



CATERING

AT

WILLAMETTE

UNIVERSITY



WHAT ARE YOU ENVISIONING?



An elegant banquet for VIP alumni or clients. Tasty and nutritious boxed lunches for a meeting or seminar? A fun team-building or homecoming barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at Willamette University our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But, our commitment to you doesn't stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

CONNECT WITH US



We see ourselves as part of your team, so our goal is collaborate with you to offer an experience perfectly tailored to your needs.

PLACE AN ORDER ONLINE

Willamette.cafebonappetit.com

PLACE AN ON-CAMPUS ORDER:

Emsweb.willamette.edu/EmsWebApp/Default.aspx

CATERING SALES OFFICE

For assistance or special orders feel free to contact the catering office:

503-370-6711

catering@willamette.edu

BUSINESS OFFICE HOURS

Regular business office hours are Monday through Friday

8:00 am – 6:00 pm.

THE FINE PRINT



The Willamette University Services Office is your first contact in booking an event on campus. Staff members check availability of space, match function size to appropriate campus locations, and arrange set-up of your event, including diagrams, tables, and seating.

Willamette University Services Office
(503)370-6300 or service-center-info@Willamette.edu

The next step is to contact the Bon Appétit catering office to discuss your event. Bon Appétit is the exclusive provider of food and beverage service at Willamette University. Either place your on-campus order via EMS or off-campus order through our electronic order form. For a customized menu call us at 503-381-3704 or email catering@willamette.edu. Please be prepared to provide all pertinent information, including date and time of event, guest count, menu, linen needs, and billing information. Please contact us as soon as you have booked the date(s) for your event. For large events, please call the office no later than 14 days before your event to avoid additional labor and food costs. For morning or afternoon refreshment needs, please call the catering office no later than 10 days before your event.

DELIVERY AND SERVICES

Menu prices are for on-campus drop off buffet service of food and beverages, biodegradable or disposable ware and linen for the food service table. Client is responsible for any and all catering equipment from drop off time to pick up times given. All catering equipment must remain at drop-off site. Menu price includes set up and break down of event.

We hope you enjoy the menu selections we have laid out for you in our catering guide, but if you do not see what you are looking for, we are also happy to customize menus especially for your group. Pricing for special menus will be determined based on menu specifics.

GUARANTEES, CANCELLATIONS AND CHANGES

Please provide an estimated guest count when placing your order. Final guest count is due 5 business days prior to the event. You will be responsible for the greater of guaranteed or actual number of guests. Cancellations must be made 3 business days before an event. You will be charged for any specialty items purchased or items prepared that we cannot reuse or resell. Please call with any changes as soon as you can. We cannot guarantee changes made within 3 working days of events.

KNOW WHAT YOU ARE EATING



FF
Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.



VG
Contains absolutely no animal or dairy products.



V
Contains no meat, fish, poultry, shellfish, or products derived from these sources but may contain dairy or eggs.



↓G
Made without gluten-containing ingredients. Please speak with an on-site manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.



S
Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.



H
Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.



LC
Contains products crafted by a small, locally owned food business using socially and/or environmentally responsible practices.



O
Contains at least 95 percent organically produced ingredients (by weight) from a USDA certified source.



IN
Contains a balanced portion of whole grains, fresh fruits and vegetables, and lean protein, with a minimum amount of healthy fat.

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BREAKFAST COLLECTIONS



All Breakfast Collections include Starbucks Verona coffee or Fair Trade Numi tea. Minimum order of 4.

Coconut Chia Vegan Pudding

Berries, Red Plate granola, dried apricots, agave syrup, and seasonal fruit VG LC ↓G
\$7.50 per person

Tartine Bar

Toasted artisanal wheat bread, avocado, sliced radishes, blistered tomatoes, house-pickled onions, salted cucumbers, lemons, olive oil VG
\$6.50 per person

BYO Greek yogurt parfait

Greek yogurt, berries, Red Plate granola, dried fruit, honey, and seasonal fruit V LC ↓G
\$7.55 per person

Classic Continental

Assorted pastries and sliced seasonal fruit V
\$6.75 per person

Deluxe Continental

Assorted pastries, sliced seasonal fruit, Greek yogurt, Red Plate granola, and dried fruit V LC
\$7.75 per person

European-Style Continental

Assorted croissants, smoked ham, salami, artisan cheeses, sliced seasonal fruit, Greek yogurt, and Red Plate granola LC
\$8.75 per person

HOT BREAKFAST



All Hot Breakfasts include Starbucks Verona coffee or Fair Trade Numi tea. Minimum order of 4. All eggs are cage-free and Certified Humane.

Small-Batch Slow-Cooked Oats

Warm Bob's Red Mill oats, golden raisins, toasted walnuts, brown sugar, milk, and sliced seasonal fruit V LC
\$7.50 per person

Savory Oats

Warm Bob's Red Mill oats, roasted cremini mushrooms, sautéed spinach, parmesan, roasted butternut squash, toasted walnuts, olive oil, and lemon V LC
\$8 per person

HOT BREAKFAST CONTINUED



All Breakfast Collections include Starbucks Verona coffee or Fair Trade Numi tea. Minimum order of 4.

Mushroom, Spinach, Butternut Squash and Parmesan Frittata

Freshly baked bread, butter, and seasonal fruit V H

\$8 per person

Chicken-Apple Sausage, Spinach, and Gruyère Frittata

Freshly baked bread, butter, and seasonal fruit H

\$8 per person

Smoked Ham, Leek, and Cheddar Frittata

Freshly baked bread, butter, and seasonal fruit H

\$8 per person

Cinnamon-Raisin French Toast

French Prairie Bakery whole wheat cinnamon-raisin bread, butter, maple syrup, and seasonal fruit V LC

\$7.50 per person

The Classic

Soft scrambled eggs, bacon, chicken-apple sausage, herb-roasted fingerling potatoes, and seasonal fruit ↓G H

\$9.75 per person

Breakfast Sandwiches

Choose from toasted ciabatta or English muffin. All come with seasonal fruit.

Choose two:

Blistered tomato, avocado, chorizo seitan VG

Simple scrambled eggs and cheddar H

Chicken-apple sausage, scrambled eggs, and cheddar H

Smoked bacon, scrambled eggs, and cheddar H

\$9.50 per person

Breakfast Burritos H

Whole wheat tortilla, scrambled eggs, roasted potatoes, spinach, and cheddar

Or whole wheat tortilla, roasted potatoes, spinach, and vegan cheddar

All come with seasonal fruit

Choose two:

Roasted bell peppers and mushrooms V

Chorizo seitan VG

Smoked bacon

Chicken-apple sausage

\$9.75 per person

À LA CARTE BREAKFAST



Bagels — Half Dozen

Served with cream cheese, butter, and preserves V

Choose from: Whole wheat, Cinnamon-raisin, Asiago, Blueberry, Plain

\$14.50 per half dozen

ADD — gravlax, capers, shaved red onions, tomatoes, and lemons S

\$3.45 per person

English-Style Scones

Served with butter and preserves V

Choose from: Blueberry, Raspberry White Chocolate, Cranberry Orange, Cinnamon, Chocolate Chip

\$1.75 each (minimum 6)

All-American Muffins

Served with butter and preserves V

Choose from: Blueberry, Double Chocolate Chip, Apple Cinnamon, Banana Walnut

\$1.50 each (minimum 6)

House-Made Danish V

Choose from: Cheese, Cherry, Blueberry, Apple, Almond Bear Claw, Cinnamon Twist

\$2.50 each (minimum 6)

House-Made Croissants V

Choose from: Plain, Chocolate, Strawberry Cheese

\$2.75 each (minimum 6)

House-Made Cinnamon Rolls V

Choose from: Flat Icing or Cream Cheese Frosting

\$1.75 each (minimum 6)

House-Made Turnovers VG

Choose from: Apple, Cherry, Raspberry, Blueberry

\$2 each (minimum 6)

Assorted KIND Energy and Granola Bars V VG

\$12 per half dozen

Seasonal Fruit Cup ↓G VG

\$3.25 per person

SNACKS



Minimum order of 4

Energy

Assorted energy bars, whole fruit, whole-grain crackers, and nut butters VG
\$7.25 per person

Roasted Mixed Nuts ↓G VG

\$5.25 per person

Seasonal Whole Fruit ↓G VG

\$1.25 per person

Ballpark

Soft pretzels, mustard trio, popcorn, and roasted mixed tree nuts V
\$8 per person

Cinema

Popcorn, assorted candy, and chips
\$5.50 per person

Hummus Duo

Edamame hummus, chickpea hummus, seasonal vegetables, and pita chips VG
\$ 6 per person

Individual Bags of Chips

Kettle chips, Boomchickapop, Cheeze-its, and Lay's varieties VG
\$1.50 per bag

House-Made Trail Mix

Dried cranberries, almonds, dark chocolate, dried cherry, and pepitas VG ↓G
\$5.50 per person

House-Made Tortilla Chips and Dips

Salsa roja, salsa verde, and guacamole ↓G VG
\$4 per person

Custom Bistro Packs IN

Tillamook cheese cubes, pretzels, grapes, sliced cucumber, carrot sticks, celery sticks, hummus, hard-boiled egg ↓G V

Cottage cheese, roasted almonds, assorted berries, mandarin orange, hard-boiled egg ↓G V
Treeline Treenut cheese, flatbread, grapes, sliced cucumber, carrot sticks, celery sticks, hummus ↓G VG
\$5.25 per person

Custom Locally-Crafted Miss Hannah's Popcorn

Seasonal flavors – please inquire ↓G VG
\$4.25 per person

SALADS



Boxed lunch salads are packaged with seasonal fruit salad, local artisan bread, and bottled still water. Maximum variety choices per order. Minimum 4 boxed sandwiches or wraps per order.

Mixed Greens

Organic field greens, cucumbers, Sweet 100 cherry tomatoes, carrot ribbons, and house-made balsamic vinaigrette ↓G VG
\$16 per bowl— serves 8 | \$10 boxed lunch

Sesame-Bok Choy

Baby bok choy, sweet napa cabbage, carrots, red pepper, edamame, crunchy wontons, and sesame-soy vinaigrette VG
\$16 per bowl — serves 8 | \$10 boxed lunch

The Mediterranean

Baby spinach and mixed greens, Kalamata olives, marinated artichoke hearts, red onions, cucumbers, tomatoes, pepperoncini, crumbled feta and red wine vinaigrette V ↓G
\$16 per bowl — serves 8 | \$10 boxed lunch

Caesar

Romaine hearts, shaved parmesan, herbed croutons, and Goudy's Caesar dressing V
\$16 per bowl — serves 8 | \$10 boxed lunch

Southwestern

Chopped romaine, black beans, avocado, jicama, red bell peppers, crispy tortilla strips, and chipotle ranch dressing V
\$16 per bowl — serves 8 | \$10 boxed lunch

Cobb

Roast chicken, hard-boiled cage-free eggs, bacon, avocado, blue cheese, tomatoes, romaine lettuce, organic field greens, and ranch dressing H ↓G
\$18 per bowl — serves 8 | \$13 boxed lunch

ADDITIONS

Herb-roasted tofu ↓G VG \$11.00 serves 8 | \$2 boxed lunch

Barbeque Jackfruit ↓G VG \$11.00 serves 8 | \$2 boxed lunch

Seitan Bacon VG \$15.00 serves 8 | \$3 boxed lunch

Wild-caught salmon ↓G S \$40.00 serves 8 | \$5.00 boxed lunch

Roast chicken ↓G \$25.00 serves 8 | \$3.50 boxed lunch

Grilled flank steak \$45.00 serves 8 | \$6.50 boxed lunch

House-made chips ↓G \$8 serves 8 | \$1 boxed lunch

Kettle chips LC VG ↓G \$1.50 per bag

Sweet Street Peruvian chocolate brownie V \$2.50 each Sweet Street sea salted caramel cookie V \$2 each

Sweet Street chocolate chunk cookie V \$2 each

Greyston Bakery Fudge Brownie VG \$2.50 each

Greyston Bakery Cinnamon Roll Blondie VG \$2.50 each

SANDWICHES & WRAPS



Boxed lunches are packaged with seasonal fruit salad and bottled still water. 3 Maximum variety choices per order. Minimum 4 boxed sandwiches or wraps per order.

Classic Sandwiches

Prepared on local artisanal whole wheat bread, torta roll, or baguette

Grilled Zucchini and Bell Peppers | Fresh mozzarella, basil aioli, and organic field greens V

Roast Chicken Breast and Provolone | Roasted red peppers and basil-pine nut pesto

House-Roasted Turkey and Swiss | Organic field greens and tomatoes

Handline-Caught Tuna Salad | Organic field greens and thick-cut tomatoes S

Smoked Ham and Swiss | Organic field greens and tomatoes

House-Roasted Beef and Cheddar | Organic field greens and tomatoes

\$48 per platter — serves 8 | \$11 boxed lunch

Signature Sandwiches

Prepared on local artisanal whole wheat bread, torta roll, or baguette

Roasted Portobello | Blistered tomatoes, organic field greens, caramelized shallots, and English pea hummus VG

House-Roasted Turkey and Smoked Gouda | Organic field greens and cranberry-chipotle aioli

Tuna Confit | Arugula, blistered tomatoes, caper aioli, and lemon vinaigrette S

Smoked Ham | Brie, caramelized apples, arugula, and Dijon

Artisan Salami | Blistered tomatoes, olive tapenade, mozzarella, arugula, and lemon vinaigrette

House-Roasted Beef | Sautéed spinach, smoked Gouda, tomatoes, caramelized shallots, and horseradish aioli

\$60.00 per platter — serves 8 | \$13 boxed lunch

Wraps

Prepared on whole wheat tortillas

Grilled Vegetables | Roasted garlic hummus, cucumbers, and organic field greens VG

Chicken Caesar | Roast chicken, romaine lettuce, parmesan, and Caesar dressing

Turkey Club | Bacon, avocado, lettuce, tomato, and Swiss

Falafel | Hummus, romaine hearts, cucumbers, and tomatoes VG

\$40 per platter — serves 8 | \$10.50 boxed lunch

ADDITIONS

Organic field greens with house-made balsamic vinaigrette ↓G VG \$7 serves 8 | \$3 boxed lunch

Vegetable crudité with house-made hummus ↑G VG \$10 serves 8 | \$2.50 boxed lunch

Seasonal fruit ↓G VG \$18 serves 8

House-made chips \$8 serves 8 | \$1 boxed lunch

Kettle chips LC ↓G VG \$1.50 per bag

Sweet Street Peruvian chocolate brownie V \$2.50 each

Sweet Street sea salted caramel cookie V \$2 each

Sweet Street chocolate chunk cookie V \$2 each

Greyston Bakery Fudge Brownie VG \$2.50 each

Greyston Bakery Cinnamon Roll Blondie VG \$2.50 each

APPETIZERS



Colorful and Crisp Vegetable Crudités

House-made hummus and ranch dip ↓G VG
\$3 per person

Fruit Display

A sweet seasonal assortment ↓G VG
\$3.50 per person

Artisan Cheese

Assorted imported and domestic cheeses, fresh and dried fruits, crackers, and sliced baguette V
\$6.50 per person

Artisan Charcuterie

Assorted cured meats, grilled bread, pickled vegetables, marmalades, and mustards
\$7.50 per person

Antipasto

Italian salami, prosciutto, mozzarella, provolone, pickled green beans, pickled asparagus, marinated artichoke hearts and mushrooms, kalamata olives, and sliced baguette
\$8.50 per person

Pacific Rim

Chicken satay, edamame pot sticker, crab Rangoon, vegetable spring roll, and mini roasted pork bao served with an assortment of sauces.
\$7.50 per person

Sushi

House-made Maki (handroll), inari and nigiri served with pickled ginger, wasabi and tamari. ↓G
\$9 per person

Mediterranean Mezze

Spanakopita, tiropita, dolmas, carrot sticks, cucumber sticks, hummus, tzatziki and flatbread V
\$7 per person

Tapas

Choose three:

- Savory house-marinated olives VG
- Rosemary-roasted almonds ↓G VG
- Fig and caramelized onion puff V
- Applewood smoked bacon wrapped shrimp S ↓G
- Smoked candied bacon jam tart ↓G
- Crispy potato and Manchego croquettes with aioli V

\$10 per person

SIMPLE MEALS



Minimum order of 4

Pasta Italiano

Cavatappi or cheese ravioli, choice of sauce, parmesan cheese, Caesar salad, and garlic bread V

Choose one:

Beef Bolognese ↓G

Garden Marinara VG ↓G

Vegan Cauli-fredo VG ↓G

Chicken Alfredo add \$2 per person

\$12 per person

Build-Your-Own Fajitas

Spanish rice, black beans, sautéed bell peppers and onion, sour cream, guacamole, pico de gallo, and flour tortillas

Served with garden salad and ancho-lime vinaigrette, house tortilla chips

Choose two:

Chile-lime grilled chicken breast

Fajita-spiced portobello mushrooms VG

Mojo de ajo shrimp add \$2 per person S

\$15 per person

Build-Your-Own Tacos

Cilantro rice, black beans, salsa roja, guacamole, queso fresco, chopped onions, and corn tortillas Served with garden salad and ancho-lime vinaigrette, house tortilla chips

Choose two:

Roasted sweet corn and achiote squash VG Seiten chorizo VG

Achiote chicken Pork carnitas

Mojo de ajo shrimp add \$2 per person S

\$13.50 per person

Backyard Barbecue

Vegan cowboy beans, potato salad, cornbread V

Choose one:

Texas-style barbequed chicken Slow-roasted pork ribs

Carolina-style barbequed tempeh ribs VG

\$14 per person

Extra-creamy Smoked Gouda Pasta

Garden salad, artisan roll, whipped butter

\$12 per person

SIMPLE MEALS



Minimum order of 4

Maple-Miso Glazed Wild-Caught Salmon

Sesame-scallion brown rice and steamed bok choy Garden salad, house-baked roll, whipped butter S

\$ 17 per person

Grilled Lemon-Rosemary Chicken

Quinoa-wild rice pilaf and parmesan roasted cauliflower Garden Salad, house-baked roll, whipped butter

\$15.50 per person

Chicken Parmesan

Marinara tossed fusilli, Parmesan, roasted seasonal vegetables Caesar salad, garlic bread

\$15.50 per person

Teriyaki-Glazed Tofu

Roasted shiitake mushrooms, shredded daikon, sesame brown rice, charred napa cabbage, and tamari-ginger vinaigrette

Fresh fruit salad ↓G VG

\$12 per person

Coconut Cutlet Parmesan

Marinara tossed fusilli, Parmesan, roasted seasonal vegetables Caesar salad, garlic bread V

\$13 per person

Mediterranean

Grilled pita ,house made falafel , crumbled vegan feta, black olives, chopped onion, diced tomato, diced cucumber, shredded lettuce, house made hummus, and vegan tzatziki VG

Add Aegean spiced grilled chicken \$3.00 per person

\$12 per person

Grilled Chimichurri Flank Steak

Honey-glazed rainbow carrots and roasted fingerling potatoes Garden salad, house-baked roll, whipped butter

\$17.50 per person

SWEETS



Blondies and Brownies

S'mores brownie, double chocolate brownie, brown sugar blondie, cheesecake brownie , chocolate chunk almond blondie V

Double chocolate brownie, cinnamon roll blondie VG

WOW! Brownie G

\$2 each (minimum 6)

Cookies

Chocolate chip, oatmeal-raisin, snickerdoodle, ginger-molasses, and sugar V Coconut-oatmeal VG

Lemon Burst, chocolate chip, ginger molasses, snickerdoodle G V

\$1 each (minimum 6)

\$2 each – giant cookies (minimum 6)

Dessert Bars

Lemon-berry, caramel apple, Oreo, chocolate caramel pecan, lemon V Berry oat bar VG

\$2 each (minimum 6)

Cupcakes

Vanilla, chocolate, Oreo, raspberry vanilla, lemon, white, and red velvet V Neapolitan VG

Chocolate, snickerdoodle with brown sugar frosting, chocolate chip cookie dough with vanilla bean frosting G VG

\$2.25 each (minimum 6)

Cookie Sandwiches

Chocolate chip. oatmeal Raisin, snickerdoodle, ginger-molasses V

Coconut oatmeal VG

Chocolate chip G

\$2.50 each (minimum 6)

Mini French Pastries

Chocolate tartlets, choux praline, pistachio squares, tangerine tartlets, raspberry tartlets, opera squares, lemon tartlets and chocolate eclairs V

\$22 per dozen

Mini Cheesecakes

Almond, raspberry, chocolate chip, triple chocolate, and mocha V

\$18 per dozen

Empanadas

Apple cinnamon, marionberry V

\$2 each (minimum 6)

Churros

Plain, Bavarian, dulce de leche, strawberry V

\$2 each (minimum 6)

BEVERAGES



Refreshing Spa Water

- Lemon-cucumber
- Mixed citrus
- Strawberry-mint
- Lime-basil

\$2 16oz cup— serves 1 | \$38 dispenser (when available)— serves 40

Starbucks Verona Coffee and Fair Trade Numi Tea

\$1.50 medium 12oz — serves 1 | \$2.50 large 16oz — serves 1
\$16.00 airpot (84oz - when available)— serves 8-10

Fresh Orange Juice

\$2.50 16oz cup— serves 1 | \$48 dispenser (when available) — serves 40

Fresh Lemonade

\$2.50 16oz cup— serves 1 | \$48 dispenser (when available) — serves 40

Fair Trade Numi Iced Tea

Black, citrus green, berried black
\$2 16oz cup— serves 1 | \$48 dispenser (when available) — serves 40

Bottled Individual Aquafina Water \$1.50 per bottle

Tazo Bottled Iced Tea \$2.50 per bottle

Bottled Starbucks Cold Brew Coffee \$4 per bottle

Sobe LifeWater

Strawberry dragon fruit, Fuji apple pear, Yumberry, blackberry-blueberry \$2.75 per bottle

Bubly Water \$1.50 per 12oz can

Canned Soda

Pepsi, Pepsi Zero, Mug Root Beer, Dr. Pepper, Diet Dr. Pepper, Sierra Mist, or Sierra Mist Zero
\$1.50 per 12oz can

Bottled Tropicana Juices

Orange, cranberry, ruby red grapefruit or apple \$1.75 per 10oz bottle

Bottled Darigold Milk

2% or chocolate
\$2 per 14oz bottle

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