



WEDDINGS

Unique, Innovative, Exceptional

Weddings by Bonterra are designed to be a reflection of your personal style and taste.

Our cuisine is refined, authentic & diverse.

Our service is attentive to every detail from the first appointment to the last dance of the evening.

Let our 70 plus years of creatively produced events help you build the wedding of your dreams!

WEDDING PACKAGES INCLUDE

Production Captain and Professional Team Staff

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Up To 5 Votive Holders with Tea Light Inserts for Guest Tables

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Guest Table Linens in White, Ivory or Black

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Linens for Food Stations in Client's Choice
Of White, Ivory or Black

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Chaffing Dishes and Creative Buffet Displays
Linen Napkins in Client's Choice of Color

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Glass/China Plates and Stainless Utensils

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Complimentary Bottle of Champagne for the Cake Table

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Complimentary Linens for Cake Table, Gift Table, and DJ Table

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*Reception Set Up and Breakdown

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Bride and Groom Midnight Snack

* Event staffing is based on the normal set-up, service and breakdown required for a four-hour event. Set-up of guest tables & chairs is not included. Additional labor charges could be incurred due to event site requirements, conditions, & unforeseen circumstances.

(Please allow for a 20% service charge or applicable labor fees, taxes & any applicable facility catering charges)



Bonterra's Creations

A memorable menu is part of a great wedding reception!

From the Earth

Displayed Hors d'Oeuvres

Roasted Duck and Apricot

With Thai Basil served on Belgium Endive

Goat Cheese Custard in Delicate Phyllo Cup with Caramelized Shallots

Buffet Selections (Included)

Imported Cheeses with European Breads

Gorgonzola with Port Infused Raspberry Chutney

Emmentaler with Gherkins and Olives

Port Salut and Sage Derby

Seasonal Vegetable Display with Roasted Eggplant

Yogurt Dip and Midwestern Avocado Peppercorn Ranch

Greek Seafood Stuffed Pasta Shells

Marinated Pasta Shells filled with Grilled Shrimp, Feta and Kalamata Olives

Please Add 3 Selections

Southwestern Chicken Spring Rolls

with Chipotle Aioli

Petite Beef Wellington

with Horseradish Cream Sauce

Mini Chicken Breast Saltimbocca

with Balsamic Syrup

Roasted Pork Medallion

with Pineapple Salsa and Sesame Soy Glaze

Salmon Phyllo Roll

Sliced with Vanilla Crème Fraiche and Fennel Spinach Blanket

From the World

Passed Hors d'Oeuvres

Ahi Runa Diced with Fresh Cracked White Pepper

And Pumpkin Seed Lemon Oil Served on English Cucumber

Mediterranean Seared Chicken on Pita with Yogurt

Flame Grilled Tenderloin Crostini

with Balsamic Portabella Mushrooms and Gorgonzola

BONTERRA

catering & events

Asia

House Smoked Salmon - Boneless Salmon Fillets
Marinated with Brown Sugar and Soy Served with Wonton Chips,
Chinese Shrimp Chips, Wasabi, Tabico Cream, Ginger Chili Dipping Sauce,
Stir Fried Rice and Sweet Chili Sauce

Roasted Scallop Kalubiak

Scallop Mousse Topped with Spinach and Fennel Wrapped in
Puff Pastry and Served with Vermouth Chive Sauce

Three Continents

Lettuce Wrap Station

Bibb Lettuce Cups and Hearts of Romaine Leaves
Filled with Southwestern Chipotle Chicken Salad; Yemen Saffron
Eggplant with Goat Cheese, New Orleans Shrimp
And Seafood Melange *(Choose two)*

Arabian Marinated Chicken with Panko Bread Crumbs

Fresh Cilantro Chutney and Lemon Mint Rita

(Please choose one of the following)

Adobe and Cilantro Marinated Beef Strip Loin Torta's

Carved and Served on Warm French Rolls with Marinated
Bell Peppers and Cactus, Grilled Corn and Black Bean Salsa, Chili Verde Salsa

Prosciutto and Truffle Cheese Panini

with Arugula Pesto

Flame Grilled Lamb and Beef Sliders

Europe

International Cheeses with European Breads

French Triple Cream Brie, Spanish Manchego, Danish Gouda
Fresh Strawberries, Sliced Pears in Caramel Sauce,
Dried Cranberry Chutney, Rosemary Sugared Melons

Risotto Champagne – Classic Risotto with Champagne

And Parmesan Cheese with a Selection of Toppings:
Crimini and Lobster Stew, Braised Beef Ribs in Burgundy and Roasted Artichoke,
Fennel and White Cheddar Sauce



Midtown Notions

Hors d'oeuvres stations provide enticing & entertaining presentations that are sure to leave lasting impressions on your guests.

Option Three

BUTLER PASSED HORS D' OEUVRES

(Choose two)

Blackened Pork on Wonton with Mango Chutney
Smoked Salmon & Dill Roulade on Rye Crostini with Red Onion and Caper
Curried Apricot Chicken Salad in Delicate Phyllo Pastry Cups

MADE TO ORDER PASTA STATION

(Choose two)

Macaroni in white cheddar sauce with double smoked bacon, fresh sage
Caramelized onions and Cajun spiced shrimp
Penne Rigatoni with veal and pork meatballs, sughetto, Reggiano cheese
Ziti pasta with Arugula, garlic pesto, grilled peppers, mushrooms,
Rock shrimp and shredded parmesan cheese
Tri-colored tortellini with four mushroom sauce, fresh thyme and Chablis reduction
Farfalle pasta with alfredo sauce, broccoli, summer squash, red onions and green peas
Gnocchietti pasta with lemon artichoke sauce, julienne pancetta and parmesan Reggiano

** Made To Order by One of Our Skilled Chef Team Members*

MIDWEST STATION

(Choose One Carved Meat)

Choice Slow Roast Prime Rib, Horseradish Cream
Slow Roasted Turkey with Mustard, Cranberry Chutney & Rolls
Caribbean Roasted Rubbed Pork Loin with Chipotle Aioli

** Carved By Skilled Chef Team Members*

ARTISAN BREAD STATION

With Fresh Grilled Artisan Breads, Smoked Salmon Dip,
Diced Plum Tomato & Fresh Mozzarella, Roasted Red Pepper
Hummus, Imported Olive Tapenade, Artichoke & Pine Nut Terrine,
Award Winning Spinach, Double Smoked Bacon & Asiago Dip
Imported and Domestic Cheese Display with Fresh Berries and Melons



Option Four

BUTLER PASSED HORS D' OEUVRES

Smoked Chicken, Manchego Cheese, Jalapeno Quesadilla
Roasted Salmon Nicosia Salad in a Savory Pastry Cup
Artichoke and Goat Cheese Custard topped with Olive Tapenade

MARTINI SALAD

(Choose two)

Baby Frisee, Belgian Endive And Radicchio With Fresh Berries And White Balsamic Vinaigrette
Baby Spinach, Cellophane Noodles, Cilantro and Romaine sweet chili sauce and Thai vinaigrette
Bibb Lettuce and Iceberg Mix With Shaved Carrots and Fennel with Arugula Gorgonzola Dressing.

Select Chicken or Shrimp as included additional ingredient

Served in Martini Glasses

ASIAN FLARE ACTION STATION

Garlic and Sweet Soy Marinated Chicken Medallions Flame Grilled
Served with
Red Chili Fried Egg Noodles
Topped with Cucumber Tomato Pickles

GRAND FINALE

Carved selections

Slow Poached Salmon Medallion on Creamed Leeks with Rustic Wild Rice
Roasted Prime Rib with Horseradish Cream and Madeira Green Peppercorn Sauce
Grilled Asparagus

Plated Dinner Options

*Entrées Are Served with Rolls & Butter, Choice of Salad, Chef's Selection of Seasonal Vegetable or Starch
unless otherwise noted in description with Coffee, Decaffeinated Coffee, & Iced Tea.*

Client Supplied Wedding Cake Served As Dessert.



Salad

Belgian Endive Petals, Baby Spring Greens, Grape Tomatoes with Balsamic Vinaigrette

Boston Bibb Lettuce with Shaved Carrots, Fennel and Red Onions with Red Wine Dijon Vinaigrette

Iceberg Lettuce Wedge with Beef Steak Tomatoes, Bermuda Onions, Smoked Cheddar Wedge and Avocado Black Pepper Ranch

Marinated Roma Tomatoes with Panache of Young Field Greens, Sliced Radishes and Mint Vinaigrette

Classic Caesar Salad with Herbed Croutons and Shaved Parmesan Cheese

Entrees

KC Strip Steak and Roasted Garlic Whipped Potatoes

With Fried Onion Crisp and Maitre de Butter Jus

Braised Short Rib

With White Polenta Speckled with Cracklins and Herbs in Bordelaise Braising Sauce

Grilled Filet of Beef Tenderloin

With Truffled Lyonnaise Potatoes & Madeira Wine Sauce

Rosemary Marinated Grilled Top Sirloin Steak

With Dauphinoise Potatoes, Finished with Mushroom Demi Glace

Artichoke Chicken Parmesan Breaded and Served with Grilled Vegetables

On a Bed of Artichokes, Capers, Tomatoes & Garlic Cream Sauce

Herb Marinated Grilled Supreme Chicken

Over Saffron Andoulli Paella with Red Pepper Cream Sauce

Pan Seared Breast of Chicken Oscar with Lump Crab Meat, Tarragon Cream Sauce

And Asparagus Finished on a bed of Lemon Rice Pilaf

Stuffed Chicken Breast filled with Caramelized Onion & Mushrooms,

Topped with Sherry Cream Sauce over Dried Cranberry & Wild Rice

Salmon & Scallop Mouse Roulade over Orange & Basil Rice Pilaf

Finished with Roasted Onion White Wine Cream Sauce

Baked Tilapia with Garlic Oregano Rub Topped with Mango Cilantro Salsa

Over Classic New Orleans Style Red Beans & Rice

Marinated Grilled Swordfish with Sour Cream & Chive Dutchess Potatoes

Finished with Shrimp Creole Cream Sauce

Duet entrees may be created by pairing any of the above. Pricing is based on selection.



Buffet Dinner Options

Client supplied wedding cake served as dessert.

Classic Inspired Dinner Buffet

Salad

Mixed Lettuce to Include Romaine and Ice Berge Lettuce with Shaved Carrots and Grape Tomatoes Avocado Black Peppercorn Ranch and White Balsamic Vinaigrette

Entrée

Grilled Shrimp and Pesto Penne Pasta with Roasted Vegetables
Pan Seared Chicken Breast with Sage and Prosciutto Cracklins and Madeira Wine Sauce

Accompaniments

Sautéed Vegetable Medley with Roasted Garlic
Wild Rice and Barley Medley

Rolls & butter

Coffee, Decaffeinated Coffee,
Iced Tea and Iced Water

The Uptown

Salad

Panache of Young Field Greens with Shaved Fennel and Radishes Tarragon Red Wine Vinaigrette and Creamy Dried Cranberry Port Dressing
Sliced Tomatoes in Olive Oil with Kalamata Olives and Soft Mozzarella

Entrée

Grilled Cauliflower, Barley, Spinach, Smoked Cheddar Bake~
Roasted Top Sirloin Carved and Served with Bonterra's Sauce with Pearl Onions, Mushrooms, Tomatoes and Herbs
Pan Seared Salmon Medallions with Indian Lemon Citrus Spice on Sautéed Spinach with Pernod, Caper Shallot Cream Sauce

Accompaniments

Roasted Yukon Gold Potatoes with Roasted Garlic and Parmesan Cheese
Glazed Carrots with Thyme and Honey
Sautéed Sugar Snap Peas

Rolls & Butter

Coffee, Decaffeinated Coffee,
Iced Tea and Iced Water



Reception Enhancements

Hors D'Oeuvres

**minimum of 50 pieces per item*

Chilled Selections

Chilled Fresh Shrimp and Chef's Cocktail Sauce

Belgium Endive Cup with Mango Cilantro Salsa

Brie & Toasted Fruit Bread Crostini with Apricot Compote

California Roll with Avocado & Crab

Mint & Cucumber Spring Roll with Hawaiian Dipping Sauce

Tomato and Basil Pesto Bruschetta with Extra Virgin Olive Oil

Sesame Seared Ahi Tuna with Peanut Sauce on Fried Wonton

Havarti Cheese & Portabella Mushrooms In A Delicate Phyllo Cup

Jicama Anjou Pear and Walnut Spring Roll

Hot Selections

Petite Beef Tenderloin Wellington with Horseradish Sauce

Crab Stuffed Mushrooms with Lemon Scallion Sauce

Southwest Chicken Spring Rolls with Chipotle Dipping Sauce

Spicy Italian Meatballs with Burgundy Tomato Sauce

Apple wood Smoked Pulled Pork on Cheese Biscuit

Maryland Style Blue Crab Cake with Classic Remoulade Sauce

Parmesan Breaded Chicken Skewers with Caper Lemon Dipping Sauce

Spinach & Sausage Stuffed Mushrooms with Classic Alfredo Sauce



Artful Displays

**priced per guest*

Cheese Torte Montage on Assortment of Basil Pesto, Roasted Garlic and Sun Dried Tomato, Roasted Yellow Pepper and Goat Cheese, Served With Lavosh and Baguette

Seasonal Vegetable Display with Roasted Eggplant
With Yogurt Dip and Midwestern Avocado Peppercorn Ranch

Sliced Fresh Fruit Seasonal Melon and Berry Selections Sliced and Skewered

Imported/Domestic Cheeses a Selection of Soft, Semi-Soft, Hard, Ripened Bleus, Goat Cheeses & Cheddars, Garnished With Fresh Grapes, Seasonal Berries, Dried Fruit & Nuts, With Assorted Crackers & Biscuits for Cheese

Antipasta Select Imported Italian Meats, Italian Cheeses, Imported Olives, Artichoke Hearts And Marinated Grilled Vegetables with Pita and Pane Italiano

Whole Poached Decorated Salmon Served With Dill Cream Cheese, Fresh Cucumber, Chopped Egg and Red Onions, Capers, Lemon & Assorted Cocktail Breads

Seafood Sampler a Stunning Display of Cashew Crusted Ahi Tuna, Martini Shrimp Cocktail, Seared Sea Scallops & Smoked Salmon Pikelets Accompanied By Sauces & Lemons

Enhancements

Customized ice sculptures
Glass service on your bar (per guest)
Glass plates & utensils for cake (per guest)
120" round floor length linens (each)
132" round floor length linens (each)
Charger plates (for plated meals)
Additional votive candles (each)
Coffee service with hors d'oeuvres packages (per guest)
Champagne
Raspberry ginger ale punch

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