

BON APPÉTIT CATERING AT
COLLEGE OF IDAHO



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.



CATERING POLICIES & 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) 459-5119.
- 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 55.00 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 75.00 or more. For orders not meeting this amount, clients may request onsite delivery for a 15.00 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 5.00 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 make Bon Appétit catering fully aware in advance of any guest dietary restrictions, food sensitivities, and/or allergies.

DELIVERY FEES

Local 55.00/distant 110.00 (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 5.00 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

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 0.50/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 50.00 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 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) 459-5119, so we may start creating a menu for your event.

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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 16.25

Large tower 25.00

COLD BEVERAGES

Pitcher serves approximately 8, 3 gallon serves approximately 48.

Orange, Apple, Cranberry Juice

Pitcher 8.50

3 gallon 37.25

Iced Tea or Lemonade

Pitcher 5.30

3 gallon 26.75

Infused Water

Mixed berry, citrus, cucumber-mint

Pitcher 5.30

3 gallon 26.75

Iced Water Service

Service fee covers labor and costs for disposable ware .30 per person

BOTTLED BEVERAGES

Specialty beverages available upon request.

Bottled Water 1.60 each

Canned Pepsi Products 1.35 each

Canned Bubly Sparkling Water 1.35 each

BEER AND WINE

See our catering policies and procedures for bar service fees.

Bottled Beer

Domestic 5.00

Microbrew 6.00

Keg Beer

Domestic 265.00

Microbrew 400.00

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, sprinkles, marshmallows, peppermint chips, whipped cream, caramel

Small tower 16.25

Large tower 25.00



BREAKFAST

Prices are per person, with a 10 person minimum. Add granola and yogurt to any breakfast for additional 2.40 per person. Add chef's choice meat or vegetarian quiche for additional 2.50 per person. Proudly offering freshly baked items from The Sweet Spot Bakery and other local artisans.

The Continental 8.75

Assorted morning bakery, fresh fruit display

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

The Classic House 13.85

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 14.30

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 17.00 per dozen

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

Assorted Bagels and Cream Cheese 23.40 per dozen

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

House-made Cinnamon Rolls 29.85 per dozen

Pastries and Scones 18.00 per dozen

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

Assorted Morning Bakery 21.00 per dozen

Ask for available varieties



FROM THE DELI

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

Deli Buffet 11.50

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, oatmeal raisin, or white chocolate macadamia nut)

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 11.50

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

Bread options: whole wheat, white, 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 1.25 per person. Add house-made soup for additional 3.00 per person. May substitute spinach tortilla or pita bread upon request.

B.A.T. 14.50

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

Chicken Salad Croissant 14.50

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

Caprese 13.50

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

Italian 13.70

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

Options:

Cucumber topped with bay shrimp and corn ceviche

Pita chip topped with eggplant caponata

Crostini topped with tomato basil and mozzarella

Endive topped with goat cheese and herb beet salad

Cucumber topped with roasted red pepper hummus and pickled giardiniera vegetables

Crostini topped with red wine braised beef brisket

Tartlets 15.25

Options:

Fresh mozzarella, tomato, basil

Chorizo and cotija

Curry chicken salad

Spinach and artichoke

Tarragon grilled chicken

Baked brie, cranberry compote, fresh thyme

Stuffed Mushrooms 16.25

Options:

Vegetable and feta

Chorizo and monterey jack

Spinach and artichoke

Chicken and brie

Roast Beef and Horseradish Crostini 15.25

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

Grilled Jumbo Shrimp 19.50

House-made cocktail sauce, lemon zest

Barbecue Sliders 18.50

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

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

Beef and Fontina Sliders 18.50

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



APPETIZERS

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

Pork Egg Rolls 15.25

Sweet and sour sauce, hot mustard

Spinach Artichoke Dip 3.50 per person

Pita triangles

Minimum order 10 guests

Griddled Wild Salmon Cakes 21.30

Lemon-dill crème fraiche, capers

Chips and Dip 4.50 per person

Options:

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

Prices are per dozen.

Italian Beef 17.50

Italian beef meatballs,
house marinara,
parmesan,
fresh parsley

Turkey Teriyaki 16.50

Turkey meatballs,
scallions,
sesame seeds

Beyond Burger 18.50

Meatless meatballs,
house marinara,
parmesan,
fresh parsley

SKEWERS

Prices are per dozen.

Caprese 13.85

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

Thai Chicken Satay 18.00

Spicy peanut dipping sauce

Grilled Shrimp and Pineapple 19.75

Green bell peppers, red onions,
sweet chili dipping sauce

Garlic Marinated Beef Steak or Chicken 19.75

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

Grilled Veggies 13.85

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

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 21.85

Medium 65.50

Large 109.00

Vegetable

House-made ranch dip and hummus

Petite 16.50

Medium 49.50

Large 82.50

Domestic Cheese

Assorted crackers

Petite 27.25

Medium 81.50

Large 135.50

Deli

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

Petite 45.75

Medium 137.50

Large 229.00

Antipasto

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

Petite 38.50

Medium 115.00

Large 191.00

Roasted Vegetable

Red pepper hummus, sliced baguette

Petite 27.15

Medium 81.50

Large 135.75



CASUAL BUFFETS

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

Pizza Party 8.80

Three slices of pizza per person, Caesar salad, breadsticks

Ask about available varieties and a la carte options

Bento 14.25

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

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

Fajita 15.50

Choice of: carne asada beef, southwest season chicken or pork carnitas

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

Burger Bar 13.25

Country Natural beef, Beyond Burger, grilled chicken

Served with sesame seed buns, condiments, cheddar cheese, vegan cheese, bagged chips, house potato salad, fruit salad, green garden salad and house dressings

Barbecue 15.50

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 10.50

Caesar salad, breadsticks

Choose two sauces:

Classic alfredo

House marinara

Basil pesto (no nuts)

Pomodoro (tomato basil, garlic, olive oil)

Choose one pasta:

Penne

Farfalle

Made without gluten-containing ingredients penne

Protein additions:

Must be equivalent to guaranteed guest count

Italian beef meatballs 2.50

Grilled chicken breast 2.50

Grilled Portobello 2.50

Beyond beef meatballs 2.50



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 19.75

Creamy black peppercorn sauce

Beef Madras 16.00

Slow Roasted Brisket 16.00

Caramelized onion demi glaze

Chicken with Huli Huli Sauce 16.00

Grilled Chicken Breast 17.60

Creamy pesto and blistered tomatoes

Roasted Pork Loin 16.25

Cherry balsamic sauce

Carved Options

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

Sage Butter Roasted Turkey Breast

18.50

Pan gravy

SEA

Sesame Ginger Teriyaki Grilled

Wild Salmon 19.75

Citrus salsa

Seared Idaho Trout 15.00

Lemon, herbs, toasted almonds

PLANT

Brown Butter Gnocchi 16.00

Butternut squash and mushrooms

Honey Glazed Baked Ham 30.00

Honey mustard sauce

Slow Roasted Prime Rib 18.50

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 vegetable 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 13.15 per dozen

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

Dessert Bars 19.20 per dozen

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

Cupcakes 19.20 per dozen

Ask for your favorite flavor

Cheesecake 5.00 per serving

Crème Brulee with Fresh Berries 4.00 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, 39.50

1/2 sheet cake, serves 45 guests, 66.00

Tiramisu 5.50 per serving

Pies 4.25 per serving

Seasonal varieties available



NOTES



NOTES



BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —