



preparing authentic, made from scratch food
in a socially responsible manner

catering
at
northwestern
college

2013-2014

BON APPÉTIT
MANAGEMENT COMPANY

food services for a sustainable future®



welcome

Our dream is to be the premier on-site restaurant company known for its culinary expertise and commitment to socially responsible practices. We are culturally 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.

We believe we must take a stand on many of the issues surrounding our food supply. Learn how food choices impact the environment, community, and your wellbeing at www.cafebonappetit.com

We view this responsibility as a value of who we are. Our guests see us as partners in creating a better world. This is what makes us uniquely Bon Appétit. The offerings in this menu are only the tip of the iceberg of our culinary knowledge and talent. We approach each event as a new and exciting challenge and design the menu around your occasion. Whether it is lunch for eight or for a hundred, we can make your event a special one. If you don't see what you want in the menu we can still provide it. Please do not hesitate to ask for advice, suggestions or help. Our entire staff is at your disposal.

general information

Ordering

Ordering for any catered event is easy.

First, all events held in rooms other than offices need to be reserved through the Campus Event Coordinator at 651.631.5216. Please let the Campus Event Coordinator know if an outside organization is reimbursing the college for any meals or catering expenses. These orders should be charged to a separate account number. Event Services will create an invoice to issue to the organization for payment.

Next, send your Campus Catering Order form to the Catering Office at catering@nwc.edu. Any questions regarding the order form, or to request one to be sent to you, please call the Catering Manager at 651.631.5234. After receipt of your order form a Catering Event Order will be completed and confirmation email will be sent back to you.

Guarantees and Cancellations

Final guest count guarantees must be received at least five business days for meals and two business days for snacks prior to the event. Billing of all food, taxes and equipment rental (if applicable) will be based on the guarantee or the actual number of guests served, whichever is greater. In the event that a guarantee is not received within the time requested, the billing will be based on the original guest count recorded on the Catering Event Order. We require that all cancellations be made within a reasonable amount of time and no later than 72 hours prior to the scheduled event. A minimum of 50% service charge will be assessed if a cancellation is made within 72 hours of the scheduled event.

Food Removal

Due to health regulations, it is the policy of Minnesota Department of Health that excess food items from events cannot be removed from the event site. Items purchased for pickup should be properly stored prior to the event, removed, and then disposed of by the host of the event.

Miscellaneous Fees

Additional charges may be necessary for any additional rental items or service labor over and beyond our usual staffing levels. When incurred, such miscellaneous fees will be charged to the invoice.

service options

We offer three levels of service to meet your needs.

Drop Off

Drop off service includes table top linens for the food table and disposable service ware for your event. Orders will be dropped off and picked up at the times indicated on your Catering Event Order. No servers will be present. Drop off service is available from the hours of 8:00am – 5:30pm. Drop off service is at the discretion of the Catering Manager and can be implemented for many of our buffets. We recommend this option for beverage service, continental breakfasts and deli lunches.

Buffet Service

This service is recommended for receptions, lunches and dinner. China, glassware, skirting, table and napkin linens are included. One attendant per 25 guests is required depending upon location and menu. If more servers are needed, they will be billed at \$25.00 per hour with a four hour minimum. Additional rental costs will appear on the event invoice.

Formal Table Service

Waited table service is available for formal sit-down luncheons, receptions and dinners. Service includes complete setup and teardown of your event. China, glassware, silver, table linens and cloth napkins are included. One server per 20 guests is required. Additional rental costs will appear on the event invoice.

beverages

A Pot serves 5

A Carafe serves 5

An Airport serves 10

A Gallon serves 16

Freshly Brewed Coffee and Decaf

\$3.95 per pot

\$7.25 per air pot

\$15.50 per gallon

Coffee Bar

\$2.00 per person

Includes regular and decaf coffee, whipped cream, chocolate shavings, assorted flavored syrups, cinnamon sugar, white sugar and cream

Hot Tea

\$1.30 per person

Hot Chocolate (Seasonal)

\$16.00 per gallon

Hot Apple Cider (Seasonal)

\$19.95 per gallon

Fruit Juices

\$5.25 per carafe

Orange, apple, grape, citrus peach, cranberry

\$15.75 per gallon

Lemonade or Iced Tea

\$9.95 per gallon

Soft Drinks

\$1.30 each

Bottled Water

\$1.30 each

Bottled Juice

\$2.50 each

Orange, apple, cranberry, grape, ruby red grapefruit

bakery

Sold by the dozen

Cookies **\$8.50**

Sugar, oatmeal raisin, chocolate chip, M&M,
chocolate-chocolate chip, ginger and peanut butter

Classic Bars **\$12.75**

Rice krispy, chocolate chip, oatmeal scotchies,
brownies and s'mores

Specialty Bars **\$16.50**

Lemon, raspberry cheesecake, turtle cheesecake,
baby ruth, salted nut roll and seven layer

Muffins **\$15.50**

Blueberry, lemon poppy seed, pumpkin, chocolate,
banana nut, apple cinnamon and chocolate chip

Danish **\$16.75**

Cherry, lemon, apple, cream cheese and raspberry

Breakfast Breads **\$13.50**

Blueberry, cranberry, banana nut,
lemon poppy seed, almond poppy seed,
zucchini and carrot

Raised Donuts **\$14.95**

Cake Donuts **\$16.95**

Caramel Rolls **\$20.50**

Petit Croissants **\$12.50**

Assorted Sliced Bagels **\$22.25**

Served with cream cheese

House-Made Scones **\$20.75**

Savory varieties

Spinach and Swiss, ham and cheese, cheddar and jalapeño, bacon and cheese

Sweet varieties

Raspberry and white chocolate, chocolate chip, apricot-almond, apple
cinnamon, and dark chocolate-walnut

(Limit two flavors per one dozen scones)

breakfast

Continental Breakfast

All items are served with Coffee, Hot Tea and Orange Juice

Continental ***\$4.95 per person***

Assorted breakfast pastries and muffins

Deluxe Continental ***\$6.50 per person***

Assorted breakfast pastries and muffins served with a fresh fruit display

Power Continental ***\$7.95 per person***

Assorted muffins, yogurt and granola served with a fresh fruit display

Hot Breakfast

All items are served with Coffee, Hot Tea and Orange Juice

Northwestern Morning ***\$10.25 per person***

Scrambled eggs with sautéed mushrooms, cheddar cheese and scallions served with bacon, lyonnaise potatoes, pastries and fresh fruit

Italian Frittata ***\$10.75 per person***

Egg bake with sundried tomatoes, fontina cheese and fresh spinach served with sausage links, pastries and fresh fruit

Coconut French Toast ***\$11.50 per person***

With caramelized pineapple, hash brown potatoes, bacon and fresh fruit

Breakfast Tartlet ***\$11.75 per person***

With egg, bacon, parmesan and feta cheese, served with rosemary potatoes, pastries and fresh fruit

Ricotta Egg Bake ***\$13.75 per person***

Baked ricotta cheese, roasted tomatoes and prosciutto, served with rosemary potatoes, pastries and fresh fruit

breakfast

Breakfast Buffet

\$14.95 per person

25 Person Minimum

Assorted Mini Pastries

Seasonal sliced fresh fruit

Fluffy scrambled eggs

French toast bake

Bacon and sausage links

Lyonnaise potatoes

Orange juice, coffee and hot tea

Add a Made-to-Order Omelet Station for \$3.50 per person

Ingredient choices include: Ham, mushrooms, shrimp, sweet bell peppers, tomatoes, onions and shredded monterey jack and cheddar cheeses

snacks

<i>Whole Fruit</i>	<i>\$1.25 each</i>
<i>Potato Chips and Onion Dip</i>	<i>\$2.00 per person</i>
<i>Tortilla Chips and Salsa</i>	<i>\$2.50 per person</i>
<i>Tortilla Chips with Salsa and Guacamole</i>	<i>\$3.75 per person</i>
<i>Chips and Fruit Salsa</i> House made tortilla chips dusted with cinnamon sugar served with fruit salsa	<i>\$2.95 per person</i>
<i>Snack Mix</i> Trail mix and M&M's	<i>\$2.50 per person</i>
<i>Deluxe Snack Mix</i> Trail mix, M&M's and mixed nuts	<i>\$3.25 per person</i>
<i>Roasted Vegetable Pinwheels</i> Roasted garlic spread on a flour tortilla with roasted vegetables and cheese	<i>\$8.95 per dozen</i>
<i>Southwestern Pinwheels</i> Chipotle chicken spread on a flour tortilla with diced tomatoes and black olives	<i>\$9.50 per dozen</i>
<i>Trio Snack</i> <i>Minimum order of 10</i> Salted popcorn, caramel popcorn, and popcorn with dried fruit and pecans	<i>\$2.95 per person</i>
<i>Italian Herb and Parmesan Puff Pastry Sticks</i>	<i>\$2.50 per person</i>

box lunches

All box lunches include potato chips, whole fruit, cookie, soda or bottled water

Deli **\$9.25**

Your choice of turkey, ham, roast beef or
grilled vegetables and cheese

Add croissant or focaccia **\$1.75**

Chicken Breast Focaccia Sandwich **\$10.75**

Marinated and grilled chicken breast served on
fresh focaccia with provolone cheese, roasted red peppers,
field greens and herbed mayonnaise

Chicken Caesar Wrap **\$10.75**

Grilled chicken breast, romaine lettuce, grated parmesan
and Caesar dressing in a flavored tortilla

Italian Style Submarine **\$10.75**

Freshly sliced turkey, Italian ham, salami, provolone
cheese, red onions, tomatoes and shredded lettuce drizzled
with Italian dressing and served on a fresh baguette

Substitute Whole Fruit **\$2.00 person**

Select one:

- Fresh Fruit Cup
- Pasta or Potato Salad
- Vegetable Crudité with Ranch

deluxe plated sandwiches

All Sandwiches include fresh cut fruit or pasta salad, pickle spear and cookie

Grilled Vegetable Wrap **\$9.75**

Grilled seasonal vegetables, choice of cheese and balsamic vinaigrette in a flavored tortilla

Free Range Turkey Club Croissant **\$10.25**

Sliced turkey, smoked bacon, lettuce and tomato with zesty lemon aioli

Chicken Caesar Wrap **\$10.50**

Grilled chicken breast, romaine lettuce, grated parmesan and Caesar dressing in a flavored tortilla

Chicken Breast Sandwich **\$11.25**

Grilled chicken breast, roasted red peppers, provolone cheese and baby greens served on focaccia with herbed mayonnaise

Italian Style Submarine **\$11.25**

Freshly sliced turkey, Italian ham, salami, provolone cheese, red onions, tomatoes and shredded lettuce drizzled with Italian dressing and served on a fresh baguette

House Smoked Mesquite Turkey Salad **\$11.25**

With granny smith apples, candied spiced walnuts, red grapes, herbed aioli and field greens on ciabatta bread

Grilled Sirloin Steak Ciabatta Sandwich **\$12.25**

With Brie cheese, roasted red pepper, arugula and a horseradish aioli

deli buffet

Includes an assortment of breads, lettuce, tomatoes, onions, pickles, condiments, cookies, assorted soft drinks and bottled water

\$13.25 per person

Select three items:

Free range roasted turkey breast
Black forest ham
Slow roasted beef
Chicken salad
Tuna salad
Seasonal grilled vegetables

Select two items:

Cheddar
Swiss
Muenster
Pepper Jack
Smoked Gouda
Provolone

Select two items:

Seasonal fresh fruit salad
Traditional red skin potato salad
Italian pasta salad
Pasta, pepperoni, olives, tomatoes, pepperoncini and herbs
Broccoli raisin salad
Blue Room garden salad with your choice of dressing
Organic greens with cucumber, red onions, grape tomatoes, julienned carrot
Caprese Tomato Salad
Local tomatoes, basil, olive oil and fresh mozzarella cheese

lunch entrées

All lunch entrées include salad, seasonal vegetables, rolls with butter and coffee or hot tea

Vegetarian Greek Lasagna **\$12.50**

Eggplant, artichoke hearts, chick peas, tomatoes and carrots with feta and mozzarella cheeses

Chicken Florentine **\$14.95**

Chicken breast stuffed with fresh spinach, sundried tomatoes and fontina cheese served with a wild mushroom sauce

Grilled Chicken Tuscany **\$14.95**

Herb marinated chicken breast served on a bed of spinach fettuccine pasta with a tomato, mushroom, and green onion reduction red sauce

Grilled Pork Tenderloin **\$14.50**

Grilled pork medallions with a cherry demiglaze

Adobo Grilled Flank Steak **\$14.95**

Served with a roasted corn and tomato relish and cumin scented gold potatoes

entrée salads

All entrée salads include assorted rolls with butter, and a cookie

Veggie Lovers Salad **\$9.95**

Mixed baby greens topped with cucumbers, tomatoes, baby beets, radishes, julienne carrots and homemade croutons served with herb vinaigrette

Pancetta Bacon and Tomato Butter Bibb Salad **\$10.95**

Pancetta, local tomato, basil, and sweet onion on Boston butter bibb lettuce served with balsamic dressing

Mandarin Chicken Salad **\$10.25**

Grilled chicken breast, romaine lettuce, mandarin oranges, toasted almonds and green onions served with sesame vinaigrette

Grilled Chicken Caesar Salad **\$10.25**

Grilled chicken breast, romaine lettuce, grated parmesan and homemade croutons with Caesar dressing

Chipotle Chicken Salad **\$10.95**

Grilled chipotle spiced chicken breast, mixed organic baby greens, black beans, corn relish, diced tomatoes and avocados with cilantro vinaigrette

Turkey Cobb Salad **\$12.50**

Roasted turkey, hard boiled eggs, bacon, tomatoes, avocados, red onions, homemade croutons and romaine lettuce with lemon herb or bleu cheese dressing

hand tossed & oven baked fresh pizza

<i>Pepperoni and Cheese Pizza</i>	\$16.50
<i>Sausage and Cheese Pizza</i>	\$16.50
<i>Vegetable Pizza</i>	\$15.95
<i>Canadian Bacon and Cheese Pizza</i>	\$16.50
<i>Hawaiian Pizza</i>	\$17.50
<i>Deluxe Pizza</i>	\$18.95
<i>Four Cheese Pizza</i>	\$15.95
<i>Chicken Alfredo and Cheese</i>	\$16.95

Northwestern Pizza Buffet \$14.00 per person

Includes Caesar salad or green garden salad with choice of dressing, fresh fruit, and choice of oven baked pizza

punch

Sparkling Punch

\$1.75 per person

Ruby Red

Raspberry, strawberry and red grapefruit juices

Old Fashioned Fruit

Orange, lemon and mint

Zesty Citrus

Lemon, pineapple and orange

Cranberry Orange

Cranberry and orange juices

Ice Cream Punch

\$2.00 per person

Frothy Peach

Vanilla ice cream, peach puree and orange juice

Raspberry Cranberry

Vanilla ice cream, raspberry sherbet and cranberry juice

Chocolate Malt Punch

Vanilla ice cream, chocolate and malt

sheet cakes

Full Sheet Cake

Yields 96 Pieces:

Chocolate	\$100.00 (*Filled - \$125.00)
Yellow	\$100.00 (*Filled - \$125.00)
White	\$100.00 (*Filled - \$125.00)
Marble	\$100.00 (*Filled - \$125.00)
Carrot	\$150.00

Half Sheet Cake

Yields 48 Pieces:

\$52.00 (*Filled - \$65.00)
\$52.00 (*Filled - \$65.00)
\$52.00 (*Filled - \$65.00)
\$52.00 (*Filled - \$65.00)
\$75.00

Choice of frosting:

- Vanilla butter cream
- Almond butter cream
- Chocolate butter cream
- Cream cheese

**Filling (if desired):*

- Bavarian cream
- Raspberry
- Strawberry
- Cherry

displays

Small serves 25 people

Large serves 50 people

Fresh Fruit Display

Sliced seasonal fruit garnished with fresh berries

Small \$65.95

Large \$131.50

Cheese Display

Domestic and imported cheeses served with assorted crackers and breads

Small \$69.75

Large \$133.50

Garden Vegetable Crudité

Selection of seasonal and grilled vegetables served with a ranch dipping sauce

Small \$58.95

Large \$116.50

Mediterranean Display

Hummus, feta cheese, olives, pita triangles and grilled vegetables with a trio of aiolis including: *garlic, roasted red pepper and lemon herb*

Small \$66.00

Large \$132.00

Brie En Croute—Serves 30 people

Brie wrapped in puff pastry, baked with brown sugar and granny smith apples, served with an assortment of crackers and crostini

\$53.00 Each

Anti-Pasto Platter—Serves 25 people

Includes: Marinated cipollini onions, artichoke hearts, pepperoncini, roasted red pepper, fresh mozzarella, salami, capicola ham, variety of artisan breads and infused virgin olive oils

\$66.95 Each

Spinach Artichoke Gratin—Serves 25 people

With parmesan and fontina cheese served with assorted breads, crostini and garlic peppered pita triangles

\$41.95 Each

hors d'oeuvres

Sold by the dozen

Cold

Crostini with Tomato and Olive Tapenade \$9.95

Tomato-Basil Bruschetta \$9.95

with whole milk mozzarella

Cucumber Canape \$14.95

with sundried tomato cream cheese and fresh dill

House Smoked Chicken on Crostini \$17.95

with roasted garlic whipped ricotta cheese and fresh rosemary

Hot

Chicken Wings \$15.95

Buffalo

BBQ

Asian Sesame

Baby Portabellas \$13.95

Stuffed with Apples and Smoked Gouda

Pork Pot Stickers \$15.25

Vegetable or Chicken Quesadillas \$16.75

Served with sour cream and salsa

Vegetable or Pork Egg Rolls \$14.95

Meatballs \$13.75

Sweet and Sour

Chipotle BBQ

Swedish

Ginger Teriyaki

Pork Empanadas \$13.25

Pork and caramelized onion empanadas with chipotle lime aioli

Crispy Pancetta Crostini \$19.75

Served warm on biased cut grilled French bread with a red onion marmalade

buffets

25 person minimum

Shanghai Buffet **\$18.75**

Egg rolls, fried rice, mandarin orange salad, rolls and butter, traditional dessert, coffee and hot tea

Choice of one Entrée Option:

- Beef and broccoli
- Orange chicken
- Szechwan shrimp

Florence Buffet **\$18.75**

Fettuccine pasta, choose two: bolognese, herb marinara or alfredo sauce, Caesar salad with homemade croutons, French bread and focaccia, traditional dessert, coffee and hot tea

Choice of one Entrée Option:

- Meat lasagna
- Vegetable lasagna
- Three cheese manicotti
- Ziti pasta bake with chicken and a basil cream sauce

Add grilled julienne chicken or house made

Italian sausage **\$3.25 per person**

Baja Buffet **\$18.75**

Seasoned ground beef, hard and soft shells, shredded lettuce, diced tomatoes, shredded cheese, guacamole, sour cream, homemade salsa, Spanish rice, refried beans, cilantro and lime roasted corn salad, traditional dessert, coffee and hot tea

Choice of one Entrée Option:

- Chicken enchilada bake (choice of rojo or verde sauce)
- Vegetarian enchilada bake (choice of rojo or verde sauce)
- Mexican lasagna
- Seasoned pork shoulder carnitas

dinner entrées

All dinner entrées include house salad, choice of starch, seasonal vegetables, rolls and butter, traditional dessert, coffee and hot tea

Herb Roasted Chicken Breast **\$18.50**

Chicken breast served with a creamy herb dijon sauce

Chicken Florentine **\$19.25**

Chicken breast stuffed with fresh spinach, sundried tomatoes and fontina cheese served with a wild mushroom sauce

Free Range Turkey Roulade **\$19.75**

With pancetta, shallot and porcini mushroom sauce

Ferndale Farm Carved Roasted Turkey **\$19.25**

Served with homemade sage dressing, mashed potatoes and gravy

Grilled Pork Tenderloin Medallions **\$19.25**

Grilled pork medallions with a cherry demiglaze

Herb Crusted Sirloin **\$21.75**

Hand carved top sirloin encrusted with fresh herbs served a savory pan gravy

Panko and Herb Crusted Beef Tenderloin **\$27.75**

Served with a balsamic reduction and Amablu cheese

Farm Raised Ginger-Soy Glazed Salmon **\$24.50**

With orange-coconut jasmine rice and Asian vegetable medley

dinner buffets

25 person minimum

Includes: Rolls and butter, traditional dessert, coffee and hot tea

Select one item:

Blue Room Garden Salad

organic baby greens, thinly sliced red onions, grape tomatoes, cucumbers, julienne carrots and a creamy garlic dressing

Mandarin Bleu Salad

organic mixed greens, golden raisins, almonds and Dijon vinaigrette

Classic Caesar

torn romaine with parmesan cheese, Caesar dressing and house made croutons

Select two items:

Seasonal fruit display garnished with fresh berries

Italian pasta salad

grape tomatoes, banana peppers, black olives, sweet bell peppers, and house made Italian vinaigrette

Traditional potato salad made with red skin potatoes

Seasonal fresh and grilled vegetable crudité with dipping sauce

Select two items:

Sautéed Italian summer squash

Roasted garlic mashed potatoes

Glazed baby carrots

Herb roasted red potatoes

Seasonal vegetable medley

Wild rice pilaf

Parmesan scalloped potatoes

Select two (one may be from the carvery – \$60.00 carving fee will be added):

ENTRÉES

Herb roasted chicken breast

Soy-ginger Alaskan salmon

Blackened chicken

with candied red onion

Caribbean pork with fresh pineapple

CARVERY

Sirloin of beef

Honey glazed pit ham

Free range roasted turkey

desserts

Traditional Desserts

\$4.25

Included with dinner entrées or available a la carte

New York style cheese cake with fresh strawberries

Pumpkin cheese cake with spiced vanilla sauce

Deep dish Dutch caramel apple pie

Carrot cake with caramel sauce

Triple chocolate cake with raspberry sauce

S'more cake

Layered chocolate-mint cake

Premium Desserts

\$5.00

Additional charge of \$2.50 with dinner entrées or buffets

Turtle cheesecake

Flourless chocolate torte with almond cream sauce

Brownie croissant bread pudding

Individual mixed berry tart

Tiramisu cake

Lemon meringue tart

Triple chocolate mousse – white, milk and dark chocolate mousses

Chocolate Dipped Strawberries

\$20.95

Sold by the dozen

(Revised February, 2013)

notes

notes
