



**CATERING
AT
DENISON UNIVERSITY
2023-2024**

WHAT ARE YOU ENVISIONING?



ABOUT BON APPÉTIT

Our team is driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients featuring our regional, seasonal, and artisan-produced products. We do this in a socially responsible manner for the well-being of our guests, our community, and the environment.

CATERING WITH DENISON DINING

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 menus are the most requested items to guide your planning but we will gladly assist you in selecting items and developing custom menus. Our catering team will work with you to design a custom event, perfectly tailored to your needs to inspire and create a memorable event for our guests.

CONNECT WITH US



We see ourselves as your partner, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs. Please contact catering on 740.587.6686 or email catering@denison.edu.

For personalized assistance or special orders, feel free to contact our catering team directly.

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PLANNING YOUR EVENT

Please have the following information ready when creating the order: event date, event start and end time, number of expected guests and location for your function, as well as the name, telephone number and billing information for the on-site contact. We ask that all catering orders be completed (5) business days prior to the event. (excluding weekend days) We will do our best to accommodate last-minute requests, but please note that late requests may be subject to added charges and/or limited menu offerings.

EVENT GUARANTEES AND CANCELLATIONS

Final guest count guarantees must be received at least (5) full business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or actual number of guests served, whichever is greater. If the guarantee is not received within the time requested, billing will be based upon the original count given at the time the order was placed.

We require all cancellations to be in writing and received by our office (5) business days prior to the event. Any event that is not cancelled within the (5) day period will result in 50% payment of the total amount of the contract. Events cancelled within the 24 hours of the start time will result in 100% payment of the contracted amount.

For last-minute catering requests please contact the catering department, and we will do our best to accommodate. A late order fee of \$50 will be added to all orders placed within (3) business days of the event.

Orders placed less than five business days will not be guaranteed and will be subject to a 20% fee. Orders cancelled less than three business days prior to the event will be charged 50% of the entire order. Orders cancelled less than two business days prior to the event will be charged in full. Operations Services and prices are quoted based on normal business days per the college calendar. Events scheduled after hours, on college holidays, or during a shutdown period may incur added labor charges.

Drop-off events will be set up by our catering team, however, they will not be cleaned up after the event is over; this will be the client's responsibility. Drop-off and breakdown events will be set up by our catering team and will be cleaned upon the end of a two-hour event. Events lasting past two hours will be subject to added labor charges.

A 20% or \$50 service charge and applicable Ohio sales tax will be added to the total invoice for all on and off premise events that are not started and funded by Denison.

Events not held on Denison Campus are subject to an added 15% Service Fee

MISCELLANEOUS FEES

A service fee of \$ 35.00 will be added to all orders not reaching a minimum of \$100.

DIETARY RESTRICTIONS

Special menu items for guests with dietary restrictions, or who follow halal or kosher diets, are available upon request. These requests will need to be made (5) business days in advance of your event.

FOOD-ALLERGIC GUESTS

Please be advised we handle and prepare egg, milk, wheat, shellfish, fish, sesame, soy, peanut, tree nut products and other potential allergens in our kitchens. Please direct questions or concerns to our catering team.

SERVICE STYLES

Denison Dining offers the following levels of service to meet your needs

PICK-UP

A limited number of menu items are available for pick at the Huffman Dining Hall catering kitchen, thus eliminating service and set up charges.

DROP-OFF

Drop-Off service includes tabletop linens for the food table and disposables for your event. This service style included event set-up and teardown at the times indicated on your sales/catering contract. No attendant will be on-site during the event.

ATTENDANT SERVED BUFFET SERVICE

This service is recommended for more formal events with a minimum of 25 guests. This service will require an attendant to be on site during the event with set-up and break-down service included.

RECEPTION SERVICE

Passed service is recommended for formal beverage service and hors d'oeuvres receptions. Beverage and wait staff attendant costs are charged separately based on the needs of each event.

TABLE SERVICE

Waited table service is available for sit-down events. This service includes complete set-up and break-down.

A SPECIAL THANK YOU TO OUR FARMERS AND ARTISANS

Bowman and Landes, New Carlisle, OH – turkey

Middlefield Original Cheese Co-Op, Middlefield, OH – cheese

New Creation Farms, Chardon, OH - pork and beef

Vanscoy, Ridgeway, OH – fruit and vegetables

Bird's Haven Farms, Granville, OH – fruits and vegetables

Raccoon Creek Farms, Granville, OH – fruits and vegetables

Shagbark Seed and Mill, Athens, OH – tortilla chips

Granville Bread Co, Granville, OH – assorted breads

Velvet-View Farmstead, Big Prairie, OH - yogurt

Weathervain kettle corn, Granville, OH – popcorn

Pleasant Valley Poultry, Baltic, OH – chicken

Covered Bridge Creamery, Charm, OH – dairy

Och's Fruit Farm, Lancaster, OH - apples

OUR COR ICONS

COR icons are used to denote foods with particular nutritional qualities



FARM TO FORK - FF



MADE WITHOUT GLUTEN CONTAINING INGREDIENTS - MWGCI



ORGANIC - O



HUMANE - H



SEAFOOD WATCH - S



IN BALANCE - IN



VEGAN - VG



KOSHER - K



VEGETARIAN - V



LOCALLY CRAFTED - LC

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BREAKFAST



15-guest minimum

menu includes fresh orange juice, iced water, freshly brewed regular and decaffeinated coffee, as well as an assortment of select Numi teas served with hot water.

CLASSIC CONTINENTAL

\$9.79

- sliced fresh fruit (vg, mwgci)
- assorted breakfast breads (v)
- assorted pastries (v)
- whipped butter (v, mwgci)
- Yoder's local jam (vg, mwgci)

PREMIUM CONTINENTAL

\$11.99

- sliced fresh fruit (vg, mwgci)
- Velvet-View yogurt (v, mwgci)
- granola (v, mwgci)
- assorted breakfast breads (v)
- bagels (v)
- whipped butter (v, mwgci)
- whipped cream cheese (v, mwgci)
- Yoder's local jam (vg, mwgci)

BREAKFAST BUFFET



15-guest minimum

menu includes fresh orange juice, iced water, freshly brewed regular and decaffeinated coffee, as well as an assortment of select Numi teas served with hot water.

TRADITIONAL HOT BREAKFAST

\$12.99

Sauder's Amish local egg scramble (v,mwgc)
breakfast potatoes (vg, mwgc)
sliced fresh fruit (vg, mwgc)
assorted breakfast breads (v)
assorted pastries (v)
whipped butter (v, mwgc)
Yoder's local jam (vg, mwgc)

DENISON 'BIG RED' BREAKFAST

\$13.99

vegetable cheese frittata (v, mwgc)
breakfast potatoes (vg, mwgc)
Bowman and Landes turkey sausage or New Creations farm bacon (mwgc)
sliced fresh fruit (vg, mwgc)
assorted breakfast breads (v)
assorted muffins (v)
whipped butter (v, mwgc)
Yoder's local jam (vg, mwgc)
Velvet-View yogurt (v, mwgc)
granola (v, mwgc)

PREMIUM HOT BREAKFAST

\$14.99

Sauder's Amish local egg scramble (v,mwgc)
Waffles (v)
breakfast potatoes (vg, mwgc)
Bowman and Landes turkey sausage (mwgc)
New Creation's farm sliced bacon (mwgc)
sliced fresh fruit (vg, mwgc)
assorted breakfast breads (v)
assorted muffins (v)
whipped butter (v, mwgc)
Yoder's local jam(vg, mwgc)
Valley-View yogurt (v, mwgc)
granola (v, mwgc)

BREAKFAST ENHANCEMENTS



SEASONAL PARFAITS

\$4.29

Velvet-View vanilla yogurt, mixed berries, honey, granola (v, mwgci)

BREAKFAST SANDWICHES AND WRAPS

\$5.99 per sandwich/wrap

plant-based breakfast

Beyond sausage, potato, vegan cheese, house salsa, tortilla wrap (vg)

Cleveland tofu, vegan cheese, English muffin (vg)

egg, Swiss, croissant (v)

sausage, egg, cheese, bagel

bacon, egg, cheese, bagel

breakfast burrito

spicy sausage, local eggs, potato, cheddar, house salsa, tortilla wrap

OATMEAL BAR

\$5.39 per person

brown sugar, toasted almonds, dried and fresh fruit, maple syrup, cinnamon (vg)

OMELET STATION

\$16.99 per person

Chef attendant \$ 60.00 per hour, 2 hours minimum

Sauder's Amish local eggs, whole eggs, cheddar, Swiss, scallion, bell pepper, spinach, bacon, turkey sausage, smoked ham, tomato, roasted mushroom, red onions, assorted hot sauces (mwgci)

A LA CARTE BREAKFAST



- assorted breakfast breads (v)
\$14.49 loaf
- mini muffins (v)
\$9.49 dozen
- traditional muffins (v)
\$16.49 dozen
- assorted Danish (v)
\$16.49 dozen
- assorted scones (v)
\$16.49 dozen
- bagels with cream cheese, jam and whipped butter (v)
\$18.49 dozen
- croissants (v)
\$16.49 dozen
- house-made coffee cake squares (v)
\$16.49 dozen
- fresh fruit salad (vg, mwgci)
\$3.79 per guest
- assorted whole fruit (vg, mwgci)
\$1.65 each
- individual Greek yogurt (v, mwgci)
\$3.79 each
- velvet view yogurt and granola parfait (v, mwgci)
\$4.29 each
- prepackaged granola bars (v)
\$2.39 each
- assorted Kind bars (v)
\$4.29 each
- assorted breakfast cookies, chocolate, banana (v)
\$16.49 per dozen
- smoked salmon, bagels, capers, red onion, cream cheese
\$13.99 per guest

LUNCH & DINNER BUFFETS



15-guest minimum

menu includes Granville Bread Co freshly baked bread, iced tea and iced water

Classic Buffet - Soup and Sandwich

\$ 16.99 per person

SOUP

choose one:

local basil tomato soup (vg, mwgci)

cumin black bean soup (vg, mwgci)

herb garden vegetable (vg, mwgci)

fennel carrot lentil (vg, mwgci)

creamy roasted corn and potato (v, mwgci)

sweet potato and ginger bisque (v, mwgci)

spicy cheddar cauliflower (v, mwgci)

SALAD

choose one:

seasonal side salad (vg, mwgci)

mixed greens, watermelon radish, rainbow carrots, cucumbers, toasted pumpkin seeds,

basil, garlic, white balsamic vinaigrette (vg, mwgci)

spinach, red onion, spicy garbanzo bean, dried cranberry, tomato, bell pepper, lemon dill sherry vinaigrette (vg, mwgci)

kale Caesar, cherry tomato, kalamata olive, shaved parmesan, herb crouton, lemon Caesar dressing (v)

SANDWICHES

choose two:

rainbow carrot wrap

cucumber, watermelon radish, sunflower seeds, local lettuce, garlic hummus, spinach tortilla (vg)

spicy buffalo Cleveland tofu wrap

bell pepper, red onion, local lettuce, spinach tortilla (vg)

chili spiced roasted vegetable

local lettuce, tomato, herb oil, ciabatta bread (vg)

spiced Cleveland tofu

banana pepper, arugula, tomato, maple barbecue, ciabatta (vg)

pleasant valley grilled chicken

sliced tomato, local lettuce, pepper jack, chipotle mayonnaise, ciabatta bread

bowman & landes smoked turkey

local Swiss, wild arugula, caramelized onion aioli, wheat berry bread

new creation's farm shaved roast beef

local lettuce, roasted tomato, cheddar, black pepper rosemary aioli, multigrain bread

smoked ham, salami

roasted red pepper, banana pepper, local lettuce, mozzarella pesto mayonnaise, ciabatta bread

caper tarragon tuna salad

local lettuce, celery, pickle, red onion, mini brioche buns

classic chicken Caesar wrap

crispy romaine, shaved parmesan, zesty lemon Caesar dressing, spinach tortilla

smoked ham wrap

local Swiss, tomato, lettuce, honey mustard sauce, tomato basil tortilla

** options made without gluten-containing ingredients available on request*

SIDE

kettle chips

freshly baked rolls, whipped butter (v)

DESSERT

choose one:

chef's choice of fresh baked cookies (v)

brownies (v)

Seasonal dessert bars

Salad Buffet

\$19.49 per person

choose two:

raccoon creek local bib salad

red cabbage, rainbow carrot, watermelon radish, bell peppers, toasted pumpkin seeds,
sherry tarragon vinaigrette (vg, mwgci)

endive salad

local mixed greens, carrots, red cabbage, bell pepper, baked wonton cilantro, sesame ginger vinaigrette (vg)

kale Caesar

cherry tomato, herb crouton, kalamata olive, parmesan, lemon Caesar vinaigrette (v)

spinach salad

blueberry, crumbled goat cheese, cucumber, spicy peptita, honey basil balsamic vinaigrette (v, mwgci)

Greek salad

local greens, cucumber, feta, kalamata olive, tomato, lemon basil vinaigrette (v, mwgci)

radicchio salad

romaine, shaved parmesan, Marcona almond, carrot, red onion, rosemary Dijon vinaigrette (mwgci)

mixed local greens salad

cherry tomato, cucumber, pepperoncini, cheddar, balsamic vinaigrette (v, mwgci)

rocket salad

dried cranberry, red cabbage, carrot, apple, local lettuce, shaved parmesan, maple white balsamic vinaigrette (mwgci)

black bean salad

local lettuce, cumin spiced corn, tomato, cucumber, tortilla chips jalapeno pepper,
chipotle lime vinaigrette (vg, mwgci)

romaine salad

tomato, buttermilk blue cheese, candied pecan, bell pepper, radish, garlic basil red wine vinaigrette (mwgci)

baby iceberg salad

crispy bacon, chopped hard-boiled egg, feta, banana pepper, tomato basil vinaigrette (mwgci)

PROTEIN

choose one:

pleasant valley herb marinated grilled chicken (mwgci)

herb marinated grilled Cleveland tofu (vg, mwgci)

add on protein

\$5.99 per person

grilled flank steak (mwgci)

lemon pepper grilled salmon (mwgci)

DESSERT

choose one:

chef's choice of fresh baked cookies (v)

brownies (v)

seasonal dessert bars

THEMED BUFFETS



15-person minimum

menu includes iced tea and iced water underneath this line item

Italian Buffet

SALAD

choose one:

Caesar salad

crispy romaine, shaved parmesan, garlic croutons, tomato, lemon Caesar dressing

local mixed greens

heirloom tomato, kalamata olive, cucumber, feta, watermelon radish, basil honey vinaigrette (v, mwgci)

ENTREES

choose one:

herb garlic Cleveland tofu steak

rosemary potatoes, yello squash & zucchini, tomato vinaigrette (vg, mwgci)

\$21.49 per person

basil parmesan pesto chicken breast

sage fingerling potatoes, honey dill carrots, fire-roasted pepper vinaigrette (mwgci)

\$21.49 per person

thyme lemon marinated pork loin

wild rice, herb roasted vegetables, lemon oregano pesto

\$20.49 per person

garlic oregano grilled flank steak

olive oil potatoes, garlic green beans, tomato basil relish

\$27.49

DESSERT

choose one:

house-made cannoli

seasonal dessert bars (v)

Latin Buffet

STARTER

duo of salsa (vg, mwgci)

corn tortilla chips

SALAD

local greens, black beans, roasted corn, trio peppers, shaved red onions, poblano peppers, tomatoes, lime cilantro agave vinaigrette (vg, mwgci)

ENTREES

choose one:

ancho Cleveland tofu steak

spicy red beans, lime rice, smoky zucchini

\$19.49 per person (vg, mwgci)

chipotle chicken breast

pico de gallo, cumin chili rice, jalapeno pepper black beans

\$19.49 per person (mwgci)

orange-lime marinated pork loin

cilantro rice, chili-garlic roasted vegetables, orange- oregano vinaigrette

\$20.49 per person (mwgci)

arbol grilled flank steak

roasted jalapeno potatoes, garlic green beans, sundried tomato chimichurri

\$27.49 per person (mwgci)

DESSERT

choose one:

tequila lime cookie (v)

seasonal dessert bars (v)

Mediterranean Buffet

STARTER

Sesame tahini hummus, cucumber yogurt tzatziki, feta cheese, kalamata olives, pita (v)

SALAD

choose one:

local mixed greens, heirloom tomato, kalamata olive, cucumber | feta, toasted pita, basil oregano vinaigrette (v)

roasted garbanzo, tomato, cucumber, crispy romaine, red onion, sunflower seeds, dill rosemary vinaigrette (vg, mwgi)

ENTREES

choose one:

garlic-oregano Cleveland tofu steak

rosemary potatoes, roasted yellow squash, lemon sesame vinaigrette

\$22.49 per person (vegan, mwgi)

rosemary chicken breast

oregano fingerling potatoes, lemon broccoli, citrus oregano vinaigrette

\$22.49 per person (mwgi)

lemon-thyme marinated pork loin

golden raisin rice, roasted vegetables, orange-honey glaze

\$21.49 per person (mwgi)

rosemary grilled flank steak

olive oil potatoes, lemon green beans, roasted cherry tomato sauce

\$28.49 per person (mwgi)

DESSERT

choose one:

chef's choice of fresh baked cookies (v)

vanilla biscotti (v)

seasonal dessert bars (v)

Midwest Fare

STARTER

Mixed greens, shaved watermelon radish, rainbow carrot, trio of peppers, cucumber toasted pepitas, herb balsamic vinaigrette (vg, mwgci)

ENTREES

Cleveland tofu steak

roasted cherry tomato sauce | roasted sweet potato, seasonal local vegetables

\$19.49 (vg, mwgci)

herb & lemon grilled chicken breast

black pepper fingerling potatoes, greens beans & baby carrots

\$19.49 (mwgci)

New Creation Farms roasted beef top round

creamy whipped potatoes, roasted broccoli rosemary Marsala reduction

\$22.49 (mwgci)

New Creation Farms pork loin

cheddar scalloped potatoes, roasted yellow squash & zucchini, apple cider demi-glace

\$19.49

DESSERT

choose one:

chef's choice of fresh baked cookies (v)

brownies (v)

seasonal dessert bars (v)

Southern Fare

SALAD

classic baby romaine salad

bacon, tomato, blue cheese, shaved onion, buttermilk dressing (mwgci)

local mixed greens

heirloom tomato, kalamata olive, cucumber, feta, watermelon radish, basil honey vinaigrette (v, mwgci)

ENTREES

choose one:

barbecue pulled pork

macaroni and cheese, buttery collard greens, coleslaw, honey cornbread

\$19.49

barbeuce beef brisket

macaroni and cheese, buttery collard greens, coleslaw, honey cornbread

\$23.49

buttermilk fried chicken

macaroni and cheese, buttery collard greens, coleslaw, honey cornbread

\$19.49

DESSERT

choose one:

seasonal parfait cups (v)

seasonal dessert bars (v)

Outdoor Barbecue

\$19.49 per person

MAIN

choose two:

plant-based burger patty (v)

Cleveland tofu barbecue steak (vg, mwgci)

New Creation farms beef burger patty

Pleasant Valley grilled chicken (mwgci)

grilled turkey burger patty

all beef hot dog

Includes lettuce, tomato, onion, assorted cheese tray, ketchup, barbecue sauce, whole-grain mustard, mayo, brioche buns (v)

SIDES

choose two:

macaroni and cheese (v)

baked beans (v, mwgci)

green onion & cheddar potato salad (v, mwgci)

local grilled vegetables (vg, mwgci)

pasta salad (vg)

mixed green salad | white balsamic vinaigrette (vg, mwgci)

DESSERT

choose one:

chef's selection of fresh baked cookies (v)

brownies (v)

seasonal parfait cups (v)

seasonal dessert bars (v)

A LOCALLY SOURCED MENU FROM THE FOLLOWING FARMS

Bird's Haven Farms, Middlefield Original Cheese Co-Op, New Creation Farm, Ochs Fruit Farm Sunbeam Farms, Bowman & Landes, Vanscoy Farms, Great Harvest Bread Company

the locavore

\$22.49 per person

includes iced water & lemonade

SALAD

choose one:

Bird's Haven Farms mixed green salad

watermelon radish, shaved carrots, cherry tomatoes cucumbers, Middlefield cheddar, Ohio maple-mustard vinaigrette (v, mwgci)

bibb lettuce

Och's Fruit Farm apples, dried cranberry, candied walnuts, goat cheese, apple cider vinaigrette (v, mwgci)

New Creation Farm crispy bacon, spinach, tomato, carrot, crispy red onion, feta, herb red wine vinaigrette (mwgci)

STARCH

choose one:

roasted herb potatoes (vg, mwgci)

honey sweet potatoes (v, mwgci)

buttery mashed potatoes (v, mwgci)

wheat berry pilaf (vg)

spicy black beans (vg, mwgci)

maple butternut squash (vg, mwgci)

allspice acorn squash (vg, mwgci)

parmesan lemon polenta (v)

cumin pinto beans (vg, mwgci)

VEGETABLE

choose one:

lemon-pepper Brussels sprouts (vg, mwgci)

seasonal root vegetables (vg, mwgci)

curry-spiced cauliflower (vg, mwgci)

sautéed green beans (vg, mwgci)

rainbow baby carrots (vg, mwgci)

roasted yellow squash | zucchini (vg, mwgci)

balsamic-basil grilled eggplant | roasted cherry tomato (vg, mwgci)

ginger-sugar snap peas (vg, mwgci)

PROTEIN

choose one:

basil-garlic Cleveland tofu steaks

tomato-kalamata tapenade (vg, mwgci)

grilled Ohio honey chicken breast

creamy whole-grain mustard sauce (mwgci)

New Creation Farm maple-sage roasted pork loin

pork au jus (mwgci)

Bowman and Landes roasted turkey breast

whole-grain-mustard sauce (mwgci)

New Creation Farm horseradish-cruste roast beef

rosemary demi-glace (mwgci)

SEASONAL DESSERT

choose one:

Och's Orchard apple-oat crisp

brown sugar-vanilla sauce (v)

peach cobbler

cinnamon caramel sauce (v)

seasonal dessert bar (v)

seasonal parfait (v)

the plant-forward vegetarian

\$22.99 per person

includes iced water & lemonade

SALAD

choose one:

crispy romaine salad

shaved parmesan, kalamata olive, tomato, red onion, cucumber, lemon parmesan dressing (v, mwgci)

bibb salad

sliced apple, carrot, candied walnut, smoked blue cheese, red bell pepper, honey basil white

balsamic vinaigrette (v, mwgci)

radicchio salad

baby spinach, mixed green, Marcona almond, goat cheese, strawberry, cucumber, roasted garlic vinaigrette (v, mwgci)

STARCH

choose one:

cremini mushroom and pea risotto (v, mwgci)

honey-cinnamon sweet potatoes (v, mwgci)

buttery mashed potatoes (v, mwgci)

lemon-parmesan polenta (v)

cheddar scalloped potatoes (v)

pesto-parmesan orzo pasta (v)

VEGETABLE

choose one:

buttery collard greens (v, mwgci)

honey-roasted baby carrots (v, mwgci)

garlic-butter broccoli floret (v, mwgci)

curry roasted cauliflower (v, mwgci)

lemon butter zucchini (v,mwgci)

PLANT-FORWARD PROTEIN

choose one:

paneer vegetable korma

cilantro, bell pepper (v, mwgci)

Cleveland tofu parmesan

oregano marinara (v)

quinoa stuffed portobello mushroom

fresh mozzarella, red pepper coulis (v, mwgci)

Beyond sausage stuffed poblano pepper

queso fresco, spicy roja salsa (v, mwgci)

honey- jalapeno chicken breast

cilantro lime salsa (mwgci) – add \$ 4.99

oregano-garlic New Creation Farms beef

herb demi-glace (F2F, mwgci) – add \$ 5.99

lime-jerk spice turkey breast

spicy red pepper sauce (F2F, mwgci) – add \$ 5.99

orange-ginger New Creation Farms pork loin

tamari-sesame sauce (F2F, mwgci) – add \$ 4.99

DESSERT

choose one:

seasonal cookies (v)

seasonal dessert bar (v)

seasonal parfait (v)

freshly sliced fruit (vg, mwgci)

the plant-forward vegan

\$22.99 per person

includes iced water & lemonade

SALAD

choose one:

baby kale salad

spinach, spicy pepitas, cherry tomato, cucumber, shaved carrot, sherry tarragon vinaigrette (vg, mwgci)

arugula salad

watermelon radish, pickled red onion, bell pepper, sunflower seeds, red cabbage

lemon oregano vinaigrette (vg, mwgci)

local mixed green salad

heirloom tomatoes, cucumber, poblano pepper, rainbow carrot, basil white balsamic vinaigrette (vg, mwgci)

STARCH

choose one:

roasted herb fingerling potatoes (vg, mwgci)

quinoa vegetable pilaf (vg mwgci)

chipotle black beans (vg, mwgci)

maple-butternut squash (vg, mwgci)

spicy lentils (vg, mwgci)

cumin pinto beans (vg, mwgci)

Basmati rice (vg, mwgci)

VEGETABLE

choose one:

lemon-pepper Brussels sprouts (vg, mwgci)

seasonal root vegetables (vg, mwgci)

curry-spiced cauliflower (vg, mwgci)

sautéed green beans (vg, mwgci)

rainbow baby carrots (vg, mwgci)

roasted yellow squash, zucchini (vg, mwgci)

ginger-sugar snap peas (vg, mwgci)

PLANT-FORWARD PROTEIN

choose one:

sweet chili Cleveland tofu steaks

ginger-soy sauce (vg, mwgci)

chipotle black bean

sweet potato, spicy salsa (vg, mwgci)

spicy garbanzo beans

roasted cauliflower, pickled watermelon radish (vg, mwgci)

curry Cleveland tofu steak

coconut ginger sauce (vg, mwgci)

beyond sausage

lentils, Yukon potato, cilantro sauce (vg, mwgci)

sweet potato stuffed

quinoa, impossible, tomato relish (vg, mwgci)

DESSERT

choose one:

chocolate chip cookies (vg, mwgci)

chocolate brownies (vg, mwgci)

sliced fresh fruit (vg, mwgci)

WALKING TACOS BAR



15 person minimum

menu includes iced tea and iced water

seasoned ground beef

corn chip, chipotle black bean, house salsa, sour cream, Monterey jack, lettuce, diced tomato, assorted hot sauce (mwgci)

\$11.00 per person

seasoned chicken

corn chip, chipotle black bean, house salsa, sour cream, Monterey jack, lettuce, diced tomato, assorted hot sauce (mwgci)

\$12.00 per person

seasoned Impossible plant-based protein

corn chip, chipotle black bean house salsa, sour cream, Monterey jack, lettuce, diced tomato, assorted hot sauce (v, mwgci)

\$14.00 per person

NACHO BARS



15 person minimum

menu includes iced tea and iced water

seasoned Impossible plant-based protein

chipotle black bean, lettuce, pico de gallo, red onion, spicy cheese sauce, house-fried tortilla chips, jalapeno, sour cream, hot sauce (v)

\$13.00 per person

Ancho braised chicken thighs

chipotle black bean, lettuce, pico de gallo, red onion, spicy cheese sauce, house-fried tortilla chips, jalapeno, sour cream, hot sauce

\$11.00 per person

seasoned ground beef

chipotle black bean, lettuce, pico de gallo, red onion, spicy cheese sauce, house-fried tortilla chips, jalapeno, sour cream, hot sauce

\$10.00 per person

RICE BOWL STATION



15 person minimum

menu includes iced tea and iced water

Cleveland sesame tofu

jasmine rice, garlic broccoli, carrot, pickled radish, spicy cucumber, fried wonton, green onion, spicy sesame aioli, sweet soy reduction (v)

\$20.49 per person

ginger chicken

jasmine rice, garlic broccoli, carrot, pickled radish, spicy cucumber, fried wonton, green onion, spicy sesame aioli, sweet soy reduction

\$21.49 per person

Chili-garlic beef flank steak

jasmine rice, garlic broccoli, carrot, pickled radish, spicy cucumber, fried wonton, green onion, spicy sesame aioli, sweet soy reduction

\$27.49 per person

BOXED LUNCHES



15 person minimum

\$15.99 - includes choice of sandwich, seasonal gourmet side salad or slaw, chips, seasonal whole fruit, house-made cookies, bottled water, plastic utensils

SANDWICHES

minimum of 5 each

seasonal roasted vegetable wrap

oven-roasted tomatoes, arugula, balsamic glaze (vg)

sesame-tahini hummus wrap

carrots, cucumbers, roasted eggplant, shredded kale, balsamic glaze (vg)

Pleasant Valley grilled chicken

bacon, tomato, bibb lettuce, pepper jack cheese, chipotle mayo, ciabatta

Bowman & Landes roasted turkey

local cheddar, wild arugula, caramelized onion aioli, multigrain bread

Pleasant Valley shaved roast beef

bibb lettuce, cheddar, red onion, horseradish dill mayo, sourdough

italian, salami, ham, capricola

provolone, cherry pepper relish, herb aioli, ciabatta

Pleasant Valley honey-glazed ham

giardiniera, provolone, garlic aioli, arugula, ciabatta

Pleasant Valley chicken salad

grapes, scallions, walnuts, bibb lettuce, fresh tarragon, brioche

tuna salad

celery, scallions, bibb lettuce, fresh dill, multi-grain

marinated mushrooms

sweet peppers, shaved fennel, parmesan pesto, local greens, ciabatta (v)

options made without gluten-containing ingredients available on request

HOT BOXED MEALS



15 person minimum

includes side salad with dressing, bottle of water, dessert of the day, disposable cutlery kit

\$40.00 delivery and pick up fee

50 guest maximum on hot boxed meals

CHICKEN

\$18.99

parmesan chicken

lemon herb orzo, garlic green beans, basil marinara sauce

mango chicken

ginger jasmine rice, sesame rainbow carrot broccoli slaw (mwgci)

chicken tikka masala

cumin scented basmati rice, turmeric roasted cauliflower, garlic naan

parmesan-pesto grilled chicken breast

oven roasted tomatoes, rosemary Yukon gold potatoes (mwgci)

BEEF

\$21.49

chimichurri marinated flank steak

chili roasted sweet potatoes

heirloom basil tomatoes (mwgci)

herb roasted beef au jus

Yukon gold mashed potatoes

lemon-pepper broccoli (mwgci)

beef bourguignon

red skin garlic mashed potatoes

honey glazed rainbow carrots (mwgci)

FISH

\$20.99

grilled salmon

wild rice | roasted heirloom tomatoes | garlic broccoli | tomato basil coulis (mwgci)

blackened tilapia

spicy quinoa | lemon butter green beans (mwgci)

TOFU

\$17.99

sweet chili Cleveland tofu

ginger and sesame rice, warm spicy red cabbage and carrots slaw (vg, mwgci)

maple barbecue glazed tofu steak

cilantro-lime quinoa, chili-roasted green beans sunflower seeds (vg, mwgci)

BOXED BOWLS



15 person minimum

includes side salad with dressing, bottle of water, dessert of the day, disposable cutlery kit

\$40.00 delivery and pick up fee

50 guest maximum on hot boxed meals

RICE

\$18.99

tamari and sesame marinated Cleveland tofu steak

with ginger quinoa, red cabbage, bell pepper, cilantro, edamame, watermelon radish

with Thai chili sesame sauce bowl (v, mwgci)

chipotle black bean

cilantro rice, dice tomato, red and green onion, salsa verde, shredded kale, roasted red pepper bowl (vg, mwgci)

sweet tamari bulgogi marinated beef

jasmine rice, pickle carrots, pickle daikon radish, cilantro, sliced green onion with

red chili lime vinaigrette bowl (mwgci)

ginger beef with lo mein noodles

with pickled ginger, edamame, mushroom, bell pepper, carrots bowl

cilantro lime chicken

cumin chili rice, Monterey jack cheese, cilantro, green onion, tomatoes, bell pepper, spicy salsa and

corn chips bowl (mwgci)

honey mustard chicken breast

lemon herb couscous, shaved carrots, watermelon radish, pumpkin seeds, kale with lemon honey vinaigrette (mwgci)

PASTA

\$17.99

ricotta tortellini

Italian roasted vegetable, basil marinara sauce with garlic bread (v)

roasted ohio butternut, potato gnocchi

with caramelized onion, kale, cherry tomato, balsamic (v)

basil Cleveland tofu

roasted vegetable, (mwgci) penne pasta, rosemary marinara sauce (vg, mwgci)

chicken fingers

with macaroni and cheese and buttery broccoli bowl

grilled chicken

pesto Alfredo, penne pasta with roasted yellow squash and garlic bread stick

beef Bolognese

herb zucchini, rigatoni pasta with cheesy garlic bread

*options made without gluten-containing ingredients available on request**

DIPS & BITES



25 person minimum

spinach and artichoke dip

baked pita

\$6.49 per person (v)

sesame tahini hummus and pita chips

\$3.49 per person (v)

tortilla chips and salsa

\$4.49 per person (vg)

tortilla chips with guacamole

\$6.49 per person (vg)

soft pretzels with cheese sauce and whole grain mustard

\$4.49 per person (v)

house-made chips with caramelized onion dip

\$4.49 per person

tropical fruit & nut trail mix

\$3.00 per person (v, mwgci)

house-made trail mix with M&M's

\$3.29 per person (v)

mixed nuts

\$3.00 per person (vg, mwgci)

house-made potato chips

\$3.00 per person

APPETIZER DISPLAY AND PLATTER SELECTIONS



25 person minimum

fresh fruit display

selection of melons, pineapple & fresh berries (vg, mwgci)

\$ 4.59 per person

garden vegetable crudité

seasonal vegetables served with sesame tahini hummus and house-made avocado dip (vg, mwgci)

\$4.59 per person

farmhouse cheese platter

variety of regional and local cheeses with seasonal fruit, crackers, and sliced baguette

\$4.59 per person

Italian antipasto platter

cured local meats, marinated vegetables, olives, breadsticks, basil pesto, mozzarella, and tapenade with crackers and sliced baguette

\$5.69 per person

Mediterranean trio

house-made sesame tahini hummus, feta, baba ghanoush, olives, marinated peppers, and flatbreads (v)

\$5.29 per person

HORS-D'OEUVRES



Selections – all priced per dozen

1 catering attendant per 25 guests. Server charge \$ 25.00 per hour

Suggested service key for your planning needs:

- Non-meal 1-hour service; we suggest 3 – 4 pieces per person
- Non-meal 2-hour service; we suggest 6 – 8 pieces per person
- Mealtime 1-hour service; we suggest 6 – 8 pieces per person
- Mealtime 2-hour service; we suggest 10 – 12 pieces per person

minimum 3 dozen

SEAFOOD

\$27.49 per dozen

smokey mini crab cake

with spicy aioli, local micro greens

sesame seared ahi tuna

cucumber, pickled ginger, miso sauce

shrimp and avocado tartlet

with cilantro lime vinaigrette, micro greens

smoked salmon

pickled red onion, dill cream cheese| garlic crostini| micro greens

basil-parmesan pesto shrimp

artichokes, kalamata olives, cherry tomato skewers,

micro greens (mwgci)

vanilla crab salad

grilled pineapple, endive cup, orange aioli, toasted coconut (mwgci)

poached jumbo shrimp

sriracha cocktail sauce, fresh lemon (mwgci)

PLANT-BASED & VEGETABLE

\$19.49 per dozen

spanakopita, basil-parmesan pesto (v)

Cleveland tofu satay

chili tamari soy sauce, toasted sesame seeds (vg, mwgci)

avocado toast

roasted heirloom tomato, garlic mini naan, micro greens (v)

lemon rosemary arancini

basil red pepper aioli, shaved parmesan

Boursin stuffed cucumber cup

pickled watermelon radish salad, micro greens (v, mwgci)

roasted Brussels sprouts

garlic mascarpone, black pepper crostini, micro greens (v)

caprese skewer

grape tomato, kalamata olive, fresh mozzarella, pesto, balsamic glaze (v, mwgci)

brie crostini

cherry and raspberry jam, toasted pumpkin seeds, micro greens (v)
buttermilk blue stuffed dates
candied pecans, honey lemon syrup, micro greens (mwgci)
artichoke and spinach stuffed cremini mushroom
red pepper vinaigrette (v, mwgci)
roasted red pepper and English pea arancini
oregano dill aioli (v)
roasted sweet potato
feta tomato salad, oregano yogurt sauce, micro greens (v, mwgci)
stuffed fingerling potato
spicy beyond sausage, vegan cheese, green onion aioli (vg, mwgci)
roasted butternut squash crostini
lemon ricotta, cranberry compote, balsamic syrup (v)
crispy parmesan polenta
tomato basil jam, shaved fennel, lemon herb oil (mwgci)
edamame potsticker
sweet chili dipping sauce (vg)

POULTRY

\$24.49 per dozen

ginger cilantro chicken satay
sweet soy sauce, toasted sesame seeds
grilled chicken and mushroom arancini
pesto mayonnaise
mango chili chicken salad
toasted mini naan, micro greens
hoisin marinated chicken
crispy wonton, cilantro, red cabbage, garlic chili aioli, micro greens
grilled pesto chicken
herb goat cheese, roasted tomato relish, olive oil crostini, micro greens
gochujang chicken skewers
sesame chili glaze, green onion
chicken pot stickers
honey-ginger soy dipping sauce
chicken avocado bacon tartlet
cilantro garlic aioli, micro greens

BEEF

\$29.49 per dozen

rosemary garlic flank steak

feta, arugula, herb crostini, red pepper aioli

chili-garlic beef skewers

sesame miso, fresh cilantro

turmeric and coriander beef

toasted naan, mango and bell pepper relish, micro greens

sesame beef kofta

Za'atar yogurt sauce, fresh lemon

jerk spicy beef

plantain chip, grilled pineapple chutney, cilantro

PORK

\$24.49 per dozen

bacon wrapped grissini

prosciutto and Persian melon skewer, lavender syrup, mint (mwgci)

crispy salami chip

lemon basil ricotta, shaved parmesan, micro greens

bacon mini quiche

Swiss, kale, roasted tomato

ginger tamari-soy braised pork endive cups

carrot slaw, spicy aioli, micro greens (mwgci)

bacon wrapped artichokes

lemon dill caper sauce (mwgci)

prosciutto wrapped dates

rosemary goat cheese, truffle honey (mwgci)

DUCK

\$29.00 per dozen

hoisin glazed duck breast

sesame crackers, spicy cucumbers, pickled ginger, micro greens

duck confit tartlet

blueberry goat cheese, pickled watermelon radish, micro greens

seared duck breast

roasted sweet potato, baby kale, maple cherry compote (mwgci)

duck confit

endive cup, Boursin, orange carrot salad, micro greens (mwgci)

A LA CARTE HORS D'OEUVRES



minimum 3 dozen

PHYLLO TARTLETS

\$19.99 per dozen

choose one

rosemary and goat cheese (v)

brie and poached pears (v)

cremini mushrooms with garlic mascarpone (v)

lemon chicken and feta

honey goat cheese & spicy pecan (v)

fuji apple & cherry (v)

boursin & roasted tomato (v)

truffle beet & mushroom (v)

lemon artichoke & spinach (v)

MEATBALLS

\$24.99

choose one

beef, pork or turkey

choose one

sweet and sour, ginger sesame, maple barbecue or chili garlic

IMPOSSIBLE MEATBALLS (VG, MWGCI)

\$26.49 per dozen

choose one

ginger sesame (vg, mwgci)

sweet chili (vg, mwgci)

coconut curry (vg, mwgci)

maple barbecue (vg, mwgci)

chili garlic (vg, mwgci)

Thai-style phyllo vegetable samosa

ginger-sesame tahini (v)

\$27.49 per dozen

Impossible kofta with tahini lemon sauce

slice green onions (vg, mwgci)

\$26.49 per dozen

vegetable mini-Spring roll

sriracha soy dipping sauce (v)

\$27.49 per dozen

BREAKS



Minimum 15 guests

south of the border break (v)

salsa, tortilla chips, lemonade, iced water

\$6.79 per guest

student break (v, mwgci)

local weathervane kettle corn, Big Red punch, iced water

\$5.24 per guest

healthy break (v, mwgci)

grape bundles, strawberries, tropical fruit & nut trail mix, aqua fresca

\$6.79 per guest

energy infused break (v)

grape bundles, strawberries, prepackaged granola bars, assorted yogurts, bottled water, juices

\$6.79 per guest

sweet and salty break (v)

fresh sliced fruit and cheese, assorted crackers, pretzel snack mix, mini brownies bites, iced water, lemonade

\$9.99 per guest

ICE CREAM SUNDAE BAR (V)

\$8.00 per guest

vanilla and chocolate ice cream

choice of two sauces:

chocolate, caramel, strawberry, butterscotch

sprinkles, cookie crumbles, M&Ms, maraschino cherries, whipped cream

BEVERAGES



fresh brewed one line coffee, decaf	\$17.00 per gallon
fair trade Numi tea	\$17.00 per gallon
cold brew coffee	\$19.00 per gallon
hot chocolate	\$15.00 per gallon
hot chocolate bar	\$3.00 per guest
local hot apple cider	\$16.00 per gallon
fresh orange juice	\$15.00 per gallon
iced tea	\$10.00 per gallon
lemonade	\$10.00 per gallon
Big Red punch	\$10.00 per gallon
Arnold Palmer	\$15.00 per gallon
iced water	\$5.00 per gallon
fruit infused water	\$9.00 per gallon
bottled water	\$1.59 each
liquid death	\$2.75 each
assorted canned soda	\$1.59 each
bottle juices	\$2.50 each
sparkling water	\$3.00 each

SWEETS



brownies (v)	\$14.99
brownies (mwgci, vg)	\$16.99
lemon brownies (v)	\$15.79
cream cheese brownies (mwgci)	\$17.99
assorted cookies (v)	\$14.99

choose one:

chocolate chip, sugar, double chocolate, M&M

seasonal dessert bars	\$15.99
chocolate mini whoopee pie raspberry icing (v)	\$15.99
vanilla mini whoopee pie, lemon icing (v)	\$15.99
mini cupcakes (v)	\$14.99
cupcakes (v)	\$6.99
cheesecake bars (v)	\$17.99
snickerdoodle bars (v)	\$17.99
seasonal parfait cups (v)	\$4.49

choose one:

vanilla, chocolate, lemon, Big Red, cheesecake

half sheet cake

30-40 guests

\$43.99

full sheet cake

60-80 guests

\$87.99

double layer 9-inch round cake

8-10 guests

\$ 21.49

9-inch round cheesecake

8-10 guests - \$ 41.49