

# **ASSORTED PLATTERS FOR ALL OCCASIONS**

**Small Platters    Serve approximately 7 to 10**

**Medium Platters    Serve approximately 12 to 16**

**Large Platters    Serve approximately 18 to 25**

## **CRUDITE**

Fresh cut vegetables with one or more of our homemade dips.  
Medium and large include hollowed pumpernickel bread filled with dips.

**\$ 45.00 small**  
**\$ 60.00 medium**  
**\$ 75.00 large**

## **CHEESE AND FRUIT**

An assortment of domestic and imported cheeses, assorted crackers  
and crisp breads garnished with fresh fruit.

**\$ 55.00 small**  
**\$ 70.00 medium**  
**\$ 90.00 large**

## **FRESH FRUIT PLATTER**

Fresh cut seasonal fruit beautifully arranged.

**\$ 50.00 small**  
**\$ 65.00 medium**  
**\$ 90.00 large**

## **BAKED BRIE EN CROUTE**

French Brie wrapped in puff pastry, ready to be baked,  
with an assortment of crackers and garnished with fresh fruit.

**\$ 45.00 medium**  
**\$ 80.00 large**

## **BRIE FONDUE PLATTER**

French Brie with white wine baked in a hollowed bread with French bread,  
crisp breads and fresh fruit

**\$ 50.00 medium**  
**\$ 80.00 large**

## **HOLLOWED BREAD WITH DIP**

Florentine Spinach Dip; Garlic Dip; Champagne Cheddar, Ale Cheddar or Horseradish Cheddar; or  
Artichoke Spinach and Cheese in hollowed pumpernickel, or Sourdough Bread.

**\$ 48.00 small**  
**\$ 58.00 medium**  
**\$ 75.00 large**

## **BRUSCHETTA PLATTER**

Plum Tomatoes, Garlic & Basil on Herbed Baguette Toasts.

**\$ 38.00 small**  
**\$ 52.00 medium**  
**\$ 65.00 large**

## **GOAT CHEESE AND KALAMATA OLIVE BRUSCHETTA PLATTER**

**\$ 52.00 small**  
**\$ 66.00 medium**  
**\$ 80.00 large**

## **MEXICAN 7 LAYER DIP**

Refried beans, salsa, guacamole, sour cream, black olives,  
cheddar and sliced jalapeños with tortilla chips. (onions optional)

**\$ 45.00 small**  
**\$ 60.00 medium**  
**\$ 75.00 large**

### **GUACAMOLE PLATTER**

Fresh avocado dip and salsa displayed with tortilla chips.

**\$ 65.00 small**  
**\$ 80.00 medium**  
**\$ 95.00 large**

### **CHEESE QUESADILLA PLATTER**

Displayed with guacamole, salsa and sour cream.

**\$ 48.00 small**  
**\$ 62.00 medium**  
**\$ 75.00 large**

### **CHICKEN & CHEESE QUESADILLA PLATTER**

Displayed with guacamole, salsa and sour cream.

**\$ 50.00 small**  
**\$ 65.00 medium**  
**\$ 80.00 large**

### **HUMMUS PLATTER or BABA GHANOUSH PLATTER**

Our homemade creamy hummus displayed with fresh veggies & pita crisps.

**\$ 55.00 small**  
**\$ 75.00 medium**  
**\$ 78.00 large**

### **SHRIMP AND CRAB COCKTAIL DIP**

Layers of cream cheese, cocktail sauce, shrimp and crabmeat with crackers, crisp breads and fresh fruit.

**\$ 60.00 small**  
**\$ 75.00 medium**  
**\$ 100.00 large**

### **SHRIMP COBB SALAD PLATTER**

Large shrimp displayed with chopped egg yolk, egg white, crisp bacon, bleu cheese & chopped tomatoes with Sauce Louis.

**\$ 65.00 small**  
**\$ 90.00 medium**  
**\$ 115.00 large**

### **NICOISE SALAD PLATTER**

Beautiful display of grilled tuna, tomatoes, hard boiled eggs, crisp green beans, flageolet, cucumbers, artichoke hearts, green peppers, olives and French vinaigrette.

**\$ 65.00 small**  
**\$ 90.00 medium**  
**\$ 115.00 large**

### **SALAD SAMPLER PLATTER**

Chicken salad, tuna salad, country potato salad and cole slaw displayed on a bed of greens with hard boiled eggs, tomato wedges & garnish.

**\$ 50.00 small**  
**\$ 65.00 medium**  
**\$ 90.00 large**

### **GRILLED VEGETABLE PLATTER (ALL ORGANIC)**

Marinated and grilled zucchini, yellow squash, red & green peppers, red onion, asparagus, carrots and eggplant beautifully arranged on a platter.

**\$ 55.00 small**  
**\$ 65.00 medium**  
**\$ 88.00 large**

### **MONTEREY CAPRESE PLATTER**

Fresh homemade mozzarella with sliced tomatoes (or red roasted peppers), fresh basil & balsamic.

**\$ 55.00 small**  
**\$ 75.00 medium**  
**\$ 98.00 large**

### **FRESH MOZZARELLA ROULADE PLATTER**

Mozzarella rolled with prosciutto, grilled eggplant, red roasted peppers and pesto. Garnished with green & black olives and aged balsamic.

**\$ 60.00 small**  
**\$ 80.00 medium**  
**\$ 105.00 large**

### **ANTIPASTO PLATTER**

Genoa salami, pepperoni, imported provolone, fresh mozzarella, roasted red peppers, marinated artichoke hearts, marinated mushrooms, green and black olives, hot peppers and imported anchovies.

**\$ 70.00 small**  
**\$ 95.00 medium**  
**\$ 115.00 large**

## **COCKTAIL MEATBALLS**

By the pan

**\$ 58.00 small**  
**\$ 75.00 medium**  
**\$ 90.00 large**

## **BUFFALO WINGS**

By the pan (mild or hot, traditional or BBQ) with celery & bleu cheese dip.

**\$ 48.00 small**  
**\$ 65.00 medium**  
**\$ 80.00 large**

## **COLD POACHED SALMON PLATTER**

Whole fish or filets poached and beautifully displayed with dill sauce, aspic and garnish. A delicious centerpiece!

**\$80.00 1 Filet**  
  
**\$145.00 2 Filets**  
  
**\$210.00 whole fish**

## **SMOKED SALMON PLATTER**

Nova or Norwegian salmon with cream cheese, onions, capers and black bread or mini-bagels.

**\$ 70.00 small**  
**\$ 95.00 medium**  
**\$ 115.00 large**

## **SCOTCH SALMON PLATTER**

Our best imported Scotch Salmon with cream cheese, onions, capers and black bread or mini-bagels.

**\$ 85.00 small**  
**\$ 115.00 medium**  
**\$ 155.00 large**

## **MARYLAND CRABCAKE PLATTER**

With remoulade sauce and chef's special sauce

**\$ 65.00 small**  
**\$ 92.00 medium**  
**\$ 116.00 large**

## **SHRIMP PLATTER**

Large or jumbo shrimp arranged on a bed of lettuce and served with lemon and choice of cocktail sauce, remoulade, or ginger sauce.

**\$ 4.50 each (large)**  
**\$ 6.00 each (jumbo)**

## **FRESH ROASTED TURKEY**

Our fresh roasted turkey carved and replaced on the frame with cranberry relish and garnish (or condiment platter.)

**\$ 11.95 per lb.**

## **HONEY GLAZED HAM**

Our famous All-Natural Hatfield smoked ham - glazed, then sliced and displayed on a platter with garnish and honey mustard sauce (or condiment platter).

**\$ 11.95 per lb.**

## **MEDALLIONS OF CHICKEN BREAST**

Grilled chicken breast sliced and displayed on a platter with mango salsa (or honey mustard sauce) & garnish.

**\$ 10.95 per person.**

## **SLICED TENDERLOIN OF BEEF**

Fresh roasted prime tenderloin of beef sliced and arranged on platter with horseradish sauce (or pesto sauce).

**\$ 95.00 small**  
**\$ 155.00 medium**  
**\$ 195.00 large**

## **GRILLED FLANK STEAK PLATTER**

Marinated, grilled flank steak sliced and displayed on a platter with grilled pineapple & tomato relish (or bourbon sauce) and garnish.

**\$ 85.00 small**  
**\$ 115.00 medium**  
**\$ 145.00 large**

**BREAKFAST BASKET**

A basket of fresh baked croissants, muffins, scones, bagels, and fruit breads with cream cheese, butter and preserves.

**\$ 55.00 small**  
**\$ 70.00 medium**  
**\$ 90.00 large**  
**\$ 7.50 per person**

**BAGEL BASKET**

Basket of fresh bagels with whipped cream cheese, vegetable cream cheese, butter and preserves.

**\$ 40.00 small**  
**\$ 55.00 medium**  
**\$ 70.00 large**  
**\$ 3.50 per person**

**FRESH BAKED GOURMET COOKIE AND BROWNIE PLATTER**

Assorted fresh baked cookies with finger size brownies and crunch bars.

**\$ 45.00 small**  
**\$ 60.00 medium**  
**\$ 85.00 large**  
**\$ 6.75 per person**

**ASSORTED MINI PASTRIES**

Mini fresh fruit tarts, cream puffs, éclairs, petit fours, cannolis, chocolate dipped strawberries etc...

**\$ 70.00 2 doz**  
**\$ 90.00 3 1/2 doz**  
**\$ 155.00 5 doz**  
**\$ 4.00 each**

**PLATTER OF FRESH BAKED LINZER HEART COOKIES, SHORTBREAD COOKIES, ASSORTED MACAROONS and RUGLACH**

**\$ 65.00 small**  
**\$ 80.00 medium**  
**\$ 105.00 large**

**MINI CHEESECAKE PLATTER**

Assortment of bite-sized mini cheesecakes with various toppings and swirls including strawberries, raspberry swirl, chocolate chips, blueberries, and chocolate curls

**\$ 50.00 small**  
**\$ 70.00 medium**  
**\$ 95.00 large**

---

**Sample Menus are Listed Below**

• **Sample Menus**

**Here are just a few sample items. Chef Bishop believes in customizing your menu but we do have a few samples to look at. Please allow 14 days notice on all of the following items.**

Smoked Salmon & Bay Shrimp  
Prosciutto Wrapped Asparagus  
Grilled Vegetable Napoleon  
Cheese & Fruit Canape  
Shrimp Confit Tail  
Shrimp and Asparagus  
Grilled Vegetable Napoleon  
Phyllo Pouches  
Artichoke Bottom with Shrimp or Crab

Beef, Pepper, and Onion Brochette  
Pork with Pepper & Onion Brochette  
Duck Brochette  
Seafood Brochette  
Cajun Chicken Brochette  
Bacon Wrapped Shrimp  
Empanadas  
Beef/Chicken/Pork Sate  
Stuffed Mushrooms with Italian Sausage  
Breaded Jalapenos Stuffed with Cream Cheese  
Mini Beef/Chicken/Vegetable Wellingtons  
Mini Quiches  
Grilled Beef Medallions with a Honey Miso Sauce  
Filet Mignon with Wild Mushroom and Porcini Sauce  
Roasted Half of Muscovy Duckling with Mango Chutney  
Chilean Sea Bass with Creamy Wine Sauce  
Sesame Seared Tuna Loin with Plum Sauce  
Slow Roasted Salmon with a Moroccan Spice Sauce  
Grilled Lamb Chops with Blackberry Vinaigrette  
Crab Cakes with Creole Mustard Sauce  
Ravioli with Maine Lobster with a Saffron Sauce  
Crispy Lemon Grass Chicken with Red Wine Curry Sauce  
Mediterranean Chicken with Lemon Garlic Sauce  
Breast of Chicken Tarragon  
Ravioli with Grilled Chicken and Spinach

All entrees include salad of mixed greens with fresh bread and butter

## **Free Delivery in Merced City Limits**

All Prices are subject to 8.75% Sales Tax & 18% Gratuity

# **209-726-6262**

**Bishopsonthesquare.com**

**Email Orders & or Requests To Chef Marshall @ [chefmbishop@yahoo.com](mailto:chefmbishop@yahoo.com)**

Call us!...We'll answer!

Bishop's on the Square gladly accepts these major credit cards, for your convenience.

