



Package One

\$18.95 PER PERSON



Cold Canapes - choose two

CAPRESE SKEWERS

sweet grape tomatoes skewered with fresh buffalo mozzarella, drizzled with balsamic gastrique and basil chiffonade (gluten free, vegan)

HUMMUS

homemade hummus drizzled with olive oil, lemon, and a sprinkle of feta served with fried pita chips

SPINACH ARTICHOKE DIP

creamy spinach dip tossed with tangy artichoke hearts served hot or cold with toasted crostini (gluten free, vegetarian)

CUCUMBER & CRAWFISH CANAPE

creamy crawfish dip set atop a crisp cucumber disc (gluten free)

SEASONAL FRUIT DISPLAY

display of fresh sliced seasonal fruit with yogurt dipping sauce (gluten free, vegan)

MARKET VEGETABLE DISPLAY

fresh local veggies displayed with Bon Temps signature creole ranch (gluten free, vegan)

LITTLES CHICKEN SALAD SANDWICHES

a classic French take on chicken salad, lightened up with fresh herbs de province and a touch of creole mustard served on Evangeline made bread

Hot Hors d'Oeuvres - choose two

HOUSE BBQ COCKTAIL MEATBALLS

mini handmade meatballs smoked and dressed in Bon Temps signature BBQ sauce

BOUDIN BALLS

deep fried homemade boudin balls served with creole mustard cream sauce

GRILLED SAUSAGE & BOUDIN

Bon Temps house sausage and boudin sliced and served with charred red onion aioli and creole mustard

MEAT PIES

deep fried, golden pockets of seasoned ground meat served with your choice of sweet chili sauce or creole mustard cream sauce

SEAFOOD STUFFED MUSHROOMS

a mixture of Louisiana's finest seafood, stuffed in roasted mushroom caps and laced with A Tasso Mornay

ROTEL QUESO

creamy queso lightly spiced with Rotel and served with fresh tortilla chips (vegetarian, gluten free)

Pasta & Rice - choose one

CHICKEN & SAUSAGE JAMBALAYA

spicy smoked chicken and sausage dressed in a brown gravy and tossed with fresh rice

BLACKENED CHICKEN PASTA

blackened grilled chicken set in a creamy sundried blistered tomato penne pasta

SHRIMP & TASSO PASTA

grilled shrimp and ground tasso tossed in a creamy Cajun penne pasta

MAC & CHEESE BAR

elbow macaroni tossed in a super cheesy cheddar bechamel sauce (vegetarian)

PASTA PRIMAVERA

local seasonal vegetables, grilled and tossed in a light garlic olive oil dressed penne pasta

SHRIMP OR FISH COURTOUILLON & RICE

your choice of shrimp or fish smothered down in a traditional creole tomato sauce served over fresh rice

SAUSAGE, RED BEANS, & RICE

creamy southern style red beans served over fresh cooked rice (gluten free)

CHICKEN & SAUSAGE GUMBO

classic Acadiana gumbo loaded with perfectly seasoned chicken and andouille sausage served with fluffy white rice

Entrees - choose one

PORK LOIN

your choice of pepper encrusted pork loin with au jus or blackened sweet chili glazed pork loin served with Acadiana French bread (gluten free)

PRALINE CHICKEN

seasoned chicken strips deep fried and tossed in a praline glaze

SWEET CHILI CHICKEN

grilled chicken breast glazed in a sweet Thai chili glaze (gluten free)

JERK CHICKEN

Caribbean marinated chicken breast, topped with mango puree, cheddar cheese, and mango salsa (gluten free)

FRIED CHICKEN STRIPS

brined chicken breasts battered and deep fried to a golden crunch

PULLED PORK

tender, juicy smoked pork butt fork-pulled and served with fresh pistolettes and condiments (gluten free)

PEPPER ENCRUSTED BRISKET

pepper encrusted brisket sliced and served with pistolettes and horseredish mayo (gluten free)

Sides - choose one

- Jalapeno Cheese Grits
- Fried Sage Sweet Potato Mash
- Red Hot Potatoes
- Roasted Vegetables
- Rice Pilaf
- Salad
- Garlic Mashed Potatoes
- Corn Maque Choux

ADDITIONAL SERVICES AVAILABLE

- Pass-Around Service
- Carving/Action Station
- Dessert Station
- Bride & Groom Attendant
- Plated Service
 - China, silverware, linen napkins

*LABOR INCLUDED FOR 100 GUESTS OR MORE

*PRICES DO NOT INCLUDE TAX & PRODUCTION FEE

Includes: disposable dinner & cake plates, forks, napkins, and serving staff
Vegetarian, gluten-free, & vegan options available upon request

CONTACT US

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BONTEMPSGRILL.COM

TEXT/CALL

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