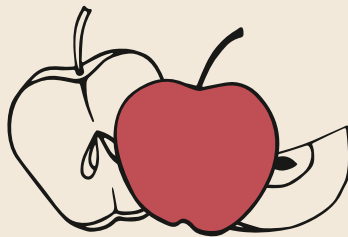


**CATERING
BY
BON APPÉTIT**



**AT
WHITTIER
COLLEGE**

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. 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 persons, communities and the environment.

Our Kitchen Principles

We serve third party verified humane certified beef, our eggs are always cage-free, and Seafood is purchased only from sustainable sources Our bakery items are made from scratch in house.

For More Information About The Delicious Foods That We Serve, Visit Our Website

at whittier.cafebonappetit.com

The menus on the pages of this guide represent only a starting point. 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) 464-4957.

THE SMALL PRINT

Setup Time

Is always 30 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

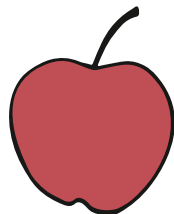
This is the time your event will be over and we can begin clean up. Please note that an additional labor fee will apply if asked to come back at a later time than your noted breakdown time.

Ordering Time Frames

We require at least 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 ½ 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.



THE SMALL PRINT

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.

Buffets

Persons serve themselves at buffet tables. Our staff will keep food selections fresh, restocked and cleaned 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)	17.40 /hour
Servers (minimum 4 hours)	18.40–27.30 /hour
Bartenders (minimum 4 hours)	26.25–31.20 /hour
Chefs (minimum 2 hours)	30.00 45.00 /hour

Bon Appétit 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 person 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.

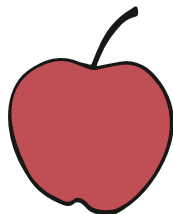
85x85 Linens (for a Round table)	5.25 each
Banquet Linens (52x114)	5.25 each
Colored overlays (52x52)	4.20 each
Napkins	.80 each

Specialty Linen

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

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.



THE SMALL PRINT

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 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).

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:

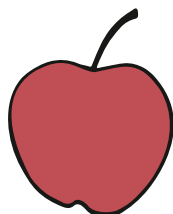
0-5 miles away 50.00

5-15 miles away 75.00

15-25 miles away 100.00

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



BREAKFAST

A minimum of 25 guests is required for our hot breakfast service. All breakfast menus are served buffet-style. Quality disposable products and linen for the food and beverage table included in the price of the menu selections below, additional fee will apply to served plated meals.

The Bagel Breakfast

Assorted Brooklyn bagels with plain and flavored cream cheese, butter and jam served with chilled juices, freshly brewed coffee, decaf and hot water with assorted numi tea

5.35 per person

add flavored cream cheese for 1.05 per person

The Continental

Assorted house-baked breakfast pastries, Brooklyn bagels, fresh sliced seasonal fruit, served with chilled juices, freshly brewed coffee, decaf and hot water with assorted numi tea

8.60 per person

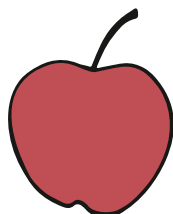
add flavored cream cheese for 1.05 per person

The Poet Break

Fresh seasonal fruit bowl with granola, yogurt, freshly baked Brooklyn bagels, muffins, and assorted house-baked pastries with cream cheese, butter, and jam served with chilled juices and freshly brewed coffee

10.75 per person

add flavored cream cheese for 1.05 per person



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 5.25 per person

Whittier Breakfast

Cage-free scrambled eggs, applewood smoked bacon or pork sausage links, country-fried potatoes, breakfast pastries, fresh fruit platter, served with chilled juices, freshly brewed coffee, decaf and hot water with assorted numi tea
12.90 per person

Poet Classic

Cage-free scrambled eggs served with country fried potatoes and choice of ham, bacon, or pork sausage and assorted house-baked breakfast pastries served with chilled juices, freshly brewed coffee, decaf and hot water with assorted numi tea
11.80 per person

Breakfast Burrito Bar

La Fortaleza flour tortillas with scrambled cage-free eggs, sausage, pork chorizo, ham or bacon served with a side of salsa, shredded cheddar cheese, sour cream, a fresh seasonal fruit tray, served with chilled juices, freshly brewed coffee, decaf and hot water with assorted numi tea
12.55 per person

Biscuits and Gravy

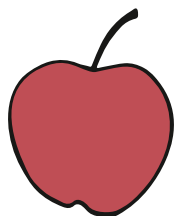
Buttermilk biscuit and sausage gravy, served with country fried potatoes and choice of ham, bacon, or pork sausage, , assorted house baked breakfast pastries, served with chilled juices, freshly brewed coffee, decaf and hot water with assorted numi tea
12.90 per person

Poet Scramble Breakfast

Cage-free scrambled eggs with sautéed mushrooms, spinach and roasted garlic, topped with tomatoes and grated parmesan cheese, home-style potatoes, grilled sausage links or crispy bacon accompanied by freshly-baked assorted breakfast pastries, served with chilled juices, freshly brewed coffee, decaf and hot water with assorted numi tea
16.15 per person

Vegetarian Scramble

Mushrooms, green onions, asparagus and red bell pepper cage-free scrambled eggs, vegetarian sausage pattie, country fried potatoes, Breakfast pastries Fresh fruit medley, served with chilled juices, freshly brewed coffee, decaf and hot water with assorted numi tea
11.50 per person



A LA CARTE ITEMS

Poet Muffin

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

4.90 each

Minimum of 6 orders

Breakfast Burritos

Choice of ham, sausage or chorizo with cage-free scrambled egg, potato and cheese

4.60 each

Minimum of 6 orders

Yogurt Parfait

Vanilla yogurt layered with granola and seasonal fruit

2.70 each

Minimum of 6 orders

Sliced Fruit Platter

2.80 per person

Minimum of 6 orders

Whole Fresh Fruit

1.10 per person

Assorted Individual Yogurts

1.90 per person

Bagels with Whipped Cream Cheese

Brooklyn bagels with cream cheese, whipped butter and strawberry preserves

2.70 per person

Add flavored cream cheese for 1.05 per person

Freshly Baked Muffins

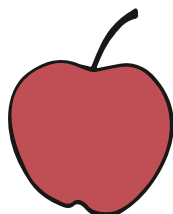
8.60 per dozen

Freshly Baked Danish

9.60

Freshly Baked Scones

12.35 per dozen



SNACKS

House-made Hummus and Pita Chips

3.00 per person

House-made Kettle Potato Chips with Caramelized Onion Dip

2.80 per person

La Fortaleza Tortilla Chips and House-made Salsas

3.50 per person

Add fresh guacamole 2.50 per person

Individual Bags of Chips

1.35 each

Whole Fruit

1.10 per piece

Seasonal Fruit Platter (Minimum of 10 people)

2.85 per person

Fresh Fruit

Cubed fresh fruit tossed together in a bowl

2.35 per person

Seasonal Fruit Skewers

2.95 each

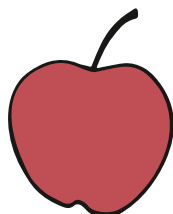
Assorted Gourmet Bars

9.45 per dozen

Cookies by the Dozen

Assorted chocolate chip, oatmeal, double chocolate and peanut butter cookies

7.55 per dozen



BEVERAGES

Coffee or Decaf

1.35 per person

Iced Tea

1.35 per person

Hot Water with Assorted Numi Tea

1.35 per person

Orange Juice, Apple, or Cranberry Juice

1.40 per person

Agua Fresca

1.60 per person

Assortment of Sodas on Ice

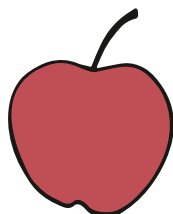
1.40 per person

Lemonade or Fruit Punch

1.40 per person

Bottled Water

1.40 per bottle



HORS D'OEUVRES

Antipasto Platter

Cured meat, local and imported cheese, roasted seasonal vegetables, pickled peppers and artisan breads
8.40 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
5.10 per person

Baked Brie En Croute

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

Crudit  Platter

Raw seasonal vegetables with house-made hummus or herb ranch dip
4.20 per person

Vegetable Spring Rolls (vegan) – 2 per person

With soy-ginger dipping sauce
2.60 per person

Vegetable Pot Stickers (vegan) – 2 per person

With soy-ginger dipping sauce
2.35 per person

Di Stefano Buratta Toast with Cranberry Bacon Jam – 2 per person

On toasted crostini
2.90 per person

Sea Salt-Crusted Prime Beef Carpaccio on Parmesan Crisp – 2 per person

With arugula pesto and roasted wild mushroom
3.65 per person

Grilled Marinated Beef Skewer – 2 per person

With house-made chimichurri sauce
3.65 per person

Braised Short Rib Polenta Cake – 2 per person

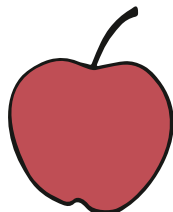
Slow-cooked beef short ribs on crispy polenta cake
3.40 per person

Parmesan Turkey Meatballs – 2 per person

With spicy roasted tomato sauce
2.90 per person

Prosciutto-Wrapped Date with Saba – 2 per person

With parmesan
3.40 per person



HORS D'OEUVRES

Ahi Tuna Tartare – 2 per person

With cilantro and spicy aioli on a wonton chip

3.70 per person

Rock Shrimp and Scallion Cakes – 1 per person

Served with spicy aioli

3.70 per person

Shrimp Ceviche – 1 per person

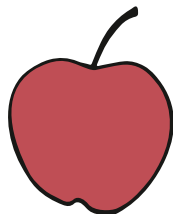
With avocado relish and spicy lemon mayo on a crispy tortilla chip

3.70 per person

ASSORTED TEA SANDWICHES

2 pieces per person – 2.95

- Mozzarella and tomato with local basil
- Curry chicken salad
- Cucumber and herbed cream cheese



BUILD YOUR OWN SANDWICH BUFFET

Build your own sandwich lunches are served buffet-style and include garden salad, house-made chips, assorted cookies, lemonade, and water. Additional sides and dessert options are available. (minimum order: 10)

The Deli Bar (build your own sandwich)

House-roasted turkey breast, roast beef, smoked ham, and grilled balsamic vegetables aged cheddar, Swiss and pepper jack lettuce, tomatoes, pepperoncini, pickles, mustard and mayonnaise sandwich breads and artisan rolls assorted freshly-baked cookies

16.75 per person

Deluxe Deli Bar (build your own sandwich)

Roast beef, chicken, prosciutto and rosemary ham, herb aioli, avocado spread, sun-dried tomato pesto, mustard and mayonnaise roasted onions, balsamic-roasted vegetables, sliced cheese, lettuce and tomato sandwich breads and artisan rolls assorted dessert bars

19.90 per person

substitutions of proteins is available for an upcharge

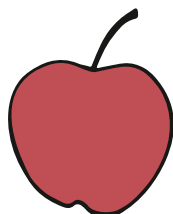
HAND-CRAFTED SANDWICH BUFFETS

Our chef prepared hand-crafted sandwich lunches are served buffet-style and include garden salad, house-made chips, assorted freshly baked cookies, lemonade and water. Additional sides and dessert options are available. (minimum order: 10)

The Classic Sandwich Board

12.10 per person

- Smoked turkey, Monterey jack, lettuce, tomatoes, pickles, mayonnaise and whole grain mustard on ciabatta
- Roast beef, provolone, lettuce, tomatoes, pickles, and dijon-horseradish cream on sourdough
- Black forest ham, cheddar, lettuce, tomato, and dijon-aioli on baguette
- Grilled balsamic vegetables, arugula, feta, sun-dried tomato spread on focaccia
- Chicken caesar salad wrap with grilled chicken breast, romaine, croutons, parmesan cheese, and caesar dressing on a flour tortilla
- Genoa salami, provolone, baby greens, red wine vinaigrette, pepperoncini, pickled red onion, and sun-dried tomato spread on ciabatta bread
- Quinoa and roasted seasonal vegetable wrap with cucumber, baby greens, and olive oil, on a spinach tortilla
- Grilled chicken, smoked bacon, fresh mozzarella, local greens, smashed avocado, tomato, and mayonnaise on whole wheat lavash



SALAD BUFFETS

Our seasonal salads are served buffet-style and include artisan bread, seasonal fruit platter, assorted freshly-baked cookies, lemonade and water. (minimum order: 10)

Build Your Own Salad Bar

16.75 per person

- Kenter farms baby lettuce mix, baby spinach and chopped romaine, olive oil, vinegar, and chef's choice dressings
- 8 chef's choice farm-to-fork vegetable toppings – broccoli, red bell peppers, Brussels sprouts, Japanese cucumber, eggplant, rainbow cauliflower, asparagus, jicama, grape tomatoes, local squash, baby beets, scallions, sweet corn, rainbow carrots, snow peas, green beans or roasted butternut squash
- Choice of two cheeses: Drake family farms goat cheese, blue cheese, shaved parmesan, feta
- Choice of two proteins: herb-grilled chicken, dry-rubbed flank steak, crispy pancetta, black forest ham, white albacore tuna with dill, or grilled chimichurri shrimp (limit of one seafood option)
- Roasted Meiji tofu included
- add 4 oz salmon - 3.40 per person

Gourmet Entrée Salad Buffet

14.65 per person

choice of three salads

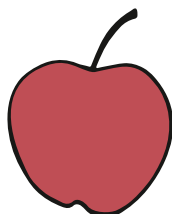
- Herb-roasted chicken cobb salad with chopped romaine, baby kale, smoked bacon, tart apples, cranberries, pecans, blue cheese, and apple cider vinaigrette
- Garlic-rubbed flank steak salad with mixed greens, romaine hearts, avocado, scallions, radish, toasted pepitas, roasted corn, cotija cheese, and cilantro ranch dressing
- Asian chicken salad with chopped napa cabbage, shaved red cabbage, kale, orange, almond slivers, cilantro, scallions, radish, crispy wontons, and sesame-ginger dressing
- Roasted vegetables and quinoa salad with chopped kale, baby spinach, market beets, carrots, Brussels sprouts, cauliflower, and lemon vinaigrette
- Iceberg wedge with smoked bacon, scallions, cherry tomatoes and blue cheese dressing

Executive Entrée Salad Buffet

16.75 per person

choice of three salads

- Poet chopped salad with genoa salami, smoked ham, garbanzo beans, radicchio, romaine, pepperoncini, sun-dried tomatoes, scallions, Perlini mozzarella, and oregano vinaigrette
- Kale Caesar salad with organic baby kale, grilled chicken, crispy pancetta, cage-free egg, blistered Brussels sprouts, garlic croutons, parmesan, and caesar dressing
- Little gem lettuce and asparagus salad with baby arugula, frisee, citrus, French radish, Marcona almonds, pecorino Romano, and white balsamic vinaigrette
- Smoked salmon and avocado salad with peppery greens, English cucumber, radish, kalamata olives, pumpernickel croutons, and lemon vinaigrette
- Grilled flat-iron steak and Maytag blue cheese salad with endive, arugula, charred pearl onions, grilled mushrooms, and tomato vinaigrette



BOXED TO GO SANDWICHES

Boxed to go lunches are packed with your choice of sandwich and include whole fruit, chips, freshly-baked cookie and canned soda or bottled water. Any sandwich can be prepared with "made without gluten" bread for an additional .50 per sandwich.

(minimum order: 10 of each sandwich selection)

10.75 per person

Make any classic sandwich into a wrap!

House-roasted Turkey

House-roasted turkey with Swiss cheese, leaf lettuce, tomato, and dijon-mayonnaise on whole wheat

Slow Roast Beef

Roast beef with caramelized red onions, arugula, and lemon-basil oil on baguette

Cage-Free Egg Salad (vegetarian)

Traditional cage-free egg salad on whole wheat

Grilled Balsamic Vegetables (vegetarian)

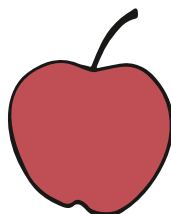
Grilled balsamic vegetables with arugula, feta, and roasted red pepper aioli on herb focaccia

Chicken Caesar Wrap

Grilled chicken breast with romaine lettuce, croutons, parmesan, and Caesar dressing in a flour tortilla

Caprese (vegetarian)

Fresh mozzarella with tomato, basil, and local olive oil on baguette



HOT BUFFETS

Essential favorites are served with garden salad, assorted freshly baked cookies, iced tea and water (minimum order: 10 of each selection)

Grilled Beef Tri-Tip Steak

Herb and garlic-rubbed beef tri-tip with sautéed mushroom and horseradish cream roasted red potatoes, sautéed blue lake green beans with lemon butter artisan rolls and butter

19.40 per person

Red Wine-Braised Short Ribs

Braised short ribs with petit onions creamy mashed potatoes, roasted carrots, celery and parsnips, artisan rolls and butter

19.40 per person

Backyard Barbecue

Choice of two proteins: bone-in chicken breast, hot links, beef brisket or pork ribs in Texas barbecue sauce with macaroni and cheese, braised kale and rainbow chard with white beans, and cornbread

18.40 per person

Herb Roasted Chicken

Cider-brined and roasted chicken breast with balsamic glazed shallots and pan jus, crispy potato wedges with chimichurri sauce charred Brussels sprouts and cauliflower with thyme-brown butter, artisan rolls and butter

15.20 per person

Italian Pasta

Penne pasta with marinara and meat sauce, roasted seasonal vegetables, garlic bread, and grated parmesan cheese

12.55

Mexican Buffet

Chicken fajitas, cheese enchiladas, refried beans, Spanish rice, tortilla chips, sour cream, guacamole, and house-made salsa

14.65

Bon Appétit Barbecue

Grilled hamburgers, plant-based burger and barbecue chicken breast

buns, condiments, lettuce, tomatoes, pickles, and onions

Swiss cheese, cheddar and provolone cheese

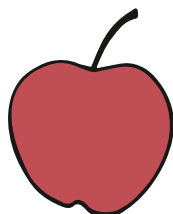
baked beans, corn on the cob, coleslaw, and potato chips

14.45

Chicken Parmesan

Breaded chicken breast with marinara and parmesan, herb-garlic spaghetti, and oven-roasted Italian vegetables

13.90 per person



HOT BUFFETS | BUILD YOUR OWN

*Build your own buffets are served with lemonade, water, brownies and bars
(minimum order: 10 of each selection)*

*Choice of one salad, one entrée, two sides and one dessert
19.90 per person*

Step 1: Choose one salad

- Chopped romaine and radicchio with crumbled feta, chickpeas, cucumbers, radish, and oregano vinaigrette
- Simply dressed greens with tomatoes, shaved carrots, radish, parmesan, and balsamic vinaigrette
- Kale Caesar with cage-free egg, parmesan, garlic croutons, arugula, and Caesar dressing
- Wild arugula and yellow frisee with pecorino, toasted pine nuts, and sun-dried tomato vinaigrette
- Butter lettuce and upland cress with edamame, radish, citrus, and ginger miso dressing
- Local baby greens with Drake family farms goat cheese, chives, cherry tomatoes, pecans, and house-made ranch
- Iceberg and Maytag blue cheese with chopped bacon, parmesan, egg, chives, and avocado green goddess dressing
- Kenter farms baby greens, candied walnuts, pear tomatoes, dried apricots, dried figs, blue cheese, and raspberry vinaigrette

Step 2: Choose one entrée

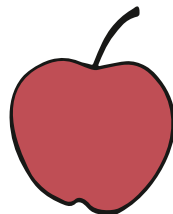
- Braised beef short ribs with sherry-glazed onions, and red wine reduction
- Sea salt-crusted beef tri-tip with creamy horseradish sauce
- Grilled hanger steak with herb-garlic butter
- Roasted free-range chicken breast with wild mushroom jus
- Grilled chicken breast with sauce verte
- Pan-seared fish of the day with citrus beurre blanc
- Miso-glazed rock fish with leeks and ginger
- Cider-brined pork loin with creamy shallot-mustard sauce
- Breaded pork cutlet with creamy mustard sauce
- Baked pasta with seasonal vegetables, sun-dried tomatoes, parmesan, and pesto cream (vegetarian)
- Creamy polenta with tomato confit and wild mushroom ragout (vegetarian)

Step 3: Choose two sides

- Vegetable rice pilaf
- Saffron basmati rice with fried lentils, olive oil, and dill
- Roasted Yukon gold potatoes with fresh herbs and garlic
- Whipped Yukon gold potatoes
- Aged white cheddar potato gratin
- Wild mushroom and leek bread pudding
- Roasted root vegetables
- Market vegetables ratatouille
- Roasted Weiser farms beets and carrots
- Sautéed green beans with pearl onions and garlic
- Grilled seasonal vegetables with basil pistou sauce

Step 4: Choose one dessert

- Fresh Fruit Cheesecake Tart
- Chocolate Mousse Torte
- Chocolate Cheesecake with Strawberry Sauce
- Classic New York 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

4.60 per person

(for plated service add 1.05 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

Phyllo-Layered Napoleon with Fresh Fruit

Fresh Fruit and Cream Filling

Key Lime Pie

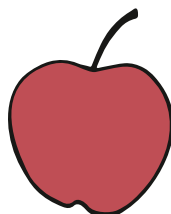
Pastel Tres Leches

Poached Pear with Berries

Tiramisu with Espresso Cream Sauce

Vanilla Bean Flan with Caramel Sauce

Wild Berry Fruit Tart with Mango Kiwi Sauce



The background of the entire page is a repeating pattern of stylized, outlined leaves. The leaves are arranged in a dense, overlapping manner, creating a textured, organic feel. The leaves are a light brown color, matching the text and the bottom border.

Whittier College

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The bottom of the page features a wide border with a complex, woven pattern of orange and white lines, resembling a textile or basketry design. This border is positioned below the main text area and extends across the entire width of the page.