



## Catering Guide



19 N Main St  
Historic Downtown Miamisburg, OH 45342  
937-859-7677

**B**ullwinkle's Top Hat Bistro opened in 1986, and quickly became-known as one of the Miami Valley's "hot spots" to get great food, or just to hang out relax and grab a drink with good friends. This forged Bullwinkle's into one of southwest Ohio's more successful independent eateries.

Under new ownership in 2006, Bullwinkle's started a transformation into what would be a new vision for the then 20-year-old culinary establishment. The cornerstone of the restaurant's reputation is of course it's Award-Winning Ribs, and traditional BBQ. The same painstaking dedication is applied to everything that Bullwinkle's does, be it mouthwatering steaks, fresh seafood entrees, or exceptional table service.

One focus of the new vision is to broaden our horizons and provide the same high-quality cuisine, and professional service to a larger clientele. So, with a new determination, a new, wider selection of types and styles of food we set out. The result was a new branch on the Oak tree that is Bullwinkle's.

Bullwinkle's catering staff has a combined 40 years of experience at event planning, and catering to the culinary desires of a diverse array of customers. Our independence provides us with the ability to customize an event for you. We are equally poignant at providing hospitality needs ranging from a small corporate gathering in need of a box lunch delivery, to 2,000 employee company picnics to an elegant sit down, served dinner wedding of 300 guests. We invite you to review the following information and give us a call to see how we may help you with your next event.

Thank You

# Fresh Start Breakfasts

\$500.00 minimum on orders before Noon for Off Premise  
25 Person minimum for all other times and On Premise

## Tier I- \$12.00 per person

Quiche Lorraine, Farmers Vegetarian Quiche,  
Muffins, Donuts, and Danish,  
Seasonal Fresh Fruit with Dip

*Includes Coffee and Assorted Juices*

**or**

Assorted Bagels and Cream Cheese, Donuts, Muffins, and  
Danish, Fresh Seasonal Fruit Salad, Tuna and Chicken Salad Croissant  
Sandwiches *Includes Coffee and Assorted Juices*

## Tier II- \$14.00 per person

Ham and Cheese Scramble, Biscuits and Sausage Gravy, Sausage  
Links or Bacon, Breakfast Potatoes, Fresh Fruit Salad

*Includes Coffee and Assorted Juices*

**or**

Belgium Waffles with Fruit Toppings and Warm syrup,  
Ham and Cheese Scramble, Fresh  
Seasonal Fruit Salad, Sausage links or Bacon

*Includes Coffee and Assorted Juices*

## Tier III-Full Brunch \$16.00 per person

Minimum 50 people

Assorted Danish Donuts and Muffins, Fresh Cut Fruit Salad,  
Scrambled eggs, Ham and Cheese Scramble or Farmers Vegetarian Quiche,  
Bacon and sausage, Gravy and Biscuits, Belgian Waffles w/ warm syrup and  
fruit topping,

Breakfast Potatoes, and carved Ham

*Includes*

*Coffee and Assorted Juices*

**Prices subject to change**

# Executive Boxed Lunches

\$12.00 each

Add bottled water and assorted soda- \$2.00

## Signature Sandwiches and Wraps

All sandwiches served with Cole slaw, pasta salad, or potato salad and a cookie or brownie

### Club Croissant

Loaded with shredded turkey, thinly sliced ham, bacon, American cheese, lettuce, and tomato.

### The Torpedo

Ham, Pepperoni, and salami on a fresh sub bun with lettuce, tomato, banana peppers, onions, provolone cheese and Italian dressing.

### Classic Croissant

Your choice of either our homemade chicken salad with grilled chicken breasts and our tangy dressing, or our version of the classic tuna made with onions, sweet and dill relish, and a flaky croissant with lettuce and tomato.

## Grilled Goodness

### Turkey

Our smoked turkey breast on grilled sourdough with Monterey Jack cheese, thinly sliced tomato, and basil pesto mayonnaise.

### Ham

Thinly sliced ham grilled and sandwiched between grilled sourdough, with our honey mustard, Monterey Jack cheese and tomato.

## Wrap it up!

### Buffalo Chicken Wrap

Grilled chicken tossed in our signature medium sauce  
With Cheddar cheese crispy tortilla strips, lettuce, and tomato.

### Turkey Wrap

Smoked Turkey, crispy bacon Cheddar cheese, lettuce, and tomato and Ranch dressing.

### BLT Wrap

Crispy bacon, lettuce, and tomato wrapped up in a honey wheat wrap with our sweet chili mayonnaise.

# Executive Boxed Lunches

\$12.00 each

Add bottled water and assorted soda- \$2.00

## Fresh Salads and Soups

All salads served with choice of dressing and cookie or brownie

### Buffalo Bull Salad

Mixed Greens tossed over crisp tortilla crisps then topped with Cheddar cheese, cucumbers, tomatoes, and crispy fried chicken tossed in our medium wing sauce.

### Cobb Salad

Mixed greens with tomato, eggs, bacon, grilled chicken, Bleu cheese, shredded Cheddar and Monterey Jack cheeses.

### Chicken Caesar Salad

Crisp hearts of Romaine lettuce tossed with our signature Caesar dressing and topped with char grilled chicken, red onions, shredded Parmesan cheese, and croutons.

### Harvest Chicken Salad

Fresh Greens topped with dried cranberries, candied pecans, fresh sliced apples, and a sprinkle of bleu cheese crumbles, finished with Grilled chicken and our house made Apple Vinaigrette

## DRESSINGS

Ranch, French, Fat Free Italian, Blue Cheese, 1,000 Island, Balsamic Vinaigrette, Apple Vinaigrette, Raspberry vinaigrette, Parmesan Peppercorn, Creamy Caesar

## Soup's On

These are the same favorites you've come to love at Bullwinkle's. Available to add to any boxed lunch, \$3.75 for a cup, and \$4.75 for a bowl.

Choose from: Cheese

Potato or Black Bean

Traditional New England Clam

Chowder.

Prices subject to change

# Hors d'oeuvres Packages

25 person minimum for all tiers

## **Tier I- \$12.00**

Fruit Cheese and Vegetable Display  
BBQ Meatballs  
Spinach and Artichoke Dip  
Boneless Bullwingers (2 sauces)

## **Tier II- \$16.00**

Fruit Cheese and Vegetable Display  
BBQ Meatballs  
Spinach and Artichoke Dip  
SW chicken Egg rolls  
Sausage Stuffed Mushrooms

## **Tier III- \$20.00**

Fruit Cheese and Vegetable Display  
BBQ Meatballs  
Spinach and Artichoke Dip  
SW chicken Egg rolls  
Sausage Stuffed Mushrooms  
BBQ Pulled Pork Sliders  
Boneless Bullwingers (2 sauces)  
Carved Beef Tenderloin w- sauces and silver dollar rolls

Prices subject to change

# Hors d'oeuvres

Priced per event

- Vegetable, Fruit & Cheese Display**
- Mini Assorted Sandwiches**
- Shrimp Cocktail w/ Sauce**
- Assorted Wraps**
- Bruschetta**
- Corn Tortillas w/ Salsa & Guac**
- Anti-Pasta Display**
- BBQ Pulled Pork Sliders**
- Carved Beef Tenderloin w/ Horseradish**
- Chicken Tenders**
- Award Winning Baby Back Ribs**
- Grilled Chicken teriyaki wrapped in bacon**
- Stuffed Mushrooms – Sausage or Crab**
- Meatballs BBQ, Italian, Teriyaki**
- Spinach and Artichoke con Queso with tortilla chips**
- Southwest Chicken Egg Rolls**
- Cream Cheese Jalapeno Poppers**
  
- Chicken Chunks**
- Q, medium, hot or sizzle Q, Grizzly, Honey Sriracha**

Prices subject to change

# Wheelhouse Specialties

We do everything well, but these are three of our “go to” packages. You might say they are in our “wheelhouse.” These packages are “set for success” no substitutions please. All selections include disposable plates and cutlery kits.

## Bar-B-Quite Right

Pulled Pork and your choice of pulled beef brisket or pulled chicken with sauce and buns. Choice of tossed salad or Cole slaw, and choice of two: Redskin Potatoes, Green Beans, Baked Beans or Mac and Cheese.

**\$11.00 per person**

**Hungry Man Portions \$13.00 per person**

**Substitute BBQ Chicken Breast \$14.50 per person**

**Three Meat Option \$17.00 per person**

## Baby Back Attack

1/3 Slab of our Award-Winning Baby Back ribs with your choice of one of the following: pulled pork, pulled beef brisket, pulled chicken with sauce and buns. Choice of tossed salad or Cole slaw, and choice of two: Redskin Potatoes, Green Beans, Baked Beans or Mac and Cheese.

**\$17.00 per person**

**Substitute BBQ Chicken Breast \$18.00**

**1/2 Slab option \$20.00**

## Tex-Mex Masterpiece

Our take on traditional fajitas, Seasoned steak and chicken Char-grilled and sliced, served with flour tortillas, our house made refried beans, and seasoned rice. Accompanied by shredded lettuce, diced tomatoes, Cheddar cheese, tortilla chips & salsa, and sour cream.

**\$16.00 per person**

**(Minimum 20 orders)**



# Catering packages

**These are set by our more popular offerings and selections. If you do not see something you like, let us know. We customize menus often. All selections include tossed salad with three dressings, rolls and butter, disposable plates, and cutlery kits.  
25 person minimum for all tiers**

## Tier I

Choice of two: Meat Lasagna, Vegetarian Lasagna, Chicken Parmesan, Chicken Marsala, Grilled Marinated Chicken, or Vegetable Penne Pasta Alfredo or classic Red Sauce (chicken optional).  
Served with Garlic Bread.

**\$15.00 per person**

## Tier II

Choice of two: Carved Apple wood smoked Ham, Apple Pecan pork loin, carved Oven Roasted Turkey, Grilled Marinated Chicken, Seasoned Roast Pork loin or Grilled Portobella Mushrooms and two side dishes.

**\$16.00 per person**

## Tier III

Choice of two: Beef Pot Roast and Gravy, Carved Apple wood smoked Ham, Apple Pecan pork loin, carved Oven Roasted Turkey, Grilled Marinated Chicken, Seasoned Roast Pork loin or Grilled Portobella Mushrooms, Chicken Marsala, Chicken Cordon Bleu, Parmesan Glazed Cod, Broiled Tilapia, Baja Chicken, or Broccoli Cheddar topped grilled chicken, and two side dishes.

**\$18.00 per person**

## Sterling Upgrade

**Substitute any of these following entrees to Tier III**

Carved beef Tenderloin, 7 oz Sirloin, 8 oz Salmon filet,  
Shrimp Skewers

**\$4.00 per person**

Prices subject to change

# **Bullwinkle's**

## **Premier Wedding Packages**

All wedding packages include China, flatware, water goblets and Sea Salt and Pepper grinders for each table, table linens, linen napkins, and cake cutting service.

### **Pearl**

Choice of two entrées, two side dishes, Salad, Bread, and Butter

**\$24.00**

### **Princess**

Fruit Cheese and Vegetable Display, BBQ Meatballs, and choice of two entrées, two side dishes, Salad, Bread, and Butter

**\$27.00**

### **Solitaire**

Fruit Cheese and Vegetable Display and choice of additional appetizer (max of \$3.00 pp), choice of two entrées, two side dishes, Salad, Bread, and Butter

**\$29.00**

### **Marquise**

Fruit Cheese and Vegetable Display, choice of two appetizers (max of \$6.00 pp) and choice of three entrées, two side dishes, Salad, Bread, and Butter

**\$31.00**

**Call for a consultation and tasting**

**937-859-7677**

# Entrées

## Pastas

Meat Lasagna, Vegetarian Lasagna, Baked Ziti Alfredo,  
Spaghetti w/ Meat balls, or Chicken Penne Alfredo.

## Chicken and Turkey

Grilled Marinated Chicken, Chicken Marsala, Chicken Cordon Bleu,  
Baja Chicken, Pulled Smoked Chicken, Carved Roasted Turkey

## Beef and Pork

Beef Pot Roast and Gravy, Carved Beef Tenderloin,  
7oz. Sirloin Steak, Carved Apple wood smoked Ham,  
Pulled Pork, Carved Apple Pecan Pork-loin

## Seafood

Broiled Tilapia, Parmesan Glazed Cod, Salmon filet,  
Shrimp Skewers

## Vegan Items

Stuffed Zucchini or Stuffed Portobella Mushrooms

# Salads

Garden Tossed Salad with Assorted Dressings, Caesar Salad, Southern Potato Salad, Cole Slaw, Garden Pasta Salad, Cucumber - Tomato- and onion Salad, Fresh Seasonal Fruit Salad, Spinach Salad, Loaded Baked Potato Salad

# Sides

Ranch Style Red Potatoes, Garlic Parmesan Mashed Potatoes, Sweet Potato Casserole, Cheddar Mashed Potatoes, Rice Pilaf, Baked Macaroni and Cheese, Country Green beans, Buttered Corn, Honey Glazed Carrots, Baked Beans, Au Gratin Potatoes, Rice Pilaf, Spanish Rice, Green Bean Almondine, Parmesan Asparagus, Green Bean Casserole, Herb Roasted Vegetables, Fresh Steamed Vegetable Blend

# Beverage/Bar Service for Offsite Functions

\$2.00 for Tea/Lemonade/Water  
- No Bartenders Available

\$3.00 for Tea/Lemonade/Water/Soft Drinks  
- No Bartenders Available

\$4.00 for Tea/Lemonade/Water/Soft Drinks/Coffee/Mixers  
- Bartenders Available

All packages include Ice  
High Quality Clear Cups: 12oz Beer/Soda, 9oz Wine/  
Mixed Drink cups. Misc. supplies: Napkins, Stirrers

Bartenders are \$250 and include the following: set up, 4 hours of service, and  
break down. Additional Bartender time is \$35 per hour

Mixers: Club Soda, Tonic water, Lime Juice, Sour Mix and  
Margarita Mix

Juice Mixers: Cranberry, Orange, and Pineapple Juice  
Assorted Fruit