

*Biscotti Brewers*  
GLUTEN FREE BAKE SHOP

# CATERING PACKAGES

BRUNCH ~ DINNER ~ DESSERTS

Please direct all inquiries  
to [hello@biscottibrewers.com](mailto:hello@biscottibrewers.com)

~

Biscotti Brewers is a Woman of Color  
Owned & Operated small business

~

Rochester, NY

---

# Brunch Packages

~ OUR FAVORITE MEAL OF THE DAY ~

Create your own Brunch Menu starting at \$23 per person

Select 2 Basic Sides + 2 Mains + 2 Beverages from the columns below

## SIDE DISHES

### BASIC +\$3 pp

Crispy Rosemary Potatoes 🌿  
Watermelon Feta Salad  
Aztec Style Chia Seed Pudding 🌿

### PREMIUM +\$5 pp

Berry Balsamic Bruschetta 🌿  
Cheddar Guajillo Scones  
Hazelnut Cocoa Granola Parfaits 🌿

## MAIN COURSES

Additional Mains +\$6 per person

- Lemon Ricotta Pancakes
- Glass Apple French Toast w. Vanilla bean Crème fraîche 🌿
- Maple Sausage Dutch Baby w. seasonal fruit or jam
- Biscuits & Sausage Gravy
- Spanish Potato Omelette with zesty remoulade
- Fried Miso Chicken & Cheddar Chive Waffle

## BEVERAGES

### BASIC +\$2 pp

Hot Coffee w. Cream + Sugar  
Assorted Hot Tea w. Milk + Honey  
Orange Juice + Cranberry Juice  
Farm-Fresh Chilled Apple Cider (Fall Only)

### PREMIUM +\$6 pp

Cafe de la Olla Cold Brew + Milk bar  
Earl Grey Horchata + Hibiscus Tea  
Kombucharista Kombucha  
Inquire about our Boozy Brunch Bar!

Kindly inform us of guest allergies and dietary restrictions upon consultation in order to safely accommodate all parties.  
Prices listed do not reflect additional fees or applicable rental costs.

# Brunch Catering

~ OUR FAVORITE MEAL OF THE DAY ~

Our brunch menus combine the best elements of early morning and midday fare for a one-of-a-kind brunch experience!

## SHARABLES

<b>Seasonal Fruit Assortment</b> 🌿 Serves up to 15	\$35.00	<b>House Herby Focaccia</b> 🌿 Breakfast: sausage, apple, maple Mediterranean: olives, peppers, herbs Rustic: potato, rosemary, fat flaky salt 1 Sheet serves 12-14 gluten free & vegan opt. available	\$65.00
<b>Crudit� Platter</b> 🌿 Seasonal veggie assortment with house buttermilk ranch dip Serves up to 15	\$35.00	<b>Quiche</b> Flaky, buttery crust filled with seasonal veggies, cheddar, choice of protein, and a rich herby egg custard. Serves 8 gluten free & vegetarian opt. available	\$45.00
<b>Bagel Bar</b> 🌿 Assorted bagels, spreads, smoked salmon, herbs gluten free & vegan opt. available	\$7.00 pp		

## CHARCUTERIE SPREADS

A curated selection of cured meats, cheeses, jams, crackers, nuts, and more!

<b>2 ft. Table Spread</b>	Serves up to 22	<b>\$275.00</b>
<b>3 ft. Table Spread</b>	Serves up to 36	<b>\$475.00</b>
<b>4 ft. Table Spread</b>	Serves up to 50	<b>\$650.00</b>
<b>6 ft. Table Spread</b>	Serves up to 75	<b>\$975.00</b>
<b>8 ft. Table Spread</b>	Serves up to 100	<b>\$1300.00</b>
<b>12 ft. Table Spread</b>	Serves up to 150	<b>\$1950.00</b>
<b>16 ft. Table Spread</b>	Serves up to 200	<b>\$2600.00</b>

Any purchase of a charcuterie spread \$500+ gifts the purchaser a handmade cutting board from Anchor to Arrow, a local Rochester woodworker.

Plant-based cheeses available upon request. 🌿

Kindly inform us of guest allergies and dietary restrictions upon consultation in order to safely accommodate all parties.  
Prices listed do not reflect additional fees or applicable rental costs.

## **Brunch Bars**

~ OUR FAVORITE MEAL OF THE DAY ~

**Transform any brunch course into a celebration!**

Select: 1 Bar for +\$10 pp / 2 Bars for +\$18 pp

## **Boozy Brew Bar**

**INCLUDES**

**Hot Coffee or Hot Cocoa or Cold Brew + 2 Mix-ins**  
**\*includes Whole Milk + Sugar (non-dairy milk avail.)\***

Kahlua ~ Amaretto Liqueur ~ Irish Cream ~ Rumchata  
Frangelico ~ Black Button Bourbon Cream

## **Mimosa Bar**

**INCLUDES**

**CHOICE OF 3 FRUIT JUICES + DRY BUBBLY + FRUIT GARNISH**

**Select 3 from the following flavors:**

Orange ~ Cranberry ~ Pineapple ~ Grapefruit  
Lemonade ~ Farm-Fresh Apple Cider (Seasonal)

## **Bloody Mary Bar**

**INCLUDES**

**Biscotti Brewers Signature Bloody Mary Mixer**

**+ Vodka + Savory Accoutrements**

Olives ~ Pickles ~ Celery ~ Lime ~ Tabasco ~ Fresh Herbs

**Proof of age required upon booking (21+ only). Additional staffing may be required.**

Prices listed do not reflect additional fees or applicable rental costs.

# Dinner Catering

~ ANY NIGHT CAN BE SPECIAL ~

Our dinner menu combines cultural elements our family loves with a sense of elevation to turn any dinner into a night to remember.

## HORS D'OEUVRES

### Crudit  Platter

Seasonal veggie assortment  
with house buttermilk ranch dip  
Serves up to 15

\$35.00

### Caprese Skewers

Heirloom tomato, mozzarella,  
fresh basil, balsamic drizzle  
gluten free, vegetarian

\$3.00 pp

### Bacon-Wrapped Steak Bites

Herb-crusted steak wrapped in  
bacon, balsamic drizzle  
gluten free

\$4.25 pp

### House Herby Focaccia

Artisan: Fig, chevre, thyme, local honey  
Mediterranean: Olives, peppers, herbs  
Rustic: Potato, rosemary, fat flaky salt  
1 Sheet serves 12-14  
gluten free opt. available, vegetarian

\$65.00

### Crostini

#1: Hummus + Caramelized Onion  
#2: Olive + Mushroom Tapenade  
#3: Ricotta + Blistered Tomatoes  
gluten free opt. available, vegetarian

\$4.00 pp

## CHARCUTERIE SPREADS

A curated selection of cured meats, cheeses, jams, crackers, nuts, and more!

### 2 ft. Table Spread

Serves up to 22

\$275.00

### 3 ft. Table Spread

Serves up to 36

\$475.00

### 4 ft. Table Spread

Serves up to 50

\$650.00

### 6 ft. Table Spread

Serves up to 75

\$975.00

### 8 ft. Table Spread

Serves up to 100

\$1300.00

### 12 ft. Table Spread

Serves up to 150

\$1950.00

### 16 ft. Table Spread

Serves up to 200

\$2600.00

Any purchase of a charcuterie spread \$500+ gifts the purchaser a handmade cutting board from Anchor to Arrow, a local Rochester woodworker.

Plant-based cheeses available upon request.

Kindly inform us of guest allergies and dietary restrictions upon consultation in order to safely accommodate all parties.  
Prices listed do not reflect additional fees or applicable rental costs.

~ DINNER CATERING PACKAGES ~

## **Mexican-Inspired Menu**

Select 2 Sides + 2 Mains | Starting at \$24 per person



### **SIDE DISHES**

**FRIJOLES CHARROS** Stewed with smoky bacon, fire-roasted poblanos, onions

**MEXICAN-STYLE RICE** Chopped tomato, onion, cooked in chicken or vegetable stock 

**STREET CORN SALAD** Tajin, lime crema, Mexican mayonesa, Cotija, cilantro

### **MAIN COURSES**

#### **GREEN CHILE ENCHILADAS**

Fire-roasted tomatillos, poblanos, onion and garlic, blended into a rich salsa verde, coating tortillas layered between chicken and cheese.

**Gluten-Free | Vegetarian & Dairy-Free options available**

#### **RED CHILE ENCHILADAS**

Sauce made from smokey Chile Colorado, roasted onion and garlic, blended into a rich salsa roja, coating tortilla layers between chicken and cheese.

**Gluten-Free | Vegetarian & Dairy-Free options available**

#### **CHICKEN TINGA TOSTADAS**

Chicken roasted and smothered with sauce made from chipotle in adobo, roasted onion, and tomatoes. Served with crispy, fried corn tortillas, lime, creme, queso fresco, chopped onion, and cilantro.

**Gluten-Free | Dairy-Free options available**

#### **SWEET POTATO & BLACK BEAN TOSTADAS**

Roasted sweet potatoes and black beans served with a sauce made from chipotle in adobo, roasted onions, and tomatoes. Served with crispy, fried corn tortillas, lime, creme, queso fresco, chopped onion, and cilantro.

**Gluten-Free | Vegetarian & Dairy-Free options available**

### **ADD-ON: TAMALES BAR + \$10 PER PERSON**

Our corn is heritage grain or Maíz Criollo purchased directly from farmers in Mexico. All masa is ground and nixtamalized in-house for optimal freshness and authenticity.

**Biscotti Brewers is a Mexican Woman Owned small business!**

Kindly inform us of guest allergies and dietary restrictions  
upon consultation in order to safely accommodate all parties.  
Prices listed do not reflect additional fees or applicable rental costs.



~ DINNER CATERING PACKAGES ~

## Italian-Inspired Menu

Select 2 Sides + 2 Mains | Starting at \$25 per person



### SIDE DISHES

**TUSCAN WHITE BEAN SALAD** Tomato, basil, and roasted red peppers tossed with white wine vinegar and olive oil. **Gluten-Free, Soy-Free, Vegan, Dairy-Free option avail.**

**ANTIPASTO SALAD** Pasta, tomato, onions, olives, cubed cheese, pepperoni tossed with olive oil and balsamic vinegar. **Gluten-Free, Vegan options avail., Dairy-Free, Soy-Free**

**SEASONAL ROASTED VEGETABLES** Roasted with premium olive oil and tossed with fresh Italian herbs (based on seasonal availability). **Gluten-Free, Dairy-Free, Vegan**

**NONNA'S MEATBALLS** Bite-sized meatballs made with breadcrumbs, fresh parsley, thyme, garlic, chopped dried apricots. Baked and simmered in a light tomato sauce. **Gluten-Free option available, Dairy-Free | Sub Beyond Meat +\$2 per person.**

### MAIN COURSES

**ITALIAN HOT or SWEET SAUSAGE with PASTA**

Sliced sausage in a light tomato sauce tossed with pasta.

**Gluten-Free option available**

**RED SAUCE LASAGNA**

Classic tomato sauce, beef and pork blend, browned and layered between sheets of pasta, mozzarella and ricotta.

**Gluten-Free, Dairy-Free options available | Sub Beyond Meat +\$2 pp**

**LINGUINE with WHITE WINE CLAM SAUCE**

Linguine tossed with white wine, butter, chopped clams, salt and black pepper.

**Gluten-Free, Dairy-Free options available**

**BEANS, ESCAROLE & SAUSAGE**

Roasted sausage, stewed with white beans, escarole in a light chicken broth.

**Gluten-Free, Dairy-Free | Sub Beyond Meat +\$2 pp**

### Included with Package:

Self-serve garden salad + 2 dressings, grated parmesan, crushed red pepper flakes, olive oil, vinegar, and our house-made herby focaccia (gluten-free focaccia avail.)

Kindly inform us of guest allergies and dietary restrictions  
upon consultation in order to safely accommodate all parties.

Prices listed do not reflect additional fees or applicable rental costs.

~ DINNER CATERING PACKAGES ~

## Modern American Menu

Select 2 Sides + 2 Mains | Starting at \$26 per person

### SIDE DISHES

**SEASONAL VEGETABLES** Roasted with premium olive oil and tossed with fresh Italian herbs (based on seasonal availability). **Gluten-Free, Dairy-Free, Vegan**

**SAUTÉED GREENS** Roasted with premium olive oil and tossed with fresh Italian herbs. (based on seasonal availability). **Gluten-Free, Dairy-Free, Vegan**

**MASHED POTATOES w. BROWN GRAVY** Pillowly mashed potatoes, thyme, black pepper.

**NONNA'S MEATBALLS** Bite-sized meatballs made with breadcrumbs, fresh parsley, thyme, garlic, chopped dried apricots. Baked and simmered in a light tomato sauce. **Gluten-Free option available, Dairy-Free | Sub Beyond Meat +\$2 per person.**

### MAIN COURSES

**ROASTED WINTER SQUASH** Stuffed with a wild rice, cranberry, mushroom pilaf. **Gluten-Free, Vegan**

**ROASTED CHICKEN QUARTERS** Your choice of a honey mustard glaze or maple mustard glaze + fresh herbs. **Gluten-Free**

**ROASTED SALMON** Your choice of a honey mustard glaze or maple mustard glaze + fresh herbs. **Gluten-Free**

**ROAST BEEF w. CHIMICHURRI**

Thin sliced, tender beef with aromatic capers, parsley, cilantro, shallot, sherry dressing. **Gluten-Free, Dairy-Free**

**SEASONALITY** Our Modern American Menu rotates seasonally to incorporate the freshest flavors and ingredients. This menu reflects Fall & Winter 2022.

### Included with Package:

Self-serve garden salad + 2 dressings, grated parmesan, crushed red pepper flakes, olive oil, vinegar, and our house-made herby focaccia (gluten-free focaccia avail.)

Kindly inform us of guest allergies and dietary restrictions upon consultation in order to safely accommodate all parties.  
Prices listed do not reflect additional fees or applicable rental costs.



~ A PERFECT FINAL COURSE ~  
**DESSERTS & BAKED GOODS**

**BISCOTTI ~ \$85**

Priced per batch, 1 batch equals ~50 biscotti

**BASIC**

Dark Chocolate & Walnut  
Dark Chocolate & Orange  
White Chocolate & Cranberry  
White Chocolate & Orange  
Cranberry & Orange

**PREMIUM +\$12**

Dark Chocolate & Pistachio  
Cherry, Bourbon, & Basil Bitters  
Hazelnut, Fig & Wild Peppercorn  
Pine Nut & Date

**Dip your biscotti in chocolate +\$12**

**Our biscotti undergo the traditional Italian treatment.**

Using almond flour as our base, free-range eggs, organic sugar and butter, the biscotti are hand-formed and hand-cut with love. Even Nonna approves!

**DECORATED CAKES**

6-inch \$75+ | 8-inch \$95+ | 10-inch \$120+ | 12-inch \$145+

**CAKE FLAVORS**

Vanilla Buttermilk  
**Vegan** Chocolate  
Strawberry Buttermilk  
Cherry-Vanilla Buttermilk  
Mexican Hot Chocolate  
**Vegan** Pumpkin Spice\*  
Chocolate-Matcha\*  
Raspberry-Rose\*

**TOPPINGS**

Nuts  
Sprinkles  
Biscotti Crumbles (GF)  
Oreo Crumbles (GF)

~

**We strongly recommend  
fresh, seasonal fruit fillings  
for optimal flavor!**

**FROSTING FLAVORS**

Vanilla Buttercream  
Chocolate Buttercream  
Strawberry Buttercream  
Raspberry Buttercream  
**Vegan** Chocolate Frosting  
**Vegan** Almond Butter Frosting  
Dark/White Choc. Ganache  
Salted Caramel Buttercream

**For multi-tiered event cakes - such as wedding cakes - please contact  
hello@biscottibrewers.com to schedule a consultation.**

Cupcakes available starting at \$75 per 2 dozen.

\* indicates seasonal flavors

**Kindly inform us of guest allergies and dietary restrictions  
upon consultation in order to safely accommodate all parties.**  
Prices listed do not reflect additional fees or applicable rental costs.

# Catering Policies

Please review our catering event policies outlined below.

Financing\* options available. Please direct all inquiries to  
[hello@biscottibrewers.com](mailto:hello@biscottibrewers.com)

## Payment Timeline

**AT BOOKING** A non-refundable \$1000 date-hold deposit is due  
**6 WEEKS BEFORE YOUR EVENT** Last chance to cancel or reschedule without penalty  
**4 WEEKS BEFORE YOUR EVENT** Final headcount and catering cost will be confirmed  
**2 WEEKS BEFORE YOUR EVENT** Your final invoice will be issued via QuickBooks  
**48 HOURS BEFORE YOUR EVENT** Outstanding balance of your invoice is due

## Applies to All Services

**DISTANCE FEE** of \$0.80 per mile exceeding a 5-mile radius from our kitchen  
**SERVICE FEE** of 18% added to all pre-tax sums  
**GRATUITY** Tell us what you're comfortable with! (Default 15%)  
**ADMIN FEE** of 30%, applicable to ad hoc equipment rentals only

## Included with All Catered Events

**COMPLIMENTARY VIDEO CONSULTATION** Required for all catering events  
**BUFFET-STYLE SETUP & BREAKDOWN** Plated meals available for additional cost  
**ECO-FRIENDLY, DISPOSABLE SERVICE WARE** China rentals avail. or Bring your Own!  
**ON-SITE TRASH REMOVAL** As a result of Biscotti Brewers catering only.  
**OPERATIONAL PERMITS** As required by the Department of Health

### MARKET PRICE DISCLAIMER

All prices listed are subject to change, with or without notice at any time, in tandem with inevitable Market Price inflation. Biscotti Brewers will always confirm final amounts due before issuing invoices.

**Thank you for your understanding!**

## Allergen Transparency

**BISCOTTI BREWERS LLC** will always be transparent regarding potential or definitive cross-contamination of ingredients during sourcing, production, or serving. We currently operate out of a shared kitchen space and make every effort to minimize and prevent allergen exposure through rigorous standards of storage, cleanliness, and sanitation. We are a peanut free operation.