



Bon Soir Caterers

Self-Service Menu

718-763-9420 - Info@BonSoirCaterers.com

GOOD MORNING OFFERINGS

CONTINENTAL BREAKFAST	HOT BREAKFAST MENU	BRUNCH
Mini Muffins Freshly Baked Bagels & Mini Croissants Cream-Cheese Spreads Fruit Preserves Fresh Fruit Platter Fruit Juice – Orange & Apple Plasticware 25 Person Minimum Discounts For Non-Profits	Freshly Ground Coffee Assorted Danish Home-Fried Potatoes Hotel-Style Scrambled Eggs Serve with Sautéed Peppers, Onions, Mushrooms and Shredded Cheese on the Side Country French Toast with Strawberry Sauce Rolls or Croissants Bacon Breakfast Sausage Fruit Juice – Orange & Apple 25 Guest Minimum	Hotel-Style Scrambled Eggs or Frittata Assorted Quiche Potato Latkes or Home Fries Sausage & Bacon French Toast or Waffles Fresh Fruit Bagels & Cream Cheese Mini Danish or Muffins Rolls 25 Person Minimum Discounts For Non-Profits

ADDITIONAL BREAKFAST & BRUNCH ITEMS

Assorted Omelets.....	2.50 +	Potato Latkes.....	2.75 +
Smoked Salmon.....	4.00 +	Pancakes.....	2.50 +
Fruit Stuffed Crepes.....	3.00 +	Assorted Quiche.....	3.00 +
Belgian Waffles.....	2.50 +	Breakfast Burritos.....	4.00 +
Mini Bagels.....	1.00 +	Yogurt Bar.....	3.50 +
Turkey Sausage.....	2.00 +	Steel Cut Oatmeal.....	3.00 +
Turkey Bacon.....	2.00 +	Grits with Cheese.....	3.00 +
Beef Sausage.....	2.00 +	Smoked Salmon Platter.....	95.00 +

SANDWICH BUFFETS

Featuring Premium Boar's Head Provisions,
 Our Homecooked Roasts, Fresh Baked Rolls and Bread
 Our Famous Homemade Salads, Fresh Baked Rolls and Bread

EPICUREAN SANDWICH BUFFET

Presented On Flavored Ciabatta Rolls and Wraps

“Select From Ours or Create Your Own”

Includes:

Cracked Pepper Mill Turkey, Black Forest Ham and Cheddar, Roasted Vegetables and Mozzarella, Glazed Corned Beef, Roast Beef with Roasted Red Onions, Grilled Chicken and Mozzarella, Eggplant and Roasted Peppers

Choice of Two (2)
 Garden or Side Salads

25 Guests Minimum - Discounts For Non-Profits

3 - 6 FOOT GIANT HERO SANDWICHES

Giant Brick-Oven Bread
Stuffed with Choice of Filling

“Select From Ours Favorites or Create Your Own”

<p>ITALIAN STYLE Genoa Salami, Provolone, Pepperoni, Mortadella, Fresh Mozzarella, Prosciutto, Hot Capicola, Ham Capicola, Roasted peppers, Lettuce, Tomatoes</p>	<p>VEGETARIAN ROAST Roasted Vegetables & Fresh Mozzarella</p>
<p>AMERICAN STYLE Boar’s Head Ham, Roast Beef, Salami, American & Swiss Cheese, Turkey Breast, Lettuce and Tomatoes</p>	<p>GRILLED OR FRIED CHICKEN Breast of Chicken with Mozzarella Cheese and Roasted Peppers</p>

Choice of Two (2) Side Salads

Additional Options

Roast Beef, Fried Eggplant with Fire-Roasted Peppers,
Tuna, Chicken Cordon Bleu, Kosher Style, Creole

Serves 3-4 Guests Per Foot

MINIATURE SANDWICH PLATTERS

Small in Size, Great in Presentation
Perfect for an Informal Gathering

<p>GOURMET TEA SANDWICHES Presented on Multi Flavored Wraps and Finger Breads Roasted Vegetables & Fresh Mozzarella Black Forest Ham with Cheddar Tomato & Mozzarella Smoked Turkey with Muenster Roast Beef with Horseradish Sauce Serves 15 – 18 Buffet with Two (2) Salads</p>	<p>MINI CROISSANTS TRAYS Miniature Freshly Baked Croissants Select One (1) Egg Salad, Tuna Salad, Chicken Salad Turkey & Swiss, Ham & Cheddar, Roast Beef \$95.00 – Serves 15 – 18 Buffet with Two (2) Salads</p>
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ADDITIONAL COLD CUT & CHEESE OPTIONS

American Yellow
American White
Swiss Cheese
Provolone Cheese
Sweet Munchee
Lacy Swiss
Cheddar Cheese
Fresh Mozzarella

Italian Fontina
Smoked Turkey
Chicken Breast
Buffalo Chicken
Chipotle Chicken
Genoa Salami
Sweet Sopressata
Hot Sopressata

Roast Beef
Turkey Breast
Honey Glazed Ham
Black Forest Ham
Oven Gold Turkey
Pepper Mill Turkey
Mortadella
Prosciutto di Pama

OUR FAMOUS HOMEMADE SALADS

Over Fifty Green, Pasta, and Grain Salads Are Available Seasonally Upon Request

Mixed Green Salad	Green Bean & Potatoes	Country Potato	New Potatoes with Dill
Caesar Salad	Israeli Couscous	Penne & Broccoli	Tomato & Onions
Chopped Salad	Farfalle with Pesto	Pasta Primavera	Four Bean Salad
Italian Salad	Mediterranean Quinoa	Orzo with Feta & Vegetables	Tortellini with Spinach
Greek Salad	Faro & Vegetables	Dijon Col Slaw	Black Bean & Corn
Penne and Sundried Tomato	Country Potatoes	Caprese Salad	Roma Tomatoes & Cuc

SALAD BUFFET

A Delicious Assortment of Our Homemade Salads
Ideal for a Lite Luncheon

Choice of Three (3):

Tuna Salad, Egg Salad, Chicken Salad, Shrimp Salad

Garden Salad
Side Salad

Fresh Baked Rolls

Biodegradable Disposables

30 Guest Minimum

ON THE GO MEALS

Individual Appetizers, Meals & Boxed Lunches

APPETIZERS

<p>CHARCUTERIE Prosciutto, Sopressatta, Pepperoni, Provolone & Fontina Cheese, Marinated Artichokes, Marinated Mushrooms, Bread Sticks</p> <p>25 Guest Minimum</p>	<p>INTERNATIONAL CHEESE Brie, Smoked Gouda, Aged Sharp Cheddar, Danish Bleu, Grapes, Strawberries, Olives, Water Crackers</p> <p>25 Guest Minimum</p>	<p>SOUTH OF THE BORDER Guacamole, Salsa, Refried Beans, Sour Cream, Chopped Tomatoes, Shredded Cheese, Fresh Tortilla Chips</p> <p>25 Guest Minimum</p>	<p>MIDDLE EASTERN Traditional Hummus, Roasted Red Pepper Hummus, Baba Ghanousch Served with Pita Petals</p> <p>25 Guest Minimum</p>
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BOX LUNCHES

<p>COUNTRY PICNIC Southern Fried Chicken Cole Slaw Dinner Roll Fresh Fruit</p> <p>25 Guest Minimum</p>	<p>VEGETARIAN Marinated Balsamic Vegetables Fresh Mozzarella Pasta Salad Dessert</p> <p>25 Guest Minimum</p>	<p>STANDARD Choice of Sandwich Homemade Salad Fresh Fruit Dessert</p> <p>25 Guest Minimum</p>
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<p>ITALIAN Mozzarella, Prosciutto, Sundried Tomato On Herbed Focaccia or Club Roll</p> <p>25 Guest Minimum</p>	<p>TEX MEX Grilled Southwestern Chicken Breast Black bean & Corn Salad Corn Bread Dessert</p> <p>25 Guest Minimum</p>
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INDIVIDUAL MEALS

<p>Grilled Salmon with Lemon Pepper Vegetable Quinoa Dessert</p> <p>25 Guest Minimum</p>	<p>Grilled Moroccan Chicken Breast Israeli Couscous with Vegetables Dessert</p> <p>25 Guest Minimum</p>	<p>Lemon & Rosemary Chicken Breasts Vegetable Orzo with Parmesan Dessert</p> <p>25 Guest Minimum</p>
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SPECIALTY BOXED SELECTIONS

<p>AFTERNOON FIX</p> <p>Fresh Fruit Lemon Bar or Brownie Assorted Kind Bars Chips Chobani Yogurt</p> <p>25 Guest Minimum</p>	<p>BREAKFAST BOX</p> <p>Fresh Baked Croissant or Bagel Cream Cheese & Jelly Danish or Muffin Fruit Juice</p> <p>25 Guest Minimum</p>
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HOT BUFFETS

All Entrees and Sides are Homemade Using The Freshest Meats, Seafood, Vegetable and Herbs

Our Most Popular Hot Buffet Packages

<p>SICILIANO</p> <p>Wild Mushroom Chicken Marsala Eggplant Parmigiana Roasted Fingerling Potatoes Sautéed Green Beans with Fire Roasted Peppers Sliced Old Fashioned Baguettes Classic Caesar Salad</p> <p>25 Guest Minimum Discount For Non-Profits</p>	<p>RIO GRANDE</p> <p>Spiced Chicken & Beef Fajitas Mexican Fiesta Rice Seasoned Taco Ground Beef Pico de Gallo, Guacamole & Salsa Shredded Cheddar & Monterey Jack Cheese, Nacho Chips Chopped Rio Grande Salad Hard Taco Shells & Flour Tortillas Sour Cream, Shredded Lettuce</p> <p>25 Guest Minimum Discount For Non-Profits</p>	<p>THE BAYOU</p> <p>Chicken Jambalaya Dirty Rice with Chorizo Sausage Blackened Fish Corn Fritters Low Country Sunburst Salad With Grape Tomatoes and Cranberries Cheddar & Jalapeno Corn Bread</p> <p>25 Guest Minimum Discount For Non-Profits</p>
<p>SOUTHERN COMFORT</p> <p>Southern Fried Chicken Louisiana Shrimp Creole over Rice Strings Beans & Almonds in Brown Butter Roasted Sweet Potatoes Honey Glazed Buttermilk Biscuits Chopped Texas Salad with Ranch Dressing</p> <p>25 Guest Minimum Discount For Non-Profits</p>	<p>AMERICANA</p> <p>Sage Roasted Chicken Braised Boneless Short Ribs Creamy Mashed Potatoes Roasted Cauliflower Caramelized Carrots Arcadian Mixed Green Salad Artisan Rolls</p> <p>25 Guest Minimum Discount For Non-Profits</p>	<p>CALABRIA</p> <p>Chicken Francais In a Buttery Wine sauce Mediterranean File of Sole Wild Mushroom Pilaf Roasted Vegetable Medley Arugula Salad with Shaved Parmesan Sliced Italian Bread</p> <p>25 Guest Minimum Discount For Non-Profits</p>

ADDITIONAL HOT DINNER ENTREES

All Entrees Are Available A La Carte Or In A Buffet Package

Buffet Packages Include:

Choice of Entrees - # of Guests Determine # of Entrees
Garden Salad, Rolls, Biodegradable Disposables

17.75 - 22.50 Per Guest—Determined By Menu
20 Guest Minimum—Some Items Carry and Additional Costs
Discount For Non-Profits

<p style="text-align: center;">PASTA</p> <p>Lasagna Rigatoni Filetto di Pomodoro Pasta with Zucchini and Garlic Rigatoni with Grilled Vegetables Linguine with Garlic & Oil Penne Bolognese Penne A La Vodka Linguine with Seafood Medley Linguine & Clam Sauce Fussilli with Pesto Assorted Ravioli Baked Ziti Penne & Broccoli Penne Primavera Fusilli with Asparagus and Shrimp Tortellini Alfredo Vegetarian Lasagna –Red Or White Pasta with Spinach & Mushrooms Pasta with Broccoli Rabe and Sausage Penne, Fresh Tomatoes, and Basil Plus Many More!!</p>	<p style="text-align: center;">VEGETABLES AND GRAINS</p> <p>Asparagus with Lemon Butter Broccoli with Butter Brussel Sprouts Collard Greens Creamed Spinach Sautéed Spinach Eggplant Parmigiana Eggplant Rollatini Steamed Vegetables Broccoli and Cauliflower Garlic Mashed Potatoes Green Beans Amandine Sautéed Green Beans Herb-Roasted Potatoes Roasted Root Vegetables Mashed Sweet Potatoes Peas and Mushrooms Potato Croquette Ratatouille Rice Balls Pilaf with Peas and Shallots Roasted Sweet Potatoes Roasted Vegetables Wild Rice Medley Zucchini Marinara Quinoa Broccoli Rabe Butternut Squash</p>	<p style="text-align: center;">POULTRY</p> <p>Chicken Francais Chicken Piccata Grilled Chicken with Lemon Dill Roasted Rosemary Chicken Garlic Chicken Chicken Cacciatore Southern Fried Chicken Chicken Sorrentino Chicken Rollatini Chicken Milano Grilled Teriyaki Chicken Chicken Florentine Chicken Scarpariello Chicken Primavera Chicken & Broccoli Chicken Cordon Bleu Chicken Marsala Stuffed Breast of Chicken Chicken Parmigiana Chicken Milanese Saltimbocca Plus Many More!!</p>
<p style="text-align: center;">BEEF</p> <p>Sliced Steak with Mushrooms Oriental Pepper Steak Steak and Broccoli Flank Steak with Garlic-Ginger Braised Beef Brisket Barbecued Beef Short Ribs Beef Bourguignon Filet Mignon Burgundy Wine-Braised Short Ribs Plus Many More!!</p>	<p style="text-align: center;">SEAFOOD</p> <p>Calamari Seafood Paella Baked Clams Zuppa di Clams Fish Scampi Filet of Sole, Julienne Vegetables Filet of Sole, Seafood Stuffing Seafood Fra Diavolo Fillet Francais Zuppa di Mussels Poached Salmon Grilled Salmon Miso Salmon Crab Cakes Seafood Medley Shrimp Scampi Baked Tilapia Shrimp Oreganata Plus Many More!!</p>	<p style="text-align: center;">PORK</p> <p>Sausage, Peppers, and Onions Sliced Oriental Pork Barbecued Pork Ribs Oriental Marinated Pork Loin Sausage & New Potatoes Sausage and Broccoli Rabe Pork Milanese Pork Loin with Brandied-Apple Pork Loin Stuffed with Spinach Plus Many More!!</p>

ETHNIC SPECIALTIES

<p>Lambi Griot Tassot Black Rice & Mushrooms Rice & Pigeon Peas</p>	<p>Haitian Patties Sautéed Chicken Oxtails & Butter Beans Jerk Chicken Jamaican Patties Fired Plantains</p>	<p>Callalo Pernil Chicken & Rice Tostones Rice & Red Beans</p>
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AUTHENTIC SOUTHERN BBQ

Award-Winning BBQ . Cooked Slow & Low . Try One of Ours or Create Your Own

<p style="text-align: center;">COW POKE</p> <p style="text-align: center;">Chopped Barbecue Pork Honey Dijon Coleslaw Homemade Potato Salad Pit-Baked Beans Freshly Baked Rolls</p> <p style="text-align: center;">25 Guest Minimum</p>	<p style="text-align: center;">RANCH HAND</p> <p style="text-align: center;">Chopped Barbecue Pork Smoked Beef Brisket Honey Dijon Coleslaw Pit-Baked Beans Fresh Baked Rolls</p> <p style="text-align: center;">25 Guest Minimum</p>	<p style="text-align: center;">MISS KITTY</p> <p style="text-align: center;">Grilled Chicken Smoked Beef Brisket Barbecue Spare Ribs Honey Dijon Coleslaw Homemade Potato Salad Pit-Baked Beans</p> <p style="text-align: center;">25 Guest Minimum</p>
<p style="text-align: center;">PIG-OUT</p> <p style="text-align: center;">Chopped Barbecue Pork Smoked Beef Brisket Pork Spare Ribs Double-Smoked Kielbasa Honey Dijon Coleslaw Homemade Potato Salad Texas Salad Pit-Baked Beans Home-Baked Corn Bread</p> <p style="text-align: center;">25 Guest Minimum</p>	<p style="text-align: center;">PONDEROSA</p> <p style="text-align: center;">Barbecue Spare Ribs Honey Dijon Coleslaw Country Potato Salad Pit-Baked Beans Home-Baked Corn Bread</p> <p style="text-align: center;">25 Guest Minimum</p>	<p style="text-align: center;">DOC HOLIDAY</p> <p style="text-align: center;">Chopped Barbecue Pork Smoked Beef Brisket Barbecue Spare Ribs Honey Dijon Coleslaw Homemade Potato Salad Pit-Baked Beans Home-Baked Corn Bread Fresh Baked Rolls</p> <p style="text-align: center;">25 Guest Minimum</p>

THE PICNIC BUFFET

<p>Grilled Lemon Peppered Chicken Breast Southern Fried Chicken Succulent Pork Spare Ribs or North Carolina Pork Pulled Pork Country Potato Salad Chopped Texas Salad Dijon Cole Slaw - Fresh Baked Rolls</p> <p style="text-align: center;">23.50 Per Guest 30 Guest Minimum</p>

APPETIZER PLATTERS

The Perfect Beginning For Any Occasion - Exquisitely Presented, Expertly Garnished

Cheese Platter
South of The Border
Antipasto Deluxe
Middle Eastern
Bruschetta
Vegetable Crudité
Pinwheel Platter

Fabulous Fruits
Filet Mignon with Baguettes
Roasted Vegetable
Middle Eastern
Bruschetta
Shrimp Temptation
Smoked Fish Platter

APPETIZERS & DESSERTS

For Pricing : Call: 718-763-9420 or Email: Info@BonSoirCaterers.com