



breakfast | lunch | breaks | cocktail parties/receptions



event menus

baddabing.net
telephone: 404.918.8386
email: baddabingcatering@yahoo.com



continental breakfast

TRADITIONAL

Orange, Cranberry, and Apple Juice
Seasonal Sliced Fruit and Berries
Freshly Baked Breakfast Treats to Include:
Assorted Muffins, Breakfast Breads,
and Bagels
Butter, Fruit Preserves and Cream Cheese
Freshly Brewed Regular and Decaffeinated
Coffee
Assorted Hot Teas

EXECUTIVE

Individual Fruit Flavored Yogurt
Seasonal Sliced Fruit & Berries
Assorted Cold Cereals
2% and Skim Milk
Freshly Baked Breakfast Treats to Include:
Assorted Muffins, Breakfast Breads, and Ba-
gels
Butter, Fruit Preserves, Cream Cheese
Freshly Brewed Regular and Decaffeinated
Assorted Hot Teas

THE EUROPEAN

Orange, Cranberry, and Apple Juice
Seasonal Sliced Fruit & Berries
Assorted Cheeses, Prosciutto, Salami and
Capicola
Hard Boiled Eggs
Fresh Breakfast Treats to Include:
Biscotti, Scones, Mini Croissants, and Ba-
guettes
Butter, Marmalades, and Fruit Preserves
Freshly Brewed Regular and Decaffeinated
Assorted Hot Teas

ENHANCEMENTS

Oatmeal with Raisins and Brown Sugar
Sausage, Egg and Cheese Biscuits
Ham, Egg and Cheese Croissants
Whole Wheat Vegetarian Breakfast Burrito
Smoked Salmon, Capers, Red Onions, Diced
Tomatoes, Chopped Hard Boiled Eggs, and
Mini Bagels



breakfast

HEALTHY START BREAKFAST

Orange, Cranberry, and Apple Juice
Seasonal Sliced Fruit and Berries
Low-Fat Muffins
Low- Fat Assorted Yogurts
Steal Cut Oatmeal with Brown Sugar and Raisins
Whole Wheat Tortilla with Egg Whites, Spinach, Sundried Tomatoes and Red Onions
Freshly Brewed Regular and Decaffeinated Coffee Assorted Hot Teas

TRADITIONAL BUFFET

Orange, Cranberry, and Apple Juice
Seasonal Sliced Fruit and Berries
Assorted Individual Fruit Yogurt
Assorted Cold Cereals
2% and Skim Milk
Fresh Scrambled Eggs
Bacon and Country Sausage Links
Breakfast Potatoes
Freshly Baked Breakfast Treats to Include:

Assorted Muffins, Breakfast Breads, Bagels
Butter, Fruit Preserves, and Cream Cheese
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Teas

EXECUTIVE

Orange, Cranberry, and Apple Juice
Seasonal Sliced Fruit and Berries
Assorted Individual Fruit Yogurt
Housemade Granola
Assorted Cold Cereals
2% and Skim Milk
Fresh Scrambled Eggs
Buttermilk Pancakes with Warm Maple Syrup
Breakfast Potatoes
Bacon and Country Sausage Links
Freshly Baked Breakfast Treats to Include:
Assorted Muffins, Breakfast Breads, Bagels
Butter, Fruit Preserves, and Cream Cheese
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Teas

ENHANCEMENTS

Hot Oatmeal with Brown Sugar and Raisins
Southern Grits with Cheddar Cheese
Biscuits and Sausage Gravy



breaks

BEVERAGE ONLY

Beverage includes Coca-Cola® Products, Regular and Diet, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas. Maximum Service Time of Thirty Minutes.

THEMED BREAKS

Coffee & Doughnuts
Plain and Cinnamon Doughnuts

Milk & Cookies
Assorted Baked Cookies
Ice Cold Milk to include:
2%, Skim & Chocolate

Tea & Cakes
Assorted Hot Teas
Signature Cupcakes
Scones

Power Break
Power Bars, Nutri-Grain Bars, and Candy Bars
Nuts and Trail Mix
Banana and Apples

Spa Break
Hummus with Pita Chips
Crudete
Arden's Garden



trayed or boxed lunch

TRAYED OR BOXED LUNCH

includes a side, drink and dessert

Michael's Horseradish Crusted Tilapia with lettuce, tomato, and a spicy remoulade sauce

Roast Beef Sandwich with pesto mayo and melted provolone cheese grilled hot on the panini press

Badda Reuben with corned beef, swiss cheese, sour kraut & mustard

Buffalo Chicken Sandwich with grilled chicken breast, bleu cheese dressing, lettuce, tomato & spicy buffalo sauce

Maryland Crab Melt with crab meat, tomato, swiss and spicy remoulade sauce

Blackened Steak Sandwich with grilled blackened steak sliced, fried onions, tomato, Cajun mayo and lettuce

Chicken Parm with breaded breast of chicken

with melted mozzarella and marinara sauce
Roast Turkey & Smoked Gouda with lettuce, tomato, and pesto mayo

Shrimp Po' Boy Wrap with fried shrimp, lettuce, tomato and spicy remoulade wrapped in an herb tortilla

Falafel Sandwich with fried chick pea patties, tomato, onion, cucumber, lettuce and tzatziki sauce on pita

Grilled Chicken Caprese Sandwich with grilled chicken, tomato, fresh mozzarella, lettuce & pesto mayo

Tarragon & Curry Chicken Salad with chicken salad lettuce and tomato

PB&J with organic peanut butter and jelly

Buffalo Caesar Salad
With crumbled blue cheese, buffalo chicken, croutons & ranch dressing

Cajun Steak Salad

Grilled marinated steak over mixed greens, onion, roasted red peppers, tomatoes, cucumbers & chipotle ranch dressing

Mixed Field Greens Salad

With tomatoes, onions, olives, cucumber & balsamic vinaigrette dressing
Can add grilled chicken

Mediterranean Vegetable Salad

Field greens with tomatoes, onion, cucumber, falafel, greek olives, feta cheese, stuffed grape leaves & greek dressing

Crispy Fish Salad

Pan fried fish with mango, tomatoes, cucumber, roasted red pepper, & Mandarin Ginger dressing

Antipasto Salad

Roast beef, turkey, ham, olives, peppers, tomatoes, cucumbers, zucchini, mozzarella & balsamic



trayed or boxed lunch

SIDE SALADS

Potato Salad with traditional Southern Potato Salad

Penne Pomodoro Salad with penne Pasta with Traditional Tomato Gravy

Farfalle al Pesto Salad with bowtie Pasta with Basil Spinach Pesto Topped with Parmesan and Sun-Dried Tomato

Fusilli Primavera Salad with corkscrew Pasta with Fresh Spring Vegetables and Tomato Pesto

Garden Salad with roma tomatoes, English cucumbers, white mushrooms, sprouts and mesclun greens with a balsamic dressing

DESSERTS

Cookies (chocolate chip, chocolate chocolate chip, peanut butter, oatmeal raisin, snicker-doodle)

Cupcakes

Brownies

Lemon Bars

Toffee Bars

BEVERAGES

Beverage includes Coca-Cola® Products, Regular and Diet, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas.



hot lunch

BEEF ENTREES

Marinated Kobe London Broil with caramelized onions and mushroom sauce

Barbequed Beef Short Ribs with jalapeno corn bread and creamy horseradish sauce

Rosemary Grilled Sirloin Steak with crispy oyster mushrooms and a cabernet pancetta sauce

Marinated Brazilian Coulat with charred tomatoes, onions, and chimi churi sauce

Beef Bourgeois with glazed pearl onions in sauce Espanola

Prime Rib of Beef with Yorkshire pudding
Horseradish au jus

Grilled Filet Mignon of Beef topped with porcini mushrooms in sauce béarnaise

Barbequed Beef Brisket with Indian corn bread and white barbeque sauce

Bacon Wrapped Meatloaf with mild mushroom sage gravy

Stir-fried Filet Tips with a spicy Szechwan sauce



hot lunch

CHICKEN ENTREES

Rosemary Lemon Roasted Chicken with a lemon sauce

Chicken Sorrentino, scallopine of chicken with eggplant and melted provolone cheese with a wild mushroom sauce

Chicken Cacciatore, boneless chicken, onions, peppers, basil in a tomato ragout

Chicken Francaise, egg battered chicken breast with a lemon white wine sauce

Southern Fried Chicken with sweet potato corn bread and black eyed pea gravy

Chicken Milanese, thinly pounded chicken breaded and pan fried with an arugula tomato salad

Grilled Breast of Chicken with pineapple peach salsa and raspberry vinaigrette

Chicken La Parma, thinly pounded chicken with lemon, tomato and roasted garlic sauce

Chicken Marsala, scallopine of chicken breast in a wild mushroom marsala wine sauce

Chicken Parmesan topped with fresh mozzarella and fried basil

Chicken Cordon Bleu, breast of chicken rolled and breached with black forest ham and gruyere cheese served with sauce mornay

Panko Crusted Chicken with a chipotle gravy and jalapeno corn bread



hot lunch

PORK ENTREES

Boneless Smithfield Pork Loin with a Cuban rub and whole grain mustard sauce

Breaded Pork Chops with melted gruyere and fig and onion gastrique

Grilled Pork Chops with apple fritter and balsamic honey glaze

Pulled Pork with three sauces, vinegar, hoisin barbeque and white barbequed

Maple Ham with Dijon white current sauce and candied apricots

Barbequed Baby Back Ribs with fire roasted corn salsa and cayenne barbeque sauce

Horseradish Crusted Pork Loin with Anjou pears, fennel in a cabernet wine sauce

Cuban Crusted Pork Tenderloin with strawberry mango salsa with cilantro cream



hot lunch

FISH ENTREES

Tempura Shrimp with Szechwan vegetable sauce

Horseradish Crusted Grouper with mango cucumber salsa and a mandarin orange scotch bonnet sauce

Citrus Poached Halibut over seafood bouillabaisse and tomato crostini

Potato Crusted Salmon over arugula, tomato and shaved red onion salad with cured lemon

Nori Wrapped Ahi Tuna with miso mirin beurre and fried rice stick

Pesto Grilled Salmon with pignoli nuts and tomato rouix

Lobster Cannelloni with tomato tarragon cream sauce topped with fried sage

Shrimp Scampi stuffed with lump crab and roasted garlic bread crumbs

Cioppino, shellfish stew with a roasted garlic, fennel and tomato sauce

Paella, shrimp, halibut, clams, muscles, chorizo sausage, with a saffron, tomato and fennel sauce

Grilled Ahi Tuna Nicoise with lemon, capers, tomatoes, anchovies, and onions with parsley salsa

Filet of Sole stuffed with lump crab meat and a sauce livornaise (anchovy tomato)



hot lunch

VEGETARIAN ENTREES

Butternut Squash Lasagna with sage garlic béchamel

Stir-fried Asian Vegetables with marinated tofu and soba noodles

Grilled tofu with sesame Szechwan vegetables

Falafel with caramelized onions, peas and spicy tomato sauce

Grilled Vegetable Kabobs with Brazilian chimichurri sauce and cucumber raita

Vegetable Souvlaki with eggplant, squash, tomato, peas, carrots with saffron béchamel

Vegetable Samosas with mint cilantro chutney

Naked Vegetable Lasagna with grilled marinated portobello, zucchini, squash and spinach layered with goat cheese and ricotta cheese

Eggplant Rollatini with four cheese filling and sun dried tomato pesto

Eggplant parmesan with fresh mozzarella and roasted garlic pesto



hot lunch

PASTA ENTREES

Spinach Pappardelle with sun dried tomatoes, mushrooms, roast garlic and goat cheese

Rigatoni with chicken escarole, oven fired tomatoes in a roast garlic cream sauce

Orecchiette Pasta with Julienned vegetables, sun dried tomatoes, and pesto cream sauce

Penne Pasta with grilled chicken, kalamata olives, sun dried tomatoes, spinach in balsamic parmesan sauce

Fettuccini with shrimp, broccoli rabe, and roast garlic with amatriciana sauce

Gnocchi Bolognese (traditional meat sauce) with shaved greua cheese and fried sage

Lasagna a la Noue, traditional lasagna with parmesan béchamel, the way grandma made it

Pappardelle with wild mushroom casserole, roasted garlic in a white truffle sauce

Shrimp Jambalaya over cracked black pepper fettuccini

Fettuccine Alfredo with grilled chicken and oven roasted tomatoes

Linguini Fra Diavolo with shrimp, clams, muscles and calamari on a fiery red sauce

Farfalle with sweet pea broth, garlic and Julienned vegetables topped ricotta salata cheese

Butternut Squash Ravioli with white truffle sage cream sauce



sides

VEGETABLE SIDES

French green beans almandine
Braised escarole with roasted garlic
Truffle grilled asparagus
Brown sugar candied carrots
Green beans with garlic and olive oil
Braised collard greens
Fried zucchini
Roasted vegetables with basil pesto
Vegetable caponata
Ratatouille of vegetables
Roasted butternut squash
Spaghetti squash with brown butter and sage
Stir-fried Asian vegetables
Crispy swiss chard with pancetta bacon
Cheddar crusted broccoli
Yellow squash casserole
Charred tomatoes and eggplant
Roasted fall vegetables with rosemary and garlic

Sautéed Spinach
Greened Spinach
Baby carrots with butter and sage
Brussel sprouts with spicy bacon and caramelized onions
Asparagus with wild mushrooms
Grilled melody of vegetables
French green beans with braised fennel
Tempura vegetables
Yellow curried cauliflower

STARCH SIDES

Vegetable rice pilaf
Butternut squash risotto
Cheddar jalapeno grits
Garlic mashed potatoes
Crispy pesto gnocchi
Horseradish whipped potatoes
Rosemary Fingerling Potatoes
Potatoes au gratin
Potato pancakes
Maple whipped sweet potatoes

German spaetzle with caramelized onions
Greek orzo with olive tapenade
Cous Cous with toasted almonds and parsley pesto
Cambozola cheese polenta
Dirty rice with confetti of vegetables
Lyonnais potatoes
Baked potatoes with chive sour cream
Sour cream whipped potatoes
Miso sobe noodles
Egg noodles in butter sauce
Penne pomodoro
Fettuccini alfredo
Spaghetti primavera
Chive bacon mashed potatoes
Wasabi mashed potatoes
Saffron rice
Mexican rice
Asian cole slaw
German potato salad
Fried potato casserole with cheddar cheese
Sesame pad Thai noodles



desserts

COOKIES

Breakfast (granola, oatmeal, coconut, cranberries, pecans)
Cookie Studio Chocolate Chip
Chocolate Chocolate Chip
Chocolate Oatmeal
Coffee Toffee
Ginger
Katie Thumbprint Cookies
Macaroons
Mexican Wedding Cookies
Oatmeal Cranberry (Pecans)
Oatmeal Raisin (walnuts)
Peanut Butter
Pecan Chocolate Chip
Snickerdoodles
Sugar
Toffee Pecan
White Chocolate Macadamia

BARs AND BROWNIES

Toffee Pecan
Brownies
Key Lime
Lemon

CUPCAKES

Lemon Pound Cake
Red Velvet
Double Chocolate
Buttercream Vanilla
Key Lime
Hummingbird
Deep Dish Pies
Keylime Pie
Rustic Cherry Pie
Rustic Apple Pie
Coconut Cream

POUND CAKES

Lemon
Gingerbread
Sour Cream Vanilla
Chunky Apple Spice
Chocolate Sour Cream
Cranberry Tea Cake
Crème Fraîche Coffee Cake

LAYER CAKES

Amaretto Buttercream Cake
Keylime Cake
Old Fashion Chocolate
Coconut Layer
German Chocolate

Carrot Spice
Chocolate Raspberry Mousse
Red Velvet Raspberry
Golden Chocolate
Gingerbread layer
Strawberry Layer
Chocolate Peanut Butter Mousse
Tiramisu Layer Cake
Caramel Cake
Bourbon Bread Pudding

CHEESECAKES

New York Style
Oreo
Kahlua / Mocha
Strawberry Swirl
Lemon Curd
Sweet Potato Praline
Banana Cheesecake
Blueberry Cheesecake
Dessert Crepes
Nutella and banana crepes with frangelico sauce
Wild berry crepes with pomegranate syrup
Strawberry crepes with chantilly cream
Lemon curd crepes with chardonnay brittle



appetizers

DELICIOUS OPTIONS FOR YOUR EVENT

Miniature Beef Wellington laced with thyme

Horseradish Crusted Grouper Burritos with caper remoulade

Maryland Crab Cakes with chipotle dipping sauce

Brie and Raspberry En Crouete with wild berry jam

Crab and Cheddar Pop-overs with roast pepper coulis

Fennel Scented Salmon Gravlax with pumpnickel crostini chive crème fraiche

Asian Barbequed Pork Dumplings with watermelon jicama slaw

Lobster and Mango Spring Rolls with key lime cilantro aioli

Caramelized Onion Tart, with blue cheese and nicoise olives

Wild mushroom Strudel with montrachet cheese, and dried cranberries

Sugarcane Skewered Jumbo Shrimp with Thai peanut sauce

Salmon and Black Bean Risotto cakes with fire roasted tomato salsa

Trio of Bruchetta- Tomato, basil and goat cheese; white bean and roasted garlic; eggplant caponata

Goujons filled with figs and roquefort cheese

Kobe Beef Satay with sauce béarnaise

Grilled Chicken Quesadilla with Monterey jack cheese, and black bean refritos

Tempura Vegetables with dill and lime yogurt

Portabella Spring Rolls with roasted peppers goat cheese and baby arugula

Seared Ahi Tuna over kame rice cakes, wakami seaweed salad, and fresh wasabi aioli

Antipasto table with grilled marinated vegetables, imported cheeses, breads, and fruit

Sesame Chicken Satay with Thai peanut sauce

Grilled Asparagus wrapped in goat cheese and prosciutto

Shrimp Satay with mango ginger sauce

Grilled Chicken and Chorizo Kabobs with chimichuri sauce

Barbequed Meatballs with bleu cheese dipping sauce

Lemongrass Chicken Spring Rolls with mandarin ginger sauce

Wild Mushroom Empanada with chive mascarpone sauce

Crudités with vegetable ranch

Falafel Bites over pita chips with tzatziki sauce

Tempura Shrimp with a soy ginger glaze

Goat Cheese Dumplings with roasted red pepper coulis and parsley pesto