



CATERING AT
SODO KITCHEN

WHAT ARE YOU ENVISIONING?

At Bon Appétit, we provide quality catering. Whatever your vision is, your Bon Appétit catering team will be there for you. These menus have been designed to assist you in your event planning, however, every function is unique and we will be happy to create a customized menu for your event -- large or small. Please contact our catering office to discuss your vision for your event.

CATERING SALES OFFICE

For ordering, please contact:

Rachel Fream

rachel.fream@cafebonappetit.com

BUSINESS HOURS

Regular business hours are 7:00 a.m. - 4:00 p.m.



BREAKFAST

All breakfast buffets include spa water. Prices are per person unless otherwise noted, with a minimum of 10 guests. Local bakery muffins, pastries, and bagels available by the dozen. Contact your catering department for a quote.

SODO Continental \$8.00

seasonal fruit, assorted local bakery pastries, muffins, scones, and breads

East Coast Continental \$8.50

seasonal fruit, assorted bagels, cream cheese, herb cream cheese, jam, butter
+smoked salmon, capers, cucumbers, tomatoes, red onions \$5.95

Henhouse \$13.00

seasonal fruit, scrambled eggs with cheddar cheese, nitrate-free bacon, roasted potatoes

Warm & Wonderful Sandwich \$11.00

scrambled egg, cheddar, bacon, croissant, served with seasonal fruit

Brioche French Toast \$11.00

seasonal fruit, cinnamon French toast, powdered sugar, maple syrup, whipped cream
+sub seasonal fruit and cream stuffed French toast \$2.00 per person

A LA CARTE AND ADDITIONS

Yogurt Bar \$7.00

plain Greek yogurt, house-made granola, nuts, mixed berries, honey

Oatmeal \$5.00

oatmeal, milk, brown sugar, raisins, toasted coconut, cinnamon

Seasonal Fruit Display \$4.50

Two Cage-free Scrambled Eggs \$3.75

+add cheddar cheese +1.00

Two Cage-free Hard-boiled Eggs \$3.75

Pork Sausage or Applewood Bacon \$3.75

two pieces

Roasted Potatoes \$3.75



SANDWICHES & WRAPS

Choice of boxed lunch or buffet presentation. Prices are per person unless otherwise noted, with a minimum of 10 guests. Includes chips, local bakery cookies or whole fruit, canned soda or sparkling water.

CLASSIC SANDWICHES

Turkey and Pepper Jack \$13.50

turkey, pepper jack, lettuce, tomato, mustard, mayonnaise, sourdough

Roast Beef and Swiss \$13.50

roast beef, Swiss, lettuce, tomato, mustard, mayonnaise, sourdough

Ham & Cheddar \$13.50

ham, cheddar, lettuce, tomato, mustard mayonnaise, sourdough

Chicken Caesar Wrap \$13.50

chicken, romaine, parmesan, Caesar dressing, tortilla

Hummus & Vegetable Wrap \$13.50

red pepper hummus, roasted peppers and squash, spiced chickpeas, greens, tortilla

SPECIALTY SANDWICHES

Roast Beef \$17.00

roast beef, remoulade, caramelized onions, arugula, garlic whipped cream cheese, sourdough

Brie Baguette \$16.50

brie, apple slices, fig jam, arugula, baguette

Curry Chicken Salad Sandwich \$16.50

chicken breast, celery, onions, cilantro, grapes, curry mayonnaise, pickled carrots, fried shallots, lettuce, croissant

Caprese \$16.00

mozzarella, tomato, arugula, basil pesto, balsamic vinegar, ciabatta

Italian Grinder \$17.00

genoa and smoked salami, capicola, ham, provolone, lettuce, gardenia, red wine vinaigrette, aioli, bui bun

Chicken Pesto \$17.00

chicken, provolone, roasted garlic aioli, smoked tomatoes, arugula, bui bun

Asian-inspired Chicken Wrap \$16.50

grilled chicken, edamame, mixed greens, red cabbage, carrots, scallions, crispy chow mein noodles, sesame ginger soy vinaigrette

Vegan Lemon Harissa Smashed Chickpea Sandwich \$15.50

smashed chickpeas, lemon harissa tahini, shredded carrots, cilantro, cucumber, roasted garlic vegan aioli, farm greens, potato bun

Vegan Crispy Barbecue Tofu \$16.50

tofu, pickled carrot and daikon, lettuce, vegan mayonnaise, cucumber, katsu sauce, bui bun

Vegan Cauliflower Pine Nut Pita \$16.50

cauliflower, tahini sauce, pine nuts, pomegranate molasses, mixed greens, pita



SALADS

Asian-inspired Chopped Salad \$13.00

baby kale, red cabbage, edamame, carrots, cilantro, bell peppers, green onions, cilantro, peanuts, sesame ginger tamari soy vinaigrette

+add salmon \$5.00

+add chicken \$3.00

+add shrimp \$3.00

Chicken Cobb \$17.00

grilled chicken, blue cheese, tomatoes, avocados, bacon, cucumbers, hardboiled egg, green goddess

Chicken Caesar \$16.00

romaine, chicken, parmesan, grilled lemons, croutons, Caesar dressing

Mediterranean Greens \$13.00

mixed greens, romaine, spiced chickpeas, red peppers, Kalamata olives, pepitas, marinated artichokes, Greek vinaigrette

+add feta \$.50

+add salmon \$4.00

+add falafel \$3.00

+add chicken \$3.00



LUNCH BUFFETS

Please contact the catering department for seasonal offerings and special requests. We are always happy to create a menu tailored to your event!

Street Market \$17.00

lemongrass chicken, bahn mi pork, Impossible bulgogi meatballs, lemongrass tofu, or lemongrass beef served with scallion ginger rice, cold sesame noodle salad, coconut ginger slaw

+spring rolls with chili ponzu \$3.00 per person

+chicken potstickers \$3.00 per person

Spanish \$17.00

grilled saffron chicken, roasted salmon al romesco, pisto (Spanish ratatouille), served with salad and choice of two sides

+side options: patatas bravas, paella rice, papas arrugadas, asparagus, a la parrilla, zanahorias al ajillo

Taqueria \$17.50

pollo asado, carne asada, taqueria charred vegetables, adobo roasted sweet potatoes, pork al pastor, chile Colorado, served with corn tortillas, Spanish rice, braised pinto beans, crema, queso fresco, salsa roja, pico de gallo

+mexican chopped salad \$3.50 per person

+chips and guacamole \$4.00 per person

Build-Your-Own Deli \$15.00

assorted meats and cheeses, local bakery breads and rolls, fresh, roasted, and pickled vegetables, seasonal aioli, mayonnaise, mustard, chips

Mediterranean \$19.00

chicken shawarma, beef kebab, chicken kefta, or house-made falafel, served with Greek salad, pita, shredded lettuce, tzatziki, smoked bell pepper hummus, feta, and choice of two sides

+side options: Persian jeweled rice, harissa carrots, herb roasted potatoes, lemon and oregano grilled vegetables



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Baked Potato Bar \$14.00

local farm russets with vegan chili, shredded Tillamook cheddar, sour cream, pico de gallo, butter, steamed broccoli, bacon

Northwest Bounty \$17.00

roasted salmon in creamy garlic butter or grilled chicken in braised kale and tomatoes, served with roasted fingerling potatoes, seasonal farm vegetables, seasonal salad, local bakery rolls

Mangia Italia \$15.00

penne, linguine, or cheese tortellini with choice of two sauces, served with classic Caesar salad and garlic bread

+sauce options: creamy pesto, alfredo, marinara, beef bolognese

Teriyaki \$15.00

chicken teriyaki, tofu teriyaki, or salmon teriyaki, served with rice, smashed cucumber and teriyaki joint salad

+gyoza with ponzu \$3.00

Build Your Own Nacho Bar \$11.50

choice of two toppings, served with house-made corn tortilla chips, jalapeño queso, black beans, sour cream, salsa roja, pico de gallo

+topping options: pollo asado, carne asada, taqueria charred vegetables, adobo roasted sweet potatoes, pork al pastor, chile Colorado

New Delhi \$18.00

chicken tikka masala, pork vindaloo, saag paneer, served with basmati rice, gobi matar, naan, mint chutney, raita



SIPS

Starbucks Coffee and Teavana Tea Service \$2.50 per person

Beverages in Dispensers

serves 20-25

+iced water \$15.00

+iced tea \$25.00

+lemonade \$25.00

+seasonal fruit infused water \$20.00

Assorted Canned Sodas \$2.50 each

Sparkling Water \$2.00 each

SWEET & SALTY

House-made Popcorn \$3.00 per person

truffle parmesan or butter sea salt

Trail Mix \$5.00

House-made Chex Mix \$4.00

Spicy Sweet Maple Snack Mix \$4.25

Pita and Hummus \$5.00

Potato Chips and Dip \$4.25

Chips and Guacamole \$5.00

Whole Hand Fruit \$2.25

HAPPY HOUR EATS

We are available for all of your team happy hours. We have a variety of platters and seasonal bites available for your event. Please reach out to our catering team for a current list, or visit us online at starbucks.catertrax.com.



BELLS & WHISTLES

EVENT STAFF

A professional server adds an elevated level of service to your event. Event staff service will be billed at \$40.00 per hour per server and \$50.00 per hour per bartender with a 5-hour minimum (includes set up and breakdown). The number of staff required is at the discretion of the catering department. If catering or bartending staff is requested to be on hand for an event, an additional 20% service charge will be added to food, beverage, and labor.

EQUIPMENT RENTALS

A perfectly styled event sometimes requires additional equipment rentals. Please give us at least 10 business days advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability. Rental china, flatware, glassware, and linens are available at an additional cost. Excessive loss or damage of catering equipment will incur additional charges to cover the lost or damaged items.

CATERING DETAILS

Catering is all-inclusive. Service includes delivery, setup, and cleanup of your catering order and supplies. Please allow 30 minutes before and after your event to allow for proper setup and breakdown. Included with all entrée orders are plates, utensils, cups, napkins, bowls, and service ware. Tables and linens are not included but can be arranged for an additional charge. Please contact the catering department for pricing.

BAR SERVICE

Bon Appétit can provide bar setup, breakdown, and a licensed bartender; however, we cannot purchase or store alcoholic beverages. The client is responsible for purchasing all alcohol and delivering it onsite prior to the event. The client must remove any leftover alcohol directly after the event is over. Any leftover alcohol that is not picked up will be disposed within two business days. Please allow a one-hour set-up and breakdown time. Please contact the catering department for a quote.

HOW ELSE CAN WE MAKE YOUR EVENT AMAZING?

We will work together to create a wonderful experience for your guests. Please contact the catering department to begin the planning process.



THE FINE PRINT

ORDERING DEADLINES

To ensure availability of service and menu items, please place your orders at least 5 business days in advance. For last-minute catering requests, please contact the Catering department and we will do our best to accommodate you. A last-minute order fee may be added to orders placed within 48 hours of the event and we do not guarantee that last minute orders can be accommodated. Please note that menus are subject to change based upon seasonality and availability.

MINIMUM ORDER AND DELIVERY FEE

For on-site catering orders there is a minimum of 10 orders per menu item or \$50 minimum order; whichever is greater. Events that are requested to be changed with less than 24-hours' notice will incur a \$25 accommodation fee. A delivery fee minimum of \$50 will be charged for off campus or after-hours events, to be assessed based on distance of travel.

Minimum order for after-hours events (before 7:00 a.m. or after 4:00 p.m.) is \$500.00

Minimum order for off campus events is \$5,000.00

ORDER GUARANTEE

The number of guests attending and/or food and beverage quantities must be confirmed with the Catering department five business days prior to your event. This number will be considered a guarantee and is not subject to reduction. Charges will be assessed accordingly. If no guarantee is received, the original number of expected guests and/or food and beverage quantities will be used as the guaranteed number.

LOCATION CHANGE

If for any reason your meeting location changes during an event, a \$25 fee will be incurred for pick-up, transport, and re-set in a new location.

CANCELLATION FEE

Customers are responsible for paying 50 percent of the total invoice for any orders cancelled within two business days of the event. Special events and after-hours catering require a 5-day cancellation notice, or will incur a 75% cancellation fee.

PAYMENT

Payment information must be submitted to confirm your order. Menu pricing does not include sales tax. All orders will be subject to applicable sales tax. Prices are subject to change based on seasonality of items.



