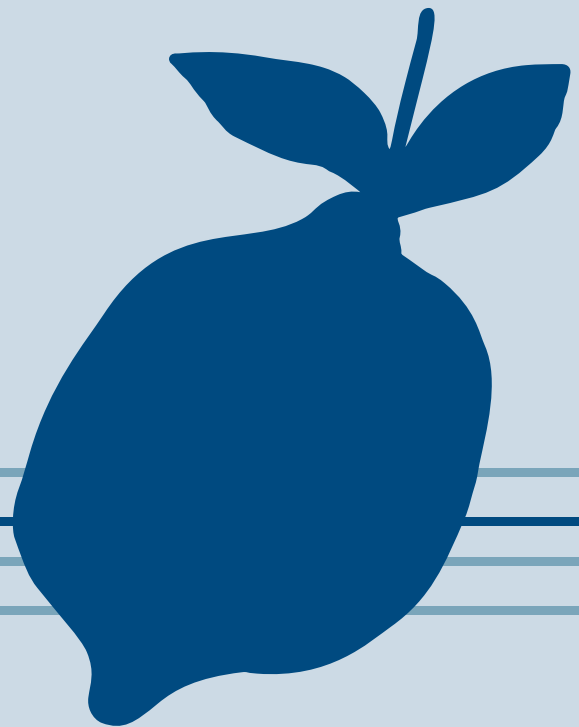


BON APPÉTIT CATERING AT
ANDREWS UNIVERSITY



WELCOME TO BON APPÉTIT CATERING

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.

CATERING SALES OFFICE

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

Phone: (269) 471-3563

Email: catering@andrews.edu

BUSINESS HOURS

Regular business hours are:

Monday to Thursday 9:00 a.m. to 5:00 p.m.

Friday 9:00 a.m. to 12:00 p.m.

EVENT STAFF

A smiling server adds an elevated level of service to your event. Event staff service will be charged at \$18.00 per hour per server.

FLORAL ARRANGEMENTS

A pop of color goes a long way – consider adding floral arrangements and centerpieces to your event. We'll work with our local florist to design beautiful florals, and we just need 2 – 3 weeks' advance notice to meet vendor ordering and delivery timelines.

THE FINE PRINT

To ensure the availability of service and menu items, please place your orders at least 14 business days in advance. 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 of the event.

MINIMUM ORDER AND DELIVERY FEE

There is a minimum of 10 orders per menu item. All orders not taking place on site have a delivery fee added to the contract.

On campus: \$25.00 for 10-50 guests | \$50.00 for 50-100 guests

Off campus: \$50.00 | 5% flat fee for more than 100 guests

SABBATH

Catering on Sabbath is reserved for special circumstances only. For events that take place on Sabbath, we offer delivery or pickup services up to 3 hours before sundown on Fridays. Please inquire for more details.

CANCELLATION FEE

Cancellations must be made at least 7 business days before the scheduled events for a full refund of your deposit. Cancellations made between four and six business days will result in a cancellation fee of 50% of your anticipated final balance. Cancellations made without a minimum of three business days will result in a forfeit of all funds. In the event of inclement weather or other like scenarios, we will work with you to reschedule your event at no cost to you, but only at the discretion of Bon Appétit Management Company.

PAYMENT OPTIONS

We accept credit cards or Andrews University IDC numbers. Payment information must be submitted to confirm your order.

ADDITIONAL INFORMATION

BANQUET ROOMS

If you would like to hold your catered event in our campus center, we provide banquet rooms at no additional charge (subject to availability). If you require the room to be rearranged from its current set-up, there is an additional \$50.00 charge per room.

ROOM CAPACITY SETUP

Lincoln 48 people at 6 round tables

Hoosier 21 people sitting on the outside of the u-shape

Badger 56 people at 7 round tables

GREETERS

If the event is held in the campus center, the client must supply a greeter for the event. This person must stand at the doors at the top of the stairs. They will greet attendees and will grant them access to the banquet room hallway. The door cannot be propped open or left unattended.

AV EQUIPMENT

We provide projectors, screens, microphones, and sound equipment within the banquet rooms.

Clients are required to supply their own laptop (if you have a Mac laptop, you will need to supply your own connector cord).

Keyboard \$25.00

Projector and screen \$25.00

AV package (projector, screen, microphone, speakers) \$50.00

AFTER HOURS SURCHARGE

\$75.00 per hour after 7:00 p.m.

CONTENTS

BREAKFAST	6
ADDITIONAL BREAKFAST OFFERINGS	7
BOXED LUNCHES	8
SALADS	9
DELI BUFFET & SCRATCH-MADE SOUPS	10
PIZZA	11
STARTERS, SNACKS, & DIPS	12
BUFFET FAVORITES	13
BUFFET COLLECTIONS	14-15
SWEETS, BEVERAGES, & FAMILY STYLE	16

BREAKFAST

Prices are per person unless otherwise noted, with a 10-person minimum.

BOXES

The Classic Breakfast Box \$9.49

Granola bar, choice of classic breakfast pastry, whole fruit, yogurt, and 100% fruit juice

Upgrade to a deluxe pastry for +\$1.19 per person

Upgrade to a Greek yogurt for +\$2.29 per person

Early Bird Box \$16.49

Butter croissant sandwich with folded egg, melted Swiss cheese, grilled smoked soy turkey, and aioli, includes home fries, peppadew ketchup, fruit cup, breakfast pastry, and choice of 100% fruit juice or bottled water

Rise & Shine Box \$16.49

Bagel or croissant with folded egg, melted cheddar cheese, avocado, and spinach with sun-dried tomato mayo, includes home fries, peppadew ketchup, fruit cup, blueberry muffin and butter, and choice of 100% fruit juice or bottled water

Smoothie Bowls \$12.95

Served chilled and beautifully decorated with house-made granola and fresh cut fruit

Options

Healthy greens

Tropical

Seasonal berry

A LA CARTE BREAKFAST

Classic Pastries \$17.69 per dozen

Assorted scones with butter and preserves, muffins, donuts, house-made breakfast bread (banana, blueberry, zucchini)

Deluxe Pastries \$21.19 per dozen

Assorted bagels with cream cheese and butter, gourmet Danish, house cinnamon rolls with cream cheese icing, croissants with butter and preserves

Seasonal Whole Fruit \$1.69 each

Yogurt \$5.89 per serving

Includes granola and seasonal fruit compote

Substitute Greek yogurt for +\$2.29 per serving

Chia Coconut Pudding \$6.49 per serving

Includes granola and seasonal berries

Slow-cooked Oatmeal \$4.19 per serving

Choice of granola with dried cranberries, granola with fresh berries, or granola with brown sugar and pumpkin seeds

ADDITIONAL BREAKFAST OFFERINGS

BUILD YOUR OWN BREAKFAST BUFFET

Prices are per person unless otherwise noted, with a 10-person minimum. All buffets include choice of 100% fruit juice or iced water.

Classic Collection \$18.89

Choice of one entrée, two sides, seasonal sliced fruit

Deluxe Collection \$21.19

Choice of one entrée, three sides, breakfast pastry, seasonal sliced fruit

Entrees

Quiche

Roasted vegetables and smoked gouda
Spinach, tomato, Swiss
Broccoli and cheddar
Tofu and seasonal vegetables

Buttermilk Biscuits and Gravy

Belgian Waffles

Includes warm syrup and butter
Add hot seasonal fruit topping +\$2.09 per person

French Toast

Traditional with Texas toast
Cinnamon swirl brioche
Add hot seasonal fruit topping or fresh berries +\$2.09 per person

Pancakes

Includes warm syrup and butter
Seasonal buttermilk
Local blueberry pancakes topped with fresh berries
Chocolate chip
Add hot seasonal fruit topping +\$2.09 per person

Sides

Vegetarian soy breakfast sausage
Scrambled eggs
Tofu scramble with peppers
Hash browns
Kale and potato hash
Herb-roasted redskin potatoes
Grilled asparagus
Roasted seasonal vegetable

GAZEBO BREAKFAST BURRITOS

Prices are per person unless otherwise noted, with a 10-person minimum. One filling per 10 burritos, prepared on a 10" flour tortilla with side of house-made pico de gallo.

Classic Burrito \$6.19

Egg, potato, cheese and chipotle mayonnaise

Soy Prosage Burrito \$7.89

Egg, potato, soy prosage, cheese and chipotle mayonnaise

Soy Stripple Burrito \$7.89

Egg, potato, soy breakfast strips, cheese and chipotle mayonnaise

Vegan Soy Sausage Burrito \$8.99

Potato, soy sausage, soy vegan cheese, corn salsa, soy veganaise

Additional sauces \$9.49 per pint

House-made pico de gallo

House-made chipotle mayonnaise

House-made corn salsa

BREAKFAST BARS

\$13.99 per person, with a 10-person minimum. Made without gluten-containing ingredients options available for additional +\$3.59 per person.

Select one

Cold Cereal Bar

Cold cereal, milk, pastries, fruit salad

Bagel Bar

Assorted bagels, flavored cream cheeses, jams, fruit salad, juice

BOXED LUNCHES

Prices are per boxed meal, with a minimum order of 10 boxes per one kind. Includes bag of kettle chips, house-baked cookie, 100% fruit juice or bottled water, apple or orange, and cutlery kit.

CLASSIC BOXED MEALS

Boxes can be made vegan for additional +\$2.39 per boxed meal. Made without gluten-containing ingredients options available for additional +\$3.59 per boxed meal.

The Undergraduate \$15.29

Served with lettuce and tomato, available on croissant or whole wheat bread

Options

House-made soy chicken salad

Cage-free egg salad

Smoked soy turkey and cheddar

Tofu salad

The Doctorate \$16.59

Served on a 12" wrap

Options

Soy curl chicken Caesar

Cranberry sunflower seed soy chicken salad

Korean barbecue soy curl and shaved slaw

EXECUTIVE BOXED MEALS

\$18.99 per boxed meal. Includes bottled water, choice of apple or orange, and cutlery kit.

Mediterranean

Quinoa, falafel, spinach, cucumber, tomato, onion relish, red pepper, classic hummus, Kalamata olives, feta cheese, tzatziki sauce, pita chips

Santa Fe

Rice, cilantro, black beans, corn, sweet bell pepper, cotija cheese, sliced avocado, house-made salsa, southwest ranch

Garam Masala

Rice, two fried samosas, chickpea masala, shredded kale, seasoned grilled cauliflower, roasted sweet potato, raita dressing

Dynasty Soy

Cubed fried tofu, sliced radish, shredded carrots, brown rice, shredded cabbage, edamame beans, pickled cucumber, Korean barbecue dressing, nori (seaweed paper)

SALADS

Prices are per salad serving, with a minimum order of 10 servings.

GREEN SALADS

Mixed Greens \$4.19

Organic field greens, cucumbers, cherry tomatoes, matchstick carrots, red onion, house-made ranch dressing

Caesar \$4.79

Romaine hearts, shaved parmesan, kalamata olives, garlic croutons, house-made Caesar dressing

Southwest \$4.79

Romaine, black bean, red onion, tomato, roasted corn, black olive, crispy tortilla strips, chipotle ranch dressing

Greek \$4.79

Chopped romaine, feta, grape tomatoes, cucumber, pickled red onion, kalamata olives, pepperoncini, red wine vinaigrette dressing

Michigan Pumpkin Seed \$4.79

Mixed greens, candied pumpkin seeds, Traverse City cherries, gala apples, maple vinaigrette dressing

Brussels Sprouts \$4.79

Shredded brussels sprouts, diced apples, dried cranberries sunflower seeds, lemon vinaigrette dressing

Asian-style Soy Noodle \$4.79

Ramen noodles, sunflower seeds, napa cabbage, green onions, sweet soy vinaigrette dressing

COMPOSED SALADS

Classic Potato with Egg \$4.79

Celery, egg, red onion, fresh dill, pickle relish

Tabbouleh \$4.79

Parsley, bulgur wheat, cherry tomatoes, peppers, olive oil, mint, garlic, sea salt

Rustic Pasta Salad \$4.79

Penne pasta, roasted vegetables, olives, olive oil, parmesan cheese

DELI BUFFETS & SCRATCH-MADE SOUPS

Prices are per salad serving, with a minimum order of 10 servings.

DELI BUFFET

\$15.29 per serving. Includes kettle chips, house-baked cookies, and seasonal infused water or lemonade.

House-made Soy Chicken Salad Platter

Croissant or wheat bread, leaf lettuce, and tomato

Egg Salad Platter

Croissant and leaf lettuce

Tofu Salad Platter

Wheat bread and leaf lettuce

Roasted Vegetable Platter

Baguette, hummus, leaf lettuce, tomato, and balsamic aioli

Smoked Soy Turkey or Soy Corned Beef+

Wheat bun, cheddar or Swiss, leaf lettuce, tomato, red onion, mayo, ketchup, and mustard

Side Additions +\$4.19 per serving

Mixed Greens

Field greens, cucumbers, cherry tomatoes, matchstick carrots, house-made ranch dressing

Caesar

Romaine hearts, shaved parmesan, garlic croutons, Kalamata olives, house-made Caesar dressing

Classic Potato Egg

Celery, egg, red onion, fresh dill, sweet pickle relish

Roasted Vegetable Farfalle

Asparagus, zucchini, cherry tomatoes, peppers, olive oil, balsamic vinaigrette

Seasonal Fresh Fruit Salad

SCRATCH-MADE SOUPS

\$73.69 per half tureen, serves 15. \$146.39 per tureen, serves 30. Includes crusty baguette and butter.

Corn Chowder

Corn, potato, cream base

Spicy Quinoa

Vegetables, tomato, herb base

Tomato Basil Bisque

Garlic, basil, cream, roasted tomato

Zesty Black Bean

Onion, peppers, cayenne, cilantro, lime

Minestrone

Vegetables, beans, pasta, tomato base

Roasted Apple and Butternut Squash

Caramelized onion, maple syrup, cream

Tex Mex Chili

Local cranberry beans, onion, peppers, jalapeños, cumin, tomatoes

Red Lentil

Indian spices

Broccoli Cheese

Garlic, onion, cream base

Potato and Cheese

Variety of cheeses, cream base

PIZZA

18" Extra Large Cheese Pizza \$15.29

House-made dough, marinara, mozzarella

Additional toppings available for +\$1.89 each per pizza

Toppings

Mushroom

Black olive

Green olive

Rainbow peppers

Red onion

Spinach

Roma tomato

Pineapple

Jalapeño

Sauces

Alfredo

Marinara

Pesto

Specialty Pizza \$21.19

Barbecue soy chicken

Mediterranean

Margarita

Seasonal vegetable

Roma tomato pesto

Alfredo, spinach, garlic

Vegan vegetable

House-made Dipping Sauce \$8.29 per pint

Ranch

Marinara

VEGAN CHEESE AVAILABLE
FOR ADDITIONAL +\$2.39 PER PIZZA.

6" MADE WITHOUT GLUTEN-CONTAINING
INGREDIENTS CHEESE PIZZA \$10.59

STARTERS, SNACKS, & DIPS

STARTERS

Prices are per serving with a minimum of 10 servings.

Simple Vegetable Crudités Platter \$4.79

Broccoli, cauliflower, cucumber, cherry tomatoes, carrots, choice of house-made hummus or ranch dip

Ultimate Vegetable Crudités Platter \$5.89

Broccoli, cauliflower, cucumber, cherry tomatoes, carrots, asparagus, mini peppers, sugar snap peas, seasonal offerings, house-made hummus and ranch dip

Seasonal Fruit Platter or Salad \$5.39

A sweet seasonal assortment

Domestic Cheese & Crackers \$5.89

Assorted domestic cheeses, fresh and dried fruit garnish, crackers, and sliced baguette

Gourmet Cheese, Crackers, & Dried Fruit \$11.79

Assorted gourmet European cheeses, goat cheese, fresh and dried fruit garnish, local honey, specialty crackers, and crostini

Antipasto \$7.79

Fresh mozzarella balls, roasted potatoes and peppers, marinated artichoke hearts and mushrooms, Kalamata olives, and sliced baguette

GRAZING TABLE

Prices are per serving with a minimum of 10 servings.

Classic Grazing Table \$14.19

Select three per serving

Simple vegetable crudités

Ultimate vegetable crudités platter

Seasonal fruit platter

Domestic cheese and crackers

Antipasto platter

Ultimate Grazing Table \$18.89

Select four per serving

Simple vegetable crudités platter

Ultimate vegetable crudités platter

Seasonal fruit platter

Domestic cheese and crackers

Gourmet cheese, crackers, and dried fruit

Antipasto platter

CHIPS & DIPS

Prices are per serving with a minimum of 10 servings.

Baked Spinach Artichoke Dip \$5.89

Crostini and crackers

7-layer Hummus \$5.89

Garlic hummus, spinach, tomatoes, cucumber, feta, red onion, kalamata onions, pita

Fiesta Cheese Dip \$5.89

Refried beans, cheddar, green onion, tomatoes, olives, sour cream, salsa, guacamole, crispy corn tortilla chips

House-made Tortilla Chips and Salsa Roja \$3.79

Elote Cheese Dip \$5.89

Hot Mexican corn dip and house-made tortilla chips

Bruschetta \$4.79

Tomatoes, basil, garlic, balsamic reduction, olive oil, crostini

House-made Hummus and Pita Wedges \$4.79

Classic, roasted red pepper, or seasonal

SMALL BITES

Prices are per serving with a minimum of 10 servings.

Cheese & Spinach Stuffed Mushrooms \$4.79

Spinach, parmesan, garlic, cream cheese, 2 per serving

Mini Samosa \$3.79

Potato and pea, raita, 3 per serving

Spring Roll \$3.79

Sweet chili sauce, 2 per serving

Caprese Stack \$5.89

Roma tomato, fresh mozzarella cheese, basil leaves, olive oil

Mini Barbecue Soy Beyond Meatballs \$5.49

3 per serving

Fried Tofu Triangles \$4.79

Sweet and sour sauce, 2 per serving

Asian Style Soy Chicken Lettuce Wrap \$4.79

Korean Barbecue Soy Curls Slider \$4.79

Crispy cabbage slaw

Black Bean Slider \$4.79

12 Chipotle mayonnaise, guacamole, and grilled corn salsa

BUFFET FAVORITES

Prices are per serving with a minimum order of 10 servings. Includes seasonal infused water and choice of brownie, cookie, or hand fruit. Made without gluten-containing ingredients and vegan options available upon request at an additional cost.

Baked Potato Bar \$17.69

Salt encrusted russet potato, house-made chili, shredded cheese, steamed broccoli florets, scallions, whipped herbed butter

Haystack Bar \$17.69

Corn tortilla chips, house-made chili, whole grain rice, lettuce, tomato, black olive, scallion, shredded cheese, house-made salsa, sour cream

Burrito Bar \$17.69

12" flour tortilla, black beans, cilantro rice, soy curl fajitas, romaine, tomato, scallion, shredded cheese, sour cream, house-made salsa

Soy Burger Bar \$17.69

Whole wheat bun, Soy Beyond Burger patty, cheese, leaf lettuce, tomato, onion, pickle, classic condiments, potato chips

Mama Mia \$20.89

Choice of linguini, penne, or farfalle pasta, marinara, alfredo, seasonal vegetables, tossed Caesar salad, garlic breadsticks

Karma \$20.89

Pea and potato samosa, red lentil, dal, saffron rice, tandoori naan, cucumber salad, raita or chutney

Pita Mediterranean \$21.39

House-made falafel, pita, garlic hummus, tzatziki, Greek salad, mint lemonade

Ole \$21.39

Choice of cheese and onion or black bean and spinach enchiladas, Spanish rice, pinto beans, southwest grilled corn salad, tortilla chips, house-made salsa

Wok & Roll \$21.39

Spring roll, orange soy curls, stir-fry vegetables, jasmine or vegetable fried rice, sweet chili sauce, soy ginger sauce

BUFFET COLLECTIONS

Prices are per serving with a minimum order of 10 servings. Includes seasonal infused water or lemonade.

Deluxe \$26.79

Choice of salad, one entrée, vegetable, starch, and dessert

Ultimate \$30.99

Choice of salad, one entrée, vegetable, starch, and dessert

ENTREES

Deluxe Tier

Roasted Acorn Squash

Wild rice, mushroom, roasted onion, thyme, sage

Barbeque Soy Beyond Meatball

Traverse City cherry barbeque sauce

Stuffed Shells

Ricotta, house-made marinara

Eggplant Parmesan

Panko, house-made marinara

Roasted Spaghetti Squash

House-made marinara, roasted vegetables, basil pesto

House-made Lasagna

House-made marinara, ricotta, mozzarella, parmesan cheese

Ultimate Tier

Marvelous Soy Beyond Meatloaf

Barbecue sauce

Cottage Cheese Roast

Cottage cheese, special k cereal, eggs

Soy Chicken Wellington

Puff pastry, spinach, mushroom demi glaze

Sam's Soy Chicken

Buttermilk brine, crispy panko, tartar sauce

General Tso's Soy Chicken

General Tso's tofu, teriyaki soy curls, orange soy curls

STARCHES

Smashed Sweet Potatoes

Kale and crispy leeks

Garlic Mashed Potatoes

Roasted Red Potatoes

Fresh herbs, garlic

Potato Gratin

Caramelized onion, cheddar cheese

STARCHES (continued)

Penne Aglio e Olio

Garlic, olive oil, parsley, parmesan

Wild Rice Pilaf

Roasted Carrot and Thyme

Vegetable Fried Rice

Jasmine Rice

Vegetable Lo Mein

VEGETABLES

Roasted Brussels Sprouts

Balsamic reduction

Maple Dijon-roasted Carrots

Rosemary

Pan-fried Cauliflower

Capers, lemon, parsley

Grilled Asparagus

Olive oil, sea salt

Lemon Broccoli

Garlic, lemon

Garlic String Beans

Olive oil, sea salt

Mediterranean Vegetables

Olive oil, fresh dill

Sweet Corn on the Cob

Butter, sea salt

Stir-fry Vegetables

Roasted Seasonal Vegetables

SALADS

Mixed Greens

Organic field greens, cucumbers, cherry tomatoes, matchstick carrots, red onion, house-made ranch dressing

Kale and Cranberry

Baby kale, bell peppers, red onion, apple, pumpkin seeds, apple vinaigrette

Caesar

Romaine hearts, shaved parmesan, kalamata olives, garlic croutons, house-made Caesar dressing

Southwest

Romaine, black bean, red onion, tomato, roasted corn, black olive, crispy tortilla strips, chipotle ranch

Greek

Chopped romaine, feta, grape tomatoes, cucumber, pickled red onion, Kalamata olives, pepperoncini, red wine vinaigrette

Loaded Iceberg Wedge

Iceberg lettuce, hard-boiled egg, cherry tomatoes, blue cheese crumbles, soy bacon flavored bits, red onion, blue cheese dressing

Michigan

Mixed greens, pumpkin seeds, traverse city cherries, gala apples, maple vinaigrette

Brussels Sprout Salad

Shredded Brussels sprouts, diced apples, cranberry, sunflower seeds, lemon vinaigrette dressing

Asian Soy Noodle Salad

Ramen noodles, sunflower seeds, napa cabbage, green onions, sweet soy vinaigrette dressing

DESSERTS

Deluxe Tier

Seasonal Fruit Cobbler or Pie

Whipped cream

Assorted House-baked Cookies

Assorted Cheesecake Bars

Strawberry Shortcake or Biscuit

Lemon Bars

Ultimate Tier

Cheesecake

Berry coulis

Please inquire about available flavors

Fudge Lava Cake

Fresh berries

Carrot Cake

Cream cheese icing

Seasonal Gelato

Please inquire about available flavors

Red Velvet Cake

Cream cheese frosting

Assorted Macarons

Available upon request for an additional cost

Made without gluten-containing ingredients option +\$3.59 per person

Vegan option +\$2.39 per person

BREAKS & SWEETS

Priced per serving, with a minimum order of 10 servings.

Energy \$7.09

House-made fruit and pumpkin seed trail mix, lemonade or infused water

Hot Chocolate Bar \$5.89

House-made hot chocolate, whipped cream, mini marshmallows, cinnamon, chocolate sprinkles

English Tea Break \$7.09

Assorted herbal teas, 10 scones, preserves and butter, honey, milk, sugar, stevia

Hot Drink Station \$5.39

Assorted organic teas and hot chocolate, honey, sugar, stevia, half & half

House-baked Cookies \$15.29 per dozen

Brownies \$22.39 per dozen

Dessert Bars \$37.49 per dozen

Cupcakes \$26.79 per dozen

Vanilla, chocolate, or red velvet

Individual Bags of Chips \$3.19 per bag

BEVERAGES

Priced by the gallon (serves 16), includes disposable cups.

Iced Water \$7.49

Hot Water \$7.49

Seasonal Infused Water \$13.99

Citrus, cucumber, berry, mint

Lemonade \$16.09

Seasonal Lemonade \$18.19

Mint, strawberry

Bottled Water, 16 oz \$1.89 per bottle

Sparkling Water \$3.59 per bottle

Soda \$3.19 per can

Juice \$27.89

Orange, cranberry, apple

House-made Soymilk chai \$32.09

House-made Horchata \$32.09

House-made Hot Chocolate \$32.09

Hot Chocolate \$17.19

Hot Cider \$17.19

FAMILY STYLE

Serves 12-16, served in 9.5" x 12" disposable pan.

ENTREES

Lentil Meatballs \$69.99

Lasagna \$79.99

Cheese Enchiladas \$79.99

Sun-dried Tomato Pesto

Soy Sam's Chicken \$89.99

Macaroni and Cheese \$49.99

Korean Barbecue Soy Chicken \$89.99

Cottage Cheese Loaf \$69.99

Barbecue Soy Beyond Meatballs \$79.99

SIDES

Vegetable Fried Rice \$39.99

Roasted Red Potato \$39.99

Pesto Pasta Primavera \$49.99

Garlic Smashed Potato \$39.99

Seasonal Vegetable Medley \$39.99

NOTES

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —