

SIGNATURE BARS

B.LIN CATERING

MIDDLE EASTERN BAR | \$14.5

BASE: couscous, grilled pita
PROTEIN: chicken shawarma, roasted leg of lamb, falafel
TOPPINGS: pickled red onions, diced tomatoes, crumbled feta, shredded romaine, roasted garlic hummus, harissa yogurt, tahini
SIDES: cucumber dill salad

SALVADORAN TACO BAR | \$14.5

BASE: corn tortillas
PROTEIN: carnitas / al pastor / pollo (pick 2), red beans
TOPPINGS: sliced radish, curtido, lime wedges, cilantro, diced red onions, pico de gallo, sour cream, shredded cheddar
SIDES: house fried tortilla chips, salvadoran salad with lemon vinaigrette

SANDWICH & SALAD BAR | \$13

SANDWICHES: brisket sandwich / grilled chicken sandwich / italian sandwich / grilled vegetable wrap / veggie muffaletta sandwich / buttermilk fried chicken wrap / mediterranean wrap (pick 3)
SIDES: fresh cut fruit, spinach salad with balsamic vinaigrette

STIR FRY BAR | \$14

BASE: brown rice, jasmine rice
PROTEIN: lemongrass beef, ginger & garlic chicken, salt & pepper tofu
TOPPINGS: sautéed napa cabbage, broccoli, carrots, onions, celery, scallions
SAUCES: sriracha peanut sauce, tamari soy sauce, house sauce, sambal chili sauce

SOUTHWEST SALAD BAR | \$12

BASE: spinach, romaine
PROTEIN: diced chicken breast, marinated black beans
TOPPINGS: roasted corn, red onions, red peppers, cilantro, carrots, tomatoes, jalapeños, sour cream, lime wedges, shredded cheddar, cotija cheese
SAUCES: southwest vinaigrette, buttermilk ranch

FISH TACO BAR | \$15

BASE: flour tortillas
PROTEIN: beer battered cod, grilled chili lime cod, chimichurri tofu
TOPPINGS: pineapple salsa, cilantro, lime wedges, baja cabbage slaw, lime crema, sliced avocados
SIDES: cucumber watermelon salad, house fried tortilla chips & fire roasted salsa

BURRITO BAR | \$15

BURRITOS: carnitas / carne asada / chipotle chicken / black bean (all with lime cilantro rice, sautéed peppers & onions, cotija, and black beans)
TOPPINGS: sour cream, pico de gallo
SIDES: house fried tortilla chips & mexican elote dip, ensalada mexicana with baja vinaigrette

ASIAN SALAD BAR | \$13

BASE: spinach, romaine
PROTEIN: five spice chicken breast, sesame salad shrimp, pan-seared tofu
TOPPINGS: carrots, diced tomatoes, red peppers, oranges, red onions, edamame
SAUCES: ginger dressing, rice wine vinaigrette
SIDES: wonton chips & sweet chili sauce

ASIAN NOODLE BAR | \$14

BASE: vermicelli rice noodles, sweet potato noodles
PROTEIN: lemongrass beef, ginger & garlic chicken, spicy sesame tofu
TOPPINGS: sautéed napa cabbage, broccoli, mushrooms, carrots, scallions
SAUCES: sriracha peanut sauce, tamari soy sauce, house sauce, sambal chili sauce

MEDITERRANEAN BAR | \$14

BASE: basmati rice, grilled pita, romaine
PROTEIN: chicken / pork / beef souvlaki (pick 2), marinated chickpeas
TOPPINGS: chopped olives, htipiti, roasted garlic hummus, spicy feta dip
SIDES: greek salad

KOREAN TACO BAR | \$13

BASE: flour tortillas, jasmine rice
PROTEIN: beef bulgogi / chicken dak gogi / pork teji gogi (pick 2), sweet chili tofu
TOPPINGS: yuzu creme fraiche, korean slaw
SIDES: korean salad with rice wine vinaigrette

BBQ SAMMIES BAR | \$15

BASE: brioche buns
PROTEIN: pulled pork / pulled chicken / brisket (pick 2), bbq portobellos
TOPPINGS: diced red onions, dill pickles, house bbq sauce
SIDES: coleslaw, smoked gouda & cheddar mac and cheese, fresh corn salad

FAJITA BAR | \$14

BASE: flour tortillas, mexican rice
PROTEIN: chimichurri flank steak, chipotle chicken breast, black beans
TOPPINGS: sautéed peppers & onions, corn salsa, guacamole, sour cream, shredded romaine, shredded cheddar
SIDES: house fried tortillas chips & fire roasted salsa

GREENS & GRAINS BAR | \$15

BASE: roasted garlic quinoa, arugula, spinach
PROTEIN: citrus marinated chicken breast, black lentils (add roasted salmon +\$2)
TOPPINGS: hard boiled eggs, lemon roasted broccoli, red cabbage slaw, crumbled feta, pickled red onions, diced tomatoes, green peas
SAUCES: harissa yogurt, lemon garlic tahini dressing, ginger dressing

INDIAN BAR | \$14

MAINS: chicken tikka masala, pork vindaloo
SIDES: cumin rice, chana masala, palak paneer, naan
SAUCES: spicy cilantro chutney, tamarind sauce

BIG EASY BAR | \$16

MAINS: jambalaya pasta with andouille & chicken, blackened chicken
SIDES: smoky red beans, jasmine rice, sweet & sour collard greens, spicy polenta cakes, southern seasonal garden salad

greens & grains bar



A LA CARTE

HOT ITEMS

Buttermilk pancakes with whipped butter & syrup | \$3 serving
Hash browns | \$2 serving
Breakfast potatoes | \$2.5 serving
Turkey sausage | \$2 serving
Hickory smoked bacon | \$3 serving
Scrambled eggs (vegetarian) | \$2 serving
Deluxe scrambled eggs (with turkey sausage, cheese & bell peppers) | \$3 serving

ROOM TEMP ITEMS

Individual breakfast quiche with bacon & cheddar | \$3 each
Individual vegetarian breakfast quiche with spinach & mushrooms | \$3 each
Granola bars with cashews, almonds, oats, coconut & honey | \$2.5 each
Poppy's bagel bites stuffed with cream cheese (assorted flavors) | \$2 each
Hard boiled eggs | \$1 each
Sweet breakfast scones (assorted flavors) | \$2.5 each
Muffins (assorted flavors) | \$2.5 each
Fresh cut fruit | \$3.5 serving

BREAKFAST SANDWICHES

Croissant breakfast sandwich (bacon or sausage) | \$6 each
English muffin breakfast sandwich (bacon or sausage) | \$6 each
Vegetarian breakfast sandwich (croissant or english muffin) | \$6 each



BREAKFAST ITEMS

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PACKAGES

ALL AMERICAN BREAKFAST | \$12.5

MAINS: buttermilk pancakes, scrambled eggs, deluxe scrambled eggs
SIDES: hash browns, hickory smoked bacon, turkey sausage, fresh cut fruit
TOPPINGS: ketchup, hot sauce, syrup, whipped butter

BREAKFAST TACO BAR | \$10

BASE: flour tortillas
PROTEIN: chorizo / bacon / turkey sausage (pick 2), scrambled eggs
TOPPINGS: shredded cheddar, jalapeños, fire roasted salsa, sour cream
SIDES: breakfast potatoes

FRIED CHICKEN & PANCAKES | \$12

MAINS: buttermilk pancakes, southern fried chicken
TOPPINGS: roasted tomatoes & onions, whipped butter, syrup, ketchup, hot sauce
SIDES: scrambled eggs, hash browns, fresh cut fruit

CONTINENTAL BREAKFAST | \$7

Assortment of Poppy's bagel bites, mini scones, muffins, danishes, and butter croissants served with fresh cut fruit, whipped butter, and strawberry preserves

YOGURT PARFAIT BAR | \$4

Build-your-own yogurt parfait station with greek yogurt, honey, blueberries, strawberries, homemade granola, and dried cranberries

BREAKFAST PASTRIES PLATTER | \$4

Assortment of mini butter, almond, and chocolate croissants, cinnamon twists, and mini danishes

DELUXE CONTINENTAL BREAKFAST | \$9

Assortment of Poppy's bagel bites, mini scones, muffins, danishes, croissants, and sliced cranberry oatmeal bread served with fresh cut fruit, whipped butter, and strawberry preserves

HORS D'OEUVRES

INDIVIDUAL BITES

- Mini crab cakes with old bay aioli | \$1.75 each
- Bacon wrapped dates with bleu cheese sauce | \$2.50 each
- Buffalo chicken wonton with bleu cheese sauce | \$2.25 each
- Chicken empanada with avocado crema | \$2.25 each
- Beef empanada with avocado crema | \$2.25 each
- Bulgogi quesadilla with caramelized kimchi and gochujang sour cream | \$2.5 each
- Pork carnitas quesadilla with cotija and chimichurri | \$2.5 each
- Chili lime shrimp skewers with sweet chili sauce and cilantro | \$3 each
- Buttermilk fried chicken bites with remoulade | \$1.25 each
- Korean fried chicken bites with sweet and tangy gochujang glaze | \$1.25 each
- Sweet soy garlic fried chicken bites | \$1.25 each
- Jerk shrimp skewers with creamy mango dipping sauce | \$3 each
- Chicken satay skewers with sriracha peanut sauce | \$1.75 each
- Peri-peri chicken skewers with spicy red chilis and dill sauce | \$1.75 each
- Crispy crab & corn bites with roasted garlic aioli | \$2.5 each

INDIVIDUAL BITES | VEGETARIAN

- Butternut squash wontons with sage brown butter | \$2.25 each
- Mexican elote with grilled sweet corn and cotija | \$1.75 each
- Baked brie cups with blueberry compote | \$2.5 each
- Vegan garden roll with sriracha peanut sauce | \$3 each
- Wild mushroom & swiss cheese tartlets | \$2 each
- Mushroom quesadilla with chimichurri | \$2.5 each
- Roasted brussels sprout skewers with sweet chili sauce | \$1.75 each
- Caprese bites with balsamic vinegar reduction | \$2 each
- Fried potato bollywood bites with cilantro chutney | \$1.5 each
- Fajita quesadilla with sautéed peppers and avocado crema | \$2.25 each
- Vada pav slider with garam masala, cilantro and tamarind | \$2.75 each

FAMILY-STYLE PLATTERS

- Charcuterie platter with cornichons, olives, grapes & crostini | \$8 serving
- Cheese platter with cornichons, olives, grapes & crostini | \$7 serving
- Cheese & charcuterie platter with cornichons, olives, grapes & crostini | \$11 serving
- Fresh fruit platter | \$4.5 serving
- Seasonal grilled vegetable platter with dill creme fraiche | \$5 serving

Crostini bar with smoked salmon, sliced brisket, prosciutto, chive & horseradish cream cheese, roasted peppers, and pickled red onions | \$9 serving

Mediterranean spread with grilled pita, roasted garlic hummus, htipiti red pepper & feta dip, spicy feta dip, marinated olives, roasted red peppers, and grilled artichoke hearts | \$6 serving

Tortilla chips & salsas platter with pico de gallo, fire-roasted salsa, and sweet corn salsa | \$5 serving (add guacamole for \$2)



vegan garden rolls

A LA CARTE ITEMS

ENTRÉES

- Honey dijon chicken | \$7 serving
- Southern fried chicken | \$7.5 serving
- Lemon herb chicken breast | \$7 serving
- Chimichurri flank steak | \$12 serving
- Red wine braised short ribs | \$15 serving
- Dill & herb salmon | \$13 serving
- Ginger roasted salmon | \$13 serving
- Herbes de provence crusted salmon | \$13 serving
- Hearty meat lasagna | \$8 serving
- Wild mushroom vegetarian lasagna | \$8 serving
- Vegan butternut squash panang curry with rice | \$8.5 serving
- Vegetarian mushroom risotto | \$8 serving

SIDES

- Curry couscous with toasted walnuts, dried cranberries, and mint | \$3 serving
- Pesto quinoa with garlic, roasted red peppers, and artichokes | \$3.75 serving
- Fresh cut seasonal fruit | \$3.5 serving
- Orzo salad with tomatoes, cucumbers, and olives | \$3.75 serving
- Smoked gouda & cheddar mac and cheese | \$3.75 serving
- Caprese penne with fresh mozzarella and roasted tomatoes | \$4 serving
- Roasted garlic mashed potatoes | \$3 serving
- Roasted potatoes with parmesan, black pepper, and truffle oil | \$3 serving
- Fresh dinner rolls with herb butter | \$2 serving
- Cornbread with honey butter | \$3.5 serving
- Mixed roasted seasonal vegetables | \$3.5 serving
- Lemon roasted brussels sprouts with parmesan cheese | \$3.5 serving
- Grilled asparagus with herb butter and capers | \$3.5 serving
- Sautéed green beans with onion and garlic | \$3.5 serving
- Sweet & spicy honey chipotle carrots | \$3 serving
- Garlic roasted broccoli | \$3.5 serving
- Jasmine rice | \$2.5 serving
- Brown rice | \$2.5 serving

SOUPS & SALADS

- Seasonal garden salad with housemade croutons and balsamic | \$3.5 serving
- Spinach salad with goat cheese, walnuts, cranberries and balsamic | \$3.5 serving
- Strawberry & kale salad with feta, almonds, and lemon vinaigrette | \$4 serving
- Caesar salad with housemade croutons and parmesan | \$3.75 serving
- Bleu cheese & pear salad with lemon vinaigrette | \$4 serving
- Fried goat cheese & arugula salad with red wine vinaigrette | \$4.5 serving
- Vegan curried carrot soup with coconut milk and chipotle quinoa | \$4.5 serving
- Vegetarian tomato bisque with roasted tomatoes and cream | \$4.5 serving

HORS D'OEUVRES & A LA CARTE

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BEVERAGES

CANNED & BOTTLED BEVERAGES

- Individual bottled water 500ml | \$1.25 each
- Mini bottled waters 8 oz | \$1 each
- Individual bottled san pellegrino sparkling water 500ml | \$1.5 each
- Assorted canned sodas (coke, diet coke, sprite, ginger ale) | \$1.25 each
- La croix canned sparkling water (assorted flavors) | \$2 each
- San pellegrino canned sparkling juices (assorted flavors) | \$2 each
- Bottled apple juice | \$1.75 each
- Bottled cranberry juice | \$1.75 each
- Bottled orange juice | \$1.75 each
- Bottled iced sweet tea (assorted flavors) | \$2.75 each
- Bottled lemonade | \$2.75 each

COFFEE & TEA

- Regular coffee 96 oz box (serves 7-8 people) | \$24 per box
- Decaf coffee 96 oz box (serves 7-8 people) | \$24 per box
- Hot water 96 oz box with assorted tea bags (serves 7-8 people) | \$20 per box
- * All options include creamer, sugar, equal, and disposable coffee cups

ICE

- Disposable ice bucket with 5 lbs of ice & disposable ice scoop | \$5 each

DISPOSABLES

PACKAGES

- Standard disposables set (includes eco-friendly paper plate, eco paper napkin, and plastic utensils) | \$0.50 per set
- Elegant disposables set (includes 10" square clear plastic plate, linen feel disposable dinner napkin, and silver plated plastic flatware) | \$1.50 per set

DISPOSABLE CHAFING SETS

- Chafing sets are recommended for delivery orders with hot menu items that will be enjoyed more than 30 minutes after the delivery time | \$15 per set

EXTRAS

- Eco disposable cocktail plates 6" square | \$0.15 each
- Elegant disposable cocktail plates, clear plastic 6" square | \$0.50 each
- Plastic disposable tumbler cups | \$0.15 each

DESSERTS

A LA CARTE

- Double chocolate brownies | \$1.25 full-size | \$0.75 mini
- Sea salt & dark chocolate chip cookies | \$1.25 full-size | \$0.75 mini
- Lemon sugar cookies | \$1.25 full-size | \$0.75 mini
- Snickerdoodles | \$1.25 full-size | \$0.75 mini
- Baklava bites | \$2.25 mini
- Chocolate mousse shooters | \$1.75 each
- Key lime shooters | \$2 each
- Lemon mousse shooters | \$2 each
- Strawberry shortcake shooters | \$3 each
- White chocolate peppermint shooters | \$2.5 each

TRAYS & PLATTERS

- Assorted house-baked cookie tray
 - | \$22 (20 pieces)
 - | \$55 (50 pieces)
 - | \$85 (80 pieces)
- Assorted mini house-baked cookie tray
 - | \$20 (30 pieces)
 - | \$30 (50 pieces)
 - | \$50 (80 pieces)
- Assorted house-baked cookies & dessert tray
 - | \$22 (20 pieces)
 - | \$55 (50 pieces)
 - | \$85 (80 pieces)
- Assorted mini house-baked cookies & mini dessert tray
 - | \$20 (30 pieces)
 - | \$30 (50 pieces)
 - | \$85 (80 pieces)

DELIVERY

- Delivery & set up fees are charged per order and vary based on delivery location and order size. Fees start at \$45 per delivery.

DESSERTS, DRINKS & DISPOSABLES

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