



MADAM BONNIE'S

BANQUET *Menu*

PLATED LUNCH

\$37/PERSON

First Course

(CHOICE OF 1)

GARDEN SALAD

Spring mix lettuce, cherry tomatoes, cucumber, shaved carrot
Red wine vinaigrette



Second Course

(CHOICE OF 1)

STEAK SANDWICH

Tomato, Melted Provolone, Creamy Horseradish, Fries

HERB CRUSTED AIRLINE CHICKEN BREAST

Garlic mashed potatoes, seasonal vegetable

BLACKENED SHRIMP & POLENTA

crispy brussels sprouts

FUSILLI PRIMAVERA

Seasonal vegetables, sun-dried tomatoes, mushrooms, olive oil, chili flakes



Dessert Duo

ADD (\$6 PER GUEST)

TRIPLE CHOCOLATE MOUSSE CAKE

PLATED DINNER

\$68/PERSON

SAMPLE MENU

MENU CHANGES BASED ON SEASON

Course 1:

KALE SALAD

toasted quinoa, golden raisins, sun dried tomatoes, honey - citrus vinaigrette

Course 2:

(YOUR CHOICE)

FLAT IRON STEAK

mashed potatoes, brussels sprouts, chimichurri

or

ROASTED SALMON

With a carrot purée, Brussel sprouts, herb shallot butter

or

VEGETARIAN OPTION

Cauliflower steaks with Couscous and topped with pomegranate glaze

Dessert:

MADAM BONNIE'S CHEESE CAKE

add: two glasses of wine - house white or red added for \$15 per guest

TABLE SHARE BOARDS

ENHANCEMENTS CAN BE ADDED TO
ANY BUFFET OR DINNER!

ROASTED BEET AND FETA SALAD \$135

Citrus dressing, frisee

CLASSIC CAPRESE \$125

Heirloom tomatoes, burrata, Extra Virgin Olive Oil, crispy basil, Sea Salt

MEDITERRANEAN GRILLED VEGETABLES \$140

Herb and Balsamic Marinated vegetables, Hummus, pita, crackers

Add Rotisserie Chicken \$50

CHEESE AND CHARCUTERIE \$185

Chef's Selection cheese and cured meats with baguette and crackers
assorted accompaniments of mustards, jams, pickled vegetables

MIXED ROTISSERIE \$350

Board featuring our currently available rotisserie items and paired sauces
Garlic mashed potatoes, seasonal vegetables



• BUFFET OPTIONS •

MINIMUM 25 GUESTS

• THE SPEAKEASY •

\$58 / PER GUEST

GARDEN SALAD

shaved carrot, cherry tomato, cucumber red wine vinaigrette

Entrée

(CHOICE OF 2)

ROASTED SALMON

sun dried tomato pesto

HERB CITRUS CHICKEN BREAST

fresh orange glaze

BBQ BRISKET

sliced with au jus

Sides

(CHOICE OF 2)

GARLIC MASHED POTATOES

HERB ROASTED FINGERLING POTATOES

TOASTED GARLIC BROCCOLINI

SEASONAL VEGETABLE

RICE OR COUS COUS PILAF

• BUFFET ENHANCEMENTS •

Salads

ARUGULA SALAD (\$10 per guest)

sunflower seeds, lemon oil, marinated sun-dried tomatoes

APPLE & GORGONZOLA (\$13 Per Guest)

Spinach- apple, gorgonzola, toasted pecans, balsamic vinaigrette

Entree

ALASKAN HALIBUT (\$18 per guest)

lemon crème, crispy capers

PACIFIC SEA BASS (\$16 per Guest)

poached in sea salt, cherry tomato, garlic, fresh herbs

ROASTED SALMON (\$15 Per Guest)

Sun-Dried tomato pesto

RIBEYE MEDALLIONS (22 Per Guest)

cipollini onion, demi glace

ROTISSERIE CHICKEN (20 Per Guest)

Sides

(\$7 PER GUEST)

GARLIC MASHED POTATOES

HERB ROASTED FINGERLING POTATOES

WILD RICE PILAF

OVEN-ROASTED SEASONAL VEGETABLE

SAUTEED BROCCOLINI

Desserts

(\$7 PER GUEST)

MINI CRÈME BRULEE

TIRAMISU

MINI CHOCOLATE RASPBERRY MOUSSE SHOOTERS

WHITE CHOCOLATE BREAD PUDDING

TRIPLE CHOCOLATE LAYER CAKE

LEMON CRÈME CAKE

NY STYLE CHEESECAKE

TRADITIONAL CARROT CAKE WITH CHOPPED WALNUTS

• ROTISSERIE CARVED TABLESIDE •

MINIMUM 25 GUESTS

CAN BE ADDED TO ANY BUFFET OR DINNER

FAMOUS PRIME RIB \$40 Per Guest

House mashed potatoes, toasted garlic broccolini
Horseradish cream, au jus

HERB STUFFED PORCHETTA \$30 Per Guest

sweet potato puree, crispy bacon brussels sprouts
black garlic aioli, cilantro mustard

WHOLE ROTISSERIE CHICKEN \$25 Per Guest

Roasted potatoes, seasonal vegetables
Peri peri sauce, lemon-rosemary reduction

• VEGETARIAN OPTIONS •

(QUOTED BASED ON AMOUNT ORDERED)

CHARRED CAULIFLOWER STEAKS

chimichurri, sweet potato puree, raisins

VEGETABLE NAPOLEAN STACKS

balsamic glaze drizzle

FUSILLI POMODORO

fresh basil, shaved parmesan

ROASTED ACORN SQUASH

quinoa pilaf, herb marinera

TRAY PASS

MINIMUM 25 GUESTS

CHOICE 2 OPTIONS \$22 PER GUEST
CHOICE OF 3 OPTIONS \$28 PER GUEST
CHOICE OF 5 OPTIONS \$35 PER GUEST

HERBED GOAT CHEESE WITH WALNUT ON CROSTINI
AVOCADO MOUSSE ON CROSTINI
SESAME BREADED CHICKEN SKEWERS
BACON WRAPPED DATES
BEEF EMPANADAS
CHICKEN QUESADILLA
TRUFFLE MUSHROOM TOAST & GOAT CHEESE

TRAY PASS ENHANCEMENTS

PRICE BASED PER PIECE - (30 PIECES)

CRISPY MARYLAND CRABCAKES \$5
BEEF TENDERLOIN AND ASPARAGUS WITH BOURSIN ON CROSTINI \$6
AHI TUNA WITH CAVIAR ON BAGUETTE \$9
SMOKED SALMON PINWHEEL ON CUCUMBER \$8
SEARED SCALLOP WITH SAFFRON AIOLI ON RED PEPPER POLENTA \$13
BEEF TENDERLOIN ANCHO ON POTATO CAKE \$12
ROSEMARY LAMB LOIN WHOLE GRAIN MUSTARD ON BRIOCHE \$14