

BOLD CATERING

WWW.BILLSELLSBOLD.COM

In house caterings: bold is available for in house catering events 7 days a week. Caterings or private events Monday-Thursday during dinner hours (4pm-10pm) include the use of the entire restaurant and bar. Monday-Thursday use is \$750 room fee, and a 20% deposit is required to hold your date. Caterings or private events on Saturdays can be booked for time slots of 11am-2pm or 12pm-3pm and includes the use of the entire restaurant and bar. Saturday use is \$300 room fee and a minimum of 20 people and \$12.00pp spent on food /beverage and a 20% deposit is required to hold your date. Caterings or private events on Sunday require a \$750 room charge and include the use of the entire restaurant and bar. A 20% deposit is required to hold your date.

Out of house caterings: bold caters out of house also for breakfast, lunch, and dinner. Out of house caterings are done for a minimum of 15 people and require a 20% deposit to secure your date.

APPETIZERS:

Hot:

Honey sesame chicken skewers \$3.30pp

Hot crab dip with grilled pita and gourmet crackers \$2.50pp

Spinach and artichoke dip with grilled pita and gourmet crackers \$2.25pp

Cream cheese and sausage stuffed mushrooms \$2.25pp

Barbeque appetizer meatballs \$2.25pp

Flank steak crostini with chimichurri sauce and Vidalia onion relish \$2.35pp

Spanakopita-spinach and feta baked phyllo dough \$2.80pp

Mini crab cakes with honey jalapeno sauce and tomato-balsamic salsa \$3.30pp

Cold:

Fresh fruit display with honey-mint-yogurt sauce \$1.95pp

Fresh vegetable display with ranch dipping sauce \$1.95pp

Imported and domestic cheese board with gourmet crackers \$2.25pp

Cilantro chickpea dip with toasted pita and baby carrots \$1.75pp

Mediterranean cucumber cups with feta cheese \$1.55pp

Caprese skewers with basil and balsamic vinegar \$1.75pp

ENTRÉES:

Chicken: (*\$14.25pp includes salad, rolls, chicken, and 2 side dishes*)

Garlic and basil marinated chicken with grilled balsamic peaches (seasonal)

Hawaiian chicken breast with pineapple-soy-ginger glaze and pineapple salsa

Pan seared chicken marsala with mushrooms

Chicken piccata with capers, parsley, white wine, fresh lemons, and mushrooms

Chicken breast with shitake mushrooms, tomatoes, and scallions

Sautéed chicken breast with pear, bell pepper, and cilantro salsa

Roast Top Round of Beef Carving Station: (*15.75pp includes salad, rolls, and 2 side dishes*)

Dijon sauce, Chimichurri sauce, Red wine-rosemary sauce, Horseradish cream sauce

SIDES:

Roasted sweet potatoes, potatoes, and sage

Red skin potatoes with shredded cheese, smoked bacon, and chopped parsley

Roasted potatoes bacon, onions, and sage

Garlic-paprika roasted potatoes

Garlic parmesan roasted broccoli

Garlic butter broccoli

Rice pilaf with spinach and caramelized onions

Fresh vegetable medley

Green beans with toasted almonds

Broccoli and cauliflower gratin with mustard cheese streusel

Green beans with caramelized shallots

Green beans with bacon

SALADS:**Basic salads:**

Mixed green salad with garlic croutons, cucumbers, tomatoes, and grilled onions

(Ranch, blue cheese, Italian, balsamic vinaigrette)

Caesar salad with romaine lettuce, garlic croutons, shredded parmesan, and roasted garlic vinaigrette

Creamy American style potato salad

Yukon gold potato salad with chiles, cilantro, and toasted cumin

Pasta salad with mozzarella, tomatoes, and olives

Specialty salads: *(add \$.75pp for specialty salads)*

Spinach, bacon, and mushroom salad with balsamic vinaigrette

Spinach salad with pears, cranberries, red onion, and toasted almonds

Caramelized apple salad with blue cheese, granny smith apples, candied walnuts, and spiced orange vinaigrette

Apple, pecan and feta salad with apple-honey vinaigrette

SANDWICH BOARD

(\$12.00pp includes choice of 3 different sandwiches and 1 basic salad choice)

Smoked turkey sandwich with blue cheese, red onions, and arugula mayonnaise

Chicken salad sandwiches with cranberries, apples, and pecans

Roast beef sandwich with balsamic onions, lemon-basil mayonnaise, arugula

Turkey sandwich with cranberry sauce, blue cheese butter, and arugula

Roasted turkey sandwich with bacon, onion relish, and aioli

Pepper crusted beef, bacon, and arugula sandwich with horseradish sauce

Turkey club wrap with smoked bacon, cheddar cheese, romaine lettuce, and ranch dressing

Lemon roasted chicken salad wrap with dried cranberries, walnuts, and water chestnuts

Ham, swiss and apple wrap with yogurt dill sauce