



**FIRST COURSE**  
**BONWIT GREEK SALAD**

**SECOND COURSE**  
(HOST CHOICE OF ONE)  
**PENNE ALLA VODKA                      BAKED CLAMS ALLA BONWIT**  
**FRESH MOZZARELLA AND VINE RIPE TOMATOES**

**MAIN COURSE**  
GUEST CHOICE OF FOUR  
(PLEASE SELECT ONE FROM EACH CATEGORY)

**CHICKEN BOSCAIOLA**  
BONELESS BREAST OF CHICKEN IN FLUFFY EGG BATTER  
SAUT'EED WITH DICED ASPARAGUS, MUSHROOMS AND  
SUN DRIED TOMATOES IN A MADEIRA WINE SAUCE

OR  
**CHICKEN FRANCAISE**

---

**VEAL BONWIT**  
SCALOPPINE OF VEAL SAUT'EED WITH ARTICHOKE HEARTS, ROASTED  
PEPPERS, AND SHIITAKI MUSHROOMS IN A LIGHT COGNAC SAUCE

OR  
**VEAL MARSALA**

OR  
**BEEF SHORT RIBS**  
SLOW BRAISED BONELESS BEEF SHORT RIBS FINISHED IN A RED WINE DEMI GLASSE

---

**SALMON**  
FINISHED IN A CREAMY DILL SAUCE

OR  
**SEA BASS MEDITERRANIAN**  
BONELESS FILLET OF NEW ZELAND SEA BASS WITH A FRESH HERB AND  
PANKO CRUST SERVED OVER BRAISED WITH LEEKS, MUSHROOMS, TOMATOES, SPINACH,  
CARROTS FINISHED IN A WHITE WINE GARLIC SAUCE

---

**EGGPLANT ROLLETINE**  
EGG BATTERED SLICES OF EGGPLANT ROLLED WITH FRESH RICOTTA,  
MOZZARELLA AND PARMESAN CHEESE BAKED IN A TOMATO BASIL SAUCE

\*\*ALL ENTREES SERVED WITH SEASONAL VEGETABLE AND POTATO

**DESSERT**  
(PLEASE SELECT ONE)  
**CHOCOLATE CHOCOLATE MOUSSE CAKE OR CANOLI CAKE**  
SERVED WITH COFFEE OR TEA

## APPETIZERS \_\_\_\_\_

### MIXED 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 RUSSIAN DRESSING

### ASSORTED CHEESE PLATTER \$ 65

### FRESH FRUIT DISPLAY \$ 60

A FRESH ASSORTMENT OF SEASONAL FRUITS, MELONS AND BERRIES

### CHILLED JUMBO SHRIMP \$100

50 PIECES OF CRISP, ICY COLD JUMBO SHRIMP SERVED WITH A TANGY COCKTAIL SAUCE AND LEMON

## COCKTAILS AND BEVERAGES \_\_\_\_\_

7	PITCHERS OF SODA	PER PITCHER	\$
4	UNLIMITED CHAMPAGNE PUNCH & SODA	PER PERSON	\$
	HOUSE WINE, CHARDONNAY, MERLOT OR CABERNET SAUVIGNON	PER BOTTLE	\$ 17
22	WHITE ZINFANDEL	PER BOTTLE	\$
15	UNLIMITED DOMESTIC BEER, HOUSE WINE & SODA	PER PERSON	\$
\$22	UNLIMITED PREMIUM LIQUOR, DOMESTIC BEER, AND HOUSE WINE	PER PERSON	

## RECEPTION ENHANCEMENTS \_\_\_\_\_

PERSON	FILET MIGNON* (PRICED AS CONSUMED)	\$ 8 PER
PERSON	SHRIMP COCKTAIL	\$ 9 PER
PERSON	PLATTERS OF FRESH FRUIT	\$ 3 PER
PERSON	FAMILY STYLE PLATTERS FRIED CALAMARI, FRESH MOZZARELLA , ROASTED PEPPERS AND TOMATOES, BAKED CLAMS	\$ 6 PER

may \*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish, fresh shell and eggs increase your risk of foodborne illness, especially if you have certain medical conditions