

Seasonal Selections

b*smiths gourmet catering offers seasonal cuisine featuring fruits and vegetables from local farms and markets. We work closely with you to design a menu that fits your event, your style and your budget. Below are examples of our plated dinner menus ranging from \$75-125 per person. All include beer and wine; hard liquor is additional.

Spring

Riesling soaked artichoke salad / tapenade vinaigrette
Seared diver scallops / thyme scented English peas
Valrona chocolate soufflé / mango syrup
Assorted artisan breads
Wine / beer

Summer

Heirloom jersey tomato salad / balsamic marinated Reggiano
Butter poached Maine lobster / charred summer corn hash
Bourbon soaked strawberry shortcake / pistachio gelato
Assorted artisan breads
Wine / beer

Fall

Butternut squash bisque / pumpkin spiced crouton
Porcini crusted filet of beef / roasted garlic whipped potatoes
Classic French apple tart tartin / cinnamon gelato
Assorted artisan breads
Wine / beer

Winter

Golden beet salad / Montrachet crouton / honey rosemary vinaigrette
Halibut plancha/French lentils / garlic jus
Orange ginger crème brûlée / coconut crisps
Assorted artisan breads
Wine / beer

