

# *Bourassa Catering & Events*



*Bourassa*  
catering & events

# Your Complete Wedding Experience

When you choose Bourassa Catering you will WOW your guests with an incredible culinary experience that provides extraordinary food *and* service to be remembered for a lifetime!

We set ourselves apart by simplifying your Wedding Day with our **FULLY CUSTOMIZABLE** menus (if you don't see it, just ask!) and our **ALL INCLUSIVE PRICING**.

Included:

- All food - available options & packages start on the next page
- All staff - Award Winning Chefs, our own experienced servers, captain, bridal host & utility team
- All equipment - china, flatware & water goblets for dinner service; as well as linens (bar glasses also included with addition of a bar package)
- Complimentary coffee/tea station & complimentary cake cutting/serving

Zero hidden fees, service fees or pre-determined gratuity. Our clients set their own gratuity rates after our team executes the event. When you work with Bourassa you can just add tax to our per person pricing and avoid any “surprises” down the road!

\*Pricing Valid for 2024 and 2025 Wedding Packages\*

Does not include dessert, cake, beverages, or bar, specialty linen or specialty rentals.

\*Prices quoted are based on 50 guests or more.

Events under 50 guests will incur an additional 15% fee.



# Wedding Menu Packages



## BUFFET DINNER

Your Choice of Four Hand-Passed Hors d'oeuvres During Cocktail Hour

Cheese & Crudité or Charcuterie Display During Cocktail Hour

One Plated First Course

Two Buffet Dinner Entrées & Two Buffet Dinner Sides

## PLATED DINNER

Your Choice of Five Hand-Passed Hors d'oeuvres During Cocktail Hour

Cheese & Crudité or Charcuterie Display During Cocktail Hour

One Plated First Course

Two Plated Dinner Entrée Options Plus One Vegetarian Option for Your Guests

## ENHANCED BUFFET PACKAGE

Three Buffet Dinner Entrées & Three Buffet Dinner Sides

## EXPANDED PLATED DINNER

Three Plated Dinner Entrée Options Plus One Vegetarian Option for Your Guests

## PASTA COURSE

Pasta course can be added to any package

*Inquire about stations or family style pricing*

# Cocktail Hour Selections



## ARTISAN CHEESE BOARD & VEGETABLE CRUDITÉ DISPLAY

Locally Sourced Farm Fresh Cheeses Served with Gourmet Crackers, Dried Fruit & Grape Clusters  
Accompanied by an Artful display of Carrots, Celery, Colorful Bell Peppers, Yellow Squash &  
Zucchini with Creamy Ranch Dip & Hummus

*Or*

## CHARCUTERIE BOARD

Assorted Cured Meats & Artisan Cheeses such as, but not limited to, Dry Cured Ham, Prosciutto, Salami, Chorizo, Pate, Pecorino Romano, Smoked Gouda Accompanied with Assorted Mustards, Pickled Vegetables, and Sliced Baguette & Crostini

## HAND-PASSED HORS D'OEUVRES

Herb Crusted Beef Tenderloin Crostini with Cognac Aioli

Mini Meatballs in Bourbon BBQ Sauce

Tortellini & Italian Meatball Skewer with Marinara Sauce

Housemade Summer Roll with Peanut Sauce - Shrimp, Chicken or Vegetable (Veg,GF)

Tomato Bisque Shooter with Grilled Cheese Crouton\*

BBQ Pulled Pork Taco with Chipotle Crema

Shrimp and Grits (GF)

Chicken & Lemongrass Pot Stickers with Sweet Chili Sauce

Miniature Three-Cheese Mac & Cheese Cups (Veg)

Chicken Tikka Masala Skewer (GF)

Porkbelly or Duck Bao Buns

Mini Reuben

Fried Ravioli with Basil Marinara (Veg)

Pesto Shrimp Lollipop with Pineapple Salsa (GF)

\*Inquire about Seasonal Shooters

Bacon Wrapped Scallops (GF)

Mini Crab Cake with Chipotle Remoulade

Sausage Stuffed Mushrooms (GF)

Seared Sesame Tuna on a Crispy Rice Square with Seaweed Salad & Wasabi Cream (GF)

Arancini with Fontina Cheese & Tomato Basil Sauce (Veg)

Caprese Skewers with Ripe Grape Tomato, Ciliegini Mozzarella & Pesto Drizzle (Veg, GF)

Buffalo Cauliflower (VG, GF)

Vegan Deviled Eggs - Mini Twice Baked Yukon Gold Potato, served cold (VG, GF)

Whipped Ricotta en Croute infused with Seasonal Fruit (Veg)

Stuffed Mushroom with Spinach & Artichoke (Veg, GF)

Clams Casino (GF)

Mini Brie & Green Apple Quesadilla with Balsamic Drizzle (Veg)

Street Corn Fritter with Chipotle Aioli (Veg)

Ceviche (GF)



# Salad Selections



## ***Beet Salad***

Baby Arugula, Roasted Beet, Goat Cheese, & Candied Walnuts with Raspberry Vinaigrette

## ***Fall Salad***

Mixed Field Greens, Roasted Pears, Caramelized Walnuts, & Crumbled Gorgonzola Cheese with Apple Cider Vinaigrette

## ***Caesar Salad***

Crisp Romaine Lettuce, House Baked Croutons & Shaved Parmesan Cheese with Creamy Caesar Dressing

## ***Arugula Salad***

Arugula, Local Watermelon & Crumbled Feta Cheese with Balsamic Reduction Drizzle

## ***Crab Salad\****

Lump Crab Meat with Avocado, Plantain Chips & Grapefruit Segments

## ***Caprese Salad***

Fresh Mozzarella, Local Tomatoes & Fresh Basil with Extra Virgin Olive Oil

## ***Farmers Salad***

Mixed Field Greens, Grilled Asparagus, Red Onion, Tri-Colored Peppers & Goat Cheese with Lemon Herb Vinaigrette

## ***Summer Salad***

Mixed Field Greens, Fresh Grilled Peaches, Strawberries & Toasted Almonds with White Balsamic Vinaigrette

## ***Autumn Salad***

Mixed Greens, Roasted Butternut Squash, Toasted Pumpkin Seeds, Ricotta Salad with Apple Cider Vinaigrette

## ***Ceviche\****

Shrimp, Avocado, Jalapeno, Tri-colored Bell Peppers, Red Onion, Fresh Lime Juice & Cilantro

\*Market Price

# Buffet Dinner Selections



## ENTRÉES

Beef Tips Bourguignon (GF)

Short Ribs (GF)

Citrus Marinated Chicken with  
Pineapple Salsa (GF)

Chicken Marsala with Mushroom  
Wine Sauce

Stuffed Pork Loin, w/Seasonal  
Fillings (GF)

Chatham Style Halibut with a Butter  
Crumb Topping & Lobster Sauce

Pan Seared Salmon with Roasted  
Cherry Tomatoes & Pesto (GF)

Paella (GF)

Cheese Tortellini with Sun-Dried  
Tomatoes, Spinach & a Pink Vodka  
Sauce

Manicotti Bolognese

Eggplant Rollatini with a Three  
Cheese Blend, Spinach, Roasted Red  
Peppers, & a Savory Marinara Sauce

Stuffed Acorn Squash (VG,GF)

Vegetable Gratin (GF)

Vegan Tofu Stirfry (VG, GF)

Vegan Shepherds Pie (VG, GF)

Vegan Pasta option available  
upon request.

Side selection options are on page 9.



# Plated Dinner Selections



All entrées are Gluten Free unless noted. Side selection options are on page 9.

## CUT OF MEAT

- Braised Boneless Short Ribs
- NY Strip Steak
- Osso Bucco (Pork Shank)
- Filet Mignon \*Market Price
- Rack of Lamb \*Market Price

## ACCOMPANIMENT

- Cabernet Demi-Glace
- Roasted Shallot Pinot Noir Reduction
- Horseradish Cream
- Wild Mushroom Sauce
- Chimichurri

Beef

Herb Crusted Chicken Breast with Roasted Garlic Tomato Relish & Balsamic Drizzle

Duck Confit

Grilled Citrus Chicken Breast Topped with Pineapple & Red Onion Salsa

Pan Seared Stuffed Chicken Breast with Apple, Spinach & Goat Cheese

Duck Breast with Blood Orange Gastrique \*Market Price

Chicken selections can be prepared as airline or boneless.

Poultry

Maple Mustard Grilled Salmon

Pan Seared Honey Sriracha Glazed Salmon

Roasted Halibut with Roasted Red Pepper Romesco

Marcona Almond Encrusted Halibut with Champagne Beurre Blanc

Pan Seared Chilean Seabass Topped with Roasted Tomato Beurre Blanc \*Market Price\*

Jumbo Lump Crabcake with Smoked Remoulade \*Market Price\* (can be prepared Gluten Free upon request)

Fish

## *Vegetarian & Vegan Plated Dinner Selections*



Butternut Squash Ravioli in a Brown Butter Sage Sauce (Veg)

Stuffed Portobello Mushroom Florentine (VG)

Vegan “Osso Buco” (GF) (VG)

Vegetable Napoleon Topped with Roasted Portobello Mushroom Stuffed Heart of Palm, Garnished with Balsamic Glaze & Pesto

Acorn Squash Stuffed with Quinoa & Basmati Rice Blend, Roasted Seasonal Vegetables and Garlic (GF) (VG)

Traditional Eggplant Parmesan(Veg)

Vegetable Curry over Spiced Basmati Rice (VG)

Wild Mushroom Lasagna (Veg)

All entrées are served with your choice of sides; see page 9 for options



## Side Selections



Roasted Asparagus with Balsamic Glaze, served cold (GF, VG)

Roasted Sweet Potato Mash with Hot Honey (GF)

Roasted Fennel and Sweet Potato Hash (GF, Veg)

Potato Gratin with Layers of Fresh Rosemary, Roasted Garlic, Parmesan Cheese & Heavy Cream (GF)

Green Bean Almondine (GF)

Farm Fresh Grilled Vegetables, served cold (GF, VG)

Toasted Quinoa with Roasted Vegetables & Pesto (GF, Veg)

Garlic Mashed Potatoes (GF)

Forbidden Wild Rice (GF)

Roasted Tri-Color Carrots (GF, VG)

Vegetable Rice Pilaf (GF)

Seasonal Sautéed Vegetables (GF, VG)

Roasted Vegetable Couscous (VG)

Roasted Red Skin Potatoes with Rosemary & Garlic (GF, VG)

Baked White Cheddar Truffle Mac & Cheese (GF upon request)

Roasted Root Vegetable Medley with Brussel Sprouts (GF, VG)

Cheesy Corn (GF)

Creamed Spinach (GF)

Broccolini with Garlic and Roasted Red Peppers (GF, VG)

Risotto - Choice of Saffron, Wild Mushroom or Parmesan (GF)

Tri-color Fingerling Potatoes (GF, VG)

# Stations & Specialty Food Bars



ENHANCE YOUR COCKTAIL HOUR, BUFFET, OR CREATE A UNIQUE DINNER EXPERIENCE!

## COMFORT FOOD STATION

Build Your Own Comfort Dish of Gourmet Macaroni & Cheese or Garlic Mashed Potatoes with choice of following toppings:

Slow Cooked Chipotle BBQ Pulled Pork  
 Crumbled Bacon  
 Crunchy Frizzled Onions  
 Popcorn Chicken  
 Fresh Cut Scallions

Add on Jalapeño & Cheddar Corn Bread Topped with Honey Butter

## PUB STATION

Mediterranean Beef Slider

Mini Angus Beef Sliders with American Cheese  
 (Includes Assorted Accompaniments)

BBQ Pulled Pork Sliders with Five Vegetable Slaw

Grilled Chicken Sliders with Fresh Mozzarella, Roasted Red Pepper and Arugula & Balsamic Relish

Nashville Hot Slider with Crispy Chicken

Chicken Parm Slider

**& 1 Small Bite**

Parmesan Truffle Tater Tots

Soft Pretzels with Beer Cheese

Cheesesteak Eggrolls

## STREET TACO STATION

Chipotle Lime Grilled Chicken with Pico de Gallo,  
 Queso & Chipotle Crema

Blackened Shrimp with Housemade Slaw & Avocado  
 Crema

Slow Cooked Pork Shoulder with Grilled Pineapple,  
 Pico de Gallo, Cumin & Lime Crema

Roasted Sweet Potato with Red Romesco, Corn Nuts  
 & Scallion

Ground Beef, Shredded Lettuce, Diced Tomato &  
 Cheddar Cheese



# Stations & Specialty Food Bars



ENHANCE YOUR COCKTAIL HOUR, BUFFET, OR CREATE A UNIQUE DINNER EXPERIENCE!

## SALAD STATION

Your Choice of Three:

Heirloom Tomato Salad with Fresh Buffalo Mozzarella  
& Fresh Basil Drizzled with Balsamic Vinaigrette

Panzanella Salad with Tomatoes, Cucumbers, Toasted  
Country Bread, Fresh Basil, Red Onions, Kalamata  
Olives & Red Wine Vinaigrette

Tuscan Pasta Salad with Artichoke Hearts, Sun-Dried  
Tomatoes, & Pesto

Or Any of Our Green Leaf Salads From Our Salad  
Selections on Page 5

## MACARONI & CHEESE STATION

Gourmet Macaroni & Cheese in the following flavors  
Buffalo  
White Cheddar & Bacon  
Smoked Gouda  
Truffle

## MASH-TINI BAR

Assorted Mashed Potatoes Including Yukon Gold, Sweet  
Potatoes, & Peruvian Purple Potatoes Served in a  
Martini Glass.

Accompanied with Assorted Toppings:  
Fried Onions, Scallions, Sour Cream, Bacon Crumbles,  
Cheddar Cheese, Butter, Brown Sugar, & Broccoli

## PASTA BAR

Penne Pasta with Your Choice of Two Sauces:  
Pink Vodka, Marinara, Pesto, or Alfredo

Served with Sautéed Garlic Slivers, Fresh Minced Basil,  
Fresh Grated Parmesan Cheese, & Crushed Red Pepper  
Flakes

Bolognese Sauce +\$2 per guest

**Available as an Action Station for an Additional Cost**

# Stations & Specialty Food Bars



ENHANCE YOUR COCKTAIL HOUR, BUFFET, OR CREATE A UNIQUE DINNER EXPERIENCE!

## RAW BAR

**Market Price**

Little Neck Clams, Green Lip Mussels, Shrimp & Oysters

Accompanied by a Spicy Cocktail Sauce, Mignonette Sauce, Horseradish, Lemon Wedges, & Professional Shuckers

**Ask About Adding Lobster!**

## CARVING STATION

Choose one Carved to Order Protein:  
New York Strip Loin  
Turkey  
Leg of Lamb

Accompanied with Your Choice of Two Sauces:  
Horseradish Cream, Charred Tomato Salsa,  
Chimichurri Sauce or Pinot Noir Demi-Glace

\*Inquire about enhancing this station with a 2nd option at market price

## ARTISAN FLATBREAD STATION

Your Choice of Three Flatbreads:  
Barbecue Chicken with Red Onion  
Buffalo Chicken  
Margharita  
Fig & Prosciutto  
3 Cheese  
Grilled Peppers with Italian Sausage



# After Dinner Enhancements



## HOUSE MADE COOKIES & FRESH FRUIT

Chocolate Chunk Cookies, Cranberry Shortbread Cookies, Chocolate Dipped Macaroons & Fresh Sliced Seasonal Fruit

## FRENCH MACARONS

Assorted Flavors of Delicate Sandwich Cookies with a Crisp Exterior and Chewy Ganache Centers Served on a Tiered Display or passed as Lollipops

## GOURMET CAKE SLICES

Individual assorted gourmet cake slices displayed

Flourless Chocolate Cake (GF)  
Key Lime Pie Cheesecake  
Lemon Raspberry Teardrop  
Tiramisu

## NEIL'S FAMOUS DONUTS

Displayed on Our Donut Wall with your Choice of Four Classic Flavors

## MIXED BERRY SHORTCAKE STATION

Sliced Fresh Strawberries, Raspberries & Blueberries with Buttery Pound Cake & Fresh Whipped Cream

## ASSORTED MINI DESSERT SHOOTERS

Triple Chocolate  
Raspberry White Chocolate  
Lemon Meringue  
Tiramisu

## S'MORES STATION

Classic Campfire Delight with Goopy Marshmallows, Decadent Chocolate served on Sweet Crunchy Graham Crackers

## NOSTALGIC ICE CREAM CART

Cart filled with assorted Classic Ice Cream Bars

# *After Dinner Enhancements*



## LATE NIGHT SNACKS

Hand-Passed to Your Guests While Dancing  
or Served "To-Go"

Assorted Miniature Egg, Cheese & Breakfast Meat Sandwiches  
Miniature Fried Chicken & Waffles with Buttery Maple Syrup

Pub Style Display with Cheesesteak Egg rolls, Corn Dogs &  
Jumbo Soft Pretzel Sticks

Buttery Movie Theater Popcorn & Kettlecorn, Served in Popcorn  
Boxes



# Bar Packages



## BEER & WINE OPEN BAR

Choice of Three Beers:  
Budweiser, Bud Light, Samuel Adams, Heineken,  
Michelob Ultra, Corona, Spiked Seltzer, Two Roads Lil'  
Heaven IPA

\*Ask about additional craft beer options

Choice of One White Wine:  
Pinot Grigio, Sauvignon Blanc, Chardonnay

Choice of One Red Wine:  
Merlot, Cabernet Sauvignon, Pinot Noir

## BEER, WINE, & TWO SIGNATURE COCKTAILS OPEN BAR

Choice of Three Beers, One White Wine, One Red Wine,  
& Two Signature Cocktails from Our Extensive List

## FULL PREMIUM OPEN BAR

Choice of Three Beers, One White Wine, One Red Wine  
& A Selection of Top Shelf Liquors Including  
Tito's Handmade Vodka, Tanqueray Gin, Jose Cuervo  
Tequila Especial Silver, Bacardi Rum Superior, Captain  
Morgan Original Spiced Rum, Bulleit Bourbon, Jack  
Daniels Whiskey, & Johnnie Walker Scotch Red Label

Alcohol Service is the Maximum of Five Consecutive  
Hours

Pricing Includes One Bar Setup. Inquire About Adding  
Additional Setups.

## IRISH COFFEE STATION

Disaronno Amaretto, Kahlua Liqueur, Frangelico  
Liqueur, Bailey's Irish Cream, & Jameson Irish Whiskey

## BAR & BEVERAGE UPGRADES

Champagne Toast, Including Flutes

Additional Wine Selections, Including Rose  
**Pricing Varies Based on Selection**

Tableside Wine Service

Beverage Greeting Station  
Seasonal Fruit Infused Water & Freshly Squeezed  
Lavender Lemonade

## NON-ALCOHOLIC BAR PACKAGE

Package Includes all Soft Drinks, Still and Sparkling  
Waters, Juices, Ice, Bar Fruit, Appropriate Glassware,  
Bar Service Equipment, Licensed Bartenders

### Note:

Packages Include Soft Drinks, Still and Sparkling  
Waters, Juices and Mixers, Ice, Bar Fruit, Appropriate  
Glassware, Bar Service Equipment, Licensed  
Bartenders, & Liquor Liability.

Pricing valid for 2024 & 2025 Weddings.

Does Not Include Specialty Rentals, CT Taxes, or Staff  
Gratuity.

Prices Quoted Are Based on 50 People or More.  
Events Under 50 People Will Incur a 15% Fee.