



Bon Appétit at Edwards Lifesciences

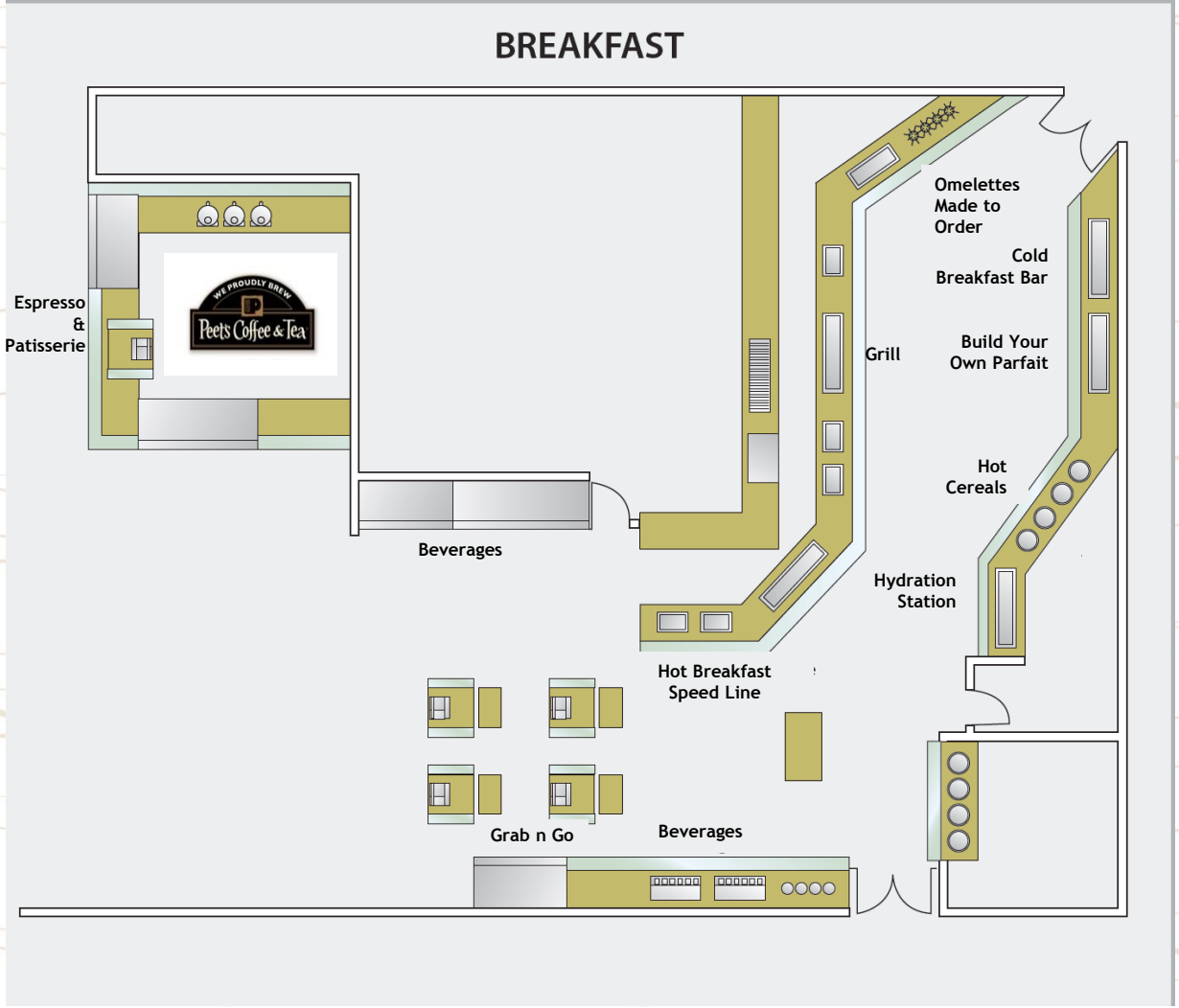
Irvine Cafés

BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®

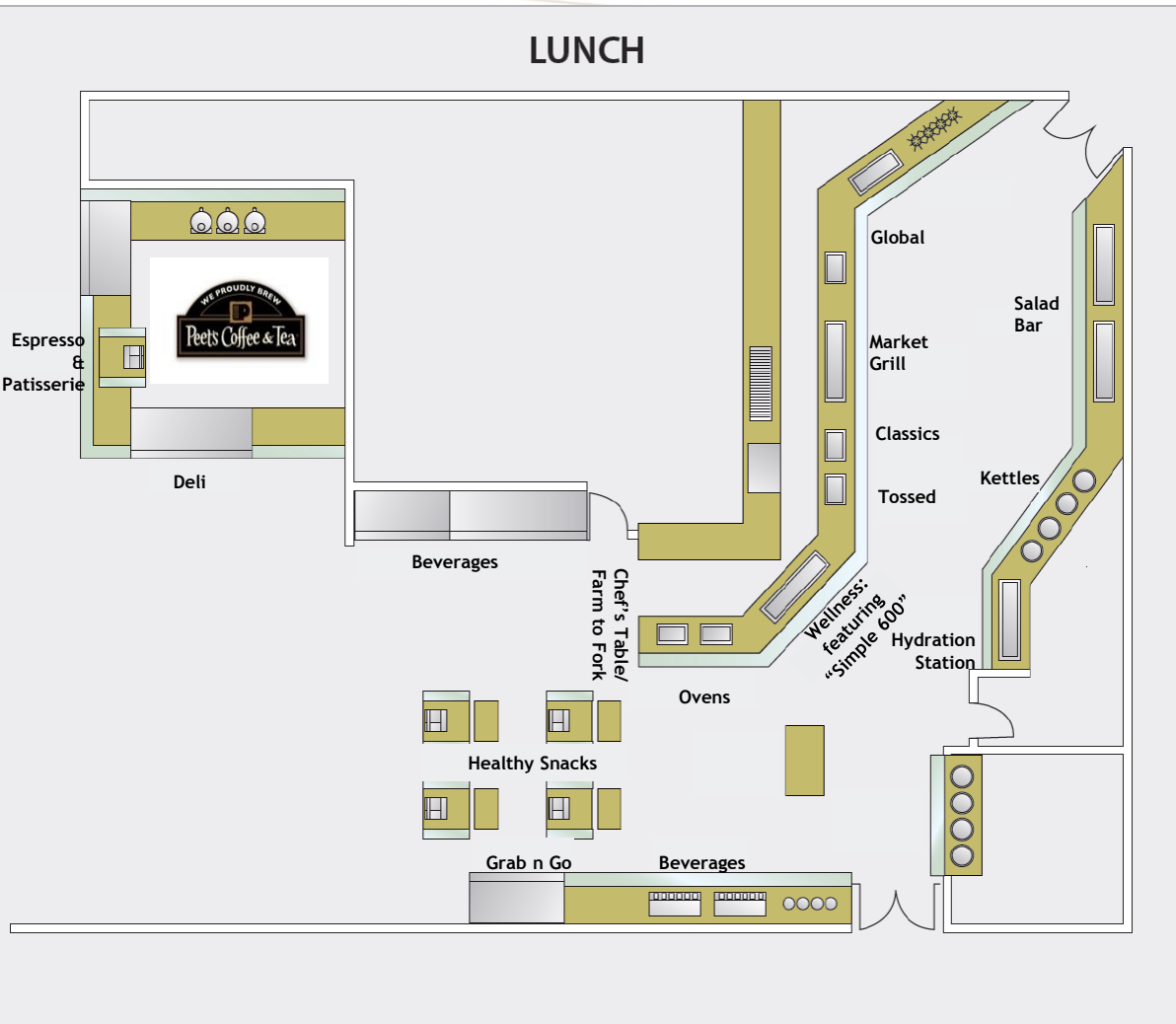


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Heartbeat Café Breakfast



Heartbeat Café Lunch



Heartbeat Café Programming

In order to provide the best culinary program possible, given the layout and available equipment in the current café and kitchen, Bon Appetit is offering the following food platforms and programs listed below. The pages that follow will provide a summary describing each platform.

- **Global**
- **Market Grill**
- **Classics**
- **Tossed**
- **Ovens**
- **Wellness – featuring “Simple 600”**
- **Chef’s Table / Farm to Fork**
- **Salad Bar**
- **Kettles**
- **Hydration Station**
- **Impulse Treats and Healthy Snacks**
- **Breakfast**
- **Coffee / Deli**
- **Express Grab and Go**

Breakfast programming, Jamboree Lounge Lunch Service, our Farm to Fork program, and Catering will also be summarized in the following pages.



Heartbeat Café Programming

Farm to Fork is a company-wide initiative to buy locally. Our first choice is to purchase seasonal and regional ingredients from a 150-mile radius of each restaurant. These gems of the earth are often prepared and served within 48 hours of harvest. The result is healthier communities and customers. By buying directly from farmers, we have much more control over what types of agribusiness we are supporting. We support true family farms where the owners live on or near the land, work it themselves and therefore are conscientious stewards. We also support farmers who are preserving the diversity of our food choices by planting heirloom vegetables rather than genetically-modified "super-produce." Farm to Fork also has an effect on the flavor and nutritional value of the food we serve. A tomato grown without pesticides and ripened on the vine tastes unbelievably better than one sprayed with chemicals, picked while still green, trucked thousands of miles and force-ripened in a warehouse. It is especially important to Bon Appétit chefs to start with food that is alive with flavor since we cook everything from scratch and don't use "flavor enhancers" such as MSG. Bon Appétit now spends tens of millions of dollars per year with small local farmers and artisans. Buying 100% local is not yet practical but the commitment we have made to Farm to Fork will help ensure that our community can eat well today and tomorrow.

Just a few of our Farm to Fork partners in Southern California:

- VR Green Farm, San Clemente
- Crow's Pass Farm, Temecula
- Old Grove Orange, Redlands
- Weiser Farms, Tehachapi
- Underwood Ranch, Moorpark
- Pacific Fresh Farm, Oxnard
- Drake Farms, Ontario



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Heartbeat Café Programming

Global

open 11am – 130pm

A celebration of cultural diversity where fresh seasonal ingredients meet authentic and timeless techniques. Our sauces are made-from scratch and our entrées are cooked to order with precise culinary skills and a bit of entertainment. We're thrilled to accommodate our vegetarian and health conscious guests with the flexibility of our global station.

*Ancho-roasted Chicken with Broccoli Tostada
Lamb Tagine with Prunes and Almonds*

*Sesame Spiced Chicken, Miso Eggplant and Sticky Rice
Mediterranean Hummus Bar with Artisan Breads and Pickles*

Market Grill

open 11am – 130pm

A comprehensive and chef-driven grill and hot entrée program will highlight both American and ethnic specialties, drawing from rich culinary histories and new trends. While guests may always order traditional grill items such as locally ranches beef burgers, and grilled entrées, they'll likely be tempted by gourmet specials dreamed up daily by our chef.

*Grilled Tuna with Wasabi Aioli
Grilled Pasture-raised Bistro Steak*

*Blackened Chicken Sandwich
Southwestern Black Bean Burger*

Classics

open 11am – 130pm

Here is where you'll find the American regional classics. The foods we grew up on, the foods that comfort us, the foods our grandmothers made. When Bon Appétit guests have a longing for the familiar or need a little comfortable reassurance, this is where they come. Casseroles, roasted meats, favorite vegetable sides – all are nourishing, hearty meals of traditional American cuisine. From the spits of the rotisserie guests will choose from carved-to-order proteins including locally-sourced pork loins, herb-marinated legs of lamb, and visually-arresting whole fish with their choice of sides, sauces and accompaniments.

*Poached Salmon with Dill Sauce
Minted Leg of Lamb*

*Rotisserie Chipotle-spiced Turkey
Rotisserie Pork Loin with Apple Chutney*



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Heartbeat Café Programming

Tossed

open 11am – 130pm

The tossed to order Fresco station offers customized salads composed of select fresh, seasonal ingredients all chosen by the guest. You pick from a variety of local greens, toppings like herb-marinated grilled chicken, mixed beans, crisp peppers, and corn; our chef will dress it with our house-made dressing and toss it all together – restaurant style!

Sesame Glazed Alaskan Salmon Salad
Italian Chopped Salad

Lemon Herb Chicken Breast Salad
Wild Oregano Shrimp Ceviche Salad

Ovens

open 11am – 130pm

Inspired by the Al Taglio style flat bread pizza, Ovens will introduce guests to specialties like Roman al taglio and French pissaladiere. We take our pizza very seriously and draw on American and European pizza tradition while putting to good use Bon Appétit's prized Bauccio family pizza dough recipe.

Arugula, Pear & Blue Cheese Flat Bread
Chicken, Cherry Tomato, Pesto & Goat Cheese Pizza

Prosciutto, Tomato, Mozzarella & Mushroom Flatbread
Double Pepperoni and Linguica Pizza



Heartbeat Café Programming

Wellness: featuring “Simple 600”

open 11am – 130pm

For our guests who are watching their caloric intake, but don't want to sacrifice flavor; our Simple 600 station is the answer. With a fresh daily selection of lean proteins, appetizing vegetable preparations and mouthwatering-but-healthy starches, you can have the kind of meal you have always loved without worrying about the numbers. Each item is carefully marked with a caloric estimate and an appropriate portion size to make choosing a healthy, low calorie meal fast and easy.

*Green Chili Chicken Stew
Ratatouille with Cannellini Beans & Fresh Herbs*

*Herb-Roasted Arctic Char with Muhammara and Walnuts
Poached Jumbo Shrimp in Rich Mole*

Chef's Table / Farm to Fork

open 11am – 130pm

Using seasonal local ingredients as her muse, our own Executive Chef Terri leans on her many years of professional experience to bring you a delightful dish artfully executed to rival high-end restaurant dining.

*Local Asparagus, Farm Fresh Egg and Bacon Lardon
Beef Sliders, Chow Chow Onions and White Cheddar*

*Brentwood Farm Corn w/ Queso Fresco, Garlic and Cilantro
Drake Family Goat Cheese, Local Honey, Walnuts and Artisan Bread*

Salad Bar

open 10am – 130pm

Our salad programs embody the concept of Farm to Fork. The ingredients are seasonal, freshly harvested, and local. Vegetables and fruits are vibrant with freshness and alive with nutrition. Dressings are house-made, toppings are fresh, creative, and high quality. House-baked or artisan bread selections are always available.

*Kenter Farms Organic Spring Mix
VR Green Farms Golden Beets*

*Quinoa
Grilled Eggplant*

*Indian Harvest Grains
Pesto Pasta composed salad*



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Heartbeat Café Programming

Kettles

open 10am – 130pm

We make all our soups from scratch, daily. That means everything down to the stock. We believe that's the only way to achieve the deep, soul-satisfying layers of flavor that a good bowl of soup provides. Whether you love a hearty bowl of chili, a light and healthy summertime minestrone, or a comforting bowl of chicken noodle, you'll find a favorite for every season.

Potato & Leek Soup with Roasted Mushrooms
Smoked Turkey, Sweet Pea & Wild Rice Soup

Beef & Toasted Barley Soup
New England Clam Chowder

Hydration Station

open 6am – 4pm

Refresh at our hydration station featuring house-made beverages entirely free of high fructose corn syrup. From light, energizing fruit and herb-infused spa waters to flavored teas and aguas frescas naturally sweetened with fruit and cane juice.

Strawberry Lemon Agua Fresca
Lemon Flavored Water

Cucumber Carrot Agua Fresca
Freshly Brewed Peach Iced Tea

Impulse Treats and Healthy Snacks

open 6am – 130pm

Even after a hearty, satisfying meal, there always seems to be a little room left for that small sweet finale or a well balanced alternative such as seasonal whole fruit. Guests will be able to pick up a house-made treat to give you the energy you need to get through the afternoon.

House-made energy bars
Trail Mix

Seasonal Whole Fruit
Dark Chocolate Morsels



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Heartbeat Café Programming

Breakfast

open 6am – 930am

There is no better way to start a work day than with breakfast from a Bon Appétit café, where healthy options, reasonable portions sizes, and nutrient-rich menu items promise a productive day. At the café, we serve gestation crate-free bacon and carefully select seasonal fruits that will pair perfectly with assorted organic yogurts, hot and cold cereals, and house-made granola for custom parfaits that are satisfying and wholesome.

Garden Egg White Omelet
Chocolate Chip Pancakes

Smoked Turkey and Spinach Scramble
Chorizo Breakfast Quesadilla

Coffee

open 6am – 4pm

Deli

open 11am – 4pm

The existing Coffee and Deli station will offer made to order deli sandwiches and freshly brewed coffee and espresso. Our delicious pastries and desserts are made by talented local artisans. Our chefs combine house-roasted meats, freshly-prepared deli salads, local cheeses, raw and prepared vegetables, and artisan breads to elevate the art of the sandwich at our deli.

Roast Beef & Gouda on Ciabatta
Turkey Cranberry Wrap

Chipotle Chicken Sandwich
Seasonal Pumpkin Cheesecake



Express Grab & Go

open 6am – 4pm

Too busy to make it to the café for lunch? Need a quick bite between meals or meetings? We'll stock the café with fresh, seasonal fare that goes far beyond a handful of trail mix and a bag of chips. Salads, sandwiches, and crudites cups are healthy and delicious fuel for hard-working employees on the go.

Charbroiled Portobello Mushroom Sandwich
Mexican Caesar Salad

California Club Wrap
Quinoa Composed Salad



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Jamboree Lounge Food Programming

The Jamboree Lounge will be open from 11am to 1pm for hot food, and the Express Grab & Go will close at 2pm. Menu options for the Jamboree Lounge will be a modified version of the existing programming and menu in the main café.

The following options will be provided in the Jamboree Lounge.

For a description of each program listed below, please refer to the platform summaries above.

- Entrée (*Rotation of Daily Specials*)
- Express Ready Made Sandwiches and Salads
- Chef's Table - *1 to 2 times per week*

