



**WHEATON
CATERING MENU**

BY BON APPÉTIT

ABOUT BON APPÉTIT

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities, and the environment.

For more information about the healthy foods that we serve, visit our website at www.bamco.com. Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee and delicious hors d'oeuvres to elegant served meals and beautiful buffets. However, our menu is just a starting point to our culinary expertise. We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentation, and professional hands-on service.

Bon Appétit is a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities, and environment.

Our experience has taught us to pay great attention to the quality of our ingredients, food preparation, presentation, and service. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best for your event. We want our guests to see us as partners in creating a better world. It is what makes us uniquely Bon Appétit.

BON APPÉTIT CATERING AT WHEATON COLLEGE

Bon Appétit catering is committed to presenting foods that appeal to both the palate and the eye. Our menus are thoughtfully designed to highlight the freshest local ingredients available. Within our catering menu are the most requested items to guide your planning but we'll gladly assist you in selecting items and developing custom menus for your event. Please allow at least two weeks for customized menus.

MENU PRICING

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include applicable taxes and/or service charges when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, or service labor above our originally quoted staffing levels.

PLACING YOUR ORDER

Please have your estimated number of guests, department name, event name, start and end time, location, budget number and contact name when ordering. We require that all catering requests be placed at least seven business days prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or product. Late requests will incur a 25% service fee and may be subject to limited menu offering and/or customer pick up may be required.



Order online: bawheaton.catertrax.com

Catering Hours Of Operation:

Monday through Friday 7:00 a.m. to 7:00 p.m.

Saturday and Sunday 7:00 a.m. to 3:00 p.m.

EVENT CONFIRMATION, GUARANTEES, AND CANCELLATIONS

Final guest count guarantees must be received at least three business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or the actual number of guests served, whichever is greater.

All cancellations should be made no later than 72 hours prior to the scheduled event. Any event that is not canceled within this period will result in 50% payment of the total amount of the contracted event. Events that are canceled within a 24-hour time frame will result in 100% payment of the total contract amount, except for cancellations due to weather-related conditions.

EVENT DAY GUARANTEE DUE DATE

Saturday, Sunday or Monday: Order placed by Wednesday 10:00 a.m.

Tuesday: Order placed by Thursday 10:00 a.m.

Wednesday: Order placed by Friday 10:00 a.m.

Thursday: Order placed by Monday 10:00 a.m.

Friday: Order placed by Tuesday 10:00 a.m.

PAYMENT AND BILLING

Upon confirmation of your event, you will receive a copy of the Banquet Event Order listing all estimated charges. It is necessary that the signed contract be returned to the Bon Appétit Catering Office to confirm the order. Upon receipt of the signed contract, an order will be entered into the system. Bon Appétit must have a secure form of payment prior to any event. Department charge number is the accepted form of payment. Non-college clients must provide a 50% event deposit, upon confirmation of the contract and balance paid in full prior to start of event. Final event charges will appear on the final invoice, which is created at the conclusion of the event and subject to change based on final attendance and additions. Additional charges may be necessary for any additional rental items and/or labor over our usual staffing levels.

EVENT SPACE

The client is responsible for booking the event space and staging area needed for the event and should be pre-arranged through 25Live prior to making catering arrangements. Tables and trash bins need to also be arranged by the client in 25Live—please consult with the catering department for the proper number of tables needed for your food/ beverage setup. Should you have any questions regarding your reservation in 25Live contact Karen King at karen.king@wheaton.edu or at 630-752-5184. Bon Appétit will need a minimum of 2 hours to setup (3 hours for china service) prior to the event start time. Please allocate this time when booking the event space. Please remember we will also need time at the end of your event to clean the event space. If an event begins early in the morning, we request that you have tables and chairs set up the day before the event. Events that are booked in classrooms that cannot be granted access 1 hour prior to the start time will be limited to drop-off catering only and will require a minimum of 30 minutes to set up. Bon Appétit does not have access to all buildings and rooms on campus. Please plan with Public Safety to ensure that facilities are unlocked to allow for both delivery and cleanup.

LABOR CHARGES

If needed, additional service staff will be billed at the following rates:

- Attendant Wait Staff: 35.00 per hour 4 hour minimum*
- Beverage Server: 35.00 per hour 4 hour minimum*
- Chef/Carver: 35.00 per hour 3 hour minimum**

* 1 hour set up, 2 hours service, 1 hour breakdown **1 hour set up, 1 hour service, 1 hour breakdown

CHINA SERVICE

China, glassware, and silverware are \$3.50 per person.

Disposable ware is included with all off-site catering. China may be rented at an additional cost.

Please inquire with the catering department regarding pricing.

LINENS

Linens are complimentary for Bon Appétit food and beverage set-up tables.

Additional linens are available for a fee

- Linen Napkin: 2.00 each
- Oblong Tablecloth: (90 X 156) 17.00 each Black
- Square Tablecloth: (85 X 85) 7.00 each Black

Specialty linens and colors are available upon request. Please inquire with the catering department regarding availability and pricing. For linens that you have provided or rented that you would like catering staff to install, an additional service fee will apply.

BEVERAGES



HOT

Fresh brewed coffee "I Have a Bean"

20.00 per gallon

Regular or decaffeinated

15.00 per pump pot

Assorted Numi Teas with hot water

15.00 per pump pot

Hot cocoa

16.00 per gallon

Hot cider (seasonal)

16.00 per gallon

COLD

Ice water

5.00 per gallon

Infused water

14.00 per gallon

Choose from: lemon-strawberry, cucumber mint, or citrus medley

Iced Tea

15.00 per gallon

Lemonade

15.00 per gallon

Punch/Juice

20.00 per gallon

Choose from: Wheaton punch-orange juice, cranberry juice, guava juice, Sierra Mist

Orange juice

16.00 per gallon

Apple or cranberry juice

16.00 per gallon

INDIVIDUAL

Soft drinks

1.50 each

12oz. Cans

Bottled water

2.50 each

BREAKFAST



BREAKFAST A LA CARTE

Assorted muffins

18.00 per dozen

Assorted Danish

18.00 per dozen

Cinnamon rolls

18.50 per dozen

Croissants

24.50 per dozen

Assorted donuts

22.50 per dozen

Assorted donut holes

8.50 per dozen

Bagels with cream cheese

18.00 per dozen

PLATED BREAKFAST

15 person minimum

Baked frittata

14.50 per person

Choice of: Wisconsin cheddar and hickory smoked ham, mushroom, onion & gruyere cheese, vegetable only with no cheese, smoked bacon with onions and Swiss, breakfast potatoes, fresh cubed fruit, biscuits with butter and jelly

Baked casserole

14.50 per person

4 cheese egg casserole, bacon, breakfast potatoes, fresh cubed fruit, biscuits with butter and jelly

BREAKFAST BUFFETS

15 person minimum

The Wheaton continental breakfast

10.50 per person

Includes coffee, tea, orange juice, and water

Assorted freshly baked breakfast pastries, assorted muffins, Danishes, buttery croissants, assorted breads, whipped butter, assorted jellies, fresh cubed fruit

All American

15 per person

Cage free scrambled eggs, breakfast potatoes, choice of 2 proteins: smoked bacon, turkey sausage, vegetarian sausage, pit ham steaks or Makowski's real sausage pork sausage, biscuits, butter and jelly, fresh cubed fruit

Southwest breakfast

15.50 per person

Cage free scrambled eggs, plain or with chorizo, southwestern breakfast potatoes with peppers & onions, Colby jack, roasted tomato salsa, flour and corn tortillas, fresh cubed fruit

French toast or pancakes

13.50 per person

French toast or pancakes, cage free scrambled eggs, breakfast potatoes

Choose one: bacon, Makowski's real pork sausage, turkey sausage, ham steaks, veggie sausage, chorizo, fresh cubed fruit

How about a little quiche

14.50 per person

Choice of bacon with Swiss or Mediterranean with spinach, tomatoes and feta cheese breakfast potatoes, bacon, fresh cubed fruit

Yogurt parfait bar

5.00 per person

Vanilla yogurt, homemade granola, assorted berries, coconut flakes, mini chocolate chips, fresh cubed fruit

Oatmeal bar

5 Per Person

Oats, assorted berries, coconut flakes, brown sugar and cinnamon, mini chocolate chips, fresh cubed fruit

LUNCH



DELI

15 person minimum

Priced per person

BOXED LUNCH

Choose from sandwiches and wraps below

18.00 Per person

Includes fresh whole fruit, bottled water, a house baked cookie, mayo packets, mustard packets, bagged chips.

All boxed lunches include napkins and cutlery

Turkey and Swiss sandwich

House-roasted smoked turkey breast, Swiss cheese, Living Water Farms mixed greens, tomato, wholegrain bread

Roast beef and cheddar sandwich

House-roasted beef, sharp cheddar, Living Water Farms mixed greens, white bread

Ham and American sandwich

Hickory smoke ham, American cheese, Living Water Farms mixed greens, sourdough bread

Vegetarian wrap

House-made roasted red pepper hummus, spinach, roasted eggplant, zucchini, yellow squash, portabella mushrooms, spinach tortilla

Caprese ciabatta

Sliced buffalo mozzarella, sliced tomato, fresh basil pesto, ciabatta bread

Caesar wrap

Romaine Lettuce, house-made Caesar dressing, parmesan cheese, spinach tortilla
Add roasted chicken 3.50 per person

Southwest salad 14.50

Living Water Farms field greens, pico de gallo, fire roasted corn, black beans, red & green peppers, cheddar cheese, fried tortilla strips, lime wedge, avocado ranch dressing
Add chipotle chicken 3.50 per person

Chophouse wedge 14.50

Iceberg lettuce, hardboiled eggs, bacon, cucumbers, tomatoes, bleu cheese dressing
Add seasoned chicken 3.50 per person

BOXED SALADS

Caesar salad 14.50

Romaine hearts, house croutons, shaved parmesan, traditional Caesar dressing
Add chicken 3.50 per person

Asian inspired salad 14.50

Spinach, napa cabbage, bok choy, carrots, scallions, edamame, mandarin oranges, cilantro, red peppers, cucumbers, gochujang dressing
Add soy chicken 3.50 per person

Greek salad 14.50

Iceberg and romaine lettuce, tomato, cucumber, Kalamata olives, feta cheese, red onion, Greek vinaigrette
Add chicken 3.50 per person

BUILD YOUR OWN DELI BUFFET

18.00 per person

Served with chef's choice of bread, potato chips, bars and dessert selection, ice water, iced tea or lemonade

Proteins: house-roasted turkey, house-roasted beef, roasted vegetables, hickory smoked ham, salami
Accoutrements: Swiss cheese, cheddar cheese, pepper jack, lettuce, tomato, shaved red onion, pickles, mayo, pesto, mustard

Choice of one side: classic potato salad, pasta salad, house garden green salad, fresh cut fruit salad

Premade deli platter

16.00 per person

A selection of premade subs on Chef's choice of bread. Served with house chips, cookies, mayo, mustard, ice water, iced tea or lemonade

Ham & American

Hickory smoked ham, American, lettuce, tomato

Turkey & Swiss

Turkey, Swiss, lettuce, tomato

Grilled vegetable

Seasonal grilled vegetables, lettuce, tomato

Roast beef & cheddar

House-roasted beef, sharp cheddar, Living Water Farms mixed greens

SNACK ATTACK



15 Person Minimum

Buttered popcorn

4.00 per person

Chicago style popcorn

cheddar, caramel

6.00 per person

House tortilla chips & House-made salsa bar

pico de gallo, red salsa, green salsa

13.00 per person

Jumbo pretzels

with cheese sauce

6.50 each

Sweet & salty trail mix-trail mix

goldfish, dry fruit, pumpkin seeds

18.00 per lb

Yogurt & granola bar

7.00 per person

Trio of hummus and pita chips

11.50 per person

House-made potato chips

with ranch or French onion dip

13.00 per person

HORS D'OEUVRES AND APPETIZER DISPLAYS



COLD

Artisan cheese

Selection of cheese with olives grapes, dried fruit, crackers and crostini

10-20 Servings	58.00
25-35 Servings	98.00
40-50 Servings	160.00

Fruit tray with selection of seasonal fruit

10-20 Servings	48.00
25-35 Servings	186.00
40-50 Servings	158.00

Hummus bar

Traditional hummus, roasted red pepper hummus, white bean hummus, toasted pita points, crostini's, fresh vegetables

10-20 Servings	54.00
25-35 Servings	89.00
40-50 Servings	167.00

Antipasto platter

Roasted assorted vegetables, marinated olives, pepperoncini, salami, prosciutto, provolone cheese, grape tomatoes, house crostini

10-20 Servings	71.00
25-35 Servings	105.00
40-50 Servings	154.00

Bruschetta bar

Tomato-basil bruschetta, wild mushroom bruschetta, sundried tomato & kalamata olive bruschetta, house crostini

10-20 Servings	50.00
25-35 Servings	80.25
40-50 Servings	178.00

Farmer's market vegetable display

Selection of fresh and roasted vegetables with creamy ranch dressing

10-20 Servings	49.00
25-35 Servings	79.00
40-50 Servings	158.00

Classic shrimp cocktail

48.00 per dozen

Jumbo poached shrimp, house cocktail sauce, lemon wedges

Shrimp ceviche shooters

55.00 per dozen

Shrimp, pico de gallo, avocado, tortilla strips

Antipasto skewer

30.00 per dozen

Cubed cheese, aged salami, kalamata olive, marinated artichoke

Caprese skewer

24.00 per dozen

Fresh mozzarella, vine ripe grape tomato, sweet fresh basil, garlic oil, balsamic glaze

Open faced BLT

24.00 per dozen

Garlic crostini, hickory smoked bacon, tomato jam, micro greens

Bruschetta crostini

24.00 per dozen

Pesto crostini, sweet fresh basil, red onion, vine ripe tomatoes, shaved parmigiano Reggiano, balsamic glaze

Asparagus spears

24.00 per dozen

Asparagus, prosciutto, Boursin herb cheese

Chickpea crostini

24.00 per dozen

Chickpea salad, garlic crostini, micro greens

Mini shrimp tostadas

36.00 per dozen

Corn tortilla chip, cilantro marinated shrimp, pico do gallo, avocado crema

Beef sirloin crostini

48.00 per dozen

Beef tenderloin, garlic crostini, horseradish cream sauce, roasted red peppers, shaved parmigiano Reggiano

HOT

Baked Brie en Croute with fruit preserves

39.00 each

Spinach and artichoke dip toasted pita

10-20 Servings 52.00

25-35 Servings 89.00

40-50 Servings 154.00

Mac and cheese bites

28.00 per dozen

Homemade mac and cheese, panko breading

Chicken satay skewers

24.00 per dozen

choose one: Teriyaki sauce, pesto, curry, soy ginger, chipotle, BBQ, chimichurri, cilantro lime, sundried tomato pesto, honey sriracha, lemon oregano, sweet & sour

Vegetable potsticker

38.00 per dozen

Wild mushroom phyllo triangles

32.00 per dozen

Wild mushrooms, Boursin cheese, phyllo

Franks in a blanket

28.00 per dozen

Mini frank, puff pastry

Chicken tenders

24.00 per dozen

Choose one: BBQ, buffalo, teriyaki, soy ginger, honey sriracha, chimichurri, sweet & sour

Chicken quesadilla cones

32.00 per dozen

Chicken, cheese, tortilla, spice, peppers & onions

Beef satay skewers

36.00 per dozen

choose one: Teriyaki sauce, pesto, curry, soy ginger, chipotle, BBQ, chimichurri, cilantro lime, sundried tomato pesto, honey sriracha, lemon oregano, sweet & sour

Meatballs

21.00 per dozen

Choose from: BBQ, honey sriracha, teriyaki, sweet chili, Swedish, marinara, sweet & sour

HOT SOUPS

Priced per person

House-made chicken noodle

4 per person

Fresh vegetable, chicken breast, egg noodles, chef's bread selection

Old world minestrone

4.00 per person

Hearty vegetables, red kidney beans, tomato, chef's bread selection

Chili-beef or meatless

4.50 per person

Beef, kidney beans, spices, onions, chef's bread selection

ENTRÉE SALADS



Priced per person

15 Person Minimum

Southwest salad

12.50 per person

Living Water Farms field greens, pico de gallo, fire roasted corn, black beans, red & green peppers, cheddar cheese, fried tortilla strips, lime wedge, avocado ranch dressing

Add chipotle chicken 3.50 per person

Chophouse wedge

12.50 per person

Iceberg Lettuce, hardboiled eggs, bacon, cucumbers, tomatoes, bleu cheese dressing

Add seasoned chicken 3.50 per person

Caesar salad

11.00 per person

Romaine hearts, house croutons, shaved parmesan, traditional Caesar dressing

Add chicken 3.50 per person

Asian inspired salad

12.50 per person

Spinach, Napa cabbage, bok choy, carrots, scallions, edamame, mandarin oranges, cilantro, red peppers, cucumbers, gochujang dressing

Add soy chicken 3.50 per person

Mediterranean salad

12.50 per person

Baby arugula, romaine, roasted chickpeas, red onion, cucumbers, red peppers, feta cheese, Kalamata olives, lemon oregano dressing

Add lemon chicken 3.50 per person

PLATED ENTRÉE



Priced per person

15 Person Minimum

Chicken parmigiano

15.00 per person

Breaded chicken, house-made marinara, garlic oil, linguini, seasonal vegetable blend, garlic bread

Chicken Limone

15.00 per person

Chicken breast

roasted fingerling potatoes roasted asparagus
lemon pan jus

Tuscan chicken

17.00 per person

Stuffed chicken breast: spinach, marinated artichokes, roasted red peppers, provolone cheese, prosciutto, parmigiano risotto, broccoli, sundried tomato pesto

Southwest chicken

17.00 per person

Southwest marinated chicken breast, cilantro lime rice, black bean salsa, chipotle zucchini

Chicken bruschetta

17.00 per person

Chicken breast, bruschetta, sweet basil pesto, linguini, seasonal vegetable blend, shaved parmigiano Reggiano

Flank steak

21.00 per person

Grilled flank steak, chimichurri sauce, herb roasted fingerling potatoes, shallot green beans

Cider brined pork loin

21.00 per person

Pork chop, apple & raisin chutney, Au gratin potatoes, roasted Brussel sprouts

Chipotle boneless braised short rib

28.00 per person

Beef short rib, garlic mashed potatoes, roasted chayote, toy box squash with sweet peppers, chipotle demi

Stuffed sweet potato

17.00 per person

Sweet potatoes stuffed with black beans, quinoa, jack cheese, cilantro, pico de gallo, avocado crema, bed of sauteed spinach greens

Stuffed pork loin

21.00 per person

Spinach, caramelized onions, smoked gouda, roasted butternut squash, wild rice pilaf, mushroom demi-glace

Pesto crusted salmon

28.00 per person

Pesto, salmon, breadcrumbs, broccolini, creamy lemon risotto

Beef filet

37.00 per person

Beef tenderloin filet, lemon asparagus, garlic mashed potatoes, demi-glace

BUFFETS



15 person minimum

ALL AMERICAN PICNIC

24.00 per person

Includes: rolls, assorted cheeses, condiments, lettuce, tomato, onions, house baked cookies, garden salad with dressing

Choose two:

La Pryor Farms grass fed all beef hamburgers, black bean burger, turkey burger

Choose three:

Vegan baked beans, creamy coleslaw, classic potato salad, fresh fruit salad, corn on the cob or cut corn, caramelized onions and mushrooms, fries, potato chips

Choose one:

peach cobbler with cinnamon whipped cream, chocolate brownies, lemon bars, cheesecake, chocolate chip cookies, red velvet sheet cake

Southern Americana

28.00 per person

Includes: honey corn bread & butter, garden salad with dressing

Choose two:

Fried chicken, BBQ beef brisket, BBQ pulled pork, fried catfish, BBQ pork ribs, grilled BBQ seasoned chicken breast

Choose two:

Baked mac and cheese, sautéed green beans and onions, southern greens, fresh fruit salad, Corn on the Cob or cut corn, garlic mashed potatoes, vegan baked beans

Choose one:

Southern peach cobbler with cinnamon whipped cream, chocolate brownies, rice crispy treats, lemon bars, cheesecake, chocolate chip cookies, red velvet sheet cake

TASTE OF ITALY

26.00 per person

Includes: garlic bread, minestrone

Choose one:

garden salad with ranch, Caesar salad, caprese salad

Choose two:

meat lasagna, vegetable lasagna, herb roasted baked chicken, Italian sausage with peppers & onions, chicken parmesan, chicken piccata, chicken Vesuvio, sliced beef oregano jus

Choose one:

penne, farfalle, tortellini, linguini, cavatappi

Choose one:

basil pesto, sundried tomato pesto, alfredo, marinara, arrabiata, garlic infused oil, vegan Bolognese

Choose one:

ratatouille, oven roasted vegetables, eggplant, lemon broccoli, roasted zucchini & tomatoes, sautéed green beans

Choose one:

cannoli, tiramisu, creamy cheesecake, vanilla panna cotta

FIESTA BUFFET

32.00 per person

Includes: corn & flour tortillas, house roasted salsa roja & verde, cilantro & onions, sour cream, lettuce, pico de gallo, lime wedges, chips

Choose two:

chicken adobo, carne asada, pork al pastor, beef barbacoa, pork carnitas, beef fajitas, chicken fajitas, green chili chicken, ground beef taco meat, green chili pork, vegan picadillo

Choose two:

cilantro lime rice, Spanish rice, charro beans with bacon, cumin dusted black beans, braised pinto beans, refried beans, Mexican street corn, nopal (cactus) salad, Caesar salad

Choose one:

fried churros with chocolate & caramel sauce, tres leches cake, cinnamon dusted cheesecake, bunuelos, flan with fresh berries

Add guacamole 2.50 per person

ASIAN FUSION

32.00 per person

Includes: egg drop soup, fortune cookies

Choose two:

beef, chicken, pork, shrimp, Phoenix bean tofu

Choose two:

sweet & sour, spicy Szechuan, teriyaki, soy ginger, char sui, General Tso's, Mongolian, Thai basil, orange sauce, kung pao

Choose two:

egg rolls, vegetable fried rice, white rice, broccolini, stir fry vegetables, stir fry green beans, Asian cucumber salad, soy ginger Brussel sprouts, stir fry bok choy & vegetables, soy sugar snap peas with onions & carrots, Asian slaw with sesame ginger dressing, stir fry egg lo Mein, stir fry rice noodle

Choose one:

green tea cheesecake, tapioca pudding with mango & lime, matcha brownies, Hato Sabure - butter cookie

MEDITERRANEAN BUFFET

34.00 per person

Includes: tzatziki sauce, Greek salad with Greek dressing

Choose two:

chicken gyros, beef gyros, oregano lemon chicken quarters, moussaka, pastichio-Greek Lasagna

Choose two:

Greek lemon potatoes, spanakopita casserole, fasolakia- green beans, Greek chickpea salad, briam: roasted vegetables, garlic lemon oil orzo with oregano, spanakopita flavored rice, Greek style lentils, potatoes with feta, oregano squash

Choose one:

baklava, rizogalo – Greek rice pudding, milopita – Apple Cake, Greek-style yogurt chocolate mousse with crushed biscuits

POTATO BAR BUFFET

18.00 per person

Baked potatoes, beef chili, cheese sauce, broccoli, diced chicken shredded cheddar cheese, roasted corn, red onions, tomatoes, sour cream, butter, jalapenos, bacon, ham, green onions, sauteed mushrooms

Choose one:

chocolate brownies, lemon bars, cheesecake, assorted baked cookies

NACHO BAR BUFFET

24.00 per person

Cheese sauce, shredded cheddar cheese, roasted corn, red onions, tomatoes, sour cream, jalapenos, green onions, salsa verde, salsa roja, pico de gallo, black beans, black olives, shredded lettuce, limes

Choose one:

beef taco meat, turkey taco meat, chicken tinga, lentil taco meat

Choose one:

chocolate brownies, lemon bars, cheesecake, assorted baked cookies

PIZZA BAR BUFFET

24.00 per person

Comes with garlic bread and baked mostaccioli

Choose one:

garden salad with ranch, Caesar salad

Choose three:

pepperoni, sausage, cheese, veggie, GF cheese

Choose one:

chocolate brownies, lemon bars, assorted baked cookies

CHICKEN TENDER BUFFET

28.00 per person

Comes with garlic bread, baked mostaccioli, garden salad with ranch, chicken tenders, BBQ, sweet & sour, Buffalo, fries, broccoli

Choose one:

chocolate brownies, lemon bars, assorted baked cookies

DESSERTS



INDIVIDUAL SWEET TREATS

Priced per dozen

Fresh baked cookies 14.00

Mini cupcakes 15.00

Chocolate and vanilla

House-made brownies 16.00

House-made bars 16.00

Sweet petite tarts 16.00

mini fruit tarts, mini lemon tarts,

mini chocolate caramel tarts

Chocolate dipped strawberries 24.00

SEASONAL

Priced per dozen

Coconut macaroon 18.00

Cupcakes 19.00

Chocolate, vanilla, red velvet

Cake pops 20.00

Gourmet petit fours 25.00

CUSTOM CAKES

Vanilla cheesecake 35.00

Serves 16

Vanilla cheesecake with topping 40.00

Macerated strawberries or blueberries,

turtle, or chocolate sauce

Round cake 25.00

Serves 8-16

Half sheet cake 38.00

Serves 40

Full sheet cake 76.00

Serves 80

Cake flavors – choose from white, yellow, chocolate,

marble, red velvet, or carrot icing – choose from

vanilla, chocolate or cream cheese

A LA CARTE PLATED DESSERTS

6.00 per person

(10 portions per item minimum)

Vanilla cheesecake

fresh berries, caramel or chocolate sauce

Flourless chocolate cake

raspberry coulis and whipped cream

Chocolate lover's mousse cake

Baked bittersweet chocolate mousse

Lemon curd pound cake berry trifle

Seasonal pie

Apple crisp

Baked apples with a sweet oat-butter crumble

Seasonal fruit tart

Sweet pastry cream

Vanilla mango panna cotta

Raspberry coulis

NOTES



BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —