

## SPECIAL EVENT & WEDDING PACKAGES

PRICES ARE FOR FOOD ONLY. Service, Labor, Rentals, Travel & Tax are additional.

### FORMAL PLATED DINNER

Starting at \$65 per person; includes:

#### ONE HOUR RECEPTION

Five passed hors d'oeuvre, Two stationary hors d'oeuvre

#### DINNER

Water service

Pre-plated salad or soup, Bread service, Choice of two entrees

Cake cutting & plating service, or assorted cookies

Coffee and tea service

### FORMAL BUFFET DINNER

Starting at \$65 per person; includes:

#### ONE HOUR RECEPTION

Five passed hors d'oeuvre, Two stationary hors d'oeuvre

#### DINNER

Water service

Pre-plated salad, Bread service, two main courses, two sides

Choice of Cake cutting & plating service, or dessert

Coffee and tea service

### LIGHT BUFFET

Starting at \$40 per person; includes:

Water service

Salad, Two entrees, Two sides, Bread service, Assorted cookies, Coffee and tea service

### COCKTAIL PARTY

Starting at \$38 per person for a 2 hour minimum; includes:

Five passed hors d'oeuvre, two stationary hors d'oeuvres

### ALCOHOL

Bar Service Please contact us to discuss alcohol pricing, policies, and offerings.

Bar service has a minimum of three hours. All bar service must stop one half-hour prior to event end time.

kitchen + bar + caterer

1 Collegeview Avenue, Ste. #3, Poughkeepsie, NY 12603  
845.485.8411

## SAMPLE MENUS

### Hors d'Oeuvres

- Grilled Shrimp\*  
pineapple-avocado salsa
- Shrimp Cocktail\*  
BC horseradish sauce
- Smoked Salmon Canapés  
crème fraîche
- Tuna Tartar\*  
crispy daikon chip
- Crab Cakes\*  
cilantro aioli
- Lobster BLT\*  
lamb's ear
- Mini Lobster Roll \*  
Lemon Sabayon
- Roasted Lamb Chop "Lollipops"\*  
mint pesto
- Smoked Trout  
melba, horseradish crème
- Chicken Satay  
peanut-chili sauce
- Jerked Chicken Skewers  
mango salsa
- Mac 'n Cheese Fritters  
blackberry-jalapeño sauce
- Crispy Goat Cheese Rounds  
clover honey
- Crostini Selection (v options)  
assorted seasonal toppings
- Crispy Phyllo, Goat Cheese & Mushroom Cups
- Cucumber Cups  
with herbed chèvre

\* Indicates selection subject to a per guest premium charge.

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## FIRST COURSE

### Salads

Local Baby Greens

goat cheese, dried cranberries, candied walnuts and champagne dressing

Avocado & Crab Salad\*

frisée and herb oil

BC Mozzarella & Heirloom Tomato Salad\* \*\*

basil and balsamic vinaigrette

Field Greens with Roasted Pecans, Goat Cheese and Cranberries

balsamic vinaigrette

Spinach & Blue Cheese Salad \*

mandarins, citrus vinaigrette

BC Caesar Salad

parmesan "lace", brioche croutons and dressing

Boston Bibb Wedge\*

Blue cheese, tomato, crispy pork belly, buttermilk dressing

Roasted Beet Salad\*

crispy goat cheese round, watercress, honey dressing

### Soups

All soups are offered on a seasonal basis. The following are a sampling of our offerings

Chilled Tomato Gazpacho

avocado crème

Roasted Tomato

cheddar crouton

Roasted Red Pepper

crème fraîche

Carrot & Fennel

Granny Smith apple confit

### Entrée

All entrees offer a vegetable and starch. Offerings are made on a seasonal basis.

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Thank you for considering BC kitchen for your catering needs. Please contact the catering office for all your food and beverage questions or requests. We are happy to work with you to make your event truly special. In order for us to provide the highest quality products and service for your event, the following policies have been established:

#### Guidelines

#### Menus

It is our policy to quote firm prices for menu items no more than 90 days in advance, and all menu substitutions may be subject to a price change.

Prices are for food only and do not include service or tax.

Chef attendants for Interactive Stations will be charged at hourly rate with a three hour minimum.

#### Set Up Charges

Catering set up charges include setting up and breaking down your event. Minimum setup is 1.5 hours. Minimum breakdown is 1.5 hours. Minimum charges are \$20 per employee per hour.

#### Rentals

All rentals, deposits and payments are the sole responsibility of the client. BC Kitchen will help guide orders based on menu selection and bar setup. BC Kitchen takes no responsibility for rental equipment.

#### Payments

Please see contract for payment schedule. Payment may be made by cash or certified check.

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