

**Weston Catering, L.L.C.**  
**The Exclusive Caterer to Bonaventure Country Club**  
200 Bonaventure Boulevard  
Weston, Florida 33326  
954-389-2100 # 8126

***Butler Passed Hors D'oeuvres:***  
*(Your choice of three)*

*Spinach and Feta Triangles*  
*Vegetable Dim Sum; Ginger Soy Sauce*  
*Miniature Beef Wellington*  
*Pecan Crusted Chicken Tenders; Apricot Sauce*  
*Mini Crab Cakes with Lemon*  
*Vegetarian Sushi pickled ginger, mango Wasabi*  
*Potato Wrapped Shrimp*  
*Coconut Shrimp with a mango dipping sauce*  
*Oriental Spring Rolls served with sweet duck sauce*  
*Grilled Shrimp Skewers*

*Assorted Brussetta*  
*Fresh Fruit Kebobs; Yogurt Sauce*  
*Smoked Salmon Pin Wheels*

**APPETIZERS**

*Crispy Banana & Nut-crusted Goat Cheese Salad*  
*Traditional Caesar Salad with Shaved Parmesan and Garlic Croutons*  
*Cucumber Wrapped Bonaventure Salad of Mixed Greens, Tear Drop Tomatoes, Gorgonzola, with Candied Walnuts*  
*Greek Salad with Tomatoes, Red Onion, Cucumbers, Feta Cheese, Olives and Pepperocini*  
*Mesclun Greens with Grilled Plum Tomato, Artichoke Hearts, Marinated Red Onion*  
*Field Greens with Citrus, Hearts of Palm, Cucumber and Candied Walnuts with Citrus Vinaigrette*  
*Caprese salad with Fresh Mozzarella, Vine-Ripe Tomatoes, Fresh Basil, with Drizzled Balsamic Vinaigrette*  
*Smoked Duck Asian Salad served in a Martini Glasses*

**Entrees:**

*Chicken Milanese with Lemon Buerre Blanc*  
*Chicken franchisee with Pineapple Mango Salsa*  
*Plantain Crusted Chicken*  
*Sesame-Crusted Ahi-Tuna*  
*Chicken Roulade with Gorgonzola Cheese, Tomatoes and Mushrooms, Charred Red Pepper Sauce*  
*Sauté of Duck Breast with Apple and Clove on a bed of Red Cabbage; Cider Reduction Sauce*  
*Carved New York Strip with Garlic Butter with a Peppercorn Demi*  
*Carved Tenderloin of Beef with Wild Mushroom in a Peppercorn Sauce*  
*Medley of Beef, and South Florida Lobster Tail OR Jumbo Shrimp Lemon Butter Sauces*  
*Medley of Beef and Chicken Medallions*  
*Center Cut Veal Chop*  
*Seared Filet of Salmon with Roasted Red Pepper Polenta and Pesto Cream Sauce*  
*Southwestern Grilled Grouper in salsa Verde*  
*Tuna Steak Peperonata*  
*Swordfish with on a Roasted Egg Plant and Goat Cheese Polenta Sauce*

***Accompanied by:***

***(Please select two)***

***Garlic Mashed Potato***

***Herb Roasted New Potatoes***

***Fingerling roasted potatoes***

***Wild Rice***

***Seasonal Roasted Vegetables***

***Grilled Portobella***

***Grill bundle wrapped Asparagus***

**DESSERTS**

***Almond Tuile with a Splash of Berries and Grand Marnier Sabayon***

***Flowerless Chocolate Decadence Cake with Crème Anglaise***

***Mango Cheese Cake with Candied Macadamia Nuts and Shaved Chocolate***

***Assorted Mini French Pastries with white and Dark Chocolate Covered Strawberry & Pineapple***

***Turtle Cheese Cake***

***Strawberry, Blueberry, Raspberry croissant Shortcake***

***Grand Marnier Crème Brulee***

***Freshly Brewed Coffee, Decaffeinated Coffee and Teas***

***Add Chair Covers and Bows for \$4.00++ per person***