

Wedding Ideas

Passed Hors D' Oeuvres

Will be passed for first hour of reception

- *Mini Crab Cakes with Lemon Aioli
- *Bacon Wrapped Duck Breasts with Jalapeno Glaze
- *Parmesan & Artichoke Balls

Hors D' Oeuvres

- Boiled Jumbo Shrimp with Remoulade
- Spicy Meat Pie with Cool Ranch
- Mediterranean Torte with Antipasti
- Spiked Crawfish Dip with Gourmet Crackers

Displays

- Imported & Domestic Cheese Display
- Garden Fresh Vegetable Display

Entrees

- Grilled Chicken Pasta in a White Wine Cream Sauce
- Crispy Fried Catfish with Cocktail & Tartar Sauce

Action Station

- Smoked Brisket
- Served with Petite Rolls & Condiments

Below is an assortment of items we have that you can choose from to incorporate into your menu and or switch out items

Items with * are nice passed as well as on buffet

Hors D' Oeuvres

Brie en Croute

Marinated Antipasti

Mediterranean Torte

French Torte

Mediterranean Pasta Salad

Mini Muffalettas

Hummus with Pita Triangles, Feta & Tomatoes

Crab, Brie & Mascarpone Savory Cheesecake

Shrimp, Roasted Red Bell Pepper Savory Cheesecake

Cajun Shrimp Salad on Endive Petals

Citrus Marinated Crab fingers with Pink Remoulade

Boiled Jumbo Shrimp with Remoulade

*Lump Crab Topped Deviled Eggs

*Seared Pepper Crusted Ahi Tuna on Cucumber Chip

Shrimp Spiked Cream Cheese with Gourmet Crackers

Smoked Salmon Terrine with Gourmet Crackers

*Pecan Crusted Blue Cheese Covered Grapes

*Mini Quiche

Crab Mornay with Crackers

Seafood Fondaux with Toast Points

Spiked Crawfish Dip with Gourmet Crackers

Spinach & Artichoke Dip with Toast Points

Fried Tail on Jumbo Shrimp with Remoulade Sauce

*Mini Crab Cakes with Lemon Aioli & Mango Salsa

*Seafood Stuffed Mushrooms

Fried Shrimp Spring Rolls

*Parmesan Artichoke Balls

Pecan & Panko Crusted Chicken Tenders with Honey Dijon

*Spicy Meat Pies with Cool Ranch Sauce

*Bacon Wrapped Duck Breasts with Jalapeno Glaze

*Crab Mornay in Puff Pastry

*Crawfish Etouffee in Puff Pastry

*Tomato Basil Crostini

*Barbeque Bacon Wrapped Shrimp

Displays

Imported & Domestic Cheese

Fresh Fruit

Garden Vegetable

Entrees

Chicken & Sausage Jambalaya

Crawfish Etouffee

Jumbo Gulf Shrimp or Grilled Chicken Pasta in White Wine Cream Sauce

Pasta Primavera

Seared Pork Medallions with a Ginger & Citrus Glaze

Pesto Shrimp or Chicken Pasta

Seafood Gumbo

Gorgonzola & Prosciutto Stuffed Pork Loin

Roasted Red Pepper and Ancho Chili Shrimp Pasta

Stuffed Chicken Breast with Ham, Mushrooms & Mozzarella

Seared Chicken Medallions topped with a Mushroom Sauce

Carved Meats

Served with Petite Rolls & Condiments

Apricot Glazed Pork Tenderloin

Smoked Brisket

Honey Baked Ham

Pork Roast

Roasted Turkey

Slow Cooked Roast Beef

Bar Packages

Basic Beer & Wine

House Chardonnay & Pinot Grigio
Merlot & Cabernet
Bud, Bud Light, Michelob Ultra

Full Bar with Call Brand Liquor

Includes Basic Beer & Wine Package
Smirnoff Vodka, Tanqueray Gin, Jose Cuervo Tequila, Jack Daniels Whiskey,
Dewar's Scotch, Captain Morgan Spiced Rum

Full Bar with Premium Brand Liquor

Includes Basic Beer & Wine Package
Stoli Vodka, Bombay Sapphire Gin, Sauza Tequila,
Crown Royal Whiskey, Johnny Walker Red Label Scotch,
Bacardi Light Rum

All Bars include assorted soft drinks & bottled Water
Liquor Bars includes cut fruit, standard mixers and cordials

*Tables & Linens for all food and beverages purchased from Bonanno's Fine
Catering will be provided at no additional charge.

*Fully Staffed Event

20% of Food & Beverage Subtotal

*Bartending

\$75 per bartender (3 hours)

*Gratuity

At discretion of client