

# HORS D'OEUVRE SELECTIONS

## HORS D' OEUVRE

### BEEF KABOBS

Tender Pieces of Beef, Cherry Tomatoes and Pearl Onions Glazed with a Chimichurri Sauce ..... 5.95

### MINIATURE CRAB CAKES

Only the Finest Lump Crab Meat Here! Served with Spicy Remoulade Sauce ..... 4.95

### SHRIMP COCKTAIL

Served with Spicy Cocktail Sauce and Lemon Squeeze ..... 4.95

### CHAR-GRILLED SHRIMP

Lightly Charred with Bohanan's House Seasoning and Fresh Lime ..... 4.95

### BEEF CANAPÉ

Thinly Sliced Tenderloin with Horseradish Cream and Chives on Toasted Crostini ..... 4.95

### TUNA CANAPÉ

Sashimi Grade Tuna with Asian Aoli on Crispy Wonton ..... 3.95

### VEGETABLE CANAPÉ

Herbed Goat Cheese with Heirloom Cherry Tomato and Olive Tapanade ..... 2.95

### STUFFED MUSHROOMS

Filled with Spinach, Bacon, Imported Valbresso Feta and Reggiano Parmesan Cheese ..... 2.95

## CLASSIC HORS D' OEUVRE

### SEMI BONELESS QUAIL

Over Field Greens and Italian Vinaigrette ..... 9.95, (HALF) 6.95

### SPINACH AND ARTICHOKE DIP

Served with Freshly Baked Crostini Toast ..... 5.00 PP

### BALSAMIC AND HERB CURED SALMON

Served with Classic Accompaniments ..... 6.95

## DISPLAYS AND DIPS

### WHOLE BRIE ROUND

Wrapped in Puff Pastry Dough, Filled with Apricot Preserves, Toasted Walnuts and Baked until Golden Brown. Served with Assorted Crackers (Serves 20-25 Guests) ..... 150.00

### CARVED WHOLE TENDERLOIN

Served With Horseradish Mousse, Coleman's Mustard and Silver Dollar Rolls ..... 250.00

### SEAFOOD DISPLAYS (SERVED WITH APPROPRIATE ACCOMPANIMENTS)

Shrimp Cocktail ..... 4.95	10-12 oz. Australian West Coast Cold-Water
Colossal Lump Crab Meat ..... 9.95	Lobster Tail ..... MARKET
Sashimi Grade Yellow Fin Tuna ..... 5.25	Whole Lobster ..... MARKET

Prices do not include applicable sales tax and recommended 21% gratuity. Prices are subject to change.

**BOHANAN'S**

# ENTREES

Entrees inclusive of a choice of two salads, one starch, one vegetables, two desserts, coffee and ice teas, house-made dinner rolls and creamed butter. See "Choices" Menu.  
Customized menus available upon request.

## ENTREES (SELECT THREE)

All steaks are aged USDA prime grade center cuts of Midwestern corn fed beef cooked over mesquite hard wood.

### 7 OZ. FILET

For the Lighter Appetite ..... 68.95

### 11 OZ. FILET

Our Largest Center Cut Filet ..... 72.95

### 13 OZ. RIBEYE

Hand Cut and Well-Marbled ..... 69.95

### 12 OZ. NEW YORK STRIP

Perfectly Aged for Flavor ..... 76.95

### MACADAMIA ENCRUSTED RED SNAPPER

Topped with Candied Orange Butter Sauce ..... 64.95

### MESQUITE-GRILLED SNAPPER ROYALE

Topped with Crabmeat, Scallops, and Chanterelle Mushrooms in a Light Cream Reduction ..... 67.95

### WILD ALASKAN SALMON

Served with a Texas Ruby Red Grapefruit Butter ..... 63.95

### CHAR-GRILLED SHRIMP

Seasoned with Bohanan's House Seasoning and Fresh Lime ..... 61.95

### PAN-ROASTED FREE-RANGE BREAST OF CHICKEN

Preserved Lemons and Fresh Herbs ..... 49.95

### 10-12OZ. AUSTRALIAN LOBSTER TAIL

Served with Clarified Butter and Lemon Squeeze ..... MARKET

**BEARNAISE SAUCE** ..... 3.95

**BURGUNDY MUSHROOM SAUCE** ..... 4.95

*additional cost per person*

## EXECUTIVE MENU

Featuring Bohanan's Exclusive Akaushi Beef and our Bone-in Steak Selection

10 oz. Akaushi Filet ..... 125.00      18 oz. Bone-in Filet ..... 115.95

14 oz. Akaushi Ribeye ..... 125.00      24 oz. Bone-in Ribeye ..... 109.95

14 oz. Akaushi New York Strip ..... 125.00      25 oz. Dry-Aged Bone-in New York Strip ..... 119.95

Prices do not include applicable sales tax and recommended 21% gratuity. Prices are subject to change.

**BOHANAN'S**



## CHOICES: SALADS, SIDES & DESSERTS

### SALADS (SELECT TWO)

#### BABY ARUGULA SALAD

Sliced Bosc Pear, Spiced Pecans, Blue Cheese and Lemon Thyme Vinaigrette

#### THE CLASSIC LETTUCE WEDGE

With Maytag Blue Cheese Dressing & Bacon Pieces

#### KNIFE AND FORK CAESAR

Artisan Romaine, Heirloom Tomatoes, Duck Fat-Fried Croutons and Aged Parmesan

### ACCOMPANIMENTS (SELECT ONE)

#### VEGETABLE MEDLEY

Yellow Squash, Zucchini, Baby Carrots, Sugar Snaps, Tear-drop Tomatoes, Red & Orange Bell Peppers

#### BROCCOLI CROWNS

Topped with Sauce Hollandaise

#### HARICOT VERTS ALMONDINE

### STARCHES (SELECT ONE)

#### MASHED POTATOES (CHOOSE 1)

Original, Herb, Garlic, or Goat Cheese

#### POTATOES AU GRATIN

Layered with Three Cheeses

#### CANADIAN LONG-GRAIN WILD RICE

with Toasted Pecans & Mushrooms

### DESSERTS (SELECT TWO)

#### CHOCOLATE DECADENCE

Rich Flourless Chocolate Cake with Raspberry Coulis

#### AMARETTO CHEESECAKE

With Caramel Reduction

#### CHEF MARK'S CRÈME BRULÉE

Madagascar Vanilla Bean Accented with Seasonal Berries

#### VALRHONA DOUBLE CHOCOLATE BROWNIES

Served with Belgian Dark Ice Cream

#### SORBET

Chef's Seasonal Selection

Prices do not include applicable sales tax and recommended 21% gratuity. Prices are subject to change.



**BOHANAN'S**

## AWARDS & ACCOLADES

### THE CRITICS HAVE SPOKEN...

Every dinner at Bohanan's has a delicious story to tell; and all our stories have happy endings. Here are tales from our devoted fans in their own words:

"Order an Akaushi steak at Bohanan's and prepare for an epiphany."

— PATRICIA SHARPE, TEXAS MONTHLY

"The evening was made very special by our waiter...he spoke of the many specials like he was making love to the menu!"

— BARBARA RICHMOND

"This downtown San Antonio steak house is easily one of the best steak houses that I have been to. The steaks are thick cut prime beef where the taste of beef comes through....Every waiter and waitress is as polite and knowledgeable as can be and cater to every want."

— BEST OF CITY SEARCH

"The service was fabulous ... personable and passionate!"

— OPENTABLE

"The best steak that I have ever had. Our party enjoyed the experience tremendously."

— OPENTABLE

"Your restaurant has the best food, the friendliest staff and is by far the classiest restaurant in this area. Thank you for always going above and beyond to provide an excellent dining experience with that special touch!"

— BRUCE TRUESDALE

"Bohanan's banquet team is second to none. I look forward to my next opportunity to host a dinner symposium in San Antonio so that I can work with Jenny and her team. It was indeed a pleasure."

— KIMBERLY SMITH

Now it's your turn.

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#### FOR MORE INFORMATION:

**JENNY RABB**  
DIRECTOR OF CATERING

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## BOHANAN'S

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## BANQUET SPECIFICATION SHEET

*Buy out options upon request.*

### MINIMUM REVENUE REQUIREMENTS:

#### PRIVATE ROOM

The Courtyard Room	8500.00
The Houston Room	5000.00
The Bar Room	2500.00
1/2 The Houston Room	2500.00
The Wheeler Room / Chef's Table	800.00

- *We will work with you to provide the best possible room suited for your event. However, we reserve the right to change the room due to major fluctuations in the number of guests.*
- *Please note that during our off seasons, quotes listed above are negotiable.*
- *A 25% non-refundable deposit is based upon the minimum revenue quoted and is due upon signing the event contract.*
- *All prices on menus do not include applicable sales tax and recommended 21% gratuity. Prices are subject to change.*
- *Minimum Revenue Requirement prices are subject to change in peak season.*

### A/V EQUIPMENT

The Courtyard Room has available high definition projector, 91-inch roll down screen, power strip	250.00
Portable screen, power strip	100.00
Cherry wood podium	25.00

*We will be happy to assist you with ordering other meeting needs.*

### PRINTED MENUS

We are pleased to print menus for your event at no charge with introduction and logo of your choice. Cream colored linen paper is used. If you prefer a particular stock of paper other than this, please advise and provide if necessary.

**FLORAL ARRANGEMENTS:** Please inquire within and we would be happy to assist.

**ICE SCULPTURES:** Please inquire.

**ENTERTAINMENT:** Please inquire.

**TRANSPORTATION:** Please inquire for referrals or suggestions.

*Valet may be added to the final bill for 10.00 per car.*



**BOHANAN'S**

# EVENT CONTRACT

**CONTACT NAME:** \_\_\_\_\_

**EVENT HOST:** \_\_\_\_\_

**DATE & TIME OF EVENT:** \_\_\_\_\_ **GUARANTEED NO. OF GUESTS:** \_\_\_\_\_

A 25% non-refundable deposit of the estimated total is due upon signing the agreement. All food and beverage is subject to a recommended 21% (adjustable) gratuity and applicable state sales tax. Prices are subject to change. On the day of the event, once the final bill has been closed, there will be no changes or adjustments to the bill. This includes split checks, split tips, and third-party payments which must be done before closing the bill. The non-refundable deposit for this event is \$ \_\_\_\_\_ which is based upon the minimum revenue requirement of \_\_\_\_\_.

**GUARANTEE POLICY:** A final count is due three (3) business days prior to the event, five (5) business days prior to the event in the month of December, not including the day of the event. A business day is defined as Monday through Friday between the hours of 9 A.M. and 5 P.M. The day of the event is not considered. If no guarantee is received, the client will be charged the Applicable Fee for the number of guests originally contracted or for the actual number of guests in attendance, whichever is greater. Should the actual number of guests fall below the guarantee, the client will be charged the Applicable Fee. In addition, Bohanan's Prime Steaks & Seafood will not be obligated to serve or set up for more than 5% above the guaranteed number.

**CANCELLATION POLICY:** Should the client cancel this event within three (3) business days of the scheduled event, the client will be charged the Applicable Fee for the number of guests originally contracted. No cash, food product, or gift certificate compensation will be given in lieu of the cancellation charges.

**APPLICABLE FEE:** Client will be charged the per-person menu price plus a recommended 21% (adjustable) gratuity and applicable state sales tax.

**MENU:** Client will be charged a set menu price for each guest. If a choice menu is offered with varied selections, Bohanan's will charge the highest priced entrée per person. It is not the responsibility of Bohanan's to maintain budget restrictions of the client due to uncontrollable circumstances of consumption by their guests. Menu prices are subject to change to reflect market value costs.

**ALCOHOL:** Alcoholic beverages, including wine, may not be brought into the restaurant from outside sources.

**DECORATIONS:** Displays, signs, and decorations of any type may not be used without express written permission from Bohanan's Prime Steaks & Seafood. Client agrees to be responsible for any damage done to equipment or restaurant fixture during their use of the premises.

**DAMAGES:** Bohanan's Prime Steaks & Seafood is not responsible for loss or damage to any property brought into or left in the restaurant by a guest.

Tax Exempt organizations must furnish a certificate of exemption to the restaurant in advance of the event.

This agreement is void if it cannot be performed due to uncontrollable circumstances on our part. If food or services specified cannot be furnished for any reason due to such circumstances, other food and services may be substituted at prices ordinarily charged for them but not in excess of the agreed-upon price. It is the responsibility of the host to inform Bohanan's Prime Steaks & Seafood of any dietary and/or allergy-specific requirements at the time of the booking.

Bohanan's Prime Steaks & Seafood will work with you to provide the best possible private room suited to your event. However, we reserve the right to change your private room at anytime to better serve you and our establishment.

*A signature below indicates that you have read and agree to the terms of this agreement as outlined above.*

**CREDIT CARD TYPE:** \_\_\_\_\_ **CREDIT CARD #:** \_\_\_\_\_ **EXP. DATE:** \_\_\_\_\_

**SECURITY CODE:** \_\_\_\_\_ **SIGNATURE:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

**BOHANAN'S**