

PASSED, PLATTERED & STATIONS



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:**

30.00 Classic Reception

35.00 Select Reception

40.00 Reserve Reception

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 receptions include:

- B&B Signature Water
- China, Flatware
- 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



Fantastic Finishes

*Can be paired with any menu
for an additional 3.00 per person*

- Ask About Our Chef's Special
- Seasonal Fresh Fruits
 - peaches ▪ blueberries ▪ strawberries
 - watermelon ▪ apples
- Chocolate Ganache Bombs
- Sea Salt Caramel Chocolate Shortbread

Sweet & Salty Snacks

*Can be paired with any menu
for an additional 2.50 per person*

- Cajun Salted Cashews
- Candied Pecans
- Bacon Crack

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 Reception from 30.00 per person

Hand Passed - choose three

Ask about our Chef's Special

Bacon Crisps

McCormick Farms Sous Vide Wellington Bites

Brabon Potatoes

Bacon Wrapped Scallops

Izzy's Crab Cakes ▪ Old Bay aioli

Kubota Pork Pot Stickers ▪ sriracha mayo ▪ sassy sauce

Local Tomato Bruschetta ▪ fresh mozzarella

Flatbread Pizza ▪ grilled artichoke hearts ▪ goat cheese ▪ red pepper ▪ micro green

Platters - choose four

Ask about our Chef's Special

Izzy's Oysters or Mussels Rockefeller ▪ hollandaise

Crab Quesadilla ▪ roasted corn ▪ house sundried tomato ▪ Old Bay spreadable brie

Old Bay Brined Shrimp Kabobs

Filet & Fennel Portabella Kabobs

Teriyaki Pork Lollipops

Majesty Baby Back Rib Pile ▪ sweet & sassy sauce

Elizabeth's Chicken Satay

Elizabeth's Egg Rolls ▪ beef & veggie ▪ soy pipette

Home Grown Pimento Cheese ▪ grilled flatbread ▪ grapes

Cajun Duck ▪ caramelized onions ▪ smoked beets ▪ mae ploy ▪ chives

Grilled Vegetables ▪ olive oil ▪ sea salt ▪ cracker pepper

Dark Rum Soaked Grilled Pineapple ▪ vanilla mascarpone cheese



Small Plate Stations - choose one

Ask about our Chef's Special

Short Ribs ▪ Red Skinned Mashed Potatoes ▪ Dejour

Grilled Vegetable ▪ Garlic Pepper Sauce

Izzy's Fried Chicken Cordon Bleu ▪ Golden

Jewel Blend ▪ Sautéed Green Beans ▪ Béarnaise Sauce

Sous Vide Risotto Bar

▪ mushrooms ▪ sautéed spinach ▪ caramelized onions

▪ parmesan cheese - choose one protein

▪ pesto brined chicken ▪ marinated beef tenderloin

▪ teriyaki pork slices

B&W Sesame Ahi Tuna ▪ Micro Greens ▪ Arugula

▪ Herbed Olive Oil ▪ Sweaty Vegetables ▪ Yum Yum

▪ Wasabi ▪ Soy Mist

Wood Smoked Salmon ▪ Golden Jewel Blend ▪

Grilled Asparagus ▪ Cheese Béchamel

Shrimp & Stone Grits ▪ Tasso ▪ Bacon Roasted

Brussels Sprouts

Select Reception from 35.00 per person

Hand Passed - choose three

Ask about our Chef's Special

Bacon Crisps

McCormick Farms Sous Vide Wellington Bites

Brabon Potatoes

Bacon Wrapped Scallops

Izzy's Crab Cakes ▪ Old Bay aioli

Kubota Pork Pot Stickers ▪ sriracha mayo ▪ sassy sauce

Local Tomato Bruschetta ▪ fresh mozzarella

Flatbread Pizza ▪ grilled artichoke hearts ▪ goat cheese ▪ red pepper ▪ micro greens

Platters - choose four

Ask about our Chef's Special

Izzy's Oysters or Mussels Rockefeller ▪ hollandaise

Crab Quesadilla ▪ roasted corn ▪ house sundried tomato ▪ Old Bay spreadable brie

Old Bay Brined Shrimp Kabobs

Filet & Fennel Portabella Kabobs

Teriyaki Pork Lollipops

Majesty Baby Back Rib Pile ▪ sweet & sassy sauce

Elizabeth's Chicken Satay

Elizabeth's Egg Rolls ▪ beef & veggie ▪ soy pipette

Home Grown Pimento Cheese ▪ grilled flatbread ▪ grapes

Cajun Duck ▪ caramelized onions ▪ smoked beets ▪ mae ploy ▪ chives

Grilled Vegetables ▪ olive oil ▪ sea salt ▪ cracker pepper

Dark Rum Soaked Grilled Pineapple ▪ vanilla mascarpone cheese

Small Plate Stations - choose two

Ask about our Chef's Special

Short Ribs ▪ Red Skinned Mashed Potatoes ▪ Dejour Grilled Vegetable ▪ Garlic Pepper Sauce

Izzy's Fried Chicken Cordon Bleu ▪ Golden Jewel Blend ▪ Sautéed Green Beans ▪ Béarnaise Sauce

Sous Vide Risotto Bar

▪ mushrooms ▪ sautéed spinach ▪ caramelized onions ▪ parmesan cheese

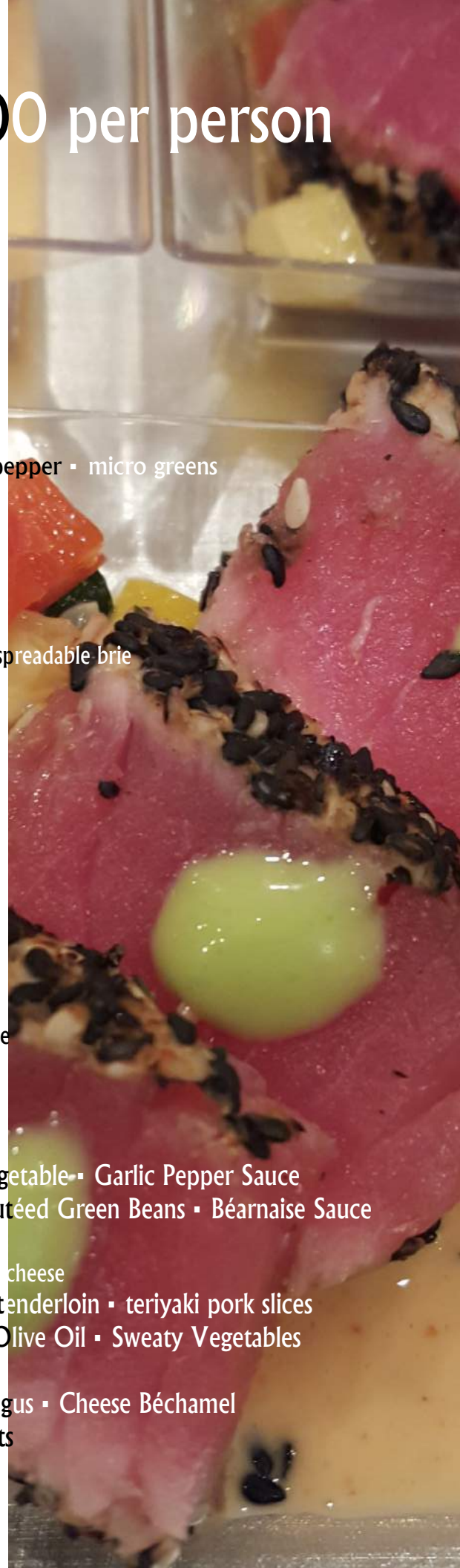
choose one protein ▪ pesto brined chicken ▪ marinated beef tenderloin ▪ teriyaki pork slices

B&W Sesame Ahi Tuna ▪ Micro Greens ▪ Arugula ▪ Herbed Olive Oil ▪ Sweaty Vegetables

▪ Yum Yum ▪ Wasabi ▪ Soy Mist

Wood Smoked Salmon ▪ Golden Jewel Blend ▪ Grilled Asparagus ▪ Cheese Béchamel

Shrimp & Stone Grits ▪ Tasso ▪ Bacon Roasted Brussels Sprouts



Reserve Reception from 40.00 per person

Hand Passed - choose four

Ask about our Chef's Special

Bacon Crisps

McCormick Farms Sous Vide Wellington Bites

Brabon Potatoes

Bacon Wrapped Scallops

Izzy's Crab Cakes ▪ Old Bay aioli

Kubota Pork Pot Stickers ▪ sriracha mayo ▪ sassy sauce

Local Tomato Bruschetta ▪ fresh mozzarella

Flatbread Pizza ▪ grilled artichoke hearts ▪ goat cheese ▪ red pepper ▪ micro green

Platters - choose five

Ask about our Chef's Special

Izzy's Oysters or Mussels Rockefeller ▪ hollandaise

Crab Quesadilla ▪ roasted corn ▪ house sundried tomato ▪ Old Bay spreadable brie

Old Bay Brined Shrimp Kabobs

Filet & Fennel Portabella Kabobs

Teriyaki Pork Lollipops

Majesty Baby Back Rib Pile ▪ sweet & sassy sauce

Elizabeth's Chicken Satay

Elizabeth's Egg Rolls ▪ beef & veggie ▪ soy pipette

Home Grown Pimento Cheese ▪ grilled flatbread ▪ grapes

Cajun Duck ▪ caramelized onions ▪ smoked beets ▪ mae ploy ▪ chives

Grilled Vegetables ▪ olive oil ▪ sea salt ▪ cracker pepper

Dark Rum Soaked Grilled Pineapple ▪ vanilla mascarpone cheese

Small Plate Stations - choose two

Ask about our Chef's Special

Short Ribs ▪ Red Skinned Mashed Potatoes ▪ Dejour Grilled Vegetable ▪ Garlic Pepper Sauce

Izzy's Fried Chicken Cordon Bleu ▪ Golden Jewel Blend ▪ Sautéed Green Beans ▪ Béarnaise Sauce

Sous Vide Risotto Bar - choose one protein

pesto brined chicken ▪ marinated beef tenderloin ▪ teriyaki pork slices

mushrooms ▪ sautéed spinach ▪ caramelized onions ▪ parmesan cheese

B&W Sesame Ahi Tuna ▪ Micro Greens ▪ Arugula ▪ Herbed Olive Oil ▪ Sweaty Vegetables

▪ Yum Yum ▪ Wasabi ▪ Soy Mist

Wood Smoked Salmon ▪ Golden Jewel Blend ▪ Grilled Asparagus ▪ Cheese Béchamel

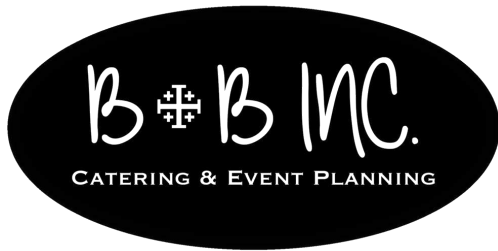
Shrimp & Stone Grits ▪ Tasso ▪ Bacon Roasted Brussels Sprouts



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				\$ _____

