

THE BONWIT INN – Catering Menu

First Course

The Bonwit Inn's Greek Salad
served with a Bishop Loaf

Second Course

Host choice of one

Penne Vodka Bonwit Baked Clams

Mozzarella & Tomatoes

Main Course

Guest choice of five

~All entrees are served with seasonal vegetable and potato~

Chicken Boscaiola

Boneless breast of chicken in light egg batter
sautéed with diced asparagus, mushrooms and sundried tomatoes
finished in a Madeira wine sauce

Bronzino

Pan roasted skin-on fillet of Bronzino
finished in a lemon-caper sauce

Veal Marsala

Scaloppini of Veal in a Marsala Wine sauce with Mushrooms

Beef Short Ribs

Slow-braised boneless Beef Short Ribs
finished in a Red wine demi-glace
served over whipped potatoes and crispy onions

Eggplant Rollatini

Egg battered slices of eggplant
rolled and filled with Ricotta, Mozzarella and Parmesan cheeses
baked in a tomato-basil sauce

Dessert

Cake for Occasion

Cannoli Cake or Double Chocolate Mousse cake
served with fresh brewed Coffee and Tea