

Bon Appetit's Corporate Catering Menu

Place your Catering order at 910-796-0520

Or have our Chefs create a specialized menu for your event

Morning Sunshine Breakfasts

Featuring Hatfield Applewood Smoked Bacon



Continental Breakfast - \$6.95 pp

Muffins, Danish, Mini Bagels, Mini Croissants
with Butter, Assorted Preserves and Cream Cheese

Fruit Salad

Orange Juice

Includes Complete Plasticware

Add Coffee Service- \$1.75 pp

Sunrise Special - \$8.50 pp

Scrambled Eggs*

Choice of: Applewood Bacon, Ham, Sausage Patties or Honey Link Sausage,

Choice of: Stone Ground Grits or Hash Browns,

Choice of: Buttermilk Biscuits or Toast,

Orange Juice

Includes Complete Plasticware

*Can substitute for Frittata (Quiche without shell) for \$1.00 Upcharge per person.

See Quiche List for Choices. \$1.00 Upcharge for Port City

Add Coffee Service - \$1.75 pp

Breakfast Sandwiches

Egg Sandwich \$1.49 pp

*Breakfast Sandwich with Choice of Meat & Cheese \$4.99

Cheeses: American, Swiss, Cheddar, Provolone, Pepper Jack

Meats: Applewood Bacon, Ham, Sausage,

Beef Fritter or Golden Fried Chicken Fritter

**Choice of Texas Toasted White, Wheat, Rye, Biscuit, Kaiser Roll,
English Muffin (add \$.49 pp)**

Quiches

Feed 6-8 People (Sold by the Pie Only)

**** Placed in Hotel Pan Re-garnished**

Quiche Lorraine- \$22.95

**Original Classic French Quiche with Bacon, Sautéed Onions, Gruyere Cheese,
Fresh Parsley and Our Specially Seasoned Egg Custard Filling**

Meat Lovers- \$22.95

Bacon, Sausage, Ham, Onions, Bell Peppers, Cheddar and Swiss Cheeses and Our Specially Seasoned Egg Custard Filling

Port City- \$24.95

**Local Bay Shrimp and Scallops with Caramelized Onion, Roasted Red Peppers, Baby Spinach with Mozzarella and Pepper
Jack Cheeses**

South of the Border- \$22.95

**Taco Seasoned Angus Ground Beef, Chirizo Sausage, Sautéed Peppers and Onions, Fresh Cilantro, Diced Tomatoes,
Pepper Jack and Cheddar Cheeses**

Grilled Veggie- \$22.95

Zucchini, Squash, Portabella Mushrooms, Red Onion, Bell Pepper, Roma Tomatoes with Mozzarella and Smoked Cheeses

A la Cart (Per Person)

Coffee \$1.75

Fruit Salad \$2.00

Stone Ground Grits \$1.50

Fruit Dipping Sauce \$.50

Bacon, Turkey Bacon, Sausage or Ham \$2.25

Orange Juice \$6.50 Gal

Hash Browns \$1.50

Bottled Water \$1.00

<p>-Fresh Sliced Fruit Tray (Minimum of 10pp) Sliced Cantaloupe, Honey Dew, Oranges, Pineapple and Strawberries \$2.50pp *Dipping Sauce \$.50</p>	<p>-Bon Appetit's Yogurt Parfait Layers of Vanilla and Fruit Flavored Yogurt with In-House Made Granola with Fresh Strawberries, Blueberries and Blackberries \$3.50pp</p>	<p>-Fruit Kabobs A Chunk of Sliced Cantaloupe Honey Dew, Orange, Pineapple, Strawberry on Skewer topped with a Jumbo Black Berry \$2.00pp</p>
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Lunch Sandwich Menu

Available on a Platter, or as a "Boxed Lunch" Individually Packaged for Your Convenience
To Substitute Bottled Water or Can Soda, In Place of Iced Tea, There is a \$1.00 Up Charge

Featuring Boar's Head Deli Meats



Assorted Sandwich Platter - \$8.95 pp

A Variety of Breads with an Assortment of Boar's Head Ham, Turkey,
Roast Beef, Corned Beef, Genoa Salami and Pepperoni,

with Provolone, Yellow American and Swiss Cheeses, Lettuce and Tomatoes,

Served with your Choice of Pasta Salad, Potato Salad, Tossed Salad with Dressings or Chips and Includes Fresh Baked Cookies, Iced Tea and Complete Plasticware

Assorted Specialty Sandwich or Roll Up Platter - \$9.25 pp

Assortment of Specialty Sandwiches (see list below) on Specialty Breads or Tortillas

Served with your Choice of Pasta Salad, Potato Salad, Tossed Salad with Dressings or Chips and Includes Fresh Baked Cookies, Iced Tea and Complete Plasticware.

Sandwich Choices:

Bon Appetit Sandwich

Golden Fried Chicken Cutlet on Pretzel Roll with Applewood Bacon*, Provolone, Lettuce, Tomato and Ranch Dressing

Roast Beef Italiano

Top Round Sliced Thin and Piled High on a Garlic French Hoagie with Roasted Red Peppers, Grilled Balsamic Onions, Mozzarella, Horseradish Provolone, Basil Leaves, Beefsteak Tomatoes and Fresh Spinach with Our Sun-Dried Tomato Aioli

Rodeo Drive

Turkey Breast, Turkey Bacon, Sliced Haas Avocado, Munster Cheese, Fresh Spinach and Beef Steak Tomato's with Cranberry Aioli on French Hoagie

Southwestern Turkey

Mesquite Smoked Turkey, Applewood Bacon*, Sliced Avocado, Smoked Cheddar Cheese, Black Bean Pesto, Arugula and Beef Steak Tomato's on Pretzel Roll

Chicken Salad

Our Creamy Chicken Salad with Tender Chunks of Boneless Chicken Breast, Shredded Rotisserie Chicken, Celery, Sour Cream and Mayonnaise, Served on French Hoagie or Toasted Texas Wheat with Muenster Cheese, Lettuce, and Beefsteak Tomatoes

Club

Sweet Sliced Virginia Ham, Turkey Breast, Applewood Bacon*, Cheddar and Swiss Cheeses, Lettuce and Beefsteak Tomatoes, Served on Texas Toasted White or Wheat.

Italian Combo

Genoa Salami, Pepperoni, Ham Cappy, Prosciutto, Mortadella, Ham Capicola, Provolone and Mozzarella Cheeses, Vinegar Peppers, Olive Tapenade, shredded Iceberg Lettuce, Beefsteak Tomato with Balsamic Reduction and Sundried Tomato Aioli on French Hoagie Roll

Grilled Portabella, Pear & Brie Cheese (Vegetarian)

Marinated Jumbo Portobello, Grilled Bosc Pears, Balsamic Red Onions, Beef Steak Tomato's, Arugula Greens and Creamy Brie Cheese

Grilled Vegetable Sandwich (Vegetarian)

Marinated Zucchini, Red Peppers, Carrots, Yellow Squash, Portabella Mushrooms and Red Onions with _____ Humus

Southern Club Sandwich

Turkey Breast, Smoked Ham, Applewood Smoked Bacon, Thinly Sliced Apples, Smoked Cheddar and Swiss Cheeses, Beef Steak Tomato's and Lettuce with Honey Dijon Dressing on Toasted Wheat Bread

Roast Beef Hoagie with Blue Cheese Crumbles

Our Angus slow cooked Beef Sliced Thin Piled High on French bread with Blue Cheese Crumbled, Peppadew Aioli, Beef Steak Tomato's and Lettuce

Mediterranean Chicken

Grilled Chicken Marinated in Cesar Dressing with Olive Tapenade, Feta Cheese, Thinly Cut English Cucumbers, Beef Steak Tomato's, Fresh Spinach with Feta Vinaigrette

Wrap Choices:

Mediterranean Wrap

Basil Pesto Marinated Grilled Chicken, Feta and Mozzarella Cheeses, Olive Tapenade, Sliced Cucumbers, Red Onions, Romaine Lettuce, Beef Steak Tomato's and a Creamy Caesar Dressing

Mexican Wrap

Cilantro Infused Grilled Chicken, Slices Haas Avocado, Pico De Gallo, Jalapeño Havarti and Aged Cheddar Cheeses, Beef Steak Tomato's, Iceberg Lettuce and Chipotle Ranch

Chicken Caesar Wrap

Julienne Sliced Grilled Chicken Breast, Crisp Romaine Lettuce, Seasoned Croutons, Shredded Parmesan Cheese Tossed in Traditional Creamy Caesar Dressing

Teriyaki Chicken Wrap

Grilled Teriyaki Glazed Chicken, Shredded Purple Cabbage, Julienned Carrots, Roasted Cashews, Green Onions, Beef Steak Tomato's

Grilled Chicken and Mango Wrap

Cilantro Lime Marinated Grilled Chicken, Sliced Haas Avocado, Mango Chunks, Red Onion, Beef Steak Tomatoes, Lettuce and Lime Cilantro Aioli

Middle Eastern Humus Wrap (Vegetarian)

Fresh Spinach, Roasted Red Peppers, Thinly Cut Cucumbers, Zucchini, Olive Tapenade, Feta Cheese, Beef Steak Tomato's, Romaine, and Hummus

Southwestern Hummus Wrap (Vegetarian)

Sliced Haas Avocado, Roasted Corn, Black Beans, Diced Tomatoes, Shredded Greens, Smoked Cheddar and Pepper Jack Cheeses with Southwestern Hummus.

Sandwich on Skewer over Greens (Gluten Free)

Chunks of Grilled Chicken Breast, Provolone Cheese, Pickles, Olives, Grape Tomato's Served over a Bed of Mixed Gourmet Greens with Choice of Dressing

Asian Shrimp Lettuce Wrap w/ Peanut Dipping Sauce (Gluten Free)

Sautéed Wild Caught Shrimp, Avocado, Cucumber Sticks, Carrots, Cilantro, Served with Peanut Dipping Sauce

*Turkey Bacon Available

*Gluten Free Wraps Available

Delicious Hot Entrees

Minimum of 6 Orders

Pasta Dishes

All Pastas and Lasagnas Come with Tossed Salad and Dressings, Bread of the Day,
Fresh Iced Tea and Complete Plasticware

***Add Assorted Cookies for \$1.25 per person**

Bon Appetit Pasta - \$10.95 pp

Bowtie Pasta with julienne sliced Grilled Chicken and Sautéed Zucchini, Yellow Squash, Red Peppers, Broccoli, Carrots and Red Onions in a Rosa Crème Sauce

Vegetable Lover Pasta - \$9.95 pp

Roasted Portabella Mushrooms, Yellow Squash, Roasted Medley of Peppers, Spanish Onions, Garden Peas, Carrots and Baby Spinach in a Sundried Tomato Cream Sauce garnished with Fresh Basil and Mozzarella

Pasta Vincenza \$11.95 pp

Penne Pasta, Sautéed Local Bay Shrimp, Italian Sausage, Bell Peppers, Onions, Roasted Tomatoes and Mushrooms in a White Wine Butter Sauce or Chunky Marinara with a Garnish of Fresh Basil and Parmesan Cheese

Blackened Chicken Alfredo - \$10.95 pp

Bowtie Pasta with Julienne Sliced Chicken in a Cascade of Gourmet Paul Prudhomme's Cajun Spices with Peas and Roasted Peppers in a Creamy Alfredo Sauce

Add Shrimp \$1.50

Ziti with Marinara - \$8.95 pp

Add Chicken or Meatballs - \$2.00

Rigatoni ala Vodka - \$10.95 pp

This Traditional favorite features grilled Italian Sausage, sautéed Arugula, and Caramelized Onions with Fresh Pasta in Vodka reduced Tomato Cream Sauce

Tortellini Carbonara - \$9.95 pp

Tri-Color Cheese Tortellini, Applewood Bacon, Peas and Caramelized Onions in a Parmesan cream Sauce with a garnish of Shredded parmesan and Fresh Basil

Pasta Italiano- \$10.95 (Vegetarian)

Penne Pasta with Basil Pesto, Toasted Pine Nuts, Sundried Tomatoes, Artichokes, Olive Oil and Parmesan Cheese with a Garnish of Fresh Basil, Shredded Parmesan Cheese and Celencini Mozzarella

Mediterranean Pasta- \$10.95 (Vegetarian)

Rigatoni Pasta with Artichoke Hearts, Feta Cheese, Kalamata Olives, Sundried Tomatoes, White Beans, Tri Color Grape Tomatoes, Fresh Basil, Roasted Red Peppers, and Caramelized Red Onions in a Light Veloutte Wine Sauce

** Gluten Free Pasta Available w/ Upcharge

Lasagna

Meat Lasagna - \$10.95 pp

Our Delicious Cheese Lasagna Packed Full of Sautéed Ground Beef and Italian

Sausage with Mozzarella, Parmesan and Ricotta Cheeses in Marinara Sauce

Grilled Veggie Lasagna - \$10.95 pp

Roasted Zucchini, Squash, Eggplant, Roasted Red Peppers and Spinach with Ricotta, Mozzarella and Parmesan Cheeses in a Garlic Cream Sauce

Hot Entrees

Your Choice of Two of the Following Sides:

Oven Roasted Basil Pesto Potatoes, Mashed Potatoes, Penne Pasta with Marinara Sauce, Tossed Salad* with Dressings, Green Beans & Sautéed Onions, Medley of Vegetables. **Includes Bread of the Day, Iced Tea and Complete Plasticware.**

***Add Assorted Cookies for \$1.25 per person**

***\$2.00 Up Charge for Caesar, Strawberry Spinach or Greek Salad**

Chicken Dishes

Chicken Florentine - \$10.95 pp

Pan Seared Filets of Chicken Breast with Seasoned Ricotta, Sautéed Baby Spinach, Roasted Red Peppers and Onions, Topped with Mozzarella Cheese and Our Parmesan Cream Sauce with Balsamic Reduction

Chicken Marsala - \$9.95 pp

Boneless Breast Dusted in Flour and Pan Sautéed with Mushrooms and Shallots in a Marsala Wine Sauce

Chicken Cutlet Parmesan - \$9.95 pp

Boneless Breast Breaded in Panko Bread Crumbs Golden Fried and Topped with Marinara, Mozzarella and Parmesan Cheeses

*** Ziti w/ Marinara Sauce May Be Substituted for Traditional Sides**

Chicken Picatta - \$9.95 pp

Fresh Chicken Cutlet Dipped in a Parmesan, Egg and Parsley Batter, Pan Seared, Finished with a Lemon Caper Sauce

Parmesan Encrusted Chicken - \$9.95

Boneless Chicken Breast Dredged in Egg Batter and Rolled in Parmesan Cheese Pan Sautéed and Topped with a Sundried Tomato Cream Sauce

Chicken Lauren - \$10.95 pp

Boneless Breast of Chicken, Topped with a Cascade of Grilled Vegetables, Mozzarella and Cheddar Cheeses, Finished with a Veloute Sauce ** Only One Side

Chicken Rio - \$10.95 pp

Cilantro and Mexican Herb Marinated Pan Seared Chicken Breast Topped with Half a Sliced Avocado and Pepper Jack Cheese with a Green Chili Cream Sauce ** Only One Side

Caprice Chicken - \$10.95

Pan Seared Chicken Breast Topped with Beef Steak Tomatoes and Fresh Buffalo Mozzarella, Fresh Basil with a Basil Pesto Cream Sauce

Seafood, Pork & Beef Dishes

Pork Marsala - \$9.95

Pan Seared Boneless Pork Chops in a Creamy Marsala Wine Sauce Garnished with Button Mushrooms

Parmesan Encrusted Pork Chops - \$9.95

Boneless Pork Chops Encrusted in Shredded Parmesan Cheese, Pan Seared with a Parmesan Cream Sauce and a Garnish of Diced Tomatoes and Fresh Basil

South Western Pork with Black Beans and Roasted Corn \$9.95

Gourmet Paul Prudhomme's Spices Rubbed Boneless Pork Topped with Roasted Corn and Black Bean Salsa with a Garnish of Sliced Haas Avocado

Roast Beef Roulades - \$10.95 pp

Certified Black Angus Roast Beef rolled and topped with Caramelized Onion and Mushroom Gravy

Pacific Rim Pork \$10.95

Pan Seared Boneless Pork Chops (or Medallions) Topped with Stir-Fry Button Mushrooms, Snow Peas, Bok Choy, Julienne Carrots, Bell Peppers and Onions in a Soy Ginger Glaze (If pork loin) or Soy Ginger (If medallions) Served with Rice, Broccoli or Asian Vegetables???

Mediterranean Tilapia \$10.95

Boneless Pan Seared Filet of Grouper with Artichoke Hearts, Feta Cheese, Kalamata Olives, Sundried Tomatoes, White Beans, Tri Color Grape Tomatoes, Fresh Basil, Roasted Red Peppers, Caramelized Red Onions in a Light Veloute Wine Sauce

Flounder Florentine-\$10.95

Local Flounder Filet Stuffed with Sautéed Baby Spinach, Roasted Peppers, Ricotta and Parmesan Cheese with a Light White Saffron Veloute Sauce

Shrimp and Grits - \$12.95 pp

Sautéed Shrimp, *Bacon, Mushrooms and Tomatoes in our White Wine Cream Sauce, Served over a Mound of Cheddar Cheese and Stone Ground Grits served with Bread of the Day *Does not Come with Two Sides

Refreshing Box Lunch in House-made Salads

Chef Salad- \$8.95

Oven Gold Turkey Breast, Sweet Slice Virginia Ham, Yellow American and Swiss Cheeses rolled and sliced atop a Bed of Mixed Greens with Sliced Hard Boiled Egg, Chick Peas, Shredded Carrots, Tomatoes, Cucumbers and Olives with your choice of Dressing

Southwestern Chicken Avocado Salad-\$9.50

Cilantro Marinated Grilled Chicken, ½ of an Avocado, Roasted Corn, Black Beans, Julienne Sliced Bell Peppers, Smoked Cheddar and Pepper Jack Cheeses with a Chipotle Ranch Dressing and a Garnish of Tri Color Tortilla Strips

Chicken Caesar Salad-\$8.95

Julienne Slices of Chicken Breast over a Bed of Crisp Romaine Lettuce with Shredded Parmesan Cheese, Seasoned Croutons and Traditional Creamy Caesar Dressing

Strawberry Spinach Salad-\$7.95

Fresh Strawberries, Candied Pecans, Feta Cheese and Red Onions Served over a Bed of Spinach with Balsamic Vinaigrette

- Add Grilled Chicken-\$2.00

Asian Tuna Salad- \$11.95

Soy Ginger Marinated Seared Ahi Tuna Over a Bed of Gourmet Mixed Greens, Shoe String Vegetables(Zucchini, Tomatoes, Squash, Carrots, Red Peppers, and Onions) w/ Sesame Vinaigrette

Fajita Bar

(Minimum 12 Guests)

Our Fajita/Taco Salad Bar Comes Complete with in House Golden Fried Tri Color Tortilla Chips, Fresh Salsa and Nacho Cheese Dip, In House Made Cookies, Tea and Complete Plastic Wear

Build Your Own:

6" Flour Tortilla's 2 Per Person, Julienne Sliced Cilantro Marinated Chicken Breast, Taco Seasoned Black Angus Ground Beef, Shredded Cheddar and Pepper Jack Cheeses, Pico De Gallo, Our Specialty Bon Appetit Avocado Salsa and Sour Cream

- Add Sautéed Wild Caught Shrimp (6 Piece @ \$1.95pp)
- Substitute Julienne Sliced Black Angus Roast Beef (\$1.00 pp)

Taco Salad

Our In House Made Taco Salad Shell, Julienne Sliced Cilantro Marinated Chicken Breast, Taco Seasoned Black Angus Ground Beef, Shredded Cheddar and Pepper Jack Cheeses, Pico De Gallo, Bon Appetit's Special Avocado Salsa and Sour Cream, Served with Chipotle Ranch, Avocado Ranch, and Cajun Aioli.

- Add Sautéed Wild Caught Shrimp (6 Piece @ \$1.95pp)
- Substitute Julienne Sliced Black Angus Roast Beef (\$1.00 pp)

Add-On's

Pasta Salad or Potato Salad - \$1.50 per person

Tossed Salad - \$2.00 per person

Fruit Salad - \$2.00 per person

Individual Bags of Chips - \$1.00 each

Bottled Water - \$1.50 each

2 Liters of Soda - \$2.99

Gallon of Sweet or Unsweetened Tea - \$3.99

Desserts

Fresh Baked Jumbo Cookies - \$1.25 each

Brownies / Blondies - \$2.00 each

(Substitute for Cookies with Entrees +\$1.25 pp)

Assorted Mini Desserts - \$2.50 each

(Substitute for Cookies with Entrees +\$1.25 pp)

Carrot Cake - \$2.50 pp

NY Style Cheesecake - \$2.95 pp

Peach or Blueberry Cobblers Minimum of 12 - \$2.75 each

(Substitute for Cookies with Entrees +\$2.00 pp)

For more Menus and Specials, visit our website

www.bonappetitwilmington.com

Cancellations must be made the day before.

Any cancellations made the day of will still be charged.

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

Tax and Delivery will be applied to all orders

Gratuity for driver is always appreciated.

910-796-0520