

# CUISINIERS

CATERED CUISINE AND EVENTS

## BLB Hacienda Packages

### Lucky 13

(Lunch 11:00am-3pm)

#### Butler Passed Hors d'oeuvres

**Shrimp & Biscuits** Sweet Shrimp  
Remoulade, Herb Cheddar House Biscuits

**Deconstructed Bruschetta** Sundried  
Tomato Pesto, Mozzarella, Tomatoes,  
Balsamic Reduction on a Crostini

#### 1<sup>st</sup> Course (Pre-Select 1)

**Mini Iceberg Wedge Salad** Smoked  
Bacon, Feta Cheese, Heirloom Tomatoes &  
Green Goddess

**Pear & Radish Salad** with Arugula, Goat  
Cheese & Golden Raisins

*Served with Baked Bread & Butter*

#### 2<sup>nd</sup> Course (\*Pre-Select 2 Entrees)

**Pan Seared Salmon** Lemon Thyme Aioli

**Braised Short Ribs of Beef** with  
Molasses Demi

**Ricotta & Artichoke Stuffed Chicken**  
with Lemon Butter Sauce

(Select 1) **Truffled Orzo Au Gratin**  
or /Goat Cheese Mashed Potatoes

**Accompanied By: Grilled Vegetable**  
**Stacks** Zucchini, Yellow Squash,  
Asparagus & Red Pepper

#### Dessert Course

**Chocolate Tasting Plate**  
Chocolate Tart, chocolate Truffles  
Chocolate Crème Brulee with Berries

(48. per person/10 minimum)

+Service Charge 330.00

### Sunset

(4:00-9:00pm)

#### Butler Passed Hors d'oeuvres

**Shrimp & Biscuits** Sweet Shrimp  
Remoulade, Herb Cheddar House Biscuits

**Deconstructed Bruschetta** Sundried  
Tomato Pesto, Mozzarella, Tomatoes,  
Balsamic Reduction on a Crostini

#### 1<sup>st</sup> Course (Select 1)

**Gorgonzola Tart** with Seasonal Greens,  
Olives, Cashews & Cranberry Vinaigrette

**Mini Iceberg Wedge Salad** Smoked  
Bacon, Feta Cheese, Heirloom Tomatoes &  
Green Goddess

**Pear & Radish Salad** with Arugula, Goat  
Cheese & Golden Raisins

*Served with Baked Bread & Butter*

#### 2<sup>nd</sup> Course (\*Pre-Select 2 Entrees)

**Jumbo Lump Maryland Crabcakes**

**Pan Seared Salmon** Lemon Thyme Aioli

**Braised Short Ribs of Beef** with  
Molasses Demi

**Ricotta & Artichoke Stuffed Chicken**  
with Lemon Butter Sauce

Select 1) **Truffled Orzo Au Gratin**  
or /Goat Cheese Mashed Potatoes

**Accompanied By: Grilled Vegetable**  
**Stacks** Zucchini, Yellow Squash,  
Asparagus & Red Pepper

#### Dessert Course

**Chocolate Tasting Plate**  
Chocolate Tart, chocolate Truffles  
Chocolate Crème Brulee with Berries

(55. pp/18 minimum)

+Service Charge 330.00