



Congratulations on your engagement! Thank you for considering the exclusive catering offered by Bon Appétit at the Modern Art Museum of Fort Worth. We will do everything possible to ensure the freshest ingredients, the finest preparation, and the most striking presentation for your wedding reception. Our company philosophy emphasizes exceptional quality, and our entrepreneurial spirit allows our employees to use their talents and capabilities to fully ensure your satisfaction.

To do this, we employ Chefs who demonstrate creativity and a passion for fine food. Therefore, we are able to offer fully customized menus, in addition to the packages in this guide, featuring made-from-scratch selections of the freshest ingredients.

For questions regarding these wedding reception dinners and your menu planning, please call our Catering Department at (817) 840-2175.

We know you will be impressed with our style, our service and our food! We look forward to helping you plan the wedding reception you have always dreamed of!

Bon Appétit!

Passed Hors d'oeuvres

Select up to four items passed for one hour. Minimum of 25 guests.

Standard Hors d'oeuvres

La Cocina Cheese with Grilled Chicken Quesadilla

Smoked Chicken, Brie and Mango Quesadillas

Gazpacho Cucumber Cups

Moroccan Chicken Bites with Spicy Harissa Sauce

Drunken Goat Cheese on Raisin Pecan Crostini with Fig Jam

Indian Vegetable Samosa with Coriander Chutney

Candied Bacon with Texas Goat Cheese Mousse

Tomatillo Pork Tostadas with Cotija Cheese and Pico de Gallo

Warm Dates Stuffed with Goat Cheese and Pistachio

BLT Cups – Cherry Tomatoes Stuffed with Apple Wood Smoked Bacon and Basil Aioli

Yukon Potato and Bacon Salad Bite served on Asian Spoon

Spicy Beef Flauta with Avocado Cream

Parmesan Lavosh Cracker with Roasted Red Pepper Hummus and Herb Gremolata

Chorizo and Potato Empanadas

Pappadam Cracker with Masala Chick Pea Puree and Coriander

Andouille Sausage and Sharp Cheddar in Puff Pastry

Spinach Feta Stuffed Mushrooms

Pork Carnita with Chipotle Cheddar Quesadilla

Artichoke Boursin Bites

Chorizo and Manchego Stuffed Mushrooms

Twice Baked Truffled Potato Bites

Italian Sausage and Smoked Mozzarella Stuffed Mushrooms

Bruschetta Caprese – Fresh Mozzarella, Basil, Tomato

Eggplant Caviar with Feta on Toasted Pita Bread

Premium Passed Hors d'oeuvres

Caramelized Onion Tart with Oven Roasted Tomatoes, Kalamata Olives, and Pine Nuts

Truffled Pomme Frites with Gorgonzola Fondue

Wild Mushroom and Herbed TX Goat Cheese Quesadilla

Risotto Cakes with Smoked Mozzarella Stuffing and Marinara Dipping Sauce

Smoked Salmon Mousse with Pickled Cucumber Relish on a Dill Crostini

Duck Spring Rolls with Tropical Fruit Salsa

Moroccan Lamb Phyllo Cigars

Truffled Tuna Tartar with Shiitakes on Wonton Chip with Wasabi Cream

Lobster and Shrimp Cakes with Saffron Aioli

Mini Sammie of Shaved Berkshire Pork Loin and Texas Honey Mustard

Blue Corn Crusted Shrimp with Jalapeno Margarita Dipping Sauce

Truffled Whipped Brie with Caviar on Rye Crisp

Grilled Ribeye and Salt Roasted Potato Bite with Horseradish Cream

Spicy Crab Stuffed Mushrooms

Lump Crab Cake with Creole Rémoulade

Crispy Coconut Shrimp with Jezebel Sauce

Miniature Beef Wellington

Cajun Seafood Beignets with Caper Rémoulade

Seared Tuna with Chinese Mustard and Black Sesame on Wonton

Applewood Smoked Bacon Wrapped Scallop with Jalapeno Jelly Glaze

Beef Carpaccio Canapé with Arugula Pesto and Grana Cheese

Blackened Shrimp with TX Goat Cheese and Caramelized Onion Quesadilla

Miniature Lamb Burgers with Tzaziki Sauce

Seared Foie Gras on Brioche with Gran Marnier Marmalade

Grilled Shrimp Shooter with Bloody Mary Sauce

Dinner Buffet Menu #1

50 Guest Minimum

Salad Selections

Choose One:

Mixed Greens Salad with Toasted Nuts and Balsamic-Honey Vinaigrette

or

Crisp Mixed Lettuces with Bacon, Petite Tomatoes and Creamy Cucumber Herb Dressing

Pasta Selection

Choose One:

Wild Mushrooms with Madeira Cream Sauce
Olives, Capers and Fire Roasted Tomato Sauce
Creamy Pesto and Sundried Tomatoes

Entrée Selection

Choose One:

Herb Roasted Chicken Breast with Roasted Red Pepper Coulis
Grilled Boneless Chicken Breast with Creamy Artichoke Florentine Sauce
Roasted Pork Loin with Apples and Cippolini Onions
Sliced London Broil with Roasted Mushrooms and Caramelized Onion

Chef's Seasonal Vegetable Selection

Choose One:

Herbed Parmesan Polenta
English Cheddar Mashed Potatoes
Whole Grain and Rice Pilaf
Saffron-Herb Butter Steamed Potatoes

Assorted Rustic Breads and Creamery Butter

Wedding Cake Cutting

Iced Tea and Starbucks® Coffee

Dinner Buffet Menu #2

50 Guest Minimum

Passed Hors d'oeuvres

Choice of Two Standard and One Premium Hors d'oeuvre

Salad Selections

Mixed Greens Salad with Toasted Nuts and Balsamic-Honey Vinaigrette
and

Crisp Mixed Lettuces with Bacon, Petite Tomatoes and Creamy Cucumber Herb Dressing

Entrée Selections

(Choice of Two)

Grilled Boneless Chicken Breast with Creamy Artichoke Florentine Sauce
Modern Chicken Picatta with Capers, Caramelized Onions and Pinot Grigio Butter
Rosemary Roasted Pork Tenderloin with Whole Grain Mustard Cream
Macadamia Crusted Tilapia with Passionfruit Butter
Sautéed Shrimp with Orecchiette, Pancetta, Peas, Pine Nuts and Agridulce Sauce
Pecan Crusted Idaho Trout with Creole Mustard Cream
Sliced London Broil with Roasted Mushrooms and Caramelized Onion
Panang Red Curry Beef with Asian Vegetables

Chef's Seasonal Vegetable Selection

Choose One:

Roasted Potato Trio
Creamy Parmesan Risotto
Buttermilk Mashed Potato
Fragrant Herbed Rice
Cappellini Pasta with Olive Oil and Herbs

Assorted Rustic Breads and Creamery Butter

Wedding Cake Cutting

Iced Tea and Starbucks® Coffee

Dinner Buffet Menu #3

50 Guest Minimum

Passed Hors d'oeuvres

Choice of Two Standard and Two Premium Hors d'oeuvres

Salad Selections

(Choice of Two)

Mixed Greens Salad with Toasted Nuts and Balsamic-Honey Vinaigrette
Crisp Romaine with Parmesan Vinaigrette, Roasted Red Peppers, Croutons and Grana Cheese
Baby Spinach with Poppy Seed Dressing, Sliced Strawberries, Celery Heart and Shaved Red Onions
Mixed Greens with Port Wine Vinaigrette, Candied Walnuts, Bacon and Maytag Blue Cheese

Entrée Selections

(Choice of Two)

Spicy Italian Sausage Stuffed Chicken Breast on Chardonnay Cream
Smoked Ham Braised Greens Stuffed Pasta with Candied Sweet Potato Cream
Crab and Spinach Cannelloni with Champagne Cream Sauce
Prosciutto Wrapped Halibut with Chardonnay-Tomato Butter Sauce
Cajun Seared Redfish with Crawfish-Crystal Butter
Low Country Shrimp and Cheddar Grits with Tabasco-Bacon Pan Sauce
Seared Beef Filet with Truffled Red Wine Demi
Tenderloin Medallions with Shitake-Sake Glaze

Chef's Seasonal Vegetable Selection

Choose One:

Buttermilk Yukon Mashed Potato
Creamy Parmesan Polenta
Whole Grain and Rice Pilaf
Roasted Potato Trio

Assorted Rustic Breads and Creamery Butter

Wedding Cake Cutting

Iced Tea and Starbucks® Coffee