

# Biscottis

CATERING

3556 St. Johns Ave.  
Jacksonville, Florida 32205  
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\*the following are some sample wedding menus at different price points.  
We are always happy to work with you to customize a menu for your big day!

\*Services staff, rentals, bartending, alcohol and flowers are available at an additional cost

## Sample Menu #1

### Cocktail Hour Hors d'oeuvres

Vegetable Crudités with Chickpea Hummus and Creamy Oriental Dressing

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Grilled Brie topped with Raspberry Compote and Sliced Almonds with  
Seasoned Toast Rounds, Berries and Grapes

### Main Buffet Presented on China Platters

Mixed Greens Salad with Grape Tomatoes, Cucumbers, Candied Walnuts, Shredded  
Carrots and Sliced Radishes served with Balsamic Vinaigrette

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Assorted Breads Basket with Herbed- Whipped Butter

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Almond Crusted Chicken Breast with Mushroom –Apricot Cream Sauce

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Garlic Whipped New Potatoes

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Market Display of Grilled Vegetables with Mint Butter  
(Squash, Zucchini, Carrots, Button Mushrooms, Red Onion and Asparagus)

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Coffee and Gourmet Hot Tea served with Creamers, Sweeteners and Flavored Syrups

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Wedding Cake

(Billed in addition or client can provide their own)

\*Please call for current pricing

## Sample Menu #2

### Passed Appetizers

Crispy Crab Cakes topped with Smokey Tomato Remoulade

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Bacon Wrapped Short Ribs

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Mini Roasted Potatoes filled with Truffled Egg Salad

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### Main Buffet Presented on China Platters

Mixed Greens Salad with Grape Tomatoes, Candied Walnuts, Cucumbers and Shredded Carrots with Lemon –Thyme Vinaigrette

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Chicken Roulade stuffed with Spinach and Boursin in a Red Bell Pepper Coulis

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Braised Beef Brisket served with Rolls, Whole Grain Mustard, Chimichurri Sauce and Creamy Horseradish

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Garden Rice Pilaf

(English Peas, Bell Pepper, Carrots and Asparagus)

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Green Beans with Caramelized Mushrooms and Onions

Coffee and Gourmet Hot Tea served with Creamers, Sweeteners and Flavored Syrups

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Wedding Cake

(Billed in addition or client can provide their own)

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**\*Please call for current pricing**

## Sample Menu #3

### Appetizers to be Passed During Cocktail Hour

Chipotle Shrimp Salad in Mini Tortilla Cups

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Portobello Mushroom Rollups

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Bacon - Mac N Cheese "Lollipops"

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Warm Avocado, Tomato and Fresh Mozzarella Bruschetta

### Main Buffet

Sliced Fresh Mozzarella and Roma Tomatoes on a bed of Arugula  
topped with Sea Salt and Balsamic Reduction

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Garlic and Herb Crusted Dinner Rolls with Sundried Tomato Butter

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Sliced Beef served with Shiitake Demi, Double Tomato Relish and Creamy Horseradish

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Grilled Grouper served with Citrus Cream Sauce

Grilled Vegetable Display Drizzled with Pesto Vinaigrette  
(Green Beans, Asparagus, Carrots, Squash, Zucchini, Red Onion and Mushrooms)

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### Pasta Bar

Gemelli Pasta in a Light Garlic Cream Sauce with Guest Choice of Toppings...  
Grilled Chicken, Chopped Veggies, Parmesan Cheese, Fresh Herbs

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Coffee and Gourmet Hot Tea served with Creamers, Sweeteners and Flavored Syrups

~

Wedding Cake

(Billed in addition or client can provide their own)

\*Please call for current pricing

\*\*For all menus: Staffing, bar services and rentals are billed in addition\*\*

**Biscottis Catering**

**"Quiet sophistication and proven reliability"**