

All-Inclusive Premier Package

(The following package includes property rental, food, beverage and other services outlined below.)

Bonnet House Provides:



- Exclusive use of Bonnet House for ceremony, cocktails, and reception for 5 hours
- Use of the property for photography two hours before ceremony
- Private use of upstairs bridal suite three hours before ceremony
- Personal Bridal Assistant
- Ceremony and Front Door Hostess
- Tram transportation for guests between parking lot and Main House
- Free parking
- Ceremony coordination
- Ceremony chairs
- Ceremony microphone
- Membership for two for one year
- One hour rehearsal the day before the wedding (between the hours for 10 am - 3 pm)
- On site Security
- Two hours for set up and one hour for clean up

CA Catering Provides:



- One hour unlimited passed hors d'oeuvres at cocktail hour
- Two course seated meal
- Napkins and white linen table overlays
- 60 Inch round tables as needed for reception
- Fully decorated buffet tables - choice of theme colors
- Attendants in tuxedo uniform
- Customized menu card for each table
- White wooden folding chairs with padded seats
- China, glassware and silverware
- Freshly baked rolls and butter
- Freshly brewed regular and decaffeinated coffee and hot gourmet tea
- Servers, bartenders, chefs, kitchen staff

Menu

(The following package should be considered a work in progress, consisting of elements that can be changed throughout the planning process until one week prior to the date of the event.)

Four hour beverage service

[Client provides alcohol]

Assorted soft drinks, mineral waters, juices, lemons and limes, ice, cocktail napkins,
[Increase the price by \$20 per person for CA Catering to provide a full liquor bar]

Hors d'oeuvres

House recommendation is to combine butler passed as well as table display hors d'oeuvres
Your choice of five hors d'oeuvres served on fully garnished charger plates.

Chilled selection

Fabulous seasonal fresh fruit artfully displayed: Tropical fruits, melons, and berries

Chef's selection of petit wraps/pinwheels: Vegetable, turkey, roast beef, chicken, and tuna

Mozzarella napoleons: Ripe tomatoes, fresh mozzarella and pesto sauce

Crudités: Fresh or grilled vegetable with artichoke dip or roasted red pepper ranch

Domestic and imported cheese served with fine crackers

Bouchees of filet mignon with sour cream, horseradish mousse and diced red onions

Sesame seared tuna wasabi crème on fried wonton

Portobello mushroom marinated and grilled en croustade with herbed goat cheese

Grilled asparagus with prosciutto

Salmon mousse profiterole

Brie en croute: Baked pastry wrapped brie wheel with fruit compotes

Mediterranean display: Hummus, baba ghanoush, tabouliserved, flatbreads, croustades, and pita

Hot selection

Herb encrusted lamb roulades stuffed with marjoram flowers and herbs

Chicken or beef satay with authentic Thai peanut citrus sauce

Triple cream brie in phyllo cup with mango and raspberry compote

Bacon wrapped maple glazed sea scallop, sun-dried dates and traditional chicken livers

Stuffed mushroom caps with grilled vegetable with roasted red pepper parmesan, or crab stuffing

Caribbean conch fritters with citrus remoulade

Macadamia nut encrusted mahi-mahi with lemon citrus coulis

Beef wellington: Filet mignon and mushroom duxelle wrapped in pastry

Garlic seared scallops with lemongrass on toast points

Prawns wrapped in prosciutto and green onion

Blackened shrimp with pineapple rum butter

Stuffed baby artichoke with king crab and roasted red pepper parmesan

Hot crab and gorgonzola on bouchee

Chicken croquettes with ranch aiol

Salad

[Please select one]

Won ton green leaf tossed salad with cashews and honey ginger vinaigrette

Baby lettuce baby spinach, arugala, and bacon with champagne vinaigrette

Traditional Caesar salad with herb encrusted croutons

Organic field greens with kalamata olives, feta and roast garlic vinaigrette

Butter lettuce with mandarin oranges, red pepper and toasted pine nuts

Spinach salad with sweet red onions, feta cheese, olives and roasted peppers

Hearts of palm, artichokes, bibb lettuce and fresh strawberries with peppercorn citrus vinaigrette

Frisee salad with bacon, shallots and goat cheese phyllo blossom with champagne vinaigrette

Traditional house dressing choices: Peppercorn citrus vinaigrette, green goddess dressing, roasted red pepper ranch, cayenne buttermilk dressing

Entrée

Please select two options for your guests. Guests choose one. [Vegetarian options are available]

Poultry

[Stuffed chicken breast breaded and baked whole or in roulades]

Tuscan - spinach, sun-dried tomato and goat cheese

Chicken kiev - herbed butter

Cordon bleu - ham & cheese

Chicken Provencal - Tomato, onion, green olive and mushroom

Chicken picatta - capers and white wine sauce

Chicken marsala - mushroom and marsala wine sauce

Chicken franchise - white wine herbs lemon and cracked pepper

Chicken wellington

Chicken parmigiana

Fish

Sun-dried tomato Chilean salmon

Pistachio crusted pan seared salmon

Broiled salmon steak

Pan fried grouper with tomato beurre blanc

Native red snapper meuniere

Red snapper calypso

Plantain crusted mahi-mahi with key lime beurre blanc

Baked fresh flounder cardinale with white wine and cheese sauce with peas and prosciutto

Beef

Top round of beef

London broil

Churrasco steak

Corned beef brisket

Cantonese pepper steak

With choice of: Crispy onions, cabernet peppercorn sauce, gorgonzola crust, truffle port wine sauce, pommery burgundy demi- glaze, Bordeaux sauce, merlot reduction, horseradish mousse, mushroom cap sauce, chiptole demi-glaze or chimichurri sauce

Side dishes

[Please select two]

Mushroom ravioli with marjoram cream sauce

A blanket of golden russet potatoes au gratin or scalloped

Horseradish-beet mashed potato

Sweet potato soufflé

Penne with sun-dried tomato, garlic, spinach, and goat cheese

Louisiana wild rice with sun-dried cherries, fresh tarragon and pecans

Risotto with toasted pine nuts and porcini mushrooms

Asparagus with sun-dried tomato hollandaise

Steamed broccoli and carrots in squash ring

Potato gnocchi

Freshly brewed coffees and gourmet tea selection

Freshly baked rolls and butter

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\$130 Per Person (151-200 guests)

\$140 Per Person (101-150 guests)

\$150 Per Person (81-100 guests)

\$160 Per Person (61-80 guests)

\$175 Per Person (41-60 guests)

\$180 Per Person (30-40 guests)

Fees in addition to per person charge:

6% State tax will be added to the final bill

CA Catering

20 % Service Charge

3% Credit Card Fee (Only if paying by credit card)

Bonnet House Fees:

\$1,000 Refundable Damage Deposit

Renter's Insurance

\$1,500 Tent and Floor Fee (Mandatory from January through April)