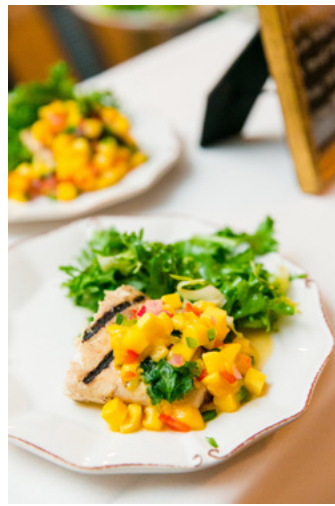


HORS D'OEUVRES & DINNER MENU



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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 flair 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

Smoky Beef Brisket Topped Buttermilk Biscuit

Caramelized Onions, Gruyere Cheese, and Roasted Garlic Aioli

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

Southern Buttermilk Fried Chicken Bite

Spicy Sauce, Slaw, and Pickle

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 Barbeque Quail Breast

Dried Apricot Stuffed

Lamb Meatball Lollipop

Tangy Tzatziki Sauce

From the Sea

Pesto Shrimp Crostini

Chopped Shrimp Tossed with Fresh Housemade 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 Tartare Topped Wonton

Local Westbrook Beer Battered Fried Shrimp

Spicy Remoulade

Lowcountry 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 or Oyster Po Boy

Cornmeal Encrusted Fried Oyster

Remoulade Sauce

Oyster Shooter

Cucumber Mignonette and Cocktail 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

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

Marinated Beef Satay with Fresh Herb Chimichurri Sauce

Fall & Winter

Pomegranate Glazed Pork Tenderloin Crostini

Honey Thyme Whipped Goat Cheese, Balsamic Reduction, Toasted Pistachio

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

Lowcountry 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

Housemade Crostini with Classic Caprese, Roasted Eggplant Parmesan, and Creamy Spinach Artichoke Toppings

Antipasti Display

Assorted Italian Meats, Cheeses, Marinated Vegetables, and Italian Breads

Asian Fusion

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

Taste of the South

Deviled Eggs, Pickled Vegetables, Mac and Cheese Bites, Black Eyed Pea Hummus, Fresh Vegetable Crudité Shooters, 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 Housemade 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

Housemade 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

Housemade Croutons and Parmesan Crisp

Field Fresh Salad

Local Greens, Cucumbers, Tomatoes, Red Onion, Housemade 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:

Dijon Cream, Horseradish Cream, Dukes Mayo, Roasted Garlic Aioli, Herbed Aioli, or Fresh Chimichurri Herb Sauce

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

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

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

Maple Bourbon Glazed Salmon

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

Champagne Risotto

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

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 with Guest 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 Barbeque Pulled Pork and Bleu Cheese Coleslaw, Chive Biscuit with Shaved House Roast Beef, Horseradish Cream, Balsamic Caramelized Onions, Cheddar and Herb Biscuit with Fried Green Tomato, Bacon, Lettuce, and Pimento Cheese

Pulled Pork Slider Station

Fresh Baked Slider Rolls, Smoky Pulled Pork, Choice of Three Barbeque Sauces, Housemade 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

Pecan Encrusted Chicken Breast with Bourbon Maple Mustard Sauce

Smashed Potatoes

Southern Plate

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

Fried Green Tomato BLT Slider

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

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

Chef Attended Pasta Station

Penne and Farfalle Pasta with Host Choice of Two Housemade 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

Taco Station

Flour Tortillas with Host Choice of Three: Tequila Lime Chicken, Carnita Pork, Blackened Mahi Mahi, Garlic Lime Shrimp, or Mexican Braised Beef Taco. Host Choice of Six Toppings: Red Cabbage and Cilantro Lime Slaw, Black Bean and Charred Corn Salsa, Fresh Salsa, Guacamole, Sour Cream, Baja Sauce, Lime Crema, Assorted Hot Sauces, Cheddar Cheese, Queso Fresco, Sautéed Peppers and Onions, Shredded Lettuce, and Chipotle Roasted Vegetables.

Flatbread Station

Naan Flatbread with Host Choice of Three: Fresh Tomato, Mozzarella, and Pesto; Goat Cheese, Caramelized Onion, and Prosciutto; Barbeque Chicken, Red Onion and Gouda; Sausage, Herbed Ricotta, and Caramelized Onion; Pepperoni, Marinara, and Three Cheese Blend

Fried Chicken and Waffle Station

Buttermilk Fried Chicken with Host Choice of Two Waffles: Traditional Buttermilk Waffle; Praline Pecan Waffle; Bacon, Cheddar, and Scallion Waffle; Bacon, Cheddar, and Ranch Waffle; or Pimento Cheese Waffle. Host Choice of Six Toppings: Maple Mustard Sauce, 100% Pure Maple Syrup, Honey Butter, Sriracha, Frank's Hot Sauce, Crumbled Bacon, Pan Fried Ham, Cheddar Cheese, Pickles, Scallion, and Crispy Onions.

Pan Seared White Fish

Local, Sustainable White Fish with Citrus Dill Beurre Blanc. Charleston Gold Rice Pilaf and Roasted Broccolini

Bourbon Peach Barbeque Pork Tenderloin

Mac and Cheese, Green Beans Sautéed with Bacon and Onion

She Crab Ravioli with Sherry Cream Sauce

Spiralized Vegetables

Eggplant Caprese Stack with Fresh Tomatoes, Fresh Mozzarella, Fresh Pesto, and Balsamic Reduction

Herb Roasted Zucchini and Potato Duo

Taste of Charleston

Shrimp and Grits, Pecan Encrusted Chicken Skewer, Southern Mac and Cheese

Soup and Salad Duo

She Crab Soup, B. Gourmet Salad, and Cornbread with Honey Butter

Fried Green Tomato Salad

Fried Green Tomato, Arugula, Crumbled Goat Cheese, Pickled Pepper, Cornbread Croutons, Balsamic Reduction. Mini Buttermilk Biscuit with Honey Butter

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

Guest Choice of Three: Sweet Tea, Unsweetened Iced Tea, Lemonade, Arnold Palmer, Citrus Infused Water, Cucumber Mint Infused Water, Berry Infused Water, or Seasonal Apple Cider

Mock-tail Station

Selection of Three Different Nonalcoholic Cocktails

***Full Bar Menu Available Upon Request**

Sweets

Deconstructed Strawberry Shortcake Station

Freshly Baked Shortcake and Angel Food Cake, Strawberries, Chantilly Cream, and Fresh Julienned Mint

Deconstructed 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

Charleston Treats

Lemon Squares, Praline Pecan Bites, and Charleston Chews

Gourmet Cookie Trio

Chocolate Sea Salt, Red Velvet, and Praline Pecan

Mini Desserts

Priced by the dozen, three dozen minimum

Mini Trifles

Lemon Berry Trifle, Strawberry Short Cake Trifle, Red Velvet Cake Trifle, Spiced Apple Trifle, Pumpkin Cheese Cake Trifle, Cheese Cake Trifle, Peanut Butter Pie Trifle, Chocolate Mint Trifle

Espresso Chocolate Mousse with Candied Orange Rind and Chocolate Covered Espresso Bean

Classic Crème Brulee with Fresh Raspberry Garnish

Praline Pecan Tart

Lemon Mousse with Crystalized Blueberries

***Custom Desserts Available Upon Request**

Late Night Snacks

Mini Cheese Burgers

Gourmet Grilled Cheese

Pepperoni Pizza Crostini

Fried Chicken Topped Mini Waffle Bite

Pecan Waffle, Maple Dijon Drizzle

Fried Pimento Cheese Macaroni and Cheese Bite

Spicy Aioli

Buffalo Chicken Bite

Celery and Creamy Bleu Cheese

Loaded Tater Tot Skewer

Cheddar, Bacon, Scallion, Sour Cream Drizzle

Chocolate Chip Cookie and Milk Shooter

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