

# Bon Soir Caterers

## Self-Service Menu & Pricing Guide

718-763-9420 - Info@BonSoirCaterers.com

### GOOD MORNING OFFERINGS

CONTINENTAL BREAKFAST	HOT BREAKFAST MENU	BRUNCH
Mini Muffins Freshly Baked Bagels & Mini Croissants Cream-Cheese Spreads Fruit Preserves Fresh Fruit Platter Fruit Juice – Orange & Apple Plasticware <b>10.00 – 12.00 Per Person</b> 25 Person Minimum Discounts For Non-Profits	Freshly Ground Coffee Assorted Danish Home-Fried Potatoes Hotel-Style Scrambled Eggs Serve with Sautéed Peppers, Onions, Mushrooms and Shredded Cheese on the Side Country French Toast with Strawberry Sauce Rolls or Croissants Bacon Breakfast Sausage Fruit Juice – Orange & Apple <b>15.00 - 17.00 Per Person</b> 25 Guest Minimum	Hotel-Style Scrambled Eggs or Frittata Assorted Quiche Potato Latkes or Home Fries Sausage & Bacon French Toast or Waffles Fresh Fruit Bagels & Cream Cheese Mini Danish or Muffins Rolls <b>17.50 - 20.00 Per Guest</b> 25 Person Minimum Discounts For Non-Profits

### ADDITIONAL BREAKFAST & BRUNCH ITEMS

Assorted Omelets.....	2.00 +	Potato Latkes.....	2.00 +
Smoked Salmon.....	3.00 +	Pancakes.....	1.50 +
Fruit Stuffed Crepes.....	2.75 +	Assorted Quiche.....	2.50 +
Belgian Waffles.....	1.75 +	Breakfast Burritos.....	2.50 +
Mini Bagels.....	1.00 +	Yogurt Bar.....	2.75 +
Turkey Sausage.....	1.50 +	Steel Cut Oatmeal.....	2.00 +
Turkey Bacon.....	1.50 +	Grits with Cheese.....	2.00 +
Beef Sausage.....	1.50 +	Smoked Salmon Platter.....	75.00 +

### SANDWICH BUFFETS

Featuring Premium Boar's Head Provisions,  
 Our Homecooked Roasts, Fresh Baked Rolls and Bread  
 Our Famous Homemade Salads, Fresh Baked Rolls and Bread

#### EPICUREAN SANDWICH BUFFET

Presented On Flavored Ciabatta Rolls and Wraps

**“Select From Ours or Create Your Own”**

**Includes:**

Cracked Pepper Mill Turkey, Black Forest Ham and Cheddar, Roasted Vegetables and Mozzarella,  
 Glazed Corned Beef, Roast Beef with Roasted Red Onions, Grilled Chicken and Mozzarella,  
 Eggplant and Roasted Peppers

Choice of Two (2)  
 Garden or Side Salads

**15.00 Per Guest - 25 Guests Minimum - Discounts For Non-Profits**

### 3 - 6 FOOT GIANT HERO SANDWICHES

Giant Brick-Oven Bread  
Stuffed with Choice of Filling

**“Select From Ours Favorites or Create Your Own”**

<p><b>ITALIAN STYLE</b> Genoa Salami, Provolone, Pepperoni, Mortadella, Fresh Mozzarella, Prosciutto, Hot Capicola, Ham Capicola,</p>	<p><b>VEGETARIAN ROAST</b> Roasted Vegetables &amp; Fresh Mozzarella</p>
<p><b>AMERICAN STYLE</b> Boar’s Head Ham, Roast Beef, Salami, American &amp; Swiss Cheese, Turkey Breast, Lettuce and Tomatoes</p>	<p><b>GRILLED OR FRIED CHICKEN</b> Breast of Chicken with Mozzarella Cheese and Roasted Peppers</p>

Choice of Two (2) Side Salads

#### Additional Options

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

**\$25.00 Per Foot—Serves 3-4 Guests Per Foot**

#### MINIATURE SANDWICH PLATTERS

Small in Size, Great in Presentation  
Perfect for an Informal Gathering

<p><b>GOURMET TEA SANDWICHES</b> Presented on Multi Flavored Wraps and Finger Breads Roasted Vegetables &amp; Fresh Mozzarella Black Forest Ham with Cheddar Tomato &amp; Mozzarella Smoked Turkey with Muenster Roast Beef with Horseradish Sauce  <b>\$95.00 – Serves 15 – 28</b> <b>\$150.00 with Two (2) Salads</b></p>	<p><b>MINI CROISSANTS TRAYS</b> Miniature Freshly Baked Croissants  Select One (1) Egg Salad, Tuna Salad, Chicken Salad  Turkey &amp; Swiss, Ham &amp; Cheddar, Roast Beef  <b>\$95.00 – Serves 15 – 28</b> <b>\$150.00 with Two (2) Salads</b></p>
---	---

#### ADDITIONAL COLD CUT & CHEESE OPTIONS

American Yellow  
American White  
Swiss Cheese  
Provolone Cheese  
Sweet Munchee  
Lacy Swiss  
Cheddar Cheese  
Fresh Mozzarella

Italian Fontina  
Smoked Turkey  
Chicken Breast  
Buffalo Chicken  
Chipotle Chicken  
Genoa Salami  
Sweet Sopressata  
Hot Sopressata

Roast Beef  
Turkey Breast  
Honey Glazed Ham  
Black Forest Ham  
Oven Gold Turkey  
Pepper Mill Turkey  
Mortadella  
Prosciutto di Pama

#### OUR FAMOUS HOMEMADE SALADS

Over Fifty Green, Pasta, and Grain Salads Are Available Seasonally Upon Request

Mixed Green Salad	Green Bean & Potatoes	Country Potato	New Potatoes with Dill
Caesar Salad	Israeli Couscous	Penne & Broccoli	Tomato & Onions
Chopped Salad	Farfalle with Pesto	Pasta Primavera	Four Bean Salad
Italian Salad	Mediterranean Quinoa	Orzo with Feta & Vegetables	Tortellini with Spinach
Greek Salad	Faro & Vegetables	Dijon Col Slaw	Black Bean & Corn
Penne and Sundried Tomato	Country Potatoes	Caprese Salad	Roma Tomatoes & Cuc

**SALAD BUFFET**

A Delicious Assortment of Our Homemade Salads  
Ideal for a Lite Luncheon

Choice of Three (3):

Tuna Salad, Egg Salad, Chicken Salad, Shrimp Salad

Garden Salad  
Side Salad

Fresh Baked Rolls

Biodegradable Disposables

**\$15.00 Per Guest - 30 Guest Minimum**

**ON THE GO MEALS**

Individual Appetizers, Meals & Boxed Lunches

APPETIZERS

<p><b>CHARCUTERIE</b> Prosciutto, Sopressatta, Pepperoni, Provolone &amp; Fontina Cheese, Marinated Artichokes, Marinated Mushrooms, Bread Sticks</p> <p><b>12.50 Per Guest</b> <b>25 Guest Minimum</b></p>	<p><b>INTERNATIONAL CHEESE</b> Brie, Smoked Gouda, Aged Sharp Cheddar, Danish Bleu, Grapes, Strawberries, Olives, Water Crackers</p> <p><b>12.50 Per Guest</b> <b>25 Guest Minimum</b></p>	<p><b>SOUTH OF THE BORDER</b> Guacamole, Salsa, Refried Beans, Sour Cream, Chopped Tomatoes, Shredded Cheese, Fresh Tortilla Chips</p> <p><b>12.50 Per Guest</b> <b>25 Guest Minimum</b></p>	<p><b>MIDDLE EASTERN</b> Traditional Hummus, Roasted Red Pepper Hummus, Baba Ghanousch Served with Pita Petals</p> <p><b>12.50 Per Guest</b> <b>25 Guest Minimum</b></p>
---	--	--	--

BOX LUNCHES

<p><b>COUNTRY PICNIC</b> Southern Fried Chicken Cole Slaw Dinner Roll Fresh Fruit</p> <p><b>15.00 Per Guest</b> <b>25 Guest Minimum</b></p>	<p><b>VEGETARIAN</b> Marinated Balsamic Vegetables Fresh Mozzarella Pasta Salad Dessert</p> <p><b>12.00 Per Guest</b> <b>25 Guest Minimum</b></p>	<p><b>STANDARD</b> Choice of Sandwich Homemade Salad Fresh Fruit Dessert</p> <p><b>12.00 Per Guest</b> <b>25 Guest Minimum</b></p>
---	---	--

<p><b>ITALIAN</b> Mozzarella, Prosciutto, Sundried Tomato On Herbed Focaccia or Club Roll</p> <p><b>15.00 Per Guest</b> <b>25 Guest Minimum</b></p>	<p><b>TEX MEX</b> Grilled Southwestern Chicken Breast Black bean &amp; Corn Salad Corn Bread Dessert</p> <p><b>15.00 Per Guest</b> <b>25 Guest Minimum</b></p>
---	--

INDIVIDUAL MEALS

<p>Grilled Salmon with Lemon Pepper Vegetable Quinoa Dessert</p> <p><b>15.00 Per Guest</b> <b>25 Guest Minimum</b></p>	<p>Grilled Moroccan Chicken Breast Israeli Couscous with Vegetables Dessert</p> <p><b>15.00 Per Guest</b> <b>25 Guest Minimum</b></p>	<p>Lemon &amp; Rosemary Chicken Breasts Vegetable Orzo with Parmesan Dessert</p> <p><b>15.00 Per Guest</b> <b>25 Guest Minimum</b></p>
--	---	--

SPECIALTY BOXED SELECTIONS

<p><b>AFTERNOON FIX</b></p> <p>Fresh Fruit Lemon Bar or Brownie Assorted Kind Bars Chips Chobani Yogurt</p> <p><b>15.00 Per Guest</b> <b>25 Guest Minimum</b></p>	<p><b>BREAKFAST BOX</b></p> <p>Fresh Baked Croissant or Bagel Cream Cheese &amp; Jelly Danish or Muffin Fruit Juice</p> <p><b>12.00 Per Guest</b> <b>25 Guest Minimum</b></p>
---	---

**HOT BUFFETS**

All Entrees and Sides are Homemade Using The Freshest Meats, Seafood, Vegetable and Herbs

Our Most Popular Hot Buffet Packages

<p><b>SICILIANO</b></p> <p>Wild Mushroom Chicken Marsala Eggplant Parmigiana Roasted Fingerling Potatoes Sautéed Green Beans with Fire Roasted Peppers Sliced Old Fashioned Baguettes Classic Caesar Salad</p> <p><b>21.50 Per Guest</b> <b>25 Guest Minimum</b> <b>Discount For Non-Profits</b></p>	<p><b>RIO GRANDE</b></p> <p>Spiced Chicken &amp; Beef Fajitas Mexican Fiesta Rice Seasoned Taco Ground Beef Pico de Gallo, Guacamole &amp; Salsa Shredded Cheddar &amp; Monterey Jack Cheese, Nacho Chips Chopped Rio Grande Salad Hard Taco Shells &amp; Flour Tortillas Sour Cream, Shredded Lettuce</p> <p><b>21.50 Per Guest</b> <b>25 Guest Minimum</b> <b>Discount For Non-Profits</b></p>	<p><b>THE BAYOU</b></p> <p>Chicken Jambalaya Dirt Rice with Chorizo Sausage Blackened Fish Corn Fritters Low Country Sunburst Salad With Grape Tomatoes and Cranberries Cheddar &amp; Jalapeno Corn Bread</p> <p><b>22.50 Per Guest</b> <b>25 Guest Minimum</b> <b>Discount For Non-Profits</b></p>
<p><b>SOUTHERN COMFORT</b></p> <p>Southern Fried Chicken Louisiana Shrimp Creole over Rice Strings Beans &amp; Almonds in Brown Butter Roasted Sweet Potatoes Honey Glazed Buttermilk Biscuits Chopped Texas Salad with Ranch Dressing</p> <p><b>22.50 Per Guest</b> <b>25 Guest Minimum</b> <b>Discount For Non-Profits</b></p>	<p><b>AMERICANA</b></p> <p>Sage Roasted Chicken Braised Boneless Short Ribs Creamy Mashed Potatoes Roasted Cauliflower Caramelized Carrots Arcadian Mixed Green Salad Artisan Rolls</p> <p><b>22.50 Per Guest</b> <b>25 Guest Minimum</b> <b>Discount For Non-Profits</b></p>	<p><b>CALABRIA</b></p> <p>Chicken Francais In a Buttery Wine sauce Mediterranean File of Sole Wild Mushroom Pilaf Roasted Vegetable Medley Arugula Salad with Shaved Parmesan Sliced Italian Bread</p> <p><b>23.75 Per Guest</b> <b>25 Guest Minimum</b> <b>Discount For Non-Profits</b></p>

**ADDITIONAL HOT DINNER ENTREES**

All Entrees Are Available A La Carte Or In A Buffet Package

Buffet Packages Include:

Choice of Entrees - # of Guests Determine # of Entrees  
Garden Salad, Rolls, Biodegradable Disposables

**17.75 - 22.50 Per Guest—Determined By Menu**  
**20 Guest Minimum—Some Items Carry and Additional Costs**  
**Discount For Non-Profits**

<p style="text-align: center;"><b>PASTA</b></p> <p>Lasagna  Rigatoni Filetto di Pomodoro  Pasta with Zucchini and Garlic  Rigatoni with Grilled Vegetables  Linguine with Garlic &amp; Oil  Penne Bolognese  Penne A La Vodka  Linguine with Seafood Medley  Linguine &amp; Clam Sauce  Fussilli with Pesto  Assorted Ravioli  Baked Ziti  Penne &amp; Broccoli  Penne Primavera  Fusilli with Asparagus and Shrimp  Tortellini Alfredo  Vegetarian Lasagna –Red Or White  Pasta with Spinach &amp; Mushrooms  Pasta with Broccoli Rabe and Sausage  Penne, Fresh Tomatoes, and Basil  <b>Plus Many More!!</b></p>	<p style="text-align: center;"><b>VEGETABLES AND GRAINS</b></p> <p>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  Wild Rice Medley  Zucchini Marinara  Quinoa  Broccoli Rabe  Butternut Squash  <b>Plus Many More!!</b></p>	<p style="text-align: center;"><b>POULTRY</b></p> <p>Chicken Francais  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 &amp; Broccoli  Chicken Cordon Bleu  Chicken Marsala  Stuffed Breast of Chicken  Chicken Parmigiana  Chicken Milanese  Saltimbocca  <b>Plus Many More!!</b></p>
<p style="text-align: center;"><b>BEEF</b></p> <p>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  <b>Plus Many More!!</b></p>	<p style="text-align: center;"><b>SEAFOOD</b></p> <p>Calamari  Seafood Paella  Baked Clams  Zuppa di Clams  Fish Scampi  Filet of Sole, Julienne Vegetables  Filet of Sole, Seafood Stuffing  Seafood Fra Diavolo  Fillet Francais  Zuppa di Mussels  Poached Salmon  Grilled Salmon  Miso Salmon  Crab Cakes  Seafood Medley  Shrimp Scampi  Baked Tilapia  Shrimp Oreganata  <b>Plus Many More!!</b></p>	<p style="text-align: center;"><b>PORK</b></p> <p>Sausage, Peppers, and Onions  Sliced Oriental Pork  Barbecued Pork Ribs  Oriental Marinated Pork Loin  Sausage &amp; New Potatoes  Sausage and Broccoli Rabe  Pork Milanese  Pork Loin with Brandied-Apple  Pork Loin Stuffed with Spinach  <b>Plus Many More!!</b></p>

## ETHNIC SPECIALTIES

<p>Lambi  Griot  Tassot  Black Rice &amp; Mushrooms  Rice &amp; Pigeon Peas</p>	<p>Haitian Patties  Sautéed Chicken  Oxtails &amp; Butter Beans  Jerk Chicken  Jamaican Patties  Fired Plantains</p>	<p>Callalo  Pernil  Chicken &amp; Rice  Tostones  Rice &amp; Red Beans</p>
---	--	--

## AUTHENTIC SOUTHERN BBQ

Award-Winning BBQ . Cooked Slow & Low . Try One of Ours or Create Your Own

<p style="text-align: center;"><b>COW POKE</b></p> <p style="text-align: center;">Chopped Barbecue Pork Honey Dijon Coleslaw Homemade Potato Salad Pit-Baked Beans Freshly Baked Rolls</p> <p style="text-align: center;"><b>17.50 Per Guest</b> <b>25 Guest Minimum</b></p>	<p style="text-align: center;"><b>RANCH HAND</b></p> <p style="text-align: center;">Chopped Barbecue Pork Smoked Beef Brisket Honey Dijon Coleslaw Pit-Baked Beans Fresh Baked Rolls</p> <p style="text-align: center;"><b>20.50 Per Guest</b> <b>25 Guest Minimum</b></p>	<p style="text-align: center;"><b>MISS KITTY</b></p> <p style="text-align: center;">Grilled Chicken Smoked Beef Brisket Barbecue Spare Ribs Honey Dijon Coleslaw Homemade Potato Salad Pit-Baked Beans</p> <p style="text-align: center;"><b>23.50 Per Guest</b> <b>25 Guest Minimum</b></p>
<p style="text-align: center;"><b>PIG-OUT</b></p> <p style="text-align: center;">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</p> <p style="text-align: center;"><b>30.50 Per Guest</b> <b>25 Guest Minimum</b></p>	<p style="text-align: center;"><b>PONDEROSA</b></p> <p style="text-align: center;">Barbecue Spare Ribs Honey Dijon Coleslaw Country Potato Salad Pit-Baked Beans Home-Baked Corn Bread</p> <p style="text-align: center;"><b>17.50 Per Guest</b> <b>25 Guest Minimum</b></p>	<p style="text-align: center;"><b>DOC HOLIDAY</b></p> <p style="text-align: center;">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</p> <p style="text-align: center;"><b>27.50 Per Guest</b> <b>25 Guest Minimum</b></p>

### THE PICNIC BUFFET

<p>Grilled Lemon Peppered Chicken Breast Southern Fried Chicken Succulent Pork Spare Ribs or North Carolina Pork Pulled Pork Country Potato Salad Chopped Texas Salad Dijon Cole Slaw - Fresh Baked Rolls</p> <p style="text-align: center;"><b>23.50 Per Guest</b> <b>30 Guest Minimum</b></p>
---

### APPETIZER PLATTERS

The Perfect Beginning For Any Occasion - Exquisitely Presented, Expertly Garnished

Cheese Platter ..... 95.00/55.00	Fabulous Fruits ..... 85.00/75.00/45.00
South of The Border ..... 85.00	Filet Mignon..... 249.00
Antipasto Deluxe..... 85.00	Roasted Vegetable..... 85.00
Middle Eastern ..... 95.00	Middle Eastern ..... 95.00
Bruschetta..... 95.00	Bruschetta ..... 95.00
Vegetable Crudité ..... 85.00	Shrimp Temptation..... 85.00
Pinwheel Platter ..... 95.00	Smoked Fish Platter..... 229.00

### APPETIZERS & DESSERTS

**For Pricing : Call: 718-763-9420 or Email: [Info@BonSoirCaterers.com](mailto:Info@BonSoirCaterers.com)**