

CATERING BY BON APPÉTIT



CONTACT US

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Breakfast

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Sandwiches | \$6.75

Ham & Cheese Croissant | Black forest ham, sharp cheddar, sautéed spinach, cage free eggs, freshly baked croissant

Bacon & Gouda | Applewood smoked bacon, aged Gouda, cage free scrambled eggs, toasted ciabatta bread

Sausage and & Spinach | Baked sausage patty, sautéed spinach, Muenster cheese, roasted garlic & sundried tomato spread, toasted brioche bun

Burritos | \$6.75

Sausage & Bacon | Applewood smoked bacon, sausage, cage-free scrambled eggs, cheddar cheese blend, house-made salsa wrapped in a flour tortilla

Vegetarian Egg White | Cage-free scrambled egg whites, baby spinach, diced tomatoes, mushrooms, caramelized onions, sweet bell peppers wrapped in a wheat tortilla

Chorizo con Papas | Chorizo sautéed red bliss potatoes, cage-free scrambled eggs, pico de gallo, sharp cheddar. Wrapped in a cilantro-jalapeno tortilla

Breakfast Buffets | Minimum of 12

Mini Continental Breakfast | Assorted breakfast pastries, seasonal fruit bowl, fresh brewed coffee, and hot tea **\$5.50 per person**

Continental Breakfast | Assorted baked muffins, Danishes, and bagels & cream cheese, seasonal fruit bowl. Served with orange juice, coffee, and hot tea **\$7.50 per person**

Old Fashion Breakfast | Cage-free scrambled eggs, herbed roasted potatoes, your choice of Applewood smoked bacon, sausage, or ham, and seasonal fruit bowl **\$11.50 per person**

BYO Breakfast Bowl | Cage-free scrambled eggs, herb roasted potatoes, sautéed mushrooms, spinach, tomatoes, onions, bell peppers, diced ham and sausage **\$11.50 per person**

Southern Breakfast | Biscuits & Gravy, cage-free scrambled eggs, country potatoes, and seasonal fruit bowl **\$11.50 per person**

Hot Cereal Bar | Old fashion oatmeal, cream of wheat, golden seedless raisins, dried cranberries, brown sugar, cinnamon, shredded coconut, skim milk, whole milk or soy milk **\$7.00 per person**

Sides

Assorted Breakfast Pastries | 1 dozen **\$20.00**

Assorted Muffins | 1 dozen **\$25.00**

Assorted Mini Muffins | serves 12 **\$15.00**

Mini Bagels & Cream Cheese | one dozen **\$15.00**

Assorted Bread Basket | white, wheat, English muffin, bagels, jam, cream cheese, butter **\$22.50**

Seasonal Fruit Bowl | serves 12 **\$20.00**

Seasonal Fruit Display | serves 12 **\$28.50**

Breakfast Cups | Minimum of 10 cups

Fruit Cups | Fresh cut seasonal fruit **\$3.00**

Yogurt Parfaits | Organic vanilla yogurt, fresh berries, house-made granola **\$4.50**

Overnight Oats | Old fashion oats, agave syrup, organic vanilla yogurt, house-made granola, fresh berries **\$4.75**

Cottage Cheese & Fruit | Low fat cottage cheese, sliced peaches **\$3.50**

Family Style

Salads | serves 12

Garden Salad | Mixed greens, cucumbers, cherry tomatoes, shredded carrots, choice of balsamic, ranch, or Italian dressing **\$25.00**

Classic Caesar Salad | Crisp romaine hearts, parmesan cheese, house-made herbed croutons, Caesar dressing **\$25.00** | add chicken **\$35.00**

Greek Cucumber Salad | Citrus marinated cucumbers, cherry tomatoes, red onions, feta cheese, fresh chopped parsley & mint **\$30.00**

Southwestern Chopped Chicken Salad | Crisp romaine hearts, BBQ chicken, grilled corn, black beans, tomatoes, cucumbers, cheddar cheese, avocado-lime vinaigrette **\$40.00**

Grilled Vegetable & Quinoa | Organic baby spinach, aubergine, asparagus, peppers, zucchini, yellow squash, carrots, organic red & white quinoa, citrus vinaigrette **\$30.00**

Cobb Salad | Crisp romaine hearts, smoked turkey, Pointe Reyes blue cheese, hard boiled eggs, cherry tomatoes, Applewood smoked bacon, Hass avocado, house-made ranch dressing **\$40.00**

Mandarin Chicken Salad | Organic mixed greens, five-spiced marinated chicken breast, cherry tomatoes, shredded carrots, cucumbers, purple cabbage, fried wonton, mandarin oranges, peanut-ginger vinaigrette **\$35.00**

Entrees | each entrée includes one side dish

Lasagna | Meat Sauce, ricotta, mozzarella, parmesan cheese **\$60.00**

Vegetarian Lasagna | Seasonal vegetables, marinara, ricotta, mozzarella, parmesan cheese **\$50.00**

Baked Ziti | Italian sausage, house-made marinara, mushrooms, sweet peppers, caramelized onions, parmesan cheese **\$55.00**

Chicken Teriyaki | Chinese five spice marinated grilled chicken, house-made teriyaki sauce **\$55.00**

Chicken Tikka Marsala | Yogurt marinated chicken, seasonal vegetables, tomato curry sauce **\$65.00**

Citrus Herb Chicken | Marinated chicken breast, creamy citrus herb sauce **\$65.00**

Gacho Style Tri Tip | Marinated grilled tri tip, house-made chimichurri **\$80.00**

Mediterranean Chicken | Grilled chicken breast, herbs, olives, fennel, cherry tomatoes, mushroom **\$65.00**

Stuffed Portobello Mushrooms | Baked Portobello, organic red and white quinoa, lentils, house-made marinara **\$50.00**

Polenta Cakes | Baked polenta, sherry wine, mushroom ragout **\$50.00**

Thai Chili Tofu | Fried tofu, bell peppers, sweet onion, mild Thai chili sauce **\$55.00**

Sides | \$15.00 ea. | Serves 12

Herb roasted potatoes

Garlic mashed potatoes

Dinner rolls & butter

Roasted vegetables

Rice pilaf

Fried, brown or white rice

Garlic bread

Buttered noodles

Orzo pasta Provençal

Citrus infused couscous

Dips & Chips | Serves 12

Tortilla Chips & Salsa **\$15.00**

Tortilla Chips & Guacamole **\$20.00**

Pita & Hummus **\$20.00**

Artichoke & Spinach Dip with Crostinis & Grissinis **\$25.00**

Bruschetta **\$20.00**

Sweets & Treats

Assorted Cookie Platter (1dozen) **\$17.00**

Lemon Bars (1 dozen) **\$25.00**

Double Chocolate Brownies (1 dozen) **\$20.00**

Fudge Nut Brownies (1 dozen) **\$20.00**

Platters | Minimum of 12 people

Charcuterie | Chef's choice of cured meats, olives, assorted crackers, gherkins, and dried fruit **\$11.50 per person**

Domestic Cubed Cheese Platter | Sharp Cheddar, Colby Jack, Pepper Jack cheese, assorted crackers **\$5.50 per person**

Artisan Cheese Board | Chef's choice of domestic and imported cheeses, house-made crostinis, assorted crackers & grissinis, dried fruit, fresh berries and grapes, grabber olives **\$8.50 per person**

Crudité Platter | Seasonal vegetables, ranch dip **\$5.50 per person**

Mediterranean Vegetable Platter | Grilled zucchini, yellow squash, artichokes, fennel, portabella mushrooms, asparagus, carrots, olives, peppers, roasted garlic **\$6.50 per person**

Sandwiches & Wraps | \$7.50 ea.

Turkey & Provolone | Smoked Turkey, provolone cheese, tomatoes, mixed greens, pesto aioli

Ham & Cheddar | Black forest ham, sharp cheddar, roasted garlic & sundried tomato spread, crisp lettuce

Roast Beef & Muenster | Roast beef, Muenster cheese, garlic aioli, tomatoes, crisp lettuce

Roasted Vegetable Sandwich | Grilled eggplant, zucchini, yellow squash, piquillo peppers, roasted garlic and sundried tomato spread, rocket arugula

Individual Salads | \$7.50 ea.

Chicken Caesar | Crisp Romaine hearts, parmesan cheese, house-made herbed croutons, Caesar dressing

Cobb Salad | Chopped romaine hearts, grilled chicken breast, Pointe Reyes blue cheese, hard-boiled eggs, cherry tomatoes, Applewood smoked bacon, Hass avocado, house-made ranch dressing

Mandarin Chicken Salad | Kenter Farms organic mixed greens, five-spiced marinated chicken breast, cherry tomatoes, shredded carrots, purple cabbage, fried wonton, mandarin oranges, peanut-ginger vinaigrette

Quinoa Salad | Organic red and white quinoa, baby spinach, cherry tomatoes, diced cucumbers, shredded carrots, balsamic vinaigrette

Tuna Salad | Kenter Farms organic mixed greens, cherry tomatoes, diced cucumbers, shredded carrots, balsamic vinaigrette

Beverages

96 oz. Starbucks Coffee (regular or Decaf)
Assorted Tazo Hot Tea
Infused Water
Lemonade
Canned Soda (Pepsi sodas)

\$17.00
\$17.00
\$5.50 gal
\$5.50 gal
\$1.25 ea.

1.5 gal Starbucks Coffee (regular or Decaf)
Teavana Iced Tea (Passion Fruit or Black Tea)
Orange, Apple, or Cranberry Juice
Fruit Punch
Bottled Water

\$34.00
\$5.50 gal
\$7.50 gal
\$5.50 gal
\$1.25 ea.

Themed Buffets | Minimum of 12 people

BYO Salad | Crisp romaine hearts, mixed garden greens, house-made herbed croutons, diced chicken, Applewood smoked bacon, cage free hard cooked eggs, cherry tomatoes, cucumbers, shredded carrots, purple cabbage, crumbled blue cheese, parmesan, balsamic vinaigrette, ranch, Caesar dressing, bread rolls & butter

\$10.00 per person

Taco Bar | Your choice of chicken, carnitas, or vegetarian served with Mexican rice, refried bean, diced onions & cilantro, salsa rojo & verde, queso cotija, sour cream, shredded cabbage, radishes

Chicken, carnitas, or vegetarian **\$11.00 per person**

2 selections **\$12.00 per person**

3 selections **\$13.50 per person**

Pasta Bar | Your choice of Spaghetti, Fettuccine, Penne Pasta; house-made marinara, Alfredo sauce, roasted vegetables, garlic bread, Caesar Salad

Bolognese sauce **\$14.00 per person**

Chicken **\$13.50 per person**

BBQ | Your choice of BBQ whole chicken, pork, or trip tip, garden salad, mashed potatoes, roasted vegetables, corn bread,

Chicken or Pork **\$13.50 per person**

Tri Tip **\$16.00 per person**

Asian Buffet | Your choice of Hunan Beef or Kung Pao Chicken, served with steamed white rice or brown rice, stir-fry seasonal vegetables, and garden salad

Hunan Beef **\$14.00 per person**

Kung Pao Chicken **\$13.50 per person**

Boxed Lunch | Minimum of 10 boxes

Includes whole fruit, pickle spear, choice of chips, pasta salad, or potato salad, cookie or Nature Valley granola bar, and bottled water or 12oz can soda (Pepsi sodas)

Handcrafted Sandwiches **\$10.00**

Turkey & Provolone | Thinly sliced smoked turkey, provolone cheese, vine-ripened tomatoes, Kenter Farms mixed greens, pesto aioli, multigrain bread

Ham & Cheddar | Black forest ham, sharp cheddar, roasted garlic & sundried tomato aioli, crisp lettuce, Asiago bread

Roast Beef & Muenster | Thinly sliced roast beef, Muenster cheese, garlic aioli, vine-ripened tomatoes, crisp lettuce, classic ciabatta bread

B.L.A.T. | Applewood smoked bacon, crisp lettuce, Hass avocados, vine-ripened tomatoes, herbed ciabatta bread

Tuna Sandwich | Tuna salad, sliced tomatoes, Kenter Farms mixed greens, classic ciabatta bread

Tarragon Chicken Salad | Baked chicken breast, fresh tarragon, shallots, Thompson seedless grapes, baby spinach, wheat berry bread

Roasted Vegetable Sandwich | Italian aubergine, zucchini, yellow squash, piquillo peppers, roasted garlic & sundried tomato aioli, wild rocket arugula, olive bread

Signature Salads **\$10.00**

Chicken Caesar | Crisp Romaine hearts, parmesan cheese, house-made herbed croutons, Caesar dressing

Cobb Salad | Crisp romaine hearts, grilled chicken breast, Pointe Reyes blue cheese, hard-boiled eggs, cherry tomatoes, Applewood smoked bacon, Hass avocado, house-made ranch dressing

Mandarin Chicken Salad | Kenter Farms organic mixed greens, five-spiced marinated chicken breast, cherry tomatoes, shredded carrots, purple cabbage, fried wonton, mandarin oranges, peanut-ginger vinaigrette

Quinoa Salad | Organic red and white quinoa, baby spinach, cherry tomatoes, diced cucumbers, shredded carrots, balsamic vinaigrette