

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®

(410 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

CREAMY TOMATO LINGUINE

(1630 cal) 15
sautéed with mushrooms and
spinach, topped with parmesan,
diced tomato and basil
add wood-grilled Shrimp (110 cal) or
wood-grilled Chicken (270 cal) for 2

HALF-POUND BFG BURGER*

(980 cal) 16

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

BONEFISH HOUSE SALAD

(430 cal) 11

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

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

Chef-Crafted Signature Sauces

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

Signature Sides —

Garlic Whipped Potatoes ∅ (180 cal) • Seasonal Vegetables ∅ (100 cal)

Jasmine Rice ∅ (200 cal)

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 (3310 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 (2680 cal)

GREENS

ITEMS SERVE 10 PEOPLE

BONEFISH HOUSE SIDE SALAD # 36

hearts of palm, Kalamata olives, tomatoes, pepitas and citrus herb vinaigrette (3180 cal)

CLASSIC CAESAR SIDE SALAD 36

crisp romaine and garlic croutons (2330 cal)

SHAVED BRUSSELS SPROUTS SALAD 45

maple balsamic vinaigrette, macadamia nuts, feta, crispy onions, and balsamic drizzle (1170 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 (1940 CAL). 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

CREAMY TOMATO CAVATAPPI 100

sautéed with mushrooms and spinach, topped with parmesan, diced tomato and basil (7680 cal) add wood-grilled shrimp (1140 cal) or wood-grilled chicken (2690 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 (3380 cal)

Chef-Crafted Signature Sauces:

Lemon Butter ♦ (380 cal) • Chimichurri ♦ (1050 cal) • Mango Salsa ♦ (140 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



TACOS

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

BANG BANG SHRIMP® TACOS 106

our signature Bang Bang Shrimp®, served with warm tortillas, tomatoes, shredded lettuce, and cilantro-lime crema (6840 cal)

BLACKENED BAJA FISH TACOS 108

served with warm tortillas, tomatoes, shredded lettuce, chef-made chimichurri, and cilantro-lime crema (5590 cal)

BLACKENED CHICKEN TACOS 106

served with warm tortillas, tomatoes, shredded lettuce, chef-made chimichurri, and cilantro-lime crema (5860 cal)



DESSERT

ITEMS SERVE 10 PEOPLE

ASSORTED COOKIES (4420 cal) 26

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