

Bascom's Chop House

Catering Menu



Birthdays Anniversaries Holidays
Cocktail Parties Luncheons Business Meetings
Bridal Luncheons & Showers Graduations
Family Gatherings Bar & Bat Mitzvahs Weddings

Have your next special event catered by us!

Planning Your Event

At Bascom's, food and celebration go hand in hand. We are pleased you are considering having your next special event or private party catered by Bascom's Chop House. We will put all of our hospitality to work for you.

Choose from plated or buffet style dining, offering a variety of your favorites for you and your guests. Substitutions may be made; however, doing so may effect final pricing.

We look forward to working with you in order to make your next event special and one to remember.

Bar Options

Select the bar option best suited for your event

- Open Bar:** All drinks charged to master bill. Simply, per consumption.
- Cash Bar:** All drinks are paid for by Guests with cash. A tab may be started with a credit card.
- Open Bar Per Hour:** \$20.00 first hour per person; \$15.00 per each hour per person following.
- Drink Tickets:** Guests use tickets to order drinks from the bar. Each drink ticket is billed to the master bill. Tickets range in price.
- Beer & Wine Only:** Liquor must be paid by cash bar.
- Wine Pour w/ Dinner:** Your service staff will offer red or white wine with dinner.

Bascom's Catering Menu

Cold Hor D'Oeuvres

- Jumbo Gulf Shrimp w/ Cocktail Sauce - \$8
- Oysters on the Half Shell (when available) - \$6
- Blini with Smoked Salmon - \$6
- Seared Ahi Tuna on Fried Wonton Chips - \$8
- Beef Tenderloin on Garlic Toast - \$9
- Stone Crab Claws (seasonal) – mkt
- Colossal Crab Martini - \$9

Hot Hor D'Oeuvres

- Mini Crab Cakes - \$7
- Mushrooms Stuffed with Crabmeat - \$7
- Shrimp Quesadilla with Avocado Salsa - \$5
- Mushrooms Stuffed with Spinach - \$5
- Seared Diver Scallops w/ Port Demi Glaze \$7
- Scallops Wrapped in Bacon - \$9
- Hoisin Ginger Glazed Chicken Wings - \$5
- Smoked Chicken Spring Rolls - \$5
- Lollipop Lamb Chops - \$10

Display Platters

- Cheese and Fruit Display - \$4
- Vegetable Crudités - \$3
- Chilled Seafood Display - \$9
- Seared Tuna Sashimi Display - \$9
- European Meat Display - \$6
- Baked Brie En Crôut - \$125 (serves 40 people)

Hor D'Oeuvre Packages

Package 1

Choose 3
(\$16 per person)

Mushrooms Stuffed with Spinach
Shrimp Quesadilla with Avocado Salsa
Smoked Chicken Spring Rolls
Hoisin Ginger Glazed Chicken Wings
Tomato and Mozzarella Crudit 

Package 2

Choose 3
(\$22 per person)

Mini Crab Cakes
Seared Diver Scallops w/ Port Demi Glaze
Mushrooms Stuffed with Crabmeat
Blini Smoked Salmon

Package 3

Choose 3
(\$27 per person)

Scallops Wrapped in Bacon
Jumbo Gulf Shrimp w/ Cocktail Sauce
Beef Tenderloin on Garlic Toast
Crab Martini
Beef Tenderloin on Garlic Toast
Seared Ahi Tuna on Fried Wonton Chips
Jumbo Gulf Shrimp w/ Cocktail Sauce

Lunch Packages

All lunch packages are served with a house garden salad, chef's seasonal vegetable medley, your choice of garlic mashed potatoes or wild rice pilaf, chef's assorted desserts, and freshly baked rolls.

Package 1

Choose 2
(\$19.95 per person)

Chicken Dijon
Grilled Salmon w/ Lemon Herb Beurre Blanc
Chicken Marsala
Chopped Steak
Grilled Chicken Kabobs

Package 2

Choose 2
(\$26.95 per person)

Salmon Oscar
Grouper Bubba
Grilled or Fried Shrimp
Tenderloin Beef Burgundy
Grilled Chicken w/ Lemon Herb Beurre Blanc

Package 3

Choose 2
(\$31.95 per person)

Grouper Oscar
Crab Cakes
Shrimp Scampi
Grilled Shrimp Kabob
Tenderloin Beef Kabob
Lollipop Lamb Chops

Dinner Packages

All dinner/luxury packages are served with a house garden salad, your choice of 2 side items, chef's assorted desserts, and freshly baked rolls.

Package 1

Choose 2
(\$34.95 per person)

Chicken Dijon
Grilled Salmon w/ Lemon Herb Beurre Blanc
Chicken Marsala
Beef Burgundy
Crab Cakes
Center Cut Pork Chop

Package 2

Choose 2
(\$39.95 per person)

Pistachio Encrusted Grouper
Shrimp Scampi
Salmon Oscar
Prime Rib of Beef
Grilled Chicken w/ Lemon Herb Beurre Blanc
Grouper Bubba

Package 3

Choose 2
(\$44.95 per person)

Tenderloin Beef Filet
New York Strip Steak
Ribeye Steak
Grouper Oscar
Grilled Jumbo Shrimp
Spinach and Goat Cheese Stuffed Chicken Breast

**Create a Surf & Turf entrée by adding a Lobster Tail - \$24

Luxury Package

Wagyu Strip Steak - \$85
Bone-in Ribeye Steak - \$70
Porterhouse Steak - \$70
12oz Filet Mignon - \$55
Veal Chop - \$60
Grilled Lamb Chops - \$60

Side Items

Choose 2

Roasted Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf
Creamed Spinach
Sautéed Spinach
Chef's Seasonal Vegetable Medley
Sautéed Mushrooms & Onions
Steamed Asparagus

Chef's Assorted Desserts

Pecan Crusted Cheesecake
Florida Key Lime Pie
Belgian Triple Chocolate Torte
Seasonal Fresh Berries w/ Whipped Cream