

theme buffet selections

20 person minimum

pizza party

pizzas made with fresh dough (8 hefty slices per pie)

MEAT LOVER'S: pepperoni, ham and sausage

VEGETARIAN: peppers, olives and tomatoes

9.95 per pizza

ITALIAN CHEESE: variety of cheeses

8.95 per pizza

add garden or Caesar salad – 1.95 per person

chef's slider sampler

all-American beef cheeseburger with onions and chipotle ketchup

Chesapeake Bay lump crab burger with Old Bay remoulade and sliced tomatoes on a petite grain bun

roasted corn and black bean burger with tomatillo salsa and fresh arugula on a petite grain bun

served with oven-roasted vegetable salad

11.25 per person

buon appetito

mixed garden green or Caesar salad with breadsticks
lasagna with house-made marinara, sautéed ground beef, and local ricotta, mozzarella, and Parmesan cheeses
vegetarian lasagna with house-made marinara, sautéed mushrooms, spinach, and local ricotta, mozzarella, and Parmesan cheeses

11.75 per person

fajita fiesta

Santa Fe Caesar salad topped with crunchy tortilla strips
tequila-lime grilled breast of chicken with sautéed yellow onions and bell peppers, and flour tortillas
shredded lettuce, grated cheddar cheese, sour cream, guacamole and pico de gallo
Spanish rice pilaf or vegetarian black beans
basket of cheddar-chive biscuits and rolls

12.95 per person

party platters

10 person minimum

seasonal vegetable crudité

with garlic-herb aioli

small (10–15 guests) 29.95

large (30–35 guests) 88.95

market fresh sliced seasonal fruit and berries

with honey-yogurt dip

small (10–15 guests) 32.95

large (30–35 guests) 98.95

mexican vegetable tostada platter

crispy mini corn tortillas topped with fajita-seasoned roasted vegetables and grated cheddar

served with cilantro-herb sour cream, house-made guacamole and salsa fresca

small (10–15 guests) 44.95

large (30–35 guests) 112.50

chef's executive cheese board

chef's variety of domestic and imported cheeses with dried fruits, red flame grapes, fresh kiwi, seasonal berries, and assorted crackers and flatbreads

small (10–15 guests) 49.50

large (30–35 guests) 148.50

mediterranean meze display

house-made hummus, tabbouleh and baba ghanoush with assorted olives, carrot and pepper sticks, cucumber slices, and toasted herbed pita chips and rosemary focaccia triangles

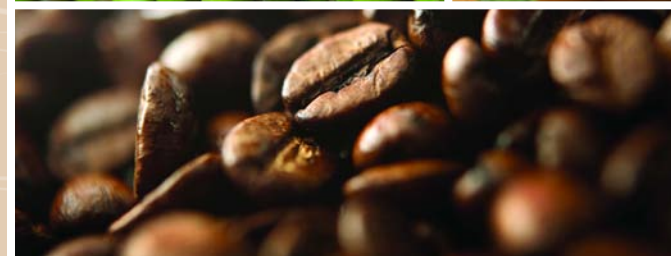
small (10–15 guests) 44.95

large (30–35 guests) 135.95

all orders are subject to a delivery charge, which will be waived if customer picks up order

biodegradable or plastic serviceware is available for 75 cents per person

bon appétit express & to-go catering



Thank you for choosing our express and to-go catering for your event. To place an order, please contact Michelle Lew in the catering office at (410) 337-6487 or michelle.lew@cafebonappetit.com, or visit our online order center (Area 101) at catering.cafebonappetit.com/goucher.

bon appétit management company
at goucher college



beverages

hot beverage service

locally-roasted regular and decaffeinated coffee
hot water and assorted Peet's gourmet teas
raw sugar, sweeteners, half-and-half, and skim milk

3.25 per person

box of joe (serves 10)

locally roasted regular or decaffeinated coffee, or hot water
and assorted Peet's gourmet teas
sugars and sweeteners

15.00 per box

assorted canned sodas, fresh-brewed iced tea or lemonade

1.50 per person

high fructose corn syrup-free sodas/beverages

2.50 per person

sparkling favorites

apple cider or Mountain Valley water

2.95 per person

bakery

danish or muffin of the day

16.50 per dozen

bagels with cream cheese and butter

14.25 per dozen

assorted cookie and brownie bites

fresh-baked chocolate chip, peanut butter, lemon cooler,
oatmeal raisin, or white chocolate-macadamia cookies,
and chocolate fudge brownies, garnished with fresh berries

small tray (10 – 15 guests) 16.50

large tray (30 – 35 guests) 32.45

house-made bars

chocolate chip, raspberry granola crunch, lemon crunch,
apricot-oatmeal or white chocolate-pistachio blondies

small (10 – 15 guests) 14.95

large (30 – 35 guests) 28.95

assorted petite sweets

chef's selection of ganache tarts, cream puffs, mini éclairs,
and petit fours with fresh fruit, pastry cream, Key lime,
lemon and raspberry fillings

1.25 each

luncheon sandwich selections

10 person minimum

side salad selections

house-made potato salad, garden vegetable pasta salad

NY deli platter

sliced choice roast beef, baked honey ham and oven-roasted
turkey breast

aged cheddar, Swiss, and provolone cheeses

leaf lettuce, sliced tomatoes, onions, and pickle spears

stone-ground mustard, mayonnaise and creamy horseradish

basket of deli and artisan breads

house-made potato salad

8.95 per person

wrap extravaganza

choose three:

- grilled chicken with Romaine, fresh Parmesan cheese, crunchy croutons and Caesar dressing
- classic chicken salad with leaf lettuce, tomatoes and onions
- roasted turkey breast with Monterey Jack cheese, red onions, sliced avocado, black beans and chipotle cream
- house-smoked turkey with Swiss cheese, leaf lettuce, sliced tomato and Dijonnaise spread
- baked Virginia ham with cheddar cheese, leaf lettuce, sliced tomato and Dijonnaise spread
- roast beef with provolone cheese, leaf lettuce, caramelized onions and horseradish cream
- classic tuna salad with leaf lettuce, tomatoes and onions
- powerhouse – three cheeses with leaf lettuce, sliced carrots, zucchini and squash, and dill cream cheese spread

served with garden vegetable pasta salad

7.95 per person

sandwich/salad meals

sandwich selections: *sandwich may be choice of wrap or artisan bread*

- house smoked turkey breast, swiss cheese, lettuce, tomato, & cranberry chutney
- baked ham, cheddar cheese, lettuce, tomato, and dijon mustard spread
- chunky chicken salad with lettuce, tomato, onion
- powerhouse—3 cheeses, lettuce, tomato, sliced carrots & zucchini & dill cream cheese spread
- italian caprese—sliced mozzarella, tomato, & house made pesto spread
- grilled chicken caesar salad wrap (only available as wrap)

salad selections: *entrée salads served with dressing on the side*

- grilled chicken caesar salad with house made caesar dressing
- greek pasta salad with spinach, feta cheese, olives, tomatoes, & red onion
- chef salad with greens, sliced meats, cheeses, egg, tomato, onion & dressing
- curried chicken salad atop fresh greens with apples, onions, & red grapes

served with bag of kettle chips or whole fresh fruit

6.45 per person

box luncheon selections

all box lunches include choice of fresh-made sandwich
and market side salad, utensils, napkin and handi-wipe

market side salad selections

house-made potato salad, garden vegetable pasta salad
and fresh fruit salad

the budget

freshly-made sandwich and market side salad selection,
gourmet chips and whole fresh seasonal fruit

8.95 per person

the executive

freshly-made sandwich and market side salad selection,
gourmet chips and fresh-baked cookie

10.95 per person

budget and executive freshly-made sandwich selections

HOUSE-SMOKED TURKEY BREAST: with Swiss cheese, leaf lettuce,
sliced tomatoes and fruited chutney

BAKED HAM: with cheddar cheese, leaf lettuce sliced tomatoes
and Dijon mustard spread

GRILLED CHICKEN CAESAR: with romaine, fresh Parmesan cheese,
crunchy croutons and Caesar dressing

CLASSIC CHICKEN SALAD: with leaf lettuce, tomatoes and onion

POWERHOUSE: three cheeses, leaf lettuce, sliced carrots,
zucchini, squash and dill-cream cheese spread

the gourmet

fresh-made sandwich and market side salad
large dill pickle, gourmet chips, fresh-baked jumbo brownie
and whole fresh seasonal fruit

high fructose corn syrup-free beverage

15.75 per person

gourmet freshly-made sandwich selections

ITALIAN CAPRESE BAGUETTE: Roma tomatoes, fresh mozzarella
cheese and basil with house-made basil pesto spread

TUNA COBB SALAD WRAP: fresh tuna with mesclun greens,
hardboiled eggs, tomatoes, onions, crisp bacon
and avocado spread

GRILLED U.S.-FARMED SHRIMP WRAP: grilled shrimp with romaine,
crispy bacon, diced tomatoes and creamy ranch dressing

CAJUN CHICKEN WRAP: seared chicken with petite greens,
red onions, tomatoes, and Cajun remoulade

GRILLED FLANK STEAK WRAP: thinly-sliced marinated flank steak
and smoked mozzarella with buttermilk onions and
horseradish crème

BON APPÉTIT
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