

the bee's knees

CATERING

It's time to enjoy life!

Are you ready to entertain but NOT interested in doing all the shopping, prepping, storing, cooking & cleaning? Let The Bee's Knees step in and lend a hand. We prepare fresh, clean made to order food in our boutique kitchen. We can modify most orders to accommodate dietary restrictions or preferences. We use seasonal, local ingredients and suppliers whenever possible.

Our community has trusted and relied on us for over a dozen years to provide delicious, convenient meals for their families and guests. Give us a try and see what all the buzz is about! From small family gatherings to larger events at home or other venues, we are the natural choice for your catering needs.

Call us today with any questions or visit our website to view testimonials from some of our many satisfied clients. We look forward to making you a guest at your next event.

THE FINE PRINT

Parties to go are available with a minimum of 72 hours advance notice. Please call (860)490-5955 or email thebeeskneesct@gmail.com or via our website www.bzknees.com to place an order.

A minimum guest count of 20 people is required. Cost per person is \$49 per guest subject to tax and optional delivery fee.

All food will be sent out ready to serve unless otherwise requested or indicated on order confirmation.

Special orders or substitutions are available by request when possible.

****please inquire for pricing***



Hors d'oeuvres/choose 3

Caprese skewer-fresh mozzarella/heirloom cherry tomato/local basil pesto

Cucumber canape-English round/herbed chevre

French onion flatbread-thyme/gruyere/caramelized onions

Chicken or vegetable potstickers-hoisin/sesame/scallions

Swedish meatballs-cream gravy/gremolata

Pigs in a blanket-dijon /ketchup

Balsamic beef bites-horseradish cream sauce

Shrimp shumai-spicy aioli/tuxedo sesame

Eggplant puffs-marinara/eggplant/mozzarella

Chicken satay-peanut sauce/toasted sesame seeds

Watermelon& feta bites-balsamic reduction

Stuffed mushrooms-vegetable or sausage (+1.)

Salads-choose 1

Mediterranean chopped-

romaine/feta/cucumber/tomato/garbanzo/scallions

Greek vinaigrette

Basic bees-

Mesclun greens/granny smith apple/carrot/cucumber/craisins/crumbled blue

Honey balsamic vinaigrette

Classic Caesar-

Romaine hearts/garlic croutons/parmesan

Creamy Caesar dressing

Garden greens-

Mixed baby lettuces/cucumber/carrot/red onion/cherry tomato

Choice of dressing;

blue cheese/thousand island/balsamic vinaigrette/honey dijon vinaigrette/ranch

served family style /dressing on the side

Entrees-Choose 1

Chicken Paillard/ choice of sauce

-**Florentine**/spinach/parmesan/ white wine

-**Marsala**/assorted mushrooms/rosemary/onions/

-**Dijon**/creamy Dijon sauce

-**Hunter style**/sausage/onions/tomatoes

-**Piccata**/capers/lemon/white wine

Sliced Chili Marinated steak (+3)/caramelized onions

Five spice pork loin/apple glaze

All beef meatballs/tomato basil marinara

Baked panko cod/garlic crumb/white wine/lemon (+3.)

Oven roasted salmon (+3) /dill crema/tomato compote

Served family style

Sides-Choose 2

Sauteed kale/olive oil/toasted sesame seeds

Green beans/shallot butter

Mixed seasonal vegetables

Jasmine rice pilaf

Herbed white quinoa

Roasted potatoes/lemon/thyme/olive oil

Baked three cheese macaroni & cheese (+2)

Roasted asparagus/seasonal

Rotini marinara/parmesan

Street corn/cotija/tajin/herb butter

Optional add ons;

Specialty Cocktails/\$48

pre mixed /serves 8 cocktails

*House recipes using brand name liquors & hand batch mixed to order.

* served with appropriate garnishes

Rum Runner-blended light, dark, spiced and coconut rums and a tropical fruit juice blend.

Mojito- Light rum, fresh lime, mint simple syrup, sparkling water float

Margaritas- choose classic, grapefruit, jalapeno or mango

Reposado tequila, lime juice, triple sec, blend of lemon and orange juice

The Bees Knees-Gin, lemon & honey lemon simple syrup

Vacation- Coconut rum, vanilla vodka, spiced rum, pineapple juice

Summer crush-muddled strawberries, lemonade, citrus vodka, basil

Mama Bee-Vodka, cranberry, lime, seltzer

Weekend at Bernie's- Bourbon, orange bitters , sweet vermouth,
luxardo cherry syrup

Jack's cider- Fresh apple cider, cinnamon syrup, vodka, cinnamon

Bloody heaven- house made Bloody Mary, extra spicy, "party stick"
garnish

Salad dressings

\$9 per pint

Blue cheese

Honey balsamic vinaigrette

Thousand island

Ranch

Honey Dijon

Dips

\$12 per pint

Artichoke dip

Herbed chardonnay dip

Vegetable dip

Spicy taco dip

Loaded baked potato dip

Ranch dip

Blue cheese dip