



LUNCHEON 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 Lamb Chops with Creamy Polenta & Rosemary Jus

Seasonal Soup Shooter

Spicy Tuna Tartare in Martini Glass

Mini Duck and Wild Mushroom Sliders

Mini Sirloin Sliders with cheese & pickles

Tomato Soup with Grilled Fontina Cheese Bites





COCKTAIL HOUR STATIONARY DISPLAYS

Cheese and Crudités

Crudités served with gorgonzola and chive dip
Assorted vegetable chips, roasted red pepper dip
Platter of assorted cheese and fruit

Assorted Charcuterie and Homemade Pates

A selection of Bernard's Homemade Pates: Duck, Pistachio and Truffle Terrine, Wild Boar and Morel Terrine, Duck Rilette, 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

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





3 COURSE SIT-DOWN LUNCHEON APPETIZER SELECTIONS

Roasted Tri-Colored Beet Salad with an Herb Cheese Parfait,
Micro Arugula, Sherry Shallot Vinaigrette and a Beet Coulis

Heirloom Tomato, Olives, Haricot Verts and Micro Greens in a Parmesan Cup, Sherry Shallot Vinaigrette

Oven Roasted Tomato Tart with Baby Arugula, Parmesan, Fresh Basil and Olive Oil

Portobello & Fresh Mozzarella Galette, Mixed Greens, Aged Balsamic & Basil Oil

Artichoke, Tomato & Avocado Napoleon, Micro Greens, Sun Dried Tomato & Basil

Chilled Green Pea Soup with Crabmeat Salad and Pea Greens in a Parmesan Tuille





3 COURSE SIT-DOWN LUNCHEON

ENTRÉE SELECTIONS

- ✦ Grilled Filet of Beef with Port Wine Reduction, Grilled Asparagus and Roasted Corn Flan
- ✦ Rosemary Pancetta Wrapped Filet of Beef over Whipped Potatoes with Wilted Leek and Shiitake Mushrooms and Patty Pan Squash filled with Summer Vegetables
- ✦ Herb Crusted Striped Bass with Grilled Vegetables, Polenta Galette & Lemon Basil Sauce
- ✦ Spiced Salmon Tournedo served with a Confetti of Vegetables, Rice, Black Bean and Coconut Infused Galette with Lime Basil Sauce
- ✦ Moroccan Spiced Pork Tenderloin served with Toasted Couscous and Asparagus
- ✦ French Cut Breast of Chicken with Lemon & Rosemary, Roasted Carrots & Baby Bok Choy, Rosemary Jus
- ✦ Roasted Herb Crusted Rack of Lamb, Herb Polenta Galette, Niçoise Vegetables, Thyme Sauce
- ✦ Atlantic Swordfish with Caramelized Shallot Crust, Summer Vegetables and Oven Roasted Tomato Beurre Blanc
- ✦ ***More options available upon request***





BUFFET IDEAS

Entrées

- ✦ Chicken Breast filled with Spinach and Wild Mushrooms
- ✦ Salmon en Croute with Leeks and a Lemon Chive Sauce
- ✦ Whole Grilled Red Snapper Marinated in Garlic and Herbs with a Sauce Vierge
- ✦ Tomato and Zucchini "Scaled" Sea Bass
- ✦ Grilled Halibut with a Lemon Beurre Blanc Steak Au Poivre with Peppercorn Sauce Sliced Filet of Beef with a Red Wine Sauce
- ✦ Beef Wellington served with a Truffle Bordelaise Sauce
- ✦ Steak au Poivre – Roasted Sirloin with Peppercorn Sauce
- ✦ Moroccan Spiced Pork Tenderloin with Pineapple Chutney

Vegetables

- ✦ Assorted Baby Vegetables with a Garlic Herb Butter
- ✦ Grilled Seasonal Vegetables
- ✦ Vegetable Tian
- ✦ Haricot Vert Almandine
- ✦ Provençal Stuffed Vegetables

Starches

- ✦ Roast New Potatoes with Garlic and Herbs
- ✦ Wild Mushroom and Leek Tart
- ✦ Organic Wild Rice Pilaf with Figs and Almonds
- ✦ Toasted Cous Cous with Roasted Beets and Crumbled Goat Cheese
- ✦ Gratin Dauphinoise
- ✦ Mashed Potatoes

Salads

- ✦ Mixed Greens with Gorgonzola, Walnuts and Pears with a Walnut Vinaigrette
- ✦ Endive, and Baby Greens with Apple Julienne, Walnuts, Walnut Vinaigrette
- ✦ Arugula Salad with Sundried Tomatoes, Goat Cheese, Pignoli Nuts and Balsamic Vinaigrette
- ✦ Frisée au Lardons, Croutons & Sherry Shallot Vinaigrette
- ✦ Traditional Caesar Salad with Parmesan & Garlic Croutons

Additional Options available upon request



DESSERT

MINI DESSERT BUFFET OR PASSED

- ✦ Mini Dessert Buffet or Passed
- ✦ Crème Brulee
- ✦ White Chocolate Mousse and Raspberry Parfait
- ✦ Apple Tarts
- ✦ Chocolate and Peanut Butter Cookies
- ✦ French Macarons
- ✦ Assorted Cookies
- ✦ Lemon Custard Tarts
- ✦ Pear Almond Tarts
- ✦ Key Lime Cheesecake Bites
- ✦ Milk Chocolate Marquis Cake
- ✦ Chocolate and/or Vanilla Milk Shakes
- ✦ Ice Cream Sundaes





PRICING

FOOD PRICING

Based on menu selections and final guest count.

Begins at \$50 per person

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

