

“ Bon Appétit: How apt a name for an operation that — like any top-notch restaurant — is driven by the proprietor’s passion for food. Bon Appétit, however, is not a restaurant but a contract food service company, the first to win an Ivy in the award’s 22-year history. ”

“A Passion for Food
Unites Ivy Winners”

*Restaurants and
Institutions Magazine*

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BON APPÉTIT
MANAGEMENT COMPANY
food services for a sustainable future®

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catering guide

CATERING BY BON APPÉTIT
AT SOKA UNIVERSITY

fresh authentic natural

about bon appétit

We'd like to share with you our food philosophy... Bon Appétit's area of expertise is serving only the freshest food. Food that is prepared from scratch, using authentic ingredients. Food that is alive with flavor and nutrition. Food that is created in a socially responsible manner for the well-being of our guests, communities and environment.

our kitchen principles

- Our chicken and eggs are always antibiotic free (www.keepantibioticsworking.com).
- Seafood is purchased only from sustainable sources (adheres to Monterey Bay Aquarium Seafood Watch Guidelines).
- We use locally grown and organic produce whenever possible.
- Our bakery items are made from scratch.

catering...

It's what we do.

Bon Appétit specializes in quaint get-togethers, full-service banquets and major productions serving thousands of people for themed extravaganzas. At Bon Appétit, we blend a tradition of fine service with creative planning and consistent event execution to bring satisfaction to our clients and customers. This brochure is designed to simplify event planning and give you a feel for our new, fresh, contemporary menu and service selections. We are here to assist in making your event everything it should be ... very special.

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

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bon appétit catering

Thank you for selecting Soka Bistro Catering by Bon Appétit as your on-campus source for all of your catering needs. We will be happy to assist you in planning your catered event, from a simple morning coffee break to an elaborate dinner reception. We offer a wide selection of delectable menu choices and theme packages, and can create your own special occasion menu. Our goal and commitment to you is in providing quality food and service to help make your event a success. The following information provides guidelines for booking an event with Soka Bistro Catering:

bon appétit catering policies

This guide is intended to help you as you begin planning for your event. Our Catering staff will be happy to customize menu and service proposals to meet specific needs for your special occasion. Total pricing for the event will reflect your menu and service selections. Please review our policies and feel free to ask any questions.

planning

Please book your event in advance. Planning a successful event requires anywhere from one week to several months. For events booked less than 24 hours in advance, there will be an additional costs.

food and beverage

All food and beverages are to be consumed on the premises. Food and beverages not consumed remain the property of Bon Appétit at Soka University of America.

guarantees

In arranging for catering events, final guest count must be specified by noon, three (3) business days in advance of the event. For week-end events, the final guest count must be in by noon on the Wednesday prior to the event to allow ample time for the ordering process. This number will be your guarantee. Actual attendance at your event will be compared to the guaranteed count and final billing will be based upon the greater of these two numbers.

payment

For all non-University sponsored events, a deposit of 50% of charges will be required when the Catering Contract is signed. The remaining balance of the total estimated charges must be prepaid three days prior to the event as contracted, by cashier's check or money order. Unfortunately, credit cards are not accepted. For University sponsored events, the deposit is waived.

cancellations

Refunds are determined based upon the number of days by which written notice is received, prior to the scheduled function date.

event packages

Although service style and menu can vary dramatically from one event to another, we've found most clients prefer to know, right up front, the "what's included in the price" information. For that purpose, we've assembled this standard package outline for your use in event planning. If a request for service is not listed as part of the **Standard Package**, it will be offered for an additional charge in the **Specialty Service** section.

1. **Menu and Beverage Selection:** As selected and priced.
2. **Quantity:** Set by your guarantee (three business days before the event) plus approximately 5% additional provision.
3. **Management Guarantee:** So that you can relax in comfort during the event, Bon Appétit provides, at minimum, one of our catering team to oversee the execution of all service details, handle those last-minute changes or requests and ensure the event proceeds as planned, for your satisfaction, from start to finish.
4. **Service:** We charge one hour of labor for deliveries, at \$15/hour. All events with service attendants are charged per server with a 4 hour minimum (1/2 hr. setup, 3 hours actual service and 1/2 hour cleanup) at \$15/hour. Should service expectation exceed four hours, additional labor/service charges may apply at \$15.00 per hour, per team member.
5. **Table Top:** China and glassware are available as rentals. For our paper and plastic events we use only high quality paper and plastic ware.
6. **Linen:** All buffet tables are linen covered. For buffet luncheons and dinners, choose from a variety of standard tablecloth and napkin colors for each table. Additional table linens may be rented at a cost of \$5.00 each.
7. **Sales Tax:** Applicable sales tax will be added to food, beverage, rentals and all service charges for catered events.
8. **Alcohol Service:** All alcohol services require a liquor license. We coordinate this with the Alcohol & Beverage Control Department. Our fee is \$50 for processing. Glassware may be rented. All alcohol must be provided by the client. Additional labor: \$20 per hour during service, plus one-hour cleanup. **SPECIAL NOTE:** events with liquor must be booked 4 weeks in advance. Please call 949-480-4307 for more information.

Specialty Services

Because catering event needs and service demands vary so much, we offer a selection of additional services to complete your event. Specialty Services are individually priced and are charged accordingly, in addition to your chosen Standard Event Package.

Custom Floral Arrangements: (Estimates provided on request.) Many clients prefer to build on the standard package floral services by requesting special flowers, garlands, plants and dramatic centerpieces. We are happy to work with you, one of our preferred local florists, or your choice of florists, to add the beauty only fresh floral can bring to your event.

Specialty Linens: (Estimates provided on request.) If we don't have the right colors or fabrics in our Standard Package, we'll find them for you. Specialty tablecloths/napkins and table skirting can also be found with estimates available upon request.

Decorated Cakes: (Estimates provided on request.) Our onsite baker relishes the chance to fire up the oven for a custom designed cake with your choice of flavors, fillings, icings and decorations or you may bring along your own. **Cake Cutting:** Includes service staff, plates and flatware. (Price: \$1 per guest.)

Equipment Rental: Arranged and priced determined on needs and quantities

am & pm breaks

requires a minimum of 25 people.

coffee break **1.50 per person**

freshly-brewed coffee, decaf and a selection of international teas

the sua break **3.50 per person**

assorted whole seasonal fruits, freshly-brewed coffee, decaf and a selection of international teas, assorted sodas and bottled water

the healthy break **4.50 per person**

assorted yogurt cups and granola topping, blueberry and bran muffins, freshly-brewed coffee, decaf and a selection of international teas, assorted sodas and bottled water

the university break **5.00 per person**

fresh seasonal cut fruit tray, assorted gourmet cookies or brownies, freshly-brewed coffee, decaf and a selection of international teas, assorted sodas and bottled water

the pm classic **4.25 per person**

gourmet cookies or brownies, freshly-brewed coffee, decaf and a selection of international teas, assorted sodas and bottled water

the eye opener **4.25 per person**

chilled fruit juice, breakfast pastries, muffins or coffee cake, freshly-brewed coffee, decaf and a selection of international teas

the continental **5.50 per person**

chilled fruit juice, breakfast pastries, muffins or coffee cake, fresh sliced fruit, freshly-brewed coffee, decaf and a selection of international teas

the "english tea" break **6.25 per person**

assorted finger sandwiches, scones and sweet tea breads, fresh seasonal cut fruit, freshly-brewed coffee, decaf and a selection of international teas, assorted sodas and bottled water

the bagel continental **6.25 per person**

orange and apple juice, fresh seasonal cut fruit, bagels and cream cheese with assorted jams and butter, freshly-brewed coffee, decaf and a selection of international teas.

breakfast

all breakfast are served with orange and apple juice, iced water and freshly-brewed coffee, decaf and a selection of international teas.

EGG-BEATERS MAY BE SUBSTITUTED FOR EGGS ON ANY OF OUR BREAKFAST BUFFETS FOR 1.00 PER PERSON

ADDITIONAL MEAT SELECTIONS ARE AVAILABLE FOR 1.00 PER PERSON

ADD TOFU SCRAMBLE FOR AN ADDITIONAL 1.25 PER PERSON

the lion's roar breakfast **5.75 per person**

assorted cereals and granola, assorted yogurt, assorted freshly-baked muffins and pastries

soka buffet breakfast **9.25 per person**

fresh seasonal cut fruit, fluffy scrambled eggs, breakfast potatoes, sliced bacon, ham or sausage, assorted freshly-baked muffins and pastries

french toast **9.00 per person**

french toast made with raisin bread drizzled with orange glaze. served with bacon or sausage, fresh fruit platter and a side of seasonal berries with hot maple syrup

pancakes **7.95 per person**

buttermilk or multigrain pancakes with a side of berries and whipped cream, walnuts and chocolate chips or traditional style with syrup. served with bacon or sausage, fresh fruit platter and assorted juices

belgian waffles **7.95 per person**

buttermilk or multigrain pancakes with a side of berries and whipped cream, walnuts and chocolate chips or traditional style with syrup. served with bacon or sausage, fresh fruit platter and assorted juices

country breakfast buffet **11.50 per person**

scrambled eggs, home-fried potatoes, bacon or sausage, biscuits and gravy, fresh seasonal fruit

japanese country breakfast **12.50 per person**

rice porridge, scrambled eggs, natto, furikake, ham or sausage, umeboshi and fresh cut fruit

lox and bagels **13.50 per person**

freshly-baked bagels, smoked salmon platter with capers, red onion, cream cheese, lemon wedges. Includes fresh cut fruit

great gourmet sandwiches

selections include a choice of two salads, chips, cookies or brownie and beverage

grilled flank steak sandwich 14.50

With caramelized onion, arugula, bleu cheese and roasted red peppers on a French baguette

fuji chicken salad sandwich 12.50

Fuji apples, walnuts and local spinach on focaccia bread

roast beef and white cheddar 13.50

On freshly-baked ciabatta bread

grilled chicken caesar sandwich 12.50

grilled chicken breast with shredded romaine, parmesan cheese and house-made Caesar dressing on a French baguette

smoked turkey 12.50

house-smoked turkey with avocado, spinach, smoked gouda with sun-dried tomato pesto

grilled seasonal vegetable sandwich 11.00

seasonal local vegetables perfectly grilled served on freshly baked bread with herbed mayo, juicy tomato slices and crisp lettuce leaves

smoked salmon sandwich 15.50

house-smoked wild salmon, baby arugula, grilled red onions with caper cream cheese on a freshly-baked bagel

great gourmet salads

need a delicious vegetarian entrée? substitute oven roasted tofu for protein on any of the salads listed below

like extra protein? You can request to add salmon or shrimp for an additional 4.00, grilled chicken for 2.00 or beef for 2.50

selections include a dinner roll and butter, cookies or brownie, and beverage

caesar salad 10.95 per person

crisp romaine lettuce, house made croutons, parmesan cheese and traditional caesar dressing

add grilled chicken- \$2.00

add grilled salmon- \$4.00

getty cobb salad 11.50 per person

crisp romaine and radicchio with grilled chicken breast, smoked apple wood bacon, crumbled bleu cheese, granny smith apples, dried cranberries, rosemary roasted pecans and cider vinaigrette

southwest flank steak salad 11.95 per person

marinated grilled flank steak sliced thin with baby mixed greens, avocados, tomatoes, red onions, cucumbers, cotija cheese, crisp blue and red tortillas and a chipotle ranch dressing

greek salad 7.50 per person

crisp romaine and mixed greens topped with artichoke hearts, crumbled feta cheese, kalamata olives, marinated red onions, tomatoes, and cucumbers and a red wine vinaigrette

local farmers market salad 8.95 per person

baby mixed greens, cucumbers, tomato, carrots, green onions, zucchini, yellow squash and orange segments with a citrus basil vinaigrette

thai chicken salad 9.50 per person

marinated grilled chicken breast with shredded napa cabbage, purple cabbage, julienne carrots, cucumbers, tomatoes, red onions, cilantro, mint leaves, crisp rice noodles, toasted sesame seeds and spicy ginger thai dressing

beet salad 9.50 per person

oven-roasted beets, arugula, breaded crisp goat cheese, candied walnuts and champagne vinaigrette

party platters

vegetable crudités 1.75 pp

a classic combination of fresh vegetables such as carrot sticks, celery sticks, zucchini rings, radish, green onions, and jicama. all complimented with ranch dressing as a dipping sauce

seasonal fruit platter 2.50 pp

a classic combination of fresh seasonal fruits such as strawberries, honeydew melon, cantaloupe, red and green grapes served with a honey yogurt dipping sauce

fabulous fruit and cheese 5.50 pp

the classic combination of fresh seasonal fruits such as strawberries, honeydew melon, red and green grapes complimented by smoked gouda, swiss, muenster and cheddar cheeses

cheese taster 3.00 pp

this delightful platter includes a tangy cheese ball plus lots of bite-sized morsels of cheddar, swiss, monterey jack and smoked gouda cheese plus an assortment of crackers

antipasto platter 4.00 pp

genoa salami, capicola, prosciutto ham, pepperoni, olives, pepperoncini, roasted fennel, roasted peppers, asparagus, artichokes, oven-dried tomatoes, mozzarella, provolone and parmesan cheeses

mediterranean platter 4.00 pp

traditional hummus, roasted red pepper hummus, baba ganoush, olive tapenade, feta cheese and mixed olives served with vegetables and pita bread

baked brie en croute 2.00 pp

baked in puff pastry dough with honey and walnuts and served with french baguettes

hors d'oeuvres

perfect for the before dinner cocktail hour or reception. hors d'oeuvres may be served in a buffet, butler passed or created a la minute, hot and fresh from one of our specialty stations.

a la carte items

(select one item and we'll prepare 2 pieces per person)

helpful hint: for before dinner hors d'oeuvres, please plan for 4 - 6 pieces per person consumption and for hors d'oeuvres receptions, please plan for 8 - 12 pieces per person consumption.

cold hors d'oeuvres

BEEF TENDERLOIN CARPACCIO	2.50
shaved raw beef tenderloin served with chiffonade of spinach and basil, capers, red onions and creole mustard sauce accompanied by gruyere cheese crostinis	
SMOKED SALMON MOUSSE	2.50
in endive cups	
HOUSE MADE SUSHI ROLLS	3.50
assorted ahi tuna, california and vegetable rolls with pickled ginger, wasabi and soy sauce	
FRESH MOZZARELLA AND TOMATO BRUSCHETTA	2.00
with fresh basil, olive oil and roasted garlic	
SPICY TUNA TARTARE	2.75
spicy tuna served on crisp fried wontons with sesame oil and wasabi	
CHILLED SHRIMP COCKTAIL	3.00
with chipotle cocktail sauce	

hors d'oeuvres

hot hors d'oeuvres

SMOKED APPLEWOOD BACON WRAPPED DATES stuffed with gorgonzola cheese	2.50
ROASTED BELL PEPPER AND RED ONION BRUSCHETTA topped with bleu cheese and balsamic reduction	2.00
FRIED PORTABELLA CHEESE RAVIOLI with alfredo and marinara dipping sauces	2.50
MINI ZUCCHINI AND POTATO CAKES topped with crème fraiche and pico de gallo	2.50
MINI MARYLAND CRAB CAKES crab and vegetable mixture pan fried till golden brown and offered with creole remoulade sauce	3.50
BEEF SATAY served with sweet chili garlic sauce	2.50
CHICKEN SATAY served with thai peanut sauce	2.50
MINI VEGETARIAN EGGROLLS served with sweet n sour sauce and hot mustard	2.00
MEDITERRANEAN PITA PIZZA OR FLAT BREAD olives, spinach, tomatoes and feta cheese on top of hummus and baked on pita or flat bread	2.75

hot entrée buffets

for these selections a minimum of 25 people is required.

hot entrée buffet — 15.95 per person

mixed field greens salad with two dressings, oven roasted potatoes, rice pilaf or garlic mashed potatoes (choose one), seasonal vegetable, fancy dinner rolls and butter, iced tea and ice water

a selection of two entrées:

BEEF OR VEGETABLE LASAGNA — baked lasagna with rich marinara, ricotta, mozzarella and parmesan cheeses

BEEF STROGANOFF — tender beef tips in a rich sour cream and wine sauce, served over tender egg noodles

CHICKEN OR TOFU CACCIATORE

CLASSIC ASIAN BEEF, PORK OR CHICKEN STIR-FRY

TOFU MUSHROOM RAGOUT (VEGAN)

PASTA PRIMAVERA — fresh vegetables sautéed until tender tossed with fresh fettuccini in a creamy alfredo sauce (choose vegetarian, chicken or shrimp)

ROAST TURKEY — over a bed of sage dressing

TRADITIONAL CHICKEN PICCATA — sautéed, boneless breast of chicken with lemon caper and white wine sauce served on a bed of pasta

VEGETABLE OR MUSHROOM RAVIOLI ALFREDO

hot buffet upgrade entrees — add 2.00 per person

a selection of two entrées:

ALMOND CRUSTED CHICKEN — boneless breast of chicken sautéed in a almond breadcrumb crust finished with a cream sauce

BROILED FILLET OF SALMON — topped with raspberry butter sauce

CHICKEN BREAST MARSALA

CHICKEN BREAST PARMIGIANA ON A BED ON SPAGHETTI PASTA

EGGPLANT ROULADE

GRILLED VEGETABLE NAPOLEON

LONDON BROIL WITH SAUTEED MUSHROOMS

PORK LOIN MEDALLIONS IN PLUM SAUCE

VEGAN RAVIOLI WITH MARINARA

themed buffets

all buffets include a beverage service of iced tea, iced water, brewed regular and decaffeinated coffee and international teas available in lunch or dinner portions

country western bbq **13.95 lunch / 18.95 dinner**

barbecue chicken quarters, barbecue brisket of beef or ribs, veggie macaroni and cheese, baked beans, potato salad and cole slaw, biscuits or cornbread with honey butter, hot apple cobbler with freshly whipped cream

pacific rim buffet **13.95 lunch / 18.95 dinner**

vegetarian tofu, orange chicken, szechuan beef or korean spicy pork (choose 3), fried rice or sticky rice, stir-fried vegetables, vegetarian egg rolls with lemon cakes or almond cookies

southwestern buffet **14.95 lunch / 17.95 dinner**

black bean and corn salad, tequila marinated chicken fajitas or beef fajitas (choose one) served with sour cream, shredded lettuce, shredded cheese, diced tomatoes, refried beans, or seasoned black beans (choose one), spanish rice, warm flour tortilla and tortilla chips fresh salsas and guacamole, with churros

carving board buffets

22.95 per person

a choice of any two of the following:

PRIME RIB SERVED WITH A CREAMY HORSERADISH SAUCE
SAGE-ROASTED TURKEY SERVED WITH A CRANBERRY CHUTNEY
ROASTED FILET OF BEEF SERVED WITH AN MUSHROOM SAUCE
CEDAR PLANKED SALMON DISPLAY SERVED WITH A DILL SAUCE
HONEY BAKED HAM SERVED WITH A VARIETY OF MUSTARDS
(served with sliced baguettes and silver dollar rolls)

a choice of one vegetarian entrée:

PASTA PRIMAVERA
VEGETABLE OR MUSHROOM RAVIOLI ALFREDO
VEGETARIAN LASAGNA
ROASTED SEASONAL VEGETABLES
OVEN-ROASTED POTATOES, RICE PILAF, GARLIC MASHED POTATOES
OR PASTA WITH ALFREDO SAUCE *(choose one)*
FANCY DINNER ROLLS AND BUTTER
DESSERT — SHEET CAKE OR STRAWBERRY MOUSSE

add on the carving table – for 10.00 per person

choice of one carved meat:

TURKEY, HAM OR ROAST BEEF

mashed potato bar with whipped butter, sour cream, chives, crumbled bacon and shredded cheese, seasonal vegetables, mixed green salad with two dressings and a fresh fruit platter.

(additional meat selections are available for 1.50 per person)

grand served meals

all full service dinners are served with a choice of mixed green salad, Caesar or farmers market salad, entrée, freshly baked rolls, creamy butter, iced tea, fresh coffee and specialty teas.

boursin cheese chicken 14.95 lunch / 17.95 dinner
chicken breast stuffed with boursin cheese with a roasted red pepper sauce over wild rice

orange wasabi chicken 14.95 lunch / 17.95 dinner
grilled chicken breast with an orange wasabi glaze over coconut pineapple rice pilaf

bacon wrapped chicken mignon 14.95 lunch / 17.95 dinner
chicken breast wrapped with smoked applewood bacon, pan seared and topped with gorgonzola cheese and offered with roasted red pepper mashed potatoes

braised short ribs 16.95 lunch / 19.95 dinner
boneless short ribs braised in red wine and honey and served with roasted fingerling potatoes

grilled flank steak 16.95 lunch / 19.95 dinner
marinated in fresh herbs and garlic and topped with wild mushroom sauce and offered with red bliss mashed potatoes

filet mignon 18.95 lunch / 21.95 dinner
6 oz cut of beef tenderloin with wild mushroom demi glaze and served with roasted fingerling potatoes

colorado rack of lamb 19.95 lunch / 22.95 dinner
herb crusted and roasted with a honey mint demi glaze and offered with au gratin potatoes

jerk pork chop 14.95 lunch / 17.95 dinner
6 oz seasoned chop grilled with pineapple and offered with sweet potato and cabbage slaw

roasted stuffed pork loin 16.95 lunch / 19.95 dinner
stuffed with spinach and roasted red peppers and served with apple sage bread pudding

grand served meals

pan seared wild caught salmon 17.95 lunch / 20.95 dinner
topped with citrus fruit segments and served with wasabi mashed potatoes

miso butter fish 17.95 lunch / 20.95 dinner
marinated in miso and mirin with wasabi mashed potatoes

roasted vegetable lasagna 13.95 lunch / 16.95 dinner
seasonal local vegetables layered with ricotta cheese and mozzarella cheese with a tomato cream sauce

pasta primavera 13.95 lunch / 16.95 dinner
seasonal vegetables with orecchiette pasta in a pesto sauce

miscellaneous

à la carte sandwiches

sandwiches are prepared with dijon-mayonnaise on French baguette, cut in half and stacked on platters. plates and napkins are included. à la carte must be ordered in minimums of five (5) (i.e. 5 roast beef, 5 turkey, 5 ham, etc.)

deli sandwich 4.50

choice of — ham • turkey • roast beef • albacore tuna salad
• veggie with cheese

à la carte wraps 5.95 each

wraps are cut in half and stacked on platters. plates and napkins are included

chicken caesar
seasonal grilled vegetables
thai chicken
south of the border chicken
my big fat greek chicken
getty cobb
naked vegan wrap
wrangler roast beef wrap
turkey cranberry cream cheese
blackened salmon caesar

assorted whole fruit 1.00 each

breakfast tote to go 5.50 per each

featuring a bagel with cream cheese and jelly, one muffin or danish, fruit, orange juice or bottled water in a tote and ready to go!

lunch tote to go 6.50 per each

Featuring one ala carte deli sandwich, chips, one large cookie, one whole fruit, soda or bottled water and condiments packed in a tote and ready to go!

deli platter to go 7.50

all the components to make your own sandwich including sliced breads, assorted luncheon meats, cheeses, lettuce, tomatoes and condiments. Plattered and ready for you to make your own sandwich masterpiece!

miscellaneous

fresh cut seasonal fruit platter 2.75 per person

pizza party 12.50 per each

one pizza (deluxe meat or deluxe vegetable) and a 6-pack of your favorite soda)

premium box meals

premium box meals

10.50 per person

all boxes are prepared with either pasta salad or roasted vegetables or fruit salad, chips and brownie, condiments, napkins and utensils included.

assorted canned soft drinks or bottled waters are packaged separately

GRILLED FLANK STEAK SANDWICH

With caramelized onion, arugula, bleu cheese and roasted red peppers on a French baguette

FUJI CHICKEN SALAD SANDWICH

Fuji apples, walnuts and local spinach on focaccia bread

ROAST BEEF AND WHITE CHEDDAR

On freshly-baked ciabatta bread

GRILLED CHICKEN CAESAR SANDWICH

grilled chicken breast with shredded romaine, parmesan cheese and house-made Caesar dressing on a French baguette

SMOKED TURKEY

house-smoked turkey with avocado, spinach, smoked gouda with sun-dried tomato pesto

GRILLED SEASONAL VEGETABLE SANDWICH

seasonal local vegetables perfectly grilled and served on freshly baked bread with herbed mayo, juicy tomato slices and crisp lettuce leaves

SMOKED SALMON SANDWICH

house-smoked wild salmon, baby arugula, grilled red onions with caper cream cheese on a freshly-baked bagel

TRADITIONAL CAESAR SALAD

the classic caesar salad made with hearts of romaine lettuce, caesar dressing and fresh croutons. garnished with fresh parmesan cheese

CHICKEN CAESAR SALAD

the classic caesar salad made with hearts of romaine lettuce caesar dressing and fresh croutons. garnished with fresh parmesan cheese and topped with sliced chicken breast

GARDEN SALAD

everyone loves this garden salad made with fresh chopped lettuce, tomato, shredded carrots, cucumber slices and fresh croutons. served with traditional ranch dressing

premium box meals

ANTIPASTO CHEF SALAD

a garden salad with julienne turkey, ham, and provolone cheese. garnished with tomato, artichoke hearts and olives. served with italian dressing

CHICKEN PESTO WRAP

tender chunks of chicken wrapped in a sun-dried tomato tortilla with lettuce, tomato, cucumber and a pesto mayonnaise

GETTY COBB SALAD

crisp romaine and radicchio with grilled chicken breast, smoked apple wood bacon, crumbled bleu cheese, granny smith apples, dried cranberries, rosemary roasted pecans and cider vinaigrette

sweets

bakery items include paper products and catering plastic service ware.

ice cream social **5.75 per person**

french vanilla ice cream with butterscotch, hot fudge and strawberry toppings.
sugar cones, split bananas, nuts, candies, whipped cream and of course, a cherry on top.

fresh from our ovens

assorted bagels with cream cheese, preserves & butter	16.00 per dozen
assorted pastry platter	14.00 per dozen
brownies (3" x 3")	15.00 per dozen
brownies, mini 1" squares	7.50 per dozen
bundt or coffee cake	12.00 per dozen
house baked biscotti	12.00 per dozen
cinnamon rolls	10.00 per dozen
croissants	12.00 per dozen
cup cakes (<i>yellow and chocolate cake</i>)	12.00 per dozen
decorated sheet cakes – full size	3.50 per person
decorated sheet cakes – half size	3.50 per person
freshly-baked cookies	9.00 per dozen
freshly-baked muffins	14.00 per dozen
freshly-baked scones with preserves	14.00 per dozen
fruit or cheese danish	14.00 per dozen
mini danish	10.00 per dozen
sliced nut breads (<i>serves 12-14</i>)	15.00 per loaf
pound cake (<i>serves 12-14</i>)	15.00 per loaf
rice krispy squares	15.00 per dozen
sliced fruit platter	2.25 per person
whole fresh fruit	1.00 each

upgraded desserts

to upgrade your dessert when selecting a meal service add 1.00 per person

new york cheesecake	5.50 per person
black forest cake or specialty filled layer cake	4.25 per person
brownie à la mode	3.50 per person
chocolate éclairs and cream puffs	3.50 per person
chocolate mousse cake	3.50 per person
chocolate truffles	3.50 per person
fresh fruit tart or lemon tart	4.25 per person
fresh fruit cup	3.50 per person
seasonal pie	4.25 per person
tiramisu cake	4.50 per person

custom dishes and international favorites

we enjoy working with fine foods and creating new dishes. if you have a special dish in mind for your event, please let us know as we would be happy to prepare it for you. the selections listed in this guide are purely a guideline or a starting point, we'll be happy to offer creative ideas and suggestions to make your event even more special. please consult your catering manager for suggestions on themed events, holiday specialties and internationally based cuisine's to enhance your event.