



BIAGIO

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Menus at a Glance

Menu One

Tea Leaf Salad

Asian Black Sesame Salmon

Grilled Pound Cake with Macerated Berries

Gourmet Rolls & Whipped Butter

Menu Two

Boston Lettuce Caprese

Tomato Bisque with Basil Creme

Pistachio Crusted Chicken

Tiramisu Martini

Gourmet Rolls & Whipped Butter

Menu Three

Crab Margherita Cocktail

California Greens

Braised Beef Short Rib

Banana Chocolate Chip Bread Pudding

Gourmet Rolls & Whipped Butter



Hors d'Oeuvres

per piece

Beef

Short Rib & Fingerling Potato
Beef Tenderloin & Pickled Pepper Quesadilla
Teriyaki Beef & Green Onion Satay
Steak & Blue Cheese Deviled Eggs

Poultry

Chicken & Portobello Crostini, Goat Cheese & Balsamic Glaze
Sesame Honey Lime Chicken Skewer
Buttermilk Chicken Waffle Skewer, Honey Drizzle
Chicken Parmesan Meatball, Fresh Basil

Pork

Italian sausage & tricolor pepper skewer
Mini red skin potato with apple smoked bacon, cheddar, chive & sour cream
Bacon wrapped jalapeno chicken, buttermilk ranch sauce
BLT tartlet- bacon, leek, tomato & chihuahua cheese

Seafood

Pepper Crusted Ahi Tuna Wonton- grilled pineapple and cilantro micro greens
Shrimp & Corn Fritter, Red Pepper Goat Cheese Aioli
Maryland Crab Cake, Yuzu Aioli
Seared Sea Scallops Tortilla Chip, Avocado Black Bean Relish

Vegetarian

Tomato Bisque Shooter with Sourdough Grilled Cheese Dipper
Bocconcini, Tortellini Pesto Skewer
Brie & Raspberry Preserves Beggars Purse
Greek Salad Cucumber Cup

Seated Appetizers

Roasted Octopus

Roasted with petite potatoes, taggiasca olives, potato leak puree, basil oil

Lump Crab Margarita Cocktail

Scented with lime, cilantro & garnished with avocado

Lobster Tempura

Lobster tail meat coated & fried in tempura, drizzled with fig syrup

Cream Carrot and Ginger soup

hints of ginger & citrus

*vegan upon request

Lemon Chicken Orzo Soup

healthy blend of vegetables and chicken and just a hint of lemon served over
orzo pasta

Tomato Bisque, Basil Crème Fraiche Soup

velvety smooth tomato bisque topped with a swirl of basil infused crème fraiche

Roasted Cauliflower Soup

Aged cheddar & black garlic rapenade

Mushroom Bisque Soup

Wild mushrooms bisque with crème fresh



Greens

Blueberry

Baby spinach leaves, light herb vinaigrette, toasted pecans,
fresh feta crumble

Tea Leaf

Shaved cabbage, tear drop tomatoes, sliced Serrano peppers,
yellow split peas, cilantro, black tea vinaigrette

Mixed Greens

Sliced strawberries, peaches, Humboldt fog,
tarragon- mustard vinaigrette

Boston Lettuce

Red & yellow grape tomatoes, fresh mozzarella & basil

California Greens

Fresh honeycomb, goat cheese dusted pistachios, rosemary lavish,
white balsamic vinaigrette



Entrees

All entrees include a salad, entree and fresh rolls and whipped butter

Poultry

Roast Chicken

Herbed roast airline chicken breast & fingerling potatoes
with tri color peppers

Pistachio Crusted Chicken

Natural pan aujus with parmesan risotto & sautéed asparagus

Stuffed Chicken Breast

Oven dried tomato, smoked mozzarella, fresh spinach stuffed
chicken breast with calvados demi, goat cheese whipped
potatoes & french green beans

Lemon Scented Chicken Breast

Meyer lemon burre blanc, roasted broccolini & fondant
potatoes

Braised Pork Belly

Roasted brussel sprouts & parmesan cheese polenta cake

Entrees

All entrees include a salad, entree and fresh rolls and whipped butter

Seafood

Pan Seared Halibut

Pomegranate sauce, steamed asparagus & sweet potato crisp

Asian Black Sesame Salmon

Black sesame seed crusted salmon with a sweet soy glaze over a bed of sticky rice & bok choy, garnished with shoestring carrots & leeks

Diver Scallops

Over roasted cauliflower puree, pine nut golden raisin brown butter

Basil and Parmesan Crusted Seabass

Sun-dried tomato polenta & grilled artichoke



Entrees

All entrees include a salad, entree and fresh rolls and whipped butter

Beef

Braised Boneless Short Rib

Red wine veal demi, wilted spinach & fingerling potatoes

Horseradish Crusted Ribeye

Sautéed leeks with asparagus & garlic parmesan whipped yukon golds

Grilled Lamb Chops with Cucumber Mint Salad

Port aujus, Asiago potato tart & Baby vegetables

Filet Mignon

Truffle mashed potato, baby glazed carrots, boursin fondue

Herbed Roasted Beef Tenderloin

Red wine reduction, potato pave & wild mushrooms and asparagus tips

Roasted Prime Rib of Beef

Aged for tenderness, roasted with our herb kosher salt crust, aujus, mashed potatoes, sautéed green beans

Filet Mignon & Sea Bass Duet

Red wine reduction, lemon oregano sea bass, toasted polenta & broccoli



Entrees

All entrees include a salad, entree and fresh rolls and whipped butter

Vegetarian

Ricotta Cheese Stuffed Poblano Pepper

Over a bed of seasoned farro with toasted almonds, grilled asparagus & tomato cream sauce

Squash & Asparagus Tempura

Mushroom risotto, port reduction, basil oil

Tofu Chimichurri

Skewered tofu with peppers and onions, chimichurri sauce over a bed of rice

|Vegan|

Vegetable Stir Fry

Accompanied by coconut jasmine rice

|Vegan|

The Perfect Ending

Grilled Pound Cake with Macerated Berries

grilled pound cake sticks served with fresh macerated strawberries, blueberries and raspberries topped with whipped cream

Banana and Chocolate chip Bread Pudding

warm bread pudding served with vanilla crème an glaze and caramelized bananas

Red Velvet Martini

layers of red velvet cake, orange cream mousse, garnished with candied orange peel

Decadent Martini

chocolate genoise cake layered with dark chocolate mousse then cover with dark chocolate ganache and sugar pearls

Poached Pear

port poached Anjou pear, lemon honey, mascarpone cheese, port syrup

Carrot Cake Martini

carrot cake with a hint of cinnamon, layers of buttercream, garnished with candied walnuts

Continental Coffee & Tea Station



Libations

TOP SHELF BAR PACKAGE

Ketel One, Belvedere, Grey Goose, Bombay Sapphire, Crown Royal, Patron, Black Label, Hennessy, Makers Mark, Chivas, B&B, Grand, Marnier, Sambuca Romana, Courvoisier, Bailey's, DiSaronno, Amaretto, Campari

House wines

Miller & Bud

Heineken & Amstel

Corona & Modelo

Juices

Soft Drinks

Mixers

Minimum 2 Hours

PREMIUM BAR PACKAGES

Titos, Absolut, Tanqueray, Beefeater, Jack Daniels, Captain Morgan, Malibu, Bacardi, J&B, Jose Cuervo, Red Label, Dewar's, Seagram's V.O., Seagram's 7, Jameson's Whiskey, Bailey's Irish Cream, Jim Beam, Amaretto, Southern Comfort, Kahlua, Christian Brothers

House Wines

Miller & Bud

Heineken & Amstel

Corona & Modelo

Juices

Soft Drinks

Mixers

Minimum 2 Hours



Staffing & Rentals

Staffing

Servers
Bartenders
Chef
Steward
Catering Coordinator
Trucking/ Delivery Fees

Linens

Napkins
Table Runners
Full Length Table Linens

Rentals

60inch or 72inch rounds
6 or 8ft longs table
Cocktail Tables
Chaivari chairs
Resin Folding chairs
Table settings

*salad fork, salad plate, dinner plate, dinner fork,
dinner knife, B&B plate, water glass*

Delivery Fees Apply



About Us

Biagio Events and Catering, a part of a 50 year old business operated by the grandchildren of immigrants of Sicily, Italy. We value our business and will continue to treat all of our clients with a foundation to preserve quality, service and excite your tastes whenever we see an opportunity.

We offer drop off catering services to your home, office or any location of your liking.

We introduce to you our latest full service catering menu for those events that you wish to have all details taken care of from menu, rentals to staffing!



773.736.9009



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