

WEDDINGS

AT ST. JOHN'S COLLEGE



CATERING BY BON APPÉTIT

Thank you for choosing Bon Appétit at St. John's College for your wedding reception. Our team is driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients featuring our regional, seasonal, and artisan-produced products. We do this in a socially responsible manner for the well-being of our guests, our community, and the environment.

SCHEDULING YOUR EVENT & PLACING YOUR ORDER

Room or area reservations for events must be arranged with facilities. Orders should be placed a minimum of 5 days in advance. Please have your estimate number of attendees, event name, start and end time, location, and contact information when ordering. Bon Appétit will endeavor to accommodate short notice catering requests but we cannot guarantee the availability of service or product.

Please contact Sylvia Wilkerson to discuss the requirements of your event, such as the theme, service, style, table arrangements, floral decorations, linen rentals, and accommodations for dietary restrictions:

Email: Sylvia.Wilkerson@cafebonappetit.com or Sylvia.Wilkerson@sjc.edu | Phone: (410) 295-6925

LINENS

Floor length buffet table linen is included with most food or beverage setups. Seating table and non-food table linens are available at an additional charge:

Floor length box linen tablecloth | 30.00

Round 108" or 120" seating table linen | 30.00

DISPOSABLE AND CHINA SERVICE

Disposable products are included at no additional charge with all deliveries. China service is available at an additional charge for all events. Lost or damaged china or equipment will be billed to the appropriate department unless returned or replaced.

SERVICE STAFF

Our standard labor charge is 180.00 per uniformed server, bartender, or culinary staff per event, with a four hour minimum.

NUMBER OF GUARANTEED ATTENDEES

Catering requires confirmation of the number of guests at least 72 hours prior to the event. This number is considered a guarantee and will be reflected on the final bill. If guest count increases within 72 hours of your event we will make every effort to accommodate your request. Additional fees and charges may apply beyond original quotes.

CONFIRMATION AND PAYMENT

Catering event orders will be processed and sent for final confirmation. Upon review of your order, please sign the event contract and fax back to Bon Appétit for approval. On campus clients need to send a signed requisition form to the controller's office for authorization of payment through the accounting department. Off campus clients are required to provide a 50% deposit and the balance must be paid at the beginning of the event. We accept checks. Please note 6% sales tax and an 18% gratuity will be added to all events.

CANCELLATIONS

Written notification of cancellation is required 72 business hours prior to the event. If cancellation occurs after this period, any incurred expenses will be billed to your department or account number.

ENTREES

Select two

Salmon Filet

confetti peppers, scallions, and sweet chili glaze

Pan-seared Rockfish

creamy sweet corn with Applewood smoked bacon and scallions

Crispy Fontina and Prosciutto Stuffed Chicken Breast

marsala wine-infused tomato butter with rosemary

Roasted and Carved Roseda Farms Beef Tenderloin

mixed wild mushrooms, Bordeaux red wine reduction

St. John's College Maryland Jumbo Lump Crab Cakes

Old Bay mayo and crispy onions

HORS D'OEUVRES

Olive tapenade and sun-dried tomato crostini

St. John's College Maryland jumbo lump mini crab cakes and Old Bay mayo

Grilled teriyaki beef mini kabobs with pineapple

Spinach parmesan stuffed mushroom

Roquefort blue cheese and spiced pecan tartelette

Brie and apple mini croissant with Dijon mayonnaise

Jumbo shrimp cocktail with dill remoulade and horseradish cocktail sauce

Goat cheese and roasted peach on brioche toast points

Southwestern lime chicken skewers with roasted chilies and salsa verde

SEASONAL VERDURE & 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

SALADS & MORE

Chesapeake Greenhouse

lettuce bouquet and arugula salad with oven-dried tomatoes, crumbled feta, red onions, and balsamic vinaigrette

Caesar

romaine, radicchio, cherry tomatoes, shaved parmesan, sourdough crotons, lemon-parmesan Caesar dressing

Assorted Rolls and Whipped Butter

Wedding Cake

provided by client

Coffee & Tea Service

assorted petit fours, French and Italian cookies

A catering quote based on two entrees and your choice of accompaniments will be provided by the catering director during your first consultation.

ADDITIONAL A LA CARTE HORS D'OEUVRES

Prices are per person unless otherwise noted and can be added at an additional cost to any of the menu selections from page three.

Cheese and Fruit Display 8.40

Antipasto Market Display 10.00

Mediterranean Mezze Display 7.85

Butlered Hors d'oeuvres

3 items, 11.80 per person

5 items, 17.40 per person

ADDITIONAL A LA CARTE OFFERINGS

Prices are per person unless otherwise noted and can be added at an additional cost to any of the menu selections from page three.

Soda and Mixer Bar 4.80

Chef's Miniature Dessert Sampler 6.70

Chef's House-made Pie Station 5.55

CUSTOMIZED FOR YOU

We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

We are proud to share with you the included menus and ideas, however, they represent only a starting point. Our hallmark is custom menu design and we are 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!

NOTES, REMINDERS, IMPORTANT DATES, ETC.



BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —