

# Biscuits and Berries

THE CATERING COMPANY

• est. 1991 •



## Balcony West 4 Hour reception for 75

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## **Menu**

### **Menu One**

#### **Tray Passed Hors D'oeuvres**

##### **Bacon Wrapped Beef Tenderloin**

Red Onion Chutney

##### **Pesto Shrimp Arancini**

Pesto Risotto | Tomato Puree

##### **Brie and Cherry Popover**

Yorkshire Pudding | Brie | Dried Cherries

#### **Station One**

##### **Dim Sum Station**

Crab Rangoon | Char Su BBQ Pork Buns | spicy Vegetable Potstickers | Sriracha Chicken Wontons | Tempura Shrimp | Hoisin | Sweet Chili | spicy Japanese dipping sauce | Wasabi Aioli

#### **Station Two**

##### **Mac n' Cheese Please Station**

Traditional elbow Macaroni | Cheddar Cheese Sauce | Bacon | Peas | Chicken | Pesto | petite Franks | Jalapenos | Red Peppers | Cheesy Garlic Bread

#### **Station Three**

##### **Authentic Street Tacos Station**

Carne Asada | Al Pastor | Calivasitas | Cotija Cheese | Cilantro and Onions | Pico de Gallo | Chipotle Salsa | Salsa Verde | Corn Tortillas | Flour Tortillas

**Menu Price per Guest for Stations \$112**



## Menu Two

### Tray Passed Hors D'oeuvres

#### **Duck and Sweet Corn Wonton**

Apricot Mustard

#### **Fig and Pig**

Bacon | Mission Fig | Yuzu Marmalade Glaze

#### **Red Curry Shrimp Toast**

Clementine Sweet and Sour

### Station One

Petite Finger Sandwiches

Roast Beef and Horseradish | Honey Ham and Dijon Mustard | Turkey and Pesti Aioli

#### **Roasted Garlic Hummus**

Pita Chips

### Station Two

#### **Mini Strawberry Trifle**

Angel Food Cake | Strawberry Compote | Russian Creme

#### **Salted Caramel Tart**

Dark Chocolate Ganache | Pate Brisee | Maldon Sea Salt

#### **Dulce de Leche Eclairs**

Caramel Pate a Choux | Dulce de Leche Cream

**Menu Price Per Guest with staff \$94.75**



### Menu Three

#### Buffet Hors D'oeuvres

##### **Crostini Station**

Baguette Crisps | Pesto Ricotta | seasonal Bruschetta | Fig and Olive Tapenade | Sweet Pepper Relish

##### **Domestic Assorted Cheese Display**

Fruit Condiments | Candied Nuts | English Crackers

##### **Pesto Shrimp Arancini**

Pesto Risotto | Tomato Puree

##### **Caprese Skewers**

Grape Tomato | Basil | Mozzarella | Aged Balsamic

##### **Steak and Potato Satay**

Rib Eye | Fingerling Potato | Chive and Horseradish Butter

##### **Tiramisu Strawberries**

Halved Strawberry | Tiramisu Filing

##### **Petite Mudslide Shot**

Dark Chocolate Cake | Kahlua Mousse | Whipped Cream

**Menu Price Per Guest with staff \$100.15**

