

**BONAVENTURE COUNTRY CLUB**  
**200 Bonaventure Boulevard**  
**Weston, Florida 33326**  
**954-389-2100 ext. 8130**

**SWEET 16**

**FOUR HOUR OPEN PREMIUM BRAND BAR**

**CHAMPAGNE TOAST**

**FARMER'S MARKET DISPLAY STATION**

*Domestic and Imported Cheeses with Fruits and Berries, Roasted Vegetables and Crisp Vegetable Crudités, Hummus, Herb and Red Pepper Dips, Warm Brie en Croute, Baguettes and Crackers*

**CHEF STATION**

*(Please Select One)*

**PASTA**

*Penne and Bowtie Pasta Tossed to order with Alfredo and Marinara Sauce, Roasted Vegetables, Mushrooms, Garlic, Parmesan Cheese, Breadsticks and Focaccia*  
*Or*

**STIR-FRY**

*Marinated Beef and Chicken cooked to order with Asian Vegetables, White Rice and Crispy Noodles*  
*Or*

**CARVING**

*(Please select one)*

*Turkey: Roast Tom Turkey Accompanied by Cranberry Chutney, Rolls  
London Broil with Au Jus*

*A \$95.00 Chef fee will apply*

**WHITE GLOVE, BUTLER PASSED HORS D'OEUVRES:**

*(Please select 4)*

*Smoked Salmon and Dilled Cream Cheese  
Seared Tuna Crostini with Tapenade  
Hawaiian Chicken Tenders with Mango Pineapple Salsa  
Julienne of Duck on petite Corn cakes  
Chicken Sate with Peanut Sauce  
Miniature Beef Wellingtons  
Kosher Franks in a Blanket  
Argentinean Empanadas with Three Pepper Salsa  
Roasted Vegetable Quesadillas  
Spinach and Cheese Triangles  
Miniature Potato Pancakes with Sour Cream and Caviar  
Vegetarian Dumplings with Soy Ginger Sauce  
Vegetarian Sushi Rolls  
Mini Empanadas  
Tequenos*

**APPETIZERS**

*(Please Select One)*

*Sauté of Wild Mushrooms over Grilled Polenta  
Napoleon of Tomato, Peppers, Eggplant and Portabella Mushrooms and Goat Cheese  
with Roasted Red Pepper Caulis  
Heart- shaped Ravioli with Tomato Basil Concasse  
Fresh Fruit Fantasy*

**SALAD**

*(Please Select One)*

*Traditional Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese  
Bonaventure House Salad with Tomatoes, Cucumbers, Olives and Carrots  
Salad of Mesclun Greens with Hearts of Palm, Citrus and Tomato, Citrus Vinaigrette  
Field Greens with Roasted Red Pepper, Marinated Red Onion, Artichoke Hearts, Toasted  
Pine-nuts; Balsamic Vinaigrette  
Baby Greens with Poached Pear, Blue Cheese, Candied Walnuts; Sherry Thyme  
Vinaigrette*

**ENTREES**

*(Pre-selected choice of two)*

*Chicken Picatta, Marsala or Dijon  
Roulade of Chicken with Spinach, Sun-dried Tomatoes and Mushrooms; Red Pepper  
Coulis  
Grilled Breast of Duck with Apples over Clove Sautéed Red Cabbage  
New York Strip Steak with Herb Butter  
Filet Mignon with Béarnaise Sauce  
Veal Chop  
Rack of Lamb Persaille with Dijon Encrusted Breadcrumbs  
Tilapia, Breaded with a Lemon Butter Sauce  
Tilapia, with Cherry Tomato and White Wine Sauce  
Grilled Salmon with Mustard Dill Sauce  
Jumbo Shrimp Scampi*

**CUSTOM DESIGNED SWEET 16 CAKE<sup>1</sup>**

**CHAIR COVERS AND BOWS AND FLOOR LENGTH LINEN**

*All Dinners include Potato or Rice, Vegetables, Coffee & Tea Service*

*A \$95.00 Bartender fee will apply*

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