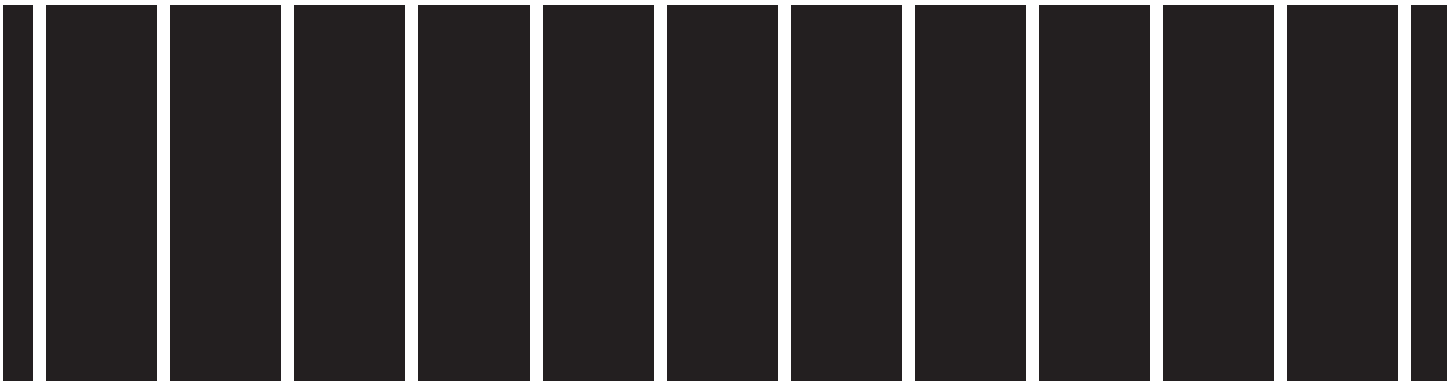


CATERING
AT
MOUNT SAINT MARY'S



BON APPÉTIT



Bon Appétit Management Company is an onsite custom restaurant company offering full food service management by providing café and catering service to corporations, colleges, universities, and specialty venues. We have over 1,000 locations in 33 states. Founded in 1987 as a catering company, the hallmark of Bon Appétit's expertise is serving fresh food that is prepared from scratch using authentic ingredients. We also have made a commitment to social responsibility by supporting sustainable food suppliers and local producers. We believe in serving only the freshest food. Food that is prepared from scratch, using authentic ingredients. Food that is alive with flavor and nutrition. Food that is created in a socially responsible manner for the well-being of our guests, communities, and the environment.

CATERING



It's what we do. We serve 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 foundation in catering and focus on culinary expertise means that we provide unparalleled food, presentation, and service for your event. We blend a tradition of fine service with creative planning and consistent event execution to bring satisfaction to our clients and customers. This brochure is designed to simplify event planning and give you a feel for our new, fresh, contemporary menu and service selections. We are here to assist in making your event everything it should be—very special. For more information about the healthy foods that we serve, visit our café website at: themount.cafebonappetit.com.

COOKING FROM SCRATCH

From stocks to sauces, dressings, we cook from scratch in each location. Our approach to food allows us to provide fresh foods from whole ingredients.

FOOD ALLERGIES

We take food allergies seriously. If you or your guests have a food allergy, it is important to let our catering team know so we can make the necessary preparations before your event. Since everything is cooked from scratch onsite, our chefs can easily tell you what ingredients are in a specific dish and make modifications if needed.

AVOIDING GLUTEN?

For our guests with celiac disease or other gluten intolerances, we offer menu items that have been prepared without gluten-containing ingredients and can substitute common items such as pasta and breads. Please note that our menu items are not guaranteed gluten-free, as defined by the FDA, because we prepare and handle products containing gluten in an open kitchen environment. Please speak with our catering team to request accommodation.

QUALITY MEAT

Turkey and chicken are produced without the routine use of antibiotics as a feed additive. Pork and beef are raised without antibiotics as a first preference. All seafood purchases, wild and farmed, follow the sustainability guidelines of the Monterey Bay Aquarium's Seafood Watch Program. Milk and yogurt are from cows not treated with artificial bovine growth hormone. Eggs are produced cage-free and are certified by humane farm animal care, food alliance or animal welfare approved.

SUPPORTING LOCAL

Bon Appétit has long been the role model for responsible sourcing in the food service industry. Our path towards greater sustainability started as a quest for flavor. When cooking from scratch, you want the very best ingredients. That led us to launch our Farm to Fork program in the 100 long before local food became the welcome trend it is today. Our years of working directly with farmers and ranchers opened our eyes to the many problems of our modern food supply: while it is abundant and cheap, it has many hidden costs. We believe we can deliver fantastic food and wonderful service while also helping make our food system better.

SERVICES

This guide is intended to help you as you begin planning for your event. Our catering staff will be happy to customize menus and service proposals to meet specific needs for your special occasion. Total pricing for the event will reflect your menu selections, service selections and any applicable service charges and state tax.

ORDERING

To ensure availability of service and menu items please place your orders at least 10 business days in advance. For last-minute catering requests, (within 5 business days), please contact the catering department. We will do our best to accommodate you; however, a late/rush fee of 25% of the subtotal will be added to the order.

Know what you want?

Email your catering requests to catering@msmu.edu by using the “Catering Order” template available on the Mount Saint Mary’s University website or MyMSMU no later 10 business days prior to your event date. For larger or specialty events please consider planning at least thirty business days in advance.

MINIMUM ORDERS

To provide complimentary delivery at MSMU, we have a minimum of \$200.00 food and beverage per drop for any order Sunday thru Saturday 7:00 a.m. – 5:00 p.m.

GUARANTEES

In arranging catering events, a final guaranteed number of anticipated guests must be received by noon, five (5) business days prior to the event; not including the day of the event.

This is to allow ample time for the ordering process. Any additions after are not guaranteed.

PAYMENT

Payment information must be submitted to confirm your order.

CANCELLATIONS

For small events we require a minimum of three business days for any cancellations, full price will be charged for orders not cancelled accordingly. For any large event we required seven full business day

SCHEDULED FUNCTION TIMES

Set up and break down labor charges will be added to each order. Extended event labor hours are added when an event exceeds a standard event time of 2 hours or past a prearranged end time.

A service charge of \$50 plus tax will be added per additional hour, per service staff member.

SALES TAX

Applicable state tax and service charge will be added to food, beverage, rentals, and all service charges for catered events.

MENU PRICES

While Bon Appetit strives to ensure accuracy, we reserved the right to correct any errors in pricing or descriptions and to cancel or refuse to accept an order based on an incorrect price or description. Prices are subject to change without notice due to market conditions.

EVENT STAFF

Labor for set up, execution of event and clean up are applied to all catering orders. Labor hours are determined based on the headcount, and complexity of the event. This charge does not include service during the event. A smiling server adds an elevated level of service to your event.

Staffing is charged at the vendor's current hourly rate for a minimum of 5 hours.

Services available - bartenders, servers, cooks, and event captains.

TABLETOP

All priced quotes are for Eco-friendly wares, unless plastic disposables or china are requested. In-house china is booked on first-come, first-served basis and is available for groups of under 100 guests.

Events exceeding 100 guests will require event rentals.

China service – buffet meals - \$4 per person

China service – served meals - \$6 per person.

The cost for clear disposables is \$1.50 per person.

HOUSE LINENS AND NAPKINS

We require one week notice for all linen rentals or an additional fee of \$50 will be incurred.

Square linens (85 in. x 85 in.) colors available: black, white, and ivory

\$5.00 each with catering order

\$9.00 each without catering order

Napkins colors available: black, white, and ivory

\$1.00 each with catering order

\$2.00 each without catering order

TABLES | CHAIRS | ROOMS

Tables, chairs, rooms, trash receptacles, canopies and hand sanitizer need to be requested through 25live.

25live can be accessed from MyMSMU.

The client is responsible for ordering and prearranging tables, chairs, trash receptacles, canopies needed for the event and food services.

BREAKFAST



15 minimum per selection

Breakfast buffets include Starbucks coffee and Tazo tea service, fresh orange juice, and water.

Continental Breakfast | \$7.25 per guest

Choose two bakery items:

Scones: blueberry, chocolate chip, orange cranberry

Muffins: chocolate, blueberry, honey bran, banana nut, coffee cake

Danishes: cheese, fruit assortment

Croissants: croissant, almond, chocolate

Bagels: plain, cinnamon raisin, onion, blueberry served with whipped cream cheese and strawberry jam

Deluxe Continental Breakfast | \$9.25 per guest

Choose two bakery items and fresh cut fruit:

Scones: blueberry, chocolate chip, orange cranberry

Muffins: chocolate, blueberry, honey bran, banana nut, coffee cake

Danishes: cheese, fruit assortment

Croissants: croissant, almond, chocolate

Bagels: plain, cinnamon raisin, onion, blueberry served with whipped cream cheese and strawberry jam

Bagel and Lox | \$14.95

Assortment of savory bagels

Smoked salmon, sliced tomatoes, red onions, cucumbers, lemons, capers

Cream cheese and butter

Add hard-boiled eggs for \$1.75

HOT BREAKFAST



10 minimum per selection

Hot breakfast buffets include Starbucks coffee and Tazo tea service, fresh orange juice, and iced water.

Sunrise Hot Breakfast | \$12.95 per guest

Scrambled eggs
Choice of bacon or breakfast sausage links
Home-fried potatoes
Assortment of mini Danishes

French Toast Breakfast | \$12.95 per guest

Cinnamon French toast
Served with syrup and butter
Home-fried potatoes
Choice of bacon or turkey sausage
Mixed berries

Healthy Scramble | \$13.95 per guest

Scramble of egg whites with seasonal farm fresh vegetables
Home-fried sweet potatoes
Choice of bacon or turkey sausage
Wheat toast with jam and butter

Oatmeal Bar | \$10.95 per guest

Old fashioned oats
Raisins, dried cranberries, cinnamon, brown sugar, chia seeds
2% milk on the side
Seasonal fruit
Wheat toast with jam and butter

A LA CARTE BREAKFAST



10 minimum per selection

Breakfast Burrito | \$7.25 per guest

Choice of bacon, sausage, ham or vegetarian sausage, cage-free eggs, cheese, tater tots

Mushroom Spinach Frittata | \$5.95 per guest

Sautéed mushrooms, spinach, cage-free eggs, fresh mozzarella

Croissant Breakfast Sandwich | \$7.25 per guest

Cage-free scrambled eggs, Black Forest ham, cheddar cheese

Bagel Sandwich | \$5.95 per guest

Cage-free scrambled eggs, Black Forest ham, cheddar cheese

Fruit Parfait | \$6.50 per guest

Greek yogurt, mix fruit, house-made granola, honey

Cage-free Hard-boiled Eggs | \$21 per dozen

Whole Fruit | \$1.25 per piece

SANDWICH BUFFET



15 minimum orders

All prices are per guest

Sandwich buffet includes bag of potato chips and house-baked cookies
Choice of three variety sandwiches with a minimum of five per choice

The Classic Board | \$12.75

Turkey and cheddar with lettuce and tomato
Ham and Swiss with lettuce and tomato
BLT
Tuna salad
Italian hoagie
Caprese
Roasted vegetables, roasted red pepper, feta

Specialty Wraps | \$14.95

10 minimum per selection

Grilled chicken, bacon, shredded lettuce, shredded cheese, spinach tortilla, ranch dressing
Turkey, tomato jam, shaved asiago cheese, fresh basil, pickled red onions, arugula, whole wheat tortilla
Bacon, avocado, lettuce, tomato, traditional hummus, whole wheat tortilla
Grilled portobello mushrooms, zucchini, yellow squash, eggplant, traditional hummus, whole wheat tortilla

The Gourmet Board | \$15.95

15 minimum per selection

Garlic marinated beef with pickled onions, spinach, tomato, garlic aioli, baguette
Black Forest ham with house-made sauerkraut, stoneground mustard, gruyere cheese, artisan rye
Smoked turkey and bacon, cranberry aioli, white cheddar, rosemary bread
Grilled herb chicken, lettuce, tomato, provolone cheese, pesto aioli
Chipotle barbecue tofu, heirloom tomato, corn relish, ciabatta
Grilled portobello mushroom, artisan soft roll, gruyere cheese, arugula, toasted curry aioli

SALAD BUFFET



10 minimum per selection

Buffet salad includes dinner rolls, butter, and assorted cookies

Santa Fe Salad | \$12.95 per guest

Grilled chicken, romaine lettuce, black beans, corn, zucchini, red onions, avocado, cilantro, tortilla strips, cilantro lime dressing

Sesame Chicken Salad | \$12.95 per guest

Grilled chicken, romaine lettuce, Napa cabbage, celery, mushrooms, carrots, pickled ginger, wonton strips, sesame dressing

Mediterranean Salad | \$12.95 per guest

Grilled chicken, romaine lettuce, cucumber, tomatoes, red onions, Kalamata olives, feta cheese, bell peppers, marinated artichoke hearts, lemon oregano dressing

Athenian Cobb Salad | \$12.95 per guest

Grilled chicken, romaine lettuce, frisée, radicchio, gala apples, candied pecans, blue cheese, dried cranberries, creamy apple cider vinaigrette

Thai-inspired Shrimp Salad | \$15.95 per guest

Shrimp, tomatoes, peppers, cilantro, basil, lime, cucumber, cucumber vinaigrette

Chicken Caesar Salad | \$12.95 per guest

Grilled chicken, romaine lettuce, garlic croutons, shaved parmesan cheese, Caesar dressing

Grilled Flank Steak Salad | \$15.95 per guest

15 minimum orders

Grilled flank steak, mixed greens, arugula, grape tomatoes, roasted asparagus, peppers, cilantro lemon dressing

SNACKS AND DESSERTS



Churros | \$18.00 per dozen

House-baked Cookies | \$24.00 per dozen

Double Chocolate Brownies | \$30.00 per dozen

Lemon Bars | \$30.00 per dozen

Cupcakes | \$42.00 per dozen

Mini Cupcakes | \$30.00 per dozen

Mini Cheesecakes | \$33.00 per dozen

Triple chocolate, New York, pumpkin, mixed berry, crème brûlée

Mini Mousse Cup Dessert | \$33.00 per dozen

Four berry, cheesecake, Nutella cappuccino, mango pomegranate, double chocolate

Assorted Macaroons | \$36.00 per dozen

Bag of Potato Chips | \$1.50 each

Pita Bread with Hummus | \$3.50 per guest

15 minimum

Chips and Salsa | \$3.25 per guest

15 minimum

THEMED BUFFETS



10 minimum per selection

Pasta Italiano | \$14.50 per guest

Penne pasta, grilled chicken, marinara and Alfredo sauce, Caesar salad, garlic bread

Roasted Vegetable Lasagna | \$14.25 per guest

Grilled seasonal vegetables, mozzarella, ricotta cheese, hand-rolled in pasta with Pomodoro sauce, Caesar salad, garlic bread

Cheese Ravioli | \$14.25 per guest

Cheese ravioli with creamy Rosa sauce and roasted vegetables, Caesar or house salad, garlic bread or dinner rolls

Chicken Toscana | \$17.50 per guest

Rosemary-garlic chicken breast, rice pilaf and oven-roasted vegetables, Caesar or house salad, dinner rolls

Chicken Piccata | \$17.50 per guest

Chicken breast dredged lightly in flour, browned, and served with a lemon caper sauce, pilaf rice, and roasted vegetables, choice of Caesar or house salad, dinner rolls

Street Taco Bar | \$14.95 per guest

Choice of two: marinated beef, adobo chicken, or grilled veggies

Corn tortillas, Spanish rice, refried pinto beans, escabeche, onion and cilantro, house-made red salsa, house-made tortilla chips

Fajitas | \$16.50 per guest

Choice of two: grilled skirt steak, tequila-lime grilled chicken breast, plant-based chicken fajitas, Spanish rice, refried pinto beans, flour tortillas

Enchiladas | \$14.95 per guest

Choice of two: shredded beef, chipotle shredded chicken, or sautéed veggies

With Spanish rice, refried pinto beans, pico de gallo, sour cream

Lemon Oregano Grilled Chicken | \$16.95 per guest

Lemon oregano grilled chicken breast, tzatziki sauce, basmati rice and grilled vegetables, Greek salad, lemon oregano dressing, pita bread, hummus

Pan Seared Salmon | market price

Pan seared salmon, tzatziki sauce, rosemary-olive oil roasted potatoes and grilled asparagus, Greek salad, lemon oregano dressing, pita bread, hummus

Mediterranean Kabobs | \$16.95 per guest

Choice of two: marinated chicken, vegetable kabobs or beef (add \$2.00), tzatziki sauce, basmati rice, Greek salad with lemon oregano dressing, pita bread, hummus

Mirin Ginger Steak | \$18.95 per guest

Marinated beef tri-tip with soy, ginger, cilantro, garlic, steamed rice and soy ginger-glazed roasted asparagus, crunchy vegetable salad with sesame-tamari vinaigrette

Vegetarian option available upon request

BARBECUE



50 minimum orders

Barbecue includes mixed green salad served with ranch and balsamic dressing and choice of two sides: mac and cheese, house-made potato chips, coleslaw, baked beans, or esquites

Barbecue Ribs | \$17.95 per guest

Slow-cooked ribs smothered in house-made barbecue sauce

Kalua Pork | \$14.95 per guest

Slow cooked Kalua pork roast served with Hawaiian bread

The Mount Cookout | \$15.50 per guest

Choose two: all beef hamburgers, grilled chicken breast, hot dogs or vegetarian burgers

Lettuce, tomatoes, onions, pickles, sliced domestic cheese, condiments on the side

APPETIZERS



15 minimum per selection

Crudité Vegetables | \$4.50 per guest

Seasonal vegetables, green goddess, or house-buttermilk dip

Grilled Seasonal Market Vegetables | \$5.95 per guest

Seasoned and grilled vegetables with balsamic dressing

Cheese Board | \$7.25 per guest

Imported and domestic cheese, dried fruit, grapes, crackers, sliced artisan breads, with fig jam

Charcuterie Board | \$9.25 per guest

A variety of dry aged, cured meats, dried fruits, olives, cornichons, marinated tomatoes, whole grain mustard, with crackers and sliced artisan bread

Mediterranean Meze | \$5.75 per guest

Tabbouleh salad, marinated olives, marinated feta cheese, roasted red pepper hummus, edamame hummus, warm pita bread

Baked Brie | \$40

Baked in a puff pastry with house-made apricot preserves and sliced baguette

Tea Sandwiches | \$6.50 per guest

15 minimum per selection

4 pieces per guest

Choice of two sandwiches:

Cucumber and avocado

Cucumber, cream cheese, and spinach

Turkey with pesto and sun-dried tomato spread.

Tuna salad

PLANNING A RECEPTION



The following guidelines are designated to help you plan your reception. Some details to consider are time of the event, number of guests, length of event. We recommend 4 pieces per hour for each guest.

Tray Passed Hors D'oeuvres
25 minimum per selection
Server required

Seafood (2 Pieces)

Shrimp cocktail | \$5.95

Spicy albacore tuna tartare with Sriracha aioli and micro wasabi greens | \$5.00

Blue crab and shrimp cake with spicy avocado aioli | \$5.95

Salmon and shrimp cake with roasted red pepper aioli | \$5.95

Shrimp and mango ceviche shooters with avocado cream | \$5.95

Poultry (2 Pieces)

Chicken satay | \$4.00

Chicken avocado salad crostini topped with diced tomato | \$4.95.

Chicken Waldorf salad in phyllo cups | \$5.25

Vegetarian (2 Pieces)

Artichoke caponata in warm puff pastry | \$4.25

Wilted leek and butternut squash | \$4.00

Caprese skewer | \$4.50

Polenta cake topped with braised mushrooms and asiago cheese | \$4.50.

Vegetarian eggrolls with sweet and sour dipping sauce | \$3.00

Beef and pork (2 pieces)

Shaved filet of beef, micro arugula, and edamame hummus on a toasted crostini | \$5.95

Ancho Chile braised pork belly tostada with pickled red onions and micro cilantro | \$4.50

Mini beef sliders with bacon, lettuce, caramelized onions, cheddar cheese and chive mayo | \$6.95

SEATED LUNCHEES AND DINNERS



25 minimum per selection

Served dinners and lunches include freshly baked bread, butter, iced tea, freshly brewed regular and decaffeinated coffee, and specialty teas. Custom selections available, please contact our catering office. Substitutions are subject to price changes, minimum of \$200 for food order.

Items are priced per guest unless otherwise noted.

Salad Selection

Select one

Roasted Pear Salad | \$7.50

Kenter Farms baby lettuce, candied pecans, pomegranate, vanilla balsamic vinaigrette

Baby Beet Salad | \$7.50

Arugula, frisée, endive, Drake Farms goat cheese, candied pecans, raspberry vinaigrette

Roasted Grapes and Shaved Fennel Salad | \$7.95

Kenter Farms baby greens, roasted pepita seeds, blackberry balsamic vinaigrette

Grilled Asparagus Salad | \$7.95

Romaine lettuce, grape tomatoes, Kalamata olives, orzo, currants, feta cheese and fried capers, oregano red wine vinaigrette

Toasted Pistachios and Spinach Salad | \$7.50

Baby spinach, romaine lettuce, artichokes, orange segments, shaved red onions, toasted pistachios, cucumber-mint yogurt dressing

Main Course Selection

Select one

Mary's Chicken | \$25.00

Chasseur sauce

Mary's Chicken | \$25.00

Lemon Beurre Blanc sauce

Pan Seared Salmon | market price

Lemon Beurre Blanc sauce

Prime Rib Roast | market price

Slow-cooked prime rib cooked to medium served with rosemary sage horseradish crema

Seasoned Tri-tip | market price

Carved and topped with tomato salsa

Short Ribs | market price

Roasted Pork Tenderloin with Apple Brandy Compote - market price

Mushroom and English Pea Risotto | \$25.00

Risotto served with mushrooms, English peas, spring onion, baby carrots, lemon, thyme

Starch Selection

Select one

Herb-roasted Potatoes
Roasted Weiser Family Farms Fingerling Potatoes
Yukon Gold Whipped Potatoes
Mashed Sweet Potatoes
Pilaf Rice

Vegetable Selection

Select one

Grilled Asparagus | (Add \$2.00)
Roasted Seasonal Vegetables
Roasted Rainbow Carrots
Roasted Garlic Cauliflower
Sautéed Squash with Garlic Parmesan Cheese

Dessert

Select one

New York Cheesecake | \$6.00
Apple Caramel Cheesecake | \$6.50
Oreo Cheesecake | \$6.50
White Chocolate Cheesecake | \$7.00
Triple Chocolate Cheesecake | \$7.00
Fresh Fruit Tart | \$8.00
Golden Apple Blossom | \$8.50
Lemon Tart | \$7.50
Key Lime Tart | \$7.50

Beverages

Coffee and Hot Tea Service | \$2.50
Coke, Diet Coke, or Sprite | \$2.00
Individual Bottled Water | \$1.50
Fresh Brewed Iced Tea | \$1.50
Lemonade | \$2.00
Strawberry Lemonade | \$2.50
Mint Lemonade | \$2.25
Agua Fresca | \$2.50
Fresh Orange Juice | \$2.00
Bottled Juice | \$2.25
Infused Water (2 ½ gallon) | \$25.00
Water Station (5 gallon) | \$35.00