



COCKTAIL PARTY PACKAGE 2023



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ABOUT US

A NOTE FROM SARAH & BERNARD BOUÏSSOU

At S+B Catering, *formerly known as Sarah Bouïssou Catering*, we have over thirty years of experience handling catered events of all sizes. Our focus is on the food, and you will be working with Sarah Bouïssou herself, chef + owner, to create your customized menu. We work closely with you to make rental selections and handle all rental details on the day of the event.

We strive to create a memorable experience for you and your guests. Our team is dedicated to making your event stress-free and enjoyable, from start to finish. Trust us to handle all the details so that you can focus on enjoying your occasion with your loved ones.

From intimate gatherings to grand celebrations, we have the expertise to handle every aspect of your catering needs. Our commitment to excellence ensures that you and your guests will enjoy a seamless and memorable dining experience.





PASSED HORS D'OEUVRES

COLD

Ratatouille and herb cheese tarts - V

Fresh Fig & Herb Cheese with Pistachio - V

Grape Tomatoes & Mozzarella with basil aioli -V

Mediterranean & White Bean Tart - VE

Roasted Pepper Crostini - VE

Endive Leaves filled with Roquefort cheese and walnuts -GF / V

Hummus in Parmesan Tuile with toasted pecan GF / V

Seared Tuna with olive tapenade

Smoked Trout with horseradish cream

Salmon Tartar on Pomme Maxime

Crabmeat and Mango Canapé - GF

Lobster and Tarragon Canapé

Smoked Salmon Rosette

Sesame Crusted Tuna on Rice Cracker, wasabi aioli – GF

Smoked Salmon Cones with Crème Fraiche

Rock Shrimp, Black Bean, & Corn Salad in a tortilla cup

Pate Mousse on pomme gaufrette with fried leeks - GF

Curried Chicken with apple and almonds

Beef Carpaccio & Micro Arrugula in parmesan taco - GF

Foie Gras Gougere





PASSED HORS D'OEUVRES HOT

- Vegetable Spring Rolls with sesame sauce - V
- Truffle & Fontina Cheese Risotto Balls - V
- Mini Grilled vegetable pizza - V
- Warm Onion confit tarts - V
- Wild Mushroom Quesadillas - V
- Basil and Parmesan Risotto Cakes with Tomato Compote - V
- Spiced Shrimp on Grits Cake with pickled vegetables - GF
- Crab Cakes with lemon and thyme sauce
- Skewered Shrimp with green chili pesto - GF
- Ginger Rice Cakes with Grilled Swordfish and Mango Chutney
- Bernard's Homemade Sausage in a Blanket, truffle mustard
- Duck Confit Rolls
- Peking Duck with hoisin sauce
- Crispy Asparagus and prosciutto straws
- Crispy Pork Belly Cubes, apple chutney - GF
- Braised Short Rib and Parsnip Spring Rolls
- Chicken Satay with peanut sauce - GF
- Sweet Potato Fritters with Grilled Lamb
- Mini BLT on Savory Shortbread
- Lamb & feta filo purses





PASSED HORS D'OEUVRES BIGGER THAN ONE BITE

Truffle or Lobster Mac and Cheese

Grilled Lollipop Lamb Chops with Mint Chimichurri Sauce

Seasonal Soup Shooter

Spinach Salad with Pine Nuts, Raisins & Warm Bacon Vinaigrette

Spicy Tuna Tartare in Martini Glass

Duck & Wild Mushroom Sliders w/ red wine & onion compote

Sirloin Sliders with cheese & pickles

Turkey Sliders w/ maple bacon compote & cranberry aioli

Short Rib of Beef over Truffled Mashed Potatoes

Seasonal Ravioli

Sauteed Shrimp over creamy polenta w/ wild mushrooms & cepe sauce

Charred Broccoli & Cauliflower with Espelette Pepper

Tomato Soup with Grilled Cheese Bites



COCKTAIL HOUR STATIONARY DISPLAYS



Assorted Charcuterie and Homemade Pates

A selection of Bernard's Homemade Pates: Duck, Pistachio and Truffle Terrine, Wild Boar and Morel Terrine, Duck Rillettes, Pheasant, Foie Gras and Cepe Terrine. And a selection from his homemade charcuterie: Prosciutto, Coppa, Brasirole and Pancetta, served with French Bread, Cranberry Chutney, Mustard and Cornichon



Cheese and Crudités

Crudités served with gorgonzola and chive dip
Assorted vegetable chips, roasted red pepper dip

Platter of assorted cheese and fruit





COCKTAIL HOUR STATIONARY DISPLAYS



Mediterranean Table

Hummus, Crudité, Spiced Shrimp, Cumin Dusted Pita
Baked Feta w/ figs & honey
Olive Tapenade & spiced chickpeas



Seafood Bar

Shrimp Cocktail, Oysters, Clams, Crab Claws, Mussels,
Lobster, Calamari Ceviche, Marinated Scallops



COCKTAIL HOUR ACTION STATIONS

Risotto Bar

Chef preparing risotto to order with assorted toppings:

Chicken sausage, spinach, caramelized onions, asparagus, spinach, scallions, wild mushrooms, butternut squash, parmesan crisp, balsamic glaze, basil oil

Mac & Cheese Bar

Mac & Cheese with assorted toppings served in Martini Glasses

Toppings: Lobster / Buffalo Chicken / Bacon / Toasted Herb Bread Crumbs

Pasta Station

Penne Pasta served with toppings of spinach, asparagus, peas, roasted peppers, broccoli rabe & sausage with alfredo sauce, tomato sauce & basil oil

Carving Stations upon Request





DESSERT STATIONARY OR PASSED

- ✦ Mini Crème Brule
- ✦ White Chocolate Mousse and Raspberry Parfait
- ✦ Mini Apple Tarts
- ✦ Brownie Sundae in Mason Jars
- ✦ Strawberry Shortcake
- ✦ Blueberry Cobbler with Vanilla Ice Cream
- ✦ Assorted Cookies
- ✦ Mini Carrot Cupcakes
- ✦ Seasonal Cheese Cake Bites
- ✦ Mini Lemon Custard Tarts





PRICING

FOOD PRICING

Based on guest count, length of event, and menu selections

If the cocktail party is meant to be a meal, we recommend 4-6 passed hors d'oeuvres, 2 bigger than one bite and 2 stationary display or action station

BEVERAGE PRICING

Coming soon!

STAFF PRICING

Based on venue location, menu selection, and final guest count

Typical staff includes

- ✦ Executive Chef / Assistant Chefs
- ✦ Captain
- ✦ Waitstaff / Barstaff

Staff is paid a minimum of 5 hours per shift

Gratuity is at the discretion of the host

