



Bagatelle
CATERERS



8 Years
In a row!!

HORS D'OEUVRES

Menu



Shrimp Trees

Fresh Cut Fruit Fountain

Open Face Mini Sandwiches

Baked Hors d'oeuvres

Warm Hors d'oeuvres

All Included Buffets

Hot & Cold Buffets

Dips and Spreads

Vegetable Baskets

Cheese Displays

Cascades

Desserts

DIPS AND SPREADS

- Spinach Dip with Tortilla Chips \$24.00/lb.
- Artichoke Dip (warm) with Melba Toast \$27.00/lb.
- Crab Mornay (warm) with toasted Baguette Slices \$27.00/lb.
- Black Bean Dip with Tortilla Chips \$24.00/lb.
- Bagatelle authentic Guacamole with Tortilla Chips \$24.00/lb.
- Taramosalata Spread: Greek Fish Roe
served with toasted Baguette Slices \$23.00/lb.
- Hummus Spread: prepared chick peas purée
served with toasted Baguette Slices \$23.00/lb.

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www.bagatellecaterers.com

BAKED HORS D'OEUVRES

If served warm add \$1.00 per dozen (*priced per dozen*)

Assorted Baked Hors d'oeuvres	\$16.25	• Spanakopeta	
• Pizzettas		• Theropeta	
• Assorted Mini Quiches		• Pigs in a Blanket	
Spinach		Mini Croissants with	
Portabello		Ham and Cheese (2 bites size)	\$17.50
Assorted Vegetables		Pastry Shell with	
Lorraine		Chicken Supreme	\$19.00
Egg Plant		Paté in Puff Pastry	\$16.75
• Onion Tart		Cream Puff of Salmon Mousse	\$19.00
• Leek Tart			

OPEN FACE MINI SANDWICHES

(CANAPÉS) *priced per dozen*

MEATS

• Assorted (<i>minimum 5 dozen</i>)	\$18.00
• Smoked Salmon	\$19.00
• Prime Rib	\$19.00
• Proscuitto and Cantaloupe	\$20.00
• Shrimp	\$18.00
• Salami	\$17.00
• Foie Gras	\$23.00

CRUDITÉS

• Assorted (<i>minimum 5 dozen</i>)	\$17.00
Tomato and Cheese	
Asparagus	
Cucumber Sandwich	
Black Bean	
Chile Poblano	
Stuffed Celery with Cream Cheese and Paprika	

CHEESES

• Assorted (<i>minimum 5 dozen</i>)	\$16.25
• Sharp Cheddar	\$16.75
• Cream Cheese and Herbs	\$16.25
• Cream Cheese and Nuts	\$16.25

MINI SANDWICHES

Displayed on Silver Trays or Mirrors (*priced per dozen*)

• Beef Tenderloin with Horseradish Sauce and assorted Silver Dollar Rolls	\$27.00	• Chicken Salad on a Silver Dollar Dinner Roll (doz.)	\$19.00
• Beef Rib Eye with Horseradish Sauce and assorted Silver Dollar Rolls	\$22.00	• Seafood Salad on a Silver Dollar Dinner Roll (doz.)	\$19.00

• MINI SANDWICHES TO MAKE

Chicken Salad and/or Seafood Salad
for assorted Mini Dinner Roll Sandwiches.

Beautifully set up for your guests to make
their own sandwiches. (p/lb.) \$23.75

CLASSICAL WARM HORS D'OEUVRES

MEATS

• Bagatelle Daily Baked Mini Croissants of Ham & Swiss (ea.)	\$2.75
• Egg Rolls with Soy Sauce (3 p/pers.)	\$3.45
• Cocktail Sausage in a Sauce of Mustard and Grape Jelly (p/lb.)	\$20.00
• Buffalo Wings - Spicy, served with Bleu Cheese Dressing & Celery (4 p/pers.)	\$3.65
• Italian Meat Balls (4 p/pers.)	\$1.95
• Mini Beef Tacos with Mexican Sauce and Grated Cheese (3 p/pers.)	\$2.65
• Chicken Nuggets with BBQ Sauce & Honey Mustard (p/pers.)	\$3.75

SEAFOOD

• Mini Crab Cake with Cocktail and Tartar Sauce (3 p/pers.)	\$6.95
• Mini Salmon Cake with Cocktail and Tartar Sauce (3 p/pers.)	\$4.45
• Chilled Boiled Jumbo Shrimp (31/40 size) served with Cocktail Sauce on a Bed of Ice (p/lb.)	\$31.50

VEGETABLES

• Stuffed Mushrooms of Mushroom, Cream, Swiss Cheese (doz.)	\$21.00
• Stuffed Artichoke Bottoms of Swiss Cheese and White Wine (doz.)	\$22.50
• Stuffed 1/2 Roma Tomatoes (doz.)	\$19.45

OTHER CHICKEN HORS D'OEUVRES

SERVED WARM

• Chicken Satay with Peanut Sauce (doz.)	\$21.25	• Chicken Shish Kebab (doz.)	\$37.50
• Chicken Strips with BBQ Sauce and Honey Mustard on the side (p/lb.)	\$12.00	• Grilled Chicken Mesquite with BBQ Sauce and Honey Mustard on the side (p/lb.)	\$24.50

CHEESE TRAYS

- Brie in Puff Pastry with Pecans & Apples

Regular (400 gr.)	\$32.00
Large (1000 gr.)	\$45.00
- Tray of International Cheeses served with Butter and an assortment of Crackers and Bread
(*minimum 5 pounds*) (p/lb.) \$20.25
- Tray of Sharp Cheddar, Colby, Mozzarella and Brie served with Butter and an assortment of Crackers and Bread
(*minimum 5 pounds*) (p/lb.) \$15.75

ALSO SEE OUR VEGETABLE AND CHEESE TREES

FRESH CUT FRUIT FOUNTAIN

See Photos

- 3 Tiers \$72.50 *with Dips* \$86.00
- 4 Tiers \$104.00 *with Dips* \$125.00
- 5 Tiers \$145.00 *with Dips* \$176.00

Dips available: Yoghurt, Chocolate Ganache,

Butterscotch and Chantilly

TREES AND DISPLAYS

- Shrimp Tree (*31/40 size*)
minimum 120 pieces (p/shrimp) \$.87
- Cheese Tree of Cheddar, Mozzarella, Swiss, Colby Cubes and Olives
approximtely 220 pieces \$145.00
- Vegetable Tree of Cherry Tomatoes, Cauliflower, Broccoli, Stuffed Olives, Jicama, etc.
approximately 220 pieces \$125.00
- Combined Vegetable and Cheese Tree
approximately 220 pieces \$135.00
- Vegetable Display with a Bouquet of Vegetables in a basket
approximately 220 pieces \$115.00
- Decorated Poached Salmon with Lemon, Lime Mayonnaise, Cocktail Sauce
(per side) \$55.00
- Surprise Bread of Swiss, Smoked Salmon, Prime Rib, Paté \$45.00
- Salmon in Puff Pastry \$44.75

CASCADES

- Whole Turkey \$130.00
- Additional Turkey Breast \$52.00
- Whole Orange Baked Virginia Ham \$200.00
- Half Orange Baked Virginia Ham \$110.00
- Whole Prime Rib Cascade \$218.00
- Half Prime Rib Cascade \$122.00
- Roast Beef Cascade \$140.00

All Cascades are served with a display of assorted rolls, horseradish sauce, honey mustard and BBQ sauce or mayonnaise.

DESSERTS

- Viennese Table - *minimum 75 persons* (p/pers.) \$8.05

To save on your wedding reception cost, why not serve a "Viennese Table". It is a buffet of many different desserts. We welcome your grandmother's cake recipe or your own.

Includes: Fresh cut Fruit Fountain, Assorted Mini Pastries, Double Chocolate Brownies, Cream Caramel, Carrot Cake, Black Forest, Baked Apple Tart 16", Fresh Fruit Tart 16", Stuffed Dried Fruits with Almond Paste, Assorted Cookies, Cheesecake with Fruit, Vacherin Ice Cream Cake, Coffee & Tea. Some salted items are available to add or substitute.
(Carving Waiter extra)

- Croquembouche *250 pieces* \$335.00
- Meringue and 2 ice cream flavors Vacherin Cake (p/pers.) \$2.05
- Assorted Mini Pastries (doz.) \$15.75
Eclairs, Cream Puffs, Salambo, Pecan Squares, Double Chocolate Brownies, Fruit Tartlets, Baklava, etc.
- Mini Fruit Tartlets (doz.) \$23.00
- Apple Tart

12" serves 12/16	\$23.50
16" serves 24/32	\$41.00
18" serves 32/48	\$51.00
- Fruit Tart

12" serves 12/16	\$28.50
16" serves 24/32	\$49.50
18" serves 32/48	\$62.00

ALSO ASK FOR OUR FRESH CUT FRUIT FOUNTAIN

OUR "ALL INCLUDED" BUFFETS

INCLUDE: TABLE, LINEN, SKIRTING, SATIN, MIRROR, DISPLAY, SERVINGWARE,
CLEAR DISPOSABLE DINNERWARE AND NAPKINS

priced per person, please check the minimum required

APPETIZERS 1

- Fresh Cut Fruit Fountain
- Spinach Dip with Tortilla Chips
- Assorted Baked Hors d'oeuvres (2 p/pers.)
minimum 70 persons \$5.65

THREE CASCADES

- Turkey
- Roast Beef
- Ham
minimum 100 persons \$12.00

If served with an assortment of salads
add (p/pers.) \$1.80

Example: Corn Salad, Greek Salad, 5 Beans
Salad, Curried Rice Salad, Grated Carrots,
Beet
Salad, Biltmore Salad, Marinated Vegetables,
etc.

minimum 100 persons \$20.00

HOT HORS D'OEUVRES BUFFET #1

- Egg Rolls with Soy Sauce
- Cocktail Sausage in Mustard and Grape Jelly
- Grilled Chicken Mesquite
- Mini Croissants of Ham & Swiss
- Stuffed Artichoke Bottoms
- Stuffed Mushrooms

minimum 70 persons \$11.45

HOT HORS D'OEUVRES BUFFET #3

- Mini Salmon Cakes with Tartar Sauce
- Chicken Satay with Peanut Sauce
- Beef Tenders Sukiyaki with Soy Sauce
- Mini Croissants of Ham & Swiss
- Stuffed Artichoke Bottoms

minimum 70 persons \$13.35

APPETIZERS 2

- Shrimp Tree (2.5 shrimp p/pers.)
- Vegetable and Cheese Tree
- Artichoke Dip served with Toasted
Baguette Slices
minimum 70 persons \$7.35

STANDING COCKTAIL

All the finger food is presented on silver trays

- Assorted Baked Hors d'oeuvres (3 p/pers.)
- Assorted Crudités Hors d'oeuvres (2 p/pers.)
- Meat and Seafood Canapés (2 p/pers.)
- Assorted Mini Pastries (2 p/pers.)
minimum 100 persons \$14.25

COMBINATION OF STANDING COCKTAIL AND APPETIZERS #2

minimum 70 persons \$11.25

HOT HORS D'OEUVRES BUFFET #2

- Buffalo Wings
- Mini Beef Tacos
- Italian Meat Balls
- Egg Rolls
- Stuffed Mushrooms
- Stuffed 1/2 Roma Tomatoes

ALSO ASK FOR OUR CARVING STATIONS

EXTRAS

- Upon request Bagatelle supplies all the necessary
personnel, dinnerware and equipment for your
event.
- Tables \$7.00
- Linen \$7.35 to \$21.00
- Mirrors \$3.00
- Skirting (p/foot) \$1.00
- Additional cost for set-up and/or clean-up may
sometimes apply.

Full service catering is also available.

Make your reservations early to lock in date &
prices.

Prices are subject to change without notice.

Sales tax will be added.

Se habla Español.

Man spricht Deutsch.

On parle Français.