



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 dinners and your menu planning, please call our Catering Department 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!

Standard Passed 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

Wedding Reception Stations Package #1

Minimum of 75 Guests

Passed Hors d'oeuvres

Select 2 off the Standard List

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

Gourmet Macaroni and Cheese Station

Decadent Three Cheese Sauce with Cavatappi Pasta and Various Toppings
Including Steamed Broccoli, Sautéed Mushrooms, Applewood Bacon,
Pit Ham, Brioche Bread Crumbs, Diced Tomato and Chives

Mini Sandwich Carving Station

Served with Assorted Silver Dollar Rolls and Sauce Condiments
(Choice of One)

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

Munchies Station

(Choice of One:)

Southwest: Guacamole, Fire Roasted Salsa, Black Bean-Roasted Corn Relish,
Queso with Crispy Tortilla Chips

Mediterranean: Roasted Garlic Hummus, Roasted Eggplant Caviar,
Cucumber Tzaziki Dip, and Kalamata Olive & Feta Dip with Toasted Pita Chips

Starbucks Coffee Station

Wedding Cake Cutting

Wedding Reception Stations Package #2

Minimum of 75 Guests

Passed Hors d'oeuvres

Select 1 off the Standard List and 2 off the Premium List

Italian Antipasto Display

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

Avocado Bar

Perfectly Ripe Avocado Halves with Assorted Salads and Toppings to Include:
Lemon Dill Seafood Salad, Ceviche, Roasted Vegetable Cous Cous Salad,
Roasted Corn and Black Bean Salad, Pico de Gallo, Feta Cheese,
Applewood Smoked Bacon, and Fresh Cut Limes

Mashed Potato Martini Bar

Creamy Mashed Potatoes with Various Toppings Including
Whipped Butter, Sour Cream, Chives, Cheddar, Sautéed Mushrooms and Bacon
Add Fried Chicken Bites for \$1 per guest
Add Lobster and Shrimp for \$3 per guest

Chicken Chopsticks Salad

Blend of Asian Greens and Crisp Veggies with Sesame Chinese Mustard
Vinaigrette, Grilled Chicken, Peanuts, Cilantro and Crispy Wonton Strings.
Artfully Served in Chinese Takeout Boxes with Chopsticks

Starbucks Coffee Station

Wedding Cake Cutting

Champagne Toast

(One Glass Per Person)

Wedding Reception Stations Package #3

Minimum of 75 Guests

Passed Hors d'oeuvres

Select 2 off the Standard List and 2 off the Premium List

Cocktail Salads

(Choice of Two)

Bellini - with Roasted Peaches and Almonds over Arugula and Radicchio
with Gorgonzola and Champagne Vinaigrette

Mojito – Hearts of Palm, Cucumber Melon Relish, Mint and Spiced Rum Vinaigrette

Margarita – Avocado, Tortilla, Black Bean Corn Relish, Tequila Lime Vinaigrette

Risotto Station

Three Types of Housemade Risotto:

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

Wild Mushroom with Parmesan and a Touch of Truffle Essence

Primavera with Asparagus, Peas and Garden Vegetables

Mini Meal Stations

(plated and served by station attendants)

Tortilla Crusted Boneless Chicken Breast

with Creamy Chipotle Sauce and Cheddar Mash and Southwestern Stir Fry

Beef Tenderloin Medallions

with Aged Gouda Macaroni, Red Wine Demi and Haricots Verts

Starbucks Coffee Station

Wedding Cake Cutting

Champagne Toast

(One Glass Per Person)

Wedding Reception Stations Package #4

Minimum of 75 Guests

Passed Hors d'oeuvres

Select 4 off the Premium List

Cocktail Salads

(Choice of Two)

Bellini - with Roasted Peaches and Almonds over Arugula and Radicchio
with Gorgonzola and Champagne Vinaigrette

Mojito – Hearts of Palm, Cucumber Melon Relish, Mint and Spiced Rum Vinaigrette

Margarita – Avocado, Tortilla, Black Bean Corn Relish, Tequila Lime Vinaigrette

Risotto Station

Three Types of Housemade Risotto:

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

Wild Mushroom with Parmesan and a Touch of Truffle Essence

Primavera with Asparagus, Peas and Garden Vegetables

Chilled Seafood Display

Boiled Jumbo Shrimp, Smoked Salmon, Cocktail Crab Claws,

Marinated Sea Scallops and Baked Prince Edward Island Mussels

with Garlic-Saffron Aioli, Spicy Horseradish Cocktail Sauce and Herb Remoulade

Churrascaria Station

Assortment of Delectable Fire Roasted and Carved Meats to Include:

Beef Ribeye, Chicken Breast, Leg of Lamb, Bratwurst, Duck Breast,

Veal Meatballs, Artfully Arranged on Platters and Served

with Assorted Sauces, Breads and Relishes to Compliment Each Item

Starbucks Coffee Station

Wedding Cake Cutting

Champagne Toast

(One Glass Per Person)