



BACCHUS
wine bar & restaurant

Bacchus/Grand Lady Cruises Catering 2022 Menu

Buffet Options

Breakfast Buffet: \$18.00 pp

Assorted Muffins and Pastries, Fresh Fruit, Frittata, Applewood Smoked Bacon, Breakfast Sausage, French Toast w/ Berries, and Home Fries

Brunch Buffet: \$27.00 pp

Assorted Muffins and Pastries, Fresh Fruit, Frittata, French Toast w/ Berries, Applewood Smoked Bacon, Breakfast Sausage, Home Fries, Chicken Milanese, & Seasonal Vegetables

Sandwich & Wrap Buffet: \$16.00 pp

House Salad, Chips, Cookies, and Assorted Sandwiches & Wraps including Roast Beef, Ham, Turkey, and Grilled Mediterranean Wrap.

B-Side Lunch Buffet: \$22.00 pp

- Seasonal Salad or Caesar Salad
- Choice of Side: Vegetable Quinoa, Mac and Cheese, Potato Salad, or Tomato Cucumber Salad
- Choice of 2 Entrées: Rotisserie Chicken, Smashburgers, Fried Chicken, Chicken Milanese, Impossible Chicken Finger Sub, or Impossible Burger

City of Good Neighbors Buffet: 27.00 pp

Includes Chips, Bison Dip, Mac and Cheese, Pizza Logs, Beef on Weck, Chiavetta's Grilled Chicken, and Chicken Wings (choice of 2: hot, medium, mild, grilled honey Cajun BBQ, grilled honey mustard, smoked BBQ) with carrots, celery, and blue cheese

Dinner Buffet: \$30.00 pp

Seasonal House Salad with Dressing

Choose 2 Sides:

- Garlic Mashed Potatoes, Whipped Sweet Potatoes, Herb Roasted Potatoes, Scalloped Potatoes, Twice Baked Potatoes, Roasted Fingerling Potatoes, Baked Ziti, Macaroni and Cheese, Mushroom Ravioli, Vegetable Lasagna, Grilled Asparagus, Grilled Seasonal Vegetable Medley, Garlicky Broccoli, Cauliflower Au Gratin, Vegetable Quinoa

Choose 2 Entrées:

- Sliced Roast Beef, Herb Roasted Turkey Breast, Rotisserie Chicken, Chicken Marsala, Chicken with Lemon and Artichoke, Sliced Pork with Carolina Mustard BBQ, Salmon with Lemon Herb Beurre Blanc, Meatballs with Sunday Sauce, Italian Sausage



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Appetizer Displays:

Displays feed approximately 50 people

Classic Crudit : \$65

Seasonal Vegetables with Chive & Garlic Hummus

Fresh Seasonal Fruit: \$85

Seasonal Melons, Berries, and Grapes

Artisan Cheese Board: \$135

Local and imported Artisanal Cheeses with assorted crackers and preserves

Antipasto: \$160

Italian meats, Italian Cheeses, Marinated Vegetables, Olives, and Crostini

Sweet Tooth: \$200

Assorted Mini Desserts, Cookies, Cannolis, and Chocolate Dipped Strawberries

Hors D'oeuvres:

Prices per 50 pieces

Vegetarian Options: \$85

- o Mushroom Stuffed Arancini
- o Caprese Sliders with Tomato Jam
- o Assorted Bruschetta
- o Brie on Crostini with Berry Jam and Candied Walnut
- o Spinach and Cheese Stuffed Mushrooms
- o Spanikopita
- o Bacchus Potato Skins

Meat Options: \$110

- o Short Rib Stuffed Arancini
- o Chicken and Pineapple Satay w/ Sweet and Sour
- o Beef Satay w/ Chimichurri
- o Meatballs- BBQ, Swedish, OR Marinara
- o Buffalo Chicken Wing Canape
- o Sausage Stuffed Mushrooms

Seafood Options: \$160

- o Crab Stuffed Arancini
- o Spicy Tuna and Avocado Wonton Cone
- o Thai Shrimp Skewer
- o Prosciutto Wrapped Scallops
- o Crab Cakes
- o Crab Stuffed Mushrooms
- o Shrimp Cocktail



Sit-Down Dinner Options:

Seasonal House Salad *or* Caesar Salad

Choose 1 Starch:

- Mashed Potatoes, Twice Baked Potatoes, Roasted Fingerling Potatoes, Wild Rice Pilaf, Vegetable Quinoa, Whipped Sweet Potatoes

Choose 1 Vegetable:

- Grilled Asparagus, Green Beans, or Grilled Vegetable Medley

Choice of 2-3 Entrées:

Petit Sirloin Filet with Demi-Glace: \$37.00 pp

Braised Short Ribs with Demi-Glace: \$32.00 pp

Pork Chops with BBQ Apple Chutney: \$26.00 pp

Chicken Roulade with Mushroom Demi-Glace: \$25.00 pp

Coriander Crusted Ahi Tuna with Citrus Glaze: \$30.00 pp

Shrimp Crusted Swordfish with Romesco: \$30.00 pp

Pecan Crusted Salmon with Lemon Buerre Blanc: \$26.00 pp

Vegetable Lasagna with Bechamel: \$24.00 pp

Chef's Choice Vegan Option available upon Request: \$24.00 pp

Children's Meal: Chicken Fingers with Mac and Cheese: \$16.00 pp

Add a Dessert to your Meal for \$2.00 pp- Choose One:

Crème Brulee Cheesecake/Fresh Berries/Raspberry Sauce

Chocolate Mousse Cake

Jameson Tiramisu