

the bee's knees
private events and catering



Luncheon Packages

(* **the fine print;** pricing starts at \$29.95 per guest with a minimum guest count of 25,

And applies to events beginning prior to 2pm.

Service staff is additional and all prices are subject to sales tax and gratuity.)

Beverages

Coffee/Tea service 3. Per guest

Punchbowl / 20 servings

40. Virgin/ 55. Champagne or Coconut rum

Our house blend of fruit juices and pale dry ginger ale

ask about full bar packages

Hors d'oeuvres (choose three)

Stuffed mushrooms/ Vegetarian or sausage

Waldorf chicken salad in phyllo cups

Herbed goat cheese on cucumber rounds

Caprese skewers

Chicken and vegetable Potstickers with two sauces

Chicken satay with peanut sauce

Sausage and cheese puffs

Smoked salmon blini with dill crème fraiche
Spinach & cheese pinwheels
"blt" stacks
mini grilled cheese
Thai basil shrimp (add \$1 pp)

Add a stationary display of
Cheese & crackers
Fresh fruit & yogurt dip
Crudités & green goddess dip
3. Each/pp

Entrée selections (choose one)

Chicken Marsala
Chili marinated sliced steak
Roast pork loin with calvados sauce and apple chutney
Chicken Parmesan
Stuffed eggplant with ricotta
Roast turkey breast with cranberry sauce
Chicken piccata
"Hot greens" kale, quinoa, lentils, roasted radish and butternut squash, cranberries,
walnuts and a light coconut curry cream
Chicken Milanese
BBQ Chicken
Chicken Caprese
Baked cod with garlic crumb topping (add 2. Per guest)
Salmon with dill crème fraiche (add 2. Per guest)

Sides (choose 2)

Pasta marinara
Rice pilaf
Mixed seasonal vegetable
Roasted potatoes

Green beans amandine
Dilled carrot coins
Pasta with light pesto
Baby green salad
Mediterranean orzo

Dessert (choose 1)

Cookie platter with assorted varieties
Brownie & Bar platter
Cupcakes (assorted varieties)
Death by chocolate parfaits
Berry Parfaits