



CATERING MENU

BON APPÉTIT CATERING
AT MACALESTER COLLEGE

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WELCOME TO BON APPÉTIT

Bon Appetit Management Company is an on-site restaurant company offering full food-service management to corporations, universities, museums, and specialty venues. Based in Palo Alto, CA, we operate more than 600 cafes in 32 states for dozens of marquee clients.

We believe in serving only the freshest food

Our food is cooked from scratch, including sauces, stocks, and soups (salsa, too!). We serve food that is alive with flavor and nutrition, food that is created in a socially responsible manner for the wellbeing of our guests, communities, and environment.

A pioneer in environmentally sound sourcing policies, we've developed programs addressing local purchasing, overuse of antibiotics, sustainable seafood, the food-climate connections, humanely raised meat and eggs, and farmworker rights.

Menus

Custom menus and special diet accommodations

The menus contained within this guide have been developed to assist with your event planning. However, since every function is unique, our culinary team can create unique menus that are tailored to your event and your budget. In addition, we will gladly accommodate special dietary needs including vegetarian, vegan, or items made without gluten containing ingredients.

Our kitchen principals

- Menus are written based on seasonality and availability of regional fresh product. Whenever possible, these are produced locally using sustainable and organic practices.
- Stocks are made from scratch.
- Olive and canola oils are used for everyday dressings. We use specialty oils for other purposes (i.e. walnut oil or chili oil). Peanut oil is never used in the preparation of our food.
- All salad dressings are made from scratch. Nonfat and low-calorie dressing may be purchased as necessary.
- Cookies and muffins are baked fresh daily. Breads are baked fresh daily when possible.
- Trans fats are not used in our kitchens.
- Turkey and beef are roasted in house daily for deli meat.
- Seafood is purchased fresh when available locally or frozen at the source to ensure quality.
- MSG is never used in the preparation of our food.

These are just a few of our kitchen principals. To learn more, please visit us online at: macalester.cafebonappetit.com

BEVERAGES & BREAKFAST

Beverages

Priced Per Gallon (16 Cups)

Tiny Footprint Regular or Decaf Coffee \$18.50

Served with soy and regular cream & sugar

Hot chocolate or hot apple cider \$15.00

Infused Water \$15.00

Refreshing Flavored water- no sugar added. Choose from fresh Strawberry, Lime, Orange, Pineapple or Cucumber.

Priced per gallon – two gallon minimum per flavor. A 24 hour notice is needed to order this item.

Lemonade \$15.00

Iced Tea \$15

Seasonal punch \$15

Ice water \$1

Individual servings

Assorted soda & sparkling water \$1.50

Rishi Tea \$1.25

Served with hot water, sliced lemons, honey

Breakfast ala carte

Priced per dozen

Assorted bakery tray \$18

Assorted muffins \$18

Mini iced cinnamon rolls \$18

Rush City bagel bite platter \$24

Available Monday-Saturday

Served with plain and strawberry cream cheese

Rush City donut hole tray \$24

Available Monday-Saturday

Assorted cake or old fashion donuts \$26

Available Monday-Saturday

Whole quiche (serves 6-10) \$24

Mini frittata (mwg) \$18

Choose from Wisconsin cheddar & hickory smoked ham, mushroom & gruyere, or vegetable

Breakfast sandwich platter \$26

Made with cage-free eggs, choice of roasted vegetables, ham, sausage, and cheddar cheese.

Served on croissants or English muffins

BREAKFAST BUFFETS

Priced per person, 10 person minimum

All menus include hot tea, assorted juices, and regular coffee (decaf available upon request)

Continental Breakfast **\$7.50**

Assorted bakery tray, fresh cut fruit platter

Build your own parfait **\$8.00**

Granola, plain and vanilla yogurt, seasonal berries served with your choice of muffins, croissants, or Danish

Healthy start

Mini bran & banana nut muffins, fresh cut fruit platter, Country View Dairy Greek yogurt, steel cut or rolled oatmeal with raisins, brown sugar

Hot Breakfast buffet **\$12.00**

Add a fresh cut fruit platter for \$4.50 per person

Add local Country View Dairy individual yogurt cup for \$2.95 per person

Select 4 items from below:

- Cage-free plain or cheesy scrambled eggs (veg/mwg-ci)
- Egg bake (please inquire for select seasonal ingredients) (veg/mwg-ci)
- Chocolate Cherry Bread Pudding (veg)
- Strawberry, Banana, Blueberry or Apple upside down pancake back with slivered almonds, served with whipped maple butter (veg)
- Steel Cut or slow cooked rolled Oats served with raisins, brown sugar, milk (v/mwg-ci)
- Pork sausage links
- Vegetarian sausage patty (veg)
- Chicken maple sausage
- Fried Tofu (v/mwg-ci)
- Bacon
- Oven roasted breakfast potatoes (v/mwg-ci)
- Cheesy or plain hash browns (v/mwg-ci)

LUNCH

Prices per person – 10 person minimum

Served boxed or as a buffet

\$13

Please limit to three selections.

Includes seasonal whole fruit, chips, assorted bars or cookies, assorted soda & sparkling water. Add house-made soup for \$2.50 per person

Sandwiches or Wraps (honey wheat, multi-grain, or sourdough sliced bread. Tomato herb, whole wheat, or spinach wrap) Bread made without gluten available upon request.

Select from the following:

Ferndale Turkey: House roasted Ferndale Farms turkey breast, local cheddar cheese, sliced tomatoes, organic mixed greens, red onions, and stone ground mustard aioli

Smoked Chicken: House smoked chicken breast, provolone cheese, roasted pepper pesto, spinach, and tomato

Classic roast beef: slow roasted garlic beef, baby arugula, red onions, mild horseradish aioli, tomato

Little Italy: Capicola ham, genoa salami, black forest ham, provolone cheese, lettuce, tomato, red onions, giardinara, oil & vinegar

Caprese: Fresh mozzarella cheese, tomatoes, lettuce, basil pesto (veg)

Chipotle Hummus and Roasted Vegetables, avocado mayo (v)

Chicken Caesar, romaine, tomato, fresh shaved parmesan cheese, house-made garlic croutons

Tuna salad, lettuce, tomato

Salmon Salad, lettuce, tomato

Have your sandwich on ciabatta for \$1/person

Panini Pressed Sandwiches, served on house-made herb focaccia

Ferndale Farms Smoked Turkey, swiss cheese, guacamole and basil mayo

Spicy Italian, salami, hot capicola, Farm Promise smoked ham, provolone, giardinara, basil mayo

Fresh Mozzarella Melt, tomato, basil pesto (veg)

Fontina & Pear (veg)

Gruyere, prosciutto, arugula & tomato

SIGNATURE SALADS

Prices per person – 10 person minimum

\$13

Please limit to three selections.

Includes seasonal whole fruit, house-made focaccia, assorted bars or cookies, assorted soda & sparkling water.

Traditional or baby kale Caesar, house-made garlic croutons, fresh shaved parmesan cheese, house-made Caesar dressing (veg)

Mediterranean Salad, romaine, cucumbers, tomatoes, red onions, Kalamata olives, Feta cheese, lemon-oregano vinaigrette (veg/mwg-ci)

Asian Market Salad, chopped Napa cabbage, cilantro, carrots, green onions, pea pods, cucumbers, red bell pepper, crispy rice noodles, soy nuts, sesame-soy dressing (v/mwg-ci)

Cobb Chop Salad, romaine, tomatoes, bleu cheese, chopped eggs, grilled red onions, avocado, crate-free bacon, house-made ranch dressing (mwg-ci)

Almond chicken pasta salad, radiator, celery, grapes, creamy basil dressing

Chicken, hearts of romaine, feta, sweet dried cranberries, walnuts, house-made herb vinaigrette (mwg-ci)

Chickpea salad, cucumbers, baby arugula, red onions, sunflower seeds, strawberry vinaigrette (v/mwg-ci)

Fresh broccoli waldorf salad, granny smith apples, broccoli, carrots, dried cherries, toasted walnuts, house-made creamy roasted pepper dressing (veg/mwg-ci)

Strawberry, cucumber, quinoa salad, baby greens, house-made lemon poppy seed vinaigrette (v/mwg)

Add 4oz sliced grilled chicken \$3/person

Add 4oz grilled flank steak \$4/person

Add House made soup for \$2.50/person

Soup buffet

\$13/person

Includes two of our house-made soups, house-made focaccia, mixed greens salad with house-made basil ranch & Balsamic Vinaigrette, cookies or bars, assorted soda & sparkling water

Please choose two:

- Asparagus mascarpone (veg) (mwg)
- Roasted butternut bisque (veg) (mwg)
- Creamy ferndale turkey & wild rice (mwg)
- Roasted tomato basil and coconut milk bisque (v) (mwg)
- Shrimp & andouille gumbo
- Classic chicken tortilla (mwg)
- Cumin lentil & vegetable (v) (mwg)
- Seasonal choice, please inquire

BUILD YOUR OWN

Build-your-own sandwich bar \$15

Includes soda or sparkling water, assorted cookies, chips, whole fruit

Choose 3

- Smoked turkey, roast turkey, black forest ham, roast beef, salami, tuna salad, egg salad, salmon salad, tofu salad, grilled vegetables

Comes with: Sliced bread, lettuce, tomato, red onion, cucumber, giardinara, pickles, provolone, cheddar cheese, american cheese, yellow mustard, grain mustard, just mayo (v)

Build-your-own salad bar \$15

Includes house-made focaccia, assorted soda and sparkling water, assorted cookies

Choose 2

- Baby spinach, romaine, mix field greens, baby arugula, chopped kale

Choose 2

- Chick peas, black beans, lentils, quinoa, pasta, white beans

Choose 7

- Carrots, cucumbers, green onions, tomatoes, broccoli, olives, green peppers, red peppers, english peas, red onion, sweet corn, roasted squash, roasted green beans, grapes, roasted beets, radish, pepperoncini, artichokes, mushrooms, cauliflower, red cabbage, zucchini

Choose 2

- Diced chicken, pepperoni, diced turkey, diced ham, hard boiled egg, roasted tofu, roasted seitan, roasted tempeh, salami

Choose 2

- Balsamic, ranch, caesar, honey mustard, fat free Italian, fat free French
comes with croutons and sunflower seeds

GLOBAL BUFFETS

Buffets include assorted cookies or bars, ice water and lemonade or iced tea

Southwest Buffet

\$17/person

Choose two: beef barbacoa, green chili roasted pork, grilled adobo chicken, sautéed setian, or grilled tialpia. Served with corn and flour tortillas, pinto or black beans, cilantro-lime rice, shredded lettuce, shredded cheese, Pico da Gallo, sour cream, tortilla chips, and salsa
Guacamole available for \$1.50/pp
Add an additional protein \$3.00/pp

Asian Fusion

\$17/person

Served with mixed greens salad with sesame-soy dressing, steamed brown rice, Jasmine rice, or sesame-soy lo mein noodles, pork or vegetable egg pot stickers with sweet and sour dipping sauce, soy sauce, fortune cookies

Select two of the following:

- Kalbi 'Mongolia BBQ' beef and vegetables
- General Tso's chicken or tofu
- Szechuan beef and eggplant or tofu & vegetables
- Ferndale turkey laab served with bibb lettuce
- Wok charred ginger vegetables with seitan or tofu
- Plantain & vegetable fried rice with beef, chicken pork or tempeh
- Sweet & sour pork with bell peppers

Italian Buffet

\$17/person

Radiatore and linguini served with seasonal vegetables, choice of two sauces, baby kale Caesar or mixed greens salad, sliced House-made focaccia

Select two sauces:

- Beef Bolognese
- Basil pesto alfredo
- Alfredo with grilled chicken breast
- Marinara dauce (v)
- Spicy putanesca sauce
- Kenny's romesco sauce (v)

Curry Leaf

\$17/person

Served with steamed brown rice or basmati rice, spiced vegetables, curried chickpeas, toasted garlic naan, mixed greens salad with House-made basil mint vinaigrette

Choice of:

- Delhi style butter chicken
- Bombay chicken curry with harvest vegetables
- Vindaloo seitan or chicken
- Makai ka soweta lamb & sweet corn curry
- Spiced tofu & kale curry (v)

Old School

\$15/person

Choice of two proteins and two sides, comes with assorted buns, assorted condiments

Select two of the following:

- Kansas City BBQ pork
- Texas pepper BBQ beef
- Beer brats
- Hamburgers
- Turkey burgers
- BBQ chicken
- Oven fried chicken
- Black bean burgers (v/mwg-ci)

Select two of the following:

- Baked macaroni & cheese
- Baked beans with or without bacon
- House-made coleslaw
- House-made potato salad
- House salad with green goddess dressing
- Sliced fresh fruit

SNACKS & SWEETS

Priced per person

10 person minimum

House-made trail mix
\$4.00

Assorted Chocolate Dipped Pretzel Rods
\$3.50

Chips & Guacamole
Includes house-made tortilla chips, pico da gallo, house-made guacamole
\$4.00

House-made caramel corn
\$3.50

Fresh vegetables served with house-made hummus and house-made basil ranch dipping sauce
\$3.50

Seasonal Berry Shooters, local honey, mint
\$3.80

Custom individually wrapped snacks available – just ask!

Priced per dozen

Made without gluten options available

Chef Choice Assorted Mini Sweets
\$18.50

Assorted House-made cookies
\$13.50

Chef Choice Assorted Dessert Bars
\$15.50

House-made shortbread, chocolate dipped or plain
\$15.50

Mini Filled Cupcakes
\$16.50

We offer a variety of specialty cakes.

Available choices include: chocolate, white, yellow or marble cake with chocolate and vanilla buttercream frosting, carrot cake with cream cheese icing, german chocolate or chocolate mousse cake.

1/4 sheet cake (serves 24)

1/2 sheet cake (serves 48)

Full sheet cake (serves 96)

Please call for pricing.

PLATTERS

Platters serve 40 guests each

Fresh Sliced Fruit Platter \$80

Domestic Cheese \$85

Served with cracked and sliced breads

Artisan Cheese \$130

Selection of European and local specialty cheeses, spiced nuts, local honey, crackers, sliced toasted crostini

Harvest platter \$85

Assortment of Italian and domestic meats, marinated vegetables, olives, stone ground mustard, sliced toasted crostini

Roasted baby vegetable platter \$80

with balsamic reduction

Meats, Cheeses, & Vegetable Platter \$85

House-made hummus platter \$75

Roasted red pepper, beet, or garlic hummus, assorted olives, pita chips, carrot and celery sticks, lentil tabbouleh

Spinach & Artichoke dip \$65

Served with grilled baguette

Pastry baked brie cheese \$35

topped with agave glazed pears and almonds, sliced baguette – serves 20

HORS D'OEUVRES

Priced per order. 50 pieces per order. Available passed or displayed – just ask!

Vegetarian

Served Hot

- Vegetable pot stickers with sweet soy and chili oil \$65
- Truffled tator tots \$45
- Grilled vegetable compote with balsamic glaze on pesto flatbread \$65
- Honey figs with goat cheese in crispy phyllo cup \$65
- Mini tarts with roasted cherries, thyme, and brie \$65
- Sweet corn & poblano pepper fritter with sweet ginger sauce \$65

Served Cold

- Grilled crostini with bleu cheese, roasted pear compote \$60
- House-made herb focaccia with roasted pepper aioli, feta, artichoke \$85
- Vine ripe tomato and fresh mozzarella skewers with fresh basil and balsamic drizzle \$80
- House-made crispy arepa with black bean puree, avocado, tomato relish \$80
- White balsamic marinated strawberries and boursin crostini \$50
- Sweet potato and chickpea salad with strawberry vinaigrette (mwg-ci) \$50

Poultry

Served Hot

- Honey rosemary chicken skewers with maple chili sauce (mwg-ci) \$75
- Adobo grilled chicken skewers (mwg-ci) \$75
- Honey sriracha wings \$75
- Turkey, ham & Swiss meatballs \$60

Served Cold

- Grilled chicken and sweet potato tostada with sesame salsa verde (mwg-ci) \$75
- Smoked chicken, flame grapes, toasted pecan crostini \$75
- House-made crispy arepa with adobo chicken, black beans, queso and salsa verde \$75
- Sesame chicken pate on crisp wanton \$75

Beef & Pork

Served Hot

- Pork meatballs with cilantro and sesame green curry sauce \$55
- Pork scallion pot stickers with chili mango relish and sweet soy \$85
- Steak and vegetable skewers with chimichurri \$65
- Kalbi steak & tomato skewers \$85
- Pretzel bun slider with pulled pork, sweet pickled onion \$85
- Sweet corn and prosciutto fritters with House-made honey sriracha sauce \$70

Served Cold

- Herb crusted beef tenderloin on crostini, horseradish aioli, olive relish, roasted peppers \$95
- Deviled eggs with crispy bacon, roasted jalapeno, capers, mustard (mwg-ci) \$85
- Serrano ham & spiced melon skewers \$60
- Seared & sliced pork tenderloin with Tamari glaze and wasabi aioli on wanton \$70
- Steak caprese skewer (mwg-ci) \$85

HORS D'OEUVRES

Seafood

Served Hot

- Garlic grilled shrimp & chorizo skewers, lemon parsley pesto \$125
- Lump crab cakes with lemongrass aioli \$175
- Grilled ginger & lemongrass shrimp skewers \$100
- Hot smoked salmon and asparagus latkes \$90

Served Cold

- Seared Hamachi Arepa with cucumber jicama salsa, Tamari reduction \$95
- Coriander seared yellow fin tuna with pickled ginger, crispy wonton and wasabi peas \$125
- Cold smoked salmon, capers, red onion on House-made herb focaccia, roasted pepper aioli \$100
- Crab, asparagus, and avocado salad on lemongrass crisp \$100
- Grilled shrimp cocktail with wasabi sauce \$125
- Seared tuna cucumber on lemongrass crisp \$100
- Surimi 'imitation crab' and avocado on lemongrass crisp \$80

PLATED THREE-COURSE DINNER

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Priced per person – 15 person minimum

All meals include fresh baked dinner roll, ice water, and coffee service. Select one item from each category.

Salad course \$4

- Organic baby mixed greens, toasted almonds, flame grapes, goat cheese, House-made aged red wine vinaigrette
- Organic spinach salad with spiced pecans, roasted sweet peppers, House-made buttermilk dressing
- Organic baby mixed greens with grilled apples, local bleu cheese, toasted walnuts, House-made cider vinaigrette
- Baby arugula salad with marinated tomatoes, cumin dusted goat cheese, House-made balsamic soy vinaigrette
- Spring greens, candied pecans, golden beets, House-made champagne vinaigrette
- Fresh berries and mixed baby greens with House-made buttered crostini croutons and House-made basil-mint white balsamic vinaigrette
- Baby spinach, mango, jicama, red onion, House-made charred tomato-olive oil dressing
- Grape tomato salad with chickpeas, avocado, cucumber, house-made feta-chive dressing
- Grilled vegetable salad in bibb lettuce with balsamic topped with crispy pancetta
- Baby kale Caesar salad

Entrée Course

Poultry

- Masa dusted chicken breast, Plantain Fried Rice, roasted tomatillo cream sauce, corn shoots \$18
- Ferndale turkey and manchego meatballs with radiator, grilled spring onion, grape tomato, pesto sauce \$16
- Soy glazed chicken breast, butternut pomme duchess, sesame tossed grilled vegetables \$18
- Warm chicken confit, trumpet mushroom salad with smoked shallots, roasted peppers, frisee, House-made sherry vinaigrette \$18

Pork

- Bacon wrapped pork tenderloin, sweet potato puree, spring onions, asparagus, creamed sage & basil pesto \$24
- Rosemary pork tenderloin, Butternut parmesan dumplings & Broccoli Rabe \$22

Beef

- Grilled New York Strip, mixed fingerlings, hericot vert, mushrooms sauce \$32
- Roasted beef short rib, roasemary pine nut polenta, grilled asparagus, whole grain mustard demi-glaze \$30

Seafood

- Moroccan spiced salmon, parsnip whipped potatoes, grilled asparagus, orange butter sauce \$24
- Almond crusted walleye with wild rice and harvest vegetable compote, smoked tomato vinaigrette \$26
- Cumin salmon, roasted pepper pomme duchess, grilled asparagus, garam masala butter sauce \$24

Vegetarian

- Chive pecorino latkes, grilled Herb seitan, trumpet mushrooms, hericot vert, roasted yellow pepper sauce \$18
- Gnocchi with roasted peppers, sweet onions, baby kale, summer squashes, white wine, parmesan cream sauce \$16
- Parsley tofu, shiitaki & asparagus with almond cheese, and roasted beet hummus \$17
- Asparagus and crimini risotto with parmesan, grilled tomato compote, pine nuts \$16
- Mushroom & boursin cheese crepe, red wine reduction, candied root vegetables \$16
- Almond, chickpea, and sweet corn dumplings with asparagus, trumpet mushrooms, tomatoes with Horissa butter sauce \$18

Dessert Course \$4

- Parfait of strawberries, shortbread, white chocolate fondue
- Tiramisu with Tiny Footprint coffee sauce, shaved chocolate
- Apple struddle with sea salt caramel sauce
- White chocolate banana cream pie with Kahlua sauce
- Warm gingerbread cake with apple compote
- Tres leches cake with blueberries and sweet cream
- Chocolate mocha cheesecake
- Raspberry vanilla cheesecake
- Raspberry Key Lime cake
- Flourless chocolate torte (mwg-ci)

POLICIES & PROCEDURES

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Reserving a location

Please contact reservations to reserve a space on campus

Website: Macalester.edu/reservations

Email: reservations@macalester.edu

Phone 651.696.6638

Conference and facility rentals

Website: Macalester.edu/conferences

Email: conferences@macalester.edu

Phone: 651.696.6427

Placing your order

- Catering orders may be placed online at cafebonappetit.com/catering or by calling 651.696.6313
- The catering department should be made aware of any program specific details such as meeting times, speakers, or any other activity that would occur before, during or following the time catering service is requested. This may affect our ability to properly set up, service or clean up your event.
- Catering orders must be placed no later than (3) business days prior to the event.
- Custom menu's require at least (2) weeks' notice.
- Catering orders are not booked or confirmed until you are contacted by Bon Appetit with a contract.

Menu and guest counts

- When placing an order, please provide an estimated guest count, a final guest count is required (3) business days prior to your event. You will be responsible for the guaranteed number or the estimated number, whichever is greater.
- Cancellations or menu changes must be confirmed no less than (3) business days prior to the event.
- Event cancellations within less than (3) business days will result in the client being charged 50% of the total contracted order.
- Event cancellations occurring within 24 hours of the event will result in the client being charged 100% of the total contracted order (including any charges for rented equipment, linen, etc.)

Linen

- Black or white linen for food, beverage and registration tables will be provided at no charge. If you would like additional linen for receptions, meetings, or other additional tables that will be directly used for set up, charged of \$5.00 per linen will apply. A variety of color napkins are available for .50 per napkin.

Removal of food

- Food safety regulations prevent the removal of prepared food from the premises once it has been served.

Service Levels

- Pick-up
 - ▲ A limited number of menu items are available for pick-up at the Grille in the Campus Center, thus eliminating server fees. Orders must be picked up during normal business hours of operation.
- Buffet Service
 - ▲ This option allows you to offer a variety of menu options for guests to serve themselves. We use our own buffet equipment whenever possible and provide set-up and take-down service, as well as china, glassware, table linen and cloth napkins.
- Butler Service
 - ▲ Butler service is recommended for formal beverage services and hors d'oeuvres receptions. China, glassware and beverage napkins are included.
- Table Service
 - ▲ Waited table service is available for plated events. This service includes complete setup and take-down, as well as china, glassware, table linens and cloth napkins.

POLICIES & PROCEDURES

Service Fees and Payment

- Upon confirmation of your event, you will receive a copy of the Catering Contract listed all estimated charges. Any additional charges will appear on the final invoice, after the completion of your event. All menu prices are based on current food market availability and cost. We reserve the right to make changes when necessary.
- For any event that requires a catering attendant, this includes any buffet with chaffers or a plated meal, a \$25 per hour fee applies for a minimum of (4) hours
- For any event that requires a chef onsite for grilling or carving, a \$75/hour chef fee will apply.
- There is a 10% service charge for all campus catering events, and a 20% service charge added for all third party events.

We look forward to working with you on your next event! Thank you for choosing Bon Appétit.