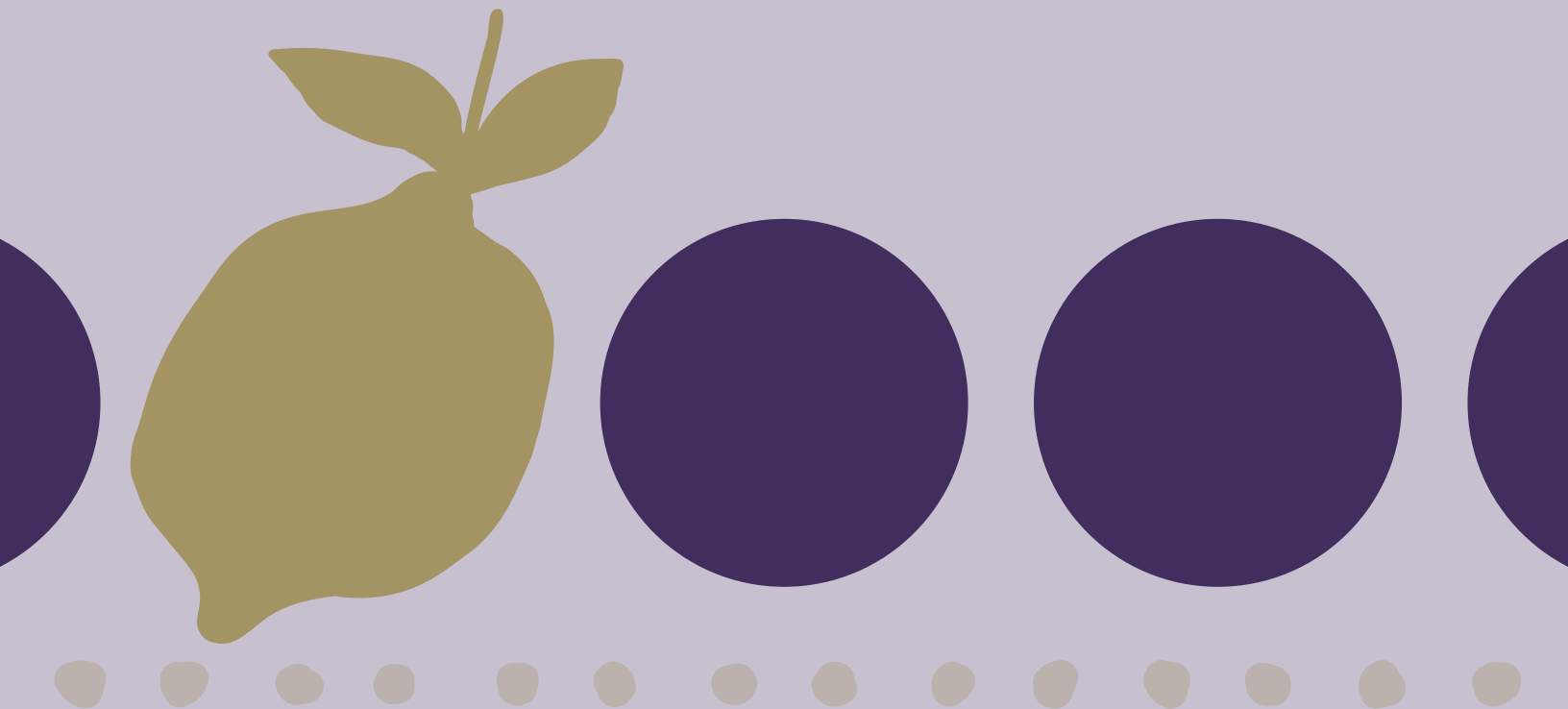


BON APPÉTIT CATERING AT
COLLEGE OF IDAHO



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 always conduct our business with the highest ethical standards.

OUR FOOD STANDARDS

The following 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.

Learn how food choices impact the environment, community, and your well-being at www.cafebonappetit.com.

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) 459-5119 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) 459-5293.
- 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 32.49 fee for any bookings between 4-6 business days prior to event date and 60.00 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 100.00 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 5.72 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 64.66/distant 129.32 (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 5.94 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 0.65/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 5.80 per person increase.
- Additional servers for table-side beverage service, etc., are available for 32.49 per hour, with a three hour minimum per server.
- Cooking staff for exhibition or carving stations are available for an additional charge of 32.49 per hour, with a three hour minimum per chef.
- 18% gratuity will be automatically added to all third 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) 459-5119 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 55.00 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 32.49 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) 459-5293, so we may start creating a menu for your event.

KNOW WHAT YOU ARE EATING

↓G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

VG | VEGAN

Contains absolutely no animal or dairy products.

V | VEGETARIAN


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

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PRO TIP

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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 19.24

Large tower 29.52

COLD BEVERAGES

Pitcher serves approximately 8, 3 gallon
serves approximately 48.

Orange, Apple, Cranberry Juice

Pitcher 10.07

3 gallon 43.99

Iced Tea or Lemonade

Pitcher 6.36

3 gallon 31.59

Infused Water

Mixed berry, citrus

Pitcher 6.36

3 gallon 31.59

Ask for other available options

Iced Water Service

Service fee covers labor and costs
for disposable ware

.37 per person

BOTTLED BEVERAGES

Specialty beverages available upon request.

Bottled Water 1.96 each

Canned Pepsi Products 1.59 each

**Canned Bubly Sparkling Water
1.59 each**

BEER AND WINE

See our catering policies and procedures
for bar service fees.

Bottled Beer

Domestic 5.94

Microbrew 7.10

Keg Beer

Domestic 318.00

Microbrew 482.30

Wine

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

HOT CHOCOLATE BAR

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

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

BREAKFAST

Prices are per person, with a 10-person minimum. Add granola and yogurt to any breakfast for additional 2.70 per person. Proudly offering freshly baked items from The Sweet Spot Bakery and other local artisans.

The Continental 9.54

Assorted morning bakery, fresh fruit display

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

The Classic House 16.38

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 15.90

Scrambled cage-free eggs, pork chorizo, carnivore (bacon and 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 17.17

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 vegetarian frittata

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

The Quiche 2.76

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

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

Fresh Baked Muffins V 20.41 per dozen

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

Assorted Bagels and Cream Cheese V 27.56 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 V 35.20 per dozen

Pastries and Scones V 21.59 per dozen

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

Assorted Morning Bakery 21.57 per dozen

Ask for available varieties

FROM THE DELI

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

Deli Buffet 13.67

House-roasted turkey breast, baked ham, house roast beef, provolone cheese, Swiss cheese, cheddar cheese, lettuce, tomatoes, onions, pickles, assorted breads, condiments

Served with mixed green salad, house dressings, bagged chips, freshly baked cookies

BON APPÉTIT BOXED SELECTIONS

Parties of 10-20 people, select up to two options. Parties greater than 20 people, select up to three options. Includes choice of sandwich, whole fruit, bagged chips, freshly baked cookie, and bottled water or soda. Add potato salad, green salad, pasta salad, or fruit salad for additional 2.86 per person. Add house-made soup for additional 3.60 per person. May substitute spinach tortilla or pita bread upon request.

Deli Sandwich 13.67

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

Bread options | whole wheat, white, sourdough, spinach tortilla

Vegetarian options | roasted vegetables and hummus or caprese

B.A.T. 17.12

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

Chicken Salad Croissant 17.12

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

Caprese V 16.38

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

Italian 17.12

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

Roast Beef and Cheddar 17.12

House-roasted beef, arugula, red onion marmalade, Gaston's ciabatta

Roast Turkey 17.12

House-roasted turkey breast, lettuce, tomatoes, sun-dried cranberry mayonnaise, Gaston's wheat bread

APPETIZERS

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

Hors d'oeuvres

Options

Cucumber topped with bay shrimp and corn ceviche ↓G 23.85

Pita chip topped with eggplant caponata VG 16.38

Crostini topped with tomato basil and mozzarella V 16.38

Puff pastry topped with goat cheese and herb beet salad V 16.38

Cucumber topped with roasted red pepper hummus and pickled giardiniera vegetables ↓G VG 16.38

Crostini topped with red wine braised beef brisket 16.38

Tartlets 18.02

Options

Fresh mozzarella, tomato, basil V

Chorizo and cotija

Curry chicken salad

Spinach and artichoke V

Tarragon-grilled chicken

Baked brie, cranberry compote, fresh thyme V

Stuffed Mushrooms 18.02

Options

Vegetable and feta cheese ↓G V

Chorizo and monterey jack cheese ↓G

Spinach and artichoke ↓G V

Chicken and brie cheese ↓G

Roast Beef and Horseradish Crostini 18.02

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

Grilled Shrimp ↓G 20.67

House-made cocktail sauce, lemon zest

Barbecue Sliders 21.84

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

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

Beef and Fontina Sliders 21.84

Thomas Cattle Beef patty, red onion jam, chipotle aioli, arugula, slider roll

APPETIZERS

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

Pork Egg Rolls 16.64

Sweet and sour sauce, hot mustard

Spinach Artichoke Dip 4.56 per person

Pita triangles, celery, and carrot sticks

Minimum order 10 guests

Griddled Wild Salmon Cakes 23.27

Lemon-dill crème fraiche, capers

Mini Greek Chicken Cups ↓G 19.06

Quinoa rice, gyro seasoned chicken, lettuce, diced tomato concasse, tzatziki sauce, pita stick

Jalapeño and Bacon Crispy Poppers V 19.06

Cream cheese, scallions, onions, garlic, buttermilk ranch dip

Chips and Dip 4.88 per person ↓G V

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 20.67

Italian beef meatballs, house marinara, parmesan cheese, fresh parsley

Turkey Teriyaki \$19.08

Turkey teriyaki, scallions

Beyond Burger V 21.84

Meatless meatballs, house marinara, parmesan cheese, fresh parsley

SKEWERS

Prices are per dozen.

Caprese ↓G V 16.43

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

Garlic Marinated Beef Steak or Chicken 23.37

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

Thai Chicken Satay ↓G 21.31

Sweet chili sauce

Grilled Veggies 16.48

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 ↓G VG

Petite 25.86

Medium 77.49

Large 133.03

Mediterranean V

Hummus, baba ghanoush, spinach artichoke dip, pita chips, grape tomatoes, celery, carrot sticks

Petite 19.63

Medium 58.45

Large 97.50

Vegetable ↓G V

House-made ranch dip and hummus

Petite 19.61

Medium 58.41

Large 97.41

Domestic Cheese V

Assorted crackers

Petite 32.38

Medium 96.51

Large 159.00

Deli

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

Petite 54.48

Medium 162.29

Large 270.19

Antipasto

Salami, pepperoni, prosciutto, mozzarella cheese, cheddar cheese, brie cheese, olives, roasted garlic, roasted peppers, grilled vegetables, grapes, sliced baguette

Petite 45.42

Medium 136.21

Large 227.11

Roasted Vegetable V

Red pepper hummus, sliced baguette

Petite 32.33

Medium 96.51

Large 159.00

CASUAL BUFFETS

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

Pizza Party 10.49

Three slices of pizza per person, Caesar salad

A la carte cheese pizza (8 slices per pizza) available for 18.97 per pizza

Additional toppings +1.05 each

Indian 17.77

Choice of butter chicken, tandoori chicken, beef madras

Served with cucumber raita, vegetable biryani, or basmati rice, pita bread, aloo Gobi vegetables, kachumber salad over romaine lettuce

Bento 16.85

Choice of teriyaki chicken, orange beef, pork eggrolls, or huli huli tofu

Served with stir-fried vegetables, fried rice or yakisoba noodles, crunchy three cabbage slaw made with cilantro ginger dressing, edamame, carrot, green onion, chow mein noodles

Add pork eggrolls +1.55 each

Fajita 18.44

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, Tex-Mex salad with romaine, creamy avocado dressing, cheddar cheese, roasted corn, black beans, tortilla strips, cilantro, grape tomatoes

Burger Bar 18.44

Choice of Thomas Cattle beef burger, Beyond Burger garden burger, grilled chicken

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

Barbecue 18.44

Choice of beef brisket, pork shoulder, chicken legs, 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

11.93 per guest, includes Caesar salad and breadsticks.

Choose one pasta

Penne

Farfalle

Made without gluten-
containing ingredients penne

Choose two sauces

Classic alfredo

House marinara

Basil pesto (no nuts)

Pomodoro (tomato basil, garlic, olive oil)

Protein additions +2.97

Must be equivalent to guaranteed guest count

Italian beef meatballs, Grilled chicken breast, Grilled portobello, Beyond beef meatballs

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 ↓G 23.37

Creamy wild mushroom sauce

Grilled Chicken ↓G 20.99

Chimichurri Sauce

Roasted Chicken Breast ↓G 20.99

Creamy pesto and blistered tomatoes

Roasted Pork Loin ↓G 20.99

Cherry balsamic sauce

SEA

Teriyaki Grilled Wild Salmon ↓G 23.37

Citrus salsa

Seared Salmon with Sauce Verte ↓G 23.37

PLANT

Moroccan Vegetable Chickpea Stew ↓G VG 18.18

CARVED OPTIONS

Carver fee 29.00 per hour, with a two hour minimum.

Sage Butter Roasted Turkey Breast ↓G 21.84

Pan gravy

Honey-glazed Baked Ham ↓G 21.84

Honey mustard sauce

Slow-roasted Prime Rib ↓G 35.78

Au jus, creamy horseradish sauce

SIDES

Brown Rice ↓G VG

Wild Rice Blend VG

Garlic Mashed Potatoes ↓G V

Roasted Yukon Potatoes ↓G VG

Quinoa Pilaf ↓G VG

Steamed Broccoli ↓G VG

Whipped Sweet Potatoes ↓G V

Roasted Vegetable Medley ↓G VG

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 V 15.64 per dozen

Chocolate chip, oatmeal raisin, sugar

Dessert Bars V 22.68 per dozen

Brownies, lemon bars, lemon berry, Oreo, marble cheesecake

Cupcakes V 22.68 per dozen

Ask for your favorite flavor

Cheesecake V 5.30 per serving

Fresh Berry Shortcake with Chantilly V 6.04 per serving

Tortes V 5.89 per serving

Flourless chocolate, lemon, orange

Sheet Cakes V

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

1/4 sheet cake, serves 23 guests, 46.85

1/2 sheet cake, serves 45 guests, 78.07

Tiramisu V 6.04 per serving

Pies V 5.30 per serving

Seasonal varieties available

NOTES

BON APPÉTIT

MANAGEMENT COMPANY

— CATERING AND EVENTS —

