

CATERING MENU





Scan to Order!

INDIVIDUALLY PACKAGED ENTRÉES

EACH ENTRÉE IS INDIVIDUALLY PACKAGED AND SERVED WITH OUR FRESH BREAD & PESTO (490 cal).

ADD A WARM CRANBERRY WHITE CHOCOLATE OR CHOCOLATE CHIP COOKIE (190 cal) FOR \$2.00 PER PERSON.

4 MINIMUM PER ENTRÉE SELECTION.

SIMPLY GRILLED CHICKEN

(280 cal) 16

lightly seasoned, wood-grilled chicken, served with choice of a signature side and a chef-crafted signature sauce

LILY'S CHICKEN®

(420 cal) 18

goat cheese, spinach, artichoke hearts and lemon basil sauce, served with choice of a signature side

ATLANTIC SALMON*

(360 cal) 19

lightly seasoned, wood-grilled and served with choice of a signature side and a chef-crafted signature sauce

THE ANGLER'S SIRLOIN STEAK*

(240 cal) 19

wood-grilled 7 oz center-cut, served with choice of a signature side

HALF-POUND BFG BURGER*

(900 cal) 16

toasted bun, fully dressed with sharp Cheddar and special sauce, served with seasoned fries

BONEFISH HOUSE SALAD

(500 cal) 11

hearts of palm, Kalamata olives, tomatoes, pepitas and citrus herb vinaigrette

vinaigrette (110 cal) o

add wood-grilled Shrimp (110 cal) or wood-grilled Chicken (130 cal) for 4

CLASSIC CAESAR SALAD

(400 cal) 11

crisp romaine tossed with our Caesar dressing, garlic croutons and Parmesan cheese add wood-grilled Shrimp (110 cal) or wood-grilled Chicken (130 cal) for 4

BONEFISH SIGNATURE PASTA

(790 cal) 15

red peppers and artichokes tossed in creamy creole sauce finished over linguine add roasted Shrimp (110 cal) or wood-grilled Chicken (130 cal) for 2

Chef-Crafted Signature Sauces

Chimichurri ∅ (140 cal) • Mango Salsa ∅ (25 cal) • Lemon Butter ∅ (50 cal)

Signature Sides

PRICING DOES NOT INCLUDE TAX. ADVANCE NOTICE IS RECOMMENDED.
MENU ITEMS AND PRICING MAY VARY BY LOCATION AND ARE SUBJECT TO CHANGE.

*THESE ITEMS ARE COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST. NUTRITION INFORMATION IS UPDATED WHEN NEW DATA IS RECEIVED FROM OUR SUPPLIERS. DUE TO THIS REASON, CALORIES ON THE PRINT MENU MAY DIFFER FROM ONLINE INFORMATION. THE ONLINE INFORMATION IS THE MOST UP TO DATE.



STARTERS + SHARING

ITEMS SERVE 10 PEOPLE.

BANG BANG SHRIMP® 76

crispy shrimp served with signature creamy, spicy sauce (3300 cal)

BEEF & GINGER POTSTICKERS 56

fried with green onions and soy sauce (2620 cal)

IMPERIAL DIP 66

delicious blend of seafood with Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips (4660 cal)

TEMPURA CRUNCH SASHIMI TUNA* 76

sushi-grade Tuna seared rare and sliced, with sashimi sauce and tempura crumbles. Served with wasabi, soy sauce and a sriracha drizzle (2690 cal)

GREENS

ITEMS SERVE 10 PEOPLE.

BONEFISH HOUSE SIDE SALAD # 36

hearts of palm, Kalamata olives, tomatoes, pepitas and citrus herb vinaigrette (3230 cal)

CLASSIC CAESAR SIDE SALAD 36

crisp romaine and garlic croutons (2330 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.

ENTRÉES

SERVED WITH FRESH BREAD & PESTO, ITEMS SERVE 10 PEOPLE.

GRILLED SHRIMP 122

lightly seasoned, wood-grilled shrimp. (1790 cal), served with your choice of two sauces

ATLANTIC SALMON* 130

lightly seasoned, wood-grilled salmon (1940 cal), served with your choice of two sauces

BONEFISH SIGNATURE PASTA 100

red peppers and artichokes tossed in a creamy creole sauce finished over linguine **∅** (5450 cal) add roasted shrimp (6370 cal) or wood-grilled chicken (6790 cal) for \$12

SIMPLY GRILLED CHICKEN 120

lightly seasoned, wood-grilled chicken (1930 cal), served with your choice of two sauces.

LILY'S CHICKEN® 128

goat cheese, spinach, artichoke hearts and lemon basil sauce (3480 cal)

Chef-Crafted Signature Sauces:

Lemon Butter (380 cal) • Chimichurri (1050 cal) • Mango Salsa (120 cal)

SIDES

ITEMS SERVE 10 PEOPLE.

GARLIC WHIPPED POTATOES (2930 cal) 40
SEASONAL VEGETABLES (440-490 cal) 38

JASMINE RICE (2000 cal) 32
BACON MAC & CHEESE (3910 cal) 44
FRESH BREAD & PESTO (1940 cal) 14





TACOS

SERVED WITH FRESH BREAD & PESTO. ITEMS SERVE 10 PEOPLE.

BANG BANG SHRIMP® TACOS 106

our signature Bang Bang Shrimp®, greens, tomatoes and lime crema, served with warm tortillas (6480 cal)

BLACKENED BAJA FISH TACOS 108

served with warm tortillas, shredded cabbage, mango salsa, chimichurri and lime crema (5100 cal)

BLACKENED CHICKEN TACOS 106

served with warm tortillas, shredded cabbage, mango salsa, chimichurri and lime crema (6220 cal)

DESSERTS

ITEMS SERVE 10 PEOPLE

ASSORTED COOKIES (4420 cal) 26

MACADAMIA NUT BROWNIES # 38

flourless brownies, sprinkled with macadamia nuts (4050 cal)

DESSERT PLATTER 70

macadamia nut brownies, slices of classic cheesecake with raspberry drizzle and an assortment of warm cookies (3630 cal)

SPIRIT-FREE BEVERAGES

LEMONADE (2090 cal) 7.5

UNSWEETENED ICED TEA (0 cal) 7.5

SWEETENED ICED TEA (1040 cal) 7.5

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♦ VEGETARIAN MENU ITEM. SEE BACKSIDE OF MENU FOR DETAILS.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.





ALL MENU ITEM SERVINGS ARE FOR 10

YOUR ORDER WILL INCLUDE READY-TO-SERVE PACKAGING, SERVING UTENSILS, PLATES, SILVERWARE AND NAPKINS. HEATED CHAFING DISHES ARE AVAILABLE UPON REQUEST FOR A FEE.

PRICING DOES NOT INCLUDE TAX. ADVANCE NOTICE IS RECOMMENDED

MENU ITEMS AND PRICING MAY VARY BY LOCATION AND ARE SUBJECT TO CHANGE.
PLEASE VISIT WWW.BONEFISHGRILL.COM/CATERING FOR MORE INFO.

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ALL VEGETARIAN MENU ITEMS ARE PREPARED IN THE SAME KITCHEN AREA WHERE NON-VEGETARIAN ITEMS ARE PREPARED. OUR DIETITIANS HAVE REVIEWED AND APPROVED THESE MENU ITEMS AND MODIFICATIONS FOR VEGETARIAN SELECTIONS BASED ON THE MOST CURRENT RECIPES AND INGREDIENT INFORMATION FROM OUR FOOD SUPPLIERS. ADDITIONALLY, OUR CULINARY TEAM WILL STRIVE TO ACCOMMODATE YOUR SPECIAL DIETARY NEEDS TO THESE CURRENTLY OFFERED MEALS. PLEASE BE AWARE NONE OF OUR FOOD ITEMS ARE CERTIFIED VEGETARIAN. NORMAL KITCHEN OPERATIONS INVOLVE CROSS-CONTACT WITH OTHER FOODS AND, THEREFORE, WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEM IS