MBA

Big Red Catering Company

SAGE Dining Services®
Displays

**Specialty Cheese Display**
A Selection of Import & Domestic Cheese
Served with Dried Fruits, Mixed Nuts & Gourmet Crackers

**Fresh Fruit Display**
Lavish Display of Seasonal Fresh Fruit & Berries

**Fresh Vegetable Basket**
A Variety of Market Fresh Vegetables
Served with Assorted Dips

**Whole Poached Salmon**
(Minimum of 50 Guests)
An Artistic Display of Whole Poached Salmon
Served with Dill-Herb Remoulade

**Baked Brie**
(Minimum of 15 guests)
Display of Baked Brie in Puff Pastry
Garnished with Fresh Fruit & Mixed Nuts
Served with Gourmet Crackers & Breads

**Smoked Salmon**
A Display of Alder Smoked & Lox Style Salmon
Served with Miniature Bagels & Traditional Garnishes

**Mediterranean Platter**
Baba Ghanoush, Red Pepper Hummus, Mixed Olives
Grilled Asparagus & Bell Peppers
Served with Pita Bread & Gourmet Crackers

**Grilled Vegetable Display**
Grilled Summer Squash, Bell Peppers, Eggplant, Portobello Mushrooms & Asparagus
Marinated with Fresh Herbs & Olive Oil

**Antipasti**
Traditional Display of Italian Cured Meats & Cheeses
Marinated & Grilled Vegetables & Mixed Olives
Served with Rosemary Crisps

**Barbecue Pork Platter**
Hoisin Marinated Pork Loin Served with
Toasted Sesame Seeds
Hot Mustard & Plum Sauce

**Asian Specialty Platter**
A Selection of Asian Specialties to Include:
Grilled Asparagus, Spring Rolls
Five-Spiced Seared Ahi Tuna, Soy-Lime Grilled Prawns
Sesame Marinated & Grilled Asparagus, Shiitake Mushrooms
& Asian Eggplant
Served with Garnishes & Dipping Sauces

**Iced Seafood Display**
A Bountiful Display of Poached Jumbo Prawns
Grilled Scallops

**Oysters on the Half Shell**
Crab Claws & Marinated Clams & Mussels
Served with Fresh Lemon Slices, Cocktail Sauce & Gourmet Crackers
Carving Stations
All Carved Items Include Rustic Bread and Butter
Carving Stations Require a Chef Attendant

Herb Crusted Prime Rib
Peppercorn Sauce & Creamy Horseradish
(A Minimum of 50 Guests Please)

Herb Roasted Turkey Breast
Cranberry Sauce
(A Minimum of 30 Guests Please)

Whole Beef Tenderloin
Cognac–Shallot Demi–Glaze
(A Minimum of 30 Guests Please)

Roasted New York Strip loin
Cabernet Peppercorn Sauce
(A Minimum of 50 Guests Please)

Honey Mustard Glazed Whole Baked Ham
Grainy Mustard
(A Minimum of 30 Guests Please)

Pasta Presentation
All Pastas are Served with Shaved Parmesan, Rustic Bread and Butter

Pasta Selections
Petite Penne Pasta, Orchiette Pasta, Wild Mushroom Ravioli, Smoked Chicken Ravioli

Sauce Selections
Puttanesca Sauce, Tomato Vodka Sauce, Gorgonzola Sauce, Basil Pesto Sauce, Dill Cream Sauce
COLD CANAPÉS

Buffalo Mozzarella, Tomato & Basil on Crostini
Chive Potato Pancake, Garlic Herb Spread, Smoked Salmon
Five Spice Ahi Tuna & Mango Salsa on Cucumber
Fingerling Potatoes with Pancetta, Sour Cream & Chives
Grilled Asparagus Spring Rolls, Chilled Asian Soy Dipping Sauce
Jumbo Prawns with Cocktail Sauce & Lemon
Grilled Pear, Walnut & Stilton Crostini with Port Wine Reduction
Parma Ham & Asparagus Roulade on Rosemary Crisp
Petite "BLT" Sandwiches on Focaccia
Assorted Miniature Sandwiches on Focaccia
Dilled Shrimp Salad in Phyllo Shell
Sirloin of Beef with Shiitake Mushrooms & Roasted Shallots on Crostini
Grilled Chipotle Shrimp Tostatas
Miniature Caprese Skewers
Assorted Bruschetta—Roma Tomato with Garlic & Basil, Olive Tapenade, &
Cannellini Beans with White Truffle Oil
Ratatouille & Bonsin in a Crisp Phyllo Shell
Roasted Peppers & Goat Cheese on Cucumber
Petite Filet of Beef on Crostini, Roasted Fennel Pepper Salad
Profiterole with Smoked Salmon Mousse & Baby Dill
Oysters on the Half Shell with Cocktail Sauce & Lemon
Roast Duck Breast with Ginger & Mango on Wonton Crisp
Petite Grilled Crab Cake Glaze with Tarragon Aioli
HOT HORS D’OEUVRES

Wild Mushroom & Sundried Tomato Strudel
Spinach & Feta Spanakopita
Dungeness Crab Cakes with Red Pepper Remoulade
Rosemary Prawn & Scallop Skewers
Chicken Pot Stickers with Spicy Peanut Sauce
Dungeness Crab Filled Mushrooms
Beef Skewers, Three Peppercorn Sauce
Salmon Skewers, Citrus Basil Sauce
Caramelized Onion Tarts with Goat Cheese & Oregano
Individual Lamb Chops, Cherry Demi-Glaze
Beef Skewers, Teriyaki Sauce
Coconut Fried Shrimp, Thai Chili Dipping Sauce
Corn & Crabmeat Fritters, Chipotle Cream
Ginger Vegetable Sate with Sweet & Sour Dipping Sauces
Prawn Skewers Provancal with Pancetta & Arugula Oil
Margarita Marinated Prawn Skewers with Lime & Cilantro
Individual Grilled Cheese Sandwiches, Tomato Fennel Relish
Grilled Petite Polenta Cakes with Crispy Serrano Ham,
Cabrales Cheese & Marcona Almonds
BOX LUNCHES
Each Box Lunch Includes Choice of Sandwich, Vegetable Orzo Pasta Salad, Whole Fresh Fruit, Fresh Baked Cookie & Bottled Water

**Dijon Ham & Swiss**
Honey Cured Ham & Swiss Cheese with Dijon Aioli
Sliced Tomatoes & Lettuce
On Foccocia

**Tarragon Beef & Cheddar**
Lean Roast Beef & Cheddar Cheese with Tarragon Aioli
Grilled Red Onions
Sliced Tomatoes & Lettuce
On Brioche Roll

**Herb Roasted Chicken Breast**
Herb Roasted Turkey Breast & Dill Havarti with Grainy Mustard
Grilled Sweet Onions
Sliced Tomatoes & Lettuce
On Brioche Roll

**Grilled Pesto Salmon**
Grilled Salmon with House Made Pesto Aioli
Sliced Tomatoes & Baby Arugula
On Foccocia

**Chicken Caesar Wrap**
Grilled Chicken Caesar Wrap in Tomato Tortilla
Marinated & Grilled Chicken Breast tossed with House Made Caesar Dressing
Crisp Romaine
Rolled in a Fresh Tortilla

**Muffuletta Sandwich**
Genoa Salami
Black Forest Ham
Copacola
Provolone
Olive Tapenade
On Brioche Roll

**Grilled Vegetable**
Grilled Vegetables
Fresh Tomato
Mozzarella
Fresh Basil Leaves
House Made Pesto
On Foccocia
PLATED DINNERS

All Dinners are Served with Seasonal Vegetables, Rolls, Butter and Freshly Brewed Coffee. Decaffeinated Coffee and Tea

DINNER ENTRÉES

Breast of Chicken. Roasted Garlic, Sage, & Preserved Lemon Emulsion
Moroccan Spiced Salmon. Celery Root. Sauteed Spinach & Orange Parsley Sauce
Grilled Filet of Salmon. Roasted Fennel, Tomatoes & Mushrooms
Filet of Salmon. Preserved Lemon Vinaigrette
Tarragon-Mustard Crusted Salmon. Lentil Ragu
Seared Filet of Salmon. Pancetta & Wild Mushrooms. Corn Emulsion. Cilantro Oil
Porcini Dusted Sea Bass. Wild Mushrooms. Cabernet Reduction
Filet of Halibut. Shiitake Mushroom & Vegetable Hash
Seared Filet of Halibut. Pumpkin Seed Cilantro Pesto
New York Steak. Caramelized Cipollini Onions. Arugula Oil & Cognac Sauce
New York Steak. Brandied Peppercorn Sauce
Filet of Beef Tenderloin. Wild Mushroom Vinaigrette
Filet of Salmon & Crab Cake. Chive Beurre Blanc
Herb Crusted Rack of Lamb. Blueberry Demi-Glaze

VEGETARIAN DINNER ENTRÉES

Parmesan Polenta Cake. Sauteed Spinach. Roasted Vegetable Stack
Pappardelle Pasta. Wild Mushrooms. Pecorino. Arugula & White Truffle Oil

DUET DINNER ENTRÉES

Filet of Beef Tenderloin & Grilled Salmon. Rosemary Thyme Jus
Miso Marinated Filet of Salmon & Beef Tenderloin. Shiitake Mushroom Sauce
Grilled Sea Bass & Filet of Beef Tenderloin. Caramelized Shallot & Port Reduction
PLATED LUNCHEON

All Plated Luncheons Entrees to Include Chef’s Accompaniments, Rustic Bread and Butter, Freshly Brewed Coffee, Decaf Coffee and Tea.
Up to two Selections from our Entrees, and one Selection from our Desserts

ENTRÉES

Dungeness Crab Cakes, Wilted Greens, Tarragon–Lemon Emulsion
Petite Filet of Beef, Gorgonzola, Shallot–Maderia Demi–Glaze
Moroccan Cinnamon Chicken Breast, Dried Fruit Citrus Couscous, Citrus Sauce
Herb Roasted Chicken Breast, Wild Mushroom Marsala Sauce
Roast Filet of Salmon, Tomato–Shallot Emulsion
Seared Filet of Salmon, Whole Grain Mustard–Tarragon Sauce
Roast Filet of Halibut, Roast Garlic Tomato and Fennel Ragu
Seared Halibut with Lemon–Thyme Mushroom Jus
Parmesan Polenta Cake, Sauteed Spinach, Roasted Vegetable Stack
Beef Tenderloin Salad– White Beans, Cherry Tomatoes, Grilled Red Onions, Baby Lettuces, Gorgonzola and Sherry Vinaigrette
Ahi Tuna Salad– Baby Greens, Asparagus, Avocado, Tomatoes, Blue Cheese, Egg, Kalamata Olives, Sherry Vinaigrette
BREAKFAST BUFFETS

**MBA Continental Breakfast**
- Assorted Fresh Fruit Juices
- Sliced Fresh Fruits and Berries
- Freshly Baked Breakfast Pastries to Include Croissants, Muffins, and Assorted Miniature Pastries
- Served with Fruit Preserves and Butter
- Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**The ‘Northwest’ Continental**
- Assorted Fresh Fruit Juices
- Smoked Salmon Lox with Miniature Bagels and Cream Cheese
- Diced Tomatoes, Chopped Eggs & Capers
- Sliced Fresh Fruits and Berries
- Freshly Baked Croissants and Miniature Pastries
- Served with Fruit Preserves and Butter
- Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**Low Carb Breakfast**
- Assorted Fresh Fruit Juices and “Healthy” Smoothies
- Scrambled Eggs with Ham and Cheese
- Sliced Fresh Fruit and Berries
- Grilled Asparagus and Peppers
- Roast Chicken Sausage
- Lo–Fat Granola and Milk
- Assorted Cliff and Luna Bars
- Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**The ‘Wake-Up Continental’**
- Chilled Fresh Fruit Juices
- Sliced Fresh Fruit & Berries
- Assorted Individual Yogurts & Assorted Cereals
- Lo–Fat Granola, Dried Fruits & Berries
- Assorted Fresh Baked Muffins
- Assorted Mini Quiche

**The Executive Buffet**
- Chilled Fresh Fruit Juices
- Sliced Fresh Fruit and Berries
- Assorted Yogurts and Dried Fruit
- Freshly Baked Breakfast Pastries to Include Croissants, Miniature Pastries, Muffins and Bagels with Cream Cheese, Served with Fruit Preserves and Butter
- Scrambled Eggs with Cheddar Cheese and Chives
- Crisp Smoked Bacon and Sausage Patty
- Fresh Baked Southern Style Biscuits
- Slow Cooked Cheesy Grits

**The Eastside Buffet**
- Chilled Fresh Fruit Juices
- Sliced Fresh Fruit and Berries
- Assorted Cereals and Low–Fat Granola with Individual Yogurts, Dried Fruit and Milk
- Old–Fashioned Oatmeal with Brown Sugar and Apples, and Low Fat Milk
- Fresh Made Belgian Waffles or Pancakes with Assorted Toppings
- House made Fruit Scones with Fruit Preserves and Butter
- Coffee, Tea and Decaf

**Some Additions to Enhance your Breakfast**
- Crisp Smoked Bacon
Scrambled Eggs with Mushrooms and Cheese
Fresh Made Belgian Waffles or Pancakes with Assorted Toppings
Turkey Sausage Links
Old-Fashioned Oatmeal with Brown Sugar and Apples
Cheddar Cheese and Vegetable Quiche
Orange Honey French Toast with Maple Syrup
Cheese Blintzes with Strawberry Sauce

Assorted Miniature Desserts to Include Fresh Fruit Squares,
Lemon Squares, Coconut Cream Tartlets, Assorted Dessert
Bars, Truffles and Chocolate Covered Strawberries