



CHEF FRANK BONANNO PRESENTS:

THE BONANNO CONCEPTS TAKE PRIDE IN



CREATING HAPPY PEOPLE



WWW.BONANNOCONCEPTS.COM





**Denver's premiere catering brought to you by Chef and Restaurateurs Frank & Jacqueline Bonanno and the entire Bonanno Concepts Family.**

**From lunch to brunch to large scale events and fine-dining dinners, BC Catering proudly offers the same outstanding service and delicious food you experience in our restaurants, to you.**



*Love, Frank*



# INSTRUCTIONS

## 1: Provide Preliminary Information



*We begin this process by creating a customized catering proposal based on the details you provide. This proposal serves as a starting point, and from there, we can make adjustments as needed to align with your vision and budget.*

- **Date of Event**
- **Occasion of Event** (*e.g., wedding, corporate gathering, birthday celebration, etc.*)
- **Your Venue** (*is there a kitchen on-site?*)
- **Estimated Guest Count**
- **Style of Event** (*Standing reception, seated dinner or combination of both*)
- **Event Timeline** (*Include start & end times, as well as key moments such as speeches or scheduled cocktail hours*)
- **All-Inclusive Per Person Budget** (*Including taxes, gratuity and additional fees*)
- **Food Menu Structure** (*Choose one or multiple from the following options*):
  - Reception-Style (*stationary and passed appetizers only*)
  - Buffet Style
  - Family-Style (*not recommended for outdoor venues*)
  - Plated Dinner
- **Beverage Package Interest (See page 5 for options)**

**If you are not already in touch with a BC Catering coordinator,  
please send all inquiries and Event information to  
[catering@bonannoconcepts.com](mailto:catering@bonannoconcepts.com)**

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# C O N T I N U E D

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## 2: Additional Considerations



*As we begin to work on your proposal, please review the remainder of this packet. Here are some guiding questions to consider along the way:*

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- Would you like us to include table linens, florals or other accessories in your proposal?
  - What are some menu items you would like included in your proposal?
  - Would you like us to include glassware, flatware and plate options in your proposal - if not, we will assume to include premium disposables
  - If you do not need full service catering (see page 5) please let us know which of the other two options you prefer
  - Is there any additional information you would like us to know about your event?
  - Do any of your guests have any allergies or dietary restrictions we should be aware of?
  - Do you have any special requests that may not be available in our offerings?
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## 3: Review & Finalize



*Once we receive any additional information and complete your proposal, it will be sent to you to review*

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After you review the initial proposal, let us know if you would like any changes made! - Upon your approval we can proceed with the booking process.

To secure your booking we require a signed contract and a deposit of 50% of the estimated grand total.

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# 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 plateware, 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.

## Setup & Go



When you want delicious, chef prepared food and would like to use our equipment, we are able to offer our services to set-up the equipment, display the food, and leave the rest to you! This option is perfect for when you need us to provide disposable plateware, cutlery, and napkins, as well as chaffing dishes and Sternos heaters to keep your food hot and ready through out your event.

## Full Service



Full Service Catering is perfect for everything from weddings to corporate events. Working with BC Catering ensures it will be a stress free 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 cohesively 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.

# »»————«« B E V E R A G E S ————««

*Below are guiding beverage package outlines, but we are happy to accommodate other requests within reason. Pricing varies based on needs, venue and guest count. Once you provide us with beverage information, we will include all estimated costs in your proposal.*

*Details outlined in the proposal are subject to change pending need on the day of the event.*

## **Soft Drinks Only**

*sparkling water, cola, diet cola,  
lemon-lime soda, a water tower  
& ice for beverages*

## **Beer, Wine & Soft Drinks**

*choose the types and quantities of beer and wine you would like served (i.e one kind of IPA, one kind of lager, one pinot noir and one chardonnay etc.)*

## **Beer, Wine, Soft Drinks & Basic Cocktails**

*specify which basic cocktails you would like to see served at your event and we will purchase accordingly (i.e tequila soda, rum and coke, whiskey soda, vodka cranberry etc.)*

## **Full-Service Mixology**

*specify which cocktails you would like to see served (i.e old fashioned, margarita, martini, whiskey sour, etc.) and we will provide the liquor, garnishes, mixers and experienced mixologists to fit the needs of your event*

## **Bartenders and/or Supplies Only**

*If you are planning on purchasing the alcohol for your event, we are happy to provide the bartenders, soft drinks and/or any other beverage supplies you may need. Just let us know what you would like included in your proposal.*

## **Add Ons**

- Custom Cocktails
- Champagne Toast
- Lemonade & Iced Tea
- Coffee Station
- Hot Chocolate Station

**Please note that if you would like BC Catering to provide alcoholic beverages, the host will be responsible for any leftover alcohol. If you would like us to take the alcohol with us at the end of your event and deliver it to you at a later date please let your BC Catering Coordinator know.**

# HORS D'OEUVRES & APPETIZERS

PRICED PER DOZEN

## - WARMED -

### LUMP CRAB CAKE BITES

*remoulade & parsley*

**60**

### MINI MEATBALLS

*veal & pork meatball, caramelized onion,  
tomato sugo*

**48**

### CHICKEN WINGS

*sweet or spicy*

**48**

### STUFFED MUSHROOMS

*parmesan, mozzarella, fresh herbs, garlic | GF*

**36**

### ARANCINI

*Italian rice ball stuffed with our  
cheese, herbs, garlic blend*

**36**

### FALAFEL

*tzatziki, fattoush | VEG*

**36**

### DUMPLINGS

*crispy pork, gochujang butter and/or  
mascarpone & mushroom, togarashi | VEG*

**48**

### YAKITORI (KEBABS)

*red bird chicken and/or  
herb marinated tofu | VEG*

**48**

## - CHILLED -

### CLASSIC BEEF TARTARE

*beef, truffle aioli, on a housemade crostini*

**60**

### ANTIPASTI SKEWER

*artichoke heart, cherry tomato,  
mozzarella & genoa salami | GF | VEG*

**60**

### SHRIMP COCKTAIL

*housemade cocktail sauce | GF*

**48**

### BRUSCHETTA

*tomato, parmesan, basil  
on a housemade crostini | VEG*

**48**

### RICOTTA CROSTINI

*honey drizzle, pine nuts | VEG*

**36**

### MUSHROOM & TRUFFLE CROSTINI

*assorted marinated mushrooms | VEG*

**48**

### WHIPPED TOFU

*green chili crunch, togarashi gnoccho frito | VEG*

**36**

### PROSCIUTTO WRAPPED MELON

*balsamic drizzle | GF*

**36**

### CUCUMBER HUMMUS BITES

*cucumber, hummus & herbs | VEG | GF*

**36**

*All items can be passed or stationary - Every item requires a minimum of two dozen*



## RECEPTION PLATTERS

25 PORTIONS PER ORDER

<b>CHEF'S SELECTION OF SALUMI &amp; FORMAGGI</b> <i>three meats and three cheeses, seeded sourdough bread, seasonal berry mostarda, house marinated olives, marcona almonds</i>	<b>150</b>
<b>SHRIMP COCKTAIL</b> <i>housemade cocktail sauce</i>	<b>150</b>
<b>SEASONAL FRUIT PLATTER</b> <i>berries, melons, grapes, pineapple, honey yogurt dip</i>	<b>100</b>
<b>PITA DIP TRIO</b> <i>sourdough bread, garlic and three seasonal dips for your guests to enjoy</i>	<b>100</b>
<b>FRESH VEGETABLE CRUDITE</b> <i>celery, carrots, cauliflower, tomatoes, ranch dressing, hummus</i>	<b>80</b>
<b>SLIDERS</b> <i>choice of one or variety of all three</i> <i>gyro- tzatziki, feta, fattoush</i> <i>pulled chicken- honey garlic sauce</i> <i>burger- cheddar, pickle harissa aioli</i>	<b>125</b>
<b>SALAD BOWL</b> <i>choose one:</i> <i>caesar- romaine, croutons, parmesan, caesar dressing</i> <i>arugula- heirloom tomato, fresh orange, parmesan crisp, orange basil vinaigrette</i> <i>greek- romaine, cucumber, tomato, red onion, olives, artichoke, feta, red wine vinaigrette</i>	<b>100</b>
<b>SANDWICHES</b> <i>choice of one or variety of all three</i> <i>tuscan- fresh mozzarella, roasted red pepper, basil pesto, pickled red onion, arugula, tomato, balsamic vinegar</i> <i>the classic- salami, pepperoni, mortadella, mozzarella, lettuce, tomato, pepperoncini, red wine vinaigrette</i> <i>turkey pancetta- crispy pancetta, smoked turkey, fontina, tomato, garlic aioli</i>	<b>150</b>



>>> ————— <<< **ENTREES** >>> ————— <<<  
 25 PORTIONS PER ORDER

<p><b>BRAISED SHORT RIB</b> 4 5 0  <i>braised for 24 hours   GF</i></p>	<p><b>LOBSTER MAC &amp; CHEESE</b> 8 0 0  <i>butter poached Maine lobster &amp; mascarpone</i></p>
<p><b>ROASTED PORK SHOULDER</b> 3 2 5  <i>marinated &amp; roasted for 24 hours   GF</i></p>	<p><b>CHICKEN PARMESAN</b> 5 0 0  <i>breaded chicken breast, marinara, mozzarella</i></p>
<p><b>RADIATORE BOLOGNESE</b> 2 5 0  <i>house bolognese, san marzano tomato, parmesan</i></p>	<p><b>EGGPLANT PARMESAN</b> 4 0 0  <i>breaded eggplant, marinara, mozzarella   VEG</i></p>
<p><b>PASTA POMODORO</b> 2 0 0  <i>san marzano tomato, house ricotta, basil oil sausage or house meatballs +100</i></p>	<p><b>SALMON</b> 3 5 0  <i>seasonal spices   GF</i></p>
<p><b>WILD MUSHROOM FUSILLI</b> 2 2 5  <i>cream, parmesan, truffle oil   VEG</i></p>	<p><b>VEGAN BOWL</b> 2 5 0  <i>herbed farro, spinach, mushrooms, roasted garlic   VEG</i></p>

*\*all pasta dishes can be made gluten free upon request for an additional 50*  
*\*all pasta dishes are available in 1/2 pans*

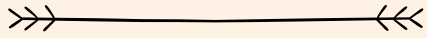
>>> ————— <<< **SIDES** >>> ————— <<<  
 VEG | GF

<p><b>RISOTTO</b> 8 5  <i>herbed risotto</i></p>	<p><b>POTATOES</b> 7 5  <i>roasted marble potatoes</i></p>
<p><b>FARRO</b> 7 5  <i>prepared with vegetable stock</i></p>	<p><b>CHEF'S VEGETABLES</b> 6 5  <i>seasonal &amp; roasted</i></p>
<p><b>PARMESAN POLENTA</b> 6 5  <i>creamy polenta</i></p>	

*Entree menu options and prices pertain to buffet-style events and are subject to change if the event requires a plated or family-style meal.*

# DESSERT

PRICED PER DOZEN



<b>TIRAMISU</b> <i>marscapone, cocoa, coffee syrup</i>	<b>60</b>
<b>PANNA COTTA</b> <i>vanilla, seasonal fruit   GF</i>	<b>48</b>
<b>NUTELLA FILLED BOMBOLINIS</b> <i>italian doughnut with hazelnut &amp; chocolate filling</i>	<b>36</b>
<b>CHEESECAKE BITES</b> <i>assorted flavors</i>	<b>36</b>
<b>BREAD PUDDING</b> <i>butterscotch, house whipped cream</i>	<b>36</b>
<b>TARTLET</b> <i>seasonal fruit tartlet</i>	<b>36</b>
<b>CANNOLI</b> <i>chocolate dipped, hazelnut cream, crushed hazelnut brittle</i>	<b>36</b>
<b>COOKIES</b> <i>chocolate chip, oatmeal raisin, shortbread or an assortment of all three</i>	<b>36</b>
<b>CAKES</b>	
<i>6x6 circle</i>	<b>200</b>
<i>sheet cake</i>	<b>250</b>
<i>two tier circle</i>	<b>500</b>





»»» ————— ««« **F I N E P R I N T** ««« ————— »»»

**BOOKING**

To secure our services for your event, a **signed contract** along with a **credit card authorization form** is required. Please note that BC Catering cannot reserve a calendar date unless both the signed contract and credit card authorization are received.

**DEPOSIT**

A deposit of **50% of the estimated event cost** is required by the due date specified by your catering event coordinator. Deposits can be made in multiple payments upon request

**FINAL PAYMENT**

The remaining balance is due at the conclusion of the event. The payment will be processed within **1-3 business days**.

**FINALIZED EVENT DETAILS**

A confirmed guest count must be submitted and approved **at least one week prior to the event date**. Any modifications to the menu, guest count or other previously agreed upon details outlined in the banquet event order that are requested within one week of the event may incur additional charges. Accommodations for unforeseen changes cannot be guaranteed. BC Catering can accommodate for **most** allergies and dietary restrictions with proper notice.

**CANCELLATION POLICY**

**FEBRUARY 1ST - OCTOBER 31ST:**

**100%** of the estimated event cost will be charged to the payment method on file for cancellations received **within 3 days** of the scheduled event.

**50%** of the estimated event cost will be charged to the payment method on file for cancellations received **within 30 days** of the scheduled event.

Cancellations received more **than 30 days** prior to the event will **not be charged**.

**NOVEMBER 1ST - JANUARY 31ST:**

**100%** of the estimated event cost will be charged to the payment method on file for cancellations received **within 30 days** of the event.

**75%** of the estimated event cost will be charged to the payment method on file for cancellations received **31-60 days** prior to the event.

**50%** of the estimated event cost will be charged to the payment method on file for **all cancellations received for events scheduled within the specified dates**.

***Cancellation requests must be provided in writing to the catering event coordinator.***

**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)**, **administrative fee**, a **delivery/set-up fee**, **8% sales tax** and an **alcohol handling fee if applicable**.