

DINNER COLLECTION



Award – Winning Catering Since 1990
Inspired Creative Cuisine
Bar Packages
Rentals & More

B + B INC.

CATERING & EVENT PLANNING

We Make Food Taste Great!

697 Bethel Baptist Road
Spring Lake, NC 28390

Phone: 910-497-8228
E-mail: bb@bnbcatering.com
bnbcatering.com

**Passionately
perfecting life's
celebrations with 3
delicious options:**

35.00 Classic Sit-Down Dinner

40.00 Select Sit-Down Dinner

45.00 Reserve Sit-Down Dinner

Visit bnbcatering.com to view additional menu styles and connect with a Special Event Planner.

50 person minimum, plus applicable North Carolina sales tax and service charge.

All dinners include:

- Hand Passed Hors d 'Oeuvre (select three)
- Plated Service
- Choice of S/App
- Artisan Bread
- Entrees (select two)
- Starch (select one)
- Chef's Selection
Farmer's Market Vegetable
- Water & Sweet Tea with Lemon
- China, Flatware, Glassware
- Service staff

**Additional services and
enhancements available**

Planned with Precision

Throughout the planning process, you will work with a dedicated Special Event Planner to guide you through menu selection and all event logistics. We don't just sell food, we sell peace of mind. We have over thirty years of experience perfecting events from start to finish so that you can enjoy your function and leave all the details to us.

1. **Schedule your consultation** to receive assistance with menu creation, customizable bar packages, finalize your venue booking and event planning elements.
2. Sign contract and submit **retainer** to reserve your date.
3. When BEO is 90% complete, remit remainder of **50% deposit**.
4. **30 days** prior to the function, finalize all event details and logistics, enhancements and service arrangements so that BEO is complete with the exception of minor changes. Remit remainder of **venue fee**.
5. **7 days** prior to the function, final guest count is due. Guest count can be raised inside of 7 days but cannot be lowered.
6. Submit payment in full **4 days** prior to event.



B&B's offices are located in a 1940's general store in Anderson Creek, NC



Hand Passed Hors d'Oeuvre

Included with each menu, select three

- Ask About Our Chef's Special
- Bacon Crisps
- McCormick Farms Sous Vide Wellington Bites
- Brabon Potatoes
- Bacon Wrapped Scallops
- Izzy's Crab Cakes with Old Bay Aioli
- Kubota Pork Potstickers with Sriracha Mayo & Sassy Sauce
- Local Tomato Bruschetta with Fresh Mozzarella
- Grilled Artichoke Hearts, Goat Cheese, Red Pepper, Micro Green Flatbread Pizza

Dessert

Dessert can be paired with any menu for an additional 4.00 per person

- Chef's Special — fresh seasonal fruits
- Warm Vanilla Crème Brûlée with Berries & Caramelized Sugar
- Chocolate Ganache Bomb
- Encapsulated Poached Pear with White Chocolate & Berries
- Bourbon Street Pecan Pie with Caramel Sauce

Grazin' Station

The grazin' station can be paired with the Select or Reserve menus

Charcuterie

- four varieties of imported butcher style meats
- three local and imported cheeses

Accoutrements

- fresh fruits ▪ fig jam ▪ mixed marinated olives
- homemade pickles ▪ grilled flatbread ▪ crostini

Hearty Dips

- cast iron spinach & artichoke dip
- Ritz cracker hot pimento cheese dip

Bits of B&B Station

A Bits of B&B station can be paired with the Select or Reserve menus. Please ask your Special Event Planner for Bits of B&B station offerings.

Bar Packages

All bar setups include stemware, bar table and linen. Quoted for 4 hours, additional hours will result in additional fees.

Bar Setup	Bartender
100.00	110.00

Craft and Specialty Drinks

Starting at 4.50 per person

Beer & Wine Bar

15.00 per person

Full Liquor, Beer & Wine Bar

24.00 per person

100 people per bar/bartender, plus 22.9% service charge and applicable NC sales tax.

Classic Dinner 35.00 per person

Beautifully appointed dinner with choice of hand passed hors d'Oeuvre, S/App, artisan bread, two entrees, one starch, one vegetable, water & sweet tea with lemon and service staff

Hand Passed Hors d'Oeuvre - select three

S/App - select one

Baby Romaine • grilled local vegetables • oven roasted tomato • torched feta Caesar dressing
Peppered Beef Carpaccio • arugula • caramelized onions • fried capers • shaved parmesan • olive oil
B&W Sesame Ahi Tuna • microgreens in herbed olive oil • sweaty yum yum vegetables • wasabi • soy mist
Blackened Duck Breast • bulgur wheat • smoked beets • mae ploy • micro greens
California • mesclun • pear or strawberry • candied pecans • blueberry goat cheese • balsamic dressing
Tri-Color Heirloom Orzo • micro greens • smoked beets • shaved parmesan
Mixed-Up Caprese • heirloom tomato • fresh mozzarella • basil • mesclun • olive oil balsamic drizzle

Fresh Artisan Bread served with Land O'Lakes Butter

Flatbread • Naan • Crusted French • Herbed Ciabatta

Dual Entrée - select two

Blackened, Baked or Grilled Salmon
sautéed kale • Dijon dill cream

B&W Sesame Seed Coated Tuna Steak
wasabi vinaigrette • yum yum

Crab Cakes
Old Bay aioli

Tender Sliced Flank
heirloom chimichurri

Sous Vide Tournedos Medallions
peppercorn Espanola

24 Hour Roasted Short Ribs
garlic Espanola

Stuffed Airline Chicken Breast
feta • tomato • spinach • roasted red pepper cream

Airline Chicken Breast
honey • garlic • brown sugar • butter • bourbon

Izzy's Chicken Cordon Bleu
béarnaise sauce

Chicken Marsala

Chicken Cupcake
sundried tomato • mozzarella • pomodori sauce

Roticerized Pork Loin
filet cut • spinach • caper burre blanc

Marinated Pork Tenderloin
grilled peaches • pan drizzle

Bone-In Pork Chop
cornbread & apple stuffed • natural pan gravy

Starch - select one

Panko-Crusted Potato Croquettes

Garlic & Rosemary New Potatoes

Twice Baked Potatoes

Organic Jewel Blend

Kansas City Rice

Vegetable - Chef's Selection

Local Seasonal Farmer's Market



Select Dinner 40.00 per person

Beautifully appointed dinner with choice of hand passed hors d 'Oeuvre, grazin' station or Bits of B&B station, S/App, artisan bread, two entrees, two sides, water & sweet tea with lemon and service staff

Hand Passed Hors d 'Oeuvre - select three

Grazin' Station or Bits of B&B Station - select one

S/App - select one

Baby Romaine • grilled local vegetables • oven roasted tomato • torched feta Caesar dressing

Peppered Beef Carpaccio • arugula • caramelized onions • fried capers • shaved parmesan • olive oil

B&W Sesame Ahi Tuna • microgreens in herbed olive oil • sweaty yum yum vegetables • wasabi • soy mist

Blackened Duck Breast • bulgur wheat • smoked beets • mae ploy • micro greens

California • mesclun • pear or strawberry • candied pecans • blueberry goat cheese • balsamic dressing

Tri-Color Heirloom Orzo • micro greens • smoked beets • shaved parmesan

Mixed-Up Caprese • heirloom tomato • fresh mozzarella • basil • mesclun • olive oil balsamic drizzle

Fresh Artisan Bread served with Land O'Lakes Butter

Flatbread • Naan • Crusted French • Herbed Ciabatta

Dual Entrée - select two

Blackened, Baked or Grilled Salmon

sautéed kale • Dijon dill cream

B&W Sesame Seed Coated Tuna Steak

wasabi vinaigrette • yum yum

Crab Cakes

Old Bay aioli

Tender Sliced Flank

heirloom chimichurri

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grilled peaches • pan drizzle

Bone-In Pork Chop

cornbread & apple stuffed • natural pan gravy

Starch - select one

Panko-Crusted Potato Croquettes

Garlic & Rosemary New Potatoes

Twice Baked Potatoes

Organic Jewel Blend

Kansas City Rice

Vegetable - Chef's Selection

Local Seasonal Farmer's Market



Reserve Dinner 45.00 per person

Beautifully appointed dinner with choice of hand passed hors d'Oeuvre, grazin' station and Bits of B&B station, S/App, artisan bread, two entrees, two sides, water & sweet tea with lemon and service staff

Hand Passed Hors d'Oeuvre - select three

Grazin' Station and Bits of B&B Station

S/App - select one

- Baby Romaine • grilled local vegetables • oven roasted tomato • torched feta Caesar dressing
- Peppered Beef Carpaccio • arugula • caramelized onions • fried capers • shaved parmesan • olive oil
- B&W Sesame Ahi Tuna • microgreens in herbed olive oil • sweaty yum yum vegetables • wasabi • soy mist
- Blackened Duck Breast • bulgur wheat • smoked beets • mae ploy • micro greens
- California • mesclun • pear or strawberry • candied pecans • blueberry goat cheese • balsamic dressing
- Tri-Color Heirloom Orzo • micro greens • smoked beets • shaved parmesan
- Mixed-Up Caprese • heirloom tomato • fresh mozzarella • basil • mesclun • olive oil balsamic drizzle

Fresh Artisan Bread served with Land O'Lakes Butter

Flatbread • Naan • Crusted French • Herbed Ciabatta

Dual Entrée - select two

- Blackened, Baked or Grilled Salmon
sautéed kale • Dijon dill cream
- B&W Sesame Seed Coated Tuna Steak
wasabi vinaigrette • yum yum
- Crab Cakes
Old Bay aioli
- Tender Sliced Flank
heirloom chimichurri
- Sous Vide Tournedos Medallions
peppercorn Espanola
- 24 Hour Roasted Short Ribs
garlic Espanola
- Stuffed Airline Chicken Breast
feta • tomato • spinach • roasted red pepper cream
- Airline Chicken Breast
honey • garlic • brown sugar • butter • bourbon
- Izzy's Chicken Cordon Bleu
béarnaise sauce
- Chicken Marsala
- Chicken Cupcake
sundried tomato • mozzarella • pomodori sauce
- Roticerized Pork Loin
filet cut • spinach • caper burre blanc
- Marinated Pork Tenderloin
grilled peaches • pan drizzle
- Bone-In Pork Chop
cornbread & apple stuffed • natural pan gravy

Starch - select one

- Panko-Crusted Potato Croquettes
- Garlic & Rosemary New Potatoes
- Twice Baked Potatoes
- Organic Jewel Blend
- Kansas City Rice

Vegetable - Chef's Selection

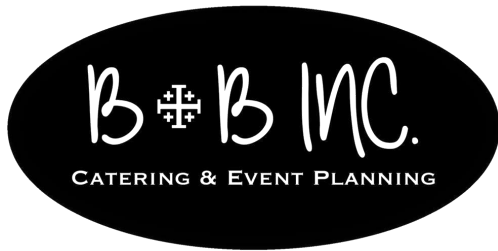
Local Seasonal Farmer's Market



SERVICE & MENU ENHANCEMENTS

- Guest Table and Chair Rental
- Guest Table Linen
- Side Coffee and Beverage Service Table
- Specialty Craft Cocktails and Wine Pairings
- Chef-Attended Action Stations
- Custom Dessert Stations
- Dance Floors & Lighting
- DJ Services, Photo Booths
- Floral
- Transportation
- Photography/Videography

To view additional menu styles, learn about our custom menu options and connect with a special event planner visit www.bnbcatering.com



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Budget Calculator

	price per person	x	number of guests	= \$
Food	_____	x	_____	= \$ _____
Bar Package	_____	x	_____	= \$ _____
Bar Setup	100	x	_____	= \$ _____
Service Charge	22.9%	x	Food & Bev	= \$ _____
Bartender	110	x	_____	= \$ _____
Enhancements	_____	x	_____	= \$ _____
Enhancements	_____	x	_____	= \$ _____
Sales Tax	_____	x	_____	= \$ _____
Estimated Total				\$ _____

