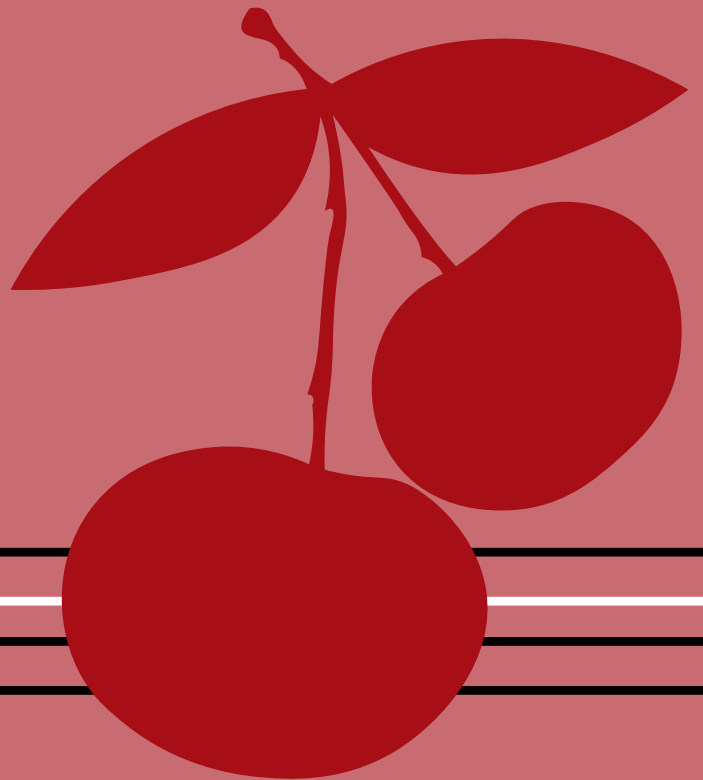


BON APPÉTIT CATERING AT
REED COLLEGE



CATERING POLICIES & PROCEDURES

OFFICE HOURS AND PLACING ORDERS

Bon Appétit catering office hours are Monday through Friday from 9:00 a.m. - 5:00 p.m.

PLANNING YOUR EVENT

The Reed College Conference & Events Planning office is your first contact in booking an event. CEP will check the availability of space, match function size to appropriate campus locations, and arrange the setup of your event, including diagrams, tables, seating, and floral arrangements. Contact CEP at (503) 777-7522 or cep@reed.edu

The next step is to contact the Bon Appétit catering office to discuss your event. Bon Appétit is the exclusive provider of food and beverage service at Reed College. Please be prepared to provide all pertinent information, including the date and time of the event, guest count, menu, dietary restrictions (if applicable), linen needs, and billing information. Please contact us as soon as you have booked the date(s) for your event.

For all events, please place your catering order no later than 14 days before your event. This notice enables us to adequately order, staff, and plan for your event. Custom menus require at least three weeks' notice. Late orders will result in a 50.00 fee. Your catering order is not confirmed until you receive a confirmation from the Bon Appétit catering team.

GUARANTEES, CANCELLATIONS, AND CHANGES

The final guest count is due 7 days prior to the event. You will be responsible for the guaranteed or the actual number of guests, whichever is greater. Cancellations within 5 days of the event date will be charged 50% of the total order amount. Cancellations within 24 hours of the event will be charged the full order amount. Any late changes to an event will result in additional fees.

DELIVERY MINIMUM AND FEES

There is a 75.00 minimum for all catering deliveries. If your order does not meet the delivery minimum, there will be a fee added that brings your total to 75.00.

KNOW WHAT YOU ARE EATING

↓ G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

VG | VEGAN

Contains absolutely no animal or dairy products.

V | VEGETARIAN

Contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs.

S | SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.

BREAKFAST + BRUNCH BUFFETS

Prices are per person unless otherwise noted, with a 10 person minimum.

Continental Breakfast V 9.75

Assorted house-baked pastries, fresh fruit salad, Nossa Familia coffee, hot water, assorted Numi teas

Salmon Lox Platter

Sliced hard-boiled egg, sliced red onions, capers, sliced cucumbers, lemon wedges

Served with mini Henry Higgins bagels and dill cream cheese

Small, 38.50 (serves 10)

Medium, 77.00 (serves 20)

Large, 114.00 (serves 30)

Yogurt Bar V 9.75

House-made granola, honey, fresh berries, toasted coconut, Nossa Familia coffee, hot water, assorted Numi teas

Select a maximum of one yogurt per six guests

Plain Greek

Vanilla

Strawberry

Vegan coconut +1.25 per person

Add coffee cake V, assorted scones V, or assorted vegan muffins VG for additional +1.95 per person

Savory Breakfast Sandwich Buffet 11.25

Fresh fruit salad, country potatoes, Nossa Familia coffee, hot water, assorted Numi teas, orange juice

Select up to two

Crispy smoked bacon, cage-free egg, cheddar, English muffin (upgrade to croissant +1.25 per person)

Ham, cage-free egg, cheddar, English muffin (upgrade to croissant +1.25 per person)

Plant-based Morningstar soy sausage patty, cage-free egg, cheddar, English muffin V

Plant-based Morningstar soy sausage patty, Just Egg round, coconut Chao cheese, English muffin VG

Egg Bites 10.50

Fresh fruit salad, choice of pastries, Nossa Familia coffee, hot water, assorted Numi teas, orange juice

Select two per person

Cheddar + bacon, parmesan + chive egg bites available as egg white only

Cheddar and bacon

Parmesan and chive V

Vegan sun-dried tomato and basil VG

Select one

Coffee cake V

Assorted scones V

Assorted muffins VG

Bagel Buffet V 9.50

Local Henry Higgins bagels, cream cheese, fresh fruit salad, Nossa Familia coffee, hot water, assorted Numi teas

Add two slices crispy smoked bacon +2.95 per person

Add sliced ham or turkey +2.95 per person

Add one slice swiss, cheddar, or provolone +.95 per person

Add cage-free egg round +1.25 per person

Add vegan Just Egg +1.95 per person VG

Classic Breakfast 13.00

Scrambled cage-free eggs, country potatoes, fresh fruit salad, choice of pastries, Nossa Familia coffee, hot water, assorted Numi teas, orange juice

Select up to two

Crispy smoked bacon (2 per person)

Pork sausage links (2 per person)

Crispy bacon and sausage links +2.75 per person

Plant-based Morningstar soy sausage patty (1 per person) VG

Select one

Coffee cake V

Assorted scones V

Assorted muffins VG

Brioche French Toast Buffet 13.25 V

Butter pats, whipped cream maple syrup, sunflower butter, mixed berry compote, powdered sugar, fresh fruit salad, Nossa Familia coffee, hot water, assorted Numi teas

Add scrambled eggs +1.50 per person

Add country potatoes +1.25 per person

Add two slices crispy smoked bacon +1.50 per person

Add two pork sausage links +1.50 per person

Add one plant-based Morningstar soy sausage patty VG +1.50 per person

Breakfast Scramble 14.75 V

Country potatoes, fresh fruit salad, choice of pastries, Nossa Familia coffee, hot water, assorted Numi teas, orange juice

Select one

Below selections can be made vegan upon request

Caprese scramble with tomatoes, mozzarella, fresh basil V

Chipotle black bean scramble with black beans, peppers, onions, salsa, sour cream, cotija, cilantro V

Mushroom scramble with mushrooms, spinach, asparagus, goat cheese, fresh chives V

Select one

Coffee cake V

Assorted scones V

Assorted muffins VG

A LA CARTE BREAKFAST + BRUNCH

Prices are per dozen unless otherwise noted.

Assorted Muffins V 21.00

Vegan option available upon request

Assorted Jam Scones V 21.00

Vegan option available upon request

Savory Scones 21.50

Options

Feta, spinach, sun-dried tomatoes (can be made vegan) V

Bacon and cheddar

Parmesan, black pepper, chives V

Iced Cinnamon Rolls 26.00

House-made Coffee Cake V 22.00

Vegan option available upon request

Assorted Bagels with Cream Cheese V 26.50

Sliced Breakfast Sweet Bread V 23.25

Zucchini, banana, or lemon poppyseed

Vegan option available upon request

Butter Croissants V 36.50

Assorted Mini Pastries V 19.25

Vegan option available upon request

Hard-boiled Cage-free Eggs ↓ G V 2.50 each

Small Bowl Yogurt V 9.00 each

Vanilla, strawberry, plain Greek, Soy Delicious coconut VG

Serves 6

Small Bowl Granola V 5.95

Serves 6

Fresh Fruit Salad ↓ G VG 3.25 per person

Assorted fruits

Whole Fruit ↓ G VG 1.50 each

SANDWICHES

Prices are per person unless otherwise noted, with a minimum order of 10.

Deli Buffet 13.50

Lettuce, tomatoes, shallots, pickles, mustard, mayo (vegan options available upon request), sliced assorted bread, potato chips, assorted house-baked cookies, canned sodas, sparkling waters

Select one

Fresh fruit bowl ↓ G VG

Garden salad with balsamic vinaigrette VG

Sun-dried tomato and basil pasta salad VG

Select up to three

House-roasted turkey

House-roasted roast beef

Deli ham

Italian dry salami

Oven-roasted vegetables VG

Grilled tofu VG

Field Roast Celebration Loaf VG

Herbed chickpea salad VG

Select up to two

Cheddar cheese

Swiss cheese

Pepper jack cheese

Provolone cheese

Vegan coconut Chao cheese

Sesame garlic hummus VG

Add soup of the day V +3.25 per person

Substitute Franz Bread gluten-free bread (2 slices) ↓ G +1.50 per person

Add whole fruit VG +1.50 each

Signature Sandwich Buffet 15.25

Assorted house-baked cookies, canned sodas, sparkling waters

Select up to three

House-roasted turkey with provolone cheese, spinach, caramelized onions, pesto aioli, rustic sourdough

Pastrami with Swiss cheese, spicy brown mustard, pickled onions and peppers, leaf lettuce, rye bread

Ham with brie cheese, local arugula, Dijon aioli, pickled red onions, rustic wheat

Roast beef with cheddar cheese, roasted peppers, caramelized onions, leaf lettuce, garlic herb aioli, rustic wheat

Caprese with fresh mozzarella cheese, balsamic aioli, sliced tomatoes, basil, demi baguette V

Sweet chili-glazed tofu banh mi with sweet vegan mayonnaise, mint, cilantro, jalapeños, pickled daikon, carrots, baguette VG

Grilled portobello with roasted red peppers, onions, arugula, tomatoes, roasted garlic spread, ciabatta VG

Select one

Fresh fruit bowl ↓ G VG

Garden salad balsamic vinaigrette VG

Pesto salad with spinach, tomatoes, cucumbers, basil vinaigrette VG

Add soup of the day V +3.25 per person

Substitute Franz Bread gluten-free bread (2 slices) ↓ G +1.50 per person

Bag of Tim's potato chips +1.25 each

Add whole fruit VG +1.50 each

WRAPS + SALADS

Prices are per person unless otherwise noted, with a minimum order of 10.

Wrap It Up! 15.25

Assorted house-baked cookies, canned sodas, sparkling waters

Select up to three

Chicken Caesar wrap with grilled chicken, chopped romaine, Parmesan cheese, house-made croutons, Caesar dressing **S**

Turkey club wrap with house-roasted turkey, bacon, lettuce, tomato, avocado aioli

Grilled paneer wrap with grilled curry-rubbed paneer, tzatziki, spinach, tomato, cucumber, mango chutney **V**

Grilled portobello mushroom pesto wrap with pesto Tofutti cream cheese, mixed greens, roasted peppers, tomatoes, caramelized onions, spinach flour tortilla **VG**

Select one

Fresh fruit bowl ↓ **G VG**

Garden salad with balsamic vinaigrette **VG**

Pesto pasta salad with spinach, tomatoes, cucumbers, basil vinaigrette **VG**

Add soup of the day **V** +3.25 per person

Substitute Siete gluten-free Cassava wrap ↓ **G** +1.75 per person

Add bag of Tim's potato chips +1.25 per person

Add whole fruit **VG** +1.50 each

The DIY Salad 15.50

Assorted house-baked cookies, canned sodas, sparkling waters, butter, ciabatta roll **VG**

Select one

Caesar salad with romaine hearts, Parmesan cheese, garlic croutons, Caesar dressing **S**

Pacific Northwest salad with mixed greens, roasted pears, dried cranberries, candied hazelnuts, blue cheese crumbles, balsamic vinaigrette ↓ **G V**

Chipotle salad with romaine hearts, cotija cheese, black beans, roasted poblano peppers, diced tomatoes, sweet corn, cilantro, crispy tortilla strips, chipotle vinaigrette **V**

Arugula salad with arugula, cucumbers, beets, crumbled feta cheese, cherry tomatoes, sunflower seeds, lemon-poppysseed vinaigrette ↓ **G V**

Cobb salad with romaine hearts, blue cheese, grilled chicken breast, bacon, hard-boiled egg, cherry tomatoes, Kalamata olives, honey Dijon dressing

Grain bowl salad with mixed greens, cucumbers, sorghum quinoa, garbanzo beans, roasted sweet peppers, bell peppers, toasted pepitas, cilantro-lime vinaigrette ↓ **G VG**

Spinach salad with couscous, spinach, tomatoes, cucumbers, olives, feta cheese, mint, lemon vinaigrette **V**

Orzo salad with mixed greens, roasted onions, parsley, tomatoes, toasted pine nuts, pomegranate molasses vinaigrette **V**

Add Grilled Draper Valley chicken breast ↓ **G**

Add grilled marinated tofu ↓ **G VG**

Add grilled halloumi ↓ **G V** +1.50 per person

Add smoked lentil tempeh ↓ **G VG** +1.25 per person

Add smoked turkey breast ↓ **G** +2.25 per person

Add grilled flank steak ↓ **G** +6.50 per person

Add wild salmon **S** +7.75 per person

LUNCH ON THE GO

Prices are per person unless otherwise noted.

Signature Boxed Sandwiches 16.25

Small seasonal hand fruit, bagged chips, house-baked cookie, choice of canned soda or sparkling water

Options

House-roasted turkey with provolone cheese, spinach, caramelized onions, pesto aioli, rustic sourdough

Pastrami with Swiss cheese, spicy brown mustard, pickled onions and peppers, leaf lettuce, rye bread

Ham with Brie cheese, arugula, Dijon aioli, pickled red onions, rustic wheat

Roast beef with cheddar cheese, roasted peppers, caramelized onions, leaf lettuce, garlic herb aioli, rustic wheat

Caprese with fresh mozzarella cheese, basil, sliced tomatoes, balsamic aioli, demi baguette **V**

Sweet chili-glazed tofu banh mi with mint, sweet vegan mayonnaise, cilantro, jalapeños, pickled daikon, carrots, baguette **VG**

Grilled portobello mushroom with onions, roasted red peppers, arugula, tomatoes, roasted garlic spread **VG**

Boxed Wraps 16.25

Small seasonal hand fruit, bagged chips, house-baked cookie, choice of canned soda or sparkling water

Options

Chicken Caesar wrap with grilled chicken, chopped romaine, Parmesan cheese, house-made croutons, Caesar dressing **S**

Turkey club wrap with house-roasted turkey, bacon, lettuce, tomato, avocado aioli

Grilled paneer wrap with tzatziki, spinach, grilled curry-rubbed paneer, tomatoes, cucumbers, mango chutney **V**

Grilled portobello mushroom pesto wrap with pesto Tofutti cream cheese, mixed greens, roasted peppers, tomatoes, caramelized onions, spinach flour tortilla **VG**

Add Siete gluten-free Cassava wrap +1.75 per person

Boxed Salads 16.50

Small seasonal hand fruit, bagged chips, house-baked cookie, choice of canned soda or sparkling water

Options

Caesar salad with romaine hearts, Parmesan cheese, garlic croutons, Caesar dressing **S**

Pacific Northwest salad with mixed greens, roasted pears, dried cranberries, candied hazelnuts, blue cheese crumbles, balsamic vinaigrette **↓ G V**

Chipotle salad with romaine hearts, cotija cheese, black beans, roasted poblano peppers, diced tomatoes, sweet corn, cilantro, crispy tortilla strips, chipotle vinaigrette **V**

Arugula salad with cucumbers, beets, cherry tomatoes, crumbled feta cheese, sunflower seeds, lemon-poppoypseed vinaigrette **↓ G V**

Cobb salad with romaine hearts, blue cheese, grilled chicken breast, bacon, hard-boiled cage-free egg, cherry tomatoes, kalamata olives, honey Dijon dressing
Add +1.00 per person, no protein addition available

Grain bowl salad with mixed greens, cucumbers, sorghum quinoa, garbanzo beans, roasted sweet peppers, bell peppers, toasted pepitas, cilantro-lime vinaigrette **↓ G VG**

Spinach salad with couscous, spinach, tomatoes, cucumbers, olives, feta cheese, mint, lemon vinaigrette **V**

Orzo salad with mixed greens, roasted onions, parsley, tomatoes, toasted pine nuts, pomegranate molasses vinaigrette **V**

*Add Grilled Draper Valley chicken breast **↓ G***

*Add grilled marinated tofu **↓ G VG***

*Add grilled halloumi **V** +1.50 per person*

*Add smoked lentil tempeh **↓ G VG** +1.25 per person*

*Add smoked turkey breast **↓ G** +2.25 per person*

*Add grilled flank steak **↓ G** +6.00 per person*

*Add grilled wild salmon **S** +7.75 per person*

PIZZA

Prices are per pizza unless otherwise noted. All pizzas are 16" and freshly baked, cut into eight slices (serves four people).

Cheese V 19.75

House-made dough, marinara, mozzarella, parmesan cheese

Quattro Formaggio V 21.75

House-made dough, garlic oil, mozzarella cheese, parmesan cheese, chevre, feta cheese, fresh herbs

Margherita V 22.25

House-made dough, marinara, tomatoes, fresh basil, fresh mozzarella cheese, parmesan cheese

From the Farm V 22.25

House-made dough, basil pesto, the season's best vegetables, mozzarella cheese, parmesan cheese

Mediterranean V 22.75

House-made dough, marinara, Kalamata olives, feta cheese, spinach, red onion, mozzarella cheese, parmesan cheese

Pepperoni 21.00

House-made dough, marinara, pepperoni, mozzarella cheese, parmesan cheese

Barbecue Chicken 23.00

House-made dough, barbecue sauce, grilled chicken breast, tomatoes, red onions, green onions, mozzarella cheese, cheddar cheese

Spicy Andouille 23.00

House-made dough, arrabbiata sauce, andouille sausage, bell peppers, red onions, jalapeños, mozzarella cheese, parmesan cheese

Hawaiian 23.00

House-made dough, marinara, ham, pineapples, red onions, mozzarella cheese, parmesan cheese

Vegan and made without gluten-containing ingredients crust +4.00 per pizza

PIZZA SIDE SALADS

Garden ↓ G VG 2.50 per person

Mixed greens, garden vegetables, balsamic vinaigrette

Classic Caesar S 2.75 per person

Romaine, house-made croutons, shredded Parmesan cheese, Caesar dressing

Pesto Pasta Salad VG 3.50 per person

Pasta, spinach, tomatoes, cucumbers, basil vinaigrette

HOT ENTRÉE BUFFETS

Prices are per person unless otherwise noted, with a 10 person minimum.

Caribbean 15.25

Red beans, coconut rice, roasted yams, squash, onions, fried plantains, mango chutney, ciabatta rolls VG, butter, coconut rum cake (vegan or made without gluten-containing ingredients option available upon request), assorted canned sodas and sparkling waters

Select up to two proteins

Jerk chicken

Carne guisada

Curried coconut chickpeas with onions and potato ↓ G VG

Masala 15.00

Steamed basmati rice, lentil dahl, vegan flatbread, mint chutney, coconut jalebi VG, assorted canned sodas and sparkling waters

Select up to two mains

Yogurt marinated chicken tikka masala, vegan flatbread (make it ↓ G without the flatbread)

Palak paneer with farmer's cheese and spinach V

Aloo gobi with cauliflower and potatoes ↓ G VG

Rice Bowl 14.75

Garlic braised green cabbage and mushrooms, crispy breaded shallots, bamboo shoots, green onions, sweet chili sauce, sriracha, almond cookies, assorted canned sodas and sparkling waters

Select one rice

Steamed jasmine rice VG

Vegetable fried rice with onions, carrots, celery, peas VG

Select up to two proteins

Garlic black pepper soy tempura chicken

Chili soy ginger ground pork with diced cabbage ↓ G

Soy teriyaki tofu VG

Thai-inspired 15.75

Green papaya salad, jasmine rice, tamarind sauce, sweet chili sauce, coconut mango rice krispie treats, assorted canned sodas and sparkling waters

Select up to two

Galangal soy roasted chicken

Galangal soy roasted tofu VG

Soy marinated charred eggplant with peppers and basil ↓ G VG

Barbecue 19.25

Garden salad, balsamic vinaigrette, ciabatta rolls VG, butter, brownie bites, assorted canned sodas and sparkling waters

Select up to two proteins

Smoked brisket ↓ G

Smoked pulled pork ↓ G

Grilled chicken thigh ↓ G

Smoked tofu ↓ G VG

Smoked Impossible meatloaf VG

Select one side

Macaroni and cheese V

Potato salad VG

Pasta salad VG

Coleslaw VG

Select one sauce

Sweet mustard barbecue sauce ↓ G VG

Chipotle molasses barbecue sauce ↓ G VG

Add sliced watermelon (2 slices) VG +1.25 per person

Add corn on the cobb VG +1.25 per person

Pasta 14.00

Garden salad, balsamic vinaigrette, parmesan, garlic bread, house-made cannoli, assorted canned sodas and sparkling waters

Select one

Three cheese and spinach stuffed shells with arrabiata sauce V

Ricotta gnocchi primavera with onions, squash, roasted tomatoes, spinach, garlic cream sauce V

Add Campfire Farms Italian sausage FF +5.25 per person

Cheese tortellini with mushrooms, onions, sun-dried tomatoes, sunflower seed pesto V

Barilla gluten-free penne pasta with roasted tomatoes, fresh basil, wilted spinach, sunflower seed pesto sauce ↓ G VG

Gyro Plate 15.00

Lemon couscous, diced tomatoes, feta cheese, pickled red onions, shredded lettuce, sesame garlic hummus, tzatziki, pita bread, loukoumades **VG**, assorted canned sodas and sparkling waters

Select up to two proteins

Shawarma chicken ↓ **G**

Beef kofta

Falafel **VG**

Taco Bar 15.75

Spanish rice, vegan pinto beans, choice of corn or flour tortillas (2 per person), shredded lettuce, diced tomatoes, cotija cheese, jalapeños, salsa, sour cream, tortilla chips, cinnamon sugar sopapillas **VG**, assorted canned sodas and sparkling waters

Select up to two proteins

Grilled tamarind chicken

Chicken fajitas ↓ **G**

Pork al pastor ↓ **G**

Seasoned ground beef ↓ **G**

Spicy tofu and mushroom sofritas ↓ **G VG**

Soy curl and jackfruit asada ↓ **G VG**

Lentil tempeh con papas ↓ **G VG**

*Add local salad greens **VG** +1.25 per person*

*Add guacamole **VG** +2.95 per person*

*Add two extra tortillas **VG** +0.50 per person*

SNACKS & APPETIZERS

Prices are per person unless otherwise noted, with a 6 person minimum order.

SNACKS PER PERSON

Pita Chips and Specialty Hummus VG 2.95

Options

Roasted sesame garlic hummus

Roasted sesame red pepper hummus

Fresh herb sesame hummus

Toasted sesame baba ghanoush

Tortilla Chips and Salsa VG 2.50

Upgrade to mango salsa VG +0.50 per person

House-made Popcorn 3.95

Traditional butter V or chef's choice VG

Creamy Spinach and Artichoke Dip V 2.95

Served with sliced baguette

Assorted Boom Chicka Pop Popcorn

Bags 1.50 each

Assorted Bagged Chips 1.50 each

Bruschetta Bar 4.50

10 person minimum

Small (serves 10), choice of two spreads

Medium (serves 20), choice of three spreads

Large (serves 30), choice of three spreads

Crostini with your choice of

Eggplant caponata VG

Tomato bruschetta VG

Olive tapenade VG

Marinated feta V +0.50 per person

Pine nut pesto V +0.50 per person

SNACKS BY THE POUND

House-made Potato Chips VG 8.25

Sea salt and vinegar, barbecue

Mixed Nuts ↓ G VG 19.00

Mixed Nuts with Dried Fruit ↓ G VG 19.50

Snack Mix 8.00

Fried Chickpeas VG 8.00

Seasoned with salt and Madras curry powder

SPECIALTY DISPLAYS

Ceviche Bar

Corn tortilla chips, mixed greens, lime wedges

Small (serves 10), 34.50

Medium (serves 20), 69.00

Large (serves 30), 103.50

Options

Shrimp, red onion, mango, lime, cilantro **S**

White fish, red bell pepper, onion, lime, cilantro **S**

Jackfruit, cucumber, red bell pepper, onion, lime, cilantro **VG**

Fresh Fruit Platter **↓ G VG**

Season's best fruits and berries

Small (serves 10), 31.50

Medium (serves 20), 63.00

Large (serves 30), 94.00

Crudités Platter

Carrots, celery, broccoli, cauliflower, bell pepper strips, cucumber, cherry tomato

Small (serves 10), 16.00

Medium (serves 20), 31.50

Large (serves 30), 47.25

Dip options

Creamy ranch **V**

Blue cheese **V**

Smoked paprika sesame hummus **↓ G VG**

Artisan Vegetable Platter **VG**

Mix of charbroiled seasonal and house-pickled vegetables, balsamic glaze, rosemary infused olive oil, focaccia bread

Small (serves 10), 30.50

Medium (serves 20), 60.00

Large (serves 30), 89.00

Artisan Cheese Board **V**

Specialty imported and local craft cheeses,

Marcona almonds, fruit jams, dried fruit,

assorted crackers, sliced baguette

Small (serves 10), 46.00

Medium (serves 20), 92.00

Large (serves 30), 137.00

Cheese and Fruit Board **V**

Domestic cheeses, brie, chevre, fresh and dried fruits, assorted crackers

Small (serves 10), 30.00

Medium (serves 20), 59.75

Large (serves 30), 88.75

Antipasto

Cured meats, fresh mozzarella, pickled peppers, oil-cured tomatoes, marinated artichoke hearts,

assorted olives, sliced baguette, assorted

crackers

Small (serves 10), 40.50

Medium (serves 20), 81.00

Large (serves 30), 121.00

APPETIZERS BY THE DOZEN

CROSTINIS

Served on toasted baguette

Options

Roma tomato, fresh mozzarella, fresh basil **V**
27.50

Eggplant caponata with fresh basil **V** 27.50

Honeyed goat cheese, Sweet Drop peppers,
arugula **V** 27.50

Whipped goat cheese, fresh strawberries,
balsamic drizzle **V** 27.50

Mushroom duxelles, oil-cured tomatoes,
pea shoots **VG** 27.50

Butternut squash sesame hummus, fried sage,
pepitas **VG** 27.50

Grilled beef tenderloin, fresh chives,
oven-cured tomato coulis 32.00

Smoked salmon, dilled cream cheese,
pickled red onions **S** 34.00

Sesame-seared Ahi tuna, wasabi aioli,
microgreens, wonton crisp **S** 34.00

SPRING ROLLS

Soy-chili dipping sauce **V**

Options

Pork and shrimp **S** 28.50

Vegetable **VG** 28.50

Dolmas ↓ **G V** 23.25

Stuffed grape leaves served with
toasted cumin yogurt sauce

Potato Samosas **V** 28.50

Mint chutney dipping sauce

Saffron Arancini Balls **VG** 28.50

Arugula pesto

Empanadas

Served with salsa roja

Options

Chicken tinga 30.25

Black bean, corn, pepper jack cheese **V** 28.50

Deviled Eggs 26.00

Traditional or chef's choice

Bacon-wrapped Dates 33.50

Spanakopita **V** 28.50

Tzatziki sauce

Tofu Salad Rolls ↓ **G VG** 28.50

Cashew dipping sauce

Stuffed Mushrooms ↓ **G V** 28.50

Feta, spinach, pickled peppers

Vegan Stuffed Mushrooms ↓ **G VG** 28.50

Vegan feta, spinach, pickled peppers

SKEWERS

COLD SKEWERS

Fresh mozzarella, grape tomatoes,
basil vinaigrette ↓ **G V** 27.50

Blistered halloumi cheese, watermelon,
mint ↓ **G V** 26.75

Fresh fruit with Tajin ↓ **G VG** 24.75

GRILLED SKEWERS

Soy teriyaki chicken ↓ **G** 31.50

Habanero mango beef tenderloin ↓ **G** 33.00

Cayenne maple pork belly ↓ **G** 32.50

Mediterranean lamb meatballs ↓ **G** 33.50

DESSERTS

Prices are per person unless otherwise noted, with a 6 person minimum order.

Chocolate Frosted Brownies V 26.50

Can be made vegan

S'mores Bars V 26.50

Can be made vegan

Lemon Bars V 21.00

Can be made vegan

Chocolate Dipped Rice Krispie Treats V 21.00

Can be made vegan

Assorted Cupcakes V 31.00

Can be made vegan

Assorted Mini Cupcakes V 19.25

Can be made vegan

French Almond Macarons ↓ G 33.50

Mini Lemon Meringue Pies V 31.00

Mini Mango Cheesecake Bites V 33.50

Chocolate Cake Cherry Bombs VG 29.75

Dessert Crostini V 32.75

Vanilla cake base with your choice of frosting and topping

Can be made vegan

Frosting

Vanilla

Chocolate

Strawberry

Topping

Salted caramel

Seasonal fruit

Petit Fours V 32.75

Can be made vegan

Options

Orange cardamom cake with coconut cream

German chocolate cake with coconut frosting

Lemon poppy seed with raspberry filling

Dessert Dip Platter V

Served with fresh strawberries, brownie bites, pretzels, and shortbread

Small (serves 10), 29.50

Medium (serves 20), 59.00

Large (serves 30), 88.50

Choice of dip

Chocolate

Caramel

Cheesecake

Mini Tarts V 28.50

Can be made vegan

Options

Milk chocolate and salted caramel

Fresh fruit with custard

Key lime

Chocolate Cups ↓ G V 28.75

Can be made vegan, except Tiramisu

Options

Chocolate mousse

Pistachio cream

Fresh berries with custard

Coconut cream

Tiramisu

Ice Cream Social V 10.25 per person

Options

Vanilla ice cream

Chocolate ice cream

Vegan sorbet +1.50 per person, flavor based on availability

Plant-based soy ice cream and whipped cream +1.50 per person, flavor based on availability

Toppings

Strawberry slices

Chocolate sauce

Caramel sauce

Sprinkles

Chopped nuts

House-made whipped cream

CAKES + COOKIES

CAKES

Signature Cakes V 44.00

9-inch round, serves 12

Cakes are delivered with small plates, forks, and napkins. Custom cake designs may incur an additional fee

Options

Red velvet cake with cream cheese frosting (can be made vegan)

Triple chocolate cake with chocolate ganache filling and chocolate Italian buttercream frosting (can be made vegan)

Carrot cake with cream cheese frosting (can be made vegan)

Lemon poppyseed cake with lemon curd filling and triple cream frosting

Sheet Cakes V

Cakes are delivered with small plates, forks, and napkins. Custom cake designs may incur an additional fee

All sheet cakes can be made vegan

Round cake (serves 12), 31.50

Quarter sheet cake (serves 15), 41.50

Half sheet cake (serves 30), 62.00

Full sheet cake (serves 60), 88.00

Cake flavors

Vanilla

Red velvet

Chocolate

Frosting

Vanilla

Cream cheese

Chocolate

COOKIES

Prices are per dozen unless otherwise noted.

Seasonal Sugar Cookies V 42.00

Decorated sugar cookies based on season, pastry chef's choice, can be made vegan

House-baked Vegan Cookies VG 26.25

House-baked Mini Vegan Cookies VG 19.25

Custom Decorated Sugar Cookies V 50.00

Can be made vegan

Red Plate Cookies ↓ G VG 4.00 each

Individually wrapped

House-baked Cookies V 26.25

House-baked Mini Cookies V 19.25

Sandwich Cookies V 29.50

Options

Lemon with vanilla filling

Chocolate with salted caramel filling

Chocolate chip with chocolate filling

Ginger molasses with cream cheese filling

Chocolate whoopie pie with buttercream filling

BEVERAGES

HOT BEVERAGES

Prices are per gallon unless otherwise noted.

Nossa Familia Coffee 24.95

Regular or decaf, half and half creamer, non-dairy creamer, sugar

Hot Tea 24.95

Assorted Numi tea, half and half creamer, non-dairy creamer, sugar

House-made Hot Chocolate 23.00

Whipped cream, chocolate shavings, sprinkles

Mulled Apple Cider 23.00

96oz. Coffee To-go 28.75 each

Includes carrier, cups, lids, stir sticks, sugar, creamers

Catering kitchen pickup time must be scheduled in advance

COLD BEVERAGES

Prices are per gallon unless otherwise noted. Gallon of iced water available with other beverage purchase.

Juice 18.50

Options

Orange

Apple

Cranberry

Grapefruit

Iced Tea 16.50

Includes lemon wedges

Lemonade 17.50

Seasonal Agua Fresca 21.00

Assorted Canned Sodas 2.00 each

16oz. Canned Liquid Death Spring Water 3.00 each

Assorted Canned Sparkling Water 2.00 each

ADDITIONAL SERVICES

BAR SERVICE

Beer and wine must be purchased through Bon Appétit. Interested in a full bar? Reach out to the catering department for more information!

Bar Consumption

No guest count required

Options

House red and white wine 26.50 per bottle

Underwood Rosé 27.50 per bottle

Assorted local beers and hard cider 6.50 per can

Non-alcoholic beer available

Assorted Boneyard Non-alcoholic CBD Elixir 6.50 per can

Assorted sodas and sparkling waters 2.00 per can

ADDITIONAL SERVICES

Table Linens 5.50 each

Buffet table linens are included with your food and beverage catering order. Any additional table linens can be ordered for seating, registration, display tables, etc. Please allow two table linens for each 6 foot or 8 foot table, one linen for seating rounds or tall/short bistros.

Please note a color preference: black, burgundy, sandalwood

Packaging Fee 1.50 each, per item

China Service 3.75 per person

Per campus policy, china service is available for indoor events only.

Attendants and Servers

Server 30.00 per hour, 3 hour minimum

OLCC server 35.00 per hour, 3 hour minimum

OLCC manager 45.00 per hour, 3 hour minimum

Chef 50.00 per hour

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —