

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](http://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](http://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](http://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](mailto: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](mailto: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 times, 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 50.00 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:
  - 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.

# 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

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 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 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 2.00 per guest and includes an assortment of soft drinks, juices and ice water with disposable cups and napkins.
- 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.

# 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.

## S | SEAFOOD WATCH

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

## 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.

# BEVERAGES

*Prices are per person unless otherwise noted.*

## **Olympia Coffee Roasting Company 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 3.25**

Assorted bottled options

## **Sparkling Water and Canned Soda 2.00**

Assorted canned options

## **Bottled Water 2.00 each**

## **Iced Tea 2.00**

## **Lemonade 2.00**

## **Flavored Lemonade 2.50**

Strawberry, watermelon, raspberry, mango

# BAKERY

*Prices are per dozen unless otherwise noted.*

**Sliced Breakfast Bread V 13.00**

6 slices per loaf

**Doughnuts V 22.25**

Assorted doughnuts

**Pastry Basket V 25.25**

Assortment of muffins, scones, and Danish

**Croissant V 30.50**

Butter croissants with butter and jam

**Assorted Croissants V 31.75**

Butter, almond, and chocolate

**Coffee Cake Squares V 22.50**

**Short Cake with Seasonal Fruit V 42.00**

**Fruit Crisp ↓ G 42.00**

Seasonal flavors

**Fresh Baked Cookies V 17.75**

Seasonal assortment

**Cheesecake Bars V 30.00**

**Mini Cheesecake Bites V 24.00**

**Dessert Bars V 22.50**

Chocolate brownies, lemon bars, or seasonal

**Mini Dessert Bars V 17.75**

Chocolate brownies, lemon bars, or seasonal

**Tartlets V 27.00**

Seasonal flavors

**Cupcakes V 32.75**

Seasonal flavors

**Mini Frosted Cupcakes V 24.25**

**Custom Sheet Cakes**

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 20.00

Scrambled eggs FF, breakfast potatoes, seasonal fruit, and choice of bacon or pork sausage, chicken apple sausage or vegetarian sausage V

*Can be made without gluten-containing ingredients upon request*

### Vegetable Skillet V 17.75

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

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

*Can be made vegan or without gluten-containing ingredients available upon request*

### Meat Lovers Skillet 19.50

Eggs FF, diced potatoes, bacon, sausage, and cheddar cheese

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

*Can be made without gluten-containing ingredients upon request*

### Southwest Skillet 19.00

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

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

*Can be made vegan or without gluten-containing ingredients available upon request*

### Build Your Own Breakfast Burrito 19.00

Scrambled eggs FF, breakfast potatoes, cheddar cheese, flour tortillas, diced bacon, diced sausage, vegetarian sausage V

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

### Pancake Breakfast 19.25

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 V 13.25

Doughnuts, muffins, scones, and Danish

### Bagel Box V 11.25

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

### Bagel with Lox S Market Price

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

### Northwestern V 13.25

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

## A LA CARTE ADDITIONS

*Prices are per person unless otherwise noted.*

Whole Fruit ↓ G VG 2.00

Breakfast Potatoes ↓ G VG 2.00

Individual Assorted Yogurt V 3.50

Scrambled Eggs FF ↓ G V 3.25

Seasonal Fruit Salad ↓ G VG 4.75

Bacon Strips (2) ↓ G 3.75

Sausage Links (2) ↓ G 3.75

Chicken Apple Sausage (2) ↓ G 3.75

Vegetarian Sausage (2) V 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 Cacio E Pepe** V 13.75

Romaine, tomatoes, sunflower seeds, parmesan cheese, croutons, cacio e pepe vinaigrette

## **Spinach** ↓ G 14.50

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

## **Southwest** V 14.50

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

## **Greek** V ↓ G 15.00

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

## **Crunchy Citrus** 20.00

Shredded cabbage, edamame, toasted sunflower seeds, mandarin oranges, wonton strips, red pepper, green onions, roasted chicken, ginger soy dressing

## **Crispy Chicken Tender** 20.00

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

## **Cobb** ↓ G 20.00

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** ↓ G 5.00

### **Grilled Tofu** ↓ G VG 4.00

### **Tuna Salad** ↓ G S 4.25

### **Chicken Salad** ↓ G 4.25

### **Baked Salmon Filet** ↓ G S 13.25

### **Sliced Steak** ↓ G 11.00

### **Shrimp** ↓ G S 6.75

## 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 21.25

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

### Roasted Chickpea Wrap **V**

Roasted chickpeas, fresh vegetables, hummus, and feta cheese

## Sandwich Board 20.25

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

## Sandwiches on Artisan Bread 22.50

### Chipotle Chicken

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

### Roast Beef and Provolone

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

### Shaved Ham and Swiss

Dill pickle, Dijon aioli, spinach, sour dough bread

### Chimichurri and Roasted Vegetables **VG**

Seasonal roasted vegetables, marinated tomatoes, spring mix, telera roll

## Boxed Deli Classic 18.75

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 Wrap **V**

Fresh vegetables, hummus, and feta

## ADDITIONAL SIDES & SALADS

Cole Slaw **V** 3.75

Tuna Salad **S** 4.25

Caesar Salad **V** 4.25

Garden Salad **↓ G VG** 4.25

Seasonal Fruit Salad **↓ G VG** 4.50

Pasta Salad 4.25

Potato Salad **V** 4.25

Chicken Salad **↓ G** 4.25

# HORS D'OEUVRES

*Prices are per dozen unless otherwise noted.*

## CHICKEN

Tuscan chicken salad crostini 22.75

Buffalo chicken savory tarts 27.00

Chicken pot stickers with ponzu dipping sauce 22.75

Pulled chicken sliders 30.50

*Add coleslaw for additional +6.00 per person*

Thai-style chicken skewer with ginger-soy dipping sauce ↓ G 31.75

Gochujang chicken skewers with sweet and spicy dipping sauce ↓ G 31.75

Chicken wings ↓ G 25.25

*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 24.25

## BEEF & PORK

Shaved roast beef with charred green onion aioli and pickled red onion on crostini 32.75

Beef kalbi bites with sweet and spicy dipping sauce 33.50

Pulled pork sliders 31.75

*Add coleslaw for additional +6.00 per person*

Bacon wrapped dates ↓ G 29.50

House-made meatballs 22.00

*Choice of sauce: barbecue, Swedish, sweet and sour*

Burger slider 27.25

*Add house-made bacon jam additional +8.00 per person*

## SEAFOOD

Sweet chili shrimp skewer ↓ G S 42.00

Smoked salmon with herbed cream cheese crostini S 40.50

Prawn cocktail ↓ G S 35.25

Cajun shrimp and andouille skewers with remoulade sauce ↓ G S 40.00

Sweet and spicy crab wontons S 35.25

## VEGETARIAN

Mini polenta cake with wild mushroom ↓ G V 27.75

Roasted cherry tomato and goat cheese crostini V 24.25

Fromage toast with artisan cheese spread on toasted focaccia V 27.50

Mediterranean vegetable kabob with tzatziki ↓ G V 27.25

Brie and local jam on crostini V 27.50

Caprese skewers with tomato, fresh mozzarella, basil, and balsamic ↓ G V 25.25

Vegetable pot stickers with ginger-soy dipping sauce V 25.50

Spanakopita triangles V 27.25

Samosas with tamarind sauce V 16.00

Pretzel bites with stone ground mustard V 8.00

# RECEPTION PLATTERS

## Seasonal Fresh Fruit Platter ↓ G VG

Small 66.50, serves 20

Medium 93.00, serves 30

Large 119.25, serves 40

## Vegetable Crudités ↓ G V

Choice of ranch, red pepper dip, or hummus dip

Small 59.00, serves 20

Medium 79.00, serves 30

Large 99.75, serves 40

## Domestic Cheese Platter V

Chef's selection of domestic cheeses with assorted crackers

Small 63.25, serves 20

Medium 88.25, serves 30

Large 112.25, serves 40

## Local and Artisan Cheese Platter V

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

Small 110.50, serves 20

Medium 152.00, serves 30

Large 192.25, serves 40

## Charcuterie Board

Small 110.75, serves 20

Medium 192.25, serves 30

Large 233.75, serves 40

## Cured Meat and Pickled Vegetable Platter

Small 133.25, serves 20

Medium 199.50, serves 30

Large 238.00, serves 40

## Stuffed Brie en Croute Platter V 50.50

Serves 20

Choice of caramelized onion filling or herbs and local seasonal preserves filling, includes sliced baguette and assorted crackers

## Antipasto Platter

Chef's selection of cured meats, fresh mozzarella, semi-roasted tomatoes, and marinated vegetables

Small 106.50, serves 20

Medium 184.75, serves 30

Large 224.75, serves 40

## Smoked Salmon Platter S Market Price

Lox, capers, shaved red onions, cucumbers, lemon wedges

*Available in small, medium, and large at market price*

## Caprese Platter ↓ G V

Fresh mozzarella, heirloom tomatoes, fresh basil, balsamic

Small 40.00, serves 20

Medium 60.00, serves 30

Large 80.00, serves 40

## HOT DIPS

*Serves 40, includes tortilla chips or crostini.*

Warm spinach and artichoke dip ↓ G V 54.00

Creamy queso and chorizo dip 60.00

Goat cheese, bacon, and date dip ↓ G 60.00

Buffalo chicken dip ↓ G 60.00

Chili relleno dip ↓ G V 54.00

## COLD SPREADS

*Serves 40, includes pita chips or crackers.*

House-made hummus VG 50.50

Pimento cheese dip with cheddar cheese, sour cream, pimentos, and crackers V 50.50

Muhammara with roasted red peppers and pomegranate molasses VG 50.50

Creamy bacon and cheese dip with cream cheese, bacon, green onions, white cheddar, crackers 60.00

Smoked salmon dip S market price

# 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. All prices are per person.*

## **Pasta Bar 22.50**

Garlic bread, fresh baked cookie, choice of garden or Caesar salad, and choice of iced tea or lemonade  
Sauce options: marinara, alfredo, Cajun parmesan cream sauce, creamy sunflower seed pesto, bolognese  
Protein options: roasted chicken, beef bolognese, mushroom bolognese, sausage

*Add shrimp for additional +3.00 per person*

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

## **Pacifika 23.00**

White rice, stir fry vegetables, mac salad, butter mochi, and choice of lemonade or iced tea  
Protein options: huli-huli chicken, kalua pork, or tofu

## **Gyro Chicken Plate 25.00**

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**

Pickled vegetables, choice of white or brown rice, seasonal vegetables, salad with chopped iceberg, shredded carrots, green onions, cucumbers, sesame dressing, fresh baked cookies, and choice of iced tea or lemonade  
Protein options: kalbi beef, gochujang chicken, or tofu

*Chicken 24.25, Beef 26.50*

## **Teriyaki Showcase 23.00**

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

## **Nacho Bar 18.00**

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 19.25**

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 21.75**

Street tacos or tostadas, house-made salsa and cheddar cheese, red 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 19.75**

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**

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

*Brisket 30.00, pulled pork 23.50, bone-in chicken 26.00*

### **Backyard Barbecue 21.50**

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 30.00**

Seared chicken, 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

Choice of sauce: creamy arugula and sunflower seed pesto, lemon piccata, or creamy Tuscan with sun-dried tomatoes

*Upgrade to bone-in chicken for additional +2.00 per person*

*Upgrade to mashed potatoes for additional +1.00 per person*

### **Holiday Dinner 48.00**

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 | SPRING**

### **Mexican Street Corn Chicken Skillet 32.00**

Roasted chicken breast, tomato, fresh corn, bell peppers, onion, cilantro lime rice, seasonal vegetables, crema, queso fresco, garden salad, and tres leches cake

## **SEASONAL | FALL**

### **Apple Chutney Pork 30.00**

Herbed pork cutlet, roasted sweet and Yukon potatoes, Brussels sprouts, tomato apple chutney, served with kale and roasted squash salad, dinner rolls, apple tarts, and choice of iced tea or lemonade

# PIZZA & SNACKS

## PIZZAS

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

### **Cheese V 24.25**

Mozzarella, provolone, parmesan, and Romano cheeses

### **Pesto and Feta V 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 V 25.50**

Mushrooms, peppers, olives, red onions, artichokes

## SNACKS

Prices are per person.

### **Little Italy Box 14.50**

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

### **Mezze Box V 12.50**

Hummus, marinated olives, feta, pita chips

### **House-made Tortilla Chips ↓ G VG 3.50**

With house-made salsa

### **House-made Potato Garlic Chips ↓ G VG 3.00**

### **Whole Fruit ↓ G VG 1.75**

Apple, orange, banana, seasonal

### **Granola Bars 1.50**

# NOTES

**BON APPÉTIT**  
MANAGEMENT COMPANY  
— CATERING AND EVENTS —