

BON APPÉTIT CATERING AT
ST. JOHN'S COLLEGE
THE CLASSIC GUIDE



WELCOME TO BON APPÉTIT CATERING

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 email us at sylvia.wilkerson@cafebonappetit.com or sylvia.wilkerson@sjc.edu.

We look forward to the opportunity to serve you.



PLANNING YOUR EVENT

BOOKING YOUR 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.

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 available:

- 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 a 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.

DELIVERIES AND PICKUPS

A delivery/cleanup fee will apply to all campus events under a pre-determined amount that are 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.



THE FINE LINE

LEFTOVERS

Due to health regulations, perishable leftovers may not be taken from the event and will not be package for removal. 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 can be added to pass hors d' oeuvres, pour punch, cut cakes, etc. for an additional amount per hour, per server. Demonstration cooking or a carving chef is available at an additional charge per hour.

CHINA SERVICE FEES

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 for table covers for food tables are included with all meals. Linen or table covers may be rented for receptions, registration tables, etc., at an additional charge per table.

FLOWERS

Floral arrangements and centerpieces may be ordered to enhance your event. Please contact our catering department 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.



LEVELS OF SERVICE

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

Drop Off

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

Self-service Buffet

self-service is recommended for informal affairs and business meetings for 25 or fewer guests where hot or cold lunch/dinner is requested. No attendants are provided. This service level includes buffet linen only, and paper or disposable service ware is recommended.

Waited Service Buffet

This service level is recommended for receptions, luncheons and dinners serving more than 25 guests. Tabletop linens are provided for banquet tables. All steps of service (beverage, dessert, etc) will be presented as a buffet service.

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

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.



BAKERY & BEVERAGES

BAKERY

Prices are per dozen unless otherwise noted.

Chocolate Decadence 17.40

Chocolate brownies, chocolate mousse tart, chocolate covered strawberries, and chocolate fudge cake

Bar Retreat 16.60

Assorted dessert bars and brownies

Coffee Break 14.80

Assorted biscotti, tea biscuits, butter cookies, and pound cake

Cookie Jar 11.80

Chocolate chip, oatmeal, peanut butter, and sugar cookies

BEVERAGES

Prices are per person unless otherwise noted.

Hot Stuff 3.20

Regular and decaffeinated coffee, assorted teas, and hot water

Juice Bar 3.30

Orange, cranberry, and apple juice

Summer Quench 3.00

Lemonade, iced tea, and unsweetened iced tea

Soda Service 2.30

Regular, diet, and decaffeinated sodas served with bottled water



BREAKFAST BUFFETS

Prices are per person unless otherwise noted.

The Early Riser Breakfast 9.20

Fresh baked muffins, scones, and Danish
Orange, cranberry, or apple juice
Freshly brewed and locally roasted regular or decaf coffee
Hot water with assorted teas

Good Morning Breakfast 11.55

Assorted bakery basket with bagels and cream cheese
Fluffy scrambled eggs
Home-fried potatoes
Whole or sliced fruit
Freshly brewed and locally roasted regular or decaf coffee
Hot water with assorted teas

The Grand 12.70

Assorted bakery basket
Bacon and sausage
Fluffy scrambled eggs or three cheese frittata
Pancakes or French toast
O'Brien new potatoes with fresh parsley
Orange and cranberry juice
Freshly brewed and locally roasted regular or decaf coffee
Hot water with assorted teas

Ultimate Breakfast 15.50

Bakery basket with assorted muffins, Danish, bagel, and buttermilk biscuits
Fluffy scrambled eggs, quiche Florentine, or frittata
French toast
Omelet station
Sliced seasonal fresh fruit
Freshly brewed and locally roasted regular or decaf coffee
Hot water with assorted teas



LIGHT FARE LUNCHES

SANDWICHES

Prices are per person unless otherwise noted. Vegetarian options available upon request. All sandwich lunches include a choice of freshly baked cookies, fudge walnut brownies, or bar cookie, and lemonade or iced tea and water.

The Manhattan Deli Platter 14.20

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

The All-American Platter 14.60

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

Panino Mio (My Sandwich) 14.70

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

SALADS

Prices are per person unless otherwise noted, and offered as buffet or traditional served lunch. Includes roll, butter, choice of freshly baked cookies, fudge walnut brownies, or cookies, and lemonade or iced tea and water.

Cobb Salad 14.95

Garden greens, freshly chopped turkey, bacon, tomatoes, hard-boiled egg, blue cheese, creamy vinaigrette

Greek Salad 12.70

Romaine, feta cheese, Kalamata olives, plum tomatoes, green peppers, mushrooms, dill vinaigrette

Grilled Cajun Chicken Salad 14.95

Romaine, Peppery grilled chicken, scallions, cherry tomatoes, black beans, thyme vinaigrette, house-made tortilla chips

WRAP EXTRAVAGANZA

14.70 per person. Vegetarian options available upon request. Includes pasta salad.

Chicken Caesar Wrap

Spicy Beef Wrap

Roast Beef Wrap with Horseradish Coleslaw

Southwestern Turkey Wrap

Grilled Vegetable Wrap



HORS D'OEUVRES

PACKAGES

One item 5.05 per person

Two items 8.70 per person

Three items 13.30 per person

Four items 17.70 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

Fried vegetable rolls with teriyaki dipping sauce

Mini Egg Rolls with Shrimp

Fried shrimp and vegetable rolls with teriyaki dipping sauce

Pot Stickers

Served with hoisin sauce

A LA CARTE

Prices are per dozen unless otherwise noted, with a 25 guest minimum. Includes service ware, linens, and skirting for buffet table.

Artichoke Fritters 10.90

Lemon-parsley aioli

Chicken Sate 13.30

Marinated chicken in soy and ginger on a stick

Water Chestnuts 9.90

Baked water chestnuts wrapped in bacon

Mini Crab Cakes Market Price

With lemon caper aioli

DISPLAYS AND DIPS

Prices are per person unless otherwise noted.

Garden Vegetable Basket 4.40

Assortment of fresh garden vegetables with two savory dips

Seasonal Fruit Display 4.95

Fresh seasonal fruit with berries

Domestic Cheese and Seasonal Fruit Display 5.05

Array of domestic cheeses with fresh fruit

International Cheese and Seasonal Fruit Display 7.90

Array of international and domestic cheese with fresh fruit

Antipasto Display 4.40

Prosciutto, pepperoni, salami, fontina, mozzarella, olives, tomatoes, and roasted peppers

Middle Eastern Platter 4.40

Hummus, baba ghanoush, tzatziki, feta cheese, tomato, Greek olives, and toasted pita points

Miniature Baked Brie 4.40

Triple cream brie baked in a flaky pastry with fresh raspberry preserve

Spinach and Artichoke Dip 3.80

Spicy crispy pita chips



BUFFET ENTREES

Prices are per person unless otherwise noted. Includes salad, choice of dressing, starch, vegetable, rolls, butter, dessert, iced tea, and coffee.

Vegetarian Lasagna 17.35

With marinara sauce

Chicken Normandy 20.50

Chicken breast with apple sage dressing

Roast Pork Loin 20.50

Tri-colored peppercorn roasted with fresh mint hollandaise

Cheese Tortellini 17.30

With marinara sauce

Grilled Portobello Mushrooms 17.40

Topped with spinach, ricotta cheese, and sun-dried tomato marinara

Beef, Chicken, or Vegetable Stir Fry 19.60

Penne 17.40

With sun-dried tomato cream

Baked Lasagna 19.00

With Italian sausage and marinara sauce

Asian-style Sweet and Sour Pork 20.10

Chicken Picatta 19.60

Sautéed chicken breast in lemon caper mushroom butter

Pan-roasted Sustainable Fish Market Price

Subject to availability

Grilled Chicken Breast 19.60

With eggplant and zucchini orzo ragout

Mushroom Tagliatelle 18.30

With wild mushroom Provencal

Ravioli Primavera 18.30

With pesto parmesan cream sauce

Mediterranean-style Quiche 18.55

With feta, spinach and roasted red peppers

Tuscan-style Grilled Chicken 19.60

Chicken marinated in garlic, fresh herbs, and olive oil and topped with sun-dried tomatoes, eggplant, squash, zucchini, and onions

Chicken Roma 20.10

Chicken breast stuffed with spinach and prosciutto and topped with sun-dried tomato sauce

Roast Turkey 19.60

With sage dressing

Roast Beef 19.80

With roasted garlic mashed potatoes

London Broil 20.50

Marinated London broil with mushroom wine glaze

Chicken Oscar 24.70

Sautéed chicken breast topped with Maryland crab meat, asparagus tips, and hollandaise

Turkey Scallopini Romano 19.60

Sautéed turkey breast with prosciutto and provolone in a lemon beurre blanc

Broiled Salmon Filet Market Price

wild caught Alaskan salmon with lemon dill sauce



BUFFET ACCOMPANIMENTS

Buffets include salad, choice of dressing, starch, vegetable, rolls, butter, dessert, iced tea, and coffee.

Select one salad

Mixed greens
Spinach
Caesar
Greek

Select one dressing

Pepper parmesan
Blue cheese
House
Italian
Low calorie ranch

Select one vegetable

Grilled squash, zucchini, and eggplant
Seasonal blend of vegetables
Green bean amandine
Broccoli and cauliflower
Sautéed mushroom caps

Select one starch

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

Select one dessert

Apple pie
Southern-style pecan
Irish cream cake
New York-style cheesecake
Shortcake with berries and whipped cream
Carrot cake
Tiramisu



DESSERTS

Prices are per slice/piece unless otherwise noted.

Chocolate Mousse Torte 4.95

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

Strawberry Shortcake 4.40

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

Boston Cream Pie 3.55

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

Fresh Fruit Tarts 5.15

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

Key Lime Pie 3.80

Fresh squeezed key west limes served in a flaky crust with sweetened cream

ADDITIONAL OFFERINGS

Additional carved options

Prime rib of beef au jus

Roast beef tenderloin

Prime rib

Roasted turkey breast

Items available at market price upon request. A carvery option is available with an additional +50.00 chef charge, per hour.

Additional market price options

Barbecue chicken

Barbecue ribs

Baked beans

Portobello mushrooms

Beef, chicken, or vegetable skewers



NOTES



BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —