



*Biscottis*

# HOLIDAY MENUS

3556 St Johns Ave. Jacksonville FL 32205  
Telephone: 904-387-2060  
[catering@biscottis.net](mailto:catering@biscottis.net)

Drop Off, Pick Up & Full Service  
Some Menus Require Service Staff  
Delivery Based on Location & Availability





# BREAKFAST

Individual Boxes, Platters & Hot Buffets  
Available 8:30 am - 11:00 am  
( Minimum Order Required )

**Classic Continental \$13 per person**

Mini Muffins, Danish and Croissants  
Fresh Fruit Kabobs  
Regular Coffee, Creamer, Sugars  
Orange Juice

**Kicked Up Continental \$15 per person**

Assorted Mini Muffins & Danishes  
Mini Croissants with Ham, Egg and Cheese  
Fresh Fruit Kabobs  
Regular Coffee, Creamer, Sugars  
Orange Juice

**Hot Buffet \$22 per person**

Crème Brulee French Toast with  
Berries & Maple Syrup  
Scrambled Eggs  
Applewood Smoked Bacon  
Biscottis Famous Hash Brown Casserole  
Fruit Display with Strawberry Dipping Sauce

❄️ **Gluten Free & Vegan Available**

**Ask About Delivery & Beverages**



# LUNCH

Available 10:00 am - 2:00 pm  
Platters & Individual Boxes  
( Minimum Order Required )

## Lunch Menu #1 \$16 pp

Roast Beef Sandwiches,  
Salmon BLT's, Greek Orzo  
Pasta Salad, Caesar Salad,  
Cookies

## Lunch Menu #2 \$16 pp

Assorted Sandwiches, Thai  
Chicken Salad with Mango  
Salsa, Pesto Penne Pasta  
Salad, Cookies

## Lunch Menu #3 \$16 pp

Silver Dollar Sandwiches with  
Turkey, Mini Apple Dill  
Chicken Salad Croissants,  
Mixed Field Green Salad,  
Roasted Potato Salad with  
Pommery Vinaigrette, Cookies

## Lunch Menu #4 \$15 pp

Mediterranean Poached  
Chicken Salad, Pesto Penne  
Pasta Salad, Bread & Butter,  
Fruit Kabobs, Cookies

## Lunch Menu #5 \$15 pp

Assorted Wrap Sandwiches,  
Greek Orzo Pasta Salad,  
Tomato and Mozzarella Salad,  
Fresh Fruit Kabobs, Cookies

## Lunch Menu #6 \$19 pp

Field Green Salad,  
Bread & Butter, Chicken  
Piccata, Roasted Garlic Mashed  
Potatoes, Cookies

 Gluten Free & Vegan Available

**Ask About Delivery, Beverages &  
Upgraded Desserts**



# LUNCH BUFFET

Available 10:00 am - 2:00 pm  
( Minimum Order Required )

- 1 Entrée & 2 Accompaniments \$19 per person
- 2 Entrees & 2 Accompaniments \$24 per person
- 2 Entrees & 3 Accompaniments \$28 per person

## Entree Selections

Roasted Turkey Breast with Apple Pan Jus  
Cherry Bourbon Glazed Baked Ham  
Chicken Piccata with Artichoke Caper Sauce  
Chicken Roulade with Spinach and Boursin Cheese  
Ancho Honey Glazed Salmon with Mango Salsa  
Shrimp and Grits with Chorizo Vinaigrette  
Wild Rice Stuffed Pork Tenderloin  
Seasonal Vegetable Pot Pie

## Accompaniments

Roasted Garlic Mashed Potatoes  
Herb Roasted Potatoes  
Garlic Alfredo Pasta with Grilled Vegetables  
Holiday Cous Cous Salad with Cranberries  
Grilled Vegetable Display  
Fresh Herb & English Pea Rice Pilaf

❄️ Gluten Free & Vegan Available

**Ask About Delivery & Beverages**



# COCKTAIL PARTY

Tray Passed Appetizers  
( Staff Required )

Choose 3 Appetizers \$16 per person

Choose 4 Appetizers \$20 per person

Choose 5 Appetizers \$26 per person

Choose 6 Appetizers \$30 per person

## Appetizer Selections

Antipasto Skewers

Chicken Empanadas with Chipotle Crema

Mini Buttermilk Biscuits with Pimento Cheese

Kicked Up Potato Skins with Crème Fraiche

Spinach and Goat Cheese Stuffed Mushrooms

Bacon Mac & Cheese Lollipops

Citrus Herb Grilled Shrimp Skewers

Biscottis Vegetarian Meatball, Marinara & Parmesan

Crispy Crab Cakes with Smokey Tomato Remoulade

Modern Sweet and Sour Turkey Meatballs

Grilled Beef Kabobs with Chimichurri Sauce

Caprese Skewers with Balsamic Reduction

Bacon Wrapped Chicken Bites with Honey Mustard

Thai Chicken Spring Rolls with Sweet Thai Chili

Kobe Beef Sliders, Onion Bacon Jam, American & Rosemary Aioli

Rosemary Shortbread Cookie with Whipped Goat Cheese & Fig

Chicken Kabobs with Peanut Pesto

Crispy Coconut Shrimp with Tangerine Sauce

\*\*Menu Pricing can be adjusted based on length of Event



# DINNER BUFFET

Available After 3:00pm  
( Minimum Order Required )

- 1 Entrée & 1 Accompaniments \$25 per person
- 1 Entrees & 2 Accompaniments \$30 per person
- 2 Entrees & 2 Accompaniments \$36 per person

## Entrée Selections

- Roasted Turkey Breast with Apple Pan Jus
- Cherry Bourbon Glazed Baked Ham
- Almond Crusted Chicken with Mushroom Apricot Sauce
- Chicken Piccata with Artichoke Caper Sauce
- Chicken Roulade with Spinach and Boursin Cheese
- Ancho Honey Glazed Salmon with Mango Salsa
- Shrimp and Grits with Chorizo Vinaigrette
- Wild Rice Stuffed Pork Tenderloin
- Vegetable Lasagna
- Braised Beef Short Ribs ❄️
- Sliced Beef Display with Creamy Horseradish ❄️
- Crispy Crab Cakes with Smokey Tomato Remoulade ❄️

## Accompaniments

- Roasted Garlic Mashed Potatoes
- Sweet Potato Casserole with Ginger Snaps
- Brussel Sprouts with Caramelized Onions and Gruyere
- Sausage Stuffing
- Grilled Broccolini with Chorizo Vinaigrette & Goat Cheese
- Potato Gratin Gruyere & Caramelized Shallots

## Menu Includes

Field Green Salad with Balsamic, Dinner Rolls and Butter

Gluten Free & Vegan Available

**Menu Items With ❄️ Denotes Additional Charge**



# MINI DESSERTS

## COOKIES

**\$1.00 EACH**

**(NO MINIMUM ORDER)**

Lemon Cooler, Heath Bar & Double Chocolate

## STANDARD PETITE DESSERTS

**\$2.00 EACH**

Salted Caramel Brownies, Blondies, Coconut Macaroons, Raspberry Shortbread Bars, Magic Bars, Sugar Cookies (Plain)

## CUSTOM PETITE DESSERTS

**\$2.50 - \$3.50 EACH**

Fruit Tarts, Key Lime Tarts, Mini Eclairs, Classic Petit Fours in Chocolate or Vanilla, Sugar Cookies (Decorated)

## DESSERT SHOOTERS

**SMALL \$3.00 EACH AND LARGE \$4.00 EACH**

German Chocolate, Coconut, Carrot, Tropical Orange, Classic Chocolate, Triple Chocolate, White Chocolate Raspberry, Boston, Red Velvet, Salted Caramel, Oreo Mousse, Peanut Butter Mousse, Mixed Berry, Pink Champagne, Pumpkin Toffee Mousse

## CUPCAKES

**MINI \$2.00 EACH / STANDARD \$3.50 EACH / JUMBO \$5.50 EACH**

German Chocolate, Coconut, Carrot, Tropical Orange, Classic Chocolate, Triple Chocolate, White Chocolate Raspberry, Boston Cream, Red Velvet, Salted Caramel, Mixed Berry, Pink Champagne,



**MINIMUM ORDER - 1 DOZEN PER FLAVOR  
48 HOURS NOTICE REQUIRED**

