



WEDDING 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 and weddings 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 cater only one wedding per day, allowing us to focus all our attention on your special day to ensure that every detail is perfect. We work closely with you to make rental selections and handle all rental details on the day of the event.

We understand that your wedding day is one of the most important days of your life. That's why we strive to create a memorable experience for you and your guests. Our team is dedicated to making your wedding day stress-free and enjoyable, from start to finish. Trust us to handle all the details so that you can focus on enjoying your special day with your loved ones.

We have catered at countless venues across the Connecticut / New York area, specializing in backyard tented weddings. Some venues local to Ridgefield, Connecticut that we cater at frequently include The Keeler Tavern, The Lounsbury House, The Hickories, and The Aldrich Museum.

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

Enclosed is a selection of our menu options for inspiration. Our packages begin with 6 passed hors d'oeuvres, an appetizer, entrée and coffee / tea, and are fully customizable





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





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





3 COURSE SIT-DOWN DINNER APPETIZER SELECTIONS

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

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

Heirloom Tomato, Olives, Haricot Vert and Micro Greens in a Parmesan Cup with a Shallot Vinaigrette

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

Multi-Color Heirloom Tomato Salad, Herb Goat Cheese Parfait, Basil Oil, Sherry-Shallot Vinaigrette

Crabmeat Hearts of Palm & Avocado Salad, Asparagus, Citrus, Avocado, Citrus Vinaigrette

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

Spicy Tuna Tartar in a Potato Cage, Asparagus, Cherry Tomatoes & Avocado, Lemon Chive Dressing

Salmon Trio: Cured with Honey Mustard Sauce, Smoked with Horseradish Cream, Poached with Green Sauce





3 COURSE SIT-DOWN DINNER SOUP SELECTIONS

- Chilled Sweet Pea Soup, tarragon crème Fraîche
- Chilled Tomato Soup, diced vegetables, basil oil
- Wild Mushroom Soup, duck crackling
- Butternut Squash Soup with wild mushroom crostini
- Asparagus Soup
- Potato & Leek Soup – served hot or cold
- Celery Root & Truffle Soup





3 COURSE SIT-DOWN DINNER DUO PLATE OPTIONS

- ✦ Roasted Sirloin of Beef with a Shrimp & Scallop Skewer, Summer Squash filled with Seasonal Vegetables and Potato Puree
- ✦ Pancetta Wrapped Veal Tenderloin with Herb Crusted Sea Bass, Crispy Polenta Cake and Vegetable Tian
- ✦ Roasted Chicken Breast with Seared Halibut, Zucchini Gratin and Celery Root Puree
- ✦ Grilled Filet of Beef with a Crab Meat Stuffed Shrimp, Roasted Potatoes and a Summer Vegetable Bundle
- ✦ Beef Wellington with Jumbo Crab Cake, Ratatouille Stuffed Tomato
- ✦ Sliced Roasted New York Strip Steak and 5 oz Maine Lobster Tail with Grilled Vegetables & Twice Baked Yukon Gold Potato
- ✦ Sliced Roasted New York Strip Steak and ½ Lobster with Grilled Vegetables & Twice Baked Yukon Gold Potato





3 COURSE SIT-DOWN DINNER

ENTRÉE SELECTIONS

- ✦ Herb Crusted Striped Bass with a Corn and Asparagus Risotto Cake and Morel Sauce
- ✦ Spiced Salmon Tournedo served with a Confetti of Vegetables, Rice, Black Bean and Coconut Infused Galette with Lime Basil Sauce
- ✦ Sesame Crusted Tournedo of Salmon, Brown Rice Galette, Stir Fried Vegetables, Ginger Chive Beurre Blanc
- ✦ Grilled Salmon Tournedo, Smashed Fingerling Potatoes, Grilled Vegetables & Basil Sauce
- ✦ Atlantic Swordfish with Caramelized Shallot Crust, Summer Vegetables and Oven Roasted Tomato Beurre Blanc
- ✦ Oven Roasted Grouper Filet, Toasted Couscous Niçoise with Fennel & Tomatoes, Saffron Broth
- ✦ Herb & Panko Crusted Filet of Halibut, Summer Herb Risotto, Asparagus, Chanterelle Chive Sauce
- ✦ Grilled Swordfish, Ragout of Artichoke Hearts, Sundried Tomatoes, Fingerling Potatoes & Saffron Sauce
- ✦ Herb Crusted Filet of Bass, Faro, Green Bean & Pea Fricassee, Lemon Beurre Blanc
- ✦ Grilled Vegetable Galette, Zucchini, Spinach, Peppers, Eggplant & Wild Mushrooms, Tomato Sauce (Vegan & Gluten free)
- ✦ Seasonal Vegetarian Ravioli – Spring Pea, Sautéed Spinach & Wild Mushrooms, Hazelnut Sage Brown Butter
- ✦ Roasted French Cut Breast of Chicken, Truffle Mashed Potatoes, Grilled Asparagus & Roasted Baby Carrots, Thyme Sauce
- ✦ Grilled Pork Chop, Scallion Spätzle, Haricots Verts & Baby Carrots, Morel Sauce
- ✦ Moroccan Spiced Pork Tenderloin served with Toasted Couscous and Asparagus
- ✦ Grilled Filet Mignon of Beef, Smashed Fingerling Potatoes, Mixed Baby Vegetables, Red Wine Sauce
- ✦ Rosemary Pancetta Wrapped Filet of Beef over Whipped Potatoes with Wilted Leek and Shiitake Mushrooms and Patty Pan Squash filled with Summer Vegetables
- ✦ Roasted Herb Crusted Rack of Lamb, Herb Couscous, Niçoise Vegetables, Thyme Sauce



3 COURSE SIT-DOWN DINNER

ENTRÉE SELECTIONS





B U F F E T

Entrées

Chicken Breast filled with Spinach and Wild Mushrooms
Miso Glazed Salmon Baked on a Cedar Plank
Salmon en Croute with Leeks and a Lemon Chive Sauce
Baked Smoked Salmon
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
Seared Scallops with Fennel, Orange & Pistachio Salad
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
Pancetta Wrapped Veal Tenderloin with Morel Sauce
Moroccan Spiced Pork Tenderloin with Pineapple Chutney
Spring Pea Ravioli with Wild Mushrooms & Hazelnut Sage
Brown Butter & Pea Greens

Vegetables

Assorted Baby Vegetables with a Garlic Herb Butter
Grilled Seasonal Vegetables
Summer Vegetable Succotash
Ratatouille with Kalamata Olives
Grilled Asparagus with Lemon
Vegetable Tian
Haricot Vert Almandine

Additional options available upon request

Starches

Roast New Potatoes with Garlic and Herbs
Wild Mushroom and Leek Tart
Organic Wild Rice Pilaf
Gratin Dauphinoise
Mashed Potatoes
Warm Potato Salad with Bacon, Scallions & Dijon Vinaigrette

Room Temperature Starches

Cous Cous & Quinoa with Beets & Almonds
French Green Lentil Salad with Gorgonzola & Walnut
Tabouli with Olives, Tomato, Cucumber, Fresh Parsley & Mint
Orzo with Broccoli Rabe and Sun Dried Tomatoes
Faro with Black Bean, Corn & Cilantro
Asian Noodle Salad with Fresh Vegetables and Chopped Peanuts
Cous Cous & Quinoa with Grapefruit, Avocado, Asparagus & Red Onion

Salads

Mixed Greens with Gorgonzola, Walnuts and Pears with a Walnut Vinaigrette
Mixed Greens with Grape Tomato, Shaved Fennel, Hearts of Palm and Sherry Shallot Vinaigrette
Heirloom Tomato & Fresh Mozzarella Salad with Basil Oil
Curried Crab and Watermelon Salad with Arugula
Kale Caesar Salad with Rye Croutons & Faro
Lemony Escarole Salad with Peaches and Feta
Raw & Charred Zucchini Salad with Fresh Mint & Toasted Country Bread
Tri-Color Roasted Beet Salad with Toasted Hazelnuts & Hazelnut Vinaigrette



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.

Package prices include 6 passed hors d'oeuvres, appetizer, entrée, coffee or Tea

- ✦ Same Entree for all Guests – starts at \$115 per person
- ✦ Duo Plate between – starts at \$130
- ✦ Choice of Entree – starts at \$165 per person
- ✦ Buffet – starts at \$125 per person

Pricing does not include Bigger-than-one-bite, stations, and desserts

BEVERAGE PRICING

Coming soon!

STAFF PRICING

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

Typical staff includes

- ✦ Executive Chef / Assistant Chefs
- ✦ Event Coordinator (your day-of point-person who handles all details such as the processional line-up, managing timing of speeches and coordination with your band / photographer)
- ✦ Captain, Bar Captain
- ✦ Waitstaff, Barstaff, Sanitation

Staff is paid a minimum of 5 hours per shift

Gratuuity is at the discretion of the host

