

PASSED APPETIZERS



PRICED PER PERSON

VEGETARIAN

WHITE GAZPACHO SHOOTER \$5

***STUFFED CREMINI MUSHROOMS** BOURSIN CHEESE \$5

MARINATED STRAWBERRY WHIPPED BRIE & CROSTINI \$5

GREEN CHILE CHEESE GRITS TACOS PICO DE GALLO & QUESO FRESCO \$5

***CAPRESE SKEWER** CHERRY TOMATO, BABY MOZZARELLA, OLIVE OIL, & BALSAMIC VINEGAR \$5

***TEXAS BRUSCHETTA** GUACAMOLE, ROASTED PICO DE GALLO, GOAT CHEESE MOUSSE,
& CARAMELIZED ONIONS \$6

SEAFOOD

***PICKLED SHRIMP** \$8

***JUMBO SHRIMP COCKTAIL** \$12

***BACON WRAPPED SHRIMP** JALAPEÑO \$9

SEARED SCALLOPS JALAPEÑO BEURRE BLANC \$8

RAW EAST COAST OYSTERS SERRANO MIGNONETTE \$8

WHITE TRUFFLED LOBSTER SALAD CORN TORTILLA CHIP \$15

AHI TUNA GUACAMOLE, PICO DE GALLO, CORN TORTILLA CHIP \$10

OYSTERS TEXASFELLER TASSO HAM, SPINACH, SPICY AIOLI \$10

SMOKED SALMON ROULADE CREAM CHEESE, CROSTINI \$8

JUMBO LUMP CRAB CAKE SPICY AIOLI \$8

MEAT AND WILD GAME

MINI ELK TACOS GREEN CHILE CHEESE GRITS, PICO DE GALLO, & QUESO FRESCO \$8

BEEF TENDERLOIN NACHOS GUACAMOLE, PICO DE GALLO, & SOUR CREAM \$8

***VENISON CARPACCIO** GREEN PEPPERCORN SAUCE & CROSTINI \$8

***SMOKED CHICKEN SALAD** CROSTINI & SPICED PECANS \$8

***GRILLED & CHILLED QUAIL LEGS** BUTTERMILK RANCH \$8

DEVILED QUAIL EGGS OPTIONAL CAVIAR \$8 (+MKT)

***LAMB CHOP LOLLIPOPS** ROSEMARY DIJON \$10

FRIED QUAIL LEGS BUTTERMILK RANCH \$8

SLIDERS

***SMOKED CHICKEN SALAD** LETTUCE, TOMATO, & HERB MAYO \$12

***BEEF TENDERLOIN** BOURSIN CHEESE, ROASTED-RED PEPPERS, & ARUGULA \$12

***SMOKED BUFFALO** TOMATO, LETTUCE, MIXED GREENS, QUESO FRESCO,
& HORSERADISH CREAM \$12

***AVAILABLE FOR DELIVERY OR PICK UP**

SEATED DINNER



CHOOSE ONE: SALAD, VEGETABLE, STARCH, ENTREE, & DESSERT

ALL DINNERS INCLUDE BREAD & BUTTER SERVICE

SALAD

BONNELL'S CAESAR	PARMESAN, SOUTHWEST CROUTONS, & LEMON CAESAR DRESSING
BONNELL'S HOUSE SALAD	MIXED GREENS, CHERRY HEIRLOOM TOMATOES, QUESO FRESCO, & JALAPENO-GARLIC VINAIGRETTE
APPLE CITRUS SALAD	MIXED GREENS, GRANNY SMITH APPLES, SPICED PECANS, BLEU CHEESE & CITRUS-VANILLA VINAIGRETTE
RANCH HAND SALAD	CHOPPED ROMAINE, CHERRY TOMATOES, CHEDDAR CHEESE, RED ONIONS, CRISPY JALAPEÑOS, & RANCH DRESSING
SPINACH SALAD	WARM BACON SHERRY VINAIGRETTE, SPICED PECANS & OPTIONAL CRAB MEAT (+\$5)

VEGETABLE

GRILLED ASPARAGUS
GRILLED BROCCOLINI
HONEY ROASTED CARROTS
GRILLED VEGETABLE MEDLEY
SAUTEED BROCCOLINI
BACON-LACED BRUSSELS SPROUTS
CURRIED CAULIFLOWER

STARCH

GREEN CHILE CHEESE GRITS
ROASTED GARLIC MASHED POTATOES
ROASTED FINGERLING POTATOES
BACON AND BOURSIN GRITS
TRUFFLED MASHED POTATOES
THREE CHEESE MAC AND CHEESE
TRUFFLED MAC AND CHEESE

ENTREE

BEEF TENDERLOIN RED-WINE DEMI-GLACE \$75
BUFFALO TENDERLOIN WHISKEY CREAM SAUCE \$80
16OZ RIBEYE BLUE CHEESE COMPOUND BUTTER & DEMI-GLACE \$75
AIRLINE CHICKEN BREAST WHOLE GRAIN MUSTARD CREAM SAUCE OR RED-WINE DEMI-GLACE \$55
PECAN CRUSTED REDFISH BROWN BUTTER & OPTIONAL CRAB \$55 (+5)
GRILLED OR SEARED SALMON & WHITE WINE BEURRE BLANC \$50
STUFFED POBLANO CRÈME FRAICHE \$55

DESSERTS

APPLE CRISP TART ICE CREAM
KEY LIME PIE RASPBERRY SAUCE
BREAD PUDDING SEASONAL FLAVOR
TRES LECHES CRÈME BRÛLÉE MARINATED BERRIES
FLOURLESS CHOCOLATE CAKE WHIPPED CREAM & FRESH BERRIES

BUFFET DINNER

CHOOSE ONE: SALAD, VEGETABLE, STARCH, ENTREE, & DESSERT

ALL BUFFETS INCLUDE BREAD & BUTTER SERVICE

SALAD

- BONNELL'S CAESAR** PARMESAN, SOUTHWEST CROUTONS, & LEMON CAESAR DRESSING
- BONNELL'S HOUSE SALAD** MIXED GREENS, CHERRY HEIRLOOM TOMATOES, QUESO FRESCO & JALAPENO-GARLIC VINAIGRETTE
- APPLE CITRUS SALAD** MIXED GREENS, GRANNY SMITH APPLES, SPICED PECANS, BLEU CHEESE, & CITRUS VANILLA VINAIGRETTE
- RANCH HAND SALAD** CHOPPED ROMAINE, CHERRY TOMATOES, CHEDDAR CHEESE, RED ONIONS, CRISPY JALAPEÑOS, & RANCH DRESSING

VEGETABLE

GRILLED ASPARAGUS
GRILLED BROCCOLINI
HONEY ROASTED CARROTS
GRILLED VEGETABLE MEDLEY
SAUTEED BROCCOLINI
BACON-LACED BRUSSELS SPROUTS
CURRIED CAULIFLOWER

STARCH

GREEN CHILE CHEESE GRITS
ROASTED GARLIC MASHED POTATOES
ROASTED FINGERLING POTATOES
BACON AND BOURSIN GRITS
TRUFFLED MASHED POTATOES
THREE CHEESE MAC AND CHEESE
TRUFFLED MAC AND CHEESE

ENTREE

ASK ABOUT CHEF-MANNED CARVING STATION AVAILABILITY

- SMOKED TURKEY BREAST** BONNELL'S BBQ DEMI-GLACE \$60
- PEPPER-CRUSTED BUFFALO TENDERLOIN** WHISKEY CREAM SAUCE \$70
- BEEF TENDERLOIN** RED-WINE DEMI-GLACE & HORSERADISH CREAM \$65
- BACON-WRAPPED PORK TENDERLOIN** WHOLE-GRAIN MUSTARD DEMI-GLACE \$50
- HERBED MARINATED AIRLINE CHICKEN BREAST** WHOLE GRAIN MUSTARD CREAM SAUCE \$55
- SMOKED WHOLE PRIME RIB** RED-WINE DEMI-GLACE & HORSERADISH CREAM \$60
- PECAN-CRUSTED REDFISH** BROWN BUTTER & OPTIONAL CRAB \$60 (+5)
- GRILLED OR SEARED SALMON** LEMON-CAPER BEURRE BLANC \$60

DESSERTS

ALL DESSERTS ARE SERVED WITH WHIPPED CREAM

APPLE CRISP

MIXED BERRY COBBLER

BOURBON BREAD PUDDING WHISKEY GLAZE

BANANAS FOSTER BREAD PUDDING RUM CREAM SAUCE

PEACH COBBLER JALAPEÑO WHITE CHOCOLATE BISCUIT TOPPING

CHEF MANNED STATIONS



PRICED PER PERSON

STATIONS ARE SMALL PLATES AND INTENDED TO BE
SERVED IN ADDITION TO OTHER STATIONS

SALAD ON THE ROCKS \$8

CHOICE OF FRESHLY TOSSED
BONNELL'S HOUSE OR CAESAR SALAD
SERVED IN A ROCKS GLASS

SHRIMP & GRITS \$10

SIGNATURE GREEN CHILE CHEESE GRITS,
TOPPED WITH TEXAS SHRIMP &
ANDOUILLE SAUSAGE

MASHED POTATO MARTINI BAR \$10

ROASTED GARLIC MASHED POTATOES TOPPED WITH YOUR
CHOICE OF APPLEWOOD SMOKED BACON, MONTERREY JACK
CHEESE, CHEDDAR CHEESE, DICED POBLANO PEPPERS,
SOUR CREAM, & SCALLIONS

MINIATURE TACO BAR \$12

MINI GREEN CHILE CHEESE GRIT TACOS,
PICO DE GALLO, QUESO FRESCO
CHOICE OF ELK OR QUAIL

AVOCADO BAR \$12

QUARTERED AVOCADO, QUESO FRESCO,
PICO DE GALLO, CHOPPED CILANTRO,
SMOKED CHICKEN SALAD
OPTIONAL SHRIMP & CRAB SALAD (+MKT)

MAC & CHEESE MARTINI \$12

MADE WITH THREE CHEESE CREAM SAUCE, TOPPED WITH HERBED BREAD CRUMBS
SELECT 6 TOPPINGS FOR GUESTS TO CHOOSE FROM: LOBSTER, CRUMBLED
ANDOUILLE SAUSAGE, SMOKED CHICKEN, APPLEWOOD SMOKED BACON,
GARDEN FRESH PEAS, SUN DRIED TOMATOES, ROASTED MUSHROOMS,
PARMESAN CHEESE, ARTICHOKE HEARTS
OPTIONAL SHAVED BLACK TRUFFLES & TRUFFLE OIL

PORK TENDERLOIN CARVING STATION \$20

SMOKED PORK TENDERLOIN, GREEN
CHILE CHEESE GRITS, SAUTÉED
HARICOTS VERTS, DEMI GLACE,
DINNER ROLLS

BEEF TENDERLOIN CARVING STATION \$40

GRILLED ASPARAGUS, BUTTER
MASHED POTATOES, RED WINE
DEMI GLACE, HORSERADISH
CREAM, DINNER ROLLS

APPETIZERS FOR DISPLAY



PRICED PER PERSON- 10 PERSON MINIMUM

ALL ITEMS ARE AVAILABLE FOR DELIVERY OR PICK UP

MEAT AND WILD GAME

BEEF TENDERLOIN NACHO TOWER LAYERED WITH QUESO FRESCO, CILANTRO, PICO DE GALLO, GUACAMOLE, SOUR CREAM, SCALLIONS, FLOUR TORTILLA CHIP \$10

SMOKED CHICKEN SALAD CROSTINI & SPICED PECANS \$8

GRILLED & CHILLED QUAIL LEGS BUTTERMILK RANCH \$8

LAMB CHOP LOLLIPOPS ROSEMARY DIJON \$10

VEGETARIAN

FRESH FRUIT & CHEESE \$10

BABY BELLETOILE BRIE,
CHALLERHOCKER, CABOT CLOTH
BOUND CHEDDAR, BLUE PARADISE,
BARELY BUZZED

CAPRESE SKEWER \$5

CHERRY TOMATO, BABY MOZZARELLA,
OLIVE OIL, & BALSAMIC VINEGAR

GRILLED VEGETABLES \$10

GRILLED YELLOW SQUASH, ZUCCHINI,
EGGPLANT, PORTOBELLO, CARROTS,
ASPARAGUS, RED PEPPERS & ONIONS

HUMMUS CRUDITÉS \$5

CARROTS, CELERY, YELLOW SQUASH,
ZUCCHINI, BROCCOLI, CAULIFLOWER,
CUCUMBERS, SWEET BELL PEPPERS &
CHERRY TOMATOES WITH SEASONAL
HUMMUS

STUFFED CREMINI MUSHROOMS \$5

BOURSIN CHEESE

TEXAS BRUSCHETTA \$8

GUACAMOLE, ROASTED PICO DE
GALLO, GOAT CHEESE MOUSSE, &
CARAMELIZED ONIONS

SEAFOOD

PICKLED SHRIMP \$8

BACON WRAPPED SHRIMP JALAPEÑO \$9

SLIDERS

SMOKED CHICKEN SALAD LETTUCE, TOMATO, & HERB MAYO \$12

BEEF TENDERLOIN BOURSIN CHEESE, ROASTED-RED PEPPERS, & ARUGULA \$12

SMOKED BUFFALO TOMATO, LETTUCE, MIXED GREENS, QUESO FRESCO, & HORSERADISH CREAM \$12

BONNELL'S CATERED LUNCH



ALL LUNCH OPTIONS INCLUDE A CHOICE OF SOUP OR SALAD,
ENTREE, TWO SIDES, AND A DESSERT

SOUPS

ROASTED TOMATO & JALAPEÑO

BROCCOLI & CHEDDAR

SHRIMP & CORN CHOWDER

SALADS

BONNELL'S CAESAR

PARMESAN, SOUTHWEST CROUTONS, LEMON CAESAR DRESSING

RANCH HAND

CHOPPED ROMAINE, CHERRY TOMATOES, CHEDDAR CHEESE,
RED ONIONS, CRISPY JALAPEÑOS, BUTTERMILK RANCH DRESSING

BONNELL'S HOUSE

MIXED GREENS, CHERRY HEIRLOOM TOMATOES, QUESO FRESCO, JALAPENO-GARLIC VINAIGRETTE

ENTRÉE

BACON-WRAPPED PORK TENDERLOIN- \$30/PERSON

WHOLE-GRAIN MUSTARD DEMI-GLACE

SEARED AIRLINE CHICKEN BREAST-\$35/PERSON

WHOLE GRAIN MUSTARD CREAM SAUCE

GRILLED OR SEARED SALMON-\$40/PERSON

LEMON-CAPER BEURRE BLANC

SMOKED HAM SANDWICH- \$20/PERSON

CHEDDAR CHEESE, DIJIONNAISE, LETTUCE, TOMATO, ONION

SHAVED ROAST BEEF SANDWICH- \$25/PERSON

QUESO FRESCO, HORSERADISH CREAM, LETTUCE, TOMATO

SMOKED CHICKEN SALAD SANDWICH- \$20/PERSON

HERBED MAYO, LETTUCE, TOMATO

ROASTED TURKEY SANDWICH- \$20/PERSON

PEPPERJACK CHEESE, CHIPOTLE MAYO, LETTUCE, TOMATO, ONION

SIDES

HOUSE-MADE CHIPS

CLASSIC POTATO SALAD

TEXAS CONFETTI RICE

GREEN CHILE CHEESE GRITS

GRILLED ASPARAGUS

BACON-LACED BRUSSELS SPROUTS

GRILLED VEGETABLE MEDLEY

SAUTÉED GREEN BEANS

VOODOO PASTA SALAD

THREE CHEESE MAC AND CHEESE

ROASTED GARLIC MASHED POTATOES

HONEY ROASTED CARROTS

DESSERTS

APPLE CRISP TART

BANANA PUDDING

FLOURLESS CHOCOLATE CAKE

KEY LIME PIE

OFF-SITE CATERING TERMS AND CONDITIONS



RESERVATION: TO CONFIRM CATERING SERVICES WITH BONNELL'S, IT IS NECESSARY TO PROVIDE A VALID CREDIT CARD NUMBER AND EXECUTE A SIGNED AGREEMENT. THE CREDIT CARD WILL BE CHARGED IN ACCORDANCE WITH THE TERMS SPECIFIED IN THE AGREEMENT.

BALANCE: THE REMAINING BALANCE MUST BE SETTLED WITHIN THIRTY (30) DAYS UPON RECEIVING THE INVOICE. AN ADDITIONAL 10% SURCHARGE WILL BE IMPOSED FOR ANY OUTSTANDING BALANCE, WITH SUBSEQUENT INCREMENTS EVERY SEVEN (7) DAYS. THIS INCREMENTAL CHARGE IS INTENDED TO COVER ADMINISTRATIVE EFFORTS REQUIRED TO COLLECT OVERDUE BALANCES AND TO ADDRESS POTENTIAL FINANCIAL INCONVENIENCES RESULTING FROM THE DELAY.

CANCELLATION POLICY: NOTIFICATIONS OF CANCELLATION MUST BE SUBMITTED IN WRITING. CANCELLATIONS MADE BETWEEN 60 AND 8 DAYS PRIOR TO THE EVENT WILL INCUR A CHARGE EQUIVALENT TO 50% OF THE ESTIMATED FOOD BILL. CANCELLATIONS RECEIVED WITHIN SEVEN (7) DAYS OF THE EVENT WILL RESULT IN A CHARGE AMOUNTING TO 100% OF THE ESTIMATED FOOD BILL.

GUARANTEED GUEST COUNT: A CONFIRMED GUEST COUNT IS REQUIRED SEVEN (7) DAYS BEFORE THE EVENT. THE CLIENT WILL BE BILLED FOR THE CONFIRMED OR ACTUAL GUEST COUNT, WHICHEVER IS HIGHER. IN THE ABSENCE OF A GUARANTEED NUMBER, BONNELL'S WILL PREPARE FOR THE ORIGINALLY ESTIMATED GUEST COUNT, AND THE CLIENT WILL BE CHARGED FOR THE ESTIMATED OR ACTUAL NUMBER OF GUESTS, WHICHEVER IS GREATER.

MENU CHANGES AND SPECIAL REQUESTS: ANY ALTERATIONS TO THE MENU OR SPECIAL REQUESTS MUST BE SUBMITTED IN WRITING AT LEAST SEVEN (7) DAYS BEFORE THE EVENT. BONNELL'S WILL EXERT EVERY EFFORT TO ACCOMMODATE THESE REQUESTS, SUBJECT TO AVAILABILITY AND FEASIBILITY.

LIABILITY: THE CLIENT SHALL ASSUME RESPONSIBILITY FOR AND HEREBY RELEASE AND INDEMNIFY BONNELL'S FROM ALL COSTS, DAMAGES, LIABILITIES, AND EXPENSES (INCLUDING ATTORNEY FEES) ARISING FROM OR RELATED TO ANY INJURY OR DAMAGE TO ANY PERSON OR PROPERTY ASSOCIATED WITH THE CATERING SERVICES PROVIDED UNDER THIS AGREEMENT.

ADMINISTRATIVE FEE: A 10% ADMINISTRATIVE FEE WILL BE INCLUDED IN THE INVOICE TO COVER ADMINISTRATIVE EXPENSES PERTAINING TO PLANNING, PROCUREMENT, AND EVENT COORDINATION.

FULLY STAFFED EVENTS: A \$1000 FOOD AND BEVERAGE MINIMUM MUST BE MET FOR EVENTS AND DINNERS REQUIRING FULL STAFFING (CHEF/ KITCHEN STAFF AND BARTENDERS/SERVERS)

CLIENT ACKNOWLEDGMENT: BY SIGNING THE CONTRACT VIA TRIPLESEAT, THE CLIENT ACKNOWLEDGES AND AGREES TO ALL THE POLICIES OUTLINED IN THIS OFFSITE CATERING CONTRACT. BONNELL'S UNDERTAKES TO DILIGENTLY PROVIDE THE SPECIFIC SERVICES AND PRODUCTS OUTLINED IN THIS AGREEMENT.

SERVICES & RENTALS



EVENT STAFFING

BONNELL'S CAN ARRANGE FOR ALL EVENT STAFF. KITCHEN, SERVICE, AND BAR STAFF ARE BILLED PER PERSON, PER HOUR, DEPENDING ON SERVICE STYLE WITH A FOUR HOUR MINIMUM REQUIRED. PRICE INCLUDES SET-UP, SERVICE, BUSSING, AND FULL CLEAN UP. THE BELOW IS AN ESTIMATE. PLEASE KEEP IN MIND THAT THE NUMBER OF KITCHEN AND WAIT STAFF MAY DECREASE OR INCREASE, DEPENDING ON THE FINAL MENU SELECTION, GUEST COUNT, AND ACTUAL HOURS NECESSARY.

KITCHEN STAFF

FULL SERVICE EVENTS WITH A CHEF ON SITE REQUIRE A FOOD AND BEVERAGE MINIMUM OF \$1,000

LEAD CHEF: \$50 AN HOUR

SOUS CHEF: \$45 AN HOUR/ PER CHEF

BARTENDERS & SERVERS

ALL BAR AND SERVICE STAFF CONTRACTED FROM TRUSTED AND CERTIFIED PREMIERE EVENT STAFFING COMPANIES

BARTENDER: \$45/HOUR PER BARTENDER

SERVER: \$45-50/HOUR PER SERVER

PLEASE LET US KNOW IF YOU HAVE A PREFERRED STAFFING SERVICE

RENTALS

ALL RENTALS ORDERS ARE CUSTOM, AND VARY BASED ON MENU SELECTION

BONNELL'S CAN HANDLE ANY CATERING-RELATED RENTALS THAT MIGHT BE NEEDED AND NOT SUPPLIED BY YOUR VENUE. WE PARTNER WITH REPUTABLE EVENT RENTAL COMPANIES TO PROVIDE OUR CLIENTELE THE BEST QUALITY PRODUCTS AVAILABLE.

DELIVERY FEE AND DAMAGE WAIVER INCLUDED FOR ALL RENTAL ITEMS

SAME DAY / AFTER HOURS PICK UP AVAILABLE FOR ADDITIONAL FEE

BASIC RENTAL & BAR PACKAGE AVAILABLE UPON REQUEST

NO SERVICE OR RENTALS PROVIDED FROM RESTAURANT