

# PRIVATE EVENT MENUS 2016

BONEFISH GRILL, 200 MILL CREEK DRIVE, SECAUCUS, NJ 07094 T.201.864.3004 C.201.492.0102



## THE BANG

**\$ 13.9 PP / HOUR**

- Bang Bang Shrimp crispy tossed in a creamy spicy sauce
- Calamari lightly fried topped with pepperoncini + sweet & spicy Asian sauce

PLEASE SELECT ONE ADDITIONAL CHOICE FROM THE FOLLOWING

- Steamed Edamame seasoned with green tea sea salt
- Filet Satay USDA "center cut" soy marinated filet mignon
- Mussels Josephine PEI mussels sautéed with tomatoes, garlic, basil + lemon butter sauce
- Wagyu Beef & Ginger Potstickers pan seared, crispy onions, Thai pepper + soy sauce
- Chicken Satay soy marinated

## THE THAI

**\$ 18.9 PP / HOUR**

- Bang Bang Shrimp crispy tossed in a creamy spicy sauce
- Calamari lightly fried topped with pepperoncini + sweet & spicy Asian sauce
- Mussels Josephine PEI mussels sautéed with tomatoes, garlic, basil + lemon butter sauce

PLEASE SELECT ONE ADDITIONAL CHOICE FROM THE FOLLOWING

- Steamed Edamame seasoned with green tea sea salt
- Filet Satay USDA "center cut" soy marinated filet mignon
- Wagyu Beef & Ginger Dumplings pan seared, crispy onions, Thai pepper + soy sauce
- Sirachia Chicken Satay
- Coconut Shrimp jumbo shrimp served with a tangy sweet dipping sauce

## THE WAGU

**\$ 23.9 PP / HOUR**

- Bang Bang Shrimp crispy tossed in a creamy spicy sauce
- Calamari lightly fried topped with pepperoncini + sweet & spicy Asian sauce
- Mussels Josephine PEI mussels sautéed with tomatoes, garlic, basil + lemon butter sauce
- Wagyu Beef & Ginger Dumplings pan seared, crispy onions, Thai pepper + soy sauce
- Steamed Edamame seasoned with green tea sea salt

PLEASE SELECT ONE ADDITIONAL CHOICE FROM THE FOLLOWING

- Filet Satay USDA "center cut" soy marinated filet mignon
- Ahi Tuna Sashimi sesame seared + wasabi & pickled ginger
- Chicken Satay soy marinated
- Saucy Shrimp Sautéed in a lime-tomato garlic sauce with Kalamata olives and feta cheese
- Coconut Shrimp jumbo shrimp served with a tangy sweet dipping sauce

\*Additional choices may be selected with any package for an addition charge per person per hour\*

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## THE FLATS

\$ 26.9 PP

### Salads *please select 1 from the following selections*

- Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette
- Classic Caesar Salad house-made garlic croutons

### Entrees *please select 2 from the following selections* *All Entrees served with seasonal side and garlic whipped potatoes unless otherwise noted*

- American Kobe Beef Burger toasted brioche bun, fully dressed, special sauce + French fries
- Chicken Marsala with a mushroom marsala wine sauce
- Grilled Tilapia topped with herb pesto sauce
- Seasonal Vegetable Pasta seasonally fresh selections tossed in garlic & oil with pasta
- Baja Fish Tacos blackened, mango salsa, lime crema, herb pesto + house-made chips

### Dessert

- Macadamia Nut Brownie flourless brownie, raspberry sauce, whipped cream, macadamia nuts

## THE ST. PETES

\$ 37.9 PP

### Starters

- Bang Bang Shrimp crispy tossed in a creamy spicy sauce
- Calamari lightly fried topped with pepperoncini + sweet & spicy Asian sauce

### Salads *please select 1 from the following selections*

- Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, pepitas, citrus herb vinaigrette
- Classic Caesar Salad house-made garlic croutons

### Entrees *please select 3 from the following selections* *All Entrees served with seasonal side and garlic whipped potatoes unless otherwise noted*

- Chicken Marsala with a mushroom marsala wine sauce
- American Kobe Beef Burger toasted brioche bun, fully dressed, special sauce + French fries
- Grilled Salmon oak wood grilled + herb pesto
- Rainbow Trout oak wood grilled + mango salsa
- Tilapia Bellaire topped with artichoke hearts, sundried tomatoes, goat cheese + lemon basil sauce
- Seasonal Vegetable Pasta seasonally fresh selections tossed in garlic & oil with pasta

### Dessert *please select 1 from the following selections*

- Macadamia Nut Brownie flourless brownie, raspberry sauce, whipped cream, macadamia nuts
- Jens Jamaican Coconut Pie creamy coconut custard, Meyers rum sauce, whipped cream

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## THE SECAUCUS

\$ 52.9 PP

### Starters *please select 2 from the following selections. All selections are served family style.*

- Bang Bang Shrimp crispy tossed in a creamy spicy sauce
- Steamed Edamame seasoned with green tea sea salt
- Chicken Satay soy marinated
- Calamari lightly fried topped with pepperoncini + sweet & spicy Asian sauce
- Mussels Josephine PEI mussels sautéed with tomatoes, garlic, basil + lemon butter sauce
- Wagyu Beef & Ginger Dumplings pan seared, crispy onions, Thai pepper + soy sauce
- Filet Satay USDA center cut filet mignon soy marinated

### Salads *please select 1 from the following selections*

- Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette
- Classic Caesar Salad house-made garlic croutons

### Entrees *please choose 3 from the following selections .Entrees served with family style sides*

- Grilled Shrimp & Scallops warm mango salsa
- Chilean Sea Bass Pan Asian sauce
- American Kobe Beef Burger toasted brioche bun, fully dressed, special sauce + French fries
- Grilled Salmon oak wood grilled + herb pesto
- Lilly's Chicken fire roasted topped with goat cheese, wilted spinach, artichokes + lemon basil butter
- Pecan Parmesan Crusted Rainbow Trout sautéed and topped with artichokes + lemon basil butter
- Tilapia Bellaire topped with artichoke hearts, sundried tomatoes, goat cheese + lemon basil sauce
- BBQ Glazed Pork Chop sweet potato mash
- Seasonal Vegetable Pasta seasonally fresh selections tossed in garlic & oil with pasta

### Sides *please select 2 from the following selections*

- Truffle Mac & Cheese
- Garlic Whipped Potatoes
- Au Gratin Potatoes
- French Beans
- Broccoli
- Jasmine Rice

### Dessert *please select 1 from the following selections*

- Macadamia Nut Brownie flourless brownie, raspberry sauce, whipped cream, macadamia nuts
- Jens Jamaican Coconut Pie creamy coconut custard, Meyers rum sauce, whipped cream
- Key Lime Pie roasted pecan crust, whipped cream

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**THE BONEFISH**

**\$ 65.9 PP**

## Starters *please select 3 from the following selections. All selections are served family style.*

- Bang Bang Shrimp crispy tossed in a creamy spicy sauce
- Steamed Edamame seasoned with green tea sea salt
- Filet Satay USDA "center cut" soy marinated filet mignon
- Calamari lightly fried topped with pepperoncini + sweet & spicy Asian sauce
- Mussels Josephine PEI mussels sautéed with tomatoes, garlic, basil + lemon butter sauce
- Wagyu Beef & Ginger Dumplings pan seared, crispy onions, Thai pepper + soy sauce
- Ahi Tuna Sashimi sesame seared + wasabi & pickled ginger
- Chicken Satay soy marinated

## Salads *please select 1 from the following selections*

- Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette
- Classic Caesar Salad house-made garlic croutons
- Tay's Wedge Salad tomatoes, crumbled Blue cheese, scallions, bacon + Blue cheese dressing

## Entrees *please select 4 from the following selections. Entrees served with family style sides*

- American Kobe Beef Burger toasted brioche bun, fully dressed, special sauce + French fries
- Atlantic Salmon Reyes topped with sautéed spinach, lump crab meat + lime tomato garlic sauce
- Maryland Crab Cakes Maryland style, broiled + red remoulade
- Lilly's Chicken fire roasted topped with goat cheese, wilted spinach, artichokes + lemon basil butter
- Fontina Pork Chop boneless, topped with fontina cheese, crispy prosciutto + mushroom garlic sauce
- Pecan Parmesan Crusted Rainbow Trout sautéed and topped with artichokes + lemon basil butter
- Tilapia Bellaire topped with artichoke hearts, sundried tomatoes, goat cheese + lemon basil sauce
- Filet Mignon Oscar wood grilled, "center cut" topped with jumbo lump crab meat + tender asparagus
- Filet & Crab Cake wood grilled, "center cut" topped with Maryland style crab cake
- Seasonal Indulgent Fish
- Seasonal Vegetable Pasta seasonally fresh selections tossed in garlic & oil with pasta

## Sides *please select 2 from the following selections*

- Truffle Mac & Cheese
- Garlic Whipped Potatoes
- Au Gratin Potatoes
- French Beans
- Broccoli
- Jasmine Rice

## Dessert *please select 2 from the following selections*

- Macadamia Nut Brownie flourless brownie, raspberry sauce, whipped cream, macadamia nuts
- Jens Jamaican Coconut Pie creamy coconut custard, Meyers rum sauce, whipped cream
- Key Lime Pie roasted pecan crust, whipped cream
- Cinnamon Donuts served with chocolate and salted Carmel sauce, whipped cream

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## BFG BRUNCH

\$ 23.9 PP

### Starters *please select 2 from the following selections served family style.*

- Bang Bang Shrimp crispy tossed in a creamy spicy sauce
- Steamed Edamame seasoned with green tea sea salt
- Calamari lightly fried topped with pepperoncini + sweet & spicy Asian sauce
- Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette
- Classic Caesar Salad house-made garlic croutons

### Entrees *please select 5 from the following selections. All served with potatoes au gratin and French green beans*

- Traditional Eggs Benedict toasted English muffin topped with smoked ham, poached eggs + Hollandaise sauce
- Spinach + Mushroom Eggs Benedict toasted English muffin, spinach, mushrooms, poached eggs + Hollandaise sauce
- Bang Bang Shrimp® Eggs Benedict toasted English muffin, crispy shrimp, poached eggs, green onions + spicy Hollandaise sauce
- Surf + Turf Eggs Benedict (**\$ 2 up charge**) toasted English muffin, filet mignon, lobster, poached eggs + Hollandaise sauce
- Half-Pound American Kobe Beef + Egg Burger toasted brioche bun, fully dressed with sharp cheddar, fried egg + special sauce, served with fresh greens or house-made chips
- Crème Brûlée French Toast Grand Marnier + orange zest battered, served with whipped cream, fresh mint, strawberries + bacon
- Organic Whole Grain Oatmeal topped with fresh seasonal berries + served with brown sugar
- Oscar Omelet asparagus, crab, smoked mozzarella, basil, lemon butter
- California Omelet Applewood bacon, cheddar, caramelized onions, tomatoes, avocado
- 2 Egg Omelet choices of fontina, cheddar, smoked mozzarella or goat cheese, bacon, whole grain toast
- 2 eggs Fried bacon, whole grain toast

## THE BRUNCH BAR

\$ 12.9 PP / HOUR

- Peach Bellini, Passion Fruit Mimosa or Traditional Mimosa
- Blackberry Sangria infuses fresh orange, lemon + lime
- Georgia Peach Martini Bellini-style. Svedka vodka, Cointreau, fresh peach + bubbles
- Chipotle Bloody Mary Absolut Citron, house-made Mary mix, signature Chipotle spice + sugar rim finished with a slice of Applewood bacon

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## THE TAP

**\$ 9 PP / HOUR**

- Draft selection :
  - Coors Light
  - Samuel Adams Seasonal
  - Blue Moon
- Bottle Selection: Domestic Classics
  - Michelob Ultra (4.1%)
  - Bud Light (4.2%)
  - Coors Light (4.2%)
  - Miller Lite (4.2%)
  - Budweiser (5%)
  - O'Doul's non-alcoholic

## THE TAP & BARREL

**\$11 PP / HOUR**

- Draft selection :
  - Coors Light
  - Samuel Adams Seasonal
  - Blue Moon
- Bottle Selection: Domestic Classics
  - Michelob Ultra (4.1%)
  - Bud Light (4.2%)
  - Coors Light (4.2%)
  - Miller Lite (4.2%)
  - Budweiser (5%)
  - O'Doul's non-alcoholic
- Wine Selection by the glass
  - La Terre, CA – Chardonnay
  - Sycamore Lane, CA - Merlot
  - Sycamore Lane, CA – Cabernet

## THE TWIST

**\$ 14 PP / HOUR**

- Includes The Tap & Barrel selection along with
- Standard selection of alcoholic mixed drinks
  - Mixed cocktails with House selection of liquor
    - Vodka, Gin, Rum, Scotch, Whiskey, Tequila, Flavored Vodka, Coconut Rum, house cordials
- Blood Orange Paloma, Raspberry Vodka Collins, Classic Sidecar and Mango Twist

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## THE POMI

**\$ 18 PP / HOUR**

- Premium selection of alcoholic mixed drinks
  - o Mixed cocktails with premium selection of liquor
    - Absolut Vodka, Bombay Gin, Bacardi Rum, Dewars Scotch, Jack Daniels Whiskey, Patron Silver Tequila, Flavored Vodka, Malibu Rum, Cordials,
  - o Blood Orange Paloma, Raspberry Vodka Collins, Classic Sidecar and Mango Twist

## THE MARTINI BAR

**\$ 20 PP / HOUR**

- During your event we will have a dedicated bartender which will be hand crafting your selection of martinis for your guests.

## BOTTLE WINE SERICE

- Our servers will present your guests with a pre-selected choice of wines by the bottle to enjoy throughout your event.
- Wine is pre-selected by you. Our Group Event & Dinning manager will advise you as to how many bottles would be recommended to serve during your event.

## OPEN BAR

- You may choose to have your guests order their choice during your event. All items will be charged at current menu pricing.

## CHAMPAGNE TOAST

**1 BOTTLE PER 5 GUESTS**

- |  |               |
|--|---------------|
| - Barefoot Brut                                | \$ 30 per btl |
| - Prosecco                                     | \$ 36 per btl |
| - Perrier Jouet "Grand Brut "Champagne, France | \$ 69 per btl |

## EXTRA'S

- |  |             |
|--|-------------|
| - Table Cloths : white, cream, black ( other colors available)   | \$ 6.5 each |
| - Napkins: white, cream (other colors available \$.55 each, black no charge)                             | \$ .3 each  |
| - Floral Arrangements ( priced accordingly)  | \$ TBD      |
| - Balloons Bouquets ( 1 mylar, 6 latex ) with weight   | \$ 19.5 set |
| - Special Occasion Cakes   | \$ TBD      |
| - Fresh Fruit : seasonal fruit plates serve 8-10 guests  | \$ MRK      |
| - Butter Cookie Trays serve 10-12 guests   | \$ 36 each  |
| - Cookie Platter: medley of cookies such as chocolate chip, snicker doodle, sugar, etc serve 8-10 guests | \$ 15 each  |

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