

We'd like to share with you our food philosophy... Bon Appétit's area of expertise is serving fresh food that is alive with flavor and nutrition, prepared by hand using authentic ingredients. And doing so in a socially responsible manner.

We believe we must take a stand on many of the issues surrounding our food supply. We view this responsibility as a value of who we are. Our guests see us as partners in creating a better world. It is what makes us uniquely Bon Appétit.

At Bon Appétit we recognize the great power and importance of food. Food brings people together, creates a sense of place and a feeling of kinship. Food sustains not only our bodies but also our communities and environment.

Bon Appétit Catering
at Washington University
Wohl Center, Room 100
6515 Wydown Blvd.
Campus Box 1092
St. Louis, MO 63105
314.935.5054
www.diningservices.wustl.edu

BON APPÉTIT
MANAGEMENT COMPANY
food services for a sustainable future®

LEARN HOW FOOD CHOICES IMPACT THE ENVIRONMENT, COMMUNITY AND YOUR WELL BEING AT www.CircleofResponsibility.com

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CATERING *by* BON APPÉTIT
at WASHINGTON UNIVERSITY
2008-2009

fresh
authentic
natural
made from scratch



OUR KITCHEN PRINCIPLES

Our chicken and eggs are always antibiotic free (www.keepantibioticsworking.com). Seafood is purchased only from sustainable sources (adheres to Monterey Bay Aquarium Seafood Watch Guidelines). We use locally grown and organic produce whenever possible.

We believe in serving only the freshest food. Food that is prepared from scratch, using authentic ingredients. Food that is alive with flavor and nutrition. Food that is created in a socially-responsible manner for the well-being of our guests, communities and environment.

For more information about the healthy foods that we serve, visit our website at www.bamco.com
Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee, delicious hors d'oeuvres, elegant served meals, to beautiful buffets. However, our menu is just a starting point to our culinary expertise. We specialize in custom designing menus for all occasions. We offer fresh ingredients, creative presentation, and professional hands-on service.

CATERING POLICIES

Catering by Bon Appétit office hours are Monday through Friday 8:00am – 5:00pm. Catering events can be ordered by phone at 314-935-5054, email at wucatering@cafebonappetit.com, fax at 314-935-8513 or through traditional mail at Campus Box 1092. All catering event contracts must be signed and faxed or mailed back to the catering office within 72 hours of your event in order for Bon Appétit to cater your event.

Client Responsibilities

EVENT SPACE
Event space and tables needed for food service will need to be prearranged through Event Services or the appropriate booking office prior to making food arrangements. Event space must be set up a minimum of 1 hour prior to the scheduled event start time to ensure catering for your event is set on time. Events with China service will require sets be completed 2 hours prior to event start time.

BUILDING ACCESS
Bon Appétit catering staff does not have access to buildings or rooms on campus. Please ensure that facilities are unlocked to allow for delivery and clean up. Should a building or room be inaccessible our staff will leave a door hanger indicating the time they attempted to set up/clean up and a phone number to our main office to call and reschedule your delivery. An additional delivery fee will be added to your final bill. For events that do not require a server present, late night and weekend events will be picked up the next business day.

TRASH
Bon Appétit does not supply trash bins or recycling receptacles. If your event is being held at an outdoor location or if you will need additional trash or recycling bins at your location you must make the appropriate arrangements prior to the event.

SERVICE TIME
Two hours of service is provided for your event. Any time occurring after the 2 hours, labor fees will be charged accordingly.

LEFTOVERS
We try to plan your event so that there will be little food left. Because of state health regulations, perishable leftovers may not be taken from the event and will not be packaged for removal off premises. Bon Appétit will not be held responsible for food items removed without our knowledge or prior consent.

CATERING POLICIES

EQUIPMENT

All catering equipment supplied for your event must be available for pick up upon event completion. You will be notified of any missing items and have 24 hours to return the items to Wohl Center Catering Office. All items that are not returned within this time frame will be billed at full replacement cost to the department responsible for the event.

SAME DAY EVENT ADDITIONS

We will make every effort to accommodate your specific requests and needs. Please understand that all items requested the same day of your event or items that are not part of the signed contract will incur a fee that is twice that of the original item price. For each additional requested delivery to your event site a delivery fee will be applied to your final bill.

PRICES AND MINIMUMS

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include taxes, service charge, labor or additional rental items. All catering events will have a 10% Service Charge added to the total food and beverage bill with a \$5 minimum fee. Events less than \$35 must be picked up at Wohl Student Center.

CHANGES/GUARANTEES

All changes referring to the menu, guest count and event arrangements must be confirmed three business days prior to the event. If you do not contact us with a final count three business days prior to the event, we will prepare for the estimated number and charge accordingly.

CANCELLATIONS

We will require all cancellations to be in writing and received by our office at least three business days prior. Any event that is not cancelled within this period will result in 50% payment of the total amount of the contracted food. Events that are cancelled within a 24 hour time frame will result in 100% payment of the total food amount plus any charges for rental equipment and linens with exception of cancellations due to weather related conditions.

PAYMENT

Bon Appétit must have a secured form of payment prior to any event. University Funds, Checks, Visa, Mastercard or American Express are all valid payment methods. Non-university clients must provide a 50% event down payment 10 days prior to the catered function.

CATERING POLICIES

DELIVERY FEES

There is no delivery fee for catering events with a \$35 minimum held on Washington University's Hilltop campus. Deliveries outside of Hilltop campus will be required to meet the \$100.00 food and beverage minimum and will be subject to a delivery fee which will be based on distance travel.

B E V E R A G E S

Hot Beverages

Kaldi's Fresh Brewed Regular or Decaffeinated Coffee	\$14.95 per gallon
	\$ 9.95 per Pump Pot
Hot Water and Assorted Tea Bags	\$14.95 per gallon
	\$9.95 per Pump Pot
Hot Spiced or Chilled Apple Cider	\$12.95 per gallon
Hot Chocolate	\$12.50 per gallon

Cold Beverages

Freshly Brewed Iced Tea	\$12.50 per gallon
Lemonade	\$12.50 per gallon
Fruit Punch	\$12.50 per gallon
Ice Water	\$ 5.00 per gallon
Pitchers of Ice Water	\$ 2.50 per pitcher
Chilled Orange, Apple or Cranberry Juice	\$12.50 per gallon
	\$6.95 per carafe

Individual Portions

Fruit Juice (Bottled)	\$ 1.95 each
V8 Fusion (Peach Mango or Strawberry Banana)	\$ 1.95 each
Milk –Whole, Skim, 2% or Chocolate	\$ 1.50 each
Mendota Sparkling Water	\$ 1.50 each
Iced Tea (Bottled)	\$ 2.25 each
Dasani Water (Bottled)	\$ 1.50 each
Coke, Diet Coke Diet Sprite or Sprite (Can)	\$ 1.25 each

Beverage Packages – 2 Hour Event

BEVERAGE BAR	\$2.50 per person
Choice of Three Beverages: Iced Tea, Lemonade, Fruit Punch, Apple Cider or Assorted Sodas	
COFFEE BAR	\$1.50 per person:
Kaldi's Regular & Decaffeinated Coffee and Hot Water with Assorted Teas	
GOURMET COFFEE BAR	\$3.00 per person
Kaldi's Regular & Decaffeinated Coffee, Whipped Cream Shaved Chocolate, Chocolate Cigars, Cinnamon Sticks, Sugar Cubes & Flavored Syrups	

S N A C K S

Potato Chips with Dip (Pound)	\$ 8.50 per pound
Mixed Nuts (Pound)	\$14.00 per pound
Snack Mix (Pound)	\$ 7.95 per pound
Pretzels (Pound)	\$ 5.00 per pound
Tortilla Chips with Salsa (2 Pounds)	\$ 7.95 per 2 pound
Fresh Whole Fruit	\$.75 per piece
Granola Bars	\$1.00 each
Individual Bags of Chips	\$1.00 each
Assorted Fruit Yogurts	\$1.75 each

A Pound serves 12 to 20 guests

BAKERY

Breakfast Basket

Assortment of Muffins,
Scones and Breakfast Breads
(No substitutions)

Regular \$13.50 per dozen

Mini \$10.25

Assorted Muffins

Blueberry, Bran Raisin, Chocolate,
Poppy seed, Banana Nut and Low Fat

Regular \$12.95 per dozen

Mini \$ 9.95 per dozen

Assorted Danish

Blueberry, Cream Cheese, Cherry, Apple,
Raspberry and Strawberry

Regular \$15.50 per dozen

Mini \$12.25 per dozen

Assorted Scones

Cranberry-Orange, Toasted Almond,
Herb and Cheddar Cheese, Chocolate Chip,
Hazelnut and Raisin

\$13.50 per dozen

Flakey Croissants

Regular \$13.50 per dozen

Mini \$10.75 per dozen

Einstein Bagels

With Cream Cheese

\$17.95 per dozen

Breakfast Breads

Banana, Carrot Raisin, Pumpkin,
Cranberry and Date Nut
(15 Slices per loaf)

\$11.95 per loaf

BAKERY

continued

Assorted Coffee Cake Squares

Cinnamon Pecan, Apple and Blueberry

\$14.75 per dozen

Assorted Baker Street Cookies

Chocolate Chip, Oatmeal Raisin,
Sugar, White Chocolate with
Macadamia Nuts and Chocolate Chunk with Nuts

Large \$14.95 per dozen

Small \$10.95 per dozen

Fancy Tea Cookies

Almond Crescents, Macaroons, Lemon,
Tropical and Raspberry Thumbprint

\$12.50 per dozen

Home-style Brownies

Chocolate Nut, Raspberry with
Cream Cheese, Chocolate Fudge and
Candy Topping

\$14.95 per dozen

Lemon Bars

\$13.95 per dozen

Carrot Cake Squares

\$13.95 per dozen

Cheesecake Squares

Plain, Fruit Swirl, Turtle and
Chocolate Chip

\$15.95 per dozen

Decorated Cupcakes

Chocolate or Yellow Cake with Icing

\$15.95 per dozen

BAKERY

continued

Rice Krispie Treats

\$10.95 per dozen

Pecan Tarts

\$14.95 per dozen

Chocolate Covered Strawberries

\$18.00 per dozen

Cobbler Bars

Fruit Filled Shortbread with Crumb Topping
Strawberry, Blueberry, Peach

\$13.95 per dozen

Miniature Desserts

Lemon Tarts, Cream Puffs, Éclairs,
Cannolis, Petit Fours, Mini Crème Horns and
Chocolate Covered Strawberries

\$16.95 per dozen

Cheesecake Stuffed Strawberries

\$18.00 per dozen

Cheesecake Lollipops

\$18.00 per dozen

Banana Espresso Custard

Served in a coffee cup

\$1.85 each

BREAKFAST BUFFETS

Served buffet style and includes paper and plastic service ware. Upgrade to House China and Flatware for \$3.00 per Guest. Two hours of service is provided for your buffet. Any time occurring after the two hours, labor fees will be charged. Additional beverage requests during event will be charged at ala carte pricing with an additional delivery fee.

Continental Breakfast

Fresh Baked Breakfast Basket

Assorted Juices

Kaldi's Regular & Decaffeinated Coffee

Assorted Hot Teas

\$6.75

Deluxe Continental Breakfast

Fresh Baked Breakfast Basket

Seasonal Fruit Platter

Assorted Juices

Kaldi's Regular & Decaffeinated Coffee

Assorted Hot Teas

\$7.75

New Yorker

Fresh Assortment of Einstein Bagels

Plain, Herb & Orange Marmalade Cream Cheese

Assorted Jellies

Seasonal Fruit Platter

Assorted Juices

Kaldi's Regular & Decaffeinated Coffee

Assorted Hot Teas

\$7.95

Add Smoked Salmon for \$.5.00 per person

BREAKFAST BUFFETS

continued

Healthy Start

Fresh Baked Low Fat Muffins
Sliced Fruit & Berries
Assorted Milks
Granola and Vanilla Yogurt
Assorted Juices
Kaldi's Regular & Decaffeinated Coffee
Assorted Hot Teas

\$7.75

Breakfast Bag

Bagel with Cream Cheese
Fruit Cup
Orange Juice

\$4.95

Yogurt Parfait Bar

Vanilla Yogurt
Fresh Berries & Granola
Breakfast Breads
Assorted Juices
Kaldi's Regular & Decaffeinated Coffee
Assorted Hot Teas

\$7.75

European Breakfast

Fresh Baked Savory & Sweet Scones
Assortment of Breakfast Breads
Plain, Herb and Honey Whipped Butters
Assorted Jellies
Seasonal Fruit Platter
Assorted Juices
Kaldi's Regular & Decaffeinated Coffee
Assorted Hot Teas

\$7.95

Add Domestic Cheese tray for \$2.00 per person

BREAKFAST BUFFETS

continued

Bear's Breakfast Buffet

Minimum 20 People

CHOICE OF TWO

Orange Scented French Toast with Maple Syrup and Caramel
Scrambled Eggs with Cheddar Cheese
Biscuits & Sausage Gravy
Spinach & Mushroom Strata
Vegetable Frittata
Egg & Cheese Croissant
Heuvos Ranchero
Pancakes with Maple Syrup
Blueberry Pancakes with Maple Syrup
Quiche-Lorraine & Vegetarian
Mushroom & Egg Casserole

CHOICE OF TWO SIDES

Sausage Patties
Sausage Links
Bacon
Turkey Sausage
Hash Browns
Potatoes O'Brien
Au gratin Potatoes
Oatmeal
Cream of Wheat
Grits

Accompanied With

Fresh Baked Breakfast Basket
Assorted Juices
Kaldi's Regular & Decaffeinated Coffee
Assorted Hot Teas

\$9.50

Add a Seasonal Fruit Platter for \$2.00 per person

BREAKFAST SELECTIONS

Breakfast Ala Carte

Add a Dish to Your Breakfast Menu for an Additional Cost. Minimum 15 Guests

Bacon (3 Pieces)	\$2.00
Sausage (2 Pieces)	\$2.00
Potatoes	\$1.00
Grits or Oatmeal	\$2.00
Smoked Salmon	\$5.00
Quiche	\$3.00
Scrambled Eggs	\$3.00
Fresh Fruit Platter	\$3.00
Petite Egg & Cheese Croissant	\$1.75

Breakfast Hors d'Oeuvres

Try an unusual twist to your morning meeting

Hors d'oeuvres will be served in a chafer or can be butler-passed by our catering staff.

BREAKFAST CREPE CUPS

Creamy Scrambled Eggs with Sausage and Cheese in a Delicate Crepe Cup

\$45.00 per 50 Pieces

FRENCH TOAST CANAPÉ

Petite French Toast Canapes with Brown Sugar Cream Cheese and Fresh Seasonal Fruit

\$40.00 per 50 Pieces

PETITE EGG CASSEROLE

Slow Roasted Egg Casserole with Spinach and White Cheddar

\$45.00 per 50 Pieces

FOCACCIA EGG BITES

Petite Bakery Focaccia with a Savory Frittata Filling

\$48.00 per 50 Pieces

MINI CORN BEEF HASH TARTS

Succulent Corn Beef, Diced Onions and Potatoes in a Crispy Tart Shell

\$48.00 per 50 Pieces

PREMIUM BOX LUNCHES

All Sandwiches include Fresh Fruit Salad, Pasta Salad, Baker's Choice Dessert and Soda or Bottled Water

\$9.50

Smoked Turkey, Bacon & Avocado

Shaved Turkey, Crisp Bacon & Sliced Avocado with Tomato & Swiss Cheese on a Ciabatta

Club Panini

Smoked Turkey & Ham, Crisp Bacon, Cheddar Cheese, Lettuce & Tomato on Grilled Sourdough

Smoked Turkey Cobb Wrap

Smoked Turkey Breast, Avocado, Bleu Cheese Crumbles, Crisp Bacon, Tomato, Lettuce, Chopped Egg & Basil Mayonnaise

Walnut Apple Chicken Salad

Toasted Walnuts, Granny Smith Apples & Grilled Chicken Breast with Creamy Mayonnaise Dressing on Croissant with Lettuce

Luau Wrap

Sweet BBQ Chicken Salad with Pineapple & Vegetable Slaw

Buffalo Chicken Wrap

Julienne Fried Chicken Breast in Buffalo Wing Sauce with Lettuce, Diced Tomato, Cheddar Cheese & Bleu Cheese Chunks in a Sun dried Tomato Tortilla

Sesame Chicken Wrap

Sesame Chicken Breast, Mandarin Orange, Spinach, Shredded Carrot & Teriyaki Cream Cheese Spread

Chicken BLT Wrap

Grilled Chicken Breast, Shredded Lettuce, Crisp Bacon, Tomato & Basil Mayonnaise

Caesar Wrap

Grilled Chicken, Crisp Romaine Tossed with Fresh Shaved Parmesan Cheese and Caesar Dressing Rolled in a Garlic Herb Wrap and Spread with Pesto Mayonnaise

Italian Rustica

Salami, Prosciutto, Capicola Ham, Buffalo Mozzarella & Provolone Cheeses on Herb Focaccia with Roasted Pepper, Peppercornini & Herb Vinaigrette

PREMIUM BOX LUNCHES

continued

Flank Steak

Thinly Sliced Marinated Flank Steak, Caramelized Onion, Swiss Cheese & Arugula with Sun Dried Tomato Mayonnaise on Texas Toast

Cold Meatloaf

on Onion Kaiser with Sun-dried Tomato Ketchup and Leaf Lettuce

Grilled Pastrami Reuben

Shaved Pastrami on Swirled Rye with Swiss Cheese, Thousand Island Dressing & Sauerkraut

Roast Beef Ranch Wrap

Tender Shaved Roast Beef with Crisp Bacon, Lettuce, Tomato, Swiss Cheese & Ranch Dressing

Greek Tuna Salad Pita Pocket

Tuna, Tomato, Red Onions, Olives, Feta Cheese and Baby Spinach

Salmon Ciabatta

Salmon, Cucumber, Bell Pepper, and Onion tossed with a Dill Coriander Mayonnaise served on Ciabatta

Vegetarian Wrap

Portobello Mushroom, Avocado, Roasted Peppers, Tomato, Spinach & Herb Cream Cheese in a Spinach Tortilla

Curried "Faux" Chicken Salad Wrap

Mock Chicken, Toasted Almonds, Green Onions, Raisins, Mango Chutney Shredded Lettuce, and Curried Mayonnaise

Falafel Pita

Crisp Garbanzo Bean Croquette, Hummus, Lettuce, Tomato, Cucumber, Feta Cheese With Lemon Dill Sauce

Faux Chicken Buffalo Wrap

Breaded Chickenless Nuggets, Hot Wing Sauce, Lettuce, Tomato and Bleu Cheese

Grilled Portobello

with Artichoke Parmesan Spread, Lettuce and Tomato on a Whole Wheat Bun

PREMIUM BOX SALADS

Salads include Dinner Roll, Butter, Baker's Choice Dessert, Soda or Bottled Water, Dressing on the Side and Cutlery

\$9.50

Greek

Tomato, Cucumber, Kalamata Olives, Feta Cheese & Bermuda Onion in Red Wine Vinaigrette Dressing over Mixed Greens

Taco

Seasoned Ground Beef, Black Olives, Lettuce, Cheddar Cheese, Black Beans, Onion, Salsa & Sour Cream with Tortilla Chips

Cobb

Smoked Turkey, Avocado, Bleu Cheese, Crisp Bacon, Roasted Garlic & Egg with Greens with Choice of Dressing

Thai Chicken Noodle Salad

Grilled Thai Chicken Breast & Fettuccini Noodles in Peanut Dressing with Red & Green Peppers, Snow Peas, Green Onion & Crushed Peanuts

Grilled Tuna Niçoise

with Mixed Greens, Marinated Green Beans, Black Olives & Hard Cooked Eggs, served with Balsamic Vinaigrette

Grilled Salmon Salad

with Mixed Greens & Shaved Fennel, served with Creamy Herb Dressing

Tomato Mozzarella Salad

with Plum Tomatoes & Red Onions, Marinated in Olive Oil & Fresh Garlic, layered with Buffalo Mozzarella & Fresh Basil Leaves over Romaine Lettuce

Grilled Waldorf Salad

Grilled Apples, Walnuts & Chicken Salad over Mixed Greens

Caesar Salad

Chopped Romaine Lettuce, Grated Parmesan, House-made Croutons Served with our Traditional Caesar Dressing.

Add Char-grilled Chicken or Shrimp \$1.00

PREMIUM BOX SALADS

Santa Fe Salad

Chopped Salad with Mixed Greens, Chopped Avocado, Corn, Black Olives, Bleu Cheese, Tortilla Strips, Chopped Tomatoes, & Cucumbers with Champagne Vinaigrette.

Grain Salad

Whole Grain Blend to include Wheat Berries, Barley, and Quinoa

LUNCH SELECTIONS

Express Box Lunches

\$8.25

Includes Sandwich served on Chef's Choice Bread, Chips, Cookie, Condiments and Soda with Disposable Cutlery

CHOICE OF SANDWICH:

Smoked Turkey Breast with Swiss Cheese
Smoked Lean Ham with Swiss Cheese
Tender Roast Beef with Cheddar Cheese
Roasted Vegetable Wrap
Chicken Salad
Tuna Salad

For Specialty Selections of Breads and/or Cheeses an Additional Cost of \$1.25 per sandwich will apply

Deluxe Deli Buffet

\$10.50

Minimum 20 People

To Ensure Food Quality & Safety a Maximum Length of Service is Two Hours. Due to Health Code Regulations No Food May Be Removed from This Event by Anyone Other than Bon Appétit Staff.

BUFFET INCLUDES:

Smoked Turkey Breast, Tender Roast Beef,
Italian Salami, Tuna Salad & Roasted Vegetables

Assorted Fresh Baked Breads and Rolls
Swiss and Cheddar Cheese
Lettuce, Tomatoes, Pickles, Red Onion, Pepperoncini
Mayonnaise and Mustard
Assorted Fresh Baked Cookies
Assorted Sodas or Bottled Water

CHOICE OF TWO:

Fresh Fruit Salad Potato Salad
Italian Tossed Salad Cole Slaw
Pasta Salad Wild Rice Salad

THE SANDWICH BOARD

The Sandwich Board

\$12.50

Minimum 20 People

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Anyone Other than Bon Appétit Staff.*

*Pre-made Gourmet Sandwiches,
Beautifully Displayed on a Platter*

GRILLED PORTOBELLO MUSHROOMS

With Spinach, Roma Tomatoes, Smoked Gouda and Balsamic Reduction
on an Asiago Roll

GRILLED CHICKEN

Grilled Chicken and Brie with Onion Marmalade & Peppered Bacon on a
Ciabatta

CAPPICOLA & SOPRASETTA

With Pepperoncini, Shaved Parmesan Cheese, Shredded Lettuce with Italian
Vinaigrette on a Seeded Italian Loaf

SALMON

Char Broiled Wild Caught Salmon with Pickled Cucumbers
and Honey Dressing on a Brioche

CHOICE OF TWO SALADS:

Fresh Seasonal Fruit Salad	Spinach Salad
Roasted Red Potato Salad	Wild Rice Salad
Couscous Salad	Whole Grain Salad
Mixed Green Salad	

CHOICE OF DESSERTS:

Mini Cannoli	Pecan Tarts
Cheesecake Squares	Gourmet Brownies

ASSORTED SODAS AND BOTTLED WATER

SALAD BUFFET

Salad Buffet

\$10.95

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Anyone Other than Bon Appétit Staff.*

Includes Your Choice of Three Luncheon Salads
(See Boxed Salads for Choices)
Fresh Fruit Platter, Basket of Fresh Baked Breads and Butter,
Lemon Bars and Assorted Soda and Bottled Water

Add Soup for \$1.00 per person

Choice of Chili or Featured Soups of the Day

PIZZA

Our 16" Traditional Crust Pizza is cut into 12 slices and served with your choice of toppings, marinara sauce and our Bon Appétit special blend of three cheeses.

BBQ Chicken Pizza

Barbeque Sauce, Smoked Gouda, Mozzarella Cheese, BBQ Chicken, Sliced Red Onions and Cilantro

\$15.95

White Pizza

Mozzarella, Fontina, Ricotta, Parmesan, Pecorino Romano Cheese with Fresh Sautéed Spinach and Garlic

\$14.95

Sicilian

Spicy Marinara with Italian Sausage, Spicy Capicola Ham, Julienne Salami, Fontina, Mozzarella and Parmesan Cheese with Fresh Basil and Oregano

\$16.50

Roasted Peppers, Goat Cheese & Smoked Applewood Bacon

Mild Goat Cheese with Roasted Peppers, Grilled Eggplant, Mozzarella Cheese, Caramelized Onions, Apple- wood Smoked Bacon and Marinara Sauce

\$16.50

Buffalo Chicken

Julienne Grilled Chicken, Spicy Buffalo Sauce & Three Cheese Blends

\$14.95

Vegetarian Pizza

Mushrooms, Black Olives, Green Peppers, Onions and Tomatoes

\$14.50

Supreme Pizza

Pepperoni, Sausage, Onions, Mushrooms, Black Olives and Extra Cheese

\$15.50

Pepperoni Pizza

\$13.50

5 Cheese Pizza

Provolone, Mozzarella, Swiss, Asiago & Parmesan

\$11.50

Sausage & Mushroom Pizza

\$13.50

Additional Toppings \$0.75 each

APPETIZER DISPLAYS

Prices are Per person unless otherwise stated

To Ensure Food Quality & Safety a Maximum Length of Service is Two Hours. Due to Health Code Regulations No Food May Be Removed from This Event by Anyone Other than Bon Appétit Staff.

Fresh Fruit Platter

Fresh Sliced Seasonal Fruit Display

\$3.25

Fresh Garden Vegetable Platter

Selection of Cauliflower, Broccoli Florets, Julienne Red & Green Peppers, Celery & Carrots Served with French Onion Dip

\$3.25

Gourmet Vegetable Display

Asparagus, Grilled Portobello, Green Pepper & Red Pepper, Blanched Green Beans, Blanched Baby Carrots, Julienne Zucchini and Snow Peas with Honey Dijon, Buttermilk Ranch & Roasted Red Pepper Dipping Sauce

\$3.75

Domestic Cheese Platter

Aged Cheddar, Jalapeno Jack, Swiss, Provolone Served with Crackers

\$3.50

Artisan Cheese Board

Brie, Garlic Herb Boursin, Bleu Cheese, Mozzarella, Smoked Gouda and Dill Havarti Served with Biscuit Crackers

\$4.50

Antipasto Platter

Assortment of Italian Meats, Roasted and Grilled Vegetables, Artichokes, Kalamata Olives & Pepperoncini Accompanied with Sun-dried Tomato with Garlic, Kalamata Olive Tapenade Served with Flatbreads & Soft French Bread

\$3.95

Spinach and Artichoke Dip

Spinach and Artichokes in a Creamy Style Dip Served Warm with Fresh Baked Focaccia

\$2.95 (25 people minimum)

APPETIZER DISPLAYS

continued

Smoked Salmon & Trout Display

Displayed with Capers, Lemon, Cream Cheese, Chopped Eggs
and Chopped Red Onion
Served with sliced Baguettes

\$95.00 per 20 people

Gourmet Crostini Assortment

Served with Sun dried Tomato Dip, Pub Cheese
and Warm Marinara & Goat Cheese

\$3.25

Garlic Hummus Dip

Served with Toasted Pita Chips

\$1.35

California Rolls & Sushi

Accompanied with Wasabi, Pickled Ginger and Sesame Ginger dipping sauce
**48 Hours notice required*

\$5.00 per person

Miniature Open Faced Sandwich Platter

Prosciutto with Roasted Red Pepper and Fresh Mozzarella on Focaccia Triangles
Salmon Salad on N.Y. Rye with Capers and Cucumber Slices
Chicken Salad on Baguette with Julienne Carrots and Celery

\$65.50 per 50 Pieces

Dollar Sandwiches

Assortment of Turkey, Roast Beef and Vegetarian Sandwiches served with
Appropriate Condiments

\$50.00 per 50 pieces

Assorted Finger Sandwiches

Assortment of Chicken, Tuna and Egg Salad

\$49.00 per 50 pieces

Tortilla Pinwheels

Assortment of Meat and Vegetable pinwheels

\$50.00 per 50 pieces

APPETIZER DISPLAYS

continued

Gourmet Pinwheels

Turkey, Havarti & Cranberry
Mozzarella, Tomato & Pesto
Mango, Goat Cheese and Peppered Chicken
Asian Chicken & Sticky Rice
Roast Beef, Swiss and Apple Horseradish
Marinated Mushrooms & Boursin Cream Cheese

\$60.00 per 50 pieces

THEMED STATIONS

Stations Require a 25 Person Minimum. Two hours of service is provided for each station. Upgrade to house china and flatware for \$3.00 per person.

Carving Board

YOUR CHOICE OF:

Roasted Beef Tenderloin — \$8.95

Roast Beef Au Jus — \$5.95

(Both Selections include Horseradish and Mushroom Demi-Glace)

Roast Prime Rib of Beef Au Jus — \$8.95

Roasted Turkey Breast with Cranberry Relish — \$5.95

Dijon Encrusted Roast Pork Loin — \$5.95

Smoked Bone-in Country Style Ham — \$5.95

All Carving Stations include Petite Dinner Rolls and Appropriate Condiments

** Requires a Chef*

Pasta Station

Combine Penne Pasta with your favorite accoutrement below, Marinara Sauce, Olive Oil, Alfredo Sauce, Chicken Breast, Scallops, Artichokes, Black Olives, Scallions, Portobello, Roasted Red Peppers, Asparagus, Spinach, Pine Nuts, Parmesan Cheese & Cracked Black Pepper

\$5.95

** Requires a Chef*

Shrimptini/Crabtini Bar

Large Gulf Shrimp or Crab cakes lavishly displayed with a variety of self serve toppings to fill individual martini glasses. Choices include:

Fresh Tomato Corn Salsa

Horseradish Cocktail Sauce

Mango Salsa

Parmesan Alfredo Sauce

\$9.95

THEMED STATIONS

continued

Loaded Smashed Potini Bar

Creamy Mashed Red Skin Potatoes with Made to Order Self Serve Toppings to Fill Individual Martini Glass.

CHOICES INCLUDE:

Shredded Cheese, Apple wood Smoked Bacon, Green Scallions, Caramelized Onions, Grilled Vegetables, Sautéed Mushrooms, Herb Butter or Sour Cream

\$4.95

Zupa Sand Buffet

Black Bean Soup, Roasted Butternut Squash Soup and Roasted Tomato Cream Soup Served with Mixed Herb Breadsticks, Parmesan Crisps, Frizzled Leeks, Roasted Corn, Tortilla Strips, Sour Cream, Shredded Cheddar Cheese & Salsa Served with Petit Grilled Cheese Sandwiches

\$4.95

Salad "Bar"

You choose the salad mix and our "Saladtenders" will make your fix in our chilled martini shakers and served in a martini glass for you to enjoy.

\$4.95

** Requires a chef*

TV Dinner Station

Let us create a new vision in your mind of the TV Dinner. Served in a TV Dinner Foil Tray. Choose from the following:
Veal Meatloaf with Merlot Pan Gravy, Butternut Whippers and Sugar Snap Peas
Chicken Pot Pie
House-made Fish Sticks with Pickled Cucumber Remoulade and 4 Cheese Mac

\$6.95

** Requires a Chef*

THEMED STATIONS

continued

Noodle Bar

YOUR GUEST WILL CHOOSE A NOODLE:

Udon or Rice Noodle,

Choose a Broth:

Chicken, Beef or Vegetable

Choose your Mix:

Shitake Mushrooms, Green Onion, Carrots, Bok Choy, Baby Corn, Broccoli,
Water Chestnuts, Peppers, Hot Sauce, Soy Sauce, Garlic, Sesame Seed, Thai Basil

\$5.95

Caramel Apple Bar

Granny Smith apples on skewers set in ice water. Guests choose an apple, dip it into warm caramel, then into any of the assorted toppings: M&Ms, crushed snickers, sugared peanuts, sugared pecans, toasted almonds, and Oreos

\$4.95

Trifle Bar

Choose between Assorted Cakes, Fresh Mixed Berries, Crème Anglaise,
Chocolate Shavings & Whipped Cream

\$3.00

Ice Cream Bar

Chocolate & Vanilla Ice Cream, Chocolate Syrup, Strawberries, Crushed Candies, Sprinkles, Chopped Nuts, Whipped Cream & Cherries

\$5.95

Fondue River

Classic Cheese Fondue and Crabmeat and Cheddar Fondue served with Chunks of French and Italian Breads, Broccoli, Cauliflower, Mushrooms and Apples

\$2.50

Chocolate Fondue

Accompanied with Assorted Cubed Pound Cake, Sable Cookies, Strawberries, Pineapple, Pretzel Rods and Marshmallows

\$3.25

COLD HORS D'OEUVRES

Priced Per 50 Pieces

*To Ensure Food Quality & Safety a Maximum Length of Service is Two Hours.
Due to Health Code Regulations No Food May Be Removed from This Event by
Anyone Other than Bon Appétit Staff.*

Poultry

Thai Chicken Salad on an Edible Spoon*	\$69.00
Thai Chicken Salad with Micro Greens in a Sesame Cone*	\$89.00
Smoked Chicken Breast Salad served in Coronets with Spicy Avocado Puree	\$95.00
Black Olive Tapenade on Toast with Smoked Chicken	\$59.00
Blackened Chicken on Flatbread with Grilled Mango Salsa	\$55.00
Profiterole with Fresh Chicken Salad	\$45.00
Waldorf Chicken on an Edible Spoon*	\$55.00

Beef & Pork

Beef Tenderloin Petite Rolls with Caramelized Onions and Mushrooms	\$105.00
Beef Bruschetta with Horseradish Sauce	\$75.00
Beef Carpaccio with Olive Oil, Parmesan and Black Pepper on Crostini	\$65.00
Asparagus Spear wrapped with Prosciutto & Asiago	\$60.00
Cucumber Cups with Blue Cheese Mousse and Crispy Bacon	\$65.00
BLT Tartlett*	\$59.00
Chili Beef on an Edible Spoon*	\$65.00

Seafood

Scallop Ceveche, Yuzu on a Porcelain Spoon*	\$120.00
Smoked Trout Rilletes	\$90.00
Phyllo Tartlets with Smoked Salmon, Cracked Pepper and Lime	\$105.00
Lobster Fennel Salad served on a Porcelain Spoon*	\$120.00
Griddled Scallops with Sweet Chili Sauce and Crème Fraiche*	\$120.00
Peppered Seared Tuna with Mango on an Edible Spoon*	\$110.00

** Denotes Items that require Kitchen Staff on Event Site to Assemble.
Additional Charges for staff will apply.*

COLD HORS D'OEUVRES

continued

Seafood, continued

Lump Crab & Mango Salad with Sweet Chili Vinaigrette on an Edible Spoon*	\$110.00
Smoked Salmon Mousse Tartlet	\$69.00
Smoked Salmon Bruschetta	\$79.00
Spicy Ginger Shrimp wrapped in a Snow Pea	\$99.00
Shrimp Cocktail with Cocktail Sauce and Brandied Mustard	\$130.00
Cajun Shrimp Bamboo Skewer with Remoulade Sauce	\$99.00
Pepper Seared Sea Scallops with Mango Puree on a Sweet Potato Blini	\$105.00
Boursin Crab Salad on a Porcelain Spoon *	\$79.00
Mini Lobster Rolls	\$105.00
Shrimp Scampi Cheesecake Terrine	\$89.00

Vegetarian

Manchego and Melon Skewer with Cumin Laced Honey	\$59.00
Kalamata Olive, Tomato & Mozzarella Skewers drizzled with Balsamic Reduction	\$69.00
Wild Mushroom, Garlic & Thyme Bouchees	\$59.00
Caramelized Apples on Pumpernickle	\$50.00
Parmesan & Black Olive Shortbreads with Parsley Pesto & Goat Cheese	\$59.00
Garlic Boursin Stuffed Artichoke Hearts	\$59.00
Tomato and Smoked Mozzarella on Crostini	\$55.00
Pesto Crostini	\$35.00
Roma, Basil, Ricotta Crostini	\$39.00
Roasted Red Pepper and Goat Cheese Bruschetta	\$59.00

* Denotes Items that require Kitchen Staff on Event Site to Assemble.
Additional Charges for staff will apply.

HOT HORS D'OEUVRES

continued

*To Ensure Food Quality & Safety a Maximum Length of Service is Two Hours.
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Anyone Other than Bon Appétit Staff.*

Beef & Pork

Grilled Beef Filet with Salsa Verde Croutes	\$105.00
Marinated Beef Tenderloin and Oyster Mushroom Skewers with Cognac	\$95.00
Spicy Chorizo Empanadas	\$59.00
Baby Angus Burgers*	\$59.00
Chili Corn Cakes with Chorizo and Queso Fresco*	\$65.00
Cumin Scented Lamb Skewers with Minted Yogurt Dip	\$89.00
Dried Fig with Stilton Wrapped in Bacon	\$59.00
Lamb Spedini with Artichoke Skewer	\$89.00
Mini Beef Wellingtons	\$99.00
Beef Mignonettes with Peppercorn Crust Served with Crostini's	\$95.00
Char Broiled Beef Satay with Sweet Chili Garlic Glaze	\$65.00
Swedish or Barbeque Meatballs	\$55.00
Toasted Meat Ravioli with Marinara Sauce	\$50.00
Italian Sausage Stuffed Mushrooms	\$59.00

Poultry

Chicken Tinga Rellenos	\$59.00
Shredded Chicken Flautas with Guacamole and Salsa	\$49.00
Mini Chicken Pot Pies	\$59.00
Sweet & Spicy Bacon Wrapped Chicken	\$59.00
Gingered Chicken Cakes with Cilantro Lime Mayonnaise	\$59.00
Lime Marinated Chicken Skewers with Avocado Crema Dip	\$65.00
Curried Chicken Satay with Fresh Mint Soy Vinaigrette	\$65.00
Chicken, Prosciutto and Sage Spedini with Roast Pepper Aioli	\$65.00
Blackened Chicken Strips with Pineapple Jalapeno Salsa	\$60.00
Parmesan Chicken Strips with Tomato Basil Aioli	\$59.00
Char Broiled Chicken Satay with Thai Peanut Sauce	\$59.50
Coconut Chicken Strips with Spicy Apricot-Mustard Sauce	\$59.50
Garlic Pesto Chicken Roulade	\$59.00
Buffalo Style Chicken Tenders	\$49.00
Chicken & Cheese Quesadillas with Fiero Sour Cream	\$49.50

HOT HORS D'OEUVRES

continued

Seafood

Breaded Crab Bites with Citrus Aioli served on a Fork*	\$105.00
Lobster Corn Dog	\$110.00
Lobster Potsticker	\$95.00
Crab Pot Stickers	\$110.00
Mini Crab Burritos	\$95.00
Grilled BBQ Shrimp on Skewers	\$99.00
Pancetta Wrapped Shrimp	\$99.00
Bacon Wrapped Scallops	\$110.00
Mini Maryland Style Crab cakes with Lemon Garlic Aioli	\$89.00
Crab Rangoon with Sweet & Sour Sauce	\$59.00

Vegetarian

Mac N' Cheese Bites	\$49.00
Grilled Brie & Mango Chutney on Brioche	\$59.00
Artichoke and Gorgonzola Focaccine	\$49.00
Hot Pepper & Smokey Mozzarella Empanaditas	\$49.00
Mini Twice Baked Potatoes	\$59.00
Wild Rice & Scallion Pancakes with Avocado Lime Salsa	\$49.00
Cocktail Corn Cakes with Spicy Papaya Salsa*	\$49.00
Blackberry Mash Stuffed Mushrooms	\$59.00
Assorted Mini Pizzeta's	\$69.00
Shitake Pot Stickers	\$59.00
Brie and Apple Brioche	\$65.00
Roasted New Potatoes stuffed with Mushroom Caviar and Gorgonzola Cheese	\$59.00
Chive Pancake with Crème Fraîché and Red Onion Confit & Lump Fish Caviar	\$105.00
Wild Mushroom Boursin Profiteroles	\$59.00
Mini Baked Brie in Puff Pastry with Orange Horseradish Marmalade	\$69.00
Toasted Cheese Ravioli with Marinara Sauce	\$49.00
Vegetable Spring Rolls with Plum Sauce	\$75.00
Spanikopita with Sweet Onion Raspberry Salsa	\$75.00
Mushrooms stuffed with Carmelized Onions, Feta and Smoked Tomato Salsa	\$69.00
Artichoke, Roasted Garlic, Fresh Herbs and Brie in Puff Pastry	\$69.00

HOT HORS D'OEUVRES

continued

Shooters

Bloody Mary Shrimp Shooter*	\$75.00
Gazpacho and Crab Shooter*	\$85.00
Tomato Soup Shooters and Petit Grilled Cheese*	\$69.00
Cosmo Caesar Salad*	\$70.00
Grilled Vegetable Shooter	\$69.00

** Denotes Items that require Kitchen Staff*

THEME BUFFETS

All Buffets include Iced Tea or Soda

Buffets Require a 20 Person Minimum. Buffets with more than 30 guests will require a server. Two hours of service is provided for your buffet. Upgrade to house china and flatware for \$3.00 per person.

To Ensure Food Quality & Safety a Maximum Length of Service is Two Hours. Due to Health Code Regulations No Food May Be Removed from This Event by Anyone Other than Bon Appétit Staff.

Pacific Rim

Pad Thai with Choice of Chicken or Shrimp
Vegetable Lo Mein
Jasmine Rice with Green Onions
Vegetable Egg Rolls with Sesame Ginger Sauce
Cucumber Salad with Rice Vinegar & Sesame Seeds
Ginger Custard

\$12.95

Latino

Chicken Fajitas
Wild Mushroom & Queso Fresco Enchiladas
Spanish Rice with Roasted Corn
Refried Black Beans with Monterey Jack Cheese
Southwestern Salad with Avocado Crema
Guacamole, Sour Cream & Pico de Gallo
Tortilla Chips & Salsa
Cinnamon Twists with Honey

\$13.95

Taco Fiesta

Choice of 2 Fillings:
Seasoned Ground Beef, Shredded Chicken
Or Char Grilled Tilapia
Soft and Hard Shell Tacos
Spanish Rice with Roasted Corn
Refried Black Beans with Monterey Jack Cheese
Pico de Gallo, Sour Cream, Shredded Lettuce,
Black Olives, Diced Tomatoes, Shredded Cheese, Diced Onions and Jalapenos
Churros with Honey

\$12.95

THEME BUFFETS

continued

Taste of the Hill

Cheese Ravioli with Marinara & Fresh Basil
Pappardelle noodles with Chicken, Roasted Garlic, Olive Oil & Fresh Herbs
Seasonal Vegetables
Focaccia with Olive Oil & Cracked Pepper
Shaved Parmesan Cheese
Caesar Salad
Neapolitan Cannolis

\$12.95

Italiano

Meat Lasagna
Vegetable Calzone
Seasonal Vegetable
Focaccia with Olive Oil & Cracked Pepper
Shaved Parmesan Cheese
Caesar Salad
Goopy Butter Cake

\$13.95

Soup, Salad & Baked Potato Bar

Soup choice of Chili or Soups of the Day
Mixed Green Salad
Idaho Baked Potatoes with Broccoli,
Shredded Cheese, Bacon Bits, Sliced Scallions, Salsa, Sour Cream and Butter
Pound Cake with Fresh Seasonal Fruit

\$8.50

Pizza Buffet

Assortment of Meat, Cheese & Vegetable Pizza
Tossed Green Salad with Dressings
Focaccia with Garlic Butter
Crushed Red Pepper & Grated Parmesan Cheese
Assortment of Cookies

\$10.50

Specialty Pizzas Add \$1.50 per person

**Requires a Server*

THEME BUFFETS

continued

Philly Buffet

Beef or Chicken Philly Cheese steak
Faux Beef or Chicken Philly Cheese steak
Montreal Steak Fries
Spicy Slaw
Fresh Baked Brownies

\$9.50

Chef's Daily Special

Includes Composed Salad, Chef's Choice of Fresh Vegetable, Starch,
Dessert, Dinner Rolls, Butter & Iced Tea

\$8.95 – One Entrée \$10.95 – Two Entrée

Smart Choice

Poached Stuffed Chicken Breast with Spinach, Pine Nuts & Feta with Lemon
Yogurt & Grain Mustard Sauce
Char Grilled Barramundi with Caramelized Pineapple Salsa
Steamed Seasonal Fresh Vegetables
Whole Grain Blend with Fresh Herbs
California Greens with Artichokes, Black Olives, Tomatoes & Cucumbers
Dinner Rolls & Butter
Angel Food Cake with Seasonal Fruit

\$13.95

Hearty Buffet

Beef Stroganoff
Fried Chicken
Macaroni and Cheese or Garlic Mashed Potatoes
Seasonal Vegetables
Tossed Green Salad
Dinner Rolls & Butter
Apple Pie

\$11.95

THEME BUFFETS

continued

Picnic Buffet

Choice of Three Entrees

Hamburgers	Veggie Burgers
Grilled Chicken Breast	BBQ Chicken
Bratwurst	Hot Dogs
Spare Ribs	Beef Brisket
Asst Local Sausages	Portobello Mushroom
Faux Beef & Veggie Kabobs	

Choice of Three Sides

Boston Baked Beans	Tossed Salad
Grilled Corn on the Cob	7 Layer Salad
Pasta Salad	Fruit Salad
House-made Chips	Watermelon
Red Potato Salad	Cole Slaw

Buffet Includes

Fresh Baked Buns, Cheese, Lettuce, Tomato, Pickles, Red Onions, Condiments,
Fresh Baked Brownies and Cookies

\$14.95

Southern Comfort

Southern Fried Catfish with Tartar and Hot Sauce
Smothered Chicken Breast with Sautéed Onions and Gravy
Mashed Potatoes
Collard Greens
Hush Puppies
Tossed Green Salad
Bread Pudding

\$13.95

Caribbean Buffet

Teriyaki Hamburgers with Swiss Cheese & Grilled Pineapple
Caribbean Jerk Chicken Topped with Mango Chutney
Papaya Potato Salad
Seasonal Vegetables
Banana Chocolate Chip Cake

\$13.95

BUFFETS

*Includes Choice of Seasonal Vegetable, Dinner Rolls, Butter, Coffee and Iced Tea
\$15.95*

*Buffets Require a 20 Person Minimum. Buffets with more than 30 guests will
require a server. Two hours of service is provided for your buffet. Upgrade to
house china and flatware for \$3.00 per person.*

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SALAD – CHOICE OF ONE:

House Garden Salad
Classic Caesar Salad
Spinach Salad

ENTREES – CHOICE OF TWO

Seafood Pasta Primavera with Shrimp and Scallops
Pan Seared Tilapia with Fresh Tomatoes, Basil and Cream
Peppercorn Roast Beef with Horseradish and Mustard
Grilled Flank Steak with Mushroom, Tomato Demi Glace
Herb Encrusted Roasted Turkey Breast
Boneless Char-grilled Herb Turkey Filet with Dried Cranberry Jus
Chicken Saltimbocca with Lemon Sauce
Chicken Florentine with a Roasted Red Pepper Coulis
Pan Fried Yam & Chicken Cakes with Cilantro & Celery
Saffron Linguini Tutto Mare Marinara
Roasted Vegetable Lasagna
Vegetable Stuffed Portobello Mushroom
Penne Pasta with Spicy Vegetables and Pesto Sauce

BUFFETS

continued

CHOICE OF STARCH:

Spinach Risotto Cakes
Au gratin Potatoes
Polenta Cakes with Mushrooms
Leek Infused Mashed Potatoes
Root Vegetable Gratin
Long Grain & Wild Rice
Herb Roasted Red Potatoes
Horseradish Whipped Potatoes
Roasted Sweet Potatoes

DESSERTS – CHOICE OF ONE

Fruit Cobbler
Apple Berry Crisp with Fresh Cream
Tiramisu Mousse Bars
Apple Walnut Upside Down Cake
Bread Pudding
Double Chocolate Layer Cake
Assorted Cakes or Bar Cakes
Cream or Fruit Pies

*For Each Course That You Would like Served or Pre-set on the Dining Tables
Add \$1.00 Per Person*

PREMIUM BUFFET

Includes Dinner Rolls, Butter, Coffee and Iced Tea

\$23.95

Buffets Require a 20 person Minimum. Buffets with more than 30 guests will require a server. Two hours of service is provided for your buffet. Upgrade to house china and flatware for \$3.00 per person.

To Ensure Food Quality & Safety a Maximum Length of Service is Two Hours. Due to Health Code Regulations No Food May Be Removed from This Event by Anyone Other than Bon Appétit Staff.

SALAD

A Gourmet Composed Salad of Chef's Choice that will Best Compliment Your Dinner Selections

ENTREES – CHOICE OF TWO:

Lightly Grilled Salmon with Shitake Mushrooms, Asparagus & Aged Balsamic
Grilled Sole with Fried Banana, Mango Chutney & Mild Curry Sauce
Grilled Ahi Tuna with Wasabi Pineapple & Roasted Apple Salsa
Mixed Grill - Flat Iron Steak, Grilled Chicken Breast, and Duck Sausage
Beef Tenderloin Medallions with Cabernet Jus
Lamb Shanks with Goat Cheese Risotto
Char-grilled Artic Char with Maple Mustard Glace
Grilled Mahi-Mahi with Tomato Basil Vinaigrette
Shrimp Scampi Style
Shellfish Cioppino with Clams, Mussels and Shrimp in a Spicy Tomato Broth
Chicken Breast Stuffed with Pancetta, Spinach and Smoked Gouda
Grilled Chicken Breast with Portobello Mushroom, Roasted Red Pepper and Smoked Mozzarella
Spinach and Brie Wrapped in a Puff Pastry Served with a Sweet Onion and Raspberry Salsa
Mushroom Strudel

PREMIUM BUFFET

continued

CHOICE OF STARCH

Garlic Mushroom and White Wine Risotto
Mashed Sweet Potatoes
Roasted Mushrooms & Potatoes with Fresh Herbs
Yukon Mashed Potatoes with Pancetta and Scallions
Potato Gratin
Creamy Polenta Pecorino
Wild Rice Blend with Tomato and Shiitake Mushrooms
Butternut Whippers

DESSERT – CHOICE OF ONE

Chocolate Molten Cake with Hot Fudge
Blackened Bread Pudding with Cream Anglaise
Chocolate Raspberry Rolls
Chocolate Cheesecake with Chocolate Covered Strawberries
Assorted Cheesecake (Chocolate, Fruit, Turtle or Plain)
Key Lime Cheesecake
Almond Crumb Cake
Chocolate Rum Terrine with Raspberry Coulis

*For Each Course That You Would like Served or Pre-set on the Dining Tables
Add \$1.00 Per Person*

SERVED ENTREES

*Dinners are Complimented with Chef Composed Salad with Specialty Dressing,
Fresh Seasonal Vegetable, Dinner Rolls, Butter, Dessert, Iced Tea and Coffee*

Additional Charges will Be Applied for On-Site Chefs on All Plated Dinners

Beef

Char-grilled Tenderloin Medallions with Crushed Pepper in a Brandy Cream Served with Mushroom Risotto	\$25.95
Charbroiled Flat Iron Steak with Bourbon Demi- Glace Served with Horseradish Whipped Potatoes	\$22.95
Marinated Charbroiled Rib-eye with Chanterelle Butter Served with Baked Potatoes	\$25.95
Bistro Steak Sandwich with Wild Mushroom Ragu on a Grilled Baguette Served with Montreal Steak Fries	\$19.95
Char-grilled Veal Chop with Rosemary Jus-lie Served with Red Potatoes	\$24.95
Grilled N.Y. Strip Steak with Brandy Peppercorn Sauce Served with Red Potatoes	\$24.95

Seafood

Seared Sea Scallops with Fava Bean Succotash and Char-grilled Onion With Celeriac Puree	\$26.95
Arctic Char with Smoked Paprika Served with Wilted Greens and Garlic Mashed Potatoes	\$21.95
Blackened Farm-raised Catfish with Creole Sauce Served with Long Grain Rice and Red Beans	\$19.95
Shrimp stuffed with Seafood in a Lemon Butter Served with Wild Rice	\$24.95
Seafood Lasagna with Crab, Shrimp, Small Peas, Boursin and Marinara Sauce	\$21.95
Pecan Crusted Trout in a Noisette Butter Served with Herbed Brown Rice	\$19.95

SERVED ENTREES

continued

Chicken

Chicken Breast Gratiné with Artichoke Hearts, Julienne Peppers and Boursin Cream served with Red Potatoes	\$16.95
Grilled Chicken Breast with Portobello Mushroom, Roasted Red Pepper and Smoked Mozzarella Served with Spinach & Tomato Orzo Pasta	\$17.95
Chicken Breast Roulade with Spinach and Smoked Gouda Served with Wild Mushroom Pancetta Risotto	\$17.95
Sautéed Breast of Chicken with Bacon, Mushrooms & Wilted Spinach served with Tomato Orzo Pasta	\$16.95
Grilled Lemon Herb Chicken Breast Topped with Cilantro Cream Sauce Served with White & Wild Rice Pilaf	\$17.95
Chicken Parmesan Served with Spinach, Fettuccini & Virgin Olive Oil	\$17.25
Chicken Breast Stuffed with Roasted Red Bell Peppers & Artichokes, Topped with Basil Cream Sauce Served with Creamy Polenta	\$17.95
Herb infused Seared Boneless Duck Breast Sweet Potato Hash	\$21.95
Roasted Game Hen in an Apricot Glace Stuffed with Whole Grains	\$21.95

Vegetarian

Wild Mushroom and Risotto Quenelles with Tomato Coulis Served with Squash Medley with Red Pepper	\$13.95
Spinach & Feta Lasagna with Red Pepper Coulis	\$13.95
Portobello Mushrooms Stuffed with Herb Bulgur, Topped with Tomato Coulis and Served with Steamed Vegetables	\$14.95
Mushroom Strudel	\$14.95
Faux Crab Cakes with a Cajun Remoulade	\$14.95

SERVED ENTREES

continued

Desserts

Vanilla Sabayon with Fresh Sliced Seasonal Fruit
Chocolate Molten Cake with Hot Fudge
Carrot Toffee Cake with Cream Cheese Icing
Chocolate Raspberry Roulade
Banana Espresso Custard

We have provided a wide variety of menu suggestions. If you don't find what you're looking for, please contact the Bon Appétit catering office and we will be happy to provide you with additional ideas and selections.

BAR & BEVERAGE SERVICE

A Liquor License is required for all campus locations. To secure bar service for your event you must contact the catering department 12 days prior to the event to guarantee the liquor license and liquor service at your event. Events requesting wine with no bar a \$100 liquor license fee will be added to your bill.

All Bars are subject to a \$150.00 set up fee which includes set up of the bar, cloth and skirting and the necessary bartender.

Full Premium Bar

2 Hour	\$15.00*
3 Hour	\$18.00*
4 Hour	\$22.00*

Liquor – Absolut Vodka, Beefeaters Gin, Bacardi Rum, Jim Beam, Dewar's Scotch, Jose Cuervo Tequila
Wine – House Red and White Wine
Beer – Budweiser, Bud Light, Schlafley, O'Douls
Assorted Sodas and Mixes

Limited Bar

2 Hour	\$9.75*
3 Hour	\$12.75*
4 Hour	\$17.00*

Budweiser, Bud Light, Schlafley, O'Douls, House Chardonnay and Merlot Wines and Assorted Sodas

**All Bar prices are based on a 75 guest minimum and do not include bartender fees, service charge or sales tax. Bars with less than 75 guests add 15%; Bars with less than 25 guests add 25%.*

*One bartender is required for every 75 guests.
For all events that Bon Appétit does not provide the wine there will be a \$5.00 corkage fee per bottle opened and a bartender fee.*

BAR & BEVERAGE SERVICE

continued

Beverage Options

Wine Poured with Dinner: \$4.50 per person for House Chardonnay, \$6.50 per person for House Chardonnay and Merlot. Wine glasses are included. (Based on 1 hour of service)

Champagne Toast: \$4.50 per person, Champagne glasses are included.

Client Provided Wine or Champagne: \$1.50 per person + \$5.00
Corkage fee per bottle, glassware included

SPECIAL SERVICES

Staffing Guide

The number of staff required will depend on the type of event and the desired level of service. Staffing is required for all events in campus premier spaces as well as events utilizing china service. All staff is booked for a minimum of 4 hours. Staff hours are calculated from event preset through event breakdown. Staff cost is as follows:

Service Staff – \$20 per hour
Bartenders – \$25.00 per hour
Chef – \$30.00 per hour

The required number of staff for events using china service is as follows:

Buffet – one server per 30 guests
Served meal – one server per 10 guests
Reception – one server per 40 guests

Chefs and Back of the house staff will vary with each event depending on group size and menu.

China

Quality paper and plastic products are included with each event at no additional charge. House china is available for an additional fee of \$3.00 per person.

Linen

Tablecloths and skirting are included with Bon Appétit food and beverage setups. Additional linens are available at the following costs.

Linen Napkin – \$1.00 each
Oblong Tablecloth (54 x 120) – \$8.00 each
Square Tablecloth (54 x 54) – \$5.00 each
Cloth & Skirt – \$35.00 each

Specialty linens and colors are available upon request. Please inquire with one of our Bon Appétit staff for pricing and availability.

For linens that you have provided or rented that you would like the catering staff to install, an additional fee will apply.

Requested Advanced Event Set Ups

Events that you request to be set up prior to our internal time will incur a staffing set up fee of \$80 per server. We try to honor all requests, however during peak catering times it is not always possible.

Classroom Events

Events that are booked in classrooms that access cannot be granted 1 hour prior to the start time will be limited to drop off catering only.