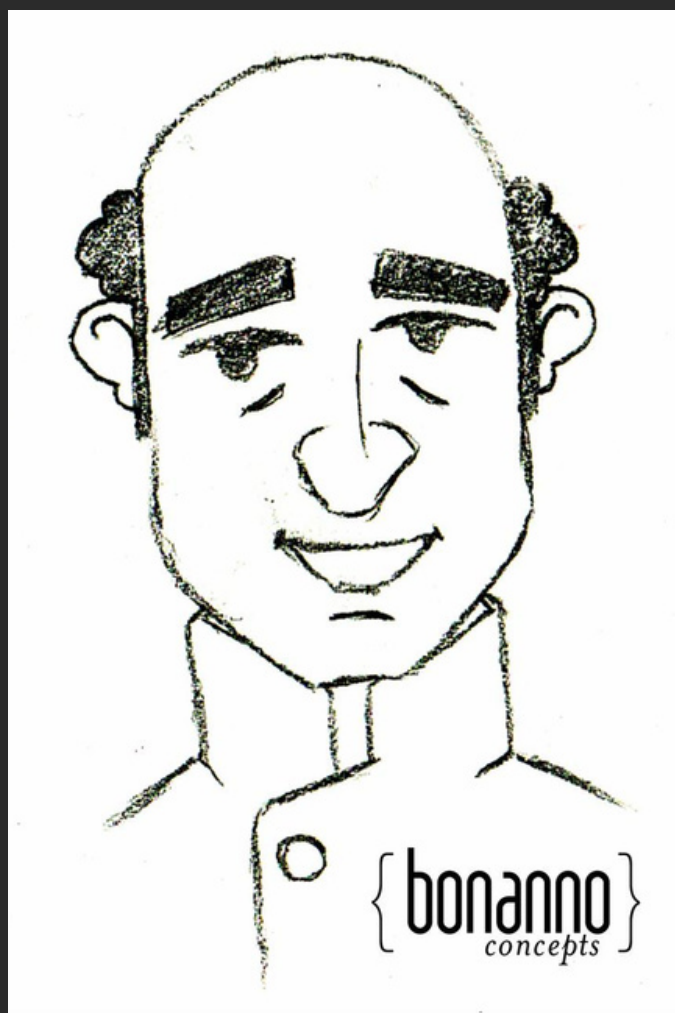




CHEF FRANK BONANNO  
PRESENTS  
BC CATERING



WWW.BONANNOCONCEPTS.COM



Denver's premiere catering brought to you by Chef and Restaurateur Frank Bonanno and the Bonanno Concepts restaurants.

From an intimate in-home dinner to large scale events, BC Catering proudly delivers the outstanding service and delicious food you experience in our restaurants directly to you!



{bonanno}  
concepts

Mizuna

LUCA

STERIA  
MARCO

Vesper Lounge

salt & grinder

75

SALITA

El Rancho  
COLORADO

# CATERING STYLES



## Drop & Go

When you want delicious chef prepared food and ***don't need our staff and equipment***, we are happy to provide a proposal for Drop and Go events. Drop and Go orders are delivered in foil pans for easy clean up and disposal after your event. If you need us to provide disposable plate ware, forks, knives, and napkins, as well as chaffing dishes and sternos heaters to keep your food hot and ready through service, we are happy to include that in your proposal. We can customize any menu to your needs and likes.

\$15 Delivery Fee for Denver Metro area (additional charge for other locations)

## Setup & Go

When you want delicious chef prepared food and ***would like to use our equipment*** and have us set it up for you, we are happy to provide a proposal for us to Set-up and Go events. Set-up and Go orders are perfect for if you need us to provide disposable plate ware, forks, knives, and napkins, as well as chaffing dishes and sternos heaters to keep your food hot and ready through service, we are happy to include that in your proposal.

We can customize any menu to your needs and likes.

\$15 Delivery Fee for Denver Metro area (additional charge for other locations)  
and a 5% Setup Fee

## Full Service Catering

Full Service Catering is perfect for everything from weddings to corporate events. Working with BC Catering ensures it will be a stress free and affordable event that leaves guests with a memorable spread equipped to satisfy every palate.

Whether you are looking for a refined or casual menu, our array of options will work collectively with any theme or style and will make for a memorable and delectable occasion.

We are here to make your preparations an easy process that works within your budget to offer the event of your dreams.

\$24/hour per server/bartender





## CHILLED HORS D'OEUVRES

*each item requires a minimum of two dozen*



### CLASSIC BEEF TARTARE

**\$50/dozen**

hand chopped beef, truffle aioli,  
crostini

### TUNA POKE

**\$48/dozen**

black and white sesame seeds,  
soy, rice

### CAPRESE CROSTINI

**\$20/dozen**

mozzarella, tomato, basil (veg)

### POKE BITES

**\$48 / dozen**

spicy tuna or unagi salmon

### MARINATED SHRIMP

**\$48/dozen**

fennel salad

### CHILLED PRAWNS

**\$42/dozen**

traditional cocktail sauce (gf, df)

### RICOTTA CROSTINI

**\$20/dozen**

honey drizzle, pine nuts (veg)

### PROSCIUTTO WRAPPED MELON

**\$30/dozen**

balsamic drizzle (gf)

### CUCUMBER HUMMUS BITES

**\$24/dozen**

cucumber, hummus, herbs (gf)

### BRUSCHETTA

**\$38/dozen**

tomato, parmesan, basil, crostini

### HAMACHI

**\$52/dozen**

meyer lemon, truffle oil,  
pickled radish, furikake

### ANTIPASTI SKEWER

**\$54/dozen**

marinated artichoke heart,  
cherry tomato, mozzarella,  
Genoa salami (gf)



## WARM HORS D'OEUVRES

*each item requires a minimum of two dozen*



### ARANCINI

**\$24/dozen**

Italian rice ball stuffed with our  
cheese, herb, garlic blend

### MINI MEATBALLS

**\$36/dozen**

veal & pork meatball,  
caramelized onion, tomato sugo

### CRISPY PORK DUMPLINGS

**\$36/dozen**

gochujang butter

### MUSHROOM & TRUFFLE CROSTINI

**\$48/dozen**

assorted marinated mushrooms  
(VEG)

### VEGETABLE EGG ROLL

**\$42/dozen**

mustard soy sauce (VEG)

### CHICKEN WINGS

**\$24/dozen**

sweet or spicy

### VEGETABLE CAKE

**\$36/dozen**

greek yogurt dip (VEG)

### LUMP CRAB CAKE BITE

**\$60/dozen**

remoulade and parsley

### FALAFEL

**\$36/dozen**

tzatziki, fattoush (VEG)

### SHRIMP SHUMAI

**\$36/dozen**

ponzu dipping sauce

### FRENCH DIP

**\$36/dozen**

thinly sliced slow roasted beef,  
mayo, toasted hoagie, au jus

### STUFFED MUSHROOMS

**\$22/dozen**

parmesan, mozzarella,  
fresh herbs, garlic (GF)

### SLIDERS

shaved lamb - tzatziki, feta, fattoush \$36/dozen  
pulled chicken - honey garlic sauce \$36/dozen  
burger - cheddar, pickle harissa ailo \$36/dozen



## RECEPTION PLATTERS

*25 portions per order*



### CHEF'S SELECTION OF SALUMI & FORMAGGI

**\$125/ board**

three meats and three cheeses, seeded sourdough bread, seasonal berry mostarda, house marinated olives, Marcona almonds (gf without bread)

### FRESH VEGETABLE CRUDITE

**\$80.00 / platter**

celery, carrots, cauliflower, tomatoes, ranch dressing, hummus (veg, gf)

### SPINACH AND ARTICHOKE DIP

**\$75.00 / platter**

**seeded sourdough bread, garlic**

### SEASONAL FRUIT

**\$100.00 / platter**

berries, melons, grapes, pineapple, honey yogurt dip

### PASTA TRAY

**\$175**

choose two pastas: bolognese, wild mushroom creme, spicy tomato

### STREET TACO BAR

**\$150**

choose two: chicken, fajita veggies, pulled pork, steak  
includes: rice, black beans, corn tortillas

**ADD CHIPS + GUACAMOLE \$60**

### SALAD BOWL

**\$100**

choose one:

caesar - romaine, croutons, parmesan, caesar dressing  
superfood - kale, spinach, edamame, beets, blueberries, beans, cranberries, sunflower seeds, quinoa, lemon ginger vinaigrette  
greek - romaine, cucumber, tomato, red onion, olives, artichoke, feta, red wine vinaigrette



## FAMILY STYLE ITALIAN INSPIRED MEAL

\$58 per person

*Served with Seeded Sourdough Bread*

### **SALADS**

**(please choose one)**

#### **BRUSSELS SPROUT CAESAR**

gnocco fritto, parmesan,  
creamy caesar dressing (veg)

#### **ITALIAN**

mixed greens, salami, pine nuts,  
gorgonzola, red wine vinaigrette (gf)

#### **ARUGULA**

parmesan, lemon vinaigrette (veg, gf)

### **SIDES**

**(please choose two)**

#### **CHEF'S ROASTED VEGETABLES**

seasonal (veg, gf)

#### **PARMESAN POLENTA**

creamy polenta (gf)

#### **PASTA POMODORO**

san marzano tomato, house ricotta,  
basil oil (veg)

### **ENTREES**

**(please choose two)**

#### **VEAL MEATBALLS**

tomato sugo

#### **CHICKEN PARMESAN**

burrata stuffed, house marinara

#### **RADIATORE BOLOGNESE**

house bolognese,  
san marzano tomato, parmesan

#### **WILD MUSHROOM FUSILLI**

truffle crema, parmesan (veg)

#### **BAKED EGGPLANT**

breaded eggplant, marinara,  
mozzarella

#### **GRILLED SALMON (+\$2 sup fee)**

### Additions

Salad + \$5 / person

Main + \$12 / person

Side + \$7 / person





## MIZUNA PLATED DINNER

\$100 per person

menu sets change seasonally

*Served with Gerry's Rolls*

### **SALADS** (please choose one)

#### **FALL SALAD**

dried cranberries, feta, praline,  
crispy squash , apple cider vinaigrette

#### **LITTLE GEM**

crunchy romaine heads with  
tangy garlic parmesan dressing

#### **ROASTED BEET SALAD**

arugula, goat cheese, crushed  
pistachio, honey-dijon vinaigrette

### **ENTREES** (please choose two)

#### **BEEF WELLINGTON**

prosciutto, mushroom duxelle,  
risotto, cherry tomato,  
spicy carrot puree, pumpkin demi

#### **BLACKENED SALMON**

chili glazed broccolini,  
mashed sweet potato,  
cherry demi glace

#### **HUDSON VALLEY DUCK**

green bean almondine, radicchio,  
port wine apple butter

#### **ROASTED LAMB & PORT TRUFFLE JUS**

sage whipped potato,  
spiced tri-color carrots

#### **BRAISED BEEF SHORT RIBS**

red wine demi, green bean almondine,  
whipped potato

#### **RED SNAPPER**

white wine sauce, rice,  
brown butter green beans







## DESSERTS



### CHEESECAKE BITES

**\$36 / dozen**

brown butter graham cracker crust, cinnamon,  
fresh fig

### DONUTS

**\$36 / dozen**

cinnamon or glazed

### BUTTERSCOTCH BREAD PUDDING

**\$24 / dozen**

house whipped cream

### TARTLET

**\$36 / dozen**

pumpkin, cranberry, white chocolate ganache

### PANNA COTTA

**\$46 / dozen**

coffee, maple whipped cream  
(gf)

### CANNOLI

**\$42 / dozen**

hazelnut cream, chocolate dipped shell,  
crushed hazelnut brittle

### COOKIES

**\$30 / dozen**

chocolate chip, oatmeal raisin, or shortbread

### TIRAMISU

**\$60 / dozen**

mascarpone, cocoa, coffee syrup

\*flavors change seasonally



# Boxed Lunches

Priced Per Box \$18

---

Includes a bag of kettle chips  
Sandwiches include a deli pickle spear  
Choose up to 3 Types

## Sandwiches

### RARE BEAST

roasted beef, lettuce, tomato & mayo on a grinder roll

### THE VEGGIE

grinder, avocado, cucumber, sprouts, sun-dried tomato, red peppers, arugula & red pepper hummus spread

### THE FRANKIE

prosciutto, coppa, ham, burrata, arugula, tomato, red wine vinaigrette, grinder roll

### TUSCAN

mozzarella, pesto, red onion, roasted red peppers, tomato, arugula, red wine vinaigrette, grinder roll (v)

### TURKEY

american cheese, lettuce, tomato, mayo, grinder roll

### YARD BIRD

turkey, swiss, sprouts, arugula, tomato, pesto, grinder roll

## Salads

Add Chicken +7 per person

Add Salmon +7 per person

### CHOPPED

romaine, bleu cheese, hard cooked egg, bacon, tomato, red onion, avocado, creamy bleu dressing (gf)

### CLASSIC CAESAR

romaine, parmesan, buttered croutons, caesar dressing (v)

### HOUSE

greens, cherry tomato, pine nuts, cucumbers, feta, red wine vinaigrette (gf)

## SIDES

---

Additional \$4 to upgrade your side

s&g potato salad (v, gf)

orzo & arugula (v)

coleslaw (v, gf)

cucumber salad (v, gf)

macaroni salad (v)



# Platters & Sides

## ..... Platters .....

**SMALL \$80 (SERVES 6-8)**

**LARGE \$120 (SERVES 10-12)**

Includes deli pickle spears

Choose two sandwiches

## ..... Salads .....

**SMALL \$45 (SERVES 6-8)**

**LARGE \$65 (SERVES 10-12)**

ADD CHICKEN + \$18

ADD SALMON +\$18

## ..... Sides .....

**SMALL \$30 (SERVES 6-8)**

**LARGE \$45 (SERVES 10-12)**

BAGS OF KETTLE CHIPS

\$4 PER BAG

# Sandwiches

RARE BEAST roasted beef, lettuce, tomato & mayo on a grinder roll

THE VEGGIE grinder, avocado, cucumber, sprouts, sun-dried tomato, red peppers, arugula & red pepper hummus spread

THE FRANKIE prosciutto, coppa, ham, burrata, arugula, tomato, red wine vinaigrette, grinder roll

TUSCAN mozzarella, pesto, red onion, roasted red peppers, tomato, arugula, red wine vinaigrette, grinder roll (v)

TURKEY american cheese, lettuce, tomato, mayo, grinder roll

YARD BIRD turkey, swiss, sprouts, arugula, tomato, pesto, grinder roll

# Salads

CHOPPED romaine, bleu cheese, hard cooked egg, bacon, tomato, red onion, avocado, creamy bleu dressing (gf)

CLASSIC CAESAR romaine, parmesan, buttered croutons, caesar dressing (v)

HOUSE greens, cherry tomato, pine nuts, cucumbers, feta, red wine vinaigrette (gf)

# Sides

orzo & arugula (v)

s&g potato salad (v, gf)

coleslaw (v,gf)

cucumber salad (v, gf)

macaroni salad (v)





## FINE PRINT

### BOOKING

a signed contract and credit card authorization form must be provided no later than one week prior to your event. BC Catering cannot hold a calendar date without a signed contract and credit card authorization.

### DEPOSIT

**Deposit (due with signed contract)**  
50% of the estimated event cost

### FINAL PAYMENT

Remaining balance of is due at the conclusion of the event

### FINAL GUEST COUNT & MENU

a final guest count and menu must be received and approved at least one week prior to the event date. any changes to the menu and/or guest count within one week of the event may result in additional fees and cannot be guaranteed. with advanced notice, BC Catering can accommodate allergies and dietary restrictions. please coordinate these details with your event coordinator.

### CANCELATION POLICY

cancellation requests must be provided in writing to the event coordinator.

**January - November:** less than one week prior to the event = 100% of the estimated event cost

**December:** less than 30 days prior to the event = 100% of the estimated event cost. Between 30-60 days prior to the event = 75% of the estimated event cost

### ADDITIONAL FEES

all food and beverage is subject to the following charges: 22% Creating Happy People Fee (Skip the Tip, this is Equitable pay for all employees), 4% administrative fee and 8% sales tax.