

# 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

# INCLUSIVE PLATED PREFIXED DINNERS

*ideal for fitting into budgets, business meetings,  
perfect for multi or ongoing bookings.*

**\$150 PER GUEST**

**DINNERS INCLUDE TAX, SERVICE CHARGE, TWO DRINKS PER GUEST  
(WELL CALLS, DRAFT BEERS, SELECTED WINES)**

## DAY ONE

*For the Table*

### **CURED MEAT & CHEESE BOARD**

Lemon aioli

*1st Course*

### **KALE & BEET SALAD**

Apple | Walnuts | Goat Cheese | citrus vinaigrette

### **CRISPY CALAMARI & SHRIMP**

Lemon aioli

*Main Course*

### **GRILLED CAULIFLOWER STEAKS**

Pomegranate | Herb Chimichurri | cous cous

### **ROASTED SALMON**

Roasted carrots | Parsnip Puree | shallot-Butter

### **BRAISED BEEF SHORT RIB**

Fall Vegetables | carrot Puree | Red wine Jus

*Dessert*

### **NY STYLE CHEESECAKE**

BERRY COMPOTE

### **TRIPLE CHOCOLATE MOUSSE CAKE**

Seasonal Fruit

**\$150 INCLUDES TWO DRINKS  
TAX & SERVICE**

**DAY TWO**

*For the table*

**RED BEET HUMMUS**

Pita Bread | Carrots | Cauliflower | Cherry Tomato

*1st Course*

**SPINACH APPLE SALAD**

Gorgonzola | toasted Walnuts | balsamic vinaigrette

**BUTTERNUT SQUASH SOUP**

Sage | Brown Butter

*Main Course*

**ROASTED ACORN SQUASH**

quinoa pilaf | herb marinera

**SEAFOOD LINGUINE FRA DIAVOLO**

Shrimp | Mussels | Garlic | House Ragu | chili flakes

**FLAT IRON STEAK & FRIES**

Greens | chimichurri

*Dessert*

**TRIPLE CHOCOLATE CAKE**

BERRY COMPOTE

**MINT CRÈME BURLEE**

Seasonal Fruit

# • 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

# • THE GREAT CATSBY •

\$78 / PERSON

## GARDEN SALAD

shaved carrot, cherry tomato, cucumber red wine vinaigrette

## Entree

(CHOICE OF 3)

### ROASTED SALMON

Sun-Dried tomato pesto

### SLOW BRAISED SHORT RIB

red wine Sauce

### ROASTED CHICKEN BREAST

Mushroom in tarragon creme

### FLAT IRON STEAK

roasted shallot herb butter

### BBQ BRISKET

sliced with au jus

## Sides

(CHOICE OF 3)

### BROCCOLINI

### RICE PILAF

### ORZO SALAD

### GARLIC MASHED POTATO

### SEASONAL VEGETABLE

## Dessert

(CHOICE OF 2)

### TRIPLE CHOCOLATE LAYER CAKE

### LEMON CRÈME CAKE

### NY STYLE CHEESECAKE

### TRADITIONAL CARROT CAKE WITH CHOPPED WALNUTS



# • 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 marinara

# • 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