



BON APPÉTIT CATERING AT
UNIVERSITY OF REDLANDS
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Visit our website at:
[www.cafebonappetit.com/
redlands](http://www.cafebonappetit.com/redlands)

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BON APPÉTIT
MANAGEMENT COMPANY
food services for a sustainable future®



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bon appétit
weddings
and special
events *catering*

university of redlands

2013-2014

bon appétit special event packages

catering *by* bon appétit

Founded in 1987, the Hallmark of Bon Appétit's expertise is serving fresh food that is prepared from scratch using authentic, sustainable & local ingredients.

Bon Appétit specializes in quaint get-togethers to major event productions serving thousands.

We blend a tradition of fine service with creative planning & consistent event execution to bring satisfaction to our clients.

at university
of redlands



Included with all packages

Joseph Filippi Champagne and Sparkling Cider toast

Iced Tea
Water
Coffee

Beverages can be served at tables or as a station

Custom Florals will be provided for buffets and beverage stations

Coordinating color of flowers with event colors

Tablecloths & Cloth Napkins for the guest seating Tables / 85x85 square
Variety of Colors

Full Service Staff Dressed in Black Pants, Black Shirt and Black Bistro Apron

Catering Event and Reception Coordinator – Off Campus

Catering Event Ceremony and Reception Coordinator – On Campus

Set Up and Break Down

Linens for our Buffet Stations

China & Glassware & Flatware

Upgraded Floor Length Linens Available

Designer Wedding Cake with your choice of flavors and design

Cupcakes and Specialty Desserts
(Discounted price with menu package)

Vendor Referrals

Full bar service available with liquor license

Complimentary bridal basket for the Bride and Groom

~ \$200 Offsite Catering Charge
18% Service Charge / Applicable Sales Tax ~

50% deposit required at booking

Final payment on estimated balance due 5 days prior to the event

Guest count and final menu selections due 10 days prior to event

Additional labor charges may apply for events over 6 hours

Bon Appétit accepts checks, money orders, cashiers checks and cash as forms of payment.

Grand Buffet Option 1

\$36.95pp + Tax & Gratuity

This package includes

Hors d'Oeuvre Station and Tray Passed
 Fresh Fruit Platter, Graber Olives and Artisan Cheese
 Display to Feature Sliced Domestic Cheeses, Sliced Brie
 and Rolled Goat Cheese Served with
 Toasted Baguettes and Imported Crackers

PLEASE SELECT TWO TRAY PASSED HORS D'OEUVRES FROM LIST

A Carving Station Buffet with Carver
 & Two Entrees

PLEASE SELECT ONE SALAD FROM LIST

Fresh Bread Basket with Butter
 Antipasti Platter
 Seasonal Vegetables

PLEASE SELECT ONE STARCH FROM LIST

2 CARVED ENTREES

Redlands Orange and Herb-roasted All-natural Turkey Breast
 J. Fillipi Merlot-marinated Roast Beef
 (*upgrade to Prime Rib for \$3.00pp*)
 Accompanied by grained mustard, herbed aioli, cranberry
 compote and horseradish sauce

**Custom Wedding Cake Included with Wedding Packages —
 Bride and Groom to customize flavors and design
 Cake Cutting Service included**

**Complimentary champagne and sparkling cider toast
 for all of your guests
 Select from Joseph Filippi ~ Brut, Almond or Raspberry**

Grand Buffet Option 2

\$34.95pp + Tax and Gratuity

This package includes

Hors d'Oeuvre Station and Tray Passed
 Fresh Fruit Platter, Graber Olives and Artisan Cheese
 Display to Feature Sliced Domestic Cheeses, Sliced Brie and
 Rolled Goat Cheese Served with Toasted Baguettes
 and Imported Crackers

PLEASE SELECT TWO TRAY PASSED HORS D'OEUVRES FROM LIST

A California Cuisine Buffet with Poultry
 and Pasta Entrée or select from our Themed Buffets

PLEASE SELECT ONE SALAD FROM LIST

Fresh Baked Bread Basket with Butter
 Antipasto Platter
 Seasonal Vegetables

Please Select One Starch from List

Please Select One Poultry Entrée From List

Three Sisters Farms Arugula, Oven-dried Tomato and
 Roasted Shallot Rotolo di Pasta Ripieno, with Roasted
 Garlic Goat Cheese and Unity Farms Oregano

**Custom Wedding Cake Included with Wedding Packages —
 Bride and Groom to customize flavors and design
 Cake Cutting Service included**

**Complimentary champagne and sparkling cider toast
 for all of your guests
 Select from Joseph Filippi ~ Brut, Almond or Raspberry**

Served Sit Down Option 1

\$36.95pp + Tax & Gratuity

*(Split & Duet Selections Available;
 for Duet Selections please add \$2.50 pp)*

This package includes

Hors d'Oeuvre Station and Tray Passed
 Fresh Fruit Platter, Graber Olives
 and Artisan Cheese Display
 to Feature Sliced Domestic Cheeses, Sliced Brie
 and Rolled Goat Cheese Served with Toasted Baguettes
 and Imported Crackers

PLEASE SELECT TWO TRAY PASSED
 HORS D'OEUVRES FROM LIST

PLEASE SELECT ONE SALAD FROM LIST
 Fresh Baked Bread Basket with Butter
 Seasonal Vegetables

Starch to accompany Entrée Selection

One Beef or Fish Selection

One Poultry Selection

One Vegetarian Selection

**Custom Wedding Cake Included with Wedding Packages —
 Bride and Groom to customize flavors and design
 Cake Cutting Service included**

**Complimentary champagne and sparkling cider toast
 for all of your guests
 Select from Joseph Filippi ~ Brut, Almond or Raspberry**

Served Sit Down Option 2

\$34.95pp + Tax and Gratuity

(Split Selections Available)

This package includes

Hors d'Oeuvre Station and Tray Passed
 Fresh Fruit Platter, Graber Olives and Artisan Cheese
 Display to Feature Sliced Domestic Cheeses, Sliced Brie
 and Rolled Goat Cheese Served with Toasted Baguettes
 and Imported Crackers

PLEASE SELECT TWO TRAY
 PASSED HORS D'OEUVRES FROM LIST

PLEASE SELECT ONE SALAD FROM LIST
 Fresh Baked Bread Basket with Butter
 Seasonal Vegetables

Starch to accompany Entrée Selection

Entrée (*From Selections*)

One Poultry Selection

One Vegetarian Selection

**Custom Wedding Cake Included with Wedding Packages —
 Bride and Groom to customize flavors and design
 Cake Cutting Service included**

**Complimentary champagne and sparkling cider toast
 for all of your guests
 Select from Joseph Filippi ~ Brut, Almond or Raspberry**



selections

All-natural Chicken

PANCETTA CHICKEN

Breast of chicken filled with pancetta and sharp cheddar and roasted with smoked tomato sauce and fried fennel.

BRIE AND APPLE CHICKEN

Roasted chicken breast stuffed with Brie, Granny Smith apple and caramelized onion in chicken breast with cider vinegar glaze.

LEMON GARLIC CHICKEN

Roasted breast of chicken with house preserved lemon, garlic, and a touch of cream.

RISOTTO STUFFED CHICKEN

Asparagus, mushroom and saffron Asiago risotto baked in breast of chicken with chive beurre blanc, served with balsamic caramelized shallots.

ASIAGO CRUSTED CHICKEN

Roasted breast of chicken crusted in Asiago cheese and topped with gorgonzola sauce and roasted red pepper.

FIG AND HONEY CHICKEN

Roasted breast of chicken topped with local figs and McWilliams honey.

MANGO CHICKEN

Roasted breast of chicken topped with key lime beurre blanc with fresh mango and papaya chutney.

CARIBBEAN CHICKEN

Roasted chicken breast stuffed with tropical fruits and topped with banana, pineapple, and coconut-rum sauce.

CHICKEN POMMERY

marinated supreme cut breast of chicken grilled and roasted in a sauce of honey, ginger, whole grain mustard and topped with pommes frites.

CHICKEN FRANCAISE

Parmesan, egg and herb crust with lemon and wine sauce, pine nuts, and sun-dried tomato.

selections

Sustainable Seafood

Seasonally Available

All of our seafood is purchased in accordance with the Monterey Bay Aquarium's Seafood Watch guidelines

MACADAMIA NUT MAHI MAHI

Mahi Mahi lightly crusted with macadamia nuts and savory Tahitian vanilla beurre blanc sauce.

PACIFIC SALMON

Miso-marinated roast salmon with ginger-shushi rice cake, wilted Japanese mustard greens and lime ponzu.

HERB-STUFFED TILAPIA

Sweet mild flavored fish with fresh herb stuffing and sun-dried tomato beurre blanc.

ARCTIC CHAR WITH BASIL-PESTO BEURRE BLANC

Arctic Char is a North Pacific species with a succulent texture and distinctive flavor similar to salmon.

All-natural Beef

STUFFED MEDALLIONS OF BEEF

All-natural beef stuffed with herbs and Brie and topped with Hangar 24 wheat beer reduction.

BISTRO FILET

Dry-rubbed bistro filet with porcini mushroom sauce, seared and topped with blue cheese butter and crispy onion straws.

SHORT RIB

Hardwood smoked boneless short rib, with southern-style braised greens, chardonnay, and candied pecans.

FENNELED PORK LOIN

Roasted loin of pork crusted with fennel seed over a relish of cranberries, Granny Smith apples and sweet onion.

MARINATED BISTRO FILET

Marinated filet with sautéed mushrooms and onions, slow-braised with red wine jus.

Upgrade to filet mignon or prime rib for an additional \$5.50 per person



selections

Vegetarian

EGGPLANT MUFFALETTA

Grilled summer squash, eggplant, sweet peppers and marinated eggplant with three olive spread, roast fennel coulis

THREE ONION TART

Maui-style sweets, shallots and leeks with shredded Yukon Gold potatoes, herbed feta, seasonal vegetables and Indian summer corn nage

VEGETARIAN CHILE RELLENO

Poblanos stuffed with roasted vegetables, quinoa accompanied by sofrito Español

SPINACH AND PORTOBELLO

Roasted portobello mushroom filled with spinach and basil pesto and topped with fresh marinara sauce. Served with creamy polenta.

PASTA AND EGGPLANT GRATIN

A baked timbale of Italian eggplant, ricotta and feta cheeses and penne with cremini mushroom sauce.

selections

Hors d'Oeuvres Selections

PLEASE SELECT TWO

- Peppadew Peppers with Artichoke Avocado and Speck Crostini
- Fresh Mozzarella and Calabrese Bites
- Triple Layer Crostini with Hummus, Olive Tapenade and Tomato Basil Bruschetta
- Uptown Goat Cheese Potato Skins
- Bacon Wrapped Dates with Almonds
- Mac and Cheese with Fried Leeks and Bacon
- Asiago Crusted Chicken Skewers with Kalamata Aioli
- Risotto Balls with Smoked Mozzarella and Charred Onion Sauce
- Beef Wellington Bites in Phyllo
- Avocado Egg Rolls with Asian Slaw
- Mini Beef Sliders on Brioche
- Bresaola and Pear Rolls
- Fig & Pecan Tapenade with Goat Cheese in a Savory Tart Shell
- Italian Club Sandwich Bite
- Raspberry Pastry with Prosciutto & Basil Cream
- Shortbread with Preserved Apricot & Fried Basil
- Pancetta & Artichoke w/ Cream Cheese Tart
- BBQ Chicken in Cornbread Cups w/ Peppadew Relish
- Cilantro and Lime Chicken Skewer
- Cumin and Ginger Spiced Beef Satay
- Coconut Shrimp Skewer
- Toasted Cardamom Chicken Satay
- All-natural Beef and Rosemary Skewer



Hors d'Oeuvre Station Upgrade

\$5.00pp

Add either station to any package for a designer look or substitute for Fruit and Cheese

LIVE CHEF PREPARED

Tuscan Risotto Station

Arborio Rice with wild mushrooms, asparagus, artichoke hearts, sun-dried tomato, fresh peas, roasted pecans, shaved parmesan and Point Reyes blue cheese, topped with bay shrimp

Mac n' Cheese Station

House-made macaroni and cheese served in designer martini glasses, topped with bacon, blue cheese and fried leeks

selections

Starch Selections

PLEASE SELECT ONE

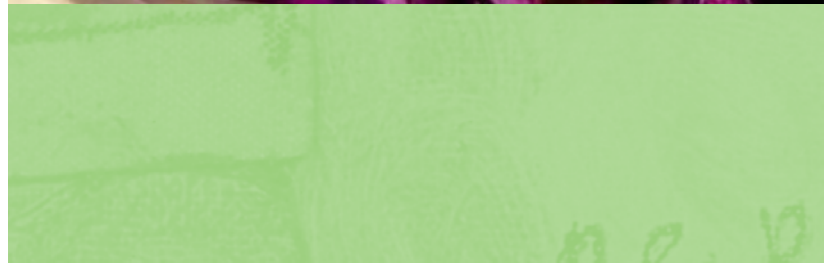
(For buffet options)

- Smashed Sweet Potatoes
- Scalloped Sweet Potatoes with Gruyere Cheese
- Garlic Mashed Potatoes
with mushrooms
- Russet Gratin
- Herbed Fingerling Potatoes
- Coconut Rice
- Wild Rice Pilaf
- Herbed Purple and White PeeWee Potatoes
- Mini Yukon Gold Potato Pies

Salad Selections

PLEASE SELECT ONE

- Traditional Caesar with Herbed Croutons
& Parmesan Cheese
- Mesclun Mix with Dried Cranberries, Sunflower Seeds,
& Diced Apple with Balsamic Vinaigrette
- Fresh Spinach Leaves & Field Greens with Sunflower Seeds,
Pancetta, and Apricot Vinaigrette
- Radicchio, Belgian Endive, & Romaine Lettuces with
Gorgonzola Dressing, Teardrop Tomatoes
& Toasted Walnuts
- Beet and Bleu Cheese Salad with Dijon Vinaigrette
- Strawberry Spinach Salad with Candied Nuts, Goat Cheese
and Honey-poppysseed Vinaigrette
- Poppysseed Vinaigrette and Goat Cheese
- Mesclun Greens w/ Asian Pear, Shaved Parmesan, Fig, Fried
Parsnips and Champagne Vinaigrette
- Arugula and Curly Leaf Spinach
w/ Shaved Fennel, Grapes, Cashews, Watermelon Radish
and Meyer Lemon Vinaigrette
- Grilled Gala Apple w/ Mesclun Mix, Shaved
Winchester Gouda, Nuts and Brown Sugar Vinaigrette



Sweets For the Sweethearts

CANDY TABLE PACKAGE
\$6.95 pp

Custom monogrammed Chinese take-out boxes that your guest can fill and enjoy at the reception or take home with them as a favor. Candy displayed in beautiful glass containers with mini scoops and labeled to match your reception colors.

Please select six or three colors for custom selections:

Fun Size Snickers	Assorted Hard Candy
Red Licorice Vines	Sour Balls
Malted Milk Balls	Gummy Bears
Plain M&M's	Red Licorice Rope
Peanut M&M's	Carmel Corn
Lollypops	Cheese Corn

~ Add mini gourmet doughnuts or cupcakes \$2.50pp ~

SINFULLY DELICIOUS LATE NIGHT MENU
\$6.95 pp

While dancing the night away, indulge your guests with tasty comfort foods presented buffet-style with Kettle Chips.

Please select four:

- Mini Beef Sliders with Horseradish Mayo
- Original Style Hot Wings
- Uptown Goat Cheese Potato Skins
- BBQ Chicken in Cornbread Cups with Peppadew Relish
- All-natural Sirloin Sliders with Sweet Roll and Siracha Aioli
- Variety of Popcorn: Truffle, Sea Salt and Garlic, Caramel
- Mini Local Fruit Tarts
- Mini Hot Dogs with Peppadew Relish
- House-made Cake Doughnuts with Spiced Chai Sauce
- Cinnamon and Sugar-dusted Pretzels
- Chocolate Mousse Shots

MILK AND COOKIE BAR
\$5.95 pp

Give your guests the ultimate sweet ending by satisfying their late night sweet tooth. Presented Buffet Style.

*Two selections of milk in vintage-inspired cartons with designer paper straws:
White or Chocolate*

Three gourmet house-made bite size cookies by our pastry chef or your own custom selections presented with custom monogram bags.

Selections Include:

- Rocky Road
- Chocolate Chip
- White Chocolate and Cranberry Oatmeal
- Snicker doodle
- Double Chocolate with Walnuts

Bon Appétit Gourmet Cupcakes

DESIGNER CUPCAKE SELECTIONS

Red Velvet filled with White Chocolate Mousse topped with Cream Cheese Icing

Coconut Cake filled with Coconut Mousse topped with Butter Cream and shredded Coconut

Lemon Cake filled with Lemon Mousse topped with Cream Cheese icing

Triple Chocolate Cake filled with Chocolate Mousse topped with Ganache

Banana Cake filled with Cream Cheese topped with Cream Cheese Icing

Cherry Cake filled with White Chocolate Mousse topped with Butter Cream Frosting

Chocolate Cake filled with Espresso Mousse topped with Ganache

<i>Jumbo</i>	\$3.50 each
<i>Medium</i>	\$2.50 each
<i>Mini Baby</i>	\$1.50 each

TRADITIONAL CUPCAKE SELECTIONS

Traditional White or Chocolate topped with Vanilla or Chocolate Butter Cream filled with your choice of Mousse:

- Vanilla
- White Chocolate
- Strawberry
- Raspberry
- Banana

~ Cupcake pricing subject to purchase of Bon Appétit Food Package ~



