



Bijoux Catering

Platters

Imported and Domestic Cheeses with Bistro Crackers, Fresh Seasonal Fruits

Puff Pastry Brie with Fruit Compote and Candied Pecans

Grilled and Roasted Vegetables with Roasted Garlic Chickpea Hummus, Black Eyed Pea Hummus and White Bean-Artichoke Hummus with Pita Crisps

Charcuterie Platter Featuring Andouille Sausage, Aged Salami, Mortadella, Sopresatta, Duck Confit, Cornichons and Assorted Mustards

Mini Sliders on Brioche Buns Featuring Southern Chicken Salad, Balsamic Marinated Portobello Mushroom with Basil Pesto, or Pulled Pork with Coleslaw and Barbeque Sauce

Hors D'oeuvres

Pancetta Wrapped Gulf Shrimp with Red Curry Aioli

Boiled and Pickled Gulf Shrimp with Cocktail or Remoulade Sauce

Fried Gulf Oysters Wrapped in Applewood Smoked Bacon

Tuna Tartare Sushi Grade Tuna, Grapefruit, Sweet Soy and Avocado on Crispy Wonton

Apricot, Brie and Pecan Tartlets

Prosciutto Wrapped Medjool Dates Stuffed with Mango Chutney

Goat Cheese and Caramelized Onion Tartlets

Jumbo Lump Crab Cakes with Roasted Jalapeño Remoulade

Prosciutto Wrapped Asparagus with Aged Balsamic

Caprese Skewers with Marinated Mozzarella, Cherry Tomato and Fresh Basil

Chicken Satay Skewers

Sliced Beef Tenderloin Seared Medium Rare and Served on Croute with Shallot Marmalade

Duck Confit Crepes with Port Wine Cherries, Spinach and Goat Cheese

Salads

Caprese Salad with Fresh Tomatoes, Balsamic Vinaigrette, Mozzarella and Basil

Classic Caesar Salad with Shaved Parmigianino, Focaccia Croutons and Roma Tomatoes

Mixed Green Salad with Balsamic Vinaigrette, Cherry Tomatoes, Sliced Cucumber and Diced Radishes

Entrée Items

Grouper Almandine with Meyer Lemon Brown Butter Sauce

New Orleans Style Barbeque Shrimp with Anson Mills Grits

Citrus Glazed Wild Salmon with Beurre Blanc

Sliced Beef Tenderloin with Red Wine Demi Glace

Blackened Chicken with Penne, Artichoke Hearts and Alfredo Sauce

Eggplant Parmesan

Pasta Bolognese with Ziti

Vegetables

Seasoned French beans

Garlic Sautéed Broccoli and Cauliflower

Ratatouille Vegetables

Sweet Corn Mache Choux

Sautéed Sugar Snap Peas

Honey Glazed Carrots

Starch

Roasted Garlic mashed potatoes

Carolina Gold Wild Rice

Herb Roasted New Potatoes

Stone Ground Grits

Horseradish Dauphinoise Potatoes

Pesto Orzo Pasta

Aged Cheddar Macaroni and Cheese

Carving Station

Beef Tenderloin

Honey Glazed Ham

Prime Rib

Turkey Breast

Children's Meals

Chicken Fingers, Fries and Fresh Fruit

Beverage Packages Available