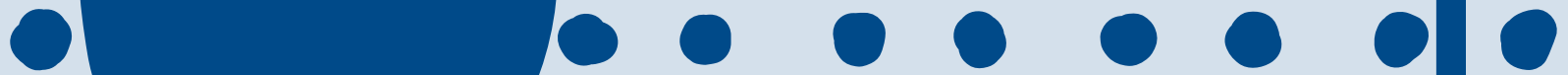
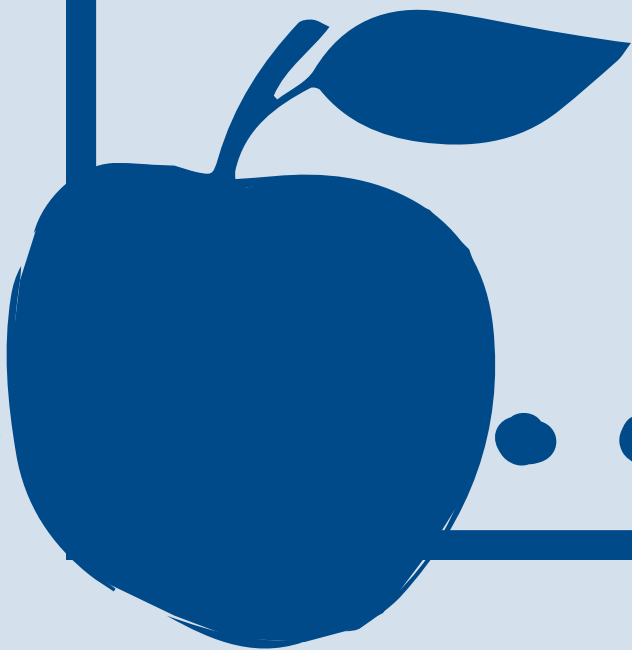


BON APPÉTIT CATERING AT
SOKA UNIVERSITY



CATERING BY BON APPÉTIT

CONNECT WITH US

Regular Business Hours

Monday - Sunday, 9:00 a.m. - 5:00 p.m. | ext.4307

Placing an Order

Izzy Enriquez, Catering Manager at Bon Appétit at Soka University of America

o | (949) 480-4307

c | (661) 348-6597

izzy.enriquez@cafebonappetit.com

SETUP & EVENT TIME

Setup time is always 2 hours prior to the event start time. The event time is when you would like the food in place and ready for service.

BREAKDOWN TIME

This is the time your event will be over and we can begin clean up. Please note that an additional labor fee will apply if asked to come back at a later time than your noted breakdown time. Labor billed in 30 minute increments.



CATERING POLICIES & ADDITIONAL FEES

DELIVERED ORDERS

Catering staff will deliver your order to a specified location and set it up with catering equipment. Staff does not remain for the duration of the event. Delivered catering orders must be submitted and finalized 3 full business days prior to your event date and must meet a 250.00 minimum or a fee may apply.

FULL SERVICE CATERING

Catering staff will deliver your order to a specified location and set it up with catering equipment. Catering staff will remain for the duration of the event.

Full service catering orders must be submitted and finalized 5 full business days prior to your event date and must meet a 250.00 minimum or a fee may apply.

ORDER CANCELLATIONS

Catering orders must be cancelled with at least 5 full business days' notice to avoid cancellation fees. Orders cancelled with less than 5 full business days' notice will be charged for all of the product that cannot be repurposed in normal outlets.

SETUP FEE

Orders that do not meet the minimum can be executed as a regular delivered catering order for a 50.00 additional fee.

LONG HAUL DELIVERY FEE

Any orders that require a vehicle delivery will incur a 100.00 fee plus gas mileage. This applies to all off campus catering orders.

LATE FEE

A 25.00 late fee will apply for orders placed less than 3 full business days in advance. For example, if your event is on a Friday, you have until 5:00 p.m. on the previous Monday to submit your request or final revision. Please note that while we will do our best to accommodate last minute requests, it is not always possible to guarantee availability of product and/or staff.

REVISIONS

All revisions to your catering order (including guest count changes), must be submitted a minimum of 3 full business days in advance. Any and each revision request submitted within 3 business days will incur a 25.00 late fee.



THE FINE PRINT

CHINA SERVICE

In accordance with Soka's GREEN initiative, China Service is offered at no charge for up to (50) guests. Quantities are limited and assigned to events on a first-come, first-served based on when requests are received. If China Service is not available and is requested, the charge for rental china will be added to your order.

DISPOSABLE FEE

If disposables are preferred or if China Service is not available, a 2.00 per person fee will be added to your order for a full set of disposables. Single item disposables are charged at 0.50 per piece.

REMOVING UNUSED PRODUCT

Items that remain on the buffet table may be available to take home. Please consult your Catering Manager for any items you may wish to take. Catering staff is not allowed to pack any food to go. Clamshells are available for the purpose of taking leftovers away from your event. Clamshells are charged on consumption at 0.50 per piece. Please be sure to request these in advance.

LINENS

Standard in-house linen is available for 6.00 per linen and 0.75 per linen napkin. Please note, some banquet tables require 2 linens. Standard colors are white, black and blue. Additional colors are available but cannot be guaranteed. Please see your Catering Manager for additional linen options (including specialty rental linen).



ADDITIONAL INFORMATION

STAFFING

Staffing for Full Service Catering will be charged using the standard labor formula: 2 hours set-up + event time + 1 hour breakdown. Labor is charged on the hour, not a portion thereof.

Staffing Rates

- Uniformed chef - 35.00 per hour with 4 Hour Minimum
- Bartenders- 1 per 50 guests - 35.00 Per hour, Per Bartender for a 4-hour minimum
- Catering Attendants - 35.00 Per Hour Staff member for a 4-hour minimum
- Holiday Staffing premium 45.00 per hour

Labor Staffing Guidelines

If hot or plated food is being served than a server may be required. Any event over 50 people will require a catering attendant during the meal service time to ensure the smooth operation of your event.

- Buffet Lunch Or Dinner- 1 Server For Every 25 Guests
- Plated Lunch Or Dinner – 1 Server For Every 16 Guests
- VIP Service- 1 Server For Every 10 Guests
- Reception Style Service- 1 Server For Every 30 Guests

ALCOHOL SERVICE AND BARTENDER REQUIREMENTS

For any event requiring alcohol: a liquor license will be requested at a fee of 150.00 per event. A cashier's check or cash is required upfront to cover the expenses of processing.

Bartenders

Due to California A.B.C laws regarding alcohol service, a bartender is required for all events where alcohol service is being provided. bartenders are contracted through an outside vendor for 35.00 per hour with a 4 hour minimum. bartenders are staffed 1 per every 50 guests. please contact Bon Appétit with any questions regarding this policy.

Bon Appétit does reserve the right to refuse alcohol service to any guest exhibiting the signs of intoxication.



MENU BREAKDOWNS

SPECIAL MENUS

It is an option to have the culinary team create a menu that is tailored to your event. To do so, we will require a finite budget for your event prior to creating the special menu. If a budget has not been determined, a charge of 36.00 per hour x 8 hours will be included on your final catering order for culinary labor coverage. Special menus may be priced higher than menus that are taken from the catering guide to account for additional labor and special product.

SEATED LUNCH AND DINNERS | VEGETARIAN OPTIONS

We prepare a vegetarian option to serve 10% of your guests at every seated meal. There is no extra charge for this consideration. If you would like your vegetarian option to be vegan (contain no meat, eggs or dairy), please let your catering manager know in advance. Specialty entrée will be customized for a minimum of 5 people at an additional fee of 6.00 per person. A dessert option is also available upon request additional fees may apply.

COFFEE REFRESHES

If your delivered catering order requires a refresh of coffee, it can be brought to you without meeting a separate minimum within 3 hours of the initial coffee order.

SOKA PAYMENT

Upon completion of your event you will be emailed a final catering invoice for review. Payment will be due upon receipt of approved final invoice.

3rd Party Payment A 50% deposit is required 2 weeks prior to the event date. The remaining balance of the total estimated charges must be prepaid three (3) business days prior to the event as contracted. Bon Appétit accepts cash, checks and credit cards. If you would like to pay by check, please make your check payable to: Compass Group.

FOOD SAFETY

In compliance with the County of Los Angeles Health Department all events are based on a maximum event duration of 4 hours at which time all food will be pulled and discarded. In addition, guests are unable to remove excess food items from the catering site and were unable to provide any containers or take out boxes for leftover food. Any leftover food after the event will be discarded.



KNOW WHAT YOU ARE EATING

DIETARY RESTRICTIONS

Please contact Bon Appétit for information regarding our menus and working with any dietary restrictions or guidelines such as kosher, vegan halal, and gluten free. Additional food charges may occur for special dietary items.

FOOD ALLERGIES

The top nine most common food allergens are present in all Bon Appétit kitchens. Just ask and please be sure to mention any possible allergies or dietary restrictions on your catering order and we will be in contact to confirm and talk through any menu options for your event.

↓G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

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

VG | VEGAN

Contains absolutely no animal or dairy products.

V | VEGETARIAN

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

O | ORGANIC

Contains products crafted by a small, locally owned food business using socially and/or environmentally responsible practices.

FF | FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.

S | SEAFOOD WATCH

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

H | HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.



BREAKFAST

Prices are per person unless otherwise noted. A live chef fee will be applied per 12 guests.

Bagel Breakfast **V** 9.75

Assorted Bonjour bagels with plain and flavored cream cheese, butter, jam

Served with juices, water, and coffee

New York Style Bagel Bar **S** 10.95

Assorted savory bagels, smoked wild salmon, sliced tomatoes, red onions, cucumber, lemon, capers, butter, cream cheese, fruit preserves

Served with seasonal fresh fruit platter

Build Your Own Parfait Station **V** ↓ **G** 9.75

Greek yogurt and choice of vanilla or berry yogurt, house-made granola, assorted seasonal berries, sliced breakfast bread

Continental **V** 10.25

Assorted pastries, bagels, sliced seasonal fruit

Served with chilled juices and coffee

Great Continental **V** 11.25

Fresh seasonal slice fruit, granola, plain non-fat yogurt, bonjour bagels, muffins, and assorted baked pastries with whipped cream cheese, jam, and butter

Served with chilled juices, coffee, and water

Add Greek yogurt +3.00 per person

Add lactose free +2.00 per person

Classic **V** 12.95

Fluffy cage-free scramble eggs, seasoned breakfast potatoes, and choice of bacon, pork sausage, or turkey sausage, assorted baked pastries, and seasonal fruit platter

Served with chilled juices, water, and coffee

Breakfast Burrito Bar 13.50

Select one burrito option

Cage-free scramble eggs, seasoned breakfast potatoes, bacon or sausage

Cage-free scramble egg whites, seasoned potatoes, sautéed tomatoes, mushrooms, and spinach,

Served with side of salsa, shredded cheddar cheese, sour cream, pico de gallo, and fresh fruit platter

Served with chilled juices, water, and coffee

Biscuits and Gravy 10.95

Cage-free scrambled eggs, served with seasoned breakfast potatoes, choice of bacon, pork sausage, or turkey sausage, buttermilk biscuits and sausage gravy, assorted baked pastries

Healthy Starter 11.95

Fluffy scrambled egg whites with spinach and mushrooms topped off with tomatoes, seasoned breakfast potatoes, chicken apple sausage or vegetarian breakfast patties, and fresh assorted pastries

Served with chilled juices, water, and coffee

Omelet Exhibition 16.95

Add to any breakfast menu, made-to-order omelets with your choice of 7 toppings

Bacon, ham, turkey, sausage, mushrooms, tomatoes, spinach, bell peppers, onions, cheddar cheese

Served with Weiser Family Farms roasted potatoes, bacon or sausage, assorted pastries, and seasonal fresh fruit

Includes regular and decaf coffee, iced water, and orange juice



BREAKFAST A LA CARTE

Prices are per dozen unless otherwise noted.

Bagels V 19.00

One dozen, served with cream cheese, butter, and assorted preserves

Choice of two: plain, cheddar, whole wheat, or blueberry

Add smoked salmon, onions, capers, and tomatoes for an additional fee

Chef's Choice of Gourmet Mini Pastries and Breakfast Breads V 25.00

Croissants V 27.00

Plain, chocolate, or cream

Assorted Granola Bars and Energy Bars VG ↓G 30.00

Seasonal Fruit Salad VG ↓G

25.00 small, serves 10

45.00 large, serves 20

Sliced Seasonal Fruit Display VG ↓G

35.00 small, serves 10

65.00 large, serves 20

Whole Fruit by the Dozen VG ↓G 12.00

Apples, oranges, or bananas

Seasonal Whole Fruits VG ↓G 0.50 each

Hard-boiled Cage-free Eggs V ↓G 12.00

Individual Cereals and Milk V 40.00

Sold in increments of 10

Individual Greek Yogurts V ↓G 43.00

Sold in increments of 10

Yogurt Parfaits V ↓G 45.00

Greek yogurt, nut granola, honey, mixed berries

Serves 10

Bag Breakfast V ↓G 10.00

Yogurt cup, granola bar, hard-boiled egg, whole fruit, water bottle, or fruit juice



BOXED LUNCHES

CLASSIC BOXED LUNCH

22.00, with a minimum order of 6, includes mixed green salad or fruit salad, potato chips, cookie, 8oz Right bottled water, and condiments.

Select two:

House Roast Beef

Caramelized onions, baby spinach, roasted garlic mayonnaise, ciabatta

Turkey Sandwich

House-roasted turkey, Swiss, green leaf lettuce, tomato, Dijon-mayonnaise, whole grain wheat

California Club Sandwich

House-roasted turkey, apple wood smoked bacon, leaf lettuce, tomato, avocado, lemon mayonnaise

Egg Salad* V

Traditional egg salad on whole wheat

Tuna Salad S

Traditional tuna salad with green leaf lettuce, tomato, sourdough

Grilled Balsamic Vegetable Sandwich* V

Balsamic vegetables, arugula, feta, roasted pepper aioli, herb focaccia

Caprese Baguette* V

Fresh mozzarella, tomato, basil pesto, local olive oil, sea salt, baguette

Grilled Chicken Caesar Wrap

Romaine, grilled marinated chicken breast, herb croutons, parmesan, caesar dressing, La Fortaleza flour tortilla

GRAND SOKA BOARD FF

26.95, includes mixed green salad or fruit salad, potato chips, cookie, 8 oz. Right bottled water, and condiments.

Sea-salted Beef Tri-tip

Lettuce, marinated tomatoes, sherry-glazed onions, herb aioli, pretzel roll

Grilled Chicken

Smoked bacon, fresh mozzarella, local greens, tomatoes, smashed avocado, mayonnaise, whole wheat lavash

Pan Bagnat

Seared albacore tuna, shaved fennel, baby greens, tomatoes, olive tapenade, garlic aioli, baguette

Muffaletta

Prosciutto, coppicola, salami, fresh mozzarella, baby spinach, artichoke-green olive tapenade, piquillo pepper, roasted garlic aioli, ciabatta

CLASSIC SANDWICH BOARD FF

22.00, includes mixed green salad or fruit salad, potato chips, cookie, 8oz Right bottled water, and condiments.

Smoked Turkey and Cheese

Monterey jack, lettuce, tomatoes, pickles, mayonnaise, whole grain mustard, ciabatta

Roast Beef and Provolone

Lettuce, tomatoes, pickles, dijon-horseradish cream, sourdough

Black Forest Ham and Cheddar

Lettuce, tomatoes, dijon-aioli, baguette

Grilled Balsamic Vegetables

Arugula, feta, sun-dried tomato spread, focaccia

Chicken Caesar Salad Wrap

Grilled chicken breast, romaine, croutons, parmesan, Caesar dressing, flour tortilla

EXECUTIVE SOKA DELI BOARD FF

23.75, includes mixed green salad or fruit salad, potato chips, cookie, 8oz Right bottled water, and condiments.

Grilled Chicken Breast

Pepper jack, baby lettuce, avocado, tomato, chipotle mayonnaise, ciabatta

Genoa Salami

Provolone, baby greens, red wine vinaigrette, pepperoncini, pickled red onions, sun-dried tomato spread, ciabatta bread

Pastrami

Fontina, caramelized onions, bread and butter pickles, grainy mustard, and garlic aioli on artisan rye

Candied Bacon Banh Mi

Pickled vegetables, cilantro, jalapeno, sriracha mayo, French baguette

Quinoa and Roasted Seasonal Vegetable Wrap

Cucumber, baby greens, olive oil, spinach tortilla

SANDWICH BUFFET FF

Minimum order of 6. Served buffet-style, includes garden salad, house-made chips, assorted freshly baked cookies, iced water, and lemonade.



BOXED SALADS

Boxed meals are packaged with house-baked roll, butter, and cookie. Minimum order of 10.

Mixed Greens V ↓G

Field greens, cucumbers, cherry tomatoes, matchstick carrots, house-made ranch dressing

29.50 small platter, serves 10-15

42.00 large bowl, serves 20-25

10.50 boxed meal

Kale and Cranberry V ↓G

Baby kale, bell peppers, red onions, candied walnuts, sweet balsamic dressing

38.00 small platter, serves 10-15

54.00 large platter, serves 20 -25

12.00 boxed meal

Southwest V ↓G

Romaine, black beans, red onions, tomatoes, roasted corn, black olives, crispy tortilla strips, chipotle ranch

38.00 small platter, serves 10-15

54.00 large platter, serves 20 -25

12.00 boxed meal

Caesar V

Romaine hearts, shaved parmesan, garlic croutons, house-made Caesar dressing

38.00 small platter, serves 10-15

54.00 large platter, serves 20 -25

12.00 boxed meal

Greek

Chopped romaine, feta, grape tomatoes, cucumbers, pickled red onions, Kalamata olives, pita chips, red wine vinaigrette

38.00 small platter, serves 10-15

54.00 large platter, serves 20 -25

12.00 boxed meal

California V ↓G

Baby spinach, bibb lettuce, grape tomatoes, avocado, citrus, shaved red onions, sunflower seeds, lemon tamari dressing

38.00 small platter, serves 10-15

54.00 large platter, serves 20 -25

12.00 boxed meal

Cobb V ↓G

Chopped romaine lettuce, radicchio, bacon, cranberries, apples, grilled herb chicken breast, candied pecans, blue cheese crumbles, creamy cider dressing

38.00 small platter, serves 10-15

54.00 large platter, serves 20 -25

12.00 boxed meal

Poke S

Field greens, ahi tuna cubes, cucumber, pickled carrots, jalapeños, cilantro, avocado, citrus ponzu

42.00 small platter, serves 10-15

62.00 large platter, serves 20-25

15.00 boxed meal



HOT BUFFET | STARTERS & ENTREES

32.00 per person, with a minimum order of 12. Includes one starter, one entrée, two sides, and one dessert. Additional entrée +8.00 per guest, additional side +4.00 per guest, and additional dessert +4.00 per guest.

STARTERS

Classic Caesar salad with crisp romaine hearts, herb croutons, parmesan, Caesar dressing

Romaine and radicchio with crumbled feta, crispy garbanzos, cucumbers, radishes, oregano vinaigrette

Local greens with grape tomatoes, cranberries, toasted pepitas, cucumbers, carrots, crumbled blue cheese, balsamic dressing

Iceberg chopped with chopped bacon, parmesan, cage-free egg, grape tomatoes, chives, crumbled blue cheese, avocado green goddess dressing

Butter lettuce with sweet peppers, bok choy, orange segments, scallions, wontons, sesame ginger dressing

Arugula farro with grape tomatoes, feta cheese, olives, almonds, lemon vinaigrette

CHICKEN OR BEEF ENTREES

Mediterranean grilled 6oz. chicken breast

Achiote-Lime roasted 6oz. chicken breast

Grilled chicken breast with natural herb au jus

Pan roasted chicken breast with wild mushroom red wine reduction

Roasted poussin with wild mushrooms

Grilled hanger steak with miso butter

Roast prime rib of beef with creamy horseradish and au jus

Add +4.00 per guest

Bacon wrapped 6oz beef filet mignon with port wine reduction

Add +4.00 per guest

Hoisin braised boneless 5oz. beef short ribs

Add +4.00 per guest

FISH ENTREES

Pan seared 6oz. salmon with citrus beurre blanc

Add +2.00 per guest

Herb crusted 6oz. halibut

Add +4.00 per guest

Teriyaki glazed 5oz. sable fish with ginger and scallions

Coconut crusted 6oz. tilapia with mango relish

Miso ginger 6oz. mahi mahi with ginger and leeks

3 pan seared scallops with tomato white wine sauce

Roasted 6oz. salmon with ratatouille tomato sauce

Add +2.00 per guest

VEGETARIAN ENTREES

Stuffed roasted portobello mushrooms with wild rice and tomato sauce

Baked ziti pasta with root vegetables, tomato sauce, and ricotta cheese

Roasted cauliflower steaks with tahini, parsley, crispy chick peas and balsamic reduction

Tofu stir-fry with sweet soy, shiitakes, green beans, forbidden rice, bok choy, and scallions

Butternut squash ravioli with apples, sage, and brown butter sauce

Polenta cake with wild mushroom ragout



HOT BUFFET | SIDES & DESSERTS

32.00 per person, with a minimum order of 12. Includes one starter, one entrée, two sides, and one dessert. Additional entrée +8.00 per guest, additional side +4.00 per guest, and additional dessert +4.00 per guest.

SIDES

Sautéed spinach with sea salt
Roasted Brussels sprouts with balsamic reduction
Maple roasted carrots with rosemary
Pan-fried cauliflower with capers, parsley, and lemon
Grilled asparagus with lemon and breadcrumbs
Garlic string beans with olive oil
Charred broccoli with chile, garlic, and parmesan
Mediterranean vegetables with olive oil and fresh dill
Sweet corn on the cob with butter, sea salt, and cilantro
Quinoa pilaf with dill and toasted almonds
Smashed sweet potatoes with kale and crispy leeks
Garlic mashed potatoes
Creamy polenta with cream and parmesan
Roasted red potatoes with rosemary and garlic
Potato gratin with caramelized onions and cheddar cheese
Penne aglio e olio with garlic, olive oil, parsley, and parmesan
Pesto gemelli with basil pesto and pecorino
Wild rice pilaf with roasted carrots and thyme

DESSERTS

Carrot cake with cream cheese icing
Seasonal cobbler
Orange cardamom crème brûlée
Flourless chocolate cake with seasonal berries VG ↓G
Vanilla bean cheese cake
Seasonal sorbet ask about available flavors
Butterscotch budino
Seasonal fruit and berries with granola and honey



THEMED BUFFETS

Prices are per person unless otherwise noted.

South of the Border Lunch 26.00

20 person minimum

Includes horchata and iced tea

Add guacamole for an additional cost per person

Mexican chopped salad
Romaine, corn, cucumber, tomato, black beans,
cheddar, cilantro ranch
Vegetarian refried beans
Spanish Rice
Green chicken enchiladas
Cheese enchiladas
Chips
Salsa and sour cream
Bunuelos

Mediterranean 26.00

20 person minimum

Includes cucumber mint infused water and iced tea

Add an additional entrée for +2.95 per person

Pita chips and grilled ciabatta
Dolmas (stuffed grape leaves)
Cucumber, tomato, and feta salad
Baklava

Select two dips:

classic hummus
tzatziki
baba ghanoush
roasted red pepper sauce

Select starch:

Saffron rice
Egyptian rice with lentils and pasta
Roasted lemon herb fingerling potatoes

Select entrée:

Lemon oregano chicken,
Saffron shredded beef,
Salmon with lemon parsley olive oil
Vegetarian stuffed peppers

Taco Bar 24.95 ↓G

20 person minimum

Includes limeade and iced tea

Add bottle Mexican soda for +2:00 per person

Order both chicken and beef for an additional cost per person

Add guacamole for an additional cost per person

Spanish rice or cilantro rice
Achiote garlic roasted vegetables

Select two entrees:

Ancho shredded beef
Chipotle chicken
Pork carnitas
Meiji tofu fajitas

Select two:

Cumin scented black beans
Pinto beans a-la holla
Refried black beans
House-made tortilla chips
Salsa, onions and cilantro, limes, pico de gallo
Cinnamon sugar churros or banuelos

Southern Comfort 26.95

20 person minimum

Includes iced tea and iced water

Add vanilla ice cream for an additional cost per person

Kenter Canyon Family Farms organic mixed greens
salad with strawberries, sugar walnuts, honey poppy
seed vinaigrette
Cajun pasta salad

Select one starch:

Macaroni and cheese
Whipped yams
Roasted potatoes
Stewed black-eyed peas with mirepoix
Stewed collard greens and sweet onions

Select one entrée:

Cornmeal crusted fried catfish with remoulade
Blackened salmon
Chicken and dumplings
Buttermilk fried chicken
Vegetarian tomato pie
Peach cobblers or banana pudding



Bon Appétit Cook Out 26.95

10 person minimum

Includes lemonade and iced tea

Add garden burgers for an additional cost per person

Add barbecue spare ribs for an additional cost per person

Potato salad

Open Space Farms burgers patties and buns

Barbecue glazed chicken

Green leaf lettuce, sliced tomatoes, grilled onions,
pickles, sliced deli cheese

Corn on the cob

Watermelon wedges

Assorted cookies

Gourmet Soup and Salad FF 22.95

10 person minimum

Includes lemonade and iced water

Add a third salad selection for an additional cost per person

Artisanal bread, olive oil, red wine vinegar, butter

Select one soup:

Weiser Family Farms baked potato soup with bacon

Tomato bisque

Chilled vichyssoise soup

Roasted butternut squash and apple

Coconut ginger carrot

Tofu tom yum soup

Vegetable minestrone

Mary's Farms chicken noodle soup

Select two salads:

Caesar salad

Baby kale and quinoa salad

Baby spinach and apple salad

Antipasto salad

Thai cabbage salad

Mediterranean bean salad

Select one dessert:

Lemon bars

Brownies

Carolina Barbecue FF 26.00

10 person minimum

Includes lemonade and iced tea

Add a second entrée for an additional cost per person

Tomato, cucumber, and onion salad

Tangy coleslaw

Baked beans

Cornbread

Select one entrée:

Tangy pulled pork with barbecue sauce and soft rolls

Garlic roasted chicken breast with barbecue sauce

Grilled salmon with mustard barbecue sauce

Impossible meat roasted stuffed zucchini

Select one dessert:

Apple cobbler

Beignets

Italian Buffet FF 24.95

10 person minimum

Includes iced tea and iced water

Add a second protein entrée for an additional cost per person

Antipasti salad with romaine, olives, pepperoncinis,
tomatoes, red onions, Italian vinaigrette

Select one entrée:

Beef lasagna

Poached salmon with mustard dill sauce

Chicken mushroom marsala

Baked ziti pasta with Italian sausage, Pomodoro sauce,
and ricotta cheese

Pesto pasta primavera with gremolada

Roasted seasonal vegetables

Cheese tortellini al forno

Garlic parmesan bread

Vanilla espresso tiramisu



Hawaiian-inspired Buffet **FF 27.95**

10 person minimum

Includes iced tea and iced water

Macaroni pasta salad
Hawaiian coleslaw
Garlic roasted root vegetables
Wok-fired edamame with sea salt and garlic

Select one entrée:

Grilled chicken breast with huli huli sauce
Slow roasted kalua braised pork
Tuna poke
Grilled kalbi ribs add +4.00

Select one starch:

Baked beans
Fried rice
Steamed rice
Pineapple upside down cake with toasted coconut

The Carving Table **FF 28.00**

10 person minimum

Includes iced tea and iced water

Live chef fee additional +95.00 per chef, per 100 guests

Kenter Canyon Farms organic spring mix salad with choice of dijon balsamic vinaigrette or creamy lemon thyme vinaigrette
Rolls and butter
Fresh fruit platter
Apple pie

Select one carved meat:

Roasted turkey breast
Steamed ship pork
Tender roast beef
Prime rib add +3.00
Herb lemon roasted salmon add +2.50
Roasted herb garlic cauliflower

Select one starch:

Baked three cheese macaroni and cheese
Garlic Mashed Weiser Family Farms potatoes
Smashed Sweet Weiser Family Farms potatoes
Russet Gratin Weiser Family Farms potatoes
Rice pilaf
Seasonal vegetables

Vegan Buffet **FF VG ↓G 24.00**

10 person minimum

Includes iced tea and iced water

Local vegetable display with classic hummus dip and vegan herb cream cheese dip
Kenter Family Farms local organic spring mix with wild berries and balsamic vinaigrette
Fresh fruit sorbet

Select one entrée:

Spaghetti squash with roasted vegetables, olive oil, and herbs
Pan-seared citrus tofu steaks with heirloom tomato ragu
Stuffed cabbage rolls with lentil ragu
Baked vegan penne pasta with artichoke, spinach and mushrooms

Select two accompaniments:

Weiser Family Farms roasted rosemary red potatoes
Grilled Italian vegetables
Wheat berry walnut rice

Bento Buffet **FF 26.00**

10 person minimum

Includes ice tea and water

Green salad with carrots, wontons, and a ginger-sesame dressing
Steamed edamame with sea salt
Garlic sautéed green beans
California roll

Select one entrée:

Teriyaki salmon
Pork katsu or tofu
Chicken donburi
Soy ginger tilapia

Select one starch:

Steamed rice
Brown rice
Garlic noodles

Select one dessert:

Green tea tiramisu
Strawberry cream puffs



HOT BUFFET FAVORITES

Prices are per person unless otherwise noted. All hot buffets are served with local green salad, fresh baked assorted cookies, iced water, and iced tea. Vegan options are available upon request.

Chicken Marsala FF 32.00

Pan roasted bone-in chicken with marsala wine sauce, sautéed mushrooms, chives, creamy mashed potatoes, green bean almandine, garlic bread

Garlic and Citrus Rubbed Airline Chicken Breast FF 32.00

Slow-cooked bone-in chicken breast with garlic, fresh herbs and white wine saffron basmati rice, roasted root vegetables with fresh herbs, olive oil grilled flatbread with hummus

Braised Beef Short Ribs FF 36.00

Braised short ribs with petit onions creamy mashed potatoes, roasted carrots, celery, parsnips artisan rolls, butter

Grilled Beef Tri Tip Steak FF 28.00

Herb and garlic-rubbed beef tri-tip with sautéed mushroom and horseradish cream roasted red potatoes, sautéed blue lake green beans with lemon butter, artisan rolls, butter

Veracruz FF S 28.00

Pan-roasted sustainable market fish or herb-grilled chicken breast with toasted tomato, onion, olives, caper sauce green rice, black beans, lemon-scented green beans

Grilled sustainable Salmon FF S 32.00

Herb-lemon olive oil, roasted cherry tomatoes, pearl onions saffron basmati rice, steamed seasonal vegetables, artisan rolls, butter



APPETIZER PLATTERS

Prices are per platter unless otherwise noted. 10 person minimum.

Vegetable Crudités **FF V ↓G** 33.00

House-made hummus and ranch dip

Serves 10

Fruit Display **FF VG ↓G** 35.00

A sweet seasonal assortment

Domestic Cheese **FF** 45.00

Assorted domestic cheeses, fresh and dried fruits, crackers, sliced baguette

Roasted Vegetables **FF VG ↓G** 40.00

Assorted seasonal vegetables, olive oil, herbs, lemon

Serves 10

Antipasto **FF ↓G** 45.00

Fresh mozzarella, provolone, roasted potatoes, roasted sweet peppers, marinated artichokes, mushrooms, Kalamata olives, slice baguette

Serves 10

Sushi Platter **S**

Assorted Sushi with soy sauce, wasabi, pickled ginger

Market price per platter

Chips and Dip

Baked Artichoke and Spinach Dip **VG** 45.00

Crostini and tortilla chips

7 layer hummus **VG** 45.00

Garlic hummus, spinach, tomato, cucumbers, red onions, Kalamata olives, feta, and pita

Serves 10

Fiesta Dip **↓G** 45.00

Refried pinto beans, cheddar, green onions, tomatoes, olives, sour cream, salsa, guacamole, tortilla chips

Serves 10

Chips and Salsa **↓G** 35.00

Salsa roja and house made tortilla chips

Serves 10

Chips and Guacamole **↓G**

Jalapeño Popper Dip **↓G** 45.00

Bacon, cheese blend, and green onions

Serves 10

House-made chips **VG ↓G** 40.00

Serves 10

Black Olive Tapenade **VG** 45.00

Black olives, capers, garlic, olive oil, crostini

Serves 10

Bruschetta **V** 35.00

Tomatoes, garlic, basil, balsamic reduction, olive oil, crostini

Serves 10

Roasted Garlic Hummus **FF VG** 35.00

Toasted pita wedges

Serves 10

White Bean Hummus **FF VG** 35.00

Toasted pita wedges

Serves 10

Crab Louie Dip **S** 55.00

Lump crab, tomatoes, green onions, crostini

Serves 10

Marshmallow and Fruit **FF** 35.00

Seasonal fruit and cream cheese

Serves 10

GRAZING TABLE

Select 3 of the above appetizer platters for 130.00

Serves 30 - 40

Select 4 of the above appetizer platters for 175.00

Serves 40 - 50



SMALL BITES

Prices are per platter unless otherwise noted. Small bite selections serve 12.

Stuffed Mushrooms **V** 27.00

Spinach, parmesan, garlic, cream cheese

Samosa **V** 24.00

Potato and pea raita

Spring Roll **VG** **↓G** 24.00

Soy-ginger and sweet chili sauce

Caprese Stack **V** **↓G**

Roma tomato, fresh mozzarella, basil pesto, olive

Chicken Yakitori 36.00

Teriyaki glaze, petit onions, sesame seeds

Smoked Gouda Bacon Macaroni and Cheese Bites 40.00

Coconut Shrimp Tempura 45.00

Chicken Potstickers 40.00

Soy-lime sauce, sesame oil, green onions

Beef Empanadas 40.00

Spiced beef, peas, chimichurri sauce

Braised Beef Short Rib Polenta Cake **↓G** 42.00

Pickled red onions, jalapeño

Chicken Karaage Bite 38.00

Sriracha aioli and pickled cucumber

Pulled Pork Barbecue Slider 37.00

Coleslaw, Hawaiian bread

Barbecue Jackfruit Slider **V** 37.00

Coleslaw, Hawaiian bread

Ahi Tuna Tartar **S** 45.00

Avocado, spicy aioli, wonton chip

Jumbo Shrimp Cocktail **S** 45.00

Cocktail sauce, lemons

Lump Crab Cake **S** 45.00

Smoked paprika aioli

Shrimp Ceviche **S** **↓G** 42.00

Avocado relish, tortilla chips

Beef Wellington Bite 54.00

Pigs in a Blanket 38.00

Ketchup and mustard

Spinach Falafel 28.00



BAKERY

Cookies 18.00 per dozen

Assortment of house-baked cookies

Rice Krispy Treats 10.00 per dozen

With or without M&Ms

Brownies 18.00 per dozen

With walnuts or without

Dessert Bars 18.00 per dozen

Pecan, blondies, lemon bars

Dessert Sampler 24.00 per platter

3 pieces per person, 1 of each item

Selection of mini cookies, brownie bites, and dessert bars

MINIATURE DESSERTS

2.75 each, minimum of 12 of each selection

Selection lemon meringue tart pastry crust filled with lemon custard and topped with brûléed Swiss meringue

Salted caramel apple tart pastry crust filled with cinnamon apples and topped with puffed pastry dough

Fresh fruit tart pastry crust filled with vanilla custard and topped with seasonal fruit

INDIVIDUAL DESSERTS

4.75 each, minimum of 6 of each

Flourless chocolate cake with fresh berries, confectioner's sugar, and whipped cream

Chocolate pot de crème dark chocolate custard, with cocoa nibs, candied hazelnut, and whipped cream

Vanilla cheesecake with seasonal fruit compote and candied lemon peel

Carrot cake with cream cheese icing and walnuts

ICE CREAM SOCIAL

6.95 per person, minimum order of 12

Chocolate sauce, chopped nuts, rainbow sprinkles, Oreo cookie crumbs, maraschino cherries,
and whipped cream

Select one flavor per 25 guests:

Vanilla ice cream, chocolate ice cream, strawberry ice cream, vegan sorbet



BEVERAGES

Prices are per person unless otherwise noted.

Coke, Dr. Pepper, Sprite 1.25

Bottled Water 1.50

Sparkling water 1.75

Bottled Juice 2.25

Orange, cranberry, apple Juice

Bottled Lemonade 2.25

Bottled Iced Tea 2.25

Reduced Fat Milk 2.25

Still mineral water 3.50

By the liter, serves 4

Sparkling water 3.50

By the liter, serves 4

Iced Tea 43.00

Dispenser, serves 25

Fresh Lemonade 54.00

Dispenser, serves 25

Agua Fresca 54.00

Dispenser, serves 25

Cranberry Juice 54.00

Dispenser, serves 25

Fresh Squeezed Orange Juice 71.00

Dispenser, serves 25

Coffee and Tea Service 2.25

Includes half and half, sugars, and sweetener

House-made Hot Chocolate 2.25

Served with marshmallows

Hot Cider with Allspice and Freshly

Grated Nutmeg 2.25

Served with cinnamon sticks

Dalgona Coffee with Boba 4.50

20 person minimum

Whipped instant coffee, powdered sugar with choice of whole milk, almond milk, or soy milk, and Boba served over ice

Boba tea VG ↓G 3.50

10 person minimum per flavor

Flavors may vary

Milk tea

Green tea

Taro



NOTES



BON APPÉTIT

MANAGEMENT COMPANY

— CATERING AND EVENTS —