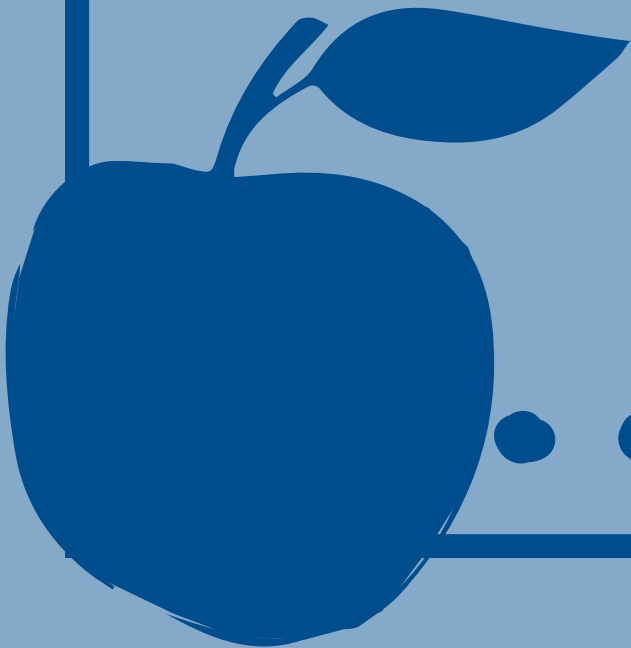


BON APPÉTIT CATERING AT  
**ST. EDWARDS UNIVERSITY**



# WELCOME TO BON APPÉTIT CATERING

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. 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. We offer vegetarian (V) and vegan (VG) selections in order to lower 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).

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 displays 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 Edward's University**

3001 South Congress Ave.

Ragsdale Center / Bon Appétit

Austin, Texas 78704



# PLANNING YOUR EVENT

## MENU PRICING

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed for 30 days prior to the event. Prices do not include applicable taxes and/or service charges when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, or service labor over and beyond our usual staffing levels.

## ORDERING

Bon Appétit Catering at St. Edwards University requests catering orders to be placed 7 days in advance. We welcome late catering requests and will make every effort to accommodate but menu choice and type of service available may be limited and will be based on product and staffing availability. All events will be assessed a 20% service charge on all food and beverages.

### *Late Orders*

Catering requests made within 3 business days of your event will be assessed a late order fee of \$50.00 per order.

### *Guest Count Confirmations*

A guaranteed number of guests is required for all functions no later than seven 7 days prior to the event. We will consider guests count increases within the confirmation cut-off date, based on product and staff availability. Guest count decreases that result in lowering order quantities or services within the confirmation cut-off date of your event will only be approved if the products and/or services ordered can be canceled or returned. Pre-reduction service fees are not subject to reduction. Your order is not confirmed until you receive a Banquet Event Order emailed through the Catertrax platform. This will outline your event details and serve as final approval.

## CONTACT

Catering office hours vary, depending on our event schedule for the day. Contact our catering manager by phone or email below for help with finding the best solution for your event. We will get back to you promptly.

Office number: (512) 428-1017 or (575) 631-6859

Email: [meagan.burkett@cafebonappetit.com](mailto:meagan.burkett@cafebonappetit.com)

Room reservations are made through 25Live or Event Conference Services at (512) 448-8796. Please reserve your room prior to placing your event order.



## CANCELLATIONS

In the event a function is canceled, the client shall be responsible for paying the following percentages of the food and beverage totals. The client will still be responsible for paying the service charge in full for the event.

Cancellations made within 3 days of the event will result in the food and beverages charges being paid in full.

Cancellations made within 4-7 days of the event will result in the food and beverage charges being paid at 50%.

## PAYMENT

For external events, deposits are due at the time of the approved contract. The amount collected will be 50% of total event charges. The remainder of balance is due 5 days prior to the function.

## LINEN FEES

You may reserve linens for tables (seating, registration, etc.) through Bon Appétit Catering. Table linens for your buffet and beverage stations are included for your event at no extra cost. Guest tables, registration tables and any other linen requirements are available at a discounted price through Bon Appétit.

85" square linens for 60" round tables \$8.00

52" x 114" linens for 6' or 8' tables \$8.00

Table skirting 17" black skirts are available in limited quantities for \$10.00 per skirt

Linen napkins \$2.00 each

Presidential linens \$45.00 each

Presidential napkins \$7.00 each

Any linens removed from an event, not returned, or returned damaged, will be charged full replacement costs. Non-standard equipment, specialty linen, floral arrangements, etc. requested or required will be charged to the client. Linens for events that are not catered by Bon Appétit will be charged the standard full rate of \$12.00 per linen.

## CHINA FEES

Quality plastic and paper products are available for \$1.50 per person for each event.

China, water goblets, cutlery and linen napkins are available for \$7.50 per person, up to 200 guests, available on a first come basis. Bar glassware is also available, inquire with catering manager for quantities. Events using china that are over 25 guests will be charged a utility person at \$40.00 per hour with a four-hour minimum; over 100 guests will require two utility positions. Should our china, glassware, or silverware inventory be inadequate to service the size of your function, they will be rented at the expense of the client.

*Please note: We offer many options available for pickup that are conveniently served on disposable trays.*



## PICKUP

Pickup is available from Hunt Hall at no charge during normal business hours 8:00 a.m. - 8:00 p.m. Monday through Friday, and 10:30 a.m. - 8:00 p.m. Saturday and Sunday. Reach out to our catering manager to inquire about pickup outside of these hours.

Food and beverage are presented in an all-disposable format. Linen-only pickup is available from South Congress Market 9:00 a.m. - 4:00 p.m. Monday through Thursday.

## STAFFING

Bon Appétit's normal hours of operation are 7:00 a.m. - 9:00 p.m. daily. Additional fees may apply for events beginning prior to 7:00 a.m. or ending after 9:00 p.m.

Standard labor rate - \$45.00 per hour (4 hour minimum for full-service events)

Events requiring setup and breakdown only:

*Snack, Beverage, Small Reception, & Buffet Setups*

On-campus events, lasting up to 2 hours, will be assessed a setup and breakdown charge of 2 hours per attendant. The number of attendants needed for setup and breakdown will be determined by Bon Appétit, based on your guest count, and outlined in your proposal. Events lasting over 2 hours will have an additional fee at our standard rate, per hour per attendant.

*China Setups*

On-campus events, lasting up to 2 hours, will be assessed a setup and breakdown charge, of 3 hours per attendant. On-site attendants will be added for china events over 25 guests.

*Staffing Levels for Full-service Events*

- Buffet Service – 1 attendant per 40 guests
- Passed Service – 1 attendant per 40 guests
- Table Service – 1 attendant per 20 guests

The number of attendants may be adjusted at the discretion of Bon Appétit depending on the complexity of your event. Chef attended stations are also available and charged based on the duration of your event and the number of stations needed.

## ALCOHOL POLICIES & SERVICE

We have a complete list of beer, wine, and liquor available upon request. Due to licensing requirements, all alcohol must be served by a TABC Bon Appétit bartender for the entire campus of St. Edwards University. Bartenders are charged at a ratio of one (1) for every 100 guests for a beer and wine bar and one (1) for every 50 guests for a full liquor bar. Bartenders are charged at a rate of \$45.00 per hour per bartender with a four (4) hour minimum. All bar services include table linens, plastic cups, and ice.

Full bar setup (per bar): Includes soda and juice mixers, lemons, limes, cherries, olives, club soda, and Tonic \$125.00

Beer and wine bar setup (per bar): \$75.00



## DISPOSABLE DELIVERY

If you are unable to pick up, delivery is also available for an all-disposable order. Delivery is \$40.00 for on-campus locations. All food and beverage are served in all disposable containers and platters. Disposable plates and cutlery are additional.

## TAX & SERVICE

All prices on our menus are subject to 8.25% Texas Sales Tax and 20% Service Charge.

*If you are tax exempt, please send us a copy of your tax-exempt certificate. We cannot grant exemption without this certificate.*

## LEFTOVERS

Leftovers may be removed at the client's discretion. The client is responsible for packaging any leftovers. Removal of leftovers cannot delay cleanup time and any delay could result in additional fees. Bon Appétit will not be held liable for food items removed from events.

## EQUIPMENT & FEES

Select equipment rentals and linens are available through Bon Appétit Catering. If outside equipment and linen rentals are ordered, they must be coordinated with Bon Appétit Catering at least five (5) business days prior to the event. Fees apply.



# 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.

## 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.

## 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.

## LC | LOCALLY CRAFTED

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



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# BEVERAGES

*Disposable cups, beverage napkins and drink station liners are included. All beverages available for pickup.*

## BEVERAGES BY THE GALLON

### Regular and Decaf Texas Traders

Coffee \$20.50

Includes assorted sweeteners and creamer

Flavored Texas Traders Coffee \$21.50

Flavor based on availability

Assorted NUMI Hot Teas \$1.95 each

Includes hot water, assorted sweeteners, creamer

Lemonade \$19.50

Tea \$19.50

Texas Sweet Tea \$19.50

Orange Juice \$19.50

Iced Water \$3.50

Spa Water \$4.50

Iced water with fresh fruit and herbs

Citrus Punch \$20.50

Agua Fresca \$20.50

Hot Chocolate \$20.50

Hot or Chilled Spiced Apple Cider \$20.50

Milk \$17.50

## BOTTLED BEVERAGES

Milk Pint \$2.70

12oz. Minute Maid Juice \$3.50

12oz. Canned Soft Drink \$2.00

20oz. Bottled Soft Drink \$3.00

20oz. Ozarka Water \$2.50

8oz. Ozarka Water \$1.50

Topo Chico \$3.50



# BREAKFAST

## FRITTATAS

*\$5.00 each, with a minimum of 12 people and minimum order of 6 per variety.*

### Garden Vegetable **H V ↓G**

Onions, mushrooms, red and green peppers

### Asparagus and Feta **H V ↓G**

### Spinach and Mushroom **H V ↓G**

### Ham and Swiss **H ↓G**

### Bacon and Cheddar **H ↓G**

## BAKERY BY THE DOZEN

*All prices are per dozen, with a minimum order of 1 dozen. Disposable plates, utensils, and napkins are included.*

### Plain Bagels **V** \$36.00

Philadelphia cream cheese

### Signature Scones **V** \$42.00

Blueberry, chocolate chip, cinnamon

### Mini Cinnamon Rolls **V** \$16.00

### Plain Croissants **V** \$36.00

### Chocolate Croissants **V** \$54.00

# BREAKFAST PLATTERS & SANDWICHES

Prices are per person unless otherwise noted. Disposable plates, utensils, and napkins are included. Available for pickup.

## Berry and Yogurt Parfaits **V** \$4.00

House-made granola  
9oz. cups, minimum order of 12

## Fresh Cut Fruit Platter **V** **↓G**

Seasonal sliced fruits, berries, honey-lime  
yogurt dipping sauce  
Small (serves up to 25) \$67.00  
Medium (serves up to 40) \$105.00  
Large (serves up to 50) \$135.00

## Fresh Cut Fruit Bowl **VG** **↓G**

Small (serves 10-15) \$40.00  
Medium (serves 15-25) \$71.00  
Large (serves 25-30) \$85.00

## Muffin and Pastry Tray **V**

Assortment of muffins, scones, breakfast breads,  
Danish pastries  
Small (15 pieces) \$24.50  
Medium (25 pieces) \$40.00  
Large (35 pieces) \$58.00  
*Made without gluten-containing ingredients muffins  
available upon request, minimum of 6 pieces*

## Muffin Tray **V**

A choice or an assortment of blueberry,  
chocolate chip, raspberry, lemon, or  
banana chocolate chip muffins  
Small (15 pieces) \$28.00  
Medium (25 pieces) \$45.00  
Large (35 pieces) \$63.00  
*Made without gluten-containing ingredients muffins  
available upon request, minimum of 6 pieces*

## Breakfast Tacos \$3.75 each

Includes flour tortillas (corn available upon  
request), shredded cheese, salsa  
*Select 2 fillings:  
Minimum order of 12 per flavor*  
Cage-free egg **H V** **↓G**  
Bacon **↓G**  
Sausage **↓G**  
Black beans **VG** **↓G**  
Potato **VG**  
*Crumbled vegan sausage **VG** **↓G** +\$.50 per taco  
Additional fillings +\$.50 per person*

## HOT BREAKFAST SANDWICHES

*\$6.75 per person, with a minimum of 12 people and minimum of 6 per variety. Made without gluten-containing ingredients bread  
available upon request for additional +\$2.00 per person.*

### Egg, Cheese, and Ham **H**

Cage-free scrambled eggs, cheese, ham, buttered croissant

### Egg, Cheese, and Bacon **H**

Cage-free scrambled eggs, cheese, bacon, buttered croissant

### Morning Star Vegetarian **V**

Morning Star vegetarian patty, refried black bean spread, herbed tomato

### Beyond Sausage **VG**

Beyond sausage, refried black bean spread, and herbed tomato

# BREAKFAST BUFFETS

Prices are per person unless otherwise noted, with a 12 person minimum. Buffets include iced water and linens for food and beverage tables, and are available for pickup.

## Hilltopper

Select two main dishes \$22.25

Select three main dishes \$26.25

Cage-free scrambled eggs **H V ↓G**

Migas - scrambled cage-free eggs, tortilla strips, diced onions, tomatoes, cilantro, chili peppers, cheese **H V ↓G**

French toast, butter, maple syrup **H V**

Roasted vegetable frittata **H V ↓G**

Denver scramble with ham, onions, bell peppers, cheese **H ↓G**

Bread pudding baked with cage-free egg, cream, cinnamon, vanilla **H V**

Hash brown breakfast casserole with cage-free eggs, hash browns, cheddar cheese, bell peppers, onions, broccoli **H V ↓G**

*Choice of two sides:*

Sliced ham **↓G**

Crisp bacon **↓G**

Fried breakfast potatoes **VG**

Roasted new potatoes **VG ↓G**

Biscuits and gravy **V**

Fresh cut seasonal fruit **VG ↓G**

*Additional sides \$3.75 per person*

## Make Your Own Breakfast Taco Buffet \$15.50

Two flour tortillas (corn tortillas available on request) and filled with choice of:

Cage-free scrambled eggs **H V ↓G**

Fried potatoes **VG**

Black beans **VG ↓G**

Shredded cheese **V ↓G**

Fresh salsa **VG ↓G**

*Add bacon +\$3.00 per person ↓G*

*Add sausage +\$2.50 per person ↓G*

*Add guacamole +\$3.75 per person VG ↓G*

*Add fresh cut seasonal fruit +\$3.50 per person VG ↓G*



## Southwest

Includes fresh house-made salsa

Select one main dish \$22.50

Select two main dishes \$26.50

Migas - scrambled cage-free eggs with tortilla strips, diced onions, chili peppers, and cheese **H V ↓G**

Breakfast Enchiladas – layers of corn tortillas, scrambled cage-free eggs, shredded cheese, and salsa topped with queso fresco and pico de gallo **H V ↓G**

Scrambled cage-free eggs and ham topped with shredded cheese **H V ↓G**

Cage-free eggs, pork and beef Chorizo, and potato hash scramble **H ↓G**

Chilaquiles – cage-free scrambled eggs, salsa, tortilla chips, queso fresco, cilantro, chopped onions, side of avocado crema **H V ↓G**

Migas burrito – toasted breakfast burrito filled with creamy cage-free eggs, pico de gallo, cheese, and corn chips **H V**

*Choice of two sides:*

Black beans **VG ↓G**

Pinto beans **VG ↓G**

Roasted red potatoes with peppers and onions **VG ↓G**

Central American-inspired gallo pinto - rice and black beans, sautéed tomatoes, and onions **VG ↓G**

Spiced fruit salad with Chamoy and tajin **VG ↓G**

Chocolate churro mini muffins- Mexican-style flavored muffin with chocolate, cinnamon, and cayenne **V**

*Additional sides +\$3.75 per person*

*Add flour and corn tortillas for additional +\$1.00 person*

## Continental Breakfast \$16.50

Fresh cut seasonal fruit **VG ↓G**

Assorted muffins and pastries **V**

Build your own yogurt parfait with fresh berries and granola **V**

*Made without gluten-containing ingredients muffins available upon request (minimum of 6)*

# LUNCH & DINNER BUFFETS

Prices are per person unless otherwise noted, with a 12 person minimum. Buffets include iced water and linens for food and beverage tables, and are available for pickup.

## Build Your Own Taco Buffet \$26.50

Includes Fiesta Tortilla corn tortilla chips, creamy jalapeño sauce, shredded lettuce, shredded cheese, sour cream, pico de gallo and salsa **FF V**

Choose two proteins:

Adobo rubbed braised chicken **↓G**

Green chili braised pork **↓G**

Spicy turkey and potato picadillo **↓G**

Spicy ground local tempeh and potato picadillo **FF VG ↓G**

Warm flour tortillas **FF VG**, corn tortillas **VG ↓G**

Black beans, charro-style pinto beans or sweet and spicy roasted sweet potatoes **VG ↓G**

Spanish-style rice **VG ↓G**

Add guacamole +\$3.75 per person **VG ↓G**

Arroz con leche - creamy vanilla rice and cinnamon pudding with fresh strawberries for +\$6.50 per person

## Baked Potato Bar \$17.00

Includes bacon, scallions, shredded cheese, diced ham, sautéed mushrooms, sour cream, butter, jalapeños, one of the following:

Grilled chicken **↓G**

Pulled pork **↓G**

Beef picadillo **↓G**

Turkey chili **↓G**

3 bean chili **VG ↓G**

Additional protein +\$3.75 per person

Add queso +\$3.75 per person

## Italian

Choice of one entrée \$22.50

Choice of two entrees \$26.50

Includes Caesar salad, garlic bread, and grated parmesan cheese

Made without gluten-containing ingredients

pasta available upon request for +\$2.00 per person

Entrée choices:

Chicken piccata - seared chicken breast, lemon and herb caper sauce **DF ↓G**

Chicken parmesan – breaded chicken breast topped with marinara, provolone, and parmesan cheese

Beef lasagna

Spinach and mushroom lasagna **V**

Italian sausage pasta with house-made basil pesto and shredded parmesan

Pork chop scaloppini – seared pork chop with white wine sauce (add \$3.00 per person) **↓G**

Braised beef in a tomato and basil sauce **↓G**

Vegetable and quinoa stuffed squash **VG ↓G**

Select two sides:

Roasted fingerling potatoes **VG ↓G**

Garlic butter pasta **V**

Oven seared zucchini and tomato medley **VG ↓G**

Garlic roasted broccoli **VG ↓G**

Spaghetti with house-made rustic tomato sauce **VG**

Roasted asparagus (add \$1.00 per person) **VG ↓G**

Add tiramisu for an additional \$6.50 per person **V**

## Southwest

Includes mixed green salad with roasted corn, black beans, avocado, tomatoes, cucumbers, fried corn tortillas, roasted poblano buttermilk ranch **V**, and chipotle lime vinaigrette **VG**

Choice of 1 entrée: \$22.50

Choice of 2 entrees: \$26.50

Pork loin simmered in green chili sauce **↓G**

Garlic and lime grilled chicken breast topped with pico de gallo **↓G**

Braised beef carne guisada

Turkey and beef picadillo **↓G**

Beyond meat picadillo **VG ↓G**

*Select two sides:*

Spanish rice **VG ↓G**

Borracho beans **VG ↓G**

Southwest-style sautéed corn **VG ↓G**

Sautéed squash and cherry tomatoes **VG ↓G**

Roasted cauliflower and red onion **VG ↓G**

Flour tortillas **FF VG** and corn tortillas **VG ↓G**

*Add tres leches cake for an additional +\$6.50 per person **V***

## Barbecue

Includes garden salad, ranch dressing, balsamic vinaigrette, rolls, butter, sliced pickles, onions, and jalapeños

Choice of 1 meat: \$ 22.50

Choice of 2 meats: \$26.50

Smoked beef brisket **↓G**

*Minimum 30 guests, additional \$2.50 per person*

Barbecue chicken leg quarters **↓G**

Smoked pork and beef sausage links **↓G**

Pulled pork **↓G**

*Select two sides:*

Spicy borracho beans **VG ↓G**

Mustard and mayonnaise potato salad **V ↓G**

Creamy coleslaw **V ↓G**

Macaroni and cheese **V**

Corn on the cobb **VG ↓G**

Roasted brussels sprouts **VG ↓G**

*Add seasonal fruit cobbler for additional \$6.50 per person **V***

## International-inspired

Choice of 1: \$22.50

Choice of 2: \$26.50

Includes ginger-soy mixed green salad with mixed greens, radicchio, shredded carrots, radishes, cucumbers, celery, poached pears, ginger and soy sauce vinaigrette **VG ↓G**

*Select one:*

Chinese-inspired spicy Dan Dan wheat noodles and vegetables with choice of chicken, ground pork or tofu

Thai basil stir fry with sweet soy sauce, garlic, ginger, chiles, water chestnuts, celery, and choice of chicken, ground pork, or tofu **↓G**

Indian-style creamy tomato chicken or vegetable tikka masala **↓G**

Hoisin and pineapple crispy breaded chicken and sliced cucumber

Korea-style spicy ground pork or tofu, Napa cabbage, and sliced cucumber **↓G**

Choice of: steamed white rice, brown rice, or turmeric yellow rice pilaf **VG ↓G**

*Select one side:*

Garlic green beans **VG ↓G**

Steamed carrots and Napa cabbage **VG ↓G**

Snap peas and baby corn **VG ↓G**

Tamari roasted broccoli **VG ↓G**

Asparagus and red bell pepper **VG ↓G**

Spicy mayonnaise cabbage, carrots, and herb slaw **V ↓G**

*Add vegetable eggrolls for additional +\$2.50 each **VG***

*Add Chinese-inspired donuts for additional +\$30.00 dozen*

## Salad and Sandwich Buffet

Choice of 1 salad and 2 sandwiches (1 full sandwich per person): \$20.50

Buffet includes house-made potato chips, pickles, mustard, and mayonnaise

*Select one salad:*

### Garden Salad **VG ↓G**

Mixed organic greens, julienne carrots, cherry tomatoes, cucumbers, celery, bell peppers, lemon vinaigrette

### Caesar Salad

Romaine lettuce, house-made croutons, grated parmesan cheese, classic Caesar dressing

### Greek-style Salad **V ↓G**

Romaine lettuce, cucumbers, tomatoes, black olives, red onions, feta, lemon-herb vinaigrette

### Pasta Salad **V**

Al dente pasta, red onions, black olives, broccoli, bell peppers, parmesan cheese, Italian vinaigrette

### Fruit Salad **VG ↓G**

Fresh-cut seasonal fruit

*Select two sandwiches:*

### Salt & Pepper Roast Beef

Caramelized onions, baby spinach, Dijon mustard aioli, French baguette

### Herb-Marinated Grilled Chicken Sandwich

Tomatoes, fresh mozzarella, basil, ciabatta roll

### Grilled Portobello and Roasted Vegetables Wrap **V**

Green leaf lettuce, Boursin cheese, 12" flour tortilla

### Italian Combo

Black Forest ham, Italian salami, provolone cheese, house-made muffuletta, dill pickles, whole grain mustard, ciabatta roll

### Southwestern Turkey Club

Smoked turkey, bacon, pepper jack cheese, guacamole, chipotle aioli, whole wheat

### Waldorf Chicken Salad

Apples, walnuts, grapes, butter croissant

### Caprese **V**

Fresh mozzarella, marinated tomatoes, house-made pesto, mixed baby greens, ciabatta

### California Wrap **VG**

Pickled red onions, cucumbers, roasted red peppers, hummus, pumpkin seeds, mixed greens, 12" flour tortilla



# BOXED LUNCHES

Prices are per person unless otherwise noted, with a 12 person minimum and minimum of 6 per sandwich or salad. Made without gluten-containing ingredients bread available upon request for additional +\$2.00 per person. Made without gluten-containing ingredients cookies available upon request for additional +\$1.00 each. Made without gluten-containing ingredients or vegan brownie available upon request for additional +\$1.00 each.

## GOURMET BOXED LUNCHES

\$15.25 per person, includes pasta or fruit salad, potato chips, cookies, 8oz. bottled water, and condiments.

### Salt & Pepper Roast Beef

Caramelized onions, baby spinach, Dijon mustard aioli, French baguette

### Herb-marinated Grilled Chicken Sandwich

Tomatoes, fresh mozzarella, basil, ciabatta roll

### Grilled Portobello and Roasted Vegetable Wrap **VG**

Green leaf lettuce, hummus spread, 12" flour tortilla

### Italian Combo

Black Forest ham, Italian salami, provolone, house-made muffuletta, dill pickles, whole grain mustard, ciabatta roll

### Southwestern Turkey Club

Smoked turkey, bacon, pepper jack cheese, guacamole, chipotle aioli, whole wheat

### Waldorf Chicken Salad

Apples, walnuts, grapes, butter croissant

### Greek Wrap **V**

Grilled chicken, romaine, Kalamata olives, tomatoes, cucumbers, feta, red wine vinaigrette, 12" flour tortilla

### Caprese **V**

Fresh mozzarella, marinated tomatoes, house-made pesto, mixed baby greens, ciabatta

### California Wrap **VG**

Pickled red onions, cucumbers, roasted red peppers, hummus, pumpkin seeds, mixed greens, 12" flour tortilla

## TRADITIONAL BOXED LUNCHES

\$12.75 per person, includes potato chips, cookie, 8oz. bottled water, and condiments.

### Smoked Turkey Breast and Swiss

### Black Forest Ham and Cheddar

### Roast Beef and Provolone

### Roasted Vegetable and Hummus Wrap **VG**

Seasonal vegetables, 12" flour tortilla

### Tuna Salad **S**

## SALADS

\$12.00 per person. Includes 8oz. bottled water and cookie. Salads are individually boxed and available for pickup.

Add 4oz. grilled chicken breast **!G** \$4.50

Add 4oz. jumbo shrimp **S !G** \$6.50

Add 4oz. salmon **S !G** \$18.00

Add 4oz. diced ham **!G** \$4.50

### Caesar

Hearts of romaine, radicchio, house-made croutons, grated Parmesan cheese, classic Caesar dressing

### Garden **VG !G**

Mixed organic greens, julienne carrots, cucumbers, cherry tomatoes, celery, bell peppers, lemon vinaigrette

### Greek **V !G**

Hearts of romaine, cucumbers, cherry tomatoes, black olives, banana peppers, red onions, feta, lemon vinaigrette

### Southwestern **V**

Organic mixed baby greens, roasted corn, black beans, cherry tomatoes, shredded cheddar, creamy chipotle ranch, crispy tortilla strips

### Quinoa and Kale **VG !G**

Kale, quinoa, avocado, cherry tomatoes, toasted almonds, dried cranberries, cucumbers, lemon vinaigrette

### Baby Spinach and Frisée **H V**

Frisée, baby spinach, hard-boiled cage-free egg, sunflower seeds, cherry tomatoes, cucumbers, croutons, red wine vinaigrette

### Kale & Roasted Sweet Potato **V**

Kale, roasted sweet potatoes, feta cheese, orange supreme, pumpkin seeds, cherry tomatoes, croutons, cucumbers, lemon vinaigrette

### The Blue and Gold **V !G**

Mixed organic greens, julienned carrots, blue cheese, tomato wedges, candied pecans, champagne vinaigrette

# APPETIZERS BY THE DOZEN

Prices are per dozen unless otherwise noted, with a 2 dozen minimum per item. Disposable plates, utensils, and napkins are included.

## \$27.00 per dozen

Zucchini and corn fritter chive crème fraiche V

Arancini, risotto stuffed mozzarella with marinara sauce V

Artichoke and ham fritter with pesto aioli

Chicken and caramelized onion quesadilla, with house-made salsa, sour cream, and flour or corn tortilla

Black bean quesadilla with house-made salsa, sour cream, and flour or corn tortilla V

Mushroom and spinach quesadilla with house-made salsa, sour cream, and flour or corn tortilla V

Antipasto skewers with cheese tortellini, sausage, cherry tomato, and fresh basil ↓G

Caprese skewers with pesto rubbed fresh mozzarella, cherry tomato, and fresh basil V ↓G

Fruit skewer with watermelon, pineapple, and strawberry VG ↓G

Spiced fruit skewer with watermelon, pineapple, and strawberry with tajin VG ↓G

Hummus stuffed cherry tomatoes VG ↓G

Mexican street corn shooters V ↓G

## \$30.00 per dozen

Artichoke, spinach, and cream cheese tartlet V

Sautéed mushrooms and parmesan cheese tartlet V

Ham, caramelized onion, and parmesan tartlet

Pesto chicken and tomato tartlet

Artichoke and creamy Boursin puff pastry V

Bacon, caramelized onion, and brie puff pastry

Crispy vegetable eggrolls with Thai sweet chili sauce V

Pork eggrolls with Japanese-style ponzu sauce

Grilled chicken skewer with sesame chili sauce ↓G

Grilled pork skewer with Korean-style scallion ginger sauce ↓G

Spinach and caramelized onion stuffed mushrooms VG ↓G

Italian sausage stuffed mushrooms ↓G

## \$36.00 per dozen

Bacon-wrapped grilled shrimp skewer S ↓G

Shrimp cocktail shooter S ↓G

Shrimp and celery ceviche shooter S ↓G

Crab cakes S

Slow braised beef on parmesan polenta with truffle aioli and fresh basil ↓G

Bacon-wrapped pesto chicken bites ↓G

Serrano honey grilled shrimp skewers S ↓G

# MINI SLIDERS & SANDWICHES

*\$36.00 per dozen. Made without gluten-containing ingredients bread available upon request for additional +\$2.00 per person. Available for pickup.*

## **BLT**

Smoked bacon, lettuce, and tomato with mayonnaise on sourdough bread

## **Barbecue Pork**

Pickles, mini roll

## **Hummus V**

Sliced tomatoes, spinach, pesto, mini roll

## **Ham and Swiss**

Caramelized onions, honey dijonnaise, mini roll

## **Buffalo Chicken**

Lettuce, tomatoes, red onions, blue cheese

## **Bang Bang Shrimp Cake S**

Cabbage slaw

## **Philly Cheesesteak**

## **Chicken Bacon Ranch**

# DIPS & SPREADS

*Prices are per person unless otherwise noted, with a 12 person minimum. Available for pickup.*

**Fire Roasted Tomato Salsa with Tortilla Chips VG ↓G \$4.00**

**Green Chile Queso with Tortilla Chips V ↓G \$5.80**

**House-smashed Guacamole with Tortilla Chips VG ↓G \$6.00**

**House-made Potato Chips with Ranch Dip V \$4.50**

**Roasted Garlic Hummus with Pita Chips VG \$4.50**

## **Spreads & Breads \$5.00**

Spreads served with assorted toasts and flatbreads

*Select one:*

Spinach, artichoke, and parmesan cheese V

Creamy pesto V

Million-dollar bacon dip

Summer squash baba ghanoush VG

Whipped feta V

# HILLTOP PLATTERS

*Disposable plates, utensils, and napkins included. Available for pickup.*

## Domestic Cheese V

Cheddar, Swiss, pepper jack, grapes, berries, crackers

Small (serves up to 25) \$150.00

Medium (serves up to 40) \$240.00

Large (serves up to 50) \$300.00

## Cheese Ball and Fruit V

Cheese ball, fresh berries, grapes, crackers

Small (serves up to 25) \$125.00

Medium (serves up to 40) \$200.00

Large (serves up to 50) \$250.00

## Seasonal Fruit VG ↓G

Seasonal sliced fruits and berries

Small (serves up to 25) \$125.00

Medium (serves up to 40) \$200.00

Large (serves up to 50) \$250.00

## Garden Vegetable Crudités V

Seasonal vegetables, hummus, buttermilk dip

Small (serves up to 25) \$125.00

Medium (serves up to 40) \$200.00

Large (serves up to 50) \$250.00

## Traditional Antipasto

Marinated vegetables, Capicola ham, salami, olives, pepperoncini, Italian cheese, focaccia, flatbreads

Small (serves up to 25) \$150.00

Medium (serves up to 40) \$240.00

Large (serves up to 50) \$300.00

## Deli

Pepperoni, ham, turkey, cheddar, Swiss, pepper jack cheese cubes and crackers

Small (serves up to 25) \$130.00

Medium (serves up to 40) \$200.00

Large (serves up to 50) \$260.00

## Grilled Seasonal Vegetables VG ↓G

*Served at room temperature*

Red pepper hummus

Small (serves up to 25) \$125.00

Medium (serves up to 40) \$200.00

Large (serves up to 50) \$250.00

## Deluxe Sandwiches

Select three sandwiches from Gourmet

Boxed Lunch options on page 17

Includes individually bagged chips, pickles, mayonnaise, and mustard

Small (12 sandwiches) \$114.00

Medium (18 sandwiches) \$171.00

Large (24 sandwiches) \$228.00

*Made without gluten-containing ingredients bread available upon request for additional +\$2.00 per person*

## The Mediterranean V

Hummus, baba ghanoush, sun-dried tomato tapenade, feta, Kalamata olives

Small (serves up to 25) \$125.00

Medium (serves up to 40) \$160.00

Large (serves up to 50) \$185.00

## Bruschetta Bar V

Top-your-own crispy crostini with tomato-basil, wild mushroom, and Kalamata olive tapenade

Small (serves up to 25) \$125.00

Medium (serves up to 40) \$200.00

Large (serves up to 50) \$250.00

## Baked Brie V

\$110, serves up to 25 guests

French brie in puff pastry with sourdough bread crostini and choice of chutney or jam

*Options:*

Strawberry Jam

Sweet onion jam

Jalapeño jam

Spiced apple chutney

Cranberry Chutney

# FOR THE STUDENTS

Prices are per person unless otherwise noted, with a 12 person minimum. Disposables included.

## Hot Dogs \$6.50

Individually wrapped turkey dogs in buns (2 per person), mustard, ketchup, relish, individual bags of potato chips  
*Add shredded cheese +\$1.00 per person*  
*Add turkey chili +\$2.50 per person*

## Nachos \$11.00 ↓G

Crispy tortilla chips, queso, shredded lettuce, beans, sour cream, pico de gallo, salsa  
*Choice of grilled chicken or beef picadillo +\$3.50*  
*Add guacamole +\$3.75 per person*

## Macaroni and Cheese Bar \$10.50

Toppings include bacon, scallions, diced ham, shredded cheese, sautéed mushrooms

## Mashed Potato Bar \$11.00

Toppings include bacon, scallions, diced ham, shredded cheese, sautéed mushrooms, butter, sour cream, and jalapeños

## Chicken Tenders \$17.50

Includes garden salad, ranch dressing, macaroni and cheese, chicken tenders (3 per person), buffalo and ranch dipping sauces

## Pasta Buffet \$13.00

Includes Caesar salad and garlic bread V  
Choice of pasta: penne, bowtie, spaghetti  
Choice of sauce: marinara, alfredo, primavera, turkey bolognese  
*Substitute made without gluten-containing ingredients pasta for additional \$1.00 per person*  
*Add grilled chicken +\$3.50 per person*  
*Add crumbled vegan sausage +\$4.00 per person*

## Pizza \$18.00 per pizza

14" house-made cheese pizza  
Pizza may be cut in six pieces  
*Toppings: \$.50 each*  
Pepperoni  
Onion  
Sausage  
Fresh basil  
Ham  
Jalapeños  
Bacon  
Pineapple  
Mushrooms  
Green peppers  
Tomatoes

## Wings \$16.00 per dozen

Includes celery sticks, ranch dressing, blue cheese dressing, choice of bone-in or boneless, minimum 12 guests per flavor  
*Options:*  
Buffalo  
Lemon pepper  
Barbecue  
Teriyaki  
Spicy sweet Thai

# SWEETS

## DESSERTS BY THE DOZEN

Prices are per dozen unless otherwise noted, with a minimum order of one dozen. Disposable plates, utensils, and napkins included.

### **Brownies and Blondies** V \$20.00

Made without gluten-containing ingredients and vegan  
brownie available on request +\$1.00 each

### **Cookies** V \$18.00

Chocolate chip, snickerdoodle, classic sugar,  
oatmeal raisin, M&M cookies

Made without gluten-containing ingredients cookies  
available on request +\$1.00 each

### **SEU Sugar Cookies** V \$20.00

Sugar cookies with blue and gold frosting

### **Assorted Sweets** V \$25.00

Lemon bars, mini cheesecakes, mini cupcakes

### **Chocolate Covered Strawberries** V \$30.00

### **Pecan Pralines** V \$30.00

### **Mexican Wedding Cookies** V \$30.00

### **Chocolate Mousse Cups** V ↓G \$30.00

### **Cake Balls** V \$30.00

Chocolate, vanilla, strawberry

### **Cupcakes** V \$30.00

Chocolate with chocolate fudge icing or vanilla  
with vanilla buttercream frosting

## CAKES

Disposable plates, utensils, and napkins included.

### **10" Round Cakes** \$36.00

Serves approximately 12 guests

New York Cheesecake with strawberry sauce V

French cream cheesecake

Chocolate mousse torte V

Chocolate fudge torte V

Seasonal berry tart V

Key lime tart V

Apple pie V

Pecan pie V

### **18x24 Specialty Cake** \$145.00

Serves approximately 48 guests

Banana cake with banana chocolate mousse VG

Carrot cake V

Italian cream cake V

Apple caramel bread pudding V

Tiramisu V

Tres leches V

Banana caramel cake

### **Single Layer Sheet Cakes** V

Full Sheet (serves 60-70) \$88.00

Half Sheet (serves 25-35) \$48.00

Quarter Sheet (serves 12) \$28.00

# SNACKS

*Disposables and napkins included.*

## **Nutri-Grain Breakfast Bars \$1.59 each**

Minimum order of 12

## **Nature Valley Granola Bars \$1.59 each**

Minimum order of 12

## **Kind Bars \$4.20 each**

Minimum order of 12

## **Whole Fruit VG ↓G \$1.45 each**

Apples, oranges, and bananas, based on availability

## **Fresh-made butter popcorn V ↓G \$3.00 per person**

Minimum order of 12

## **Trail Mix \$12.00 (1 pound)**

Minimum 1 pound per flavor, serves approximately 5 guests

Firecracker: chile lemon corn nuggets, taco sesame sticks, almonds, hot nacho cheese peanuts, pumpkin seeds V

Sunburst: peanuts, cocoa gems, raisins, almonds V, MWGCI

Bartenders Blend: peanuts, pretzels, rye chips, sesame breadsticks, plain breadsticks, Chex seasoning V

## **Deluxe Trail Mix \$16.00 (1 pound)**

Minimum 1 pound per flavor, serves approximately 5 guests

The Big Cheese: nacho peanuts, pretzels, cheese pretzel gems, rye chips, sesame seed breadsticks, plain breadsticks, cheese crackers, cheese wicks, cheese sesame sticks V

Keylime Crunch: mini yogurt pretzels, key lime bits, pecan halves, cashews, honey graham toasters V

Poppin Nut Crunch: peanuts, pecans, white drizzle caramel corn, white drops, chocolate drizzle caramel corn, cashews, chocolate chunks V

## **Deluxe Mixed Nuts VG ↓G \$19.00 (1 pound)**

Minimum 1 pound, serves approximately 5 guests

cashews, almonds, pecans, Brazil nuts, hazelnuts, walnuts

## **Assorted Lays Chips \$2.25 each**

## **Chocolate-covered Pretzels V \$12.00 (1 pound)**

Minimum 1 pound, serves approximately 16 guests

## **Blueberry Yogurt-covered Pretzels V \$12.00 (1 pound)**

Minimum 1 pound, serves approximately 16 guests

## **Assorted Dried Fruit VG ↓G \$18.00 (1 pound)**

Minimum 1 pound, serves approximately 10 guests

# FROM ME TO YOU

*Pick up orders at the register at Hunt Hall Monday – Friday 8:00 a.m. - 9:30 a.m., 11:00 a.m. – 2:00 p.m., 5:00 p.m. – 8:00 p.m. Orders must be placed 48 hours in advance. Add a special message to any package. Add St. Edwards Teddy Bear to any package for an additional \$20.00.*

## **Bee Well \$35**

Soup of the Day

3 packs assorted hot tea

4oz. Round Rock honey

Bon Appétit/St. Edwards coffee mug

## **It's Your Birthday \$25**

4 Pack of cupcakes: choice of chocolate, vanilla or strawberry

Birthday plates

Candles

Birthday sticker pack

## **You're One Smart Cookie \$40**

1 dozen assorted fresh baked cookies

1lb. of Texas Coffee Traders Coffee

Bon Appétit/St. Edwards coffee mug

St. Edwards sticker(s)

## **Your Future is Bright \$35**

Bon Appétit soft cover journal with 2 pens

Bag of deluxe trail mix

Collapsible straw

St. Edwards sticker(s)



# BAR SERVICE

## BEER AND WINE BAR

All bar services include table linens for bar, plastic cups and ice. Alcohol will be charged on consumption. Bar setup fee (per bar) \$75.00.

*Glassware Upgrade \$1.50 per person*

## FULL BAR

All bar services include table linens, plastic cups and ice. Alcohol will be charged on consumption. Full Bar Setup (per bar): Includes sodas and juice mixers, lemons, limes, cherries, olives, club soda, and tonic \$125.00

*Glassware Upgrade \$3.00 per person*

## SPECIALTY COCKTAILS

*\$8.00 per cocktail. You may choose up to 2 specialty cocktails to add to any bar service. Alcohol will be charged on consumption.*

### **Margarita**

Tequila, triple sec, house-made margarita mix, garnished with a lime, rimmed with salt or tajin

### **St. Edwards Goat (aka Moscow mule)**

Vodka, ginger beer, lime juice, garnished with a lime

### **Island Breeze**

Vodka, pineapple juice, splash of cranberry juice, garnished with a maraschino cherry

### **Whiskey Sour**

Whiskey, sour mix, and splash of club soda, garnished with a lemon

### **Bees Knees**

Gin, lemon juice, honey simple syrup, garnished with a lemon

### **Mojito**

White rum, lime juice, simple syrup, mint and club soda, garnished with a lime

### **Hilltopper Sunrise**

Tequila, orange juice and grenadine, garnished with a maraschino cherry

### **French 75**

Gin, lemon juice, simple syrup, champagne, garnished with a lemon twist



**BON APPÉTIT**  
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