



CATERING

AT ST. JOHN'S COLLEGE

BON APPÉTIT
MANAGEMENT COMPANY
CATERING AND EVENTS

WELCOME



Dear Colleague,

Thank you for choosing Bon Appétit Catering, the preferred caterer at St. John's College, Annapolis.

While you may be familiar with our on-campus cafés, you may not know that Bon Appétit was actually founded as a catering company. We benefit from experience that teaches us to pay great attention to the quality of food preparation, presentation and service. Whatever your event, a breakfast meeting, a conference luncheon, a reception for a visiting dignitary or a banquet, you will find we offer the finest, freshest ingredients, prepared with creativity and passion, presented with style and elegance.

We are proud to share the menus and ideas on the following pages. However, they represent only a starting point. Our hallmark is custom menu design and we are happy to create original menus for any occasion. Our goal is to present you with a variety of high- quality options. Whether you are planning an intimate lunch meeting or a large-scale reception, our staff will work with you to create an event you are proud to host.

For more information, to make an appointment, or place an order, please call us at (410) 295-6925 or e-mail us at sylvia.wilkerson@cafebonappetit.com or sylvia.wilkerson@sjc.edu.

We look forward to the opportunity to serve you.

INFORMATION AND PROCEDURES



Before Booking An Event

When planning your event, please keep in mind that larger, more involved events require more planning and coordination. Therefore, we require that all full service catering be scheduled at least one week prior to the event. In order for us to do the best possible job, we require that any event has a final menu and guaranteed number of guests at least 3 business days in advance. In the event of a last minute order, menu item and service needs may be limited or subject to additional charges. All outdoor events require appropriate backup space or a “rain date” in case of inclement weather.

Minimum Order

Menus are based on a minimum of 15 guests. We are happy to accommodate smaller groups. However final billing will be based on actual cost incurred not based on the prices quoted in this guide. Per person prices listed here may not cover actual costs for smaller events.

Event Planning

Once you have reserved a room, contact the Catering Department at (410) 295-6925 to plan your menu. Please have the following information:

- Name of your group
- Date and time of your event
- Event location
- Number of guests
- Budget parameters
- Billing information

Bon Appétit reserves the rights to all on-campus catered functions. Outside food and beverage are not permitted without prior consent of Bon Appétit. Please inform us of any needs that are not covered by this guide.

Guest Count

A guaranteed number of participants are required at least 5 days prior to your event. We will be prepared to serve 5% above the final guarantee to accommodate last minute guests for buffets and full service menus. This 5% pad is not provided on box lunches, receptions, beverage setups or à la carte items. The client will be billed for the guaranteed number or the actual number of guests, whichever is greater. If a guarantee number is not provided by the due date, your last estimate will be used as your guarantee.

Cancellations

All cancellations must be made three business days prior to the event. Events cancelled with less than required notice will be assessed charges based on the costs incurred.

INFORMATION AND PROCEDURES (CONTINUED)



Deliveries and Pickups

A delivery and cleanup fee will apply to all events held outside of the Campus Center. An additional fee, plus a pre-determined amount per mile will apply to all events held at an off-campus location.

Leftovers

Due to health regulations, perishable leftovers may not be taken from the event. Catering equipment may not be removed from the event. In cases where it is removed, replacement charges will be applied to the final bill. Bon Appétit will not be held responsible for food items removed without our knowledge or prior consent.

Additional Labor

Additional servers and demonstration Chefs can be added for an additional charge per hour.

China Service Fees

China service fees apply to events held outside the Campus Center.

- Reception Service (plate, glass, fork) priced per person
- Meal Service (fork, knife, spoon, cup and saucer, water glass, dessert
- Plate, meal plate, cloth napkin) priced per person
- Reception Service (plate, tumbler, fork) priced per person
- Meal Service (fork, knife, spoon, coffee mug, tumbler, dinner plate, cloth napkin) priced per person

Linen Rental

Linen and table covers are included with all meals, and may be rented separately for special events at an additional charge per table.

Floral Arrangements

Arrangements and centerpieces may be ordered to enhance your event! Please call us directly for pricing.

Billing for Non-College Events

All personal and non-college sponsored events are billed by Bon Appétit Management Company. All such functions must be guaranteed with a payment of 50% of the estimated costs prior to the event. The balance is due upon receipt of the invoice on the day of the function. Invoices may be paid by check. Pricing in the guide is based on college sponsored events. There will be a 18% charge added for non-college sponsored events.

SERVICE LEVELS



Our catering department offers four levels of service to fit your event needs.

Drop Off

Drop off service is recommended for beverage orders, breakfasts and deli buffets. Your order will be dropped off and picked up at the times you indicate on your event order.

Self-Service Buffet

This option is recommended for both informal and formal lunches and dinners with 25 or fewer guests. As you might guess, attendants are not provided and event attendees serve themselves. Buffet linens are included, and disposable plates, cups, and utensils are recommended.

Waited Service Buffet

The addition of waiters to your function is recommended for buffet style receptions, luncheons, and dinners with over 25 guests. Tabletop linens are included as part of the set up.

Formal Table Service

Full waited service is available for formal luncheons, dinners, and cocktail receptions. Specialty linens, china, equipment rentals, and floral centerpieces are available for additional charges.

Minimums

While we are always happy to accommodate smaller groups, final billing for groups under 15 people will be based on the actual cost incurred, and may be above prices quoted in this guide.

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BAKERY



Chocolate Decadence

Chocolate brownies, chocolate mousse tart, chocolate covered strawberries, and fudge cake
\$15.90 per dozen

Bar Retreat

Assorted dessert bars and brownies
\$15.20 per dozen

Coffee Break

Assorted biscotti, tea biscuits, butter cookies, and pound cake
\$13.60 per dozen

Cookie Jar

Chocolate chip, oatmeal, peanut butter, and sugar cookies, and pastries; with sliced seasonal fruit
\$10.80 per dozen

BEVERAGES



All beverages include drinking glasses, condiments, and ice

Hot Stuff

Regular and decaffeinated coffee, assorted teas, and hot water
\$2.90 per person

Juice Bar

Orange, cranberry, and apple juice
\$3.00 per person

Summer Quench

Lemonade, iced tea, and unsweetened iced tea
\$2.70 per person

Soda Service

Regular, diet, and decaffeinated sodas, and bottled water
\$2.10 per person

BREAKFAST BUFFETS



The Early Riser Breakfast

Freshly baked muffins, scones, and Danish pastries,
Orange, cranberry, or apple juices
Freshly brewed locally roasted coffee, hot water with assorted teas
\$8.45 per person

Good Morning Breakfast

Assorted bagels and cream cheese
Fluffy scrambled eggs, home fried potatoes, whole or sliced fruit; freshly brewed locally roasted coffee,
and hot water with assorted teas
\$10.60 per person

The Grand Buffet

Assorted bakery basket, bacon and sausages, fluffy scrambled eggs or three cheese frittata, pancakes or
French toast, O'Brien new potatoes with fresh parsley; orange and cranberry juice, freshly brewed locally
roasted coffee, and hot water with assorted teas
11.65 per person

Ultimate Breakfast Buffet

Bakery basket with assorted muffins, Danish pastries, bagels, and buttermilk biscuits, fluffy scrambled
eggs, quiche Florentine, or frittata, French toast, omelet station, sliced seasonal fresh fruit; freshly
brewed locally roasted coffee, and hot water with assorted teas
\$14.20 per person

LIGHT FARE LUNCHES



Salads

All salads are served with a roll and butter, your choice of freshly baked cookies or fudge walnut
brownies, and lemonade, iced tea, or water

Cobb Salad

Garden greens, chopped turkey, bacon, tomato, hard boiled egg, bleu cheese, green onions, roasted corn,
and avocado served with-creamy vinaigrette
\$13.70 per person

Greek Salad

Fresh romaine tossed with feta cheese, Kalamata olives, plum tomatoes, green peppers, mushrooms;
served with-dill vinaigrette
\$11.65 per person

Grilled Cajun Chicken Salad

Peppery grilled chicken tossed with romaine, cherry tomatoes, scallions, and black beans; dressed with
fresh thyme vinaigrette garnished with house-made tortilla chips
\$13.70 per person

LIGHT FARE LUNCHES (CONTINUED)



Sandwiches

Vegetarian options available upon request. All sandwich lunches include a choice of freshly baked cookies, fudge walnut brownies, cookie bars; lemonade, iced tea, and water.

The Manhattan Deli Platter

Thinly sliced roast beef, ham, turkey, pastrami and salami; aged cheddar, natural Swiss and provolone cheese; assorted sliced breads and pasta salad

\$13 per person

The All American Platter

Beef, ham, turkey, tuna, chicken salad, or egg salad; American cheese, jack cheese, and Swiss cheese; assorted sliced breads, potato salad, and pickles

\$13.40 per person

Panino Mio (My Sandwich)

Smoked turkey, medium rare roast beef, grilled vegetables or Cappelletti with fresh spinach, basil, smoked mozzarella, sun-dried tomatoes, and pesto served on assorted breads and marinated vegetable salad

\$13.50 per person

Wrap Extravaganza

Your choice of: chicken Caesar, spicy beef, roast beef, grilled vegetables, or Cappelletti; with fresh spinach, basil, smoked mozzarella, sun-dried tomatoes, marinated vegetable salad, and pesto served on assorted breads

\$13.50 per person

À LA CARTE HORS D'OEUVRES



All hors d'oeuvres include service ware, linens and skirting for buffet table. 25 guest minimum.

Artichoke Fritters With Lemon and Parsley

\$10.00 per dozen

Chicken Saté

Chicken marinated in soy sauce and ginger; served on skewers

\$12.15 per dozen

Water Chestnuts Wrapped in Bacon

\$9.05 per dozen

Mini Crab Cakes With Remoulade

with lemon caper aioli

Market price

HORS D'OEUVRES PACKAGES



Hors D'oeuvres Packages

prices are per person unless otherwise stated

Any one item ~~→~~ \$4.65 per person

Any two items ~~→~~ \$7.95 per person

Any three items ~~→~~ \$12.15 per person

Any four items ~~→~~ \$16.25 per person

Mini Quiche

Bite size quiche with cheese and spinach, or bacon

Stuffed Mushrooms

Stuffed with sausage, ham, and smoked gouda cheese

Spanakopita

Spinach and cheese stuffed phyllo dough triangles

Hot Artichoke and Jalapeño Dip

Served with crackers and crostini

Hot Spinach and Cheese Dip

Served with crackers and crostini

Spring Rolls

Vegetable rolls fried golden brown and served with teriyaki sauce

Mini Egg Rolls

Shrimp and vegetable rolls fried golden brown and served with teriyaki sauce

Pot Stickers

Served with hoisin sauce

DISPLAYS AND DIPS



Garden Vegetable Basket

With two savory dips

\$4.05 per person

Seasonal Fruit Display

\$4.50 per person

Domestic Cheese and Seasonal Fruit Display

An array of fine domestic cheese with a garnish of fresh fruit

\$4.60 per person

DISPLAYS AND DIPS (CONTINUED)



International Cheese and Seasonal Fruit Display

International and domestic cheeses with a garnish of fresh fruit

\$7.25 per person

Antipasto Display

Featuring prosciutto, pepperoni, salami, fontina, mozzarella, olives, tomatoes, and roasted peppers

\$4.05 per person

Middle Eastern Platter

Dips including hummus, baba ghanoush, tzatziki; with pita bread, feta cheese, tomatoes, and Greek olives

\$4.05 per person

Miniature Baked Brie with Raspberry Sauce

Triple cream brie baked in a flaky pastry; accompanied by fresh raspberry preserves

\$4.05 per person

Spinach and Artichoke Dip with Crispy Pita Chips

Served with spicy pita chips

\$3.50 per person

LUNCH AND DINNER BUFFETS



Buffet includes salad, choice of dressing, vegetables, rolls and butter, desserts, iced tea and coffee

Vegetarian Lasagna with Marinara Sauce

Seasonal vegetables layered between creamy ricotta cheese and lasagna noodles

\$15.90 per person

Chicken Normandy

Chicken breast with sweet apple sage dressing

\$18.80 per person

Roast Pork Loin

Tri-colored peppercorn roasted with a fresh mint hollandaise sauce

\$18.80 per person

Cheese Tortellini in Marinara Sauce

\$15.85 per person

LUNCH AND DINNER BUFFETS (CONTINUED)



Grilled Portobello Mushrooms

Topped with spinach, ricotta cheese, and sundried tomato marinara
\$15.90 per person

Chicken, Beef, or Vegetable Stir-fry

\$17.90 per person

Penne with Sundried Tomato Cream

\$15.90 per person

Baked Lasagna with Italian Sausage and Marinara Sauce

Tender lasagna layered with savory Italian sausage and ricotta cream
\$17.40 per person

Asian Sweet and Sour Pork

\$17.90 per person

Chicken Picatta

Sautéed breast of chicken in a lemon caper mushroom butter sauce
\$17.90 per person

Pan Roasted Fish

Seafood Watch sustainable fish with lemon butter
Market Price (subject to availability)

Grilled Chicken Breast with Ragoût

Served with an eggplant and zucchini orzo Ragoût
\$17.90 per person

Tagliatelle with Wild Mushroom Provençal

\$16.80 per person

Ravioli Primavera

Served with a pesto parmesan cream sauce
\$16.80 per person

Mediterranean Quiche

Served with feta, spinach and roasted red peppers
\$17.00 per person

Grilled Tuscan Style Chicken

Chicken marinated in garlic, fresh herbs, and olive oil; topped with sundried tomatoes, eggplant, squash, zucchini, and onions
\$17.90 per person

LUNCH AND DINNER BUFFETS (CONTINUED)



Chicken Roma

Chicken breast stuffed with spinach and prosciutto topped with sundried tomato sauce
\$18.40 per person

Roasted Turkey

Served with a savory sage dressing
\$17.90 per person

Roast Beef

Served with roasted garlic mashed potatoes
\$18.10 per person

London Broil

Marinated London Broil with a mushroom wine glaze
\$18.75 per person

Chicken Oscar

Sautéed chicken breast topped with Maryland crab meat, asparagus tips, and hollandaise sauce
\$19.90 per person

Turkey Scallopini Romano

Sautéed turkey breast with prosciutto and provolone in a lemon beurre blanc sauce
\$17.90 per person

Broiled Filet of Salmon

Wild caught Alaskan salmon in a lemon dill sauce
Market Price (subject to availability)

Buffet Sides

Your choice of sides to accompany our buffet entrée offerings

Salads (choice of one)

- Mixed greens
- Spinach salad
- Caesar Salad
- Greek Salad

Choice of Dressing

- Pepper parmesan
- Bleu cheese
- House dressing
- Italian
- Low calorie Ranch

LUNCH AND DINNER BUFFETS (CONTINUED)



Buffet sides continued

Choice of Vegetable

- Grilled rainbow vegetables including squash, peppers, and eggplant
- Seasonal blend of vegetables
- Green bean amandine
- Broccoli and cauliflower
- Sautéed mushroom caps

Choice of Rice or Potatoes

- Vegetable rice pilaf
- Twice baked potatoes
- Red bliss potatoes
- Parmesan red bliss potatoes
- Buttery Mashed potatoes
- Au gratin potatoes

Dessert (choose one)

- Apple pie
- Southern style pecan
- Irish cream cake
- New York style cheesecake
- Berries with whipped cream over shortcake
- Carrot cake
- Tiramisu

CARVERY



A station with freshly roasted and carved meats is available upon request

Options include:

- Prime rib of beef au jus
- Roast tenderloin of beef
- Prime Rib
- Roasted turkey breast

Please note that carvery options come with an additional chef charge \$50.00 an hour
Additional carvery items to add on which will be price to market upon request; bbq chicken, bbq ribs, baked beans, portobello mushrooms, beef, chicken or vegetable skewers.

DESSERTS



Prices are per slice/piece unless otherwise stated

Chocolate Mousse Torte

layers of Dutch chocolate cake smothered with thick mocha fudge and creamy milk chocolate mousse

\$4.50 per person

Strawberry Shortcake

layers of moist vanilla sponge cake filled with fresh strawberries and sweet cream

\$4.00 per person

Boston Cream Pie

Classic layers of sponge cake with sweet custard filling and a chocolate glaze

\$3.25 per person

Fresh Fruit Tarts

Fresh berries served in a chocolate cup with sabayon sauce and melba dressing

\$4.75 per person

Key Lime Pie

Fresh squeezed Key West limes served in a flaky crust with sweetened cream

\$3.50 per person