



Bourassa
catering & events



Joanna Fisher Photography

Your Complete Wedding Experience

When you choose Bourassa Catering you will **WOW** your guests with an incredible culinary experience that provides extraordinary food *and* service to be remembered for a lifetime!



We set ourselves apart by simplifying your Wedding Day with our **FULLY CUSTOMIZABLE** menus (if you don't see it, just ask!) and our **ALL INCLUSIVE PRICING**.

Package Inclusions:

- All food - available options & packages start on the next page
- All necessary staff - award winning chefs, our own experienced servers, catering team captain, bridal host (for cocktail hour) & a utility Team
- All tableware - china, flatware & water goblets for dinner service; as well as linens (bar glasses are included with addition of any bar package)
- Complimentary coffee/tea station
- Complimentary cake cutting/serving

Zero hidden fees, zero service fees and no pre-determined gratuity. Our clients set their own gratuity rates after our team executes the event. When you work with Bourassa you can just add tax to our per person pricing and avoid any “surprises” down the road!

Pricing Valid for 2026 and 2027 Wedding Packages

Does not include dessert, cake, beverage/bar packages, specialty linen or specialty rentals.

**Prices quoted are based on 50 guests or more.*

Events under 50 guests will incur an additional 20% fee.

Wedding Menu Packages



Buffet Dinner

Your Choice of Four Hand-Passed
Hors d'Oeuvres During Cocktail Hour

Cheese & Crudité or Charcuterie
Display During Cocktail Hour

One Plated First Course

Two Buffet Dinner Entrées &
Two Buffet Dinner Sides

Enhanced Buffet Package

Three Buffet Dinner Entrées &
Three Buffet Dinner Sides

Plated Dinner

Your Choice of Five Hand-Passed
Hors d'Oeuvres During Cocktail Hour

Cheese & Crudité or Charcuterie Display
During Cocktail Hour

One Plated First Course

Two Plated Dinner Entrée Options Plus
One Vegetarian Option for Your Guests

Expanded Plated Dinner

Three Plated Dinner Entrée Options Plus
One Vegetarian Option for Your Guests

Inquire about stations or family style too!

“Before placing your order, please inform your server if a person in your party has a food allergy.” (Verbiage required per the State of CT)

Cocktail Hour Selections



Artisan Cheese Board & Vegetable Crudité Display

Locally Sourced, Fresh Cheeses Served with Gourmet Crackers, Dried Fruit & Grape Clusters Accompanied by an Artful Display with Chef's Choice of Seasonal, Farm Fresh Vegetables such as Baby Carrots, Broccoli, Cauliflower, Mixed Squash, English Cucumbers, Sweet Grape Tomatoes, Tri-Color Peppers served with Hummus, Creamy Ranch Dip & Toasted Pita Chips

Or

Charcuterie Board

Chef's Choice of a Variety of Cured Meats & Artisan Cheeses. May be Accompanied by Assorted Crackers, Crostini, Pickled Vegetables &/or Dried Fruits or Nuts

Hand-Passed Hors d'Oeuvres

Herb Crusted Beef en Crouete with
Cognac Aioli & Crispy Fried Onions

Raspberry & Brie Phyllo Tart

Mini Frittata (Assorted, GF)

Shrimp Cocktail

Mini Lobster Roll (MP)

Mini Meatballs in Bourbon BBQ Sauce

Tortellini & Italian Meatball Skewer with Marinara Sauce

Tomato Bisque Shooter with Grilled Cheese Crouton*

BBQ Pulled Pork Taco with Pico de Gallo & Chipotle Crema
(Can Substitute Jackfruit for a Vegan Option)

Chicken Pot Sticker with Ponzu Dipping Sauce

Artisan Mac & Cheese Shooters (Veg)

Herbed Chicken Skewer with Sweet Chili Sauce (GF)

Mini Reuben

Bacon Wrapped Scallops (GF)

Mini Crab Cake with Chipotle Remoulade

Sausage Stuffed Mushrooms (GF)

Spinach & Artichoke Stuffed Mushroom (GF, Veg)

Seared Sesame Tuna on a Crispy Rice Square
with Seaweed Salad & Wasabi Cream (GF)

Arancini with Fontina Cheese & Tomato Basil Sauce (Veg)

Caprese Skewers with Ripe Grape Tomato, Ciliegini
Mozzarella, Fresh Basil & Balsamic Glaze Drizzle (GF, Veg)

Buffalo Cauliflower (Veg)

Coconut Shrimp with Sweet Chili Sauce

Vegan "Meatball"

Clams Casino (GF)

Mini Beef Wellington

Marinated Grilled Shrimp with Pineapple Salsa (GF)

*Inquire about Seasonal Soup Shooters

Salad Selections



Beet Salad

Baby Arugula, Assorted Roasted Beets, Goat Cheese, & Slivered Almonds with Raspberry Vinaigrette



Fall Salad

Mixed Field Greens, Roasted Pears, Candied Walnuts & Crumbled Gorgonzola Cheese with Apple Cider Vinaigrette



Caprese Salad

Fresh Mozzarella, Local Tomatoes & Fresh Basil with Extra Virgin Olive Oil & Balsamic Reduction over a bed of Baby Arugula

Farmers Salad

Mixed Field Greens, Grilled Asparagus, Red Onion, Tri-Color Peppers & Goat Cheese with Lemon Herb Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, House Baked Croutons & Shaved Parmesan Cheese with Creamy Caesar Dressing

Summer Salad

Mixed Field Greens, Fresh Grilled Peaches, Strawberries & Toasted Almonds with House Balsamic Vinaigrette

Arugula Salad

Arugula, Watermelon & Crumbled Feta Cheese with Balsamic Reduction Drizzle (seasonal)

Harvest Salad

Baby Spinach, Kale, Crispy Bacon Crumbles, Candied Pumpkin Seeds, Pomegranate Seeds, Goat Cheese & House made Honey Basalmlc

Crab Salad

Lump Crab Meat with Avocado, Plantain Chips & Grapefruit Segments (MP)

Ceviche

Shrimp, Avocado, Jalapeño, Tri-Color Peppers, Red Onion, Fresh Lime Juice & Cilantro

Pasta Course

Pasta course can be added to any package
Gluten Free or Stuffed Pastas Available

Buffet Dinner Selections



Entrées

Braised Brisket (GF)

Beef Bourguignon (GF)

Slow Braised Boneless Beef Short
Ribs (GF)

Pan Seared Citrus Marinated
Chicken Breast Topped with
Pineapple Pico (GF)

White Wine Herb Crusted Chicken
Breast (GF)

Chicken Marsala

Chatham Style Cod with a Butter
Crumb Topping & Lobster Sauce

Pan Seared Salmon with Roasted
Cherry Tomatoes & Pesto (GF)

Cheese Tortellini with Sun-Dried
Tomatoes & Spinach in a Vodka Sauce

Eggplant Rollatini (Veg)

Stuffed Acorn Squash (GF, VG)

Gourmet Veggie Lasagna (Veg)

Vegan Tofu Stir Fry (GF, VG)

Vegan Shepherds Pie with
Plant Based “Beef” (GF, VG)

Stuffed Peppers (GF, VG)

Ask about our Vegan Pasta Dishes!

Side selection options are on page 9.

Plated Dinner Selections



CUT OF MEAT

ACCOMPANIMENT

Beef

Slow Braised Boneless Beef Short Ribs

Cabernet Demi-Glace

Seared New York Strip

Horseradish Cream

Osso Bucco (Pork Shank)

Wild Mushroom Sauce

Filet Mignon (MP)

Chimichurri

Rack of Lamb (MP)

Poultry

Herb Crusted Chicken Breast with Roasted Garlic Tomato Relish & Balsamic Drizzle

Pan-Seared Citrus Marinated Chicken Breast Topped with Pineapple Pico

Pan-Seared Stuffed Chicken Breast with Apple, Spinach & Goat Cheese

Duck Breast with Blood Orange Gastrique (MP)

Chicken selections can be prepared as airline or boneless.

Fish

Pan-Seared Maple Mustard Salmon

Pan-Seared Honey Sriracha Glazed Salmon

Roasted Cod with Roasted Red Pepper Romesco

Marcona Almond Encrusted Cod with Champagne Beurre Blanc

Jumbo Lobster Ravioli Dressed in a Sherry Cream Sauce (Contains Gluten)

Pepper Crusted Tuna Steak Grilled to Perfection

Pan-Seared Chilean Seabass Topped with Roasted Tomato Beurre Blanc (MP)

Pan-Seared Sea Scallops with Champagne Beurre Blanc (MP)

All entrées are Gluten Free unless noted. Side selection options are on page 9.

Vegetarian & Vegan Plated Dinner Selections



Butternut Squash Ravioli in a Brown Butter Sage Sauce (Veg)

Vegan “Osso Buco” (GF, VG)

Stack of Hearty Vegetables Topped with a Roasted Portobello Mushroom Stuffed with Grilled Asparagus & Garnished with Balsamic Glaze

Stuffed Acorn Squash Stuffed with a Quinoa & Basmati Rice Blend & Roasted Seasonal Vegetables (GF, VG)

Eggplant Rollatini (Veg)

Wild Mushroom Lasagna Pinwheel (Veg)

Jumbo “Crabcake” - Lion’s Mane Mushroom Reimagined into a “Crabcake” with Chipotle Remoulade (VG)

Risotto - Choice of Saffron, Mushroom or Parmesan (Veg, GF)

All entrées are served with your choice of sides; see page 9 for options

Side Selections



Roasted Asparagus (GF, VG)

Green Bean Almondine (GF)

Farm Fresh Grilled Vegetables
served Room Temp (GF, VG)

Roasted Tri-Color Carrots (GF, VG)

Seasonal Sautéed Vegetables (GF, VG)

Roasted Root Vegetable Medley with
Brussel Sprouts (GF, VG)

Broccolini with Sautéed Garlic (GF, VG)

Baked White Cheddar Truffle Mac &
Cheese (Veg, GF upon request)

Risotto - Choice of Saffron, Wild
Mushroom or Parmesan (GF)

Roasted Sweet Potatoes
with Hot Honey (GF, Veg)

Potato Gratin with Layers of Fresh
Rosemary, Roasted Garlic, Parmesan
Cheese & Heavy Cream (GF, Veg)

Tri-Color Fingerling Potatoes (GF, VG)

Roasted Red Skin Potatoes with
Rosemary & Garlic (GF, VG)

Garlic Mashed Potatoes (GF, Veg)

Forbidden Wild Rice (GF, Veg)

Vegetable Rice Pilaf (GF, Veg)

Roasted Vegetable Couscous (VG)

Toasted Quinoa with Roasted
Vegetables & Pesto (GF, Veg)

Stations & Specialty Food Bars



ENHANCE YOUR COCKTAIL HOUR, BUFFET, OR
CREATE A UNIQUE DINNER EXPERIENCE!

Pub Station

Choose 2 Sliders & 1 Small Bite

Sliders:

- Mini Angus Beef Sliders with American Cheese (Includes Ketchup, Mustard, Pickles & Lettuce)
- BBQ Pulled Pork Sliders with a House Slaw
- Grilled Chicken Sliders with Fresh Mozzarella, Roasted Red Pepper, Spinach & Balsamic Reduction
- Nashville Hot Crispy Chicken Slider
- Mini Sausage & Pepper Hoagie
- Vegetable Napoleon Slider (VG)

Small Bites:

- Cheesy, Bacon Tater Tots
- Soft Pretzels with Beer Cheese
- Cheesesteak Eggrolls

Street Taco Station

Chipotle Lime Grilled Chicken
with Pico de Gallo & Chipotle Crema

Blackened Shrimp with
House Slaw & Avocado Crema

BBQ Pulled Pork with Pico de Gallo &
Chipotle Crema

Roasted Sweet Potato with
Red Romesco, Corn Chips & Scallion
(VG, Contains Nuts)

Ground Beef, Shredded Lettuce,
Diced Tomato & Cheddar Cheese

Accompanied with Cotija Cheese

Gluten Free Available

Artisan Mac & Cheese Station

Build Your Own Comfort Dish of Artisan Macaroni & Cheese with the Choice of Following Toppings:

Slow Cooked Chipotle BBQ Pulled Pork, Popcorn Chicken,

Crumbled Bacon, Crunchy Fried Onions, Fresh Cut Scallions

Add on Jalapeño & Cheddar Corn Bread Topped with Whipped Butter

Stations & Specialty Food Bars



**ENHANCE YOUR COCKTAIL HOUR, BUFFET, OR
CREATE A UNIQUE DINNER EXPERIENCE!**

Salad Station

Your Choice of 3:

Heirloom Tomato Salad with Fresh Mozzarella
& Fresh Basil Drizzled with Balsamic
Vinaigrette (GF, Veg)

Panzanella Salad with Tomatoes, Cucumbers,
Country Style Croutons, Fresh Basil,
Red Onions, Kalamata Olives with
Roasted Garlic Red Wine Vinaigrette (VG)

Tuscan Pasta Salad with Roasted Red Peppers,
Spinach, Sun-Dried Tomatoes, Shaved
Parmesan & Pesto (Veg)

Greek Orzo Salad with Kalamata Olives, Grape
Tomatoes, Cucumbers, Red Onion, Feta
Cheese with Italian Dressing (Veg)

Or Any of Our Green Leaf Salads From Our
Salad Selections on Page 5

Mash-tini Bar

Assorted Mashed Potatoes Including Yukon
Gold, Sweet Potatoes, & Peruvian Purple
Potatoes Served in a Martini Glass

Accompanied with Assorted Toppings:
Fried Onions, Scallions, Sour Cream, Broccoli,
Bacon Crumbles, Cheddar Cheese &
Butter

Pasta Bar

Penne Pasta with Your Choice of 2 Sauces:
Vodka, Marinara, Pesto, or Alfredo

Served with Sautéed Garlic Slivers, Fresh
Minced Basil, Fresh Grated Parmesan Cheese,
& Crushed Red Pepper Flakes

Bolognese Sauce
Substitute Gluten Free Pasta

Available as an Action Station for an
Additional Cost

Stations & Specialty Food Bars



ENHANCE YOUR COCKTAIL HOUR, BUFFET, OR
CREATE A UNIQUE DINNER EXPERIENCE!

Raz Bar

Little Neck Clams, Shrimp & Oysters

Accompanied by a Spicy Cocktail Sauce,
Mignonette Sauce, Lemon Wedges, &
Professional Shuckers

Ask About Adding Lobster! (MP)

Add Ceviche Shooters

Artisan Flatbread Station

Your Choice of 3 Flatbreads:

- Barbecue Chicken with Red Onion & Cheddar
- Buffalo Chicken
- Margherita (Veg)
- Fig & Prosciutto
- 3 Cheese (Veg)
- Grilled Peppers with Italian Sausage

Carving Station

Choose 1 Carved to Order Protein:

- New York Strip Loin
- Beef Tenderloin
- Leg of Lamb
- Pork Loin

Accompanied with Your Choice of 2 Sauces:
Horseradish Cream, Charred Tomato Salsa,
Chimichurri Sauce or Pinot Noir Demi-Glace

***Inquire about Enhancing this Station By
Adding a 2nd Option***

Asian Station

Steamed Dumplings, Lo Mein & Fried Rice
Customized for You, Served in
Mini Takeout Boxes & Chop Sticks

After Dinner Enhancements



Mixed Berry Shortcake Station

Fresh Raspberries, Blueberries & Sliced Strawberries Served with Buttery Pound Cake & Fresh Whipped Cream

Neil's Famous Donuts

Displayed on Our Donut Wall or as a Multi-Tiered Display with Your Choice of 4 Classic Flavors

Nostalgic Ice Cream Cart

A Variety of Classic Ice Cream Bars Served To You And Your Guests In Our Very Own Mobile Ice Cream Cart

French Macaron Tower

Assorted Flavors of the Delicate French Sandwich Cookie with a Crisp Exterior & Chewy Ganache Centers. Served as a Tiered Display.

Holy Cannoli!

Bourassa's own "Cannoli Guy" will walk around making cannolis to order for your guests offering a Variety of Shells, Fillings & Toppings
-or-

Stationary Display of Homemade Cannolis in a Variety of Shells, Fillings & Toppings

Chocolate Fondue Station

A Display of Dark or Milk Chocolate Fondue Pots Accompanied with Your Choice of 4 Dippable Treats.

Choose from: Fresh Strawberries, Chocolate Chip Cookies, Rice Krispie Treats, Pound Cake Cubes, Macarons, Brownie Bites, Cheesecake Bites or Fresh Banana Slices

After Dinner Enhancements



House Baked Cookies & Fresh Fruit

Chocolate Chunk, Cranberry
Shortbread, Chocolate Dipped Coconut
Macarons & Fresh Sliced Seasonal Fruit

Assorted Mini Dessert Shooters & Cake Pops

Dessert Shooters: Triple Chocolate, Raspberry
White Chocolate,
Lemon Meringue & Tiramisu
Cake Pops: Vanilla, Chocolate & Birthday Cake

Gourmet Cake Slices

Gourmet Cake Slices Plated &
Served to Your Guests.

Choose from:

Flourless Chocolate Cake (GF)
Baked Apple Pie Blossom
Pumpkin Praline Cheesecake
Classic NY Style Cheesecake
Key Lime Pie
Lemon Raspberry Teardrop
Tiramisu
Creme Brûlée

S'Mores Station

Classic Campfire Delight with Goopy
Marshmallows & Decadent Chocolate
Served on Sweet Crunchy Graham
Crackers

Inquire about Our Venetian Display!

Pricing determined based
on items selected.

After Dinner Enhancements



Late Night Snacks

These snacks can be hand-passed to your guests while they dance the night away or served "to-go" as they depart

Late Night Breakfast

Assorted Miniature Egg, Cheese &
Bacon (or Sausage) Sandwiches

Or

Miniature Fried Chicken & Waffles
with Buttery Maple Syrup

Late Night Pub Bites

Choose 2:

Cheesesteak Egg Rolls

Mini Corn Dog Bites

Jumbo Soft Pretzel Sticks

Add a 3rd selection +\$2 per guest

Churros

Crispy Fried Dough Sticks
Sprinkled with Cinnamon Sugar &
a Drizzle of Caramel or Chocolate Sauce

Theater Style Popcorn

Buttery Movie Theater Popcorn
& Kettle-Corn Served in Individual
Popcorn Boxes

Bar Packages



Beer & Wine Open Bar

Choice of Three Beers:

Budweiser, Bud Light, Samuel Adams,
Heineken, Michelob Ultra, Corona, Spiked
Seltzer, Hard Ciders,
Two Roads Lil' Heaven IPA & an Endless
List of Craft Beers

Choice of One (or two) White Wines:

Pinot Grigio, Sauvignon Blanc, Chardonnay

Choice of One (or two) Red Wines:

Merlot, Cabernet Sauvignon, Pinot Noir

Beer, Wine, & Two Signature Cocktails Open Bar

Choice of Three Beers, One (or two) White
Wines, One (or two) Red Wines
& Two Signature Cocktails from Our
Extensive List

Bar & Beverage Upgrades

Champagne Toast, Including Flutes

Champagne Tower (5 tiers of coupes)

Additional Wine Selections, Including Rosé

Table-Side Wine Service

Beverage Greeting Station

Seasonal Fruit Infused Water &
Freshly Squeezed Lavender Lemonade

Irish Coffee Station

Disaronno Amaretto, Kahlua Liqueur,
Frangelico Liqueur, Bailey's Irish Cream &
Jameson Irish Whiskey

Bar Packages



Full Premium Open Bar

Choice of Three Beers, One White Wine, One Red Wine & A Selection of Top Shelf Liquors

Including:

Tito's Handmade Vodka, Tanqueray Gin, Jose Cuervo Tequila Especial Silver, Bacardi Rum Superior, Captain Morgan Original Spiced Rum, Bulleit Bourbon, Jack Daniels Whiskey & Johnnie Walker Scotch Red Label

Note:

All alcohol packages also include soft drinks, still & sparkling waters, juices & mixers, ice, bar fruit, appropriate glassware, bar service equipment, Licensed Bartenders & liquor liability insurance. Does not include specialty rentals, CT taxes, or staff gratuity. Pricing includes one bar setup. Inquire about adding additional setups.

Ask about our Non-Alcoholic Drink Package Options!

Pricing valid for 2026 & 2027 weddings. Beverage prices quoted are based on 50 guests or more. Events under 50 guests will be subject to custom pricing.

As required by our Alcohol Liability Insurance Policy, the maximum cumulative open bar service time is 5 hours. Excluding time of controlled consumption i.e. "champagne toasts".

These times are also subject to Venue Policies.



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the knot
Best of Weddings
2026



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