



WEDDING PACKAGES

631 S. Eugene Street

Baton Rouge, LA 70806

225.383.1388

www.bonannos.com

The Tchoupitoulas

(Prices based on 100 person minimum and 3 hour event)

Seasonal Fresh Fruit Display

An artfully arranged display of the freshest fruits of the season, accompanied by our tantalizing Apple Cream Dip

Blanched Garden Vegetable Display

A delightful array of vegetables blanched to perfection for the ideal combination of crunch and flavor; served with Garlic Chive

Domestic Cheese Display

An assortment of Cheddar, Pepper Jack and Swiss Cheeses elegantly garnished and served with Gourmet Cracker Assortment

Chicken and Sausage Jambalaya

Cocktail Sandwich Assortment

A bountiful arrangement of Honey Ham, Roasted Turkey, Savory Roast Beef, Chunky Chicken Salad and Pimento Cheese Sandwiches served on a variety of breads

Your Choice of Spiral Cut Ham or Roasted Turkey Breast

Served with Petite Rolls and Condiments

Hors d'Oeuvres

Choose 2 from the following list

- Brie en Coute
- Marinated Antipasta
- Mediterranean Torte
- French Torte
- Mini Muffalettas
- Hummus topped with Feta and Tomatoes with Pita Triangles
- Crawfish Pies with a Cajun Remoulade
- Sensation or Caesar Salad served in a Crispy Phyllo Cup

- Mediterranean Pasta Salad
- Spinach Madeleine Tartlet
- Assorted Mini Quiche
- Spinach and Artichoke Dip with Gourmet Crackers
- Parmesan Artichoke Balls
- Spicy Meat Pies served with Cool Ranch
- Tomato Basil Crostini
- Spanikopita

Items can be substituted for a nominal fee

\$19 a person

(9% sales tax and 20% labor charge)

The Esplanade

(Prices based on 100 person minimum and 3 hour event)

Seasonal Fresh Fruit Display

An artfully arranged display of the freshest fruits of the season, accompanied by our tantalizing Apple Cream Dip

Blanched Garden Vegetable Display

A delightful array of vegetables blanched to perfection for the ideal combination of crunch and flavor; served with Garlic Chive

Domestic Cheese Display

An assortment of Cheddar, Pepper Jack and Swiss Cheeses elegantly garnished and served with Gourmet Cracker Assortment

Chicken Pasta (choice of Pesto Cream Sauce or White Wine Parmesan)

Cocktail Sandwich Assortment

A bountiful arrangement of Honey Ham, Roasted Turkey, Savory Roast Beef, Chunky Chicken Salad and Pimento Cheese Sandwiches served on a variety of breads

Choice of Slow Roasted Brisket, Spiral Cut Ham, Roasted Turkey Breast, or Sausage Display

Served with Petite Rolls and Condiments

Hors d'Oeuvres

Choose 3 from the following list

- Brie en Coute
- Marinated Antipasta
- Mediterranean Torte
- French Torte
- Mini Muffalettas
- Hummus topped with Feta and Tomatoes with Pita Triangles
- Crawfish Pies with a Cajun Remoulade
- Sensation or Caesar Salad served in a Crispy Phyllo Cup

- Mediterranean Pasta Salad
- Spinach Madeleine Tartlet
- Assorted Mini Quiche
- Spinach and Artichoke Dip with Gourmet Crackers
- Parmesan Artichoke Balls
- Spicy Meat Pies served with Cool Ranch
- Tomato Basil Crostini
- Spanikopita

Items can be substituted for a nominal fee

\$25 a person

(9% sales tax and 20% labor charge)

The Prytania

(Prices based on 100 person minimum and 3 hour event)

Premium Fresh Fruit Display

An exotic display of the freshest fruits artfully displayed, accompanied by our tantalizing Apple Cream Dip

Gourmet Blanched Vegetable Display

A delightful array of gourmet vegetables blanched to perfection for the ideal combination of crunch and flavor; served with Garlic Chive Dip

Imported and Domestic Cheese Display

An assortment of Artesian and Domestic cheeses (blocked and cubed) elegantly garnished and served with Gourmet Crackers

Chicken Florentine or Creole Crawfish Pasta

Carved Meat Action Station

Choice of 2

*Slow Roasted Brisket, Apricot Pork Loin, Spiral Cut Ham or Roasted Turkey Breast
Served with Petite Rolls and Condiments*

Hors d'Oeuvres

Choose 2 from the following list

- Brie en Coute
- Marinated Antipasta
- Mediterranean Torte
- French Torte
- Sensation or Caesar Salad served in a Crispy Phyllo Cup

- Mini Muffalettas
- Crawfish Pies with Cajun Remoulade
- Parmesan Artichoke Balls
- Assorted Mini Quiche
- Hummus topped with Feta and Tomatoes with Pita Triangles

- Mediterranean Pasta Salad
- Spinach Madeleine Tartlet
- Spinach and Artichoke Dip
- Spicy Meat Pies served with Cool Ranch
- Tomato Basil Crostini
- Spanikopita

Seafood Hors d'Oeuvres

Choose 2 from the following list

- Catfish Strips with Cocktail Sauce
- Crab Mornay
- Seafood Fondaux
- Spiked Crawfish Dip
- Fried Jumbo Shrimp with Remoulade
- Fried Shrimp Spring Rolls
- Mini Crab Cakes with Lemon Aioli or Mango Salsa

- Seafood Stuffed Mushrooms
- Bacon Wrapped Duck Breast
- Crab Mornay in Puff Pastry
- Crawfish Etouffee in Puff Pastry
- BBQ Bacon Wrapped Shrimp
- Seared Pepper Crusted Ahi on Cucumber Chip

- Savory Cheesecake Choice
- Cajun Shrimp Salad on Endive Petal
- Boiled Jumbo Shrimp
- Lump Crab Deviled Eggs
- Smoked Salmon Terrine
- Shrimp Spiked Cream Cheese

Items can be substituted for a nominal fee

\$35 a person

(9% sales tax and 20% labor charge)

The St. Charles

(Prices based on 100 person minimum and 3 hour event)

Premium Fresh Fruit Display

An exotic display of the freshest fruits artfully displayed and accompanied by our tantalizing Sweet Apple Cream Dip

Gourmet Blanched Vegetable Display

A delightful array of gourmet vegetables blanched to perfection for the perfect combination of crunch and flavor; served with Garlic Chive Dip

Imported and Domestic Cheese Display

An assortment of Artesian and Domestic cheeses (blocked and cubed) elegantly garnished and served with Gourmet Crackers

Seafood Fondue Pasta or Crawfish & Tasso Monica

Carved Meat Action Station

Choice of 2

Pepper Crusted Beef Tenderloin, Slow Roasted Brisket, Apricot Pork Loin, Spiral Cut Ham or Roasted Turkey Breast

Served with Petite Rolls and Condiments

Hors d'Oeuvres

Choose 2 from the following list

- Brie en Coute
- Marinated Antipasta
- Mediterranean Torte
- French Torte
- Sensation or Caesar Salad served in a Crispy Phyllo Cup

- Mini Muffalattas
- Crawfish Pies with Cajun Remoulade
- Parmesan Artichoke Balls
- Assorted Mini Quiche
- Hummus topped with Feta and Tomatoes with Pita Triangles

- Mediterranean Pasta Salad
- Spinach Madeleine Tartlet
- Spinach and Artichoke Dip
- Spicy Meat Pies served with Cool Ranch
- Tomato Basil Crostini
- Spanikopita

Seafood Hors d'Oeuvres

Choose 2 from the following list

- Catfish Strips with Cocktail Sauce
- Crab Mornay
- Seafood Fondue
- Spiked Crawfish Dip
- Fried Shrimp Spring Rolls
- Mini Crab Cakes with Lemon Aioli or Mango Salsa

- Seafood Stuffed Mushrooms
- Bacon Wrapped Duck Breast
- Crab Mornay in Puff Pastry
- Crawfish Etouffee in Puff Pastry
- BBQ Bacon Wrapped Shrimp
- Seared Pepper Crusted Ahi on Cucumber Chip

- Savory Cheesecake Choice
- Cajun Shrimp Salad on Endive Petal
- Boiled Jumbo Shrimp
- Lump Crab Deviled Eggs
- Smoked Salmon Terrine

Items can be substituted for a nominal fee

\$45 a person

(9% sales tax and 20% labor charge)

Bar Packages

Basic Wine & Beer

Red Diamond Cabernet
Rex Goliath Pinot Noir
Hogue Chardonnay
Montevina Pinot Grigio
Bud Light
Michelob Ultra
Budweiser

\$10 per person (3 hour duration)

Full Bar with Call Brand Liquor

Includes Basic Wine & Beer Package
Smirnoff Vodka, Tanqueray Gin, Jose Cuervo Tequila,
Jack Daniels Whisky, Dewar's Scotch, Bacardi Light Rum
\$14 per person (3 hour duration)

Full Bar with Premium Brand Liquor

Includes Basic Wine & Beer Package
Stoli Vodka, Crown Royal Whisky, Bombay Sapphire Gin, Sauza Tequila,
Jack Daniels Whisky, Johnny Walker Red Label Scotch, Bacardi Light Rum
\$18 per person (3 hour duration)

*All Bar Packages include Soft Drinks, Bottled Water, and Ice
Full Bars include Cut Fruit, Standard Mixers & Cordials, and Ice
Bartender Fee \$75 (for 3 Hours)*

