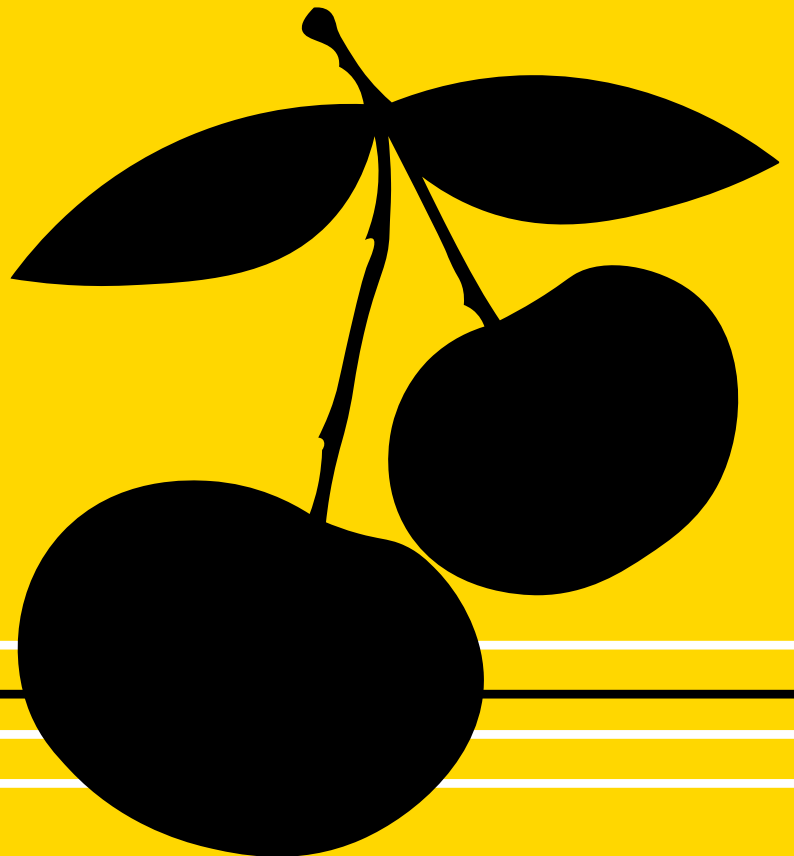


BON APPÉTIT CATERING AT
DEPAUW UNIVERSITY



WHAT ARE YOU ENVISIONING?

An elegant banquet for VIP clients? Tasty (and nutritious) boxed lunches for a seminar? A fun homecoming barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at DePauw University, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But, our commitment to you doesn't stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

CONNECT WITH US

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:

(765) 658-4315

catering@depauw.edu

BUSINESS HOURS

Regular business hours are Monday - Friday 9:00 a.m. – 5:00 p.m. Contracted catering available outside business hours

BELLS & WHISTLES

EVENT STAFF

A smiling server or bartender adds an elevated level of service to your event. Bar service requires a bartender.

EQUIPMENT RENTALS

A perfectly styled event sometimes requires additional equipment rentals. Please give us at least 72-hours advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability and surcharge.

ORDERING DEADLINES

To ensure availability of service and menu items please place your orders at least 72 hours 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 48 hours of the event.

MINIMUM ORDER AND DELIVERY FEE

A delivery charge will be added to all orders not reaching a minimum. Delivery charges are subject to distance.

CANCELLATION FEE

Customers are responsible for paying 50 percent of the total invoice plus labor surcharge for any orders canceled within 24 hours of the event.

PAYMENT OPTIONS

We accept credit cards, cash, checks payable to Bon Appétit and internal DePauw account numbers. Payment information must be submitted to confirm your order.

HOW ELSE CAN WE MAKE YOUR EVENT AMAZING?

Let us know! We'll work together to create a wonderful experience for your guests.

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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BREAKFAST

BREAKFAST COLLECTIONS

Prices are per person, with a minimum order of 10. All breakfast collections include Julian Coffee Roaster's coffee and Fair Trade Numi tea service.

Traditional Continental \$12.00

Assorted freshly baked muffins, breakfast breads, and pastries with a variety of house-made seasonal fruit salad and orange juice

Additions

Crystal Springs Yogurt Bar **FF** \$3.25 per person

Crystal Springs yogurt, berries, house-made granola

ACTION BREAKFAST

Prices are per person, with a \$25.00 hourly attendant fee. Includes assorted muffins, pastries, fresh cut fruit, and orange juice.

Omelet Action Station \$18.00

Includes

Cage-free eggs ↓ **G** **V** (egg whites available upon request)

Spinach, tomatoes, scallions, mushrooms, sweet peppers ↓ **G** **VG**

Shredded cheddar and mozzarella cheeses ↓ **G** **V**

Diced smoked ham ↓ **G**

Crispy bacon **FF** ↓ **G**

Crispy hash browns ↓ **G** **VG**

Waffle Action Station \$18.00

Malted vanilla Belgian waffles

Toppings include chocolate chips, bananas, Oreo crumbles, maple syrup, assorted fruit compotes, whipped butter, and whipped cream

Select one

Scrambled eggs ↓ **G** **V**

Cheesy cage-free scrambled eggs ↓ **G** **V**

Select one

Pork sausage patties **FF** ↓ **G**

Turkey sausage **FF** ↓ **G**

Crispy bacon ↓ **G**

A LA CARTE BREAKFAST

Prices are per dozen unless otherwise noted.

Bagels **V** \$26.00

Served with cream cheese and butter

English-style Scones **V** \$15.50

All American Muffins **V** \$15.50

House-made Cinnamon Rolls **V** \$24.00

Includes cream cheese icing

Crystal Springs Yogurt Parfait **FF** **V** \$5.75 per person

Includes fresh berries and house-made granola

Seasonal Fruit Salad ↓ **G** **VG** \$1.95 per person

House-made Hoover Breakfast Granola

↓ **G** **VG** \$1.75 per person

Spring Valley Farms Hard-boiled Cage-free Eggs **FF** **H** ↓ **G** **V** \$24.50

BEVERAGES

Prices are per gallon unless otherwise noted, and each gallon serves 16.

Fresh Brewed Julian Coffee Roaster's Coffee \$18.00

Tiger blend or decaf coffee

Fair Trade Numi Tea Service \$15.00

Orange Juice \$20.00

Seasonal Agua Fresca \$25.00

Bottled Juices \$3.00 per bottle

Apple, orange, cranberry

HOT BREAKFAST

Prices are per person, with a minimum order of 10. All breakfast collections include Julian Coffee Roaster's coffee and Fair Trade Numi tea service.

DePauw Craft Your Breakfast Buffet \$15.50

Includes assorted muffins, fresh cut fruit, and orange juice

Select one

Scrambled eggs ↓ G V

Cheesy scrambled eggs ↓ G V

Vegetarian seasonal egg frittata FF ↓ G V

Quiche Lorraine FF

Select one

House-baked buttermilk biscuits and sausage gravy FF

Classic cinnamon French toast and house-made apple compote V

Fluffy buttermilk pancakes, warm maple syrup, and whipped butter V

European-style crepes, lemon ricotta cheese filling, and blueberry compote V

Select one

Plant-based egg substitute available at an additional cost

Crispy bacon FF ↓ G

Grilled ham steak ↓ G

Sausage patties FF ↓ G

Turkey sausage FF ↓ G

DePauw Breakfast Sandwich Buffet \$15.50

Includes assorted muffins, fresh cut fruit, and orange juice

Select one

Scrambled eggs and cheddar cheese, whole wheat English muffin V

Smoked bacon, scrambled eggs, cheddar cheese, whole wheat English muffin

Roasted bell peppers and mushrooms, scrambled eggs, roasted potatoes, spinach, and cheddar cheese burrito

Smoked bacon, scrambled eggs, roasted potatoes, spinach, and cheddar cheese burrito

SALADS

Prices are per person, with a minimum order of 10. Pre-set or served entrée salads include house-baked rolls, dessert bar, and lemonade.

Chef Salad FF \$15.00

Baby greens, diced ham, Bowman & Landes turkey, tomato wedges, Spring Valley Farms hard-boiled egg, Swiss cheese, fresh diced cucumber, house-made garlic croutons, house-made ranch dressing

Cobb \$16.00

Mixed greens, rows of chopped grilled chicken, bacon, hard-boiled egg, green onions, tomatoes, cucumbers, blue cheese crumbles, avocados, house vinaigrette

Falafel \$15.00

Spring mix, cucumbers, diced tomatoes, feta cheese, falafel, tangy dressing

Caesar V \$13.00

Romaine lettuce, shredded Parmesan cheese, house-made garlic croutons, house-made Caesar dressing

Southwest Steak FF ↓ G \$15.00

Romaine lettuce, blackened RK Cattle Co flank steak, blue cheese crumbles, red onions, dried cranberries, cherry tomatoes, raspberry vinaigrette

Strawberry Spinach ↓ G \$15.00

Baby spinach, sliced strawberries, feta cheese, raisins, grilled chicken, balsamic dressing

ADDITIONS

Prices are per salad addition.

Herb-roasted Tofu ↓ G VG \$3.00

Seared Salmon ↓ G S \$6.50

Grilled Chicken Breast ↓ G \$3.00

Make it halal for additional \$2.00

RK Cattle Co. Grilled Steak FF ↓ G \$5.00

Make it halal for additional \$2.00

Crispy Chickpeas VG \$3.00

SANDWICHES & WRAPS

Prices are per person, with a minimum order of 10. Buffet-style is served with choice of two side items, house-made cookies, and lemonade. Boxed lunches are packaged with chips, whole fruit, and house-made cookies.

WRAPS

\$15.50 buffet-style, \$13.50 boxed lunch. Prepared on whole wheat tortillas.

RK Cattle Thai Beef Wrap

Chili ginger slaw, crispy rice noodles, spicy mayo

Chicken Caesar

Grilled chicken breast, romaine lettuce, crouton crumbs, Caesar dressing

Buffalo Chicken

Grilled chicken, cheddar cheese, shredded lettuce, house-made ranch

Bowman & Landes Turkey BLT FF

Turkey, bacon, lettuce, tomato, mayo

Ham and Swiss Cheese

Lettuce, tomato, house-made honey mustard

Chicken Fiesta

Grilled chicken, shredded lettuce, house-made salsa, shredded cheese

Fiesta V

Black beans, shredded lettuce, house-made salsa, shredded cheese

Asian Vegetable V

Chili ginger slaw, carrots, snow peas, peppers, rice noodles

Grilled Vegetable VG

Grilled vegetables, house-made hummus, spinach

SLAMMERS

\$17.50 buffet-style, \$13.50 boxed lunch. Prepared on bakery rolls.

Fried Chicken

Honey mustard and leaf lettuce

Italian Trio

Salami, pepperoni, provolone cheese, spinach leaves, vinaigrette

Bowman & Landes House-smoked Turkey

Cheddar cheese and lettuce

Grilled Vegetable

Hummus and spinach

SANDWICHES

\$15.50 buffet-style, \$13.50 boxed lunch. Prepared on whole artisan bakery breads.

House-roasted RK Cattle Co. Beef and Asiago Cheese FF

Lettuce and tomato

Bowman & Landes House-smoked Turkey and Swiss Cheese FF

Lettuce and tomato

Italian Hoagie

Ham, capicola, salami, shredded lettuce, provolone cheese, vinaigrette

Ham and Cheddar Cheese

Lettuce and tomato

Chicken Rustica

Grilled chicken breast, fresh mozzarella cheese, tomato, arugula, pesto aioli

Chicken Salad Croissant

Lettuce and house-made chicken salad with grapes

SIDE ITEMS

\$2.50 per person.

Creamy Country Coleslaw ↓ G V

Shredded cabbage, mayo, shredded carrot, vinegar

Pasta Salad V

Cherry tomato, bell pepper, shredded carrot, broccoli, Italian vinaigrette

House-made Chips VG

Seasonal Fresh Fruit Salad VG

Edamame and Roasted Corn Salad ↓ G VG

Red peppers, scallions, chipotle lime dressing

California Quinoa Salad ↓ G VG

Bell pepper, edamame, red onion, onion, cilantro, tomato, balsamic

Tossed House Salad ↓ G VG

Romaine lettuce, cherry tomato, cucumber, carrot

SIGNATURE SELECTIONS | GRAINS

Prices are per person, with a minimum order of 10.

DePauw Grain Bar \$15.50

Includes house-made cookies and lemonade

Select one grain

Add another grain for +\$2.00 per person

Quinoa ↓ G VG, grano VG, brown rice ↓ G VG, Mountain red blend ↓ G V, Jade blend VG

Select two proteins

Add another protein for +\$3.00 per person, or +\$2.00 for halal

Grilled chicken ↓ G, grilled tofu ↓ G VG, black beans ↓ G VG, Impossible “beef” crumbles ↓ G VG, Spring Valley Farms hard-boiled eggs FF H ↓ G V, Bowman & Landes house-smoked turkey breast FF ↓ G

Select one cheese

Add another cheese for +\$2.00 per person

Feta crumbles ↓ G V, Parmesan cheese ↓ G V, blue cheese crumbles ↓ G V, fresh mozzarella ↓ G V

Select one sauce

Add another sauce for +\$1.00 per person

Basil pesto ↓ G V, honey sriracha ↓ G V, lemon pepper tahini ↓ G VG, creamy avocado ↓ G V

Select four toppings

Add another topping for +\$2.00 per person

Roasted sweet potatoes ↓ G VG, roasted red beets ↓ G VG, grilled asparagus ↓ G VG, edamame ↓ G VG, shredded carrots ↓ G VG, bell peppers ↓ G VG, cucumbers ↓ G VG, tomatoes ↓ G VG, red onion ↓ G VG, roasted corn ↓ G VG, butternut squash ↓ G VG, sautéed mushrooms ↓ G VG, grilled zucchini ↓ G VG, scallions ↓ G VG

Additional premium selections

Add another premium selection for +\$3.00 per person

Sunflower seeds ↓ G VG, pepitas ↓ G VG, flax seed ↓ G VG, chia seed ↓ G VG, fried onion straws

SIGNATURE SELECTIONS | SOUP & SALAD

Prices are per person, with a minimum order of 10.

Soup and Salad Bar \$15.50

Served with fresh romaine lettuce, seasonal greens, selected toppings, Soup du Jour, house-made cookies, and lemonade

Select five toppings

Diced ham ↓ G, Bowman & Landes diced turkey FF ↓ G, shredded cheddar cheese ↓ G V, edamame ↓ G VG, cucumbers ↓ G VG, shredded carrots ↓ G VG, cherry tomatoes ↓ G VG, sugar snap peas ↓ G VG, red onions ↓ G VG, roasted beets ↓ G VG, scallions ↓ G VG

Select one house-made dressing

Add another dressing selection for +\$1.00 per person

House-made ranch ↓ G V, balsamic vinaigrette ↓ G VG, poppy seed ↓ G VG, champagne vinaigrette ↓ G VG, sweet and tangy Italian ↓ G VG, fat-free Italian ↓ G V

SIGNATURE SELECTIONS | BUFFET

Prices are per person, with a minimum order of 10.

Craft Your Own Deli Buffet \$14.00

Served with assorted breads and rolls, lettuce, tomatoes, red onions, house-made pickles, mayonnaise, mustard, house-made cookies, and lemonade

Select two proteins

Bowman & Landes house-smoked turkey breast FF ↓ G, shaved ham ↓ G, RK Cattle roast beef FF ↓ G, herb-roasted tofu ↓ G VG, house-made tuna salad ↓ G S, house-made roasted chicken salad ↓ G

Select one cheese

Add another cheese selection for +\$2.00 per person

Swiss cheese ↓ G V, cheddar cheese ↓ G V, smoked gouda cheese ↓ G V, American cheese ↓ G V, provolone cheese ↓ G V

Side Items

\$2.50 per person

Creamy country coleslaw ↓ G V with shredded cabbage, mayo, shredded carrot, vinegar

Pasta salad V with cherry tomato, bell pepper, shredded carrots, broccoli, Italian vinaigrette

House-made chips ↓ G VG

Seasonal fresh fruit salad ↓ G VG

Edamame and roasted corn salad ↓ G VG with red peppers, scallions, chipotle lime dressing

California quinoa salad ↓ G VG with bell peppers, edamame, red onions, cilantro, tomatoes, balsamic

Tossed house salad ↓ G VG with romaine lettuce, cherry tomatoes, cucumbers, carrots

PIZZA

Pricing below is for a single topping pizza. All pizzas are hand-tossed, house-made dough, stretched to 16 inches and cut into 12 slices or party cut squares. Pizza can be made without gluten-containing ingredients and/or without dairy ingredients with advanced notice.

Buffet-style Pizza \$14.00 per person

Includes pizza (single topping per four guests), tossed salad, house-made breadsticks, house-made cookies, and lemonade

Campus Delivery \$12.00

Includes plates and napkins

Carry-out \$12.00

APPETIZER PLATTERS

Prices are per person, with a minimum order of 10.

Colorful and Crisp Vegetable Crudités ↓ G VG \$2.75

Includes house-made ranch dip

Fruit Display ↓ G VG \$3.75

Selection of melons, pineapple, and berries

House-made Hummus Trio VG \$3.00

Hummus du Jour, roasted garlic hummus, red pepper hummus, seasonal vegetables, pita triangles

Farmhouse Cheese Platter V \$3.50

Regional domestic cheeses, cracker assortment, grilled French baguette

Antipasto \$6.25

Cured meats, marinated vegetables, herb focaccia, basil pesto, extra virgin olive oil, house-made caponata and mozzarella cheese ciliegine

House-smoked Salmon Display FF H ↓ G S \$8.50

House-smoked wild salmon, Spring Valley Farms hard-boiled eggs, finely minced shallot, capers, house-made pickles, crostini, whipped dill cream cheese

Deli Pinwheel Display FF \$4.00

Bowman & Landes turkey, spinach, seasoned cream cheese pinwheel

Roasted vegetable, spinach, seasoned cream cheese pinwheel, flavored tortilla

Spinach and Artichoke Dip V \$4.25

Cream cheese, artichoke, spinach, garlic, lemon zest, Parmesan and mozzarella cheese, house-fried tortilla chips and baguette

RK Cattle Co. Beef Chili Cheese Dip FF \$4.25

House-fried tortilla chips

Chips and Salsa VG \$2.00

Hand-cut corn tortilla chips and house-made salsa

Add guacamole for additional +\$.75 per person

House-made Chips and French Onion Dip V \$2.50

House-made chips and house-made French onion dip

CLASSIC APPETIZERS

Prices are per dozen, with a minimum order of 10.

Herb Polenta Cakes ↓ G V \$17.50

Grilled wild mushrooms, herb butter, house-made crème fraiche

Basil Smoked Caprese Napoleon ↓ G V \$18.50

Fresh mozzarella cheese, aged balsamic, toasted peppercorn

Classic Bruschetta Crostini ↓ G V \$18.50

Tomato, fresh basil, roasted garlic, Parmesan cheese

Smoked Paprika and RJ Honey Marinated RK Cattle Beef Skewer FF ↓ G \$24.50

House-made Barbecue Mini Meatballs FF ↓ G \$22.50

Bowman & Landes turkey or RK Cattle beef

Thai Chicken Lettuce Cups ↓ G 20.00

House-made red curry, sweet coconut lime sauce

Impossible “Beef” Lettuce Cup VG \$22.00

Grilled Jamaican Chicken Skewers ↓ G \$22.00

Mango chutney

Mini Skewered Mushroom Kabobs ↓ G VG \$20.00

Mushroom, onion, pepper

Mini Skewered RK Cattle Co. Beef Kabobs ↓ G \$22.00

Beef, onion, pepper

Beyond Sausage Puffs FF V \$22.00

Bastin Honey Farms honey, whole grain mustard sauce

PREMIUM APPETIZERS

Prices are per dozen, with a minimum order of two dozen per item. Suggested service key for planning:

Non-meal one hour service, we suggest 3-4 pieces per person

Mealtime hour service, we suggest 6-8 pieces per person

Non-meal two hour service, we suggest 6-8 pieces per person

Mealtime two hour service, we suggest 12-14 pieces per person

Crispy Chicken Blini \$26.00

Yukon gold potato, house-smoked maple syrup, sweet chili butter

RK Cattle Co Beef Slider FF \$36.00

Cheddar cheese, crispy onions, house-made ketchup, mayonnaise

Breaded Chicken Slider \$32.00

Breaded chicken breast, Bibb lettuce, honey mustard

Lamb Lollipop FF ↓ G \$50.00

Butter braised cherries, mint chimichurri, smoked sea salt

Spring Valley Farms Deviled Egg and Wild Trout Roe FF H ↓ G \$25.00

House-made mayonnaise, caper, house-smoked wild trout roe

RK Cattle Co Beef Tenderloin Crostini FF \$32.00

Horseradish mousse, ciabatta toast

Mini Crab Cakes S \$36.00

Caper Remoulade

House-smoked Salmon Crostini S \$28.00

House-made chive crème fraiche, crispy capers, dill

Shrimp Cocktail ↓ G S \$87.00

Three Cheese Stuffed Mushrooms ↓ G \$21.00

Three cheese gratin stuffed cremini mushroom caps

THEMED BUFFETS

Prices are per person, with a minimum order of 10.

Hoover Cantina \$22.95

House-made pico de gallo ↓G VG, house-made spicy avocado verde ↓G VG, fresh guacamole ↓G VG, queso fresco ↓G V, shredded lettuce ↓G VG, sour cream ↓G V, lemonade

Select one entrée

Add another entrée for additional +\$3.00 per person

Choice of one fajita | chicken ↓G, RK Cattle Co. steak FF ↓G, or tofu ↓G VG

Choice of one nacho bar | chicken ↓G, RK Cattle Co.

ground beef FF ↓G, or tofu sofrito ↓G VG

RK Cattle Co. barbacoa FF ↓G

Chicken adobo ↓G

Pork carnitas FF ↓G

RK Cattle Co. beef enchiladas FF ↓G

Cheese enchiladas ↓G V

Select one

Refried beans ↓G VG

Spanish rice ↓G VG

Cilantro lime rice ↓G VG

Select one

Roasted calabacitas ↓G V

Mexican-style street corn ↓G V

Cumin roasted cauliflower ↓G VG

Select one

House-made churros V, caramel sauce, chocolate sauce

Traditional sopapillas V

Tres leches cake V

Fortune Cookie Delight \$22.95

Chopsticks, wasabi, pickled ginger, tamari, fortune cookies, and lemonade

Select one entrée

Add another entrée for additional +\$3.00 per person

Teriyaki chicken, peppers and onions ↓G

Teriyaki tofu, peppers and onions ↓G VG

Kung Pao chicken

RK Cattle Co peppered beef and broccoli FF ↓G

Sweet and sour pork FF ↓G

MaPo tofu – bok choy ↓G VG

Select one

Steamed brown rice ↓G VG

Steamed white rice ↓G VG

Eggless fried Jasmine rice ↓G VG

Asian vermicelli noodles ↓G VG

Select one

Wok flashed ginger snow peas and red bell pepper ↓G VG

Sesame roasted broccolini and mushrooms ↓G VG

Szechuan green beans and onions ↓G VG

THEMED BUFFETS CONTINUED

Prices are per person, with a minimum order of 10.

Taste of Italy \$22.95

Italian chopped salad, garlic herb focaccia sticks, and lemonade

Select one entrée

Add another entrée for additional +\$3.00 per person

RK Cattle pasta Bolognese FF

Impossible “beef” pasta Bolognese

Marinated chicken picatta ↓ G

Italian sausage, peppers, onions, tomatoes, olive oil, basil, gemelli pasta FF

Baked cod puttanesca ↓ G S

House-made RK Cattle beef lasagna FF

House-made cheese lasagna V

Penne pasta, house-made alfredo V

Penne pasta, house-made marinara VG

Wild mushroom ravioli, brown butter, sage V

Select one

Pesto roasted fingerling potatoes ↓ G V

Creamy polenta ↓ G V

Roasted garlic Parmesan cheese risotto ↓ G V

Select one

Garlic herb roasted Italian vegetables ↓ G VG

Sautéed green beans and shallots ↓ G VG

Grilled asparagus ↓ G VG

Select one

House-made Italian pastries V

Vanilla and mixed berry torte V

House-made cannoli V

Lemon raspberry tiramisu V

Seriously Smokin’ Barbecue \$21.95

Seasoned freshly fried chips, house-made cookies, lemonade, assorted cheeses, mayonnaise, mustard, leaf lettuce, beefsteak tomatoes, red onion, house-made pickles

Select one entrée

Add another entrée for additional +\$3.00 per person

RK Cattle grilled seasoned beef patty FF ↓ G

Grilled spicy Black-bean patty VG

House-smoked barbecue pulled pork ↓ G

House-smoked barbecue pulled chicken ↓ G

Beer braised bratwurst FF

Marinated grilled chicken breast ↓ G

Grilled all beef hot dogs ↓ G

Select two

Fresh cut fruit salad ↓ G VG

Redskin herbed potato salad ↓ G V | celery, onion, mustard, mayonnaise

Pasta Salad V | cherry tomato, bell pepper, shredded carrots, broccoli, Italian vinaigrette

House-made baked beans ↓ G VG

Creamy macaroni and cheese V

Charred corn cobettes ↓ G VG

Creamy Country Coleslaw ↓ G V | shredded cabbage, mayonnaise, shredded carrot, vinegar

House-tossed salad (choice of dressing) ↓ G VG

CRAFT YOUR OWN BUFFET

\$22.95 per person, with a minimum order of 10.

Simple house salad and dressing, bakery rolls and whipped butter, lemonade

Select one entrée

Add another entrée for additional +\$3.00 per person

RK Cattle house-smoked beef brisket with maple bourbon barbecue sauce FF

RK Cattle Co home-style meatloaf FF

Marinated chicken picatta ↓ G

Bruschetta grilled chicken ↓ G

Boneless house-fried chicken

Cranberry glazed pork loin ↓ G

Seared pork chops | caramelized onion and apples ↓ G

Quinoa stuffed bell peppers ↓ G VG

Seared seasoned tofu steak VG

Stuffed portabella mushroom cap VG

Select two

Baked macaroni and cheese V

Pesto roasted fingerling potatoes ↓ G V

Peppered creamy whipped potatoes ↓ G V

Olive oil roasted red skin potatoes ↓ G VG

Roasted garlic Parmesan cheese risotto ↓ G V

Seasoned brown rice pilaf ↓ G VG

Souder Farms corn pudding FF ↓ G V

Parmesan cheese roasted broccoli ↓ G V

Sautéed green beans and shallots ↓ G VG

Simply steamed seasoned vegetables ↓ G VG

Select one

House-made vanilla cupcakes V

House-made apple orchard bars V

House-made peach crisp V

House-made banana pudding V

House-made double fudge sea salt and caramel brownies V

SWEETS

Prices are per dozen unless otherwise noted, and all desserts are made in-house.

DESSERTS

Cookies V \$13.50

Chocolate chip, oatmeal raisin, sugar

Cookie Cutter Sugar Cookies V \$17.50

Hand-rolled, cut, and decorated sugar cookies

Dessert Bars V \$15.50

Brownies, blondies, apple orchard bars, lemon bars

Cupcakes V \$21.50

Vanilla, chocolate, carrot, red velvet

Customized cupcakes available and priced accordingly

Flavored Almond Macarons V \$25.50

Honey lavender, lemon, strawberry, orange, chocolate, raspberry

Chocolate Covered Strawberries ↓ G V \$36.00

White chocolate, milk chocolate, dark chocolate

Cheesecake Lollipops V \$30.00

Sea salt caramel, chocolate, white chocolate

Mini Key Lime Tartlets V \$19.00

Topped with fresh blueberries

Mini Panna Cotta ↓ G V \$23.00

Raspberry compote

Eclairs V \$18.00

Whipped cream and chocolate sauce

Seasonal Fruit Crisps V \$30.00

25 – 30 guests

Seasonal Fruit Cobblers V \$30.00

25 – 30 guests

ADDITIONAL DESSERTS

Carrot Cake V \$36.00

Cream cheese icing

\$46.00 quarter

Angel Food Cake ↓ G V \$24.00

8 – 12 guests

New York Style Cheesecake V \$35.00

14- 16 guests

Flourless Chocolate Cake ↓ G V \$32.00

12 – 14 guests

CAKES

Traditional frosting or buttercream icing, choice of vanilla, chocolate or marble cake. Basic script and decoration, all cakes are customizable and personalization will be charged accordingly. Tiered, shaped, and custom designed cakes are available and priced upon request. \$25.00 cake attendant fee for cake cutting.

Double Layer Round Cake V \$30.00

9" round cake

8 – 12 guests

Quarter Sheet Cake V \$40.00

12 – 15 guests

Half Sheet Cake V \$69.00

40-50 guests

Full Sheet Cake V \$125.00

80-100 guests

Celebration Cake V \$425.00

A three-tier cake for your special occasion, wedding, sweet sixteen, retirement

50 – 80 guests

Chocolate Chip Cookie Cake V \$27.00

14 – 16 guests

Double Fudge Brownie Cake V \$28.00

22 – 24 guests

SNACKS

Prices are per person.

South of the Border \$7.00

House-fried corn tortilla chips V, house-made guacamole VG, house-made salsa ↓ G VG, cinnamon chips, assorted canned soda, water

Healthy Break \$8.00

Granola bars VG, yogurt V, sliced fresh fruit ↓ G VG, assorted juices, water

Trail Break \$7.00

House-made trail-mix VG, pretzels, whole fruit ↓ G VG, assorted juices, water

DePauw Break \$8.00

DePauw sprinkled brownies and blondie bites V, iced sugar cookies V, DPU Chex-Mix assorted canned soda

BEVERAGES

Prices are per gallon unless otherwise noted. Each gallon serves 16 guests.

Refreshing Spa Water \$25.00

Fresh Brewed Julian Coffee Roaster's Coffee \$18.00

Tiger Blend or decaffeinated coffee

Fair Trade Numi Tea Service \$15.00

Hot Chocolate \$20.00

Local Apple Cider \$20.00

Available hot or cold

Orange Juice \$20.00

Lemonade \$10.00

Iced Tea \$15.00

Bottled Individual Still or Sparkling Water \$2.00 per bottle

Bottled Iced Tea \$2.00 per bottle

Canned Soda \$2.00 per bottle

Pepsi, Diet Pepsi, Mist Twist, Dr. Pepper, Diet Dr. Pepper, Mt Dew, Diet Mt Dew, Ginger Ale

Bottled Juices \$3.00 per bottle

Orange, cranberry, or apple

BAR SERVICE

Bar packages available: the term "beer" can include hard sodas, seltzers, and ciders. \$25.00 hourly bartender fee, per bartender.
Controlled drinks available as purchased "tickets" for guests at \$5.00 each.

CHARGED ON CONSUMPTION OPTIONS

Full Open Bar (beer, wine, liquor)

Beer and Wine Open Bar

Beer, Wine, Signature Drink Open Bar

Domestic beer \$4.00 each

Craft beer \$5.00 each

Mixed drink \$6.00 each

Signature drink \$6.50 each

Wine glass \$5.00 each

All these options will be billed on consumption after the conclusion of the event

PRICED PER PERSON

\$25.00 per person

Open beer and wine (up to 4 hours)

Includes choice of

2 domestic beers

2 craft beers/"hard" beverages

3 wine varieties

\$30.00 per person

Open beer, wine, signature drinks (up to 4 hours)

Includes choice of

3 domestic beers

3 craft beers/"hard" beverages

4 wine varieties

2 signature drinks (bride and groom's choice)

\$40.00 per person

Open beer, wine, cocktails (up to 4 hours)

Includes choice of

3 domestic beers

3 craft beers/"hard" beverages

4 wine varieties

Standard bar setup (mid-level product)

(Top shelf add \$5.00 per person)

BON APPÉTIT

MANAGEMENT COMPANY

———— CATERING AND EVENTS ————