

BEHA CATERING invites you to customize your own menu ideas with the help of our "CHEF POINT MENU"

All prices subject to change.

A \$200.00 non-refundable deposit is required at the time of booking to reserve your date and fees.
For your convenience we now accept: Visa, Master Card, and American Express

TRADITIONAL MENU -13 Chef points - full service-price includes staff to maintain buffet

# Guests	51 - 100	101 - 150	151 - 200	201 - 250	251 - 300	Over 300
	\$26.50	\$24.50	\$23.50	\$22.50	\$22.00	\$21.50

A 10% surcharge and a 6% sales tax applied to all menu prices

FULL SERVICE PRICES INCLUDE: iced tea, yeasty dinner rolls, buffet servers, serving equipment, quality disposable plates, forks, napkins, and linens for all food and bar tables. Included in the fees are six hours of service: we arrive 2 hours prior to the start of the event for preparation and 4 hours for the actual reception or party. If additional service is required, due to your individual needs, there is a surcharge of \$100.00 per hour. Additional fees for rental of china, glassware, silverware are billed to you directly by the rental company; however, you will be billed a surcharge of \$3.00 per person for extra staff needed to handle soiled china. Also, \$200.00 is an added charge if no KITCHEN FACILITIES are at reception site.. Gratuities are optional and certainly never expected.

Yes "BELIEVE IT OR NOT" our FULL SERVICE CATERING prices do include SERVERS needed to staff a "buffet style meal".

If your needs require extra food selections the cost is as follows. \$3.00 extra per person for an extra Main Event selection, \$2.00 extra per person for an extra Menu Specialties, or \$1.00 extra per person for an extra Menu Side.

Beef tenderloin, chilled shrimp cocktail and Roasted Salmon can be substituted for any of the Main Selection items for an additional \$1.00 per person.

CHEF POINT MENU SELECTIONS

13 CHEF POINTS - -staff included

MAIN EVENTS: 3 CHEF POINTS

- BRAISED BEEF TIPS WITH MUSHROOM DEMI-GLACE
- SMOKED PORK LOIN WITH APPLE CHUTNEY
- SLOW ROASTED ROAST BEEF AU JUS
- ROASTED SALMON WITH LEMON BUTTER
- CLASSIC MEAT LOAF
- BEEF LASAGNA/VEGETABLE LASAGNA
- CHICKEN PARMESAN GRILLED OR CRISPY
- GRILLED CHICKEN BREAST- whole or in strips
- PASTA STATION:
CHOOSE 1- spaghetti, penne, fettuccini, shells, tortellini
CHOOSE 2- marinara, vodka or alfredo
CHOOSE 2-ADD INS: meatballs, mild Italian sausage, chicken or shrimp

MENU SPECIALITIES: 2 CHEF POINTS

- BREADED CHICKEN TENDERLOIN FINGERS with assorted dipping sauces.
- GLAZED BACON WRAPPED MINI SAUSAGES

- FRESH FRUIT DISPLAY
- ASSORTED GOURMET CHEESE/CRACKER DISPLAY FEATURING DOMESTIC CHEESES- garnished with grapes, apples and pimento cheese spread
- BAKED BRIE IN PUFF PASTRY
- ANGUS BEEF SLIDERS- yeasty rolls and condiments of cheeses, tomatoes, lettuce, onions,, mustard, mayo and ketchup
- BBQ SLIDERS- hand pulled pork and/or chicken BBQ, pickles and thin onion slices to make it your special way
- SPINACH STUFFED/SAUSAGE STUFFED MUSHROOMS
- CHICKEN SALAD on mini pretzel rolls
- COUNTRY HAM on biscuits
- ASSORTED MINI DELI SANDWICHES
- HOT SPINACH DIP with baguettes
- HOT BROWN DIP
- BUFFALO CHICKEN DIP with corn chips for dipping
- MEATBALLS with Henry Bain sauce
- DEVEILED EGGS with assorted fillings
- ROASTED RED PEPPER HUMMUS with pita chips
- BRUSCHETTA- with fresh seasonal toppings
- CRUDITES with assorted dips
- GRILLED ZUCCHINI AND PROSCIUTTO SKEWERS
- DELUXE MINI DESSERT BAR- chocolate dipped fruit, truffles, cookies, éclairs, plus little cheesecakes, lemon bars

MENU EXTRAS: 1 CHEF POINT

- MIXED SEASONAL FIELD GREENS SALAD with balsamic or raspberry vinaigrette
- HONG KONG CRUNCHY SALAD with sesame dressing
- COMBINATION SALAD with ranch and Italian dressing on the side
- BROCCOLI BERRY SALAD
- CAPRESE SALAD
- CUCUMBER AND TOMATO SALAD
- CAESAR SALAD
- FRESH FRUIT SALAD
- WALDORF SALAD
- COUNTRY GREEN BEANS
- CREAMY SPINACH CASSEROLE
- CRUNCHY STIR FRY SESAME GREEN BEANS
- BAKED MACARONI AND CHEESE
- PARSLEY BABY POTATOES
- GLAZED BABY CARROTS
- STIR FRY VEGGIES with ginger sauce
- CORN PUDDING
- CHEESY POTATO CASSEROLE
- HORSERADISH ROASTED POTATOES
- RICE PILAF
- BROCCOLI CASSEROLE
- CORNBREAD DRESSING
- POTATO SALAD
- PASTA SALAD

