



bon appétit
catering at
bistro @ 3160





bon appétit catering

Welcome to Bon Appétit catering services at Bistro @ 3160. These menus have been designed to assist you in your event planning. However, every function is unique and we will be happy to create a customized menu for your event, large or small. To provide you with the highest level of service while minimizing cost, we have established the following guidelines.

ordering

All orders are placed through CaterTrax through the café web page:
www.cafebonappetit.com/stanford-land-management

24-hour minimum notice is requested for all catering events. If this is not possible, we will make every effort to accommodate your needs but your menu selection will be limited and delivery time is not guaranteed.

Next day orders must be submitted by 2:00 pm. We will do our best to accommodate orders received after this time but there may be an additional service charge. Cancellations may be subject to a fee.

minimums

A \$25.00 charge will be applied to same-day orders.

There is no minimum charge for orders picked up in the café, but there is a \$40.00 minimum for delivered orders.

A 30-minute set-up time is preferred prior to event. Please reserve your meeting space accordingly.

All items on the menu require a 10 person minimum. Any orders for less than 10 will incur a surcharge of \$25 per order

delivery

A delivery fee of \$25 will be added to any orders for delivery outside Stanford building 3160. Stanford Campus delivery fee is a minimum of \$100 Delivery charges may vary depending on location. Please contact us if you'd like information on your specific location.

pricing

Prices include disposable place settings.

Catering orders are subject to local sales tax.

Prices are subject to change due to seasonal availability.

additional charges

Standard china settings are available for \$5.00 per person (72 hour notice appreciated).

Bar set-up is available for \$4.00 per person and includes wine glasses, ice tubs and wine/beer openers (72 hour notice appreciated).

Required additional staffing for all events after 2:00 p.m. will be charged at \$35.00 per hour per staff member for a minimum of four hours.

All after-hours pick-ups incur a \$35.00 fee.

All upgraded linens, table skirting, floral arrangements, formal dinnerware, special requests and décor will be priced according to event specifications.

For assistance in planning an event or creating a customized menu please call Café Manager Janice Peredo or Chef Barbara Prado at (650) 812-0530.



table of contents

breakfast	1
lunch – sandwiches	3
lunch – salads	4
lunch – hot buffets	5
meeting breaks and snacks	6
specialty hors d'oeuvres	8
specialty desserts	10
premium services and staffing	11



breakfast

continental breakfasts

ten person minimum order

substitute sliced fruit for whole fruit – additional \$1.75 per person

***Palo Alto* — \$8.00** (vegetarian)

freshly-baked mini muffins, croissants, and Danishes with butter, cream cheese, sliced fresh fruit, coffee and tea service, and orange juice

***San Jose* — \$9.25** (vegetarian)

freshly-baked muffins, individual fruit yogurts, seasonal fruit bowl, low-fat granola, coffee and tea service, and orange juice

hot breakfast buffets

ten person minimum order

substitute sliced fruit for whole fruit – additional \$1.75 per person

***Yosemite* — \$9.50** (vegetarian)

steel-cut oatmeal bar with raisins, dried cranberries, walnuts, cinnamon, brown sugar, and milk; with coffee and tea service, and orange juice

***South Bay scramble* — \$12.25**

scrambled eggs, hickory-smoked bacon or chicken-apple sausage, country potatoes, toast, fresh fruit bowl, coffee and tea service, and orange juice

***Euro* — \$13.25**

assorted artisan cured meats and cheeses with cage-free hardboiled eggs, sliced baguettes, low-fat yogurt, fresh fruit bowl, coffee and tea service, and orange juice

***classic French toast* — \$10.95**

brioche French toast with choice of bacon or chicken-apple sausage, real maple syrup, seasonal berries, coffee and tea service, and orange juice

***bacon and artichoke frittata* — \$13.50**

with country potatoes, assorted miniature muffins, fresh fruit bowl, coffee and tea service, and orange juice

***brioche French toast or buttermilk pancakes* — \$12.00**

French toast or buttermilk pancakes with real maple syrup, and berry compote served with applewood-smoked bacon or chicken-apple sausage

***English muffin breakfast* — \$12.00**

fried egg sandwich with cage-free egg, cheddar cheese, and tomato on an English muffin, served with country potatoes

***eggs Benedict or Florentine* — \$13.50**

classic cage-free eggs Benedict with ham or eggs Florentine with spinach and tomato, served with hashbrown potatoes



breakfast

The New Yorker bagel breakfast — \$14.50

assorted mini bagels, wild-caught Oregon smoked salmon, herbed cream cheese, red onions, tomatoes, cucumbers, lemons, and capers

the Baja burrito breakfast — \$13.50

'build your own' flour tortilla burrito with scrambled eggs, onion, and choice of bacon, sausage, or vegan chorizo sausage, sour cream, salsa fresca, and country potatoes. Served with chilled orange juice and sliced fruit

beverages

ten person minimum order

coffee service — \$3.10 per person

coffee, decaffeinated coffee, hot water, assorted herbal teas, cream, and sugar
(five person minimum order)

***pitcher of water* (serves five) — \$5.00**

***pitcher of orange juice* (serves five) — \$9.95**

individual 2% or whole milk cartons — \$2.00



lunch

sandwiches

ten person minimum order

the sandwich board — \$10.50

choice of sandwiches (a minimum order of 5 per selection required): grilled vegetables, egg salad, ham and Swiss, house-roasted turkey, and roast beef with a tossed green salad and potato chips

add cookie — \$1.75 pp

the wrap board lunch — \$11.25

choice of wraps (a minimum order of 5 per selection required): chicken Caesar, turkey club, tuna salad, and grilled tofu with vegetables with a tossed green salad and potato chips

add cookie — \$1.75 pp

bistro boxed lunches — \$12.00

a quick way to order a complete luncheon

choice of sandwiches (a minimum order of 5 per selection required): any of our sandwich favorites paired with pasta salad or chips, whole fruit, and a cookie

'make your own sandwich' platter — \$12.50

sliced roast turkey, seasoned roast beef, ham, salami, grilled roast vegetables, assorted sliced cheeses, gourmet breads, lettuce, tomato, and a range of condiments served with a tossed green salad and potato chips

add cookie – \$1.75 per person

bistro gourmet sandwich platter — \$13.00

choice of:

- grilled portabello mushrooms with Roma tomatoes, fresh mozzarella, basil, marinara sauce, and spring mix on rustic bread
- thinly-sliced grilled chicken breast with roasted red peppers and pesto aioli on garlic-herb focaccia
- spiced tri-tip with sundried tomato aioli, arugula, Pepper Jack cheese, and tomatoes on a Kaiser roll
- roasted eggplant with goat cheese, roasted garlic mayonnaise, tomatoes, and spinach on a seeded roll

with whole fruit and choice of tossed green salad or pasta and vegetable salad

add cookie – \$1.75 pp

(ten person minimum order)



lunch

salads

ten person minimum order

choice of salad requires a minimum order of 5 per selection

chicken Caesar salad — \$10.95

romaine lettuce, chicken, herbed croutons, shaved Parmesan, and Caesar dressing with a dinner roll and freshly-baked cookie

turkey Cobb salad — \$11.50

romaine lettuce, smoked turkey breast, cage-free hardboiled eggs, bacon, avocado, tomatoes, blue cheese crumbles, and tarragon dressing with a dinner roll and freshly-baked cookie

Mediterranean spinach salad — \$10.50

spinach and mixed greens, red and green peppers, red onions, seasonal tomatoes, sliced mushrooms, kalamata olives, crumbled feta cheese, and lemon-herb vinaigrette with a dinner roll and freshly-baked cookie (vegetarian)

garden salad — \$7.95

Salinas mixed greens, shredded carrots, cucumbers and cherry tomatoes with balsamic vinaigrette

add grilled chicken — \$3.00

Chinese chicken salad — \$11.50

Napa cabbage, shredded carrots, Asian-marinated chicken, snow peas, rice noodles, mandarin oranges, red bell peppers, and soy-ginger dressing with a dinner roll and freshly-baked cookie

grilled marinated steak salad — \$11.95

greens, grilled marinated steak, Pt. Reyes blue cheese cherry tomatoes, cucumbers, and Catalina dressing with a dinner roll and freshly-baked cookie

Chef's salad — \$12.00

crisp romaine lettuce, julienne strips of smoked turkey and ham, celery, cheddar cheese, hard boiled eggs, bacon, and cherry tomatoes with thousand island dressing, dinner roll and freshly-baked cookie



hot lunch buffets

10 person minimum order; all hot lunches include a mixed green salad, house-baked roll, and cookie unless otherwise specified

bistro tri-tip — \$18.50

tri-tip with caramelized cabbage on creamy polenta

sustainably-sourced fish filet — \$17.50

grilled fish and baked penne au gratin with cauliflower and roasted local root vegetables

herb-roast chicken breast — \$15.95

chicken breast with garlic spinach and sour cream and leek mashed potatoes

lasagna Bolognese or roasted vegetable lasagna — \$15.50

layers of roasted red peppers, zucchini, yellow squash, eggplant, herbed ricotta cheese, mozzarella, and house-made marinara sauce or traditional lasagna with layers of sautéed ground beef, herbed ricotta cheese, mozzarella, and house-made marinara sauce

Asian entrée served with vegetarian spring rolls and fortune cookies — \$16.95

stir-fried beef and broccoli in spicy black bean sauce with choice of fried or jasmine rice

taco bar — \$17.95

fajita vegetables or shredded chicken , Spanish rice, pinto beans, guacamole, cheese, shredded lettuce, soft tortillas and taco shells



meeting breaks & snacks

sweet tooth

ten person minimum order

artisan baked cookies — \$2.00

chocolate brownies — \$2.50

dessert bars — \$2.75

mini executive desserts — \$4.50

tiramisu — \$4.00

triple layer chocolate cake — \$3.50

white chocolate bread pudding with raspberry coulis — \$4.00

cookie bar and brownie platter (serves 10) — \$19.95

snacks

ten person minimum order

seasonal whole fruit — \$1.50

house-made tortilla chips and salsa — \$3.50

roasted beet hummus and pita chips — \$4.00

assorted granola, energy, and nutrition bars — \$2.50

house-made potato chips and ranch dip — \$2.50

platters

ten person minimum order

seasonal crostini — \$3.95

(vegan options available)

fresh fruit — \$4.95

sliced seasonal fruits and berries

farmers' market — \$5.00

seasonal fresh vegetables with house-made ranch dip (vegetarian)

artisan cheese — \$5.75

assorted imported and domestic cheeses with dried fruits, crackers, and sliced baguettes (vegetarian)

antipasto — \$7.50

Italian salami, prosciutto, mozzarella, provolone, mushrooms, roasted potatoes, roasted peppers, marinated artichoke hearts, and kalamata olives with sliced baguettes



meeting breaks & snacks

beverages

ten person minimum order

canned sodas — \$1.25

Coke, Sprite, Diet Coke, lemonade, iced tea, and root beer

bottled water — \$1.95

Snapple — \$2.25

Honest Tea — \$2.25



specialty hors d'oeuvres

*more selections are available; please contact the Chef/Manager for more information
three business day advance notice required
10 person minimum order; serving size is two pieces per person*

***beef empanadas* — \$5.25**

Southwest-seasoned beef, Monterey Jack cheese, peppers, and onions in empanada dough with salsa

***portabello tartlet* — \$4.50 (vegetarian)**

mini tart shell filled with grilled mushrooms, tomatoes, roasted red peppers, Monterey Jack, and goat cheese

***cocktail samosas* — \$3.75 (vegan)**

Indian-spiced potatoes, peas, and spices wrapped in pastry with mint chutney

***Korean beef satay* — \$5.50**

bulgogi-marinated beef skewer

***tandoori-spiced chicken skewer* — \$4.95**

***baked brie* — \$39.95 (serves 10-12 people, vegetarian)**

Brie baked in flaky puff pastry with dried fruit, sliced baguettes, and crackers

***roasted beet hummus with spiced pita chips* — \$3.50 (vegetarian)**

***water chestnut rumaki* — \$3.50 per person**

chestnuts wrapped in bacon with teriyaki sauce

***warm black bean and chipotle dip* — \$4.25 per person (vegetarian)**

served with Bistro-made tortilla chips

***mini tortilla Española (Spanish potato tortilla bites)* — \$4.25 per person (vegetarian)**

with avocado tomatillo salsa

***hot artichoke and spinach dip* — \$4.50 per person (vegetarian)**

with toasted pita chips and baguette slices

***sun-dried tomato tart with fontina and prosciutto* — \$4.95 per person**

***shrimp rumaki* — \$4.95 per person**

shrimp wrapped in bacon with teriyaki sauce

***grilled vegetable platter* — \$5.00 per person**

with herbed red potatoes, bell peppers, mushrooms, eggplant, yellow squash, and zucchini with a choice of pesto aioli or lemon-roasted garlic aioli



specialty hors d'oeuvres

***sliders* — \$5.95**

bite-sized rolls filled with choice of 100% all natural beef burger with chipotle mayonnaise, lettuce, and tomato; OR turkey burger with cranberry mayonnaise (1.5 pieces per order)

***vegetarian sliders* — \$4.95**

bite-sized rolls filled with Cajun black bean burger (1.5 pieces per order)

***mini beef wellingtons* — \$5.50**

seasoned grilled filet wrapped in puff pastry with mushroom duxelle and Madeira wine sauce

***cranberry and brie wellington* — \$4.95**

brie and cranberry wrapped in puff pastry



specialty desserts

three business day advance notice required
five person minimum order

***ice cream social* — \$8.50**

vanilla, chocolate, or strawberry ice cream (one flavor per 10 people) with chocolate sauce and assorted toppings

***decorated cakes* — price upon request**

disposable service ware for cakes — **\$1.50 pp**



premium services and staffing

premium china and linen service

China and linen services are available for specialty events. Items include specialty linen, china, glassware, flatware, tables, and chairs customized to your event.

Specifications will be priced per event; three business day advance notice required

staffing service

After-hour services — \$35.00 per hour per attendant for events before 7:30 a.m. or after 2:00 p.m.

Dedicated server — \$35.00 per hour for a dedicated server at your event (four hour minimum)

After hours pick-up charge — \$35.00