



Congratulations on your engagement! Thank you for considering 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 wedding reception. 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 packages in this guide, featuring made-from-scratch selections of the freshest ingredients.

For questions regarding these wedding reception packages and your menu planning, please call our Catering Director, Jennifer Noorlag, at (817) 840-2175.

We know you will be impressed with our style, our service and our food! We look forward to helping you plan the wedding reception you have always dreamed of!

Bon Appétit!

Wedding Reception Package #1

Minimum 100 guests

Passed Hors d'oeuvres

(Choice of Two)

Warm Dates Stuffed with Goat Cheese and Pistachios
Smoked Chicken, Brie and Mango Quesadillas
B.L.T. Cups
Bruschetta Caprese
Moroccan Chicken Bites with Spicy Harissa Sauce

Imported and Domestic Cheese Display

Chef's Selection of Imported and Domestic Cubed and Wedged Gourmet Cheeses
Fresh Fruit Garnish, Mixed Nuts, Sliced Baguettes and Crackers

Vegetable Crudités Station

Assortment of Seasonal Crisp Vegetables Artfully Arranged
Served with Cucumber-Wasabi Ranch and Roasted Red Pepper Dip

Gratin Station

Spicy Cajun Seafood Fondue with Toasted Baguette Slices
Warm Reuben Dip with Rye Crisps
Boursin Artichoke Spinach with Toasted Baguette Slices

Satay Station

Indonesian Inspired Skewers of Beef, Chicken and Pork
served with Coconut Rice and Spicy Peanut, Garlic Soy and Hoisin Dipping Sauces
(One piece of each per person)

Iced Tea and Starbucks® Coffee

Wedding Cake Cutting

Wedding Reception Package #2

Minimum 100 guests

Passed Hors d'oeuvres

(Choice of Three)

Lump Crab Cakes with Roasted Jalapeno Aioli
Candied Apple wood Smoked Bacon with Goat Cheese Mousse
Twice Baked Truffled Potato Bites
Stuffed Mushrooms with Manchego Cheese and Spicy Homemade Chorizo
Beef Carpaccio Canapé with Arugula Pesto and Grana Cheese
Smoked Salmon and Sticky Rice Sushi Stacks with Wasabi Soy Dipping Sauce

Imported and Domestic Cheese Display

Chef's Selection of Imported and Domestic Cubed and Wedged Gourmet Cheeses
Fresh Fruit Garnish, Mixed Nuts, Sliced Baguettes and Crackers

Antipasto Display

Marinated Olives, Fresh Mozzarella, Roasted Peppers, Roasted Garlic, Proscuitto and Hard Salami,
Marinated Mushrooms, Asparagus and Artichokes, Toasted Baguette Slices and Crispy Breadsticks

(Choice of)

Paella Station

Saffron Infused Rice cooked with Shrimp, Mussels, Chicken, Chorizo, Peas, Garlic and Tomatoes

or

Mashed Potato Martini Bar

Creamy Mashed Potatoes with Various Toppings Including Whipped Butter, Sour Cream, Chives,
Cheddar Cheese, Sautéed Mushrooms and Bacon

Carving Station

(Choice of One)

Horseradish-Garlic and Pepper Crusted Inside Round of Beef
Bourbon-Maple Glazed Pit Ham
Apple Jack Glazed Berkshire Pork Leg
Herb Infused Roasted Turkey Breast

Served with Assorted Silver Dollar Rolls and Sauce Condiments

Iced Tea and Starbucks® Coffee

Wedding Cake Cutting

Champagne Toast

(One glass per person)

Wedding Reception Menu #3

Minimum 100 guests

Passed Hors d'oeuvres

(Choice of Four)

Foie Gras Mousse with Blackberry Coulis

Miniature Beef Wellington

Shitake-Chicken Potstickers with Sesame Dipping Sauce

Grilled Beef on Pita with Greek Yogurt Sauce

Salmon Crème Fraîche topped with Caviar over Crispy Potato Cake

Grilled Shrimp Shooter with Bloody Mary Sauce

Gourmet Cheese Fondue Station

Classic Swiss and Smoked Cheddar Fondues with Prosciutto Wrapped Apple Slices, Crispy Breadsticks, Bread Cubes, Blanched Seasonal Vegetables and Fruit

Asian Lettuce Wrap Station

Warm Thai Spiced Chicken Salad Served with Crunchy Iceberg Lettuce Cups, Coconut Rice, Bean Sprouts, Julienned Carrot, Cilantro, Chopped Peanuts, Lime Wedges, Spicy Peanut Sauce and Garlic Soy Dipping Sauce

Paella Station

Classic Spanish Saffron Infused Rice Prepared with Savory Shrimp, Mussels, Chicken, Chorizo, Peas, Garlic, Tomatoes and a Hint of Spice

Carving Station

(Choice of Two)

Horseradish-Garlic and Pepper Crusted Inside Round of Beef

Bourbon-Maple Glazed Pit Ham

Apple Jack Glazed Berkshire Pork Leg

Herb Infused Roasted Turkey Breast

Served with Assorted Silver Dollar Rolls and Sauce Condiments

Iced Tea and Starbucks® Coffee

Wedding Cake Cutting

Champagne Toast

(One glass per person)

Miscellaneous Fees and Information

Power Hook Up for Bands	\$250.00
Podium with Microphone	\$50.00
Sound System (with or without CDs)	\$50.00

Equipment Rental Information

Café

The existing tables and chairs are included in the rental. These tables can be rearranged to make larger tables per the Client's request. These solid granite tables and blue chairs can be moved for an additional charge. To move only chairs, the fee is \$400.00. To move the chairs and tables, the fee is \$1,000.00.

Tables and black chairs in the South Dining Room (by Coffee Bar) can be removed per Client's request at no additional charge. They also can be rearranged to form larger tables.

Round tables and Silver Chivari Chairs with black seat cushions are available to rent from Café Modern.

Table of 8:	\$40
Table of 10:	\$50

If you decide to rent tables or chairs from an outside vendor, arrangements can be made through the Café Modern Catering Director. An average price for a table is \$8.00 - \$12.00 per table and chairs range from \$4.00 - \$10.00 per chair. Many companies also charge a delivery and set up fee on top of the rental fees.

A dance floor must be rented by an outside vendor. This may range from \$600 to over \$1,000 depending on the size, type and delivery/set up fees.

Enclosed candles are allowed in the Café. Tea lights can be provided by the Café with advanced request at no additional charge. Candles are not permitted outside on the patio.

Lobby

All tables and chairs must be rented from Café Modern or from an outside vendor at the Client's expense. Buffet and bar tables are included in the rental. Café Modern has standard linens available at no charge, however floor length and/or specialty linens would be rented at an additional charge per the Client's request.

Candles are not permitted in The Museum Lobby.