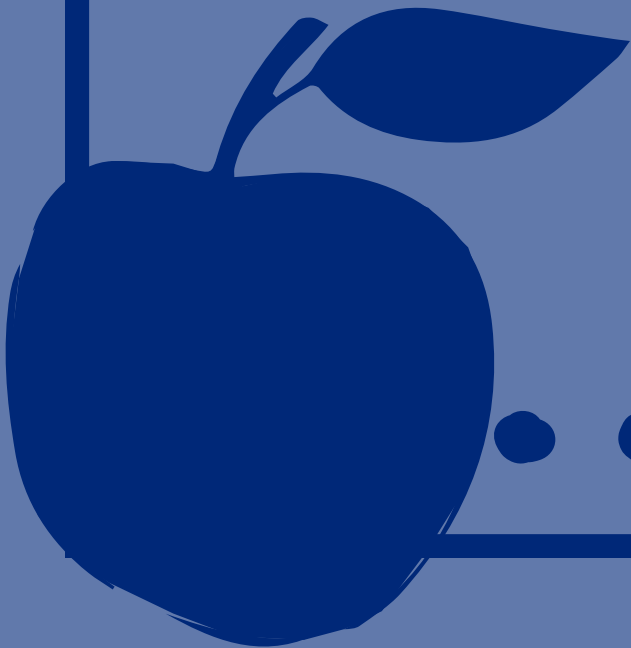


BON APPÉTIT CATERING AT  
**EMORY ATLANTA**



# WELCOME TO BON APPÉTIT CATERING

Our team is driven to create food that is alive with flavor and nutrition. We prepare food from scratch using authentic ingredients featuring our regional, seasonal, and artisan-produced products. We do this in a socially responsible manner for the well-being of our guests, our community, and the environment.

Bon Appétit Catering is committed to presenting foods that appeal to both the palate and the eye. Our menus are thoughtfully designed to highlight the freshest local ingredients available. The most requested items are included within our catering menus to guide your planning, but we will gladly assist you in selecting items and developing custom menus. Our catering team will work with you to design a custom event perfectly tailored to your needs to inspire and create a memorable event for our guests.

## CONNECT WITH US

We see ourselves as part of your team. Our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

## PLACING AN ORDER

Visit [Emory-Atlanta.catertrax.com](https://emory-atlanta.catertrax.com) to place an order through our online portal.

## CATERING SALES OFFICE

For personalized assistance or special orders, feel free to contact our catering team directly.

Office: (404) 712-8948

Email: [catering@emory.edu](mailto:catering@emory.edu)

Website: [emoryatlanta.cafebonappetit.com](https://emoryatlanta.cafebonappetit.com)

## BUSINESS HOURS

Regular business hours are Monday through Friday, 7:00 a.m. to 7:00 p.m., and weekends, 9:00 a.m. to 6:00 p.m. Events taking place before or after regular business hours are subject to additional fees.



# PLANNING YOUR EVENT

The first steps in planning your event are reserving your room and arranging for any special needs, such as tables and chairs, podium and microphone, stage, audiovisual equipment, or alcohol approval.

Facilities Management should be contacted for all table, chair, staging, and audiovisual needs (404-727-7463). Our event professionals will be happy to assist you in estimating the number of tables your event will need for your guests and catering set-ups.

To provide the best quality of service, we request (10) business days advance notice of your event. If you have more immediate needs, please give us a call. We continually strive to provide the best service and will accommodate. Additional fees may apply.

Please have the following information ready when creating the order:

1. Day and Date of your event
2. Beginning and Ending Time
3. Location
4. Contact Information: Name, Address, Phone, and Email
5. Guest Count
6. Department
7. Speedtype (preferred) or Credit Card
8. Special Requests and Dietary Needs
9. VIP Guests Attending
10. Program or Agenda

We will email a confirmation for every event detailing the service time, menu, location, charges, and other specific details. Please review these confirmations carefully and notify the catering office of any changes. We try to be as accurate as possible: to ensure accuracy and to avoid any delay, please review the details of your event carefully before providing final confirmation.



# BELLS & WHISTLES

## FOOD AND BEVERAGE MINIMUM

All orders on the Emory campus require a minimum of \$250.00; all other orders require a minimum of \$500.00. If your order total does not meet the minimum amount, a delivery fee will be assessed for the difference, or the client can pick up the order at our facility.

Emory catering guide menus and pricing are intended for two hours of service for all university-sponsored events. An additional cost of \$35.00 per service hour per attendant will be assessed for each additional hour. This guide does not include pricing for non-university-sponsored events, special events, weddings, and off-campus catering and may be subject to additional fees. Contact the catering department for customized menus and current pricing.

## EVENT GUARANTEES AND CANCELLATIONS

Final guest count guarantees must be received at least (5) full business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or actual number of guests served, whichever is greater. If the guarantee is not received within the time requested, billing will be based on the original count given at the time the order was placed.

We require all cancellations to be in writing and received by our office (5) business days prior to the event. Any event that is not canceled within the (5) day period will result in 50% payment of the total amount of the contract. Events canceled within 24 hours of the start time will result in 100% payment of the contracted amount.

## LATE ORDERS

Emory Catering by Bon Appétit welcomes last-minute orders; however, they are subject to availability and will assess a late order charge. In the case where special product orders need to be made to accommodate a last-minute request, any additional costs incurred will be charged to the guest.

- 24 hours or less \$150.00
- 48 hours \$100.00
- 72 hours \$75.00

## EVENT PAYMENT

Upon confirmation of your event, you will receive a copy of the catering contract listing all estimated charges. Bon Appétit must have a secured form of payment when booking an event.

All contracted payments, not using an Emory speedtype, must be made (3) days prior to the event. Final event charges, if applicable, will appear on the final invoice, created at the conclusion of the event and are subject to change. Accepted forms of payment include Check, American Express, Visa, MasterCard or Discover. Any tax-exempt certificates must be received prior to the event and will be recorded on the signed catering contract.



# THE FINE LINE

## LINEN

Food and beverage tables will be draped with house linen at no additional charge. Guest seating, registration, or display tables may be draped with house or rental linen for an additional fee. Fees are based on size, color, and availability. For disposable drop-off services, upscale disposable linen will be provided for food and beverage tables.

Presidential Service tables will be draped with elegant rental linens. Linen fees are based on size, color, and availability. Any linens removed from an event, not returned, or returned damaged will be charged full replacement costs.

## CATERING EQUIPMENT

As the host of the catered event, you are responsible for the equipment we have provided for the service. Non-disposable equipment, such as chafing dishes, coffee pots, serving utensils, etc., is the property of Emory Catering and must be kept secure by the client until it is picked up by our staff. Full replacement costs will be incurred for any missing or damaged equipment.

## DECOR AND ENTERTAINMENT

Equipment and linen rentals through Emory Catering are available. If outside equipment and linen rentals are ordered by the client, they must be coordinated with Emory Catering at least one week before the event.

## FOOD SAFETY

Emory Catering prohibits the removal of food and beverages from the premises by the client, guest, or employees. Emory Catering is the exclusive caterer at the event, and no outside food or beverage is permitted without Emory Catering's approval.

## DIETARY RESTRICTIONS

Special menu items for guests with dietary restrictions or who follow halal or kosher diets are available upon request. These requests must be made (5) business days before your event.

## FOOD ALLERGIC GUESTS

Please be advised that we handle and prepare egg, milk, wheat, shellfish, fish, sesame, soy, peanut, tree nut products, and other potential allergens in our kitchens. Please direct questions or concerns to our catering team.



# SERVICE STYLES

Emory Dining offers the following levels of service to meet your needs:

## PICK-UP

A limited number of menu items are available for pick up at the Emory Point Kitchen, thus eliminating service and setup charges. Any equipment not returned or returned damaged will be charged at full replacement cost. Additional fees may apply for pick-up service prior to 7:00 a.m. and following 7:00 p.m.

Emory Point Kitchen  
1578 Avenue Place, Suite 200, Atlanta, GA 30329  
Phone: (404) 712-8948

Please park in the loading dock area and ring the doorbell in the alcove and an attendant will be with you momentarily with your order.

## DROP-OFF

Drop-off service includes tabletop linens for the food table and tableware for your event. This service style includes event setup and teardown at the times indicated on your sales/catering contract. No attendant will be on-site during the event.

## DISPOSABLE DROP-OFF

Disposable drop-off events will be set up by our catering team; however, they will not be cleaned up after the event is over; this will be the client's responsibility.

## ATTENDANT SERVED BUFFET SERVICE

This service is recommended for more formal events with a minimum of 25 guests. This service requires an attendant to be on-site during the event, and setup and break-down service will be included. Additional staffing, such as bartenders and on-site chefs, and attendant fees are based on menu and beverage offerings, guest count, and event length.

## RECEPTION SERVICE

Passed service is recommended for formal beverage service and hors d'oeuvres receptions. Beverage and wait staff attendant costs are charged separately based on the needs of each event.

## TABLE SERVICE

Waited table service is available for sit-down events. This service includes complete setup and breakdown.



## BAR SERVICE

### *University Sponsored Events Only*

Bar service will be provided in strict accordance with the State of Georgia, Dekalb County, and University Alcohol Policy. Refer to [http://www.emory.edu/dining/catering\\_policies.php](http://www.emory.edu/dining/catering_policies.php) for Emory University Alcohol policy rules and regulations. The client is responsible for all purchases of beer, wine, and alcohol. An Emory Catering bartender will serve alcohol at a ratio of one for every 50 guests. The charge is \$275.00 per 2 hours/per bartender.

Alternative non-alcoholic beverages must be available with hors d'oeuvres or other food in substantial quantities, as determined by Emory Catering. Individuals visibly intoxicated will not be permitted to enter or will be asked to leave.

No alcoholic beverages will be served to anyone under twenty-one years of age or who is visibly intoxicated. Proof of age will be required. Please advise your attendees to be prepared to produce appropriate identification if asked.

No alcoholic beverages shall be dispensed from kegs or barrels. When serving wine with dinner, no carafes, decanters, or wine bottles are permitted on the table. The wait staff will be responsible for pouring the wine during dinner. Alcoholic beverages can only be served when the University is the event's sponsor and social host. This requires that University funds (charged to a university speedtype) be used to purchase and serve alcoholic beverages. No alcoholic beverages will be sold in any manner, including through tickets or donations.

## OFF-PREMISES CATERING

If the event is being held at a site other than Emory Catering, the Client will incur charges such as delivery, destination fee (pricing varies upon location), labor charges, and equipment costs such as kitchen build-out, China, and/or station vehicles.

All off-premise catering events are exclusive of the required 25% production fee, applicable sales tax, and delivery fee.



# KNOW WHAT YOU ARE EATING

## ↓G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

## VG | VEGAN

Contains absolutely no animal or dairy products.

## V | VEGETARIAN

Contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs.

## FF | FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.

## S | SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.

## H | HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.

## LC | LOCALLY CRAFTED

Contains products crafted by a small, locally owned food business using socially and/or environmentally responsible practices.





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# BREAKFAST BUFFETS

Prices are per person unless otherwise noted, with a 15 person minimum.

## Plant-forward \$22.49

House-baked breakfast breads, whipped orange plant-based spread and assorted preserves **VG**

Seasonal fruit salad **VG ↓G**

Avocado smoothie boost, coconut milk, avocado, spinach, banana, lime, pineapple **VG ↓G**

Beyond sausage **VG ↓G**

Roasted vegetable and sweet potato hash **VG ↓G**

Overnight oats, oat milk, vanilla, dried banana, cranberries, golden raisin, chia seeds **VG**

Choice of orange, apple, or cranberry juice

Fair Trade Café Campesino coffee and Numi hot tea

## American \$21.29

House-baked pastries, scones, muffins, whipped honey orange butter, assorted preserves **V**

Seasonal fruit salad **VG ↓G**

Scrambled cage-free eggs, shredded cheddar, salsa, hot sauce **V H ↓G**

Roasted breakfast potatoes with peppers and onions **VG ↓G**

Choice of two breakfast sides

Choice of orange, apple, or cranberry juice

Fair Trade Café Campesino coffee and Numi hot tea

## Emory Fresh Start \$18.29

Assorted house-baked muffins, whipped honey orange butter, assorted preserves **V**

Seasonal fruit salad **VG ↓G**

Yogurt and granola parfait **V**

Cage-free egg white frittata with spinach, tomatoes, and mushrooms **V H ↓G**

Choice of orange, apple, or cranberry juice

Fair Trade Café Campesino coffee and Numi hot tea

## The Wakeup Call \$16.99

House-baked pastries, scones, muffins, whipped honey orange butter, assorted preserves **V**

Seasonal fruit salad **VG ↓G**

Choice of orange, apple, or cranberry juice

Fair Trade Café Campesino coffee and Numi hot tea

## The Southerner \$21.99

Seasonal fruit salad **VG ↓G**

Scrambled cage-free eggs, shredded cheddar, salsa, hot sauce **V H ↓G**

Riverview Farms stone ground cheese grits **V ↓G**

Sausage gravy with warm house-baked biscuits

Choice of two breakfast sides

Choice of orange, apple, or cranberry juice

Fair Trade Café Campesino coffee and Numi hot tea

## Smoked Salmon \$24.99

Assorted Engelman's local bagels

Lemon dill cream cheese, plain cream cheese **V ↓G**

Seasonal fruit salad **VG ↓G**

Ducktrap smoked salmon, sliced tomatoes, shaved red onions, cucumbers, capers **S**

Choice of two breakfast sides

Choice of orange, apple, or cranberry juice

Fair Trade Café Campesino coffee and Numi hot tea

### BREAKFAST SIDES

Pork bacon **↓G**

Two pieces

Pork sausage **↓G**

Two pieces

Chicken sausage **↓G**

Two pieces

Beyond breakfast

sausage **VG ↓G**

Two pieces

Riverview Farms

stone ground

cheese grits **VG ↓G**

Oatmeal **VG**

Brown sugar and golden raisins

Cheesy hash brown

breakfast bake **V ↓G**

French toast

bread pudding **V**

Maple syrup

Roasted vegetable

and sweet potato

hash **VG ↓G**

# BAKERY & BREAKFAST A LA CARTE

## BREAKFAST A LA CARTE

*Prices are per person unless otherwise noted.*

**Beyond Breakfast Sausage VG ↓G \$4.29**

**Pork Bacon ↓G \$4.29**

**Pork Sausage ↓G \$4.29**

**Chicken Sausage ↓G \$3.49**

**Turkey Sausage ↓G \$3.49**

**Avocado Smoothie Boost VG ↓G \$4.29**

Coconut milk, avocado, spinach, banana, lime, pineapple

**Riverview Farms Stone Ground Cheese**

**Grits V ↓G \$3.29**

**Cheesy Hash Brown Breakfast Bake V ↓G \$4.29**

**French Toast Bread Pudding V \$4.29**

With maple syrup

**Buttermilk Biscuits with Sausage**

**Gravy \$7.49**

**Roasted Vegetable and Sweet Potato**

**Hash VG ↓G \$4.29**

**Oatmeal V \$6.99**

Includes brown sugar, cinnamon, raisins, blueberries, milk

**Fruit Quinoa Bowl VG ↓G \$6.99**

Almond milk, dried bananas, blueberries, coconut, raspberries

**Assorted Yogurt V ↓G \$3.49**

**Greek Yogurt Parfait V \$6.49**

Greek yogurt, granola, macerated seasonal fruit, fresh mint

**Fresh Fruit Salad VG ↓G \$4.99**

**Fresh Whole Fruit VG ↓G \$1.99**

**Nature Valley Granola Bars V \$2.49**

## FROM THE BAKERY

*Prices are per dozen unless otherwise noted.*

**House-baked Breakfast Breads VG \$28.59**

Whipped orange plant-based spread and assorted preserves

**House-baked Breakfast Bread V \$27.59**

Traditional breakfast breads with preserves and whipped butter

**Assorted House-baked Muffins V \$21.59**

**Assorted House-baked Scones V \$27.59**

Lemon curd

**House-baked Croissant V \$29.99**

Whipped butter, jams, and preserves

**House-baked Plain Croissants V \$25.59**

**House-baked Chocolate Croissants V \$35.99**

**Assorted Engelman's Local Bagels V \$35.99**

Whipped cream cheese

*Light, regular, and seasonal cream cheese options*

**House-baked Buttermilk Biscuits V \$19.59**

Whipped butter and preserves

**Sarah's Doughnuts \$28.99**

Local assorted doughnut display

# BREAKFAST SANDWICHES

*Prices are per dozen unless otherwise noted, with a minimum order of one dozen per sandwich. Made without gluten-containing ingredient sandwiches available upon request.*

## **Vegan Breakfast Burrito VG \$7.49**

Plant-based chorizo, tofu scramble, roasted potatoes, vegan cheese

## **Vegetarian “Fried Chicken” Biscuit V \$5.49**

Plant-based fried chicken, buttermilk biscuit, hot sauce

## **Sausage and Cheese Biscuit H \$4.49**

Pork sausage, cage-free egg, cheese

## **Ham and Cheese on Brioche H \$5.49**

Black Forest ham, cage-free egg, cheese, brioche

## **Egg and Cheese Biscuit H V \$3.49**

Cage-free egg, cheese

## **Turkey and Swiss on English Muffin H \$4.49**

Turkey sausage, cage-free egg whites, spinach, Swiss, English muffin

## **Fried Chicken Biscuit \$4.49**

## **Breakfast Burrito H \$6.49**

Potato, cage-free egg, pork sausage, smoked cheddar, salsa verde

## INDIVIDUAL QUICHES AND FRITTATAS

*Prices are per person, with a 15 guest minimum.*

## **Ham and Swiss H \$5.79**

Ham, Swiss, asparagus, tomato

## **Tomato, Broccoli, and Cheese H V \$5.79**

## **Asparagus, Chive, and Goat Cheese Frittata Muffin H V ↓G \$5.79**

## **Crispy Bacon and Smoked Gouda Frittata Muffin H ↓G \$5.79**

## **Cheddar and Spinach Egg White Frittata Muffin H V ↓G \$4.79**

# BUILD YOUR OWN SALAD STATION

\$29.99 per person. Select two greens, one protein, three items from the garden, three items from the kitchen, and two dressings. Includes assorted rolls, whipped butter, freshly baked cookies, fresh brewed iced tea, and chilled water display.

## *Salad greens:*

Hand-cut romaine

Local gourmet mixed salad greens

Arugula

Frisée

## *Salad proteins:*

Chili lime marinated tofu **VG ↓G**

Grilled tempeh **VG**

Grilled basil chicken breast **LC ↓G**

Cilantro lime chicken **LC**

Herb roasted turkey

## *Salad dressings:*

Lemon vinaigrette **V ↓G**

Balsamic vinaigrette **V ↓G**

Raspberry vinaigrette **V ↓G**

Green goddess **V ↓G**

Buttermilk ranch **V ↓G**

Caesar dressing **V ↓G**

Red wine vinegar and extra virgin olive oil **VG ↓G**

## *Additions:*

Herb-marinated tofu **VG ↓G** \$3.49

Grilled flank steak **↓G** \$6.49

Char-grilled shrimp **S ↓G** \$6.49

Pesto baked salmon **S ↓G** (market price)

## *From the garden:*

Local tomatoes, bell peppers, cucumbers, shredded carrots, broccoli florets, charred corn, roasted squash, fresh berries, marinated mushrooms, edamame

## *From the kitchen:*

Whole pepperoncini peppers, pistou chickpeas, kidney beans, black olives, parmesan cheese, blue cheese crumbles, shredded cheddar cheese, house-made croutons, candied pecans, chili-spiced almonds, dried cranberries, toasted sunflower seeds, sliced hard-boiled eggs

# GOURMET SALAD BOXED LUNCH

*\$19.49 per person, with a 15 person minimum. Boxed meals include bottled water, fresh baked mini baguette, fresh baked brownie.*

15-50 guests: select three options

51-150 guests: select four options

More than 150 guests: select five options

## Classic Caesar

Chopped romaine, parmesan, house-made croutons, Caesar dressing **V**

## Baby Kale Salad

Baby kale, goat cheese, dried cranberries, toasted almonds, maple lemon vinaigrette **V ↓G**

## Local Artisan Salad

Local artisan salad lettuce, shaved carrots, cucumbers, grape tomatoes, red onions, ranch or balsamic vinaigrette **V ↓G**

## Greek Salad

Romaine lettuce, feta cheese, cucumbers, tomatoes, Kalamata olives, red wine vinaigrette **V ↓G**

## Spinach and Frisée Salad

Tossed spinach, frisée salad grapes, candied pecans, crumbled goat cheese, balsamic vinaigrette **V ↓G**

*Additions:*

Herb-marinated tofu **VG ↓G** \$3.49

Grilled chicken **LC ↓G** \$5.49

Grilled salmon **S ↓G** (market price)

# GOURMET PETITE SANDWICHES

*\$22.99 per dozen, with a minimum one dozen each.. All sandwiches and wraps can be made without gluten-containing ingredients upon request.*

## Grilled Vegetable **V**

Brie, arugula, balsamic vinaigrette, challah slider

## Fresh Mozzarella and Basil **V**

Tomato, brioche slider

## Cage-free Egg Salad **H V**

Fried capers, sourdough bread

## Cucumber and Dill **V**

Dill, cream cheese, multigrain bread

## Tuna Salad **S**

Baby spinach, challah slider

## Chicken Salad

Spring mix, honey wheat roll

# SANDWICHES & WRAPS

Prices are per person, with a 15 person minimum. All sandwiches and wraps can be made without gluten-containing ingredients upon request.

## GOURMET SANDWICH BOXED LUNCH

\$19.49 per person. Includes bag of chips, whole fresh fruit, freshly baked cookie, and bottled water.

15-50 guests: select three options

51-150 guests: select four options

More than 150 guests: select five options

## GOURMET SANDWICH SPREAD

\$29.49 per person. Includes local mixed green salad with white balsamic vinaigrette, house-made kettle chips, freshly baked cookies, freshly brewed iced tea with sliced lemon, and iced water.

15-50 guests: select three options

51-150 guests: select four options

More than 150 guests: select five options

### Grilled Vegetable and Spicy Chickpea Wrap **VG**

Grilled mixed vegetables, spring mix, lemon vinaigrette, chipotle spiced chickpeas, wheat wrap

### Jerk Cauliflower Wrap **VG**

Jerk roasted cauliflower, pickled red onions, red cabbage coleslaw, fresh mangos, spinach wrap

### Caprese Sandwich **V**

Roma tomatoes, fresh mozzarella, pesto aioli, arugula, balsamic reduction, ciabatta

### Chicken Teriyaki Banh Mi

Boar's Head Ichiban teriyaki-style chicken, carrots, pickled daikon, cucumbers, cilantro, French roll

### Turkey and Bacon

Boar's Head oven gold turkey, bacon, tomatoes, spring greens, sun-dried tomato aioli, sourdough

### Mediterranean Chicken

Grilled chicken breast, roasted red pepper hummus, cucumbers, tomatoes, feta, arugula, hoagie

### Roasted Turkey

Boar's Head maple roasted turkey, smoked gouda, tomatoes, leaf lettuce, herb mayonnaise, multigrain

### Chicken Salad Wrap

House-roasted chicken, grapes, celery, apples, mayonnaise, spinach wrap

### Italian Sub

Boar's Head smoked ham, genoa salami, olive relish, fresh mozzarella, local salad greens, garlic aioli, classic sub roll

### Tuna Salad **S**

FAD-free tuna, creamy mayonnaise, celery, parsley, red onions, lemon, sliced cucumbers, green leaf lettuce, sliced multi-grain

### Roast Beef

Boar's Head London broil roast beef, aged cheddar, tomatoes, bibb lettuce, caramelized onions, horseradish aioli, sourdough

## UPGRADED SIDES

Additional \$3.49 per person.

Lemon and herb farfalle salad **VG**

Creamy coleslaw **V ↓G**

Mediterranean-style pasta salad  
with feta **V**

Roasted vegetable chickpea salad  
with yogurt vinaigrette **V ↓G**

Roasted corn and quinoa **VG ↓G**

Loaded potato salad **↓G**

# BUFFETS

Prices are per person, with a 15 person minimum. All packages include freshly brewed iced tea with sliced lemon and iced water.

## Southern Table \$32.99

Local gourmet green salad, radish,  
basil lemon vinaigrette **VG ↓G**  
Creamy cabbage and collard slaw,  
heirloom carrot **V ↓G**  
Cornbread muffins with whipped butter **V**

*Select two entrees:*

Barbecue jackfruit **VG ↓G**  
Southern fried tofu **V**  
Fried green tomatoes, goat cheese,  
red pepper jelly **V**  
Classic barbecue chicken **↓G**  
Buttermilk fried chicken  
Smoked pulled pork and  
vinegar barbecue sauce **↓G**  
Smoked brisket and  
tangy mustard barbecue sauce **↓G**  
Cornmeal crusted catfish **S**

*Select two sides:*

*Additional sides +\$4.49 per person*  
Smoked cheddar macaroni and cheese **V**  
Local braised greens **VG ↓G**  
Garlic mashed potatoes **V ↓G**  
Honey roasted sweet potatoes **V ↓G**  
Green beans with roasted garlic **VG ↓G**  
Southern succotash with corn, tomatoes,  
and okra **VG ↓G**  
Rosemary roasted marble potatoes **VG ↓G**

*Select two desserts:*

Banana pudding **V**  
Peach cobbler **V**  
Apple cobbler **V**  
Red velvet cake **V**

## Backyard Barbecue \$32.99

Baby iceberg salad, tomatoes, grated eggs,  
blue cheese, bacon, buttermilk ranch **↓G**  
Classic potato salad **V ↓G**  
House-made potato chips **V**  
Leaf lettuce, sliced tomatoes, cheddar  
and Swiss cheese, pickles  
Brioche and made without gluten-containing  
ingredients buns

*Select two entrees:*

House-made black bean burgers **V**  
Grilled balsamic marinated portobello **VG ↓G**  
Grass-fed angus beef burgers **H ↓G**  
Stone Mountain Cattle grilled bratwurst **LC ↓G**  
Stone Mountain Cattle grilled all beef  
hotdogs **LC ↓G**  
Grilled chicken breast **LC ↓G**  
Turkey burgers **↓G**

*Select two sides:*

*Additional sides +\$4.49 per person*  
Brown sugar baked beans **VG ↓G**  
Sweet potato wedges tossed with  
chipotle pepper vinaigrette **VG ↓G**  
Carolina slaw **V ↓G**  
Antipasto pasta salad **V**  
Grilled corn with herb butter **VG ↓G**  
Macaroni and cheese **V**

*Select two desserts:*

Individual apple crumble pie **V**  
Strawberry shortcake parfait **V**  
Watermelon slices **VG ↓G**  
Emory Signature blue velvet cupcakes **V**  
Assorted cookies **V**



### Italian-inspired \$34.99

Classic Caesar salad with hand-cut romaine, house-made croutons, shaved parmesan, Caesar dressing V ↓G

Caprese salad with sliced Roma tomatoes, fresh mozzarella, basil pesto, balsamic reduction, arugula V ↓G

Focaccia bread V

*Select two entrees:*

Impossible Bolognese with rigatoni pasta VG

Basil pistou roasted cauliflower steak VG ↓G

Eggplant parmesan V

Springer Mountain Farms chicken piccata LC

Springer Mountain Farms chicken parmesan LC

Beef and four cheese lasagna H

House-made jumbo beef meatballs with house marinara H

*Select two sides:*

*Additional sides +\$4.49 per person*

Roasted vegetable medley VG ↓G

Pasta with marinara VG

Pasta with alfredo V

Pasta with pesto V

Creamy baked polenta V ↓G

*Select two desserts:*

Tiramisu V

Cannoli V

Espresso chocolate torte with hazelnut cream ↓G

Almond tart V

### Mediterranean \$36.99

Greek salad with feta cheese and herb vinaigrette V ↓G

Hummus with lemon and olive oil VG ↓G

Assorted flat breads V

Cucumber tzatziki sauce V ↓G

*Select two entrees:*

Impossible Greek style meatballs with tzatziki sauce V ↓G

Eggplant moussaka V ↓G

Harissa grilled Springer Mountain Farms chicken LC ↓G

Chicken shawarma ↓G

Beef shawarma ↓G

Beef moussaka H ↓G

Lamb kofta with tzatziki sauce ↓G

*Select two sides:*

*Additional sides +\$4.49 per person*

Roasted eggplant, tomato, parsley, and olive oil VG ↓G

Roasted Greek potatoes V VG ↓G

Vegetable couscous with mint VG

Moroccan chickpea stew VG ↓G

Rice pilaf with toasted almond and golden raisins VG ↓G

*Select two desserts:*

Walnut baklava V

Orange olive oil cake V

Honey cake V

Chocolate mousse with pistachio brittle ↓G

## Indian-inspired \$36.99

Warm naan bread V

Kachumber salad with cucumbers, tomatoes, cilantro, carrots, honey-lime vinaigrette V ↓G

Classic raita V ↓G

*Select two entrees:*

Chana masala V ↓G

Tofu Kadai V ↓G

Springer Mountain Farms creamy chicken tikka masala LC ↓G

Beef curry ↓G

Butter chicken ↓G

Shrimp vindaloo S ↓G

*Select two sides:*

*Additional sides +\$4.49 per person*

Steamed basmati rice VG ↓G

Aloo gobi with stewed potatoes and cauliflower curry VG ↓G

Bombay potato with crispy spiced potato wedges VG ↓G

Vegetable korma with coconut milk and curry spice VG ↓G

Vegetable samosa with mango chutney

*Select two desserts:*

Gulab Jamun, deep-fried paneer balls served in a spiced syrup V

Shrikant pudding, cardamom Greek yogurt ↓G

Chai cardamom cake V

Mango cheesecake V

## South of the Border \$36.99

Roasted corn and black bean salad with romaine lettuce, tomatoes, cheddar cheese, fried tortilla strips, avocado lime dressing, chipotle ranch dressing V

Flour tortillas VG

Corn tortillas VG ↓G

Pico de gallo VG ↓G

Salsa verde, salsa roja VG ↓G

Tortilla chips

Fresh brewed iced tea and chilled water display

*Select two proteins:*

Chili lime tofu VG ↓G

Fajita spiced jackfruit VG ↓G

Carne asada flank steak ↓G

Al pastor grilled Springer Mountain Farms chicken LC ↓G

Ancho rubbed shrimp ↓G

*Select three sides:*

*Additional sides +\$4.49 per person*

Traditional Spanish rice VG ↓G

Cilantro lime brown rice VG ↓G

Refried pinto beans VG ↓G

Cumin braised black beans VG ↓G

Street corn off the cob with queso fresco, cilantro, lime crema, chili powder V ↓G

*Select two desserts:*

Churros with chocolate and caramel sauce V

Tres leches cake with strawberries V

Traditional caramel flan ↓G

Chocolate flan ↓G

# CREATE YOUR OWN BUFFET

*\$25.99 for one entrée, \$36.99 for two entrees.*

Garden salad with mixed greens, cucumbers, tomatoes, balsamic vinaigrette, and ranch dressing V ↓G

Rolls with whipped butter V

Assorted cookies and brownies V

*Entrees:*

Crispy tofu steak with a balsamic reduction VG

Portobello Provencal with rustic tomato sauce VG

Pistou cauliflower steak VG ↓G

Pan-seared chicken breast with blistered cherry tomato ↓G

Herb and panko crusted chicken breast with a creamy mustard sage sauce

Roasted turkey breast with a roasted shallot demi-glace ↓G

Roasted salmon with honey garlic butter S ↓G

Braised boneless short rib with wild mushroom demi-glace ↓G

Vegetable lasagna with garlic béchamel sauce V

Grass-fed beef and ricotta lasagna H

*Select two sides:*

*Additional Sides \$4.49 per person*

Garlic mashed potato V ↓G

Smokey chili-glazed Brussels sprouts VG ↓G

Vegetable medley VG ↓G

Smoked cheddar macaroni and cheese V

Sweet potato wedges tossed with chipotle pepper vinaigrette VG ↓G

Steamed broccolini, pomegranate seeds, toasted almonds VG ↓G

Southern style corn succotash VG ↓G

Creamy baked polenta with boursin cheese V ↓G

*Select two desserts:*

Tiramisu V

Emory signature blue velvet cupcakes V

Assorted cookies and brownies V

Assorted petit cupcakes V

Red velvet cake V

Peach cobbler V

# HORS D'OEUVRES

*Suggested service key for planning needs:*

Non-meal 1 hour service, 3-4 pieces per person  
Mealtime 1 hour service, 6-8 pieces per person

Non-meal 2 hour service, 6-8 pieces per person  
Mealtime 2 hour service, 10-12 pieces per person

## COLD HORS D'OEUVRES

*Prices are per dozen, with a minimum of 3 dozen per selection.*

### Charcuterie skewer \$46.29

Sopresatta, manchego, marinated artichoke,  
olive, pickled pepper, whole grain mustard

### Pimento Cheese Deviled

Eggs **H V ↓ G** \$35.29

### White Truffle and Chive Deviled

Eggs **H V ↓ G** \$38.29

### Marinated Heirloom Tomato **V ↓ G** \$35.29

Fresh mozzarella and basil

### Smoked salmon on Everything Blini **S** \$48.29

Pickled red onions, lemon crème fraiche,  
fried capers

### Prosciutto Crostini \$46.29

Fig jam and boursin cheese

### Shrimp Cocktail Skewer **S ↓ G** \$55.29

House cocktail sauce, lemon

### Roasted Baby Beet Bruschetta **V** \$42.29

Preserved lemon, farmer's cheese,  
roasted pistachio

### Smoked Trout Salad **S** \$42.29

Cucumbers, horseradish, pickled red onions,  
fried capers

## HOT HORS D'OEUVRES

*Prices are per dozen, with a minimum of 3 dozen per selection.*

### Coconut curry arancini **VG V** \$43.29

Curry aioli

### Falafel Ball with Tzatziki Sauce **VG V** \$35.29

### Impossible Meatballs **VG ↓ G** \$41.29

Grape barbecue sauce

### Polenta Bites **V** \$35.29

Crispy polenta cake, Provencal relish,  
fried capers

### Caramelized Onion Tart **V** \$38.29

Boursin cheese, arugula,  
balsamic reduction

### French Onion Mushroom Gruyere Bites **V** \$35.29

Caramelized onion bites with sautéed  
cremini mushrooms, gruyere cheese,  
rosemary crumb topping

### Buffalo Chicken Macaroni and Cheese Bite \$46.29

Garlic ranch

### Maryland-style Crab Cake **S** \$51.29

Old Bay remoulade

### Beef Meatballs **H** \$41.29

Spicy pomodoro with parmesan

### Korean Spiced Fried Chicken and Waffle Bites \$41.29

Sriracha honey drizzle

### Hoisin Grilled Chicken Skewer \$41.29

Crushed peanuts, scallions

### Hawaiian Barbecue Beef Skewer \$52.29

Red pepper, pineapple, sesame

# RECEPTION DISPLAYS, DIPS, & SLIDERS

Prices are per person unless otherwise noted, with a 15 person minimum.

## Local Artisanal Cheese Board **V** \$17.49

Three artisanal cheeses, fresh and dried fruit, fig jam, Dijon mustard, assorted nuts, and gourmet crackers

## Charcuterie and Cheese Board \$19.49

Assortment of local cured meats, marinated artichoke hearts, roasted red peppers, assorted local cheese, spiced olives, grapes, dried fruits, almonds, fig preserves and mustard, house-made crostini, sourdough crackers

## Mezze Platter **V** \$16.99

Baba ghanoush, house-made hummus, marinated artichoke hearts, cremini mushrooms, boursin cheese, roasted red peppers, assorted grilled vegetables, spiced olives, house-made crostini and warm pita

## Crudités Board **V** \$6.49

Fresh cut seasonal vegetables, garlic hummus, herbed ranch

## DIPS & SPREADS

Prices are per person, with a 15 person minimum.

## Bruschetta trio **V** \$6.49

Tomato-basil, local mushroom pâté, roasted butternut squash with sage and dried fruits, house-made crostini crudités with ranch dip

## Hot Artichoke, Spinach, and Parmesan Dip

**V** \$127.49 per order

*Serves approximately 25 guests*

Crostini, soft bread, tortilla chips

## Buffalo Chicken and Blue Cheese Dip

\$127.49 per order

*Serves approximately 25 guests*

Served with crostini, soft bread, tortilla chips

## Crab and Roasted Corn with Smoked

Cheddar Dip \$156.49 per order

*Serves approximately 25 guests*

Served with crostini, soft bread, tortilla chips

## House-made Hummus with Pita Chips **V** \$5.49

## Chips and Dips \$13.49

House-made pimento cheese, sour cream and onion dip, bacon ranch dip, house-made crostini, house-made potato chips, tortilla chips

## House-fried Tortilla Chips **V** \$8.49

House-made guacamole and roasted tomato salsa

## EMORY SLIDER FLIGHT

\$23.99 per dozen, with a minimum of 2 dozen each.

## Pulled Barbecue Oyster Mushroom Slider **VG**

Cilantro coleslaw

## Eggplant Parmesan Slider **V**

Fresh mozzarella, house marinara

## Beef Slider **H**

Smoked gouda, house pickles, burger sauce

## Fried Springer Mountain Farms Chicken Slider **LC**

Kimchi slaw, gochujang mayonnaise

## Roast Beef Slider

Swiss cheese, caramelized onion aioli

# STUDENT CATERING PACKAGES

Prices are per person unless otherwise noted.

## Wings n Things \$21.99

Carrots and celery sticks VG ↓G

House-made barbecue chips VG

Ranch and blue cheese dressing V

*Wing options:*

Bone-in wings

Chicken tenders

Upgrade wing type to boneless or  
vegan boneless for additional \$2.49 per person

*Select two styles:*

Deep fried

Grilled ↓G

Baked ↓G

*Select two sauces:*

Original buffalo (mild) V ↓G

Garlic parmesan V ↓G

Lemon pepper VG

Sriracha honey V ↓G

Hoisin barbecue VG

Ghost pepper (hot) VG

Mango habanero (hot) VG

*Select two sides:*

*Additional sides +\$3.49 per person*

French fries

Onion rings

Tater tots

Sweet potato fries

House salad with balsamic vinaigrette VG ↓G

Roasted vegetables VG ↓G

Prices are per person unless otherwise noted.

## Nacho Bar \$16.99

Cheddar cheese sauce V

Fried corn tortilla chips

Avocado salsa verde VG

Cinnamon sugar churros

*Select two meats:*

Ground beef H ↓G

Grilled garlic lime chicken LC ↓G

Vegan chorizo VG

Chili rubbed tofu VG ↓G

*Accompaniments:*

Pickled jalapeños, green onions, tomatoes,  
black olives, black beans, sour cream,  
shredded lettuce, roasted corn, onions,  
cilantro, cotija cheese, shredded cheddar

# RUSTIC PIES

*Pizzas are 16" and cut into 12 pieces, with a minimum order of 3. Any pizza can be made without gluten-containing ingredients upon request.*

**Cheese \$15.49**

**Pepperoni \$18.49**

**Meat lovers \$24.99**

**Vegetable \$20.59**

**Margherita \$18.49**

**Buffalo Cauliflower \$18.49**

Caramelized onions

**Prosciutto and Arugula \$18.59**

Gorgonzola cheese and pickle spiced apples

**Chicken Florentine \$20.59**

Parmesan alfredo sauce, spinach, mozzarella

## ADDITIONAL TOPPINGS

Mushrooms \$.89

Spinach \$.89

Ground pork sausage \$1.59

Savannah River Farms bacon \$1.59

Tempeh crumbles \$2.29

Bell peppers \$.89

Banana peppers \$.89

Barbecue chicken \$1.59

Extra cheese \$1.59

Black olives \$1.59

Grilled chicken \$1.59

Impossible sausage \$2.29

# BEVERAGES

*Prices are per gallon unless otherwise noted. One gallon serves approximately 15 guests.*

## **Refreshing Spa Water \$17.00**

Lemon-cucumber

Mixed citrus

Strawberry-mint

Lime-basil

## **Regular or Decaf Fair Trade Café Campesino \$32.59**

With sweeteners and half-and-half

## **Assorted Numi Teas with Hot Water \$2.49 per packet**

With sweeteners, honey, sliced lemon

## **Hot Water \$7.99**

## **Hot Chocolate \$19.99**

## **Hot Apple Cider \$21.99**

## **Sweet or Unsweetened Iced Tea \$14.29**

With sliced lemons

## **Seasonal Agua Fresca \$18.29**

## **Iced Water \$7.99**

## **Lemonade \$21.49**

## **Apple Juice \$19.49**

## **Orange Juice \$19.49**

## **Assorted Bottle Juice \$3.29 each**

Apple, cranberry, orange, cran-apple

## **Canned Soda \$2.29**

Assorted Coca-Cola products

## **Bottled Water \$2.49 each**



# DESSERTS

Prices are per dozen, with a minimum of 2 dozen each.

## Cookies & Brownies \$22.49

- Chocolate chip ✓
- Oatmeal raisin ✓
- Sugar ✓
- White chocolate macadamia nut ✓
- White chocolate cranberry ✓
- Kitchen sink ✓
- Brownies ✓
- Bloodies ✓

## Cupcakes \$35.49

- Vanilla
- Chocolate
- Emory blue velvet
- Red velvet
- Carrot cake

## Petite Cupcakes \$28.49

- Vanilla
- Chocolate
- Emory blue velvet
- Red velvet
- Carrot cake

## Petit Fours \$35.49

- Chocolate mocha cheesecake ✓
- Strawberry cheesecake ✓
- Chocolate raspberry cakes ✓
- Lemon chiffon cake ✓
- Dark chocolate mousse torte ↓G
- Lemon berry parfaits ↓G
- Strawberry mascarpone tartlets ✓
- Lemon raspberry tartlets ✓
- Chocolate caramel tartlets ✓
- Chocolate covered strawberries ✓

## Assorted Truffles \$35.49

- Almond praline ✓
- Morogoro dark chocolate ✓
- Salted caramel dome ✓
- Vanilla ganache hearts ✓

## Assorted Macarons \$35.49

- Pistachio ✓ ↓G
- Coffee ✓ ↓G
- Raspberry ✓ ↓G
- Vanilla ✓ ↓G
- Lemon ✓ ↓G
- Chocolate ✓ ↓G

# ADDITIONAL SERVICES

## CHINA SERVICE

*Select one:*

Basic china service \$10.00 per person

*Includes plate, silverware, water goblet*

Basic china service with bar \$12.00 per person

*Includes plate, silverware, water goblet, wine glass*

## BAR SETUP SERVICE

*Select one:*

Beer and wine setup service \$10.00 per person

*Includes Coca-Cola products, bottled water*

Full liquor bar setup service \$14.00 per person

*Includes Coca-Cola products, bottled water, cranberry juice, orange juice, ginger ale, soda water, tonic water, maraschino cherries, sliced lemons, and limes*

## CHEF ATTENDANTS

Includes one hour setup, two hours of service, one hour breakdown, with a four hour minimum.

Four hours \$275.00 per chef attendant

Five hours \$310.00 per chef attendant

Six hours \$355.00 per chef attendee

*\$35.00 per additional hour, per attendant*

## BARTENDER TO SERVE

Includes one hour setup, two hours of service, one hour breakdown, with a four hour minimum.

Four hours \$275.00 per bartender

Five hours \$310.00 per bartender

Six hours \$355.00 per bartender

*\$35.00 per additional hour, per attendant*

## CATERING ATTENDANT

Includes one hour setup, two hours of service, one hour breakdown, with a four hour minimum.

Four hours \$245.00 per catering attendant

Five hours \$280.00 per catering attendant

Six hours \$315.00 per catering attendant

Seven hours \$350.00 per catering attendant

Eight hours \$385.00 per catering attendant

*\$35.00 per additional hour, per attendant*

# NOTES



**BON APPÉTIT**

**MANAGEMENT COMPANY**

— CATERING AND EVENTS —