

Holiday Catering

Available for pick up or delivery. Delivery fees apply.

Hors d'oeuvres and Appetizers

Artichoke Bottoms with Seafood

Artichoke bottoms topped with deviled crab and shrimp, topped with lemon beurre blanc \$48 dozen

Marinated Shrimp

Large 16-20 ct shrimp tossed in lemon and herb vinaigrette. Peeled and deveined, tail on. Served with cocktail sauce and remoulade. **\$17 lb**

Rosemary Blue Cheese Shortbread Crackers or Cheddar Pecan Wafers \$12 dozen

Assiette de Fromage

Aged white English cheddar, smoked mozzarella and French brie with grapes, berries, Beaujolais poached pears, house spiced walnuts, crackers, housemade crostini, cheddar pecan crackers and rosemary blue cheese shortbread
Small Feeds 8-10 \$70 Large Feeds 10-15 \$95

Cheese, Charcuterie and Relish Tray

Selection of imported cheese, Beaujolais poached pear, grapes, crackers and crostini, marinated artichoke hearts, roasted red peppers, rosemary olives, garlic herb spread and assorted premium charcuterie. Includes a loaf of our homemade bread
Small Feeds 8-10 \$75 Large Feeds 10-15 \$100

Aunt Mert's Hot Crab and Artichoke Dip

Lump crab, lemon juice, cream cheese, parmesan cheese, green onion, artichoke hearts and Cajun spice. Includes handmade garlic crostini
Serves 10-12 \$45

Handmade Southern Pimiento Cheese Spread

Topped with candied jalapenos and served with assorted crackers and crostini
Serves 10-12 \$35

Sicilian Meatballs

Ground beef and pork, Italian spices, onions, garlic and grated pecorino Romano cheese in light marinara sauce
\$25 dozen

Southern Party Spread

Handmade pimiento cheese with candied jalapenos, chicken pecan salad, smoked Virginia ham, sweet potato biscuits, brandy brown sugar butter, cheddar pecan crackers, whole grain mustard, soft white rolls
Small serves 10-12 \$70

Poached Pear and Goat Cheese Crostini

Whipped goat cheese, Beaujolais poached pears, spiced pecans on hand-made crostini \$30 dozen

Charred Grape Tomato and Ricotta Crostini

Charred grape tomato, balsamic marinade, chiffonade of basil and herbed ricotta on our handmade garlic crostini \$30 dozen

Assorted Tea Sandwiches

Traditional cucumber, chicken pecan salad, handmade pimiento cheese, egg salad on assorted bread with garnish \$24 dozen

Gruyere Cheese Puffs with Choice of Filling

Chicken Pecan Salad \$36 dozen, Herbed Cheese Spread \$24 dozen or shaved sirloin with horseradish cream \$40 dozen

Quiche Puffs

Bite size in puff pastry, assorted flavors to choose from \$18 dozen

Carved House Roasted Meats sliced to your preferred thickness

Bourbon spiced Virginia Ham with whole grain mustard \$11lb
Spice crusted Angus sirloin with horseradish cream \$14 lb
Oven Roasted Turkey Breast with cranberry orange relish \$12 lb
Herb Crusted Pork Loin with spiced blackberry sauce \$12 lb
Whole spiral sliced ham with sugar plum glaze \$12 lb sizes vary
Pulled Pork with Asian Chile Garlic Sauce or North Carolina mustard bbq \$15 lb
Can be served as cold deli style tray or warm for an entrée.

Side accompaniments available separately

Sides and Baked Goods

Minimum 2 doz for breads

House made crusty rolls or soft white southern rolls \$12 dozen

Gougeres

French cheese puffs with gruyere and thyme \$18 Dozen

Sweet Potato Biscuits

with Brandy Butter \$18 dozen

Whole Quiche

2" Deep Dish choice of flavors \$40

Add on Sides

Mashed Potatoes \$4 pp

Butternut Squash Potato Mash \$5 pp

Sweet Potatoes with brown sugar, butter and pecan topping \$4 pp

Creamed Spinach \$5 pp

Southern Corn Pudding \$4 pp

Braised Winter Greens with Ham \$4 pp

Sautéed Broccoli Rabe with garlic and red chile flakes \$5 pp

Asparagus in shallot butter \$6 pp

Haricot Vert in shallot butter \$5 pp

Sautéed baby spinach \$5 pp

Pasta and Crepes

Served with choice of Caesar salad, baby green salad with tomato, goat cheese, garlic crostini and white balsamic vinaigrette or poached pear salad with goat cheese, mixed greens, pecans and lavender honey vinaigrette. Plus homemade bread!

Grilled Chicken Penne Pesto 15

house made pesto, grilled chicken, balsamic tomatoes, parmigiano-reggiano

Spaghetti with Walnut Sauce 16 toasted walnuts, bacon, cream, parmesan, garlic, broccoli rabe and balsamic tomatoes
Add grilled chicken \$3 pp Add shrimp \$6 pp

Chicken, Mushroom and Spinach Crepes 15

Grilled chicken, fresh spinach and mushroom in creamy bechamel with parmesan cheese

Shrimp and Lump Crabmeat Crepes 18

béchamel, sautéed spinach, baby tomato

Penne Niçoise 15 (Vegetarian)

creamy tomato goat cheese sauce, portobella mushroom, green pepper, sautéed onion, black olive, spinach
Add grilled chicken \$3 pp Add shrimp \$6 pp

Spaghetti Bolognese \$15

Ground beef and pork simmered in rich red sauce with garlic, onion and bell pepper, dash of cream and pecorino romano cheese

Fettuccine Alfredo \$15

Rich creamy bechamel sauce with garlic and parmesan. Add grilled chicken \$3 pp Add shrimp \$6 pp

BONNIE RUTH'S
BISTRO ✕ BAR ✕ BAKERY

Dinners

Priced per Person
Minimum order 10 people

Lemon Squares or Brownies \$24 dozen

Cookie Tray \$24 dozen (does not include Linzer)

Large Cupcakes (in store size) \$39 Dozen

Mini Cupcakes (2 Bites) \$18 Dozen

Whole Cakes (Round 9") \$46 (feeds 12-14)

Mixed Dessert Tray \$72 (12 pieces)

Sheet Cake Style Desserts (2 layer)

9 x 13 Quarter Sheet \$65

12 x 18 Half Sheet \$120

See our whole dessert menu for other options!



To Order Please Call

972-212-4339

or email Bonnie directly

Bonnie@BonnieRuths.com

Grilled New Zealand Lamb Chops 25

Lemon, olive oil, garlic, and fresh herb persillade, oven roasted fingerling potatoes, sautéed winter greens

Chicken Paillard 16

chicken breast sautéed with wine, lemon, butter, capers and cream, celeriac mashed potatoes, haricots verts in shallot butter

Pork Forestiere 16

breaded pork cutlet over butternut potato mash with sautéed spinach and calvados apple brandy sauce

Bone-In Center Cut Pork Loin Chop 17

One pan roasted chop, Calvados apple brandy reduction, celeriac mashed potatoes, sautéed asparagus in shallot butter

Chicken Milanese 16

crispy chicken breast in handmade parmesan breadcrumb, lemon wine caper sauce, mashed potatoes and garlic sautéed broccoli rabe

Chicken or Pork Saltimbocca 16

Thinly pounded chicken breast or pork cutlet, prosciutto, sage and marsala wine sauce, butternut potato mash, sautéed broccoli rabe with garlic and red chiles

Chicken Parmigiana 15

breaded chicken cutlet, homemade marinara and melted mozzarella with a side of spaghetti marinara or penne alfredo

Sole Grenobloise 17

sautéed filet of lemon sole, brown butter caper cream sauce, crispy garlic shaved fingerling potatoes, haricot verts add lump crabmeat 6 pp

Pinot Braised Beef Short Ribs 26

slow braised with garlic and herbs in pinot noir. Served over mashed potatoes or seasonal butternut potato mash, with baby carrot and pan sauce reduction

Pan Roasted Pacific Cod 25

Pesto crusted with gremolata whole fingerings and shallot butter glazed vegetables

Salmon Dijonnaise 24

grilled Norwegian salmon with warm dijon vinaigrette, Served with celeriac mashed potatoes and sautéed asparagus

Bonnie Ruth's Plano 2432 Preston Rd Ste 340A 75093 NE corner behind Half Price Books