



Thank you for your interest in the **exclusive** catering offered by Bon Appétit at the Modern Art Museum of Fort Worth. We will do everything possible to ensure the freshest ingredients, the finest preparation, and the most striking presentation for your event. Our company philosophy emphasizes exceptional quality, and our entrepreneurial spirit allows our employees to use their talents and capabilities to fully ensure your satisfaction.

To do this, we employ Chefs who demonstrate creativity and a passion for fine food. Therefore, we are able to offer fully customized menus, in addition to the "set" menus in this guide, featuring made-from-scratch selections of the freshest ingredients.

For questions regarding this catering guide and your menu planning, please call our Catering Department at (817) 840-2175.

We know you will be impressed with our style, and, most importantly, our food! We look forward to being your partners in creating an outstanding event!

Bon Appétit!

Passed Hors d'oeuvres

Select up to four items passed for one hour.
Minimum of 25 guests.

Standard Hors d'oeuvres

La Cocina Cheese with Grilled Chicken Quesadilla
Smoked Chicken, Brie and Mango Quesadillas
Gazpacho Cucumber Cups
Moroccan Chicken Bites with Spicy Harissa Sauce
Drunken Goat Cheese on Raisin Pecan Crostini with Fig Jam
Indian Vegetable Samosa with Coriander Chutney
Candied Bacon with Texas Goat Cheese Mousse
Tomatillo Pork Tostadas with Cotija Cheese and Pico de Gallo
Warm Dates Stuffed with Goat Cheese and Pistachio
BLT Cups – Cherry Tomatoes Stuffed with Apple Wood Smoked Bacon and Basil Aioli
Yukon Potato and Bacon Salad Bite served on Asian Spoon
Spicy Beef Flauta with Avocado Cream
Parmesan Lavosh Cracker with Roasted Red Pepper Hummus and Herb Gremolata
Chorizo and Potato Empanadas
Pappadam Cracker with Masala Chick Pea Puree and Coriander
Andouille Sausage and Sharp Cheddar in Puff Pastry
Spinach Feta Stuffed Mushrooms
Pork Carnita with Chipotle Cheddar Quesadilla
Artichoke Boursin Bites
Chorizo and Manchego Stuffed Mushrooms
Twice Baked Truffled Potato Bites
Italian Sausage and Smoked Mozzarella Stuffed Mushrooms
Bruschetta Caprese – Fresh Mozzarella, Basil, Tomato
Eggplant Caviar with Feta on Toasted Pita Bread

Premium Passed Hors d'oeuvres

Caramelized Onion Tart with Oven Roasted Tomatoes, Kalamata Olives, and Pine Nuts

Truffled Pomme Frites with Gorgonzola Fondue

Wild Mushroom and Herbed TX Goat Cheese Quesadilla

Risotto Cakes with Smoked Mozzarella Stuffing and Marinara Dipping Sauce

Smoked Salmon Mousse with Pickled Cucumber Relish on a Dill Crostini

Duck Spring Rolls with Tropical Fruit Salsa

Moroccan Lamb Phyllo Cigars

Truffled Tuna Tartar with Shiitakes on Wonton Chip with Wasabi Cream

Lobster and Shrimp Cakes with Saffron Aioli

Mini Sammie of Shaved Berkshire Pork Loin and Texas Honey Mustard

Blue Corn Crusted Shrimp with Jalapeno Margarita Dipping Sauce

Truffled Whipped Brie with Caviar on Rye Crisp

Grilled Ribeye and Salt Roasted Potato Bite with Horseradish Cream

Spicy Crab Stuffed Mushrooms

Lump Crab Cake with Creole Rémoulade

Crispy Coconut Shrimp with Jezebel Sauce

Miniature Beef Wellington

Cajun Seafood Beignets with Caper Rémoulade

Seared Tuna with Chinese Mustard and Black Sesame on Wonton

Applewood Smoked Bacon Wrapped Scallop with Jalapeno Jelly Glaze

Beef Carpaccio Canapé with Arugula Pesto and Grana Cheese

Blackened Shrimp with TX Goat Cheese and Caramelized Onion Quesadilla

Miniature Lamb Burgers with Tzaziki Sauce

Seared Foie Gras on Brioche with Gran Marnier Marmalade

Grilled Shrimp Shooter with Bloody Mary Sauce

Plated Dinner

Appetizers

Jumbo Lump Crab Cake with Creole Rémoulade and Microgreens

Vanilla Butter Poached Gulf Shrimp with Tropical Fruit Salsa and Tahitian Lime Oil

Cold Smoked Wild Salmon with Focaccia Crisps and Lemon Caper Cream

Wild Mushroom Croustade with Madeira Cream

Potato Chive Gnocchi with Roasted Red Pepper Cream

Salads

Field Greens with Honey Balsamic Vinaigrette and Toasted Tours Nut Mix

Traditional Caesar Salad with Grana Cheese and Sundried Tomato Crostini

Baby Spinach with Poppy Seed Dressing, Celery Heart and Shaved Red Onion

Gem Butter Lettuce with Roasted Pears, Maytag Blue Cheese Vinaigrette and Roasted Walnuts

Wilted Spinach with Warm Applewood Bacon Vinaigrette and Baguette Crisps

Baby Romaine Leaves with Creamy Whole Grain Mustard Dressing, Crispy Bacon,
Oven Roasted Tomatoes and Sourdough Croutons

Oven Roasted Tomatoes with Fresh Mozzarella, Basil, Toasted Pine Nuts and Balsamic Glaze

Mojito Salad with Baby Greens, Mint Leaves, Avocado, Hearts of Palm, and Tortilla Strips with Rum-Lime Vinaigrette

Grilled Asparagus with Tarragon Vinaigrette, Baby Tomatoes and Miniature Baked Brie en Croûte

Grilled Golden Pineapple with Field Greens, Spiced Rum Vinaigrette and Toasted Macadamia Nuts

Entrees

All seated dinners served with assorted rustic breads, creamery butter and Starbucks coffee.

Chicken

Herb Roasted Chicken with Caramelized Onion Jus and Sundried Tomato Polenta

Boneless Chicken Breast Stuffed with Prosciutto and Provolone with Marsala Sauce and Angel Hair Pasta

Grilled Boneless Chicken Breast Topped with Sundried Tomatoes, Artichoke Hearts, Button Mushrooms and Pinot Grigio with Creamy Parmesan Risotto

Forrestier – Rosemary Roasted Airline Chicken Breast Topped with Wild Mushrooms and White Wine with Potato Gnocchi

Ginger Sake Grilled Boneless Chicken Breast with Baby Bok Choy and Fragrant Jasmine Rice

Pan Roasted Chicken with Mushroom Madeira Cream and Cheese Tortellini

Seafood

Seared Diver Scallops with Madras Curry Buerre Blanc with Roasted Cauliflower, Sultanas, Toasted Almonds and Capers

Cajun BBQ Jumbo Shrimp with Maque Choux and Tabasco Bacon Gastrique

Moroccan Spiced Shrimp with Confit of Preserved Lemons, Tomatoes, Olives and Onions with Couscous

Grilled Wild Salmon with Lemon Thyme Butter, Buttermilk Mash and Roasted Baby Vegetables

Basil Crusted Wild Salmon with Saffron Cream and Butter Roasted Fingerling Potatoes

Honey-Teriyaki Glazed Wild Salmon with Wasabi Mash and Sesame Snap Peas

Crispy Trout with Provencal Ratatouille, Basil Potatoes and Yellow Pepper Nage

Pan Seared Halibut with Crispy Prosciutto and Chardonnay Tomato Butter (*seasonal*)

Lobster Pot Pie with Apple Bacon Wrapped Asparagus and Pernod Hollandaise

Beef / Veal

Sake-Soy London Broil with Baby Bok Choy, Shiitake Mushrooms and Fragrant Jasmine Rice

Grilled NY Strip with Dublin Dr. Pepper Demi and Jalapeno-Cheddar Mashed Potatoes

Roasted Beef Tenderloin Filet with Foie Gras Butter, Truffled Mushrooms and Puff Pastry

Roasted Beef Tenderloin Filet with Roasted Garlic Mashed Potato and Cabernet Demi

Rosemary Crusted Beef Tenderloin Filet with Savory Bread Pudding and Butter Braised Shallots

Grilled NY Strip with Cheddar Cheese Gnocchi and Flash Fried Sweet Onions

Grilled Beef Tenderloin Filet with Red Wine Sauce Paired with Lobster Risotto and Saffron Jus

Roasted Veal Tenderloin over Gorgonzola Scented Creamer Potatoes,
Roasted Peppers and Porcini Mushroom Sauce

Caramelized Veal Chop with Gruyere Potato Gratin and Shallot Fondue

Veal Osso Buco with Rosemary Lemon Gremolata and Black Olive Risotto

Specialty Meats

Island Spiced Pork Tenderloin with Tamarind Demi and Sweet Potato Puree

Double Cut Pork Chop with Jalapeno Cheese Grits and Southern Braised Greens

Pepper Crusted Venison Tenderloin with Sweet Potato Pancakes and Blueberry Reduction

Grilled Lamb Loin with Red Wine Reduction and Miniature Twice Baked Potatoes

Herb Crusted Lamb Chop with White Bean Fennel Cassoulet and Crispy Spinach

Creole Spiced Game Hen with Sweet Corn – Red Pepper Spoon Bread and Braised Greens

Five Spice Lacquered Duck with Chinese Cherry Black Rice and Ginger Bok Choy

Duet Plates

Petite Beef Tenderloin Filet and Lump Crab Cake, Zinfandel Demi Glace and Parmesan Risotto

Petite Beef Tenderloin Filet and Applewood Bacon Wrapped Jumbo Shrimp, Dublin Dr. Pepper Demi and Buttermilk Mash

Petite Beef Tenderloin Filet and Poached Wild Salmon, Lobster Hollandaise and Yukon Gold Puree

Petite Beef Tenderloin Filet and Seared Diver Scallops with Port Wine Cream and Lemon Saffron Roasted Fingerling Potatoes

Petite Beef Tenderloin Filet with Herb Grilled Boneless Chicken Breast, Mushroom Fondue and Roasted Garlic Mash

Grilled Lamb Chops and Grilled Wild Salmon with Chimichurri Sauce and Whole Grain Pilaf

Choice entrees available for an additional charge. Please inquire for more details.

Desserts

NY Style Cheesecake with a Duo of Passionfruit and Berry Coulis

Bittersweet Chocolate Cake with Raspberry-Merlot Sauce

Vanilla Bean Crème Brulée

Chocolate Lava Cake

Triple Chocolate Mousse Cake

Bourbon Pecan Pie

Key Lime Pie

Trio of Dessert (Mini Crème Brulée, Mini Chocolate Bite, and Fruit Tart)

Assorted Miniature Dessert Tray

Dessert Stations

Minimum of 25 Guests

Chocolate Fondue Station

Callebaut Belgian Chocolate Fondue with Variety of Foods for Dipping Including:

Pretzels, Strawberries, Apricots, Marshmallows, Biscotti

Upgrade to a Chocolate Fountain available for an additional charge

Dessert Shot Bar

Chef's Choice of Assorted Cakes and Pies to include: Key Lime Pie, Strawberry

Shortcake, Chocolate Mousse Pie, and Black Forest Cake served in Shot Glasses

Strawberry Shortcake Bar

Angel Food Cake with Fresh Strawberries, Balsamic Caramel Sauce and Whipped Cream

Mini Dessert Display

Assorted Miniature Sweet Bites Including Truffles, Tartlets, and Chocolate Dipped Strawberries

Cheesecake Bar

New York Style Cheesecake with a Variety of Topping Including: Chocolate-Vodka

Sauce, Seasonal Fresh Fruits, Caramel, Nuts, Raspberry-Merlot Sauce, Whipped Cream, Cherries

Chocolatier

Assorted Decadent Chocolate Treats to include Truffles, Pecan Turtles, Rum Balls, Fudge,

Callebaut Chocolate Dipped Fruits and Pretzel Rods, Candy Bar Pieces and Chocolate Soup Shots

Bread Pudding Bar

Traditional New Orleans Style with Whiskey Sauce

Rocky Road with Chocolate, Marshmallows, Pecans and Chocolate Fudge Sauce

Banana Cream with Roasted Bananas, Toasted Macadamia Nuts and Coconut Caramel Sauce