



**First Course**

The Bonwit Inn's Greek Salad

**Second Course**

Host choice of one

Penne Vodka      Bonwit Baked Clams      Mozzarella & Tomatoes

**Main Course**

Guest choice of five

**Chicken Boscaiola**

Sautéed in Egg Batter Sautéed with Diced Asparagus, Mushrooms and Sundried Tomatoes finished in a Madeira Wine Sauce

**Bronzino**

Pan Roasted Skin-On Fillet finished in a Lemon Caper Sauce

**Veal Marsala**

Sautéed Scaloppini in a Marsala Wine Sauce with Mushrooms

**Beef Short Ribs**

Slow-Braised Boneless Beef Short Ribs finished in a Red Wine Demi-Glace served over Whipped Potatoes and Crispy Onions

**Eggplant Rollatini**

Egg Battered Slices of Eggplant Rolled and filled with Ricotta, Mozzarella and Parmesan Cheeses baked in a Tomato-Basil Sauce

**Dessert**

Cake for Occasion

Cannoli Cake or Double Chocolate Mousse Cake served with fresh brewed Coffee and Tea

King George Room Minimum Guarantee 20 Guest (20-35)

Garden Room Minimum Guarantee 30 Guest (30-55)

Anastasia Room Minimum Guarantee 40 Guest (40 to 100)

200.00 deposit to secure date and room

**Cocktails and Beverages**

- House Wines \$18 per bottle  
Pinot Grigio, Chardonnay, Zinfandel, Merlot, or Cabernet
- Unlimited Champagne Punch \$4 per person
- Unlimited Domestic Beer and House Wine \$16 per person
- Unlimited Premium Liquor, Domestic Beer and House Wine \$28 per person
- Can Also Run Bar Tab or Guest can pay for their own Drinks

**Appetizer Chafing Trays** (Choose two items per tray) \$75

Baked Clams	Mozzarella Carrozza	Swedish Meatballs
Franks in Puff Pastry	Popcorn Shrimp	Fried Calamari
Stuffed Mushrooms	Sesame Chicken	

**Crudités Platter** \$50

An assortment of crisp vegetables served with Ranch dressing

**Assorted Cheese Board** \$75

**Fresh Fruit Display** \$65

A fresh assortment of seasonal fruits, melons and berries

**Chilled Jumbo Shrimp** \$150

50 pieces of crisp jumbo shrimp served with Cocktail sauce and lemon

**Passed Hors D'oeuvres** Passed Butler Style \$8 per person

Sesame Tempura Chicken	Franks in Puff Pastry	Skewered Steak
Shrimp on Toast	Sesame Tuna*	Tomato Bruschetta

**Reception Enhancements**

**Filet Mignon\*** (priced as consumed) \$10 per person

**Platters of Fresh Fruit** \$3 per person

**Family Style Platters** \$8 per person

Fried Calamari, Fresh Mozzarella, Roasted Peppers and Tomatoes, and Baked Clams

