

LETOURNEAU UNIVERSITY

2023-24 CATERING

ABOUT BON APPÉTIT

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture 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.

Our Kitchen Principles and Sustainable Practices

We serve only locally sourced beef, and our chicken and eggs are always antibiotic free (www.keepantibioticsworking.com). Shell eggs are produced cage-free and are certified by Humane Farm Animal Care, Food Alliance, or Animal Welfare Approved. Seafood is purchased only from sustainable sources and adheres to the Monterey Bay Aquarium seafood watch guidelines. We use locally grown and organic produce whenever possible, and all fresh produce comes from North America. Baked goods use local and sustainably grown grain. We offer vegetarian (V) and vegan (VG) selections in order to lower our carbon footprint. Visit our website to learn more about how choosing low carbon foods can reduce greenhouse gas emissions at www.eatlowcarbon.org. Noted symbols: (VG) indicates vegan; (V) indicates vegetarian.

For more information about the healthy foods that we serve, visit our website:



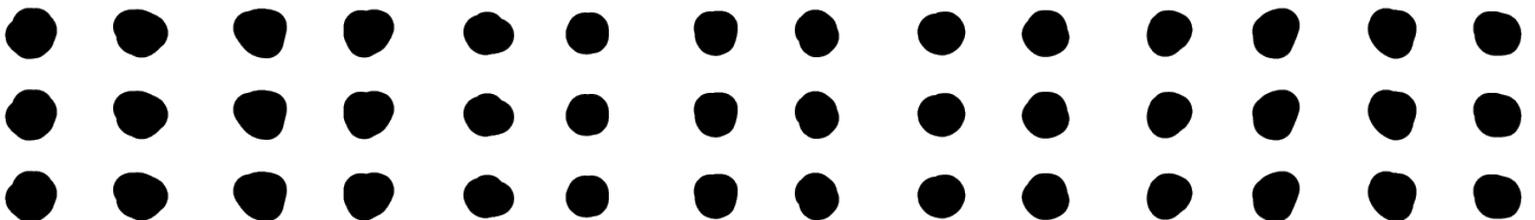
Bon Appétit catering services range from small breakfast pastry displays with fresh brewed coffee, to delicious hors d'oeuvres, elegant served meals and beautiful buffets. Our menu is just a starting point as we also specialize in designing custom menus for all occasions. We proudly offer fresh seasonal ingredients, creative presentation, and professional hands-on service.

Bon Appétit Catering at LeTourneau University

2100 S. Mobberly Ave.

Corner Cafe/ Bon Appétit

Longview, Texas 75602



PLANNING YOUR EVENT

MENU PRICING

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed for 14 days prior to the event unless a signed contract is in place. Prices do not include applicable taxes and/or service charges, when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, specialty dietary menu pricing/exceptions, or service labor over and beyond our usual staffing levels.

ORDERING

Bon Appétit Catering at LeTourneau University require a minimum advance notice of 14 days for all catered functions. We will provide you with a final contract to sign that will serve as a final approval of your event.

CONTACT

Catering office hours vary, depending on our event schedule for the day.

Email: LetUcater@cafebonappetit.com

Room reservations are made through LeTourneau Conference and Events at (903) 233-3092.

Please reserve your room prior to placing your event order.

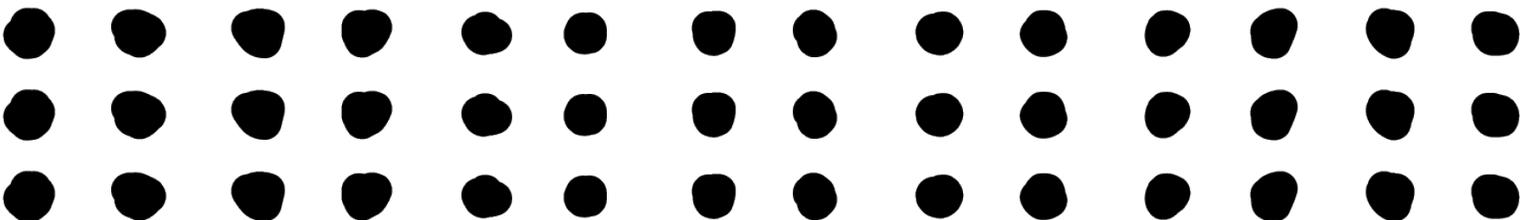
COUNT

A guaranteed number of guests is required for all functions no later than seven (7) days prior to the event. Should the Client not provide Bon Appétit Catering at LeTourneau University with the timely guarantee, the estimated attendance on the catering agreement will serve as the guarantee.

CANCELLATION POLICY

In the event a function is canceled, Client shall be responsible for and pay Bon Appétit Catering the following percentages of the estimated charges as liquidated damages and cancellation fees:

- Cancellation 0 to 10 days prior to the event 75% of the estimated charges, including food/beverage minimum based on invoice
- Cancellation 10 to 30 days prior to the event 50% of the estimated charges, including food/beverage minimum based on invoice



PAYMENT

For external events, deposits are due at the time of the approved contract. The amount collected will be 50% of total event charges. The remainder of balance is due 5 days prior to the function.

LINEN FEES

You may reserve linens for tables (seating, registration, food & beverage, etc.) through Bon Appétit Catering.

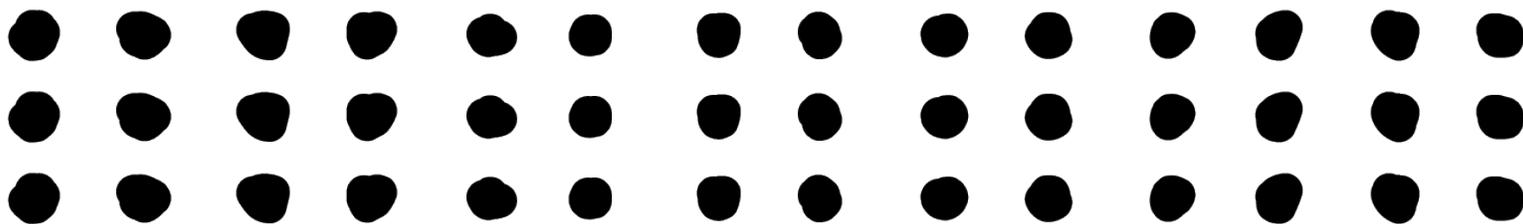
- 85" square linens for 60" round tables – \$3
- 72" x 72" linens for 42" square tables – \$3
- Table stretch linen – 6' black stretch linen are available in limited quantities for \$5.00 per linen
- Linen napkins - \$1 each

Any linens removed from an event, not returned, or returned damaged, will be charged full replacement costs. Non-standard equipment, specialty linen, floral arrangements, etc. requested or required will be charged to the client.

CHINA FEES

A 10% discount is available for full meal caterings that utilize disposables versus china. An additional \$1.00 per person for caterings that are plated and served. China, water goblets, cutlery and linen napkins are available for \$5.00 per person, up to 200 guests, available on a first come basis. Bar glassware is also available, inquire with catering manager for quantities. Events using china that are over 25 guests will be charged a utility person at \$25 per hour with a four-hour minimum; over 100 guests will require two utility positions. Should our china, glassware or silverware inventory be inadequate to service the size of your function, they will be rented at the expense of the client.

Please note: We offer many options available for pickup that are conveniently served on disposable trays.



STAFFING

Events Requiring Attendants

Should you request additional staff for more complex events or would like to have a staff member present at your function, there is a charge of \$25 per hour for each attendant with four (4) hours minimum. The number of service staff appropriate to execute your function will be outlined in your proposal. Chef action stations where our trained chefs are required to attend including carving stations, pasta, fajita or other action stations will be charged a flat rate of \$160 per station.

PICKUP

Pickup is available from Corner Cafe at no charge during normal business hours 8:00 a.m.-7:00 p.m. Monday through Friday and 11:00 a.m.-5:00 p.m. Saturday and Sunday. Reach out to our catering manager to inquire about pickup outside of these hours. Food and beverage is presented in an all-disposable format.

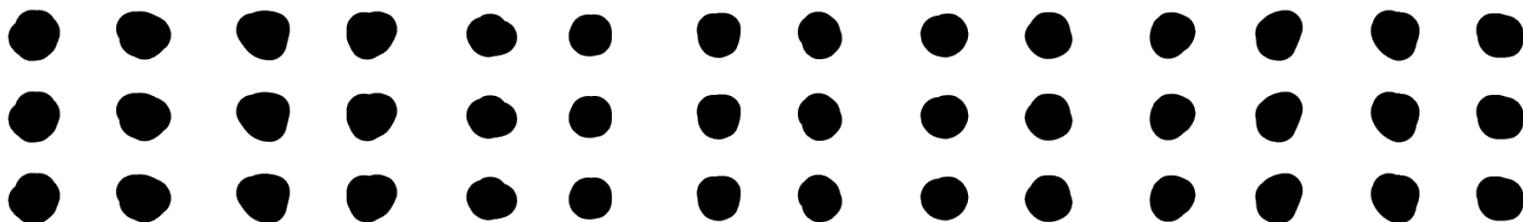
TAX & SERVICE

All prices on our menus are subject to 8.25% Texas Sales.

If you are tax exempt, please send us a copy of your tax-exempt certificate. We cannot grant exemption without this certificate.

LEFTOVERS

Leftovers may be removed at the client's discretion. The client is responsible for packaging any leftovers. Any desired leftovers must be removed by the end time listed on the signed contract. Removal of leftovers cannot delay cleanup time and any delay could result in additional fees. Bon Appétit will not be held liable for food items removed from events.



BEVERAGES

Disposable cups and beverage napkins are included. All beverages available for pickup.

BULK BEVERAGES

Regular + Decaf Coffee

Includes assorted sweeteners and creamer

\$10 | airpot

\$15 | gallon

Hot Water + Assorted Teas

Includes assorted sweeteners and creamer

\$12 | airpot

Lemonade

\$12 | gallon

Tea

\$12 | gallon

Orange Juice

\$16 | gallon

Apple or Cranberry Juice

\$10 | gallon

Iced Water

\$2 | gallon

Spa Water

Iced water with fresh fruit and herbs

\$3 | gallon

Citrus Punch

\$18 | gallon

Agua Fresca

\$15 | gallon

Hot Chocolate

\$19 | gallon

Hot Spiced Apple Cider or Chilled Apple Cider

\$15 | gallon

INDIVIDUAL BEVERAGES

Milk

\$2 | 12oz. bottle

Minute Maid Juices

\$2.59 | 12oz. bottle

Canned Soft Drinks

\$1.50 | 12oz. can

Bottled Soft Drinks

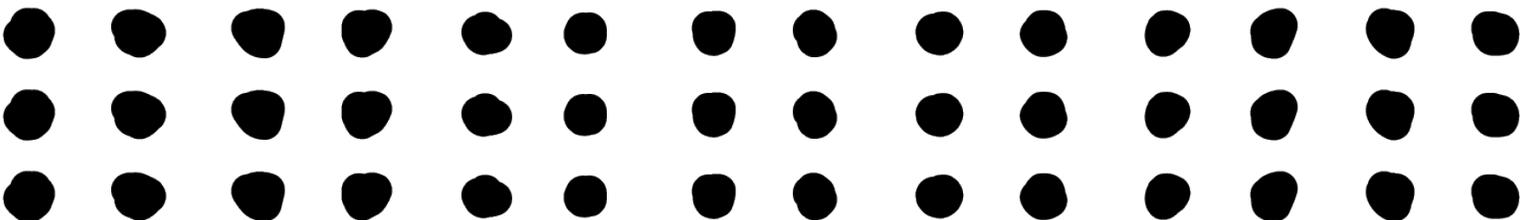
\$2.50 | 20oz. bottle

Dasani Water

\$2.50 | 20oz. bottle

Ozarka Water

\$1.50 | 16oz. bottle



BREAKFAST PLATTERS + TACOS

A la Carte Breakfast

Seasonal Fruit + Yogurt Parfaits with House-made Granola v

9oz. cups \$4.00 ea.

Minimum order 12

Muffin + Pastry Tray v

Fresh assortment of muffins, scones, breakfast breads, and Danishes

Small, 15 pieces | \$20.00

Medium, 25 pieces | \$30.00

Large, 35 pieces | \$40.00

Muffin Tray v

Assorted muffins

Small, 15 pieces | \$20.00

Medium, 25 pieces | \$30.00

Large, 35 pieces | \$40.00

Fresh Cut Fruit Tray VG, ↓G

Small, serves up to 25 | \$40.00

Large, serves up to 50 | \$78.00

Breakfast Tacos

\$3.00 ea.

Minimum order 12 per flavor. All tacos served on flour tortillas and include shredded cheese and salsa

Corn tortillas available upon request

Select up to two fillings:

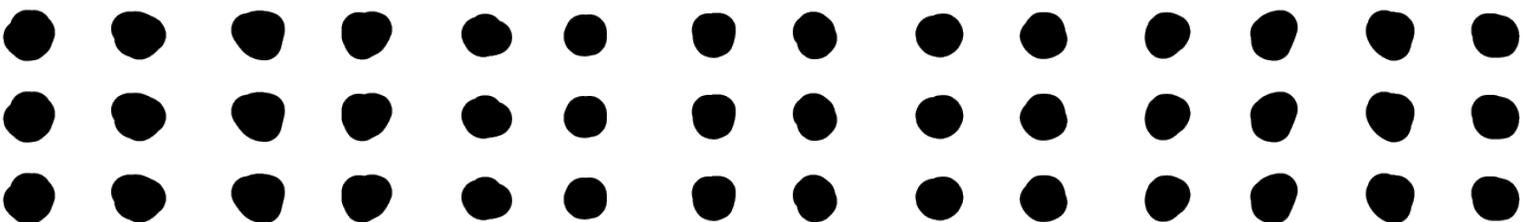
Egg v ↓G

Bacon ↓G

Sausage ↓G

Black Bean ↓G

Potato VG



HOT BREAKFAST BUFFETS

Hot Breakfast Buffet

\$12.00 per person

Minimum 12 people and all buffets are available for pickup. Served with coffee and orange juice.

Select up to four of the following for your buffet:

Cage-free scrambled eggs **V ↓G**

French toast with butter and maple syrup **V**

Migas-scrambled eggs with tortilla strips, diced onions, chili peppers, and cheese **V ↓G**

Roasted vegetable frittata **V ↓G**

Crisp bacon **↓G**

Breakfast potatoes **VG, ↓G**

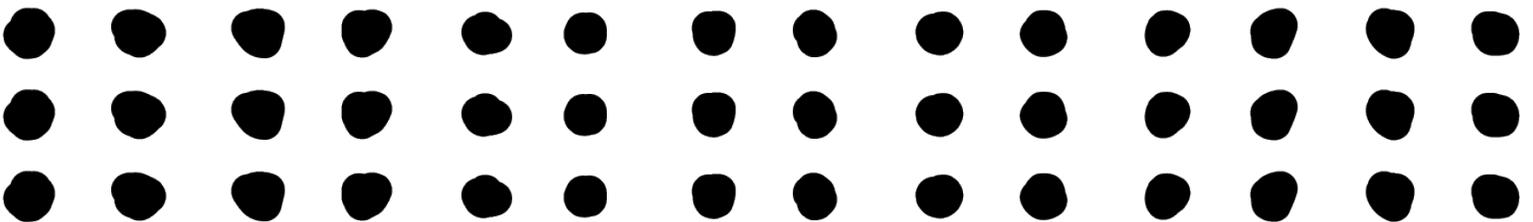
Roasted new potatoes **VG, ↓G**

Biscuits and gravy **V**

Black beans or pinto beans **VG, ↓G**

Breakfast pastries **V**

Fresh cut seasonal fruit **VG, ↓G**



BUFFETS

12 person minimum for all buffets. All lunch and dinner buffets are available for pickup.

Hot Dog

\$6.50 per person

Individually wrapped turkey dogs in buns

Includes mustard, ketchup, relish, and individual bags of potato chips

Nacho

\$10.95 per person

Create your own nachos with crispy tortilla chips, grilled chicken, queso, shredded lettuce, beans, sour cream, pico de gallo, and salsa ↓G

+ Add guacamole \$2.50 per person

+ Add taco beef \$2.00 per person

Build Your Own Taco Buffet

\$14.00 per person

All taco buffets include shredded lettuce, shredded cheese, sour cream, pico de gallo, chips, and salsa

Choose up to two proteins:

Adobo rubbed braised shredded chicken ↓G

Green chili braised pork ↓G

Spicy turkey and potato picadillo ↓G

Includes:

Warm flour tortillas v (corn tortillas available upon request VG)

Black beans or pinto beans VG ↓G

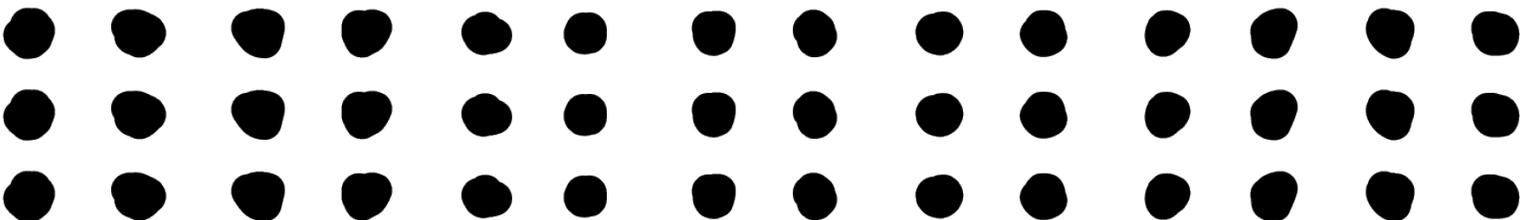
Spanish rice VG ↓G

+ Chicken fajita add \$1.00 per person

+ Beef fajita add \$3.00 per person

+ Add guacamole \$2.50 per person

+ Add churros and vanilla ice cream cups \$2.00 per person



Pasta Buffet

Buffet includes Caesar salad and garlic bread v

Choice of one pasta entrée \$14.00

Choice of two pasta entrées \$18.00

Pasta choices:

Farfelle

Gemelli

Rotini, tricolor

Sauce choices:

Marinara

Alfredo

Basil Pesto

Turkey Bolognese

Primavera

+ Substitute made without gluten-containing ingredients pasta for an additional \$1.00 per person

+ Add grilled chicken \$3.00 per person

Chicken Buffet

\$23.00 per person

Choose from:

Chicken Piccata

Pounded chicken cutlet in white wine, lemon, and caper sauce ↓G

Chef's choice pasta with Texas olive oil, garlic, and parsley VG

Roasted vegetable medley VG ↓G

Caesar salad

Fresh baked garlic bread v

Classic New York cheesecake v

Cranberry Almond Chicken

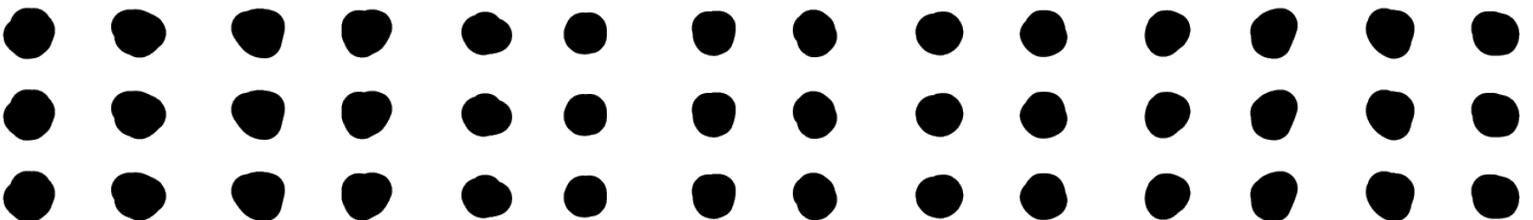
Rosemary rice pilaf

Roasted parsnips and baby carrots v

Mixed greens and berry salad with blackberry vinaigrette v

French cheesecake v

Dinner rolls v



Southwest Buffet

\$21.00 per person

Mixed green salad with roasted corn, black beans, avocado, tomatoes, cucumbers, and fried corn tortillas with roasted poblano buttermilk ranch **v** and chipotle lime vinaigrette **VG**

Pork loin simmered in green chili sauce **↓G**

Garlic and lime grilled chicken breast topped with pico de gallo **↓G**

Spanish rice **VG ↓G**

Borracho beans **VG ↓G**

Warm flour **VG** and corn tortillas **↓G**

Cinnamon and sugar churros **v**

Barbecue Buffet

\$24.00 per person

Choose up to two proteins:

Smoked beef brisket **↓G**

Barbecued chicken **↓G**

Includes:

Baked beans **VG ↓G**

Mustard potato salad **v ↓G** or coleslaw **v ↓G**

Rolls with butter **v**

Sliced pickles and onions **VG, ↓G**

Seasonal fruit cobbler **v**

Baked Potato Bar Buffet

\$12.00 per person

Idaho Potatoes (Sweet Potatoes on request)

Toppings include:

Shredded cheese **v**

Applewood smoked bacon

Texas chili **↓G**

House-made queso **↓G**

Pico de gallo **VG, ↓G**

Chives **VG, ↓G**

Simply Steamed broccoli **VG ↓G**

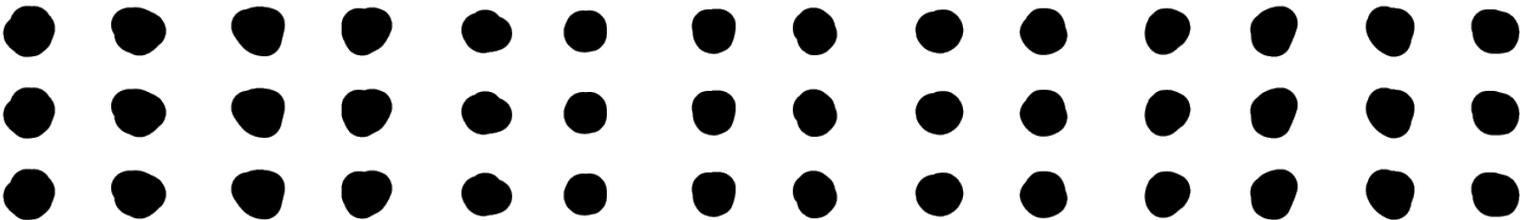
Sour cream **v**

Butter **v**

Served with cookies and/or brownies **v**

*+ Add grilled chicken \$3.00 per person **↓G***

+ Add side soup or side salad \$3.00 per person



CENTER OF THE PLATE SALADS

12 person minimum, minimum of 6 per salad. Salads are individually boxed and available for pickup.

\$10.50 per person

Caesar

Fresh hearts of romaine lettuce, radicchio, house-made croutons, grated parmesan cheese, classic Caesar dressing

Garden VG ↓G

Mixed greens, julienne carrots, cherry tomatoes, and cucumbers with your choice of buttermilk ranch dressing or Italian vinaigrette

Greek V ↓G

Fresh hearts of romaine lettuce with cucumbers, cherry tomatoes, black olives, banana peppers, red onions, feta cheese, red wine vinaigrette

Southwestern V ↓G

Mixed baby greens, roasted corn, black beans, cherry tomatoes, shredded cheddar cheese, creamy chipotle ranch dressing, crispy tortilla strips

Quinoa and Kale VG ↓G

Kale, quinoa, avocado, cherry tomatoes, toasted almonds, dried cranberries, cucumbers, lemon vinaigrette

Baby Spinach and Frisée V ↓G

Frisée, baby spinach, hardboiled egg, sunflower seeds, cherry tomatoes, cucumber, croutons, red wine vinaigrette

Kale and Roasted Sweet Potato V

Kale, roasted sweet potatoes, feta cheese, mandarin oranges, pumpkin seeds, cherry tomatoes, croutons, cucumbers, lemon vinaigrette

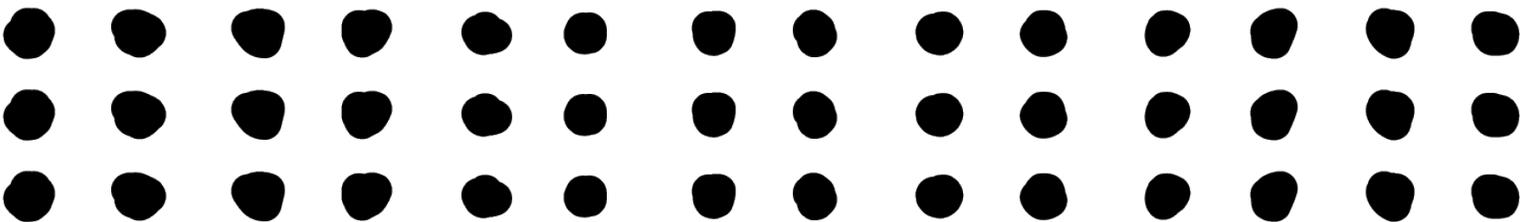
+Add 4oz. grilled chicken breast \$4.50

+Add 4oz. diced chicken \$3.00

+Add 4oz. salmon \$4.00

+Add 4oz. diced ham \$3.00

+Add 4oz. jumbo shrimp \$6.00



APPETIZERS AND HORS D'OEUVRES

Minimum order 2 dozen, per item. All prices per dozen unless otherwise noted

INDIVIDUAL BITES

Fritter

\$27.00

Zucchini and corn with chive crème fraiche **v**

Arancino-risotto stuffed mozzarella with marinara sauce **v**

Artichoke and ham pesto aioli

Shrimp

\$36.00

Bacon wrapped grilled shrimp skewer **↓G**

Shrimp cocktail shooter **↓G**

Shrimp and celery ceviche shooter **↓G**

Tartlets

\$30.00

Artichoke, spinach, and cream cheese **v**

Sauteed mushrooms and parmesan cheese **v**

Ham, caramelized onions, and parmesan

Pesto chicken and tomato

Asian-inspired Bites

\$30.00

Chicken and vegetable dumplings with ponzu sauce

Grilled chicken skewer with sesame chili sauce **↓G**

Grilled pork skewer with Korean scallion ginger sauce **↓G**

Quesadillas

\$27.00

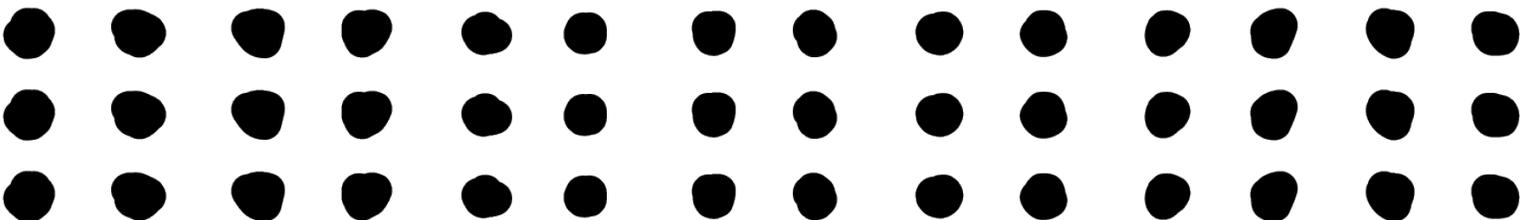
Accompanied with house-made salsa and sour cream

Chicken and caramelized onions

Black bean **v**

Mushroom and spinach **v**

*+ Add guacamole and tortilla chips \$2.99 **VG ↓G***



Mini Sliders and Sandwiches

\$35.00

Available for pickup

Turkey and sundried tomato cream cheese on mini roll

Ham, pepperoni, pepperoncini, and provolone on mini roll

Hummus, sliced tomato, arugula, and pesto on mini roll **v**

Smoked pulled pork, chipotle barbecue sauce, and pickle on mini bun

Sliced pit ham, sharp cheddar cheese, and Dijonaise on mini bun

Skewers

\$27.00

Available for pickup

Antipasto | cheese tortellini, sausage, cherry tomatoes, fresh basil

Caprese | pesto rubbed fresh mozzarella, cherry tomatoes, fresh basil **↓G**

Fruit | watermelon, pineapple, strawberry **VG ↓G**

Dips and Spreads

12 person minimum, available for pickup, all prices per person unless otherwise noted

Fire roasted tomato salsa with tortilla chips **VG ↓G**

\$3.00

Ranch dip with house-made potato chips **VG**

\$3.25

House queso with tortilla chips **v ↓G**

\$3.25

House-smashed guacamole with tortilla chips **VG ↓G**

\$3.25

Classic sesame hummus or roasted red pepper hummus with pita chips **VG**

\$3.00

Spreads and Breads

\$3.25 per person

Select one spread, all spreads served with assorted toasts and flatbreads

Spinach, artichoke, and parmesan **v**

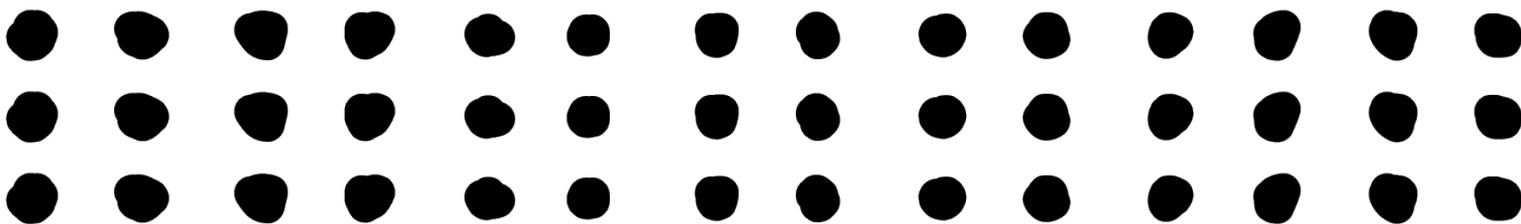
Pimento cheese **v**

Million-dollar bacon dip

Summer squash baba ghanoush **VG**

Whipped feta **v**

Toasted almond and creamy spinach **v**



BOXED LUNCHES

6 person minimum and minimum of four per sandwich for composed salad sandwiches.

Made without gluten-containing ingredients bread available upon request for \$1.00 per person.

Croissants available on traditional boxed lunch for \$1.00 per person. All boxed lunches are available for pickup.

GOURMET BOXED LUNCHES

\$20.00 each

Includes pasta, fruit salad, potato chips, two cookies
16oz. bottled water, and condiments

Choose from:

Salt and Pepper Roast Beef

Caramelized onions, baby spinach, Dijon mustard aioli,
hoagie roll

Herb-marinated Grilled Chicken Sandwich

Tomatoes, fresh mozzarella, basil, ciabatta roll

Grilled Portobello and Roasted Vegetable

Wrap **v**

Green leaf lettuce, Boursin cheese, 12" flour tortilla

Italian Combo

Sliced pit ham, Italian salami, pepperoni, provolone
cheese, house-made muffuletta, dill pickle,
whole grain mustard, hoagie roll

Southwestern Turkey Club

Smoked turkey, bacon, pepperjack cheese, guacamole,
chipotle aioli, whole wheat bread

Waldorf Chicken Salad

Apples, walnuts, grapes, butter croissant

Cranberry Chicken Salad

Cranberries, celery, grapes, butter croissant

Egg Salad

Eggs, Dijonaise, celery, butter croissant

Tuna Salad

Tuna, mayonnaise, relish, butter croissant

Caprese

Fresh mozzarella, marinated tomatoes, house-made
pesto, mixed baby greens, ciabatta

California Wrap

Pickled red onions, cucumbers, roasted red peppers,
hummus, pumpkin seeds, mixed greens,
12" spinach tortilla

TRADITIONAL BOXED LUNCHES

\$15.00 each

Includes white sandwich bread, potato chips, two
cookies, 16oz. bottled water, and condiments

Choose from:

Smoked Turkey

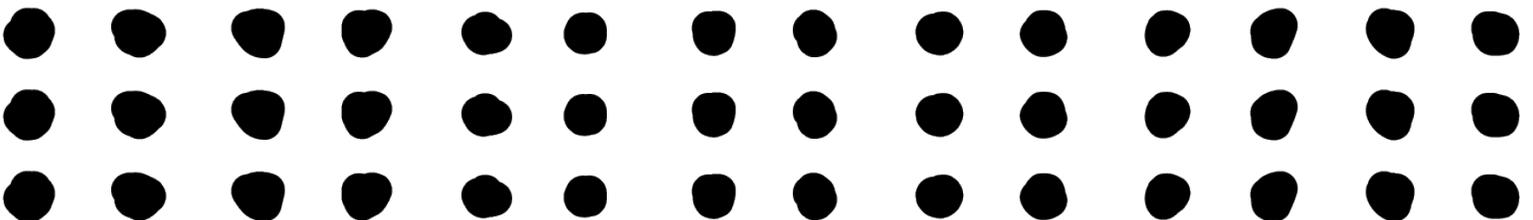
Smoked turkey breast, Swiss cheese

Ham and Cheddar

Smoked ham ,cheddar cheese

Seasonal Roasted Vegetables **VG**

With hummus, on 10" tortilla



PARTY TRAYS

Made without gluten-containing ingredients bread available upon request for \$1.00 per person.

All party trays available for pickup

Domestic Cheese v

Selection of domestic cheese and crackers

Small, serves up to 25 | \$48.00

Large, serves up to 50 | \$88.00

Seasonal Fruit VG ↓G

Selected seasonal sliced fruit and berries

Small, serves up to 25 | \$44.00

Large, serves up to 50 | \$75.00

Garden Vegetable Crudité v

Selected seasonal vegetables with hummus and herb buttermilk dip

Small, serves up to 25 | \$44.00

Large, serves up to 50 | \$75.00

Traditional Antipasto

Marinated vegetables, Capicola ham, salami, olives, pepperoncini, Italian cheese, focaccia and flatbreads

Small, serves up to 25 | \$70.00

Large, serves up to 50 | \$135.00

Grilled Seasonal Vegetables VG ↓G

Served at room temperature with red peppers and hummus

Small, serves up to 25 | \$57.00

Large, serves up to 50 | \$94.00

Fruit and Cheese Tray

Small, serves up to 25 | \$55.00

Large, serves up to 50 | \$110.00

Deluxe Sandwiches

Choose three sandwiches from our Gourmet Boxed Lunch selections

Made without gluten-containing ingredients bread available upon request for \$1.00

Includes individually bagged chips, pickles, mayonnaise, and mustard

Small, 12 sandwiches | \$114.00

Medium, 18 sandwiches | \$171.00

Large, 24 sandwiches | \$228.00

The Mediterranean v

Hummus, baba ghanoush, sundried tomato tapenade, feta cheese, and Kalamata olives

Small, serves up to 25 | \$52.00

Medium, serves up to 40 | \$73.00

Large, serves up to 50 | \$94.00

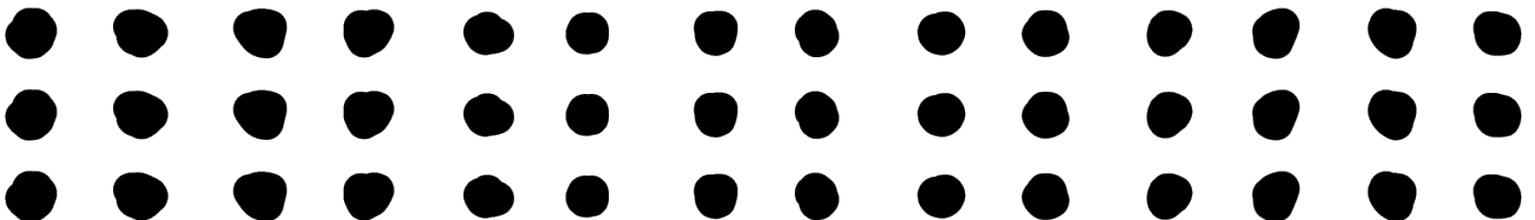
Bruschetta Bar v

Choose up to three bruschetta options:

Top-your-own crispy crostini with tomato-basil, wild mushrooms, Kalamata tapenade, sweet pea pesto, toasted butternut and peppers

Small, serves up to 25 | \$28.00

Large, serves up to 50 | \$56.00



SWEETS

Dessert by the Slice

\$5.50 each

Minimum of 12 of each kind

Choose from:

New York Cheesecake with Strawberry Sauce v

Chocolate Mousse Trifle v

Chocolate Fudge Cake v

Carrot Cake v

Seasonal Berry Cake v

Key Lime Pie v

Italian Cream Cake v

Tiramisu v

Tres Leches v

Cakes

\$32.00

Sheet Cakes | single layer

Full Sheet, serves 60-70 | \$68.00

Half Sheet, serves 23-35 | \$48.00

Quarter Sheet, serves 12 | \$28.00

Dessert for a Group

\$32.00, serves up to 20 people

Apple Caramel Bread Pudding v

Peach Cobbler v

+ Add vanilla ice cream cup for \$1.00 per person

Cookies, Brownies, and Petite Desserts

Brownies and Blondies v

\$25.00 per dozen

Minimum order one dozen

Cookies v

\$14.00 per dozen

Minimum order one dozen

Choose from:

Chocolate Chip

Snickerdoodle

Classic Sugar

Oatmeal Raisin

White Chocolate Macadamia Nut

Assorted Sweets v

\$25.00 per dozen

Minimum order one dozen

Choose from:

Lemon Bars

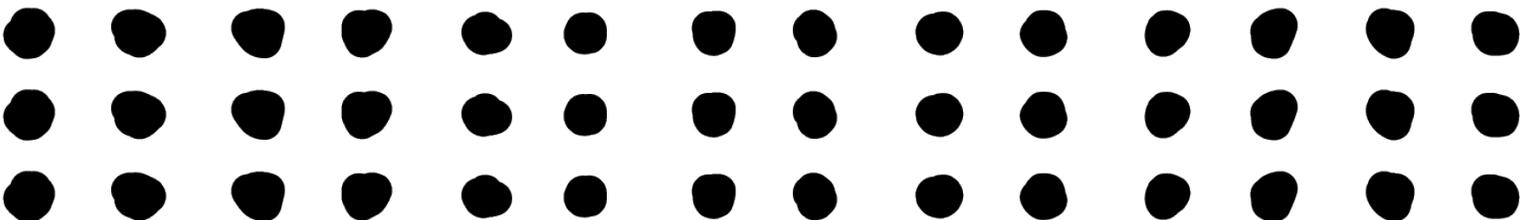
Key Lime Bars

Cupcakes

Rice Krispie Treats

\$14.00 per dozen

Minimum order one dozen



SNACKS

Nutri-Grain Breakfast Bars

\$1.00 ea.

Nature Valley Granola Bars

\$1.00

Assorted Yoplait Fruit Yogurt (6oz.) V ↓ G

\$1.00

Assorted Chobani Greek Yogurt (4.oz) V ↓ G

\$1.00

Whole Apples, Oranges, and Bananas VG ↓ G

\$1.00

Based on availability

Chips

\$1.35

Individually bagged

Trail Mix (2ox.)

\$2.52

Peanuts, M&Ms, and Traditional Chex Mix

