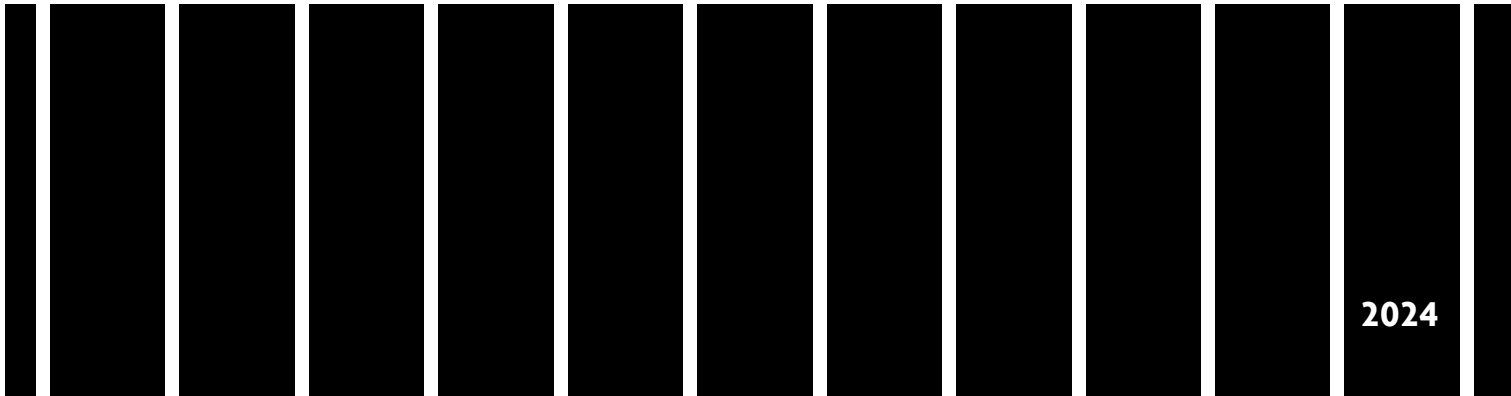


BON APPÉTIT CATERING AT

COLLEGE OF IDAHO



2024

ABOUT BON APPÉTIT

We are driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities, and the environment -- and we always conduct our business with the highest ethical standards.

OUR FOOD STANDARDS

Our food standards have been created for the well-being of our guests:

- Menus are written based on seasonality and availability of regional fresh products. When possible, these are produced locally using sustainable and organic practices.
- Turkey and chicken are produced without the routine use of antibiotics as a feed additive.
- Hamburgers are made with fresh ground beef from cattle raised on vegetarian feed and never given antibiotics or hormones. We use only solid muscle meat and fat. No neck or trim is allowed.
- Other meats are raised without antibiotics as a first preference.
- Turkey and beef are roasted in-house daily for deli meat.
- Milk and yogurt are from cows not treated with artificial bovine growth hormone.
- Shell eggs are produced cage-free and are certified by humane farm animal care, food alliance, or animal welfare approved.
- Vegetarian options are plentiful at every meal.
- Healthy menu items are a mainstream offering throughout our cafés.
- Salsas, pizza, marinara, and other sauces are made from scratch.
- Stocks are made from scratch the day before use to ensure the removal of fats.
- All seafood purchases, wild and farmed, follow the sustainability guidelines of the Monterey Bay Aquarium's Seafood Watch Program. Seafood should be purchased fresh when available locally or frozen at the source to ensure quality, and never air-freighted.
- Olive and canola oils are used for everyday salad dressings. Specialty oils for other purposes (i.e. walnut oil or chili oil). Peanut oil is never used in the preparation of our food.
- Trans fats are not used in our kitchens.
- All salad dressings are made from scratch. Nonfat and low-calorie dressings may be purchased as necessary.
- Vegetables are prepared in batches at the last possible minute and served in the smallest possible batches.
- MSG is never used in the preparation of our food.
- Mashed potatoes are made from fresh potatoes.
- Fresh squeezed lemon juice is used for cooking and sauces.
- Cookies and muffins are baked fresh daily. Breads are baked fresh daily when possible.

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BEVERAGES

HOT BEVERAGES

Approximately 10 servings per small tower,
20 servings per large tower.

Dawson Taylor Regular and Decaffeinated Coffee, Hot Chocolate, or Numi Hot Tea

Small tower \$17.60

Large tower \$27.05

COLD BEVERAGES

Pitcher serves approximately 8,
3 gallon serves approximately 48.

Orange, Apple, Cranberry Juice

Pitcher \$9.20

3 gallon \$40.30

Iced Tea or Lemonade

Pitcher \$5.80

3 gallon \$28.95

Infused Water

Mixed berry, citrus, cucumber-mint

Pitcher \$5.80

3 gallon \$28.95

Iced Water Service

Service fee covers labor and costs
for disposable ware

\$.35 per person

BOTTLED BEVERAGES

Specialty beverages available upon request.

Bottled Water \$1.80 each

Canned Pepsi Products \$1.45 each

Canned Bubly Sparkling Water \$1.45 each

BEER AND WINE

See our catering policies and procedures
for bar service fees.

Bottled Beer

Domestic \$5.45

Microbrew \$6.50

Keg Beer

Domestic \$291.00

Microbrew \$442.00

Wine

We offer local wines as a first preference,
please ask about our wine selection
and pricing.

HOT CHOCOLATE BAR

Approximately 10 servings per small tower,
20 servings per large tower.

Creamy milk chocolate, marshmallows,
peppermint chips, sprinkles,
whipped cream, caramel
\$5.00 per serving

BREAKFAST

Prices are per person, with a 10 person minimum. Add granola and yogurt to any breakfast for additional \$2.60 per person. Proudly offering fresh baked items from The Sweet Spot Bakery.

The Continental \$8.42

Assorted morning bakery, fresh fruit display

Served with assorted juices, water, Dawson Taylor coffee, Numi hot tea

The Classic House \$15.00

Assorted morning bakery, fresh fruit display, cage-free scrambled eggs, country potatoes, Applewood smoked bacon or pork sausage links

Served with assorted juices, water, Dawson Taylor coffee, Numi hot tea

Build Your Own Breakfast Burrito Bar \$14.60

Scrambled cage-free eggs, chorizo pork sausage, country potatoes, house-made salsa, sour cream, green onions, cheddar jack cheese, warm flour tortillas

Served with assorted juices, water, Dawson Taylor coffee, Numi hot tea

Build Your Own Breakfast \$15.75

Choose 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, chef's choice quiche or frittata (vegetarian)

Served with assorted juices, water, Dawson Taylor coffee, Numi hot tea

The Quiche \$2.50

Choice of: spinach and Swiss, bacon potato cheddar, spinach and mushroom, goat cheese basil or roasted red peppers

Served with salsa and sour cream (may substitute for frittata)

Fresh Baked Muffins \$18.70 per dozen

Apple cinnamon, blueberry, banana walnut, lemon poppy seed, chocolate chip, mixed berry

Assorted Bagels and Cream Cheese \$25.30 per dozen

Choose two cream cheese flavors: roasted garlic chive, berry, herb, lemon dill, caramelized onion, basil pesto, low fat, plain

House-made Cinnamon Rolls \$32.25 per dozen

Pastries and Scones \$19.75 per dozen

Apple, pecan, vanilla, raspberry, bacon cheddar, blueberry, white chocolate and raspberry

Assorted Morning Bakery \$22.70 per dozen

Ask for available varieties

FROM THE DELI

Prices are per person, with a 10 person minimum. Beverages sold separately.

Deli Buffet \$12.50

House-roasted turkey breast, baked ham, house roast beef, provolone, Swiss, cheddar, lettuce, tomatoes, onions, pickles, assorted breads, condiments
Served with mixed green salad, house dressings, bagged chips, freshly baked cookies (chocolate chip, white chocolate macadamia nut, or oatmeal raisin)

BON APPÉTIT BOXED SELECTIONS

Parties of 10-20 people, select up to two options

Parties greater than 20 people, select up to three options

Deli Sandwich \$12.50

Sandwich options: turkey and cheddar, ham and Swiss, roast beef and cheddar, chicken salad, tuna, roasted vegetables and hummus, caprese

Bread options: whole wheat, sourdough, spinach tortilla

Served with lettuce, tomatoes, whole fruit, bagged chips, condiment packets, freshly baked cookie (chocolate chip, white chocolate macadamia nut, or oatmeal raisin), bottled water or soda

SIGNATURE SANDWICH SELECTIONS

Served with whole fruit, bagged chips, freshly baked cookie, and bottled water or soda. Add potato salad, green salad, or fruit salad for additional \$2.60 per person. Add house-made soup for additional \$3.30 per person. May substitute spinach tortilla or pita bread upon request.

B.A.T. \$15.70

House-roasted turkey breast, avocado, Applewood smoked bacon, tomatoes, focaccia

Chicken Salad Croissant \$15.70

All-natural grilled diced chicken, green apples, red grapes, celery, red onions, seasonal greens, freshly baked croissant

Caprese \$14.60

Tomatoes, fresh mozzarella, fresh basil pesto (no nuts), olive oil, salt, pepper, ciabatta

Italian \$15.70

Sliced ham, salami, provolone, olive tapenade, pepperoncini, lettuce, tomatoes, red onions, pesto aioli, baguette

APPETIZERS

Prices are per dozen, with a three dozen minimum order per variety.

Hors d'oeuvre \$15.45

Choose your base: endive, cucumber cup, crispy baguette, pita chip, or phyllo cup

Choose your topping: red wine braised brisket, tomato-basil, olive tapenade, eggplant caponata, Greek salad and hummus, corn ceviche, strawberry basil with whipped brie, goat cheese with herb beet salad

Tartlets \$16.50

Fresh mozzarella, tomato, basil

Chorizo and cotija

Curry chicken salad

Spinach and artichoke

Tarragon grilled chicken

Baked brie, cranberry compote, fresh thyme

Stuffed Mushrooms \$16.50

Vegetable and feta

Chorizo and monterey jack

Spinach and artichoke

Chicken and brie

Roast Beef and Horseradish Crostini \$16.50

House-roasted beef, horseradish aioli, pickled red onions, scallions

Grilled Jumbo Shrimp \$33.00

House-made cocktail sauce, lemon zest

Barbecue Sliders \$20.00

Choose one: pulled pork shoulder, shredded chicken, beef brisket

Served with house barbecue sauce, pickled red onions, pepper jack, slider roll

Beef and Fontina Sliders \$20.00

Country Natural beef patty, red onion jam, chipotle aioli, slider roll

Pork Egg Rolls \$15.25

Sweet and sour sauce, hot mustard

Spinach Artichoke Dip \$3.90 per person

Pita triangles

Minimum order 10 guests

APPETIZERS

Prices are per dozen, with a three dozen minimum order per variety.

Griddled Wild Salmon Cakes \$21.30

Lemon-dill crème fraiche, capers

Chips and Dip \$4.50 per person

Salsa and guacamole with tortilla chips

Caramelized onions and spinach artichoke with ruffle chips

Southwest black bean and cheese dip with tortilla chips

Minimum order 10 guests

MEATBALLS

Italian Beef \$19.00

House marinara, parmesan, fresh parsley

Turkey Teriyaki \$17.95

Scallions, sesame seeds

Beyond Burger Meatless Italian \$20.00

House marinara, parmesan, fresh parsley

SKEWERS

Caprese \$15.10

Grape tomato, fresh mozzarella, fresh basil, balsamic reduction, olive oil

Thai Chicken Satay \$19.50

Spicy peanut dipping sauce

Garlic Marinated Beef, Steak, or Chicken \$21.40

Red onions, mushrooms, green bell peppers, chimichurri dipping sauce

Grilled Veggie \$15.10

Mushrooms, red onions, bell peppers, zucchini, balsamic drizzle, green goddess dip

Grilled Shrimp and Pineapple

Green bell peppers, red onions, sweet chili dipping sauce

Ask for current pricing

PLATTERS

Petite platters accommodate approximately 10 people, medium 30 people, and large 50 people.
Cheese and meat selections subject to change depending on availability.

Seasonal Sliced Fruit and Berries

Petite \$23.70

Medium \$71.00

Large \$118.00

Vegetable

House-made ranch dip and hummus

Petite \$17.95

Medium \$53.55

Large \$89.25

Domestic Cheese

Assorted crackers

Petite \$29.65

Medium \$88.40

Large \$145.60

Deli

Baked ham, house roast beef, house-roasted turkey breast, Swiss, cheddar, provolone,
deli rolls, condiments

Petite \$49.90

Medium \$148.70

Large \$247.50

Antipasto

Salami, pepperoni, turkey pastrami, mozzarella, cheddar, olives, roasted garlic, roasted peppers,
grilled vegetables, sliced baguette

Petite \$41.60

Medium \$124.80

Large \$208.00

Roasted Vegetable

Red pepper hummus, sliced baguette

Petite \$29.65

Medium \$88.40

Large \$145.60

CASUAL BUFFETS

Prices are per person, with a 10 person minimum. Beverages and desserts sold separately.

Pizza Party \$9.60

Three slices of pizza per person, Caesar salad, breadsticks

A la Carte Pizza \$17.40

Cheese

Additional toppings \$1.00 each

Bento \$15.45

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

Served with fried rice or yakisoba noodles, ginger-sesame green cabbage slaw

Fajita \$16.90

Choice of: carne asada, pollo/chicken, or pork carnitas

Served with flour tortillas, griddled onions and peppers, sour cream, fresh salsa, southwest rice, ranchero red beans, Baja salad (romaine, lime chipotle-ranch dressing, roasted corn, green chiles, tortilla strips, cilantro, diced tomatoes)

Burger Bar \$14.55

Country Natural beef, Beyond Burger

Served with buns, condiments, cheddar cheese, vegan cheese, bagged chips, house potato salad, green garden salad and house dressings, sliced watermelon

Barbecue \$16.90

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

Served with corn on the cob, watermelon, baked beans, corn bread with honey or buttermilk biscuits, potato or pasta salad, green garden salad and house dressings

Pasta \$10.90

Caesar salad, breadsticks

Choose two sauces: classic alfredo, house marinara, basil pesto (no nuts), Pomodoro (tomato basil, garlic, olive oil)

Proteins:

Italian beef meatballs \$2.70

Grilled chicken breast \$2.70

Grilled Portobello \$2.70

Beyond beef meatballs \$2.70

Made without gluten-containing ingredients pasta additional \$1.00 per guest

BUFFET MEALS

Prices are per person, with a 10 person minimum. Beverages and desserts sold separately.

Build Your Own Buffet

Fresh baked rolls, green garden salad, house dressings

Choose one entrée (land, sea, plant) and two side items

LAND

Roasted Beef Medallions \$21.40

Herbed red wine shallot sauce

Beef Madras \$21.40

Slow Roasted Brisket \$21.40

Caramelized onion demi glaze

Chicken Piccata \$19.25

Grilled Chicken Breast \$19.25

Creamy pesto and blistered tomatoes

Roasted Pork Loin \$19.25

Chimichurri sauce

SEA

Teriyaki Grilled Wild Salmon \$21.40

Citrus salsa

Seared Idaho Trout \$21.40

Lemon, herbs, toasted almonds

PLANT

Brown Butter Gnocchi \$16.65

Butternut squash and mushrooms

Carved Options

Carver fee \$27.50 per hour, with a two hour minimum.

Sage Butter Roasted Turkey Breast

\$20.00

Pan gravy

Honey Glazed Baked Ham \$20.00

Honey mustard sauce

Slow Roasted Prime Rib \$32.75

Au jus, creamy horseradish sauce

Sides

Brown rice
Wild rice blend
Garlic mashed potatoes
Roasted Yukon potatoes

Quinoa pilaf
Steamed broccoli
Whipped sweet potatoes
Roasted vegetables medley

SWEET ENDINGS

One dozen minimum per variety, with a 10 person minimum for individual desserts. Proudly offering fresh baked items from The Sweet Spot Bakery and other fine local artisans.

Freshly Baked Cookies \$14.30 per dozen

Chocolate chip, oatmeal raisin, white chocolate macadamia nut, peanut butter, sugar

Dessert Bars \$20.80 per dozen

Brownies, lemon bars, blondies, lemon berry, Oreo, pecan chocolate, marble cheesecake truffle

Cupcakes \$20.80 per dozen

Ask for your favorite flavor

Cheesecake \$4.40 per serving

Crème Brulee with Fresh Berries \$4.40 per serving

Lavender, vanilla, chocolate

Fresh Berry Shortcake with Chantilly \$5.50 per serving

Tortes \$5.25 per serving

Flourless chocolate, almond, lemon, orange

Sheet Cakes

German chocolate, carrot, triple chocolate, vanilla (raspberry, strawberry, or buttercream filling)

1/4 sheet cake, serves 23 guests, \$42.90

1/2 sheet cake, serves 45 guests, \$71.50

Tiramisu \$5.50 per serving

Pies \$4.70 per serving

Seasonal varieties available

CATERING POLICIES AND PROCEDURES

BOOKING YOUR EVENT SPACE

We recommend 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 setup 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, telephone, or in person. Email orders should be sent to catering@collegeofidaho.edu. Telephone orders and inquiries should be addressed to our catering team at (208) 459-5260.
- 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 \$29.75 fee for any bookings between 4-6 business days prior to event date and \$60 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 onsite orders of \$100 or more. For orders not meeting this amount, clients may request onsite delivery for a \$15 service fee, or in some instances, pickup 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 on/off campus are given disposable ware, unless china is requested at an additional cost of \$5.25 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 make Bon Appétit catering fully aware in advance of any guest dietary restrictions, food sensitivities, and/or allergies.

DELIVERY FEES

Local \$59.55/distant \$119.00 (local within 10 miles/distant between 10-30 miles).

LINEN

Linen for food and beverage tables will be provided at no charge. Additional linen can be ordered for \$5.45 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

The handling of food in a safe manner is imperative. Food not handled in a safe manner is a health hazard. For this reason we do not recommend the removal of food from any catered event. However, should you choose to take food with you, we will not be responsible for its quality or safety. Catering prices do not include to-go boxes. To-go boxes are available by request at \$0.55/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:

- Buffet meal prices can be arranged to be a plated service with a \$5.25 per person increase.
- Additional servers for table-side beverage service, etc., are available for \$29.75 per hour, with a three hour minimum per server.
- Cooking staff for exhibition or carving stations are available for an additional charge of \$29.75 per hour, with a three hour minimum per chef.
- 18% Gratuity will be automatically added to all 3rd party events.

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 \$55 per permit. Bon Appétit is responsible for all alcohol events on campus. There is a \$60.00 bar set-up fee which includes all disposables and glassware. Bartenders are required at \$29.75 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 Appétit service staff. Alcohol may not be removed from the area where the event is being serviced.

BILLING INFORMATION

College affiliated 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.

Please email us at catering@collegeofidaho.edu or call (208) 459-5260, so we may start creating a menu for your event.

BON APPÉTIT

MANAGEMENT COMPANY

———— CATERING AND EVENTS ————

