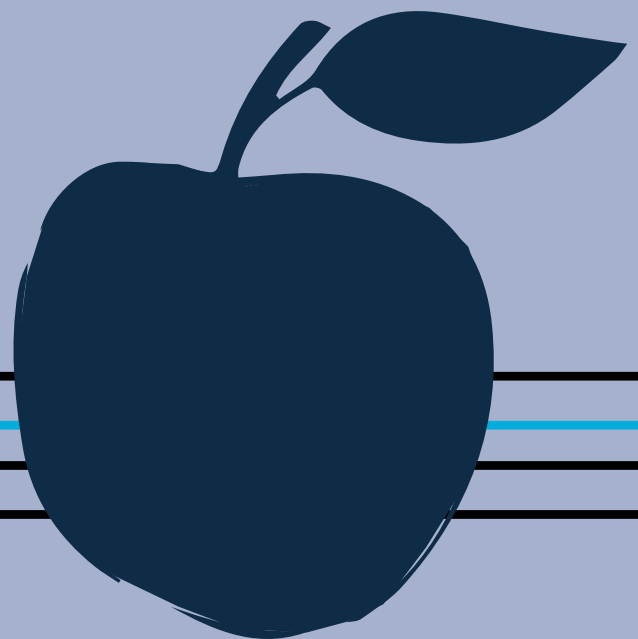


BON APPÉTIT CATERING AT
WILLIAM JESSUP UNIVERSITY



WELCOME TO BON APPÉTIT CATERING

What are you envisioning? An elegant banquet for VIP clients or alumni? Tasty (and nutritious) boxed lunches for a meeting or seminar? A fun barbecue? Whatever your vision is, we are here for you. With over 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it is 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 with all the food we cook at William Jessup 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 does not 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 will be right there with you to ensure that everything from décor 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 to collaborate with you to offer an experience perfectly tailored to your needs.

Place an Order Online

bonappetit@jessup.com

Catering Sales Office

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

(831) 252-1623

philip.hipwell@cafebonappetit.com

BUSINESS HOURS

Regular business hours are Monday – Saturday, 7:00 a.m. — 8:00 p.m. Events taking place before or after regular business hours are subject to a service fee.

BELLS & WHISTLES

EVENT STAFF

A smiling server adds an elevated level of service to your event. Event staff service will be charged 39.00 per hour per server with a 4-hour minimum.

EQUIPMENT RENTALS

A perfectly styled event sometimes requires additional equipment rentals. Please give us at least 1-week advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability.

How else can we make your event amazing?

Let us know! We will work together to create a wonderful experience for your guests.

ORDERING DEADLINES

To ensure availability of service and menu items please place your orders at least 72 hours (about 3 days) in advance for events of 200 guests or less. 1 week in advance for parties of 200 guests or more. For last-minute catering requests please contact the catering department, and we will do our best to accommodate you. A last-minute order fee of 25.00 will be added to all orders placed within 72 hours (about 3 days) of the event.

MINIMUM ORDER AND DELIVERY FEE

There is a minimum of 15 orders per menu item. A delivery charge of 20.00 will be added to all orders not reaching a minimum.

CANCELLATION FEE FOR EVENTS OVER 100 PEOPLE

Customers are responsible for paying 50 percent of the total invoice plus 100.00 in labor for any orders canceled within 3 business days of the event.

PAYMENT OPTIONS

We accept credit cards, company checks, or PO numbers. Please note we do not accept cost center numbers. Payment information must be submitted to confirm your order.

KNOW WHAT YOU ARE EATING

↓ G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

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

VG | VEGAN

Contains absolutely no animal or dairy products.

V | VEGETARIAN

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

S | SEAFOOD WATCH

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

BEVERAGES

BEVERAGES BY THE DISPENSER

Refreshing Spa Water 8.00

Lemon-cucumber, mixed citrus, strawberry-mint, or lime-basil
Serves 30

Locally Roasted Coffee and Fair Trade Numi Tea Service

Medium 30.04, serves 20
Large 40.40, serves 40

Lemonade 24.90

Serves 30

Front Porch Iced Tea 25.89

Serves 30

INDIVIDUAL BEVERAGES

Bottled Water 1.75

IZZE Sparkling Fruit Soda 3.25

Grapefruit, cherry lime, pomegranate, apple

Canned Soda 1.75

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mist Twist, Mug Root Beer

Bottled Juices 3.00

Orange, cranberry, apple

EXPRESS PICKUP

Prices are per person unless otherwise noted, and all items are available for pickup.

Coffee and Sweets V 49.99

Assorted pastries or cookies and to-go container of freshly brewed coffee with all the fixings

Serves 20

Breakfast Burritos 9.50

15 person minimum

Bacon, pork sausage, or vegetarian sausage patty, flour tortilla, scrambled eggs, crispy potato hash browns, chipotle sauce, jack cheese

Simple Boxed Lunches 14.50

10 person minimum, choice of three maximum

Choice of turkey and cheddar or ham and Swiss sandwich, seasonal fruit, chips, cookies, bottled water, mayo and mustard packets

Hand-crafted 16" Pizza 19.99

Cheese, pepperoni, Hawaiian, or vegetarian

Made-without gluten containing ingredient crust available upon request

Pinwheel Platter 39.99

Options

Turkey with sun-dried tomato, basil cream cheese, and spinach

Ham and Swiss with house-made honey mustard

Roasted vegetable and scallion cream cheese with arugula V

Includes 24 pinwheels

BREAKFAST

Prices are per person unless otherwise noted, with a 10 person minimum. All breakfast collections include orange juice, locally roasted coffee, and Numi tea service.

Greek Yogurt Bar V 9.50

Low fat yogurt (vanilla and strawberry), seasonal berries, toasted honey nut granola

Classic Continental V 10.75

Assorted pastries and sliced seasonal fruit

Deluxe Continental V 12.75

Assorted pastries, sliced seasonal fruit, low fat yogurt (vanilla and strawberry), toasted honey nut granola

Small Batch Slow-cooked Steel Oats V 7.99

Warm steel-cut oats, golden raisins, toasted almonds, brown sugar, milk, sliced seasonal fruit

Breakfast Sandwiches 9.99

Options

Baked cage-free eggs, bacon, ham, American cheese

Baked cage-free eggs, vegetarian sausage patty, American cheese V

Includes assorted diced fruit cups

Warrior Breakfast Burritos 11.89

Options

Bacon and pork sausage

Vegetarian sausage patty V

Includes flour tortilla, scrambled eggs, crispy potato hash brown, chipotle sauce, jack cheese, assorted diced fruit cups

The Classic 15.99

Scrambled cage-free eggs, Farm Promise applewood smoked bacon, Farm Promise breakfast sausage, roasted breakfast potatoes, seasonal fruit

Add buttermilk, blueberry, chocolate chip flapjacks or cinnamon French toast for additional +1.99 per person

Cinnamon Ciabatta French Toast 14.99

Cinnamon custard dipped artisan ciabatta bread, sweet butter, maple syrup, roasted breakfast potatoes, Farm Promise sausage links, seasonal fruit

Biscuits & Gravy 14.99

Freshly baked southern-style biscuits and sausage gravy, scrambled cage-free eggs Farm Promise Applewood smoked bacon, Farm Promise breakfast sausage, roasted breakfast potatoes, seasonal fruit

Egg Bites 13.99

Options

Bacon, scallion, and cheese

Vegetarian broccoli and cheddar

Includes roasted breakfast potatoes and Farm Promise sausage links

SNACKS & APPETIZERS

Prices are per person unless otherwise noted, with a 15 person minimum.

Energy V 6.30

Assorted energy bars, whole fruit, mixed nuts

Seasonal Whole Fruit VG ↓ G 1.99

Ballpark Snack V 7.99

Baked salted soft pretzels, house-made cheese sauce and mustard, house-roasted mixed nuts, popcorn

Cinema 6.99

Popcorn, assorted candy, chips

Individual Bags of Chips V 2.99

Kettle chips, kettle corn, white cheddar popcorn, and Lay's varieties

House-made Trail Mix 3.99

Dried cranberries, dark raisins, Chex mix, M&Ms, dark chocolate chunks, assorted nuts

Artichoke Coquette 1.99

Artichoke and cream cheese croquette, bread-battered and fried

Italian Meatballs 1.99

Hand-crafted meatballs with marinara sauce

House-made Tortilla Chips and Dips

Pico de gallo, roasted tomato salsa, guacamole
49.99, serves 20
124.99, serves 50
249.99, serves 100

Oven-baked Soft Pretzels V

Spiced mustard, house-made cheese sauce
87.50, serves 50
175.00, serves 100

House-made Sesame Hummus VG

Roasted garlic sesame hummus, assorted vegetables and toasted pita points
39.99, serves 20
99.50, serves 50
189.99, serves 100

Bruschetta V

Oven-baked crostini, heirloom tomatoes, sweet basil relish, shaved asiago cheese
39.99, serves 20
99.50, serves 50
189.99, serves 100

Cheese Gougère "Cheesy Puffs" V

Baked savory pastry mixed with cheese
39.99, serves 20
99.50, serves 50
189.99, serves 100

Teriyaki Chicken Skewer ↓ G

Chicken tenders marinated in house-made tamari-soy teriyaki sauce
99.99, serves 50
199.99, serves 100
299.99, serves 150

Tuscan Skewer with Salami and Fresh Mozzarella

Cherry tomato, basil leaf, mozzarella ball, dry cured salami
98.99, serves 50
189.99, serves 100
299.99, serves 150

Crudités V

Assorted raw vegetables and house-made buttermilk ranch dip
Small 66.50, serves 50
Medium 99.99, serves 75
Large 199.99, serves 100

Cheese and Fruit V

Artisanal cheeses and seasonal fruit
Small 64.99, serves 20
Medium 124.99, serves 50
Large 187.99, serves 75

Cheese, Fruit, and Meat

Artisanal cheeses, seasonal fruit, and cured meats
Small 75.99, serves 20
Medium 149.99, serves 50
Large 224.99, serves 75

SALADS

Prices are per person unless otherwise noted.

Mixed Greens **V**

Organic field greens, romaine, cucumbers, sweet cherry tomatoes, matchstick carrots, red onions, house-made champagne vinaigrette, and ranch dressing

Boxed lunch 11.99

Platter for 20 guests 74.99

Caesar **V**

Romaine hearts, shaved asiago, herbed croutons, Caesar dressing

Boxed lunch 11.99

Platter for 20 guests 74.99

Thai Sesame-soy Peanut **VG**

Sliced romaine and sweet Napa cabbage, carrots, red peppers, edamame, crunchy wontons, sesame-soy vinaigrette

Boxed lunch 12.99

Platter for 20 guests 84.99

Southwestern

Chopped romaine, black beans, avocados, red bell peppers, crispy tortilla strips, corn, cotija cheese, jack cheese
Choice of house-made chipotle ranch dressing or ancho-lime vinaigrette

Boxed lunch 12.99

Platter for 20 guests 84.90

Cobb

Roast chicken, hard-boiled cage-free eggs, bacon, avocados, blue cheese, tomatoes, romaine, organic field greens, scallions, choice of house-made ranch or champagne vinaigrette

Boxed lunch 15.99

Platter for 20 guests 94.99

Classic Iceberg Wedge

Iceberg, crumbled Point Reyes blue cheese, bacon, heirloom cherry tomatoes, scallions, house-made blue cheese dressing

Boxed lunch 14.99

Platter for 20 guests 89.99

Salad Bar 14.99

20 person minimum

Build your own salad with local ingredients

LEVEL UP YOUR SALAD

Any salad can be upgraded to an elegant plated salad for additional +4.00 per person.

Add chicken +4.00 per person

Add shrimp +5.00 per person

SANDWICHES

SIMPLE BOXED LUNCH

16.50 per person, with a 10 person minimum and maximum choice of 3 sandwich types. Includes simple sandwich, seasonal fruit, chips, cookies, bottled water, and mayo and mustard packets.

Turkey and Cheese

Smoked turkey, cheddar cheese, iceberg, red onions

Classic Ham and Swiss

Hickory ham, Swiss cheese, iceberg, red onions

Salami and Provolone

Salami, Provolone cheese, iceberg, red onions

Egg Salad **V**

Cage-free hard-boiled eggs, mayonnaise, scallions, iceberg lettuce, salt, pepper, sliced artisan bread

Grilled Vegetables with Sesame Hummus **VG**

Grilled mushroom, grilled squash, grilled bell pepper, grilled red onions, house-made sesame hummus, arugula, toasted ciabatta roll

SPECIALTY BOXED LUNCH

17.99 per person, with a 10 person minimum and maximum choice of 3 sandwich types. Prepared on local artisanal ciabatta, baguette, or made without gluten-containing ingredients bread. Includes specialty sandwich, seasonal fruit, chips, cookies, and bottled water.

The Garden **VG**

Grilled zucchini, bell peppers, mushrooms, fresh mozzarella, basil pesto, wild arugula, toasted ciabatta roll

Grilled Chicken BLT

Grilled chicken breast, bacon, iceberg lettuce, vine-ripened tomato, basil aioli, toasted ciabatta roll

Turkey and Salami Grinder

House-roasted turkey and salami, Provolone, arugula, pepperoncini, shaved red onions, dijonaise, toasted baguette

Pastrami and Pepperjack

Beef pastrami, Pepper Jack cheese, thousand island sauce, iceberg lettuce, pickled red onions, ciabatta roll

Smoked Turkey and Brie

Smoked turkey, brie cheese, apricot preserves, wild arugula, pickled red onions, honey mustard sauce, toasted baguette

BUILD YOUR OWN DELI BAR

16.99 per person, with a 20 person minimum.

Includes a variety of cheeses, meats, fresh vegetables, and artisan bread to build your own gourmet sandwich. Includes salad, bottled water, and house-baked cookies.

SIMPLE BUFFETS

Prices are per person unless otherwise noted, with a 15 person minimum. Entrees include mixed green salad, choice of house-made dressings, baked artisan rolls, butter, and coffee and water service.

Tuscan Pasta Dinner 17.99

Chef's choice pasta

made without gluten-containing ingredient penne pasta is available upon request

Select one sauce

Turkey Bolognese (meat sauce), creamy asiago alfredo, or vegan marinara sauce

Steamed seasonal vegetables

Baked rolls and butter

Add chicken +4.00 per person

Taco Tuesday Bar 17.99

Spanish rice, pinto beans, salsa roja, guacamole, jack cheese, onions, cilantro, sour cream, flour tortillas

Select one protein

Diced ancho chicken, spiced ground turkey, pork carnitas, or shredded ground pica rolla

Add second protein for additional +4.00 per guest

Burger Bar 17.99

Hamburgers, buns, potato salad, cheese, lettuce, tomatoes, onions, ketchup, mustard, mayo

Add bacon for additional +2.50 per person

Made-without gluten containing ingredient bun is available upon request

HOUSE-MADE PIZZA PARTY

Pizzas are cut into 12 slices and include fresh parmesan and red pepper flake packets. Made without gluten-containing ingredients crust available upon request.

Classic Cheese V 23.99

Shredded mozzarella, house-made pizza sauce

Classic Pepperoni 23.99

Pepperoni, shredded mozzarella, house-made pizza sauce

Hawaiian 23.99

Canadian bacon, pineapple, shredded mozzarella, house-made pizza sauce

Barbecue Chicken Pizza 26.99

Grilled chicken, red onions, black olives, shredded mozzarella, house-made barbecue sauce

Traditional Greek V 26.99

Spinach, fresh garlic, feta, Kalamata olives, shredded mozzarella, creamy garlic sauce

Vegetarian Pesto V 26.99

Pesto, artichoke, sun-dried tomatoes, fresh garlic, shredded mozzarella, house-made pizza sauce

Garden Vegetable V 26.99

Onions, peppers, mushrooms, broccoli, shredded mozzarella, creamy garlic sauce

Classic Combination 26.99

Pepperoni, Italian sausage, sliced mushrooms, bell peppers, red onions, black olives, shredded mozzarella, house-made pizza sauce

BUILD YOUR OWN BUFFET

Select two sides

- Market vegetable sauté ↓ G VG
- Grilled asparagus with sea salt VG
- Steamed zucchini with roasted garlic and lemon ↓ G VG
- Roasted root vegetables ↓ G VG
- Glazed baby carrots ↓ G VG
- Steamed broccoli ↓ G VG
- Balsamic crispy Brussels sprouts ↓ G VG
- Lemon garlic sautéed kale and spinach ↓ G VG
- French lentils with garlic and thyme wild rice pilaf ↓ G V
- Whipped potatoes ↓ G V
- Vegan olive oil crushed golden potatoes ↓ G VG
- Maple-infused whipped sweet potatoes ↓ G V
- Herbed garden quinoa pilaf ↓ G VG
- Mascarpone polenta ↓ G V
- Roasted cauliflower mac and cheese V
- Herb roasted Yukon potato VG
- Macaroni and cheese V

Select vegetarian entrée 16.35

- Roasted acorn squash with wild rice pilaf and feta cheese V
- Classic three cheese lasagna V
- Roasted vegetable gratin V

Select vegan entrée 17.40

- Summer squash stuffed with quinoa, chickpeas, mushrooms, and kale VG
- Cauliflower steaks with fresh chimichurri sauce VG
- Grilled ratatouille kebabs VG

Select poultry entrée 22.99

- Grilled brined French-cut chicken breast with two seasonal sauces ↓ G
- Slow-cooked Mediterranean chicken tagine ↓ G
- Grilled tamari-soy teriyaki chicken thighs ↓ G
- Braised chicken thighs with wild truffle mushroom sauce ↓ G
- Grilled marinated chicken breast with bruschetta relish ↓ G

Select pork entrée 21.95

- Roasted maple brined pork loin with two sauces ↓ G
- Panko crusted pork loin chop with two sauces ↓ G
- Barbecue pulled pork ↓ G

Select beef entrée 27.99

- Grilled Santa Maria tri-tip with chimichurri sauce ↓ G
- Grilled ginger tamari-soy marinated London broil ↓ G
- Slow-braised short ribs with pan reduction sauce ↓ G

Select seafood entrée (market price)

- Baked salmon with lemon butter caper sauce ↓ G S
- Fresh local cod with a salsa verde ↓ G S

LEVEL UP YOUR BUFFET

Any buffet can be enhanced with a carving station for 75.00 and a 4 hour minimum. Any meal available can be upgraded to elegant individual plating.

- Add a second protein to buffet for additional +4.50 per person
- Add a second protein to plated for additional +6.50 per person

SWEET TOOTH

Prices are per person unless otherwise noted.

House-baked Cookies V 1.35

Chocolate chip, oatmeal-raisin, peanut butter, and sugar cookies

Minimum order one dozen

Special diet desserts available by request

Double Fudge Brownie Platter V

Baked double fudge brownies with powdered sugar

75.00, serves 50

112.50, serves 75

150.00, serves 100

Sheet Cake V 3.99

Choice of chocolate, white, or carrot

Beignets V 2.99 for 2

Pastries filled with either hazelnut or raspberry

Apple Tarts V 2.99

Puff pastry with apple filling

Custard Fruit Tarts V 3.99

Custard filled tarts topped with seasonal berries

New York Cheesecake V 4.50

Decadent cheesecake topped with berry coulis

Chocolate Bundt Cake V 4.50

Individual bundt cakes topped with seasonal berries

NOTES

BON APPÉTIT

MANAGEMENT COMPANY

———— CATERING AND EVENTS ————
