



bold

The Catering Experience

In house caterings: bold is available for in house catering events 7 days a week. Caterings or private events Monday-Thursday during dinner hours (4pm-10pm) include the use of the entire restaurant and bar. Monday-Thursday use is \$500 room fee, and a 10% deposit is required to hold your date. Caterings or private events on Saturdays can be booked for time slots of 11am-2pm or 12pm-3pm and includes the use of the entire restaurant and bar. Saturday use is \$200 room fee and a minimum of 20 people and \$11.00pp spent on food /beverage and a 10% deposit is required to hold your date. Caterings or private events on Sunday require a \$500 room charge and include the use of the entire restaurant and bar. A 10% deposit is required to hold your date.

Out of house caterings: bold caters out of house also for breakfast, lunch, and dinner. Out of house caterings are done for a minimum of 15 people and require a 10% deposit to secure your date.

Tapas: (small plates)

Hot:

Grilled vegetable kabobs (peppers, zucchini, yellow squash, mushrooms, red wine vinaigrette) \$2.25pp

Shrimp and pineapple kabobs with lemon teriyaki glaze \$2.75pp

Chicken teriyaki kabobs (chicken, pepper, zucchini, red onion) \$2.35pp

Hot crab dip with grilled pita and gourmet crackers \$2.50pp

Spinach and artichoke dip with grilled pita and gourmet crackers \$2.25

Swedish meatballs lingonberry sauce \$2.25pp

Flank steak crostini with chimichurri sauce and Vidalia onion relish \$2.35pp

Butternut Squash, Lemon Ricotta, sage crostini \$1.85pp

Beef sirloin carving station with horseradish cream sauce and rolls \$4.75pp

Fresh pasta station with 2 different sauces \$3.65pp

Barbequed chicken quesadillas with grilled tomato salsa and buttermilk dressing \$2.35pp

Crab and gruyere nachos with charred tomato salsa \$2.55pp

Artichoke puff pastry bites with goat cheese and caramelized garlic \$2.35pp

Mini crab cakes with honey jalapeno sauce and tomato-balsamic salsa \$3.30pp

Mini fish cakes with caper parsley sauce \$2.35pp

Acorn squash and black bean empanadas \$1.75pp

Cold:

fresh fruit display with honey-mint-yogurt sauce \$1.75pp

Fresh vegetable display with ranch dipping sauce \$1.75pp

Fresh fruit kebabs with vanilla mint sauce \$1.80pp

Imported and domestic cheese board with gourmet crackers \$1.85pp

Cilantro chickpea dip with toasted pita and baby carrots \$1.75pp

Wasabi lime crab salad in cucumber cups \$2.65pp

Shrimp cocktail with cocktail sauce and lemons \$3.25pp

Spinach and yogurt dip with caramelized onions, toasted pita, and crackers \$1.75pp

Shooters and Single Plated Items: (market price)

Hamachi sashimi on Himalayan salt blocks with micro greens and sweet chili sauce

Mango white fish ceviche in Asian spoons

Oyster and lobster shooters with smoked chili-vodka cocktail sauce

Lobster-avocado cocktail with watercress and tarragon

Crab and coconut cocktail with mango, endive, and radicchio

Red pepper crab cakes with red cabbage slaw and basil vinaigrette

Seared sesame tuna with sweet soy and chili dressing with granny apple slaw

Golden corn Johnny cakes with bbq duck and cranberry butter

Smoked-salmon and cucumber rolls with chives and horseradish

Salads and Such

Basic salads

Mixed green salad with garlic croutons, cucumbers, tomatoes, and grilled onions

(ranch, blue cheese, Italian, balsamic vinaigrette)

Caesar salad with romaine lettuce, garlic croutons, shredded parmesan, and roasted garlic vinaigrette

Creamy American style potato salad

Potato salad with basil, black pepper, and scallions

Yukon gold potato salad with chiles, cilantro, and toasted cumin

Pasta salad with mozzarella, tomatoes, and olives

Specialty salads

Tangerine, watercress, and blue cheese salad with orange vinaigrette

Watercress, orange, red onion, and spiced walnut salad with citrus vinaigrette

Spinach, bacon, and mushroom salad with balsamic vinaigrette

Spinach salad with pears, cranberries, red onion, and toasted almonds

Caramelized apple salad with blue cheese, granny smith apples, candied walnuts, and spiced orange vinaigrette

Potato salad with bacon, rosemary, and lemon

Grilled vegetable pasta salad with parsley vinaigrette

Big Bites (racion)

Chicken:

Garlic and basil marinated chicken with grilled balsamic peaches

Jamaican rum chicken with pineapple salsa

Pan seared chicken marsala with mushrooms

Chicken piccata with capers, parsley, white wine, fresh lemons, and mushrooms

Herbed balsamic chicken with blue cheese

Chicken breast with shitake mushrooms, tomatoes, and scallions

Sautéed chicken breast with pear, bell pepper, and cilantro salsa

Spice rubbed chicken breast with lemon-shallot sauce

Jerk rubbed chicken breast with mango-cilantro salsa and barbequed red onions

Fins and Shells: (market price)

Red chile rubbed salmon with toasted corn vinaigrette

Grilled salmon with lemon aide beurre blanc

Grilled orange cumin mahi mahi

Pepper grilled tuna with parsley garlic butter

Beef and Pork:

Peppered steak with Dijon sauce

Argentinian beef with chimichurri sauce

Roast beef with port rosemary sauce

Black pepper and molasses glazed beef tenderloin (mrkt price)

Pepper crusted filet mignon with blue cheese butter (mrkt price)

Thyme and garlic marinated steak with mushroom red wine sauce

Grilled pork chops with grilled peaches and molasses rum barbeque sauce

Gorgonzola and spinach pork roulade with Asian pear relish

Root beer glazed pork chops with 5 spice apple chutney

Cumin crusted pork chop with chipotle peach salsa

Sides

Poblano, corn, potato gratin

Roasted sweet potatoes, potatoes, and sage

Roasted garlic mashed potatoes

Potato wedges with cilantro-lime sauce

Red skin potatoes with shredded cheese, smoked bacon, and chopped parsley

Roasted potatoes bacon, onions, and sage

Garlic-paprika roasted potatoes

Cumin herb rice pilaf

Spanish rice (tomato, green pepper, cumin)

Orzo and grilled vegetable rice pilaf

Rice pilaf with spinach and caramelized onions

Fresh vegetable medley

Green beans with toasted almonds

Broccoli and cauliflower gratin with mustard cheese streusel

Green beans with caramelized shallots

Green beans with house cured bacon

Breakfast

LIGHT FAIR \$7.25pp

Mixed fresh fruit salad

Assorted pastries (muffins, Danish, mixed breakfast breads)

Orange juice

Coffee

FRESH BEGINNINGS \$9.25pp

Mixed fresh fruit salad

Yogurt parfaits

Scrambled eggs

Fried potatoes with peppers and onions

Smoked bacon or country sausage

Orange juice

STARTING THE DAY RIGHT \$10.45

Mixed fresh fruit salad

Assorted pastries (muffins, Danish, mixed breakfast breads)

Yogurt parfaits

Scrambled eggs

Fried potatoes with peppers and onions

Smoked bacon or country sausage

Orange juice

ALL THE FIXN'S \$11.35pp

Mixed fresh fruit salad

Assorted pastries (muffins, Danish, mixed breakfast breads)

Yogurt parfaits

Scrambled eggs

Blueberry baked French toast

Fried potatoes with peppers and onions

Smoked bacon or country sausage

Orange juice

coffee

SANDWICH BOARD

(\$9pp includes choice of 3 different sandwiches and 1 basic salad choice)

Smoked turkey sandwich with blue cheese, red onions, and arugula mayonnaise

5 spice chicken salad sandwich with cranberries and walnuts in pita bread

Beef brisket sandwich with balsamic onions, lemon-basil mayonnaise, arugula

Turkey sandwich with cranberry sauce, blue cheese butter, and arugula

Roasted turkey sandwich with bacon, onion relish, and aioli

Pepper crusted beef, bacon, and arugula sandwich with horseradish mustard

Tarragon shallot egg salad sandwiches on rye bread

Curried chicken wraps with mango chutney and cashews

Lemon roasted chicken salad wrap with dried cranberries, walnuts, and water chestnuts

Thai chicken wrap with spicy peanut sauce and basil cucumber slaw

Ham, swiss and apple wrap with yogurt dill sauce

