

APPETIZERS

SMALL BITES TORTAS & BREADS

half \$42 | full \$75

half \$40 | full \$80 (serves 50+)

Cubed feta wrapped with basil leaf, Prosciutto & roasted red pepper, drizzled with olive oil.

Layers of Italian pureed sun-dried tomatoes, pesto cream cheese, and roasted garlic cream cheese served with sliced French bread

Slices of fresh mozzarella wrapped around a grape tomato and a basil leaf, & drizzled with aged Balsamic vinegar.

Layers of chopped dried cranberry cream cheese, gorgonzola, cream cheese, and toasted walnut cream cheese served with sliced French bread

Green grapes rolled in bleu cream cheese and toasted nuts.

BRIE STUFFED PUFF PASTRIES

\$80 per pastry (serves 50+)

Mushroom Marsala

Roasted garlic & Apple

Fresh berries with a balsamic glaze

CROSTINIS

half \$37 | full \$60

Bruschetta

Roasted Seasonal Veggie

Olive tapenade

PLATTERS

half \$35 | full \$60

Vegetables & hummus or ranch

Meat and cheese

Anti-pasta

DIPS

half \$22 | full \$40

Torta Artichoke

Whitefish

Sweet potato hummus

Olive tapenade

SHRIMP

\$35 | lb

(Served chilled, minimum order of 2 lb-
With your our homemade cocktail sauce)

Add \$5 for tray w/crackers

FEAST BOARD

Humble \$50 | Mighty \$250

Combination board includes; cured meat selections, cheeses, olives, peppers, spreads, dips, dried fruit, assorted nuts, slices of bread or crackers with seasonal flower and herb garnishes.

Sweet Basil Catering Co.

LUNCH SPREADS

SERVING SIZES

half serves 15 | Full serves 15-25

SALADS

half \$38 | full \$50

House | Caesar | Greek

Comes with our homemade dressing

COLD HOT

half \$36 | full \$60 half \$42 | full \$76

Wheatberry tabbouleh	Tuscan baked chicken pasta
Mediterranean pasta salad	Penne Marinara with veggies
Sweet broccoli salad	Seasonal roasted veggies with rice
Potato salad	Meat, veggie or cheese lasagne

SWEETS

SERVING SIZES

half serves 15 | Full serves 15-25

DESSERT TRAYS

half \$25 | full \$55

Chocolate chip cookies
Oatmeal Raisin cookies
Lovebomb sugar cookie
Mt. Kilimanjaro chocolate cookies

SPECIALTY TRAYS

half \$35 | full \$75

Ganache iced brownies with walnuts
Lemon bars
Combo cookie tray

Sweet Basil Catering Co.

ENTREES

All entree prices include a side salad

**Subject to market price*

CHICKEN

Roasted chicken \$20 per plate

Slow roasted bone-in chicken, rubbed with our own blend of spices, served with herbed potatoes and seasonal veggies.

Balsamic glazed | Tuscan | Garlic rosemary

Peasant Wedding Stew \$24 per plate

Boneless chicken slowly simmered, with lightly spiced pork sausage, veggies, white beans, and onion served with pasta or rice.

PORK

Pork Loin \$22 per plate

Encrusted with our secret blend of spices and served with seasonal veggies and mashed potatoes.

Balsamic glazed | Tuscan | Garlic rosemary

BEEF

Daube Braised Beef Shoulder \$22 per plate

Hearty portions of beef slow roasted to tender perfection. in red wine, roasted tomatoes, garlic and caramelized onions, served with seasonal veggies and rice pilaf.

Sautéed Tenderloin Tips in Mushroom Burgundy Sauce \$28 per plate

A tender and decadently rich beef tenderloin that comes with seasonal veggies and rice pilaf.

FISH

***Baked Whitefish** \$29 per plate +

*The local meets the exotic! Fresh whitefish fillets from Thill's Fish House and served with seasonal veggie and rice pilaf. An intriguing marriage of flavors. *Subject to market price*

Wine & herb sauce | Mediterranean | Tuscan

VEGETARIAN

Lasagne \$18 per plate

Provolone and mozzarella cheeses layered with our tangy balsamic and roasted garlic Marinara sauce. Served garnished with fresh herbs, garlic bread, and seasonal veggies.

Vegetarian Peasant Wedding Stew (VEGAN) \$22 per plate

Lightly spiced root vegetables, with hearty greens, white beans, and onion in veggie broth. Comes topped with fresh herbs and served with pasta or rice.

CUSTOM MENU

¢250 +

Not seeing a selection that fits your special occasion or event? Work with our staff to create a custom menu that reflects the unique personality and style of the host. Prices will vary depending on needs.

DRINKS

**Denotes seasonal availability*

BEVERAGES

¢2.50 per person

Traditional lemonade

Freshly flavored teas

Sweet iced coffee

Infused waters*

Basil lemonade*

BEER & WINE

Refer to our beer and wine list

FEAST BOARD

Humble ¢50 | Mighty ¢250

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