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EXTERNALCATERING
CARLETON

## A MESSAGE FROM OUR TEAM

Bon Appétit Catering at Carleton College is committed to presenting foods that appeal to the palate and the eye. Our catering guides are thoughtfully designed to simplify your event planning and give you a feel for our fresh, contemporary menu, and service options.

## FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum will apply, which will vary based on the date and scope of your event. Please speak with the Bon Appétit Catering team for details. Minimums can be reached with any combination of food and beverage purchased by the client on behalf of their guests at the event. Cash bars, staffing fees, services charges and sales tax do not apply toward the applicable food and beverage minimum.

## TAX AND SERVICE CHARGES

All food and beverages, services and sub-contracted rentals are subject to a surcharge and applicable sales tax. The service charge is not a gratuity and will not be distributed as compensation to the employee(s) who rendered services to the guests.

## PAYMENT TERMS, GUARANTEE, AND CANCELLATIONS

- A $50 \%$ deposit of the proposed contract is due 120 business days prior to the event.
- The final guest count guarantees must be received no later than 21 business days prior to the event date.
- Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or the actual number of guests served, whichever is greater.
- Final payment is due 14 business days prior to the event date. We accept VISA, MasterCard or cash.
- Cancellation of an event is subject to payment equivalent to $100 \%$ of the contracted food and beverage.


## EVENT STAFF AND LABOR CHARGES

- Service Staff $\$ 40.00$ per hour, 4 hour minimum, includes 1 hour of each set up and tear down, per server
- Bartender $\$ 50.00$ per hour, 4 hour minimum, includes 1 hour of each setup and tear down, per bartender
- Chef $\$ 125.00$ per hour, 3 hour minimum


## ALCOHOLIC BEVERAGE SERVICE

Bon Appétit holds the Minnesota Liquor License for serving alcohol on the Carleton campus. All alcohol served on campus must be served and arranged through Bon Appétit. Questions? Please contact the catering office at 507.222.4229.

## LEFTOVER FOOD AND BEVERAGES

Due to MN Health Department regulations and policies, all food and beverage are to be consumed on the premise during the scheduled event and removal of leftover food and beverage is prohibited. Food and beverage not consumed during the event become the property of Bon Appétit and cannot be removed from the event site. Bon Appétit does not offer to-go boxes and items are not to be personally packaged from event spaces.

## KNOW WHAT YOU ARE EATING

## V V|VEGETARIAN

Contains no meat, fish, poultry, shellfish, or products derived from other sources but may contain dairy or eggs.

## (lG $\downarrow$ G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Please speak to a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

## VG VG|VEGAN

Contains absolutely no animal or dairy products.

## FF FF|FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.

## S S|SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.

## H H|HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.

## BEVERAGES

## Hot Beverages

Freshly Brewed Peace Coffee | $\$ 20.00$ gallon
regular or decaffeinated
Assorted Equal Exchange Hot Teas | \$2.00 each
Chai Tea | $\$ 19.00$ gallon
Hot Chocolate | $\$ 19.00$ gallon
Apple Cider | \$19.00 gallon

## Cold Beverages

Iced Tea | $\$ 18.50$ gallon
Lemonade | $\$ 18.50$ gallon
Sparkling Punch | $\$ 26.00$ gallon
Canned Soft Drinks | \$2.00 each
Bottled Water | $\$ 2.00$ each
Canned Bubly Sparkling Water | $\$ 2.50$ each
Cambro Water Service | \$35.00

## BREAKFAST BUFFETS

30 person minimum, 1 hour

## Knights | \$ 10.00 per person

muffins, orange juice, fresh brewed Peace coffee, assorted equal exchange teas 20 person minimum, 1 hour

## New Yorker | \$12.00 per person

assorted bagels, trio of cream cheese, assorted jellies, seasonal fresh fruit bowl, orange juice, fresh brewed Peace coffee, assorted equal exchange teas
20 person minimum, 1 hour

## Build Your Own Breakfast | \$18.00 per person

muffins, orange juice, fresh brewed Peace coffee, assorted equal exchange tea
Choice of 2:
Cage-free scrambled eggs $\vee \downarrow$ G H
Cage-free scrambled eggs with cheese $V \downarrow \mathrm{GH}$
Garden vegetable and Swiss cheese quiche V H FF
Three cheese quiche $\vee \mathrm{H}$
Ham and cheddar quiche H
Bacon, onion, Swiss quiche H FF
French toast with creamery butter and syrup $V$
Pancakes with creamery butter and syrup $\vee$
Choice of 7 :
Applewood smoked bacon $\downarrow G$
Pork sausage links $\downarrow G$
Ferndale Markey turkey sausage links $\downarrow$ G FF
Vegetarian sausage patties $\vee$
Choice of 7 :
Hash brown potatoes $\downarrow \mathrm{G}$ VG
Breakfast potatoes $\downarrow G V G$
Roasted sweet potatoes $\downarrow$ G VG

## BOXED LUNCHES

## Deli Boxed Lunch | \$15.00

Includes potato chips, whole fresh fruit, freshly baked cookie, bottled water
1 per sandwich selection:
Spinach wrap
Ciabatta
Multigrain
Soft French
Choice of 2:
Roasted Ferndale Market Turkey FF
chipotle mayonnaise, pepper jack cheese, lettuce
Grilled Ferndale Market Turkey FF
sundried tomato pesto, provolone cheese, lettuce
Grilled Chicken Caesar
romaine lettuce, parmesan cheese, Caesar dressing
Grilled Chicken Ranch
lettuce, Swiss cheese, ranch dressing
Roast Beef
lettuce, provolone cheese, house-made Italian dressing
Roasted Red Pepper Hummus VG
spinach, cucumber, tomato
Grilled Vegetable VG
olives, cucumbers, lemon tahini hummus

## BOXED LUNCHES

## Executive Boxed Lunch | \$17.00

Includes composed salad, whole fresh fruit, freshly baked cookie, bottled water
1 per sandwich selection:
Spinach wrap
Ciabatta
Multigrain
Soft French
Choice of 2:
Roasted Ferndale Market Turkey FF
bacon, cheddar cheese, lettuce, avocado, tomato, sweet and tangy aioli
Grilled Chicken Cobb
bacon, avocado, chopped romaine, blue cheese, white balsamic reduction
Roast Beef
sautéed peppers, caramelized onions, roasted tomato, spinach, Boursin cheese
Grilled Vegetable V
spinach, queso fresco cheese, smoky black bean hummus
Roasted Vegetables $V$
artichokes, olives, mixed greens, goat cheese, balsamic reduction
Roasted Red Pepper Hummus VG
grilled eggplant, lettuce, olive oil marinated carrots, mint and basil

# entrée salads + salad bar buffet 

Boxed Entrée Salads | \$15.00

Individually boxed, 20 person minimum, choice of 2 Served with freshly baked roll and creamery butter, cookie, bottled water

## Caesar Salad V

romaine lettuce, house-baked croutons, shredded parmesan cheese, peppercorn dressing made without gluten-containing ingredients option available upon request

## Carleton Cobb Salad $\downarrow$ G FF

romaine lettuce and field greens, smoked Oneota bacon, crumbled blue cheese, red onions, sweet corn, roasted apples, tomatoes, herbed red wine dressing

## Southwestern Salad $\downarrow G \vee$

romaine lettuce, black beans, grilled sweet corn, tomatoes, pickled onions, diced avocado, queso fresco cheese, cilantro-lime vinaigrette

Southwestern Salad $\downarrow G \vee$
romaine lettuce, black beans, grilled sweet corn, tomatoes, pickled onions, diced avocado, queso fresco cheese, cilantro-lime vinaigrette

Seasonal Berry Salad $\downarrow$ G V spinach and mixed greens, seasonal berries, almonds, gorgonzola, shaved fennel, dried cranberries, raspberry vinaigrette

Chopped Power Salad $\downarrow$ G VG spring mix, kale, red cabbage, tomatoes, radishes, sweet potatoes, sunflower seeds, marinated chickpeas, lemon sesame tahini dressing

Mediterranean Salad $\downarrow \mathrm{G} V$ spinach, arugula, roasted chickpeas, turmeric roasted cauliflower, red peppers, cucumbers, petite tomatoes, olives, red onions, feta cheese, Greek dressing

## Additions

add to entrée salads, choice of 1 protein per salad
shrimp $\$ 7.00$ salmon $\$ 7.00$
chicken breast $\$ 5.00$ tofu $\$ 5.00$ grilled steak $\$ 7.00$

## Salad Bar Buffet | \$22.00 per person

40 person minimum
spring greens, smoked ham, grilled chicken, broccoli, shredded cheese, cucumbers, tomatoes, carrots, diced eggs, sunflower seeds, croutons, ranch and vinaigrette dressings, breadsticks

## APPETIZER DISPLAYS

Cheese and Baguette $\vee$
selection of domestic cheeses, sliced
French baguette
40-50 servings | $\$ 120.00$
Artisanal Cheeses $V$
selection of cheeses from local and regional artisans, sliced baguette, crackers
40-50 servings | $\$ 250.00$

## Fresh Fruit $\downarrow G V$

selection of cut fruit with honey yogurt
40-50 servings | $\$ 130.00$
Taste of Mediterranean $V$
roasted vegetables, marinated olives, tahini hummus, pepperoncini, marinated feta cheese, roasted red pepper-garlic sauce, fried pita points
40-50 servings | $\$ 173.00$
Green Grocer $\downarrow G$ V
selection of fresh vegetables, creamy dill dressing
serves 50 |\$130.00

Hummus Trio VG
traditional hummus, roasted zucchini hummus, red pepper hummus, grilled flatbread
serves 50 | $\$ 173.00$
Pinwheel Trio
Ferndale Market turkey, chipotle mayonnaise, pepper jack cheese FF
Roast beef, provolone cheese, herbed aioli Red Pepper hummus, cucumbers, tomatoes, carrots VG
serves 50 | $\$ 173.00$
Charcuterie Display cured meats, seasonal pickled vegetables, moustarda, chutney, sliced baguette serves 50 | $\$ 250.00$

## COLD HORS D’OEUVRES

All cold hors d'oeuvres sold in 50 pieces

## Sweet Potato Petals | $\$ 108.00$ IG VG

sweet potato petals filled with black bean hummus and topped with tomato jam

## Phyllo Tartlet | \$95.00

brie and wine poached pears in phyllo shell

## Caprese Skewer | \$95.00 $\downarrow$ G V

sweet basil, fresh mozzarella, petite tomatoes, balsamic reduction

## Mekong Spring Rolls | \$95.00 VG

rice paper, cellophane noodles, hoisin sauce, shredded vegetables, sweet and spicy dipping sauce

## Bruschetta Crostini | \$82.00 VG

fresh tomatoes, sweet basil, olive oil, toasted crostini, topped with balsamic reduction
Asparagus Spears | $\$ 108.00$ G
prosciutto wrapped grilled asparagus with balsamic reduction
Goat Cheese Stuffed Dates | $\$ 116.00 \downarrow$ GF
goat cheese stuffed dates wrapped in Hidden Streams bacon

## Shrimp and Pea Crostini | \$108.00 S

toasted crostini topped with sweet pea purée and marinated shrimp
Salmon and Cucumber Bite | $\$ 108.00 \downarrow$ G S
smoked salmon on crisp cucumber with Boursin cheese

## warm hors d’oevures

All warm hors d'oeuvres sold in 50 pieces

## Spanakopita | $\$ 108.00$ V

spinach and feta wrapped in phyllo dough

## Teriyaki Chicken Skewers | \$120.00 $\downarrow$ G

teriyaki seasoned chicken with sesame and scallions

## Beef Bulgogi Phyllo Cups | \$120.00

Korean barbecue glazed beef with scallion and cilantro
Bacon Wrapped Shrimp | \$135.00 $\downarrow$ G S
maple glazed bacon wrapped shrimp served with Rooster mayo
Chicken Blue Bites | \$120.00 لG
grilled chicken, creamy blue cheese, wrapped in maple-infused bacon
Honey Sriracha Chicken Wonton Cups | \$120.00
Herbed Vegetable Fritter | $\$ 95.00 \downarrow$ G VG
with green chutney

## plated entrées

25 person minimum, choice of 2 entrées
Includes seasonal salad and freshly baked dinner rolls with creamery butter

## Grilled Butter Chicken | \$24.00 $\downarrow$ G

tandoori spice, yogurt and tomatoes braised with wilted spinach, steamed basmati rice

## Herb Roasted Wing Tip Chicken Breast | \$26.00 $\downarrow$ G

roasted asparagus, crisp smashed fingerling potatoes, lemon pan jus

## Braised Short Ribs | $\$ 39.00 \downarrow$ G

red wine demi glace, crispy shallots, herbed buttermilk mashed potatoes, garlic and lemon zest sautéed green beans

## Grilled Tenderloin | $\$ 49.00 \downarrow$ G

grilled mushrooms, tomato compound butter, parmesan and cheesy potato aligot, roasted Brussels sprouts with golden raisins

## Grilled Wild Salmon | $\mathbf{\$ 3 1 . 0 0 ~} \downarrow$ G S

parsley and lemon gremolata, roasted red peppers, artichoke potato confit, grilled asparagus

## Pan Roasted Salmon | \$31.00 $\downarrow$ G S

ginger mirin glazed salmon, brown sugar soy whipped sweet potatoes, miso roasted vegetables

## Garlic Lemon Asparagus Risotto | $\mathbf{\$ 2 3 . 0 0 ~} \downarrow$ G V

parmigiana Reggiano cheese, roasted cherry tomatoes
Chickpea and Vegetable Tagine | $\$ 23.00$ VG
apricot couscous

## BUFFET SELECTIONS

50 person minimum for all buffets

## All American Picnic | $\mathbf{\$ 2 4 . 0 0}$

grass fed beef hamburgers $\downarrow \mathrm{G}$
Malibu vegan burgers VG
grilled chicken breast $\downarrow G$
red wine vinegar based potato salad $\downarrow$ G VG
coleslaw $\downarrow$ G V
potato chips $\downarrow$ G VG
cheese $V$
lettuce VG $\downarrow G$
tomatoes $\vee G \downarrow G$
onions VG $\downarrow G$
pickles VG $\downarrow G$
rolls $\vee$
condiments

## Feast from the East | $\mathbf{\$ 2 6 . 0 0}$

General Tso chicken $\downarrow$ G
pan-fried sesame garlic tofu $\downarrow$ G VG
vegetable fried rice $\downarrow G V$
herb and green salad
with sweet chili lime dressing $\downarrow$ G VG
grilled flatbread with fresh chilies, cilantro leaves

## Dishes of India | \$26.00

chicken tikka $\downarrow$ G
vegetable sweet potato curry $\downarrow$ G VG
coconut basmati rice $\downarrow \mathrm{GVG}$
green beans with paneer $\downarrow G \vee$
cucumber, onion, and tomato salad $\downarrow$ G VG V
cucumber raita $\downarrow$ G V
naan VG
$\cdots$

## BUFFET SELECTIONS

## Heartland Prairie | \$26.00

citrus roasted Ferndale Market turkey breast, pan jus $\downarrow G$ FF
thyme roasted tofu, cranberry apple chutney $\downarrow G$ VG
herb roasted Yukon potatoes, sweet potatoes, butternut squash $\downarrow$ V VG steamed green beans $\downarrow G$ VG mixed green salad with tomatoes, cucumbers, buttermilk dressing $\downarrow G$ V
assorted dinner rolls and creamery butter

## Tour of Italy | \$23.00

baked lasagna with Italian sausage FF
fettuccini with alfredo sauce $\vee$ FF
roasted zucchini and tomatoes $\downarrow$ V VG
mesclun green, spinach, balsamic vinaigrette $\downarrow G$ VG
caprese salad with basil, mozzarella, tomatoes $\downarrow G V$
fresh baked breadsticks $\vee$

## Nutting House | $\mathbf{\$ 3 9 . 0 0}$

seasonal greens, shaved carrots, fennel beets, cucumbers, radish, Dijon vinaigrette $\downarrow$ V VG grilled tenderloin, brandy peppercorn sauce $\downarrow G$ braised Portobello $\downarrow$ G VG rosemary glazed baby carrots $\downarrow$ G VG shallot tarragon roasted potatoes $\downarrow$ V VG assorted dinner rolls with creamery butter $\vee$

## Taste of Minnesota | \$29.00

wingtip chicken breast, cranberry chutney $\downarrow G$ mushroom tater tot hot dish $\downarrow \mathrm{G}$ VG
Minnesota wild rice $\downarrow \mathrm{G}$ VG
green top carrots $\downarrow$ V VG green salad, tomatoes, cucumbers, buttermilk dressing $\downarrow$ G V assorted dinner rolls with creamery butter $\vee$
DESSERTS
\$5.25 each
minimum of 8 per selection
Vanilla Cheesecake Vfresh berries
Apricot Glazed Fruit Tart V
sweet pastry cream
House-made Apple Crisp $\downarrow$ G V
vanilla whipped cream
Chocolate Decadence Torte $\downarrow$ G V
sea salt caramel sauce
Limoncello Cake V
raspberry mascarpone, lemon curd
Mocha Layer Cake V
espresso whipped cream, chocolate curls, chocolate caraqueBlackberry Bundt Cake VG
basil coulis
Lemon Panna Cotta $\downarrow G$
sugar rim and candied lemon peel


# BON APPÉTIT <br> M A N A G E MEENT C O M PA N Y 

food service for a sustainable future ${ }^{\circledR}$


