



## **CATERING MENU**

FINE CUISINE ARTFULLY PRESENTED

**Chef Anthony Draganowski** · Executive Chef / Owner · 715-379-3524

**Kristen Linse** · General Manager / Catering Director · 715-832-6778

### **COLD HORS D'OEUVRES**

All menu selections serve 15-20 people.

#### **JUMBO SHRIMP COCKTAIL**

Served with classic cocktail sauce & lemon aioli \$79.95

#### **DEILED EGG DISPLAY**

Two varieties (select one) \$39.95

Classic Style with French mustard and capers

European style served with fresh thyme and black caviar

#### **CAPRESE SKEWERS**

Miniature fresh mozzarella balls, skewered with grape tomatoes and sweet basil, drizzled with Evoo and aged Balsamic vinegar \$48.95

#### **VIETNAMESE STYLE SHRIMP + BOK CHOY SPRING ROLLS**

A combination of shrimp, Bok Choy, Napa cabbage, cilantro, and cellophane noodles served with sweet rice wine dipping sauce \$59.95

#### **LAYERED GOAT CHEESE TERRINE**

Herbed goat cheese layered with pesto, roasted red bell peppers and artichoke hearts served with crackers and crostini display \$69.95

#### **SNOW CRAB COCKTAIL CLAWS**

Served on ice with lemon wedges and aioli Market Price

#### **SNOW CRAB DIP + SMOKED SALMON MOUSSE DISPLAY**

A classic chilled crab dip with crème fraiche paired with smoked salmon mousse \$89.95

#### **COCKTAIL SANDWICHES - *Bijou* STYLE**

A platter of assorted cocktail sandwiches with baked ham, smoked turkey served on silver dollar buns with fresh spinach and assorted aiolis \$69.95

#### **CROSTINI DISPLAY**

Toasted baquettes with elegant toppings (select two) \$48.95

Herbed goat cheese with pear compote and baby arugula

Herbed goat cheese with black olive tapenade

Smoked salmon mousse with capers

White cannellini beans with sage and prosciutto cracklings

Pesto mousse with fire-roasted sweet bell peppers

## **HOT HORS D'OEUVRES**

**All menu selections serve 15-20 people.**

### **RUMAKI**

Sesame-glazed, bacon wrapped  
Water Chestnuts \$59.95  
Chicken \$99.95  
Shrimp \$99.95

### **CHICKEN SATAY**

Skewered chicken and peppers, marinated then grilled  
served with a Thai peanut sauce \$79.95

### **PETITE EGGPLANT CAKES**

Topped with fire-roasted tomatoes and red bell pepper salsa \$54.95

### **MINIATURE LUMP SNOW CRAB CAKES**

Topped with mango compote and spicy roulade \$119.95

### **SIRLOIN SATAY**

Skewered sirloin and peppers, marinated then grilled  
served with Korean barbecue sauce \$89.95

### **COCKTAIL MEATBALLS**

Barbecued or Swedish \$54.95

### **BAKED ARTICHOKE DIP**

Artichoke dip with spinach and Fontina cheese  
served with toasted pita chips \$49.95

### **STUFFED MUSHROOM CAPS**

Parmesan and spinach with roasted garlic \$49.95  
Lump snow crab \$79.95  
Ground sausage and wild rice \$59.95

### **PETITE CROQ MONSIERS**

French sandwiches with smoked ham and Gruyere cheese grilled to perfection \$48.95

### **WONTONS**

Your choice of filling (select one) \$48.95  
Spicy Shrimp  
Chicken and Spinach Gorgonzola  
Cream Cheese and Vegetable

### **CHICKEN WINGS**

Two styles (select one) \$49.95  
Buffalo style with bleu cheese and celery  
Tequila lime marinated with tomato salsa and lime wedges

### **SPICY HOT CRAB & SPINACH DIP**

Encrusted in Panko crumbs  
served bubbly hot with baguettes and assorted crackers \$94.95

### **GOURMET PIZZAS**

\$22 each  
Margherita - fresh mozzarella, sliced tomatoes, and fresh sweet basil  
Prosciutto - ham with arugula  
Chicken Thai - spicy peanut sauce with peppers and red onion  
Build Your Own - custom toppings

## **CULINARY DISPLAYS**

**15 person minimum**

### **SMOKED SALMON DISPLAY**

Serves 20 – 30 people \$124.95

Served with chopped eggs, red onions, capers, mixed country olives, breads, and assorted crackers

### **THE CUTTING BOARD**

One of *Bijou's* signature displays – a selection of charcuterie meats and artisan cheeses served with fig jam, country olives, and seasonal accompaniments (includes French baguettes and crackers) \$5.95 per person

### **SEASONAL FRESH FRUIT DISPLAY**

A colorful combination of fresh grapes, pineapple, strawberries, and melons served with vanilla yogurt \$3.95 per person

### **CONTEMPORARY CHEESES**

An elegant presentation of Chef's choice artisan cheeses arranged with grapes and honey served with water crackers & crostini \$3.95 per person

### **ARTISAN VEGETABLE DISPLAY**

Crisp fresh vegetables displayed served with a classic dill dip \$2.25 per person

### **MEDITERRANEAN DISPLAY WITH CROSTINI**

A trio of black olive tapenade, hummus, and tomato bruschetta served with classic crostini, mixed country olives, and fire-roasted red peppers \$3.95 per person

### **ROASTED BALSAMIC VEGETABLE DISPLAY**

Seasonal vegetables, roasted & drizzled with extra virgin olive oil served with baguette bread, Romano cheese, & balsamic reduction \$3.95 per person

### *Bijou* **SNACK BAR**

Pretzels, Chex mix, various homemade chips and assorted dips, nachos with cheese sauce and salsa \$3.95 per person

## **CARVING + PASTA STATIONS**

**All stations are served with a display of rolls and assorted condiments**

### **BLACK ANGUS TENDERLOIN**

Chef carved herb encrusted with freshly baked rolls and condiments \$224.95

### **PORK LOIN**

Slow roasted pork loin with freshly baked rolls and condiments \$124.95

### **ROASTED TURKEY BREAST**

Herb roasted with orange and rosemary with baked rolls and condiments \$109.95

### **SPIRAL HAM**

Pomegranate glazed & baked with freshly baked rolls and condiments \$ 99.95

### **GNOCCHI PASTA DUMPLINGS**

Served with crushed tomatoes, white wine, fresh sweet basil, and roasted garlic \$74.95

### **CHICKEN + SPINACH RAVIOLI**

Served in a classic Alfredo sauce with roasted garlic in a rich chicken stock with fresh mushrooms \$89.95

## ZITI WITH GRILLED ITALIAN SAUSAGE

Served in a classic red sauce with garlic and two colored bell peppers \$89.95

## LOBSTER RAVIOLI

Pillow shaped pasta filled with North Atlantic lobster, served in a white Vermouth cream sauce with shallots, chopped shrimp, and fresh thyme \$124.95

## DESSERT MENU

**All of our unique desserts are hand crafted with only the finest and freshest ingredients.**  
**With just one taste, you will agree that *Bijou* creates the most exquisite desserts!**

### FLOURLESS CHOCOLATE TORTE

Serves 12 \$44.95

Pure chocolate decadence, this is the ultimate fantasy for any chocolate connoisseur. The flourless torte is made from imported dark chocolate and finished off with a fresh raspberry coulis.

### SINFULLY RICH BOURBON PECAN TART

Serves 12 \$34.95

Infinitely rich and delicious, the pecan filling is created with premium pecans, golden brown sugar, and a delicate buttery pastry crust.

### TIRAMISU

Large serves 12-24 \$89.95 Small serves 8-10 \$44.95

A classic Italian dessert made with ladyfingers, sweet mascarpone cheese, espresso, and chocolate

### CUPCAKE TOWER

Tower holds 2-3 dozen cupcakes. One dozen signature cupcakes \$24.95 Rental additional \$22  
*Bijou's* amazing cupcake tower features a variety of flavors and toppings creating a beautiful display!

### MINI CHOCOLATE POT DE CREME WITH MEXICAN CHOCOLATE

One dozen \$28.95

### CHOCOLATE DIPPED STRAWBERRIES

One Dozen \$24.95

Luscious strawberries dipped in dark chocolate and drizzled with French white chocolate

### TRIO OF BROWNIES

\$2.95 per person

Classic Dark Chocolate Brownie with sea salt and dark chocolate ganache  
White Chocolate Brownie with pecans and rosemary - dusted with powdered sugar  
Red Velvet Brownie with cream cheese frosting

## BEVERAGE MENU

### FRENCH ROAST COFFEE - REGULAR + DECAF

35 Cups \$39.95 50 Cups \$59.95

### ICE TEA + LEMONADE

20 Servings \$14.95

### SOFT DRINKS

\$1.50 per can

### BOTTLED WATER

\$1.25 per bottle

## *Bijou's* SIGNATURE CHAMPAGNE MANGO PUNCH

20 Servings \$22.95

### ASSORTED FRUIT JUICES

Orange, Apple, Cranberry, Grapefruit, and Tomato \$8.50 per carafe

### WHITE MILK

\$6.95 per carafe

## LUNCHEON + DINNER BUFFET

**Create your own luncheon or dinner buffet. Simply select one salad, starch, vegetable, and entree. Your main entree sets the price per person. If you wish to add a second entree, we would be more than happy to create special pricing for you! All buffets include an artisan bread display.**

### ARTISAN SALADS

Classic Caesar - fresh romaine hearts tossed with classic Caesar dressing, garlic croutons and shaved Romano cheese

Classic Garden Salad - mix of field greens, garden vegetables and assorted homemade dressings

*Bijou* Signature Salad - organic mixed greens tossed with a Zinfandel vinaigrette dressing, topped with red wine poached pears, crumbled Spanish Gorgonzola, and toasted pecans

### STARCHES

Garlic Mashed Potatoes

Roasted Baby Red Potatoes - with rosemary and sea salt

Rice Pilaf

Sweet Potato and Yukon Gold Potato Puree

Penne Pasta - in roasted garlic tomato sauce with fresh herbs and white wine

Cheese Filled Tortellini - in classic Alfredo sauce

Linguine - tossed with olive oil, garlic, and fresh herbs

### VEGETABLES

Roasted Seasonal Vegetables - with extra virgin olive oil and fresh herbs

French Style Green Beans

Roasted Baby Carrots - in honey brown sugar glaze

Broccoli - sauteed in white wine and garlic

Roasted Brussels Sprouts - with bacon and pine nuts

### CHICKEN MARSALA

Breast of chicken sauteed with shallots, fresh mushrooms, and rosemary deglazed and flamed with sweet Marsala wine and a touch of cream \$18.95

### CHICKEN PARMESAN

Hand breaded chicken topped with traditional tomato sauce topped off with melted smoked mozzarella cheese \$18.95

### CHICKEN SALTIMBOCCA

Breast of chicken topped with Italian prosciutto ham, smoked mozzarella cheese topped with white wine sauce and fresh mushrooms \$18.95

### CHICKEN PICCATA

Pounded breast of chicken sauteed in olive oil deglazed with lemon juice, white wine, fresh thyme, and capers \$22.95

### SONOMA STUFFED CHICKEN BREAST

Hand breaded, fried breast of chicken, stuffed with our spinach and prosciutto garlic stuffing, topped with *Bijou's* chardonnay cream sauce \$22.95

### HERBS DE PROVENCE STUFFED PORK LOIN

Pork stuffed with spinach, roasted garlic, and fresh thyme \$17.95

## **PORK TENDERLOIN MEDALLIONS**

Finished in an apple brandy cream sauce \$18.95

## **PORK OSSO BUCCO**

Slow roasted pork shank simmered in a classic tomato sauce  
with red wine, root vegetables, and fresh herbs \$34.95

## **STUFFED PORTABELLA MUSHROOM CAP**

An oven roasted portabella mushroom cap topped with a savory vegetable stuffing  
accented with grilled vegetable topped with smoked mozzarella cheese \$16.95

## **VEGETARIAN LASAGNA**

Lasagna sheets layered with classic fresh tomato sauce, three cheese filling, and roasted vegetables  
topped with melted mozzarella cheese \$16.95

## **WILD MUSHROOM RAVIOLI**

Ravioli filled with wild mushrooms in a tarragon cream sauce  
topped with fresh spinach and sun dried tomatoes \$16.95

## **PAN SEARED NORWEGIAN SALMON**

Pan seared Norwegian salmon topped with sun-dried tomato tapenade and sweet chili \$22.95

## **GRILLED SALMON WITH SHRIMP SAUCE**

Grilled salmon with shrimp sauce and white wine \$26.95

## **PAN SEARED SALMON WITH TANGERINE**

Pan seared salmon with tangerine, orange, and saffron sauce \$22.95

## **SHRIMP SCAMPI**

Fresh shrimp sauteed in olive oil and garlic in a chardonnay cream sauce \$18.95

## **SHRIMP ROCKEFELLER**

Gulf shrimp sauteed with smoked bacon, mushrooms, and spinach  
flamed in white wine and joined with a light cream sauce \$22.95

## **TILAPIA**

Herb-encrusted Baked Tilapia \$15.95

## **BEEF BOURGUIGNONNE**

This classic French dish, made popular by Julia Child, is baked slowly for several hours  
with red wine, fresh herbs, bacon, and mushrooms \$22.95

## **NEW YORK STRIP**

Espresso rubbed New York strip with balsamic reduction \$33.95

## *Bijou* **FILET MIGNON**

A 6 oz. Filet, charbroiled and stuffed with bleu cheese and spinach, wrapped in bacon \$35.95

## **SHRIMP ETOUFFEE FILET MIGNON**

A 6 oz. Filet charbroiled and stuffed with flaked crab and asparagus,  
topped with Hollandaise, wrapped in bacon \$31.95

**Add Skewered Shrimp \$4.95 per person**

**All steaks served medium 140 - 145 degrees for buffet service.**