

~Vegetarian Suggestions ~

~Canapes~

Winter

Seared mushroom
Wild rice
Herbed ricotta
Fried ciabatta

Grilled romaine
House Caesar
Crouton Dust
Parmesan Crisp

Red & green grapes
Gorgonzola whip
Walnut, honey
Dark rye toast

Roasted brussels
& carrots
Golden raisins
Hashbrown patty

Spring

Asparagus
Spring peas
Citrus goat cheese
Butter cracker

Strawberry &
Blueberry, Orange
Lemon Feta
Sweet cornbread

Artichoke &
Parmesan bruschetta
Dijon mustard
Rye toast

Roasted beets
Orange goat cheese
Pistacio dust
Pita wedge

Summer

Roasted peach
Honey ricotta
Candied pecans
Sweet cornbread

Flatrock tomato
& basil,
Baby mozzarella
Parmesan crisp

Lima bean &
blackeye succotash
Herbed goat cheese
Tomato cup

“Hot” green tomato
Esquites corn
Watermelon
Average white bread

Fall

Roasted peppers
Candied pecans
Herbed ricotta
Jalapeno cornbread

“Hot” cauliflower
tamales
Roasted poblano
Buffalo grits

Red & green apple
Candied walnuts
Gorgonzola
Wheatberry toast

Sweet potato guac
Cranberry jam
Queso cotija
Wild rice patty

~Salsa Party!~(v, gf)

Winter...Roasted pineapple, habanero Spring...Strawberry, jalapeno
Summer...Watermelon, cilantro Fall...Sweet potato guac, smoked poblano
Everyday...smoked tomato, roasted tomatillo, pico de gallo, guacamole
All served w/ homemade corn tortilla chips

~Farmer’s Market Focaccia~(v)

Winter...brussels, carrots, cauliflower, Melted onions, gorgonzola
Spring...Artichokes, asparagus, spring onions, lemon, feta
Summer~...Two Ways From Our Garden Out Back...
~zucchini, yellow squash, sweet onion, red pepper~
~fresh mozzarella, heirloom tomato, basil~
Fall~Pears, sweet onions, gorgonzola

~Vegetarian~

~Salads~

(see our other seasonal menus for additional choices)

~Old School Waldorf~
Pears, apples, walnuts
Red onion, Gorgonzola
Dijon vinaigrette

~Ruby Red Grapefruit~
Avocado, Gorgonzola
Baby arugula
Citrus vinaigrette

~Baked Parmesan~
Grilled romaine
Roasted ciabatta
B&C House Caesar

~Main Courses~

~Mushroom Bourguignon~
Portobello & Shitake
Buttered Pappardelle
Maple-tabasco Brussels
Scalloped sweet potatoes
(\$18.00)

~Farmer's Market Pappardelle~
Roasted spring vegetables
Buttered Pappardelle
Marinated asparagus &
Champagne vinaigrette
(\$20.00)

~Farm Stand Kabobs~
Squash, zucchini,
orange peppers, red onion
Heirloom gazpacho salad
Carrot & radish slaw
(\$18.00)

~Harvest Pasta, Three Ways...~
Orechchiette w Brussels, alfredo
Pappardelle w Portobella, garlic
Conchilgie w butternut, walnuts
Grilled ciabatta, herb butter
(\$20.00)

~Garden Etoufee~
Roasted seasonal vegetables
Holy trinity & blonde roux
Herbed Arkansas basmati
Braised mustard, turnip, collards
(\$20.00)

~Veggie Plate!~
Build your own menu of vegetarian
dishes from the side choices on our
"From the Smoker" &
"Blue Plate Special" menus
(\$18.00)

~Sweets~

(see our other seasonal menus for additional choices)

~French Toast Pudding~
Bananas Foster sauce
Butter-pecan ice cream

~Apple Jam Cake~
Burnt Sugar Icing
Blackberry sauce

~Dark Chocolate
Cheesecake~
Cherry-cranberry glaze

Prices listed above include choice of salad, entrée & dessert,
and are intended for buffet style service for parties of twenty or more
with appetizers in addition.
(full appetizer menu available @ baconandcaviar.com, or by request)

Prices do not include wait staff or bar tending.
Prices for plated meals or family-style service may vary.