

Biscottis

CATERING MENU

MENU STYLE AND PRICE

We offer many styles of service and create custom proposals for each event. Cocktail parties, showers, brunch events, chef curated dinner experiences, corporate events, craft services, lunch, plated dinners, themed events, buffets and stationary displays. Have something in mind, lets chat!

DESSERTS

We have the best bakery in Jacksonville and can accommodate a variety of needs. Cakes, cupcakes, mini desserts, cookies, petit fours and so much more. Classic Biscottis cakes available in a variety of sizes!

DIETARY RESTRICTIONS

Our team takes all allergens and dietary needs into consideration.

SETUP AND DELIVERY OPTIONS

We offer a variety of setup and serving options. Full Service staffed events, delivery in disposable containers, pickup orders and platters.

SERVICE STAFF

Our professional staff will attend to all of your guests needs. Pricing varies based on logistics, mileage and timing.

BAR AND BEVERAGE SERVICE

Tropical tea, lemonades, soft beverages, bottled waters, coffee, juice and mocktails. Full bartending services available.

RENTALS

We can assist with rentals, linens and custom needs

APPETIZERS & SMALL BITES

SEAFOOD

Crab Salad with Corn and Red Peppers on Crispy Tortilla Chips
Sesame Seared Tuna on Wonton Chip with Wasabi Crème Fraiche
Florida Herb Shrimp Skewers with Citrus Dipping Sauce
Crispy Coconut Shrimp served with Creamy Tangerine Dipping Sauce
Crab Cakes topped with a Smokey Tomato Remoulade
Shrimp Ceviche Shooter with Cucumber and Cilantro
Shrimp Cocktail with Biscottis Cocktail Sauce
Cucumbers filled with Creamy Lobster-Tarragon Salad

VEGETARIAN

Fresh Vegetable Spring Rolls with Sweet Chili Sauce **Vegan
Wild Mushroom and Goat Cheese Crostini
Rosemary Shortbread with Fig Jam and Goat Cheese
Caprese Skewers with Basil and Balsamic Reduction **Vegan
Mini Quiche – Broccoli & Cheddar
Crispy Mac N Cheese” Lollipops”
Mini Buttermilk Biscuits with Pimento Cheese
Artichoke and Mozzarella Crostini with Pesto
Spinach and Goat Cheese Stuffed Mushrooms
Mini TMB’s (Fresh Sliced Tomato, Mozzarella and Basil on Crostini)
Crispy Polenta Bites with Pesto and Parmesan
Tomato Soup Shooters with Grilled Cheese
Watermelon, Feta and Mint Skewers *Seasonal
Fresh Fruit Skewers **Vegan

MEAT AND POULTRY

Korean Grilled Beef Kabobs with Hoisin Reduction

Crispy Chicken Empanada served with Cilantro Aioli

Grilled Beef on Crostini topped with Warm Gorgonzola Dressing

Crispy Bacon Mac N Cheese "Lollipops"

Chicken Kabobs with Creamy Peanut Pesto Dipping Sauce

Mini Cheeseburger Sliders - Shredded Romaine and Thousand Island Dressing

Potato Skins with Bacon, Cheddar and Crème Fraiche

Mini Tacos – Chicken, Carnitas or Beef - Cotija Cheese and Pico de Gallo

Mini Grilled Chicken Sliders - Caramelized Onions and Smoked Paprika Aioli

Chicken Saltimbocca Skewers in a Mushroom Cream Sauce

Antipasto Skewers - Cured Meat, Assorted Cheese, Olives, Artichokes

Thai Chicken Spring Roll with Creamy Sesame Dipping Sauce

Beef Kabobs served with Creamy Horseradish Sauce

APPETIZER DISPLAYS

Grilled Brie Display served with Grapes, Berries and Crackers

Topped with Choice of - Orange Blossom Honey, Raspberry Compote & Sliced

Almonds, Apple Cinnamon, Sour Cherry and Roasted Garlic Bulbs

Spinach and Artichoke Fondue

Artisan Cheese and Charcuterie Display with Assorted Cheeses and Cured Meats

with Fresh and Dried Fruits, Nuts, Crackers and Breads

Mediterranean Mezze Display – Black Bean Hummus, Marinated Tomatoes, Vegetable

Tabbouleh with Naan

Grand Crudité Display with Seasonal Vegetables, Creamy Sesame Dressing, Ranch

and Classic Hummus Dipping Sauce

Spanish Antipasto Display with Mahon and Manchego Cheese, Chorizo, Toasted

Almonds, Imported Olives, Marinated Mushrooms and Crackers

DINNER MENU

SALAD

TMB Salad – Diced Marinated Tomatoes, Fresh Mozzarella, Basil on Bed of Field Greens with Balsamic Vinaigrette Dressing

Mixed Green Salad with Citrus Segments, Ricotta Salata Cheese and Pistachios with White Balsamic Vinaigrette Dressing

Goat Cheese Salad with Blueberries and Strawberries and Red Onion on Bed of Field Greens with Balsamic Vinaigrette Dressing

Classic Caesar Salad with Caesar Dressing and Housemade Chili Croutons

POULTRY ENTRÉES

Chicken Roulade Filled with Spinach and Boursin Cheese with Creamy Red Pepper Sauce

Chicken Parmesan with Mariana Sauce

Almond Crusted Chicken Breast with a Mushroom-Apricot Cream Sauce

Chicken Marsala in a Wild Mushroom – Wine Sauce

Chicken Piccata in a Light artichoke, Lemon-Caper Sauce

Herb Crusted Turkey Breast with Cranberry Chutney

SEAFOOD ENTRÉES

Ancho Honey Glazed Salmon Display with Mango Salsa, Minced Red Onion, Marinated Tomatoes and Capers

Grilled Fresh Catch served with Lemon-Garlic Sauce

Pan Seared Crab Cakes with Remoulade

Shrimp and Grits topped with Chorizo Vinaigrette

Horseradish Crusted Salmon with Florida Citrus Sauce

BEEF AND PORK ENTRÉES

Sliced Beef Display, Served Medium Rare with Creamy Horseradish, Double Tomato Relish and Silver Dollar Rolls

Red Wine Braised Short Ribs with Shiitake Demi Glaze

Beef Brisket with Pan Sauce

Wild Rice Stuffed Pork Tenderloin

Pan Seared Filet with Peppercorn Sauce **Market Price

Lasagna Bolognese with Rustic Marinara Sauce

VEGETARIAN ENTRÉES

Vegetarian Eggplant Lasagna

Penne Pasta with Hearty Grilled Vegetables in a Garlic Crème Sauce

Vegetarian Lasagna

Orecchiette Pasta with Broccoli Sauce and Fresh Parmesan

Butternut Squash Wellington with a Mushroom Demi Glaze

Four Cheese Raviolis in Rustic Mariana Sauce, Fresh Parmesan

STARCHES

Potatoes Au Gratin

Roasted Garlic Mashed Potatoes

Rosemary Herb New Potatoes

Garden Vegetable Rice Pilaf

Wild Rice and Dried Fruit Pilaf

Creamy Mac and Cheese

Penne Pasta in Champagne Crème Sauce

Twice Baked Potatoes with Bacon, Cheddar and Sour Cream

Sweet Potato Casserole topped with Ginger Crisps

VEGETABLES

Grilled Vegetable Platter drizzled with Herb Vinaigrette

asparagus, squash, zucchini, carrots, button mushrooms and red onions

Grilled Asparagus with Lemon Thyme Vinaigrette and Fresh Parmesan

Green Bean Almondine

Brussels Sprouts with a Bacon Vinaigrette

Roasted Seasonal Vegetables

Broccoli Rabe with Parmesan

Cauliflower - Roasted or Mashed

Glazed Tri Color Carrots

BISCOTTIS CATERING

STATIONARY DISPLAYS

CARVING STATION

Chef Attended Station

Whole Beef Brisket, Prime Rib, Pork Tenderloin or Turkey Breast
- Sliced to Order, Served with Assorted Sauces & Silver Dollar Yeast Rolls

PASTA STATION

Chef Attended Station Or Self Serve

Guests Will Choose Pasta, Sauce, Protein and Toppings
Garlic Crème Sauce, Mariana Sauce, Grilled Chicken, Sautéed Shrimp, Grilled
Vegetables, Parmesan Cheese and Fresh Herbs

SEAFOOD STATION

Chef Attended Station Or Self Serve

Serving Freshly Shucked Raw Oysters *Chef Required
Choose From: Jumbo Shrimp Cocktail, Crab Cakes, Shrimp Skewers, Crab &
Artichoke Fondue, Coconut Shrimp, Crab Salad, Poke Bowls
Served with Assortment of Florida Based Hot Sauces,
Cocktail Sauce, Lemons and Crackers.

TACO STATION

Guests to Build their own Tacos

Choice of 2: Carne Asada, Shredded Chicken, Blacked Shrimp, Carnitas
Shredded Lettuce, Cotija Cheese, Salsa Verde, Sour Cream, Guacamole,
Pico De Gallo, Lime Wedges, Hot Sauce

CHEF ATTENDANT
ADDITIONAL SERVICE CHARGE

BISCOTTIS CATERING

EVENT COSTS

SERVICE STAFFING

Our Staff is Talented, Experienced, Friendly, and Professional. The Number of Staff Needed Will Depend on Event Size, Distance and Individual Service Needs. Serving Staff Starting at \$200.00 Each Plus Tax , Chefs Starting at \$250.00 Each Plus Tax

BARTENDING SERVICE OPTION #1

\$225 Per Bartender - 4 Hours of Serving Time per 50 Guests

Includes One Bartender, Coolers, and Disposable Bar Service Items. Clients to Provide Alcohol, Beer and Wine, Mixers, Garnishments and Soft Beverages and Ice. COI Included

BARTENDING SERVICE OPTION #2

\$225 Per Bartender - 4 Hours of Serving Time per 60 Guests

\$6.00 per person for the Basic Mixer Package

Biscottis Providing One Bartender, Coolers, Garnishes and Basic Bar Mixers. Includes: Coke, Diet Coke, Sprite, Ginger ale, Soda ,Tonic Water, Water, OJ, Cranberry, Pineapple Juice , Lemons, Limes, Oranges. Biscottis Providing Disposable Bar Cups , Cocktail Napkins. Client Providing Beer, Wine and Alcohol (Upgrades + Specialty Mixer Package)

EVENT PRODUCTION FEE

Our 13% Event Production Fee is Applied to all Biscottis Catering Events. Biscottis Does Not Charge Individually for Site Visits, Walk Throughs, Meetings, Graphic Art Signage, Small Catering Equipment Usage, Travel Time, Insurance Certificates and Processing Fees. Biscottis is Licensed, Bonded and Insured. Service Charges are Paid Directly to Biscottis Catering. This is Separate from any Gratuity or Delivery Fee. Which is Paid Directly to the Employee who Performs the Service. Gratuities are Solely at the Discretion of the Client.

BISCOTTIS CATERING

BEVERAGES

COFFEE STATION

Fresh Brewed Coffee Served with Creamers and Sweeteners

Includes Disposable Cups and Stir Straws

TROPICAL TEA

Unsweetened Hibiscus Flavored Tea, Served with Sweeteners and Limes

Includes Ice and Beverage Dispensers

AGUA FRESCAS

Pineapple, Watermelon, Cantaloupe, Honeydew & Raspberry,

Strawberry, Mixed Berry, Cucumber

WATER SERVICE

Bottled Waters or Water Station with Citrus

Infused Water Upgrade Available

Includes Ice and Beverage Dispensers

FULL BAR MIXER SERVICE

Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Cranberry Juice,
Grapefruit Juice, Pineapple Juice, Bitters, Ginger Beer, Simple Syrup,

Sour Mix, Bottled Waters, Soda Waters and Tonic Waters. Lemons,

Limes, Oranges and Cherries

**ALL BEVERAGES
PRICED PER PERSON**