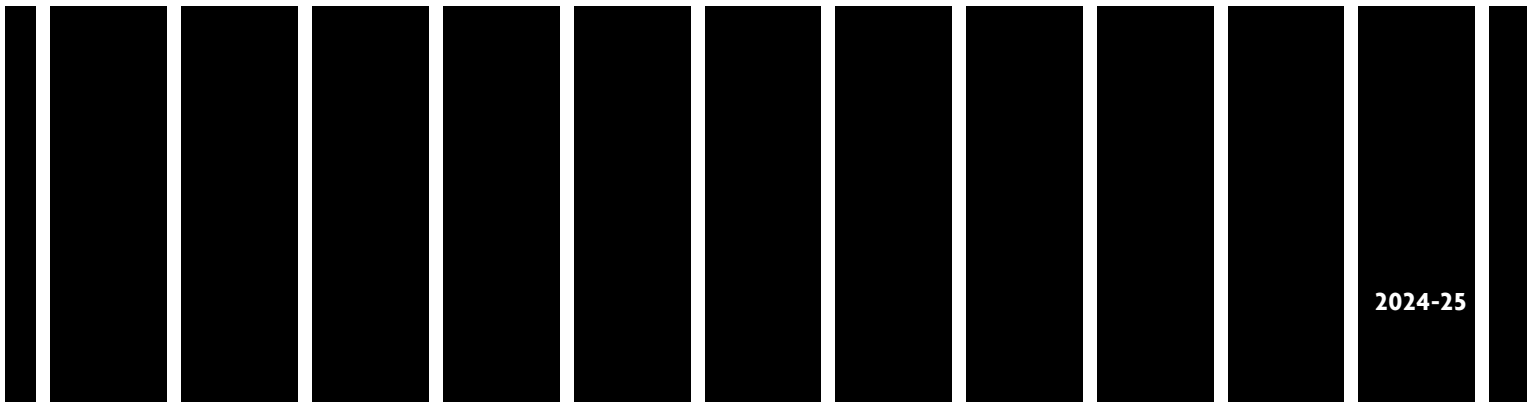


BON APPÉTIT CATERING AT
CORNELL COLLEGE

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —



ABOUT BON APPÉTIT

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities, and the environment.

For more information about the healthy foods that we serve, visit our website at www.bamco.com. Bon Appétit catering services range from small breakfast pastry baskets with freshly brewed coffee and delicious hors d'oeuvres to elegant served meals and beautiful buffets. However, our menu is just a starting point for our culinary expertise. We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentation and professional hands-on service.

Our experience has taught us to pay great attention to the quality of our ingredients, food preparation, presentation and service. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best for your event. We want our guests to see us as partners in creating a better world. It is what makes us uniquely Bon Appétit.

Bon Appétit catering is committed to presenting foods that appeal to both the palate and the eye. Our menus are thoughtfully designed to highlight the freshest local ingredients available. Within our catering guide are the most requested menus to help in your planning but we will gladly assist you in selecting items and developing custom menus for your unique event. Please allow at least two weeks for customized menus.

CATERING GUIDELINES AND INFORMATION

MENU PRICING

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include applicable taxes and/or service charges, when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, or service labor over and beyond our usual staffing levels.

PLACING YOUR ORDER

Please have your estimated number of guests, event name, start and end time, location, monetary budget and contact name when ordering. We ask that all catering requests be placed at least three business days prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or products. Late requests will incur a 25% service fee and may be subject to limited menu offering and/or customer pick-up may be required.

Please contact:

Christian Hindt, Catering Manager

(319) 895-4470

christian.hindt@cafebonappetit.com

Visit us online:

cornell.cafebonappetit.com

EVENT CONFIRMATION, GUARANTEES, AND CANCELLATIONS

Final guest count guarantees must be received at least three business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or the actual number of guests served, whichever is greater.

All cancellations should be made no later than 72 hours prior to the scheduled event. Any event that is not canceled within this period will result in 50% payment of the total amount of the contracted event. Events that are canceled within a 24-hour time frame will result in 100% payment of the total contract amount, except for cancellations due to weather-related conditions.

PAYMENT AND BILLING

Upon confirmation of your event, you will receive a copy of the Banquet Event Order listing all estimated charges. It is necessary that the signed contract be returned to the Bon Appétit Catering Office to confirm the order. Upon receipt of the signed contract, an order will be entered into the system. Bon Appétit must have a secure form of payment prior to any event. A department charge number, credit cards and checks are all valid payment methods. Non-college clients must provide a 50% event deposit, upon confirmation of the contract and balance paid in full prior to start of event. Final event charges will appear on the final invoice, created at the end of the event and subject to change based on final attendance and additions. Additional charges may be necessary for any additional rental items and/or labor over our usual staffing levels.

SERVICE FEE

All college events will incur a 10% service fee on food and beverage. All third-party events will incur a 20% service fee on food and beverage and 7% tax where applicable.

CHINA SERVICE

China, glassware and silverware are included with events up to 50 guests, at no additional charge. Disposable ware is included with all off-site catering. China may be rented at an additional cost. Please inquire with the catering department regarding pricing.

STAFFING

Catering prices include a minimum service staff determined by the service option chosen:

- Passed Service -- Three (3) hours of service provided for your event. One hour set up, one hour service, one hour of breakdown. Any additional time will be billed per hour.
 - 1 Attendant per 50 guests
- Buffet Service -- Three (3) hours of service provided for your event. One hour set up, one hour buffet and one hour breakdown. Any additional time will be billed per hour.
 - 1 Attendant per 35 guests
- Table Service -- Four (4) hours of service provided for your event. One and a half hours of set up, one hour table service, one and a half hours of breakdown. Any additional hours will be billed per hour.
 - 1 Attendant per 25 guests
- Reception and Dinner Service -- Five (5) hours of service provided for your event. One and a half hours of set up, one hour reception, one hour table/buffet service, and one and a half hours of breakdown. Any additional hours will be billed per hour.
 - 1.5 Attendant per 25 guests

LABOR CHARGES

If needed additional service staff will be billed at the following rates:

- Attendant Wait Staff: 25.00 per hour 4 hour minimum
- Beverage Server: 25.00 per hour 4 hour minimum
- Chef/Carver: 30.00 per hour 3 hour minimum
- 1 hour set up, 2 hours service, 1 hour breakdown

LINENS

Linens are complimentary for Bon Appétit food and beverage set-up tables. Additional linens are available for an additional fee.

- Linen Napkin: 1.00 each
- Oblong Tablecloth: (54 X 120) 7.00 each
- Square Tablecloth: (85 X 85) 7.00 each

Specialty linens and colors are available upon request. Please inquire with the catering department regarding availability and pricing. For linens that you have provided or rented that you would like catering staff to install, an additional service fee will apply.

ALCOHOL BEVERAGE SERVICE

Wine and/or Beer Services are available for your event through Bon Appétit. All host and cash bars must meet a minimum sales total of 350.00 per bar--per function or the client will be billed 150.00 service fee per bar. Our standard is one bartender per 100 guests but may require additional bartenders depending on the location of the event. If the event requires more than our standard number of bartenders, labor will be charged at the rate of 25.00 per hour with a four-hour minimum. Bon Appétit offers a wide variety of beer and wine selections. Pricing is listed below for our house selections.

Please inquire with the catering department regarding additional options.

Domestic Beer = 5.00

Local Craft Beer = 6.00

Specialty / Import Beer = 7.00

Hard Ciders = 6.00

House Mixed Drinks = 7.00

House Canyon Road Wine = 22.00 per bottle

Please inquire with catering about availability, and pricing, for keg service.

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.

FF | FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.

S | SEAFOOD WATCH

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

H | HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.

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BEVERAGES

HOT BEVERAGES

Prices are per gallon unless otherwise noted.

Fresh Brewed Little Scratch

Coffee **FF VG ↓G**

16.95

Assorted Teas **VG ↓G**

2.25 per bag

Hot water and lemon

Hot Cocoa **V ↓G**

17.95

Hot Spiced Cider **VG ↓G**

18.95

Offered Seasonally

INDIVIDUAL BEVERAGES

Prices are individual unless otherwise noted.

Soft Drinks

2.50

Bottled Water

2.50

COLD BEVERAGES

Prices are per gallon unless otherwise noted.

Ice Water **VG ↓G**

5.00

Iced Tea **VG ↓G**

11.25

Lemonade **VG ↓G**

11.25

Juice **VG ↓G**

17.50

Apple, cranberry, grape, orange

Iced Coffee **V ↓G**

17.95

Mocktails

18.50

Sparkling Mixed Berry Lemonade **VG ↓G**

Fruit punch, lemonade, Sprite, assorted berries

Honey Citrus Iced Tea **V ↓G**

Green tea, orange juice, lemon juice, honey, ginger ale

Mystic Blue **VG ↓G**

Blue Powerade, pineapple juice, lemonade, soda water

RAM Punch **VG ↓G**

Grape juice, lemonade, Sprite

Sparkling Cherry Limeade **VG ↓G**

Fruit punch, Sprite, lime juice, maraschino cherries

BREAKFAST BUFFETS

Prices are per person unless otherwise noted, with a 10 person minimum. Includes coffee, tea, select fruit juice, and water.

Continental Breakfast

10.65

Assorted muffins **V**, whipped butter, fresh fruit **VG ↓G**

Baked Quiche **FF H**

16.65

Tender pastry crust filled with savory local cage-free custard and cheese, meats, or vegetables

Served with fresh fruit and breakfast potatoes

Choice of two:

Three cheese **V H**

Seasonal cage-free veggie and Swiss **V H**

Spinach, sun-dried tomato, goat cheese **V H**

Smoked ham, greens, cheddar **H**

Smoked bacon, caramelized onions, Swiss **H**

South of the Border

17.65

Southwestern scramble with sausage **H ↓G**, Monterey Jack cheese **V ↓G**, roasted tomato salsa **VG ↓G**, assorted hot sauces, flour **V** and corn **V ↓G** tortillas

Served with fresh fruit and breakfast potatoes

Build Your Own Breakfast Buffet

17.95

Choice of one:

Cage-free scrambled eggs **H V FF ↓G**

Cage-free scrambled eggs with cheese **H V FF ↓G**

Greek scramble with spinach, tomato, and feta **H V FF ↓G**

Denver scramble with bell peppers, ham, and onion **H FF ↓G**

Choice of one:

Heartland Farms smoked bacon **FF ↓G**

Heartland Farms pork sausage **FF ↓G**

Vegetarian sausage patties **V**

Turkey sausage patties **↓G**

Ham steak **↓G**

Add second meat option for +2.95 per person

Choice of one:

Hash browns **VG ↓G**

Griddled potatoes, peppers, onions **VG ↓G**

Vegetarian breakfast fried brown rice **V ↓G** sautéed with tamari-soy sauce, rice vinegar, brown sugar, carrots, peas, green onions

Sweet potato hash, roasted bell peppers **VG ↓G**

Buffet Additions

Country View yogurt **V FF ↓G** with house-made oats, honey, dried cranberry 2.25 per person

Granola **V ↓G** 3.25 per person

FROM THE BAKERY

Breakfast Breads **V**

14.95 per loaf

15 slices per loaf, includes whipped butter

Muffins **V**

19.50 per dozen

Scones **V**

19.50 per dozen

Bagels with Cream Cheese **V**

19.50 per dozen

Regular, herb, or strawberry cream cheese

House-made Cinnamon Rolls **V**

22.50 per dozen

Donuts **V**

22.50 per dozen

EXECUTIVE BOXED LUNCHES

15.95 per person, with a 10-person minimum. Includes choice of sandwich, fresh fruit cup, bottled water, cookie, choice of one salad (same salad selection for the entire order), napkin, and cutlery.

Turkey and Provolone Sandwich

House-roasted smoked turkey breast, provolone, mixed greens, tomato, aioli, ciabatta roll

Roast Beef and Cheddar Sandwich

House-roasted beef, cheddar, mixed greens, tomato, Dijon aioli, ciabatta roll

Chicken Salad Sandwich

House-made chicken salad, mayonnaise, onion, celery, raisins, mixed greens, tomato, croissant

Chicken Club Sandwich

Grilled chicken breast, smoked bacon, mixed greens, tomato, avocado spread, ciabatta roll

Roasted Vegetable Wrap **V**

Sesame garlic chickpea hummus, spinach, roasted vegetables, eggplant, onion, zucchini, yellow squash, mushroom, whole wheat tortilla

Chicken Caesar Wrap

Roasted chicken, romaine lettuce, parmesan cheese, spinach tortilla, house-made Caesar dressing made with seasoned mayonnaise, Dijon mustard, red wine vinegar, lemon

Chipotle Turkey Wrap

House-roasted smoked turkey breast, pepper jack cheese, chipotle mayonnaise, leaf lettuce, tomato, onion, flour tortilla

Caprese Salad Wrap **V**

Roasted red peppers, fresh mozzarella cheese, roma tomatoes, fresh basil, sun-dried tomato mayonnaise, mixed greens, balsamic vinaigrette, tomato-basil tortilla

SALAD SELECTIONS

Roasted potato salad

Italian pasta salad

Greek orzo salad

American potato salad

DELI BUFFETS AND BOXED LUNCHES

Prices are per person unless otherwise noted.

Build Your Own Deli Buffet

Choice of two protein options 15.50

Choice of three protein options 16.95

Served with brownie or cookie selection, iced water, iced tea, or lemonade, selection of breads, cheeses, tomatoes, shaved red onions, pickle, Dijon, aioli, kettle chips

Sandwich options:

House-roasted turkey ↓G

House-roasted beef ↓G

Smoked ham ↓G

Genoa salami ↓G

Roasted vegetables and sesame garlic chickpea hummus VG ↓G

Side options, choice of two:

American potato salad V ↓G with mayonnaise, mustard, celery, onion, seasonings

Garden salad VG ↓G with tender greens, tomato, cucumber, carrot, red onion

Deli-style coleslaw V ↓G with cabbage, mayonnaise, vinegar, onion, seasonings

Traditional Caesar salad V with romaine lettuce and Caesar dressing made with seasoned mayonnaise, Dijon mustard, red wine vinegar, lemon, parmesan, seasoned oil baked house-made croutons

Garden pasta salad VG with herbed vinaigrette, tomato, bell pepper, onion, olive

Fresh fruit salad VG ↓G

House-made potato crisps VG ↓G

Deli Boxed Lunch

13.25

Includes whole fresh fruit, chips, bottled water, cookie, condiments, napkins, cutlery

Composed Sandwich Options:

House-roasted turkey, provolone, lettuce, tomato, wheat bread

Sliced ham, Swiss, lettuce, tomato, wheat bread

Roast beef, cheddar, lettuce, tomato, wheat bread

Roast vegetables, sesame garlic chickpea hummus, tortilla wrap VG

ENTRÉE SALADS

11.25 per person, and one salad serves approximately 10 guests. Includes fresh baked rolls, whipped butter, assorted cookies or brownies, iced water, iced tea, or lemonade.

Roasted Beet and Goat Cheese V ↓G

Seasonal greens, goat cheese, roasted beets, fennel, walnuts, blueberry balsamic vinaigrette

Summer Berry and Greens V ↓G

Spinach, baby arugula, goat cheese, blueberries, raspberries, blackberries, strawberries, pumpkin seeds, passionfruit vinaigrette

Santa Fe V

Field greens, pico de gallo, fire roasted corn, black beans, queso fresco, fried tortilla strips, chipotle ranch dressing

Chophouse Wedge H FF ↓G

Iceberg lettuce, local cage-free hardboiled eggs, Heartland Farms crumbled bacon, shaved red onions, cucumbers, blue cheese crumbles, peppercorn ranch dressing

Classic Caesar V

Romaine lettuce, shredded parmesan, seasoned oil baked house-made croutons, Caesar dressing made with seasoned mayonnaise, Dijon mustard, red wine vinegar, lemon

ADDITIONS

Marinated Chicken Breast ↓G

3.95 per person

Grilled Flank Steak ↓G

6.95 per person

Wild-caught Salmon S ↓G

7.95 per person

BREAK

Whole Fruit Selection VG ↓G

2.00 per piece

Country View Dairy Greek Yogurt Parfait FF V ↓G

4.95 each

Vanilla Greek yogurt, fresh berries, granola

House-made Parmesan-garlic Potato Chips V

19.95 per pound

House-made creamy dill dip

House-seasoned Pretzels V

19.95 per pound

Choice of Cajun or ranch seasoned buttered pretzels

Salsa Trio and House-made Tortilla Chips V

19.95, 10-15 servings

40.25, 20-30 servings

66.95, 40-50 servings

Salsa fresco, charred corn salsa, tomatillo salsa, house-made fried tortilla chips

Ram's Mix V

16.95 per pound, serves approximately 10

Trail mix, Goldfish, dried fruit

Spicy and Savory Mix V

16.95 per pound, serves approximately 10

Pretzels, Chex Mix, cheddar crackers, oyster crackers, olive oil, garlic, onion powder, red chili flake

Butter Popcorn V ↓G

4.00 per pound, serves approximately 10

Caramel Popcorn V ↓G

7.00 per pound, serves approximately 10

Assorted Individual Snacks and Treats

2.75 each

Selection of granola bars, protein bars, candy

HORS D'OEUVRES | DISPLAYS

Fresh Cut Seasonal Fruit Selection **VG ↓G**

43.95, 10-15 servings
79.95, 20-30 servings
165.95, 40-50 servings

Hummus Platter **VG**

43.95, 10-15 servings
79.95, 20-30 servings
165.95, 40-50 servings
Traditional sesame garlic chickpea hummus, roasted red pepper hummus, fresh vegetables, toasted pita points
Made without gluten-containing ingredients
chip option available upon request

Roasted Tuscan Vegetable

Platter **VG ↓G**

43.95, 10-15 servings
79.95, 20-30 servings
165.95, 40-50 servings
Selection of crisp roasted vegetables seasoned with olive oil, balsamic, and fresh herbs

Farmers Market Fresh Veggie

Platter **V ↓G**

43.95, 10-15 servings
79.95, 20-30 servings
165.95, 40-50 servings
Seasonal selection of fresh vegetables, creamy dill dip

Fruit and Cheese Board **V FF ↓G**

46.95, 10-15 servings
81.25, 20-30 servings
179.95, 40-50 servings
Selection of domestic, local, and artisanal cheese, grapes, berries
Served with crackers **V**

Antipasto Platter **↓G**

109.95, 20-30 servings
179.95, 40-50 servings
Roasted vegetables, marinated olives, giardiniera, salami, capicola, marinated fresh mozzarella

Bruschetta and Hummus Dip Bar **V**

61.95, 20-30 servings
119.95, 40-50 servings
Tomato-basil bruschetta, sesame garlic chickpea hummus, crostini

Classic Shrimp Cocktail **S ↓G**

Market price, per dozen
Jumbo poached gulf shrimp, house cocktail sauce, lemon

Warm Spinach and Artichoke Dip **V**

86.95, 20-30 servings
161.25, 40-50 servings
Spinach, artichokes, bell peppers, garlic, red chili, cream cheese, sour cream dip, toasted pita or corn tortilla chips

HORS D'OEUVRES | HOT AND COLD

HOT

Fried Macaroni and Cheese Bites **V**

19.25

House-made in panko breading

Vegetable Spring Rolls **VG**

20.75

Fried wontons filled with shredded vegetables with Thai sweet chili sauce

Soy-chorizo Stuffed Mushrooms **V ↓G**

20.75

Heartland Fresh Family Farms Meatballs **FF**

23.25

Local ground beef mixed with eggs, breadcrumbs, seasonings, and braised in choice of sauce (barbecue, teriyaki, marinara)

Chicken Satay **↓G**

21.25

Sesame tamari-soy ginger peanut sauce with coconut milk marinated chicken thigh kabobs

Kabobs

28.95

Cajun sausage, chicken, or shrimp **S ↓G** with bell peppers and Old Bay butter

COLD

Mini Fruit Skewers **VG ↓G**

17.25

Avocado Toast Points **VG**

17.95

Beet and Goat Cheese Bruschetta **V**

17.95

Balsamic glazed roasted beets and goat cheese on baguette crostini

Caprese Skewers **V ↓G**

17.95

Sweet basil, fresh mozzarella, petite tomato, balsamic reduction

Bangkok Spring Rolls **VG ↓G**

27.25

Rice paper, cellophane noodles, shredded vegetables, tamari-soy ginger and Thai sweet chili dipping sauces

BUFFETS

Prices are per person unless otherwise noted, with a 10 person minimum. Includes coffee, iced water, iced tea, or lemonade.

Southern Comfort

27.25

Includes honey cornbread, peach or mixed berry cobbler with whipped cream or an assortment of cookies and brownies

Add additional protein for 3.95 per person

Add additional side for 2.95 per person

Choice of two:

Panko breaded buttermilk brined southern fried chicken

Smoked or tomato honey barbecue beef brisket **FF ↓G**

Smoked or tomato honey barbecue pulled pork **FF ↓G**

Choice of two:

Baked macaroni and cheese **V** with noodles tossed in a seasoned creamy cheese sauce

Sautéed green beans **VG ↓G**

Garden Salad **VG ↓G** with tender greens, cucumber, tomatoes, red onions, Italian or ranch dressing

Succotash **VG ↓G** with classic combination of beans and roasted vegetables

Fresh fruit salad **VG ↓G**

Corn on the cob **VG ↓G**

Garlic mashed potatoes with butter and cream **V ↓G**

Vegan baked beans **VG ↓G** with kidney beans simmered in tomatoes, onions, garlic, mustard, brown sugar, paprika, chili powder

Iowa Summer Picnic

24.50

Includes rolls, cheese, condiments, lettuce, tomatoes, onions, dessert selection of assortment of cookies and brownies

Add additional protein for 3.95 per person

Add additional side for 2.95 per person

Choice of two:

Grass-fed Heartland Farms beef hamburgers **FF ↓G**

Black bean burger **V ↓G**

Marinated chicken breast **↓G** with garlic, onions, herb oil

All beef hotdog **↓G**

Heartland Farms bratwurst **FF ↓G**

Choice of two:

Baked beans **VG ↓G** with kidney beans simmered in tomatoes, onions, garlic, mustard, brown sugar, paprika, chili powder

Creamy coleslaw **V ↓G** with cabbage, mayonnaise, vinegar, onions, seasonings

Garden salad **VG ↓G** with tender greens, cucumbers, tomatoes, red onions, Italian or ranch dressing

Caesar salad **V** with romaine, seasoned oil baked house-made croutons, Caesar dressing made with seasoned mayonnaise, Dijon mustard, red wine vinegar, lemon, parmesan

American potato salad **V ↓G** with mayonnaise, mustard, celery, onions, seasonings

Potato chips **V**

Creamy pasta salad **V** with mayonnaise, bell peppers, garlic, onions, herbs, olives

Fresh fruit salad **VG ↓G**

Prices are per person unless otherwise noted, with a 10 person minimum. Includes coffee, iced water, iced tea, or lemonade.

Taste of Italy

20.95

Includes ratatouille, garlic breadsticks, cannoli

Add a second pasta for 4.00 per person

Choice of one:

Garden salad with tender greens, cucumbers, tomatoes, red onions, Italian VG ↓G or ranch dressing V ↓G

Caesar salad with romaine, seasoned oil baked house-made croutons, Caesar dressing made with seasoned mayonnaise, Dijon mustard, red wine vinegar, lemon, parmesan V

Choice of one:

Meat lasagna FF with noodles layered in Heartland Farms ground beef simmered in tomato sauce rich with carrots, celery, garlic, herbs, and cheeses

Butternut squash V, spinach, and garlic lasagna with cheeses and heavy cream

Baked chicken alfredo with pasta noodles tossed with parmesan cream sauce, garlic, and herb seasoned chicken

Baked broccoli alfredo with pasta noodles tossed with parmesan cream sauce, garlic, lemon, and broccoli

Spaghetti bolognese FF tossed with Heartland Farms ground beef simmered in tomato sauce rich with carrots, celery, garlic, and herbs

Fajita

24.50

Grilled garlic and herb oil marinated chicken, seasoned flank steak carne asada

Tomato seasoned Spanish rice

Simmered pinto beans

Peppers and onions VG ↓G

Pico de gallo V ↓G

Roasted tomato salsa VG ↓G

Lettuce VG ↓G

Sour cream V ↓G

Cheddar cheese V ↓G

Flour V and corn VG ↓G tortillas

Fried churros with chocolate sauce ↓G

PIZZA

Prices are per person unless otherwise noted, with a 10 person minimum. Includes coffee, iced water, iced tea, or lemonade.

Choice of two regular pizzas for 20.95 per guest

Choice of two premium pizzas for 22.95 per guest

Includes:

Garden salad with tender greens, cucumbers, tomatoes, red onions, Italian VG ↓G
or ranch dressing V ↓G

Caesar salad with romaine, seasoned oil baked house-made croutons, Caesar dressing
made with seasoned mayonnaise, Dijon mustard, red wine vinegar, lemon, parmesan V

Cinnamon streusel dessert pizza V

Regular pizza choices:

Cheese

Sausage

Pepperoni

Vegetarian (mushrooms, black olives, green peppers, onions, tomatoes)

Premium pizza choices:

Margherita V

Roasted garlic oil, Roma tomatoes, mozzarella, fresh basil

Tuscan pesto

Grilled chicken, Roma tomatoes, artichokes, fresh mozzarella, feta, fresh basil

Supreme

Pepperoni, sausage, onions, mushrooms, black olives, bell peppers

Hawaiian Barbecue

Smoked ham, pineapple, chipotle tomato barbecue sauce, red onions, fresh
cilantro

Buffalo Chicken

Spicy buffalo sauce, grilled chicken, red onions, mozzarella cheese, blue cheese

Chicken, Bacon, Ranch

Buttermilk ranch dressing, grilled chicken, smoked bacon

BUILD YOUR OWN DINNERS | PLATED OR BUFFET

Includes choice of one salad, one starch, one vegetable, one dessert, rolls, butter, coffee, iced water, iced tea, or lemonade.

Choice of one salad:

Garden salad with tender greens, cucumbers, tomatoes, red onions, Italian VG ↓G
or ranch dressing V ↓G

Caesar salad with romaine, seasoned oil baked house-made croutons, Caesar dressing
made with seasoned mayonnaise, Dijon mustard, red wine vinegar, lemon, parmesan V

RAM salad with spring greens, dried cranberry, blue cheese, toasted walnuts,
champagne vinaigrette V ↓G

Greek salad with olives, red onions, sun-dried tomatoes, cucumbers, feta,
balsamic vinaigrette V ↓G

Choice of one starch:

Garlic butter and cream whipped potatoes V ↓G

Herb roasted new potatoes VG ↓G

Brown butter sweet potatoes V ↓G

Cheddar and cream scalloped potatoes VG ↓G

Wild rice pilaf with carrots, onions VG ↓G

Parsley and butter steamed potatoes V ↓G

Choice of one vegetable:

Sautéed green beans VG ↓G

Grilled asparagus VG ↓G

Steamed broccoli VG ↓G

Honey thyme roasted carrots V ↓G

Roasted summer squash, bell peppers VG ↓G

Roasted butternut squash VG ↓G

Includes choice of one salad, one starch, one vegetable, one dessert, rolls, butter, coffee, iced water, iced tea, or lemonade.

Tier One Entrées:

Choice of one 27.50 per person | Choice of two 32.25 per person

Chicken piccata ↓G with lemon caper sauce, lightly breaded with made without gluten-containing ingredients flour pan seared chicken breast in lemon butter caper sauce

Chicken and mushroom marsala ↓G with pan seared chicken breasts, mushrooms, chicken stock, marsala wine reduction

Herbed mushroom marsala VG ↓G

Garlic and herb marinated chicken breast ↓G

Roasted pork loin ↓G with sautéed onions, mushrooms

Parmesan breaded baked whitefish S ↓G with garlic basil pesto

Peppercorn roast beef ↓G with caramelized onions, au jus

Tier Two Entrées:

Choice of one 29.95 per person | Choice of two 34.95 per person

Tuscan chicken ↓G with herb marinated chicken breast, roasted garlic tomato basil chutney

Chicken cordon blue ↓G ham and Swiss stuffed chicken breast, Swiss Mornay sauce

Chicken saltimbocca ↓G with pan seared chicken breast, pancetta, white wine lemon butter sauce

Stuffed pork loin ↓G with wild mushroom and shallot duxelles, sage and parmesan dressing, pan gravy

Lemon baked Atlantic salmon S ↓G with fennel cream

Peruvian grilled flank steak ↓G with blistered cherry tomatoes and chimichurri

Tier Three Entrées:

Choice of one 35.95 per person | Choice of two 41.25 per person

Roasted pork loin ↓G with apple and onion chutney, cider gastrique

Herbs de Provence baked salmon S ↓G with lemon dill compound butter

Roasted garlic and parmesan baked chicken quarter ↓G with tomato and thyme gravy

Peppercorn and coriander crusted beef tenderloin ↓G with port wine demi glace (market price)

Additional Vegetarian Options:

27.50 per person or 4.95 per guest as an addition to any tier

Portabella mushroom Napoleon V ↓G with fresh mozzarella, Roma tomatoes, fresh basil, olive oil, balsamic

Polenta and greens VG ↓G with cornmeal polenta, vegan Italian sausage, onions and bell peppers, fire-roasted cherry tomatoes, Tender Farm greens, vegan parmesan

Stuffed acorn squash VG ↓G with herbed quinoa, chickpeas, caramelized onions, spinach, garlic basil pesto

Butternut squash and spinach lasagna V with mozzarella, parmesan, roasted garlic cream béchamel

DESSERTS

DESSERTS BY THE DOZEN

Fresh Baked Cookies

15.95

Vegan Options:

Molasses

Oatmeal raisin

Chocolate chip

Chocolate

Red velvet

Peanut butter

Snickerdoodle

Lemon

Cookies & cream

Made without Gluten-containing Ingredients Options:

Coconut macaroons

Almond Joy

M&M

Reese's

Sugar

Fudge

Peanut butter

Cranberry orange cardamom

Mini Cupcakes V

16.25

Chocolate or vanilla

Brownies V

18.65

Sweet Petites V

20.65

Crème puffs, fruit tartlets, lemon tarts, coconut macaroons, pecan tarts, chocolate caramel tarts

Cupcakes V

21.50

Chocolate, vanilla, marble, red velvet

Fruit Pizza V

20.65

A LA CARTE DESSERTS

4.95 per guest

New York Cheesecake V

Berry compote, caramel or chocolate sauce

Flourless Chocolate Tort V ↓G

Raspberry coulis and whipped cream

Decadent Chocolate Layer Cake V

Chocolate crème mousse, dark chocolate ganache

Lemon Pound Cake V

Topped with ginger syrup

Seasonal Fruit Pie V

Cinnamon Apple Crisp V

Baked apples with a sweet oat-butter crumble

Seasonal Fruit Tart V

Sweet pastry cream

Vanilla Panna Cotta V ↓G

Fresh kiwi, mango syrup

CUSTOM CAKES

New York Cheesecake with Topping V

42.95, serves 16

Strawberry or blueberry compote, chocolate or caramel sauce, or macerated fresh berries

Round Cake V

24.95, serves 8-16

Available in vegan or made without gluten-containing ingredients options

Half Sheet Cake V

39.95, serves 40

Available in vegan or made without gluten-containing ingredients options

Full Sheet Cake V

77.95, serves 80

Available in vegan or made without gluten-containing ingredients options

Cake Flavors

White, yellow, chocolate, marble red velvet, carrot

Frosting Flavors

vanilla buttercream, chocolate buttercream, cream cheese

NOTES



BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —

