

CATERING

by Bon Appétit at Capital Group



ind.cafebonappetit.com
CONTACT MEETING SERVICES @ 59990

BON APPÉTIT @ CG IND | CATERING

GENERAL GUIDELINES

- Individual lunches (e.g., box lunches) will be served for most meals. Buffet style lunches will only be served for very large groups, where this is more economical.
 - Service Centers: Vouchers are encouraged for all internal meetings.
- Beverage set ups have been discontinued.
- For meetings with fewer than four attendees, catering has been discontinued. Vouchers can be requested.
- Breakfast for internal meetings will only be served for meetings that start at 6:30 a.m. or earlier.
 - For all meetings, only chilled and room temperature breakfast items will be available. These are typically continental breakfast options that include proteins, such as hard boiled eggs, smoked salmon or yogurt. Hot breakfasts are costly to set up and often have significant food waste.
- Snack set-ups will not be available (except for half-day, full day meetings).
- If catering is needed in less than 24 hours, please contact the Meetings Group (x59990) to discuss your catering needs.
- Counts for catering must be confirmed 48 hours in advance.
- Cancellations/changes require (1) full business day notice for all food events and (2) full days notice for all special events. Orders that are canceled the day of the event are subject to a 100% charge to cover the cost of the purchased and prepared food.
- Meeting services (e.g., food, beverage, set-up, etc) are available for Capital sponsored events and functions such as Milestones, recognition, team and site-wide socials. They will not be available for non-business functions (e.g., birthday parties, showers and non-Milestone farewells).
- Please feel free to share any catering feedback via the [Crossroads Café Feedback Form](#)

SPECIAL SERVICES

- We are able to create a customized menu for special events. Please contact SAEW (65970) to discuss your special event.
- We can also provide specialty linen, table skirting and formal dinnerware at an additional charge.

LINEN

- Standard in house black linen will be provided to cover all food tables
- Additional colors are available, but cannot be guaranteed

LABOR

- The café General Manager will recommend the appropriate staffing depending on the size and scope of your request.
- Catering requests that start or continue past 3pm requires after hours labor.
- Charges for specialized services such as chefs, carvers, and bartenders will be determined based on your event. Additional staffing requires advance notice of (3) business days.

CHINA

- Standard china, glassware and silverware will be provided for catered events.

POTLUCK PAPER

- Disposable products (plates, napkins and plasticware) should be requested for team/department potlucks/pitch-in, not removed from the breakroom supply.



BREAKFAST

EYE OPENERS

Served with water, coffee and all coffee condiments

Light Continental - 10.25 per guest

house-baked scones, muffins, cinnamon rolls, fruit Danish and croissants
seasonal fruit salad
hard-boiled eggs

BY THE DOZEN

Pastry Platter - 21.00 per dozen

danish variety | raspberry crown, apple or cheese
muffin variety | blueberry, chocolate chip, double chocolate chip or lemon poppy seed
scone variety | raspberry white chocolate, blueberry or apple cinnamon
cinnamon rolls with cream cheese frosting
croissants

A LA CARTE BREAKFAST

MINIMUM ORDER (4)

Seasonal Fruit Salad	2.45 per guest
Assorted Individual Yogurts	1.85 per guest

BEVERAGES

Regular or Decaf ½ Gallon Coffee (serves 8)	8.50 per pot
Pitcher of Iced Tea	7.00 per pitcher
Pitcher of Lemonade	7.00 per pitcher
Bottled Juice orange, apple, cranberry, grapefruit	2.00 per guest
Canned Soda pepsi or coca cola brands	1.00 per guest
Bottled Water dasani	1.50 per guest
Bottled Peak Iced Tea	2.50 per guest



LUNCH

MINIMUM ORDER (4)

ADD A GOURMET SALAD - 4.50 per guest

- spinach salad with seasonal berries, feta cheese, candied walnuts and balsamic vinaigrette
- shaved brussel sprout salad with pepita seeds and dijon lemon dressing
- arugula salad with goat cheese, cherry tomatoes, cucumber and lemon pepper vinaigrette

DELI - 13.00 per guest

Served with house-made kettle chips, bagged chips, canned sodas, iced tea, iced water and cookies*. Select up to three (3) sandwich options from the menu below. Mayonnaise and mustard served on the side.

- turkey, cheddar cheese, chipotle mayonnaise and lettuce on wheat bread
- turkey, swiss cheese and lettuce on wheat bread
- ham, swiss cheese and lettuce on sourdough bread
- ham, swiss cheese, honey mustard and lettuce on sourdough bread
- roasted vegetable wrap with hummus and feta
- roast beef, swiss cheese, horseradish mayonnaise and lettuce on sourdough bread
- chicken salad on croissant

Select one (1) salad

- coleslaw
- tossed garden salad with one dressing
- vegetable pasta salad with vinaigrette
- chef's choice quinoa salad

*assorted dessert bars or individual trifles may be substituted for cookies for an additional 1.00 per guest

NOTE: deli selections are also available as boxed lunches



LUNCH

MINIMUM ORDER (4)

ADD A GOURMET SALAD - 4.50 per guest

- spinach salad with seasonal berries, feta cheese, candied walnuts and balsamic vinaigrette
- shaved brussel sprout salad with pepita seeds and dijon lemon dressing
- arugula salad with goat cheese, cherry tomatoes, cucumber and lemon pepper vinaigrette

TORTILLA DELI WRAPS - 13.00 per guest

Served with house-made kettle chips, bagged chips, canned sodas, iced tea, iced water and cookies*. Select up to three (3) half-cut wrap options from the menu below. Mayonnaise and mustard served on the side.

- fried chicken wrap | fried chicken, cheddar cheese, chopped romaine, chipotle mayonnaise and chopped tomatoes
- buffalo chicken wrap | marinated chicken, ranch dressing, cheddar cheese, chopped romaine and chopped tomato
- chicken salad wrap | house-made chicken salad with chopped romaine
- turkey b.l.t. wrap | house-roasted turkey, bacon, chopped romaine, mayonnaise and chopped tomatoes
- house-roasted turkey wrap | turkey, cheddar cheese, chopped lettuce and chopped tomato
- house-roasted turkey wrap | turkey, pepper jack cheese, chipotle mayonnaise, chopped romaine and chopped tomato
- ham wrap | ham, swiss cheese, honey mustard dressing, chopped romaine and chopped tomato
- italian wrap | ham, salami, turkey, provolone, italian dressing, chopped romaine and chopped tomato
- tuna salad wrap | tuna salad with chopped romaine
- roasted vegetable wrap with hummus and feta

Select one (1) salad

- coleslaw
- tossed garden salad with one dressing
- vegetable pasta salad with vinaigrette
- chef's choice quinoa salad

*assorted dessert bars or individual trifles may be substituted for cookies for an additional 1.00 per guest

NOTE: deli selections are also available as boxed lunches



LUNCH

MINIMUM ORDER (4)

EXECUTIVE DELI - 15.00 per guest

Served with house-made kettle chips, bagged chips, canned sodas, iced tea, iced water and cookies*. Select up to three (3) half-cut wrap options from the menu below. Mayonnaise and mustard served on the side.

- grilled mediterranean chicken wrap | with tomato, cucumber, spinach and tzatziki dressing
- house-roasted turkey sandwich | with goat cheese and house-made cranberry chutney on brioche bun
- grilled vegetable sandwich | with chipotle-black bean hummus, avocado and feta cheese
- roast beef sandwich | with caramelized onions and horseradish mayonnaise

Select one (1) salad

- spinach salad with seasonal berries, feta cheese, candied walnuts and balsamic vinaigrette
- shaved brussel sprout salad with pepita seeds and dijon lemon dressing
- arugula salad with goat cheese, cherry tomatoes, cucumber and lemon pepper vinaigrette

*assorted dessert bars or individual trifles may be substituted for cookies for an additional 1.00 per guest

NOTE: deli selections are also available as boxed lunches



LUNCH

MINIMUM ORDER (8)

THE BIG BAR - 14.95 per guest

Served with fresh rolls and butter, assorted cookies, canned sodas, iced tea and iced water.

Choice of two (2) lettuces

- mixed salad greens (spring mix and romaine) • spring mix • romaine • spinach • kale

Choice of eight (8) salad toppings

- tomatoes • cucumbers • broccoli • carrots • red onions • diced peppers • mushrooms • roasted garbanzo beans • edamame • sunflower seeds • raisins • shredded cheddar • house-made croutons • chopped hard-boiled eggs • feta cheese • roasted beets • green onions • peas • shredded carrots • corn • avocado

Choice of two (2) proteins

- chopped chicken • ham • organic tofu • herb-marinated tofu • fried chicken • bacon crumbles • chopped house-roasted turkey

Choice of two (2) dressings

- ranch • chipotle ranch • bleu cheese • balsamic vinaigrette • italian • french • honey mustard • chipotle honey mustard • lemon pepper vinaigrette • caesar



LUNCH

MINIMUM ORDER (8)

HALF SANDWICH & SALAD COMBO - 15.75 per guest

Includes up to three (3) sandwich or wrap options from the menu below and a build your own salad bar. Served with house-made kettle chips, bagged chips, canned sodas, iced tea, iced water and cookies*.

Sandwiches & Wraps

- buffalo chicken wrap | marinated chicken, ranch dressing, cheddar cheese, chopped romaine and chopped tomato
- chicken salad croissant | with chopped romaine
- turkey b.l.t. wrap | house-roasted turkey, bacon, chopped romaine, mayonnaise and chopped tomatoes
- house-roasted turkey wrap | turkey, cheddar cheese, chopped lettuce and chopped tomato
- chipotle turkey | house-roasted turkey, cheddar cheese, chipotle mayonnaise and chopped lettuce on wheat bread
- ham wrap | ham, swiss cheese, honey mustard dressing, chopped romaine and chopped tomato
- italian wrap | ham, salami, turkey, provolone, italian dressing, chopped romaine and chopped tomato
- tuna salad wrap | tuna, mayonnaise and chopped romaine
- roasted vegetable wrap with hummus and feta

Choice of two (2) lettuces

- mixed salad greens (spring mix and romaine) • spring mix • romaine • spinach • kale

Choice of eight (5) salad toppings

- tomatoes • cucumbers • broccoli • carrots • red onions • diced peppers • mushrooms • roasted garbanzo beans • edamame • sunflower seeds • raisins • shredded cheddar • house-made croutons • chopped hard-boiled eggs • feta cheese • roasted beets • green onions • peas • shredded carrots • corn • avocado

Choice of two (2) proteins

- chopped chicken • ham • organic tofu • herb-marinated tofu • fried chicken • bacon crumbles • chopped house-roasted turkey

Choice of two (2) dressings

- ranch • chipotle ranch • bleu cheese • balsamic vinaigrette • italian • french • honey mustard • chipotle honey mustard • lemon pepper vinaigrette • caesar



SNACKS

MINIMUM ORDER (4)

Seasonal Fruit Platter	3.25 per guest
Whole Seasonal Fruit	1.25 per guest
Pita Chips & Hummus	3.85 per guest
Tortilla Chips & Salsa	3.95 per guest
Bagged Chips & Pretzels	1.00 per guest
Make Your Own Popcorn machine rental, set-up, clean-up	1.00 per guest
Pre-popped Popcorn	1.50 per guest
Granola Bars	1.00 per guest
House-made Granola Bars	2.75 per guest
Snack Mix	2.50 per guest
cheesy • cajun • sweet tooth • healthy	
Trail Mix	3.75 per guest
chocolate probiotic • cranberry recharge	
Crudit� Cups with Ranch Dressing	2.95 per guest
Celery & Peanut Butter Cups	2.95 per guest
Brownies	2.00 per guest
chocolate cheesecake • s'more • turtle with pecans and caramel	
Cookies	.75 per guest
sugar, chocolate chip, peanut butter, white chocolate macadamia nut	
Bars	2.00 per guest
rice krispies treats • lemon • orchard apple	

INDIVIDUAL TRIFLES - 2.00 per guest (9oz cup)

- chocolate fudge | house-made chocolate sauce, brownies and whipped cream
- strawberry shortcake | strawberry sauce, fresh strawberries, house-made biscuits and whipped cream
- bananas foster | banana, whipped cream, vanilla cake and cinnamon brown sugar crumble
- pb & j | house-made biscuit, peanut butter cream cheese frosting, strawberry jelly and whipped cream
- mocha | coffee-infused cake, chocolate buttercream and whipped cream
- black forest | cherries, dark chocolate brownie and whipped cream
- peanut butter and chocolate | house-made biscuit, peanut butter cream cheese frosting, chocolate chips and chocolate sauce
- lemon | lemon curd, shortbread crumbles and whipped cream

