



Self-Service Catalog

BON SOIR MAKES IT..

bonsoircaterers.com
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EST. 1975

Corporate Accounts Welcome

Private Functions, Hospitals, Schools, Churches, Organizations, Pharmaceutical Representatives

Breakfast

CONTINENTAL BREAKFAST

IDEAL FOR EARLY BUSINESS MEETINGS OR SEMINARS

Choice of: Freshly Ground Coffee,
Assorted Danish & Mini Muffins,
Freshly Baked Bagels, Croissants,
Cream-Cheese Spreads, Fruit Preserves,
Fresh Fruit Platter, Fruit Juice, Plasticware

HOT BREAKFAST MENU

SOMETHING EXTRA FOR YOUR SPECIAL GUESTS

Freshly Ground Coffee
Assorted Danish
Home-Fried Potatoes
Hotel-Style Scrambled Eggs
Country French Toast with Strawberry Sauce
Rolls or Croissants
Bacon or Sausage
Assorted Juice

ADDITIONAL BREAKFAST & BRUNCH ITEMS

Assorted Omelets, Smoked Salmon, Stuffed Crepes,
Belgian Waffles, Beef Sausage, Mini Bagels,
Turkey Sausage, Canadian Bacon, Potato Latkes,
Pancakes, Turkey Bacon, Eggs Florentine,
Assorted Quiche, Eggs, Burritos,
Yogurt, Oatmeal

Lunch

COLD-CUT BUFFETS

OUR COLD CUTS AND SALADS ARE TRAYED
AND ARTISTICALLY GARNISHED

Roast Beef
Boiled Ham
Turkey Breast
Genoa Salami
Swiss Cheese
American Cheese

Includes: Two Salads, Rolls and Breads,
Condiments, and Plasticware

*Additional Cold Cuts Available
- Substitutions Easily Accommodated -*

HOMEMADE SALADS

OVER FIFTY GREEN, PASTA, AND GRAIN SALADS ARE
AVAILABLE SEASONALLY & UPON REQUEST

Classic Caesar	Potatoes & Green Beans
Mesclun Salad	Tortellini & Spinach
Chef's Salad	Four-Bean Salad
Baby Spinach	Pasta & Sun Dried Tomatoes
Arugula & Endive	Pasta Primavera
Tossed Green Salad	Penne & Pesto
Chopped Salad	Tomato & Cucumber
Israeli Couscous	Country Potato
Black Bean & Corn	Pasta & Broccoli
Wild Rice Salad	Tomato & Mozzarella
Tomato & Red Onion	Tortellini & Dill

Some Salads May Carry An Additional Charge

SALAD BUFFET

**A DELICIOUS ASSORTMENT OF HOMEMADE SALADS
IDEAL FOR A "LITE LUNCHEON"**

Choice of Three:

Tuna
Egg Salad
Chicken
Shrimp Salad

Accompaniments:

Green Garden Salad
Pasta Salad
Potato Salad
Bread and Rolls
Plasticware

DELUXE COLD BUFFETS

EXPERTLY ARRANGED AND GARNISHED

Turkey Breast Carved on the Frame, Carved Glazed Smoked Ham, Roast Beef Platter,
Corned Beef Platter, Assorted Cheese Platter, Choice of Three Salads,
Assorted Breads & Rolls, Plasticware

SANDWICH BUFFETS

DELICIOUS PREMIUM SANDWICHES

Our Famous Homemade Salads, Premium Boar's Head
Provisions and Home-Cooked Roasts, Fresh Baked Rolls and Breads

EPICUREAN BUFFET

CHOOSE FROM ONE OF OUR FAVORITES

Choice of: Smoked Turkey and Muenster, Black Forest Ham and Cheddar,
Roasted Vegetables and Mozzarella, Glazed Corned Beef,
Grilled Chicken and Mozzarella, Eggplant and Roasted Peppers

Prepared On: Rolls, Artisan Breads, and Wraps

Served with: Choice of Salads

SANDWICH DELIGHT

DELI-STYLE SANDWICHES EXPERTLY ARRANGED ON PLATTERS

Basic Platters

Choice of: Standard Cold Cuts and Two Salads

MINIATURE SANDWICH PLATTERS

**SMALL IN SIZE, GREAT IN PRESENTATION
PERFECT FOR AN INFORMAL GATHERING**

MINI CROISSANT TRAYS

Miniature Freshly Baked Croissants Filled with Your Choice of Cold Cuts or Salads

GOURMET TEA SANDWICHES

Roasted Vegetables & Fresh Mozzarella, Black Forest Ham with Cheddar,
Tomato & Mozzarella, Smoked Turkey with Muenster, Roast Beef with Horseradish Sauce
Served on Wraps, Onion Roll, Club Rolls, Pita or Finger Breads

TEA-TIME SANDWICHES

An Array of Sandwiches Cut into Quarters

Choice of: Standard Cold Cuts or Salads

MINI SUB TRAY

A Delectable Assortment of Sandwiches on Club Roll, Cut into Bite-Size Portions

PINWHEEL PLATTER

Choice of: Cold Cuts and Salads Presented on Assorted Flavored Wraps

6-FOOT GIANT HERO SANDWICHES
GIANT BRICK-OVEN HERO BREAD STUFFED WITH
YOUR CHOICE OF FILLING

ITALIAN STYLE

Genoa Salami, Provolone, Pepperoni, Mortadella, Fresh Mozzarella,
Prosciutto, Hot Capicola, Ham Capicola, Roasted Peppers, Lettuce, Tomatoes

AMERICAN STYLE

Boar's Head Ham, Roast Beef, Salami, American & Swiss Cheese,
Turkey Breast, Lettuce and Tomatoes

VEGETARIAN ROAST

Roasted Vegetables & Fresh Mozzarella

GRILLED OR FRIED CHICKEN

Breast of Chicken with Mozzarella Cheese and Roasted Peppers

Additional Options: Roast Beef, Fried Eggplant with Fire-Roasted Peppers, Tuna,
Chicken Cordon Bleu, Kosher Style, Creole

OR BE OUR GUEST AND CREATE YOUR OWN

Boxes

ALWAYS A CROWD PLEASER. THE ULTIMATE IN CORPORATE FOOD SERVICE, IDEAL FOR A SEMINAR, BUS TOUR, OR PICNIC

BOX LUNCH

COUNTRY PICNIC

Authentic Southern Fried Chicken
Cole Slaw
Dinner Roll
Fresh Fruit

STANDARD

Basic Sandwich
Homemade Salad
Fresh Fruit
Dessert

VEGETARIAN

Marinated Balsamic Roasted
Vegetables with Fresh Mozzarella
Pasta Salad
Dessert

ITALIAN

Mozzarella, Prosciutto,
Sun Dried Tomato
On Herbed Focaccia or Club Roll
Pasta Salad
Dessert

BLACK FOREST

Bavarian Ham with
Brie Cheese & Honey Mustard
Red Dill Potato
Dessert

TEX-MEX

Grilled Chicken
Black Bean & Corn
Corn Bread
Dessert

THE BREAKFAST BOX

FOR BREAKFAST ON THE GO

Fresh Baked Croissant or Bagel
Cream Cheese and Jelly, Danish or Muffin, and Fruit Juice

THE AFTERNOON FIX

GREAT FOR AN AFTERNOON BREAK

Choice of: Fresh Fruit Bowls or Platters, Granola Bars, Yogurt, Chips or Pretzels, Freshly Baked Cookies, Candies, Brownies, Finger Cakes, Muffins, Soft Drinks, Fruit Juices, Mineral Water, Coffee

Hot Dinner Entrées

ALL DISHES ARE HOMEMADE IN OUR KITCHEN USING ONLY THE FRESHEST MEATS, VEGETABLES & HERBS. ALL ENTRÉES ARE AVAILABLE À LA CARTE, BY THE PAN.

PASTA

Lasagna	Baked Ziti
Rigatoni Filetto di Pomodoro	Penne & Broccoli
Pasta with Zucchini and Garlic	Penne Primavera
Rigatoni with Grilled Vegetables	Fusilli with Asparagus and Shrimp
Linguine with Garlic & Oil	Penne Marinara
Penne Bolognese	Tortellini Alfredo
Penne alla Vodka	Vegetarian Lasagna—Red or White
Linguine with Seafood Medley	Pasta with Spinach & Mushrooms
Linguine & Clam Sauce	Pasta with Broccoli Rabe and Sausage
Fusilli with Pesto	Penne, Fresh Tomatoes, and Basil
Assorted Ravioli	

BEEF

Sliced Steak with Mushrooms
Oriental Pepper Steak
Steak and Broccoli
Flank Steak with Garlic-Ginger
Braised Beef Brisket
Barbecued Beef Short Ribs*
Beef Bourguignon
Filet Mignon Burgundy*
Wine-Braised Short Ribs*

PORK

Sausage, Peppers, and Onions
Sliced Oriental Pork
Barbecued Pork Ribs
Oriental Marinated Pork Loin
Sausage & New Potatoes
Sausage and Broccoli Rabe
Grilled Kielbasa & Sauerkraut
Pork Loin with Brandied-Apple*
Pork Loin Stuffed with Spinach*

POULTRY

Chicken Française, Chicken Piccata, Grilled Chicken with Lemon Dill, Roasted Rosemary Chicken, Garlic Chicken, Chicken Cacciatore, Southern Fried Chicken, Chicken Sorrentino, Chicken Rollatini,* Chicken Milano, Grilled Teriyaki Chicken, Chicken Florentine, Chicken Scarpariello, Chicken Primavera, Chicken Cordon Bleu,* Chicken Marsala, Stuffed Breast of Chicken,* Chicken Biryani, Saltimbocca

**Will carry an additional charge*

SEAFOOD

Calamari
Seafood Paella
Baked Clams
Zuppa di Clams
Fish Scampi
of Sole, Julienne Vegetables
Filet of Sole, Seafood Stuffing
Seafood Fra Diavolo
Fillet Française

Zuppa di Mussels
Poached Salmon
Grilled Salmon
Miso Salmon
Crab Cakes
Seafood Medley
Shrimp Scampi
Baked Tilapia
Shrimp Oreganata

VEGETABLES AND GRAINS

Asparagus with Lemon Butter
Broccoli with Butter
Brussel Sprouts
Collard Greens
Creamed Spinach
Sautéed Spinach
Eggplant Parmigiana
Eggplant Rollatini
Steamed Vegetables
Broccoli and Cauliflower
Garlic Mashed Potatoes
Green Beans Amandine
Sautéed Green Beans
Herb-Roasted Potatoes
Roasted Root Vegetables
Mashed Sweet Potatoes

Peas and Mushrooms
Potato Croquette
Ratatouille
Rice Balls
Pilaf with Peas and Shallots
Roasted Sweet Potatoes
Roasted Vegetables
Scalloped Potatoes
Creamed Cauliflower
Wild Rice Medley
Zucchini Marinara
Cauliflower Casserole
Quinoa
Broccoli Rabe
Baked Potato
Butternut Squash

ETHNIC SPECIALTIES

Lambi, Griot, Tassot, Rice & Mushrooms, Rice & Pigeon Peas,
Fried Plantains, Sautéed Chicken, Oxtail & Butter Beans,
Jerk Chicken, Rice & Peas, Jamaican Patties, Callaloo,
Pernil, Chicken & Rice, Tostones, Rice & Red Beans

BBQ Packages

TRY ONE OF OURS OR CREATE YOUR OWN

COWPOKE

Chopped Barbecue Pork
Honey Dijon Coleslaw
Homemade Potato Salad
Pit-Baked Beans
Freshly Baked Rolls

PONDEROSA

Barbecue Spare Ribs
Honey Dijon Coleslaw
Homemade Potato Salad
Pit-Baked Beans
Home-Baked Corn Bread

RANCH HAND

Chopped Barbecue Pork
Smoked Beef Brisket
Honey Dijon Coleslaw
Pit-Baked Beans
Fresh Baked Rolls

PIG-OUT

Chopped Barbecue Pork
Smoked Beef Brisket
Pork Spare Ribs
Double-Smoked Kielbasa
Honey Dijon Coleslaw
Homemade Potato Salad
Texas Salad
Pit-Baked Beans
Home-Baked Corn Bread

MISS KITTY

Grilled Chicken
Smoked Beef Brisket
Barbecue Spare Ribs
Honey Dijon Coleslaw
Homemade Potato Salad
Pit-Baked Beans

DOC HOLIDAY

Chopped Barbecue Pork
Smoked Beef Brisket
Barbecue Spare Ribs
Honey Dijon Coleslaw
Homemade Potato Salad
Pit-Baked Beans
Home-Baked Corn Bread
Fresh Baked Rolls

Hors D'oeuvres

HOT AND COLD APPETIZERS

HOT APPETIZERS

Chicken Wrapped in Bacon
Sesame Chicken
Potato Puffs
Assorted Quiche
Cocktail Franks
Quesadillas
Burritos
Crab Cakes
Sweet and Sour Meatballs
Miniature Rice Balls
Spring Rolls
Stuffed Mushrooms
Chicken Wings
Coconut Shrimp
Spanokopita
Mini Baked Potatoes
Fried Ravioli

COLD APPETIZERS

Deviled Eggs
Shrimp and Avocado
Carpaccio
Bruschetta
Nouvelle Potatoes
Antipasto Skewers

Platters

THE PERFECT BEGINNING FOR ANY OCCASION
EXQUISITELY PRESENTED, EXPERTLY GARNISHED

CHEESE PLATTERS

A Selection of International Cheeses
Presented on Platters or in Baskets

SENSATIONAL SMOKED FISH PLATTERS

Sable, Whitefish, Smoked Nova Scotia Salmon Garnished with Lemons,
Olives, Tomatoes and Red Onion, Fresh Tomato, Bagels, Assorted
Cream Cheeses, Homemade Salads

SOUTH OF THE BORDER

Pico de Gallo, Guacamole, Fresh Tortilla Chips, Shredded Cheese,
Three Types of Refried Beans, Chopped Tomatoes, Sour Cream

ANTIPASTO DELUXE

Homemade Mozzarella, Olives, Marinated Mozzarella, Marinated Mushrooms and
Artichoke Hearts, Salami, Provolone Cheese, Pepperoni, Roasted Peppers, Prosciutto,
Tomato and Onions, Tortellini Salad

MIDDLE EASTERN PLATTER

Assorted Hummus & Baba Ghanoush,
Tzatziki— Cucumber & Yogurt Dip
Served with Pita Petals

VEGETABLE CRUDITÉ

Garden-Fresh Broccoli, Cauliflower, Carrots, Peppers, Green Beans, Scallions, Radishes,
Olives, Tomatoes, Celery

Choice of Dips: Honey Dijon, Roasted Pepper, Cucumber Dill, Ranch

FABULOUS FRUIT

Arrays of Fresh Fruits & Melons Exquisitely Sculptured by Our Staff,
Expertly Arranged & Garnished

FILET MIGNON PLATTER

The Finest Cut of Black Angus Tenderloin of Beef Sliced,
Served with Garlic Baguettes

Choice of: Cold Horseradish Sauce or a Bordelaise Sauce

GRILLED CHICKEN PLATTER

Freshly Cut Seasonal Salad Greens & Vegetables
Topped with Grilled Chicken

FRIED CHICKEN PLATTER

A Platter of Authentic Southern Fried Chicken

Accompaniments: Biscuits & Salad

ROASTED VEGETABLE PLATTER

Balsamic Herb-Marinated Vegetables including:
Eggplant, Zucchini, Yellow Squash, Bermuda Onions, Red Pepper,
Green Pepper, Button Mushrooms, Homemade Mozzarella

POACHED SALMON PLATTER

Fresh Norwegian Salmon Poached in a Court Bouillon,
Served Whole or as Boneless Filets
Garnished and Lightly Glazed

Choice of Sauces: Dill, Tarragon & Dijon Mayonnaise, Roasted Vidalia Onion, Mushroom Aioli

SHRIMP TEMPTATION

Artistically Displayed on a Bed of Mixed Greens, Garnished with Lemon Wedges &
Served with a Tangy Sauce

GOURMET PINWHEEL PLATTER

Choice Of: Smoked Salmon and Dill, Roasted Vegetables, Curried Chicken

BRUSCHETTA PLATTER

A Concasse of Tomato, Extra Virgin Olive Oil,
Fresh Basil with a Hint of Garlic
An Herb-Infused Three-Bean Combination
All Served atop a Seasoned Crostini

Seductive Desserts

THE PERFECT ENDING

Fresh Fruit Platters
Homemade Cookies
Italian Pastries and Cookies
Chocolate-Dipped Strawberries
Petit Fours
French Macarons
Miniature Cupcakes
Homemade Pies
Banana, Rice, or Bread Puddings
Decadent Brownies and Blondies
Assorted Finger Cakes
Lemon Bars
Peach Cobblers
Apple Crisps