



CATERING

AT ST. MARY'S COLLEGE OF
MARYLAND

BON APPÉTIT
MANAGEMENT COMPANY
CATERING AND EVENTS

CONTENTS



General Information	1-3
Beverages	4
Bakery	5
Breakfast Buffets	6
Party Platters	7
Lite Lunch Buffets	8
Entrée Salad Lunches	9
Specialty Buffets	10-12
Reception Fare	13
Hors D'Oeuvres	14
Formal Service Dinner	15
Dessert Reception	16

FINE CATERING AND CASUAL DINING

Dear colleagues,

While you may be familiar with our food at The Great Room and the Pub, you may not know that Bon Appétit Management Company was founded as a catering company. We cater black tie events, waterfront picnics and every thing in between.

Our experience has taught us to pay great attention to quality, preparation, presentation, and service. Whatever your event may be, a breakfast meeting, a conference luncheon, a reception or banquet, you will find that we offer the finest, freshest ingredients, prepared with creativity and passion, and presented with style.

We are proud to share with you 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 informal lunch meeting or a reception for 500 guests, our catering staff will work with you to create an event you will be proud to host. If you would like more information, or if you would like to make an appointment or place an order, please call us at (240) 895-3963.

We look forward to serving you.

GENERAL INFORMATION



All events should be booked in EMS a minimum of 14 days in advance

To serve you best, please have the following information:

1. Name of your group
2. The day and date of the event
3. Time and length of your event (including preferred set-up and pick-up times)
4. Location
5. Type of services needed
6. Number of guests
7. Contact information (phone number, address, fax number, e-mail address)
8. Billing name and campus budget number*

Event forms require a budget number-failure to meet this request will result in event cancellation.

In order to serve you better and avoid a late-service charge, we ask that you make arrangements at least two weeks prior to the event. Requests received less than 2 weeks prior to the event will be subject to additional charges. Please contact the Bon Appétit catering office at (240) 895-3963 when planning your event to finalize the details so that we may assist in making your event a success.

Final Attendance Guarantee

We ask that you provide us with a final attendance number at least 7 days prior to your event. If a final guaranteed number is not provided, we will use the number indicated on the original booking forms. Final attendance number may not be reduced within 48 hours of the event.

Cancellations and Late Charges

Cancellations must be made no later than 48 hours prior to the scheduled event. A minimum of a 50% service charge of the projected event total will be assessed if cancellations are made after the cut-off period. If you must cancel a function within 48 hours of the event, you will be billed for all expenses incurred by Bon Appétit Management Company.

Billing for Events

Billing will be based on the guaranteed or actual number of guest served; whichever is greater. All prices stated in the Catering Menu are for service on the St. Mary's College campus, for the campus community. Off-campus catering prices will be assessed separately and are higher. All personal and non-college events must be guaranteed with a payment of 50% of the estimated cost at least 72 hours prior to the event. The balance will be due at the time of the event. All menu prices are based on current market prices and availability.

We reserve the right to make changes when necessary.

GENERAL INFORMATION



Delivery and Service Charges

All catering events will have a minimum of a \$15 delivery charge added to the total food and beverage bill. A labor service charge of \$25 will be assessed for any event under \$50 that requires delivery and pick-up. All events are subject to a delivery fee.

Delivery fee will be waived for orders picked up at the Campus center.

On/Off Campus Catering

An event that is associated with college business, billed to a college budget number, or in a location on the college campus is considered an on-campus event. All other events are considered off-campus events and are priced differently from on-campus events. Please contact the Bon Appétit catering department for pricing at (240) 895-3963.

Hours of Operation

Catering hours of operation are from 7:30 a.m.–7:30 p.m. Any events beginning before, after and running past the designated hours will be assessed additional labor charges. All college-designated holidays will also be subject to additional charges. Events lasting longer than four hours are subject to additional labor charges. If the college closes due to inclement weather it is your responsibility to notify the catering office of the status of your event and rescheduling information.

Outdoor Events

All outdoor events require appropriate backup space or a 'rain date' in case of inclement weather. You are responsible for both any additional kitchen facility fees, as well as providing an appropriate working facility which will be assessed by a Bon Appétit representative. The ordering of all tables, chairs, trash cans, tents and media services is through the college campus; Bon Appetit does not supply these items

Linens and Skirting

Standard white linen is provided for your tables with a choice of white, blue or gold napkins. Specialty linens may be substituted for an additional rental charge, plus handling fees. We are happy to provide additional linens should your event require registration, award, and/or name tag tables, or bars. Each registration, award, name tag table or bar will be covered with linen and skirted at a charge of \$7.00 per table. There will be an additional charge of \$5.00 per table cloth in excess of normal set-up.

Rentals, Flower Arrangements, and Balloons

If desired, we can order centerpieces and display flowers for your event. These items will be delivered directly to the event site and added to your final bill. If your event requires rental equipment, the cost will be added to your final bill. The rental of the grill requires a budget number and will be charged a minimum of \$50 if the grill returns in a different manner in which it was given. The grill is a one (1) day rental; it must be picked-up and returned the same day. A minimum of \$50 and a maximum of \$800 charge will apply if the grill is damaged or unreturned.

GENERAL INFORMATION



Minimums

Menu item prices are based on a minimum of 10 guests unless otherwise noted. We are happy to accommodate smaller groups but please note that final billing will be based on the actual cost incurred, not on the prices quoted in this guide. Per person prices listed here may not cover actual costs for small events.

Parties of 10 persons or fewer will be assessed an additional fee based on costs incurred. All items are sold by full trays, full dozen's and full gallons. Half orders of such items will be charged as full orders to meet minimum charge expenses. China service is available for all parties at an additional charge. All paper products and appropriate condiments are included.

Excess Food

Due to health department regulations, food and beverage NOT consumed during an event catered by Bon Appétit Management Company CANNOT be taken from the event site by the customer.

Items purchased for customer pick-up or self-serve events are the property of the customer; these food items cannot be returned for credit.

Staffing and Labor Rental

Some larger events require extra servers.

Please contact the catering department for further discussion @ (240)-895-3963.

BEVERAGES



beverages

all items are sold by the gallon, unless other wise noted.

Chesapeake Bay Roasting Company Coffee

fair trade & organic

please view the link to our coffee vendor out of Annapolis, Maryland

www.cbrccoffee.com

River's Edge-full city bold-regular \$13.50

eco-reef medium city roast-decaf \$13.50

assorted teas with hot water \$9.25

hot chocolate \$9.25

hot apple cider market price

bottled water \$1.30 each

canned sodas \$1.30 each

bottled juice \$2.00 each

orange and apple juice \$8.50

cranberry juice \$10.50

lemonade, fruit punch \$7.50

ice tea with lemon, crystal light \$9.95

ice water-\$2.50 cup charge per gallon

BAKERY



full selection of freshly baked items. all orders are sold by the dozen or by loaf.

assorted tea breads

\$9.00 per loaf

assorted fresh-baked muffins

\$9.00 per dozen | \$6.75 per dozen of mini's

assorted bagels

with flavored cream cheese

\$15.95 per dozen

assorted scones

\$19.95 per dozen

cinnamon coffee cake

\$11.50 per dozen squares

assorted Danish pastries

\$15.25 per dozen

assorted fresh-baked cookies

\$9.95 per dozen

fudge brownies

\$13.00 per dozen

lemons bars

\$13.00 per dozen

petit sweets

chef's selection of mini delights

\$16.50 per dozen

chocolate covered strawberries

\$24.95 per dozen

seasonal desserts available upon request

BREAKFAST BUFFETS



the seahawk continental

choice of two (2) bakery items: assorted muffins, Danish pastries, fruit and nut breads, assorted bagels with cream cheese

includes: seasonal sliced fruit, orange juice and water, freshly-brewed regular coffee
decaffeinated coffee and herbal tea available upon request

\$15.95 per person | minimum of 10 people

the classic good morning breakfast

choice of two (2) bakery items: assorted muffins, Danish pastries, fruit and nut breads, assorted bagels with cream cheese

includes: fluffy scrambled eggs, home-fried potatoes, seasonal sliced fruit

choice of one (1) protein: bacon, pork sausage links, or smoked ham

orange juice | ice water

freshly-brewed regular coffee

decaffeinated coffee and herbal tea available upon request

\$19.95 per person | minimum of 15 people

enhance your breakfast with the following additions

eggs benedict \$10.95

pancakes or french toast with butter and syrup \$2.50 per person

additional proteins \$3.50 each per person

omelets made-to-order \$8.95 per person

vegetable quiche \$20.00 per pie (serves 8-12 people)

quiche with protein \$25.00 per pie (serves 8-12 people)

sausage gravy and biscuits \$7.95 per person

granola \$2.25 per person

yogurt \$2.25 per person

PARTY PLATTERS



sold as full trays only

cheese tray

with domestic cheeses, seasonal berries and crackers

serves 12 \$35.00

serves 25 \$65.00

fresh crudité tray

assorted fresh vegetables ready for dipping

with ranch dip

serves 12 \$25.00

serves 25 \$45.00

seasonal fresh fruit tray

serves 12 \$27.00

serves 25 \$50.00

antipasto platter

sliced Italian meats, provolone cheese, olives and roasted peppers

with focaccia

serves 12 \$33.00 per platter

Mediterranean platter

garlic hummus

with roasted vegetables and pita chips

serves 12 \$25.00 per platter

Middle Eastern platter

hummus, baba ghanoush, Greek olives and feta cheese

with pita bread

serves 12 \$33.00 per platter

spinach & artichoke dip

served with assorted crackers and dip

serves 10 \$35.00 per platter

Maryland crab dip

with toasted baguette and assorted crackers

market price

LIGHT LUNCH BUFFET



15 person minimum

seahawk salad bar

romaine, house vinaigrette, assorted toppings, parmesan cheese, croutons and breadsticks

choice of one (1) protein:

grilled chicken strips

grilled flank steak

grilled salmon

roasted vegetables

seasonal fruit salad

soda and bottled water

\$18.95 per person

add an extra protein for \$6.50 per person

soup, salad, and breadsticks

tossed Italian salad with house dressing

choice of one (1) soup:

chicken and gnocchi

pasta e fagioli

minestrone

zuppa toscana

Italian wedding soup | served with breadsticks and dipping sauces of marinara and alfredo

Italian cookies

soda and bottled water

\$15.95

add an additional soup for \$5.95 per person

Mediterranean buffet

Greek salad: juicy tomatoes, crisp cucumber, sliced red onion, green pepper, feta, Kalamata olives with Greek vinaigrette

pita with roasted red pepper hummus

lemon chicken breast

hearty grilled vegetables with tzatziki sauce

herbed couscous salad

fruit kabobs

soda and bottled water

\$21.95

ENTRÉE LUNCH SALADS



served with rolls and butter, seasonal dessert, iced tea or lemonade

grilled salmon salad

fresh grilled salmon filet | mixed greens, roasted vegetables
drizzled with a light citrus vinaigrette
market price

grilled chicken Caesar salad

marinated chicken breast | romaine, parmesan cheese and house-made croutons, tossed with
Caesar dressing
\$15.50

traditional chef's salad

ham, turkey, Swiss and cheddar; mixed greens, with cherry tomatoes, cucumbers, shaved red
onions and hard boiled eggs, garlic and herb vinaigrette
\$15.00

curry chicken salad

grilled chicken, curry mayonnaise, onions, celery and red grapes, mixed greens, light champagne
vinaigrette
\$17.95

traditional cobb salad

romaine, sliced grilled chicken, crispy bacon, hard boiled eggs, tomato wedges, sliced red
onions, avocado and blue cheese crumbles, citrus vinaigrette
\$19.00

crab or shrimp salad

market price

SPECIALTY BUFFETS



minimum of 25 people

Italian buffet

tossed Italian salad

breadsticks

select two entrées:

chicken francese

eggplant parmesan

penne with basil pesto

penne with vodka sauce

penne with meat bolognese sauce

lasagna: three cheese or with meat

includes:

green beans with garlic sauce

seasonal Italian dessert

soda and bottled water

\$30.95 per person

add an additional entrée \$6.50 per person

Hawaiian luau

kalua pork

huli huli chicken

sticky rice

macaroni salad

Hawaiian sweet breads | with butter

haupia cake

fruit punch and ice water

\$33.95

add macadamia nut crusted mahi mahi with pineapple sauce

market price

Asian buffet

vegetarian eggrolls | duck sauce and hot mustard

select two (2) entrees:

stir-fried beef and broccoli

sesame-orange chicken | with asian vegetables

vegetable stir-fry with tofu

chicken chow mein

vegetable lo mein

select one (1) starch:

steamed basmati rice or vegetable fried rice

includes:

fortune cookies and almond cookies

assorted soft drinks | bottled water

\$30.95 per guest

add an additional entrée \$6.50 per guest

SPECIALTY BUFFETS



minimum of 25 people

Southwestern buffet

select two (2) entrees:

cheese or beef enchiladas

chicken fajitas

beef fajitas

portabella fajitas

all fajitas include sautéed onions, peppers and flour tortillas

beef tacos | with flour or corn tortillas

Includes:

Mexican rice

vegetarian refried beans

sour cream, guacamole, cheddar cheese,

shredded lettuce, diced tomatoes and salsa

tri-color tortilla chips

tres leche or churros

soda and bottled water

\$30.95 per guest

add an additional entree \$6.50 per guest

classic buffet

garden salad | with ranch and Italian dressing

select two (2) entrées:

roast beef | roasted turkey

honey baked ham | traditional baked ham

slow roasted bone-in chicken | fried chicken

grilled salmon | teriyaki glazed salmon

portobello stuffed mushrooms

with sundried tomato risotto

tofu stir-fry

select one (1):

buttery whipped potatoes | roasted potatoes

whipped sweet potatoes | roasted sweet potatoes

macaroni & cheese

wild rice

roasted vegetable cous cous

select one (1):

green beans | asparagus | broccoli | vegetable medley-carrots, cauliflower, sautéed squash & zucchini

includes: assorted pies with whipped cream

\$35.95

add an additional entree \$6.50 per guest

add an additional side or starch \$3.95 per guest

SPECIALTY BUFFETS



minimum of 25 people

southern Maryland buffet

traditional garden salad with ranch and Italian dressings

choice of one (1) seafood item:

grilled rockfish

Maryland jumbo lump crab cakes

with cocktail sauce

seasonal oysters served deep fried, raw, scalded, or rockefeller with appropriate condiments

steamed peel & eat shrimp

with cocktail sauce

choice of one (1) protein item:

pit beef

fried chicken

southern Maryland stuffed ham

includes:

cole slaw

macaroni salad

smith island cake

iced tea | canned coke products

market price

RECEPTION FARE



minimum of 25 people

roast carving station

choice one of the following:

dry-rubbed tri-tip beef | with horseradish cream
(for beef tenderloin, add \$5.00 per person)

roast turkey with assorted mayonnaise spreads

teriyaki-glazed pork loin

honey-glazed spiral ham

served with assorted rolls, butter and appropriate sauces

fresh brewed iced tea and ice water

\$21.00 per person

pasta station

items include:

Italian sausage

petite meatballs

Italian roasted chicken breast

assorted julienned vegetables

mushrooms and broccoli

fresh garlic

creamy alfredo

marinara, alfredo, pesto

rolls and butter

\$22.00 per person

HORS D'OEUVRES



minimum of 25 people

- assorted mini quiches
- mushroom caps florentine
- spanakopita
- crostini with tomato bruschetta
- crostini with olive tapenade
- caprese crostini
- crab crostini
- savory cream cheese cucumber cups
- curry chicken salad on crispy wontons
- assorted tea sandwiches
- tarragon chicken salad in bouchée
- tuna tartare on asian spoon
- chicken sate with sauce
- Asian beef sate
- caramelized onion & gruyère tartlet
- fried vegetable egg roll with duck sauce
- vegetarian spring rolls with sesame-orange sauce
- Maryland crab balls with cocktail sauce
- coconut shrimp with orange marmalade
- mini beef wellington
- nacho "shooters"
- crudité cuties
- bacon bombs
- chef's choice

2.00 per item

*extra charge for stationed items with china

FORMAL SERVICE DINNER



two entrée selections per dinner party | parties of 25 guests or more are subject to additional labor fees
all formal dinners include pre-set salad with dressing, rolls and butter, chef's selection of starch and seasonal vegetable, dessert, ice water and coffee service

ginger-lime marinated flank steak
\$23.50 per person

minimum order of 10 for the below beef options
filet mignon | with demi-glace
\$26.50 per person

grilled New York strip | with brandied peppercorn, sauce and frizzled onions
\$25.50 per person

roast prime rib of beef au jus
\$24.50 per person

pork tenderloin | with citrus mojo
\$22.95 per person

stuffed pork tenderloin
\$22.95 per person

rosemary pork loin | with natural au jus
\$22.95 per person

chicken breast | stuffed with mushroom duxelles
\$22.95 per person

pistachio-crust chicken | with herb cream cheese filling and mustard cream sauce
\$22.95 per person

boneless chicken breast | stuffed with prosciutto and roasted peppers
\$22.95 per person

roasted vegetable napoleon | with roasted red pepper sauce
\$21.00 per person

stuffed portobello mushroom | with sundried tomato risotto and red pepper sauce
\$21.00 per person

pappardelle pasta | with a wild mushroom, caramelized onions and sundried tomato cream sauce, white truffle oil
\$23.95

seasonal fresh fish | with chef's choice of sauce
Maryland crab cakes (two)
market price

Maryland crab cakes | and petite filet mignon & classic surf and turf
market price

DESSERT RECEPTIONS



minimum of 25 people

fondue bar

strawberries, bananas, pineapple, marshmallows, pretzels, pound cake and sugar cookies with chocolate fondue

or

sliced apples and pears | with caramel fondue

\$13.95 per person

sweets table

miniature fruit tarts, cheesecakes, cupcakes, strawberry shortcake “shooters,” berry trifles and butterscotch budino

\$15.95 per person