

the bee's knees CATERING

Full Service Catering

Sample Package Menu

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

Please call (860)-470-5955 or email thebeeskneesct@gmail.com or visit our website www.bzknees.com to place an order.

A minimum guest count of 25 people is required. Cost per person starts at \$55 per guest subject to tax and gratuity.

Special orders or substitutions are available by request when possible.

****please inquire for additional pricing details****



Hors d'oeuvres/choose 3

Caprese skewer - fresh mozzarella/heirloom cherry tomato/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. pp)

served on stationary platters and/or passed by servers

****Please inquire about additional choices based on product availability****



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 pp) caramelized onions

Five Spice Pork Loin - apple glaze

All Beef Meatballs - tomato basil marinara

Baked Panko Cod - (+\$3 pp) garlic crumb/white wine/lemon

Oven Roasted Salmon - (+\$3 pp) dill crema/tomato compote

Vegetarian options:

Eggplant Rollatini - breaded eggplant/ricotta/tomato basil sauce

Hot Greens (*GF*) - kale/quinoa/red lentils/roasted butternut squash/
roasted radishes/walnuts/dried cranberries/light coconut curry cream sauce

** All are served family style **



Sides - Choose 2

Sautéed 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 Macaroni & Cheese (+2 pp) - three cheese
(optional crumb topping)

Roasted Asparagus

Rotini marinara - grated parmesan

Street corn - cotija/tajin/herb butter

Served family style

Please see our other menus if interested in desserts, bar packages, or any additional services.

Customized menus are also available upon request and are subject to pricing changes based on the selections and services desired.

