

CATERING BY BON APPÉTIT

AT THE MASTERS UNIVERSITY



WHAT ARE YOU ENVISIONING?

An elegant banquet for VIP clients? Tasty (and nutritious) boxed lunches for a meeting or seminar? A fun team-building or celebratory 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 of the food we cook at The Master's University, 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. Have a dietary restriction or special diet, let us know – we would love to discuss how we can accommodate your needs.

Catering Sales Office

For assistance or special orders feel free to contact the catering office.
(661) 362-2851

To learn more, please visit our website at <https://mastersuniversity.cafebonappetit.com/catering/>

HOURS

During the academic year, our regular business hours are:

Monday – Friday	6:45am- 7:15pm
Saturday	10:30am-5:30pm
Sunday	6:45am-6pm

Regular business hours are reduced during non-academic periods. Consult with your event planner for details. Catering deliveries and pick-ups during regular business hours are not subject to additional labor charges.

BREAKFAST BUFFETS

All breakfast menus are served buffet-style and are served with chilled juices and freshly brewed coffee.

Quality disposable products and linen for the food and beverage table included in the price of the menu selections below.

Continental Breakfast

Assorted house-baked breakfast pastries, scones, and seasonal fruit salad
\$8.95 per person

The Great Breakfast

Fresh seasonal fruit bowl with house-made granola, yogurt, assorted bagels, assorted house-baked pastries, cream cheese, and jam
\$10.95 per person

The Classic

Scrambled cage-free eggs, country potatoes, and choice of crispy bacon, or pork sausage link and assorted house-baked breakfast pastries and fruit salad
\$11.95 per person

Breakfast Burritos

La Fortaleza flour tortillas with scrambled cage-free eggs, crispy bacon, tater tots, cheddar cheese, and seasonal fruit salad, house-made salsa and sour cream
\$10.95 per person

Breakfast Sandwich

English muffin, fried cage-free eggs, crispy bacon or pork sausage, American cheese, seasonal fruit salad
\$7.95 per person

Biscuits and Gravy

Cage-free scrambled eggs, seasoned roasted red potatoes, house-made buttermilk biscuit, sausage country gravy, side of crispy bacon, or pork sausage link, and seasonal fruit salad
\$11.95 per person

The Five-Star Breakfast

Cage-free scrambled eggs with sautéed mushrooms, spinach, tomatoes, and grated cheddar cheese, home-style potatoes, pork sausage links or crispy bacon, freshly-baked assorted breakfast pastries
\$12.95 per person

SNACK PLATTERS

Sandwiches include choice of house salad, Italian pasta salad, OR classic coleslaw and house-made potato chip, assorted house-baked cookie and brownies

For caterings less than 20 guests, please limit selections to 2 choices of sandwiches

Chicken Caprese Sandwich

Grilled chicken, buffalo mozzarella, sweet basil, sliced tomato, balsamic reduction, and garlic aioli
\$12.95 per person

Tuscan Chicken Sandwich

Grilled chicken breast, fontina cheese, basil + sun-dried tomato, and artichoke pesto, roasted red bell pepper
\$12.95 per person

Roast Beef on Ciabatta

House-roasted beef, caramelized balsamic onions, pepper jack cheese, horseradish mayo
\$12.95 per person

Portobello Mushroom Sandwich

Pesto-marinated portobello mushroom, caramelized onions, roasted sweet red bell peppers, spring greens, fresh mozzarella cheese, and balsamic vinaigrette on artisan telera roll
\$12.95 per person

The Italian

Smoked black forest ham, Italian salami, sun-dried tomato pesto, provolone cheese, sliced tomato, and green leaf lettuce on locally-crafted French bread
\$12.95 per person

Croissant Club Sandwich

Thinly sliced smoked turkey breast, applewood smoked bacon, provolone cheese, green leaf lettuce, sliced tomatoes, ripe avocado on a flaky croissant
\$12.95 per person

Build Your Own Deli Platter

\$13.95 per person

Includes: house-baked jalapeno and cheddar cheese roll and assorted locally-crafted breads

MEATS: sliced smoked turkey breast, smoked ham, house-roasted beef

CHEESES: sliced pepper jack, cheddar, provolone

TOPPINGS: lettuce, sliced tomatoes, pickle

ENTRÉE SALADS

Salads are served tossed with house-made dressing.

Includes freshly-baked dinner rolls or garlic bread, assorted house-made cookies and beverages. Salads are available vegetarian upon request, dressing served on the side upon request.

Classic Chicken Caesar Salad

Grilled chicken breast, local Romaine, freshly grated Parmesan cheese, grape tomato, garlic and cheese croutons, and house-made Caesar dressing
\$12.95 per person

California Cobb Salad

Sliced grilled chicken breast, crisp romaine, local spring mix, applewood smoked bacon, crumble Point Reyes blue cheese, diced tomato, hard-boiled cage-free egg, ripe avocado, cucumber, and house-made herb vinaigrette or ranch dressing
\$12.95 per person

Sonoma Salad

Baby spinach, candied walnuts, seasonal berries, feta cheese, grilled chicken breast, and house-made strawberry vinaigrette
\$12.95 per person

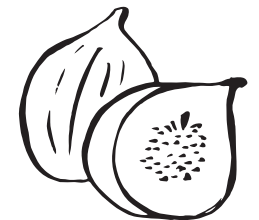
Mediterranean Chicken Salad

Spring mix, julienne roasted red peppers, grilled chicken breast, cucumber, marinated artichoke hearts, cherry tomatoes, kalamata olives, feta cheese, and house-made dill vinaigrette
\$12.95 per person

Southwestern Salad

Choice of Santa Maria tri-tip or Chicken Breast

Local baby greens, grape tomatoes, shredded cheddar cheese, roasted corn, black beans, fried onion strings, house-made barbecue-ranch dressing
\$13.95 per person



SIGNATURE GLOBAL BUFFETS

All global menus are served buffet style with quality disposable products and linens. Includes choice of iced tea, coffee, or assorted sodas.

Mediterranean \$21.95 per person

- Hand-carved oregano-garlic-lime marinated flank steak
- Spinach-cumin rice, oven-roasted seasonal vegetables
- Warm pita bread and house-made tzatziki sauce
- Cucumber-tomato tabouli salad

Hawaiian \$16.95 per person

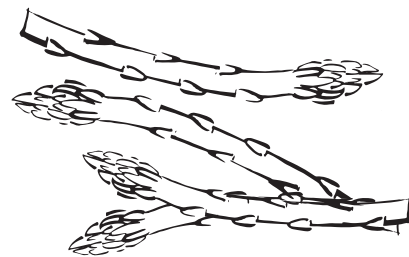
- Hawaiian teriyaki chicken
- Steamed brown rice or vegetable fried rice and hoisin baby bok choy
- Sweet Hawaiian bread
- Grilled pineapple and house-made ponzu dressing salad

Indian \$16.95 per person

- Chicken tikka masala
- Steamed savory rice and oven-roasted cardamom cauliflower, garlic naan bread
- Braised red beet salad with house-made golden raisin vinaigrette

Italian \$17.95 per person

- Parmesan-crust chicken breast
- Roasted tomato coulis, baked ziti pasta, roasted pesto squash, and garlic bread
- Classic Caesar salad



FLEXIBLE ENTRÉES

All of our flexible entrée selections can be served plated or as a buffet.

Each entrée includes one selection from each category below (entrée, salad, vegetable, starch), freshly-baked roll and butter, and choice of iced tea, coffee, or assorted sodas.

ENTRÉE SELECTIONS

Pesto grilled chicken breast piccata

mushroom caper butter cream sauce
\$17.95 per person

Toasted macadamia nut and parmesan cheese crusted sockeye salmon

classic beurre blanc sauce
\$23.95 per person

Braised burgundy wine boneless beef short ribs

pearl onions and red wine reduction sauce
\$25.95 per person

Grilled applewood smoked bacon wrapped beef filet mignon

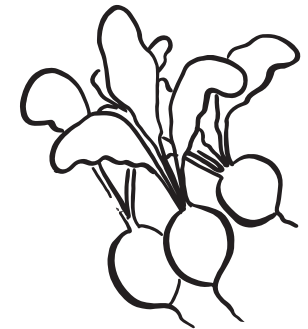
aged balsamic fig reduction sauce
\$25.95 per person

Herb and citrus marinated grilled tiger shrimp

cherry tomatoes and sweet basil cream sauce
\$20.95 per person

Organic spinach and fontina stuffed chicken breast

pancetta cream sauce
\$20.95 per person



SIDE SALAD SELECTIONS

- Classic Caesar salad with herb croutons
- Spinach, berries, and candied walnut with strawberry vinaigrette
- Baby spring mix, artichoke, olive and fresh mozzarella cheese with balsamic vinaigrette
- Caprese, fresh buffalo mozzarella, heirloom tomato, sweet basil
- Greek salad with tomatoes, olive, feta, cucumber, red wine dill vinaigrette

VEGETABLE SELECTIONS

- Sauteed green beans
- Honey-glazed baby carrots
- Balsamic-roasted Brussels sprouts
- Sauteed asparagus
- Oven-roasted seasonal vegetables

STARCH SELECTIONS

- Garlic mashed potatoes
- Roasted pesto red potatoes
- Mushroom-Parmesan polenta
- Whipped cinnamon maple sweet potatoes
- Roasted balsamic butternut squash
- Cranberry wild rice pilaf



THE MUSTANG GRILL

All Barbecue menus are served buffet style with quality disposable products and linens and include choice of one salad.

Barbecue prices are based on a 50-guest minimum.

Happy Jack Barbecue \$14.95 per person

- Grass-fed organic beef burgers, hot dogs, and garden burgers
- Baked beans, potato chips, and choice of deli salad
- Sliced watermelon and cookies or brownies
- Lemonade or raspberry iced tea

Classic Mustang Barbecue \$18.95 per person

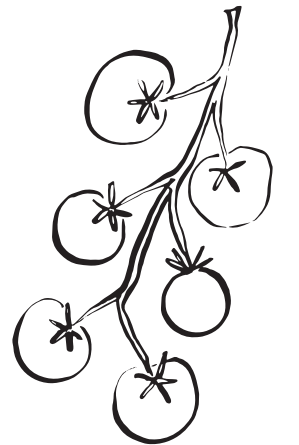
- Barbecue style chicken and grilled Santa Maria style tri-tip
- Mashed Weiser Farms potatoes, corn on the cob, and choice of deli salad
- Sliced watermelon and cookies or brownies
- Lemonade or raspberry iced tea

Korean Barbecue \$20.95 per person

- Grilled teriyaki chicken and Korean style short ribs
- Steamed sesame rice or fried rice, mac and cheese salad, roasted seasonal garlic vegetables
- Sliced watermelon and cookies or brownies
- Lemonade or raspberry iced tea

SIDE SALAD SELECTIONS

- Classic Caesar salad with herb croutons
- House garden salad with house-made ranch or herbed vinaigrette
- Potato salad
- Pasta salad



SMALL BITES

All hot small bites may be served as stationary or passed.
The following small bite selections include choice of three options.
For caterings less than 20 guests, please limit selections to two selections.

TIER ONE HOT SMALL BITES \$11.95 per person

Chicken satay with peanut sauce
Smoked Bacon wrapped dates
Chicken wings (buffalo or barbecue)
Pulled pork sliders
Sun-dried tomato basil cream cheese stuffed mushrooms
Chicken or vegetable pot sticker with ginger hoisin dipping sauce



HOT SMALL BITES \$11.95 per person

Chicken satay with peanut sauce
Smoked Bacon wrapped dates
Chicken wings (buffalo or barbecue)
Pulled pork sliders
Sun-dried tomato basil cream cheese stuffed mushrooms
Chicken or vegetable pot sticker with ginger hoisin dipping sauce

DELUXE HOT SMALL BITES \$13.95 per person

Jumbo shrimp with cocktail sauce and lemon wedges
Bacon-wrapped prawns with honey chipotle glaze
Beef tenderloin sliders with gorgonzola cheese, caramelized onions, and applewood smoked bacon jelly
Tuna tartar on wonton skins with shaved pickled Russian cucumbers

COLD SMALL BITES

All hot small bites are buffet style, but may be served as passed for an additional fee.
The following small bite selections include choice of three options.

Seasonal Fruit Platter \$3.95 per person

Assorted fruit with seasonal berries

Charcuterie Board \$6.95 per person

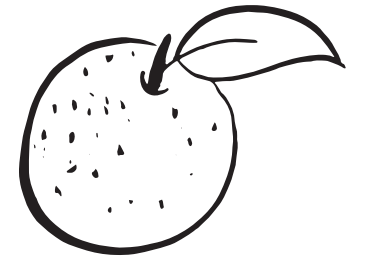
Assorted domestic cheese, one import cheese, assorted berries and grapes, mixed salted nuts, salami, capicola, assorted crackers, and baguettes

Cheese Board \$5.95 per person

Assorted domestic cheese, imported cheese, dried fruit, grapes and berries with assorted crackers and sliced baguettes

Mediterranean Board \$6.95 per person

Prosciutto, salami, smoked mozzarella, provolone, grilled vegetables, mushroom salad, and Kalamata olives served with rustic bread and herbed olive oil



SWEETS

Choose one of our house-made desserts to level-up your lunch or dinner event.
For caterings less than 20 guests, please limit selections to two selections.

Classic Desserts \$3.00 per person

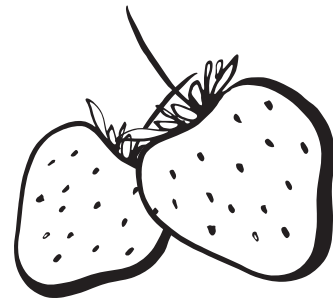
New York style cheesecake with strawberry sauce and fresh strawberries
Carrot cake with cinnamon whipped cream
Chocolate mousse cake with chocolate sauce and strawberries

Deluxe desserts \$3.75 per person

Sliced pound cake with fresh berries, whipped cream, and mint

Seasonal individual fruit pies

Flourless chocolate cake with whipped cream, and strawberries
Chocolate brownie trifle with whipped cream, strawberry sauce, and fresh berries
Chocolate ganache mousse with fresh berries
Classic tiramisu with crème anglaise
Seasonal fruit tart
Crème Brûlée with fresh berries



BEVERAGES

Refreshing Coolers \$1.95 per person

Lemonade or raspberry iced tea provided in dispensers

Assorted Canned Beverages

Bottled Water \$1.25 per person

Coffee and Tea Service \$1.75 per person

House-brewed coffee and assorted teas

Coffee Refreshes

Plan to schedule a refresh for your coffee and tea service.

You will be charged (on a separate order) for the number of guests served.



NOTES

NOTES

The Masters University
21726 Placerita Canyon Road
Santa Clarita, CA 91321