



WEDDINGS & EVENTS

AT ST. JOHN'S COLLEGE

CONGRATULATIONS!

Thank you for choosing Bon Appétit Catering & Events at St. John's College. Our team of culinary professionals is sure to make your event a memorable one! Utilizing the freshest ingredients, we take an old fashioned approach to food. We make everything from scratch! You will find we utilize only the freshest vegetables, herbs, meats and seafood, prepared with creativity and passion, and presented with style and elegance.

We are proud to share with you the following menus and ideas: however, they represent only a starting point. Our hallmark is custom menu design and I would be delighted to create an original menu for you. Thank you and we look forward to working with you to plan a successful and memorable event!

- Bon Appétit Catering & Events Team

HORS D'OEUVRES DISPLAYS



Chef's Local Artisan Cheese and Fruit Display

garnished with dried fruits, seasonal berries, and red flame seedless grapes served with assorted crackers and flatbreads

Mediterranean Mezze Display

chef's house made hummus, tabbouleh and roasted red pepper; dips served with stuffed grape leaves, assorted olives and sweet bell peppers, cucumber coins, roasted zucchini, squash coins, grape tomatoes; accompanied by toasted herbed pita chips and rosemary focaccia triangles

Chef's Antipasto Market Table

Prosciutto, pepperoni and salami wedges served with sliced fontina cheese, and miniature pesto mozzarella balls

Traditional Hummus and Lemon-Cilantro Hummus Spreads

Assorted Cordoba olives, roasted red pepper strips, artichoke hearts, marinated button mushrooms, grilled asparagus and cucumber rounds; herbed crostini and sliced focaccia wedges

BUTLERED HORS D'OEUVRES DISPLAYS



Olive Tapenade

with sundried tomato crostini

St. John's College Maryland Jumbo Lump Mini Crab Cakes

served with Old Bay mayo

Grilled Teriyaki Beef Mini-Kabobs

with Pineapple

Spinach-Parmesan Stuffed Mushrooms

Roquefort Blue Cheese and Spiced Pecan Tartelette

Brie and Apple Mini Croissant

with dijonnaise

Jumbo Shrimp Cocktail

with dill remoulade, horseradish cocktail sauce

Goat Cheese and Roasted Peach

on brioche toast points

Southwestern Lime Chicken Skewers

with roasted chilies and salsa verde

SALADS



Chesapeake Greenhouse Lettuce Bouquet and Arugula Salad

with oven dried tomatoes, crumbled feta, red onions and balsamic vinaigrette

Caesar Salad

with romaine, radicchio, cherry tomatoes, shaved parmesan and sourdough crotons, lemon-parmesan caesar dressing

DINNER STATIONS



Entrees (choose 2 of 5)

Fillet of Sustainable Salmon

Sweet chili glaze, confetti peppers and scallions

Pan Seared Rockfish

Creamy sweet corn with applewood smoked bacon and scallions

Crispy Fontina and Prosciutto Stuffed Breast of Chicken in Marsala Sauce

Marsala Wine infused Tomato Butter with Rosemary

Roasted and Carved Roseda Beef Tenderloin

Mixed Wild Mushrooms, Bordeaux Red Wine Reduction

St. John's College Maryland Jumbo Lump Crab Cakes

Old Bay Mayo, Crispy Onions

SEASONAL VERDURE AND SIDES



Herb Roasted Portobello Mushrooms
with spinach, white beans and tomatoes

Roasted Jumbo Asparagus
with lemon and shaved parmesan

Local Green Bean Medley
with mixed baby vegetables

Garlic and Herb Roasted Red Potatoes

Three Cheese Baked Macaroni
with farmhouse cheddar, smoked gouda and parmesan

Wild Rice Pilaf
with roasted root vegetables

Classic Potato Gratin

Steamed Coconut-Lime Jasmine Rice

Assorted Rolls and Whipped Butter

ESTIMATED COST BREAKDOWN



Hors d' oeuvres

Cheese and Fruit Display

\$7.50/pp

Mediterranean Mezze Display

\$7.00/pp

Antipasto Market Display

\$9.00/pp

Traditional Hummus Display

\$7.50/pp

Butlered Hors d' oeuvres

\$10.50 per person (3 items)

\$15.50 per person (5 items)

Buffet Dinner Station Options

Includes china, flatware and

Linen napkins

Desserts and Beverages

Chef's Miniature Dessert Sampler

\$5.95 per person

Chef's House-made Pie Station

\$4.95 per person

Soda and Mixer Bar

\$4.25 per person

Labor Charges

For station chefs and wait staff

(based upon 4 hour event)

Uniformed Personal

\$160.00 (4 hour of service)

Maryland Sales Tax

6%

Gratuity

18%

Note that the buffet includes salad, choice of two entrees, starch, vegetable, vegetarian option and coffee service



**BON APPÉTIT CATERING & EVENTS
AT ST. JOHN'S COLLEGE**

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