

# Traditional Banquet Buffets and Plated Dinners

(Plated dinner options coming soon)

These Items Represent But a Starting Point for the Creation of Your Menu  
We Are Always Ready to Create a Custom Menu to Suit Your Preferences and the Specific  
Needs of Your Event

\*All Prices Subject to Change. Please see back of menu for any additional charges and policies.

## Ruby Banquet Buffet (\$18.95 pp)

Two Entrees  
One Starch Side Dish  
One Vegetable Side Dish  
Tossed Salad  
Rolls and Butter

## Sapphire Banquet Buffet (\$22.95 pp)

Three Passed Hors D'oeuvres  
Two Entrees  
One Starch Side Dish  
One Vegetable Side Dish  
Tossed Salad  
Rolls and Butter

## Emerald Banquet Buffet (\$26.95 pp)

Three Passed Hors D'oeuvres  
Two Entrees  
One Starch Side Dish  
One Vegetable Side Dish  
Tossed Salad  
Rolls and Butter

Sliced Fresh Fruit Display w/ Chocolate Dipped Strawberries

## Diamond Banquet Buffet (\$35.95 pp)

\*All Premium Choices  
Three Passed Hors D'oeuvres  
Two Entrees  
One Starch Side Dish  
One Vegetable Side Dish

Baby Field Greens

\*may substitute another premium salad (upcharge)

Rolls and Butter

'Viennese Dessert Display' -

Array of Mini Desserts, Mini Cheese Cakes, Tortes, and Sliced Fresh Fruit Display w/  
Chocolate Covered Strawberries

\*Premium Hors D'oeuvres and /or Entrée Selections Can Be Substituted or Added for an Additional  
Cost to Any of the Above Banquet Packages

### Passed Hors D'oeuvres

\*Other Options Are Available - For Ideas See Our Heavy Hors D'oeuvres Menu. Item Must be  
\$1.50 pp

Chicken Spring Rolls w/ a Sweet Chili Dipping Sauce

Fried Green Tomatoes

Grilled Vegetable and Pine Nut Pizzettes

Hummus on Toasted Pita Points with Black Olives and Roasted Peppers

Garden Vegetables w/ Ricotta Atop Crostini

Sliced Stromboli

Tomato and Olive Tapenade

Tri Color Peppers and Sausage Stuffed Mushrooms

### Premium Passed Hors D'oeuvres

\*Other Options Are Available - For Ideas See Our Heavy Hors D'oeuvres Menu. Item Must be  
\$1.75- \$2.50pp

\*Assorted Shrimp Dim Sums

\*Crab Stuffed Mushrooms

\*Eggplant Crisps

\*Jumbo Shrimp w/ Traditional Cocktail Sauce

\*Mesquite Smoked Turkey Salad w/ Grapes and Pecans on Party Breads

\*Prosciutto Wrapped Asparagus

\*Scallops Wrapped w/ Bacon Atop Crostini w/ a Cajun Remoulade

\*Top Round of Beef on Crostini w/ a Creamy Horseradish Sauce

### Poultry Entrees

Char Broiled Chicken Breast w/ a Soy Ginger Glaze and Pineapple Salsa

#### Chicken Pommery

Tender Chicken Breast, Sautéed w/ a Blend of Mustard Enhanced Seasoned Breader, Finished w/ a Creamy Dijon, Honey Cream Sauce Laced w/ Sherry and Garnished w/ Julienne Tri Color Roasted Peppers and Fresh Chives

#### Cog Au Vin

For This Classic French Preparation we use a French Cut Breast of Chicken, Pan Seared and Braised in Rich Red Wine, Pearl Onions, Bacon and Carrots until Fork Tender

#### Chicken Florentine

Spinach, Roasted Red Peppers, and Mozzarella Cheese Stuffed Chicken Breast Topped w/ Mornay Sauce

#### Chicken Marsala

Petite Boneless Breast of Chicken in a Creamy Mushroom Marsala Wine Sauce

#### Chicken Piccata

Petite Chicken Breast Sautéed in a Rich Egg, Parsley and Parmesan Butter and Finished w/ a Lemon Caper Sauce

#### Herb Crusted Chicken w/ Lemon Cream Sauce

Tender Chicken Breast Coated w/ a Blend of Fresh Seasonal Herbs and Panko Crumbs, Pan Seared Golden and Topped w/ a Red Pepper Coulis and Roasted Peppers

### Chicken Chevre

Tender Chicken Breast, Stuffed w/ a Mixture of Chevre Cheese, Roasted Peppers, Fresh Corn, and Cilantro. Topped w/ a Southwestern Style Chile Sauce

Pesto Chicken w/ Pine Nuts, Fresh Basil Pesto, Shredded Parmesan Cheese, and Plum Tomatoes

### Chicken Napoleon

Sautéed Chicken Breast, Layered w/ Sautéed Fresh Spinach, Grilled Eggplant, Portobello Mushrooms, Roma Tomato's and Fontina Cheese w/ a Madeira Sauce

## Premium Poultry Entrées

### \*Chicken Florentine w/ Crab

Lump Crab, Spinach, Anise, and Parmesan Cheese Stuffed Chicken Breast w/ a Tarragon Cream Sauce and a Garnish of Roasted Red Peppers

### \*Chicken Italia

Roasted Artichokes, Asparagus, Sun-Dried Tomatoes, and Fontina Cheese Stuffed Chicken Breast w/ a Roasted Red Pepper Cream Sauce

### \*Chicken Oscar

Pan Seared Petite Filets of Chicken, Lump Crab, and Grilled Asparagus in Béarnaise Sauce

### \*Chicken Saltimbocca

Italian Classic, Literally Meaning "Jump in Mouth" is Tender Chicken Breast w/ Fresh Whole Sage Leaves, Married w/ Thin Slices of Prosciutto and Finished w/ a Rich Wine Sauce

### \*Rosemary-Garlic Roasted Free Range Chicken

Perfectly Seasoned Free Range Chicken, Slow Roasted Served Semi Boneless 1/2 Chicken w/ a Natural Pan Gravy

### \*Roast Grand Marnier Duckling

1/4 of a Duckling, Slow Roasted, Juicy on the Inside and Crispy on the Outside, Served w/ a Juniper-Rosemary Infused Grand Marnier Sauce

## Beef, Pork, Veal Entrees

Beef and vegetable Brochettes in a Garlic Red Wine Sauce

### Beef Bourguignon

Individual Eye Round Steaks, Slowly Braised in a Rich Burgundy Wine Demi Glaze, Garnished w/ Mushrooms, and Caramelized Pearl Onions Served w/ Buttered Noodles

### Beef Stroganoff

Thinly Sliced Tender Cuts of Sirloin, Mushrooms and Shallots in a Rich Red Wine and Sour Cream Sauce

### Kentucky Bourbon and Brown Sugar Glazed Pork Loin

Served w/ a Grilled Apple Demi Glaze and Topped w/ a Robust Black Eye Pea Relish

### Pan Seared Pork Chops w/ Leeks and Mustard Sauce

Pan Seared and Served w/ a Fresh Herb Enhanced Mustard Sauce and Sautéed Leeks

### Grilled, Marinated, London Broil

Cooked Medium Rare, Sliced Thin and Served w/ a Mushroom and Sautéed Onion Sauce

### Hoisin Glazed Medallions of Pork Tenderloin

Garnished w/ Baby Corn, Snow Peas, Red Peppers, Shitake Mushrooms and Green Onions

### Stuffed Pork Loin

Andouille Sausage, Apples, Walnuts, and Sun-Dried Cranberries w/ a Corn Bread Stuffing and Asparagus Chutney Sauce

OR

Spinach, Roasted Red Peppers, and Mozzarella Cheese w/ a Crimini Mushroom Sauce

### Chili Rubbed Pork Tenderloin w/ Corn and Black Bean Salsa

Sliced and Served w/ a Chipotle Pepper Sauce and Topped w/ Corn and Black Bean Salsa

### Pork Piccata Milanese

Medallions of Tender Pork, Sautéed in an Egg and Parmesan Cheese Butter, Topped w/  
Tomato Sauce, Julienne Ham and Mushrooms

### Premium Beef, Pork, Veal Entrees

#### \*Bon Appetit Surf and Turf

Applewood Bacon Wrapped Petite Filet Mignon, Topped w/ Jumbo Shrimp and a Gorgonzola-  
Chive Sauce

#### \*Carved Prime Rib of Beef in a Chafing Dish

Sliced Prime Rib and Au Jus Served w/ a Horseradish Sauce  
Choice of English, Queen or King Cuts

#### \*Medallions of Beef Au Poivre

Petite Filet Mignon, Rubbed w/ Dijon Mustard and Tri Color Cracked Pepper, Finished off w/  
a Brandied Demi Glaze

#### \*Mini Beef Wellington

Tender Seasoned and Seared Petite Filet Mignon, Coated w/ a Mushroom Puree,  
Wrapped and Baked in a Flakey Puff Pastry and Drizzled w/ Sauce Bordelaise

#### \*Roast Rack of Lamb Persille

Frenched Rack of Lamb, Roasted w/ Garlic and Rosemary and Finished w/ a Parsley  
Garlic Crust and a Red Wine Dijon-Rosemary Jus Lie

#### \*Saigon Steak

Tender Juicy Skirt Steak in a Vietnamese Inspired Marinade, Topped w/ Cilantro- Marin  
Enhanced Soy Ginger Glaze, Served w/ Jasmine Rice Cakes

#### \*Veal Oscar

Medallions of veal, Lump Crab, and Grilled Asparagus in a Creamy Béarnaise Sauce

#### \*Veal Scaloppini

Tender veal cutlets Sautéed and Finished w/ a White Wine and Lemon Sauce

### Seafood Entrees

#### Flounder Florentine

Fresh Local Flounder Filet, Stuffed w/ a Savory Spinach stuffing and Topped  
w/ a Lobster-Sherry Sauce

Pan Seared Salmon

w/ Red Onion Marmalade and Red Wine Sauce

Maryland Crab Cake w/ Lemon Cream Sauce

Our Own Version of This Classic Maryland Favorite, Pan Seared and Topped w/ a Lemon Chive Beurre blanc and a Corn and Roasted Pepper Relish or Red and Yellow Pepper Coulis-Basil Aioli

Tortilla Crusted Mahi

Fresh Filets of Local Mahi Mahi, Marinated and Crusted in a Tri Color Tortilla Crust, Served w/ a Cilantro-Lime Cream and Fresh Tomato Salsa

Citrus Grilled Salmon

Served Atop Wilted Spinach and Grape Tomatoes, Topped w/ a Grapefruit Vinaigrette and Fresh Grapefruit

Seafood Newburg

Shrimp, Scallops and Crab in a Delicate Sherry Cream Sauce w/ Rice

Shrimp and Chicken and Chorizo Brochette

Skewered and Served w/ Spanish Rice and a Spicy Creole Sauce

Shrimp and Grits

Premium Seafood Entrees

\*Almond Encrusted Grouper

Fresh Local Grouper Filets, Coated w/ Chopped Almonds and Panko Bread Crumbs, Sautéed Golden, Finished w/ a Lime-Chipotle Sauce

\*Crab Stuffed Flounder

Fresh Local Flounder Fillet Stuffed Full w/ Our Blue Crab Stuffing, Topped w/ a Linguistino and Shrimp Sherry Sauce

\*Crab Encrusted Tilapia or Mahi

Tender Filets of Tilapia, Coated w/ a Rich Blend of Local Crabmeat, Spices, Cheese and Horseradish and Baked Golden

### \*Bronzed Grouper

Fresh Local Grouper Filets, Lightly Blackened and Topped w/ a Rich Red Pepper Coulis and Tomato-Avocado Relish

### \*Seafood Risotto

Shrimp, Scallops, Langoustine and Mussels w/ a Creamy Saffron Risotto

\*Pan Seared Scallops and Local Bay Shrimp, Asparagus, and Roasted Red Peppers w/ Leek Fondue

### \*Shrimp Duo

Crabmeat Stuffed Shrimp w/ Lobster Sauce and Shrimp Scampi, Get Everyone's Favorite Shrimp on One Plate

## Pasta Entrees

Baked Ziti w/ Marinara Sauce

Beef and Sausage Lasagna w/ Marinara Sauce

Chicken Lasagna

Grilled Vegetable Lasagna

Penne a la vodka

Penne Pasta w/ Sautéed Garden Vegetables in a Rosa Cream Sauce

Spinach, Ricotta, and Pine Nut Stuffed Manicotti in Marinara Sauce

Jumbo Cheese Ravioli w/ Marinara or Béchamel Sauce

## Premium Pasta Entrees

\*Bowtie Pasta w/ Shrimp, Scallops, and Asparagus in a Lemon Cream Sauce

\*Penne Pasta w/ Grilled Chicken, Artichoke Hearts, and Sun Dried Tomatoes in a Parmesan Cream Sauce

\*Seafood Lasagna

\*Tri-Color Tortellini w/ Pancetta, Roasted Peppers, and Peas in a  
Parmesan Cream Sauce

\*Wild Mushroom Ravioli with Artichokes and Roasted Peppers in a Sun Dried Tomato  
Cream Sauce

(Optional: Premium entrees are best prepared on site. See back of menu for  
additional charges for cooking on site)

### Starch Side Dishes

Brown Sugar Whipped Sweet Potatoes

Dirty Rice

Duchess Potatoes

Fried Rice

Garlic Mashed Potatoes

Herb Roasted New Potatoes

Mashed Potatoes

Parsley Potatoes

Pesto Parmesan New Potatoes

Potato Gratin

Rice Pilaf

Sweet Potato Pudding

Twice Baked Potatoes

## \*Premium Starch Side Dishes

\*Potato Croquette

\*Twice Baked Potatoes

\*Wild Rice Pilaf

\*Williams Potato (Pear Shaped and Golden Fried)

## Vegetable Side Dishes

Broccoli and Cheese Casserole

Buttered Sugar Snap Peas and Carrots

Corn Pudding

Creamed Spinach

Cucumber and Tomato Salad

Garlic Buttered Broccoli

Honey Glazed Carrots

Petite Peas and Mushrooms

Seasonal Vegetable Medley

Succotash

## \*Premium Vegetable Side Dishes

\*Asparagus Bundles

\*Broccoli and Cheese Casserole

\*Broccoli Stuffed Tomato Persille

\*Green Bean Almandine

\*Green Bean Casserole

\*Green Bean and Feta Cheese Salad w/ Pecans and Grape Tomatoes

\*Haricots and Pepper Confit

\* Stuffed Zucchini w/ Ratatouille

\*Vegetable Bundles

\*Vegetable Pancake

\*Zucchini, Yellow Squash and Tomato Gratin

### \*Premium Salads (Subject to Change)

\*Mescaline Greens w/ Garden Vegetables (up charge \$1.50)

\*Caesar Salad (up charge \$1.50)

\*Spinach, Walnut and Raspberry Salad (up charge \$2.00)

\*Roasted Peach and Candied Pecan Salad (up charge \$1.50)

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*\*Prices May Vary According to Market Price and Availability.*

*Additional fees: Garnish Fee Applies for Plattered items, Delivery Fees applied based on location and time of day and a 6.75% tax will be applied to all orders*

#### Equipment Rental or Purchase Policy

*Wire racks/inserts/sternos must be purchased for hot food at a cost of \$6 Per Set. We do not provide chaffing dishes however, we will coordinate the rental of these and any other equipment necessary for buffet through a local rental company for you. Client is responsible for paying rental bill from Rental Company. For wait staffed events there is a 20% handling/rental coordinating fee for Bon Appetit to coordinate client rentals. This fee will be reflected on your menu invoice. Any equipment coming from Bon Appetit must be secured with a credit card and must be returned to Bon Appetit the following business day.*

#### Delivery Policy

*All deliveries will incur a delivery charge based on time of day and location. Gratuity for driver is always appreciated.*

*Visit Our Website [www.bonappetitwilmington.com](http://www.bonappetitwilmington.com) for Additional Menu Options Including Heavy Hors D'oeuvres, Corporate Catering, Pastry and Our Daily Lunch and Weekend Breakfast Specials.*

*Feel Free to Fax or Email Catering Orders!*

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