



BON APPÉTIT CATERING
AT PITZER COLLEGE



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OUR COR ICONS



COR icons are used to denote foods with particular nutritional qualities.
Below is a list of the COR icons you will find within this guide.



made without gluten containing ingredients – mwgci



vegan – vg



vegetarian – v

BON APPÉTIT CATERING AT PITZER COLLEGE



We are pleased to serve the Pitzer campus community with 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.

From lunch buffets to elegant evening receptions, you will find that we only offer the finest, freshest ingredients prepared with creativity and passion and presented with style and elegance.

Our seasonal menus are thoughtfully designed to highlight the freshest local ingredients available. We are proud to share with you the menus on the following pages and will gladly assist you in both selecting items and developing custom menus for your event. For assistance in planning an event or creating a customized menu, please call our director of catering, Vania Hernandez, at (909) 607-2794 or email at vania.hernandez@cafebonappetit.com.

ROOM RESERVATIONS

All room reservations must be made through the Facilities and Campus Services Office at Pitzer College, at (909) 607-2226 or reserved through EMS at <https://emsweb.claremont.edu/pitzer/>. Setup and breakdown periods may be necessary for your event. Please allow adequate time for those periods in your room reservation. Please note table ordering and setup must be placed with Facilities and Campus Services Office.

ORDERING

Food and beverage service may be ordered by entering your order online at <https://pitzer.catertrax.com/> to place your order, please provide us with the date, time, and location of your event, number of guests, and appropriate billing information or contacting catering at (909) 607-2794. We request that all catering orders be placed at least five days prior to the event date. Every effort will be made to accommodate your needs for late requests. However, such event requests may necessitate limited menu options and additional charges. All late requests will need to be approved by the director of catering.

If any of your guests require special dietary accommodations, please discuss this with the director of catering when submitting your order.

GUARANTEES AND CANCELLATIONS

An event contract will be provided for your approval once a menu and related services have been selected for your event. This will be sent through our online system, CaterTrax.

Please review the contract carefully to ensure all details and requirements are correct. Price quotes will be honored for 30 days. If any modification is needed on the contract, please note all necessary changes and immediately return it to our catering office via email to vania.hernandez@cafebonappetit.com. A revised contract will be provided to you for final approval. Your event will be confirmed once we receive a signed contract with account number.

Please provide a guaranteed guest count and signed contract 5 business days prior to your event date. You will be charged for the guaranteed number of guests or the actual number of guests in attendance, whichever is greater.

If you must cancel your event, we request that you notify us at least 48 hours prior to the scheduled event date. Events cancelled with less than 48 hours' notice are subject to a charge of 50% of the contract total.

MISCELLANEOUS FEES AND CHARGES



DELIVERY FEE

On-campus orders will receive complimentary delivery. For off-campus orders and events, a delivery fee will be charged at a \$30.00 flat fee. Plus milage at \$0.75 per mile outside of the city of Claremont. Assessed based on event needs and distance from the Pitzer Campus. Please note Redford Conservancy, CCA, and President's Residence is considered off campus. No mileage applies.

LINEN SERVICE

Linen service is included for station and buffet tables. Standard in-house white linens are available for guest tables at \$4.00 per piece. Specialty linens may be ordered and will be charged to your event. Estimates will be provided upon request.

DISPOSABLES

Our standard house disposables will be provided on a complimentary basis. However, charges will apply for any special disposables requested for your event.

China Service	\$3.00 to \$10.00 per person (pending China needs)
Disposable Bamboo	\$1.05 6" plate and fork
Disposable Bamboo	\$4.00 Full set- 9" & 6" plate, & cutlery kit
Black disposable plastic ware	Free
Recycled disposable paper	Free

EQUIPMENT AND CHINA RENTALS

Outside equipment and china rentals, if needed, will be charged to your event. Estimates will be provided upon request. Any lost or damaged rentals will be charged to your event.

LABOR

If bartenders or attendants are needed at your event, labor will be charged at \$36 per hour per bartender or attendant, for a minimum of five hours per bartender or attendant, plus a travel charge of \$30 per bartender or attendant. After-hours labor charges may also apply and will be added to your final bill accordingly.

After-hour labor charges will be applied as follows:

Events after 9:00 p.m. Monday-Friday \$36 per hour per catering attendant
(Minimum 4 hours)

Events Saturday and Sunday \$38 per hour per catering attendant
(Minimum 5 hours)

FLOWERS AND DÉCOR

Specialty flowers and/or décor are available and will be charged to your event.
°Estimates will be provided upon request.

REMOVAL OF UNUSED PRODUCT

Catering staff may not pack food to-go. All remaining food will be ethically disposed of by the catering department.

BREAKFAST



CONTINENTAL BREAKFASTS

All breakfast includes bottled assorted fruit juices, locally roasted coffee, and Fair Trade Numi tea service.

Minimum order of 10 per selection | Items are priced per guest unless otherwise noted.

Mini Continental

Choice of two baked breakfast pastries: bagels, scones, Danishes, muffins, or coffee cake, jam, and butter

\$7.50

Traditional

Choice of two baked breakfast pastries: bagels, scones, Danishes, muffins, or coffee cake, jam, butter, and sliced fruit

\$8.50

Healthy Start

Bran muffins, banana bread, sliced fruit, individual yogurt cups, house-made fruit and nut granola, assorted fruit juices, freshly brewed coffee, and assorted hot teas

\$9.50

BREAKFAST BUFFETS



All breakfast includes bottled assorted fruit juices, locally roasted coffee, and Fair Trade Numi tea service.

All eggs are cage-free and certified humane

Minimum order of 15 per selection | Items are priced per guest unless otherwise noted.

Savory Oats

Warm steel-cut oats, roasted cremini mushrooms, sautéed spinach, parmesan, roasted butternut squash, toasted walnuts, brown sugar, milk, lemon

Choice of two baked breakfast pastries:

bagels, scones, Danish, muffins, or coffee cake

Cage-free scrambled eggs with onions, bell peppers, and cheddar cheese

Rosemary breakfast potatoes

\$18.00

Dining Hall Daily

Choice of one:

bacon, pork sausage, turkey sausage, or vegetarian sausage

Choice of two:

baked breakfast pastries: bagels, scones, Danish, muffins,

or coffee cake

Cage-free scrambled eggs with onions, bell peppers, and cheddar cheese

Rosemary breakfast potatoes

\$17.00

Sagehen Breakfast

Choice of one:

breakfast sandwich on English muffin (fried egg, cheese, and bacon or pork sausage)

or

breakfast burrito (scrambled eggs, cheese, onions, and chorizo in a flour tortilla) with salsa

Choice of two baked breakfast pastries:

bagels, scones, Danish, muffins, or coffee cake

Rosemary breakfast potatoes

\$17.00

Berry, Berry French Toast

French toast with berry compote, syrup, and whipped butter

Cage-Free scrambled eggs with onions, bell peppers, and cheddar cheese

Choice of two baked breakfast pastries:

bagels, scones, Danish, muffins, or coffee cake

Rosemary breakfast potatoes

\$17.00

Vanilla Deluxe Pancake Breakfast

Vanilla pancakes with vanilla whipped cream

Cage-Free scrambled eggs with onions, bell peppers, and cheddar cheese

Choice of two baked breakfast pastries:

bagels, scones, Danish, muffins, or coffee cake

Rosemary breakfast potatoes

\$17.00

Omelet Bar

Minimum order 25 guests

All Action Stations are charged \$152.00 for (4) four hours of labor:

(1) one hour for setup, (2) two hours for service and (1) one hour for cleanup.

Made-to-order omelets featuring:

Chicken, ham, tofu, tomatoes, kale, spinach, bell peppers, onions, mushrooms, feta cheese, cheddar cheese, and salsa

Rosemary breakfast potatoes

\$17.00

BREAKFAST À LA CARTE



Minimum order of one dozen per selection, unless otherwise noted

Bagels and Cream Cheese

Served with butter and jam

\$24.00 per dozen

+ Add smoked salmon, red onions, capers, hard-boiled eggs, tomatoes, and lemon slices for \$4.00 per guest

Petite Croissants

With assorted preserves and butter

\$20.00 per dozen

Muffins

Choose from blueberry, cranberry-orange, double chocolate, banana, or lemon poppyseed

\$18.00 per dozen, per flavor

Danishes

Raspberry, blueberry, apple, lemon, or cream cheese

\$16.00 per dozen, per flavor

Cinnamon Rolls

\$16.00 per dozen

Scones

Choose from blueberry, cranberry-orange, or coffee chocolate chip

\$21.00 per dozen, per flavor

Vegan Scones

Choose from blueberry, cranberry-orange, or coffee chocolate chip

\$22.00 per dozen, per flavor

Turnovers

Apple, blueberry, and raspberry and cream cheese

\$22.00 per dozen, per flavor

Breakfast Breads

Choose from zucchini, banana, pumpkin, or pound cake

\$16.00 per dozen, per flavor

Beignets with powdered sugar

minimum order of two dozen

\$19.00 per dozen

Donut Holes

minimum order of two dozen

\$10.00 per dozen

Low-fat Yogurt Bar

Individual low-fat yogurts with house-made fruit and nut granola, fresh and dried fruits, pumpkin seeds, sunflower seeds, toasted almonds, dried cranberries, and fresh berries

\$6.75 per guest

Individual Low-fat Yogurts

\$3.00 each

Low-fat Yogurt and House-made Fruit and Nut Granola

\$4.25 per guest

Low-fat Yogurt Parfait

House-made fruit and nut granola and fresh berries served in 9 oz cups

\$4.50 per person

Hard-boiled Cage-free Eggs

Served cold

\$2.75 per 2 eggs

BREAKS AND TREATS



Minimum order of 12 per selection | Items are priced per guest unless otherwise noted.

Sliced Seasonal Fruit Plate

\$3.75

Fresh Fruit Salad

\$3.25

Whole Fruits

Choose from apples, oranges, bananas

\$1.25 each

Assorted Granola Bars

\$1.75 each

Power Snack

House-made almond butter, carrots, apples, domestic cheese,
and cage-free hard-boiled eggs

\$7.50

All the below include locally roasted coffee, and Fair Trade Numi tea service.

BUILD YOUR OWN TRAIL MIX

Assortment of Dried Fruits and Mixed Nuts

Candy-coated chocolate pieces, dates, dried cranberries, raisins, dried apricots, pistachios, pecans, almonds,
white chocolate chips, and M&M's (Each served separately)

bottled assorted fruit juices, assorted soft drinks

Hydration station infused and garnished with selection of your choice

\$12.00

Restore

Mixed seasonal berry cups or specialty cookies

Assorted domestic cheeses served with gourmet crackers

Iced tea or lemonade

\$12.00

LUNCH



GOURMET SANDWICHES AND WRAPS

Minimum order of 10 per selection

Sandwiches may be served buffet-style or as boxed lunch.

Each selection includes one side salad; assorted bagged chips; choice of a cookie or brownie; and choice of assorted soda or 16.9 oz. box water. Different bread options and colorful flour tortilla wraps may be substituted upon request.

Roasted Vegetable

Grilled zucchini, portobello mushrooms, red bell peppers, lettuce, tomatoes, provolone cheese, and sun-dried tomato spread, on local artisan ciabatta bread

\$14.00

Caprese

Fresh mozzarella, tomatoes, basil, and balsamic vinaigrette on rustic French baguette

\$14.00

Brie and Prosciutto Sandwich

Salami, fig jam, arugula, bell pepper, basil on local artisan ciabatta bread

\$15.00

Banh Mi Sandwiches

Choose one: pork, steak, chicken, tofu

Pickled vegetables, carrots, daikon, cucumbers, cilantro, chili garlic vegan mayo on French baguettes

\$15.00

Ham and Swiss Croissant

Ham and Swiss cheese, green leaf lettuce and tomatoes with a honey Dijon mustard aioli on a croissant

\$15.00

Grilled Tuscan Chicken

Grilled garlic and herb marinated chicken breast, roasted red bell peppers, tomatoes, mixed greens, provolone cheese, and pesto vegan mayo, on house made focaccia

\$15.00

Pitzer Club

House-roasted herb chicken, bacon, avocado, lettuce, tomato, Swiss cheese, and veganaise on ciabatta bread

\$15.00

Roast Beef

House-roasted beef, lettuce, tomato, cheddar cheese, and creamy garlic horseradish sauce on a French roll

\$15.00

Turkey

House-roasted turkey breast, lettuce, tomato, Swiss cheese, and basil pesto on a croissant

\$15.00

BLTA Torta

Bacon, lettuce, tomatoes, avocado, and chipotle vegan mayo on a telera bread

\$15.00

SIDE SALADS

Choice of one side salad is included with your gourmet sandwich selection

Side salads are also available à la carte for \$3.50 per guest

minimum order 10 per selection

Pasta Salad

Pasta, cherry tomatoes, fresh basil, and pesto

BLT Pasta Salad

Bowtie pasta, romaine lettuce, diced tomatoes, bacon, ranch dressing

Street Corn Pasta Salad

Fire roasted corn, rotini pasta, cotija cheese, cilantro, vegan mayo, cayenne pepper, lime juice, lemon zest

Roasted Vegetable Quinoa Salad

Asparagus, quinoa, cherry tomatoes, lime basil vinaigrette

Fingerling Potato Salad

Fingerling potatoes with celery, dill, parsley, and sherry-Dijon vinaigrette

Cauliflower Salad

Cauliflower, split baby garbanzo beans, red quinoa, macaroni, dates, couscous, and red wine vinaigrette

ENTRÉE SALADS

Minimum order of 10 per selection | Items are priced per guest unless otherwise noted.

Entrée salads may be served buffet-style or as boxed lunches.

Each selection includes house-made focaccia, choice of a cookie or brownie, and choice of assorted soda or 16.9 oz. box water.

+ Add grilled chicken to any entrée salad for \$2.00

Caprese Salad

Local tomatoes, fresh basil, and Di Steffano mozzarella, balsamic reduction, extra-virgin olive oil
\$15.00

Asian Sesame Salad

Red and napa cabbage, green onions, sesame seeds, carrots, wonton crisps, mandarin segments, sesame dressing
\$15.00

Greek Salad

Local mixed greens, cucumbers, kalamata olives, cherry tomatoes, feta cheese, red onions, chickpeas, sherry-herb vinaigrette
\$15.00

Traditional Caesar Salad

Romaine lettuce, parmesan cheese, croutons, creamy Caesar dressing
\$15.00

Radicchio and Endive Salad

Radicchio, endive, romaine lettuce, teardrop tomatoes, roasted sunflower seeds, dried cranberries, candied pecans, gorgonzola dressing
\$15.00

Mojito Salad

Organic greens, red onions, pepitas, strawberries, oranges, mojito dressing
\$15.00

Beet and Goat Cheese Salad

Drake Farms goat cheese, herbs, beets, mixed baby greens,
toasted hazelnuts, citrus vinaigrette
\$15.00

Brisket Salad

Crisp romaine lettuce, topped with corn, black beans, avocado and fried onion strings, served with barbecue-ranch dressing
\$18.00

Ranchero Cobb Salad

Chipotle chicken, avocado, black beans, tomatoes, queso fresco, hard-boiled eggs, chopped romaine lettuce, cilantro-pepita-lime dressing
\$18.00

Grilled Steak Salad

Grilled steak with roasted asparagus, blue cheese, baby arugula,
honey-sherry vinaigrette
\$18.00

Salmon Salad

Grilled salmon, green and yellow wax beans, purple peewee potatoes,
toy box cherry tomatoes, bibb lettuce, red wine-Dijon vinaigrette
\$18.00

Grilled Chicken Niçoise Salad

Grilled herb chicken, local mixed greens, roasted baby potatoes, green beans,
cherry tomatoes, red onions, cage-free hard-boiled eggs, kalamata olives,
sherry vinaigrette
\$18.00

Crispy Buffalo Chicken Salad

Breaded buffalo chicken, romaine lettuce, red cabbage, shredded carrots,
green onion, cherry tomatoes, cucumber, blue cheese, buffalo ranch dressing
\$18.00

LUNCH BUFFETS



Minimum order of 15 per selection unless otherwise noted | Items are priced per guest unless otherwise noted.

Our lunch buffets are also offered in the evening as a dinner buffet option for an additional fee of \$2.00 more per guest.
Includes iced tea or lemonade (for dinner add coffee and tea service)

DELI BOARD

Choice of four from the below:

House-roasted turkey breast

house-roasted beef

honey-cured ham

roasted vegetables

egg salad

chicken salad

grilled tofu steaks

Red leaf lettuce, tomatoes, sliced domestic cheeses, and pickles

Roasted vegetable pasta pesto salad

Fruit salad

New York-style cheesecake

Choice of two breads:

wheat, multigrain, sourdough, pretzel roll, croissant, or French roll

Choice of two specialty spreads:

roasted pepper, pesto, chipotle mayonnaise, sundried tomato spread, olive tapenade, or honey-Dijon spread
\$18.00

PASTA ABBONDANZA

Tri-color cheese tortellini alfredo with roasted garlic

Grilled vegetable antipasto platter

Caesar salad

Herb marinated bocconcini with sundried tomatoes

Freshly baked house-made focaccia

Tiramisu

\$18.00

+ Add Chicken parmesan or Cheese stuffed meat balls for \$4.00 more per guest

Gluten Free pasta available upon request

COOK-OUT

(30 person minimum)

All-beef hamburgers

Grilled chicken breasts

Impossible burgers (available upon request)

Red leaf lettuce, tomatoes, sliced domestic cheeses, and pickles

Barbecue baked beans

Roasted corn on the cob

Fingerling potato salad

Sliced watermelon

Cookies and brownies

\$20.00

+ With brisket, Italian sausage, bratwurst, or pulled pork -add \$4.00 per person

TAQUERIA

Choice of two: Chipotle chicken, pork carnitas, or carne asada

Achiote tofu or soyrito cauliflower

Spanish rice

Stewed pinto beans

Corn tortilla chips and salsa

Mexican tortilla salad

romaine lettuce, black beans, roasted corn, cherry tomatoes, green onions, tortilla strips, queso fresco, and chipotle ranch

Sour cream, guacamole, shredded cabbage, and lime wedges

Churro cupcakes

\$20.00

MUNDO LATINO FIESTA

Grilled fajita chicken

Steak ranchera carne asada

Cheese enchiladas verde

Spanish rice

Stewed black beans

Mexican tortilla salad

romaine lettuce, black beans, roasted corn, cherry tomatoes, green onions, tortilla strips, queso fresco, and chipotle ranch

Corn and flour tortillas

Fresh tortilla chips with salsa

Sour cream, guacamole, and lime wedges

Tres leches cake

\$22.00

ASIAN BUFFET

Choose two proteins: beef, chicken, pork, or tofu

Choose one sauce per protein: Korean barbecue, teriyaki, sweet and sour, or kung pao

Choice of steamed rice or fried rice

Broccoli slaw- carrots, peppers, green onion, chopped broccoli, red cabbage, and miso dressing

Vegetable chow mein

Stir-fried vegetables

House-made almond cookies or cinnamon sugar banana spring rolls

\$20.00

TANDOORI GRILL

Tandoori chicken with grilled lemons

Garam masala-roasted carrots, zucchini & onions

Lemon basmati rice

Roasted cauliflower & potato (Aloo Gobi)

Kachumber salad

Classic hummus

Cucumber raita

Herb-grilled naan

Almond orange cake

\$20.00

PITZER PIZZA PICK-UP

Cut into 6 slices

Includes paper plates and napkins

Pick-up times from 11:00 a.m. – 7:00 p.m.

If you would like your order catered, please add a \$50.00 set up and breakdown fee.

Order will include linen, orange runner, risers, plates, and napkins.

Cheese	\$11.00
Roasted vegetables	\$13.00
Pepperoni	\$13.00
Hawaiian	\$13.00
Caprese	\$13.00
Meat lovers	\$14.00

Add beverages to your order:

Assorted Zevia's canned soda

\$1.95 each

Box Water

\$2.75 each

PITZER TEX MEX NACHO STATION

Southwest Caesar salad

house-made tortilla chips

cheddar cheese sauce

choice of 2 proteins: birria chicken, carne asada, pork carnitas, tofu ranchero, Impossible taco meat

toppings: cheese sauce, house-made salsa, sour cream, pico de gallo, guacamole, jalapeños

Choco flan

\$20.00

TEA PARTY PACKAGE

Tea sandwiches

choice of three: smoked salmon and dill cream cheese, chicken salad, cucumber and cream cheese, egg salad, baked ham and cream cheese pinwheel, peanut butter and jelly, and cream cheese and jelly

Assorted mini scones

choice of two: orange-cranberry, blueberry and lemon-raspberry,

double chocolate chip

jam and butter

Fresh mini fruit cups

Petit fours

Coffee service with hot tea

Lemonade or iced tea

\$24.00

HORS D'OEUVRES



Hors d'oeuvres may be tray passed or stationary.

For pre-dinner hors d'oeuvres, please plan on four to six pieces per person.

For hors d'oeuvres receptions, please plan on eight to ten pieces per person.

Servers will be added depending on the guest count for each event.

Minimum order of two dozen per selection.

FROM THE FARM (meat options)

\$23.00 per dozen

Chicken Salad in choux pastry

Italian sausage Stromboli with marinara sauce

Chicken and waffle lollipops with hollandaise sauce and micro salad

Flat iron steak bite with creamy horseradish on a lattice potato chip

Caprese beef meatball skewer

Brussels sprouts with bacon jam with balsamic reduction

Ham, brie, and cranberry crostini

Ham, gruyere, and artichoke pastry twists

Steak crostini with ricotta and parsley chimichurri

Prosciutto with goat cheese, apricot jam on a crostini with micro arugula

Lamb meatballs with mint yogurt

Spicy Korean beef and cucumber

Creamy chicken salad on a crunchy cracker

Thai chicken lettuce wrap

Chicken Empanadas with jalapeño cilantro cream sauce

Herb goat cheese mousse on parmesan crisp with crispy prosciutto

BLT egg sliders, lettuce, tomato, bacon, and avocado

Chimichurri meatballs

Bacon wrapped cream cheese jalapeño poppers

Baby twice baked potato with steak and red wine reduction

Buffalo chicken cheese bites with buffalo chive ranch

Fried mac and cheese bites with pulled pork

Carne asada flautas with sour cream, avocado and pico de gallo

Bacon wrapped dates

Teriyaki chicken wonton tostada with daikon and cucumber relish

Petite BLT chicken club sandwich

Crostini with grilled steak with avocado and grilled cherry tomato

Pan fried chicken pot stickers with dipping sauce

Candied pork belly lollipops

Chicken egg rolls with plum sauce

Pork belly lollipops

Candied bacon

Cranberry, brie, and prosciutto crostini with balsamic glaze

Chicken tenders with barbecue sauce and ranch

FROM THE GARDEN (vegetarian and vegan options)

\$22.00 per dozen

Vegetarian

Cucumber bite with goat cheese dill and oven-dried tomato
Roasted red pepper goat cheese bruschetta
Fried ravioli with pesto sauce
Mini grill cheese with gruyere cheese and caramelized onions
California-style deviled eggs
Egg sandwich rolls
Watermelon and brie bites with balsamic glaze and arugula
Fried goat cheese balls with jalapeño fig jam
Vegetable empanadas with salsa and sour cream
Heirloom tomato bruschetta
Vietnamese spring rolls with sweet and sour
Watermelon and feta cheese skewers with fresh herbs and sherry vinaigrette
Lemon garlic oyster mushroom and local burrata toast with local spicy honey
Brie and caramelized onion toast
Greek salad skewer with sherry vinaigrette
Fried mushroom and spinach risotto balls with roasted pepper sauce
Mozzarella sticks with marinara sauce
Fried vegetarian pot stickers with teriyaki sauce
Fried vegetarian egg rolls with plum sauce
Fried jalapeno cheese poppers

VEGAN AND MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Vegetable empanada with chipotle aioli
Thai mushroom lettuce cups with soy glaze
Tofu al pastor tostada with pico de gallo and sour cream
Impossible meatballs with marinara sauce and basil
Impossible meat sliders (not made without gluten-containing ingredients)
Jackfruit ceviche tostada with avocado
Sun-dried tomato hummus on cucumber bites
Tomato poke sushi rolls on rice canapé

FRUIT SKEWERS

Tostada with soyrizo cauliflower and pico de gallo
Pesto polenta bites with tomato bruschetta
Cucumber red pepper and garlic hummus rolls
Pesto and quinoa stuffed cremini mushroom with balsamic drizzle glaze
Vietnamese spring rolls with sesame coconut sauce and garlic spicy sauce
Black bean flautas with avocado (not made without gluten-containing ingredients)
Falafel Mediterranean tostada with red onions, cucumbers, parsley, kalamata olives, and vegan tzatziki sauce
Vegan chickpea "crab cakes" with creamy chimichurri

FROM THE SEA (seafood options)

\$25.00

Bacon wrapped shrimp

Shrimp cocktail

Red pepper crab croquette with garlic remoulade

Garlic shrimp avocado crostini

Crab cake with siracha aioli

Mini salmon poke on rice canapé with seaweed salad and spicy mayo

Mini tuna poke bowl with rice, seaweed salad and spicy mayo (MWGCI)

Seared scallop potato and chorizo canapé

Shrimp tostada with avocado

Mini lobster rolls

Coconut shrimp with sweet and sour sauce

Smoked salmon dill and capers

Sweet and spicy garlic shrimp

Lemon-lime shrimp shooter with mango coulis

Blackened shrimp guacamole bite tostada

Baked sweet garlic shrimp

Vietnamese spring rolls with sesame coconut sauce and garlic spicy sauce

STATIONARY RECEPTIONS



CHEESE BOARD PACKAGES

Minimum order of 12 per selection

SILVER

Three cheeses served with water crackers and house-made crostini
\$8.00 per guest

GOLD

Three cheeses served with water crackers, house-made crostini, and sliced fresh fruit
\$11.00 guest

PLATINUM

Four cheeses served with water crackers, house-made crostini, sliced fresh fruit, dried fruits, and nuts
\$14.00 guest

CHARCUTERIE BOARD

Three cheeses served with water crackers, house-made crostini, sliced fresh fruit, dried fruits, nuts, salami, pepperoni, and prosciutto
\$17.00 guest

DIPS, CHIPS, SPREADS, AND BREADS

Serves 12

Please select one per dip: house-made potato chips, fresh corn tortilla chips, grilled pita chips, crostini, water crackers, or toasted ciabatta
Vegetable crudites – add \$3.00 per guest

COLD DIPS AND SPREADS

\$36.00

White bean and rosemary hummus
Classic hummus
Herbed and onion cream cheese
Guacamole
Salsa fresca
Roasted red pepper spread
Lemon-herb aioli
Ranch dressing
French onion dip
Refried bean dip

HOT DIPS AND SPREADS

\$42.00

Spinach and artichoke
Jalapeño cheddar
Roasted poblano pepper cheese dip
WCheesy caprese dip

DINNER SERVICE



Minimum order of 15 per selection

Dinners may be served buffet-style or plated.

All selections include a starter salad, house-made focaccia, dessert, iced tea, coffee and assorted hot teas

STARTER SALADS

Choose one:

Grilled Tossed Caesar

Romaine, herbed croutons, parmesan cheese, creamy Caesar dressing

Apple-Cranberry Kale Salad

Local baby kale, dried cranberries, granny smith apples, sunflower seeds, champagne vinaigrette

Mixed Greens Salad

Local mixed baby greens, cucumbers, tomatoes, lemon-thyme vinaigrette

Panzanella Salad

Local mixed baby greens, herb croutons, tomatoes, cucumbers, fresh mozzarella, roasted bell peppers, balsamic vinaigrette

Caprese salad

Local baby mixed greens, mozzarella Parlini, heirloom baby tomatoes, fresh basil, orange balsamic vinaigrette, extra virgin olive oil, grilled baguette

Loaded Wedge Salad

Romaine, bacon, cage-free hard-boiled egg, cherry tomatoes, blue cheese, green onion, black pepper buttermilk dressing

Orange Frisée Salad

Local mixed greens, radicchio, red onions, beets, candied pecans, goat cheese, citrus vinaigrette

ENTRÉES

Items are priced per guest unless otherwise noted.

Choose one:

Southwestern Chicken

Baked fire-roasted poblano chile-stuffed chicken breast, pepper jack cream sauce, cilantro-lime quinoa, and seasonal vegetables

\$22.00

Lemon-Rosemary Chicken

Bone-in chicken breast marinated and roasted with olive oil, lemon zest, garlic, and rosemary, served with fingerling potatoes, seasonal vegetables

\$22.00 per person

Chicken Marsala

Pan-seared chicken breast, shiitake mushrooms, Marsala wine sauce, rustic olive oil and herb mashed potatoes, seasonal vegetables

\$22.00

Filet Mignon

Pan-roasted to a perfect medium with port wine demi-glace, chive mashed potatoes, seasonal vegetables
Market price

Port Wine Braised Short Ribs

Slow-braised short ribs, twice baked potatoes, seasonal vegetables
Market price

Bourbon Barbecue Pork Chops

Pan-seared pork chops, fruit chutney, scallop potatoes, seasonal vegetables
\$23.00

Herb Crusted Lamb Rack

Herbed crusted pan-seared lamb rack, mint chutney, herb creamy potatoes and risotto with butternut squash, seasonal vegetables
Market price

Shrimp Scampi Skewer

Grilled marinated shrimp, fettuccine with butter garlic sauce, focaccia garlic bread, seasonal vegetables
\$24.00

Grilled Wild Salmon

Grilled wild salmon filet with Dijon cream sauce, rice pilaf, seasonal vegetables
Market price

Pan-Roasted Mahi Mahi

Pan-roasted mahi mahi with lemon beurre blanc, garlic herb roasted pee wee potatoes, seasonal vegetables
Market price - per person

Grilled Halibut

Grilled lemon and herb marinated halibut with mushroom risotto and seasonal vegetables
Market price

Grilled Caprese Style Polenta (VG)

Grilled tofu, heirloom tomato, chiffonade local basil, pesto and balsamic, roasted vegetable quinoa pilaf, seasonal vegetables
\$19.00

Tofu Steaks (VG)

Pan-seared tofu steaks, bruschetta, and marinara sauce, roasted vegetable pesto orzo, seasonal vegetables
\$19.00

Roasted Vegetable-Stuffed Portobello Mushroom (V)

Portobello mushroom stuffed with roasted vegetables and Boursin cheese, served with saffron couscous and roasted garlic marinara
\$19.00

Stuffed Cabbage Roulade (VG)

Cabbage rolls stuffed with quinoa, vegetables, and tofu, with roasted red pepper sauce
\$19.00

Grilled Cauliflower Steak (VG)

Grilled cauliflower steak with mushroom marsala, potato risotto, and asparagus
\$19.00

Eggplant Vegetable Terrine (VG)

Roasted yellow and orange bell peppers, zucchini, asparagus, carrots, and tofu wrapped in sheets of eggplant with oven-roasted herbed tomato sauce
\$19.00

SPECIALTY CARVING STATIONS



Minimum 50 guests per selection | Items are priced per guest unless otherwise noted.

All Action Stations are charged \$152.00 for (4) four hours of labor: (1) one hour for setup, (2) two hours for service and (1) one hour for cleanup.

All items are carved to order and served with choice of one starch and one vegetable

All selections include a starter salad, house-made focaccia, iced tea, and coffee and tea service

Beef Tenderloin

Roasted to medium with béarnaise and red wine demi-glace

Market price

Prime Rib of Beef

Roasted to medium with au jus and horseradish cream

Market price

Herb and Garlic Crusted New York Steak

Roasted to medium with peppercorn cream sauce

Market price

Herb and Citrus Roasted Chicken

With compote butter and au jus sauce

\$22.00

Roasted Turkey Breast

With cranberry chutney and turkey gravy

\$22.00

Honey-Glazed Ham

With whole-grain honey mustard cream sauce and pineapple chutney

\$23.00

STARCH

Cauliflower herb rice pilaf

Garlic-mashed potatoes

Scalloped potatoes

Garlic herb-roasted fingerling potatoes

Grilled vegetable quinoa

Couscous pilaf

Wild rice pilaf

Herbed brown rice

Hasselback potatoes

Pea and asparagus lemon herb risotto

Creamy polenta

VEGETABLES

Sautéed green beans

Grilled asparagus

Roasted baby squash

Sautéed Tuscan kale

Roasted carrots

Roasted balsamic Brussels sprouts

Sauteed haricots vert

Grilled lemon thyme cabbage

SWEETS



Minimum order of 12 per selection unless otherwise noted

DESSERTS

Choice of one dessert is included with dinner service

Flourless chocolate cake

Carrot cake

Gourmet cheesecake

choice of New York, lemon, strawberry, Oreo, mocha, or Dutch apple

\$4.00 per serving

SPECIALTY DESSERTS

Apple tarte tatin

Tiramisu

Strawberry napoleon

Fresh fruit tart

Mixed berries in chocolate cup

Black forest torte with cherry sauce

Crème brûlée

Coconut matcha ganache tart with raspberries

Lemon cheesecake mousse in martini glasses

Chocolate cherry cheesecake

Strawberry lemon napoleon with vanilla cream

Lemon chiffon cake with blackberry

Lemon berry cream tart with whipped mascarpone meringue

Soy cheesecake with berry compote and coconut cream (VG, MWGCI)

Coconut panna cotta with pineapple compote (VG, MWGCI)

Mango sorbet with pineapple and kiwi relish (VG, MWGCI)

Acai berry sorbet with mango and strawberries (VG, MWGCI)

Lemon sorbet with raspberries and blueberries (VG, MWGCI)

\$5.00 each

CUPCAKES

Minimum order of two dozen per selection with your choice of icing

\$22.00 per dozen regular cupcakes

\$21.00 per dozen mini cupcakes

Chocolate

Vanilla

Red velvet

Carrot

Icing choices:

vanilla buttercream, chocolate buttercream, whipped cream, cream cheese frosting,

lemon mousse, or chocolate ganache

CHOCOLATE-COVERED STRAWBERRIES

Minimum order of two dozen

Market price

BARS

Choose from: brownies, lemon bars, raspberry bars, apple crumble bars, meltaway bars, pecan bars, pecan cheesecake, Blackberry shortbread bars, coconut cream pie bars, and Oreo bars

\$19.00 per dozen per selection

COOKIES

Choose from: chocolate chip, oatmeal, M&M's, double chocolate chip, white chocolate chip, sugar, and palmier

\$12.50 per dozen per selection

DESSERT BY THE DOZEN

Mini crème brûlée cheesecake

Mini peanut butter chocolate cookie sandwiches

Mini fruit tarts

Mini chocolate cream puffs

Key lime trifle

Oreo trifle

Chocolate mousse and berry cup

Ricotta cannelloni with chocolate chip

Mini lemon tarts with raspberry

Nutella banana trifle cups

Chocolate banana pudding cups

Mini profiteroles with strawberry cream (V)

Cream cheese stuffed strawberry bites with chocolate drizzle (v-g)

Mini baklava cups (V)

\$21.00 per dozen

VEGAN AND MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS DESSERTS

By the dozen

Mini tiramisu cups

Mini zucchini whipping pies

Flourless chocolate bites

Chia coconut pudding with tropical fruit cup

Black forest cake cups

Watermelon pizza- Tofutti cream cheese, berries, and mint

Mini Cupcakes- assorted flavors

Mango Panna Cotta with Tropico Fruit Relish

\$22.00 per dozen

DECORATED CAKES

Decorated cakes may be ordered with five days advance notice.

Specialty design or decorations may incur additional charges.

If applicable, please specify inscriptions.

10" round double layer

serves 8-12

\$45.00

Quarter sheet cake

serves 15-20

\$55.00

Half sheet cake

serves 25-40

\$95.00

Full sheet cake

serves 60-80

\$175.00

Cake Layer Choices:

White

Chocolate

Lemon

Banana

Red velvet

Carrot

Filling Choices:

Chocolate mousse

Lemon curd

Raspberry preserves

Strawberries and cream

Vanilla whipped cream

Cream cheese

Icing Choices:

Vanilla buttercream

Chocolate buttercream

Whipped cream

Cream cheese frosting

Chocolate ganache

BEVERAGES



Minimum order of 12 per selection

Items are priced per guest unless otherwise noted.

Coffee and Teas

Brewed coffee and assorted hot teas

\$3.00

Assorted Bottled Fruit Juices (10 oz.)

\$2.00 each

Assorted Zevia's Canned Soft Drinks

\$2.00 each

Box Water (16.9 oz.)

\$2.75 each

Sparkling Water (12 oz.)

\$2.00 each

Perrier Sparkling Water (11 oz.)

\$2.25 each

Fruit Juices

Choose from: Orange juice, apple, grapefruit, or cranberry

\$20.00 per gallon

Pitzer Punch

Our special blend of apple, cranberry, orange juice and guava juices with lemon-lime soda, a splash of soda water, and fresh orange slices

\$20.00 per gallon

Iced Tea

\$20.00 per gallon

Lemonade

\$20.00 per gallon

Spa Water

Choose from: Cucumber and mint, lime and pineapple, orange and basil, raspberry and lemon, orange, blueberry and basil

\$20.00 per dispenser

Aguas Frescas

Choose from: Cucumber-lemon, pineapple, tamarind, Jamaica, melon, or horchata

\$22.00 per gallon

WATER SERVICE

Flat fee rate for break down and set up when ordering only water for an event

\$20.00 per water set up (does not include refills)

To maintain and refill water station, it's \$25 per hour up to 7 hours. After 7 hours, it would be overtime rate at \$50.00 per hour.

BON APPÉTIT
MANAGEMENT COMPANY
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