Buffet Table set with Linen Tablecloth, Flowers & Decorations

High quality disposable plates, cups, napkins & utensils

Beverage Station: Choice of (2) Non Alcoholic Beverages

### Cocktail Hour:

Choice of (2) Stationary Display's

### Elegant Buffet:

Your Choice of (1) Salad OR Soup (2) Entree's (2) Starch options (1) Vegetable option

Accompanied by Rolls & Butter

\*\*Add Vegetarian Selection or Dessert





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# Fall/Winter Full Service Catering

## PRE SET W/ EXTENDED BUFFET

Buffet Table set with Linen Tablecloth, Fresh Flowers & Decorations  
High quality disposable plates, cups, napkins & utensils  
Beverage Station: Choice of (2) Non Alcoholic Beverages

### **Cocktail Hour:**

Choice of (2) Stationary Display's

### **Elegant Buffet w/ Pre Set Salad:**

Your Choice of (1) Pre Set Salad

(2) Entree's (2) Starch options (1) Vegetable option

Accompanied by Rolls & Butter

\*\*Add Vegetarian Selection or Dessert





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## ROYAL PACKAGE

Coffee & Tea Service

China plate setting w/ Salt & Pepper Shakers

Pre-set Non Alcoholic Beverage

### **3 Course - Plated Service:**

Your Choice of (1) Salad OR Soup

Surf -n- Turf Duo served with (2) sides

Accompanied by Rolls & Whipped Butter

Your Choice of (1) Dessert







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## Catering Menu

### STATIONARY DISPLAYS

#### **Chicken Satay Skewers**

*Lemongrass Coconut Herb Marinated Chicken Skewers; Sweet Chili Sauce, Peanut Crumbles*

#### **Fresh Fruit & Yogurt Display**

*A Decorative display of Sliced Melons, Pineapples, Grapes, and Strawberries with honey yogurt*

#### **Elaborate Chilled Dip Display**

*An assortment of Herb Hummus, Tomato Salsa, and Buttermilk Ranch Dip displayed with sliced Celery, Carrots, Broccoli, Cucumbers, Bell Peppers, Tortilla Chips and Gourmet Crackers*

#### **Crab & Crawfish Dip**

*Lump Crab and Crawfish Meat tossed in a Creole Cheese Blend;  
Served with Crackers & Naan Bread*

#### **Mesquite BBQ Chicken Skewers**

*Juicy Mesquite Marinated Chicken Thigh Meat laced with Sweet Basil BBQ Sauce*

#### **Elaborate Cheese, Fruit & Cracker Display**

*An elegant display of Boursin Cheese, Gruyere, Chef's Special Crusted Goat Cheese, Smoked Cheddar, Blue Cheese, Assorted Gourmet Crackers, Fresh Berries & Grapes, Candied Nuts*

#### **Spinach & Artichoke Dip**

*Sautéed Spinach tossed in an herb cheese blend and artichokes with a kick;  
Served with Naan Bread*



# Fall - Winter Full Service Catering Menu

## SOUPS & SALADS

### **Traditional Caesar Salad-**

*Shaved Parmesan Cheese, Cherry Tomatoes, Garlic Croutons*

### **Garden Salad –**

*Mesclun Lettuce, Red Cabbage, Cherry Tomatoes, Cucumbers, Match Stick Carrots House Dressing*

### **Cranberry Kale Salad -**

*Dried Cranberries, Roasted Sweet Potatoes, Candied Pecans, Crumbled Blue Cheese, Citrus Basil Vinaigrette, Julienne Kale*

### **Caramelized Pear & Walnut Salad**

*Pears, Arugula Lettuce, Toasted Walnuts Crumbled Goat Cheese, Pickled Onions Balsamic Vinaigrette*

### **BLT Salad**

*Apple-wood Smoked Bacon, Romaine Lettuce, Cherry Tomatoes, Blue Cheese Dressing, Chives*

### **Strawberry Spinach Salad**

*Toasted Almonds, Crumbled Blue Cheese Poppyseed Dressing, Strawberries*

### **Sweet Beet Salad**

*Mandarin Oranges, Pistachio Nuts, Tender Beets, Goat Cheese, Honey Tarragon Dressing*

### **Barley, Greens & Grape Salad**

*Baby Spinach, Red Grapes, Parmesan Cheese, Herb Barley, Warm Bacon Dressing*

### **New England Clam Chowder (+ \$\$ pp)**

### **Crab Corn Chowder (+ \$\$pp )**

### **Tomato Basil Bisque**

*Creamy Tomato Bisque, Basil Oil*

### **Celery Bisque**

*Flavorful Celery Infused Potato Bisque*

### **Butternut Squash Soup**

*A creamy blend of butternut squash and winter spices*

### **Loaded Baked Potato Soup**

*Diced Potatoes, Bacon, Scallions, and Cheddar Cheese Garnish*

### **Lobster Bisque (+\$\$ pp)**

*Velvety Lobster Bisque w/ Sherry*



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## Fall- Winter Catering Menu

### ENTREE'S

#### **Seared Salmon - 4 oz**

Maple Sriracha Glazed, Terriyaki Glazed,  
Chardonnay Grapefruit Butter Sauce,  
Fiery Mango Salsa, **OR** French Gribiche Sauce  
**\*\*Super Lump Crab Stuffed Salmon (+ \$\$\$)**

#### **. Fried Blue Fish (Catfish) \*\***

Cajun Tartar Sauce, Verde Hot Sauce  
and Lemons

#### **Seared Tilapia - 6 oz**

Tzatziki Sauce, Lemon Dill Butter Sauce,  
Creole Piquant Sauce

#### **Pistachio Herb Crusted Cod- 5oz**

Asian Carrot Miso Ginger Sauce

#### **Sauteed Shrimp**

Lime Coconut Prawns Sauce **OR**  
Citrus Garlic Herb Olive Oil

#### **Almond Crusted Rainbow Trout**

Amaretto Butter Sauce  
(add \$\$ per person)

#### **Crab Cakes - 4oz**

Super Lump Crab Meat, Citrus Aioli, Fresh  
Herbs  
(add \$\$ per person)

#### **Cod Puttanesca 5oz**

Tomato Basil Olive & Caper Sauce

#### **Seafood Newburg**

Plump Shrimp, Bay Scallops & Lobster Meat  
Luscious Cognac Cream Sauce;  
Hand Served in a Puff Pastry Shell  
(add \$\$ per person)





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# Fall- Winter Catering Menu

## ENTREE'S

### **Apricot Glazed Pork Loin**

Full Flavored Spiced Pork Loin  
Glazed with Apricot & Scallion Sauce

### **Flank Steak**

Marinated Flank Steak served Sliced with  
Port Reduction **OR** Red Wine Demi Glace

### **Beef Tenderloin Medallions**

5oz Beef Medallions, Red Wine Demi Glace  
(served Medium)

**add \$\$ per person to Buffet Service**  
**add \$\$ per person to Plated Service**

### **Swedish Meatballs**

Creamy Beef Sauce

### **Beef Tips w/ Mushroom Gravy**

### **Jambalaya (add \$\$ per person)**

Authentic Jambalaya with Tasso Ham,  
Chicken, Shrimp and Andouille Sausage

### **Chicken Tikka Masala**

Tender Marinated Chicken Thigh Meat  
Creamy Spiced Curry Sauce, Cilantro

### **Korean Braised Beef Short Ribs**

Tender Boneless Short Ribs  
Braised in a Robust Liquid, Topped with Kimchi  
(add \$\$ per person)

### **Chicken Thighs-**

Herb Roasted, Mesquite BBQ, or Fried

### **Seared Chicken Breast-**

Tender Marinated Sliced Chicken Breast  
glazed with your choice of sauce:

Sun-dried Tomato Balsamic, Marsala Mushroom  
Cream Sauce, Alfredo Sauce, Herb Dijon Sauce,  
Creole Picante Sauce, Walnut Blue Cheese Sauce

### **Spinach & Prosciutto Chicken Roulade**

Chicken Jus

### **Chicken Marbella -**

Juicy Prunes, Capers, Bone In Chicken Thighs,  
Oregano White Wine Sauce

### **Chicken Picatta**

Battered Chicken Breast, Citrus Capers Sauce

### **Crispy Chicken Parmesan**

Marinara Sauce & Melted Parmesan





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## Catering Menu

### SIDES

**Smoked Garlic Kale Greens**

**Southern Collard Greens**

**Bacon Butter Braised Cabbage**

*(can be made without the bacon)*

**Schezwan Green Beans**

**Garlic Butter Green Beans** *(Smoked Turkey Stock)*

**Sweet Onions, Bell Pepper & Broccoli Medley**

**Garlic Asparagus**

**Moroccan Spiced French Carrots**

**Roasted Mushroom & Poached Leeks Medley**

**Corn & Lima Bean Succotash**

**Bell Pepper & Pistachio Quinoa –**

*Bell Pepper, Herbs, Toasted Pistachios, Citrus Oil*

**Spiced Cous Cous-**

*Turmeric Spiced Cous Cous, Cranberries, and Basil*

**Herb Roasted Potatoes –**

*Red Bliss Potatoes tossed in Butter & Herbs*

**Wild Rice-**

*Italian Spices, Dried Cranberries*

**Pomegranate Barley Medley**

*Citrus Herb Fennel, Pomegranate, Buttered Barley*

**Rice Pilaf**

*Bell Peppers, Onions, Peas, Herbs, Yellow Rice*

**Five Cheese Mac and Cheese -**

*Béchamel Cheese Sauce baked with Macaroni Pasta*

**Lobster Mac & Cheese (+ \$\$ pp)**

**Sweet Potato Casserole-** *Signature dish*

**Pesto Orzo Pasta -**

*Orzo, Pesto, Tomatoes and Feta Cheese*

**Buttermilk Basil Smashed Potatoes –**

*Mashed Potatoes with Basil, Garlic and Buttermilk*

*(Can be substituted for Horseradish Mash,*

*Sour Cream Chive or Buttermilk Garlic Mash)*

**Stewed Black Eyed Peas**

**Herb Corn Bread Stuffing**

**Sweet Southern Corn Pudding**

**Stewed Red Beans**





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## VEGETARIAN SELECTIONS

### ***Butternut Shiitake Carbonara Pasta***

*Butternut Squash Sauce tossed with Sage, Shiitake, Fettuccine Pasta, and Tomatoes*

### ***Chicka Chicka Boom Boom Won-tons\*\****

*Crispy Won-tons filled with a delicious mixture of Chickpeas, Sun Dried Tomatoes and Herbs. Balsamic Fig Reduction*

### ***Vegetarian Gumbo***

*A Heavenly blend of slow cooked red beans, okra, bell peppers, mushrooms and fresh herbs. Served with White Rice*

### ***Portabello Mushroom Tower***

*Layers of Grilled Red Onion, Eggplant, Red Peppers, Zucchini and Portabello; Topped with Herb Tomato Sauce & Melted Provolone Cheese*

### ***Szechuan Noodles***

*Asian Thick Noodles tossed with Sweet & Spicy Peanut Sauce, Seasonal vegetables*

### ***Zesty Grilled Vegetables & Barley***

*Creamy Pesto Barley topped with Balsamic Glazed Grilled Seasonal Vegetables*

## BEVERAGE SELECTIONS

### ***Sweet Tea***

### ***Citrus Sweet Tea***

### ***Hibiscus Street Tea***

### ***Citrus Peach Cooler***

### ***Strawberry Lemonade***

### ***Lemonade***

### ***Lavender Lemonade***

### ***Cucumber Lime Water***

### ***Warm Apple Cider***

