

# catering guide



fresh  
flavorful  
sustainable

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**BON APPÉTIT**  
MANAGEMENT COMPANY  
*food service for a sustainable future®*



## about bon appétit

Bon Appétit Management Company is an onsite custom restaurant company offering full food service management by providing café and catering service to corporations, colleges and universities and specialty venues. We have over 192 clients in 27 states.

Founded in 1987 as a catering company, the hallmark of Bon Appétit's expertise is serving fresh food that is prepared from scratch using authentic ingredients. We also have made a commitment to social responsibility by supporting sustainable food suppliers and local producers.

### **We believe in serving only the freshest food.**

Food that is prepared from scratch, using authentic ingredients. Food that is alive with flavor and nutrition. Food that is created in a socially responsible manner for the wellbeing of our guests, communities and the environment.

## our kitchen principles

We serve only Oregon Country all-natural beef

Our chicken & eggs are always antibiotic free  
([www.keepantibioticsworking.com](http://www.keepantibioticsworking.com))

Seafood is purchased only from sustainable sources  
(Adheres to Monterey Bay Aquarium Seafood Watch Guidelines)

Our bakery items are made from scratch

FOR MORE INFORMATION ABOUT  
THE HEALTHY FOODS THAT WE SERVE,  
VISIT OUR WEBSITE AT [WWW.BAMCO.COM](http://WWW.BAMCO.COM)

They represent only a starting point, however. Our signature is custom menu design, and we are happy to create original menus for any occasion. Whatever your event — a breakfast meeting, a faculty luncheon, a retirement party, a wedding reception, or special celebration of any sort, you'll find that we offer fresh ingredients, creative preparations, elegant presentation and thoughtful service.

We would be pleased to help you design a menu for your next event. If we can offer additional information, or if you would like to make an appointment to speak with our Catering Director, **please call us at (562) 464-4557**.

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# bon appétit catering guidelines

**Setup time:** It is always 15 minutes prior to the event start time.  
**Event Time:** This is the time you would like the food in place and ready for service.  
**Breakdown Time:** This is the time your event will be over and we can begin clean up. Please note that an additional labor fee will apply if asked to come back at a later time than your noted breakdown time.

## Ordering Time Frames

We require 5 business days notice for orders off of our regular menu.  
Orders placed within 3 days of event time are subject to chef's approval based on product availability. You must contact the Catering Office if placing an order within this time frame.  
We require 4 weeks notice for special request menus such as culture or geographic based menus.

## Set up and clean up

Please note that we require 1 1/2 hours set up time and clean up time for events involving china (served or buffet) so please request your room reservations/table set-ups accordingly.  
We require 45 minutes set up time and clean up time for cookie/beverage set ups so please request your room reservations/table set-ups accordingly.  
**Please note that room reservations and table set-ups must be placed through EMS prior to catering arrangements.**

## Service times

Please note that we require 1 hour and 15 minutes of service time for meals that require table service. This 1 hour begins at the scheduled event start time. If you have a program please keep this time frame in mind as it is difficult to offer excellent service while a program is in progress.

## Guarantee

In arranging for catered events, attendance must be specified by noon, three (3) business days in advance of the event to allow ample time for the ordering process. This number will be your guarantee and will be considered your final count which is not subject to reduction. Increases to your guarantee after said date are subject to approval by the Catering Director and will incur service charges.

# bon appétit catering guidelines

## Labor Fees

**BUFFETS** – Guests serve themselves at buffet tables. Our staff will keep food selections fresh, restock and clean up. Disposable service ware is standard.

**SERVED DINNERS** – Food and beverage will be served by our staff. China service ware is standard.

**HORS D'OEUVRES** – Food will be served by our staff. Disposable service ware is standard.

**STAFFING** – Applicable charges will be applied as follows:

Drop off/Pick up (minimum 2 hours) . . . . .	\$15/hour
Servers (minimum 4 hours) . . . . .	\$15/hour
Bartenders (minimum 4 hours) . . . . .	\$25/hour
Chefs (minimum 2 hours) . . . . .	\$30/hour

## Buffet Florals and Rentals

We are happy to make floral and rental arrangements on behalf of our client. These charges will be billed directly to the client.

## Bon Appetit Equipment

We will return at your stated end time to clean up your event. Please do not remove any of our items from the catering, as we require all our equipment, serving utensils, plates, glasses, flowers etc. for other events.

## Linens

Standard Linens are provided at no extra charge for food/beverage tables. Linens can be rented for guest tables with lunch, Specialty buffet or Entrée orders. House colors are white, ivory or black tablecloths. If you require linens for additional tables please order 1 week in advance.

85x85 Linens (for a Round table) . . . . .	\$5 each
Banquet Linens (52x114) . . . . .	\$5 each
Colored overlays (52x52) . . . . .	\$4 each
Napkins . . . . .	\$.75

## Specialty

Specialty linen can be ordered in a large variety of colors, fabrics and styles. Charges determine by order.

## off campus guidelines

This guide is intended to help you as you begin planning for your event. Our Catering staff will be happy to customize menu and service proposals to meet specific needs for your special occasion. Total pricing for the event will reflect your menu and service selections. Please review our policies and feel free to ask any questions.

**Food and Beverage:** Food and beverages are to be purchased from Bon Appétit exclusively. Bon Appétit must approve any request for changes to this policy prior to the event. All food and beverages are to be consumed on the premises. Food and beverages not consumed remain the property of Bon Appétit and additional charges will apply if food and beverages are taken.

**Guarantee:** In arranging for catered events, attendance must be specified by noon, five (5) business days in advance of the event, to allow ample time for the ordering process. This number will be your guarantee. This guarantee must be made via email to: [catering@whittier.edu](mailto:catering@whittier.edu) and will be considered your final count which is not subject to reduction. Increases to your guarantee after said date are subject to approval by the Catering Director and may incur service charges.

**Payment:** A 50% deposit is required 2 weeks prior to the event date. The remaining balance of the total estimated charges must be prepaid three (3) business days prior to the event as contracted. Bon Appétit accepts cash, checks and credit cards. If you would like to pay by check, please make your check payable to: Bon Appétit.

**Cancellation:** Events cancelled within 72 hours of event start time are subject to a 100% total cost fee. Additionally, any event cancelled or changed within 5 working days of the event date will be billed for any direct expenses incurred by Bon Appétit on behalf of the event (food, equipment or linen rentals).

**Service:** BUFFETS – Guests serve themselves at buffet tables. Our staff will keep food selections fresh, restock and clean up. Disposable service ware is standard.  
SERVED DINNERS – Food and beverage will be served by our staff. China service ware is standard and can be rented at an additional fee.  
HORS D'OEUVRES – Food will be served by our staff. Disposable service ware is standard.  
Staffing – Applicable charges will be applied as follows (see next page):

## off campus guidelines

Servers (minimum 4 hours) . . . . . \$17/hour  
Bartenders (minimum 4 hours) . . . . . \$30/hour  
Chefs (minimum 3 hours) . . . . . \$35/hour

**Table Top:** We use only high quality paper and plastic ware at hors d'oeuvres Receptions and Buffets: plates, utensils, paper napkins. China, silverware and glassware rentals for that elegant touch are \$5.00 per guest as available.

**Linen:** All buffet tables are linen covered at no cost. Additional house table linens (white, black or ivory) can be rented for \$5.00 each.

**Floral Arrangements:** We are happy to make floral and rental arrangements on behalf of our client. These charges will be billed directly to the client.

**Transportation Charges:** For events at off-campus locations, we must add reasonable transportation charge to cover our incremental costs. Transportation charges are specifically designed to allow for transportation of food, service equipment, china, flatware, all needed linens, and flowers. Transportation charges for an off-site event is as stated below:  
0-5 miles away . . . . . \$50  
5-15 miles away . . . . . \$75  
15-25 miles away . . . . . \$100

**Sales Tax:** Applicable sales tax will be added to food, beverage, rentals and all services charges for catered events.

**Kitchen Use Fee:** A kitchen use fee of 12% is added to all off site events. This charge partially covers our cost for production and Whittier College equipment and maintenance.

*If you have a theme or a vision in mind for your event that you do not see in our guide, please let me know and I will work with you to make your vision a reality.*

## breakfast

### Continental Breakfast Buffets

*No substitutions, please.*

\*All buffets require a minimum of 10 guests. Prestige plastic is provided. China can be used for an additional \$1 per guest.

#### *Mini Continental*

An assortment of house-made breakfast breads and muffins  
Coffee and decaf and hot water with assorted teas

**3.75 per guest**

Including fresh fruit **4.75 per guest**

#### *All American Continental*

Freshly –baked muffins, Danish and scones served with butter and preserves

Coffee, decaf and assorted fruit juices

**5.00 per guest**

Including fresh fruit platter **6.00 per guest**

#### *Bagel Bar*

Assorted bagels, whipped cream cheese, whipped butter, peanut butter and jam

Coffee, decaf and orange juice

**4.25 per guest**

Including fresh fruit platter **5.25 per guest**

*Add flavored cream cheese for \$1 more per guest*

#### *The Energy Booster*

Freshly-baked Danish, Muffins, and Scones with Butter and Jam

Fresh Fruit Platter, Granola, Yogurt, Bananas

Chilled Juice, Freshly-brewed Coffee,

Decaf and Hot Water with Assorted Teas

**\$6.95 per guest**

## breakfast

### Hot Breakfast Buffets

*No Substitutions, Please.*

\*All buffets require a minimum of 15 guests. Prestige plastic is provided. China can be used for an additional \$1 per guest.

#### *Santa Fe Breakfast*

Layered eggs, potatoes, chorizo and cheddar cheese, topped with salsa and cilantro, served with warm flour tortillas and house-made salsa and fresh fruit platter and orange juice

Coffee, decaf and hot water with assorted teas

**8.90 per guest**

#### *Whittier Breakfast*

Scrambled eggs

Applewood smoked bacon or pork sausage links

Country fried potatoes

Breakfast pastries and fresh fruit platter

Coffee, decaf and orange juice

**12.00 per guest**

Include French toast, syrup and butter **13.75 per guest**

Include pre-carved ham **15.75 per guest**

#### *Bon Appétit Brunch*

Frittata or Quiche with egg, sautéed mushrooms, spinach and roasted garlic, topped with sun-dried tomatoes and freshly grated parmesan cheese

Breakfast potatoes

Applewood smoked bacon or pork sausage links

Fresh fruit platter breakfast pastries

Orange juice, coffee and decaf

**14.00 per guest**

#### *College Breakfast*

Eggs Benedict with Canadian bacon topped with Hollandaise Sauce

O'Brien potatoes

Fresh fruit platter and breakfast pastries

Orange Juice, Coffee, Decaf and Hot Water with Assorted Teas

**13.50 per person**

#### *Chef's Breakfast*

Maple glazed pre-carved ham

Spinach and caramelized onion frittata

O'Brien potatoes

Bacon

Fresh fruit medley and breakfast pastries

Orange juice, coffee and decaf

**14.95 per guest**

## breakfast

### Scramble Buffets

*No Substitutions, Please.*

\*All buffets require a minimum of 15 guests. Prestige plastic is provided. China can be used for an additional \$1 per guest.

#### *Cheesy Scramble*

Combination of cheddar, Monterey jack and Swiss cheese scrambled eggs

Applewood smoked bacon or pork sausage links

O'Brien potatoes

Breakfast pastries

Fresh fruit medley

Coffee, decaf and orange juice

**11.50 per guest**

#### *Vegetarian Scramble*

Mushrooms, green onions, asparagus and red bell pepper scrambled eggs

Applewood smoked bacon or pork sausage links

O'Brien potatoes

Breakfast pastries

Fresh fruit medley

Coffee, decaf and orange juice

**12.50 per guest**

#### *Denver Scramble*

Diced ham with green and red bell peppers, broccoli, onions and cheddar cheese scrambled eggs

Applewood smoked bacon or pork sausage links

O'Brien potatoes

Breakfast pastries

Fresh fruit medley

Coffee, decaf and orange juice

**13.00 per guest**

## breakfast

### A La Carte Breakfast Items

#### *Society Croissant*

Bacon, Sausage or Ham, Egg and Cheese Croissant

**6.00 each**

\*Minimum of 6 orders

#### *Poet Muffin*

Choice of ham or sausage, egg and cheese on an English muffin

**4.50 each**

\*Minimum of 6 orders

#### *Breakfast Burritos*

Choice of ham, sausage or chorizo with potato and cheese

**4.00 each**

\*Minimum of 6 orders

#### *Yogurt Parfait*

Vanilla yogurt layered with granola and seasonal fruit

**2.50 each**

\*Minimum of 6 orders

#### *Sliced Fruit Platter*

**2.50 per guest**

\*Minimum of 10 orders

#### *Whole Fresh Fruit*

**1.00 per guest**

#### *Assorted Individual Yogurts*

**1.75 per guest**

#### *Bagels with Whipped Cream Cheese*

**1.50 per guest**

With flavored cream cheese **2.50 per guest**

#### *Freshly Baked Breakfast Bread*

**1.00 per slice**

#### *Freshly Baked Muffins*

**8.00 per dozen**

#### *Freshly Baked Danish*

**9.00 per dozen**

#### *Freshly Baked Scones with Jam, Butter and Clotted Cream*

**12.50 per dozen**

## snacks & beverages

### Snacks

Individual Bags of Pretzels . . . . .	1.25 each
Pita Chips . . . . .	1.80 each
Choice of Plain or Parmesan Garlic Herb	
Pita Chips with 5 ounces of Hummus . . . . .	2.75 per guest
Individual Bags of Chips . . . . .	1.25 each
Vegetable Platter (Minimum of 10 people) . . . . .	2.50 per guest
Whole Fruit . . . . .	1.00 per piece
Fresh Fruit Platter (Minimum of 10 people) . . . . .	2.50 per guest
Fresh Fruit Medley . . . . .	2.25 per guest
<i>Mixed, cubed fresh fruit tossed together in a bowl</i>	
Seasonal Fruit Skewers . . . . .	2.75 each
Yogurt Parfait . . . . .	2.50 each
Assorted Individual Yogurts . . . . .	1.75 each
Breakfast Bread . . . . .	1.00 per slice
Cookie of the Day . . . . .	6.00 per dozen
Chocolate Macaroons . . . . .	12.00 per dozen
Melt Away Bars . . . . .	9.50 per dozen
Assorted Finger Sandwiches . . . . .	2.75 per 2 pieces
Cookies by the Dozen . . . . .	6.80 per dozen

### Beverages

Coffee or Decaf . . . . .	1.25 per person
Flavored Cream . . . . .	1.50 per person
Hot Chocolate . . . . .	.25 per gallon
Iced Tea . . . . .	1.25 per person
Hot Water with Herbal Teas . . . . .	1.25 per person
Orange Juice, Apple, or Cranberry Juice . . . . .	1.30 per person
Citrus Punch . . . . .	1.30 per person
Agua Fresca . . . . .	1.50 per person
Assortment of Sodas on Ice . . . . .	1.25 per person
Lemonade or Fruit Punch . . . . .	1.25 per person
Bottled Water . . . . .	1.30 per bottle

## specialty buffets

*(Buffets require a minimum of 20 guests)*

### Salad Trio Bar (choose 3 salads)

Fruit salad with honey mint yogurt dressing and granola  
Chicken Caesar salad with garlic croutons  
Marinated beef tenderloin on mixed greens with sesame teriyaki dressing  
Asian chicken salad  
Bow tie pasta with fresh grilled vegetables, and Italian vinaigrette  
Freshly baked rolls and butter  
Cookies  
Iced tea and ice water

**11.95 per guest**

### Bon Appétit Barbeque

Grilled hamburgers, veggie burgers and barbecued chicken breast  
Buns, condiments, lettuce, tomatoes, pickles and onions  
Swiss, cheddar and provolone cheese  
Baked beans, corn on the cob, cole slaw and potato chips  
Assorted cookies  
Lemonade and ice water

**11.95 per guest**

### Italian Pasta Buffet

Penne pasta with marinara and meat sauce  
Mixed green salad with ranch and Italian dressings  
Garlic bread, freshly grated parmesan cheese  
Homemade cheesecake squares  
Iced tea and ice water

**10.20 per guest**

Including Fettuccini Alfredo with Rosemary Chicken

**11.25 per guest**

### Italian Lasagna Buffet

Meat lasagna  
Pasta marinara  
Seasonal vegetables, mixed green salad with ranch and Italian dressing  
Garlic bread, freshly grated parmesan cheese  
Homemade cheesecake squares  
Iced tea and ice water

**11.25 per guest**

## specialty buffets

### Bon Appétit Tea

Cranberry, orange zest and raisin scones  
Clotted cream, whipped butter and strawberry jam  
Seasonal fresh fruit tray  
Finger sandwiches on gourmet breads to include: chicken salad, cucumber with cream cheese, ham salad and egg salad  
Mini desserts to include: carrot cake, cheesecake, fresh fruit tarts, and chocolate truffles  
Assortment of herbal and earl grey teas with lemon wedges and honey

**12.00 per guest**

### Mexican Buffet

Fiesta Mexican salad  
Chicken fajitas  
Cheese enchiladas  
Refried beans, Spanish rice and tortilla chips  
Sour cream, guacamole and salsa  
Churros  
Lemonade and ice water

**11.25 per guest**

### Asian Buffet

Chopped Asian salad  
Jasmine rice  
Broccoli beef or chicken  
Vegetable delight  
Fortune cookies  
Iced tea and ice water

**11.25 per guest**

### Bambooz Buffet

Asian apple salad with cherry vinaigrette dressing  
Chow mein noodles  
Korean short ribs or chile-orange glazed chicken  
Snap pea and short cut carrots with sweet and sour sauce  
Lemon ginger cheesecake  
Iced tea and ice water

**17.50 per guest**

### Argentinean Buffet

Fiesta salad with cilantro lime dressing  
Argentina chimichurri steak or pan-seared chicken medallions with chimichurri sauce  
Citrus rice pilaf and seasonal vegetables  
Flan  
Iced tea and ice water

**17.95 per guest**

## specialty buffets

### Pizza Combo (serves 8-12 people)

4 medium pizzas with up to 3 toppings\*  
Fresh garden salad with ranch or Caesar dressing  
Garlic bread  
Cookies  
Bottled waters or canned sodas  
\*additional toppings \$1 each  
TOPPING CHOICES: pepperoni, sausage, ham, bbq chicken, mushrooms, pineapple, onions, green bell peppers, black olives and extra cheese

**60.00**

### Pizza

(Includes paper plates and napkins only)  
**14 inch cheese or pepperoni pizza \$10**  
*Additional toppings \$1 each*  
TOPPING CHOICES: pepperoni, sausage, ham, bbq chicken, mushrooms, pineapple, onions, green bell peppers, black olives and extra cheese

## luncheon entrée sandwiches

### Boxed Sandwiches (5 box minimum)

All sandwich items include potato or pasta side salad, fresh whole fruit and home-baked cookies.

Canned Soda or bottled water

*\*\*You may upgrade to a preset dessert for an additional \$2.95 per guest. Dessert selections are listed under sides and desserts.*

### Buffet Sandwiches (10 guest minimum)

All buffet items include potato or pasta side salad, fresh fruit medley and freshly baked cookies

Choice of bottled water or canned soda

*\*\*You may upgrade the dessert for an additional \$2.95 per guest. Dessert selections are listed under sides and desserts.*

### Grilled Tuscan Chicken Sandwich

With Sun-dried Tomato spread and topped with roasted red onions, red and yellow bell peppers, tomatoes, Swiss cheese and wild greens (beef also available)

9.95 per person

### Turkey Croissant

Breast of turkey, tomato, provolone cheese and green leaf lettuce, served on a freshly baked croissant

9.75 per guest

### Ham and Swiss Croissant

Thinly sliced baked ham and Swiss cheese, green leaf lettuce and tomato on a croissant

9.75 per guest

### Super Submarine

Turkey, ham, Swiss and cheddar cheeses, green leaf lettuce, tomato, pickle and mayonnaise on a freshly baked French roll

9.95 per guest

### Roast Beef Sandwich

Thinly sliced roast beef with Swiss cheese, herbed cream cheese, green leaf lettuce and tomato on a soft French roll

9.95 per guest

### Chicken Club Sandwich

Grilled chicken breast topped with lettuce, tomato, Swiss cheese, bacon and avocado, served on freshly-baked bread

9.95 per guest

## luncheon entrée sandwiches

### Sandwich Wrap

CHOICE OF: Sliced Breast of Turkey, roast beef, grilled vegetables, grilled chicken or ham. Herbed cream cheese, fresh cucumber and tomato, served on a jumbo flour tortilla

9.50 per guest

### Greek Chicken Wrap

Grilled chicken breast with spinach, diced tomatoes, red onion, cucumbers, feta cheese, olives and tzatziki dressing served on a jumbo flour tortilla

9.50 per guest

### Mother Earth Vegetarian

Avocado, roma tomatoes, sweet onion, cucumbers on hearty bread with herbed vegetable cream cheese

9.50 per guest

### Curry Chicken Salad, Egg Salad, or Tuna Salad

On a croissant

9.50 per guest

## luncheon entrée salads

### Buffet Salads or Box Salads

Entrée salads include freshly baked rolls and butter with freshly baked cookies.

Iced tea and ice water or Canned Soda and bottled water

*\*\*you may upgrade to a preset dessert for an additional \$2.95 per guest. Dessert selections are listed under sides and desserts.*

### Classic Caesar Salad

Classic Caesar salad with chilled romaine hearts, garlic croutons and parmesan cheese served with Caesar dressing

8.00 per guest

### Grilled Chicken Caesar Salad

Grilled chicken, over a bed of chilled romaine hearts, garlic croutons and parmesan cheese served with Caesar dressing

9.75 per guest

### California Cobb Salad

Freshly prepared turkey breast, bacon, tomato, hard-boiled egg, bleu cheese, green onion and avocado on a bed of garden greens served with ranch dressing

9.50 per guest

## luncheon entrée salads

### Thai Beef Salad

Marinated beef, snow peas, tomatoes and cucumbers on napa cabbage and romaine and served with spicy Thai dressing

10.25 per guest

### Mediterranean Salad

Marinated chicken breast on a bed of greens, tossed with red onions, red and yellow bell peppers, marinated artichokes, olives, capers, basil and feta cheese and served with balsamic vinaigrette

9.95 per guest

### Southwest Salad

Marinated chicken breast on a bed of greens, tossed with cheese, black olives, diced roma tomatoes, diced cucumbers, black beans, topped with red tortilla strips and served with spicy avocado salsa dressing

9.95 per guest

### Asian Chicken Salad

Marinated chicken breast on a bed of greens, red peppers, julienne carrots, mandarin oranges, sesame seeds, crispy fried won ton noodles and slivered almonds served with spicy Thai dressing

9.95 per guest

### Grilled Wild Caught Salmon Salad

A filet of pan-seared wild-caught salmon served over baby mix greens with seasonal berries, caramelized banana and sesame seeds, served with an orange miso dressing.

14.00

### Roasted Beet & Goat Cheese Chicken Salad

Roasted beets, goat cheese, tomatoes, orange segments, candied pecans served with citrus vinaigrette

9.50 per person

### Boston Steak Salad

Flank steak, Boston lettuce, romaine lettuce, kalamata olives, candied nuts, cherry tomatoes, gouda cheese served with creamy chimichurri dressing

10.00 per person

## hors d'oeuvres

Prices are based on buffet service with prestige plastic (Minimum of 10 orders per item and maximum of 5 items)

### Ratatouille Vegetable Stuffed Mushrooms Caps

Mushroom caps stuffed w/ratatouille vegetables, pesto and Swiss cheese (2 per order)

1.85 per guest

### Lemon Grass Chicken Skewers with Lemon and Miso Glaze (2 per order)

2.25 per guest

### Chicken Skewers with Spicy Thai Peanut Sauce

(2 per order)

2.00 per guest

### Teriyaki Beef Skewers with Spicy Thai Peanut Sauce

(2 per order)

2.25 per guest

### Mini Egg Rolls with Spicy Apricot Dipping Sauce

Mini egg rolls filled with fresh Asian vegetables, chicken and pork, served with spicy apricot dipping sauce (2 per order)

1.85 per guest

### Breads and Spreads

Assortment of freshly-baked artisan breads perfectly paired with chef select spreads

4.50 per person

### Seasonal Vegetable Platter

Assortment of seasonal vegetables, blanched and chilled and served with fresh herb dip

2.50 per guest

### Fruit Skewers (2 per order)

2.75 per guest

### Fresh Fruit Platter with Honey Mint Dipping Sauce

Assortment of fresh seasonal fruits, melons and berries

2.60 per guest

## hors d'oeuvres

### Cheese and Crackers

Domestic cheeses served with crackers

3.50 per guest

### Beef taquitos

With guacamole, sour cream and salsa (2 per order)

2.00 per guest

### Fiesta Tortilla Chips

Tri-colored tortilla chips with our fresh salsa, guacamole and sour cream

2.75 per guest

### Tortilla Chips and Fresh Salsa

2.00 per guest

### Mini Parmesan Cheese Cups with Chicken Caesar

(2 per order)

2.25 per guest

### Assorted Tea Sandwiches

Mozzarella and tomato with fresh basil

Curry chicken salad

Cucumber and herbed cream cheese

(2 per order)

2.75 per guest

### Bacon Wrapped Haricot Vert

(2 per order)

1.85 per guest

### Turkey & Hummus Pinwheels

Smoked turkey, hummus spread, baby spinach and roasted bell peppers in a tortilla (2 pieces per order)

1.95 per guest

### Tapenade Stuffed Cherry Tomatoes

Cherry tomatoes stuffed with a kalamata olive spread

(2 per order)

1.95 per guest

### Apple, Walnut and Goat Cheese Phyllo Cups

(2 per order)

2.95 per guest

## hors d'oeuvres

### Chorizo Stuffed Peruvian Potatoes with Crème

Fraiche (2 per order)

2.25 per guest

### Carne Asada Quesadilla Quarters

Served with salsa & sour cream (2 per order)

2.10 per guest

### Mushroom Caps with Pesto and Mozaerella

(2 per order)

1.85 per person

### Assorted Mini Quiche (2 per order)

1.85 per person

### Garlic Chicken Pesto Roll-ups

Boneless breast of chicken with fresh pesto, wrapped in asiago and breadcrumbs, served golden brown with emon buerre blanc sauce (2 per order)

3.15 per person

### Grilled Baby Lamb Chops

Grilled baby lamp chops, marinated and seasoned with fresh rosemary, served with rosemary demi-glace (2 per order)

3.95 per person

### Polenta Rounds

Topped with gorgonzola cream cheese (2 per order)

1.75 per person

### Local Tomato and Basil Bruschetta

Toasted baguette slices served with fresh locally grown tomato and basil bruschetta (2 per order)

1.85 per person

### Cheese and Seasonal Fruit Board

Emmenthaler, cheddar, gouda, provolone with red flame grapes, strawberries, seasonal fruit, served with assorted crackers, and sliced baguette

4.70

### Baked Brie En Crouete

Layered brie with sun-dried tomato and basil with toasted pine nuts baked and wrapped in pastry (serves 25 guests)

45.00 each

## lunch & dinner entrées

Entrees include choice of salad, choice of side, fresh seasonal vegetables, rolls and butter, iced tea and ice water

### Poultry and Fish

#### *Apricot Glazed Grilled Chicken Breast*

Lunch (4 oz.) 12.95 per guest

Dinner (6 oz.) 14.95 per guest

#### *Smoked Rosemary Garlic Chicken Breast*

Lunch (4 oz.) 12.95 per guest

Dinner (6 oz.) 14.95 per guest

#### *Herb Encrusted Stuffed Chicken Breast*

CHOOSE FROM: Pesto and pine nuts, Sun-dried tomato and parmesan cheese or Greek feta

Lunch (4 oz.) 13.95 per guest

Dinner (6 oz.) 15.95 per guest

#### *Wild Rice and Craisin Stuffed Chicken Breast*

Lunch (4 oz.) 13.45 per guest

Dinner (6 oz.) 15.45 per guest

#### *Chicken Cordon Bleu*

Lunch (4 oz.) 13.95 per guest

Dinner (6 oz.) 15.95 per guest

#### *Herb Encrusted Turkey*

Lunch (4 oz.) 11.95 per guest

Dinner (6 oz.) 13.95 per guest

#### *Grilled Mediterranean Turkey*

with Balsamic Sauce

Lunch (4 oz.) 11.95 per guest

Dinner (6 oz.) 13.95 per guest

### Fresh Seafood

Call for availability and fresh fish choices

## lunch & dinner entrées

### Pork and Beef

#### *Apple Sausage Stuffed Pork Loin*

With sour cherry sauce

Lunch (4 oz.) 13.95 per guest

Dinner (6 oz.) 15.95 per guest

#### *Apricot Glazed Grilled Pork Loin*

With Craisin sauce

Lunch (4 oz.) 13.95 per guest

Dinner (6 oz.) 15.95 per guest

#### *Grilled 7 oz. New York Strip Steak*

With herbed butter

16.00 per guest

#### *New York Strip Loin Roast*

With wild mushroom sauce

Lunch (6 oz.) 14.95 per guest

Dinner (8 oz.) 17.95 per guest

#### *Grilled Filet Mignon*

Lunch (4 oz.) 13.95 per guest

Dinner (6 oz.) 17.95 per guest

#### *Grilled Teriyaki New York Strip*

Lunch (5 oz.) 13.95 per guest

Dinner (7 oz.) 17.95 per guest

#### *Prime Rib*

With au jus, Yorkshire pudding and creamy horseradish sauce

Lunch (6 oz.) 15.95 per guest

Dinner (8 oz.) 18.95 per guest

#### *Sliced 7oz Prime Roast of Beef*

Rolled with tri-colored peppers and served with a reduction sauce

17.95 per guest

#### *4 oz. Beef Tenderloin*

with shiitake mushroom reduction sauce

13.95 per guest

## lunch & dinner entrées

### Pasta

#### *Fettuccine Con Pignolia*

Served with spinach and gorgonzola

**11.80**

*(with Chicken add \$2.00 per person)*

#### *Fettuccine with Salmon*

Served with vodka black pepper sauce

**16.00**

#### *Angel Hair Pasta with Parmesan*

Basil, Roma Tomato and Olive Oil

**11.80**

*(with Chicken add \$2.00 per person)*

#### *Rotelli with Goat Cheese and Pesto*

**10.75**

*(with chicken add \$2.00 per person)*

## salads, sides & desserts

### Salads

#### *Whittier House Salad*

Mixed baby greens, candied walnuts, pear tomatoes, dry figs, blue cheese and raspberry vinaigrette

#### *Mixed Italian Salad*

Local greens, garbanzos, olives, diced Roma tomatoes, parmesan cheese and diced cucumbers tossed with Italian vinaigrette

#### *Classic Caesar Salad*

Romaine, parmesan cheese and garlic crostini croutons tossed with Caesar dressing

#### *Roma Tomato Salad*

Local greens, parmesan cheese, diced Roma tomatoes and Boursin cheese crostini tossed with Roma tomato vinaigrette

#### *Spinach Salad*

Spinach, baby frisee, almonds and cherry tomatoes with strawberry vinaigrette dressing.

#### *Seasonal Salad of Chefs Choice*

(citrus, strawberry, raspberry, apple, pear, rhubarb or pomegranate vinaigrette)

*(additional 1.50 per guest)*

### Sides

Wild Rice Pilaf with Fresh Herbs and Celery

Jasmine Rice

Red Rose Roasted Potatoes

Yukon Mashed Potatoes with Chives

Orzo: (lemon, sun-dried tomato or pesto)

Lemon Capellini Noodles

Parmesan Risotto

Italian Creamy Polenta

Lemon Rice

Coconut & Pineapple Rice

Pureed Potatoes- roasted garlic, celery root or parmesan style

Yam, Sweet or Carrot Mashed Potatoes

## salads, sides & desserts

### Dessert for Buffet

**3.50 per person**

*(for plated service add 1.00 per person)*

Fresh Fruit Cheesecake Tart  
Chocolate Mousse Torte  
Chocolate Cheesecake with Strawberry Sauce  
Cheesecake with Berry Sauce  
Espresso Cheesecake with Chocolate Sauce  
American Shortcake Biscuit with Mixed Berries  
Carrot Cake with Cream Cheese Icing  
Double Chocolate Cake with Chocolate Ganache  
Chocolate Flourless Torte

### Specialty Desserts

**4.25 per person**

*(for plated service add 1.00 per person)*

Apple Caramel Cheesecake with White Chocolate Sauce  
Black and White Cheesecake  
Berry Crepes with Honey Mint Mascarpone Cream  
Berry Fruit Parfait with Greek Yogurt  
Chefs Choice Ice Cream  
Chefs Choice Sorbet  
Chocolate Pecan Tart  
Filo-Layered Napoleon with Fresh Fruit  
Florentine Baskets  
Florentine Cannolis with Fresh Fruit and Cream Filling  
Key Lime Pie  
Pastel Tres Leches  
Poached Pear with Berries  
Tiramisu with Espresso Cream Sauce  
Vanilla Bean Flan with Caramel Sauce  
Wild Berry Fruit Tart with Mango Kiwi Sauce

## chef's entrée salads

### Mixed italian salad with italian vinaigrette dressing

Italian herb grilled chicken breast with roasted pepper beurre blanc sauce paired with garlic mashed potatoes and seasonal vegetables

Black and white cheesecake with wild berry sauce

**13.50 per guest**

### Jicama and cucumber salad with lime cilantro dressing

Grilled chicken adobo accompanied by rice pilaf and seasonal vegetables

Caramelo mocha flan

**14.95 per guest**

### Classic Caesar salad

Grilled free-range chicken breast with wild mushroom sauce accompanied by spinach and cheddar cheese mashed potatoes and seasonal vegetables

Chocolate mousse torte

**15.95 per guest**

### Western Caesar salad with chipotle Caesar dressing

California grilled chicken topped with a sliced tomato, avocado and slow roasted pepper Jack cheese Béchamel sauce accompaniment along with lemon rice pilaf and seasonal vegetables

Tres leches and chocolate torte

**15.50 per guest**

### Baby arugula and spinach salad with roasted fennel, candied pecans, pear tomatoes and balsamic vinaigrette

Boursin cheese and herb-stuffed airline chicken breast alongside capellini noodles with sweet red pepper butter sauce and baby carrots in tarragon butter

Chocolate and raspberry panna cotta with florentine wafer

**17.95 per guest**

### Butter lettuce with pared tomatoes and blue cheese with orange citrus vinaigrette

Pinwheel flank steak stuffed with roasted bell peppers, sun-dried tomatoes and spinach and Boursin cheese in a garlic and shallot demi-glaze accompanied by rice pilaf and seasonal vegetables

Apple cheesecake

**16.50 per guest**

## chef's entrée salads

### **Baby frisee, cucumber and avocado salad with lemon-soy vinaigrette**

Beef tenderloin medallion atop a saffron risotto croquette, grilled seasonal vegetables  
Crème brulee with fresh berries

**18.95 per guest**

### **Cucumber tomato gazpacho soup with Greek yogurt**

Boneless short ribs braised with fennel and sweet cherry demi-glaze served with herb and Maui onion orzo stack and ratatouille vegetables

Panna cotta

**\$19.50 per guest**

### **Grilled romaine lettuce salad with blue cheese crumbles and cherry vinaigrette**

Filet mignon atop a polenta round with mild ancho chili sauce and seasonal vegetables

Lemon cheesecake

**21.95**

### **Five layer vegetable stack**

Featuring portobello mushroom, roasted red bell peppers, sun-dried tomatoes, spinach, zucchini and Boursin cheese with fingerling potatoes

**10.95 per guest**

## desserts for buffet only

(12 person minimum)

### **Cheesecake Buffet**

Cheesecake with berry sauce and whipped cream

**2.75 per guest**

*Additional toppings 1.00 additional charge per guest*

### **Trio of Desserts**

*(Includes 3 mini desserts per person)*

Assortment includes: mini cheese tarts with raspberry, mini pecan tarts, mini chocolate diamonds and mini carrot cake

**5.60 per person**

### **French Trio**

Cream puff, éclairs, mini fruit tart

**3.70 per person**

### **Chefs Specialty Flavored Cheesecakes**

**\$3.50 per slice**

### **Chocolate Flourless Torte Buffet**

Chocolate flourless torte with berry sauce and whipped cream

**3.50 per guest**

### **Sundae Buffet**

Vanilla, chocolate, and strawberry ice cream with chocolate, strawberry and caramel toppings  
mixed sprinkles, chopped nuts, brownie crumbles, maraschino cherries and whipped cream

**5.25 per guest**

*(30 person minimum)*

## desserts for buffet only

### Cakes

Price include: plates, forks and napkins. A server may be requested to cut the cake for a labor fee of 12.00. When ordering please specify what kind of cake, frosting, colors and writing you would like and if you require a server.

*\*\*\*cost is approximate depending on amount of decoration requested*

*\*\*\*there is an additional charge for special requests/designs*

1/4 Sheet Serves 15–25 people . . . . .35.00

1/2 Sheet Serves 30–40 people . . . . .60.00

Full Sheet Serves 50–100 people . . . . .75.00

### Wedding Cakes

*(please call to inquire about cake and pricing)*

### Flavors:

white, chocolate, marble, strawberry, yellow, red velvet, double chocolate cake

### Fillings:

vanilla bavarian, chocolate bavarian, lemon bavarian, raspberry bavarian, strawberry bavarian and banana Bavarian, fresh strawberry filling, chocolate mousse

### Frosting:

white butter cream or chocolate butter cream

### Cupcakes

Cupcakes . . . . .17.95 per doz./1.50 each

Mini Cupcakes . . . . .13.25 per doz.

## executive box lunch

All sandwiches include a fruit medley salad, gourmet kettle chips, gourmet bar and bottled water

### Rustic Italian Sandwich

Ham, salami, turkey, lettuce, tomato, pepperoncini, olive tapenade and pesto mayonnaise on rustic Italian bread (alpine roll)

10.95

### Rotisserie Roast Beef Ciabatta

Roast beef, grilled onions, smoked mozzarella, arugula, tomatoes and mayonnaise on a (square) ciabatta roll

12.95

### Aram Wrap

Featuring thinly sliced turkey, ham and beef accompanied by lettuce, tomatoes and fresh herb cream cheese spread on thin flat bread

12.95

### Grilled Chicken Breast Sandwich

Chipotle mayonnaise, avocado, bacon, lettuce and tomato on a rustic roll (alpine roll)

11.95

### Greek Turkey Sandwich

Feta cheese, baby arugula, sun-dried tomatoes, Greek olives and sliced cucumbers with tarragon lemon aioli on a wheat roll

11.95

### Mediterranean Spinach and Wild Greens

Fresh baby spinach and wild greens mix, roasted peppers, red onions, marinated artichoke hearts, mushrooms, kalamata olives and crumbled feta cheese with lemon oregano vinaigrette on a sesame Kaiser roll

10.95

## **gourmet express**

All sandwiches include a side salad, chips, whole fruit, two freshly baked cookies and bottled water

All salads include fresh baked roll and butter, whole fruit, two freshly baked cookies and bottled water

*\*All items are prepared fresh daily. We use plastic utensils and paper napkins.*

*\*Orders are to be picked up at back dock.*

*\*Delivery is available at additional charge for 15.00.*

### **Vegetarian Gourmet**

Grilled eggplant, zucchini, shitake mushrooms, red bell peppers, mozzarella cheese with basil aioli on artisan bread

**9.00 per guest**

### **Mother Earth Vegetarian**

Avocado, Roma tomatoes, sweet onion & cucumbers on hearty bread with herbed vegetable cream cheese

**9.00 per guest**

### **California Club**

Thinly sliced turkey breast, bacon, avocado, lettuce and tomatoes layered on artisan bread

**9.95 per guest**

### **Ham and Swiss Croissant**

Thinly sliced baked ham and Swiss cheese, green leaf lettuce and tomato, honey Dijon mustard blend on a croissant

**8.50 per guest**

### **Chicken Caesar Salad**

Classic Caesar dressed salad with chilled romaine leaves, grilled chicken breast, garlic croutons and parmesan cheese

**8.00 per guest**

### **Cobb Salad**

Freshly prepared turkey breast, bacon, tomato, hard-boiled egg, bleu cheese and avocado on garden greens with ranch dressing

**9.00 per guest**

### **Chinese Chicken Salad**

Marinated chicken breast on a bed of greens, tossed with red peppers, julienne carrots, mandarin oranges, sesame seeds, crispy fried won ton noodles and slivered almonds with Asian dressing

**9.00 per guest**

## **pick up /to go catering**

*\* All items packaged in disposable containers with pricing based on pick up service.*

*\* Delivery is available for an additional fee.*

*\* Plastic utensils and paper napkins are included.*

*\* All items are prepared fresh daily.*

**Large (serves 20-24)**

**Small (serves 8-12)**

### **Italiana**

#### ***Meat Lasagna***

**Large 54.00**

**Small 26.00**

#### ***Beef Ravioli***

**Large 54.00**

**Small 26.00**

#### ***Vegetable Lasagna***

**Large 46.00**

**Small 22.00**

#### ***Cheese Tortellini***

**Large 54.00**

**Small 26.00**

#### ***Pasta Bolognese***

**Large 40.00**

**Small 20.00**

#### ***Garlic Bread***

**.60 per slice**

### **Mexicana**

#### ***Wet Bean and Cheese Burritos***

**Large 36.00**

**Small 18.00**

#### ***Rice***

**Large 20.00**

**Small 10.00**

#### ***Chicken Fajitas with Tortillas***

**Large 54.00**

**Small 26.00**

#### ***Beans***

**Large 20.00**

**Small 10.00**

#### ***Beef Fajitas with Tortillas***

**Large 72.00**

**Small 36.00**

#### ***House Made Salsa***

**1 pint 5.00**

#### ***Chicken Enchiladas***

**Large 54.00**

**Small 26.00**

#### ***Sour Cream***

**1 pint 5.00**

## deli platters

Large (serves 18–24)

Medium (serves 12–18)

Small (serves 8–12)

*Sandwich platter featuring roast beef on a French roll, turkey on seven grain and ham and Swiss on a croissant with mayonnaise and mustard*

Large 72.00

Medium 48.00

Small 32.00

*Sandwich platter featuring chicken salad on artisan French bread and turkey and ham with Swiss and cheddar cheese on ciabatta bread*

Large 104.00

Medium 80.00

Small 64.00

*Sandwich platter featuring rustic Italian on artisan bread and Mediterranean spinach and wild greens on a sesame roll*

Large 144.00

Medium 120.00

Small 104.00

*Fresh deli made wraps featuring choice of turkey and hummus, roast beef and fresh herb cream cheese or mother earth vegetarian*

Large 72.00

Medium 48.00

Small 32.00

*Relish platter featuring crisp lettuce, sliced tomatoes, pickles and onions*

Large 24.00

Medium 18.00

Small 12.00

## salads & sides

Large (serves 20-24)

Small (serves 8-12)

### *Pasta Salad*

Large 36.00

Small 16.00

### *Potato Salad*

Large 36.00

Small 16.00

### *Green Salad*

with choice of ranch or Italian dressing with garlic croutons

Large 42.00

Small 20.00

### *Vegetable Platter*

with ranch dipping sauce

Large 58.00

Small 32.00

### *Seasonal Fruit Salad*

Large 58.00

Small 32.00

### *Domestic Cheese and Cracker Platter*

Large 58.00

Small 32.00

### **Gourmet Express Bags**

Bottled water is available for \$2 per guest and canned soda is available for \$1.80 per guest. All items are prepared fresh daily. We use plastic utensils and paper napkins.

### *Sandwich selections include:*

A sandwich, side salad, whole fruit, chips and two home-baked cookies.

### *Salad selections include:*

A salad, fresh baked roll with butter, whole fruit and two home-baked cookies

9.95 each

## salads & sides

### Sandwiches

#### *Vegetarian gourmet*

Grilled eggplant, zucchini, shiitake mushrooms, red bell peppers, Mozzarella cheese with basil aioli on squaw bread

#### *Mother earth vegetarian*

Avocado, Roma tomatoes, sweet onion and cucumbers on hearty bread with herbed vegetable cream cheese

#### *California club*

Thinly sliced turkey breast, bacon, avocado, lettuce and tomatoes layered on wheat or rye bread

#### *Ham & Swiss croissant*

Thinly sliced baked ham and Swiss cheese, green leaf lettuce and tomato with honey Dijon mustard blend on a croissant

### Salads

#### *Chicken Caesar salad*

Classic Caesar salad with chilled romaine leaves, grilled chicken breast, garlic croutons, parmesan cheese and homemade Caesar dressing

#### *Cobb salad*

Freshly prepared turkey breast, bacon, tomato, hard-boiled egg, bleu cheese, and avocado on a garden greens with ranch dressing

#### *Chinese chicken salad*

Marinated chicken breast on a bed of greens, tossed with red peppers, julienne carrots, mandarin oranges, sesame seeds, crispy fried won ton noodles and slivered almonds