

BIG SEXY Food

SMALL BITES BUFFET

priced per person assuming a minimum of 100 guests

ONE - \$13.50

Assorted vegetable crudité with sweet onion dressing
Select artisan cheeses
Seasonal fruit with honey yogurt
Breads and crackers

TWO - \$14.00

Assorted vegetable crudité with sweet onion dressing
Select artisan cheeses
Roasted tomato and cheese dip with fresh bread
Buffalo chicken tenders with blue cheese

THREE - \$14.50

Assorted vegetable crudité with sweet onion dressing
Select artisan cheeses
Spinach artichoke dip with fresh bread
Chicken satay with raspberry chipotle sauce

CHEF ATTENDED CARVING MENU

HAND CARVED - choose at least one

Prime rib with horseradish and beef jus - \$20.00
Pork loin with apple chutney - \$14.00
Ham with stone ground mustard cream sauce - \$12.00
Roasted turkey breast with raspberry chutney - \$12.00

POTATOES & SUCH - choose at least one

Bacon mac-n-cheese - \$3.00
Roasted creamed corn - \$2.75
Roasted baby potatoes with herb butter - \$2.25
Sour cream whipped potatoes - \$2.00
Stone ground jalapeno cheese grits - \$2.00

VEGETABLES - choose at least two

Roasted asparagus - \$3.00
Sweet potatoes with maple bourbon and pecans - \$3.00
Fried brussel sprouts - \$3.00
Baked tomatoes - \$1.75
Green beans with bacon and pine nuts - \$1.75
Roasted root vegetables - \$1.50
Grilled zucchini and squash - \$1.50
Baby carrots with orange glaze - \$1.50
Creamed spinach - \$1.50

FULL BUFFET MENU

ENTREES - choose at least one

Braised short ribs with mushroom demi glace - \$22.00
Roasted bone in chicken with cranberry gastrique - \$20.00
Fried chicken with maple sage béchamel - \$18.00
Seared salmon with citrus and jalapeno - \$17.00
Bacon crusted meatloaf with barbeque sauce - \$16.00
Roasted Pork with bourbon orange reduction - \$15.00
Grilled pork chop with apple chutney - \$14.00

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Stone ground jalapeno cheese grits - \$2.00

VEGETABLES - choose at least one

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Sweet potatoes with maple bourbon and pecans - \$3.00
Fried brussel sprouts - \$3.00
Baked tomatoes - \$1.75
Green beans with bacon and pine nuts - \$1.75
Roasted root vegetables - \$1.50
Grilled zucchini and squash - \$1.50
Baby carrots with orange glaze - \$1.50
Creamed spinach - \$1.50

PASS THE PASTA

served with garlic bread and green salad

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Penne with marinara sauce - \$12.50
Farfalle with alfredo sauce - \$13.50
Ziti with vodka sauce - \$13.75
Add meatballs - \$2.00
Add chicken - \$2.50
Add shrimp - \$3.00

All menus are simply samples, conversation starters. We welcome the opportunity to craft a menu specific for your event. Our team looks forward to making your event a BIG sexy event.

BIGBITE

small food

BIG
S.F.XY
Food

\$8

Beef bruschetta, goat cheese horseradish
Crispy pork belly, whipped blue cheese, local honey
Beef tartar, arugula, olive, crostini
Beef tenderloin, onion jam, cheese, puff pastry
Seared scallop, ginger aioli, cucumber, nori
Strip steak, pearl onion, sweet pepper
Filet mignon, wild mushroom, horseradish, puff pastry
Black sesame crusted tuna, avocado, soy
Ceviche, cucumber, peppers, orange

\$7

Puff pastry, goat cheese, chive, roasted tomato
Petite crab cake, ground mustard remoulade
Seared scallop, corn pudding, scallion
Prosciutto, pesto, gorgonzola mousse, crostini
Roasted pork, shaved apple, radish, cider reduction
Coconut poached prawn, mango puree, habanero oil
Pork loin slider, pickled carrot, raspberry chipotle
Chicken tender biscuit sliders, honey mustard
Burger Sliders, accompaniments

\$6

Grilled prawn, crispy bacon, tomato jam, crostini
Tuna tartar, chive, wasabi cream, crisp wonton
Buffalo mozzarella fried dumpling, spinach pesto
Salmon tartar, fresh dill, salmon roe, crostini
Asian glazed chicken wing
Roasted pork, bourbon apples, crostini
Caprese skewers
Bacon wrapped shrimp
Beef satay, shiner bock BBQ sauce
Chicken satay, raspberry chipotle

\$5

Crispy chicken, chive waffle, blackberry gastrique
Mozzarella, baby tomato, basil, balsamic
Potato latke, smoked salmon, cream fresh, caper
Wild mushroom duxelle, puff pastry
Bruleed watermelon, goat cheese mousse
Fire roasted tomato soup, chive, grilled cheese toast
Cherry tomato, chive cream cheese, bacon
Endive, whipped goat cheese, tomato bacon marmalade
Havariti cheese, blackberry, fennel
Chicken, spinach, artichoke flatbread
Bacon wrapped green beans
Chicken, queso fresco quesadillas
Buffalo chicken tenders, blue cheese
Pomegranate glazed meatballs
Roasted chicken, blistered tomato, puff pastry
4 Cheese quesadillas
Fresh fruit skewers

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Choose a minimum of 3 items