

SIGNATURE BARS

B.LIN CATERING

MIDDLE EASTERN BAR

BASE: couscous, grilled pita
PROTEIN: chicken shawarma, roasted leg of lamb, falafel
TOPPINGS: pickled red onions, diced tomatoes, crumbled feta, shredded romaine, roasted garlic hummus, harissa yogurt, tahini
SIDES: cucumber dill salad

SALVADORAN TACO BAR

BASE: corn tortillas
PROTEIN: carnitas / al pastor / pollo (pick 2), red beans
TOPPINGS: sliced radish, curtido, lime wedges, cilantro, diced red onions, pico de gallo, sour cream, shredded cheddar
SIDES: house fried tortilla chips, salvadoran salad with lemon vinaigrette

SANDWICH & SALAD BAR

SANDWICHES: brisket sandwich / grilled chicken sandwich / italian sandwich / caprese sandwich / grilled vegan wrap / buttermilk fried chicken wrap / mediterranean wrap (pick 3)
SIDES: fresh cut fruit, spinach salad with balsamic vinaigrette

STIR FRY BAR

BASE: brown rice, jasmine rice
PROTEIN: lemongrass beef, ginger & garlic chicken, salt & pepper tofu
TOPPINGS: sautéed napa cabbage, broccoli, carrots, onions, celery, scallions
SAUCES: sriracha peanut sauce, tamari soy sauce, house sauce, sambal chili sauce

SOUTHWEST SALAD BAR

BASE: spinach, romaine
PROTEIN: diced chicken breast, marinated black beans
TOPPINGS: roasted corn, red onions, red peppers, cilantro, carrots, tomatoes, jalapeños, sour cream, lime wedges, shredded cheddar, cotija cheese
SAUCES: southwest vinaigrette, buttermilk ranch

FISH TACO BAR

BASE: flour tortillas
PROTEIN: beer battered cod, grilled chili lime cod, chimichurri tofu
TOPPINGS: pineapple salsa, cilantro, lime wedges, baja cabbage slaw, lime crema, sliced avocados
SIDES: cucumber watermelon salad, house fried tortilla chips & fire roasted salsa

BURRITO BAR

BURRITOS: carnitas / carne asada / chipotle chicken (pick 2) / black bean (all with cilantro rice, sautéed peppers & onions, cotija, and black beans)
TOPPINGS: sour cream, pico de gallo
SIDES: house fried tortilla chips & mexican elote dip, ensalada mexicana with baja vinaigrette

ASIAN SALAD BAR

BASE: spinach, romaine
PROTEIN: five spice chicken breast, sesame salad shrimp, pan-seared tofu
TOPPINGS: carrots, diced tomatoes, red peppers, oranges, red onions, edamame
SAUCES: ginger dressing, rice wine vinaigrette
SIDES: wonton chips & sweet chili sauce

ASIAN NOODLE BAR

BASE: vermicelli rice noodles, sweet potato noodles
PROTEIN: lemongrass beef, ginger & garlic chicken, spicy sesame tofu
TOPPINGS: sautéed napa cabbage, broccoli, mushrooms, carrots, scallions
SAUCES: sriracha peanut sauce, tamari soy sauce, house sauce, sambal chili sauce

MEDITERRANEAN BAR

BASE: basmati rice, grilled pita
PROTEIN: chicken / pork / beef souvlaki (add'tl charge) (pick 2), marinated chickpeas
TOPPINGS: chopped olives, htipiti, roasted garlic hummus, spicy feta dip
SIDES: greek salad, orzo salad

KOREAN TACO BAR

BASE: flour tortillas, jasmine rice
PROTEIN: beef bulgogi / chicken dakgogi / pork tejigogi (pick 2), sweet chili tofu
TOPPINGS: yuzu creme fraiche, korean slaw
SIDES: korean salad with rice wine vinaigrette

BBQ BAR

PROTEIN: pulled pork / pulled chicken / brisket (pick 2), bbq portobellos
TOPPINGS: diced red onions, dill pickles, house bbq sauce
SIDES: coleslaw, smoked gouda & cheddar mac and cheese, fresh corn salad

FAJITA BAR

BASE: flour tortillas, mexican rice
PROTEIN: chimichurri flank steak, chipotle chicken breast, black beans
TOPPINGS: sautéed peppers & onions, corn salsa, fire roasted salsa, sour cream, shredded romaine, shredded cheddar
ADD-ONS: house fried tortillas chips & guacamole

GREENS & GRAINS BAR

BASE: roasted garlic quinoa, arugula, spinach
PROTEIN: citrus marinated chicken breast, black lentils (add roasted salmon)
TOPPINGS: hard boiled eggs, lemon roasted broccoli, red cabbage slaw, crumbled feta, pickled red onions, diced tomatoes, green peas
SAUCES: harissa yogurt, lemon garlic tahini dressing, ginger dressing

INDIAN BAR

MAINS: chicken tikka masala, pork vindaloo
SIDES: cumin rice, chana masala, palak paneer, naan
SAUCES: spicy cilantro chutney, tamarind sauce

BIG EASY BAR

MAINS: jambalaya pasta with andouille & chicken, blackened chicken
SIDES: smoky red beans, jasmine rice, sweet & sour collard greens, spicy polenta cakes, southern seasonal garden salad

HIBACHI BAR

BASE: jasmine rice
MAINS: teriyaki chicken, teriyaki tofu
SIDES: hibachi salad, vegan dumplings
SAUCES: yum yum and teriyaki sauce

greens & grain bar



A LA CARTE

HOT ITEMS

Buttermilk pancakes with whipped butter & syrup
Hash browns
Breakfast potatoes
Turkey sausage
Hickory smoked bacon
Scrambled eggs (vegetarian)
Deluxe scrambled eggs (with turkey sausage, cheese & bell peppers) g

ROOM TEMP ITEMS

Individual breakfast quiche with bacon & cheddar
Individual vegetarian breakfast quiche with spinach & mushrooms
Granola bars with cashews, almonds, oats, coconut & honey
Poppy's bagel bites stuffed with cream cheese (assorted flavors)
Hard boiled eggs
Sweet breakfast scones (assorted flavors)
Muffins (assorted flavors)
Fresh cut fruit

BREAKFAST SANDWICHES

Croissant breakfast sandwich (bacon or sausage)
English muffin breakfast sandwich (bacon or sausage)
Vegetarian breakfast sandwich (croissant or english muffin)

BREAKFAST ITEMS

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PACKAGES

ALL AMERICAN BREAKFAST

MAINS: buttermilk pancakes, scrambled eggs, deluxe scrambled eggs
SIDES: hash browns, hickory smoked bacon, turkey sausage, fresh cut fruit
TOPPINGS: ketchup, hot sauce, syrup, whipped butter

BREAKFAST TACO BAR

BASE: flour tortillas
PROTEIN: chorizo / bacon / turkey sausage (pick 2), scrambled eggs
TOPPINGS: shredded cheddar, jalapeños, fire roasted salsa, sour cream
SIDES: breakfast potatoes

FRIED CHICKEN & PANCAKES

MAINS: buttermilk pancakes, southern fried chicken
TOPPINGS: roasted tomatoes & onions, whipped butter, syrup, ketchup, hot sauce
SIDES: scrambled eggs, hash browns, fresh cut fruit

CONTINENTAL BREAKFAST

Assortment of Poppy's bagel bites, mini scones, muffins, danishes, and butter croissants served with fresh cut fruit, whipped butter, and strawberry preserves

YOGURT PARFAIT BAR

Build-your-own yogurt parfait station with greek yogurt, honey, blueberries, strawberries, homemade granola, and dried cranberries

BREAKFAST PASTRIES PLATTER

Assortment of mini butter, almond, and chocolate croissants, cinnamon twists, and mini danishes

DELUXE CONTINENTAL BREAKFAST

Assortment of Poppy's bagel bites, mini scones, muffins, danishes, croissants, and sliced cranberry oatmeal bread served with fresh cut fruit, whipped butter, and strawberry preserves



HORS D'OEUVRES

INDIVIDUAL BITES

Mini crab cakes with old bay aioli
Bacon wrapped dates with bleu cheese sauce
Buffalo chicken wonton with bleu cheese sauce
Chicken empanada with avocado crema
Beef empanada with avocado crema
Bulgogi quesadilla with caramelized kimchi and gochujang sour cream
Pork carnitas quesadilla with cotija and chimichurri
Chili lime shrimp skewers with sweet chili sauce and cilantro
Buttermilk fried chicken bites with remoulade
Korean fried chicken bites with sweet and tangy gochujang glaze
Sweet soy garlic fried chicken bites
Jerk shrimp skewers with creamy mango dipping sauce
Chicken satay skewers with sriracha peanut sauce
Peri-peri chicken skewers with spicy red chilis and dill sauce
Crispy crab & corn bites with roasted garlic aioli

INDIVIDUAL BITES | VEGETARIAN

Butternut squash wontons with sage brown butter
Mexican elote with grilled sweet corn and cotija
Baked brie cups with blueberry compote
Vegan garden roll with sriracha peanut sauce
Wild mushroom & swiss cheese tartlets
Mushroom quesadilla with chimichurri
Roasted brussels sprout skewers with sweet chili sauce
Caprese bites with balsamic vinegar reduction
Fried potato bollywood bites with cilantro chutney
Fajita quesadilla with sautéed peppers and avocado crema
Vada pav slider with garam masala, cilantro and tamarind

FAMILY-STYLE PLATTERS

Charcuterie platter with cornichons, olives, grapes & crostini
Cheese platter with cornichons, olives, grapes & crostini
Cheese & charcuterie platter with cornichons, olives, grapes & crostini
Fresh fruit platter
Seasonal grilled vegetable platter with dill creme fraiche

Crostini bar with smoked salmon, sliced brisket, prosciutto, chive & horseradish cream cheese, roasted peppers, and pickled red onions

Mediterranean spread with grilled pita, roasted garlic hummus, htipiti red pepper & feta dip, spicy feta dip, marinated olives, roasted red peppers, and grilled artichoke hearts

Tortilla chips & salsas platter with pico de gallo, fire-roasted salsa, and sweet corn salsa



vegan garden rolls

A LA CARTE ITEMS

ENTRÉES

Honey dijon chicken
Southern fried chicken
Lemon herb chicken breast
Chimichurri flank steak
Red wine braised short ribs
Classic beef tenderloin
Dill & herb salmon
Ginger roasted salmon
Herbes de provence crusted salmon
Blackened mahi mahi
Hearty meat lasagna
Wild mushroom vegetarian lasagna
Vegan butternut squash panang curry
Vegetarian mushroom risotto

SIDES

Curry couscous with toasted walnuts, dried cranberries, and mint
Pesto quinoa with garlic, roasted red peppers, and artichokes
Fresh cut seasonal fruit
Orzo salad with tomatoes, cucumbers, and olives
Smoked gouda & cheddar mac and cheese
Caprese penne with fresh mozzarella and roasted tomatoes
Roasted garlic mashed potatoes
Roasted potatoes with parmesan, black pepper, and truffle oil
Fresh dinner rolls with herb butter
Cornbread with honey butter
Mixed roasted seasonal vegetables
Lemon roasted brussels sprouts with parmesan cheese
Grilled asparagus with herb butter and capers
Sautéed green beans with onion and garlic
Sweet & spicy honey chipotle carrots
Garlic roasted broccoli
Jasmine rice
Brown rice

SOUPS & SALADS

Seasonal garden salad with housemade croutons and balsamic
Spinach salad with goat cheese, walnuts, cranberries and balsamic
Strawberry & kale salad with feta, almonds, and lemon vinaigrette
Caesar salad with housemade croutons and parmesan
Corn & avocado salad with hot honey lime dressing
Fried goat cheese & arugula salad with red wine vinaigrette
Vegan curried carrot soup with coconut milk and chipotle quinoa
Vegetarian tomato bisque with roasted tomatoes and cream

HORS D'OEUVRES & A LA CARTE

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BEVERAGES

CANNED & BOTTLED BEVERAGES

Individual bottled water 500ml
Mini bottled waters 8 oz
Individual bottled san pellegrino sparkling water 500ml
Assorted canned sodas (coke, diet coke, sprite, ginger ale)
La croix canned sparkling water (assorted flavors)
San pellegrino canned sparkling juices (assorted flavors)
Bottled apple juice
Bottled cranberry juice
Bottled orange juice
Bottled iced sweet tea (assorted flavors)
Bottled lemonade

COFFEE & TEA

Regular coffee 96 oz box (serves 7-8 people)
Decaf coffee 96 oz box (serves 7-8 people)
Hot water 96 oz box with assorted tea bags (serves 7-8 people)
* All options include creamer, sugar, equal, and disposable coffee cups

ICE

Disposable ice bucket with 5 lbs of ice & disposable ice scoop

DISPOSABLES

PACKAGES

Standard disposables set (includes eco-friendly paper plate, eco paper napkin, and plastic utensils)

Elegant disposables set (includes 10" square clear plastic plate, linen feel disposable dinner napkin, and silver plated plastic flatware)

DISPOSABLE CHAFING SETS

Chafing sets are recommended for delivery orders with hot menu items that will be enjoyed more than 30 minutes after the delivery time

EXTRAS

Eco disposable cocktail plates 6" square
Elegant disposable cocktail plates, clear plastic 6" square
Plastic disposable tumbler cups

DESSERTS

A LA CARTE

Double chocolate brownies *
Lemon sugar cookies *
Snickerdoodles *
Baklava bites
Chocolate mousse shooters
Key lime shooters
Lemon mousse shooters
Strawberry shortcake shooters
White chocolate peppermint shooters

* Full size and mini options available

TRAYS & PLATTERS

Assorted house-baked cookie tray
| 20 pieces
| 50 pieces
| 80 pieces
Assorted mini house-baked cookie tray
| 30 pieces
| 50 pieces
| 80 pieces

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DELIVERY

Delivery & set up fees are charged per order and vary based on delivery location and order size. Fees start at \$60 per delivery.

DESSERTS, DRINKS & DISPOSABLES

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FIRST COURSE

SALADS

Caesar salad with house-made croutons and parmesan
Arugula salad with orange, shaved fennel, and yuzu vinaigrette
Seasonal garden salad with balsamic vinaigrette
Spinach salad with walnuts, goat cheese, dried cranberries, and balsamic
Arugula salad with fried goat cheese, dried cranberries and red wine vin
Greek salad with cucumbers, red onions, bell peppers, tomatoes, olives, and feta
Strawberry & baby kale salad with basil, feta, candied almonds, lemon vinaigrette

SOUPS

Curried carrot soup with coconut milk, onions, garlic, curry, and chipotle spiced pepitas
Tomato bisque with basil



PLATED MENU

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ENTRÉE COURSE

CHICKEN

Caprese chicken with roasted broccolini and cherry tomatoes
Italian herb roasted chicken with roasted potatoes, grilled asparagus, and citrus fennel baked olives
Southern fried chicken with sour cream mashed potatoes, bacon brussels sprouts, sriracha honey mustard, and grilled scallions
Spicy sesame chicken with coconut rice and charred baby bok choy

BEEF

Pepper crusted beef tenderloin with rosemary garlic fingerling potatoes, garlic kale, and horseradish cream (ribeye option also available)
Chimichurri ribeye with fried yucca, maduros, sautéed green beans, Argentinian chimichurri, and avocado crema
House made meat lasagna with roasted brussels sprouts & garlic roll
Beef tenderloin with sweet pea purée, sour cream mashed potatoes, and charred baby bok choy

SEAFOOD

Herbes de provence crusted salmon with rosemary fingerling potatoes, sautéed green beans, and gremolata
Blackened mahi mahi served with saffron risotto, rainbow carrots, and chimichurri
Dill & herb salmon with lemon cream sauce, honey chipotle carrots, couscous, sautéed green beans
Ginger roasted salmon with jasmine rice and sautéed green beans
Lump crab cakes with old bay roasted potatoes, smoky brussels slaw, old bay aioli
Sesame crusted mahi mahi with soy ginger sauce, jasmine rice, stir-fry vegetables
Pan roasted salmon with roasted garlic cauliflower puree, sautéed greens, coral tuile, and gremolata

VEGETARIAN

Roasted butternut squash risotto with parmesan and fried sage (vegan on request)
Red wine braised "short rib" (shiitake and cremini mushrooms) with sour cream mashed potatoes, charred green beans, and roasted grape tomatoes (vegan on request)
Pesto pasta primavera with pappardelle, house-made pesto, cremini, spring peas, roasted tomatoes, seasonal squash
Butternut squash panang curry with coconut milk, seasonal vegetables, firm tofu, roasted butternut squash, served over rice (vegan)
House-made falafel, roasted vegetables, couscous, feta, lemon herb tahini (vegan without the feta)
House-made wild mushroom lasagna served with sautéed green beans & garlic roll
Seasonal vegetable ratatouille with parmesan polenta and fresh parsley

DESSERTS

Options on request

SURF & TURF

Beef tenderloin & lump crab cake, served with brussels sprouts, sour cream mash, grape tomatoes
Beef tenderloin & grilled jumbo shrimp, green beans, sour cream mash