

BONNELL'S CATERING

Bonnell's Catering specializes in creating memorable wedding receptions, impressive corporate gatherings, and elegant parties in the Dallas-Fort Worth Metroplex. All of our dishes are created by award-winning and nationally-recognized chef, Jon Bonnell.

Tasting Chef Bonnell's cuisine is an experience found nowhere else. Texas foods are transformed into fine cuisine that is enhanced with regional Creole, Southwestern, and Mexican spices. Chef Bonnell's recipes are authentic and impressive, and will surprise and delight your guests!

Contact us today and allow Bonnell's Catering to take care of your every need, from palate to plate.

Bonnell's is on the preferred catering lists at:

Bass Performance Hall
The Stonegate Mansion
The Cowgirl Museum
The Chandor Gardens
Times Ten Cellars
Fort Worth Masonic Temple
ArtSpace 111



FINE TEXAS CUISINE

4259 Bryant Irvin Road ★ Fort Worth ★ Texas ★ 76109 ★ 817.231.8827 ★ info@bonnellstexas.com

WWW.BONNELLSTEXAS.COM

APPETIZERS

Boursin Stuffed Mushrooms

Texas Bruschetta

*with Goat Cheese, Caramelized Onions,
Fire-Roasted Salsa & Avocado-Pecan
Relish*

Mini Green Chile Cheese Grit Tacos

*with Tequila-Flamed Quail
or Rocky Mountain Elk*

Smoked Salmon Roulades

with Goat Cheese & Fresh Dill

Jumbo Lump Crab Poppers

with Cascabel Lime Aioli

Oysters Texasfeller

*with Hollandaise, Sautéed Spinach &
Tasso Ham*

Jumbo Lump Mini Crabcakes

with Scallion Lime Aioli

Shrimp & Redfish Ceviche

Chile-Crusted Scallops

with Serrano-Lime Butter

Seared Ahi Tuna Nacho

with Sweet Chili Glaze & Avocado

Deviled Quail Eggs

with Caviar

Jalapeno Pickled Shrimp

Bacon-Wrapped Grilled Shrimp

Stuffed with Jalapeno

with Red Chile BBQ Sauce

Smoked Chicken Salad Canapés

White Gazpacho Shooters

Crispy or Grilled Quail Legs

with Buttermilk Sauce

Smoked Beef or Buffalo

Tenderloin Nachos

Shrimp & Crab Salad Canapés

Beef Tenderloin Sliders

with Red Pepper, Arugula and Boursin

Beef Empanadas

Beef Carpaccio

with Truffle Oil & Micro-Arugula

Quail and Shitake Spring Rolls

Smokehouse Burger Slider

with Tobacco Onions

Caviar on Gaufrettes

Smoked Chicken Salad Sliders

with Herbed Mayo

Lamb Chop Lollipops

with Rosemary Dijon

Wild Boar Chops

with Peach BBQ Sauce

Smoked Beef or Buffalo Roulades

with Black Pepper Boursin

Venison Carpaccio

with Peppercorn Dressing & Capers

Duck & Foie Gras Meatballs

Seared Ahi Tuna Sliders

with Tarragon Aioli

Shaved Roast Buffalo Slider

with Horseradish Cream

Tomato & Mozzarella Skewers

Buffalo Style Frog Legs

with Gorgonzola Dip

Crab Stuffed Jalapenos

Vodka Gazpacho Shooters

Smoked Duck Nacho

with Goat Cheese and Mango Pico

Pork Carnitas Sliders

with Southwestern Slaw

CHEF'S DISPLAYS

Texas Cheese Display

*A variety of local Texas cheeses displayed with Apple-Poblano Chutney,
Fresh Berries, Grapes, Spiced Pecans, and House-made Lavosh*

Assorted Fresh Fruit & Cheese Display

*Cheddar, Jack, Sage Derby, and Windsor Red Cheese Cubes
displayed with Seasonal Melons, Fresh Berries, Grapes and Assorted Crackers*

Smoked Tenderloin Nacho Tower

*A vertical standing tower featuring your choice of either Smoked Beef or Buffalo Tenderloin,
layered with Queso Fresco, Cilantro, Pico de Gallo, Guacamole, Sour Cream and Scallions
Served with Crisp Flour Tortilla Chips*

Smoked Salmon Mousse

*Smoked Norwegian Salmon blended with Dill, Shallots and Cream Cheese to create a smooth mousse
Piped artfully onto platters and served with Flatbreads and Crackers*

Black Bean Hummus

*Black Beans blended with Chickpeas, Olive Oil, Garlic, Tahini, Lime Juice, and Chili Powder
Served with Crisp Flour Tortilla Chips*

Green Grocers Display

*Baby Carrots, Celery, Yellow Squash, Zucchini, Broccoli, Cauliflower, Cucumbers,
Sweet Bell Peppers and Cherry Tomatoes with Spicy Buttermilk Dip*

Grilled Vegetable Display

Grilled Yellow Squash, Zucchini, Eggplant, Portobello, Carrots, Asparagus, Red Peppers and Onions

Marinated Vegetable Display

*Marinated Artichoke Hearts, Roasted Red Peppers, Hearts of Palm,
Asparagus, Button Mushrooms, Broccoli and Grape Tomatoes*

CHEF-MANNED STATIONS

Quesadilla Station

*Smoked Chicken or Pulled Pork Quesadillas
Made with Monterey Jack and Cheddar Cheeses
Topped with Your Choice of Pico de Gallo, Guacamole, and Sour Cream*

Taco Bar

*Mini Green Chile Cheese Grit Tacos
Topped with Your Choice of Elk, Tequila-Flamed Quail, Pico de Gallo, and Queso Fresco*

Avocado Bar

*Quartered Avocados served in a martini glass and filled with your choice of
Bonnell's Smoked Chicken Salad or Bonnell's Shrimp and Crab Salad
Topped with Your Choice of Queso Fresco, Chopped Cilantro, Diced Tomatoes or Pico de Gallo*

Salad on the Rocks

*Freshly tossed salad served in a rocks glass
Bonnell's House Salad or Tangy Lemon Caesar Salad*

Mashed Potato Martini Bar

*Roasted Garlic Mashed Potatoes served in a martini glass
Topped with Your Choice of Applewood Smoked Bacon, Monterey Jack Cheese, Cheddar Cheese,
Roasted Poblano Peppers, Sour Cream, and Scallions*

Mac 'n' Cheese Martini Bar

*Miniature Shell Pasta tossed with a Three Cheese Cream Sauce,
Topped with herbed bread crumbs and served in a martini glass
Topped with Your Choice of Smoked Chicken, Applewood Smoked Bacon, Garden Fresh Peas, Sun Dried Tomatoes,
Roasted Mushrooms, Parmesan Cheese, and Artichoke Hearts
Shaved Black Truffles and Truffle Oil optional*

Panini Station

*Roasted Diamond H Quail Breast with Caramelized Onions and Brie
Smoked Chicken with Chipotle Black Beans, Queso Fresco, and Guacamole
Grilled Tomatoes and Fresh Goat Cheese with Arugula Pecan Pesto*

SOUPS

Roasted Tomato & Jalapeno Soup

Creole Gumbo

Duck & Wild Mushroom Gumbo

Citrus Vodka Gazpacho

White Gazpacho with Truffle & Caviar

Lobster & Shrimp Cioppino

Western Five Onion Soup with Rabbit Bacon

Saffron and Mussel Soup

Brandywine Tomato and Basil Soup

Lobster Bisque

Red Pepper & Grilled Corn Chowder

Shrimp & Crab Bisque

Roasted Yellow Pepper Soup

Creamy Avocado Soup

Chicken Tortilla Soup

Potato Leek Soup

Cream of Wild Mushroom Soup

Clam Chowder

Butternut Squash Soup with Chili-Spiced Pecans & Pumpkin Seeds

Chilled Heirloom Tomato Soup with Smoked Salmon

SALADS

Bonnell's House Salad

*Baby Greens tossed with Jalapeno and Garlic Vinaigrette,
Topped with Queso Fresco and Cherry Tomatoes*

Tangy Lemon Caesar Salad

*Romaine Lettuce tossed with Lemon Caesar Dressing,
Topped with Parmigiano-Reggiano and Southwestern Croutons*

Spinach & Crab Salad

*Baby Spinach topped with Crab and Chilled Pecans,
Tossed in a Sherry-Bacon Vinaigrette*

Seafood Salad

Shrimp and Crab Salad with Fresh Avocado

Tomato & Mozzarella Salad

*Sliced Tomatoes and Fresh Mozzarella topped with Fresh Basil,
Extra Virgin Olive Oil and Balsamic Vinegar*

Cucumber Salad

Chopped Cucumbers and Tomatoes in a Dill Sauce

Apple-Carrot Salad

with Chopped Pecans

Texas Caviar

*Black Bean and Corn Relish with Fresh Lime Juice and Cilantro,
Topped with Crispy Tortilla Strips*

Southwestern Orzo Pasta Salad

*Orzo Pasta and Assorted Diced Vegetables
Tossed with Jalapeno and Garlic Vinaigrette*

THE FOLLOWING SALADS AVAILABLE FOR SEATED MEALS ONLY:

Grilled Tomato & Toasted Mozzarella Salad with Basil Pesto

Wedge Salad with Avocado Vinaigrette

Chile-Rubbed Smoked Antelope Salad with Crispy Tobacco Onions

Grilled Quail Salad with Dried Cherries and Southwestern Buttermilk Dressing

BUFFET CARVING STATIONS

Andouille Stuffed Smoked Turkey Breast

Bacon-Wrapped Pork Tenderloin

Smoked Pork Tenderloin

Petite Beef Tenderloin

Herb-Crusted, Pepper-Crusted, or Creole Smoked

Smoked Beef Brisket

Creole-Rubbed and Smoked in Pecan Wood

Smoked Beef Prime Rib

Creole-Rubbed and Smoked in Pecan Wood

Beef Tenderloin

Grilled, Pepper-Crusted or Smoked

Smoked Buffalo Brisket

Creole-Rubbed and Smoked in Pecan Wood

Buffalo Prime Rib

Creole-Rubbed and Smoked in Pecan Wood

Buffalo Tenderloin

Grilled, Pepper-Crusted or Smoked

All Carving Stations Served with Rolls and Choice of Sauces

Peach BBQ Sauce, Texas BBQ Sauce, Apple-Poblano Chutney, Red Wine Demi Glace, Herbed Mayo, Rosemary Dijon, Poblano Tasso Cream Sauce, Whiskey Cream Sauce, Horseradish Cream Sauce

SEATED ENTREES

SEAFOOD

Seared Ahi Tuna

Grilled Lobster Tail with Herb-Infused Olive Oil

Chile-Crusted Scallops with Serrano-Lime Butter

Grilled Jumbo Shrimp with Guajillo Chile Sauce

Grilled Lobster Tacos with Tarragon Serrano Aioli

Saffron Mussels

Bacon-Wrapped Scallops with Fava Bean Puree

Pecan Crusted Texas Redfish
with Shrimp, Tomato & Cilantro Butter Sauce

Grilled Arctic Char
with Jumbo Lump Crab & Cascabel Butter Sauce

Crispy Flounder with Shaved Fennel Slaw

Chile-Crusted Trout with Spicy Tortilla Sauce

Shrimp & Crawfish Enchiladas

Pan Seared Sea Bass
with Smoked Tomato, Roasted Corn and Green Chile Salsa

Sautéed Oysters & Shitakes in Brandy Cream

BEEF & PORK

Bacon-Wrapped Pork Tenderloin
with Parker County Peach BBQ Sauce

Andouille Sausage-Stuffed Pork Tenderloin

Goat Cheese & Pine Nut-Crusted Filet of Beef

Texas Ribeye with Compound Butter

Pork Chops with Jack Daniels & Apple Cider Reduction

Beef Tenderloin
*with Shitake Mushroom Bourbon Cream Sauce
or Poblano Tasso Cream Sauce*

All-Natural Meatloaf with Truffles

Kobe Beef with White Truffle Pesto

POULTRY & GAME BIRDS

Duck Meatballs with Foie Gras

Sausage & Cornbread-Stuffed Quail

Blackberry Glazed Quail
Stuffed with Pecan & Dried Cherry Cornbread

Mushroom Stuffed Chuckar

Duck with Wild Mushroom Cabernet Demi-Glace

Southwestern Chicken Stack

Pheasant Stuffed with Goat Cheese in Phyllo

Grilled Quail with Jalapeno Cream Sauce

Mesquite Smoked Turkey
with Pomegranate Rum BBQ Sauce

WILD GAME

Bone-in Buffalo Ribeye with Crispy 1015 Tobacco Onions

Buffalo Ribeye in Puff Pastry with Cognac Sauce

Buffalo Tenderloin with Smoked Whiskey Cream Sauce

Antelope with Wild Mushroom Sauce

Antelope Chop with Sage Juniper Demi-Glace

Elk Chop with Sherry Demi-Glace

Elk Tenderloin Medallions

Axis Loin with Shitake Jalapeno-Cream

Ostrich Fan Filet with Sherry-Laced Mushrooms

Braised Rabbit with Pasilla Chiles

Rack of Lamb with Rosemary Demi Glace

Goat Cheese-Crusted Rack of Lamb

**CAN'T DECIDE?
CREATE A MIXED GRILL THAT INCLUDES
ALL OF YOUR FAVORITE ITEMS!**

STARCHES & VEGETABLES

Gourmet Mashed Potatoes

Roasted Garlic, Horseradish, Blue Cheese, Roasted Red Pepper, Chipotle, Poblano, Scallion, Jalapeno or Truffle

Creamy Grits

Green Chili Cheese Grits, Blue Cheese-Blue Corn Grits, Bacon-Boursin Grits, or Manchego-Sage Grits

Herb Roasted Tri-Color Fingerling Potatoes with Red Peppers, Poblanos and Onions

Bacon-Laced Refried Black Beans

Texas Confetti Rice

Jalapeño Mac 'n' Goat Cheese

Steamed Vegetables

Baby Zucchini, Asparagus, Baby Carrots, or Haricot Verts

Grilled Asparagus with Roasted Red Pepper Garnish

Grilled Vegetable Medley

Grilled Yellow Squash, Zucchini and Eggplant

Assorted Wild Mushrooms with Truffles

Julienne Vegetables

Carrots, Peppers, Yellow Squash, and Zucchini

Jalapeño Parmesan Creamed Spinach

Bacon-Laced Brussel Sprouts

Shaved Fennel Slaw

Sherry-Laced Mushrooms

DESSERTS

THE FOLLOWING DESSERTS ARE AVAILABLE IN MINIATURE SIZE FOR DISPLAYS, BUFFETS OR PASSING OR AS INDIVIDUAL PORTIONS FOR SEATED MEALS:

Caramel-Pecan Cheesecake

Margarita Cheesecake

Pumpkin Spice Cheesecake

White Chocolate Raspberry Cheesecake

Black & White Chocolate Mousse

Heavenly Rich Flourless Chocolate Cake

Flourless Chocolate Kahlua Cake

Key Lime Pie

Banana Cream Pie

Tres Leches Creme Brulee

Caramel Creme Brulee

Dark Chocolate Creme Brulee

Apple Crisp with Texas Pecan Crumble

THE FOLLOWING DESSERTS AVAILABLE FOR SEATED MEALS ONLY:

Chocolate Lava Cake

Bananas Foster

Blueberry Flambé with Sweet Biscuits



Bonnell's is uniquely qualified to fulfill any and all of your catering needs. With three classically trained chefs and a whole crew of culinary professionals on staff, the menu possibilities are endless. We welcome the opportunity to create the perfect custom menu for your special occasion.

For further information regarding Bonnell's catering services, please contact Chelsie Thornton.

Phone - 817.231.8827
Email - Chelsie@BonnellsTexas.com