

Bonaventure Brewing Co

Catering Dinner Options

Dinner Service

Option #1: Stationed for Self Service, All Pricing is per person and served in chafing dishes.

Option # 2: Plated Dinner Service (+ \$10/ per person)- served to each guest at preassigned seat- guest count and seating chart needed 7 days prior to event date. 100 max guest count

All packages are served with House Bread and Butter, water, lemonade and iced tea

Choice of One Salad Option

One Entrée (\$45/ per person)

Two Entrees (\$55/ per person)

Three Entrees (\$65/ per person)

Two Accompaniments

Salad Selection (selection of one)

Baby Mixed Green Salad- Fresh field greens, onions, garlic croutons, cucumbers, balsamic

Cesar Salad- heart of romaine, garlic croutons, parmesan

Original Waldorf Salad- mixed green, granny smith apples, candied walnuts, blue cheese

Roasted Vegetable Salad- chopped and roasted seasonal vegetables served cold with balsamic

Vegan Salad (+\$3/ per person)

Entrée Selections

Rosemary Chicken rosemary garlic sauce

Cilantro Chicken with cilantro sauce and corn salsa

Chicken Piccata white wine butter sauce, caper & lemon

Chicken Enchiladas with roasted chili verde sauce

Marinated Tri-Tip with caramelized onion & sweet peppers

Chimichurri Steak grilled skirt steak, w/ garlic, parsley, cilantro & olive oil (+\$5/ per person)

Shrimp Enchiladas with roasted chili verde sauce

Honey Pepper Salmon *with sweet corn puree*

Miso Salmon *with sweet miso sauce*

Seasonal Fish *with select preparation*

Chicken Alfredo Pasta *white sauce, chicken, linguine pasta*

Bacon Macaroni and Cheese *mixed cheeses, bacon, bread crumbs*

Cajun Fettuccine *sausage peppers chicken in white sauce with Cajun seasoning*

Vegetarian Rigatoni Pasta *roasted vegetables, basil tomato sauce*

Accompaniments (selection of two)

Wild & Jasmine Rice

Sauteed Herb Garlic Seasonal Vegetables

Garlic Mashed Potatoes

Haricot Verts with Toasted Almonds

Rosemary & Olive Oil Roasted Potatoes

Asparagus with Shallots & Balsamic Vinaigrette

Crispy Brussels Sprouts with smoke bacon

Composed Buffet Package Options

Stationed for Self Service, All Pricing is Per Person and served in chafing dishes.

Taco Bar Package \$28/ per person

Chicken and Beef, Corn Tortillas, Sautéed Onions and Peppers, Spanish Rice, Pinto Beans, Red and Green Salsa, Chips and Salsa

Add On: Sour Cream \$1, Cheese \$1, Guacamole \$2

Taco Bar Attendant \$200

Poke Bar Package: \$35/ per person

Ahi Tuna, Tofu, Jasmine Rice, Cucumber, Edamame, Avocado, Pineapple, Mango, Wonton Shrimps, Sriracha Aioli, Ponzu Sauce, Soy Sauce

Poke Bar Attendant + \$200

Italian Pasta Package: \$35/ per person

House Baked Bread and Butter, Baby Mixed Green Salad w/ Balsamic, Chicken Alfredo, Vegetarian Rigatoni Pasta, Spaghetti Bolognese, Parmesan Cheese

Rosemary Chicken Package Special: \$35/ per person

Baby Mixed Green Salad, Grilled Chicken Breast, Rosemary Sauce, Jasmine Rice or Garlic Mashed Potatoes, Sauteed Seasonal Vegetables, Assorted Rolls/ Butter

Comfort Classic Package: \$45/ per person

Assorted Flat Breads, Beef Sliders, Chicken Tenders, French Fries, Macaroni and Cheese, Cesar Salad, Brownies, Cookies, Mini Cheesecakes

Surf and Turf Package Special: \$60/per person

Chimichurri Skirt Steak, Blackened Shrimp Skewers, Honey Pepper Salmon, Garlic Mashed Potatoes, Brussels Sprouts, House Salad or Cesar Salad, Assorted rolls/ Butter

Dessert Selections

Cookie and Brownie Platter Assortment- \$5/ per person

BBC Dessert Trio- cookies, brownies, cheesecake squares- \$8/ per person

Chocolate covered Strawberries- \$8/ per person

Mini Cheesecakes- \$8/ per person

Churro Bar– handmade churro served with chocolate sauce and whip cream- \$10/ per person

Ice Cream Sandwich Bar – variety of house-made cookies, Ice Cream, sprinkles, oreo crumbles & chocolate- \$10/ per person

Ice Cream added to any dessert (+\$3/ per person)

Outside Dessert Fee (includes dessert tables, plates, fork) \$2/ per person

Cake cutting fee \$4/ per person

*Pricing does not include 23% service charge and 9.5% sales tax

Banquet menus include 60-inch rounds and require the use of linens for table seating (black or white) at \$15/ per table.

Black napkins are provided- additional napkin colors available at \$1/ per person.

Additional table décor available

Minimums and site rental depend on event date and time.

Contact Information

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Director of Special Events

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