

CATERING AT

# WOODBURY

2023-24

# WELCOME TO CATERING AT WOODBURY

## WHAT ARE YOU ENVISIONING?

An elegant banquet for VIP clients? Tasty (and nutritious) boxed lunches for a meeting or seminar? A fun team-building or celebratory 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 Woodbury University, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally. 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 to collaborate with you to offer an experience perfectly tailored to your needs.

For assistance or special orders, please contact our team.

**Phil Haskins | General Manager**

[Philip.haskins@cafebonappetit.com](mailto:Philip.haskins@cafebonappetit.com)

(818) 252-5175

**Maira Zepeda-Gomez | Executive Chef**

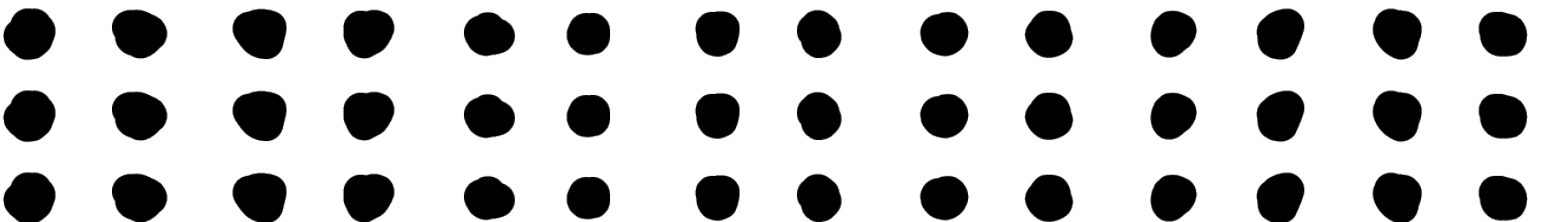
[maira.zepedagomez@cafebonappetit.com](mailto:maira.zepedagomez@cafebonappetit.com)

(818) 252-5125

## HOURS

During the academic year, our regular business hours are Monday – Friday, 9:00 a.m. – 5:00 p.m.

Let us know how we can make your event amazing!



# BREAKFAST BUFFETS

All breakfast menus are served buffet-style, with chilled juices and freshly brewed coffee. Quality disposable products and linen for the food and beverage table included in the price of the menu selections below. All pricing is per guest unless otherwise noted.

## **Continental Breakfast 9.95**

Assorted house-baked breakfast pastries, scones, seasonal fruit salad

## **Parfait Breakfast 10.95**

Fresh seasonal fruit bowl, crunchy granola, yogurt, assorted bagels, assorted house-baked pastries, cream cheese, jam

## **The Classic 12.95**

Scrambled cage-free eggs, country potatoes, choice of crispy bacon or pork sausage links, assorted house-baked breakfast pastries, fruit salad

## **Breakfast Burritos 12.95**

La Fortaleza flour tortillas, scrambled cage-free eggs, crispy bacon, tater tots, cheddar cheese, seasonal fruit salad, house-made salsa, sour cream

## **Breakfast Sandwich 9.95**

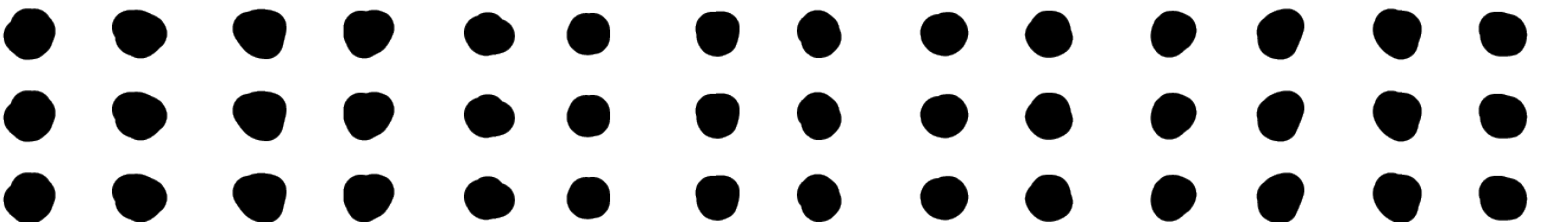
English muffin, fried cage-free eggs, crispy bacon or pork sausage, American cheese, seasonal fruit salad

## **Biscuits and Gravy 12.95**

Cage-free scrambled eggs, seasonal roasted red potatoes, fluffy buttermilk biscuit, sausage country gravy, side of crispy bacon or pork sausage links, seasonal fruit salad

## **The Wise Owl 13.95**

Cage-free scrambled eggs, sautéed mushrooms, spinach, tomatoes, grated cheddar cheese, home-style potatoes, pork sausage links or crispy bacon, freshly baked assorted breakfast pastries



# SANDWICH PLATTERS

Sandwiches include choice of house salad, Italian pasta salad, or classic coleslaw and house-made potato chips, assorted house-baked cookies and brownies. For caterings less than 20 guests, please limit selections to two choices of sandwiches. All pricing is per guest unless otherwise noted.

## Chicken Caprese 12.95

Grilled chicken, buffalo mozzarella, sweet basil, sliced tomato, balsamic reduction, garlic aioli

## Tuscan Chicken 12.95

Grilled chicken breast, fontina cheese, basil, sundried tomato, artichoke pesto, roasted red bell peppers

## Roast Beef 12.95

House-roasted beef, caramelized balsamic onions, pepperjack cheese, horseradish mayo, artisan ciabatta

## Portobello Mozzarella 12.95

Pesto-marinated portobello mushroom, caramelized onions, roasted sweet red bell peppers, spring greens, fresh mozzarella cheese, balsamic vinaigrette, artisan Telera roll

## The Italian 12.95

Smoked Black Forest ham, Italian salami, sun-dried tomato pesto, provolone cheese, sliced tomato, green leaf lettuce, locally crafted French bread

## Croissant Club 12.95

Thinly sliced smoked turkey breast, applewood smoked bacon, provolone cheese, green leaf lettuce, sliced tomatoes, ripe avocado, flaky croissant

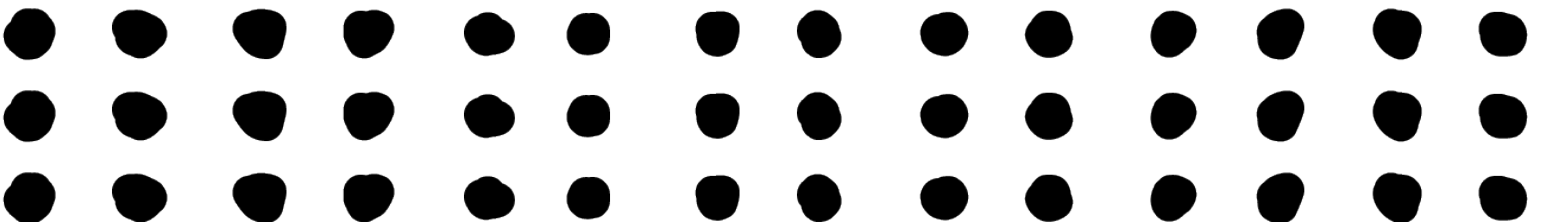
## Build Your Own Deli Platter 13.95

*Includes:* house-baked jalapeño and cheddar cheese roll and assorted locally crafted breads

*Meats:* sliced smoked turkey breast, smoked ham, house-roasted beef

*Cheese:* sliced pepperjack, cheddar, provolone

*Toppings:* lettuce, sliced tomatoes, pickles



# ENTRÉE SALADS

Salads are served tossed with house-made dressing. Includes freshly baked dinner rolls or garlic bread, assorted house-made cookies and beverages. Salads are available vegetarian upon request, dressing served on the side upon request. All pricing is per guest unless otherwise noted.

## **Classic Chicken Caesar 12.95**

Grilled chicken breast, local romaine, freshly grated parmesan cheese, grape tomatoes, garlic and cheese croutons, house-made Caesar dressing

## **California Cobb 12.95**

Sliced grilled chicken breast, crisp romaine, local spring mix, applewood smoked bacon, crumbled Point Reyes blue cheese, diced tomatoes, hard-boiled cage-free egg, ripe avocado, cucumbers, house-made herb vinaigrette or ranch dressing

## **The Sonoma 12.95**

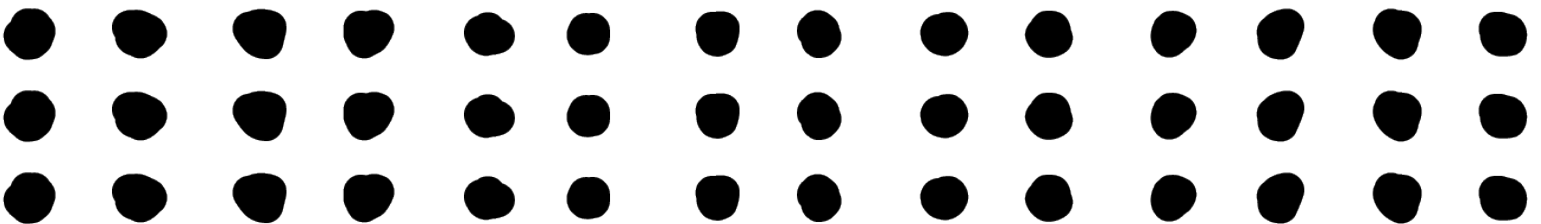
Baby spinach, seasonal berries, feta cheese, grilled chicken breast, house-made strawberry vinaigrette

## **Mediterranean Chicken 12.95**

Spring mix, julienne roasted red peppers, grilled chicken breast, cucumbers, marinated artichoke hearts, cherry tomatoes, kalamata olives, feta cheese, house-made dill vinaigrette

## **Southwestern 13.95/14.95 (tri-tip)**

Choice of chicken breast or Santa Maria tri-tip, local romaine, grape tomatoes, shredded cheddar cheese, roasted corn, black beans, red onions, tortilla strips, cilantro, house-made chipotle-ranch dressing



# TRAVEL ABOARD BUFFETS

All global menus are served buffet style with quality disposable products and linens. Includes choice of iced tea, coffee, or assorted sodas. All pricing is listed per guest unless otherwise noted.

## **Mediterranean 21.95**

Hand-carved oregano-garlic-lime marinated flank steak

Spinach-cumin rice, oven-roasted seasonal vegetables

Warm pita bread and house-made tzatziki sauce

Cucumber-tomato tabouli salad

## **Hawaiian 16.95**

Hawaiian teriyaki chicken

Steamed brown rice or vegetable fried rice and hoisin baby bok choy

Sweet Hawaiian bread

Grilled pineapple and house-made ponzu dressing salad

## **Indian 16.95**

Chicken tikka masala

Steamed savory rice and oven-roasted cardamom cauliflower, garlic naan bread

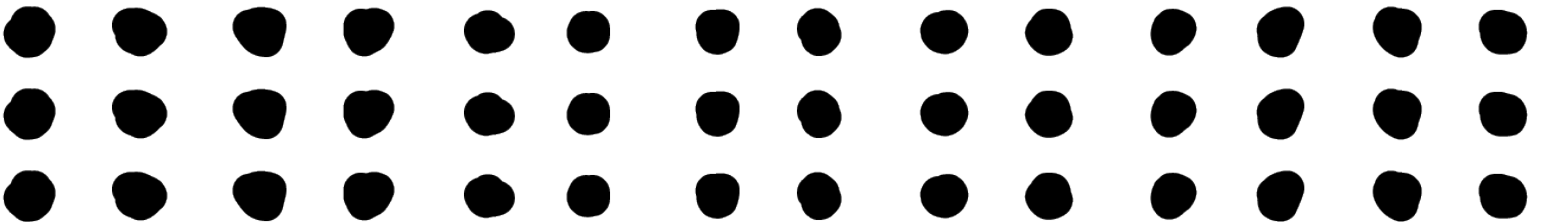
Braised beet salad with house-made golden raisin vinaigrette

## **Italian 17.95**

Parmesan-crust chicken breast

Roasted tomato coulis, baked ziti pasta, roasted pesto squash, and garlic bread

Classic Caesar salad



# FLEXIBLE ENTRÉES

All of our flexible entrée selections can be served plated or as a buffet. Each entrée includes one selection from each category below (entrée, salad, vegetable, starch), freshly baked roll and butter, and choice of iced tea, coffee, or assorted sodas. All pricing is listed per guest unless otherwise noted.

## ENTRÉE SELECTIONS

### Pesto Grilled Chicken Breast 17.95

Piccata mushroom caper butter cream sauce

### Lemon Poached Salmon 23.95

Classic beurre blanc sauce

### Braised Burgundy Wine Boneless

### Beef Short Ribs 25.95

Pearl onions, red wine reduction sauce

### Grilled Applewood Smoked Bacon

### Wrapped Beef Filet Mignon 25.95

Aged balsamic fig reduction sauce

### Herb and Citrus Marinated Grilled

### Tiger Shrimp 20.95

Cherry tomatoes, sweet basil cream sauce

### Organic Spinach and Fontina Stuffed

### Chicken Breast 20.95

Pancetta cream sauce

## VEGETABLE SELECTIONS

Sautéed green beans

Honey-glazed baby carrots

Balsamic-roasted brussels sprouts

Sauteed asparagus

Oven-roasted seasonal vegetables

## SIDE SALAD SELECTIONS

### Classic Caesar Salad

Herb croutons

### Spinach, Berries, and Candied Walnut

Strawberry vinaigrette

### Baby Spring Mix

Artichoke, olives, fresh mozzarella, balsamic vinaigrette

### Caprese

Fresh buffalo mozzarella, heirloom tomato, sweet basil

### Greek

Tomatoes, olives, feta, cucumbers, red wine dill vinaigrette

## STARCH SELECTIONS

Garlic mashed potatoes

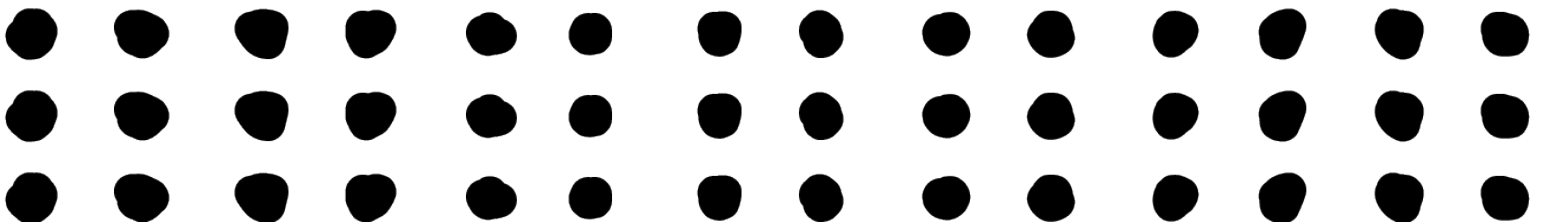
Roasted pesto red potatoes

Mushroom-parmesan polenta

Whipped cinnamon maple sweet potatoes

Roasted balsamic butternut squash

Cranberry wild rice pilaf



# SMALL BITES

## SPRING ROLLS AND POTSTICKERS

Two pieces per order, served with sweet chili sauce

### Vegetable Spring Roll 2.75

A crispy mix of cabbage, carrots, red bell peppers, noodles, water chestnuts, thin spring roll wrapper

### Vegetable Potsticker 3.50

A crispy mix of cabbage, green peas, onions, bell peppers, water chestnuts, gyoza wrapper

### Sesame-soy Chicken Potsticker 3.75

A blend of Mary's Chicken, soy sauce, sesame oil, water chestnuts, ginger, green onions, gyoza wrapper

## SATAY

Two pieces per order, six-inch bamboo skewer

### Ginger-soy Chicken Satay 4.50

Marinated Mary's Chicken breast, ginger soy dipping sauce

### Ginger-soy Beef Satay 5.50

Certified black angus choice beef marinated with sea salt, ginger-soy dipping sauce

### Chicken and Waffle Satay 6.00

Marinated Mary's Chicken dipped in waffle batter and coated with shredded waffle pieces served with cayenne maple syrup

## EMPANADAS

Two pieces per order, served with chimichurri

### Beef Empanada 4.00

Black angus beef seasoned bell peppers, onions, garlic, jalapeño

### Chicken empanada 4.00

Mary's Chicken, onions, jalapeños, bell peppers

### Black Bean Empanada 3.75

Black beans, corn, onions, garlic, jalapeño, jack cheese

## COLD SMALL BITES

All small bites are buffet-style, but may be served as passed for an additional fee. The following small bite selections include choice of three options and all pricing is per guest unless otherwise noted.

### Seasonal Fruit Platter 3.95

Assorted fruit, seasonal berries

### Charcuterie Board 6.95

Assorted domestic cheese, one import cheese, assorted berries and grapes, salami, capicola, assorted crackers, locally crafted baguette

### Cheese Board 5.95

Assorted domestic cheese, imported cheese, dried fruit, grapes and berries, assorted crackers, locally crafted baguette

### Mediterranean Board 6.95

Prosciutto, salami, smoked mozzarella, provolone, grilled vegetables, mushroom salad, kalamata olives, rustic bread, herbed olive oil

### Spanakopita 3.25

Chopped fresh spinach, zesty feta cheese, spices in flaky filo triangle with yogurt tzatziki

### Vegetable Samosa 4.00

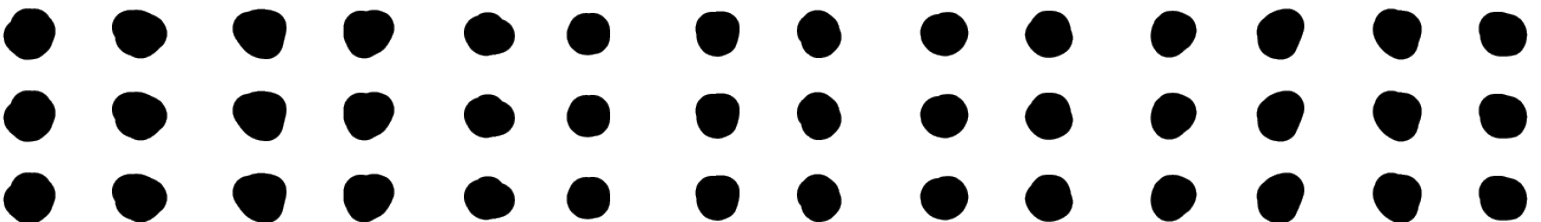
Peas, onions, authentic curry seasoning folded in triangle wrapper

### Falafel with Spinach 3.00

Green chickpeas, fresh lemon juice, cilantro, spinach, chickpea flour with tahini sauce

### Panko-crusted Artichoke with Boursin 4.75

Lightly panko-crusted artichoke heart, Boursin mousse





# APPETIZERS

Two pieces per order. All prices are per guest unless otherwise noted.

## **Beef Wellington 5.00**

Black Angus beef filet, classic mushroom duxelles wrapped in all butter puff pastry and served with horseradish sauce

## **Pig in a Blanket 5.00**

European-style beef and pork wiener wrapped in a blanket of puff pastry and served with spicy mustard

## **Gourmet Crab Cake 6.00**

Wild-caught lump and rock crab meat blended with red and green peppers, celery, Dijon mustard, cage-free eggs, panko, spicy remoulade

## **Butterflied Coconut Shrimp 6.50**

Panko-crusted wild-caught shrimp, coconut, and cage-free eggs with sweet chili sauce

## **Spanakopita 3.25**

Chopped fresh spinach, zesty feta cheese, spices in flaky filo triangle with yogurt tzatziki

## **Vegetable Samosa 4.00**

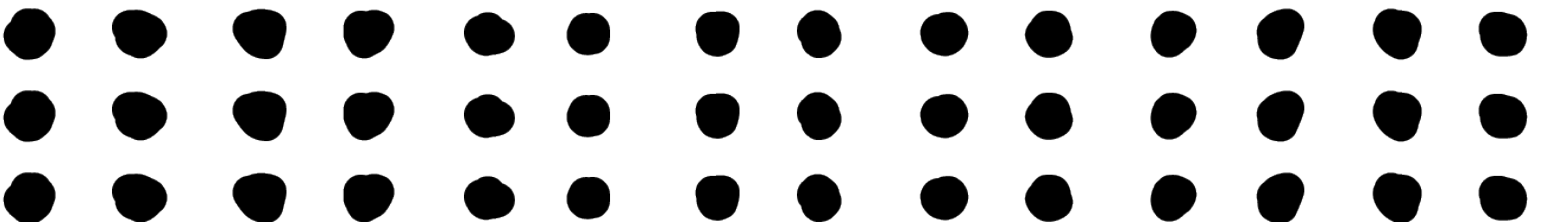
Peas, onions, authentic curry seasoning folded in triangle wrapper

## **Falafel with Spinach 3.00**

Green chickpeas, fresh lemon juice, cilantro, spinach, chickpea flour with tahini sauce

## **Panko-crusted Artichoke with Boursin 4.75**

Lightly panko-crusted artichoke heart, Boursin mousse



# SWEETS + BEVERAGES

## SWEETS

Choose one of our house-made desserts to level up your lunch or dinner event. For caterings less than 20 guests, please limit selections to two. All prices per guest unless otherwise noted.

### CLASSIC DESSERTS 5.00

#### New York Cheesecake

strawberry sauce, fresh strawberries

#### Carrot Cake

Cinnamon whipped cream

#### Chocolate Mousse Cake

Chocolate sauce, strawberries

### DELUXE DESSERTS 5.75

#### Sliced Pound Cake

Fresh berries, whipped cream, mint

#### Seasonal Individual Fruit Pies

Flourless chocolate cake, whipped cream, strawberries

#### Chocolate Brownie Trifle

Whipped cream, strawberry sauce, fresh berries

#### Chocolate Ganache Mousse

Fresh berries

#### Classic Tiramisu

Crème anglaise

#### Seasonal Fruit Tart

#### Crème Brûlée

Fresh berries

## BEVERAGES

### REFRESHING COOLERS

#### Lemonade or Unsweetened Iced Tea 25.00

3 gallon dispensers

#### Spa Water 15.00

3 gallon dispensers

### ASSORTED CANNED + BOTTLED BEVERAGES

#### Bottled Iced Tea 2.50

#### Bottled Water 2.50

#### Coffee and Tea Service 3.00

Freshly brewed coffee and assorted teas

#### Coffee Refreshes

Please plan to schedule a refresh for your coffee and tea service. You will be charged (on a separate order) for the number of guests served.

