



2024 CATERING MENU

Eric P. Newman
Education Center

A MESSAGE FROM OUR TEAM



Bon Appétit Catering at the Eric P. Newman Education Center 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. This guide is the starting point of your conversation with the creative event specialist team that will be with you every step of the way, from guiding you in menu selection and venue set-up, through the conclusion of your event. 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 banquet for VIP clients? Tasty and nutritious lunches for a seminar? A fun team-building barbeque? 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. Our catered meals at EPNEC 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. Our event specialist team offers creative planning services to help make your vision come to life. On the day of your event, they will be right there with you to ensure that everything from décor and setup to service and event flow are thoughtfully and professionally executed.

For more information or to place an order, please contact your event specialist at:

MEET@WUSTL.EDU

OR (314) 747-6338

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CATERING SERVICES OVERVIEW



GUARANTEES

Final counts on all catering orders must be provided no later than seven days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed number or the actual number of guests served, whichever is greater. Orders placed within seven 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.

LINENS

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

85" x 85" 7.00 each

120" round 16.50 each

90" x 132" rec 16.50 each

52" x 114" rec 10.00 each

SERVICE RATES

All service charges are prorated and set for certain amounts of time based on your specific event and are included with the Premium and Signature packages unless otherwise noted. Catering requests that do not meet the 125.00 food and beverage minimum will incur a 30.00 service fee. Size and specifications of certain events may require additional staff at 30.00 per hour per staff with a four-hour minimum. Please consult with your event specialist to see if other costs might be incurred for your event.

ADDITIONAL SERVICES

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. Everything listed is per person unless otherwise noted. Kosher meals are available for preorder only. Centerpieces, florals, and room décor are available. Please consult with your event specialist for referrals.

Due to Missouri Health Department Regulation and Policies, all food and beverages are to be consumed on premise during the scheduled event and any removal of foods and/or beverages is prohibited.

BEVERAGES



BEVERAGES BY THE GALLON:

serves 12-14 cups

Starbucks® regular coffee	29.25
Starbucks® decaffeinated coffee	29.25
assorted teabags and hot water	29.25
iced tea	16.00
lemonade	21.75
celebration punch	21.75
spa water	16.00
iced water	6.25

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



PACKAGE BAR

All package bars require a minimum guarantee of 50 people and includes up to two hours of service. A bartender fee of 165.00 will be applied if the 500.00 minimum bar sales is not met. Service includes glassware and iced water. Please inquire about our corkage fees if desired. Additional servers will be billed at 30.00 per hour per wait staff with a four-hour minimum.

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 assorted whites

Beer

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

Mixers

assorted sodas, sparkling waters, juices, and mixers

LIMITED BAR

1 hour service 10.95 per person

2-hour service 13.95 per person

includes

Wine

assorted reds and assorted whites

Beer

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

Mixers

assorted sodas, sparkling waters, juices, and mixers

CONSUMPTION BAR

All pricing is per drink and service includes glassware. If ordering cocktails a 100.00 bar setup fee will apply. Minimum of 250.00 in bar sales required. A bartender fee of 165.00 will apply if the 500.00 minimum in bar sales is not met. All consumption bar service rates will be billed at 30.00 per hour per server with a four hour minimum.

Cocktails 8.75

Craft/local beer 6.50

Domestic beer 5.00

House wines 6.00

Please speak with your event specialist 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

PREMIUM PACKAGE



56.00 per person

Sold as a special package only. Please consult with your event specialist for details.

includes

minimum of 25 guarantee required.

service from 8:00 a.m. to 5:00 p.m. or equivalent

water service inside meeting room for guests

water service for keynote speakers and presenters

china, glassware, silverware, linen napkins

all day continuous beverage service

BREAKFAST

seasonal fruit salad **VG** ↓**G**, assorted pastries **V**, breakfast breads **V** and jams **VG**

↓**G** choice of one entrée and one side

see page 10 for selection

MORNING BREAK

includes granola bars and one break of your choice

see page 13 for selection

LUNCH

choose one of our all-inclusive themed buffets

see page 14-15 for selections

AFTERNOON BREAK

includes assorted brownies **V** and one break of your choice

see page 13 for selections

BEVERAGES

Starbucks® regular and decaffeinated coffee

Teavana® assorted teas

iced water

assorted juices

assorted sodas

ADDITIONAL FEES

extended service times

table linens

food and beverages above par

SIGNATURE PACKAGE



48.00 per person

Sold as a special package only. Please consult with your event specialist for details.

includes

minimum of 25 guarantee required.

service from 8:00 a.m. to 5:00 p.m. or equivalent

water service inside meeting room for guests

water service for keynote speakers and presenters

china, glassware, silverware, linen napkins

all day continuous beverage service

BREAKFAST

seasonal fruit salad **VG** ↓ **G**, assorted pastries **V**, breakfast breads **V** and jams **VG** ↓ **G**

MORNING BREAK

includes whole fruit and one break of your choice

see page 13 for selection

LUNCH

includes your choice of signature boxed lunches, sandwich board or build your own salad bar

see page 16-17 for selections

AFTERNOON BREAK

includes assorted cookies **V** and one break of your choice

see page 13 for selections

BEVERAGES

Starbucks® regular and decaffeinated coffee

Teavana® assorted teas

iced water

assorted juices

assorted sodas

ADDITIONAL FEES

extended service times

table linens

food and beverages above par

PREMIUM BREAKFAST SELECTIONS



ENTRÉE

select one

cage free scrambled eggs **V ↓G**

French toast casserole

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

biscuits and gravy

buttermilk 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

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

black bean hash

black beans, quinoa, sweet potato, spinach, green onion

VG ↓G

SIDES

select one

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 **VG ↓G**

potatoes O'Brien

diced potato, pepper, onion **VG ↓G**

sweet potato hash

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

fruit salad

seasonal melons and berries **VG ↓G**

oatmeal

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

grits

slow cooked, cream, butter **VG ↓G**

BEVERAGES INCLUDED

Starbucks® regular and decaffeinated coffee

Teavana® assorted teas

iced water

assorted juices

assorted sodas

BREAKFAST BUFFETS



Breakfast buffets require a minimum guarantee of 25 people and includes one hour of service. Unless otherwise noted, china service is included. Please speak with your event specialist to see if additional costs might be incurred for your event.

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**

entrée and side

choose from premium breakfast selections on page 10

BOARDROOM BREAKFAST

18.50 per person

includes

seasonal fruit salad **VG ↓G**

assorted pastries **V**

breakfast breads **V** and jams **VG ↓G**

cage-free scrambled eggs **V ↓G**

shredded hash brown potatoes **VG ↓G**

Wenneman's breakfast pork sausage **FF**

sautéed mushrooms **VG ↓G**

shredded cheddar cheese, diced tomatoes,
green onions, salsa **VG ↓G**

AVOCADO TOAST BAR

18.50 per person

includes

seasonal fruit salad **VG ↓G**

assorted pastries **V**

Toasts

ciabatta, whole wheat, focaccia **V**

Protein

bacon crumbles, diced hard boiled eggs **V ↓G**,

tofu sofritos **VG ↓G**, diced chicken breast

Toppings

avocado, salsa, radishes, red onion, jalapeño peppers,
roasted red peppers, sunflower seeds, lemon wedges

Cheeses

shredded cheddar, feta **V**

Dressings

garlic aioli **V ↓G**, red wine vinaigrette **VG ↓G**, green
goddess dressing **VG ↓G**, olive oil

JUMP START BREAKFAST

15.50 per person

includes

Windcrest vanilla Greek yogurt **V ↓G FF**

Golden Temple cherry granola

oats and honey granola

fresh berries

assorted dried fruits

steel cut oatmeal **VG ↓G**

brown sugar, cream

seasonal fruit salad **VG ↓G**

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, hard boiled eggs
and capers 4.25 per person

ON THE GO BREAKFAST



All breakfast burritos served in a whole wheat flour tortilla, wrapped, and cut in half, with salsa and sour cream on the side. All breakfast sandwiches are wrapped and 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. All orders include one hour of service.

Unless otherwise noted disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your event specialist to see if additional costs might be incurred for your event.

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 VG

BREAKS, SNACKS AND NICE THINGS



All snack breaks require a minimum guarantee of 25 people and includes one hour of service. Unless otherwise noted, china service is included. Please speak with your event specialist to see if additional costs might be incurred for your event.

BEVERAGES INCLUDED

Starbucks® regular and decaffeinated coffee
assorted Tavana 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

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
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, celery, and pita bread VG ↓G
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 event specialist for more details.

THEMED BUFFET SELECTIONS



All lunch and dinner buffets require a minimum guarantee of 25 people and includes one hour of service. Unless otherwise noted, china service will be provided. Please speak with your event specialist to see if additional costs might be incurred for your event.

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

select one

baked ziti with Italian sausage and Bolognese sauce

baked ziti Alfredo with grilled chicken and broccoli

Add 2.50 per person to substitute made without gluten pasta

Both entrées available for an additional 4.75 per person

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

stewed green beans

tomatoes and onion **VG ↓G**

church potato casserole

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

cornbread

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

Both entrees available for an additional 4.75 per person

TASTE OF INDIA

27.50 per person

includes

naan bread **V**

seasoned basmati rice **VG ↓G**

assorted Karachi fruit cookies **V**

SALAD

select one

chana chaat

chickpea salad with greens, onion, ginger, and sunflower seeds **VG ↓G**

kakdi koshimbir

cucumber salad with tomato, onion, garlic, lemon, pimento **VG ↓G**

green salad

greens, tomato, onion, banana pepper,
cheddar cheese **V ↓G**

carrot and red beet salad

arugula, shredded carrots, red beets, pepita,
onion **VG ↓G**

SIDES

select two

masoor dal

lentil, tomato, methi leaves, lemon **VG ↓G**

aloo matar

potato, green pea, tomato, methi leaves,
turmeric, garlic **VG ↓G**

aloo biryani

potato, green pea, cumin, cloves, cardamom,
nutmeg **VG ↓G**

chana saag

chickpea, spinach, ginger, onion, coconut milk **VG ↓G**

gobi masala

cauliflower, yogurt, tomato, onion, turmeric **V ↓G**

palak paneer

spinach, paneer cheese, butter, cumin, coriander,
nutmeg **V ↓G**

ENTRÉE

select two

chicken tikki masala

yogurt, ginger, tomato, onion, turmeric **↓G**

chicken biryani

coriander, cumin, cloves, cardamom, nutmeg **↓G**

durka maas

roasted pork, green chili, onion **↓G**

chana masala

chickpea, yogurt, ginger, tomato, turmeric **V ↓G**

chana biryani

chickpea, coriander, cumin, cardamom, nutmeg **VG ↓G**

coconut curry tofu

coconut milk, green curry, red peppers, onion **VG ↓G**

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,
tzatziki

baked eggplant moussaka **V**

chilled couscous vegetable salad **VG ↓G**

pita bread **V**

baklava **V**

ENTRÉE

select one

Moroccan flank steak

blistered tomatoes, charred onion, yogurt crème

herbed chicken breast

artichokes, olives, lemon oregano white wine sauce

Both entrees available for an additional 4.75 per person

TEX-MEX

26.95 per person

includes

Southwestern salad

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

cheese enchilada bake **V ↓G**

refried pinto beans **VG ↓G**

Mexican rice **VG ↓G**

flour tortillas **V**, corn taco shells **VG ↓G** and
corn tortilla chips **VG ↓G** salsa, sour cream, shredded
lettuce, shredded cheddar cheese, jalapeño

churros **V**

ENTRÉE

select two

seasoned taco beef **↓G**

braised green chili chicken **↓G**

carne asada **↓G**

tofu sofritos **VG ↓G**

Add a second entrée selection for an
additional 4.75 per person

LUNCH BUFFET SELECTIONS



All lunch and dinner buffets require a minimum guarantee of 25 people. Unless otherwise noted, china service will be provided. Please speak with your event specialist to see if additional costs might be incurred for your event.

BEVERAGES INCLUDED

Starbucks® regular and decaffeinated coffee

Teavana® assorted teas

iced water

iced tea

assorted sodas

SANDWICH BOARD

21.25 per person

includes

chef's choice soup of the day

kosher pickle spears

assorted condiments

house-made chips V

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, croissant

smoked ham

Swiss, lettuce, tomato, mustard aioli

roasted vegetable

hummus, focaccia bread VG

BUILD YOUR OWN SALAD BAR

21.25 per person

includes

chef's choice soup of the day

dinner rolls and butter V

chef's choice assorted desserts

lettuce

romaine, mixed greens, spinach

protein

diced turkey, diced chicken, hard-boiled egg, diced roasted tofu, chick pea

toppings

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

add-ons

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 25 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

Italian grinder

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

chicken salad

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

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
whole fruit
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 25 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 below. For parties of 51 or greater, please choose a total of four selections.

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

roasted beef sandwich

top round beef, gouda cheese, greens, hoagie

vegetable wrap

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

Greek wrap

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

A LA CARTE SELECTIONS

Disposable/compostable flatware, plates, napkins and cups will be provided for all of the following selections.

A la carte service rates are billed at 32.00 per hour per staff with a four-hour minimum. Please speak with your event specialist to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.

SNACKS AND SUCH



All selections are packaged for 25 guests

the big cheese snack mix V	60.00
dark chocolate energy snack mix V	59.95
chocolate covered pretzels V	54.95
yogurt covered pretzels V	54.95
Neapolitan snack mix V	65.00
gourmet popcorn VG ↓G	50.00
assorted dry roasted nuts V	70.00
nut-free house snack mix V	56.00
assorted dried fruits and seeds VG ↓G	65.00
house chips V	36.00
corn tortilla chips with salsa roja VG ↓G	42.00
hummus and pita chips V	48.00
assorted Hershey's mini candies V ↓G	68.95
seasonal fruit salad VG	8.00

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 25 guests

assorted granola bars	19.00
fresh seasonal whole fruit	18.00
local bulk Greek yogurt with granola and fresh berries V	65.00
individual Yoplait yogurts V	52.65
assorted Frito Lay bagged chips V	40.75

RECEPTIONS



All reception packages require a minimum guarantee of 25 people and includes one hour of service. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your event specialist to see if additional costs might be incurred if you require china, silverware, glassware, and linen napkins.

PLATTERS

Small trays will serve 22-25 people and large trays will serve 45-50 people.

ASSORTED CHEESE BOARD

local, domestic and imported cheeses served with jams, mustards, breads, toasts, and crackers **V**
120.00 / 210.00

CHARCUTERIE BOARD

local and regional sausages, salumi, forcemeats, mustards, jams, breads, toasts, and crackers **V**
160.00 / 290.00

ANTIPASTO PLATTER

local salumi, marinated vegetables, seasonal and roasted vegetables, assorted aioli, breads, and crackers **V**
120.00 / 210.00

CRUDITE PLATTER

seasonal fresh and roasted vegetables served with house-made buttermilk ranch dressing **V**
85.50 / 145.00

TRIO OF HUMMUS

regular, harissa and edamame hummus served with toasted pita chips **V**
100.25 / 170.25

DIPS

115.00 per 25 people
All hot and cold dip selections are prepared for 25 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 and 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**

seasonal fresh and roasted vegetables **VG ↓ G**

house potato chips **V**

DOLLAR ROLLS AND PINWHEELS

36.95 per tray for 25 people

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

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 with onions, celery, greens, craisins

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**

THEMED RECEPTION STATIONS



Sold as a complete package only. Themed reception packages require a minimum guarantee of 50 people and includes one hour of service. Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. Please speak with your event specialist 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

gooey butter bars **V**

MAC & CHEESE BAR

26.25 per person

includes

traditional macaroni and cheese

with sharp cheddar **V**

toppings

grilled chicken, crumbled bacon, tofu sofritos **VG ↓G**,

green onions, steamed broccoli, roasted

mushrooms **VG ↓G**, panko breadcrumbs

assorted aioli **V** and hot sauces

fresh baked cookies **V**

Made without gluten-containing ingredients pasta is available upon request. Please speak with your event specialist.

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

hot pickle on a stick

funfetti cookie sandwich

churros with cinnamon and sugar

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**

steamed pork buns

matcha tea cookies

ASSORTED HORS D'OEUVRES



Unless otherwise noted, disposable/compostable flatware, plates, napkins, and cups will be provided. All hors d'oeuvres reception service rates are billed at 30.00 per hour per staff with a four-hour minimum. Please speak with your event specialist 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 appetizers and hors d'oeuvres that are sure to please.

SERVED COLD

Small trays will serve 22-25 people and large trays will serve 45-50 people.

blackberry crostini with brie and balsamic glaze V	48.50 / 90.50
hummus and fig crostini with pesto V	48.50 / 90.50
Boursin cheese and olive crostini with tomato jam V	56.00 / 101.00
cheese and herb stuffed oven roasted button mushrooms V	56.00 / 101.00
cucumber and pimento bruschetta with dill crema V	48.50 / 90.50
beef and crispy onion bruschetta with horseradish aioli	62.25 / 112.25
shrimp cocktail with lemon and cocktail sauce	90.00 / 165.00
creamy smoked salmon dip with lemon, hard-boiled egg, dill, and capers served with assorted breads and crackers S	90.00 / 165.00

SERVED HOT

Small trays will serve 22-25 people and large trays will serve 45-50 people.

meatballs (Swedish, barbecue, maple glazed, beef or turkey)	68.00 / 120.00
toasted beef ravioli with marinara	50.95 / 90.95
toasted cheese ravioli with marinara V	50.95 / 90.95
toasted buffalo chicken ravioli with ranch	50.95 / 90.95
mini vegetable spring rolls with honey soy V	55.75 / 100.00
mini black bean empanada with salsa verde VG ↓G	48.00 / 90.00
four cheese mac & cheese bites V	48.00 / 90.00
butternut squash arancini with red pepper honey V	48.00 / 90.00
mini assorted quiche	60.00 / 105.00

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —