

CATERING AT COLLEGE OF IDAHO

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —



ABOUT BON APPÉTIT



WHAT ARE YOU ENVISIONING?

An elegant banquet for VIP alumni? Tasty (and nutritious) boxed lunches for a meeting? A fun homecoming barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at The College of Idaho, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But, our commitment to you doesn't stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

CONNECT WITH US

We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs. We'd love to hear from you!

Telephone: 208-459-5119

Email: catering@collegeofidaho.edu

Regular business hours: Monday – Friday | 7:00 a.m. – 5:00 p.m.

POLICIES AND PROCEDURES



BOOKING YOUR EVENT SPACE

We recommend that you call and reserve the date and location of your event as early as possible, even if the date is tentative. College Events staff members check availability of space and arrange set-up of your event, including table and seating needs, floor plan, podiums, and audio/visual needs. To reach campus event services please call 208-459-5180 or email events@collegeofidaho.edu.

PLACING YOUR ORDER

- Catering orders may be placed via email or telephone. Email orders should be sent to: catering@collegeofidaho.edu. Telephone orders and inquiries should be addressed to our Catering Team at 208-459-5119.
- We request 7 business days for all catering orders. While we make every effort to fulfill last minute or late requests, we are not always able to do so due to product ordering restrictions and timelines. Late orders incur a \$27.50 fee for any bookings between 4-6 business days prior to event date and \$55 or up to 15% of the order, whichever appropriately covers the events request placed less than 3 business days prior.
- Additional service or personnel fees will apply for short notice requests, after business hours (business hours: 7:00 a.m. – 5:00 p.m.), off-site, holiday, campus closures or weekend caterings.
- Delivery is complimentary for all on-site orders of \$75 or more. For orders not meeting this amount, clients may request on-site delivery for a \$15 service fee, or in some instances, pick up catered items from our kitchen for no additional charge.
- Please provide an initial estimated guest count in first communication, then a required guaranteed guest count at least three (3) business days before the event date. You will be responsible for the guaranteed number or the actual number, whichever is greater. Changes to guest count +/- 30% of initial count must be made at least 5 business days prior to event. Changes not meeting provided deadlines will incur a 15% service fee.
- Menu changes are adjustable up to 3 business days prior to your event. No menu changes will be allowed within 3 days of event.
- Any cancellations within less than three (3) business days will result in the client being charged 50% of the total contracted order price. Event cancellations occurring within 24 hours of the event will result in the client being charged 100% of the total contracted order price (including any charges for rented equipment, linens, floral arrangements, etc.).
- Catering orders are not booked or confirmed until you are contacted by Bon Appétit with a confirmation.

QUANTITIES

- Quantities for menu items sold “per person” are based on average consumption. We commit to providing quantities for the number of guests confirmed, including an industry standard buffer. In some cases, food and beverages are ordered by specific quantity. We can recommend an amount based on experience and average consumption.

CHINA SERVICE

- In keeping with our commitment to promote environmental sustainability, all events held in the Simplot Dining Hall are served on china, free of charge.
- All other locations include disposable service ware. China service ware is available upon request at an additional cost of \$5.00 per person.
- Full china service ware includes: flatware, plates and bowls, coffee cups, saucers, and glassware.

DIETARY RESTRICTIONS

- In the interest of providing a safe and enjoyable catering experience, it is important that our clients clearly communicate in advance any guest dietary restrictions, food sensitivities, and/or allergies.

DELIVERY FEES

- Local (within 10 miles) - \$55.00 | Distant (between -30 miles) - \$110.00

LINEN

- Linen for food and beverage tables will be provided at no charge.
- Additional linen can be ordered for \$5.00 per table to include linen napkins.
- Premium fine linen is available by request at an additional charge.

EQUIPMENT

- Clients are responsible for the equipment provided for the event from the beginning of the event until the pick-up time. Catering equipment must remain in the original function location. Notification of any missing items will be sent and the client given 24 hours to return the items to Bon Appétit without incurring a fee. Items not returned within this time frame will be invoiced at full replacement cost to the department/party responsible for the event.
- Rentals for events or off-site caterings that require use of an outside vendor are at the client's expense.

REMOVAL OF FOOD

- Bon Appétit Management Company makes no guarantees to the safety, wholesomeness, or compliance with all applicable local, state, and federal regulations of foods that are not consumed immediately at the time of service. Any foods that are not immediately consumed at the time of service and are packaged or otherwise removed for later consumption are the sole responsibility of the client.
- Catering prices do not include to-go boxes. To-go boxes are available by request at \$0.50/box.
- Due to food safety and health standard, buffet service is limited to 3 hours.

SERVICE CHARGES

- All menu prices reflect buffet-style service at a minimum of 10 guests.
- Additional services can be ordered for a fee:
- Plated meals under 15 guests will be charged an additional service fee of \$27.50 per hour with a three-hour minimum.
- Buffet meal prices can be arranged to be a plated service with a \$5.00 per person increase.
- Additional servers for table-side beverage service, etc., are available for \$27.50 per hour, with a three-hour minimum per server.
- Cooking staff for exhibition or carving stations are available for an additional charge of \$27.50 per hour, with a three-hour minimum per chef.

ALCOHOL AND BAR SERVICE

- All clients interested in having alcohol included in their on-site event must first contact Special Events and Conference Services at 208-459-5180 to receive and complete an alcohol clearance form. All alcohol served by Bon Appétit is limited to beer and wine only.
- All off-premise catering wishing to have alcohol served at event location requires a minimum of 30-day notice to properly obtain off-site alcohol permits. Alcohol permits are \$50 per permit.
- Bon Appétit is responsible for all alcohol events on campus. There is a \$55.00 bar set-up fee which includes all disposables and glassware. Bartenders are required at \$27.50 per hour, with a three hour minimum per bartender. We recommend one bartender for every 50-75 guests.
- Should a client wish to provide his or her own wine for an event, Bon Appétit is required to serve the alcohol and will assess a \$10.00 corkage fee per bottle.
- Alcoholic beverages must be served in a controlled area and served by trained Bon Appetit service staff. Alcohol may not be removed from the area where the event is being serviced.

BILLING INFORMATION

College-affiliate Catering

- All on-campus billing is invoiced through our Bon Appétit office located in the Simplot Dining Hall and sent to the college's Business Office.

Non-college Catering

- Catering that is not sponsored or guaranteed by the college requires a deposit for the room rental and a 50% deposit on catering services prior to the event. The remaining balance of the event, room rental and catering will be billed by The College of Idaho after the event.

Off-premise Catering

- All catering functions off-site require 50% of the total confirmation upon booking the catering. The remaining balance is due the day of the event. Any invoice not paid in full will receive a late fee of 10%, based on the original catering confirmation. Past due invoices will continue to incur late fee penalties per month until paid in full.

BEVERAGES



Hot Beverages

16.25 small tower | 25.00 large tower

Approximately 10 servings per small tower | 20 servings per large tower

Dawson Taylor Regular and decaffeinated coffee, hot chocolate, or Numi hot tea

Cold Beverages

Pitcher serves approximately 8 | 3 gallons serves approximately 48

Orange, Apple, or Cranberry Juice

8.50 pitcher | 37.25 3 gallons

Iced Tea / Lemonade

5.30 pitcher | 26.75 3 gallons

Infused Water

5.30 pitcher | 26.75 3 gallons

Mixed berry, citrus, cucumber-mint

Ice water service .30 per person

Bottled Beverages

Specialty beverages available upon request

Bottled Water

1.60 each

Canned Pepsi Brand Products

1.35 each

Canned Bubly Sparkling Water

1.35 each

Beer and Wine

See bar service fees in Catering Policies and Procedures

Domestic Beer

5.00 per bottle | 265.00 per keg

Microbrew Beer

6.00 per bottle | 400.00 per keg

Wine

pricing on request

Hot Chocolate Bar

16.25 small tower | 25.00 large tower

Approximately 10 servings per small tower | 20 servings per large tower

Creamy milk chocolate, marshmallows, peppermint chips, sprinkles, whipped cream, caramel

BREAKFAST SELECTIONS



10 person minimum order per buffet.

All prices are per person unless otherwise noted.

The Continental 8.75
Assorted morning baked goods, fresh fruit display, assorted juices, water, Dawson Taylor coffee, and Numi hot tea

The Classic House 13.85
Assorted morning baked goods, fresh fruit display, cage-free scrambled eggs, Applewood smoked bacon or pork sausage links, country potatoes, assorted juices, water, Dawson Taylor coffee, and Numi hot tea

Build Your Own Breakfast Burrito Bar 14.30
Cage-free scrambled eggs, chorizo pork sausage, country potatoes, house-made salsa, sour cream, green onions, cheddar jack cheese, warm flour tortillas, assorted juices, water, Dawson Taylor coffee, and Numi hot tea

Build Your Breakfast 15.00
Choice of four: Cage-free scrambled eggs, cheddar cage-free scrambled eggs, Denver scrambled eggs, applewood smoked bacon, pork sausage links, country potatoes, biscuits and gravy, oatmeal, or chef's choice quiche or frittata (vegetarian)
Includes Dawson Taylor coffee and Numi hot tea

The Quiche or Frittata 2.50
Spinach and Swiss, bacon potato cheddar, spinach and mushroom, goat cheese basil, or roasted red pepper.
Includes salsa and sour cream

Freshly Baked Muffins 17.00 per dozen
Apple cinnamon, blueberry, banana walnut, lemon poppy seed, chocolate chip, or mixed berry

Assorted Bagels and Cream Cheese 23.40 per dozen
Choice of two cream cheese flavors: roasted garlic-chive, berry, herb, lemon-dill, caramelized onion, basil pesto, low fat, or plain

House-made Cinnamon Rolls 29.85 per dozen

Pastries and Scones 18.00 per dozen
Pastries: Apple, pecan, vanilla, raspberry
Scones: Bacon cheddar, blueberry, white chocolate and raspberry

Assorted Morning Bakery 21.00 per dozen

Additions:

Yogurt and granola +2.40

Chef's choice quiche +2.50

Proudly offering fresh baked items from The Sweet Spot Bakery and other fine local artisans.

FROM THE DELI



10 person minimum order. Spinach tortilla or pita substitutions available upon request.
All prices are per person unless otherwise noted.

Deli Buffet 11.50

House-roasted turkey breast, baked ham, house-roasted beef
Provolone, Swiss, and cheddar
Lettuce, tomato, onion, pickles
Assorted breads and condiments
Mixed green salad and house dressings
Bagged chips
Freshly baked cookies (chocolate chip, white chocolate macadamia, or oatmeal raisin)

Bon Appétit Boxed Selections 11.50

Parties of 10-20 people, pick up to two (2) deli selections
Parties greater than 20 people, pick up to three (3) deli selections
Deli selections: turkey and cheddar, ham and Swiss, roast beef and cheddar, chicken salad, tuna fish, roasted vegetables and hummus, or caprese
Whole wheat, white, or sourdough bread, or spinach tortilla
Lettuce and tomato
Whole fruit
Bagged chips
Freshly baked cookie (chocolate chip, white chocolate macadamia, or oatmeal raisin)
Condiment packets
Bottled water or soda

Signature Boxed Selections

Whole fruit
Bagged chips
Fresh-baked cookie
Bottled water or soda

See selections below:

B.A.T 14.50

House-roasted turkey breast, avocado, Applewood smoked bacon, and tomato on focaccia

Chicken Salad Croissant Sandwich 14.50

Grilled diced chicken, green apple, red grapes, celery, red onion, and seasonal greens on freshly baked croissant

Caprese Sandwich 13.50

Tomatoes, fresh mozzarella, fresh basil pesto (no pine nuts), olive oil and salt and pepper on ciabatta roll

The Italian Sandwich 13.70

Sliced ham, salami, provolone, olive tapenade, pepperoncini, lettuce, tomato, red onions and pesto aioli on baguette

Additions

Potato, pasta, fruit, or garden salad +1.25

From-scratch soup +3.00

APPETIZERS



Three dozen minimum order per variety.
All prices are per dozen unless otherwise noted.

Hors d'oeuvres 14.25
Choose a base: Endive, cucumber cup, crispy baguette, pita chip, or phyllo cup
Choose a topping: Red wine braised brisket, tomato-basil, olive tapenade, or eggplant caponata,
Greek salad and hummus, corn ceviche, strawberry basil with whipped brie, or goat cheese with herb beet salad

Tartlets 15.25
Fresh mozzarella, tomato, and basil
Chorizo and cotija
Curry chicken salad
Spinach and artichoke
Tarragon-grilled chicken
Baked brie, cranberry compote, fresh thyme

Stuffed Mushrooms 16.25
Vegetable and feta cheese
Chorizo and Monterey Jack cheese
Spinach and artichoke
Chicken and brie

Roast Beef and Horseradish Crostini 15.25
House-roasted beef, horseradish aioli, pickled red onion, scallions

Grilled Jumbo Shrimp 19.50
House-made cocktail sauce, lemon zest

BBQ Pulled Sliders 18.50
Choose one: Pork shoulder, shredded chicken, or beef brisket
House-made barbecue sauce, pickled red onions, and pepper jack cheese on slider roll

Beef and Fontina Sliders 18.50
Country Natural beef patty with red onion jam and chipotle aioli on slider roll

Pork Egg Rolls 15.25
Includes sweet and sour sauce and hot mustard

Griddled Wild Salmon Cakes 19.50
Lemon-dill crème fraîche, capers

Italian Beef Meatballs 17.50
House-made marinara, parmesan, fresh parsley

Turkey Teriyaki Meatballs	16.50
Scallions, sesame seeds	
Beyond Burger™ Meatless Italian Meatballs	18.50
House marinara, parmesan, fresh parsley	
Caprese Skewers	13.85
Grape tomato, fresh mozzarella, fresh basil, balsamic reduction, olive oil	
Thai Chicken Satay	18.00
Spicy peanut dipping sauce	
Garlic Marinated Beef Steak or Chicken Skewers	19.75
Red onion, mushrooms, green bell peppers, chimichurri dipping sauce	
Grilled Veggie Skewers	13.85
Mushrooms, red onion, bell peppers, zucchini, balsamic drizzle, green goddess dip	
Grilled Shrimp and Pineapple Skewers	19.75
Green bell peppers, red onion, sweet chili dipping sauce	
Spinach Artichoke Dip and Pita Triangles	3.50 per person
(minimum of 10 guests)	
Chips and Dip	2.50 per person
(minimum of 10 guests)	
Salsa and guacamole with tortilla chips	
Caramelized onion and spinach artichoke with ruffle chips	
Southwest black bean and cheese dip with tortilla chips	

PLATTERS



Petite platters accommodate approximately 10 people.
Medium platters accommodate approximately 30 people.
Large platters accommodate approximately 50 people.

Seasonal Sliced Fruit and Berries

Vegetables and Dip 16.50 petite | 49.50 medium | 82.50 large
House-made ranch dip and hummus

Domestic Cheese and Crackers 27.25 petite | 81.50 medium | 135.50 large

Deli Platter 45.75 petite | 137.50 medium | 229.00 large
Baked ham, house roast beef, house roasted turkey breast, Swiss, cheddar, provolone, deli rolls, and condiments

Antipasto 38.50 petite | 115.00 medium | 191.00 large
Salami, pepperoni, turkey pastrami, mozzarella, cheddar, olives, roasted garlic, roasted peppers, grilled vegetables, and sliced baguette

Roasted Vegetables 27.15 petite | 81.50 medium | 135.75 large

*Cheese and meat selections subject to change depending on availability

CASUAL BUFFET MEALS



10 person minimum order per buffet.

All prices are per person unless otherwise noted.

Pizza Party 8.80

With Caesar salad and breadsticks

Three slices of pizza per person. Ask about available varieties and a la carte options.

Bento Buffet 14.25

Choice of one: teriyaki chicken, Asian-style braised pork, orange-sesame beef, or stir-fried tofu

Stir-fried vegetables, fried rice or yakisoba noodles, and ginger-sesame green cabbage slaw

Fajita Buffet 15.50

Choice of one: carne asada beef, chicken, or pork carnitas with flour tortillas

Griddled onions and peppers, southwest rice, and ranchero red beans

Baja salad (romaine, lime chipotle-ranch dressing, roasted corn, green chilies, tortilla strips, cilantro, diced tomatoes)

Sour cream and fresh salsa

Burger Bar 13.25

Country Natural beef burgers and Beyond Burgers™

Cheddar cheese, vegan cheese, buns, and condiments,

Bagged chips, house-made potato salad, green garden salad, and sliced watermelon

BBQ Buffet 15.50

Choice of one: beef brisket, pork shoulder, chicken, or baby back ribs

Baked beans, corn on the cob, and watermelon

Corn bread with honey butter or buttermilk biscuits

Potato or pasta salad

Green garden salad with house-made dressings

Pasta Buffet 10.50

Caesar salad and breadsticks

Choose two sauces:

Classic alfredo

House marinara

Basil pesto (no pine nuts)

Pomodoro (tomato, basil, garlic, and olive oil)

Choose one pasta:

Penne

Gluten free penne

Additional Protein +2.50

Italian beef meatballs

Grilled chicken breast

Grilled portobello

Beyond beef meatballs

BUFFET MEALS



Includes freshly baked rolls and green garden salad with house dressings.
All prices are per person unless otherwise noted.

BUILD YOUR OWN BUFFET

Choice of one entrée and two sides

ENTRÉES

Teriyaki grilled wild salmon with citrus salsa	19.75
Seared Idaho trout with lemon, herbs, and toasted almonds	15.00
Roasted beef medallions herbed red wine shallot sauce	19.75
Beef madras	16.00
Slow roasted brisket caramelized onion demi glaze	16.00
Chicken piccata	16.00
Grilled chicken breast creamy pesto and blistered tomatoes	17.60
Roasted pork loin chimichurri sauce	16.25
Brown butter gnocchi with butternut squash and mushrooms	16.00

CARVED ENTRÉES

Carver fee \$27.50 per hour, two hour minimum

Sage butter roasted turkey breast and pan gravy	18.50
Slow roasted prime rib and creamy horseradish	30.00
Honey-glazed baked ham and honey mustard sauce	18.50

SIDES ITEMS

Whipped sweet potatoes
Garlic mashed potatoes
Roasted Yukon potatoes
Brown rice
Wild rice blend
Quinoa pilaf
Steamed broccoli
Roasted vegetables

SWEET ENDINGS



One dozen minimum per variety. 10 person minimum for individual desserts.
All prices are per person unless otherwise noted.

Freshly Baked Cookies	13.15 per dozen
Chocolate chip, oatmeal raisin, white chocolate macadamia, peanut butter, sugar	
Dessert Bars	19.20 per dozen
Brownies, lemon bars, blondies, lemon berry, Oreo, pecan chocolate, marble cheesecake truffle	
Cupcakes	19.20 per dozen
Cheesecake	5.00
Crème Brûlée with Fresh Berries	4.00
Lavender, vanilla, or chocolate	
Berry Shortcake with Chantilly	5.50
Tortes	5.25
Flourless chocolate, almond, lemon, or orange	
Tiramisu	5.50
Seasonal Pies	4.25
Sheet Cakes	39.50 quarter sheet cake 66.00 half sheet cake
German chocolate, carrot, triple chocolate, vanilla	
Raspberry, strawberry, buttercream filling	

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