



BON APPÉTIT CATERING | GALLAUDET UNIVERSITY

WELCOME TO GALLYEVENTS

Thank you for choosing Gallyevents by Bon Appétit Management Company, the preferred caterer at Gallaudet University for your event. While you may be familiar with our on-campus cafes, you may not know that Bon Appétit Management Company was founded as a catering company. We benefit from experience that teaches us to pay great attention to the quality of food preparation, presentation, and excellent service. Whatever your event; from a breakfast, morning meeting coffee break or afternoon refreshment services or conference luncheon, to a reception for a visiting dignitary or an exquisitely executed dinner – you will find we offer the finest, freshest ingredients, prepared with creativity and passion, and presented with style.

We are proud to offer the following menus for your consideration. However, they represent only a starting point. Our hallmark is custom menu design, and we can create an original menu for any occasion. Our goal is to present you with a variety of high-quality options for any budget. Whether you are planning a private lunch meeting or a large-scale reception, our team will work with you to create a personalized event that your guests will rave about.

To request a consultation, make an appointment, or to place an order, please contact us:

Videophone: (202) 540-8418

Text: (301) 728-3990

catering@gallaudet.edu

INFORMATION & PROCEDURES

Gallyevents by Bon Appétit Management Company invites you to use our services for your entire event. We are available to create food for pick-up or delivered and displayed at any location. In order to make your event planning process as easy as possible, we have provided the following guidelines.

DATE OF EVENT

Due to the hectic pace of the university's special events and meeting schedules, we recommend that you reserve the date and location of your event as early as possible, even if the date is still tentative.

LOCATION OF EVENT

In order for us to logistically set up and cater your event, we require the location so we can scout the space and determine equipment and set up needs.

TIME OF EVENT

To fully service your event, you will need to provide us with the start and end time of your event. We will also need to know the time we will have access to the room for us to drop off your catering food.

NUMBER OF ATTENDEES

When you secure an event with us, we require an estimated number of expected attendees for an event so we can determine food amounts and staffing needs when booking space for the event.

TYPE OF EVENT

To fully service your event and ensure its success, we need to know what type of event it is: breakfast, lunch, dinner, reception, etc. and the nature of the event. We will also need to know what type of room setup is preferred for your event.

FOOD & BEVERAGE ORDERS

Food and beverage orders require a minimum of 5 days advance notice. The catering team will try to accommodate last minute (within 24 hours) orders and additions to accommodate your needs if possible. A 25% rush charge will apply. Please note that last minute catering orders may incur some menu food ingredient substitutions based on market availability.

To determine your food and beverage needs, please review the enclosed menus. If you require a special menu, our catering director and chef will be happy to customize one for your group.

After reviewing proposed menus, contact the catering team to make final arrangements. Once your menu selections are made, a catering event order will be processed by a catering associate and will be provided.

It is imperative that you review the information on the catering event order carefully and return a signed copy to the catering team with the following information: an authorized signature and budget number for your department. This information is required upon finalizing the menus.

The catering team cannot provide food or service without this information.

ADDITIONAL INFORMATION

The catering staff is available to assist in accommodating dietary needs for your event as well as aid with the ordering of theme or floral decorations, linen and signage. All catering functions require an authorized payment method prior to the function. An authorized signature and budget number must be included in the catering contract and returned to the catering office at least 3 days prior to the event. The catering department will try to accommodate late requests when possible. All university groups are tax exempt and do not require a DC tax-exempt form. All prices stated in the catering guide are for the benefit of Gallaudet University. Off-Campus catering prices may be higher. Payment can be made by Visa, MasterCard, Discover, Amex, or Certified check. A 50% deposit is required with the signed catering adobe-signature. The balance is due on the day of the event prior to the start of the event. To qualify for tax-exempt status, you must provide a DC tax-exempt certification for your group or organization, prior to the day of your event. Otherwise, a 10% DC tax will be added to your invoice.

ATTENDANCE GUARANTEE

The catering team requires a confirmation of the finalized guest count at your event. The number is required 5 business days prior to the event that is not included on the weekend. This number will be considered your guarantee. If the actual number of attendees falls below the guaranteed number, the catering team will charge your department the finalized number. If your guest count number exceeds the finalized number, you will be charged for the number of actual guests. We prepare for 3-5% over the finalized number.

THE FINE DETAILS

CANCELLATIONS

Notification of cancellation of an event is required 24 hours prior to the event. If cancellation occurs less than 24 hours, any expenses incurred by the catering department will be billed to the canceling party.

MISSING EQUIPMENT

As the host of your event, you are responsible for any equipment we provided for your event. Catering equipment must remain at the original function location. Any equipment missing from your event will be charged to your account number at current replacement costs.

SPECIALTY LINEN & SPECIALTY EQUIPMENT

We supply tablecloths, which are included in the price of your event. Specialty linens, tablecloths, overlays, skirting, or equipment for meetings and reception tables are available at an additional charge. Please ask your catering specialist for lists and pricing. We also have a variety of upscale china, flatware, glassware, and/or serving platters to elevate your catering experience even more. Please contact us for samples and pricing.

FOOD ALLERGENS

For specific dietary needs, please contact us and we can customize any menu to accommodate any concerns you might have. We strive to accommodate most food allergies and can customize any menu to address any concerns you might have for any of your attendees' food allergies.

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.

FF | FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.

S | SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.

H | HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.

LC | LOCALLY CRAFTED

Contains products crafted by a small, locally owned food business using socially and/or environmentally responsible practices.

BEVERAGES

Prices are per person unless otherwise noted. All beverages include eco-friendly service ware, delivery, setup, and cleanup.

COLD BEVERAGES

Orange, Cranberry or Apple Juice 2.75

Infused Water 1.00

Fennel-orange, lemon, lime or cucumber mint

AHA Sparkling Water 2.00

Raspberry acai, watermelon, blueberry, peach honey

Bottled Water 1.95

Assorted Canned Soda 2.00

HOT BEVERAGES

Regular and Decaffeinated Coffee and Assorted Hot Teas 2.75

Hot Chocolate 2.15

Spiced Apple Cider market price

BEER AND WINE BAR SERVICE

Open Beer and Wine

Includes house red wine, house white wine, domestic and import beers and assorted soft drinks. Prices include bartender for two hours, additional time available for +25.00 per hour. A 150.00 bar setup fee is required.

2-hour beer and wine service 9.85 per person

3-hour beer and wine service 12.85 per person

4-hour beer and wine service 17.15 per person

CASH BEER AND WINE BAR SERVICE

Includes house red wine, house white wine, domestic and import beers and assorted soft drinks. Prices include bartender for two hours, additional time available for +25.00 per hour. A 1.60 per person bar setup fee is required. A minimum sales requirement of 100.00 must be met or the balance will be subsidized.

Domestic and Imported Beers 5.00 each

Wines by the Glass 5.00 each

BREAKFAST

BREAKFAST BUFFETS

Prices are per person, with a 10-person minimum. All breakfast buffets include regular and decaffeinated coffee and assorted hot teas. Prices include delivery, setup, and clean up with eco-friendly service ware.

Early Riser **VG 4.99**

Fresh baked muffins, scones, mini Danish
Choice of orange, cranberry, or apple juice

Deluxe Continental **VG 8.99**

Fresh assortment of bagels, butter, jams, whipped cream cheese, assorted bakery tray, whole fruit
Choice of orange, cranberry, or apple juice

Healthy Start **VG 7.75**

Fresh baked low-fat muffins, sliced fruit display, vanilla yogurt, seasonal berries, house-made granola

Good Morning **11.99**

Assorted bakery tray, fluffy scrambled cage-free eggs or roasted tomato, spinach, and cheese quiche, Applewood smoked bacon, turkey sausage links, O'Brien potatoes with fresh parsley
Choice of orange, cranberry or apple juice

Ultimate Wake Up **12.99**

Seasonal sliced fruit display, fresh assortment of bagels, whipped cream cheese, butter, jams, fluffy scrambled cage-free eggs, individual ham and potato strata cups, choice of buttermilk pancakes or cinnamon swirl French toast with maple syrup and butter, Applewood smoked bacon or sausage patties
Choice of orange, cranberry or apple juice

A LA CARTE BREAKFAST

Assorted Muffins **VG 11.75 per dozen**

Blueberry, chocolate chip, cranberry orange, apple cinnamon
Variety of two

Assorted Mini Danish **VG 7.95 per dozen**

Blueberry, cream cheese, cherry, apple, raspberry, cherry
Chef's variety of two

Assorted Mini Scones **VG 7.95 per dozen**

Blueberry, apple-cinnamon, chocolate chunky, cranberry orange
Chef's variety of two

Fresh Baked Bagels **VG 17.95 per dozen**

Fresh assortment of bagels, choice of two spreads, whipped cream cheese, jalapeño cream cheese, garden veggie cream cheese, honey butter, fig jam, or strawberry jam

Seasonal Fruit Salad **↓G V 2.99 per guest**

Assorted Whole Fruits **↓G V 1.79 each**

Individual Yogurt Parfaits **VG 3.25 each**

Fresh berries and house-made granola

Assorted Bottled Juice **↓G V 2.59 each**

Regular and Decaffeinated Coffee and Hot Tea **↓G V 2.50 per guest**

BREAKFAST ADDITIONS

Prices are per person with a 15-person minimum, and can be added to any breakfast buffet or ordered a la carte.

Yogurt Parfait Bar **VG 6.95**

Assortment of vanilla, blueberry, and maple yogurt served with fresh berries, house-made granola, and breakfast breads

Smoked Salmon Platter **11.95**

Smoked salmon with hard-boiled eggs, tomatoes, capers, red onions, assorted bagels, and cream cheese

Sandwich Sampler **8.95**

Assorted breakfast sandwiches on English muffin and Telera roll
Sandwich options: egg and cheese, Applewood smoked bacon, egg and cheese, eggs white with roasted red pepper and spinach

Breakfast Strata **VG 3.99**

MEALS TO GO

EXPRESS BOXED LUNCH

12.95 per person, includes delivery choice of one sandwich on Kaiser roll, whole fruit, snack bag, house-made cookies, and choice of bottled water or canned soda.

Sandwich selections

Turkey and Provolone

Ham and Swiss

Roast Beef and Cheddar

Tuna Salad

Roasted Vegetable V

PREMIUM BOXED LUNCH

14.95 per person, includes delivery choice of one premium sandwich on chef's selection of fresh artisan bread, whole fruit, pasta salad, house-made cookies, and choice of bottled water or canned soda.

Sandwich selections

Roast Beef

Red onion marmalade, herbed cream cheese, grilled tomatoes, bibb lettuce, aioli

House-roasted Turkey

Crisp Applewood bacon, provolone, lettuce, tomato, roasted garlic aioli spread

Poached Chicken Salad

Arugula, sliced apples, lemon Dijon

Curried Chicken

Toasted almonds, currants, fresh basil

Smoked Ham and Aged Cheddar

Apple honey mustard

Classic Muffuletta

Sliced Italian meats and cheeses with olive spread

Grilled Vegetables

Goat cheese and roasted garlic spread

Buffalo Mozzarella and Sun-dried Tomatoes VG

Fontina cheese, Kalamata olives, fresh basil

EXECUTIVE SALAD BOXED LUNCH

15.95 per person, includes delivery choice of one salad selection, dinner roll, butter, whole fruit, house-made cookies, and choice of bottled water or canned soda.

Salad selections

Cobb ↓G

Grilled chicken, avocado, blue cheese, tomatoes, crispy bacon, chopped egg, crisp greens, creamy roasted garlic dressing

Curried Chicken ↓G

Curried chicken salad, raisins, thinly sliced red onions, Greek yogurt, mayo, spinach

Fiesta Steak ↓G

Marinated flank steak, mixed greens, corn and black bean salsa, crispy corn tortilla strips, cilantro vinaigrette

Caesar VG

Chopped romaine, grated parmesan, house-made croutons, traditional Caesar dressing

Chef Salad ↓G

Shaved turkey, roast beef, ham, tomatoes, cucumbers, greens, creamy buttermilk dressing

Greek ↓G VG

Tomatoes, cucumbers, Kalamata olives, feta, red onions, mixed greens, red wine vinaigrette

Tomato Mozzarella ↓G VG

Sun ripened tomatoes, buffalo mozzarella, balsamic vinaigrette, fresh basil leaves

LIGHT FARE LUNCHES

Prices are per person, with a 15-person minimum. Includes choice of house-made cookies, brownies, or dessert bars, and lemonade, iced tea, or assorted soda. Prices include eco-friendly service ware, delivery, setup, and cleaning.

All American Deli 12.95

House-roasted turkey, roast beef, ham, tuna or chicken salad, egg salad with American, Swiss and cheddar cheeses, fresh baked rolls, artisan breads, condiments, pickles, and choice of two sides

The Sandwich Board 13.95

Choice of one premium sandwich, two sides, pickles, and potato chips

Sandwich selections:

Turkey Ciabatta

Turkey, garlic aioli mayonnaise, leaf lettuce, tomatoes, red onions, ciabatta

Boursin Grilled Chicken

Grilled chicken, Boursin spread, arugula, red onions, baguette

California Turkey Club

House-roasted turkey, crispy Applewood bacon, lettuce, tomatoes, avocado, mayonnaise, focaccia

Italian Rustica

Salami, prosciutto, capicola ham, buffalo mozzarella, provolone, roasted red pepper, pepperoncini, herb garlic mayonnaise

Pub Roast Beef

Roast beef, Swiss, horseradish cream sauce, onion roll

Apple Tuna Salad

Crisp apples, albacore tuna, lettuce, chive aioli, multigrain roll

Caprese VG

Farm fresh tomatoes, buffalo mozzarella, spinach, pesto spread, ciabatta

Roasted Vegetable V

Seasonal roasted vegetables, garlic hummus spread, baguette

Signature Salad 14.95

Choice of one entrée salad (see Executive Salad Boxed Selections), dinner rolls, butter, fresh fruit salad, and choice of one side

SIDE SELECTIONS

Pesto tortellini VG

Fresh fruit salad V

Asian-style coleslaw V

Black bean and corn quinoa V

Mixed greens with herb vinaigrette V

Greek orzo salad VG

Classic macaroni salad VG

Red skinned potato salad VG

Penne pasta roasted vegetable salad VG

APPETIZER DISPLAYS

Prices are per person unless otherwise noted, with a 10-person minimum. All appetizer displays include eco-friendly service ware, delivery, setup, and cleanup. Service staff may be added for an additional charge. For parties under 30 guests, maximum appetizers cannot exceed 5 options.

Seasonal Fruit Display ↓G

Honey vanilla yogurt dip
Small 26.95, serves 10 – 15
Medium 43.95, serves 20 – 25
Large 85.95, serves 40 – 50

Fresh Garden Crudités ↓G

Seasonal garden vegetables, ranch dip, and hummus
Small 23.95, serves 10 – 15
Medium 38.95, serves 20 – 25
Large 75.95, serves 40 – 50

Domestic Cheese VG

Variety of domestic cheese served with assorted crackers and grapes
Small 26.95, serves 10 – 15
Medium 43.95, serves 20 – 25
Large 85.95, serves 40 – 50

Greek Board VG

Roasted red pepper hummus, tzatziki cucumber yogurt dip, white bean dip, Greek olives, feta cheese, toasted pita wedges
Small 37.95, serves 10 – 15
Medium 62.95, serves 20 – 25
Large 123.95, serves 40 – 50

Artisan Cheese Boar VG 3.99

House-made garlic herbed cream cheese, blue cheese, brie, mozzarella, smoked gouda, artisan baguettes, assorted crackers

Antipasto 3.99

Assortment of Italian-style meats, roasted and grilled vegetables, artichokes, Kalamata olives, pepperoncini, garlic spread, sun-dried tomatoes, olive tapenade, flatbreads, artisan baguettes

Gourmet Crostini VG 2.99

Sun-dried tomato dip, wild mushroom and goat cheese spread, roasted garlic, cracked black pepper spread

Tortilla Trio ↓G V 2.75

House-made corn tortilla chips, fresh pico de gallo, guacamole, black bean and corn salsa

Baked Spinach and Artichoke Dip VG 2.95

Crispy parmesan pita wedges

Jumbo Lump Crab Dip 7.99

Seasoned with Old Bay and served with artisan baguettes

Petite Sandwich Tray 5.15

Chef's assortment of bite sized sandwiches on mini rolls, turkey and aioli spread, ham and apple honey mustard, tarragon egg salad, roasted vegetable and hummus

HORS D'OEUVRES

COLD HORS D'OEUVRES

Prices are per person, with a 3-dozen minimum. Includes eco-friendly service ware, delivery, setup, and cleanup.

For parties under 30 guests, maximum appetizers not to exceed 5 options.

Marinated Asian sesame chicken 3.75

Curried chicken salad on toasted flatbread 3.45

Bacon, lettuce, and tomato tart 2.75

Pesto tomato and mozzarella skewers VG ↓G 2.75

Corn blini with smoked salmon and chive butter 5.99

Rice paper vegetable spring rolls with hoisin dipping sauce VG 2.95

Beef tenderloin with horseradish crème on baguette crostini 4.25

Cucumber cup with gazpacho vegetables ↓G VG 1.99

Bay scallop ceviche shooter with lime-infused spicy oil ↓G 3.95

Shrimp and sweet corn salsa on plantain chip ↓G VG 5.95

HOT HORS D'OEUVRES

Prices are per person, with a 3-dozen minimum. Includes eco-friendly service ware, delivery, setup, and cleanup.

For parties under 30 guests, maximum appetizers not to exceed 5 options.

Spicy beef and chorizo empanadas 3.95

Barbecue pork sliders 3.25

Baby smoked cheddar angus burgers 3.45

Cumin scented lamb skewer with tzatziki ↓G 2.99

Sausage stuffed mushroom caps 2.25

Mini Reuben sandwiches 2.75

Mini crab cakes with Cajun remoulade 4.75

Sweet and spicy chicken wings 2.99

Lime marinated chicken with avocado crema 2.95

Bacon wrapped scallops ↓G 2.99

Pork pot stickers with honey soy sauce 2.75

Mac and cheese bites VG 1.99

Crispy arancini with lemon parsley aioli VG 3.25

Crispy vegetarian spring rolls with Thai Chile sauce VG 2.99

Sautéed wild mushrooms on polenta with red pepper confit ↓G V 2.99

Some hors d-oeuvres may require chef attendant to assemble, additional charges may apply.

THEMED BUFFETS

Prices are per person unless otherwise noted, with a 15-person minimum. All themed buffets include guest seating table linen, eco-friendly service ware or china, and choice of lemonade, iced tea, or assorted canned soda. Service staff is included for larger groups.

Flavors of the Orient 16.95

Asian spinach salad with ginger vinaigrette
Sesame chicken
Beef and broccoli
Vegetable fried rice
Steamed bok choy with soy and mango
Mint crème brûlée

Flavors of the Tropics 17.95

Cucumber salad with rice vinegar and sesame seeds
Vegetable egg rolls with ginger sauce
Chicken adobo
Wild salmon marinated in lime and coconut milk
Jasmine rice with chopped scallions
Key lime bars

Flavors of the Mediterranean 17.95

Arugula salad with plum tomatoes, fresh mozzarella, artichokes, herbed croutons and basil vinaigrette
Tuscan-style flank steak
Grilled lemon chicken
Pasta with sun-dried tomatoes and spinach
Honey and walnut baklava

Flavors of Italy 16.95

Antipasto salad
Caesar salad with house-made croutons
Chicken cacciatore
Penne pasta with marinara and pesto cream sauce and parmesan cheese
Tiramisu

Flavors of Latin America 15.95

Crispy tortilla chips with pico de gallo
Beef tacos
Cheese enchiladas
Saffron rice with cilantro
Refried beans with scallions
Sour cream, shredded lettuce, black olives, diced tomatoes, shredded cheese, diced onions, and jalapeños
Cinnamon spiced churros

Flavors of Carolina 15.95

Classic coleslaw
Jalapeño cornbread
Tangy pulled pork barbecue
Slow roasted barbecue chicken
Assorted slider rolls
Baked macaroni and cheese casserole
Ranch-style baked beans
Warm apple crisp

Flavors of America 15.95

Red bliss potato salad
Corn on the cob or ranch style baked beans
Fresh fruit salad
Grilled hamburgers, veggie burgers, all beef hotdogs
Rolls and condiments
Assorted house-made cookies and brownies

DESIGN YOUR OWN BUFFET

15-person minimum. All buffets include chef's choice of seasonal vegetable, dinner rolls, butter, beverage choice of lemonade, iced tea, or assorted soda. Prices include food table linen, eco-friendly service ware or china (additional charge +6.95 per person). Service staff included for larger groups.

Classic 22.95 per person

Premium 29.95 per person

Select one salad

House garden salad with herb vinaigrette **V**

Tossed Caesar salad with shaved parmesan

Spinach salad with caramelized onion, plum tomatoes, and citrus vinaigrette **V**

Chef's seasonal creation

Select two classic entrees

Pan seared tilapia with wilted arugula

Pesto grilled salmon with olive oil and rosemary **↓G**

Lemongrass and ginger marinated flank steak

Gremolata grain mustard crusted pork loin **↓G**

Lemon parmesan chicken with white wine chive sauce

Tuscan-style chicken with sun-dried tomatoes, eggplant, squash, zucchini, and onion 'caponata'

Vegetarian lasagna with marinara sauce **VG**

Portobello mushroom with spinach ricotta cheese and sun-dried tomato marinara **↓G**

Mediterranean quiche with feta, spinach, and roasted red pepper **VG**

Select two premium entrees

Grilled mahi mahi with citrus emulsion **↓G**

Merlot braised short ribs

Cider braised pork chop with apple compote

Maryland-style crab cake with Cajun remoulade

Wild mushroom streusel **VG**

Select one starch

Mashed potatoes **VG**

Wild rice pilaf **V**

Brown sugar glazed sweet potatoes **VG**

Herb-roasted red potatoes **V**

Baked quinoa pilaf **V**

Select one dessert

Chocolate layer cake with fudge icing

Fresh fruit tart

Pound cake with chocolate drizzle

Seasonal cheesecake

Assorted cookies and bars

Chef's seasonal creation

PLATED MEALS

15-person minimum. All plated meals include choice of salad or starter, chef's selection of seasonal accompaniments, assorted dinner rolls, butter, choice of dessert, regular and decaffeinated coffee, and hot tea. Prices include guest seating table linen, china, and service staff.

Entrée selections, market price

Chicken Milanese with Roma tomatoes, arugula, and fresh mozzarella 'tangle'

Pan-seared chicken breast with lemon-caper sauce

Braised beef short ribs with merlot reduction

Grilled petite filet mignon with onion marmalade and Roquefort drizzle

Pork tenderloin with thyme mustard sauce ↓G

Parmesan crusted tilapia with garlic-chive compound butter

Herbed salmon filet with wilted spinach and Gallaudet Student Garden basil pesto ↓G

Parmesan risotto cake with sautéed spinach, roasted tomatoes, and sautéed wild and tame mushrooms VG

Tofu and black bean cake with roasted tomato-chile sauce V

Select one salad and starter

Mixed greens salad with sliced cucumber, carrot and tomatoes with herb vinaigrette V

Spinach salad with Kalamata olives, sliced cucumber, tomato, feta cheese, and citrus vinaigrette VG

Field greens with goat cheesecake and balsamic vinaigrette VG

Achiote shrimp and black bean cake

Mushroom and gruyere polenta cake VG

Select one dessert

Flourless chocolate cake with vanilla mousse

Tiramisu

Fresh fruit tart

Chocolate molten cake

Amaretto cheesecake with almond brittle

Raspberry crostata with chocolate drizzle

Apple tart with caramel sauce

Our creative catering and culinary team would love the opportunity to discuss your plated dinner needs in detail and design a customized menu featuring the freshest items of the season that will exceed your expectations.

THEMED STATIONS

Prices are per person, with a 20-person minimum. All stations include eco-friendly service ware, delivery, setup, and cleanup. Service or catering staff may be added for an additional charge.

Slider Station 16.95

Create your own slider with angus burgers, pulled pork barbecue, and crab cakes

Includes house-made potato chips, pickles, chipotle mayonnaise, ketchup, lettuce, tomatoes, relish, honey mustard, cheddar, and Swiss

Pasta Bar 19.95

Penne or farfalle pasta with chicken, marinated shrimp, or silken tofu, with artichokes, cherry tomatoes, and roasted mushrooms

Sauce options: olive oil, marinara sauce, or creamy alfredo

Soup and Sandwich Bar 10.50

Chef's selection of seasonal soups, herb breadsticks, assorted toppings, petite grilled cheese sandwiches

Carving Board

All carving board stations include assorted petite dinner rolls and butter

Roasted beef tenderloin served with horseradish aioli and mushroom demi market price

Roasted turkey breast with cranberry orange relish and creamy Dijon mustard market price

Apricot glazed ham with honey mustard sauce market price

Dijon crusted pork loin with chipotle mayonnaise market price

Caramel Apple Bar VG 6.25

Granny Smith apples on skewers, warm caramel dip

Toppings include: M&Ms, crushed snickers, sugared peanuts, pecans, toasted almonds, and Oreos

Ice Cream Bar VG 7.99

Chocolate or vanilla ice cream

Toppings include: chocolate syrup, caramel, strawberries, rainbow jimmies, chopped nuts, chocolate chips, whipped cream, and cherries

S'mores Bar VG 5.25

Warm chocolate 'fondue' with torch brulée whipped marshmallow and meringue, assorted sugar cookies for dipping

BREAKS & SNACKS

Prices are per person, with a 10-person minimum. All breaks and snacks include eco-friendly service ware, delivery, setup, and cleanup.

Morning Break VG 5.50

Assorted muffins, fresh whole fruits, bottled water, regular and decaffeinated coffee, assorted hot teas

Afternoon Break VG 5.95

Assorted cookies, individual snack bags, fresh whole fruits, assorted canned soda, bottled water

Coffee Break VG 4.45

Assorted biscotti and butter cookies, regular and decaffeinated coffee, assorted hot teas

Chocolate Decadence VG 5.50

Chocolate brownies, chocolate mousse tarts, chocolate covered strawberries, chocolate dipped pretzels

Bar Sampler VG 2.75

Raspberry crumb, lemon crunch, blondies, millionaire bars

Gourmet Cookies VG 6.75

White chocolate macadamia, double chocolate

Assorted Cookies VG 4.99

Chocolate chip, sugar, oatmeal raisin

Brownies VG 7.75

Chocolate, cream cheese, or blondies

Decorated Cakes

Choice of yellow, chocolate, or marble

10" round 24.95

Half sheet 29.95

Full sheet 49.95

French Onion Dip VG 1.99

With house-made potato chips

Assorted Snack Bags VG 1.99

House-made Trail Mix VG 1.99

