

615-944-3462 baconandcaviar@gmail.com	Bacon & Caviar Gourmet Catering	2702 Nolensville Pike Nashville 37211
~ Cocktail Parties ~		
How Does It Work?		
<div><div>- what is this menu for?</div><div>- cocktail parties, weddings, celebrations, special occasions</div></div> <div><div>- minimum per order?</div><div>- \$500.00, unless specified otherwise</div></div> <div><div>- when is this menu available?</div><div>- many items are available year round</div></div> <div><div>- how do I order?</div><div>- seasonal highlights offered during specific months</div></div> <div><div>- serving pieces?</div><div>- menu items are not priced separately</div></div> <div><div>- dishes, silverware, glasses?</div><div>- send us a "wish list" of what interests you (baconandcaviar@gmail.com)</div></div> <div><div>- what else do I need?</div><div>- include # of guests, start &amp; end times, location, desired budget</div></div> <div><div></div><div>- include type of service desired (passed, buffet, stations, etc.)</div></div> <div><div></div><div>- we will respond w a quote priced "per person"</div></div> <div><div></div><div>- included in price</div></div> <div><div></div><div>- not included, but we can offer rental company referrals</div></div> <div><div></div><div>- waitstaff, bartending available &amp; priced separately</div></div>		
Heavy Hors D'oeuvres:		
"Bacon"	"Caviar"	
<div><div>- candied bacon</div><div><i>brown sugar, pecans, BBQ rub</i></div></div> <div><div>- hot chicken &amp; waffle canape</div><div><i>cornbread, dill pickle, honey</i></div></div> <div><div>- shrimp in a blanket</div><div><i>hickory-smoked, bacon, sweet heat</i></div></div> <div><div>- cornbread BLT</div><div><i>bacon, tomato, pesto, cotija</i></div></div> <div><div>- bbq slider</div><div><i>pulled pork, sweet heat, spicy pickle</i></div></div> <div><div>- pig in a blanket</div><div><i>andouille, pastry, Carolina mustard</i></div></div>	<div><div>- tacos de camarones bebe</div><div><i>grilled shrimp, guacamole, salsa roja</i></div></div> <div><div>- brisket wellington slider</div><div><i>smoked brisket, mushroom, dijon, pastry</i></div></div> <div><div>- crab cake bites</div><div><i>avocado, pineapple-jalapeno salas</i></div></div> <div><div>- hot chicken bahn mi</div><div><i>firecracker slaw, Thai sweet chili</i></div></div> <div><div>- "nashville goes to paris" grilled cheese</div><div><i>croissant, brie, country ham, peach jam</i></div></div> <div><div>- brussels Caesar</div><div><i>roasted brussels, parmesan crisp</i></div></div>	
Platters:		
<div><div>- creole shrimp cocktail</div><div><i>grilled shrimp, cocktail &amp; white BBQ sauce</i></div></div> <div><div>- smokehouse charcuterie</div><div><i>Southern variety of meats, cheeses, olives</i></div></div> <div><div>- anti pasti &amp; mezza</div><div><i>Italian variety of meats, cheeses, olives</i></div></div>	<div><div>- smoked salmon, bourbon-sweet chili glaze</div><div><i>Lemon, red onion, white BBQ sauce</i></div></div> <div><div>- cheese, seasonal fruit, crackers (v)</div><div><i>smoked gouda, cranberry cheddar, gorgonzola</i></div></div> <div><div>- roasted vegetables (v)</div><div><i>roasted seasonal veggies, white BBQ sauce</i></div></div>	

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~ Seasonal Appetizers ~				
Suggestions for Winter: (dec-feb)		Suggestions for Spring: (mar-may)		
<ul style="list-style-type: none"><li>- cranberry &amp; brie (v) <i>baby croissant, walnut, honey</i></li><li>- drunken mushroom bruschetta (v) <i>roasted garlic, parmesan, grilled pita</i></li><li>- mini muffaletta <i>French Quarter in one bite...</i></li><li>- cornbread po' boy <i>spicy fried shrimp, tomato, remoulade</i></li><li>- buffalo cauliflower bruschetta <i>roasted cauliflower, gorgonzola</i></li><li>- flatbread: <i>mushroom, red onion, gorgonzola</i></li><li>- hot dips: <i>shrimp, artichoke, parmesan</i> <i>french onion, roasted garlic</i> <i>chorizo queso fundido</i></li></ul>		<ul style="list-style-type: none"><li>- strawberry bruschetta <i>basil, feta, red onion, grilled pita</i></li><li>- the "Steeplechase" <i>country ham, horseradish, peach jam</i></li><li>- pepper jelly shrimp <i>grilled shrimp, sweet chili cream cheese</i></li><li>- pecan chicken wrap <i>roasted chicken, red grapes, pecans</i></li><li>- spring chicken deviled egg <i>roasted asparagus, gorgonzola</i></li><li>- flatbread: <i>squash, zucchini, red pepper</i></li><li>- hot dips: <i>artichoke, parmesan, red pepper</i></li><li>- cold dips: <i>B&amp;C homemade pimento cheese</i></li></ul>		
Suggestions for Summer: (jun-aug)		Suggestions for Fall: (sep-nov)		
<ul style="list-style-type: none"><li>- summer peach bruschetta <i>fresh peach, feta, red onion, basil</i></li><li>- tacos verde <i>smoked chicken, salsa verde crème</i></li><li>- 4th of July slider <i>old school beef burger, bite size</i></li><li>- "the chicken &amp; the egg" <i>deviled egg, hot chicken, buffalo sauce</i></li><li>- gazpacho shooter <i>tomato, cucumber, garlic, Lime, cilantro</i></li><li>- flatbread: <i>sangria tomato, fresh mozzarella, basil</i></li><li>- cold dips: <i>summer succotash pico</i> <i>watermelon salsa, feta, red onion</i> <i>blackeye pea hummus</i></li></ul>		<ul style="list-style-type: none"><li>- hickory jalapenos <i>bacon, tabasco cream cheese</i></li><li>- bacon-wrapped sausage balls <i>Carolina mustard sauce for dipping</i></li><li>- bourbon-sweet chili chicken wings <i>smoked &amp; fried, white BBQ sauce</i></li><li>- brisket slider <i>smoked brisket, pickle, sweet heat</i></li><li>- smoked turkey wraps <i>cranberry, greens, pepperjack</i></li><li>- flatbread: <i>apple, bacon, red onion, gorgonzola</i></li><li>- hot dips: <i>roasted corn queso, green chili</i></li><li>- cold dips: <i>salsas roja &amp; verde, tortilla chips</i></li></ul>		