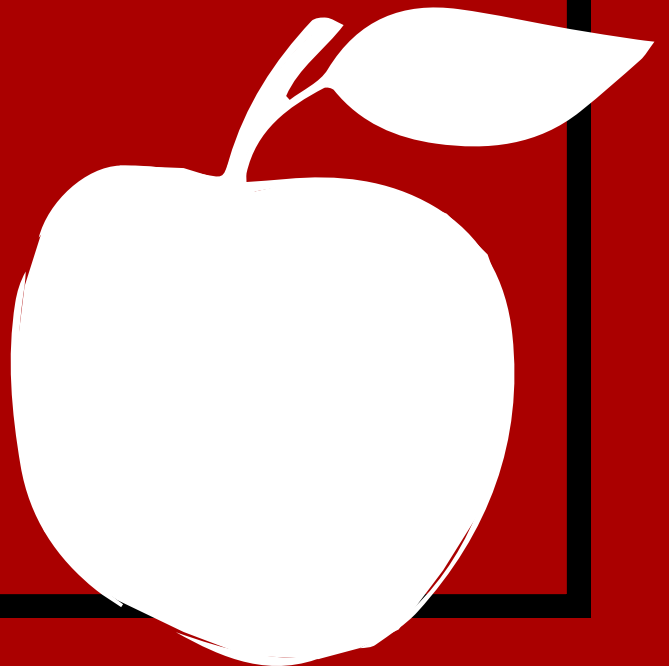


BON APPÉTIT CATERING BY
CORNISH COLLEGE
AT SEATTLE UNIVERSITY



WELCOME TO BON APPÉTIT CATERING AT CORNISH COLLEGE...

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.
- We serve only locally sourced beef.
- 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 cornish.cafebonappetit.com.

K NOW 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.

BREAKFAST BUFFET

Items priced per person.

Lenora Breakfast \$10.00

cage-free egg, bacon, sausage, breakfast potato

Modern \$12.00

croissant, muffin, fresh fruit, imported and local cheese

Bagel Breakfast \$12.00

Add smoked salmon +\$6.00 per person

locally crafted bagels, plain cream cheese, choice of house made spreads

House-made spreads

roasted jalapeño, chive and garlic, mixed berry, or amber agave

SWEET BUFFET

1 Dozen House-made Cookies \$18.00

choice of chocolate chip, sugar, or oatmeal

Dessert Platter \$10.00

chef's choice of sweet treats, seasonal berries, and cookies

BREAKFAST

Items priced per dozen.

Sliced Breakfast Loaf \$13.00

6 slices per loaf

Doughnuts \$22.25

assorted flavors

Pastry Basket \$25.25

assortment of muffin, scone, and Danish

Butter Croissant \$30.50

butter croissant, jam, butter

Croissant Assortment \$31.75

butter, almond, chocolate

Coffee Cake Square \$22.50

Short Cake with Seasonal Fruit \$42.00

Fruit Crisp \$42.00

seasonal flavor

Fresh Baked Cookie \$17.75

seasonal assortment

Cheesecake Bar \$30.00

Mini Cheesecake Bite \$24.00

Dessert Bar \$22.50

chocolate brownie, lemon bar, seasonal flavor

Mini Dessert Bar \$17.75

chocolate brownie, lemon bar, seasonal flavor

Tartlet \$27.00

seasonal flavor

Cupcake \$32.75

Mini Frosted Cupcake \$24.25

Please contact the catering team for build-your-own options.

BITES & DIPS

Curried Cauliflower Lentil Fritter \$6.50

ginger-chili carrot salsa, pickled watermelon radish, micro greens

Impossible Meatball \$8.50

impossible 'meat', ground mushroom, onion, garlic, cherry maple glaze

Baked Samosa \$5.50

bite-sized vegetable samosa, tamarind-chili chutney, cucumber raita

Sweet Potato Popper \$6.50

jalapeño, oat milk, sweet potato mash, roast corn, cumin, cilantro

Artichoke Spinach Dip \$7.50

marinated artichoke, spinach, feta cheese, mozzarella cheese, parmesan cheese, ciabatta toast point or tortilla chip
10 person minimum

Crab Dip \$12.50

sustainably-sourced Dungeness crab, scallion, cream cheese, garlic, caramelized onion, parmesan cheese, herbed breadcrumb, crostini
10 person minimum

Ahi Tuna Bite \$7.50

sesame-tamari marinated ahi tuna, cilantro, toasted sesame seed, cucumber boat, pickled red onion, fried garlic

Well-being Wellington \$9.00

puff pastry, butternut squash, rosemary and mushroom duxelles, horseradish-mustard glaze

P LATTERS & BOARDS

Seasonal Fruit

assortment of seasonal melon and berries

\$160.00 | 10-20 people

\$195.00 | 20-30 people

\$225.00 | 30-40 people

Crudités

assortment of raw, roasted, and pickled vegetables with hummus

\$85.00 | 10-20 people

\$135.00 | 20-30 people

\$150.00 | 30-40 people

Mediterranean

fresh cut vegetable, marinated olive, hummus, roast marinated squash, baba ghanoush, tzatziki

\$125.00 | 10-20 people

\$165.00 | 20-30 people

\$225.00 | 30-40 people

Meat and Cheese

cured meat, Beecher's cheese, crackers, dried fruit Golden Glen Creamery chive and onion cheddar cheese, imported cheese, toasted nuts

\$195.00 | 20-30 people

\$225.00 | 30-40 people

CROSTINI SELECTION \$32.00 per dozen

Bruschetta

marinated tomato, fresh garlic, basil, crushed pistachio, shredded parmesan

Persimmon

Whipped cream cheese, grilled persimmon, pomegranate seed, serrano-balsamic reduction

Smoked Keta Salmon

smoked Lummi Island wild caught salmon, olive tapenade, red onion marmalade, lemon zest

D_{ELI}

Served with lettuce, tomato, onion, mayonnaise, yellow mustard, nine grain bread, and thick cut brioche.

Denny Triangle \$15.00

protein: black forest ham, roast turkey, curried chickpea salad

cheese: American, pepper jack, Swiss

toppings: cucumber, sliced jalapeño, horseradish grain mustard, classic hummus

Cap Hill \$18.00

protein: peppered pastrami, blackened chicken breast, sesame-pineapple grilled tofu

cheese: Swiss, cheddar, provolone

toppings: avocado mash, bacon jam, edamame hummus, kimchi

B_{ETTER BOWLS}

Please contact the catering team for build-your-own options.

Add extra protein: chicken \$6.00, tofu \$4.00, citrus shrimp \$6.00, salmon \$8.00, marinated ahi tuna \$8.00

Thai \$16.00

citrus poached shrimp, papaya slaw, cucumber, crispy onion, oven-fried wonton, Asian herb, Thai-sesame dressing, chilled sweet potato noodle

Emerald City \$15.00

grilled tofu, quinoa, roasted carrot, green chili, mixed greens, avocado-lime vinaigrette, toasted pepitas

Aloha Poke \$18.00

marinated ahi tuna, togarashi spiced edamame, kimchi, sliced jalapeno, ginger-garlic green beans, seasoned rice, tamari-citrus dressing

Caveman \$16.00

seared salmon, spinach, steamed green bean, red bell pepper, diced avocado, toasted almond, dried apricot, habanero-carrot dressing

Southern Cali \$16

grilled chicken breast, quinoa, mixed greens, avocado, cherry tomato, julienned jicama, pickled radish, sunflower seed, citrus-chia dressing

B_{UFFET}

Includes ice water, fresh brewed ice tea, seasonal dessert bar, and traditional condiments

Taco Bar \$18.00 per person

Protein

chicken ↓G

chipotle-braised chicken

pineapple, chipotle, guajillo chiles, achiote

chipotle black bean and sweet potato ↓G VG

chipotle-garlic braised black bean

cumin, spiced sweet potato, cilantro

Sides

Spanish-style rice, flour or corn tortilla, watermelon and jicama salad, toasted coriander crema, fresh scallion, cilantro, pickled red onion, choice of salsa roja or salsa verde, and queso fresco

Pasta \$20.00 per person

Spinach and Mushroom V

fettuccini pasta, sautéed spinach and onion, roasted mushroom, house-made cream sauce

Steak Bolognese

spaghetti noodle, Carmen Ranch diced steak, house-made marinara sauce, fresh herb

Sides

house Caesar salad, fresh garlic bread, grilled citrus asparagus, roasted sweet potato

Japanese Grill \$24 per person

Choice of two proteins. Served with all toppings and sides.

Add: eggroll \$3.00 or pork potsticker \$4.00

Protein

chicken teriyaki

Mongolian sesame beef

ginger-shiitake Makini tofu

honey-ginger shrimp

Sides

steamed jasmine rice, garlic-sesame broccoli, sweet soy-glazed stir-fry vegetables

Toppings

house-made sweet chili sauce, scallion, chili garlic oil, locally crafted kimchi, shredded cabbage, tamari

BEVERAGE

Items priced per person.

Anchorhead Coffee Service \$4.25

regular and decaffeinated coffee, hot water,
assorted tea

Coffee Service Refresh \$3.50

recommended every 3 hours

Hot Apple Cider \$2.50

hot water and apple cider packets

Hot Cocoa \$2.50

hot water and cocoa packets

Fruit Juice \$3.50

assorted bottled selection

Sparkling Water or Soda \$2.50

assorted canned selection

Bottled Water \$2.50

Iced Tea \$3.00

Lemonade \$3.00

Flavored Lemonade \$3.50

strawberry, watermelon, raspberry, mango

PLANNING YOUR EVENT

Bon Appétit is proud to be the exclusive provider of food and beverage service at Cornish College. We gladly create custom menus upon request. Our team members are available to assist in planning your special event Monday - Friday, 8:00 a.m. - 4:30 p.m.

IMPORTANT INFORMATION ABOUT YOUR EVENT

Please provide the following information regarding your event at the time of request:

- Event organizer and host
- Event date, along with start and end times
- Event location (please provide a confirmed booking with event services)
- Number of guests attending
- Guest dietary and allergen restrictions (if any)
- China or linen service needs
- Billing information and event budget

GUARANTEES & DEADLINES

Our first-rate service relies on our ability to plan and schedule appropriately for your event. To serve you better, we request the following:

All orders be placed at least (10) business days in advance (larger events involving custom menus will require more advanced notice).

Catering orders are considered confirmed once you have received a confirmation email from the catering office (if you have not received a confirmation email, please contact the catering office for assistance).

Last-minute changes to your order and orders placed within less than one week of your event date may incur an additional 20% late fee, and menu options and services may be limited.

ROOM RESERVATIONS & SET-UP

All arrangements related to room reservation, event set-up, audiovisual equipment, and other non-food and beverage requirements must be coordinated with Cornish College's Office of Event Services prior to submitting a catering request through the Bon Appétit Catering Services department. The Office of Event Services may be reached at (206) 296-5620, or by visiting www.seattleu.edu/ces. For all external programs, please contact Event Sales at www.venues@seattleu.edu.

STUDENT CLUB DISCOUNTS

In effort to help support the growth and sustainability of student clubs and community at Seattle University, "university approved" student clubs and university departments are given a 10% discount from listed catering menu prices. Please contact the catering office for further details.

TAX-EXEMPT ORGANIZATIONS

We request tax-exempt forms be emailed to Cornishdiningservices@seattleu.edu at least 7 business days prior to the event.

OTHER CONSIDERATIONS

GUEST COUNT

Please note that our minimum order quantity is 8 guests for breakfast and lunch services, and 12 for themed meals, unless otherwise noted. For plated events, we require a 16-guest minimum.

Clients will be charged for either the guaranteed number of guests or the actual number in attendance, whichever is greater.

Final guest count must be submitted 7 business days in advance of the event or by Friday the week before for weekend events. Smaller increases or decreases in the guaranteed number of guests may be submitted no later than 48 hours (two business days) prior to the event to avoid late charges. Larger parties may require advanced notice greater than 48 hours. Should the client not provide the head count with a timely guarantee, the estimated attendance on the catering banquet event order will serve as the guarantee.

ORDER MINIMUM

For on-site catering orders, the minimum is \$150.00 per meal period, in addition to service charge and tax.

LOCATION

A minimum delivery fee of \$50 will be incurred for off-campus events, with cost assessed based on distance of travel.

If your meeting location changes within 24 hours of the event, a \$25.00 fee will be incurred for pick-up, transport, and re-set of the food/beverage station in the new location.

SERVICE CHARGE

All catering orders include a 20% service charge. The service includes setup, delivery and cleanup of your catering order and equipment. Depending on level of service, please allow 30 – 60 minutes before and after the event for our catering team to properly set up and clean up.

CANCELLATIONS

Cancellations must be submitted in writing via email, and charges are determined based on number of days the written notice is given prior to the scheduled event. Unless otherwise noted:

- 1 week prior – no charge
- 3 to 5 business days prior – up to 50% charge
- 0 to 2 business days prior – up to full price charge

LEFTOVERS

Non-commercially packaged food and beverage items may NOT be taken off-site post event. Food and beverage items that are commercially packaged and have not been opened may be taken off-site after your event. For any clients inquiring on behalf of Emerald Plate Catering food insecurity initiative, please direct all questions to the catering coordinator.

ALCOHOL & BAR SERVICE

Alcohol may be served in the facilities after securing the necessary university approval and a state permit or license. Alcohol service is subject to the university rules and regulations. Emerald Plate Catering is fully licensed to serve alcohol at your event.

RESTRICTIONS

All alcohol must be poured and served by Bon Appétit servers, except with the prior written approval of the university.

When the client/event host provides all alcoholic beverages, a \$10.00 permit from the Washington State Liquor and Cannabis Board (WSLCB) is required to permit alcohol service and consumption at a private, invitation-only event. The alcohol license or permit must be posted during the event, and a copy must be provided to the office of event services.

No alcohol may be stored in the facilities after the event.

No open containers of beer and/or wine will be allowed to be taken off-site post event and will be discarded.

Bon Appétit Catering Services reserves the right to refuse service of alcohol at any time during the event. Please note that guests may be asked to show a legal form of identification to be served alcohol. If they cannot provide this information, we will not serve them alcohol.

SERVICES

Licensed bartenders are available for \$65.00 per bartender, per hour, including 1 hour each for set-up and clean-up, with a 3-hour minimum per bartender. Additional set up and clean up time may be included depending on size and complexity of event. We recommend 1 bartender for every 75 guests.

Bon Appétit offers alcoholic beverages for sale. Pricing and beverage selections vary; please see the manager for details.

Alcohol may be delivered to the catering department up to one business days (24 hours) prior to your event date for storage, chilling, and transportation.

External clients who wish to bring beer and/or wine to their event with an approved permit from University Events will incur a Corkage Fee of \$4.00 per bottle for wine and/or sparkling wine and \$1.00 per can for beer and/or cider.

Bon Appétit staff members are prohibited from serving alcoholic beverages if the appropriate permit(s) required by Event Services and the Washington State Liquor Control Board have not been obtained and posted (when applicable) for an event.

Non-alcoholic beverage options at bars are available for \$2.00 per guest and includes an assortment of soft drinks, juices, and ice water with disposable cups and napkins.

See our Alcohol Service Section for more information on alcohol for your event on the Seattle University website: <https://www.seattleu.edu/ces/policies>

ADDITIONAL SERVICES

CHINA SERVICE

All catering orders utilize disposable, compostable ware unless China is ordered at an additional cost. Full China service is available for an additional charge, and includes all event appropriate flatware, plates, bowls, coffee cups or mugs, and glassware for non-alcoholic beverages.

China services for all events must be rented from an outside vendor at the client's expense.

Rentals for any event of 50 or more guests are held in event locations.

Additional charges may apply for equipment and items that need to be rented from an outside vendor; fees vary pending the location & complexity of your event.

LINEN SERVICE

Linens for food and non-alcoholic beverage buffet tables are included in the service charge.

Further linen services are available for an additional charge per beverage/bar table.

Tablecloths for non-service tables are available for an additional \$6.99 per linen.

The Office of University Events requires tablecloths on non-catering tables for all events led by faculty and staff.

Specialty linens are optional and can be rented for an additional charge.

SERVICE UPGRADES & CHARGES

All catering menu prices reflect buffet-style service. Further upgraded services to enhance your event can be ordered for an additional charge.

Custom service styles can be arranged to fit your needs. Unless otherwise requested, all catering events are considered a drop off/pick up service. A dedicated catering attendant will set up and break down the food and beverage items for your event.

Additional charges for labor may be incurred pending the setup, breakdown, length of your event, food service type, and guest count. For any event requiring China, Plated Meals, Table Side Buffet Service, Reception Style, and/or Table Side Beverage Service, greater staffing ratios should be considered. Our Catering Coordinator will be assigned to collaborate directly with you to ensure optimal customer service and care for your event.

Additional fees for events needing on-site serving staff:

- A labor fee of \$45.00 per hour with a minimum of 3 hours
- An on-site Chef is available for \$55.00 per hour for carving stations with a 2 hour minimum
- A licensed bartender is available for \$65.00 per bartender, per hour

BASED-ON-CONSUMPTION SERVICES

Depending on the style of your event, your event may qualify for Based-on-Consumption items. These items included canned soda, canned sparkling water, beer, wine, cocktails and sparkling wine. These items will be charged based on actual product consumption during your event, and will be calculated after your event ends.

BILLING INFORMATION

UNIVERSITY-AFFILIATED CATERING

All billing for university-affiliated clients is invoiced from the Bon Appétit administrative office to the Seattle University Finance office. This includes university-sponsored events held off-campus.

Each individual Seattle University department or club will be invoiced according to their university budget number, unless otherwise pre-arranged.

A budget number is required prior to the event date to guarantee services.

NON-UNIVERSITY & EXTERNAL CATERING

All non-university affiliated clients having an event on the Cornish College campus will be billed through the Event Services office.

Applicable service charges and sales tax rates will be applied to the catering portion of your invoice by Event Services.

External clients will need to pay for their event with a credit card (no checks), which will need to be on file within 5 business days of booking the event.

Additionally, external clients are required to pay a 50% deposit. There will be no refunds if the event is canceled less than 5 Business Days from the event date. On the next business day after the event, the remaining balance plus any additional charges incurred from the event will be charged to the Credit Card on file.

OFF-CAMPUS CATERING

Bon Appétit is happy to provide you with customized menus and proposals for any off-campus event. Please inquire with our catering office for more details.

Off-campus catering that is ordered and sponsored by the university will be billed through the Seattle University finance office.

Additional service and travel charges apply to all off campus catering orders. Charges are determined based on the complexity and needs of your off campus event.

For any other questions or clarifications regarding billing procedures, please contact the catering office directly for assistance.

BON APPÉTIT

MANAGEMENT COMPANY

— CATERING AND EVENTS —