



GAMEDAY MENU

Jan 31 - Feb 2, 2020



GAMEDAY CATERING

(January 31 - February 2, 2020)



FOOD MINIMUMS: \$150 PICK-UP AND \$250 DELIVERY

A LA CARTE DELIVERY/PICKUP

Our most cost-effective option and most popular for in-office meetings, breakfast/lunches, and happy hours. We offer a number of items that do not require a chef to finish/serve, while still presenting beautifully.

- Bite supplies food on eco-friendly platters with fresh garnish wherever possible.
- Option to add disposable tablecloths, cutlery, serving pieces, napkins, plates and glasses as needed (additional based on requirements).

DELIVERY PLUS

Our most cost-effective option to include service. We provide the food and food server and we will consult you on supplying everything you need in terms of food service equipment, display, utensil and disposables.

- Bite supplies food on eco-friendly platters with fresh garnish wherever possible.
- There is a \$750 food minimum for delivery plus.

LIMITED SERVICE

Our most popular choice for mid-size events with more ambitious agendas. We offer our a la carte menu and can also create a custom menu of food not always requiring a kitchen or chef or limited chef service. We can send servers, bartenders, equipment, and displays to give you the appearance of a full-service event while making your finance team happy – Please ask us for details to see if this is a fit for your event. Bar packages are available in this option and any necessary rentals can be arranged. Your food order must be an appropriate amount for your guest count and schedule to qualify for limited service. There is a \$1000 food minimum for limited service.

FULL SERVICE (custom and move expanded set of menus available)

Unleash our creativity with our full team, equipment, and menus at your disposal! When our chefs go onsite, our full range of menu items as well as custom items can be prepared for your guests.

WARM MENU ITEMS

If ordering hot items (marked on the menu below), to ensure the highest quality, you will need access to oven and sheet pans to heat hot items. If these are not available, we suggest ordering from our room temperature options. Hot items are delivered in aluminum oven-ready pans with heating instructions.

CANCELLATION POLICY

Orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather.

ALLERGENS AND SPECIAL DIETS

Our catering kitchen is an open plan facility and allergens such as nuts and gluten are present so there is always the possibility of cross contamination even when taking every possible precaution. Bite Catering Couture will not assume any liability for adverse reactions to foods consumed or contacted at any event catered by Bite Catering Couture.

ORDERING INFORMATION (A La Carte and Limited Service only)

- Disposables are available on request for \$1.50-\$3.50 per person depending on your needs and requirements. We deliver in aluminum free of charge, on eco-friendly kraft paper platters for \$25 and upgraded modern/chic wood platters are available for \$10 per platter.
- We would love to provide wait staff and bartenders to work your event with a la carte platters service. Your food order must be an appropriate amount for your guest count and schedule to qualify for limited service assuming a food minimum of \$1000.
- \$150 minimum food order for pick-up. \$250 minimum food order for delivery.
- Super Bowl Sunday pick-ups must be collected between 10 AM and 1 PM from our commissary.
- Delivery charges will apply depending on distance, order size and time from our kitchen.
- Orders must be placed and billed 2 business days (48 hours) in advance. With less time, we may not be able to accommodate or options may be limited and a 25% rush fee would apply.
- Full payment must be completed prior to pick-up or delivery – We accept checks and credit cards – credit cards required for orders with less than 7 days notice.
- Appropriate seasonal substitutions may be made by the chef where necessary (rarely happens!)
- We care to conserve! Please note, in an effort to be green, we consolidate orders to reduce waste.

WARMUPS (Order in 10-Person Increments)



DELUXE CHEESE PLATTER

variety of cheeses served with fruit, nuts, cheese preserves and fine crackers

3 Cheese - \$10.50 per person

4 Cheese - \$11.50 per person

5 Cheese - \$12.50 per person

ANTIPASTO PLATTER

three cheeses served with cured meats, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled bread and crackers
\$12.50 per person

MEDITERRANEAN MEZE

creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs; served with pita chips
\$6.00 per person

GUACAMOLE

served with tortilla chips

\$5.00 per person

ROASTED TOMATO SALSA

served with tortilla chips

\$3.00 per person

ARTICHOKE SPINACH DIP

served with pita chips

\$4.00 per person

PAN-FRIED ONION DIP

the best - served with homemade potato chips

\$4.00 per person

HOT'N CHEESY CORN DIP (REQUIRES HEATING)

served with tortilla chips...warning ADDICTIVE

\$5.00 per person





SMOKED BBQ CHICKEN SLIDER

housemade bbq sauce, cheddar cheese, tangy pickle.
\$3.25 per piece

JACKFRUIT SLIDER (V)

housemade bbq sauce, cheddar cheese, tangy pickle.
\$3.25 per piece

SMOKED BBQ PORK SLIDER

housemade bbq sauce, cheddar cheese, tangy pickle.
\$3.25 per piece

SHORT RIB SLIDER

slow-cooked short rib, pickled jalapeno, Tillamook cheddar, and sriracha aioli.
\$3.75 per piece

FIVE SPICE PULLED PORK SLIDER

asian slaw, sesame sriracha aioli.
\$3.50 per piece

HERB MEDITERRANEAN SHRIMP (GF)

served with a lemon basil aioli.
\$3.25 per piece

BEER POACHED SHRIMP SHOOTER (GF)

Individual shooters with spicy bloody mary cocktail sauce.
\$3.25 per piece

TENDERLOIN CANAPE

beef tenderloin canape - horseradish cream, red onion jam on olive oil crostini.
\$3.00 per piece

ANTIPASTO SKEWER (GF)

salami, pepperoncini, Italian cheese and olive.
\$2.75 per piece

SMOKY DEVILLED EGGS (V, GF)

finished with smoked paprika and chive
\$2.75 per piece

APPLEWOOD CANDIED BACON (GF)

we recommend ordering at least 2-3 slices per person...because you can't eat just one! Delivered with parchment lined cups for easy vertical presentation.
\$2.00 per piece

ISLAND CEVICHE SHOOTERS (GF)

seasonal catch, shrimp, citrus, tropical fruit, serrano, jalepeno, tomato, cilantro, capers and sriracha - served with tortilla chips on the side (presented in shot glasses with mini forks)
\$2.75 per piece



RED ZONE (Requires Heating - 20 Piece Minimum)



MAC'N CHEESE BITES (V)

with truffle dipping sauce

\$2.50 per piece

PIG'N BLANKET

with a creamy dijon dipping sauce

\$2.50 per piece

ALL JUMBO LUMP CRAB CAKES

with cornishon remoulade

\$3.50 per piece

CRAB-STUFFED MUSHROOMS

served with sriracha aioli

\$3.00 per piece

ANDOUILLE SAUSAGE EN CROUTE

with a creamy garlic-dijon dipping sauce

\$2.50 per piece

MINI BBQ BACON CHEESEBURGERS

homemade brioche, tillamook cheddar, bbq mayo & carm onions

\$3.00 per piece

BACON WRAPPED DATES (GF)

goat cheese and Marcona almond

\$2.75 per piece

VEGETABLE EMPANADAS (V)

onions, eggplant, peppers, sundried tomatoes, black beans, cheddar-jack

served with a chipotle aoli

\$2.75 per piece

SMOKED BRISKET PICADILLO EMPANADAS

with chimichurri

\$2.75 per piece

CHICKEN ROPA VIEJA EMPANADAS

with chipotle aioli

\$2.75 per piece

MINI VEGETABLE EGGROLLS (V)

asian vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger with ginger soy

\$2.75 per piece

LEMONGRASS CHICKEN POT STICKERS

served with ginger soy

\$2.75 per piece

SOFT PRETZEL BITES (V)

served with warm cheese fondue for dipping

\$2.50 per piece

BUFFALO CHICKEN MEATBALLS

served with, extra buffalo sauce, blue cheese dipping sauce and celery "picks on the side

\$2.75 per piece



RED ZONE (Requires Heating - 20 Piece Minimum)



CORN FRITTERS (V)

delivered with ancho-spiced honey to drizzle.
\$2.75 per piece

SMOKED THEN FRIED CHICKEN WINGS

choose either Frank's buffalo sauce or sticky-fingers bbq sauce - delivered with homemade ranch dip, blue cheese dip and celery sticks
\$2.00 per piece

FLATBREADS

Min 6 orders per type (requires heating and cutting - each yields ~10 slices)
\$12 each

SHORT RIB

with red wine caramelized onions,
smoked gouda

FUNGHI (V)

with truffle bechamel and fontina





BITE-SIZED CHEF'S CHOICE DESSERT ASSORTMENT

a chef's choice selection of 5 seasonal desserts (pies, bars and cookie assortment)

\$2.25 per piece (50 piece minimum)

SEASONAL MINI PIES

including but not limited to:

- dutch apple crumb
- chocolate-caramel
- chocolate peanut butter with whipped cream, ganache and roasted peanuts
- buttermilk pie with whipped cream
- lemon meringue pie

\$2.75 per piece

TOUCHDOWN CUPCAKES

with football sprinkles and football themed design - including but not limited to:

- red velvet with cream cheese frosting
- chocolate with rich chocolate frosting
- vanilla with swiss buttercream

\$2.50 per piece

SEASONAL MINI DESSERT BARS

examples:

- chocolate truffle brownies
- gooey butter cake bars
- raspberry or apricot shortbread bars
- blondies with white chocolate ganache
- gooey pecan shortbread bars dipped in chocolate
- lemon curd shortbread bars

\$2.50 per piece

LONG-STEMMED CHOCOLATE COVERED STRAWBERRY FOOTBALLS

dipped in dark European chocolate with a white chocolate football lace design

\$3.25 ea (50 piece minimum)

FOOTBALL SUGAR COOKIES

larger hand-decorated football cookies with white laces

\$5.00 per piece

HOMEMADE COOKIE ASSORTMENT

examples:

- double chocolate World Peace cookies
- chocolate crinkles
- chocolate chip
- pb candy cup stuffed peanut butter cookies
- jam thumbprint cookies
- lime meltaways
- orange-ginger cookies

\$2.00 per piece

RICH CHOCOLATE POT DE CREME SHOT

with whipped cream and a mini spoon

\$3.00 ea

BUTTER PECAN BREAD PUDDING SHOT

layers of orange-caramel-soaked bread pudding with extra caramel, whipped cream and a mini spoon

\$3.00 ea

STRAWBERRY CHEESECAKE SHOT

layers of whipped cheesecake, strawberry, whipped cream and cookie crumble with a mini spoon

\$3.00 ea