

# B.LIN CATERING

## Sample Menu

### SIGNATURE BARS

#### MEDITERRANEAN BAR | \$16.5 per person

Basmati rice, grilled pita, chicken / pork / beef souvlaki +\$1 (pick 2), marinated chickpeas (add tandoori salmon +\$4), chopped olives, htipiti, roasted garlic hummus, spicy feta dip SIDES: greek salad, orzo salad

#### MIDDLE EASTERN BAR | \$16.50 per person

Couscous, grilled pita, chicken shawarma, roasted leg of lamb, falafel, pickled red onions, diced tomatoes, crumbled feta, shredded romaine, roasted garlic hummus, harissa yogurt, tahini, cucumber dill salad

#### ASIAN NOODLE BAR | \$15 per person

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

#### KOREAN TACO BAR | \$14.5 per person

Flour tortillas, jasmine rice, beef bulgogi / chicken dakgogi / sweet chili tofu, yuzu creme fraiche, korean slaw, korean salad with rice wine vinaigrette

#### FAJITA BAR | \$15 per person

Flour tortillas, mexican rice, chimichurri flank steak, chipotle chicken breast, black beans, sautéed peppers & onions, corn salsa, sour cream, shredded romaine, shredded cheddar, house fried tortillas chips & fire roasted salsa, guacamole (+\$2.5)

#### GREENS & GRAINS BAR | \$16.50 per person

Roasted garlic quinoa, arugula, spinach, citrus marinated chicken breast, black lentils (add roasted salmon +\$3), lemon roasted broccoli, red cabbage slaw, crumbled feta, pickled red onions, diced tomatoes, green peas, harissa yogurt, lemon garlic tahini dressing, ginger dressing

#### BBQ BAR | \$18 per person

Pulled pork / pulled chicken / brisket (pick 2), bbq portobellos, house bbq sauce, coleslaw, smoked gouda & cheddar mac and cheese, potato salad, cornbread

#### SANDWICH & SALAD BAR | \$14 per person

roast beef sandwich / grilled chicken sandwich / italian sandwich / caprese sandwich / roasted turkey sandwich / curry chicken or tofu wrap / grilled vegan wrap / mediterranean wrap (pick 3), fresh cut fruit, spinach salad with balsamic vinaigrette

#### FALL/WINTER MENU | \$35 per person

Mixed green salad, roasted chicken thighs, leg of lamb, roasted new potatoes, yogurt roasted cauliflower, herbed basmati rice, walnut baklava

\*Ask us about our other signature bars!



### HORS D'OEUVRES

Korean fried chicken bites with sweet and tangy gochujang glaze | \$1.25 each

Butternut squash wontons with sage brown butter | \$2.25 each

Jerk shrimp skewers with creamy mango dipping sauce | \$3 each

Peri-peri chicken skewers with spicy red chilis and dill sauce | \$1.75 each

Beef empanada with avocado crema | \$2.25 each

Baked brie cups with blueberry compote | \$2.5 each

Wild mushroom & swiss cheese tartlets | \$2 each

Vegan garden roll with sriracha peanut sauce | \$3 each

PLATED MEAL SERVICE AVAILABLE  
UPON REQUEST

# B.LIN CATERING

## Sample Menu

### APPETIZER PLATTERS & SPREADS

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 | \$6 serving

Fresh fruit platter | \$4.5 serving

Cheese & charcuterie platter with cornichons, olives, grapes & crostini | \$7 serving

Tortilla chips & salsas platter with pico de gallo, fire-roasted salsa, and sweet corn salsa | \$5 serving (add guacamole for \$2)

Crostini bar with smoked salmon, sliced brisket, prosciutto, chive & horseradish cream cheese, roasted peppers, and pickled red onions | \$9 serving

### BEVERAGES & BAR PACKAGES

PREMIUM BEER & WINE OPEN BAR | 1st hour \$15 pp; additional hours \$4 pp includes 2 premium wines, 2 premium beers, assorted sodas (Coke, Diet Coke, Sprite, ginger ale), bottled water (still & sparkling), lemon & lime wedges, cocktail napkins & eco-friendly “plastic” cups (additional cost for glassware), bar ice, bar equipment, liquor license.

STANDARD BEER & WINE OPEN BAR | 1st hour \$12 pp; additional hours \$3 pp includes 2 standard wines, 2 standard beers, assorted sodas (Coke, Diet Coke, Sprite, ginger ale), bottled water (still & sparkling), lemon & lime wedges, cocktail napkins & eco-friendly “plastic” cups (additional cost for glassware), bar ice, bar equipment, liquor license.

NON-ALCOHOLIC BEVERAGE PACKAGE | \$4.50 pp (additional charges may apply if event length is longer than 4-hours) includes assorted sodas (Coke, Diet Coke, Sprite, Ginger Ale), bottled water (still & sparkling), lemon & lime wedges.

COFFEE & TEA SERVICE | \$3 pp (additional charges may apply if event length is longer than 4-hours) includes regular coffee, decaf coffee, hot water for tea, tea bags, half & half, oat milk, and sugar cubes.

A LA CARTE BEVERAGES AVAILABLE UPON REQUEST | price varies based on selection

### DESSERTS

Assorted House-Baked Cookie Tray  
\$22 (20 pieces) | \$55 (50 pieces) | \$85 (80 pieces)

Assorted Mini House-Baked Cookie Tray  
\$20 (30 pieces) | \$30 (50 pieces) | \$50 (80 pieces)

Assorted House-Baked Dessert Tray  
\$75 (30 pieces) | \$125 (50 pieces) | \$200 (80 pieces)

Assorted Mini House-Baked Dessert Tray  
\$45 (30 pieces) | \$75 (50 pieces) | \$120 (80 pieces)

Assorted Shooters & Mini Desserts | \$1 - \$4 each \*price varies based on selection

### FOOD & DRINK EQUIPMENT

CHOICE OF DISPOSABLE VS RENTALS:

DISPOSABLES: Eco-friendly disposables (paper compostable cups, “plastic” compostable cups, plates, utensils, and napkins) | price depends on selection \*upgrades available

RENTALS: Glassware / China / Silver / Fabric (cups, plates, utensils, and napkins) | price depends on selection \*upgrades available

Contact us to schedule an appointment to discuss your event needs. We look forward to hearing from you!



Blincatering.com  
food@blincatering.com  
202-838-3133

