



Bouchée

bü-'shA, n. [French] A mouthful.

APPETIZERS

HOT OR AMBIENT TEMPERATURE

Lump Crab Cakes, Caper Remoulade	\$2.25
Three Onion Jam & Jack Turnovers	\$1.75
Roasted Red Pepper & Fontina Turnovers	\$1.75
Phyllo & Asiago Wrapped Asparagus	\$1.90
Spicy Sausage & Cream Stuffed Mushrooms	\$1.65
Pancetta, Parmesan & Herb Stuffed Mushrooms	\$1.75
Caramelized Onion & Fontina Petite Turnovers	\$1.75
Mushroom Ragout & Parmesan Tartlets	\$2.00
Plum Tomato, Pesto, & Sharp White Cheddar Tartlets ..	\$2.25
Curried Chicken & Walnut Tartlets	\$2.25
Blue Cheese Cream Stuffed Artichoke Hearts	\$1.75
Jumbo Shrimp Cocktail with Duo of Sauces	\$3.00

SKEWERS

Thai Chile and Coconut Chicken with Peanut Sauce	\$1.75
Parmesan Crusted Chicken with Pesto Cream	\$1.75
Pecan Crusted Chicken with Gorgonzola Cream	\$2.00
Tandoori Chicken with Curry Dip	\$1.90
Beef Tenderloin & Roasted Vegetable	\$2.50
Cheese Tortellini with Tomatoes, Fresh Mozzarella, and Pesto	\$1.65

CROSTINI

Grilled Chicken, Roasted Pears, & Chevre	\$1.85
Chevre, Sweet Onion Marmalade & Sunflower Sprouts ..	\$1.75
Brie, Orange Blossom Honey & Sunflower Sprouts	\$1.75
Roast Turkey, Balsamic Onions & Herb Aioli	\$1.85
Pesto Chicken with Sun-Dried Tomato Tempenade	\$1.85
Tomato, Balsamic, Garlic & Herb	\$1.75
Fresh Mozzarella, Basil & Tomato	\$1.80

PETITE SANDWICHES

Please See our Café Menu... All of our Sandwiches can be made into the perfect size for your event.

DECADENT DISPLAYS

Seasonal Fruit Display	\$3.50
Vegetable Crudités	\$3.00
Fine Cheese Display with Grapes and Crackers	\$4.25
Smoked Salmon with Accompaniments	(Market Price)
Seafood Display	(Market Price)
Savory Cheesecakes	\$2.25
Spinach Artichoke Dip	\$2.25
Real Good Guacamole	\$2.50
Spiced Nuts	\$1.75
Olive Medley	\$1.50
Marinated Fresh Mozzarella	\$2.00

*Our Specialty is designing menus for your event.
We offer so much, we can't fit it all on this page.*

*We are a full service off-premise caterer.
We offer a full service bar, professional staff,
and a large selection of rentals.*

BREAKFAST AND BRUNCH

EGG FRITTATAS AND QUICHE

- ~ Spinach, Gouda & Proscuitto
- ~ Pesto, Sun-Dried Tomato & Mozz.
- ~ Roasted Vegetable & White Cheddar
- ~ Caramelized Onion & Fontina
- ~ Neuske's Ham & Cheddar
- ~ Neuske's Bacon, Tomato & Cheddar

SCRAMBLED EGG STATION

Scrambled eggs served with a variety of accompaniments (cheeses, sautéed mushrooms, Onions, crisp bacon, scallions, and tomatoes)

"MEAT AND POTATOES"

Neuske's Bacon	\$3.00
Link Sausage	\$2.50
Neuske's Ham	(Market Price)
Applewood Smoked Turkey	(Market Price)

WHOLE ROASTED TENDERLOIN

(MARKET PRICE)	
Herb Roasted Potatoes	\$1.75
Twice Baked Potato Casserole	\$2.25

FRESH FRUIT DISPLAY \$3.50

Seasonal fresh fruit decoratively displayed. (Pineapple, grapes, melons, berries, mangoes etc...)

PARFAITS SMALL \$3/ LARGE \$4.25

Vanilla Bean Yogurt with House made Almond Granola layered with fresh fruit.

COFFEE CAKES & BUNDT CAKES STARTING AT \$24

All coffee cakes and bundt cakes serve 12- 16 guests. Please see scone flavors.

COFFEE SERVICE \$2.00

We offer fair trade and organic coffee. Served with syrups, milks, sweeteners, stir sticks, and bio degradable cups and lids.

OTHER BEVERAGES

Juices, Flowering Teas, Milk, Mimosas, and Bloody Mary's...

CREAM SCONES SMALL \$1.50 LARGE \$2.50

NO dry scones here! Our addictive scones are made with great ingredients and real heavy whipping cream.

Options: Lemon Cream, Double Vanilla, Cranberry Walnut, Pumpkin Spice, Blueberry, Chocolate Chip Orange, Orange Blossom, and so many more.

TURNOVERS \$2.75

Peach Almond, Cherry, Apple Spice, Blackberry, and so many more.

BOUCHÉE FRENCH TOAST \$6.00

House made Challah bread baked in vanilla bean cinnamon custard. Served with real maple syrup & cinnamon butter.

**For Lunch, please see our café menu
and talk with us about salad and soup options.**

*M*AIN COURSES

Entrées served with organic breads and herb butter. Please select two accompanying side dishes.

CHICKEN BREAST \$23 - \$28

Our chicken entrées are made with skinless, boneless, and trimmed breasts.

~ Sautéed with Roasted Pears & Walnuts.

~ Panko and Herb Crusted

~ Pecan and Parmesan Crusted

~ Roasted Herb with Dried Cranberries and Shallots

~ Sautéed with Thyme Garlic Cream

~ Sautéed with Feta, Spinach, and Tomatoes

~ Sautéed with Lemon and Herbs

~ Sautéed with Mushroom Ragout

~ Pesto Crusted

~ Sautéed with Tomato, Pearl Onions, and Olives

BEEF TENDERLOIN CHATEAUBRIAND \$32 - \$38

~ Herb Crusted

~ Pepper Crusted with Dijon Cream

~ Seared with Balsamic Onions

~ Seared with Mushroom Walnut Ragout

~ Neuske's Bacon Wrapped

~ Roasted Garlic Crusted

~ Seared with Rosemary, Shallots, and Red Wine

PORK LOIN OR TENDERLOIN \$29 - \$37

All chicken and beef preparations can translate using whole pork loin, whole tenderloins, or either cut into medallions.

FRESH FISH AND SEAFOOD \$30 - \$36

~ Lump Crab Cakes with Caper Remoulade

~ Lemon and Herb Crusted Halibut

~ Seared Sea Bass with Shallots & Thyme

~ Pesto Crusted Salmon

~ Apple Cider Seared Salmon

~ Seared Salmon with Balsamic Onions and Tomatoes

~ Garlic and Herb Sautéed Jumbo Prawns

We ship in fresh fish and seafood over night. Anything in the ocean is available to you. Please contact us with your request.

ACCOMPANYING SIDE DISHES

- ~ Really Good Mashed Potatoes
- ~ Roasted Garlic & Thyme Smashed Potatoes
- ~ Herb Roasted Potatoes
- ~ Maple Whipped Sweet Potatoes
- ~ Orzo Pilaf
- ~ Quinoa Pilaf
- ~ Orange and Wild Rice Pilaf
- ~ Gemelli Pasta
- ~ Butternut Squash Ravioli with Roasted Shallot, Thyme, and Sweet Potatoes (additional \$3)
- ~ Olive Oil and Sea Salt Roasted Vegetables
- ~ Honey Orange Glazed Carrots
- ~ Lemon Green Beans or Haricot Verts (seasonal)
- ~ Sautéed Fresh Asparagus (seasonal)
- ~ Ratatouille
- ~ Artichoke, Tomato, and Mushroom Ragout

Bouchée also offers many vegetarian and vegan dishes.

SAVE ROOM FOR DESSERT!

All Bouchée desserts are made fresh for your event. We do not freeze anything or get it off a big truck. We will help you select the perfect dessert or cake for your event.

CAKES

- ~ Vanilla Bean Chiffon
- ~ Really Good Chocolate
- ~ Chocolate Chip Cream
- ~ White Chocolate Chiffon
- ~ Almond Cream
- ~ Grand Marnier
- ~ Amaretto
- ~ Lemon Chiffon
- ~ Lemon Poppyseed
- ~ Pumpkin Spice
- ~ Red Velvet
- ~ Carrot Ginger
- ~ Pear Gingerbread

INTERIORS, FILLINGS & EXTERIORS

Buttercreams: Vanilla Bean, Lemon, Citrus, Almond, Frangelico, Chocolate Truffle, Peanut Butter Cream, Cream Cheese, Rose Water, Orange Blossom.

Fillings: Fresh Berries, Toasted Nuts, Fruit Jams, Lemon and Citrus Curds, Chocolate Truffle Ganache.

Exteriors: Buttercream, Fondant, Chocolate Ganache.

CUPCAKES!

Please look at the cake flavors above. We can create your perfect cupcake and design. \$3 and up.

DECADENT TREATS

Items smaller than in Café

- Chocolate Peanut Butter Oatmeal Bars \$1.90
- Real lemon or key lime bars \$1.65
- Triple Chocolate Brownies \$1.75
- Caramel Pecan Bars \$2.00
- Petite Tartlets \$1.75 & up
- Cheesecake Triangles \$2.00
- Chocolate Dipped Strawberries and Berries Market Price
- Hand Rolled Chocolate Truffles \$1.85
- Rice Crispy Balls. Dipped and Decorated \$1.75
- Famous Sugar Cookies \$2.00 & up

TARTS.....\$35 - \$40

Started with our signature pate sucre crust. 9” tarts serve 12- 16.

- ~ Caramel Pecan
- ~ Triple Chocolate Pecan,
- ~ Lemon Curd with Berries
- ~ Chocolate Truffle and Raspberry
- ~ White Chocolate Lavender
- ~ Key Lime with Vanilla Bean Meringue

CHEESECAKES.....\$35 - \$40

All Natural & Hand Created. 9” serves 12- 16 guests.

- ~ Brown Sugar Bourbon with Sugared Pecans
- ~ Pumpkin Mascarpone with Walnut Crunch
- ~ Triple Chocolate with Chocolate Crust
- ~ Lemon Chiffon with Berries
- ~ Peanut Butter with Chocolate Ganache
- ~ Simply Great Vanilla Bean
- ~ Peppermint with Chocolate Crust
- ~ Lemon Poppyseed.

If You Dream of it, we can create it. Please order your cakes and desserts a minimum of 3 days in advance.