

Corporate Catering Menu

Breakfast

**Please Place Your Breakfast Order At Least 36 Hours Prior To Requested Delivery Time*

Continental Breakfast – A Selection Of Freshly Baked Morning Pastries, Muffins And Breakfast Breads With Fruit Jelly, Served With Orange And Cranberry Juice

\$7.50 per person (10 Person Minimum)

Add **\$2.00** per person for Coffee Service

Croissant Sandwich Breakfast – Served With Orange And Cranberry Juice Fried Egg, Tomato, Thyme And Cheddar Cheese On Butter Croissant

\$5.25 per person (10 Person Minimum)

Fried Egg, Tomato, Thyme, Cheddar Cheese and Choice of Bacon or Sausage

\$6.25 per person (10 Person Minimum)

French Breakfast – Select Two From The Following Varieties of Quiche:

Classic Quiche Lorraine, Rustic Country Tomato With Herb And Brie, Spinach With Onion And Feta, Or Fresh Asparagus And Dill Havarti. Served With A Selection Of Freshly Baked Morning Pastries And Muffins, Fruit Jelly, Fresh Seasonal Fruit And Two Boxes Of “Joe To Go” Coffee.

Serves 20 Guests – **\$205.00**

Smoked Salmon Tray – Smoked Salmon And Pumpernickel Bread

Presented With Sliced Tomato, Onion, Chive, Capers And Cream Cheese.

Small Tray (Serves 10) - \$84.95

Large Tray (Serves 20) - \$152.25

Fresh Seasonal Fruit Tray - With Cinnamon Yogurt Dressing

Small (Serves 10) - \$34.50

Large (Serves 20-25) - \$59.50

Coffee And Tea Station - Freshly Ground Gourmet Regular and Decaffeinated Coffee with an Assortment of Herbal Teas

Served with Sugar, Sweetener, And Cream

\$2.50 per person

“Joe To Go” Box of Coffee also available for **\$20.00** (Serves 10)

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Corporate Lunch Buffets

Please Place Your Lunch Order At Least 24 Hours Prior To The Delivery

Black Tie Boxed Lunch - Freshly Made Sandwich Served With Chilled Soda, Salad Du Jour, A Dill Pickle And A Dessert. Individually Boxed.

\$12.95 per person (Minimum Of 8 Boxes)

“Not So Gourmet” Sandwich And Salad Buffet - An Assortment Of Sandwiches Served on a Variety of Rolls, Wraps And Freshly Baked Breads With Cheeses, Lettuce, Tomato, Pickles And Olives. Accompanied By Two Salads Du Jour, Chips, Dessert And Selected Canned Beverages. Condiments Served Separately.

\$14.95 per person (Minimum Of 8 Guests)

Please Choose From The Sandwich Options Listed Below for the Black Tie Boxed Lunch and “Not So Gourmet” Lunch:

Smoked Turkey, Roast Beef, Honey Baked Ham, Tuna Salad, Egg Salad, Chicken- Pecan Salad Or A Vegetarian Option Served On Your Choice Of Freshly Baked Honey-Wheat, Marble Rye, Bulky Roll Or A Wrap With Lettuce, Tomato, Mayonnaise, Honey Or Dijon Mustard

Gourmet Sandwich And Salad Buffet - An Assortment Of Select Gourmet Sandwiches And Wraps With Cheeses, Accompanied By Two Salad Selections, Chips, Dessert And Selected Bottled Beverages.

\$16.95 per person (Minimum Of 12 Guests) 36-Hours Notice Requested

Select Up To Three Gourmet Sandwich Options Below:

Roasted Turkey, Tomato, Bermuda Onion And Lettuce With House-Made Herb Mayonnaise, Sandwiched On Seven Grain Bread

Grilled Chicken With Pesto, Arugula And Charred Red Bell Peper personer On Sliced, Crusty French Baguette

Grilled Eggplant, Zucchini And Peper personers With Goat Cheese Balsamic Glaze And Red Onions On A Soft French Roll

Vegetable Flour Tortillas (Wraps) Spread With Herb Cream Cheese And Your Choice Of Filling: Roasted Vegetable, Turkey, Ham, Smoked Salmon Or Roast Beef, With Lettuce And Tomato

Asian Beef Wrap With Marinated Flank Steak, Pickled Ginger, Shredded Carrots, Cabbage And Assorted Bell Peper personers. With A Side Of Sweet Chili Garlic

Sauce Santa Fe Chicken Wrap With Black Olives, Black Beans, Tomatoes, Chipotle Mayonnaise, Cheddar Cheese, And Romaine

Select Two Side Salad Options:

Country Style Potato Salad, Pasta Primavera, Couscous, Black Bean And Corn Salad, Caesar, Grilled Vegetable Platter, Mixed Baby Greens With Red Onion, Goat Cheese, Pecans And Balsamic Vinaigrette

Cold Lunch And Dinner Entrees

Minimum Of 12 Guests, Maximum Of Three Selections. 36-Hours Notice Requested

Salad Entrees

Santa Fe Salad - Grilled Chicken With Black Beans, Corn And Fried Tortilla Strips In A Spicy Dressing Served With Rolls And Butter

\$15.95 per person

Black Tie Caesar - Romaine Lettuce Tossed With House-Made Dressing, Garlic Croutons And Freshly Grated Parmesan Cheese
With Your Choice Of Grilled Chicken Or Shrimp

\$17.95 per person

Mediterranean Salad - Seared Tuna, Capers, Olives, Tomatoes And Asparagus Over Mixed Greens Dressed With Potato And Red Wine Vinaigrette

\$18.95 per person

Black Tie Cobb Salad - Bacon, Tomatoes, Chives, Hard Boiled Egg, Avocado, Roquefort and Grilled Chicken Atop Romaine Lettuce Dressed with Creamy Black Tie House Dressing

\$18.95 per person

Cold Entrees

Thinly Sliced Bourbon Molasses Flank Steak - Topped With Avocado Relish and Served with Southwest Rice Salad, Caesar Salad, Rolls And Butter

\$18.95 per person

Poached Salmon - With Mango Mint Or Cucumber Dill Sauce Served With Two Side Salads, Rolls And Butter

\$17.95 per person

Thai Noodle And Asian Vegetable Stir - Fry Served with Your Choice of Beef, Chicken Or Shrimp With A Tangy Peanut Sauce

\$18.95 per person

Add Soup For \$4.00 Per Person

New England Clam Chowder

Traditional Corn Chowder

Tomato Basil

Vegetarian French Lentil

Carrot Ginger

Tuscan White Bean With Escarole And Pancetta

Yukon Gold Potato Cheddar Leek

Hearty Turkey Noodle

French Onion (Served in Individual Crocks, \$5.00 per person)

Above Luncheons Served With *Black Tie Bakes* Dessert Tray of Cookies And Brownies And Assorted Cold Bottled Beverages

Hot Lunch And Dinner Entrees

36-Hours Notice Requested

Buffet Or Plated - Minimum Of 20 Guests Total With Minimum Of 10 Guests Per Entree Selection; Plated Selections Require Service Staff Which Is Not Included In Pricing Plated Entrees Are Served With A Vegetable And Starch As Well As A Seasonal Salad And Freshly Baked Bread.

Buffet Dinners Served A Vegetable And Starch, As Well As Freshly Baked Dinner Rolls With Butter

First Course Selections

Mesclun Salad - With Goat Cheese, Roasted Peppers And Chives. Topped With Fried Leeks And Raspberry Vinaigrette **\$6.50** per person

Caesar Salad - Romaine Lettuce Tossed With House-Made Dressing, Garlic Croutons And Freshly Grated Parmesan Cheese **\$6.50** per person

Crab Cakes – Served On Mesclun Greens With Roasted Red Pepper Remoulade **\$9.50**

Wild Mushroom Tartlet – Served Over Pea Tendrils **\$7.50**

Entrée Selections

Seafood Cake - With Black Tie Remoulade Sauce And Lemon Wedges **\$21.95** per person

Grilled Sliced Flank Steak - Fennel And Pepper Crusted Flank Steak With Caramelized Onions And Herb Butter **\$22.95** per person

Grilled Boneless Pork Chop - With A Spiced Apple And Brandied Cider Cream Sauce **\$20.95** per person

Phyllo Salmon - Fresh Salmon Baked In Phyllo Topped With Tomatoes, Garlic, Kalamata Olives, White Wine And Olive Oil **\$18.95** per person

Chicken Marsala - Boneless Chicken Sautéed With Artichokes, Mushrooms, Tomatoes, Garlic, Shallots And Marsala Wine **\$18.95** per person

Eggplant Parmagiana - Grilled Eggplant, Baked With Herbed Breadcrumbs, Marinara Sauce, Fontina And Mozzarella Cheeses **\$13.95** per person

Herb Crusted Filet Mignon – Drizzled With A Horseradish Béarnaise **\$32.95** per person

Portobello Scaloppini – With Herbed Breadcrumbs, Marinara Sauce and Four Cheeses (Vegetarian) **\$17.95**

Home-Style Dishes

Black Tie Chicken Pot Pie **\$13.95** per person

Glazed Ham (1/2 Ham Serves 20)

Choose between a Cider Maple Glaze Or Wasabi Honey Mustard **\$14.95** per person

Orange And Sage Butter Roasted Boneless Turkey Breast **\$14.95** per person

Lasagna - Choose between Vegetable OR Meat Lasagna with Traditional Red Sauce **\$14.95** per person

Starch And Vegetable Choices for Buffet or Plated Entrée Selection

Vegetables

Apple-Glazed Carrots

Steamed Broccoli With Candied Almonds

Italian Medley - Zucchini, Yellow Squash And Pepper Asparagus, Sautéed With Slivered Almonds

Basil And Parmesan Stuffed Tomato

Green Beans with Black Sesame Seeds

Starches

Wild Rice Pilaf

Garlic And Cheddar Mashed Potatoes Herbs And Olive Oil

Caramelized Roasted New Potatoes With Rosemary And Shallots

Sweet Potato Mash With Ginger Butter

Orzo With Wild Mushrooms

Southwestern Sweet Potato And White Potato Gratin With

Maple Cream Herbed CousCous

Entrée Stations

Pasta Station - Fresh Linguine And Penne Pasta, Sautéed With Fresh Roma Tomato Sauce Or Vodka Cream Sauce.

Choose Up To 5 Of The Following Accompaniments:

Parmesan, Sautéed Mushrooms, Asparagus, Black Olives, Sundried Tomatoes, Artichoke Hearts, Green Onions, Garlic And Roasted Red Pepper.

Served With Caesar Salad As Well As Rustic Italian Breads With Balsamic Vinegar And Herb Infused Olive Oil for Dipping. **\$10.95** per person

Add Grilled Italian Chicken Or Sausage **\$2.95** per person

Add Sautéed Shrimp Or Blackened Scallops **\$7.95** per person

Pad Thai Station – A Traditional Thai Noodle Dish Served With Spicy Chicken And Shrimp, Tossed With Sprouts, Eggs, Peanuts, Thai Basil And Cilantro

Make Unique Custom Dishes By Choosing From Following Add Ins:

Snow Peas, Broccoli, Scallions, Bamboo Shoots, Bok Choy, Carrots, Bell Peppers And Bean Sprouts.

Served In Chinese Take-Out Boxes With Chop Sticks **\$14.95** per person

\$2.00 Increase For Gluten Free Alternatives

Fajita Station - Pan Seared Steak, Chicken, And Local Fish Served With Salsa Fresca, Zesty Corn Salsa, Sautéed Onions And Peppers, Black Beans, Shredded Jack And Cheddar Cheeses and Fresh Lime. Served A La Carte With Flour Tortillas.
\$12.95 per person

Carvery Station - Served With An Assortment of Dinner Rolls and Horseradish Sauce, Dijon Mustard, Herb Mayonnaise, And Whipped Butter
Choose Three of the Following Selections: **\$14.95** per person (*Minimum 30*)
Hickory Smoked Ham, Bourbon Mollases Tri-Tip, Oven Roasted Turkey, Marinated And Grilled Southwestern Flank Steak, Or Boneless Pork Loin Roast.

Upgraded Beef Choices: **\$23.95** per person
Beef Tenderloin, Herb Crusted Prime Rib Or Tenderloin Wellington.

Stationary Hors D'oeuvres

(Larger Portioning Always Available)

International Cheese Board - Soft, Semi Soft And Rind Cheeses Paired With Fruits, Nuts And Olives Served With Sliced Baguettes And Assorted Crackers
\$130 Serving 15-20; \$220 Serving 35-40

Garden Crudité - Assortment Of Seasonal Baby Vegetables, Grape Tomatoes, Asparagus, Carrots, Radishes, Broccoli And Cauliflower. Served With A Choice Of Dips
\$100 Serving 15-20; \$195 Serving 35-40

Mexican Dips - Blue And Yellow Corn Chips With Homemade Salsa, Guacamole, Sour Cream And Chives
\$70 Serving 15-20; \$100 Serving 35-40

Mediterranean Dips - Tabbouleh, Hummus, And Greek Olives With Pita
\$95 Serving 15-20; \$110 Serving 35-40

Baked Brie - Large Fruit And Nut Glazed Baked Brie, Wrapped And Baked in Phyllo
\$80 Serving 10-15

Grilled Vegetables - Lightly Grilled Red And Yellow Bell Peppers, Zucchini, Green Beans, Asparagus, Jicama, Carrots, Tomatoes, Eggplant, And Sugar Snap Peas. Served With Red Bell Pepper Avocado Dip
\$95 Serving 15-20; \$135 Serving 35-40)

Charcuterie Board - Prosciutto Di Parma, Italian Mortadella, Sopressata and Other Cured Meats Alongside Imported Cheeses, Served with Assorted Accoutrements including, but not limited to Roasted Peppers, Peppadew Peppers, Mixed Olives, Roman Artichokes, Caper Berries And Fresh Baked Baguettes And Whole Grain Mustard, Dried Fruit or Jam and Olive Oil
\$130 Serving 15-20; \$250 Serving 35-40

Bread Bowl with Dip - A Large Toasted Boule, Filled With Your Choice Of Dip: Spinach, Tomato And Sour Cream, Or Crab And Artichoke Dip. Served With Sliced Baguette, Crackers And Lavosh
\$100 Serving 15-20; \$195 Serving 35-40



Available For Eight Or More Guests

Sweet Endings

Assorted Petite Pastries **\$4.50**

Blueberry Cobbler **\$4.75**

Classic Strawberry Shortcake **\$4.75**

Bourbon Pecan Torte **\$5.50**

Carrot Cake With Cream Cheese Frosting **\$4.50**

Custard Filled Profiteroles With Fudge Sauce **\$5.50**

Homemade Apple Crisp With Vanilla Cream **\$6.00**

Classic Cheesecake With Raspberry Or Blueberry Fresh Fruit Topping **\$5.00**

White and Dark Chocolate Dipped Strawberries **\$1.75** Per Piece

*Add Freshly Whipped Cream **\$0.75** Per Serving*

We Also Offer Fully Licensed And Insured Bar Service!