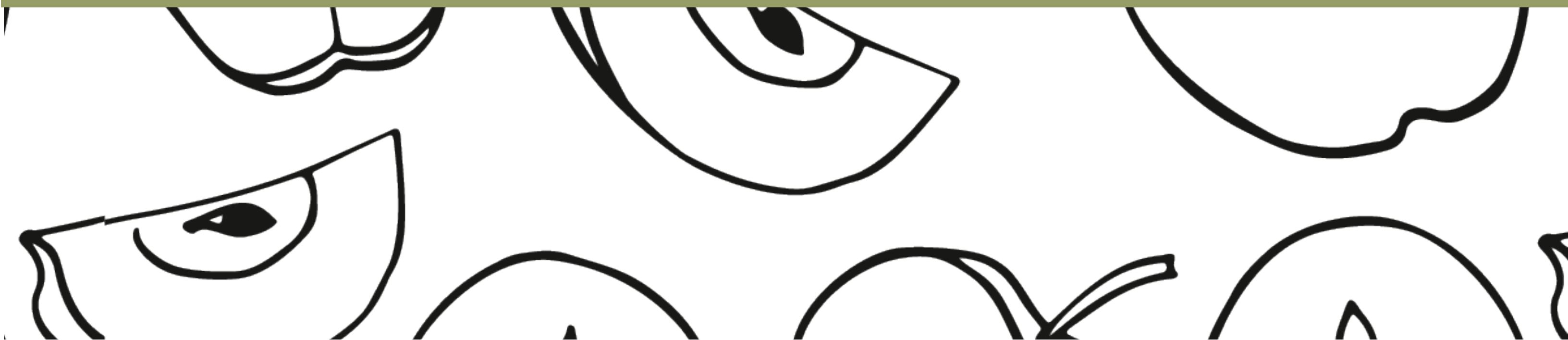


**CATERING**

**AT PACIFIC UNION COLLEGE**

**2021-2022**



## WHAT ARE YOU ENVISIONING?

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An elegant banquet for VIP students or alumni? Tasty (and nutritious) boxed lunches for a meeting or seminar? A fun team-building or homecoming event? 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 Pacific Union College, 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.

## BELLS & WHISTLES

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### **EVENT STAFF**

A smiling server adds an elevated level of service to your event. Event staff service will be charged per hour per server with a 1 hour minimum.

### **EQUIPMENT RENTALS**

A perfectly styled event sometimes requires additional equipment rentals. Please give us at least 72 hours advance notice to meet our vendor ordering and delivery timelines. EQUIPMENT IS SUBJECT TO AVAILABILITY.

### **FLORAL ARRANGEMENTS**

A pop of color goes a long way — consider adding floral arrangements and centerpieces to your event. We'll work with our local florist to design beautiful florals and just need a 3 business day advance notice to meet vendor ordering and delivery timelines.

### **HOW ELSE CAN WE MAKE YOUR EVENT AMAZING?**

Let us know! We'll work together to create a wonderful experience for your guests.

## THE FINE PRINT

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To ensure availability of service and menu items please place your orders at least 24 hours in advance. For last-minute catering requests please contact the catering department, and we will do our best to accommodate you. A last minute order fee of \$25 will be added to all orders placed within 24 hours of the event.

There is a minimum of 10 orders per menu item. A delivery charge will be added to all orders not reaching a minimum. All orders have a \$25 delivery fee outside of the Dining Commons added to the invoice unless subtotal is over \$200 then the fee is waived. On campus events only.

Customers are responsible for paying 25 percent of the total invoice for any orders canceled within 24 hours of the event.

We accept credit cards or cost center numbers. Payment information must be submitted to confirm your order. If using a PUC GL number, your order must also contain VP approval by email to the catering office or signature on your order confirmation no less than 24 hours before your event. 72 hours required for events over \$500.

[catering@puc.edu](mailto:catering@puc.edu)  
707-291-5210

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## BREAKFAST COLLECTIONS

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### **Coconut Chia Vegan Pudding**

Berries, house-baked granola, dried apricots, agave syrup, and seasonal fruit

\$3.75 per person

### **Tartine Bar**

Toasted artisanal wheat bread, avocado, sliced radishes, blistered tomatoes, house-pickled onions, salted cucumbers, lemons, olive oil, sea salt, and cracked black pepper

\$4.50 per person

### **Greek Yogurt Bar**

Greek yogurt, berries, house-made granola, dried fruit, honey, and seasonal fruit

\$4.75 per person

### **Classic Continental**

Assorted pastries and sliced seasonal fruit

\$4.95 per person

### **Deluxe Continental**

Assorted pastries, sliced seasonal fruit, Greek yogurt, house-made granola, and dried fruit

\$8.95 per person

### **European-Style Continental**

Assorted croissants, mini spinach frittata, artisanal cheeses, sliced seasonal fruit, Greek yogurt, and house-baked granola

\$9.95 per person

## HOT BREAKFAST

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*The following items require a minimum order of 10 per menu item. All eggs are cage-free and Certified Humane.*

### **Small-Batch Slow-Cooked Oats**

Warm steel-cut oats, golden raisins, toasted walnuts, brown sugar, milk, and sliced seasonal fruit

\$5.50 per person

### **Spinach, Butternut Squash Confit, and Parmesan Frittata**

Freshly baked bread, butter, and seasonal fruit

\$8.95 per person

### **Wild Mushroom Frittata**

Wild mushrooms, caramelized onions, roasted red peppers, chive and Gruyère.

Freshly baked bread, butter, and seasonal fruit

\$8.95 per person

### **Cinnamon-Roll French Toast**

House-made cinnamon-raisin bread, butter, maple syrup, and seasonal fruit

\$7.95 per person

### **The Classic**

Scrambled eggs, Stripples bacon, vegetarian sausage, herb-roasted fingerling potatoes, and seasonal fruit

\$8.95 per person

### **BREAKFAST SANDWICHES**

*Choose from toasted ciabatta, bagel or whole wheat*

*Choose two:*

Blistered tomatoes, roasted butternut squash, and sage Simple scrambled eggs and sharp cheddar

Soyrizo sausage, scrambled eggs, and pepper jack with chipotle crema Stripples bacon, scrambled eggs, and cheddar

\$6.50 per person

### **BREAKFAST BURRITOS**

*Choose from flour, whole wheat, or made-without-gluten tortilla (+2.00),*

*scrambled eggs, roasted potatoes, spinach, and cheddar*

*Choose two:*

Roasted bell peppers, mushrooms, and tofu

Chile relleno burrito

The original, eggs, tater tots, vegetarian sausage and cheese

\$6.95 per person

## SNACKS

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*The following items require a minimum order of 10 per menu item.*

### **Energy**

Assorted house-made energy bars, whole fruit, and hot spiced nuts  
\$5.50 per person

### **House-Roasted Mixed Nuts**

Choice of spicy or Sweet  
\$4.50 per person

### **Ballpark**

Soft pretzels, mustard trio, popcorn, and house-roasted mixed nuts  
\$6.75 per person

### **Cinema**

Popcorn, assorted candy, and house-made cookie chips  
\$5.75 per person

### **Hummus Duo**

Choice of two of the following: edamame hummus, garlic roasted pepper or classic chickpea hummus  
With seasonal vegetables, and pita chips  
\$4.95 per person

### **House-Made Trail Mix**

Dried cranberries, almonds, peanuts, raisins, and pepitas  
\$3.50 per person

### **House-Made Tortilla Chips and Dips**

Salsa roja, salsa verde, and guacamole  
\$4.50 per person

### **Custom-Popped Popcorn Bowls**

Choice of two: parmesan-rosemary, chili-lime, kettle or traditional buttered  
\$3.50 per person

## SALADS

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*The following items require a minimum order of 5 per menu item when ordered as boxed lunches. Boxed lunches are packaged with seasonal fruit and local artisanal bread.*

### **Mixed Greens**

Organic field greens, cucumbers, Sweet 100 cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette  
\$21.95 per platter — serves 20 | \$6.95 boxed lunch

### **Sesame-Bok Choy**

Sliced bok choy, sweet napa cabbage, carrots, red peppers, edamame, crunchy wontons, and sesame-soy vinaigrette  
\$21.95 per platter — serves 20 | \$6.95 boxed lunch

### **Caesar**

Romaine hearts, shaved parmesan, herbed croutons, and Caesar dressing  
\$21.95 per platter — serves 20 | \$6.95 boxed lunch

### **Southwestern**

Chopped romaine, black beans, avocado, jicama, red bell peppers, crispy tortilla strips, and chipotle ranch dressing  
\$21.95 per platter — serves 20 | \$6.95 boxed lunch

### **Cobb**

Roast Hodo Soy Tofu, hard-boiled cage-free eggs, Stripples bacon, avocado, blue cheese, tomatoes, romaine lettuce, organic field greens, and ranch dressing  
\$25.95 per platter — serves 20 | \$7.95 boxed lunch

## SANDWICHES & WRAPS

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*The following items require a minimum order of 5 per menu item when ordered as boxed lunches. Boxed lunches are packaged with seasonal fruit.*

### CLASSIC SANDWICHES

*Prepared on local Napa Sciambra bread*

Grilled Zucchini and Bell Peppers | fresh mozzarella, basil aioli, and organic field greens

Soy Salami and Soy Turkey and Provolone | roasted red peppers and basil pesto

Soy Turkey and Swiss | organic field greens and tomatoes

Curried Chickpea Salad | organic field greens and thick-cut tomatoes

Sandwich only — \$7.95 each

Boxed Lunch — \$12.95 - contains house made chips, hand fruit, chocolate chip cookie and bottled water

### SIGNATURE SANDWICHES

*Prepared on local artisanal bread*

Roasted Portobello | blistered tomatoes, organic field greens, caramelized shallots, and English pea hummus

Soy-Roasted Turkey | organic field greens and cream cheese cranberry spread

Vegetarian Mulfaletta | soy salami and turkey Blistered tomatoes, olive tapenade, mozzarella, arugula, and lemon vinaigrette

Sandwich only — \$9.50 each

Boxed Lunch — \$14.95 - contains your choice of macaroni or pasta salad, diced fruit cup, cookie and bottled water

### WRAPS

*Prepared on spinach or whole wheat tortillas*

Grilled Vegetables | roasted garlic hummus, cucumbers, and organic field greens

Thai Peanut | diced tofu, shredded carrots, spring mix, peanut sauce

Falafel | house-made falafel, spring greens, red onion, cucumber, tomato and dill tatziki

House-Roasted Beef and Cheddar | organic field greens and tomatoes

Falafel | hummus, romaine hearts, cucumbers, and tomatoes

Cowboy | gardein crispy chickein, chipotle mayo, tomato, red onion, lettuce, cheese

Wrap only — \$7.50 each

Boxed Lunch — \$12.95 - contains house-made chips, hand fruit, chocolate chip cookie and bottled water

## APPETIZER PLATTERS

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### Colorful and Crisp Vegetable Crudités

House-made hummus and ranch dip

\$34.95 per platter — serves 10

### Fruit Display

A sweet seasonal assortment

\$34.95 per platter — serves 10

### Artisanal Cheese

Assorted imported and domestic cheeses, fresh and dried fruits, crackers, and sliced baguette

\$44.95 per platter — serves 10

### Antipasto

Mozzarella, provolone, roasted potatoes, roasted peppers, marinated artichoke hearts and mushrooms, kalamata olives, cherry peppers and sliced baguette

\$44.95 per platter — serves 10

## SIMPLE BUFFETS

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*The following items require a minimum order of 10 per menu item.*

### **Classic Vegetable Lasagna**

Served with your choice of side, garlic bread and our vegetarian Caesar or garden salad  
\$12.95 per person

### **Mushroom Ravioli with Pesto Cream**

Served with your choice of side, garlic bread and our vegetarian Caesar or garden salad  
\$12.95 per person

### **House-made Eggplant Parmesan**

Served with your choice of side, garlic bread and our vegetarian Caesar or garden salad  
\$12.95 per person

### **Gardein Chicken Piccata**

Served with your choice of side, bread and our vegetarian Caesar or garden salad  
\$13.95 per person

### **Butter Paneer**

Served over basmati rice with yam tika masala, charred cauliflower, naan bread and cucumber riata  
\$14.95 per person

### **Impossible Taco bar**

Build-your-own tacos with seasoned Impossible beef, black beans, Spanish rice, flour tortillas, hand-mashed guacamole, sour cream, salsa and chips  
\$14.95 per person

### **Bibmipap Bar**

Build-your-own Korean spiced rice bowl with carrots, pickled vegetables, kimchi, assorted toppings and fried eggs  
\$12.95 per person

### **Sushi Bowl**

Build-your-own vegetarian sushi bowls with sushi rice, sweet chili tofu, sesame mushroom, edamame, cucumber, green onion, carrot, pickled ginger, crispy shallots, nori, sriracha-mayo and ponzu sauce  
\$14.95 per person

### **Chef's Choice**

Café special of the day served with green salad, dessert, and beverage  
\$14.95 per person

### **SIDE CHOICES**

Mashed Potatoes  
Chili Roasted Broccoli  
Cumin Roasted Cauliflower  
Grilled Asparagus  
Roasted Corn and Pepper  
Olive Oil Charred Brussel Sprouts  
Pesto Farfalle Pasta

## SWEETS

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### **Cookies, Bars, and Brownies**

An assortment of miniature cookies, dessert bars, and brownies  
\$25 per platter — serves 10

### **Cookies**

Chocolate chip, oatmeal-raisin, and sugar  
\$20 per platter — serves 10

### **Dark Chocolate Brownies and Bars**

Dark chocolate brownies, Oreo dream bars, marble cheese-truffle bars, meltaway bars, and lemon bars  
\$30 per platter — serves 10

### **Whole Cakes and Pies** Chocolate Cake, five-layer

\$79.95 cake - serves 14

### **Carrot Cake, six-layer**

\$99.95 cake - serves 14

### **Caramel Brownie Bite Cheesecake**

\$64.95 cake - serves 14

### **New York Cheesecake**

\$64.95 cake - serves 14

### **Blueberry White Chocolate Cheesecake**

\$64.95 cake - serves 14

### **Banana Cream Pie**

\$11.95 - serves 8

### **Boston Cream Pie**

\$11.95 - serves 8

### **Pecan Pie**

\$19.95 - serves 8

### **Apple Pie**

\$19.95 - serves 8

## BEVERAGES

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### **Refreshing Spa Water**

Lemon-cucumber

Mixed citrus

Strawberry-mint Lime-basil

\$5 pitcher — serves 8 | \$20 dispenser — serves 40

### **Illy Roasted Coffee and Fair Trade Numi Tea Service**

\$24.95 — serves 10

### **Freshly Squeezed Orange Juice**

\$12 pitcher — serves 8

### **Freshly Squeezed Lemonade**

\$8 pitcher — serves 8 | \$40 dispenser — serves 40

### **Numi Brewed Iced Tea**

\$12.95 pitcher — serves 8

### **Bottled Water**

\$1.95 per bottle

### **Bottled Soda**

Coke, Diet Coke, Coke Zero, Diet Cherry Coke, Sprite, or Diet Sprite

\$2.25 per can

### **Bottled Juices**

Orange, cranberry, or apple

\$2.95 per bottle

### **Contact Info:**

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Café website: [puc.cafebonappetit.com](http://puc.cafebonappetit.com)

Instagram: [@bonappetitpuc](https://www.instagram.com/bonappetitpuc)