



bacchus

market & catering

catering menu items

salads

mixed green salad with balsamic vinaigrette
Caesar salad
baby spinach salad with goat cheese and pinenuts
Greek salad

pasta salads

pasta pesto primavera
lemon dill pasta salad
orzo salad with feta
orzo with tomatoes and olives
Moroccan couscous with pesto, feta, asparagus and pinenuts
Asian noodle salad with soy sesame vinaigrette
truffled bowtie pasta with mushrooms, peas and Parmesan

chicken salads

chicken salad with red grapes
chicken club salad
sesame chicken salad with broccoli
chicken and black bean salad
curried chicken salad

veggies and sides

julienne veggies with soy sesame vinaigrette
tomato, basil and fresh mozzarella
tomato, cucumber and feta
cucumber, dill and onion

Korean hot and sour cucumber
jerry's famous cilantro ginger green beans
green beans with dried cranberries, caramelized shallots and pecans
green beans almandine
miso tahini green beans
Italian style green beans with tomatoes and olives
green beans with preserved lemons, pinenuts and thyme
yogurt dill green beans
grilled artichokes and asparagus with tomato
rosemary balsamic beets
braised beets
spaghetti squash with saffron and tomatoes
Italian style escarole
Italian style broccoli rabe
honey roasted carrots
Brussels sprouts with Gruyere and bacon
Brussels sprouts with carrots and caraway
assorted grilled vegetables (eggplant, zucchini, red and yellow peppers, onions)
summer corn salad
homemade cole slaw
mustard dill potato salad
balsamic grilled mushrooms

grains

quinoa with pumpkin seeds and chile lime vinaigrette
wheatberries and feta
curried lentils with preserved lemons
wild and white rice with dried fruit
chickpea and spinach lemonada

chicken and turkey

bacchus' famous grilled achiote chicken breast
stuffed chicken breasts with spinach, ricotta, roasted peppers and provolone
chicken marsala
chicken Parmesan
chicken and black bean burritos
buttermilk fried chicken
panko crusted chicken fingers
chicken stir-fry
apricot bbq chicken pieces
rosemary garlic chicken pieces
turkey meatloaf
turkey tetrazini

quesadillas and burritos

chicken quesadilla
shrimp and black bean quesadilla
beef brisket quesadilla
caramelized onions and goat cheese quesadilla
chicken and black bean burritos
breakfast burritos

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beef

Mom-Mom's beef brisket
roasted filet of beef with horseradish
sauce
chipotle marinated flank steak
beef stroganoff
shepard's pie
meatballs and marinara
Italian style flank steak
grilled Salisbury steak

fish

poached salmon with cucumber dill
sauce
grilled maple glazed salmon with apples
sesame crusted ahi tuna with teriyaki
glaze
pommery grilled salmon
potato crusted salmon
sweet and sour tomato caper salmon
herb de provence crusted salmon with
lavender buerre blanc
salmon stuffed with spinach, pinenuts
and raisins
shiitake crusted salmon with Asian
mayo
tilapia française with herb butter
pecan crusted tilapia
tilapia almandine
sesame crusted teriyaki salmon
crab cakes with red pepper sauce
salmon cakes with cucumber dill sauce
lavender salmon risotto cakes with pesto
mayo

pork

walnut and parmesan crusted pork
tenderloin
teriyaki pork tenderloin
brined and roasted garlic herb pork loin

pasta and noodles

vegetable lasagna
beef lasagna
eggplant parmesan
macaroni and cheese
cheesesteak lasagna
baked ziti
white lasagna with pesto
tuna noodle casserole
penne with butternut squash cream
sauce

starch

mashed potatoes
roasted rosemary potatoes
mashed potatoes with parsnips
roasted root vegetables
roasted vegetable gratin
mashed sweet potatoes
roasted sweet potatoes
sweet potato hash
sun-dried tomato risotto cakes
rice pilaf
angel hair pasta cakes with goat cheese
and sun-dried tomatoes and pesto
mayo
potato latkes

"deli" items

tuna salad
egg salad
picnic potato salad
mustard dill potato salad
macaroni and ham salad
chicken salad

sandwiches

(wraps, rolls or croissants)

roast beef, watercress and horseradish
sauce
turkey, roasted peppers, lettuce and herb
garlic cream cheese
chicken club salad with leaf lettuce and
tomatoes
chicken salad with grapes and lettuce
baked ham and Swiss, lettuce, tomato
and champagne mustard
grilled vegetables with pesto
tomato, basil and fresh mozzarella
tuna salad
egg salad

soups and stews

chicken noodle
cream of butternut squash
black bean
potato leek
mushroom artichoke
split pea with ham
curried split pea
turkey corn chowder
gazpacho
white bean and spinach
roasted vegetable bisque
tomato cabbage
Italian lentil
carrot ginger
vegetarian chili
chili (with turkey or beef)
beef stew
lamb stew
beef burgundy
pork and posole stew
coconut curried lamb stew



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catering menu items

passed hors d'oeuvres

hot

Peking duck rolls with spicy berry dip
scallops wrapped in bacon with horseradish sauce
spinach and mint phyllo triangles
New Zealand baby lamb chops
mini veggie pizza squares
mini sun-dried tomato risotto cakes with basil pesto
pigs in the blanket with mustard
vegetable spring rolls with Asian dip
grilled chicken skewers with soy ginger aioli
wild mushroom tartlets
mini twice baked potato cups with bacon, cheddar and sour cream
teriyaki salmon skewers with black sesame seeds
mushrooms stuffed with artichokes and Parmesan
artichoke crostini on seeded baguette with paprika
mini potato latkes with sour cream and chives
dates stuffed with almonds and wrapped in bacon
mushroom and walnut profiteroles
Philly cheesesteak springrolls with marinara
glazed grilled shrimp skewer with pineapple and green peppers

cold

asparagus wrapped with smoked salmon
tomato bruschetta (seasonal)
roasted filet on croustades with horseradish cream and chives
jumbo shrimp cocktail (by the pound)
BBQ chicken croustades with herb garlic cheese and chives
seared sesame crusted ahi tuna on cucumber rounds with wasabi aioli
cucumbers with dilled smoked trout salad
asparagus wrapped with prosciutto and herb garlic cheese
mini potato cups with club chicken salad
skewered beef tips and balsamic grilled mushrooms with horseradish dip
spicy shrimp and avocado salad on rice cracker
cherry tomatoes stuffed with goat cheese and pesto
smoked salmon on black bread with dill
crab claws with cocktail sauce
spinach polenta with blue cheese and candied walnuts
lobster and avocado salad with tomato ginger jam (served on Asian spoons)
tomato, basil and fresh mozzarella skewers

placed hors d'oeuvres

crudités tray with choice of 2 dips (french onion, honey curry, spinach, hummus)
assorted cheese, fruits, bread and crackers
vegetable sushi and California rolls with soy, wasabi and ginger
tex-mex torte (guacamole, sour cream, black beans, salsa, tomatoes, onions, scallions and cheese) served with tortilla chips
hummus, raita, black olives and pita
assorted mini wraps and sandwiches:
roast beef, watercress and horseradish sauce
turkey, roasted peppers, lettuce and herb garlic cream cheese
chicken club salad with leaf lettuce and tomatoes
chicken salad with grapes and lettuce
baked ham and swiss, lettuce, tomato and champagne mustard
grilled vegetables with pesto
tomato, basil and fresh mozzarella
tuna salad
egg salad