

Bon Appétit
RESTAURANT

2019

Wedding Reception
&
Special Event
Packages

Bon Appétit Special Package

~ Cocktail Hour ~

2 Hours of Open Bar with Well Brand Liquor, Beer, House Wine, and Soda
Call & Premium Brand Liquor Upgrade Available (refer to Beverage & Bar Menu for Pricing)

Fruit & Cheese Display with Assorted Breads & Crackers

Choice of Four (4) Butler-Passed Hors d'oeuvres
(Please Refer to Our Hors d'oeuvres List for Selections)

~ Dinner ~

To Start:

Champagne Toast for You & Your Guests

First Course:

Mixed Garden Salad with Cucumbers & Tomatoes, tossed in a Burgundy Vinaigrette
Served with French Bread Rolls & Butter

Second Course:

(Plated or Buffet)

If Plated, Pre-Selections are Due 14 Days Prior to Your Event

(Table assignment & color coded place cards required)

Carved Roast Prime Rib of Beef Au Jus

Chicken Italiano, Chicken Marsala, or Chicken Piccata (Choose One)

Mahi Mahi, Cobia or Salmon Fillet Sautéed with Parsley Lemon Butter (Choose One)

All Entrees Served with Chef's Choice Potato and Vegetable of the Season

Third Course:

Wedding or Specialty Cake (included in package)

Please Refer to Our Preferred Vendor List

(Does not include Upgrades or Delivery fee (prices vary per vendor))

Beverages:

Gourmet Coffee Station with Whipped Cream, Lemon & Orange Zest, Chocolate Morsels
& Flavored Coffee Syrup, Assorted Herbal Hot Tea Station with Lemon Wedges

Enhancements Included with Your Package

18 x18 Dance Floor • Gold or Silver Charger Plates • In-House Centerpieces & Mirrors • Table & Napkin Linen • Chair Covers & Sashes • Complimentary Valet Parking • Set Up and Take Down Service • Coordination for Your Event • Dedicated Banquet Captain, Bartenders & Servers

\$102.00 per person

Children Under 12: \$35.00

Young Adults (ages 13-20): \$88

20% Service Charge and 7% Sales Tax will be Added to All Charges

Prices subject to Change without prior notices

Updated: May 10, 2019

Bon Appétit Cocktail Party Package

~ Cocktail Hour ~

2 Hours of Open Bar with Well Brand Liquor, Beer, House Wine, and Soda
Call & Premium Brand Liquor Upgrade Available (refer to Beverage & Bar Menu for Pricing)

Fruit & Cheese Display with Assorted Breads & Crackers

Choice of Four (4) Butler-Passed Hors d'oeuvres
(Please Refer to Our Hors d'oeuvres List for Selections)

~ Dinner ~

To Start:

Champagne Toast for You & Your Guests

Entrée Stations:

Choice of Four (4)

Chef Action and/or Display Stations for the Main Course.

Please Refer to Our Displays & Stations List for Selection

Third Course:

Wedding or Specialty Cake (included in package)

Please Refer to Our Preferred Vendor List

(Does not include Upgrades or Delivery fee (prices vary per vendor))

Beverages:

Gourmet Coffee Station with Whipped Cream, Lemon & Orange Zest, Chocolate Morsels
& Flavored Coffee Syrup, Assorted Herbal Hot Tea Station with Lemon Wedges

Enhancements Included with Your Package

18 x18 Dance Floor • Gold or Silver Charger Plates • In-House Centerpieces & Mirrors • Table & Napkin Linen • Chair Covers & Sashes • Complimentary Valet Parking • Set Up and Take Down Service • Coordination for Your Event • Dedicated Banquet Captain, Bartenders & Servers

\$102 per person

Children Under 12: \$35

Young Adults (ages 13-20): \$88

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Bon Appétit Deluxe Package

~ Cocktail Hour ~

3 Hours of Open Bar with Well Brand Liquor, Beer, House Wine, and Soda
Call & Premium Brand Liquor Upgrade Available (refer to Beverage & Bar Menu for Pricing)

Fruit and Cheese Display with Assorted Breads & Crackers

Choice of Four (4) Butler-Passed Hors d'oeuvres
(Please Refer to Our Hors d'oeuvres List for Selections)

~ Dinner ~

To Start:

Champagne Toast for You & Your Guests

First Course:

Mixed Garden Salad with Cucumbers & Tomatoes, tossed in a Burgundy Vinaigrette
Served with French Bread Rolls & Butter

Second Course:

(Plated or Buffet)

If Plated, Pre-Selections are Due 14 Days Prior to Your Event

(Table assignment & color coded place cards required)

Carved Roast Prime Rib of Beef Au Jus or Carved to order Roast Sirloin

Chicken Italiano, Chicken Marsala, or Chicken Piccata (Choose One)

Mahi Mahi, Cobia or Salmon Fillet Sautéed with Parsley Lemon Butter (Choose One)

All Entrees Served with Chef's Choice Potato and Vegetable of the Season

Third Course:

Wedding or Specialty Cake (included in package)

Please Refer to Our Preferred Vendor List

(Does not include Upgrades or Delivery fee (prices vary per vendor))

Beverages:

Gourmet Coffee Station with Whipped Cream, Lemon & Orange Zest, Chocolate Morsels
& Flavored Coffee Syrup, Assorted Herbal Hot Tea Station with Lemon Wedges

Enhancements Included with Your Package

18 x18 Dance Floor • Gold or Silver Charger Plates • In-House Centerpieces & Mirrors • Table & Napkin Linen • Chair Covers & Sashes • Complimentary Valet Parking • Set Up and Take Down Service • Coordination for Your Event • Dedicated Banquet Captain, Bartenders & Servers

\$113 per person

Children Under 12: \$35

Young Adults (ages 13-20): \$88

20% Service Charge and 7% Sales Tax will be Added to All Charges

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Updated: May 10, 2019

Bon Appétit Ultimate Package

~ Cocktail Hour ~

4 Hours of Open Bar with Call Brand Liquor, Beer, House Wine, and Soda
Premium Brand Liquor Upgrade Available (refer to Beverage & Bar Menu for Pricing)
Fruit and Cheese Display with Assorted Breads & Crackers
Choice of Four (4) Butler-Passed Hors d'oeuvres
(Please Refer to Our Hors d'oeuvres List for Selections)
Choice of Chef's Station: Miniature Pepper Steaks, or Smoked Salmon Display

~ Dinner ~

To Start:

Moët & Chandon Impérial Champagne Toast (2 People at Head Table)
House Champagne Toast for Your Guests
Chocolate Dipped Strawberries

First Course:

Mixed Garden Salad with Cucumbers & Tomatoes, tossed in a Burgundy Vinaigrette
Served with French Bread Rolls & Butter

Second Course:

(Plated or Buffet)

If Plated, Pre-Selections are Due 14 Days Prior to Your Event

(Table assignment & color coded place cards required)

Roast Beef Tenderloin, Roast Prime Rib Au Jus, or Roast Sirloin (Choose One)

Chicken Marsala, Piccata, Italiano, Coq Au Vin, or Napoleon (Choose One)

Mahi Mahi, Cobia or Salmon Fillet Sautéed with Parsley Lemon Butter (Choose One)

All Entrees Served with Chef's Choice Potato and Vegetable of the Season

Third Course:

Wedding or Specialty Cake (included in package)

Please Refer to Our Preferred Vendor List

(Does not include Upgrades or Delivery fee (prices vary per vendor))

Beverages:

Gourmet Coffee Station with Whipped Cream, Lemon & Orange Zest, Chocolate Morsels
& Flavored Coffee Syrup, Assorted Herbal Hot Tea Station with Lemon Wedges

Enhancements Included with Your Package

18 x18 Dance Floor • Gold or Silver Charger Plates • In-House Centerpieces & Mirrors • Table & Napkin Linen • Chair Covers & Sashes • Complimentary Valet Parking • Set Up and Take Down Service • Coordination for Your Event • Dedicated Banquet Captain, Bartenders & Servers

\$145 per person

Children under 12: \$35.

Young Adults (ages 13-20): \$124

20% Service Charge and 7% Sales Tax will be Added to All Charges

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Butler Passed Hors d'Oeuvres

Bon Appétit Packages Includes Any 4 of the Following Butler Passed Hors d'Oeuvres:

Asparagus wrapped with Smoked Salmon

Baked Chicken Cordon Bleu Bites with Dijon Mustard Dressing

Broiled Crabmeat Herb-Stuffed Shrimp

Button Mushroom with Spinach and Feta Cheese

Cherry Tomatoes with Herbed Cheese and Roasted Walnuts

Chilled Melon with Imported Prosciutto

Five Spice Ahi Tuna with Cucumber Wasabi Relish

Jalapeño Peppers stuffed with Cheese

Maine Lobster Canapé with Cognac Dressing

Mini Beef Wellington with Sauce Béarnaise

Mini Brie En Croute with Raspberries

Mini Lump Crab Cakes with Creole Rémoulade

Scotch Smoked Salmon Canapé with Dill Mustard & Caper Mayo

Skewer of Mozzarella, Artichoke & Sun-Dried Tomato with Pesto

Spanakopita with Yogurt and Cucumber Dip

Spiced Sausage Filled Mushroom Caps

Strawberry with Boursin Cream Cheese and Orange Honey

Veggies in a Glass with Herbed Goat Cheese

20% Service Charge and 7% Sales Tax will be Added to All Charges

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Displays & Stations

Assorted **Seasonal Vegetables**, chilled and served with Cucumber Dill Sauce

Yukon Gold **Mashed Potato Martini Bar** with Chives, Butter, Crumbled Bacon, Assorted Cheeses, and Sour Cream

Bruschetta Display Featuring: Olive Tapenade, Eggplant Caviar, Guacamole, Shrimp and Artichoke Dip, Fresh Tomato Salsa, Herbed Goat Cheese & Feta. Accompanied by Rustic Breads and Crackers

Antipasto Display of: Fresh Baby Mozzarella, Red & Yellow Cherry Tomatoes, Basil Pesto, Balsamic Syrup, Assorted Salamis, Marinated Artichokes, Chunk Light Tuna in Extra Virgin Olive Oil, Anchovy Filets, Garbanzo Bean Salad, Pepperonis, Roasted Red Peppers, Marinated Olives, Provolone Cheese.

Accompanied by Breads and Crackers

Scotch Smoked Salmon served with Dill Dressing, Sour Cream, Chopped Egg, Rye Points, Melba Toast, Capers, and Onions

Miniature Pepper Steaks, served with Sauce Béarnaise and Madagascar Peppercorn Sauce, pan-seared & served on a Crostini

Petit Lamb Chops pan-seared & served with Classic Béarnaise Sauce

Jumbo Gulf Shrimp with Brandy & New Orleans Rémoulade Sauce

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Displays & Stations

(continued...)

Hand-Tossed Fresh Caesar Salad

Add Grilled Chicken Breast: \$5 per Guest,
Add New Orleans Style Jumbo Shrimp: \$6 per Guest

Chef's Pasta Station of Cheese Tortellini with Classic Alfredo Sauce & Penne Rigatoni Pasta with Tomato Basil Sauce.
Served with Parmesan Sticks.

Taco Station with Crispy Corn Tortillas, Soft Flour Tortillas, & Pita Bread. Served with Ground Beef with Chili Spice, Pico de Gallo Salsa, Guacamole, Cheddar & Monterey Jack Cheeses, Sliced Jalapeños, Sour Cream & Lime Wedges.

Add Lightly Battered Grilled Chicken - \$3.50 per Guest
Add Lightly Battered Cod Filet - \$4.50 per Guest

Carved Ahi Tuna with Avocado Relish, Caramelized Ginger Shallots, Wasabi Paste, Wasabi Aioli, and Cilantro Garlic Dressing.
Accompanied by Toasted Croutons and Assorted Breads.

Roast Turkey Breast Carved to Order & Served with Mini French Bread, Orange-Cranberry Relish, and Condiments.

Roast Pork Carved to Order, Rubbed with Caraway and Marjoram, Served with Creamy Dijon Dressing, and Mini French Loaves.

Roast Prime Rib of Beef Carved Thinly with Horseradish Sauce, Condiments, and Petit French Bread.

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Fiesta Package

~ Cocktail Hour ~

2 Hours of Open Bar with Well Brand Liquor, Beer, House Wine, and Soda
Call & Premium Brand Liquor Upgrade Available (refer to Beverage & Bar Menu for Pricing)

Fruit & Cheese Display with Assorted Breads & Crackers

Choice of Four (4) Butler-Passed Hors d'oeuvres
(Please Refer to Our Hors d'oeuvres List for Selections)

~ Dinner ~

To Start:

Champagne Toast for all your guests
Chicken & Vegetable Consommé (Served Tableside)
• Chips & Salsa

Buffet:

Barbacoa: Lamb, Pork, or Beef (Choose One)
• Chicken Mole
Cobia or Salmon Fillet Sautéed with Lemon Parsley Butter

Accompanied by Black Beans, Yellow Rice, Tortillas, Green & Red Salsa, Cilantro, Lime, and Onions

Dessert:

Specialty Cake or Flan (Served Tableside)

Beverages:

Gourmet Coffee & Hot Tea Station

Kids Menu (Ages 12 & Under)

Please Pre-Select 2 Entrée Choices:

Chicken Fingers, Fries, and Fresh Fruit
Cheese or Pepperoni Pizza
Burgers or Hot Dogs with Fries

* Served on Kids Buffet with 15 or more kids

Enhancements Included with Your Package

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\$102 per person

Children Under 12: \$35

Young Adults (ages 13-20): \$88

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Non- Alcohol Package

~ Cocktail Hour ~

Four Butler-Passed Hors D'oeuvres

Or

Fruit & Cheese Display

~ To Start ~

Garden Salad with Burgundy Vinaigrette Dressing

Freshly Baked French Bread Rolls with Butter

Entrées

(Plated *or* Buffet):

Roast Prime Rib of Beef Au Jus

(Carved to Order if a Buffet)

Choose One Chicken Selection: Marsala, Piccata, *or* Italiano

Choose One Fish Selection: Mahi Mahi, Cobia *or* Salmon

Sautéed with Lemon Parsley Butter

Accompanied by a Starch & Vegetables of the Season

~ Dessert ~

Wedding or Specialty Cake (included in package)

Please Refer to Our Preferred Vendor List

(Does not include Upgrades or Delivery fee (prices vary per vendor))

Includes the Following Beverages:

Soft Drinks

Gourmet Coffee & Hot Tea Station

Non-Alcoholic Punch Station

Enhancements Included with Your Package

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\$73 Adults ~ \$35 age 12 & under

20% Service Charge and 7% Sales Tax will be Added to All Charges

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