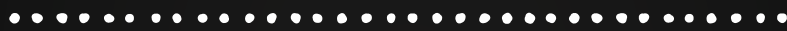
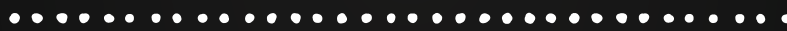


BON APPÉTIT



CATERING



PENN

WELCOME *to* **BON APPÉTIT CATERING** ***at* PENN!**

These menus have been designed to assist you in your event planning. However, every function is unique and we will be happy to create a customized menu for your event, large or small.

To provide you with the highest level of service while minimizing cost, we have established the following guidelines to assist you.

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PLACING YOUR ORDER

Orders may be placed online utilizing our online catering ordering system, email or by phone at 215-573-0830. If you are placing the order online through our online ordering system, please create an account at bonappetitupenn.catertrax.com/

To ensure adequate ordering and staffing, please allow a minimum of 5 business days prior to the event; we appreciate a minimum of 10 business days for large and specialty events.

Please contact our Catering team directly to discuss the requirements of your event, such as the event theme, type of service style, table arrangements, floral decoration, linens, rentals and special dietary meals.

ORDERING INFORMATION MINIMUMS

Bon Appétit Catering at Penn has a \$500 per day minimum for delivery for all orders taking place outside the Perelman Quadrangle or for weekend orders. Although we make every effort to accommodate last minute orders and changes, please contact us as soon as possible with any changes or cancellations. All of our food is prepared to order; therefore, cancellations or changes made within 48 business hours of the event may be billed in full.

FINAL COUNTS

Final counts must be guaranteed 48 business hours prior to the event. No-shows and cancellations within 48 hours of the event will be charged for the full price of the event.

LATE ORDERS

Bon Appétit Catering at Penn welcomes last-minute orders, but please note that they are subject to availability. If special product orders must be made to accommodate a last-minute request, any additional costs will be charged to the client.

CHINA SERVICE AND DISPOSABLE

China service is available at an additional charge for all events. Please contact your catering team for a custom quote fitting for your event needs.

Lost or damaged china or catering equipment used for your event will be billed to the appropriate department unless returned. Disposable products are included, at no additional charge, with all deliveries for the quantities matching the order placed.

SPECIALTY RENTALS OR SERVICES

Bon Appétit Catering is happy to provide you with customized linens, floral arrangements and/or other special services for your event. Please contact the catering office for further details.

BAR SERVICE

The University of Pennsylvania does not have a liquor license; therefore, guests must provide their own liquor. Bon Appétit Catering at Penn will provide bar service including bartenders and the appropriate non-alcoholic beverages, bar mixers, garnishes and glassware.

BARTENDER AND WAIT STAFF

Your Bon Appétit catering at Penn team will include in your order all service staff to ensure an extraordinary guest experience.

TAXES

An 8% PA/Philadelphia tax is added to all costs, unless tax exempt (tax exemption form required)

PAYMENT

We gladly accept Penn University budget code, American express, visa and MasterCard. Outside organizations are required to pay in full 48 business hours prior to event date.

LEFTOVERS

Bon Appétit Catering at Penn will not be held responsible for food items removed without our knowledge and prior consent from your event.

GUESTS WITH SPECIAL DIETARY NEEDS

Due to our open kitchens that handle all major 8 allergens and gluten, we cannot guarantee that items are “free” of eggs, wheat, dairy, soy, tree nuts, peanuts, fish, shellfish, and/or gluten. We make every effort to avoid cross-contact; however, there is always the potential for cross-contact in our open kitchens as well as self-serve events. We encourage clients to speak with our sales associates for both ingredient questions and additional consultation.

To help you plan your event, we have identified menu items that meet common guest requests.

VG: VEGAN (CONTAINS ABSOLUTELY NO ANIMAL OR DAIRY PRODUCTS)

MWG-CI: MADE WITHOUT GLUTEN CONTAINING INGREDIENTS

CONTACT INFO:

Bon Appétit Catering at Penn
3417 Spruce Street Suite 307
215-573-0830

VISIT OUR WEBSITE

penncatering.cafebonappetit.com/

ORDER ONLINE

bonappetitupenn.catertrax.com/

BEVERAGES

..... HOT BEVERAGES

La Colombe, Philadelphia regular and decaf coffee service with assorted Numi teas

HOT COCOA

HOT APPLE CIDER

..... BEVERAGES BY THE GALLON

{1 GALLON= 15 SERVINGS}

ICED WATER

FRESHLY SQUEEZED LEMONADE

HOUSE MADE ICED TEA

OUR SIGNATURE SEASONAL FRESH FRUIT INFUSED WATERS

..... INDIVIDUAL BEVERAGES

LA COLOMBE DRAFT LATTE

LA COLOMBE PURE BLACK

ASSORTED BOTTLED JUICES

ASSORTED COCA COLA SOFT DRINKS

BOTTLED WATER

WAWA BEVERAGES

V8 AND V8 VEGGIE BLEND

GOLD PEAK ICED TEA

ODWALLA SMOOTHIES

POWERADE

BREAKFAST

The items listed below are merely suggestions. If you would like your menu custom designed, or have guests with special dietary requests, just ask. We will be happy to do it!

THE CONTINENTAL

freshly baked breakfast breads, bagels and muffins
sweet butter and bonne maman preserves
a display of sliced seasonal fresh fruits and berries
assorted juices and bottled water
la colombe regular, decaffeinated coffee and numi tea

BAJA BREAKFAST

SONORA SCRAMBLE

cage-free eggs scrambled with sweet bell peppers, onions, green chiles, cilantro and lime (MWG-CI)

CHILAQUILES

corn tortillas stewed in salsa roja with cheddar, shaved red onion, jalapeno, cilantro and pico de gallo (MWG-CI)
sour cream, guacamole, hot sauce, frijoles negros, roasted corn with peppers

ASSORTED JUICES AND BOTTLED WATER

LA COLOMBE REGULAR, DECAFFEINATED COFFEE AND NUMI TEA

served with freshly baked coffee cakes and breakfast pastries, sliced seasonal fresh fruit

FARMHOUSE BREAKFAST

choose one:

CAGE-FREE SCRAMBLED EGGS (MWG-CI)

CAGE-FREE SCRAMBLED EGGS WITH CHEDDAR & CHIVES (MWG-CI)

HAM & GRUYERE CAGE-FREE EGG FRITTATA (MWG-CI)

SEASONAL VEGETABLE QUICHE, TOFU & SEASONAL VEGETABLE SCRAMBLE (VG) (MWG-CI)

choose one:

CINNAMON ROLL FRENCH TOAST

LEMON BUTTERMILK PANCAKES

HOUSEMADE COUNTRY BISCUITS WITH VEGGIE SAUSAGE GRAVY

BANANA OAT PANCAKE (VG) (MWG-CI),

choose two:

APPLEWOOD SMOKED BACON

GRILLED HAM

CHICKEN APPLE SAUSAGE

TURKEY BREAKFAST SAUSAGE LINKS

CHEDDAR CHEESE GRITS

COUNTRY HOME FRIES WITH SAUTÉED ONIONS

CARROT AND SWEET POTATO HASH (VG) (MWG-CI)

ASSORTED JUICES AND BOTTLED WATER

LA COLOMBE REGULAR, DECAFFEINATED COFFEE AND NUMI TEA

served with freshly baked coffee cakes and breakfast pastries, sliced seasonal fresh fruit

A LA CARTE BREAKFAST

The items listed below are merely suggestions. If you would like your menu custom designed, or have guests with special dietary requests, just ask. We will be happy to do it!

NORWEGIAN SMOKED SALMON DISPLAY

Cured and smoked Norwegian wild salmon
chopped hard cooked egg, sliced heirloom
tomatoes, capers, minced red onions
Whipped plain and fresh dill cream cheeses
A variety of freshly baked mini bagels

BREAKFAST SANDWICHES

BREAKFAST SAUSAGE, CAGE-FREE EGG AND
AMERICAN CHEESE

TOFU SCRAMBLE

SAUTÉED PEPPERS AND ONIONS,
HOT SAUCE (VG)

CAGE-FREE EGG AND CHEDDAR

CAGE-FREE EGG WHITE,
GOAT CHEESE AND SPINACH

choice of:

freshly baked bagel, english muffin, multi-grain
english muffin or croissant
pico de gallo, crema or tofu cream

BREAKFAST BURRITOS

Flour tortillas filled with:
scrambled cage-free eggs
or

tofu scramble (VG)
breakfast potatoes with cheddar
or
vegan cheese (VG)

addition of:

chorizo, spicy chicken, spicy beef
pico de gallo, crema or tofu cream

CAGE-FREE EGG FRITTATA (MWG-CI) OR QUICHE

choose two fillings:

Spinach, goat cheese, gruyere, tomato, bacon, ham, roasted peppers, caramelized onions

YOGURT AND GRANOLA PARFAITS

low-fat yogurt and seasonal fresh fruit topped with crunchy granola

GREEK YOGURT BAR

low-fat Greek yogurt
housemade dried cherry and almond granola
fresh berries and bananas, toasted coconut, cinnamon walnuts, local honey

OATMEAL STATION (VG)

mccann's steel cut irish oatmeal
brown sugar, cinnamon, dried cranberries, toasted almonds, dried bananas, fresh berries

HARD COOKED CAGE-FREE EGGS

SWEET BREAKFAST QUINOA BOWLS (VG, MWG-CI)

blueberries, raisins, toasted almonds, agave syrup bowl
strawberries, dark chocolate chips, orange zest bowl

CHIA COCONUT PUDDING (VG, MWG-CI)

caramel banana, cinnamon apple, chocolate chunk, mixed berry, pineapple coconut

SANDWICHES

The items listed below are merely suggestions. If you would like your menu custom designed, or have guests with special dietary requests, just ask. We will be happy to do it!

NY DELI BUILD YOUR OWN

Selection of:

House roasted turkey, roast beef,
smoked ham

Grilled veggies, hummus (VG)

Cheddar, Swiss, provolone

Relish tray

Mustard, mayo, ketchup

Deli rolls, sliced rye, white and wheat breads

Chips or whole fruit

SANDWICH LUNCHEON

Selection of:

Four gourmet sandwiches

A side salad

(find the variety available in the salad section)

Bag of chips or whole fruit

House baked cookies

BOUTIQUE BOXED LUNCH

Selection of:

Four gourmet sandwiches

A granola bar

Bag of chips

Whole fresh fruit

House baked cookie

[SUGGESTED ADDITIONS TO YOUR DELI: CAGE-FREE-EGG SALAD, TUNA SALAD, CHICKEN SALAD]

..... GOURMET SANDWICH SELECTION

VEGAN/VEGETARIAN

POWERHOUSE 3 CHEESE arugula, marinated carrot & zucchini, dill cream cheese spread, whole grain bread

RED PEPPER HUMMUS fresh spinach, feta cheese, spicy cucumbers, capers, sundried tomato bun

FRESH AVOCADO roasted heirloom tomato, fresh basil, vegan mayo, rosemary focaccia (VG)

BALSAMIC GLAZED ROASTED EGGPLANT zucchini & portobellos, fresh tomatoes, butter lettuce, multigrain baguette (VG)

TOFU BANH MI pickled vegetables, cucumber, cilantro, sriracha mayo, baguette (VG)

FRESH MOZZARELLA slow roasted tomatoes, grilled eggplant, pesto, rosemary focaccia

POULTRY

HERB AND LEMON GRILLED CHICKEN BREAST havarti, roasted red peppers, arugula, baguette

ADOBE-RUBBED CHICKEN BREAST pepper jack, romaine, sliced tomato, black bean & corn salsa, flour tortilla

CAJUN SPICED CHICKEN PO' BOY shredded iceberg, red onion, plum tomato & Cajun remoulade, ciabatta

GRILLED CHICKEN CAESAR WRAP romaine, fresh parmesan cheese, herbed croutons & Caesar dressing, flour tortilla

HOUSEMADE CHUNKY CHICKEN SALAD dried cherry, tarragon, leaf lettuce & red onion, croissant

CLASSIC TUNA SALAD celery, onion, leaf lettuce & sliced tomato, everything bagel

SMOKED TURKEY BREAST Monterey jack, romaine, avocado, black bean spread, chipotle cream, flour tortilla

ROASTED TURKEY goat cheese, spinach, avocado, red onion, roasted peppers, spinach tortilla

SMOKED CHICKEN BREAST cheddar, sage mayo, corn & cranberry relish, snowflake roll

FRIED CHICKEN gruyere, pickled red onion, butter lettuce, dijonaise, potato roll

BEEF/HAM

ROAST BEEF provolone cheese, romaine, caramelized onions, chipotle mayo, knot roll

CORNER BEEF coleslaw, Russian dressing, rye bread

SMOKED HAM Swiss, leaf lettuce, sliced pickles & honey mustard, baguette

BARBECUED BEEF BRISKET house pickles, grilled onions, horseradish mayo, garlic knot roll

BAKED HAM smoked gouda, pineapple mustard, pretzel roll

[ANY OF OUR SANDWICHES CAN BE MADE ON YOUR CHOICE OF THESE BREADS]

BREADS Rye, multigrain, country white, pita, flavored wraps, pumpernickel, brioche

ROLLS Kaiser roll, snowflake rolls, multigrain bun, sundried tomato bun, rosemary focaccia, multigrain baguette, French baguette, raisin nut baguette, potato roll, pretzel roll, croissant
Udi's white or whole grain bread (MWG-CI)

SOUP & CHILI

The items listed below are merely suggestions. If you would like your menu custom designed, or have guests with special dietary requests, just ask. We will be happy to do it!

THE PERFECT ADDITION TO ANY SANDWICH OR SALAD DISPLAY!

Served with salted crackers

VEGAN

ROASTED TOMATO BASIL (MWG-CI)

VEGETABLE AND PEARL COUSCOUS MINISTRONE

ROASTED BUTTERNUT SQUASH & APPLE SOUP (MWG-CI)

MUSHROOM VEGETABLE BARLEY

SWEET POTATO AND RED BEAN CHILI (MWG-CI)

BEET BORSCHT (MWG-CI)

dill, red onion

VEGETARIAN

POTATO LEEK

scallions, sour cream, dill

SOUTHWESTERN CORN CHOWDER

sweet potato, green onion

THREE BEAN POBLANO VEGGIE CHILI (MWG-CI)

CREAM OF KENNETT SQUARE MUSHROOM

BEEF

BACON CHEESEBURGER SOUP

roasted tomato, pickle relish, sesame seed croutons

BOEUF BOURGUIGNON SOUP

carrots, potatoes, pearl onions, thyme

TEXAS STYLE BEEF CHILI

green onion, crema, cheddar

POULTRY

THAI CHUNKY CHICKEN NOODLE SOUP

coconut milk, red curry, chow fun noodle, cilantro and lime

CHICKEN TORTILLA SOUP (MWG-CI)

hominy, red chile broth, crispy corn tortillas

WHITE BEAN & TURKEY CHILI (MWG-CI)

tomatillos, cilantro, avocado, serrano chiles

MOM'S OLD FASHIONED CHICKEN MATZO BALL SOUP

carrots, celery, dill

SALADS

The items listed below are merely suggestions. If you would like your menu custom designed, or have guests with special dietary requests, just ask. We will be happy to do it!

..... BOXED SALAD LUNCH

Selection of:-

FOUR GOURMET SALADS
AN ARTISAN ROLL WITH BUTTER
A GRANOLA BAR
BAG OF CHIPS
WHOLE FRESH FRUIT
HOUSE BAKED COOKIE

..... GOURMET SALAD SELECTION

KALE CAESAR SALAD

house baked focaccia croutons, shaved parmesan cheese

ROASTED SEASONAL VEGETABLE SALAD (VG) (MWG-CI)

toasted sunflower seeds, fresh herbs dressing

MIXED GREEN SALAD (MWG-CI)

shaved fennel & celery, toasted almonds, shaved pecorino, white balsamic vinaigrette

BABY SPINACH SALAD

blue cheese, crispy fried onions, pickled strawberries, ranch dressing

GARDEN GREENS (VG) (MWG-CI)

carrots, cucumbers, tomatoes, housemade balsamic dressing

PROVENÇAL ROASTED RED BLISS POTATO SALAD (VG) (MWG-CI)

sweet peppers, garlicky vinaigrette, fresh herbs

SEASONAL ROASTED VEGETABLE QUINOA SALAD (VG) (MWG-CI)

herb pistou, toasted sunflower seeds, fresh herbs

WHEAT BERRY SALAD

golden raisins, walnuts, parmesan & arugula in apple cider vinaigrette

FARFALLE PASTA SALAD (VG)

roasted red peppers, red onion, summer squash, lemon olive oil

GREEK ORZO SALAD

black olive, feta, tomato, red onion, fresh herbs, lemon vinaigrette

FARRO SALAD

butternut squash, goat cheese, dried cranberry, smoked chili vinaigrette

HEIRLOOM TOMATO & FRESH MOZZARELLA SALAD (seasonal) (MWG-CI)

with basil pesto

[SUGGESTED ADDITIONS TO YOUR SALAD BAR]

grilled shrimp, grilled chicken, beef tenderloin, smoked tofu, hard cooked egg, grilled salmon,
steamed quinoa, steamed farro, steamed wheat berries

..... SALAD BAR

served with artisan rolls and sweet butter

fresh spinach, crispy romaine lettuce, mesclun lettuces

fresh tomatoes, sliced cucumber, carrot, sliced red onion, black olives, candied walnuts, edamame,
cauliflower, asparagus, crumbled blue cheese, grated parmesan cheese, sourdough croutons

DRESSINGS

balsamic vinaigrette, Caesar, creamy dill ranch

[SUGGESTED ADDITIONS TO YOUR SALAD BAR]

grilled shrimp, grilled chicken, beef tenderloin, smoked tofu, hard cooked egg, grilled salmon,
steamed quinoa, steamed farro, steamed wheat berries

SNACKS & SWEETS

The items listed below are merely suggestions. If you would like your menu custom designed, or have guests with special dietary requests, just ask. We will be happy to do it!

PHILLY STYLE

center city soft pretzels, mustard, cheese sauce
an assortment of tastykakes
goldenberg's peanut chews

THE HEALTH NUT

power bars
a display of the season's freshest fruits
our housemade pecan raisin nut mix
low-fat yogurt cups

FIESTA (MWG-CI)

chunky guacamole
fresh tomato pico de gallo salsa
smoky black bean dip
housemade corn tortilla chips

THE BIG CHEESE

a display of local artisan farmstead cheeses
fresh and dried fruits, spiced nuts
house baked crackers and crisps

.....

SWEET STUFF

an assortment of our house baked cookies and brownies
a display of the season's freshest fruits and berries

CUPCAKES

a fun display of freshly baked cupcakes in a variety of flavors, icings and fillings
ask for our seasonal list of creations!

PIES

9" freshly baked pies
apple, blueberry, cherry, dutch apple, lemon meringue, peach, sweet potato, banana, boston cream, coconut custard, peach, key lime

SWEET BITES

a display of freshly baked miniature pastries:
tiramisu, chocolate entremets, vanilla bean cheesecake, raspberry marble cake, carrot cake, classic opera cake

ICE CREAM SOCIAL!

vanilla, chocolate, or strawberry ice creams
hot fudge and strawberry sauces, chopped nuts, m&ms, candy sprinkles, cookie crumbles, oreo's crumbles,
maraschino cherries and chef's home-made whipped cream

DESSERT DIPS N CRISPS

sweet dips and fun things to dip in them
coffee mascarpone spread, nutella cream, pineapple, strawberry & mint salsa
lemon meringue dip, banana cream pie dip
biscotti, chocolate and vanilla wafers, cinnamon pita crisps

COLD RECEPTION DISPLAYS

The items listed below are merely suggestions. If you would like your menu custom designed, or have guests with special dietary requests, just ask. We will be happy to do it!

THE BIG CHEESE

a display of artisan farmstead cheeses
fresh and dried fruits, spiced nuts
slices of freshly baked baguette and crackers

FAIR FOOD PHILLY® CHEESE DISPLAY

an ever evolving selection of local artisan cheeses with fig jam, cherry tomato-shallot marmalade, mustard, local honey
slices of crispy focaccia and black bread

FARMERS MARKET GRILL (MWG-CI)

a display of grilled fresh seasonal vegetables
rosemary olive oil (vg), roasted garlic parmesan dip

PEPPERCORN CRUSTED FILET OF BEEF

prepared medium rare, served chilled
choose two sauces:
horseradish mayo, salsa verde, béarnaise aioli, grain mustard
freshly baked mini brioche

CHAMPAGNE POACHED AND CHILLED WHOLE SALMON FILLET

choose two:
salsa verde
yogurt dill labneh
smoked red pepper tapenade
green goddess aioli
crispy black bread rounds and gourmet flatbread

ANTIPASTO PLATTER

Genoa salami, prosciutto, marinated artichoke hearts & cremini mushrooms, fresh mozzarella,
aged provolone, roasted red peppers, olives, extra virgin olive oil
slices of freshly baked baguette and crackers

MEZZE DISPLAY

housemade hummus, tabbouleh, tzatziki, baba ganoush
stuffed grape leaves, assorted olives, roasted red peppers
toasted herbed pita chips and rosemary crostini

SALSA (VG) (MWG-CI)

avocado guacamole
roasted tomato salsa fresca
mango black bean salsa
crispy corn tortilla chips, root vegetable chips

CROSTINI BAR

a display of freshly toasted country breads with a variety of seasonal toppings
artichoke, grilled lemon, asiago
tomato, red onion, aged balsamic, fresh basil
pear chutney, gorgonzola, walnuts
edamame-mint pesto

HUMMUS TRIO (VG)

choose three
spicy black bean, mint- pea, edamame, roasted red pepper, tahini, roasted beets, pumpkin (seasonal), sundried tomato chipotle
accompanied by... freshly crispy naan flatbreads, freshly cut carrot and celery spears

TEA SANDWICHES

served on white, whole wheat or rye bread.
udi's gluten free white or whole grain bread available upon request.

TARRAGON CUCUMBER SHRIMP SALAD
SMOKED SALMON DILL CREAM CHEESE
TRUFFLED EGG SALAD
CURRY CHICKEN SALAD
BRIE, APPLE, MUSTARD AND HONEY
ROASTED BEET, GOAT CHEESE AND WALNUT
TURKEY, CHEDDAR AND CRANBERRY

PAN ASIAN SALADS (VG)

Individually presented

EDAMAME SALAD
butternut squash, sweet corn, green onion, soy dressing
JASMINE RICE AND SEAWEEED SALAD
toasted sesame, pickled carrots, and sweet ginger dressing
CUCUMBER SUNOMONO
fresh sliced cucumbers, sweet rice vinegar dressing, toasted garlic and sesame seeds

ASSORTED VARIETY OF FRESH AND UNIQUE SUSHI-DO SUSHI AND SASHIMI OFFERINGS

CLASSIC ASSORTMENT

3 pieces per person

VEGETABLE ROLL

avocado, cucumber, and carrot

CALIFORNIA ROLL

avocado, cucumber, and crab

GARDEN ROLL

seaweed outside, avocado, cucumber, carrot, and pickled gourd

YAMBUKU ROLL (MASAGO)

avocado, cucumber, crab, bright orange smelt roe

TRADITIONAL FAVORITES

3 pieces per person

SEASIDE ROLL

choice of salmon, shrimp or tuna

BUFFALO TERIYAKI

chicken teriyaki and spicy mayo

SPICY ROLL

salmon, shrimp, or tuna with spicy mayo

UNAGI ROLL

grilled eel and cucumber

PHILADELPHIA ROLL

choice of smoked salmon, fresh salmon or crab with
cream cheese and cucumber

HOT RECEPTION DISPLAYS

The items listed below are merely suggestions. If you would like your menu custom designed, or have guests with special dietary requests, just ask. We will be happy to do it!

..... CASSEROLE DIPS!

[EACH SERVES 15 GUESTS]

artichoke, goat cheese and lemon dip
chesapeake old bay crab dip
buffalo chicken blue cheese dip (VG)
crispy pita chips, freshly cut carrot and celery spears

..... BAKED BRIE IN PUFF PASTRY

choose your filling:

mixed forest berry, hot peach habanero, cranberry apple chutney, port wine fig and walnut
slices of freshly baked baguette and crackers

..... PHILLY PHOODS

an all-time favorite!

gourmet cheesesteaks beef or chicken and crispy seitan (VG)
italian roast pork sandwiches
miniature italian hoagie rolls
cheddar, sharp provolone cheeses, cheese sauce
caramelized onions, hot and sweet peppers, sautéed mushroom, broccoli rabe

..... GOURMET GRILLED CHEESE

a gourmet grilled cheese display with dip sauces

choose three:

hawaiian and swiss
buffalo chicken and havarti
goat cheese, pear and balsamic reduction
bbq chicken and muenster
brie, smoked bacon and apple
mozzarella, tomato and pesto
ham & gruyere
mustard, chipotle mayo, peppercorn ranch, tomato soup dip

..... GLOBAL DIM SUM

an assortment of hand food with dips

THAI VEGETABLE DUMPLINGS

sweet chile dipping sauce

POTATO PIEROGIS

sour cream and caramelized onions

GINGERED PORK POT STICKERS

soy-sesame dipping sauce

FRIED RAVIOLI

pomodoro dipping sauce

SMOKED CHICKEN EMPANADAS

ancho chile mustard

..... FANCY MAC AND CHEESE BAR

MAKE YOUR OWN MAC AND CHEESE BOWL

CAVATAPPI N' CHEDDAR

FUSILLI N' QUESO CHEESE

shrimp, smoked bacon, grilled chicken, wild mushrooms, peas,
roasted tomato salsa, grilled onions, sautéed peppers, charred sweet corn

..... LA TAQUERIA

MAKE YOUR OWN TACOS

RED CHILE CHICKEN OR CLASSIC BEEF,

GRILLED VEGGIES, CHIPOTLE TOFU (VG)

STEWED BLACK AND RED BEANS, STEAMED GREEN RICE

CORN AND FLOUR TORTILLAS

Salsa fresca, guacamole, sour cream, chopped red onion, shredded lettuce
cheddar jack, lime, cilantro, pickled jalapenos, chipotle hot sauce

..... SLIDERS!

choose three:

BRAISED SHORT RIB

brie, caramelized onion, brioche bun

BEET BURGER

chipotle vegan mayo, mini whole grain bun (VG)

FRIED CHICKEN AND WAFFLE SLIDER

pepper jack cheese, maple mustard, cornmeal waffle quarters

BBQ PULLED PORK

cajun slaw, crispy onions, potato bun

BUTLERED HORS D'OEUVRES

The items listed below are merely suggestions. If you would like your menu custom designed, or have guests with special dietary requests, just ask. We will be happy to do it!

[FOUR DOZEN ORDER MINIMUM]

..... VEGETARIAN & VEGAN

PHYLLO TARTLETS

roasted pear and brie, port wine reduction

CRISPY PORCINI RISOTTO BALLS

caramelized pear aioli

CRISPY THAI VEGETABLE DUMPLINGS

Isan chile dipping sauce

VIETNAMESE RICE PAPER SUMMER ROLLS (VG) (MWG)

filled with pickled vegetables and tofu, nuoc cham

SOUP SHOTS

shot glasses filled with a tasting of a seasonal soups to include but not limited to:

BUTTERNUT SQUASH BISQUE

KENNETT SQUARE MUSHROOM SOUP

HEIRLOOM TOMATO GAZPACHO

WATERMELON MINT GAZPACHO (MWG)

PISSALADIERE

French tarts of caramelized onion

GRILLED VEGETABLE SAMOSAS

mango-tomato chutney

ROASTED PEAR AND STILTON ON ENDIVE SPEARS (MWG-CI)

toasted walnuts

CORNMEAL CRUSTED HARICOTS VERT "FRIES"

tarragon buttermilk dressing

FARRO ARANCINI

saffron mayo

ROASTED TOMATO COMPOTE ON CRISP EGGPLANT CAKE

ricotta and basil

NORI CRUSTED ASPARAGUS TEMPURA

Chinese mustard dipping sauce

PIZZETTES

tomato-basil, goat cheese-spinach, caramelized onion or potato-rosemary with white truffle oil

POTATO LATKES (VG)

apple-raisin compote

POLENTA CAKES (VG) (MWG-CI)

wild mushroom ragout and fried sage

"MAC AND CHEESE"

black truffle macaroni and cheese with Taleggio and brioche crumb crust

MEATS

YAKITORI GLAZED CHICKEN SKEWERS

sweet potato and scallion, ponzu dipping sauce

KOREAN FRIED CHICKEN SKEWERS

crispy twice fried chicken skewers with shochujang glaze, sesame and garlic

CHICKEN FRIED STEAK

on miniature biscuits with black pepper gravy

SHREDDED BEEF EMPANADAS

chipotle-sour orange dipping sauce

GRILLED ZA'ATAR SPICED LAMB SKEWERS

mint chutney

LITTLE CUBAN SANDWICHES

pressed sandwiches of roast pork, ham and Swiss, house mustard

HONEY VINEGAR BRAISED PORK BELLY SKEWERS (MWG-CI)

grilled peach and cipollini onion

SWEET POTATO-CHORIZO CHIMICHANGAS (MWG-CI)

ancho mustard dipping sauce

SEAFOOD

SESAME CRUSTED SEARED TUNA

micro salad on brioche rounds, lemon aioli

SMOKED SHRIMP COCKTAIL SHOTS (MWG-CI)

bloody mary cocktail sauce

SPICY GRILLED SHRIMP (MWG-CI)

mango-cilantro mojo

TANDOORI SPICED SHRIMP ON SKEWERS

with cucumber and mint raita

MINIATURE SMOKED SALMON (MWG-CI)

on blini with caper, shallot and dill

CRAB LATKES

mustard sauce, caper, and lemon

WARM MARYLAND LUMP CRAB AND BRIE TARTLET

dijon cream

SHRIMP N' GRITS SPOONS (MWG-CI)

gulf shrimp, creamy anson mills grits with spicy tomato gravy, bacon, green onion

CREATE YOUR OWN BUFFET

the items listed below are merely suggestions. if you would like your menu custom designed, or have guests with special dietary requests, just ask. we will be happy to do it!

BUILD YOUR OWN BUFFET BY SELECTING TWO OR THREE ENTRÉES!

SELECT TWO OR THREE ENTRÉE

PAN ROASTED FILET OF BEEF

smoked mushroom glaze, blue cheese, and fried onions

PECORINO CRUSTED BREAST OF CHICKEN (MWG-CI)

oven dried tomato compote, black olive tapenade

ROASTED FRENCH CUT BREAST OF CHICKEN (MWG-CI)

roasted mushrooms, cipollini onions, natural jus

HERB GRILLED FILET OF PACIFIC COAST SALMON (MWG-CI)

capers, preserved lemon, sweet garlic

BLACKENED FILET OF SALMON (MWG-CI)

pepper and fennel ragout

SMOKED SHRIMP CAKES

avocado, tomato, cilantro, lime

SHRIMP ETOUFFEE

trinity vegetables

ROASTED AND STUFFED RED PEPPER (VG) (MWG-CI)

quinoa, eggplant, raisins, almonds

VEGAN GUMBO (VG)

okra, sweet peppers, tomato, thyme

TERIYAKI TOFU STEAKS (VG)

bok choy, napa cabbage, red pepper and edamame stir fry

PENNE AL FORNO

seasonal vegetables, ricotta, roasted tomato salsa

SELECT A SALAD

KALE CAESAR SALAD

house baked focaccia croutons, shaved parmesan cheese

ROASTED SEASONAL VEGETABLE SALAD (VG)

toasted sunflower seeds, fresh herbs dressing

MIXED GREEN SALAD

shaved fennel and celery, toasted almonds, shaved pecorino, white balsamic vinaigrette

BABY SPINACH SALAD

blue cheese, crispy fried onions, pickled strawberries, ranch dressing

GARDEN GREENS (VG)

carrots, cucumbers, tomatoes, housemade balsamic dressings

PROVENCAL ROASTED RED BLISS POTATO SALAD (VG)

sweet peppers, garlicky vinaigrette, fresh herbs

SEASONAL ROASTED VEGETABLE QUINOA SALAD (VG)

herb pistou, toasted sunflower seeds, fresh herbs

WHEAT BERRY SALAD

golden raisins, walnuts, parmesan & arugula in apple cider vinaigrette

FARFALLE PASTA SALAD

roasted red peppers, red onion and summer squash, lemon olive oil

GREEK ORZO SALAD

black olive, feta, tomato, red onion, fresh herbs, lemon vinaigrette

FARRO SALAD

butternut squash, goat cheese, dried cranberry, smoked chili vinaigrette

HEIRLOOM TOMATO & FRESH MOZZARELLA SALAD

with basil pesto (seasonal)

SELECT A SIDE

BRAISED KALE (VG) (MWG-CI)

charred lemon, toasted garlic

ROASTED ASPARAGUS (VG) (MWG-CI)

caramelized onion balsamic dressing

MASHED YUKON GOLD POTATOES

cheddar, chives

ROASTED HEIRLOOM FINGERLING POTATOES (VG) (MWG-CI)

rosemary, sea salt

BARLEY RISOTTO

roasted peppers, charred broccoli, ricotta

CHARRED CAULIFLOWER (VG) (MWG-CI)

golden raisins, almonds, capers, balsamic glaze

grilled seasonal squash

THAI RED CURRY (VG)

coconut sauce, fried shallots

SELECT A DESSERT

HOUSE BAKED COOKIES (VG)

BROWNIES AND BARS

DARK CHOCOLATE CAKE

SEASONAL PIE

seasonal bread pudding, fresh whipped cream

DISPLAY OF THE SEASON'S FRESHEST FRUITS AND BERRIES (VG) (MWG-CI)

assorted freshly baked cupcake

[YOU CAN ALSO ADD MORE VARIETY TO YOUR DISPLAY BY ADDING AN EXTRA SIDE OR SALAD.]

HOT BUFFETS

The items listed below are merely suggestions. If you would like your menu custom designed, or have guests with special dietary requests, just ask. We will be happy to do it!

..... AUSTIN GRILL

SOUTHWESTERN CAESAR SALAD

chipotle Caesar dressing, grilled corn, crispy tortilla strips

MARGARITA GRILLED BREAST OF CHICKEN (MWG-CI)

lime, tequila, tomatillo, avocado

FAJITA STYLE CARNE ASADA (MWG-CI)

pineapple chipotle salsa, sweet peppers, red onions, cilantro

SERVED WITH CORN & FLOUR TORTILLAS

REFRIED PINTO BEANS (VG) (MWG-CI)

RED CHILE RICE

shredded lettuce, cheddar cheese, sour cream, chopped cilantro and red onion
guacamole and pico de gallo

..... ISLAND PARADISE

JICAMA, CABBAGE AND RED ONION SALAD (VG) (MWG-CI)

cilantro citrus dressing

ROASTED CORN AND BLACK BEAN SALAD (VG) (MWG-CI)

JERK GLAZED CHICKEN KEBABS (MWG-CI)

MOJITO SHRIMP KEBABS (MWG-CI)

WHITE RICE AND PIGEON PEAS (VG) (MWG-CI)

SPICY COLLARDS

PINEAPPLE, RED ONION, SCOTCH BONNET SAUCE (VG) (MWG-CI)

FRIED SWEET PLANTAINS (VG)

..... COUNTRY COOKING

CHOPPED HOUSE SALAD

mixed lettuces, smoked bacon, candied pecans, blue cheese, dark beer vinaigrette

SOUTHERN FRIED CHICKEN

BOURBON BBQ BRAISED BRISKET OF BEEF

BLACKENED PORTOBELLO STEAKS (VG)

FOUR CHEESE MAC AND CHEESE

SOUTHERN STYLE FIRECRACKER GREEN BEANS (VG) (MWG-CI)

HOUSEMADE CORN BREAD AND BISCUITS

HONEY BUTTER

[ADD BEVERAGES AND DESSERT TO ANY HOT BUFFETS!]

PICNIC STYLE

The items listed below are merely suggestions. If you would like your menu custom designed, or have guests with special dietary requests, just ask. We will be happy to do it!

BLACK ANGUS BEEF BURGERS
JUMBO ALL BEEF HOT DOGS
CORN AND BLACK BEAN BURGER (VG)
BURGER AND HOT DOG BUNS
LETTUCE, TOMATO, ONION, AND SLICED CHEESE PLATTER
KETCHUP, MUSTARD, RELISH, SAUERKRAUT
ASSORTED POTATO CHIP BAGS

..... UPGRADE YOUR PICNIC WITH THESE A LA CARTE SUGGESTIONS!

ENTRÉES

PULLED PORK WITH CORN BREAD
BBQ PORK RIBS (MWG-CI)
BBQ CHICKEN (MWG-CI)
TEXAS STYLE SMOKED BEEF BRISKET (MWG-CI)
BUFFALO CAULIFLOWER (VG) (MWG-CI)
SMOKY BARBECUED CHICKEN LEGS
SMOKED CATFISH CAKES
BBQ GLAZED SMOKED TOFU STEAK (VG)

SIDES

MAC & CHEESE
CORN ON THE COB (VG)
SMOKED ROASTED TOMATOES, MUSTARD, HERB BREAD CRUMBS (VG)
BAKED BEANS (VG)
GREEN SALAD
with your choice of dressing
SOUTHERN STYLE COLE SLAW WITH PEACHES (MWG-CI)
NEW POTATO SALAD (VG)
SWEET POTATO AND GREEN ONION SALAD (VG)
TORTELLINI PASTA
fresh tomato and sweet pea salad
SOUTHWESTERN THREE BEAN (VG) (MWG-CI)
red onion and sweet pepper salad

DESSERT

SLICED WATERMELON (Seasonal) (VG) (MWG-CI)
FRUIT SALAD (VG) (MWG-CI)
BROWNIES AND BLONDIES
GRILLED STONE FRUIT (MWG-CI)
ginger honey glaze
ASSORTED PIES

[ASK US ABOUT OUR GRILLING ON-SITE OPTIONS FOR A FUN AND FRESH EXPERIENCE FOR YOUR GUESTS!]

SEATED DINNER

The items listed below are merely suggestions. If you would like your menu custom designed, or have guests with special dietary requests, just ask. We will be happy to do it!

Your seated dinner includes your choice of first course, artisan rolls and butter, entrée, dessert, La Colombe regular, decaffeinated coffee and Numi tea, iced water and full China service.

FIRST COURSE

••••• SALADS •••••

BIBB LETTUCE AND HERBS SALAD

cornbread croutons, apples, cheddar, smoked pecans, buttermilk dressing

SALADE TRICOLORE (MWG-CI) (VG)

endive, radicchio, romaine lettuces, cucumber ribbons, balsamic oregano vinaigrette

CLASSIC CAESAR

romaine, parmesan, roasted garlic anchovy dressing, sourdough croutons

STEAKHOUSE WEDGE (MWG-CI)

Iceberg lettuce, smoked bacon, tomato, red onion, avocado, blue cheese dressing

••••• SOUPS •••••

SPRING VEGETABLE MINESTRONE (VG)

ditalini pasta, tomato brodo

CARROT AND GINGER SOUP (MWG-CI)

yogurt, mint

WILD MUSHROOM VELOUTÉ

thyme popovers

SPICY RED PEPPER SOUP

charred jalapenos, queso fresco, cilantro

ENTRÉES

RED WINE BRAISED BEEF SHORT RIB

creamy polenta, garlicky broccolini, parmesan (MWG-CI)

THYME ROASTED BREAST OF CHICKEN

artichoke potato hash, garlicky kale, slow roasted tomato compote (MWG-CI)

CHAMPAGNE POACHED FILET OF SALMON

grilled asparagus, three herb quinoa, yogurt tzatziki (MWG-CI)

GRILLED GUAVA GLAZED GROUPER

warm charred corn and red pepper salsa, crispy onions

MARYLAND LUMP CRAB CAKE

baby spinach, creamy cilantro rice, smoked tomato cream

ROASTED MAITAKE MUSHROOM "STEAK"

white bean and escarole ragout, toasted farro, lemon jam (VG)

SEASONAL VEGETABLE LASAGNA

béchamel, basil pesto, tomato salsa rossa

BAKED EGGPLANT AND TOFU MOUSSAKA

spiced tomato sauce, feta, black olive

DESSERTS

CINNAMON PAVLOVA

ginger crème anglaise, poached pears

DARK CHOCOLATE OPERA CAKE

raspberries, vanilla bean caramel

GREEK YOGURT CRÈME BRULÉE

port poached figs, salted butter cookies

KEY LIME TARTLET

blueberry compote, graham cracker crust, whipped cream