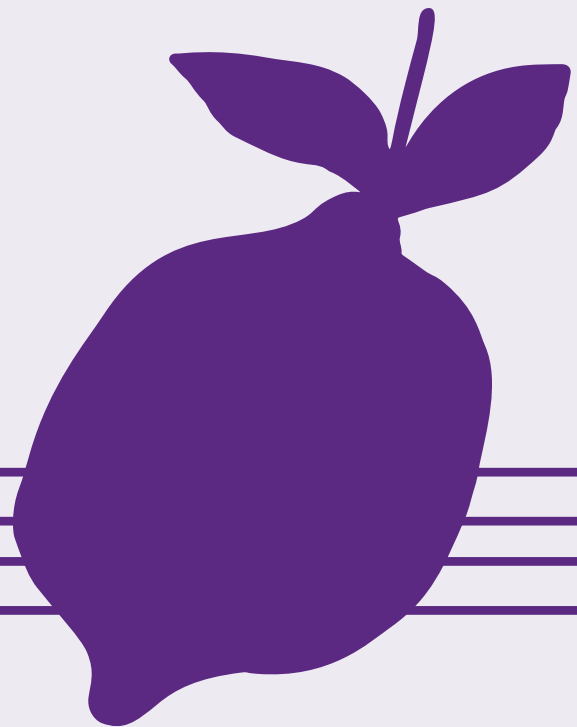


BON APPÉTIT CATERING AT  
**CORNELL COLLEGE**

2026-2027



## 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](http://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 during hours of general operation. Catering pricing may be adjusted during summer or other Cornell break periods. 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:

Regina Finn, Catering Manager

(319) 895-4470

[regina.finn@cafebonappetit.com](mailto:regina.finn@cafebonappetit.com)

Visit us online:

[cornell.cafebonappetit.com](http://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 (*1 Attendant per 50 guests*) – 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.

Buffet Service (*1 Attendant per 35 guests*) – 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.

Table Service (*1 Attendant per 25 guests*) – 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.

Reception and Dinner Service (*1.5 Attendant per 25 guests*) – 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.

## **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 = 8.00

House Canyon Road Wine = 22.00 per bottle

Please inquire with catering about availability and pricing for keg service and other wine list suggestions.

# 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.

# CONTENTS

BEVERAGES	8
BREAKFAST	9
EXECUTIVE BOXED LUNCHES	10
DELI BUFFETS AND BOXED LUNCHES	11
ENTRÉE SALADS	12
BREAK	13
HORS D'OEUVRES   DISPLAYS	14
HORS D'OEUVRES   HOT AND COLD	15
BUFFETS	16-17
PIZZA	18
BUILD YOUR OWN DINNER   PLATED OR BUFFET	19-20
DESSERTS	21

# BEVERAGES

---

## HOT BEVERAGES

Prices are per gallon unless otherwise noted.

**Fresh Brewed Little Scratch**

**Coffee** FF VG ↓ G 19.50

**Assorted Teas** VG ↓ G 3.00 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** 3.00

**Bottled Water** 3.00

## 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 19.50

**Mocktails** 19.75

**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

**RAM Punch** ↓ 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 13.50

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

## Baked Quiche **FF H** 17.75

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, roasted tomato **V H**
- Smoked ham, greens, cheddar, feta **H**
- Smoked bacon, caramelized onions, Swiss **H**

## South of the Border 19.25

Southwestern scramble with pork sausage or soy chorizo **H ↓ G**, Pepper 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 19.25

*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 pepper, 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, granola **V ↓ G**  
7.50 per person

## FROM THE BAKERY

### Breakfast Breads **V** 15.75 per loaf

15 slices per loaf, includes whipped butter

### Muffins **V** 20.75 per dozen

### Scones **V** 20.75 per dozen

### Bagels with Cream Cheese **V** 19.50 per dozen

Regular, herb, or strawberry cream cheese

### House-made Cinnamon Rolls **V** 24.75 per dozen

### Donuts **V** 23.25 per dozen

# EXECUTIVE BOXED LUNCHES

17.95 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, Talera roll

## Roast Beef and Cheddar Sandwich

House-roasted beef, cheddar, mixed greens, tomato, Dijon aioli, Talera 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, vegan mayonnaise, Taleraroll

## Roasted Vegetable Wrap **V**

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

## Chicken Caesar Wrap

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

## 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, pesto, mixed greens, balsamic vinaigrette, flour 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 17.95

Choice of three protein options 18.95

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 | potato, mayonnaise, mustard, celery, onion, seasonings
- Garden salad VG ↓ G | tender greens, tomato, cucumber, carrot, red onion
- Deli-style coleslaw V ↓ G | cabbage, mayonnaise, vinegar, onion, seasonings
- Traditional Caesar salad V | 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 | herbed vinaigrette, tomato, bell pepper, onion, olive
- Fresh fruit salad VG ↓ G
- House-made potato crisps VG ↓ G

## Deli Boxed Lunch 16.25

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

---

14.25 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

Spinach, goat cheese, roasted beets, walnuts, blueberry balsamic vinaigrette

## Summer Berry and Greens V ↓ G

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

## Santa Fe V

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

## Classic Italian-style Wedge H FF ↓ G

Romaine lettuce, tomato, bell pepper, red onion, carrot, cucumber, pepperoncini, Italian vinaigrette

## 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

5.25 per person

### Grilled Flank Steak ↓ G

8.50 per person

### Wild-caught Salmon S ↓ G

8.50 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 honey mustard or ranch seasoned buttered pretzels

**Salsa Trio and House-made Tortilla Chips V**

29.25, 10-15 servings

49.75, 20-30 servings

82.87, 40-50 servings

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

**Ram's Mix V 17.95 per pound**

Serves approximately 10

Trail mix, cheddar crackers, dried fruit

**Spicy and Savory Mix V 17.95 per pound**

Serves approximately 10

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

**Butter Popcorn V ↓ G 8.50 per half gallon**

Serves approximately 10

**Caramel Popcorn or Kettle Corn V ↓ G 11.50 per half gallon**

Serves approximately 10

**Assorted Individual Snacks and Treats 3.25 each**

Selection of granola bars, protein bars, candy



# HORS D'OEUVRES | DISPLAYS

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

46.75, 10-15 servings  
81.00, 20-30 servings  
175.95, 40-50 servings

## Hummus Platter **VG**

46.75, 10-15 servings  
81.00, 20-30 servings  
175.95, 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**

46.75, 10-15 servings  
81.00, 20-30 servings  
175.95, 40-50 servings  
Selection of crisp roasted vegetables seasoned with olive oil, balsamic, and fresh herbs

## Farmers Market Fresh Veggie

### Platter **V ↓ G**

46.75, 10-15 servings  
81.00, 20-30 servings  
175.95, 40-50 servings  
Seasonal selection of fresh vegetables, creamy dill dip

## Build Your Own Yogurt Parfait Bar **V ↓ G**

12.75 per person  
Three Country View dairy yogurt selections, dried fruits, toasted seeds, granola, fresh berries, honey

## Fruit and Cheese Board **V FF ↓ G**

49.95, 10-15 servings  
86.25, 20-30 servings  
190.95, 40-50 servings  
Selection of domestic, local, and artisanal cheese, grapes, berries  
Served with crackers **V**

## Antipasto Platter **↓ G**

116.75, 20-30 servings  
190.75, 40-50 servings  
Roasted vegetables, marinated olives, giardiniera, salami, capicola, marinated fresh mozzarella

## Bruschetta and Hummus Dip Bar **V**

65.75, 20-30 servings  
127.25, 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**

92.25, 20-30 servings  
170.95, 40-50 servings  
Spinach, artichokes, garlic, red chili, heavy cream, parmesan, white wine  
toasted pita or corn tortilla chips

# HORS D'OEUVRES | HOT AND COLD

---

Prices are per dozen unless otherwise noted.

## HOT

### Vegetable Spring Rolls **VG** 22.00

Fried wontons filled with shredded vegetables with Thai sweet chili sauce

### Soy-chorizo Stuffed Mushrooms **V ↓ G** 22.00

### Heartland Fresh Family Farms Meatballs **FF** 24.50

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

### Chicken Satay **↓ G** 22.75

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

### Kabobs **S ↓ G** 30.75

Cajun sausage, chicken, and shrimp with bell peppers and Old Bay butter

## COLD

### Mini Fruit Skewers **VG ↓ G** 18.50

### Avocado Toast Points **VG** 19.00

### Beet and Goat Cheese Bruschetta **V** 19.00

Balsamic glazed roasted beets and goat cheese on baguette crostini

### Caprese Skewers **V ↓ G** 19.00

Sweet basil, fresh mozzarella, petite tomato, balsamic reduction

### Bangkok Spring Rolls **VG ↓ G** 30.00

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 29.00

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** | noodles tossed in a seasoned creamy cheese sauce
- Sautéed green beans **VG ↓ G**
- Garden Salad **VG ↓ G** | tender greens, cucumber, tomato, red onions, Italian or ranch dressing
- 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** | kidney beans simmered in tomatoes, onions, garlic, mustard, brown sugar, paprika, chili powder

## Iowa Summer Picnic 26.00

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** | kidney beans simmered in tomato, onions, garlic, mustard, brown sugar, paprika, chili powder
- Creamy coleslaw **V ↓ G** | cabbage, mayonnaise, vinegar, onions, seasonings
- Garden salad **VG ↓ G** | tender greens, cucumbers, tomato, red onions, Italian or ranch dressing
- Caesar salad **V** | 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** | 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 24.00

Includes ratatouille, garlic breadsticks, lemon cake with cream filling

Add a second pasta for 4.00 per person

*Choice of one*

- Garden salad | tender greens, cucumbers, tomatoes, red onions, Italian VG ↓ G or ranch dressing V ↓ G
- Caesar salad | romaine, seasoned oil baked house-made croutons, Caesar dressing made with mayonnaise, Dijon mustard, red wine vinegar, lemon, parmesan V

*Choice of one*

- Lasagna FF | noodles layered in Heartland Farms beef bolognese with creamy Bechamel, mozzarella, parmesan
- Butternut squash V, spinach, and garlic lasagna | cheeses and heavy cream
- Spaghetti Bolognese FF | Heartland Farms ground beef simmered in tomato marinara with carrots, celery, garlic, and herbs

Add Heartland Farms Italian sausage for 4.00 per person

### Fajita 28.00

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 22.25 per guest

Choice of two premium pizzas for 24.50 per guest

## *Includes*

- Garden salad | tender greens, cucumbers, tomatoes, red onions, Italian VG ↓ G or ranch dressing V ↓ G
- Caesar salad | 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 | mushroom, black olives, green peppers, onion, tomato

## *Premium pizza choices*

- Margherita V | roasted garlic oil, Roma tomato, mozzarella, fresh basil
- Pesto | Roma tomato, artichokes, fresh mozzarella, feta, fresh basil
- Supreme | pepperoni, sausage, onion, mushroom, black olives, bell pepper
- Hawaiian barbecue | pulled Heartland Farms FF pork shoulder, pineapple, tomato barbecue sauce, green onion
- 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 | tender greens, cucumbers, tomatoes, red onions, Italian VG ↓G or ranch dressing V ↓G
- Caesar salad | romaine, seasoned oil baked house-made croutons, Caesar dressing made with seasoned mayonnaise, Dijon mustard, red wine vinegar, lemon, parmesan V
- RAM salad | spring greens, dried cranberry, blue cheese, toasted walnuts, champagne vinaigrette V ↓G
- Greek salad | 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
- Cilantro Lime Rice 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 pepper, onion 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 29.25 per person | Choice of two 35.50 per person

- Chicken piccata ↓ G | lemon caper sauce, lightly breaded with made without gluten-containing ingredients flour pan seared chicken breast, lemon butter caper sauce
- Garlic and herb marinated chicken breast ↓ G
- Roasted pork loin ↓ G with sautéed onion, mushroom
- Peppercorn roast beef ↓ G with caramelized onions, au jus

### Tier Two Entrées

Choice of one 33.00 per person | Choice of two 38.50 per person

- Tomato-basil chicken ↓ G | herb marinated chicken breast, roasted garlic tomato basil chutney
- Chicken saltimbocca ↓ G | pan seared chicken breast, pancetta, white wine lemon butter sauce
- Stuffed pork loin ↓ G | sautéed mushroom, onion, lemon, parsley, goat cheese, pan gravy
- Baked Atlantic salmon S ↓ G with lime chili agave glaze
- Peruvian grilled flank steak ↓ G with blistered cherry tomato and chimichurri

### Tier Three Entrées

Choice of one 39.75 per person | Choice of two 45.50 per person

- Roasted pork loin ↓ G with apple and onion chutney, cider gastrique
- Cedar-smoked salmon S ↓ G with roasted garlic and chive 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

29.25 per person or 7.50 per guest as an addition to any tier

- Eggplant parmesan V ↓ G | mozzarella, parmesan, marinara, egg, made-without-gluten-containing ingredients breadcrumbs
- Polenta and greens VG ↓ G | cornmeal polenta, vegan Italian sausage, onions, bell pepper, fire-roasted cherry tomato, Tender Farm greens, vegan parmesan
- Stuffed winter squash VG ↓ G | herbed quinoa, chickpeas, caramelized onions, spinach, garlic basil pesto
- Butternut squash and spinach lasagna V | mozzarella, parmesan, roasted garlic cream béchamel

# DESSERTS

---

## DESSERTS BY THE DOZEN

### Fresh Baked Cookies 16.95

*Vegan Options*

Molasses

Oatmeal raisin

Chocolate chip

Chocolate

Red velvet

Peanut butter

Snickerdoodle

Lemon

Cookies & cream

### Mini Cupcakes V 17.25

Chocolate or vanilla

### Brownies V 19.95

### Sweet Petites V 21.95

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

### Cupcakes V 21.95

Chocolate, vanilla, marble, red velvet

### Fruit Pizza V 21.95

## A LA CARTE DESSERTS

5.50 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**

48.95, serves 16

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

## **Round Cake V**

26.50, serves 8-16

Available in vegan or made without gluten-containing ingredients options

## **Half Sheet Cake V**

42.50, serves 40

Available in vegan or made without gluten-containing ingredients options

## **Full Sheet Cake V**

82.75, 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 ————

---

---

---