

PARTY TAKE-OUT CATERING MENU

\$125.00 minimum order

Prices are per person

**** requires 10 orders minimum for each item**

SALADS

Caesar 4.00

Garlicky Caesar dressing Homemade croutons 4.00

Hearts of Palm and Arugula 5.00

Harvest Salad 5.00

Tuscan Kale 5.00

Black Italian Kale, cranberries, orange segments, candied pecans, orange vinaigrette

Caribbean Chicken Caesar 5.00

Latin spiced chicken breast, cilantro dressing, crispy corn tortilla strips

Shrimp Caprese 7.00**

Fresh Mozzarella, basil leaves, Roma tomatoes, Grilled shrimp and vegetables Balsamic - Pesto Drizzle

Italian Chopped 5.00

Chicken, basil, salami, garbanzo, tomatoes roasted peppers, Mozzarella. Romaine, Herb vinaigrette

Grilled Vegetable Platter 8.00 **

Artichokes, Herb Roasted Portobello's, asparagus, grilled zucchinis, roasted peppers

APPETIZERS

Argentinian Empanadas 30.00/per dozen

Beef Empanadas 30.00/per dozen

Chicken Empanadas 30.00/per dozen

Corn and roasted peppers 30.00/per dozen

Spinach and kale 30.00/per dozen

Roasted Portobello grilled onions and Blue cheese 30.00/per dozen

For larger quantities contact Chef Hector

Meatballs Marinara (2) 4

Argentinian Sausage "Choripan" Sandwich Platter 5.00

Grilled sausage with fresh baked bread and chimichurri

ENTREES ALA CARTE

Argentinian Chimichurri Roasted ½ Chicken 10.00**

Bonta Eggplant Parmigiana 6 **

Ricotta, mushrooms, roasted peppers marinara

Sole Rustica 10

topped with artichoke hearts, tomatoes olives, capers, white wine lemon sauce

Wild Mushroom Spätzle 6.00**

Home Made German Noodle, Gruyere, caramelized, onion

Grilled Mexican Prawns (2) 5.00**

glazed with a tomatillo, lime and garlic sauce

Caribbean Chicken 6.00**

Chicken Breast with Caribbean Spices tomatillo sauce and topped with Mango Pear Salsa

German grilled sausage 5.00**

Grilled Nuremberg Bratwurst or Smoked Polish sausages

Jaeger Schnitzel 10.00**

Crispy breaded pork loin topped with a Creamy Tarragon mushroom sauce

SIDE DISHES

Pasta marinara 5.00

Pasta with meat sauce 5.00

Pasta with tomato basil sauce 5.00

Mashed Potatoes 5.00 **

Balsamic glazed roasted vegetables 5.00**

German Sweet and Sour Red Cabbage 4.00

Homemade Sauerkraut 4.00

Tropical Rice 6.00**

White Rice, currants, tropical fruits, simmered in a tropical fruit broth topped with toasted Almonds and Coconut

DESSERTS

serves up to 20

Apple Strudel – 65.00 with vanilla sauce 75.00

Chocolate, Dulce de Leche -Bread Pudding 65.00 with bourbon sauce 75.00

EXTRAS

Plastic ware, plates & napkin 1.50 each

ALL PRICES ARE PLUS SALES TAX

Bontas 2017 Holiday Party Menu

Buffet Menu 25-person minimum

Menu #1 - Buffet Menu

(25 person minimum)

Caesar salad or mix green salad

ENTRÉE Choice of one

CHICKEN MARSALA- Marsala Mushroom sauce

CHICKEN CAPRESE -with baby tomatoes basil and garlic

CHICKEN VESUVIANA-roasted eggplant tomato basil, mozzarella

SIDES

Balsamic roasted vegetables

Rosemary garlic roasted potatoes

Italian bread pudding

Rolls and butter

25.00/person plus tax, plus 18% service fee

Add protein from 5.00/person

Menu # 2 – Sit Down Dinner

SALAD choice of one

Arugula hearts of palm salad with mandarin oranges,

Caesar salad or

Organic green- blue cheese crumbles, pears and candied pecans

ENTRÉE choice of one

GRILLED SALMON - Citrus balsamic reduction glaze

GAUCHO HANGAR STEAK – Portobello, roasted pepper, chimichurri glaze

CHICKEN SHRIMP FLORENTINE- Spinach, shrimp white wine sauce

Paprika oregano roasted potatoes and balsamic roasted baby squashes

DESSERT choice of one

Apple Strudel with Vanilla sauce

or

Italian Panettone Bread Pudding with Amaretto crème sauce

35.00/person

All prices are plus tax, plus 18% service fee

Menu # 3 – Sit Down Dinner

APPETIZER choose one

Argentinian Empanadas

Goat cheese Bruschetta with roasted peppers and wilted arugula

Grilled Shrimps with Capers lemon white wine sauce toasted baguette

6.00/per person

SALAD

Caesar or Green salad

ENTRÉE choice of 2 -pre order

SOLE PICCATATA

Pan seared Sole baked with a caper, lemon and white wine sauce

Roasted Vegetables, House Mashed potatoes

WIENER SCHNITZEL “Jaeger Style”

Lightly breaded Pork loin pan fried and topped with a Creamy Tarragon Brandy wild mushroom sauce, served with German Red cabbage and Homemade Spätzle (homemade Noodles)

CHICKEN MARSALA

Boneless Chicken Breast sautéed with Champignon mushroom and Marsala Wine, served with Roasted Vegetables and Mashed Potatoes

GLUTEN FREE

Kale, Swiss Chard Ricotta Ravioli topped with our House Tomato Basil Sauce and Shaved Parmesan

DESSERT

Banana chocolate Bread Pudding Bourbon Crème Anglaise

29.95/person

All prices are plus tax, plus 18% service fee

BUFFET CATERING MENUS
BUFFET MENU #1

Caesar Salad

ENTREES

Sole Espanol

Searched sole topped a tomato vegetable cumin cilantro sauce

Jaeger Schnitzel

Pan seared Breaded Pork loin topped with a wild mushroom tarragon cream sauce

Chicken Saltimbocca

Chicken breast with Prosciutto, Fresh Sage, Fontina cheese and baked with a white wine herb sauce

SIDE DISHES

Roasted Italian vegetables

Tortellini with Roasted Garlic cream sauce

DESSERTS

Chocolate Cake

\$ 35.00/ per person

BUFFET MENU #2

Appetizers passed around:

Tomato Basil Bruschetta

Mango and Tomatillo glazed Shrimp

ON BUFFET

Green Mixed Salad

Caribbean Chicken

Boneless Breast of Chicken in a Pear Mango Salsa

Butternut Squash Filled Raviolis

Served in a velvety Garlic Cream Sauce with Mushrooms and Peas

Roasted Vegetable Platter

DESSERT

Home Made Apple Cake served with Vanilla Ice Cream and Chocolate Sauce

\$ 29.00/ per person

All prices are plus tax, plus 18% service fee

BUFFET MENU #3

APPETIZERS passed around

Cocktail Size Empanadas

Goat Cheese Bruschetta with Dates and Honey Drizzle

Shrimp tossed in a Strawberry Jalapeno Glaze

ON BUFFET

**Organic Greens, Hearts of Palms,
Mandarin Oranges served with an Orange Vinaigrette**

Caesar Salad with Croutons

ENTREES

Cold Poached Salmon
topped with tomato basil and a balsamic vinaigrette drizzle – serve Dill Sauce on side
Caribbean Chicken served with a Mango Salsa

SIDES DISHES

Tropical Rice
Vegetable Platter

DESSERT

Apple strudel with Vanilla Sauce
\$ 43.00/per person
All prices are plus tax, plus 18% service fee

Bonta Restaurant Rental Rates (ideal for parties 50 – 100)

Rental rates and availability

Saturday 11am – 3pm free with minimum purchase (please contact Chef Hector)

Saturday 6pm -11pm \$2,000.00 restaurant buy out plus food purchase

Sunday 11am – 3pm & Monday – Thursday 11am – 3pm free with minimum purchase (please contact Chef Hector)

Additional fees may occur depending on set up, linen choices and minimum attendants.

Other additional fees:

Security & Parking attendants

Bar service available for \$150.00 bar set up