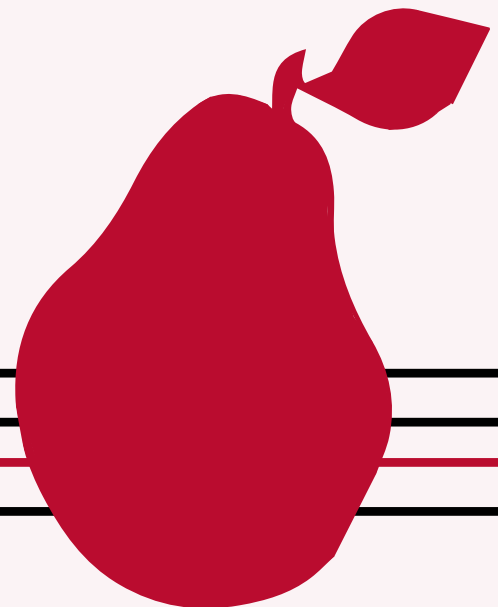


BON APPÉTIT CATERING AT
SAINT MARTIN'S UNIVERSITY



FOOD SERVICE 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 to reduce our carbon footprint. 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 & DEADLINES

Our first-rate service relies on our ability to plan and schedule appropriately for your event. 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 campus 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 from listed catering menu prices. Please contact the catering office for further details.

SAINT MARTIN DISCOUNT

In support of Saint Martin's University, university events will be given 10% discount from listed catering menu prices. Please contact the catering office for further details.

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 and 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

Linens 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 and napkin
- 4.00 per table linen
- 1.00 each overlay linen (with purchase of table linen)

SERVICE UPGRADES & 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 4.00 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 40.00 per hour
- An on-site Chef is available for 45.00 per hour for carving stations (two hour minimum)

ALCOHOL & 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 40.00 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 1.75 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 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-campus catering orders. Charges are determined based on the complexity and needs of your off-campus event.

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

BEVERAGES

Prices are per person unless otherwise noted.

Batdorf and Bronson Coffee Service 3.75

Regular and decaffeinated coffee, hot water, assorted teas

Refresh Coffee Service 2.00

Recommended every three hours

Hot Apple Cider 2.00

Hot water with apple cider packets

Hot Cocoa 2.00

Hot water with cocoa packets

Fruit Juice 3.00

Assorted bottled options

Sparkling Water 2.00

Assorted canned options

Soda 2.00 each

Assorted canned Pepsi products

Bottled Water 2.00 each

Sparkling Cider 9.00 each

750 ml bottle

Iced Tea 2.00

Lemonade 2.00

Flavored Lemonade 2.50

Strawberry, watermelon, raspberry, mango

B AKERY

Prices are per dozen unless otherwise noted.

Sliced Breakfast Bread 14.00

6 slices per loaf

Doughnuts 21.25

Assorted doughnuts

Pastry Basket 24.00

Assortment of muffins, scones, and Danish

Croissant 29.00

Butter croissants with butter and jam

Assorted Croissants 30.25

Butter, almond, and chocolate

Coffee Cake Squares 21.50

Fresh Baked Cookies 17.00

Seasonal assortment

Dessert Bars 21.50

Chocolate brownies, lemon bars, cereal bars, or seasonal

Mini Dessert Bars 17.00

Chocolate brownies, lemon bars, or seasonal

Cupcakes 31.25

Seasonal flavors

Mini Frosted Cupcakes 23.00

Custom Sheet Cakes

1/4 sheet cake (serves 20) 40.00

1/2 sheet cake (serves 40) 60.00

Full sheet cake (serves 80) 105.00

Pricing is for basic vanilla or chocolate cake with simple design. Additional charges may be added for more intricate design.

Please contact the catering office for details.

BREAKFAST BUFFETS

Prices are per person unless otherwise noted.

HOT BREAKFAST BUFFETS

Includes coffee service, water, and orange juice.

The Farm House 19.00

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

Vegetable Skillet 17.00

Eggs, diced potatoes, onions, peppers, mushrooms, spinach, and feta

Includes seasonal fruit, warm tortillas, house-made salsa, and sour cream

Vegan option available upon request

Meat Lovers Skillet 18.00

Eggs, diced potatoes, bacon, sausage, and cheddar

Includes seasonal fruit, warm tortillas, house-made salsa, and sour cream

Southwest Skillet 18.00

Chorizo, eggs, diced potatoes, bell peppers, and pepper jack

Includes seasonal fruit, warm tortillas, house-made salsa, and sour cream

Build Your Own Breakfast Burrito 18.00

Scrambled eggs, breakfast potatoes, cheddar, flour tortillas, diced bacon or diced sausage

Includes seasonal fruit, warm tortillas, house-made salsa, and sour cream

Pancake Breakfast 18.25

Pancakes with butter and warm syrup, bacon or sausage, and seasonal fruit

Add toppings for additional +2.00 per person

CONTINENTAL BREAKFAST BUFFETS

Includes coffee service, water, and orange juice.

SMU Continental 12.50

Doughnuts, muffins, scones, and Danish

Bagel Box 10.75

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

Bagel with Lox 18.25

Assorted bagels with lox, herbed cream cheese, capers, pickled red onions, cucumbers, and side of fruit

Northwestern 12.50

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

A LA CARTE ADDITIONS

Prices are per person unless otherwise noted.

Whole Fruit 2.00

Breakfast Potatoes 2.00

Individual Assorted Yogurt 3.50

Scrambled Eggs 3.00

Seasonal Fruit Salad 4.50

Bacon Strips (2) Sausage Links (2) or

Vegan Sausage (2) 3.75

BUILD YOUR OWN ENTRÉE SALAD

Prices are per dozen unless otherwise noted. Includes rolls, butter, fresh baked cookies, and choice of iced tea or lemonade.

Kale Caesar 12.50

Romaine, tomatoes, sunflower seeds, parmesan cheese, croutons, and Caesar dressing

Spinach 13.75

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

Southwest 13.75

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

Greek 14.25

Seasonal mixed greens, sliced cucumbers, Roma tomatoes, red onions, Kalamata olives, feta, lemon vinaigrette

Crunchy Citrus 19.00

Shredded cabbage, edamame, toasted almonds, mandarin oranges, wonton strips, red pepper, green onions, roasted chicken, and sesame dressing

Crispy Chicken Tender 19.00

Romaine, diced tomatoes, shredded carrots, sliced cucumbers, diced red onions, shredded cheddar, diced chicken tenders, buffalo ranch dressing, and honey Dijon dressing

Cobb 19.00

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

A LA CARTE ADDITIONS

Prices are per person unless otherwise noted.

Sliced Chicken Breast 4.75

Grilled Tofu 3.75

Tuna Salad 4.00

Chicken Salad 4.00

Baked Salmon Filet 12.50

Sliced Steak 10.50

Cup of Soup 3.00

Bowl of Soup 4.25

KETTLE

Kettle Combo 12.00

Bowl of house-made soup, garden salad, rolls and butter, cookies, and choice of lemonade or iced tea

Choice of tomato bisque, broccoli cheddar, or minestrone

Upgrade to clam chowder, chicken noodle, chicken tortilla

for additional +2.00 per person

DELI SANDWICHES

Prices are per person unless otherwise noted. Includes garden or composed salad, potato chips, fresh baked cookie, and choice of iced tea or lemonade.

Wrap 20.25

Choice of pre-made wraps

Turkey Club

Roasted turkey, lettuce, tomato, red onion, bacon, and blue cheese dressing

Chicken Caesar

Roasted chicken, Roma tomato, romaine, parmesan cheese, and Caesar dressing

Vegan Roasted Chickpea Wrap

Roasted chickpeas, fresh vegetables, hummus, and feta

Sandwich Board 19.25

Build your own deli sandwich with sliced turkey, ham, roast beef, domestic cheeses, fresh vegetables, sandwich breads, mayo, and mustard

Sandwiches on Artisan Bread 21.50

Chipotle Chicken

Charred peppers, pepper jack, chipotle aioli, shredded lettuce, hoagie roll

Roast Beef and Provolone

Charred green onion aioli, arugula, red onions, white bread

Shaved Ham and Swiss

Dill pickle, Dijon aioli, spinach, sour dough bread

Chimichurri and Roasted Vegetables

Seasonal roasted vegetables, marinated tomatoes, spring mix, multi grain bread

Boxed Deli Classic 17.75

Premade sandwich with lettuce, tomatoes, bottled water, bagged chips, wrapped cookie, whole fruit, mayo and mustard packets

Roast Beef and Cheddar

Ham and Swiss

Turkey and Provolone

Roasted Chickpea

Fresh vegetables, hummus and feta

ADDITIONAL SIDES & SALADS

Cole Slaw 3.50

Garden Salad 4.00

Pasta Salad 4.00

Tuna Salad 4.00

Seasonal Fruit Salad 4.50

Potato Salad 4.00

Caesar Salad 4.00

House-made Potato Chips 2.50

Chicken Salad 4.00

HORS D'OEUVRES

Prices are per dozen unless otherwise noted.

CHICKEN

Apple walnut chicken salad in endive cup 23.50

Chicken salad crostini 21.75

Chicken pot stickers with ponzu dipping sauce 21.75

Pulled chicken sliders 30.25

Thai-style chicken skewer with peanut sauce 30.25

Korean barbecue skewers with sweet and spicy dipping sauce 30.25

Chicken wings 24.00

Minimum order 3 dozen

Choice of style: fried, buffalo, barbecue,

garlic parmesan, achiote spice rubbed

Choice of sauce: blue cheese, ranch, cumin ranch

Spiced chicken gyro bites with fried pita, tzatziki sauce 23.00

BEEF & PORK

Shaved roast beef with charred green onion aioli and pickled red onion on crostini 31.25

Beef kalbi bites with sweet and spicy dipping sauce 33.50

Pulled pork sliders 30.25

Bacon wrapped dates 28.00

House-made meatballs 21.00

Choice of sauce: barbecue, Swedish, sweet and sour

Burger slider 26.00

Add house-made bacon jam additional +6.00 per person

Sausage and mozzarella stuffed mushrooms 25.00

SEAFOOD

Sweet chili shrimp skewer 38.50

Smoked salmon with herbed cream cheese crostini 38.50

Prawn cocktail 33.50

Sweet and spicy crab wontons 33.50

VEGETARIAN

Mini polenta cake 26.50

Roasted cherry tomato and goat cheese crostini 23.00

Mediterranean vegetable kabob with tzatziki 26.50

Brie and local jam on crostini 26.25

Caprese skewers with tomato, fresh mozzarella, basil, and balsamic 24.00

Vegetable pot stickers with ginger-soy dipping sauce 23.00

Spanakopita triangles 26.50

Impossible meat and mozzarella stuffed mushrooms 25.00

Stuffed brie en crouete platter with sliced baguette and assorted crackers 48.00

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

Serves 20

RECEPTION PLATTERS

Seasonal Fresh Fruit Platter

Petite 39.50, serves 10

Small 63.25, serves 20

Medium 88.50, serves 30

Large 113.50, serves 40

Vegetable Crudités

Choice of ranch, red pepper dip, or hummus dip

Petite 35.00, serves 10

Small 58.75, serves 20

Medium 78.25, serves 30

Large 98.75, serves 40

Domestic Cheese Platter

Swiss, cheddar, provolone, pepper jack, and assorted crackers

Petite 36.75, serves 10

Small 60.25, serves 20

Medium 84.00, serves 30

Large 107.00, serves 40

Local and Artisan Cheese Platter

Chef's selection of local and imported cheeses with assorted crackers

Petite 66.75, serves 10

Small 105.25, serves 20

Medium 144.75, serves 30

Large 183.00, serves 40

Charcuterie Board

Small 105.50, serves 20

Medium 183.00, serves 30

Large 222.50, serves 40

Cured Meat and Pickled Vegetable Platter

Small 127.00, serves 20

Medium 190.00, serves 30

Large 226.75, serves 40

HOT DIPS

54.00 each. Served with tortilla chips, serves 40.

Warm spinach and artichoke dip 54.00

Creamy queso and chorizo dip 54.00

Goat cheese and caramelized onion dip 54.00

Buffalo chicken dip 54.00

COLD SPREADS

Served with pita chips or crackers, serves 40.

House-made hummus 48.00

Pimento cheese dip 48.00

Cheddar cheese, sour cream, pimentos, crackers

Creamy bacon and cheese dip 48.00

Cream cheese, bacon, green onions, white cheddar, crackers

Smoked salmon dip 70.00

M EALTIME

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. All prices are per person.

Pasta Bar 21.50

Garlic bread, fresh baked cookie, choice of garden or Caesar salad, and choice of iced tea or lemonade

Sauce options: marinara, alfredo, creamy pesto, bolognaise

Protein options: roasted chicken, beef bolognaise, mushroom bolognaise, sausage

Add shrimp for additional +3.00 per person

Vegan and made without gluten-containing ingredients options available by request

Pasifika 22.00

White rice, stir fry vegetables, mac salad, haupia bars, and choice of lemonade or iced tea

Protein options: huli-huli chicken, kalua pork, or tofu

Gyro Chicken Plate 23.00

Chicken gyro, yellow rice, seasonal vegetables, pickled red onions, tzatziki, hummus, feta crumbles, pita bread, Greek salad with Greek vinaigrette, fresh baked cookies, and choice of iced tea or lemonade

Korean Bowl 21.50

Kalbi beef or tofu, kimchi, pickled vegetables, choice of white or brown rice, seasonal vegetables, salad with chopped iceberg, shredded carrots, green onion, cucumbers, sesame dressing, fresh baked cookies, and choice of iced tea or lemonade

Teriyaki Showcase 22.00

Teriyaki chicken or tofu, choice of white rice or brown rice, stir fry vegetables, salad with chopped iceberg, shredded carrots, green onions, sesame dressing, fresh baked cookies, and choice of iced tea or lemonade

Nacho Bar 17.25

Tortilla chips, ground beef, refried beans, nacho cheese sauce, salsa, sour cream, pickled jalapeños, fresh baked cookies, and choice of iced tea or lemonade

Baked Potato Bar 18.25

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

Street Tacos 20.75

Street tacos or tostadas, house-made salsa and cheddar cheese, Spanish rice, refried beans, garden salad with chipotle ranch dressing and lime vinaigrette, fresh baked cookies, and choice of iced tea or lemonade

Protein options: chorizo, Impossible "meat", beef, or chicken

Upgrade to southwest chop salad for additional +1.00 per person

Macaroni and Cheese Bar 18.75

Macaroni and cheese, diced crispy chicken, bacon crumbles, broccoli, peas, parmesan cheese, buffalo sauce and barbecue sauce, garden salad with ranch dressing and seasonal vinaigrette, rolls and butter, fresh baked cookies, and choice of iced tea or lemonade

Barbecue Plate

One protein 23.50, two proteins 31.25

Choice of macaroni and cheese, cowboy beans, or succotash, choice of Kansas City or Carolina-style sauce, rolls and butter, mini pecan tart, choice of iced tea or lemonade

Protein options: beef brisket, pulled pork, or bone-in chicken

Salad options: potato salad, macaroni salad, pasta salad, coleslaw, or fruit salad

Backyard Barbecue 20.50

Choice of house-made potato chips, cowboy beans, or succotash, buns, fresh baked cookies, and choice of iced tea or lemonade

Protein options: hamburger, garden burger, or hot dog

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

Salad options: potato salad, macaroni salad, pasta salad, coleslaw, or fruit salad

Classic Chicken Dinner 28.50

Seared chicken with choice of creamy arugula pesto, lemon piccata, or creamy Tuscan with sun-dried tomatoes, roasted potatoes, seasonal vegetables, gravy, salad with romaine, spinach, cucumber, carrots, cherry tomatoes, red onions, radishes, ranch dressing, and seasonal vinaigrette, rolls and butter, mini lemon curd tart, and choice of iced tea or lemonade

Holiday Dinner 45.75

Choice of brined turkey breast roast or baked ham, mashed potato and gravy or yams, roasted green beans, dressing, cranberry sauce, apple cider spinach salad, dinner rolls and butter, mini pumpkin tarts, and holiday punch

SEASONAL

Creamy Chicken and Spring Vegetable Pasta 24.75

Roasted chicken, asparagus, peas, bell peppers, cherry tomatoes, zucchini, Cajun parmesan cream sauce, cacio e pepe kale salad, garlic bread, strawberry rhubarb pie bars, and choice of iced tea or lemonade

PIZZA & SNACKS

PIZZAS

16" house-made pizzas, prices are per person.

Cheese 24.25

Mozzarella, provolone, parmesan, Romano

Pesto and Feta 25.50

House cheese blend, cherry tomatoes, roasted garlic

Pepperoni 26.00

House cheese blend and pepperoni

Meat Lovers 27.00

Pepperoni, bacon, ground beef, salami

Supreme 27.00

Pepperoni, sausage, mushrooms, olives, red onions

Hawaiian 26.00

Pineapple, Canadian bacon

Vegetarian 25.50

Mushrooms, peppers, olives, red onions, artichokes

SNACKS

Prices are per person.

Mixed Nuts 4.25

Little Italy Box 13.75

Finocchiona salami, sweet peppers, fresh mozzarella, house-made crostini

Mezze Box 12.00

Hummus, marinated olives, feta, pita chips

House-made Tortilla Chips 4.25

With house-made salsa

House-made Potato Chips 4.25

With house-made onion dip

Whole Fruit 1.75

Apple, orange, banana, seasonal

Granola Bars 1.50

NOTES

BON APPÉTIT

MANAGEMENT COMPANY

— CATERING AND EVENTS —