




CATERING

AT NDNU

BON APPÉTIT
MANAGEMENT COMPANY
CATERING AND EVENTS

WHAT ARE YOU ENVISIONING?



An elegant banquet for VIP gathering? Tasty (and nutritious) boxed lunches for a meeting or seminar? A fun team-building or homecoming barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at NDNU, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

Rest assured, our commitment to you doesn't stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

CONNECT WITH US



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

Place an Order Online

ndnu.cafebonappetit.com

Catering Sales Office

For assistance or special orders feel free to contact the catering office:
blanca.garcia@cafebonappetit.com or call 650.339.5818

Business Hours

Regular business hours are Monday thru Friday 8:00 am to 4:00 pm.

Events taking place before or after regular business hours are subject to a service fee.

BELLS & WHISTLES



Event Staff

A smiling server or bartender adds an elevated level of service to your event. Event staff service will be charged \$32 per hour per server and \$35 per hour per bartender with a four hour minimum. Summer events automatic require a staff fee with a four hour minimum.

Equipment Rentals & Floral Arrangements

A perfectly styled event sometimes requires additional equipment rentals and an added pop-of color! Please give us at least 48-hours advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability. Any missing catering equipment will be charged to the specified department.

How else can we make your event amazing?

Let us know! We'll work together to create a wonderful experience for your guests. This packet includes several sample menus. We realize that every event is unique and we are happy to create a specialized menu for your meeting, feel free to request a customized menu for your event, large or small. Please note that we are also able to accommodate dietary restrictions if requested.

THE FINE PRINT



Ordering Deadlines

To ensure availability of service and menu items please place your orders by 10 a.m. the day prior to the event. For last-minute catering requests please contact the catering department, and we will do our best to accommodate you. Should your order arrive after that time we will do our best to accommodate your needs, however it may be necessary to make substitutions. If this should occur, we will contact you prior to delivery. Please be advised, that 9.25% sales tax will apply to all catering orders.

Delivery

All orders allow for one delivery. Moving a delivery or staffing beyond the original set-up time will be subject to an additional charge. \$25 per every 30 min for any event pick up after 8pm.

Cancellation Fee

24 hours is requested for cancellations of all events to avoid full charges. 72 hours is requested for cancellations of all special events, dinners, cocktail parties and all orders of 30 people or more.

Payment

We accept credit cards or PO numbers. Please note we do not accept cost center numbers. Payment information must be submitted to confirm your order. All pricing includes disposable place settings and linen. Standard china settings are available at an additional charge of \$7.95 per person. (Includes flatware, china and glassware) and a \$95.00 flat rate delivery fee.

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BREAKFAST COLLECTIONS



All Breakfast Collections include locally roasted coffee and Fair Trade Numi tea service.
Minimum order of five.

Mini Classic Continental

assorted pastries, hand fruit, coffee and tea service.
5.60 per person

Classic Continental

assorted pastries, sliced fresh fruit platter, coffee and tea service.
7.80 per person

Executive Continental

croissants, Danish, coffee cake, sliced fresh fruit platter, deviled egg bar, coffee and tea service.
9.00 per person

The Bagel Bar

freshly baked bagels with cream cheese, jam, butter; sliced fresh fruit platter, juice, coffee and tea service.
8.45 per person

Healthy Start Breakfast

low fat Greek yogurt, hard boiled eggs, fresh baked mini bran muffins, berries and sliced fruit, chilled orange and cranberry juice, coffee and tea service.
9.65 per person

Congee Bowl Express

rice porridge, sautéed mushroom, fried garlic, ginger, green onion, diced chicken breast, edamame beans, chili flakes; coffee and tea service.
9.95 per person

HOT BREAKFAST



All Hot Breakfasts include locally roasted coffee and Fair Trade Numi tea service.
Minimum order of ten. All eggs are cage-free and Certified Humane.

The All American

scrambled eggs, bacon and sausage, breakfast potatoes, assorted mini muffins, coffee and tea service.
11.95 per person
+ 1.00 vegan sausage

French Toast

Texas French toast, maple syrup, bacon and sausage, diced fruit salad, coffee and tea service.
10.95 per person

Chilaquiles Casserole

choice of green or red sauce chilaquiles, soyrizo with peppers, onions, scrambled eggs, spring chive; accompanied by scrambled eggs, refried beans, queso fresco, pico de gallo, sour cream; coffee and tea service,
10.95 per person
+ 2.00 per person for additional protein

À LA CARTE BREAKFAST



Please order 24 hours in advance. Gallon beverage dispenser orders are for pick up in disposable carry containers. All disposable cups and condiments are included.

Gallon Beverages

Serves 16 people

- artisan Equator blend coffee,
- decaffeinated Equator coffee
- creamy hot chocolate
- Abuelita chocolate
- cranberry juice
- orange juice
- guava-passionfruit
- apple juice

19.50 per selection

Pastries

freshly baked muffins

1.90 each

bagel with plain cream cheese

2.00 each

fresh baked croissants

1.90 each

fruit or cheese Danish

1.90 each

BOXED LUNCHES



Box Lunches are served with fresh fruit, cookie, and bottle water. Bread made without gluten-containing ingredients available upon request. Minimum order of five.

Ham and Cheddar

Tuna Salad

Turkey and Swiss

Pastrami and Monterey Jack

Roast Beef and Smoked Mozzarella

Grilled Chicken and Mozzarella

Pesto-Grilled Vegetables

Caprese | fresh tomato, mozzarella, basil, balsamic reduction

11.50 per person

Chicken Caesar Salad | grilled chicken breast, crisp romaine, croutons, Caesar dressing

Asian Salmon Salad | grilled salmon filet, organic mixed greens, cucumbers, cherry tomatoes, avocado, edamame, micro greens, sesame seeds, ginger vinaigrette

Cobb Salad | crisp romaine, tomatoes, hardboiled egg, chopped bacon, grilled chicken, avocado, blue cheese dressing

Quinoa Bowl | quinoa, cucumber, cherry tomatoes, bell peppers, red onion, feta cheese, parsley, chickpeas, Kalamata olives, red wine vinaigrette

Santa Fe | romaine, avocado, cherry tomatoes, pepper jack, tortilla strips, tomatillo vinaigrette, grilled chicken or grilled tempeh

11.95 per person

DELI SPREAD BUFFETS



All lunches come with house baked cookie. Bread made without gluten-containing ingredients available upon request
Minimum order of five.

Notre Dame Deli Express

Create your own Sandwich with a variety of proteins, cheeses, breads, house-made chips, relish, and chefs' special of the day salad.

10.95 per person

The Sandwich Buffet

A selection of prepared sandwiches from our box lunch menu (page three) presented on a tray. Served with chefs' special of the day salad.

10.75 per person

Vegan Deli Buffet

Roasted peppers, grilled portobello mushroom, sautéed spinach, caramelized onions, tofu, tempeh, micro-greens, pesto, tomato, vegan mozzarella, assorted breads, bread made-without gluten-containing ingredients, chef's choice vegan salad.

10.75 per person

The Italian Panini Bar

An assortment of Panini Sandwiches, including both vegetarian and house-roasted meat selections. Served with Caesar salad.

12.25 per person

APPETIZERS



Minimum order of ten each selection.

Vegetables Crudite | ranch dip
Tortilla Chips, Fresh Salsa
Tomato Basil Bruschetta
Meat or Vegetarian Lavosh Sandwiches
Margherita Flatbread

3.00 per piece

Chicken Wontons | sweet chili sauce
Mozzarella Sticks | marinara sauce
Beef Meatballs | teriyaki or BBQ Sauce
Chili Poppers | ranch dip
Phyllo Pastry, Spinach, Feta Cheese
Baked Broccoli Cheddar Bites

3.50 per piece

Chicken Strips | marinara sauce
Hot Wings | ranch dip
Seasonal Fresh Fruit Salad
Petit Quiche | caramelized onion, manchego cheese, fresh picked rosemary
Roasted And Fresh Vegetables | avocado-herb hummus, roasted pepper hummus
Petite Black Bean Cakes | crème fraiche, micro greens

4.00 per piece

Empanadas | chipotle aioli
Jamaican Jerk Chicken Skewers | pineapple sauce
Mini Beef Wellington | creamy horseradish
Burrata Crostini | prosciutto, fig, balsamic reduction
Grilled Shrimp Skewers | cilantro lime pesto

4.35 per piece

AFTERNOON BREAKS



Minimum order of ten.

Ice Cream Social

24 hours notice required

chocolate, strawberry and vanilla ice creams, served with sliced strawberries, bananas, sprinkles, nuts, whipped cream, hot fudge or caramel.

7.90 per person

Nacho Bar

baked tortilla chips, nacho cheese, refried beans, sliced jalapeno peppers, chopped tomatoes, green onions.

6.95 per person

Fiesta Party

chili poppers, beef empanadas, bean dip, freshly made salsa, house-made tortilla chips.

8.95 per person

Charcuterie board

Prosciutto, coppa, mortadella, salami, pate, Manchego, brie, asiago, smoked cheddar, nuts, dried fruit, olives medley, breadsticks.

9.50 per person

SIMPLE BUFFETS



All orders include house-baked cookies. Minimum order of ten.

Salad Buffet

Choose two salads from our Box Salad Menu (page three). Served family style with breadsticks.

11.95 per person

Pasta Buffet

Chef's choice pasta, bolognese sauce, alfredo sauce, Caesar salad, and garlic bread.

14.50 per person

+ 1.50 for pasta made without gluten-containing ingredients

Chicken and Eggplant Parmesan

Breaded chicken, breaded eggplant, roasted tomato sauce, chef's choice pasta, seasonal vegetables, Caesar salad, garlic bread.

15.00 per person

Sizzling Fajitas

Choice of chicken or beef; sautéed peppers and onions, Spanish rice, black beans, tortillas, roasted corn salad, shredded lettuce, cheese, olives, tomatoes, green onions, fresh pico, sour cream, and guacamole.

14.50 per person

Mexican-Style Enchiladas

Chicken and cheese enchilada, Spanish rice, green salad, fresh pico, sour cream, jalapenos, green onions, cheese, and tomatoes.

14.30 per person

Yakatori Grill

Choice of skewered chicken or beef; vegetable skewers, jasmine rice, Chef's salad with orange-soy ginger dressing.

14.95 per person

Grilled Skirt Steak

Skirt steak, caramelized onion jam, mushroom sauce, rosemary potatoes, garden salad, seasonal vegetables, and rolls.

15.50 per person

SWEETS



Individual Desserts

Minimum order of five.

- House-baked Cookie Assortment
- Cheesecake Lemon Bars
- Fudge Brownies
- Brownies | made without gluten-containing ingredients

2.00 per piece

- Russian Tea Cookies | walnut or raspberry
- Black And White Cookies
- Mexican Wedding Cookies
- Lemon Merengue Tart
- Casis S'more's Black Currant Chocolate Ganache

3.00 per person

- Assorted Coconut Macaroons
- Berry Pavlova | vanilla mascarpone cream, strawberry jam
- Assortment of Mini Desserts | petit fours, cream puffs, eclairs
- Fresh Fruit Tarts | seasonal flavors: mango, kiwi
- Pluot Cherry Tart | seasonal

4.00 per person