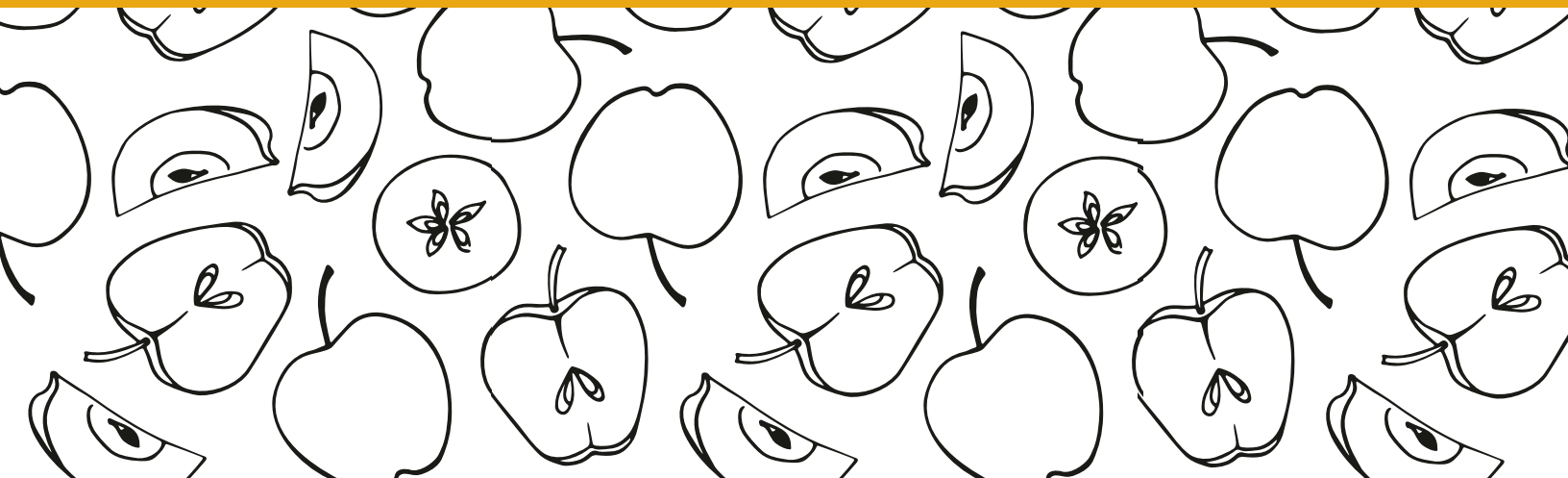


CATERING AT BELOIT COLLEGE

BON APPÉTIT MANAGEMENT COMPANY

2023



WHAT ARE YOU ENVISIONING?



An elegant banquet for VIP alumni? Tasty and nutritious boxed lunches for a meeting or seminar? A fun homecoming barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all the food we cook at Beloit College, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But our commitment to you doesn't stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

CONNECT WITH US

We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

PLACE AN ORDER ONLINE



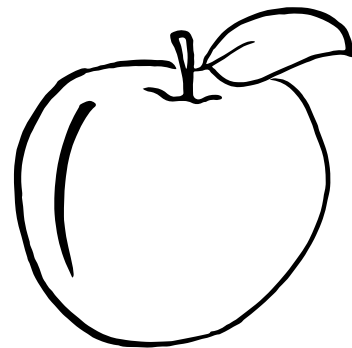
CATERING OFFICE

For assistance or special orders feel free to contact the catering office:



OFFICE HOURS

Monday - Friday from 9:00 a.m. – 5:00 p.m.



BELLS & WHISTLES



EQUIPMENT RENTALS

A perfectly styled event sometimes requires additional equipment rentals and specialty linens. Please give us at least 3 business days in advance notice, to meet our vendor ordering and delivery timelines. Equipment is subject to availability. Please call the Catering Office for pricing and availability.

How else can we make your event amazing? Let us know! We'll work together to create a wonderful experience for your guests.

DIETARY ACCOMMODATIONS

Bon Appétit can accommodate most medical dietary needs and requests. We have an extensive made without gluten-containing ingredients program and the ability to work with other food allergies, restrictions, and dietary preferences. Our experienced staff can execute your vision with unparalleled service and taste. To initiate conversation and determine the best way to meet your needs and customize your menu, please contact the catering office.

THE FINE PRINT



ORDERING DEADLINES

To ensure availability of service and menu items please place your orders at least 48 hours in advance. Weekend orders need to be placed 2 business days in advance. For last-minute catering requests please contact the catering department, and we will do our best to accommodate you.

DELIVERY FEE AND MINIMUM ORDER

There is a minimum of 10 orders per menu item. A delivery charge of \$25 will be added to all orders not reaching a minimum.

CHINA

Disposable, and glassware service, events can be placed using either disposable cups, plates, and utensils, or with Bon Appétit's stock of standard china, flatware, and glassware. China, glassware, and silverware are included with events up to 150 guests, at no additional charge. Events over 150 may incur additional rental fees. Disposable ware is included with all off-site catering. China may be rented at an additional cost. Please inquire with the catering department regarding pricing.

SERVICE CHARGE

Events taking place in The Powerhouse or Chapin Hall, are not subject to a service charge. Events taking place outside of The Powerhouse or Chapin are subject to a service charge of \$20, or 15% of the total invoice, whichever is greater.

EXTERNAL CATERING

catering events not associated with Beloit College or taking place off campus, are subject to a service charge of 24.5% of the total invoice plus 5.5% tax.

EVENT STAFF

some events may require additional service staff to meet your events requirements. Event staff service will be charged per hour per server with a 4 hour minimum. Catering prices include a minimum service staff determined by the service option chosen:

- **passed service** — 3 hours of service provided for your event. One hour set up, one hour service, one hour of breakdown. Any additional time will be billed per hour.
* 1 attendant per 50 guests
- **buffet service** — 3 hours of service provided for your event. One hour set up, one hour buffet and one hour breakdown. Any additional time will be billed per hour.
* 1 attendant per 35 guests
- **table service** — 4 hours of service provided for your event. One and a half hours of set up, one hour table service, 1 1/2 hours of breakdown. Any additional hours will be billed per hour.
* 1 attendant per 25 guests
- **reception and dinner service** — 5 hours of service provided for your event. One and a half hours of set up, one hour reception, one hour table/buffet service, and 1 1/2 hours of breakdown. Any additional hours will be billed per hour.
* 1.5 attendant per 25 guests

LABOR CHARGES

If needed additional service, staff will be billed at the following rates:

- **attendant wait staff** — 25.00 per hour 4 hour minimum*
- **beverage server** — 25.00 per hour 4 hour minimum*
- **chef/carver** — 30.00 per hour 3 hour minimum**
* 1 hour set up, 2 hours service, 1 hour breakdown
** 1 hour set up, 1 hour service, 1 hour breakdown

CANCELLATION FEE

Customers are responsible for paying 50 % of the total invoice, plus \$100 in labor for any orders canceled within 24 hours of the event.

PAYMENT OPTIONS

We accept check, credit cards or department charges. Payment information must be submitted to confirm your order. All Beloit College orders must provide department number at time of order.

BELOIT COLLEGE EVENTS PAGE

Looking to book an event at Beloit College? Do you need tables, chairs, trash bins or other items that Bon Appétit doesn't provide?

Please visit the [Beloit College Events page](#) for further details.

More Beloit College Event information can be found [here](#)

BREAKFAST



Priced per person unless otherwise noted

COLD BUFFET OPTIONS

minimum 10 people

Classic Continental \$6.99

assorted fresh pastries with fresh fruit

Deluxe Continental \$9.99

assorted pastries, fresh fruit, vanilla yogurt, and handmade granola

The New Yorker \$6.99

assorted bagels, cream cheese, and fresh fruit

Yogurt Bar \$5.99

vanilla yogurt and greek yogurt with seasonal berries, handmade granola, dried raisins, and toasted coconut

ADDITIONAL A LA CARTE BREAKFAST OPTION

Fresh Baked Pastries \$3.49

Seasonal Breakfast Breads \$1.99

Assorted Bagels and Cream Cheese \$3.49

Fresh Fruit \$3.99

Individual Yogurt Parfaits \$3.99

vanilla yogurt, fresh berries and granola

HOT BUFFET OPTIONS

minimum 10 people

Classic Breakfast \$11.99

scrambled eggs, herb roasted potatoes with onions, and pork sausage links

Deluxe Breakfast \$14.99

crème brulee fresh toast bake, scrambled eggs, herb roasted potatoes with onions, pork sausage links, and fresh fruit

Breakfast Frittatas \$9.99

fresh fruit, assorted fresh pastries and

choice of:

Ham and cheddar

Ney's sausage, caramelized onions, and spinach

Roasted vegetable

Additional A La Carte Breakfast Options

Bacon \$2.99

Pork Sausage \$2.99

Vegan Sausage Patties \$2.99

Herb roasted potatoes with onions \$1.79

Crème Brulee French Toast Bake \$4.99



FROM THE DELI



Deli Box Lunches

\$9.99 per person

Includes fresh whole fruit, bag of chips, cookie, condiments, and cutlery

DELI TRAYS

serves 12

\$74.99 per dozen

Turkey and Cheddar Sandwich

house roasted turkey, cheddar cheese, mixed greens, tomato, and basil aioli on a ciabatta bun

Ham and Swiss Sandwich

smoked ham, swiss cheese, mixed greens, tomato, and cranberry aioli on a ciabatta bun

Chicken Salad Sandwich

house made chicken salad with halal chicken, celery, grapes, mixed greens and tomato on a croissant

Roasted Vegetable Sandwich

roasted red pepper hummus, cucumber, grilled squash and zucchini, and tomato jam on focaccia bread

Chicken Caesar Wrap

roasted halal chicken, romaine lettuce, house made caesar dressing, and parmesan cheese wrapped in a tortilla

Santa Fe Wrap

house roasted turkey, pepper jack cheese, leaf lettuce, pico de gallo, and avocado cream wrapped in a tortilla

Santa Fe Vegetable Wrap

plant-based chorizo, pepper jack cheese, leaf lettuce, pico de gallo, and avocado cream wrapped in a tortilla

SALADS



BOXED SALADS

\$12.99 per person

Include fresh whole fruit, bag of chips, cookie, condiments, and cutlery

SALAD TRAY

serves 12

\$84.99 per dozen

Classic Chicken Caesar Salad

chopped romaine, garlic infused house-made croutons, creamy caesar dressing and parmesan cheese

Santa Fe Salad

mixed greens, pico de gallo, seasoned chicken shredded cheddar and an avocado cream dressing

Asian Chopped Salad

chopped romaine, cabbage, peppers, carrots, edamame and a cilantro tamari vinaigrette

BEVERAGES



Colectivo Coffee

\$23.99 per gallon – serves 16

Coffee

creamer, assorted sugars, cups, napkins, stirrers

Fair Trade Numi Tea

\$23.99 per gallon – serves 16

Assorted tea

honey, assorted sugars, cups, napkins

Joe to Go Disposable Coffee

\$21.99 per gallon – serves 16

Coffee to go

creamers, assorted sugars, cups, napkins, stirrers

Hot chocolate

with marshmallows

\$29.99 per gallon – serves 16

Hot apple cider

\$29.99 per gallon – serves 1

Fresh Lemonade

\$14.99 per gallon – serves 16

Iced Tea

\$14.99 per gallon serves 16

Infused Water

\$12.99 per gallon – serves 16

Juice

apple, orange, cranberry

\$29.99 per gallon - serves 16

Bottled Juice

\$2.99 apple, orange, cranberry

Soda

\$1.99 coke, diet coke, sprite, cherry coke

Milk

\$2.99 skim, 2%, chocolate

Bottled Water

\$1.99

Mocktails

nonalcoholic cocktails

\$29.99 per gallon – serves 16

fruit Sangria, sparkling peach and orange mimosa, lime margarita, seasonal moscow mule, virgin mary



BAR PACKAGES



BAR BEVERAGE

assorted sodas and liters of still and sparkling waters
3.00 per person

STANDARD WINE AND BEER

house red and white wines, domestic and imported beers, sparkling and still waters, and assorted sodas
first hour 15.00 per person
each additional hour – 8.00 per person

Premium wine and beer

premium red and white wines, domestic & imported beers, sparkling & still waters, and assorted sodas
first hour 19.00 per person
each additional hour – 10.00 per person

OPEN STANDARD FULL BAR

well liquors, mixers, house red and white wines, domestic and imported beers, sparkling and still waters, and assorted sodas
first hour – 17.00 per person
each additional hour – 10.00 per person

OPEN PREMIUM FULL BAR

premium liquors, mixers, premium red and white wines, domestic and imported beers, sparkling and still waters, and assorted sodas
first hour – 21.00 per person
each additional hour – 12.00 per person

Champagne toast

celebrate with bubbles!
6.00 per person

Signature cocktails and mocktails

traditional-style or creative custom alcoholic, or non-alcoholic beverages
please reach out to the catering manager for any special requests, and pricing

*Upgrades from our house and premium wine and liquor selections are available for an additional cost. Please inquire with your catering manager for more information.

BAR SERVICE

Labor, permits, or other services may be required to provide alcohol at your event. Your catering manager will work with you on the details of your particular order.

BAR BEVERAGES



BAR BEVERAGE

assorted soda and still water
1.99 per can

WINE AND BEER

all wine and beer is charged on consumption. Any open bottle is considered consumed.
domestic and imported beer – 6.00 each
craft beer – 8.00 each
hard seltzer/cider – 6.00 each

RED AND WHITE WINES

tier one – 6.00 per glass
tier two – 9.00 per glass

SPARKLING WINE

tier one – 6.00 per glass

CHAMPAGNE TOAST, CELEBRATE WITH BUBBLES!

6.00 per person

*Upgrades from our house and premium wine and liquor selections are available for an additional cost.
Please inquire with your catering manager for more information.

COCKTAILS

cocktails are charged on consumption, per drink, along with a bartender fee of \$25 per bartender, per hour

standard bar

well vodka, gin, whiskey, and rum with tonic and soda water, sodas, and juices – 6.00 per drink

premium bar

premium vodka, gin, whiskey, and rum with tonic and soda water, sodas, and juices – 8.00 per drink

specialty cocktails

traditional style or creative custom alcoholic or non-alcoholic beverages

Looking for a brandy old fashioned, or perhaps a dirty martini? Reach out to our catering manager for ideas and pricing.

BAR SERVICE

Labor, permits, or other services may be required to provide alcohol at your event. Your catering manager will work with you on the details of your particular order.

SNACKS AND SWEETS



Cinema Cones

classic popcorn, cheese popcorn, caramel corn

\$19.99 per dozen

Potato Chip Cones

classic seasoning, ranch seasoning, barbecue seasoning

\$19.99 per dozen

Beloit Trail Mix

cones gardettos mix with m&m's and craisins

\$19.99 per dozen

Hummus Cups

roasted garlic hummus, seasonal vegetables, pita bread

\$44.99 per dozen

Fresh Baked Cookies

chocolate chip, sugar, oatmeal raisin

\$12.99 per dozen

Bars

chocolate brownies, lemon bars, 7 layer bars

\$15.99 per dozen

Cupcakes

vanilla, chocolate

\$24.99 per dozen

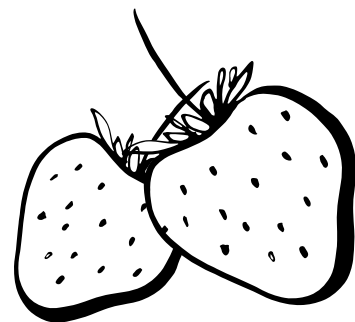
Specialty Cupcakes

red velvet, lemon raspberry, carrot

\$34.99 per dozen

Beloit B cookie

\$35.99 per dozen



HORS D'OEUVRES



COLD OPTIONS

by the dozen

Antipasto Cones

cubed cheese, salami, olives, tomato \$39.99

BLT

garlic crostini, peppered bacon, tomato jam, micro greens \$21.99

Black and Bleu Crostini

garlic crostini, boursin cheese, beef tenderloin \$29.99

Shrimp Crostini

garlic crostini, lemon and dill cream cheese, cocktail sauce \$29.99

Prosciutto Cantaloupe

balsamic glaze \$24.99

HOT OPTIONS

by the dozen

Meatballs

Beloit BBQ, jerk spiced, sweet soy and chile \$17.99

Chicken Yakitori Skewers

sweet chile glaze \$21.99

Stuffed Mushrooms

italian sausage and cheese, bleu cheese \$21.99

Fried Goat Cheese

house-made bacon and pepper jam \$21.99

Spinach Artichoke Palmier

puff pastry, spinach artichoke spread \$17.99

VEGETARIAN OPTIONS

Bean Bruschetta

garlic crostini, white beans, kale, lemon juice \$17.99

Zucchini and Corn Fritters

roasted tomato aioli \$21.99

Grape and Ricotta canapes

roasted grapes, orange infused ricotta, thyme \$21.99

Roasted Vegetable Canape

puff pastry, roasted garlic hummus, tomato jam \$21.99

Tomato Bruschetta

tomatoes, onion, garlic, basil, balsamic glaze \$17.99

APPETIZER PLATTERS

Vegetable Crudites

seasonal vegetables, house-made hummus and ranch dip

Platter for 10 \$24.99

Platter for 25 \$49.99

Platter for 50 \$79.99

Fresh Fruit Platter, seasonal fruit

Platter for 10 \$24.99

Platter for 25 \$49.99

Platter for 50 \$79.99

Cheese Platter

domestic cheese, crackers, dried fruit

Platter for 10 \$29.99

Platter for 25 \$54.99

Platter for 50 \$85.99

Anti-Pasto Platter

italian salami, fresh mozzarella, roasted peppers, marinated vegetables

Platter for 10 \$29.99

Platter for 25 \$54.99

Platter for 50 \$85.99

Charcuterie Board

cured meats, assorted cheeses, grilled bread, pickled vegetables, dried fruits, fresh fruits

Platter for 10 \$59.99

Platter for 25 \$139.99

Platter for 50 \$259.99

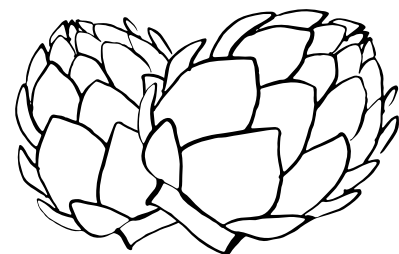
Mediterranean Platter

roasted garlic hummus, cucumber salad, grilled vegetable, marinated olives, pita bread

Platter for 10 \$24.99

Platter for 25 \$49.99

Platter for 50 \$85.99



BUFFET COLLECTIONS



Your choice of full service or classic drop-off buffet. Minimum order of 20 for all buffets.
Full service buffets include catering staff setup and tear down, china, and flatware.
Drop-off buffets include disposable plates, flatware, and are served in foil pans. Buffets will be dropped off by our catering staff, but does not include setup or break down.

PASTA BUFFET

\$12.99, \$18.99

pasta marinara, Italian sausage with peppers and onions, toasted garlic bread,
house salad with celery seed vinaigrette
add chicken alfredo \$4.99

FIESTA BUFFET

\$12.99, \$18.99

cilantro lime rice, cumin scented black beans, grilled chicken, shredded lettuce, diced tomatoes, diced onions,
shredded cheese, house-made salsa, corn & black bean salsa, flour tortillas, tortilla chips

ADDITIONAL PROTEIN OPTIONS PER PERSON

flank steak \$3.99
carnitas \$2.99
chicken al pastor \$2.99

VINDALOO BUFFET

\$13.99, \$19.99

potato and kale vindaloo, jeera rice, grilled naan bread, creamy cucumber salad,
house salad with celery seed vinaigrette

STIR FRY BUFFET

\$12.99, \$17.99

steamed rice, stir fry vegetables, teriyaki chicken, house salad with celery seed vinaigrette

Additional Protein Options – per person

flank steak \$3.99
shrimp \$3.99

GYRO BUFFET

\$19.99, 25.99

tomato cucumber salad, roasted garlic hummus with fresh vegetables and pita bread, sliced onions, diced cucumbers, diced tomatoes, tzatziki sauce, Mediterranean seasoned chicken, cilantro lime falafel, curried fried chips

BISTRO BUFFET

\$21.99, \$27.99

house salad with celery seed vinaigrette, rolls and whipped butter, roasted yukon potatoes, seasoned vegetables, grilled flank steak with a red wine demi-glace, seared cauliflower steak with a tomato chutney, choice of dessert

BELOIT BBQ BUFFET

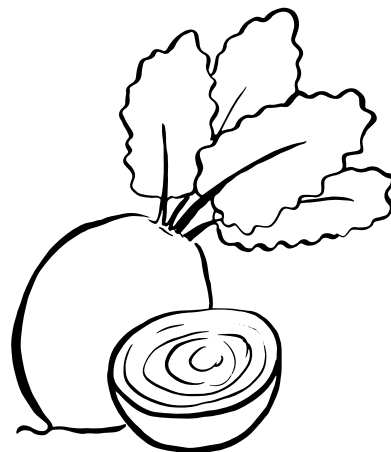
\$19.99, \$25.99

creamy coleslaw, jalapeño cheddar corn bread, seasoned vegetables, Wisconsin cheddar mac and cheese, house-smoked pork shoulder, slow roasted chicken, spicy barbeque sauce, root beer barbeque sauce, choice of dessert

TRATTORIA BUFFET

\$19.99, \$25.99

house salad with celery seed vinaigrette, rolls and whipped butter, roasted sweet potatoes, seasoned vegetables, herb roasted chicken with a mushroom demi-glace, cheese ravioli with peas and olive oil, choice of dessert



BUILD YOUR OWN BUFFET OR PLATED MEAL



Collections include choice of starter course, 2 entrees plus one vegetarian option, dessert, rolls and whipped butter

SALAD STARTERS

House salad

mixed greens, cucumbers, tomatoes, hard cooked eggs, celery seed vinaigrette

Cucumber wrap salad

cucumber, mixed greens, bacon, tomato, bleu cheese, balsamic vinaigrette

Grilled watermelon salad

mixed greens, grilled watermelon, pumpkin seeds, feta cheese, balsamic vinaigrette

Grilled Caesar salad

grilled romaine, garlic croutons, shaved parmesan, Caesar dressing

Crisp Apple Salad

mixed greens, apples, chevre, cinnamon spiced pepitas, maple apple cider vinaigrette

ENTREES

Airline chicken

\$29.99

spiced tomato jam

Cider Brined Pork Chop

\$33.99

apple and raisin chutney

Filet of Beef

red wine demi-glace

6oz filet

\$39.99

8oz filet

\$44.99

Seared Salmon

\$36.99

maple bourbon glaze

Wild Mushroom Napoleon

\$26.99

puff pastry, caramelized onions with mushrooms, boursin cheese mousse, garlic spinach

Spicy Pomodoro Pasta

\$23.99

pasta, caramelized onions, cherry tomatoes, kale, chickpeas, spicy pomodoro sauce

VEGETABLES

Chefs' choice seasonal

Squash medley with red peppers

Lemon scented broccoli

Garlic parmesan green beans

Honey glazed carrots

STARCHES

Whipped potatoes

French onion whipped potatoes

Garlic and herb roasted potatoes

Sweet potato hash

Au gratin potatoes

DESSERTS

Flourless chocolate cake

Cheesecake with berry coulis

Chocolate mousse parfait

Lemon tart

Apple cinnamon bread pudding

BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®