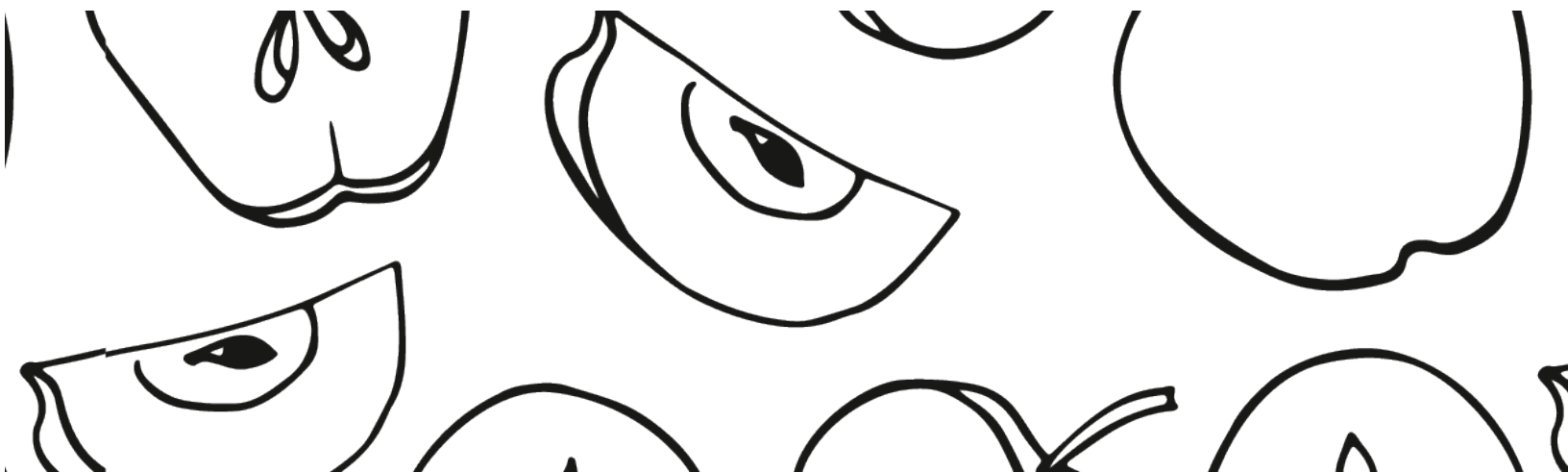


CATERING

AT UNIVERSITY OF THE PACIFIC - SACRAMENTO
2021-2022



WHAT ARE YOU ENVISIONING?

An elegant banquet for VIP clients or alumni? Tasty (and nutritious) boxed lunches for a meeting or seminar? A fun team-building or 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 the University of the Pacific-Sacramento Campus, 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 collaborate with you to offer an experience perfectly tailored to your needs.

To view our Catering Menu
pacific-sacramento.cafebonappetit.com

To place an online order
Visit our catering website: uofpsacramento.catertrax.com

Catering Sales Office
For assistance or special orders feel free to contact the catering office:
Monica Alarcon
916-520-7497
malarcon@pacific.edu

Andrew Tescher
916-226-7301
andrew.tescher@cafebonappetit.com

Business Hours

Regular business hours are 7:30AM to 6PM Monday through Thursday, and 7:30AM to 2PM Friday. Events taking place before or after regular business hours are subject to a service fee.

Room Set Up, Clean Up and Outdoor Locations

Bon Appétit Catering is not responsible for setup, reset or cleaning University facilities. It is the responsibility of the client to arrange for custodial services prior to and following the event. Catering will remove food service equipment only. Catering does not supply trash bins or recycling receptacles. Contact Campus Facilities to arrange for recycling options. Catering will set up on the tables that are to be in place. Once set up has been started, changes in set up location will result in a charge of \$25 if there is adequate time for catering staff to move the setup.

Specialty Linen and China Rentals

Bon Appétit Catering is able to coordinate or refer clients to vendors to provide rentals of specialty linens, additional china, tables, chairs, and any other rental items that we do not provide in house for our clients on an event by event basis. Clients may choose to rent items on their own however it is required you inform the catering office. We suggest that specialty linens be ordered a minimum of fourteen (14) days in advance and are subject to availability from the vendors. Bon Appétit does not accept fiscal responsibility for client rentals. No personal linen will be allowed.

China Pricing

China Rental for Buffets \$3.75 per person. Includes china plates on the buffet table, rolled linen napkins with stainless steel cutlery on the buffet, cold beverage station with appropriate service ware, hot beverage station with appropriate service ware.

Custom Menus, Special Services, and Special Guests

Clients may customize menus to accommodate individual style and budget. Please allow catering one week to provide you with a cost for a custom menu. Catering Staff is able to assist you in the planning of your menu, selection of the appropriate location, developing a theme, and ambience.

Special Diets

Special diets ranging from children's meals, low sodium, low fat, vegetarian, vegan, lactose intolerant, and gluten friendly can be accommodated. Please contact our office to discuss options.

Standard Linens

Bon Appétit provides all buffet linens for your event. Standard dining linens are available in a variety of colors and sizes at the following cost. \$5 per tablecloth. No personal linen will be allowed.

Meals with Limited Time for Service

You should allow approximately one and one half hours for a full service plated or buffet meal. If time is limited, due to a program, etc., we recommend that the salad and/or dessert may be preset. Please consult with the catering office to ensure awareness of time sensitive events when planning your event.

Waitstaff

Each server is \$26 per hour and must be booked for a minimum four of hours.

Receptions

Attendants are required at receptions when hot food is being served and when cold food items will need to be replenished. An attendant will maintain the appearance of the buffet tables and assist guests. Attendants are required in all instances that food needs to be replenished. If attendants have not been ordered, Catering Staff will consult with you to make arrangements. If you would prefer to have tray passed items, additional attendants may be necessary.

Bar Services

Hosted Bars When you plan to host beverages, you will be billed for all beverages consumed. Beverages provided by Bon Appétit include domestic, import, and microbrews, a variety of wines, assorted sodas, and water. Please consult the Catering Office for when planning your event for specific selections. Bartenders are required at an additional cost. \$28 per hour minimum four hours.

No Host Bars

When you plan to have guests purchase beverages this is a no host bar. Certain minimums apply. Stand-alone bar sales must exceed \$300 or the event will realize a charge of \$300. If sales exceed \$300, no additional charges are required. Bartenders are required at an additional cost. \$28 per hour minimum four hours.

Bartenders

Per University policy, bartenders are required for all events where alcohol is being served. Bon Appétit bartenders are available for hire at the rate of \$27 per hour with a four-hour minimum.

Client Provides Wine and/or Beer

A Bartender fee of \$28 per hour, four hours minimum, applies when the client provides the alcohol. The Bartender fee includes bar set up with linen, ice, plastic or compostable tumblers, and napkins. Glassware is available to rent at the pricing listed below:

Wine Glasses \$0.50

Pilsner Glasses \$0.50

Champagne Flutes \$0.50

Water Glasses \$0.50

Remaining Items

Due to health regulations, food and beverages may not be removed from the event site. Bon Appétit Catering will not be held responsible for food items removed without our knowledge and prior consent.

BELLS & WHISTLES

How else can we make your event amazing?

Let us know! We'll work together to create a wonderful experience for your guests. A smiling server or bartender adds an elevated level of service to your event. Event staff service will be charged per hour per server with a four-hour minimum. 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.

THE FINE PRINT

Ordering Deadlines

To ensure availability of service and menu items please place your orders at least 48 hours in advance for groups under 100. For groups over 100 guests 72 hours is required. 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 will be added to all orders placed within 48 hours of the event.

Minimum Order and Delivery Fee

There is a minimum of 10 orders per menu item. A delivery charge of \$25 will be added to all orders not reaching a minimum of \$250. All orders have a \$25 delivery fee added to the invoice.

Cancellation Fee

Customers are responsible for paying 50 percent of the total invoice plus \$100 in labor for any orders canceled within 3 business days of the event.

Payment Options

Please use your PROCARD in the Catertrax App.

BREAKFAST COLLECTIONS

All Breakfast Collections include locally roasted coffee and Fair Trade Numi tea service.

Yogurt Bar

Vanilla yogurt, berries, granola, dried fruit, honey, and seasonal fruit
\$7.15 per person

Classic Continental

Assorted pastries
\$8.15 per person

Bagel Bar

Assorted bagels, cream cheese, and fruit salad
\$8.15

Deluxe Continental

Assorted pastries, seasonal fruit
\$9.15 per person

VIP Continental

Assorted pastries, seasonal fruit, yogurt, granola, and dried fruit
\$12.15 per person

HOT BREAKFAST

All Hot Breakfasts include locally roasted coffee and Fair Trade Numi tea service. All eggs are cage-free and Certified Humane.

Small-Batch Slow-Cooked Oats

Warm steel-cut oats, golden raisins, dried fruit, toasted almonds, brown sugar, milk, seasonal fruit
\$8.15 per person

The Classic

Scrambled eggs, smoked bacon, breakfast sausage, roasted Yukon Gold potatoes, seasonal fruit
\$14.35 per person

Breakfast Sandwiches

Egg and cheese sandwich with your choice of bacon, ham, or sausage; choice of English muffin, sourdough, or whole wheat bread.
Served with Yukon Gold home fries and seasonal fruit.
\$14.35 per person

Breakfast Burritos

Flour tortilla, scrambled eggs, roasted potatoes, spinach, red onion, bell pepper, cheddar cheese.
Served with choice of smoked bacon or breakfast sausage.
\$16.35 per person

FRITTATA SELECTION

Select one type. All Frittata Breakfasts include seasonal fruit, locally roasted coffee and Fair Trade Numi tea service. All eggs are cage-free and Certified Humane.

Mushroom, Spinach, Leek, and Parmesan Cheese Frittata

\$14.35 per person

Chicken-Apple Sausage, Spinach, and Gruyère Frittata

\$14.35 per person

Smoked Ham, Leek, and Cheddar Frittata

\$14.35 per person

SNACKS

Energy

Assorted energy bars, whole fruit

\$4.50 per person

Seasonal Whole Fruit

\$2.00 per person

Fruit Salad

\$4.25 per person

Cinema

Salted popcorn, assorted candy, and chips

\$4.50 per person

Hummus

Chickpea hummus, and pita chips

\$2.95 per person

House-Made Tortilla Chips and Dips

Salsa roja and guacamole

\$5.25 per person

Custom-Popped Popcorn Bowls

Parmesan-rosemary, chili-lime

\$2.25 per person

Miss Vickie's Chips

\$1.75

Lay's Chips (assorted flavors)

\$1.15

Pinwheels

Turkey and Cheese, with chef's choice spread

Grilled vegetables and cheese, with chef's choice spread

\$4.95 per person, minimum order of 10

SALADS

Salads can be prepared in individual containers or served buffet style. Individual salads come with an additional \$.50 boxed lunch fee. Salad buffet comes with rolls and a cookie.

Mixed Greens

Organic field greens, cucumbers, sweet 100 cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette

\$10.25 per person

Caesar

Romaine hearts, shaved parmesan, herbed croutons, and Caesar dressing

\$10.25 per person | add chicken for an additional \$2.00 per person

Southwestern

Chopped romaine, black beans, avocado, jicama, red bell peppers, crispy tortilla strips, and chipotle ranch dressing

\$12.25 per person

Cobb

Roast chicken, hard-boiled cage-free eggs, bacon, avocado, blue cheese, tomatoes, romaine lettuce, organic field greens, and ranch dressing

\$13.25 per person

Soy Peanut Chicken Salad

Romaine lettuce, soy-marinated chicken breast, red cabbage, shredded carrots, green onion, peanuts, diced tomato, wonton crisps, with a soy ginger vinaigrette.

\$13.95 per person

SANDWICHES & WRAPS

Sandwiches and wraps can be prepared as a boxed lunch or served buffet style. Boxed lunches come with an additional \$.50 boxed lunch fee. choice of sandwich or wrap, packaged with seasonal whole fruit, chips, your choice of beverage and cookie.

Classic Sandwiches

Choose from:

- Black Forest Ham and Swiss | lettuce and tomatoes
- House-Roasted Beef and Cheddar | lettuce and tomatoes
- Smoked Turkey and Provolone
- Grilled Vegetables

Wraps

Prepared on flour tortillas

- Grilled Vegetables | Roasted garlic hummus, cucumbers, and organic field greens
- Chicken Caesar | Roast chicken, romaine lettuce, and Caesar dressing
- Turkey Club | Bacon, avocado, and Swiss
- House-Roasted Beef and Cheddar | Organic field greens and tomatoes Hummus, romaine hearts, red peppers, cucumbers, and tomatoes

\$13.95 per person

VEGAN

COLD

Kale, Black Bean and Avocado Bowl

Brown rice, black beans, lime marinated kale, avocado

\$16.50

Soy-Sesame Soba Salad

Peanuts, soba noodles, edamame, carrot salad, ginger-sesame sauce

\$15.50

Soy Peanut and Quinoa Salad

\$15.50

HOT

Spiced Black Lentil Soup

Spiced with curry powder and cumin

\$4.00

Vegan Chili

\$4.00

Pesto Pasta

With zucchini, roasted red bell peppers, diced tomato, fresh basil

\$13.50

Sweet Potato Tacos

Cilantro red onions, guacamole, red cabbage and black bean slaw

\$14.50

Peanut Red Curry, Coconut, Chickpea, and Roasted Cauliflower

\$16.50

APPETIZER PLATTERS

Colorful and Crisp Vegetable Crudités

House-made hummus and ranch dip

\$4.15 per person

Fruit Display

A sweet seasonal assortment

\$4.25 per person

Fruit Salad

\$4.05 per person

Artisanal Cheese

Assorted imported and domestic cheeses, fresh and dried fruits, crackers and sliced baguette

\$5.65 per person

Antipasto

Italian salami, prosciutto, mozzarella, provolone, roasted potatoes, roasted peppers, marinated artichokes and mushrooms, kalamata olives, and sliced baguette

\$12.95 per person

HOT APPETIZERS

Two pieces per person

Asiago Arancini
Vegetable Spring Rolls
Jalapeno Bacon Empanada
Potato and Pea Samosa
Black Bean Empanada
\$2.10 per person

Mac n Cheese Melts
Chicken Satay
Cashew Chicken Spring Rolls
Pad Thai Spring Roll
Barbacoa Steak Taco
\$2.60 per person

Meatballs
Choice of teriyaki, barbecue, or pesto sauce
\$2.10 per person

SLIDERS
Minimum order of 25 per selection

Soy Ginger Salmon
Topped with Asian-style slaw
\$3.65

BBQ Beef
House-roasted beef in our barbecue sauce topped with sautéed red onions
\$2.95

Pulled Pork
Braised Carolina-style pork topped with coleslaw
\$2.95

Chipotle Chicken
Topped with hot pepper jack cheese and pickled red onion
\$2.95

Grilled Portobello Mushroom
Topped with rosemary aioli
\$2.95

DIPS

Minimum order 25 guests

Spinach Artichoke Dip
\$2.25

Pimento Cheese Dip
\$2.50

Queso Fundido with Chorizo
\$3.25

SIMPLE BUFFETS

Minimum order of 10

All buffets come with a green salad, roll and butter, and a freshly baked cookie

Wild-Caught Salmon with Chef's choice of sauce

Rice, brown rice, or roasted Yukon Gold potato and seasonal vegetable

\$17.50 per person

Grilled Chimichurri Flank Steak

Rice, brown rice, or roasted Yukon Gold potato and seasonal vegetable

\$16.50 per person

Chicken with Chef's choice of sauce

Rice, brown rice, or roasted Yukon Gold potato and seasonal vegetable

\$14.50 per person

Farfalle with Portobello Mushrooms, Seasonal Squash, Roast Red Peppers and Herbs

\$12.50 per person

Baked Penne with Italian Sausage, Roasted Peppers, and Spinach

\$12.50 per person

Build-Your-Own Tacos

Cilantro rice, black beans, salsa roja, guacamole, queso fresco, chopped onions, corn and flour tortillas

Choose two:

roasted sweet corn and achiote squash Achiote

chicken

carne asada

\$15.50 per person

Fajita Buffet

Cilantro rice, black beans, salsa roja, guacamole, queso fresco, chopped onions, flour tortilla

choose two:

roasted sweet corn and achiote squash

achiote chicken, with peppers and onions

carne asada, with peppers and onions

\$15.50 per person

SWEETS

Bars and Brownies

An assortment of dessert bars, and brownies

\$2.25 each minimum 15 pieces

Cookies

Chocolate chip, oatmeal-raisin, and peanut butter,

Ginger cookies made without gluten-containing ingredients

\$1.30 each

Cupcakes

Vanilla, chocolate, and red velvet

\$2.25 each minimum 1 dozen

Individual Desserts

Mini Assorted Cheesecake Bites

Jammies Tartlets

\$1.50 each

Fruit Tartlets

Lemon Tartlets

\$3.50 each

BEVERAGES

Refreshing Spa Water

5 gallon container and cups

\$15.00

Locally Roasted Coffee and Fair Trade Numi Tea Service

\$2.50 per person

Freshly Squeezed Orange Juice

\$8.00 pitcher

Freshly Squeezed Lemonade

\$8.00 pitcher

Front Porch Iced Tea

\$8.00 pitcher

Bottled Individual Still or Sparkling Water

Assorted Sodas

\$1.30 per bottle

Bottled Juice

Cranberry, apple, grapefruit, orange

\$1.90 per bottle