

BEHA Catering

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

BEHA SMALL PLATES (Appetizers)- 10 Chef points- price includes plates, napkins, forks, necessary condiments and free delivery weekdays between 8am-2pm in Kentuckiana area for orders for 11 or more. Food is delivered family style and ready to enjoy. There will be a delivery fee of \$50.00 to \$75.00 for orders delivered after 2pm and on weekends. If your needs require staff then there will be no delivery fee, however a minimum of 2 staff is required @ \$200 each, + 10% service fee.

All prices subject to change.

# Guests	LESS THAN 20	21-50	51 – 100	OVER 100
	\$23.00	\$21.50	\$20.50	\$19.50

A 6% sales tax applied to all menu prices



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 crab cakes can be substituted for any of the Main Selection items for an additional \$2.00 per person.

MIX AND MATCH CHEF POINT MENU SELECTIONS

10 CHEF POINTS-SMALL PLATE (Appetizer) MENU- delivery only

MAIN EVENTS, 3 CHEF POINTS

- BRAISED BEEF TIPS WITH MUSHROOM DEMI-GLAZE
- SMOKED PORK LOIN WITH APPLE CHUTNEY
- SLOW ROASTED ROAST BEEF with AU JUS
- ROASTED SALMON WITH LEMON BUTTER
- CLASSICE MEAT LOAF
- BEEF LASAGNA/VEGETABLE LASAGNA
- CHICKEN PARMESAN (grilled or crispy) on bed of spaghetti
- GRILLED CHICKEN BREAST- whole or in strips • PASTA STATION:
CHOOSE 1- spaghetti, penne, fettuccini, shells, tortellini
CHOOSE 2- marinara, vodka or Alfredo
CHOOSE 2:-ADDINS: meat balls, mild Italian sausage, chicken or shrimp

MENU SPECIALTIES. 2 CHEF POINTS

- KENTUCKY HOT BROWN served with tortilla chips
- 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
- POTATO SKINS STUFFED with your choice of hand pulled pork and/or chicken BBQ with crunchy slaw garnish
- ANGUS 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
- BUFFALO CHICKEN DIP with corn chips for dipping
- MEAT BALLS with Henry Bain Sauce
- BUFFALO CHICKEN MEATBALLS
- DEVILED EGGS with ASSORTED FILLINGS
- ROASTED RED PEPPER HUMMUS with pita chips
- BRUSCHETTA- with fresh seasonal toppings
- CRUDITE with assorted dips
- EMPANADAS- beef, chicken or vegetarian
- SPANAKOPITAS
- GRILLED ZUCCHINI AND PROSCIUTO SKEWERS
- DELUXE MINI DESSERT BAR- chocolate dipped fruit, truffles, cookies, éclairs, 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 AND BERRI SALAD
- CAPRESE SALAD
- CAESAR SALAD
- FRESH FRUIT SALAD
- WALDORF SALAD
- COUNTRY COOKED GREEN BEANS
- SPINACH BAKE
- 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
- HORSERADDISH ROASTED POTATOES
- RICE PILAF
- BROCCOLI CASSEROLE
- ESCOLAPED APPLES
- CORNBREAD STUFFING
- POTATO SALAD
- PASTA SALAD