



Most selections are presented buffet style on disposable platters or in hinged three compartment clear containers. All condiments, serveware and napkins are included. Upgraded service to china, stainless or silver flatware, linen for your buffet tables and flowers are available. We shall be pleased to adjust these menus, provide more options or create a custom menu to your exact specifications.

One way delivery is \$19.00 and up. Round trip delivery to include heating chaffers or other rentals is \$29.00 and up.

Cash, Check,
MasterCard, Visa &
American Express



Hours

Monday-Friday 07:00 AM - 10:00 PM
Saturday 07:00 AM - Midnight
Sunday 07:00 AM - 10:00 PM

We are located in Longwood, but service the entire Central Florida area. Our clients know that we are willing to travel to where they choose to host an event. From summer barbecues to black tie events and everything in between, our company has the experience to cater any event. We've even been summoned to New England to prepare one of our famous Clambakes! So whether you're in the local tri-county area, Lake County or one of Florida's delightful beach communities, we'll be there for you!

Stay current with Bon Appétit!

We update our menus regularly so please visit our website and opt into our email list in order to receive seasonally inspired menus. Visit our website and choose "Contact Us" to sign up for this convenient a option.

770 Big Tree Drive, Suite 106
Longwood, FL 32750
www.bonappetitonline.com

Bon Appétit Caterers

Corporate Breakfast & Lunch Menu



Phone: 407-332-8148
Fax: 407-260-5685
Email: info@bonappetitonline.com

“Good Morning” Breakfast Buffet

Continental Breakfast

An attractive assortment of Freshly Cut Fruit, Pastries, Bagels, Croissants and Muffins with Butter, Jam and Cream Cheese.

\$9.50/guest

Hot Breakfast

Fluffy Scrambled Eggs, Crisp Bacon (or Sausage), Breakfast Potatoes, Freshly Cut Fruit, Croissants and Muffins with Butter and Jams.

\$10.95/guest

Additional Bacon or Sausage \$0.55/per piece

If requesting Sausage instead of Crisp Bacon, please indicate in “Special Instructions”.

Fresh Hot Coffee in a Box \$1.50/guest

Orange Juice \$1.50/guest

Late Morning / Afternoon Snack

Assortment of Cookies and Chewy Brownies, Assorted Soft Drinks

\$3.95/guest

Hot Luncheon/Dinner Buffet

Choice of One:

Fresh Garden Salad to Include Chilled Leaf Lettuce, Cucumbers, Onions, Tomatoes and Mushrooms Served with Ranch Dressing
Caesar Salad: Freshly Made Caesar Salad with Crisp CROUTONS
Mediterranean Salad: Vine Ripened Tomatoes, Chopped Onions, Green Peppers, Cucumbers, Mushrooms, Black Olives and Crumbled Feta Cheese Tossed with Basil, Oregano, Extra Virgin Olive Oil and Balsamic Vinegar
Assorted Cut Fruit Salad

Choice of One:

Caramelized Carrots ~ Crisp Whole Kernel Corn
Sweet Peas ~ Green Beans Almondine

Choice of One:

Roasted Quartered Chicken with Honey Lemon Dijon, Barbecue or Lemon Pepper Basil Sauce Served with Long Grain Rice Pilaf or Parsley New Potatoes
Braised Beef Barolo with Plum Tomatoes and Fresh Basil Served with Hot Buttered Egg Noodles
Roast Pork Loin with Dijon Mustard Sauce Served with Long Grain Rice Pilaf or Parsley New Potatoes

Sliced Roast Turkey with Stuffing and Gravy
Carved Hickory Smoked Ham with Pineapple and Mashed Potatoes
Chicken Marsala Sautéed with Wild Mushroom and Rice Pilaf
Bayou Chicken Breast: Blackened and Spicy with Cajun Dirty Rice
Chicken Marinara: Italian Classic with Fresh Herbs and Spices Served with Yellow Rice

Grilled Chicken Breast Topped with Fresh Fruit Salsa Served with Cranberry Rice Pilaf
Chicken Parmesan with Italian Mozzarella Served with Oven Roasted Potatoes
Lasagna Bolognese: Classic Northern Italian Lasagna with a Hearty Full-Bodied Meat Ragù Bolognese Sauce

\$14.95/guest

Unless noted otherwise, all meals (except breakfast items) include the following: Side Salad (except with salad entrees), Freshly Baked Rolls and Butter (except with sandwiches), soft drinks and bottled water, Freshly Baked Chewy Double Chocolate Fudge Brownie, disposableware, ice & cups.

Minimum of 10 of any one item / Minimum order total of \$120.00

All prices subject to tax, gratuity and \$19.00 minimum delivery.

The Delimaster

Sliced on Platter (minimum 25) or Sandwiches

Choice of Three (less than 20 choose two):

USDA Choice Roast Beef ~ Solid White Tuna Salad ~ Chicken Salad
Oven Roasted Turkey Breast ~ Hickory Smoked Ham ~ Corned Beef
Assorted Imported Italian Meats ~ Lean Pastrami
Grilled Marinated Chicken Breast ~ Vegetable Wraps Available
Served with sliced Cheese, Assortment of Breads, Chilled Leaf Lettuce, Sliced Tomatoes, Assorted Soft Drinks, Disposableware and Appropriate Condiments.

Choice of Two:

Caesar Salad with Crisp CROUTONS
Pasta Primavera: Fresh Medley of Vegetables and Penne Pasta Tossed in a Light Creamy Italian Dressing
Fresh Garden Salad to Include Chilled Leaf Lettuce, Cucumbers, Onions, Tomatoes and Mushrooms Served with Ranch Dressing
Potato Salad: We use only Small Red Potatoes and Leave the Skin on so You Know it's Fresh!

Assorted Cut Fruit Salad
Cole Slaw: Fresh, Crispy and Sweet
Mediterranean Salad: Vine Ripened Tomatoes, Chopped Onions, Green Peppers, Cucumbers, Mushrooms, Black Olives and Crumbled Feta Cheese Tossed with Basil, Oregano, Extra Virgin Olive Oil and Balsamic Vinegar

\$10.95/guest

Boar's Head Gourmet Sandwiches

Made with the finest quality meats from Boar's Head. Fresh vegetables, freshly baked breads and select seasonings prepared by our chef are combined to create a sandwich which can truly be called gourmet!

Southwestern Roast Turkey Breast with Sliced Tomato, Spicy Sprouts and Orange Chipotle Mayonnaise on Hearty Multi-Grain Bread

Muffuletta: Spicy Ham, Salami and Fontina Cheese with Olive Tapenade and Arugula on Roasted Pepper Focaccia

Nicoise Tuna Sandwich - Pan Bagnat: Oil Packed Tuna, Anchovies, Sliced Tomato, Sliced Hard Boiled Egg, Scallions, Sliced Radish, Nicoise Olives, Red Onion and Green Leaf Lettuce on Freshly Baked French Bread with a Simple Lemon and Olive Oil Vinaigrette

Roast Beef, Roasted Red Onion with Mixed Greens and Lemon-Basil Mayonnaise on Ciabatta

For the Vegetarian: Roasted Vegetable in Oat Pita with Smoked Gouda (or not), Arugula and Roasted Garlic Tahini

\$12.95/guest

Box Lunches

In 3 Compartment Clear Containers

Assortment of Sandwiches to Include Oven Roasted Turkey Breast, Ham with Cheese, Solid White Tuna Salad and USDA Choice Roast Beef with Lettuce and Tomato
Chips and Assorted Cut Fruit

\$9.95/guest

The Side Kicks

Potato Salad: Small Red Potatoes
Texas Corn Bread
Corn-on-the-Cob
Dutch Apple Pie
Grilled Garlic Bread
Fresh Brewed Iced Tea
Soft Drinks

\$1.75/guest
\$1.50/guest
\$1.50/guest
\$3.00/guest
\$1.50/guest
\$1.50/guest
\$1.50/guest

Farm Fresh Entrée Salads

Chicken Caesar Salad: Romaine Lettuce, Parmesan Cheese, Crunchy CROUTONS and our Special Caesar Dressing Topped with Grilled Marinated Chicken Breast

The Big Chef: Imported Ham, Oven Roasted Turkey, Imported Swiss, Sharp Cheddar, Tomatoes, Black Olives, Hard Boiled Egg on Garden Salad with Choice of Dressing

Islander: Garden Greens and Romaine Laced with Pineapple and Coconut Topped with Marinated Grilled Chicken and our Tropical Dressing on the Side

Mariners Green: Freshly Mixed Field Greens Tossed with Balsamic Vinegar, Extra Virgin Olive Oil, Garlic and Freshly Ground Black Pepper with Chunks of Grilled Salmon or Bay Shrimp

\$10.95/guest

Sliced Marinated Choice London Broil Steak is available as a substitution in Salads: \$2.95/per salad

Gourmet Entrée Salads

Made with the freshest salad greens, ground herbs and seasonings, freshly prepared meats, cheeses and fruits...all topped with salad dressings made by our chef. These salads are truly a delightful meal!

Raspberry Pecan Spinach Salad with Grilled Chicken and Cranberry Raspberry Vinaigrette

Pineapple Almond Chicken (Mixed Greens) with Roasted Almond Cacao Vinaigrette

Banana Beef Salad (Green Leaf Lettuce) with Banana Vinaigrette

Curried Beef Feta Cheese Salad (Romaine Lettuce) with Mustard Curry Vinaigrette

Dijon Pork Salad (Fresh Spinach) with Tarragon Dijon Vinaigrette

Lemon Lime Tilapia Salad (Fresh Spinach) with Roasted Pear Champagne Vinaigrette

And for the Vegetarian: Tofu Apple Salad (Romaine Lettuce) with Roasted Apple Walnut Vinaigrette

\$12.95/guest

Flew the Coop and Gone South

Hickory Smoked Barbecue Chicken Leg Quarters: Slow Cooked and Basted with our Original Signature Sauce

Slab Bacon Baked Beans: Our Original Version of Three Varieties of Beans Simmered in a Rich Stock with Brown Sugar and Molasses
Cole Slaw: Fresh, Crispy and Sweet

\$8.95/guest

The Braggin' Wagon - Best BBQ East of the West!

Hickory Smoked Barbecue Chicken Leg Quarters

Down Home Hand Pulled Pork with Smokey Barbecue Sauce

Slab Bacon Baked Beans: Our Original Version of Three Varieties of Beans Simmered in a Rich Stock with Brown Sugar and Molasses

Cole Slaw: Fresh, Crispy and Sweet

\$10.95/guest

The Classic Swine-n-Dine Barbecue

Finger Lickin' Bone Stickin' Barbecued Ribs: Hand Trimmed then Smoked to a Juicy Perfection and Basted with our Chef's Own Horn Honkin' Barbecue Sauce

Hickory Smoked Barbecued Chicken Leg Quarters

Slab Bacon Baked Beans: Our Original Version of Three Varieties of Beans Simmered in a Rich Stock with Brown Sugar and Molasses

Cole Slaw: Fresh, Crispy and Sweet

\$11.95/guest