

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



WELCOME TO BON APPÉTIT CATERING

Bon Appétit Catering at St. John's College invites you to utilize our services for all your special event needs.

SCHEDULE YOUR EVENT

Room or area reservations for events must be arranged with facilities.

PLACE YOUR ORDER

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.

Email orders to:

Sylvia.Wilkerson@cafebonappetit.com

Sylvia.Wilkerson@sjc.edu

Contact our catering director at (410) 295-6925

Bon Appétit at St. John's College

60 College Avenue

Annapolis, Maryland 21401

stjohns.cafebonappetit.com

CATERING GUIDELINES

MENU SELECTIONS

Please contact Sylvia Wilkerson to discuss the requirements of your event, such as the theme, service, style, table arrangement, floral decoration, linens rental, and accommodations for dietary restrictions.

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 120" seating table linen 30.00

Round 108" 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 client needs 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.

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.

BEVERAGES

Prices are per person unless otherwise noted.

Hot Beverage Service 4.90

Locally roasted regular and decaffeinated coffee, hot water with assorted teas, raw sugar, sweeteners, half and half

Early Beverage Break 9.60

Chilled orange and cranberry juice, chilled bottled water, locally roasted regular and decaffeinated coffee, hot water with assorted teas, raw sugar, sweeteners, half and half

Cold Beverage Break 4.10

Chilled lemonade and bottled water, fresh brewed unsweetened iced tea, sugar, sweeteners, and lemon

Hot Mulled Apple Cider 2.80

Assorted Canned Sodas 2.70

Fresh Brewed Iced Tea 2.70

Lemonade 2.70

Bottled Water 2.50

Punch 2.25

FROM THE BAKERY

Prices are per person unless otherwise noted, with a 25-person minimum.

Assorted Cookies and Brownie Bites 5.40

Chocolate fudge brownies and assorted fresh baked cookies with fresh berries

Assorted Petit Sweets 8.80

Chef's selection of tarts, cream puffs, mini éclairs, petit fours with fresh fruit, pastry cream key lime, lemon, raspberry fillings

Fresh Baked Cakes 5.70

Carrot, German chocolate, lemon coconut, tiramisu, chocolate mocha layer torte, and strawberry shortcake

Freshly Made Cheesecakes 5.70

New York-style, plain with berry coulis, strawberry amaretto, chocolate marble, and chocolate chip

Freshly Baked Pies 5.70

apple crumb, Boston crème, key lime, lemon meringue, pecan, and pumpkin

SNACKS & BREAKS

Prices are per person unless otherwise noted, with a 25-person minimum.

The American Way 6.60

Basket of ruffled potato chips, corn chips, and vegetable sticks with house-made creamy ranch, chunky salsa, and French onion dip

South of the Border 8.00

Colorful tortilla chips with chef's specialty dips: hot and spicy salsa, fruit salsa, chunky avocado salsa, and guacamole

The Natural Chip 8.00

Terra chips and fresh carrot, celery, and broccoli sticks with blue cheese dip and roasted red pepper hummus

Ice Cream Social 10.90

Hand-dipped vanilla, chocolate, and strawberry ice cream

Toppings include: hot fudge, strawberry sauce, chopped nuts, M&Ms, candy sprinkles, cookie crumbles, Heath bar crunch, Oreo crumbles, maraschino cherries, and house-made whipped cream

BOXED LUNCHES

Budget

14.10 per person. Freshly made sandwich and market side salad, gourmet chips, whole fresh seasonal fruit, fresh brewed iced tea, lemonade, iced water, utensils, and napkins.

Executive

16.80 per person. Freshly made sandwich and market side salad, gourmet chips, freshly baked cookie, chilled sodas or iced water, utensils, and napkins.

Market side salad selections

House-made potato salad, pasta salad, or fresh fruit salad

Sandwich selections

House-smoked Turkey Breast

Swiss cheese, leaf lettuce, sliced tomatoes, fruit chutney

House-roasted Turkey Breast

Monterey jack cheese, red onions, avocado, black beans, chipotle cream

Baked Ham & Cheddar

Leaf lettuce, sliced tomatoes, Dijon spread

Grilled Chicken Caesar Wrap

Romaine, fresh parmesan, crunchy croutons, Caesar dressing

Classic Chicken Salad

Leaf lettuce, tomatoes, onion

Powerhouse

Three cheeses, leaf lettuce, sliced carrots, zucchini, squash, dill cream cheese spread

Greek Wrap

Hummus, spinach, feta, cucumbers, olives

BREAKFAST

Prices are per person unless otherwise noted. All breakfast offerings include locally roasted regular and decaffeinated coffee and assorted teas with hot water.

St. John's Welcome 8.60

Assorted granola bars, whole fresh seasonal fruit basket, chilled orange juice, bottled water

Light Fare 9.90

Fresh assorted bagels, whipped butter, cream cheese, preserves, fresh seasonal fruit, honey yogurt dip

Continental Start 11.70

Fresh pastries, bagels, muffins, whipped butter, cream cheese, preserves, fresh seasonal fruit, honey yogurt dip, chilled orange juice, bottled water

Hearty Breakfast #1 14.10

Scrambled eggs, cinnamon swirled French toast with maple syrup and whipped butter, smoked country bacon

Natural Start #1 13.70

Fresh scones, breakfast breads, pastries, whipped butter, orange marmalade, preserves, fresh seasonal fruit, organic yogurt, crunchy organic granola

Hearty Breakfast #2 19.70

Fresh pastries, bagels, muffins, whipped butter, cream cheese, preserves, scrambled eggs topped with fresh chives and cheese, smoked bacon, southern-style hash brown potatoes, cheesy country grits

Natural Start #1 19.70

Fresh coffee cake squares, fruit Danish, fresh seasonal fruit, organic yogurt and crunchy organic granola, scrambled eggs, ham and cheese frittata, sautéed potatoes and onions, country sausage

Chesapeake Brunch 24.70

Fresh scones, breakfast breads, pastries, whipped butter, orange marmalade, preserves, fresh fruit, honey yogurt dip, smoked salmon platter with hard-boiled eggs, capers, red onions, rye and pumpernickel rounds, roasted seasonal vegetables, chilled orange and cranberry juice

Choice of quiche: ham and gruyere, Maryland crab and cheddar, or spinach and goat cheese

LUNCH SALADS

Prices are per person unless otherwise noted, with a 25-person minimum. All selections include artisan breads with butter, freshly baked cookies and brownies, assorted sodas, and bottled water.

Classic Chicken Caesar 17.20

Chopped romaine, shredded parmesan cheese, sliced grilled chicken, garlic croutons, classic Caesar dressing

Salad Niçoise 18.90

Romaine and green lettuce, olives, green beans, hard-boiled eggs, capers, baby potatoes, cherry tomatoes, dressing, and yellow fin tuna

Chicken Cobb 18.30

Romaine, grilled marinated chicken breast, plum tomatoes, sharp cheddar, avocado, shitake mushrooms, balsamic blue cheese vinaigrette

Classic Trio Salad Sampler 18.80

Egg salad with leaf lettuce, chef's chicken salad, tuna salad, tomatoes, onions, sliced cheddar, Swiss and provolone cheese, and basket of artisan bread and rolls

Asian-style Shrimp 18.90

Asian-style mixed greens, grilled shrimp, julienne red peppers, snow peas, scallions, water chestnuts, bamboo shoots, rice noodles, honey-ginger vinaigrette

Blackened Salmon 22.65

Mixed mesclun greens, spice-crusting wild Alaskan salmon, grape tomatoes, julienne red onions, roasted red peppers, cucumber wheels, shredded carrots, fresh orange wedges, fresh citrus vinaigrette

LUNCH SANDWICHES

NEW YORK DELI PLATTER

17.50 per person, with a 25-person minimum. Includes choice of side salad, freshly baked cookies and brownies, assorted sodas, and bottled water.

Chef's display of sliced choice roast beef, baked honey ham, oven-roasted turkey breast, pastrami, aged cheddar, Swiss, and provolone cheeses, leaf lettuce, sliced tomatoes, onions, pickle spears, stoned ground mustard, mayonnaise, creamy horseradish, and basket of deli and artisan breads

Select one side salad

Fresh garden green salad with two house-made dressings

House-made potato salad

Garden vegetable pasta salad

Oven-roasted vegetable salad

Fresh seasonal fruit salad

STIMSON'S STACKERS

18.80 per person. Includes a garden salad and dressing.

Select three

House-Smoked Turkey and Swiss

Leaf lettuce, sliced tomatoes, fruit chutney

Baked Ham and Cheddar

Leaf lettuce, sliced tomatoes, Dijon spread

Grilled Chicken and Monterey Jack

Leaf lettuce and creamy ranch dressing

Grilled Chicken

Roasted tomatoes, leaf lettuce, sliced tomatoes, red pepper aioli

Rare Roast Beef and Provolone

Leaf lettuce, sliced tomatoes, onion marmalade, horseradish cream

Fire Roasted Vegetable

Arugula and red pepper hummus

Caprese

Sliced Roma tomatoes, fresh mozzarella cheese, basil, house-made basil pesto spread

SOUP & HALF SANDWICH

15.35 per person, with a 25-person minimum.

Select three

Greek Wrap

House-made hummus, spinach, feta cheese, diced cucumbers, black olives

Italian Caprese Baguette

Roma tomatoes, fresh mozzarella cheese, basil, house-made basil pesto spread

Tuna Cobb Salad Wrap

Fresh tuna with mesclun greens, hard-boiled eggs, tomatoes, onions, crispy bacon, avocado spread

Cajun Chicken Wrap

Seared chicken with petit greens, red onions, tomatoes, Cajun remoulade

Soup selections

Creamy tomato bisque

Rosemary white bean

Roasted potato leek

Vegetable minestrone

Wild mushroom and onion

Chunky chicken noodle

Vegetable beef and barley

Beef and bean chili

Southwestern corn chowder

LUNCH WRAPS

17.65 person.

Select three

Grilled Jerk Chicken

Green leaf lettuce, red onions, fruit chutney

Grilled Chicken

Romaine, fresh parmesan cheese, crunchy croutons, Caesar dressing

Classic Chicken Salad

Leaf lettuce, tomatoes, onions

Roasted Turkey Breast

Monterey jack cheese, red onions, sliced avocados, black beans, chipotle cream

House-smoked Turkey

Swiss cheese, leaf lettuce, sliced tomatoes, dijonnaise spread

Baked Virginia Ham and Cheddar

Leaf lettuce, sliced tomatoes, dijonnaise spread

Roast Beef and Provolone

Leaf lettuce, caramelized onions, horseradish cream

Classic Tuna

Leaf lettuce, tomatoes, onions

Greek

House-made hummus, spinach, feta cheese, diced cucumbers, black olives

Roasted Vegetable

Leaf lettuce, sour cream, house-made salsa

Powerhouse

Three cheeses, leaf lettuce, sliced carrots, zucchini, squash, dill cream cheese spread

THEMED BUFFETS

Prices are per person unless otherwise noted, with a 25-person minimum. Includes lemon bars, chocolate chip bars, assorted sodas, and water.

Chef Slider Samplers 19.80

All American beef cheeseburger with onions and chipotle ketchup

Roasted corn and black bean burger with tomatillo salsa and fresh arugula on a petit grain bun

Oven-roasted vegetable salad, red bliss potato salad, and fruit salad

Chesapeake Bay lump crab burger with Old Bay remoulade and sliced tomatoes on petite grain bun

Pizza Party 17.80

Pizzas made with fresh dough (8 hefty slices per pie)

Meat lovers with pepperoni, ham, and sausage

Vegetarian with peppers, olives, and tomatoes

Italian cheese with variety of cheeses

Tossed green salad with two dressing

Assorted fresh baked cookies and brownies

Buon Appetito 18.00

Mixed garden green or Caesar salad with breadsticks

Lasagna with house-made marinara, sautéed ground beef, local ricotta, mozzarella, and parmesan cheeses

Vegetarian lasagna with house-made marinara, sautéed mushrooms, spinach, local ricotta, mozzarella, and parmesan cheeses

Chef's miniature cannoli and crème puffs

Fajita Fiesta 21.90

Santa Fe Caesar salad with crunchy tortilla strips

Tequila-lime grilled chicken breast with sautéed yellow onions and bell peppers, and flour tortillas, shredded lettuce, grated cheddar cheese, sour cream, guacamole, and pico de gallo

Spanish rice pilaf and vegetarian black beans

Basket of cheddar chive biscuits and rolls

Fresh baked cookies and lemon bars

Pacific Rim 21.90

Asian-style baby garden greens with julienne peppers, shiitake mushrooms, mandarin oranges, and raspberry vinaigrette

Asian-style ginger slaw

Teriyaki sliced chicken breast and shrimp

Vegetarian fried rice and Asian-style vegetable stir fry

Fortune cookies and coconut and chocolate rum macaroons

Italy at a Glance 23.45

Mesclun mixed greens with gorgonzola cheese, roasted tomatoes, and balsamic vinaigrette

Pan seared chicken breast with wild mushrooms, fresh herbs, and marsala wine sauce

Shrimp carbonara over creamy polenta

Wild rice blend with toasted almonds and dried cranberries

Tuscan bread and focaccia squares

Whipped butter

Layered mocha cream torte

Bon Appétit Barbecue Picnic 23.20

Grilled Roseda Farm black angus burgers

Hebrew national hotdog and garden vegetable burger with baked beans, leaf lettuce, sliced tomatoes, onions, and condiments

Chef's house-made marinated vegetable pasta salad

Chesapeake coleslaw and Dutch potato salad

Basket of potato chips and pretzels nuggets

Assorted fresh baked cookies and chewy chocolate chip brownies

Fresh brewed iced tea, lemonade, and ice water

Southern Barbecue 28.20

Spiced Carolina-style baby back ribs, grilled black bean burgers, and Texas-style barbecue bone-in chicken with Applewood smoked bacon baked beans

Roasted red potato salad and Memphis grilled vegetable pasta salad

Leaf lettuce, sliced tomatoes, onions, and pickle spears

Cornbread and seasonal fruit cobbler

Fresh brewed iced tea, lemonade, and ice water

EPICURE DINNER ENTRÉE SELECTIONS

Prices are per person, with a 25-person minimum. Includes choice of salad and dessert, artisan breads, rolls with butter, fresh brewed iced tea, and iced water.

Beef and pork entrees

Brazilian Cowboy Grilled Flank Steak 29.80

Grilled flank steak with tangy barbecue glaze, seasoned potato wedges, garlicky spinach, and glazed baby carrots

Balsamic Glazed Dry Aged Beef Rib Eye 33.65

Dry aged rib eye with au jus, peppered parmesan mashed potatoes, and fresh green bean medley

Braised Roseda Farms Short Ribs 38.90

Slow roasted braised Roseda Farms beef short ribs with red wine reduction, roasted potato hash, and seasonal vegetables

Marinated Chargrilled Roseda Beef Filet 48.10

Chargrilled Roseda Farms beef filet with chipotle herb butter, buttermilk mashed potatoes, and green beans

Grilled Pork Chops 32.45

House-smoked and grilled double cut pork chops with sweet sautéed apples, demi-glace, rustic mashed potatoes, and zucchini medley

Vegetarian entrees

Jumbo Ricotta Cheese Stuffed Ravioli 16.80

Large ravioli with house-made herb Pomodoro sauce, shaved parmesan cheese, and Italian vegetables

Includes Caesar salad with house-made dressing and house-made chocolate chip cannoli

Vegetable Paella Spanakopita 16.80

Flaky phyllo stuffed with spinach, feta cheese, saffron rice, and roasted vegetables

Includes mozzarella topped baked tomato and squash medley, house-made pecan bars, and chocolate brownies

Seven Layered Roasted Vegetable and Mozzarella Pie 18.00

Roasted seasonal vegetables and fresh mozzarella cheese baked in layered pastry with garlic basil marinara sauce

Stuffed Portobello Mushroom Cap 18.00

Fresh spinach, eggplant, and artichoke stuffed Portobello mushroom with mozzarella, parmesan cheese, and Swiss chard

Shichimi-crust Tofu Hot Pot 20.35

Individual steaming hot pot of udon noodles, broccoli, carrots, snow peas, and crispy yams in shiitake-miso broth

Chicken entrees

Rotisserie Roasted Chicken 21.90

Buttermilk mashed potatoes and seasonal sautéed vegetables

Santé Fe Barbecue-style Roasted Chicken 23.40

Ranch-style roasted potatoes and seasoned buttered corn on cob

Italian Chicken Parmigiana 25.65

Herb breadcrumb-crust chicken breast, shredded mozzarella cheese, house-made rustic marinara sauce, buttered noodles, and seasonal vegetables

Crab Stuffed Maryland Chicken 38.90

Chesapeake Bay lump crabmeat stuffed in local chicken breast, Parisienne roasted potatoes, and petit pan-roasted vegetables

Seafood entrees

Whole Wheat Penne Louisiana 21.30

Crawfish, shrimp, andouille sausage, crushed tomatoes, fresh mozzarella, garden peas, basil garlic Cajun cream sauce, artisan breads, and garlic sticks

Lemon Pepper Farm Raised Tilapia 32.45

Lemon pepper seared farm raised tilapia, tropical salsa, wilted greens, petite pan-roasted seasonal vegetables

Grilled Wild Pacific Salmon 36.30

Grilled wild pacific teriyaki glazed salmon, wilted spinach, shiitake mushrooms, soy beurre blanc, green and white asparagus spears

Chesapeake Bay Wild Rockfish with

Crab Imperial 42.80

Chesapeake Bay wild rockfish with crab imperial, rainbow Swiss chard, diced Roma tomatoes, mushroom risotto

EPICURE DINNER SALAD AND DESSERT SELECTIONS

Epicure dinner selections from the previous page include choice of salad and dessert, artisan breads, rolls with butter, fresh brewed iced tea, and iced water.

Salads

Caesar

Shaved parmesan cheese, house-made Firefly Farms chevre croutons, classic Caesar dressing

Baby Spinach

Crumbled bacon, sliced red onions, roasted tomatoes, warm bacon vinaigrette

Garden Greens

Mandarin oranges, strawberries, pine nuts, sesame ginger soy dressing

Mixed Field Greens

Grape tomatoes, carrots, crunchy house-made croutons, champagne vinaigrette

Baby Arugula

Tomatoes, red onions, avocado, roasted garlic vinaigrette

Bibb Lettuce and Spinach

Grapefruit and orange segments, sliced avocado, fresh citrus vinaigrette

Desserts

Carrot cake

Cheesecake with berry coulis

German chocolate cake

Chocolate marble cheesecake

Chocolate mocha layered torte

Key lime pie

Strawberry shortcake

Lemon meringue pie

Apple crumb pie

RECEPTION DISPLAYS

Prices are per person, with a 50-person minimum.

Earth's Fare Seasonal Vegetable Crudités 5.60

Garlic-herb aioli

Market Sliced Seasonal Fruit and Berries 6.05

Honey yogurt dip

Mediterranean Mezze Display 8.90

Hummus, tabbouleh, roasted red pepper dip, stuffed grape leaves, assorted olives, peppers, cucumbers slices, toasted herbed pita chips, rosemary focaccia triangles

Chef Executive Cheese Board 10.00

Variety of local and imported artisan cheeses, dried fruits, red flame grapes, fresh kiwi, seasonal berries, assorted crackers, flatbreads

Antipasto Display 11.25

Wedges of pepperoni, hard salami, prosciutto, sliced fontina cheese, miniature pesto mozzarella balls, Cordoba olives, roasted red peppers, artichoke hearts, marinated mushrooms, grilled asparagus spears, chunky bruschetta, herbed crostini, focaccia wedges

Miniature Sandwiches 10.60

Ham and brie in mini black currant scones, Dijon mustard and chunky chicken salad on miniature croissants, and smoked turkey and gruyere on roasted red pepper biscuits with chutney mayonnaise

House-made Crostini Assortments 8.65

Select three

Rare beef tenderloin with horseradish crème and caramelized onions

Diced grilled chicken with fresh basil and red pepper aioli

Smoked salmon mousse with fresh dill

Fresh Roma tomato, basil, mozzarella cheese, basil pesto aioli

Green and black olive tapenade

Oven-roasted sun-dried tomatoes, cream cheese, fresh herbs

Fresh spinach and roasted red peppers with Firefly Farms chevre

RECEPTION DIP DISPLAYS

Prices are per person, with a 50-person minimum.

Spinach and Artichoke Dip 5.80

Rich and creamy dip with house-made spicy Middle Eastern chips

Maryland Crab and Cheddar Dip 8.50

Baked Maryland lump crabmeat, cheddar dip, Old Bay toast points, sliced baguettes

Mexican Vegetable Tostada Platter 6.80

Crispy miniature corn tortilla, fajita seasoned roasted vegetables, finely grated cheddar, cilantro sour cream, house-made guacamole, salsa fresca

HORS D'OEUVRES

Prices are per person, with a 3-5 piece per person recommendation.

COLD

Cocktail Phyllo Cups 5.50

Select three

Moroccan spiced chicken with spinach, pine nuts, and red onions

Curried chicken salad with raisins and fresh mint

Spiced shrimp with mint and feta cheese

Maryland crab salad with slivered scallions

Pennsylvania wild mushrooms and brie cheese ragout

Fresh spinach and roasted red peppers with Firefly Farms chevre

Green and black olive tapenade

Oven-roasted sun-dried tomatoes, cream cheese, and fresh herbs

House-made Tomato Gorgonzola

Bruschetta 5.40

Diced local tomatoes, crumbled gorgonzola, roasted garlic oil, julienne fresh basil, house-made herbed bread crisp

Classic Shrimp Cocktail Market Price

U.S. farmed shrimp, crisp radicchio, house-made cocktail sauce, fresh lemon

Ahi Tuna Spoons 6.90

Sesame crusted ahi with organic seaweed salad and ginger wasabi aioli

HOT

Roasted Vegetable Ratatouille Tartelettes 4.50

Locally grown sautéed vegetables, fresh herbs, served in a phyllo cup

Spanakopita Triangles 4.50

Locally grown spinach and feta cheeses stuffed in thin layers of phyllo dough and baked

Chef's House-made Meatballs 5.10

Choice of teriyaki glazed, spicy barbecue, marinara with fresh basil, or Swedish

Lancaster County Potato Latkes 5.00

Miniature Lancaster County potato latkes with fresh applesauce and cilantro sour cream

Roasted Chicken Quesadillas 5.40

Amish chicken breast and bell peppers on house-made tortilla crisp with avocado salsa and chipotle sour cream

House-made Samosas 5.40

Pennsylvania potato and green pea samosa with spicy tomato chutney

Coconut Shrimp Market Price

Jumbo coconut battered U.S. farmed shrimp with orange mango chutney

Miniature Maryland Crab Cakes Market Price

Seasoned pan-fried Maryland crabmeat with Bremner wafer and Old Bay crème

COCKTAIL SKEWERS

8.00 per person, select three

Chicken satay with Thai peanut sauce

Curried coconut chicken with cilantro yogurt

Beef satay with cranberry ginger sauce

Beef tenderloin with triple mustard dip

Moroccan lamb skewer with minted yogurt dip

Barbecue glazed U.S. farm shrimp (market price)

Adobo chili shrimp with cilantro sour cream (market price)

Portobello mushroom and Roma tomato with balsamic reduction

BON APPÉTIT

MANAGEMENT COMPANY

———— CATERING AND EVENTS ————