



**CATERING
AT
SAINT MARTIN'S**



FOOD SERVICES FOR A SUSTAINABLE FUTURE



Bon Appétit Management Company is known for its culinary expertise and commitment to socially responsible practices. We believe in serving only the freshest food that is prepared from scratch, using authentic ingredients. We foster a culture driven to create food that is alive with flavor and nutrition. We do this in a socially responsible manner for the well-being of our guests, communities and the environment.

Our Kitchen Principles and Sustainable Practices

We serve only locally sourced beef, and our chicken and eggs are always antibiotic free (www.keepantibioticsworking.com). Shell eggs are produced cage-free and are certified by Humane Farm Animal Care, Food Alliance or Animal Welfare Approved. Seafood is purchased only from sustainable sources and adheres to the Monterey Bay Aquarium seafood watch guidelines. We use locally grown and organic produce whenever possible and all fresh produce comes from North America. Baked goods use local and sustainably grown grain. All disposable products are made from compostable plant-based materials. We offer vegetarian (V) and vegan (VG) selections in order to lower our carbon foot print. Visit our website to learn more about how choosing low carbon foods can reduce greenhouse gas emissions at www.eatlowcarbon.org. Noted symbols: (VG) indicates vegan; (V) indicates vegetarian.

For more information about the healthy foods that we serve, visit our website at www.bamco.com.

Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee, to delicious hors d'oeuvres, elegant served meals and beautiful buffets. Our menu is just a starting point as we also specialize in designing custom menus for all occasions. We proudly offer fresh ingredients, creative presentation and professional hands-on service.

Bon Appétit Catering at Saint Martin's University

Phone: 360-438-4306

Email: catering@stmartin.edu

Fax: 360-438-4410

PLANNING YOUR EVENT



Bon Appétit is proud to be the exclusive provider of food and beverage service at Saint Martin's University. We gladly create custom menus upon request.

Room Reservations and Set-ups

Arrangements regarding room reservations, set-ups, audio-visual equipment and all other non-food or beverage needs should initially be directed to the Saint Martin's University's Office of Event Services team. Please contact Event Services at (360) 438-4488 or eventservices@stmartin.edu

Important Information about Your Event

To plan accordingly, please provide the following information regarding your event:

- Event organizer and event host (if they differ)
- Event date
- Beginning and end times
- Event location (a confirmed booking with Event Services)
- Number of guests attending and any dietary restrictions
- China/linen service needs
- Billing information/budget number

Guarantees and Deadlines

Our first-rate service relies on our ability to plan and schedule appropriately for your event. In order to serve you better, we request the following:

- All orders must be placed at least 7 business days in advance (larger events involving custom menus will require more advanced notice).
- Catering orders are considered confirmed once you have received a confirmation email from the catering office (if you have not received a confirmation email, please contact the catering office for assistance).
- Last minute changes to your order and orders placed within less than one week of your event date may incur an additional 20% service charge; menu options and services may be limited.

Please also note the following:

- There is a minimum order of 30.00 for each event.
- Clients will be charged for either the guaranteed number of guests or the actual number in attendance, whichever is greater.
- Final guest count must be submitted 7 business days in advance of the event (by the Friday the week before for weekend events).
Smaller increase or decreases in the guaranteed number of guests may be submitted no later than 48 hours (two business days) prior to the event to avoid late charges. Larger parties may require advanced notice greater than 48 hours.
- Cancellations must be submitted in writing (email) and charges are determined based on number of days the written notice is given prior to the scheduled event. Unless otherwise noted (see next page):
 - One week prior – no charge
 - 3 to 5 business days prior – up to 50% charge
 - 0 to 2 business days prior – up to full price charge

Student Club Discounts

In efforts to help support the growth and sustainability of Student Clubs at Saint Martin's University, "University Approved" Student Clubs are given a 25% discount off of listed catering menu prices. Please contact the catering office for further details.

ADDITIONAL SERVICES



China Service

All catering orders utilize disposable compostable ware, unless china is ordered at an additional cost. Full china service is available for an additional charge & includes all event appropriate flatware, plates, bowls, coffee cups/mugs and glassware for non-alcoholic beverages.

- 3.00 person in the Norman Worthington Conference Center.
- 4.00 person at other campus locations (for under 75 guests; please see below).
- china service for large events may need to be rented from an outside vendor at the client's expense.
- rentals will be required for any events of 75 or more guests held in locations other than the Norman Worthington Conference Center.
- additional charges may apply for equipment and other such items that may need to be rented from an outside vendor; fees vary pending the location & complexity of your event.

Linen Services

Linen for food & non-alcoholic beverage buffet tables are provided free of charge. Further Linen services are available for an additional charge.

- 1.85 per person for full table linen & napkin
- 4.00 per table linen
- 1.00 each overlay linen (with purchase of table linen)

Service Upgrades and Charges

All catering menu prices reflect buffet style service, further upgraded services to enhance your event can be ordered for an additional charge. Custom service styles can also be arranged to fit your event needs

- pre-set meals (cold menu items only) are available for 2.50 per person
- family style service is available for 3.50 per person
- full table service (required for all plated meals) is available for 4.75 per person
- Any additional servers required will be charged at 30.00 per hour
- An on-site Chef is available for 37.00 per hour for carving stations (two hour minimum)

Alcohol and Bar Service

Alcohol may be served in the facilities after securing the necessary University approval and a state permit or license; alcohol service is subject to the University rules and regulations. Except with the prior written approval of the University in writing, all alcohol must be poured and served by Bon Appétit servers. The alcohol license or permit must be posted during the event and a copy must be provided to the Office of Event Services.

No alcohol may be stored in the facilities after the event.

- Licensed Bon Appétit bartenders are available for 35.00 per bartender/per hour, including 1 hour each for set-up and clean-up (three-hour minimum per bartender; additional set up and clean up time may be included depending on size and complexity of event).
- Clients are responsible for purchasing and providing all alcoholic beverages.
- Bon Appétit does not sell or provide alcohol.
- We recommend 1 bartender for every 75 guests.
- Non-alcoholic beverage options at bars are available for 1.50 per guest and includes an assortment of soft drinks, juices and ice water with disposable cups and napkins.
- Glassware for bars is available for an additional 1.00 per person.
- Alcohol may be delivered to the catering department up to two business days (48 hours) prior to your event date for storage, chilling and transportation.

Bon Appétit staff members are prohibited from serving alcoholic beverages if the appropriate permit(s) required by Event Services and the Washington State Liquor Control Board have not been obtained and posted (when applicable) for an event.

BILLING INFORMATION

University-Affiliated Catering

- All billing for university-affiliated clients is invoiced from the Bon Appétit administrative office to the Saint Martin's University Finance office; this includes University-sponsored events held off-campus.
- Each individual Saint Martin's University department or club will be invoiced according to their particular university budget number, unless otherwise pre-arranged.
- A budget number is required prior to the event date to guarantee services.

Non-University Affiliated Catering

- All non-university affiliated clients having an event on the Saint Martin's University campus will be billed through the Event Services office.
- Applicable service charges and sales tax rates will be applied to the catering portion of your invoice by Event Services.

Off-Campus Catering

Bon Appétit is happy to provide you with customized menus and proposals for any off-campus event. Please inquire with our catering office for more details.

- Off-campus catering that is ordered and sponsored by the university will be billed through the Saint Martin's University Finance office.
- Catering that is not sponsored or guaranteed by the university will be billed directly from the Bon Appétit Administrative office and requires a 50% deposit of the event's projected cost at least one week prior to the event. The balance must be paid in full on or before the day of the event, unless other arrangements have been made. Additional service charges and applicable sales tax rates will be applied.
- Additional service and travel charges apply to all off-premise catering orders. Charges are determined based on the complexity and needs of your off-premise event.

For any other questions or clarifications regarding billing procedures please contact the catering office directly for assistance.

WHAT'S INSIDE



- Beverages**
- Bakery**
- Breakfast Buffets**
- Build Your Entrée Salad**
- Deli Sandwiches**
- Hors D'oeuvres**
- Reception Platters**
- Mealtime**
- House-made Pizza**
- Snacks & Sweets**

BEVERAGES

Price per person

Batdorf & Bronson Coffee Service | 3.25

regular and decaffeinated coffee, hot water with assorted teas

Refresh Coffee Service | 1.75

recommended every three hours

Hot Apple Cider | 1.75

hot water with apple cider packets

Hot Cocoa | 1.75

hot water with cocoa packets

Fruit Juice | 3.00 each

assorted bottled options available

Sparkling Water | 2.25 each

assorted canned options available

Soda | 2.25 each

assorted canned Pepsi products

Bottled Water 2.25 each

Sparkling Cider | 7.90 each

750 ml bottle

Iced Tea | 1.75

Lemonade | 1.75

Flavored Lemonade | 2.25

BAKERY

Price per dozen unless otherwise noted

Sliced Breakfast Bread | 17.25

per loaf
ask for selection

Doughnuts | 18.75

assorted doughnuts

Pastry Basket | 21.00

assortment of muffins, scones and Danish

Muffins | 20.00

assortment of classic and seasonal flavors

Scones | 20.00

assortment of classic and seasonal flavors

Danish | 21.00

variety of fruit or cheese filled

made without gluten containing-ingredients and vegan available upon request

please speak with the catering office for options and pricing

BREAKFAST BUFFETS

Price per person

Continental Breakfast Buffets

includes coffee service, water, and orange juice

SMU Continental | 11.00

muffins, scones, and Danish

Bagel Box | 9.25

bagels with cream cheese, seasonal jam, peanut butter, and butter

Northwestern | 11.00

yogurt parfaits with choice of vanilla or Greek yogurt, granola, berry coulee, and choice of whole berries or dried fruit

Hot Breakfast Buffets

includes coffee service, water, and orange juice

Oatmeal Bar | 8.50

steel cut oats, seasonal toppings, nuts, and cinnamon

The Farm House | 16.50

scrambled eggs, breakfast potatoes, seasonal fruit, and choice of bacon or sausage

Southwest Skillet | 15.75

chorizo, eggs, diced potato, bell pepper, and pepper jack cheese.
includes seasonal fruit, freshly made biscuits, whipped butter and fruit preserves

Build Your Own Breakfast Burrito | 15.75

scrambled eggs, breakfast potatoes, cheddar cheese, flour tortillas, diced bacon or diced sausage, salsa, and sour cream

Frittata | 17.50

baked seasonal vegetable frittata, breakfast potatoes, and seasonal fruit salad

Pancake Breakfast | 16.00

pancakes with butter & warm syrup, bacon or sausage, and seasonal fruit
+toppings 2.10 per person

A La Carte add-ons

Whole Fruit | 1.75

Breakfast Potatoes | 1.75

Individual Assorted Yogurt | 3.00

Scrambled Eggs | 2.75

Seasonal Fruit Salad | 3.75

Bacon Strips (2) Sausage Links (2) or Vegan Sausage (2) | 3.25

BUILD YOUR OWN ENTRÉE SALAD

Price per person

includes rolls and butter, fresh baked cookies, and choice of beverage

Caesar Salad | 11.00

romaine, tomatoes, parmesan cheese, croutons, and Caesar dressing

Spinach Salad | 12.00

baby spinach, bacon crumbles, red onion, hard-boiled egg, mushrooms, blue cheese crumbles, and stoneground mustard vinaigrette

Southwest Salad | 12.25

seasonal mixed greens, red peppers, black beans, roasted corn, cheddar cheese, fried tortilla strips, cilantro lime vinaigrette, and chipotle ranch dressing

Crunchy Citrus Salad | 16.50

mixed greens, edamame, toasted almonds, mandarin oranges, wonton strips, red pepper, green onions, grilled chicken, and sesame dressing

Crispy Chicken Tender Salad | 16.50

romaine, diced tomatoes, shredded carrots, sliced cucumbers, diced red onion, shredded cheddar cheese, diced chicken tenders, buffalo ranch dressing, and honey Dijon dressing

Cobb Salad | 16.75

romaine, crumbled bacon, hard-boiled eggs, diced tomatoes, blue cheese crumbles, ranch dressing and seasonal vinaigrette

Greek Salad | 12.00

seasonal mixed greens, sliced cucumbers, roma tomatoes, red onions, kalamata olives, feta cheese, lemon vinaigrette

A La Carte add-ons

Sliced Chicken Breast | 4.25

Grilled Tofu | 3.00

Baked Salmon Filet | 9.00

Sliced Steak | 6.50

Cup of Soup | 2.75

Bowl of Soup | 3.75

Kettle

Kettle Combo | 10.50

bowl of house-made soup, garden salad, rolls and butter, cookies, and beverage

DELI SANDWICHES



Price per person

includes garden salad or composed salad, potato chips, fresh baked cookie, and choice of beverage

Wrap | 17.75

choice of pre-made wraps

- turkey club – roasted turkey, lettuce, tomato, red onion, bacon and blue cheese dressing
- chicken Caesar- grilled chicken, roma tomato, romaine, parmesan cheese and Caesar dressing
- roasted chickpea wrap (vg) – roasted chickpeas, cucumber, lettuce and hummus

Sandwich Board | 16.75

build your own deli sandwich

sliced turkey, ham, roast beef, domestic cheeses, fresh vegetables, and sandwich breads. Condiments include: mayo and mustard

Sandwiches on Artisan Bread | 18.75

- chipotle chicken, charred peppers, pepper jack cheese, chipotle aioli, shredded lettuce on a hoagie roll
- roast beef, provolone cheese, charred green onion aioli, arugula, red onion on white bread
- shaved ham, swiss cheese, dill pickle, Dijon aioli, spinach on sour dough bread
- chimichurri, seasonal roasted vegetables, marinated tomato, spring mix on multi grain bread

Boxed Deli Classic | 15.50

premade sandwich with lettuce and tomato, box includes bottled water, bagged chips, wrapped cookie, whole fruit, mayo and mustard packets

- roast beef & cheddar
- ham & swiss
- turkey & provolone
- fresh vegetable, hummus & pepper jack cheese

Additional Sides and Salads

House-made Potato Chips | 2.25

Seasonal Fruit Salad | 3.75

Garden Salad | 3.50

Caesar Salad | 3.50

Cole Slaw | 3.00

Pasta Salad | 3.50

Potato Salad | 3.50

Chicken Salad | 3.50

Tuna Salad | 3.50

HORS D'OEUVRES



Price per dozen

CHICKEN

Apple Walnut Chicken Salad in Endive Cup | 20.50

Chicken Pot stickers with ponzu dipping sauce | 19.25

Pulled Chicken Sliders | 26.25

Korean Barbecue Skewers with Sweet & Spicy Dipping Sauce 26.25

Chicken Wings with Carrot and Celery Sticks | 26.25 dozen
minimum order 3 dozen

choice of style: fried, buffalo, Korean barbecue, or garlic parmesan

choice of sauce: blue cheese or ranch

Curry Spiced Chicken Gyro Bites with Fried Pita,
Tzatziki Sauce | 19.75

Thai Style Chicken Skewer with Coconut Peanut Sauce | 26.25

BEEF AND PORK

Shaved Roast Beef with Charred Green Onion Aioli and Pickled Red Onion on Crostini | 27.25

Beef Kalbi Skewers with Sweet & Spicy Dipping Sauce | 29.50

Pulled Pork Sliders | 26.25

Bacon Wrapped Dates | 24.50

House-made Meatballs | 21.00

choice of sauce: barbecue, Swedish, sweet and sour

SEAFOOD

Sweet and Spicy Shrimp Skewer with Coconut Dipping Sauce 33.75

Smoked Salmon with Herbed Cream Cheese on a Crostini 33.75

Prawn Cocktail | 29.50

Crab Wontons with Sweet Chili Dipping Sauce | 29.50

VEGETARIAN

Vegan Kalbi Tofu Skewers with Sweet and Spicy Dipping Sauce | 23.00

Mediterranean Vegetable Kabob with Tzatziki | 23.00

Feta and Radish Crostini | 21.00

Brie and Local Jam on Crostini | 22.75

Caprese Skewers –Tomato, Fresh Mozzarella, and Basil with Balsamic Drizzle | 21.00

Vegetable Pot Stickers with Ginger-Soy dipping Sauce | 19.25

Mini Quiche with Wild Mushroom and Leek | 22.00

Spanakopita Triangles | 23.25

Crème Fraiche, Potato, Chives | 21.00

Stuffed Brie en Croute Platter Served with Sliced Baguette and Assorted Crackers (serves 20) | 42.00

choice of filling: caramelized onion and herb or local seasonal preserves

RECEPTION PLATTERS

Seasonal Fresh Fruit Platter

petite (serves 10) | 34.50
small (serves 20) | 55.25
medium (serves 30) | 77.25
large (serves 40) | 99.25

Vegetable Crudité

choice of ranch, red pepper dip or hummus dip
petite (serves 10) | 30.75
small (serves 20) | 51.25
medium (serves 30) | 68.50
large (serves 40) | 86.50

Domestic Cheese Platter

swiss, cheddar, provolone, pepper jack cheese with assorted crackers
petite (serves 10) | 32.15
small (serves 20) | 52.50
medium (serves 30) | 73.50
large (serves 40) | 93.75

Local & Artisan Cheese Platter

Chef's selection of local and imported cheeses with assorted crackers
petite (serves 10) | 58.50
small (serves 20) | 91.75
medium (serves 30) | 126.50
large (serves 40) | 160.00

Hot Spreads with House-made Tortilla Chips

warm spinach & artichoke dip (serves 40) | 47.25
creamy queso & chorizo dip (serves 40) | 47.25
goat cheese and caramelized onion dip (serves 40) | 47.25

Cold Spreads with House-made Tortilla Chips

seasonal hummus | 42.00

MEALTIME



Bon Appétit is pleased to present your lunch or dinner meal either by buffet, family style, or plated. Please refer to the “additional services” section of the catering guide for more information or contact the catering office.

Price per person

Pasta Bar | 18.75

includes your choice of garden salad or Caesar salad, garlic bread, fresh baked cookie and choice of beverage
choice of sauce: marinara, alfredo, creamy pesto, bolognaise
choice of protein: grilled chicken, beef bolognaise, mushroom bolognaise, sausage
upgrade to shrimp add 2.65 per person
vegan and gluten free options available by request

Teriyaki Showcase | 19.25

teriyaki chicken or tofu, choice of white rice or brown rice, and stir fry vegetables - includes salad with chopped iceberg, shredded carrots, green onion, cucumber, and sesame dressing, fresh baked cookies and choice of beverage

Korean Bowl | 19.00

kalbi beef or tofu, kimchi, pickled vegetables, choice of white or brown rice, seasonal vegetables - includes salad with chopped iceberg, shredded carrots, green onion, cucumber, and sesame dressing, fresh baked cookies and choice of beverage

Baked Potato Bar | 16.00

baked potatoes, choice of beef or vegetarian chili, steamed broccoli, bacon, shredded cheddar cheese, green onions, whipped butter, sour cream - includes garden salad with ranch dressing and seasonal vinaigrette, rolls and butter, fresh baked cookies and choice of beverage

Street Tacos | 18.25

street tacos with choice of chorizo, impossible “meat”, beef or chicken, choice of salsa roja or salsa verde and cheddar cheese- includes garden salad with chipotle ranch dressing and lime vinaigrette, fresh baked cookies and choice of beverage
upgrade to southwest chop salad for 1.00

Mac and Cheese Bar | 16.25

macaroni and cheese with toasted bread crumbs, diced crispy chicken, bacon crumbles, broccoli, peas parmesan cheese, buffalo sauce and barbecue sauce, includes garden salad with ranch dressing and seasonal vinaigrette, rolls and butter, fresh baked cookies and choice of beverage

Barbecue Plate | 20.50

choice of protein: beef brisket, pulled pork, or grilled cauliflower steaks
choice of side: mac and cheese, cowboy beans or succotash
choice of salad: potato salad, macaroni salad, pasta salad, coleslaw, fruit salad
choice of sauce: Kansas City or spicy Memphis-style sauce
rolls and butter, mini pecan tart, choice of beverage

Backyard Barbecue | 17.75

choice of protein: hamburger, garden burger, hot dog

choice of side: House-made potato chips, cowboy beans, succotash

choice of salad: potato salad, macaroni salad, pasta salad, coleslaw, fruit salad

buns, cookies and beverage

hamburgers and garden burgers include sliced cheese, lettuce, tomato, onion and pickles

Classic | 25.00

seared chicken, mashed or roasted potatoes, seasonal vegetables, gravy, and salad with romaine, spinach, cucumber, carrot, cherry tomato, red onion, radish, ranch dressing, and seasonal vinaigrette - includes rolls and butter, mini lemon curd tart, and choice of beverage

PNW Seasonal | Special Market Price

seasonal seafood, carmen ranch beef, pure country pork, or draper valley chicken, seasonal vegetable, seasonal starch, seasonal sauce - includes rolls and butter, seasonal dessert, and choice of beverage

HOUSE-MADE PIZZA 16"

Price per pizza

Cheese Pizza Cheese Pizza | 22.00

mozzarella, provolone, parmesan and Romano cheeses

Pesto & Feta | 26.25

house cheese blend, cherry tomato, roasted garlic

Pepperoni Pizza | 23.00

house cheese blend and pepperoni

Meat Lovers Pizza | 27.25

pepperoni, bacon, ground beef and salami

Supreme Pizza | 27.25

pepperoni, sausage, mushrooms, olives, red onion

Hawaiian Pizza | 26.25

pineapple, Canadian bacon

Vegetarian Pizza | 23.25

mushrooms, peppers, olives, red onion, artichoke

SNACKS & SWEETS

SNACKS

Price per person

Mixed Nuts | 3.75

Little Italy Box | 12.10

finocchiona salami, marinated fresh mozzarella, sweet peppers, and house-made crostini

Mezze Box | 10.50

hummus, marinated olives, feta cheese, and pita chips

House-made Tortilla Chips | 3.75

with house-made salsa

House-made Chips and Dip | 3.75

Whole Fruit | 1.75 each

apple, orange, banana, and seasonal

SWEETS

Price per dozen, unless otherwise noted

Fresh-Baked Cookies | 14.75

seasonal assortment

Dessert Bars | 19.00

seasonal assortment

Mini Dessert Bars | 14.75

seasonal assortment

Cupcakes | 27.25

seasonal flavors

Special Dietary Desserts | 3.75 per person

Custom Sheet Cakes

basic vanilla or chocolate 1/4 sheet cake (serves 20)

basic vanilla or chocolate 1/2 sheet cake (serves 40)

Please contact our catering department for pricing and information about your custom cake needs!