

2016 – 2017 HORS D'OEUVRES & DINNER MENU





Who we are

Established in 2012, B. Gourmet has grown to be one of Charleston's award winning premier boutique catering companies. We offer gourmet cuisine with southern flare and utilize quality, local ingredients and passion for flavor in everything we create. We offer personalized service that allows us to design every client's menu to fit both their vision and budget.

We are an owner operated business whose focus is on quality cuisine and ensuring that our client's receive personalized, attentive, and prompt service from the initial inquire until the event conclusion and breakdown.

We accommodate so much more for you than just your menu. We can also handle your bar and rental needs , as well as event logistics, setup, and breakdown.

Proposals

Work directly with our Executive Chef and Owner, Catering Sales Manager, and Catering Event Manager to design a customized menu or a combination of selections from our catering menu. We guarantee a turn around of 24 - 72 business hours for all proposals.

Tastings

Once a menu proposal is approved, we invite you in for a tasting. Tastings must be scheduled a minimum of five business days in advance. We can accommodate four total guests per tasting. We charge a fee of \$30.00 per guest, which is applied to your balance if contracting with us. During the tasting you will sample a variety of your proposed menu items and discuss the details of your event with our Catering Sales Manager and Catering Event Manager.

Events

We maintain our high level of quality and service by taking on a limited number of bookings. A signed contract and deposit is required to secure our services.

HORS D'OEUVRES

Priced at 1.5 pieces per person, pricing excludes taxes or service fees.
We recommend selecting three to four items.



From the Land

Beef, Poultry, Pork, and Lamb

Roast Beef Crostini

Shaved Herb Roasted Beef, Balsamic Caramelized Onion, Gorgonzola Cream

Beef Tenderloin Parmesan Crisp

Shaved Beef Tenderloin, Fresh Arugula, Horseradish Cream, Parmesan Crisp

Braised Beef Short Rib Tostada

Honey Poblano Cream and Pickled Red Onion

Sweet Tea Barbeque Chicken Topped Corn Bread Round

Pecan Encrusted Chicken Skewer

Honey Dijon Cream Drizzle

Fried Chicken Topped Mini Waffle Bite

Pecan Waffle, Maple Dijon Drizzle

Greek Marinated Shredded Chicken Phyllo Cup

Tomato, Cucumber, Chickpea and Feta Salad, Tzatziki Sauce

Firefly Sweet Tea Vodka Chicken Skewer

Spicy Peach Glaze

Carolina Pulled Pork Wonton

Crispy Wonton, Creamy Cole Slaw, Spicy Pickle Relish

Mini Braised Pork Taco

Red Cabbage and Cilantro Slaw

Cheddar and Herb Biscuits Topped with Pimento Cheese, Prosciutto, Pickled Green Tomato Relish

Bacon Wrapped Dates

Stuffed with Herbed Goat Cheese

Duck Confit Tostada

Pineapple Salad, Mildly Spicy Queso

Bacon Wrapped BBQ Quail Breast

Dried Apricot Stuffed

Lamb Meatball Lollipop

Tangy Tzatziki Sauce

Shaved Lamb Loin Waffle

Goat Cheese and Chive Waffle, Pomegranate Au Jus

From the Sea

Pesto Shrimp Crostini

Chopped Shrimp tossed with Fresh House Made Pesto, Topped with Crispy Prosciutto

Bloody Mary Shrimp Shooter

Old Bay Rimmed Shot Glass, Celery Stick, Lemon Wedge, Bloody Mary Dipping Sauce

Shrimp and Grits Tasting

Mini Baja Shrimp Taco

Red Cabbage Slaw and Baja Sauce

Smoked Salmon Blini Puffs

Puff Pastry Bite Topped with Smoked Salmon, Lemon Dill Cream, and Black Caviar

Bacon Wrapped Parsley Pesto Scallops

Seared Scallop topped Champagne Risotto

Tuna Tar Tare Topped Wonton

Local Westbrook Beer Battered Fried Shrimp

Spicy Remoulade

Low Country Boil Croquette

Diced Smoked Sausage, Chopped Shrimp, Smashed Red Potatoes, Corn, Southern Seasonings, Panko Encrusted. Topped with Tangy Cocktail Sauce

Mini Crab Cakes

Lemon Dill Aioli

She Crab Soup Shooter

Mini Shrimp and Oyster Po Boy

Cornmeal Encrusted Fried Oyster

Remoulade Sauce

Oyster Shooter

Cucumber Mignonette Sauce

From the Garden and Farm

Goat Cheese and Fig Crostini

Tangy Goat Cheese, Thyme and Red Wine Infused Fig Compote

Caprese Skewer

John's Island Tomatoes, Fresh Mozzarella and Basil, Balsamic Reduction

Heirloom Caprese Topped Parmesan Tuile

Balsamic Pearls

B.L.T. Bites

Strawberry Brie Crostini

Honey Whipped Brie, Basil Chiffonade

Southern Deviled Eggs

Mushroom Duxelle and Gruyere Phyllo Cup Tartlet

Mini Truffle and Chive Twice Baked Potatoes

Mac and Cheese Cupcakes

Sprinkled with Aged Gouda and Crispy Prosciutto

Fried Pimento Cheese Macaroni and Cheese Bite

Spicy Aioli

Fried Green Tomato

Panko Encrusted and Topped with Pimento Cheese and Crumbled Bacon OR Herbed Goat Cheese and Red Pepper Jelly

Creamy Collard Green Fried Wonton

Spicy Red Pepper Aioli

Stuffed Mushrooms

Creamy Spinach, Artichoke, and Parmesan

Tomato Basil Soup Shooter

Mini Grilled Pimento Cheese Garnish



HORS D'OEUVRES

Seasonal Favorites

Spring & Summer

Watermelon and Whipped Feta Bite
Pickled Shallot, Basil Puree, Balsamic Pearls

Grilled Corn Fritter
Topped with Pimento Cheese

Garden Fresh Tomato, Strawberry, Basil Bruschetta

Margarita Shrimp Shooter
Tequila Lime Marinated Shrimp, Fruit Salsa, Salted Rim

Grilled Flank Steak and Summer Vegetable Roll

Fall & Winter

Mini Crab Cake with Butternut Squash Puree
Roasted Garlic Aioli, Crispy Shallot, Collard Pecan Pesto

Roasted Beet Topped Fried Goat Cheese Croquette
Arugula, Champagne Vinaigrette

Baked Brie, Cranberry Relish, Topped Rosemary Scented Crostini

Roasted Butternut Squash Soup Shooter
Crème Fraiche, Parmesan Crisp

Mini Chicken Pot Pie

Hors D'oeuvre Displays

Low Country Garden Bistro Display
Fresh Seasonal Vegetables, Fruits, Domestic and Imported Cheeses, an Assortment of Crackers, and Dips

Vegetable Crudité
Fresh Seasonal Vegetables with Buttermilk Ranch or Creamy Dill Dip

Fruit Display
Fresh Seasonal Fruit with Honey Lime Dip

Domestic and Imported Cheese Display
Gourmet Crackers

Bruschetta Display
House Made Crostini with Classic Caprese, Roasted Eggplant Parmesan, and Creamy Spinach Artichoke Toppings

Antipasti Display
Assorted Italian Meats, Cheese, Marinated Vegetables, and Italian Breads

Asian Fusion
Shrimp Wontons, Chicken and Beef Satay with Peanut Dipping Sauce, Vegetable Spring Rolls, and Tuna Tar Tar Rice Wafer

Taste of the South
Deviled Eggs, Pickled Vegetables, Black Eyed Pea Hummus Topped Cucumber, Boiled Peanuts, Ham and Pimento Cheese Biscuit Bites, and Pecan Encrusted Chicken Skewer

Nittany Lion Tailgate
Cheese Burger Sliders, Petite Kosher Beef Sausage with Sauerkraut, Puff Pastry, and Dijon "Canyon" Pizza Crostini, Assorted House Made Chips and Dips

Italian Summer Market
Fresh Mozzarella, Tomato and Basil Skewers, Italian Meats and Cheeses, Roasted Vegetables, Olives, Chilled Tortellini Skewer with Pesto Dipping Sauce, Prosciutto Wrapped Asparagus, and Italian Breads

Fried Green Tomato Display
Fried Green Tomatoes with Guest Choice of Toppings: Pimento Cheese, Goat Cheese, Bacon Crumbles, Red Pepper Jelly, and Remoulade Sauce

SOUP & SALAD

Soup

Tomato Basil Bisque
House-made Asiago Crostini

Charleston She Crab Soup

Creamy Shrimp Bisque
Crème Fraiche Drizzle

Lowcountry Boil (Frogmore Stew)
Potatoes, Sweet Corn, Andouille Sausage, Shrimp, Hint of Southern Spice

Roasted Butternut Squash
Parmesan Crisp, Crème Fraiche Drizzle

Potato and Leek

Seasonal Gazpacho
Garlic Crouton

Salad

Traditional Caesar Salad
House-made Croutons and Parmesan Crisp

Field Fresh Salad
Local Greens, Cucumbers, Tomatoes, Red Onion, House Made Croutons, and Dijon Vinaigrette

B. Gourmet Salad
Local Greens, Candied Pecans, Strawberries, Goat Cheese Crumbles, Balsamic Vinaigrette

Down South Salad
Chopped Romaine, Diced Cucumber, Carrots, Tomato, Red Onion, Toasted Pecans, Green Goddess Dressing

Panzanella Bread Salad
Tuscan Style Bread Salad with Fresh Tomatoes, Shaved Red Onion, Fresh Mozzarella and Basil, Finished with a Balsamic Reduction

Spinach Salad
Spinach, Dried Cranberries, Mandarin Oranges, Walnuts, and Citrus Vinaigrette

Iceberg Wedge
Bacon Crumbles, Diced Tomatoes, and Bleu Cheese Dressing

Chef's Season Salad
Ask About Our Local Produce Inspired Salad

MAIN COURSE

Stations, Displays, and Small Plates



Chef Attended Carving Stations

Served with Fresh Baked Dinner Rolls, Herb Butter, and Choice of Two Condiments

Garlic, Herb, and Balsamic Marinated Flank Steak

Herb Roast Beef

Thyme Au Jus

Grilled Beef Tenderloin

Cabernet Demi-Glace

Roast Prime Rib

Thyme Au Jus

Carolina Pork Tenderloin

Bourbon Peach Barbeque Glaze

Garlic and Herb Encrusted Pork Tenderloin

Fresh Country Ham

Brown Sugar Honey Mustard Glaze

Oven Roasted Turkey Breast

Garlic Buerre Blanc

Cedar Plank Salmon

Brown Sugar and Peppercorn Encrusted Goat Cheese and Chive Waffle, Pomegranate Au Jus

Entrée Stations

Please select side(s) to accompany

Gruyere, Arugula, and Prosciutto Stuffed Chicken Breast

Caramelized Shallot Pan Sauce

Classic Chicken Marsala

Buttermilk Fried Chicken

Grilled Chicken Breast with Pecan Collard Pesto

Pecan Encrusted Chicken Breast

Bourbon Maple Mustard Sauce

Stuffed Chicken Breast with Tasso Ham and Smoked Cheddar

Truffle Mushroom Jus

Beef Braciolo

Tender Beef Rolled with Italian Herb and Cheese Mixture in Marinara Sauce

Braised Beef Short Ribs

Skewer Duo

Marinated Beef and Chicken, Skewered with Seasonal Vegetables and Grilled

Grilled Mahi Mahi

With Fresh Pesto OR Marinated with Spicy Citrus and Garnished with Fresh Fruit Salsa

Wild Mushroom Ravioli, Porcini Cream

Caprese Ravioli, Vodka Sauce

Eggplant Rollatini

Rolled with Three Cheese Blend and Baked in Marinara and Encrusted with Panko and Parmesan

Tomato, Garlic, Spinach, and Parmesan Filled Balsamic Marinated Portabella

Roasted Vegetable Pesto Tart

Sides

Roasted Vegetables

Zucchini, Yellow Squash, Bell Pepper, and Red Onion
*Add Crumbled Goat Cheese and Toasted Pine Nuts

Oven Roasted Asparagus

Broccoli Parmesan

Broccoli Salad

Roasted Brocolini

Sautéed Green Beans

Green Beans Sautéed with Bacon and Onion

Green Beans Sautéed with Mushrooms and Shallot

Green Bean and Tomato Salad

Southern Vegetable Succotash

Lima Beans and Corn Sautéed with Bacon, Bell Pepper, and Onion

Roasted Tomatoes with Creamed Spinach

Havarti Cheese

Honey Glazed Carrots

Roasted Sweet Potatoes

Herb Roasted Baby Red Potatoes

Pimento Cheese Stone Ground Grits

Charleston Rice Pilaf

Roasted Garlic Mashed Potatoes

Smashed Potatoes

Olive Oil and Sea Salt Roasted Fingerling Potatoes

Cheddar and Bacon Twice Baked Potatoes

Duchess Potatoes

Southern Macaroni and Cheese

Creamy Roasted Potato Salad

Seasonal Pasta OR Couscous Salad

Fresh Baked Dinner Rolls and Herb Butter

Corn Bread OR Biscuits with Honey Butter

MAIN COURSE

Stations, Displays, and Small Plates



Specialty Dinner Stations

Shrimp and Grits

Local Shrimp Simmered in a White Wine and Butter Sauce with Bacon, Garlic, Bell Pepper, Onion, and Celery, Served on top of Parmesan Grits

Mac and Cheese Station

Southern Mac and Cheese with Toppings to Include: Diced Scallions, Diced Tomatoes, Pan Fried Ham, Smoked Bacon Crumbles, Bleu Cheese Crumbles, and Shredded Cheddar Cheese

B. Gourmet Mac and Cheese Station

Three Cheese Gemelli Pasta with Toppings to Include: Buttermilk Fried Chicken Bites, BBQ Pulled Pork, Applewood Smoked Bacon, Stewed Tomatoes, Blanched Broccoli, Peas, Jalapenos, Bleu Cheese Crumbles, and Shredded Cheddar

Mashed Potato Station

Smashed Potatoes with Toppings to Include: Sautéed Mushrooms, Scallions, Cheddar Cheese, Parmesan Cheese, Sour Cream, Roasted Garlic Butter, and Crumbled Bacon

Southern Biscuit Station

Buttermilk Biscuits and Sweet Potato Biscuits Guests Choice Toppings to Include: Honey Butter, Assorted Jams, Pimento Cheese, Ham Salad, Waldorf Chicken Salad, Assorted Macerated Berries, and Whipped Cream

Biscuit Slider Station

Host Choice of Three: Cheddar and Herb Biscuit with Shaved Ham and Dijon Cream, Buttermilk Biscuit with Shaved Ham and Pimento Cheese, Brie and Chive Biscuit with Shaved Turkey, Arugula, and Cranberry Aioli, Cheddar and Herb Biscuit with Fried Chicken and Spicy Aioli, Buttermilk Biscuit Barbecue Pulled Pork and Bleu Cheese Coleslaw

Chef Attended Pasta Station

Penne and Farfalle Pasta, with Host Choice of Two House Made Sauces: Pesto, Basil Cream, Marinara, Ala Vodka, or Alfredo. Guest Choice of Toppings to Include Sautéed Mushrooms, Sautéed Peppers and Onions, Roasted Seasonal Vegetables, Chicken, Italian Sausage, Poached Shrimp, Parmesan and Mozzarella Cheese

Pulled Pork Slider Station

Fresh Baked Slider Rolls, Smokey Pulled Pork, Choice of Three Barbeque Sauces, House Made Coleslaw, Spicy Pickle, and Pickled Onion Toppings

Chef Attended Tapas Stations

Uptown Meat and Taters

Petite Filet Mignon, Roasted Garlic Mashed Potatoes, and Demi-glace

Braised Short Rib

Smashed Potatoes and Roasted Broccolini

Mini Meatloaf

Smashed Potatoes and Southern Vegetable Succotash

Southern Plate

Fried Chicken, Mac and Cheese, Green Beans Sautéed with Bacon and Onion

Fried Green Tomato BLT Slider

Served with Mac and Cheese

Jumbo Lump Crab Cake

Roasted Asparagus, Lemon Dill Sauce

Seared Scallops

Champagne and Asparagus Risotto

Pan Seared Chicken Breast

Orzo Pasta, Basil Cream Sauce

Oven Roasted Panko, Lemon, and Herb Crusted Fish

Local, Sustainable White Fish, Over Wilted Seasonal Greens

Bourbon Peach Barbecue Pork Tenderloin

Mac and Cheese, Green Beans Sautéed with Bacon and Onion

Vegetable Stuffed Rolled Marinated Flank Steak

Twice Baked Sour Cream and Chive Potatoes

Oven Roasted Vegetable Orzo

Seasonal Oven Roasted Vegetables, Toasted Pine Nuts, Feta Cheese, and Lemon Vinaigrette

*Add Shrimp

Plated Entrée Samples

Customized options are encouraged and available upon request. Host to provide guests selections with guaranteed guest count

Grilled Petite Filet Mignon with Cabernet Demi Glace

Roasted Garlic Mashed Potatoes and Green Beans Sautéed with Mushrooms and Shallot

Braised Beef Short Rib

Herbed Duchess Potatoes, Roasted Broccolini

Marinated Grilled Chicken Breast with Pecan Collard Pesto

Carolina Rice Pilaf, Southern Vegetable Succotash

Mushroom Duxelle Stuffed Chicken Breast

Parmesan Grits, Roasted Asparagus

Pesto Grilled Mahi Mahi

Roasted Fingerling Potatoes, Sautéed Green Beans

Maple Bourbon Glazed Salmon

Smashed Potatoes, Seasonal Vegetables

Charleston Tea Plantation Sweet Tea Brined Pork Tenderloin

Pimento Cheese Grits and Southern Vegetable Succotash

Tomato, Garlic, Spinach, and Parmesan Filled Balsamic

Marinated Portabella

Seasonal Vegetable Risotto

Duo of Petite Filet Mignon and Lump Crab Cake

Thyme Au Jus, Lemon Dill Sauce

Smashed Potatoes and Green Bean Amandine

Duo of Grilled Chicken Breast and Jumbo Shrimp

Tarragon Citrus Nage Charleston Rice Pilaf and Roasted Local Vegetables

BEVERAGES, SWEETS & LATE NIGHT



Nonalcoholic Beverages

Coffee Station

Regular and Decaffeinated Coffee
Half and Half, Sugar, Sweet and Low, Equal, and Splenda
*Add Tea +

Deluxe Coffee Station

Regular and Decaffeinated Coffee
Half and Half, Irish Cream Creamer, Vanilla Creamer
Sugar Cubes, Sweet and Low, Equal, and Splenda
Caramel Sauce, Chocolate Shaving, Whipped Cream

Sweet Sipping Station

Sweet Tea, Lemonade, Water
Garnished with Assorted Citrus Fruits

Mock-tail Station

Selection of Three Different Nonalcoholic Cocktails

***Full Bar Menu Available Upon Request**

Sweets

Strawberry Shortcake Station

Freshly Baked Shortcake, Strawberries, Chantilly Cream, and Fresh Julienned Mint

Trifle Station

Vanilla and Chocolate Custard, Brownie Bites, Lady Fingers, Crushed Oreos, Crushed Graham Crackers, Whipped Cream, Macerated Berries, Chocolate Shavings, Toasted Coconut, and Toasted Walnuts

Gourmet S'mores Station

Chocolate and Honey Graham Crackers, Marshmallows, Milk and Dark Chocolate, Creamy Peanut Butter, Hazelnut Cream, and Toasted Coconut

Charleston Treats

Lemon Squares, Praline Pecan Bites, and Charleston Chews

Cookie Trio

Chocolate Chip, Peanut Butter, and Oatmeal Raisin

***Custom Desserts Available Upon Request**

Late Night Snacks

Mini Cheese Burgers and French Fries

Gourmet Grilled Cheese

Pepperoni Pizza Bite

Fried Chicken Topped Mini Waffle Bite

Pecan Waffle, Maple Dijon Drizzle

Fried Pimento Cheese Macaroni and Cheese Bite

Spicy Aioli

***Customized menus are encouraged and available upon request.**