

CATERING

@ Western University of Health Sciences

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BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —



BREAKFAST

BREAKFAST

breakfast sandwiches + burritos | minimum of 10

Breakfast Sandwich \$5.95 each

cage-free egg, smoked applewood bacon, cheddar cheese, English muffin

A.M. Croissant Sandwich \$7.95 each

black forest ham, sharp cheddar, cage-free eggs, freshly baked croissant

Breakfast Bacon Burrito \$7.95 each

cage free egg, applewood smoked bacon or sausage, cheddar cheese, potato, pico de gallo

Sausage Burrito \$7.95 each

cage-free scrambled eggs, cheddar cheese blend, your choice of country sausage or chorizo, house-made salsa, flour tortilla

Vegetarian Egg White Burrito \$7.95 each V

cage-free scrambled egg whites, pico de gallo, mushrooms, caramelized onions, sweet bell peppers, wheat tortilla

breakfast buffets | minimum of 12

Includes orange juice, fresh brewed coffee, assorted hot tea

Parfait Bar \$8.25 per guest V new

vanilla and plain Greek yogurt, granola, assorted seasonal berries, chopped walnuts, honey, toasted pumpkin seed

Oatmeal Bar \$8.25 per guest VG IG new

toasted coconut, dried cranberry, granola, assorted seasonal berries, chopped walnuts, honey, toasted pumpkin seed, brown sugar

Continental Breakfast \$8.95 per guest V

assorted freshly-baked muffins, Danishes, bagels with cream cheese, seasonal fruit bowl

breakfast sides

Assorted Breakfast Pastries \$3.45 per guest

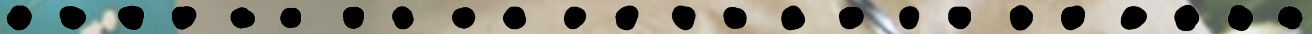
Bagels and Cream Cheese \$3.25 per guest

Seasonal Fruit Cup \$4.25 per guest



A photograph of a lunch box. In the foreground, a sandwich is wrapped in brown paper and tied with a metal wire. The sandwich is filled with lettuce, tomatoes, and meat. To the right, another sandwich is partially visible. In the background, a glass bowl contains a green salad with tomatoes and nuts. A bag of snacks is on the left side of the box. The box is lined with a patterned paper. The word "LUNCH" is written in large, bold, black letters across the center of the image.

LUNCH



\$12.00 BOXED LUNCHES

hand-crafted sandwiches

\$12.00 per guest | minimum of 10 boxes

Includes whole fruit, chips, cookie or granola bar and bottled water.

**Any sandwich can be made into a wrap upon request.*

Tuscan Chicken Salad

baked chicken breast, shallots, red grapes, baby spinach, freshly-baked croissant

new

Turkey and Provolone

thinly sliced smoked turkey, provolone cheese, tomatoes, local mixed greens, pesto aioli, multigrain

Tuna Salad

tuna salad, sliced tomatoes, local mixed greens, multigrain

Tarragon Chicken

baked chicken breast, mixed greens, red onion, celery, mayo, grapes, multigrain

Ham and Cheddar

black forest ham, sharp cheddar, roasted garlic & sun-dried tomato aioli, crisp lettuce, sourdough

Roasted Vegetable V

seasonal vegetables, pesto aioli, wild rocket arugula, Swiss cheese, multigrain

signature salads

\$12.00 per guest | minimum of 10 boxes

Includes whole fruit, chips, cookie or granola bar and bottled water.

**Any salad can be made into a wrap upon request.*

Roasted Beet V IG

roasted beets, raw beets, beet chips, wild arugula, feta cheese, balsamic vinaigrette

new

Southwestern Chopped Chicken

crisp romaine hearts, barbecue chicken, grilled corn, black beans, tomatoes, cucumbers, cheddar cheese, house-made avocado-lime vinaigrette

new

Chicken Caesar

romaine hearts, parmesan cheese, croutons, chicken breast, house-made Caesar dressing

The Quinoa VG IG

organic red and white quinoa, organic baby spinach, cherry tomatoes, diced cucumbers, shredded carrots, house-made balsamic vinaigrette

Western Cobb

romaine hearts, grilled chicken breast, pointe reyes blue cheese, hard-boiled eggs, cherry tomatoes, applewood smoked bacon, avocado, house-made ranch dressing

Sesame-Ginger-Soy Chicken

local mixed greens, soy-marinated chicken breast, cherry tomatoes, shredded carrots, purple cabbage, fried wonton, mandarin oranges, house-made sesame-ginger vinaigrette

Mediterranean V IG

couscous, Valbreso feta, baby spinach and mixed greens, Kalamata olives, marinated artichoke hearts, shaved red onions, cucumbers, tomato, house-made oregano vinaigrette



LUNCH BUFFETS

family-style hot buffets | serves 12

Includes infused water or freshly-squeezed lemonade

Mac and Cheese \$85.00 V

macaroni pasta, cheddar cheese, garlic bread, house salad

new

Ultimate Barbecue new

your choice of

- chicken breast \$190.00
- pulled pork \$190.00
- tri-tip \$210.00

with garden salad, macaroni and cheese, roasted seasonal vegetables, corn bread

Taco Bar \$150.00

your choice of

cumin lime chicken, pork carnitas, or tofu V

with Spanish rice, black bean, diced onions & cilantro, salsa rojo, salsa verde, queso cotija, sour cream, shredded cabbage, locally crafted flour tortilla.

Soy-ginger Teriyaki Chicken \$110.00

house-made soy-ginger teriyaki sauce, steamed jasmine rice, steamed vegetables

Sesame-ginger Teriyaki Tofu \$95.00 VG

bell peppers, sweet onion, house-made sesame-ginger teriyaki sauce, steamed jasmine rice, house salad

Beef Lasagna \$95.00

beef ragout, ricotta, mozzarella, parmesan cheese, house-made marinara, garlic bread, house salad

Roasted Vegetable Lasagna \$85.00 V

seasonal roasted vegetables, house-made marinara, ricotta, mozzarella, parmesan cheese, garlic bread, house salad

LUNCH SIDES

chips and dips | serves 12

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|---------------------------------------|---------|---------------------------------|
| Tortilla Chips + House-made Salsa | \$15.00 | VG IG |
| Tortilla Chips + House-made Guacamole | \$27.00 | VG IG |
| Pita Bread + House-made Hummus | \$23.00 | VG |
| Toasted Crostini + Bruschetta | \$20.00 | V IG |

sweets and treats by the dozen

| | | |
|------------------------------|---------|----------------|
| Assorted House-baked Cookies | \$17.00 | V |
| Lemon Bars | \$27.00 | V |
| Double Chocolate Brownies | \$21.50 | V |



BEVERAGES

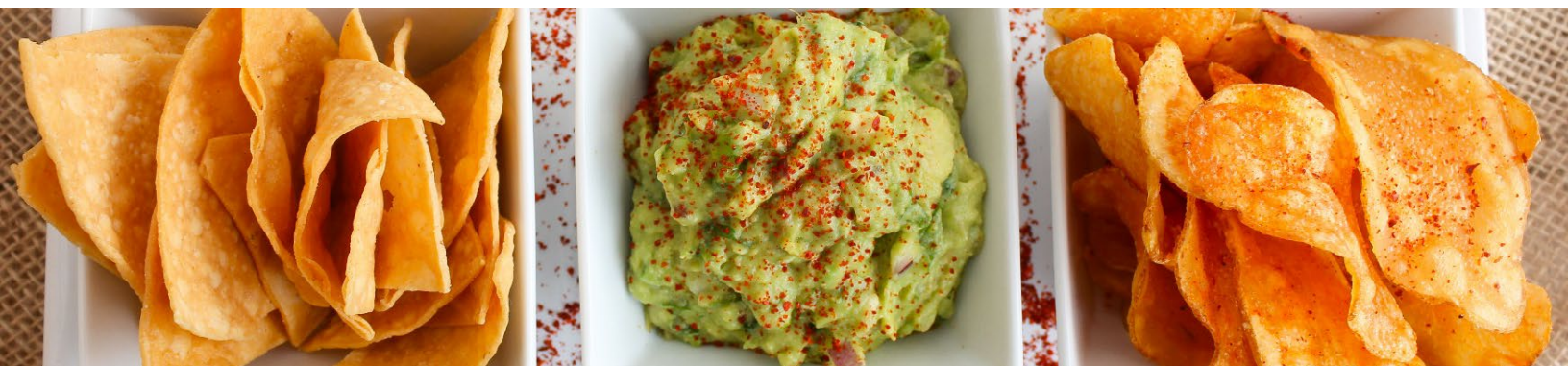


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| Infused Water | \$1.25 per gallon |
| Orange, Apple, or Cranberry Juice | \$15.00 per gallon |
| Fresh-squeezed Lemonade | \$13.00 per gallon |
| 12 oz. Canned Soda (Pepsi, Diet Pepsi, Starry, Dr. Pepper, Raspberry Tea) | \$2.00 each |
| 12 oz. Bottled Aquafina Water | \$2.00 each |



| | |
|---|--------------------|
| 96 Oz. Starbucks Coffee (regular or decaf) | \$19.00 each |
| 1.5 Gallon Starbucks Coffee (regular or decaf) | \$40.00 each |
| Assorted Tazo Hot Tea | \$1.65 per person |
| Teavana Iced Tea (passion fruit or black tea) | \$10.00 per gallon |





BON APPÉTIT

MANAGEMENT COMPANY

food service for a sustainable future®

westernu.cafebonappetit.com/catering | 909-469-6876

POLICIES & GUIDELINES

This guide is intended to help you as you begin planning .
Our team will help you select a menu and service style to meet the needs for your event.

HOW TO ORDER

Contact Bon Appétit at least 48 hours in advance to place your order at:
outtakes@westen.edu or 909.469.6876

All orders will be prepaid or authorized for billing before pickup; sales tax will be added as applicable.

It's simple to pay by using:

- Account number • Cash • Credit card

PICK-UPS

All orders can be picked up at Outtakes on the first floor of the HEC building.

DROP OFFS

We can drop to most locations on campus.

DIETARY RESTRICTIONS

Please connect with our General Manager to discuss accommodating any dietary restrictions.

Please note icons throughout the menu:  vegetarian  vegan  made without gluten-containing ingredients.