

2024 CATERING MENU

Washington University
School of Medicine



A MESSAGE FROM OUR TEAM



Bon Appétit Catering at the Washington University School of Medicine Campus is committed to presenting foods that appeal to the palate and the eye. Our catering guides are thoughtfully designed to simplify your event planning and give you a feel for our fresh contemporary menu and service options. If you need a no-frills pick-up order or a fully serviced gala, we are here to help. Not finding what you are looking for? At Bon Appétit we are always happy to customize a fresh and seasonal menu for your special event.

WHAT ARE YOU ENVISIONING?

An elegant reception for VIP clients? Quick, tasty, and nutritious lunches for a seminar? A fun team-building banquet? Whatever your vision is, our Bon Appétit team is here for you. With over 30 years of experience as caterers and event professionals, we delight in attending to the details of your event.

Our flexible, seasonally inspired catering menus are just the start. At Bon Appétit our chefs will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. Your catered meals here on campus will always be alive with flavor and made from scratch daily, with ingredients inspired by the season, many which are sourced locally.

Our commitment to you does not stop with the food. The Bon Appétit catering team offers creative planning services to help make your vision come to life. Our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

TO PLACE AN ORDER ONLINE:

washucatering.catertrax.com

CATERING SALES OFFICE:

For assistance, inquiries, or to place an order, please contact Mark Catubig at:

314-273-2682 office

314-280-2871 cell

Mark.Catubig@cafebonappetit.com

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CATERING SERVICES OVERVIEW



GUARANTEES

Final counts on all catering orders must be provided no later than five days prior to the event. Billing of all food, equipment rental (if needed), taxes and service charges will be based on the guaranteed number, or the actual number of guests served, whichever is greater. Orders placed within five days of an event or existing orders that increase counts of more than 10 percent over the guarantee may incur additional fees and/or possible substitutions based on availability of product. It is the responsibility of the client to contact Event management to provide tables, chairs, trash receptacles, etc. prior to the event. All catering events require event authorization within five days of your scheduled event.

PAYMENT OPTIONS

We accept WU Department billing numbers, PO numbers, Visa, MasterCard, and American Express Cards. Payment information must be submitted to confirm your order. When paying by check we will require 80% at time of booking and the balance due no later than seven days after the completion of your event.

SERVICE RATES

All service charges are based on a four-hour minimum at 32.00 per hour per server unless otherwise noted. This includes transportation, delivery, set-up, tear-down, and removal of all food and equipment at the scheduled event. Catering requests that do not meet the 200.00 food and beverage minimum will incur a 32.00 service fee. Size, location, and specifications of certain events may require additional staff at 32.00 per hour per staff with a four-hour minimum. Please consult with your catering director to see what might be required for your event.

ADDITIONAL SERVICES AND FEES

We strive to make every event special for you and your guests. We will try to accommodate all dietary restrictions but as we cook in an open kitchen, we make no promises or guarantees that we will be able to fulfill each request. Food and beverages above par may be added after client approval and will be charged on consumption. Based on time and availability, Bon Appétit reserves the right to substitute like and/or equivalent items as needed upon the request of the client. All menu items are priced per person unless otherwise noted. Kosher meals are available for preorder only. Centerpieces, florals, and room décor are available. Please consult with your catering director for information and referrals.

A 12% administrative fee will be added to all catering events. China, silverware, glassware, and linen napkins are available for an additional fee. Please inquire with your catering director for pricing and more information.

LINENS

Linens are available for rental for buffet tables and registration tables. Specific colors are available but may incur longer lead times and additional fees. Please ask your catering director for more details.

85" x 85"	6.00 each
120" round	15.50 each
90" x 132" rec	15.50 each
52" x 114" rec	9.00 each

BEVERAGES



BEVERAGES BY THE GALLON

Serves 12-14 cups

Starbucks regular coffee	29.25
Starbucks decaffeinated coffee	29.25
Teavana assorted teas	29.25
Orange juice	26.95
Iced tea	16.50
Lemonade	21.75
Celebration punch	21.75
Spa water	16.00
Iced water	6.25

Please speak with your catering director about our seasonal offerings.

INDIVIDUAL BEVERAGES

All selections are sold by the each with a minimum of six per item.

Assorted individual juices, 5.5oz	1.95
Assorted Coca-Cola sodas, 8oz	1.95
Boxed water, 8oz	1.95
Sparkling water, 12oz	2.00

BAR SERVICE



In order to be in compliance with St. Louis City liquor license ordinances we require a fourteen day notice for all bar packages.

PACKAGE BAR

Minimum of 50 guarantee is required for all package bars. A bartender fee of 165.00 will be applied if 500.00 minimum bar sales is not met. Service includes glassware and iced water. Please inquire about our corkage fees if desired.

FULL BAR

1 hour service 14.95 per person
2 hour service 17.95 per person

includes:

Liquor

vodka, gin, rum, bourbon, scotch, tequila

Wine

assorted reds and whites

Beer

Anheuser Busch products, assorted local craft beers, assorted hard seltzers

Also Included

assorted sodas, sparkling waters, juices, mixers

LIMITED BAR

1 hour service 10.95 per person
2 hour service 13.95 per person

includes:

Wine

assorted reds and whites

Beer

Anheuser Busch products, assorted local craft beers, assorted hard seltzers

Mixers

assorted sodas and sparkling waters

CONSUMPTION BAR

All pricing is per drink. Service includes glassware. If ordering cocktails, a 100.00 bar set-up fee will apply. Minimum of 250.00 in bar sales required. A bartender fee of 165.00 will apply if 500.00 minimum in bar sales is not met.

Cocktails 8.75
Craft/local beer 6.50
Domestic beer 5.00
House wines 6.00

Please speak with your catering director about how we can tailor a bar package for you and your guests. We also offer wine service with dinner, premium wine selections, mocktails and specialized signature drink packages.

COR LEGEND



V: VEGETARIAN



VG: VEGAN



↓G: MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS



FF: FARM TO FORK



S: SEAFOOD WATCH

F2F VENDORS

Companion Baking

Farmstead Foods (Double Star Farms)

Marcoot Jersey Farm Inc

Old Heritage Creamery

Thies Farms

Windcrest Dairy

Grison Dairy and Creamery

Williams Brothers

Wenneman's

Salume Beddou

La Bonne Bouchée

HOT BREAKFAST BUFFETS



All breakfast selections require a minimum guarantee of 12 people. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your catering director to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.

BEVERAGES INCLUDED:

Starbucks regular and decaffeinated coffee
Teavana assorted teas
Iced water
Assorted juices
Assorted sodas

SUNRISE BREAKFAST

One entrée and two sides: 18.50 per person
Additional entrée: 4.95 per person
Additional side: 3.95 per person

includes:

Seasonal fruit salad **VG ↓G**
Assorted pastries **V**
Breakfast breads **V** and jams **VG ↓G**

ENTRÉES:

Scrambled eggs

soft and fluffy cage-free eggs **V ↓G**

French toast casserole

brioche, egg custard, local maple syrup **V**

Biscuits and gravy

butter milk biscuit, peppered cream gravy **V**

Croissant

cage-free egg, Wenneman's bacon **FF**, cheddar cheese

Frittata

cage-free egg, Wenneman's pork sausage **FF**,
cheddar cheese

Quiche

egg whites, spinach, sun-dried tomato, feta cheese **V**

Strata casserole

cage-free eggs, turkey sausage, brioche, cheddar cheese

Pancakes

butter milk pancakes, whipped butter, local maple syrup **V**

Black bean hash

black beans, quinoa, sweet potato, spinach,
green onion **VG ↓G**

SIDES:

Pork sausage

Wenneman's local pork sausage link **FF**

Turkey sausage

seasoned savory link

Bacon

Wenneman's local cured bacon **FF**

Hash browns

shredded Idaho potatoes **V ↓G**

Potatoes O'Brien

diced potato, pepper, onion **V ↓G**

Sweet potato hash

diced sweet potato, kale, onion, mushroom **V ↓G**

Fruit salad

seasonal melons and berries **V ↓G**

Oatmeal

steel cut oats, brown sugar, cream, dried fruits **V ↓G**

Grits

slow cooked, cream, butter **V ↓G**

HOT BREAKFAST BUFFETS CONTINUED



All breakfast selections require a minimum guarantee of 12 people. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your catering director to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.

BEVERAGES INCLUDED:

Starbucks regular and decaffeinated coffee
Teavana assorted teas
Iced water
Assorted juices
Assorted sodas

BOARDROOM BREAKFAST

18.50 per person

includes:

Seasonal fruit salad V ↓G
Assorted pastries V
Breakfast breads V and jams V ↓G
Cage-free scrambled eggs V ↓G
Shredded hash browns VG ↓G
Wenneman's breakfast pork sausage FF
Sautéed mushrooms VG ↓G
Shredded cheddar cheese V
Diced tomatoes
Green onions
Salsa roja VG ↓G

HOT BREAKFAST A LA CARTE ADDITIONS

3.25 per person

Steel cut oatmeal
butter, brown sugar, cream

Cream of wheat
butter, raisins, cream

Grits
butter, cream

COLD BREAKFAST BUFFETS



All breakfast selections require a minimum guarantee of 12 people. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. The following breakfast buffet items can also be made available for pick-up at Shell Café and at Farmstead Café. Please speak with your catering director for more information.

CLASSIC CONTINENTAL BREAKFAST

13.95 per person

includes:

Seasonal fruit salad VG ↓G

Assorted pastries V

Assorted donuts V

Breakfast breads V and assorted jams VG ↓G

NEW YORKER BREAKFAST

14.75 per person

includes:

Seasonal fruit salad VG ↓G

Assorted local bagels V

Chef's choice of two flavored cream cheeses V ↓G

Regular cream cheese V ↓G

Local jams VG ↓G and butter

Add smoked salmon, red onion, hardboiled eggs and capers – 4.25 per person

JUMP START BREAKFAST

13.50 per person

includes:

Local Windcrest vanilla Greek yogurt V ↓G FF

Golden temple cherry granola V

Oats and honey granola V

Fresh berries

Assorted dried fruits

Seasonal fruit salad VG ↓G

BEVERAGES

Please see page 5 for hot and cold beverage selections.

ON THE GO BREAKFAST



A minimum order of 12 burritos or 12 sandwiches is required. All breakfast burritos are served in a flour tortilla, cut in half and wrapped, with salsa and sour cream on the side. All breakfast sandwiches are served in a soft ciabatta bun. For parties of 50 or less, please choose a total of three selections from either category. For parties of 51 or greater, please choose a total of four selections from either category.

The following breakfast items can also be made available for pick-up at Shell Café and at Farmstead Café. Please speak with your catering director for more information. Hot and cold beverages are available on page 5 of this menu.

BREAKFAST BURRITOS

8.25 each

select from:

Cage-free eggs, Wenneman's pork sausage **FF**, potatoes O'Brien, cheddar cheese

Cage-free eggs, Wenneman's applewood smoked bacon **FF**, potatoes O'Brien, cheddar cheese

Cage-free eggs, diced ham, potatoes O'Brien, Swiss cheese **V**

Cage-free eggs, spinach, potatoes O'Brien, feta cheese **V**

Tofu sofritos, potatoes O'Brien, spinach **VG**

BREAKFAST SANDWICHES

8.25 each

select from:

Cage-free eggs, Wenneman's pork sausage **FF**, tomato jam, and cheddar cheese

Cage-free eggs, Wenneman's applewood smoked bacon **FF** and cheddar cheese

Cage-free eggs, potatoes O'Brien and cheddar cheese **V**

Cage-free eggs, spinach, tomato jam and feta cheese **V**

Tofu sofritos, hummus, and spinach **V**

BREAKFAST A LA CARTE ADDITIONS

Breakfast a la carte items are packaged and sold for 12 people each. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your catering director if you require individual packaging for these items.

select from:

Seasonal fruit salad	35.50
Assorted whole fruit	17.95
Hardboiled local cage-free eggs	16.75
Individual Yoplait fruit yogurt	31.95
Individual Greek yogurt parfaits with fresh berries and granola	38.50

LUNCH SELECTIONS



All lunch selections require a minimum guarantee of 12 people. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your catering director to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.

SANDWICH BOARD

17.95 per person

includes:

- Kosher pickle spears
- Assorted condiments
- House-made chips **V**
- Seasonal fruit salad **VG ↓G**
- Chef's choice dessert

SALAD *select one:*

St. Louis Hill salad

greens, pepperoncini, pimento, tomato, parmesan cheese, red wine vinaigrette dressing **V ↓G**

Garden salad

greens, cucumber, onion, carrot, tomato, buttermilk ranch dressing, red wine vinaigrette dressing **V ↓G**

Caesar salad

romaine, parmesan cheese, croutons, vegetarian Caesar dressing **V**

Spinach salad

baby spinach, onion, dried cranberries, pepitas, blue cheese crumbles, green goddess dressing **V ↓G**

SANDWICHES

select three:

Roasted beef

smoked gouda, lettuce, tomato, horseradish mustard

Roasted turkey

aged cheddar, lettuce, tomato, herb aioli

Chicken salad

onions, celery, dried cranberries

Smoked ham

Swiss, lettuce, tomato, mustard aioli

Roasted vegetable

hummus, focaccia bread **VG**

BUILD YOUR OWN SALAD BAR

17.95 per person

includes:

- Dinner rolls and butter **V**
- Seasonal fruit salad
- Chef's choice assorted desserts

LETTUCE

romaine, mixed greens, spinach

PROTEIN

diced turkey, diced chicken, hardboiled egg, diced roasted tofu, chick pea

TOPPINGS

artichoke hearts, kidney beans, cucumber, tomato, mushroom, banana pepper, shredded carrot, red onion

ADDITIONS

croutons, sunflower seed, dried raisins, shredded cheddar, crumbled blue cheese, shredded parmesan

HOUSE-MADE DRESSINGS

ranch **V ↓G**, red wine vinaigrette **VG ↓G**, citrus vinaigrette **VG ↓G**, green goddess **V ↓G**, olive oil, and balsamic vinegar

SIGNATURE BOX LUNCHES



16.75 per person

All boxed lunches require a minimum guarantee of 12 people. Disposable/compostable flatware, plates, napkins, and cups will be provided. For parties of 50 or less, please choose a total of three selections from either category. For parties of 51 or greater, please choose a total of four selections from either category.

SANDWICH AND WRAP BOXED LUNCHES

includes:

Whole fruit
Chef's choice seasonal composed side salad
Chef's choice dessert
Boxed waters and assorted sodas

select from:

Turkey and cheese

roasted turkey, cheddar, greens, tomato,
herb aioli, ciabatta

Roasted beef

top round beef, gouda, greens, tomato,
horseradish mustard, ciabatta

Ham and cheese

Wenneman's ham, Swiss, red onion,
honey mustard, ciabatta **FF**

Italian grinder

beef, ham, salami, provolone, greens, tomato,
garlic aioli, hoagie

Chicken salad

white meat chicken, mayonnaise, onion, celery,
craisins, hoagie

Club wrap

roasted turkey, bacon, cheddar, greens, tomato,
dijonnaise, flour tortilla

Caesar wrap

chicken, romaine, shaved parmesan, Caesar dressing,
flour tortilla

Southwest vegetable wrap

hummus, roasted vegetables, harissa seasoning,
flour tortilla **V**

SALAD BOXED LUNCHES

includes:

Dinner roll and butter
Dressing on the side
Chef's choice dessert
Boxed waters and assorted sodas

select from:

Caesar salad

chicken, romaine, shaved parmesan, croutons,
Caesar dressing

Chef salad

greens, turkey, ham, cheddar, egg, tomato, cucumber,
ranch dressing

Greek salad

greens, tomato, cucumber, olive, feta, chickpea,
onion, vinaigrette **V ↓ G**

Spinach salad

spinach, onions, craisins, pepitas, blue cheese,
green goddess dressing **V ↓ G**

EXPRESS BOXED LUNCHES



15.95 per person

All boxed lunches require a minimum guarantee of 12 people. Disposable/compostable flatware, plates, napkins, and cups will be provided. Please choose a total of 3 selections from the following sandwiches and wraps.

includes:

Bagged chips

Assorted condiments

Chef's choice fresh baked cookies

Boxed waters and assorted sodas

select from:

Turkey sandwich

roasted turkey, aged cheddar cheese, greens, ciabatta

Ham sandwich

Wenneman's ham, Swiss cheese, red onions, greens, ciabatta **FF**

Roasted beef sandwich

top round beef, gouda cheese, greens, hoagie

Vegetable wrap

roasted vegetables, greens, hummus, harissa seasoning, flour tortilla **V**

Greek wrap

greens, cucumber, onion, feta, olive, chickpea, vinaigrette, flour tortilla **V**

THEMED BUFFET SELECTIONS



All lunch and dinner buffets require a minimum guarantee of 12 people. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your catering director to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.

BEVERAGES INCLUDED:

Starbucks regular and decaffeinated coffee
Teavana assorted teas
Iced water
Iced tea
Assorted sodas

TASTE OF THE HILL

25.25 per person

includes:

Italian salad

greens, pepperoncini, pimento, tomato, parmesan cheese, red wine vinaigrette dressing **V ↓G**

Cavatelli pasta

broccoli, mushrooms, tempeh, garlic cream sauce **V**

Vegetable

chef's choice seasonal selection **VG ↓G**

Focaccia bread with herbed butter **V**

Mini cannoli **V**

ENTRÉE

choose one:

Baked ziti

with Italian sausage and Bolognese sauce

Baked ziti alfredo

with grilled chicken and broccoli

Add 2.50 per person to substitute **↓G**

made without gluten-containing ingredients pasta

ST. LOUIS STYLE

26.75 per person

includes:

Picnic salad

romaine, tomato, cucumber, onion, shredded cheddar cheese, crouton, buttermilk ranch dressing **V**

Steamed vegetables

broccoli, cauliflower, tempeh, and carrots **VG ↓G**

Stewed green beans

with tomatoes and onion **VG ↓G**

Church potato casserole

diced potato, sour cream, mushroom, onion, breadcrumbs **V**

Cornbread

with whipped honey butter **V**

Assorted gooey butter bars **V**

ENTRÉE

select one:

Grilled bone-in chicken

with local Fitz's barbecue sauce

St. Louis barbecue pork steaks

with local Fitz's barbecue sauce

THEMED BUFFET SELECTIONS CONTINUED...



All lunch and dinner buffets require a minimum guarantee of 12 people. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your catering director to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.

BEVERAGES INCLUDED:

Starbucks regular and decaffeinated coffee
Teavana assorted teas
Iced water
Iced tea
Assorted sodas

FLAVORS OF THE MEDITERRANEAN

27.95 per person

includes:

Greek salad

mixed greens, tomato, onion, cucumber, Kalamata olive, feta cheese, red wine vinaigrette **V ↓G**
Gyro| sliced beef, tomato, feta, cucumber, onion, lettuce, tzataiki

Baked eggplant moussaka **V**

Chilled couscous vegetable salad **VG ↓G**

Pita bread **V**

Baklava **V**

ENTRÉE

choose one:

Moroccan flank steak

blistered tomatoes, charred onion, yogurt crème

Herbed chicken breast

artichokes, olives, lemon oregano white wine sauce

TEX-MEX

26.95 per person

includes:

Southwestern salad

greens, sweet corn, onion, black bean, jack cheese, citrus vinaigrette dressing **V ↓G**

Salsa, sour cream, shredded lettuce, shredded cheddar cheese, jalapeño

Cheese enchilada bake **V ↓G**

Refried pinto beans **VG ↓G**

Mexican rice **VG ↓G**

Flour tortillas **VG**, corn taco shells **VG ↓G**, and corn tortilla chips **VG ↓G**

Churros **V**

ENTRÉES

choose two:

Seasoned taco beef **↓G**

Braised green chili chicken **↓G**

Carne asada **↓G**

Tofu sofritos **VG ↓G**

THEMED BUFFET SELECTIONS CONTINUED...



All lunch and dinner buffets require a minimum guarantee of 12 people. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your catering director to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.

BEVERAGES INCLUDED:

Starbucks regular and decaffeinated coffee
Teavana assorted teas
Iced water
Iced tea
Assorted sodas

CLASSIC BUFFET

We are always glad to create a customized buffet menu for you and your guests. Please ask your catering director about our seasonal menu offerings and selections.

29.75 per person

includes:

Assorted dinner rolls and butter
Chef's choice dessert

SALAD

choose one:

Mixed green

greens, cucumber, carrot, tomato, cheddar cheese, ranch dressing and red wine vinaigrette on the side

Caesar salad

romaine, parmesan cheese, croutons, house-made vegetarian Caesar dressing

Italian salad

greens, pepperoncini, pimento, tomato, red onion, parmesan cheese, red wine vinaigrette dressing

Spinach salad

spinach, red onion, raisins, pepitas, blue cheese, green goddess dressing

SIDE

choose two:

Whole grain seasoned rice pilaf

Garlic mashed potatoes

Yukon gold bravas potatoes

Chef's choice seasonal vegetable

Sautéed sugar peas

red pepper, roasted garlic

Roasted broccoli

parmesan cheese, sweet chili sauce

Poached asparagus

feta cheese, balsamic reduction +1.95 per person

ENTRÉE

choose two:

Seasonal vegetable lasagna

Cheese tortellini

fresh basil, sun-dried tomato, cream sauce

Baked moussaka

eggplant, zucchini, tomato, onion, mushroom, béchamel

Ratatouille

root vegetable, tomato, pepitas, tomato, spinach

Chicken marsala

white wine sauce, mushroom, garlic

Chicken spiedini

breaded chicken breast, browned butter,

lemon garlic sauce

Beef meatloaf

with pan gravy

Grilled flank steak

olive oil, chimichurri sauce

PIZZA



All pizza selections are prepared on St. Louis style thin crusts, cut into 8 slices, and includes your choice of salad. Each pizza/salad combo serves 8 people. Disposable/compostable flatware, plates, napkins, and cups will be provided. These selections can be made available for pick-up at Shell Café or at Farmstead Café. Please ask your catering director for more information.

24.00 per pizza/salad combo

SALAD

choose one:

Green salad

greens, cucumber, carrot, tomato, cheddar cheese, ranch dressing and red wine vinaigrette dressing

Italian salad

greens, pepperoncini, red onion, pimento, parmesan cheese, tomato, red wine vinaigrette dressing

PIZZA

choose one:

Cheese

mozzarella, parmesan

Pepperoni

mozzarella, pepperoni

Sausage

mozzarella, Italian sausage

Vegetable

mozzarella, mushroom, green pepper, tomato, onion

Buffalo chicken

mozzarella, cheddar, blue cheese, shredded chicken, hot sauce, ranch

DOLLAR ROLLS AND PINWHEELS

Dollar rolls are prepared on assorted dinner rolls. Pinwheels are prepared with a whole wheat flour tortilla wrap. The following menu items can be ordered either as dollar rolls or as pinwheels but are sold as one selection per tray only.

Each tray will serve 12-15 people. These selections can be made available for pick-up at Shell Café or at Farmstead Café. Please ask your catering director for more information.

29.75 per tray

MEAT

Top round roasted beef

gouda cheese, greens, herb aioli

Smoked ham

Swiss cheese, greens, herb aioli

Roasted turkey

Havarti cheese, greens, tomato jam

Chicken salad

onions, celery, greens, raisins

VEGETABLE

Grilled Portobello mushroom

greens, feta cream **V**

Hummus

roasted vegetables, greens, sunflower seed **VG**

Fresh mozzarella cheese

tomato, greens, pesto sauce **V**

Brie cheese

roasted yellow squash, greens, balsamic glaze **V**

ASSORTED HORS D'OEUVRES



A minimum guarantee of 12 people is required for all hot and cold hors d'oeuvres. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your catering director to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.

Don't forget to ask about our ever-changing selection of seasonal appetizers and hors d'oeuvres that are sure to please.

COLD

This selection of cold hors d'oeuvres can also be made available for pick-up at Shell café or at Farmstead Café. Please ask your catering director for more information. The following menu items are served by the platter or tray. Each selection will serve 12-15 people.

Blackberry crostini with brie and balsamic glaze V	26.75
Hummus and fig crostini with pesto V	26.75
Boursin cheese and olive crostini with tomato jam V	30.25
Cheese and herb stuffed oven roasted button mushrooms V	30.25
Cucumber and pimento bruschetta with dill crema V	27.95
Beef and crispy onion bruschetta with horseradish aioli	34.95
Shrimp cocktail with lemon and cocktail sauce	49.95
Creamy smoked salmon dip with lemon, hardboiled egg, dill, and capers. Served with assorted breads and crackers	49.95

HOT

The following menu items are served by the platter or tray. Each selection will serve 12-15 people.

Meatballs, Swedish, barbecue, maple glazed, beef OR turkey	38.00
Toasted beef ravioli with marinara	28.25
Toasted cheese ravioli with marinara V	28.25
Toasted buffalo chicken ravioli with ranch	28.25
Mini vegetable spring rolls with honey soy V	31.95
Mini black bean empanada with salsa verde VG	30.25
Four cheese mac & cheese bites V	30.25
Butternut squash arancini with red pepper honey V	30.25
Mini assorted quiche	33.95

THEMED RECEPTION STATIONS



*Sold as a complete package only. Packages require a minimum guarantee of 12 people minimum.
Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided.
Please speak with your catering director to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.*

TASTE OF ST. LOUIS

26.25 per person

includes:

Soft pretzels with honey mustard dipping sauce V

Toasted cheese ravioli with marinara V

Chicken empanada with salsa roja

Pulled pork slider with Fitz's barbecue sauce

Goey butter bars V

SAINT LOUIS HILL

26.25 per person

includes:

Antipasto platter

Toasted beef ravioli with marinara

Fried asiago arancini with garlic aioli V

Italian salad V

Mini cannoli V

THE STATE FAIR

26.25 per person

includes:

Mini corn dogs with assorted mustards and sauces

Corn tortilla chips with nacho cheese and jalapeño peppers V

Hot pickle on a stick VG ↓G

Funfetti cookie sandwich V

Churros with cinnamon and sugar V

Pink lemonade

SOUTH GRAND SALUTE

26.25 per person

includes:

Vegetable pot stickers with honey soy dipping sauce V

Vegetable egg rolls with plum sauce V

Crab Rangoon with sweet and sour sauce V

Matcha tea cookies V

RECEPTION PLATTERS AND DIPS



All reception packages require a minimum guarantee of 12 people. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your catering director to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.

PLATTERS

These reception platters can also be made available for pick-up at shell Café or at Farmstead café. Please ask your catering director for more information. The following menu items are served by the platter or tray. Each selection will serve 12-15 people.

Assorted cheese board

local, domestic and imported cheeses served with jams, mustards, breads, and crackers **V**
65.00

Charcuterie board

local and regional sausages, salami, dried fruits, mustards, jams, breads, and toasts **V**
86.00

Antipasto platter

local salami, marinated vegetables, seasonal and roasted vegetables, assorted aioli, breads, and crackers **V**
65.00

Trio of hummus

regular, harissa, and edamame hummus served with toasted pita chips **V**
56.00

DIPS

56.95 per selection

All hot and cold dip selections will serve 12-15 people each. Please choose two dips and one dipper from the following:

HOT DIPS

select one:

Spinach artichoke dip

baby spinach, artichoke hearts, Provel, and parmesan cheese **V ↓ G**

Buffalo chicken dip

Frank's Red Hot sauce, shredded chicken tenders, cream cheese

Cuban black bean dip

stewed black beans, onions, cilantro, chipotle pepper **VG ↓ G**

Queso fundito

melted cheeses, pimento, red onion, green peppers **V ↓ G**

COLD DIPS

select one:

Mexican street corn dip

corn, cream cheese, pimento, onion, garlic aioli, cotija cheese **V ↓ G**

Salsa trio

mild salsa roja, spicy salsa verde, sweet pineapple salsa **VG ↓ G**

Guacamole

fresh avocado, pico de gallo, lime juice **VG ↓ G**

French onion dip

sour cream, cream cheese, French fried onion, caramelized onions **V**

DIPPERS

select one:

Toasted pita chips **V**

Tri-colored corn tortilla chips **VG ↓ G**

Celery and carrot sticks **VG ↓ G**

House-made potato chips **V**

A LA CARTE SELECTIONS



Disposable/compostable flatware, plates, napkins and cups will be provided for all a la carte selections. Please speak with your catering director to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.

BULK SNACKS

All selections are packaged for 12 guests.

The big cheese snack mix V	32.00
Dark chocolate energy snack mix V	32.95
Chocolate covered pretzels V	30.95
Yogurt covered pretzels V	30.95
Neapolitan snack mix V	33.00
Gourmet popcorn VG ↓ G	26.00
Assorted dry roasted nuts V	35.00
Nut-free house snack mix V	29.95
Assorted dried fruits and seeds VG ↓ G	32.50
House chips V	18.25
Corn tortilla chips with salsa roja VG ↓ G	21.25
Hummus and pita chips V	24.95
Assorted Hershey's mini candies V ↓ G	35.00

PASTRIES, SWEETS, AND TREATS

All selections are sold by the dozen unless otherwise noted.

Assorted small pastries V	35.00
Assorted large pastries V	60.00
Assorted donuts V	28.00
Donut holes (24 each) V	16.00
Chocolate fudge brownies V	32.00
Decorated brownies V	42.00
Assorted gooey butter bars V	32.00
Blueberry or chocolate muffins V	24.00
Individual coffee cakes V	26.00
Plain cupcakes (24 each) V	60.00
Decorated cupcakes (24 each) V	78.00
Fresh baked cookies V	16.00

ASSORTED MISCELLANEOUS SNACKS

All selections are packaged for 12 guests.

Assorted granola bars	16.00
Fresh seasonal whole fruit	17.95
Local bulk Greek yogurt with granola and fresh berries V	38.50
Individual Yoplait yogurts V	31.95
Assorted Frito Lay bagged chips V	23.95

BREAKS, SNACKS, AND NICE THINGS



All snack breaks require a minimum guarantee of 12 people. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your catering director to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.

BEVERAGES INCLUDED:

Starbucks regular and decaffeinated coffee
Teavana assorted teas
Iced water

CLASSIC BREAK

12.50 per person
includes:
Assorted granola bars
Big cheese snack mix V
Whole fruit
Chocolate covered pretzels V
Assorted sodas

PICK ME UP BREAK

12.50 per person
includes:
Windcrest vanilla Greek yogurt V ↓ G FF
Golden Temple cherry granola V
Seasonal fresh berries
Assorted dried fruits
Chef's choice spa water

HIT THE TRAIL BREAK

13.95 per person
includes:
Assorted bulk granola V
Assorted dried fruits
Key lime trail mix V
Assorted nuts and seeds
Gourmet popcorn VG ↓ G
Assorted sodas

POWER BREAK

13.25 per person
includes:
Fresh whole fruit
Dried banana chips
Assorted protein bars
Dark chocolate energy boost trail mix V
Chef's choice spa water

SWEET AND SALTY BREAK

12.50 per person
includes:
Hummus with carrots and celery VG ↓ G
Selection of assorted salted nuts and seeds
Fresh baked chocolate chip cookies V
House-made potato chips V
Assorted sodas

SEVENTH INNING STRETCH BREAK

12.25 per person
includes:
Companion soft pretzel bites with honey mustard V
House blend snack mix V
Assorted mini Hershey's chocolate candies V ↓ G
Gourmet popcorn VG ↓ G
Assorted sodas

NAMASTE BREAK

11.95 per person
includes:
Crudité with creamy herb dressing V ↓ G
Assorted tea sandwiches V
Yogurt covered pretzels V
House blend snack mix V
Chef's choice spa water

Bon Appétit catering can help customize a break package for you and your guests based on the listed selections as well as seasonal and off the menu items created by our culinary staff. Please consult with your catering director for more details.

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —