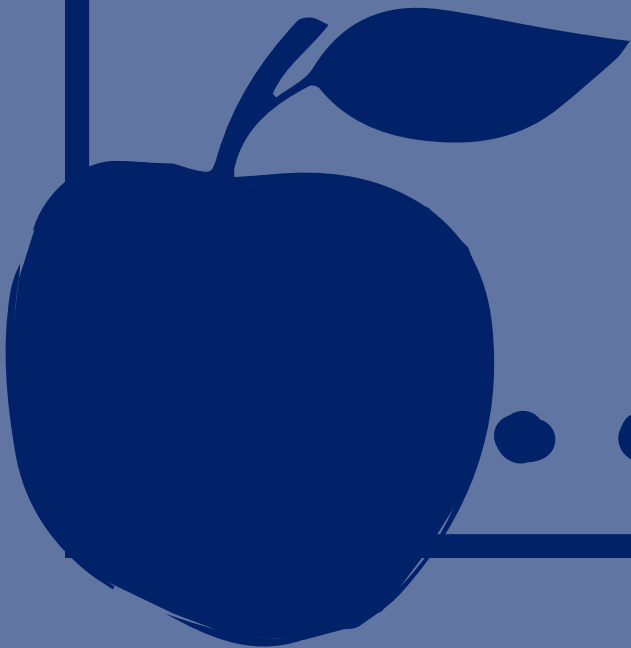


BON APPÉTIT CATERING AT
OXFORD COLLEGE OF EMORY



WELCOME TO BON APPÉTIT CATERING

What are you envisioning? An elegant banquet for clients or alumni? Delicious, boxed lunches filled with fresh vegetables and house-prepared meats for a meeting? A fun team building taco bar or appetizer spread? Whatever your vision is, we're here for you. With over 30 years of experience as caterers and event professionals, we delight in attending to the details of your event - whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As in the case with all the food we cook at Emory Oxford College, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

Our commitment to you doesn't stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from décor and setup to service and event flow are thoughtfully and profession-ally executed.

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-oxford.catertrax.com to place an order through our online portal.

CATERING SALES OFFICE

For personalized assistance or special orders, please contact our catering office:

Office: (770) 784-8385

Email: oxford-catering@cafebonappetit.com

BUSINESS HOURS

Regular business hours are Monday-Friday 6:00 a.m. - 8:00 p.m. and weekends 11:00 a.m. - 8:00 p.m.

Events taking place before or after regular business hours are subject to a service fee.



PLANNING YOUR EVENT

EVENT STAFF

A smiling server or bartender adds an elevated level of service to your event. Event staff service will be charged per hour per server or bartender with a 4-hour minimum.

EQUIPMENT RENTALS

A perfectly styled event sometimes requires additional equipment rentals. Please give us at least a 3-business day advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability.

FLORAL ARRANGEMENTS

A pop of color goes a long way - consider adding floral arrangements and centerpieces to your event. We'll work with our local farm and florist to design beautiful florals and just need a two-week advance notice to meet vendor ordering and delivery timelines.

How else can we make your event amazing?

Let us know! We'll work together to create a wonderful experience for your guests.

ARRANGING AND RESERVING A DATE

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, audio-visual equipment, or alcohol approval. Please note Facilities Management should be contacted for all table, chair, staging, and audio-visual needs. (cscsc@emory.edu)

Our event professionals will be happy to assist you in estimating the number of tables your event will need for your guests, as well as for catering setups.



CATERING POLICIES AND PROCEDURES

Oxford Catering by Bon Appétit blends a tradition of fine service with expert planning and event execution to create an amazing event experience. Our food is cooked from scratch, including sauces, stocks, soups, and salsa. A pioneer in environmentally sound sourcing policies, we've developed programs addressing local purchasing, overuse of antibiotics, sustainable seafood, the food-climate change connection, humanely raised meat and eggs, and farmworkers' rights.

The team from Oxford Catering by Bon Appétit believes that the cuisine featured at your affair should exceed the diverse expectations of your guests. This website was created for you to assist you with the catering and event planning process. We encourage you to browse through our menus, which include traditional favorites, fresh new items, and delicious plant forward options. We are proud to feature regional, seasonal, and artisan-produced products in all our catering menus.

Should your event require more unique services or special dietary considerations, we will tailor our offerings to meet your needs. We continually develop menus and events incorporating regional preference and cutting-edge culinary trends. We appreciate your business and will cater to ensure your event is memorable from beginning to end.

OUR MISSION

Ensure the best dining experience possible for our guests. Create and offer services that contribute to a more pleasant way of life for our customers, clients, and employees wherever and whenever they come together. We dedicate ourselves to providing a better way of life. We create environments that support social growth, a dining experience that broadens horizons, and as your campus dining provider, our sole commitment is to the students, faculty, staff, administrators, and alumni of Emory Oxford College. We help sculpt campus communities that capture the hearts and fuel the minds of each and every guest to Emory Oxford College.

Our experienced and creative event team is ready to answer any questions, make menu suggestions or put together an entire event. Our personal attention to every detail is sure to “wow” your guests. We are ready to help you plan your next event!



THE FINE LINE

To provide the best quality service, we request a ten-day advance notice of your event. If you have needs that are more immediate, please give us a call. We continually strive to provide the best service and will accommodate special requests whenever possible. Additional fees may apply. The better we understand your event, the better we can meet and exceed your expectations.

When ordering, please help us understand your event:

- Day and Date of your event
- Beginning and Ending Time
- Location
- Contact Information: Name, Address, Phone & Email
- Guest Count
- Department
- Speed type (preferred) or Credit Card
- Menu Requests & Special Dietary needs
- VIP Guests Attending
- Program or Agenda

For every event, we will email a confirmation detailing the service time, menu, location, charges, and other specific details. Please review these confirmations carefully and notify the catering office with 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. An order minimum of 250.00 is required for all orders on the Oxford College of Emory campus; all other orders require a 600.00 minimum. If your order total does not meet the minimum amount, a delivery fee will be assessed for the difference, or the order can be picked up by the client at our facility.

INCLUDED WITH YOUR SERVICE

Oxford Catering by Bon Appétit guide menus and pricing are intended for two hours of service for all University sponsored events. Additional cost per service per hour, per attendant will be assessed for each additional hour. Pricing for non-university sponsored events, special events, weddings, and off campus catering are not included in this guide and may be subject to additional fees. Contact the catering department for customized menus and current pricing.



CHANGES, GUARANTEES, AND CANCELLATIONS

MENU

It is necessary to finalize a detailed menu no less than three weeks prior to the date of your event. To ensure the best possible quality product available, we recommend that Client refrain from any menu changes within five (5) business days of the function.

GUARANTEE

A guaranteed number of guests is required for all functions no later than five (5) business days prior to the event, subject only to increase within 3 days of the event and charged accordingly. To accommodate any last-minute attendees, all seated events will be given a 5% allowance in food preparation over the guaranteed number. This 5% overage is not applicable for buffet meals, hors d'oeuvre receptions, or events of 20 guests or fewer. Should the Client not provide Oxford Catering by Bon Appétit with the timely guarantee, the estimated attendance on the catering agreement will serve as the guarantee.

FOOD AND BEVERAGE

Oxford Catering by Bon Appétit prohibits the removal of food and beverage from the premises by the Client, guest, or employees. Oxford Catering by Bon Appétit is the exclusive caterer for the Dean's Dining Room, and no outside food or beverage is permitted without Oxford College of Emory Catering approval.

SALES TAX

Oxford Catering by Bon Appétit will charge the applicable state sales and liquor tax.

DECOR AND ENTERTAINMENT

Equipment and linen rentals through Oxford Catering by Bon Appétit are available. If outside equipment and linen rentals are ordered by Client, they must be coordinated with Oxford Catering by Bon Appétit Emory Oxford College Catering by Bon Appétit at least one week prior to the event.

CANCELLATION FEES

In the event a function is canceled, Client shall be responsible for and pay Oxford Catering by Bon Appétit the following percentages of the total amount due per the terms of this Contract as liquidated damages and cancellation fees:

- Cancellation 2 business days or less from the event date - 100% of the total amount due to Emory Catering per the terms of this Agreement.
- Cancellation 3 business days prior to the event date – 50% of the total amount due to Emory Catering per the terms of this Agreement.



ADDITIONAL INFORMATION

LATE ORDERS

Oxford Catering by Bon Appétit Appetit 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

PARKING

Client understands that Oxford Catering by Bon Appétit is not responsible for matters related to event parking.

OFF-PREMISES CATERING: If the event is being held at a site other than Emory Oxford College, 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.

PAYMENT

Accepted forms of payment will be University Speed Type, Credit Card (Visa, Mastercard, American Express, and Discover), or check.

All orders must be accompanied by payment information at the time the order is placed. Clients paying by Credit Card are required to provide payment in full 72 hours in advance of the event. External events not charged to a University Speed Type account or sponsored by the University will require an initial non-refundable deposit of 50%, with the remaining 50% due 72 hours prior to event. All deposits will be applied to the final balance. Georgia sales tax will also apply to all catered events.

DONATIONS

Written requests for donations should be directed to:

Bon Appétit at Emory/Oxford University

Allana Jules

300 Pierce St. Oxford, GA. 30054

Organizations interested in donations are invited to share information about themselves and their programs by submitting no more than one page describing their organization and project, emphasizing the need that it addresses. There are no submission deadlines, but donation requests should be a minimum of 30 days prior to event. All written requests should be on departmental letterhead and signed by an official of said organization.



LINENS

Express Service food and beverage tables may be draped at an additional charge for each 6-8ft floor length linen. Upscale Disposable Service 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 based on size, color, and availability. Presidential Service tables will be draped with elegant rental linens. Linen fees based on size, color, and availability. Any linens removed from an event, not returned, or returned damaged, will be charged full replacement costs. Attendant fees are based on menu and beverage offerings, guest count, and length of the event.

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., are the property of Oxford Catering by Bon Appétit, and must be kept secure by the client until they are picked up by our staff. Full replacement costs will be incurred for any missing or damaged equipment.

FOOD SAFETY

To ensure food safety and sanitation for customers and guests, a catering representative will remove all items in a timely manner. We uphold company, local, and state food and safety regulations and therefore clients and guests may not remove food not consumed from your event.

DELIVERIES

Delivery is available from 6:00 a.m. to 8:00 p.m. Monday through Friday and 11:00 a.m. to 8:00 p.m. on weekends. When arranging for delivery, please allow sufficient time for our personnel to set-up, and inform us of a period in which the room will be accessible for clean-up following your event.

Additional fees may apply to deliveries prior to 6:00 a.m. and following 8:00 p.m. Monday to Friday and 11:00 a.m. to 8:00 p.m. on weekends.

Multiple attempts at clean up service may also incur additional charges.

PICKUP SERVICE

Pickup Service from the sales office in Hall or loading dock may be arranged by calling the Catering Office at (470) 585-1015. You are responsible for the prompt return of equipment that has been used for your event. Additional fees may apply for pick-up service prior to 6:00 a.m. and following 8:00 p.m.

Any equipment not returned or returned damaged will be charged at full replacement cost. This requires that University funds (charged to a University speed-type) be used to pay for the purchase and serving of alcoholic beverages. No alcoholic beverages will be sold in any manner, including by use of tickets or donations.



ALCOHOL BEVERAGE SERVICE

University sponsored events only

Bar service will be provided in strict accordance with the State of Georgia, Newton County, and University Alcohol Policy. Refer to 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 Oxford Catering by Bon Appétit bartender will serve alcohol at a ratio of one for every 50 guests. The charge is 200.00 for the first four hours to include setup and breakdown and an additional 100.00 per hour per bartender.

- Alternative non-alcoholic beverages must be available and hors d'oeuvres or other food in substantial quantities, as determined by Oxford Catering by Bon Appétit, must be available.
- Individuals visibly intoxicated will not be permitted to enter or will be asked to leave.
- No alcoholic beverages will be served to any person who is 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 sponsor and social host of the event. This requires that University funds (charged to a university speed-type) be used to pay for the purchase and serving of alcoholic beverages. No alcoholic beverages will be sold in any manner, including by use of tickets or donations.



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.



BREAKFAST PACKAGES

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

Morning Jolt 7.49

Assortment of house-made breakfast breads, pastries, spreads, and butter

Includes Café Campesino coffee service, NUMI organic hot tea, and iced waer

Continental Connection 11.79

Assortment of house-made breakfast breads, pastries, spreads, whipped butter, build your own low-fat yogurt parfaits with berries and granola, seasonal fruit platter

Includes Café Campesino coffee service, NUMI organic hot tea, orange juice, and iced water

Oxford Breakfast 12.39

Cage-free scrambled eggs **V H ↓G** , breakfast potatoes **VG ↓G** , fresh fruit platter **VG ↓G** ,

Includes Fair Trade Café Campesino coffee, NUMI organic hot tea, orange juice, and iced water

Select one breakfast protein

Pork bacon

Pork sausage patties

Turkey sausage links

Vegetarian sausage patties

Turkey bacon

Assorted Local Bagels 25.49 per dozen

Plain, blueberry, jalapeño asiago, everything bagel, cream cheese, assorted jams, whipped butter, and jelly

BREAKFAST A LA CARTE

Prices are per person unless otherwise noted.

Pork bacon **↓G** 3.29

Turkey bacon **↓G** 2.49

Pork sausage patty **↓G** 3.29

Turkey sausage links **↓G** 2.49

Tofu scramble **FF VG ↓G** 2.49

Cage-free scrambled eggs **V H ↓G** 3.39

Oatmeal **VG** 2.29

Creamy grits **V ↓G** 2.29

Fruit Platter **VG ↓G** 4.59

Assorted pastries **V** 3.29

Breakfast potatoes **VG ↓G** 2.29

Vegetarian sausage patties **V** 3.29



BREAKFAST SANDWICHES

Prices are per person unless otherwise noted, with a 15 guest minimum. All sandwiches can be made without gluten-containing ingredients bread upon request.

Avocado Toast VG 4.79

Mashed avocado, diced tomatoes, red onions, lemon juice, salt and pepper, and served open face on toasted multi-grain bread

Ham and Swiss 6.29

honey mustard, house-baked biscuit

Hand-breaded Springer Mountain Farms Fried Chicken Biscuit FF 5.69

Bacon, Cage-free Egg, and Cheddar Croissant H 6.49

Cage-free Egg and Cheddar Croissant H V 3.69

Breakfast Burrito H V 6.19

Cage-free scrambled eggs, sautéed seasonal vegetables, shredded cheddar, flour tortilla, and side of house-made salsa

BREAKFAST BAR

Prices are per person unless otherwise noted.

Buttermilk Pancake Bar V 4.19

Includes chocolate chips, seasonal fruit compote, whipped butter, and maple syrup

Oatmeal Bar V 4.49

Includes cinnamon, brown sugar, dried cranberries, and milk

Stone-ground Grits Bar 5.19

Includes shredded cheddar, crumbled bacon, and whipped butter

French Toast Bar V 5.69

Includes seasonal berries, cinnamon apples, whipped butter, whipped cream, and maple syrup

Yogurt Bar V 5.09

Build your own low-fat yogurt parfaits with seasonal berries and granola

Bagels and Lox S 10.48

Includes everything bagels, cream cheese, capers, sliced red onions, sliced tomatoes, and cold smoked salmon



SOUP, SALADS, AND SANDWICHES

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

15-49 guests: select up to three sandwiches, wraps, or entrée salad

50-99 guests: select up to five sandwiches, wraps, or entrée salad

100 and up guests: select up to six sandwiches, wraps, or entrée salad

Oxford Basic Box Lunch 13.29

Selection of sandwiches, wraps, or salads, chips, whole fruit, cookie, bottled water, compostable flatware, and napkins

Options

Turkey and Swiss

Mayonnaise, lettuce, and tomato

Roast Beef and Cheddar

Mayonnaise, lettuce, and tomato

Tuna Salad

Mayonnaise, lettuce, and tomato

Marinated Vegetable Wrap **VG**

House-made hummus, lettuce, and tomato

Elevated Boxed Lunch 15.69

Selection of sandwiches, wraps, or salads, chips, whole fruit, cookie, bottled water, compostable flatware, and napkins

Oxford Gourmet Sandwich Spread 17.99

Choice of 2 sandwiches, house-made chips, chef's choice composed salad or soup of the day, iced water, freshly brewed iced tea, and assorted cookies

Add garden salad **VG** **↓G** +2.49 per person

Add potato salad **V** **↓G** +2.49 per person

Add creamy coleslaw **V** +2.49 per person

Add fruit salad **VG** **↓G** +4.39 per person

SPECIALTY COLD SANDWICH SELECTIONS

Vegetable Sandwich **VG**

Avocado, tomatoes, arugula, vegan orange-rosemary aioli, whole wheat bun

Mediterranean Sandwich **V**

Wheat bread, basil pesto, sriracha mayo, baby spinach, Campari tomatoes, red onions, roasted red peppers, feta cheese

Roast Beef

House-roasted beef, caramelized onions, Havarti cheese, horseradish mayonnaise, arugula, French baguette

Roasted Turkey and Brie

Sliced roast turkey, brie, cranberry aioli, romaine lettuce, ciabatta

SPECIALTY HOT SANDWICH SELECTIONS

Teriyaki Chicken Sandwich **FF**

Tamari-glazed chicken breast, lettuce, tomatoes, brioche bun, side of creamy jalapeño coleslaw

Caprese Sandwich **V**

Fresh mozzarella, heirloom tomato, fresh basil, balsamic reduction, ciabatta bread

Oxford Grinder

Salami, pepperoni, capicola, fresh local tomato, banana pepper, red wine vinegar and oil, hoagie roll

Oxford Dip Sandwich **FF**

House-roasted beef, Swiss cheese, roasted garlic aioli, crispy onions, French roll

Cajun Turkey Sandwich

Blackened turkey, provolone cheese, Cajun aioli, apple coleslaw, whole wheat bun

WRAPS

Grilled Vegetable Wrap **VG**

Marinated grilled vegetables, house-made hummus, flour tortilla

Grilled Chicken Wrap **FF**

Chicken breast, provolone, roasted red peppers, tomatoes, mixed greens, sun-dried tomato aioli, flour tortilla

Chicken Salad Wrap **FF**

Granny Smith apple, grapes, arcadian greens, flour tortilla

SALADS

Greek **V** **↓G**

Mixed greens, artichoke hearts, cucumbers, green beans, roasted red peppers, Kalamata olives, feta, house-made Greek vinaigrette

Classic Caesar **V**

Romaine, shredded parmesan, herbed croutons, house-made Caesar

Market Green **VG**

Mixed greens, radishes, hearts of palm, dried cranberries, house-made thyme vinaigrette

Classic Southwest

Romaine, chili roasted corn, black beans, cherry tomatoes, red onions, house-made avocado vinaigrette

PROTEIN ADDITIONS

Grilled Tofu **FF** **VG** **↓G** 5.99

Grilled Chicken Breast **FF** **↓G** 4.11

Grilled Marinated Flank Steak **↓G** 8.69

Grilled Salmon **S** **↓G** 6.89

SOUPS

4.09 per person, served with crackers.

Soup of the Day

Vegan option available



PLATED EVENTS

Prices are per person unless otherwise noted. Please speak to your catering consultant for a plated meal quote based on the specifics of your event. Additional fees include China, flatware, glassware, cloth napkins, rental linens, chef attendant fee, catering attendant fee, and bartender fee.

Miniature Chickpea Cakes VG ↓G 21.59

Truffle pea purée and fried potato steak

Butternut Squash Cannoli V 21.69

Stuffed with ricotta cheese, sage mozzarella, and potato hash

Eggplant Osso Bucco VG ↓G 21.59

Mushroom Bolognese, herbed polenta, and wilted kale

Porcini Dusted Portobello Steak VG ↓G 33.99

Garlic mashed potatoes and grilled asparagus

Crispy Juniper Orange Thyme Chicken FF ↓G 26.79

Cauliflower rice and rainbow carrots

Springer Mountain Farms Airline Chicken FF ↓G 33.99

Potato pillow, mushroom sage demi-glaze, and charred broccoli

Long Bone Pork Chop ↓G 37.09

Green top carrots and Georgia cheddar grits

Pan-seared Salmon S 28.79

Zucchini caponata, herbed couscous, golden raisin relish, and red pepper mousse

Katsu Encrusted Halibut S 41.49

Spaghetti squash and sautéed kale

Oven-roasted Filet of Beef 41.19

Hasselback potatoes, pastrami carrots, and broccolini with a cabernet reduction



RECEPTION PLATTERS

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

Vegetable Crudités V 5.89

Selection of carrots, cucumbers, cherry tomatoes, broccoli, cauliflower, celery, and red peppers (seasonal availability), buttermilk ranch dip

Fresh Fruit Platter VG ↓G 4.59

Assortment of fresh sliced cantaloupe, honeydew, pineapple, grapes, and seasonal berries

Domestic Cheese Board V 6.09

Assortment of cheddar, Swiss, pepper jack, and smoked gouda, grapes, seasonal berries, assorted crackers

Cheeses may be substituted dependent on availability

Add a local or imported cheese +3.19 per person

Antipasto Board 10.39

Marinated and grilled red peppers, zucchini, squash, eggplant, mushrooms, seasonal vegetables, Italian salami, provolone cheese, pepperoncini, marinated olives, smoked mozzarella cheese, toasted crostini

Charcuterie Board 11.59

Marinated mushrooms, fire-roasted tomatoes, gherkin pickles, assorted olives, pepperoncini, brie cheese, smoked gouda, Swiss cheese, Italian salami, prosciutto, assorted preserves, and crackers



HORS D'OEUVRES

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

Vegan Ceviche **VG** 20.59

Wonton crisp

Vegetarian Canapes **V ↓G** 19.59

French Onion Mushroom Bites **V** 20.59

Applewood smoked gruyere cheese,
caramelized onions, rosemary breadcrumbs

Baked Brie and Raspberry Puff Pastry **V** 26.49

Caprese Skewers **V ↓G** 26.49

Fresh mozzarella, tomatoes and basil,
balsamic reduction

Antipasto Skewers 20.59

Impossible Meatballs **VG ↓G** 27.59

Agave barbecue sauce

Meatballs 20.59

Beef or turkey with Swedish-style
or Carolina barbecue sauce

Risotto Croquettes 22.39

Truffle oil

Fried Chickpea Falafel 22.39

Lemon tahini

Vegetable Spring Rolls 25.79

Tamari-ginger dipping sauce

Honey Sriracha Chicken Satay 27.59

Beef Satay 26.89

Chili lime purée

Classic Shrimp Cocktail **S ↓G** 30.79

Tangy cocktail sauce

Lemon-garlic Grilled Chicken

Skewers **FF ↓G** 30.79

Tzatziki sauce

Chicken and Waffle Bites 33.89

Honey tabasco drizzle

Za'atar Spiced Beef 33.89

Molasses pomegranate reduction

Beef Short Rib and Potato Cannoli Bites 33.89

Smoked Salmon Blini **S** 33.89

Dill crème fraiche, fried capers, shaved
watermelon radish

Prosciutto Salad Rolls, Melon Sticks, and Cranberry **↓G** 38.39

Duck Wellington Crostini 40.29

Pickled Peach Crostini **V** 39.49

Whipped feta and local honey

Mini Crab Cakes **S** 45.29

Citrus remoulade

Mini Birra Tacos 56.19

Corn tortillas (beef or vegan)

Layered Yucca Avocado And Crab Bites **S ↓G** 69.99



DIPS, SLIDERS, & WINGS

DIPS & SPREADS

Served with crostini, carrot sticks, celery, and choice of pita chips or house-made tortilla chips.

Choice of two 9.57 per person

Choice of three 12.04 per person

Classic Tomato Bruschetta VG

Traditional Hummus VG ↓G

Seasonal Hummus VG ↓G

Spinach and Artichoke Dip V ↓G

Whipped Feta V ↓G

Maryland-style Crab Dip S

Add +3.49 per person

SLIDERS

Priced per dozen unless otherwise noted.

Pulled Portobello Sliders VG 28.79

House-made Black Bean Burger Sliders 28.79

Incogmeato Chicken Parmesan VG

Impossible Sliders 41.49

Tempeh bacon crumbles

Pork or Chicken Bao Buns 26.79

Dry aged coleslaw

Jerk Cuban Pork Sliders 32.99

Swiss cheese, spicy whole grain mustard

Tuscan-style Grilled Chicken Slider 32.99

Fresh mozzarella, tomatoes, basil pesto

Bourbon Blue Cheese Steak 42.69

Caramelized onions

CHICKEN WINGS

23.39 per dozen, includes celery sticks, house-made ranch dip, and honey mustard.

Honey Barbecue

Buffalo

Tamari Glazed

Spicy Brown Sugar

Garlic Parmesan

Lemon-pepper



HOT BUFFETS

Prices are per person unless otherwise noted, with a 15 person minimum. All packages include freshly brewed sweet and unsweet tea, sliced lemons, and iced water.

Seasonal and Local Gourmet

Garden salad with two house-made dressings, assorted rolls, whipped butter, chef's choice seasonal dessert

One entrée and two sides 28.59 per person

Two entrees and two sides 31.79 per person

Entrees

Honey chili gastrique cauliflower steak with kale pistou **VG ↓G**

Balsamic grilled portobello stuffed with quinoa, seasonal vegetables, and red pepper basil relish **VG ↓G**

Roasted shallot flat iron steak with mushroom demi glaze **↓G**

Potato scale reconstructed maple salmon with a cucumber tomato relish **S**

Additional 6.39 per person

Herb-stuffed chicken roulade with butternut squash puree

Pan-seared Springer Mountain chicken, chimichurri sauce, and smoked cherry tomatoes **FF ↓G**

Eggplant osso bucco with a hearty mushroom Bolognese sauce **VG**

Sides

Additional sides +3.19 per person

Wild rice pilaf **VG ↓G**

Garlic mashed potatoes **V ↓G**

Oxford Organic Farm roasted vegetables **FF VG ↓G**

Roasted garlic Brussels sprouts **VG ↓G**

Offered seasonally

Three cheese Savannah River Farm grits **V ↓G**

Truffle fingerling potatoes **VG ↓G**

Sweet potato hash with candied pork belly **↓G**

Heirloom carrots with wilted kale **FF VG ↓G**

Roasted long beans **VG ↓G**

Backyard Barbecue

Carolina-style coleslaw, cornbread, whipped butter, Eastern Carolina barbecue sauce, Memphis barbecue sauce, whoopie pies

One entrée and two sides 24.39 per person

Two entrees and two sides 27.59 per person

Entrees

Barbecue pulled portobello **VG ↓G**

Southern oven-fried tofu **VG**

Slow-smoked chopped beef brisket **↓G**

Local smoked pork **↓G**

Seasonal barbecue basted bone-in chicken **↓G**

Pork spareribs

Additional +4.19 per person

Sides

Additional sides +3.19 per person

Braised greens **VG ↓G**

Macaroni and cheese **V**

Baked beans **VG ↓G**

Grilled corn on the cobb **VG ↓G**

Creamy potato salad **V ↓G**

Creamy coleslaw **V ↓G**



Italian

Caesar salad, garlic bread, seasonal cannoli.
Includes fresh brewed sweet and unsweetened
iced tea, lemons, and iced water.

One entree and two sides 23.29 per person

Two entrees and two sides 26.46 per person

Entrees

Creamy vegetable lasagna **V**

Classic beef lasagna **H**

Beef Bolognese **H ↓G**

Chicken piccata **FF**

Chicken parmesan **FF**

Eggplant parmesan **V**

Basil pistou baked salmon **S ↓G**

Additional +6.39 per person

Sides

Olive oil tossed linguini **VG**

Grilled parmesan polenta **V ↓G**

Sautéed green beans **VG ↓G**

Parmesan broccoli **V ↓G**

Additional sides + 3.19 per person

Olive oil tossed linguini **V**

Grilled parmesan polenta **V ↓G**

Sautéed green beans **VG ↓G**

Parmesan broccoli **V ↓G**

Caribbean-inspired

One entree and two sides 37.97 per person

Two entrees and two sides 35.40 per person

Entrees

Caribbean chickpea coconut curry **VG ↓G**

Jerk pork roulade stuffed with roasted vegetable with a
spicy mango salsa **↓G**

jerk chicken skewer **FF ↓G**

grilled mahi mahi with mango salsa **S ↓G**

Add mahi mahi to any buffet 12.95

Sides

Pickled yuca salad **VG ↓G**

Rice and peas **VG ↓G**

Plantain fritters served with tangy tamarind sauce **↓G**

Braised cabbage **VG ↓G**

Jamaican-inspired coconut stuffed Gizzada **V**

Southern Comfort

Garden salad with two house-made dressings,
cornbread, whipped butter, chef's choice
seasonal cobbler

One entrée and two sides 24.40 per person

Two entrees and two sides 27.59 per person

Entrees

Cornmeal fried tempeh

Grilled tofu smothered with peppers and
onions **FF VG ↓G**

Fried or baked chicken

Homestyle meatloaf with a brown sugar
mustard glaze **H**

Smothered chicken with a shiitake mushroom
gravy **FF ↓G**

Fried catfish **S**

Braised beef short ribs slow cooked with a rich
tomato sauce **↓G**

Additional +5.29 per person

Sides

Additional sides +3.19 per person

Buttermilk mashed potatoes **V ↓G**

Stewed cabbage **VG ↓G**

Macaroni and cheese **V**

Southern green beans and local potatoes **VG ↓G**

Jasmine rice pilaf **VG ↓G**

Honey butter skillet corn **V ↓G**

Stewed collard greens **VG ↓G**

Hoppin' John salad **VG ↓G**



DESSERTS

Prices are per dozen unless otherwise noted.

House-made Cookies V 15.59

Chocolate chip, sugar, snickerdoodle, oatmeal raisin

Petit Fours V 28.89

Chef's selection of assorted mini cakes and confectionaries

House-made Fudge Brownies V 19.59

House-made Fruit Crumb Bars V 22.59

House-made S'mores Bars V 38.09

S'mores Kits V 3.19 each

Two jumbo marshmallows, four graham crackers, one Hershey candy bar, two skewers, and packaged with a ribbon

Cheesecake Tarts V 30.69

Chocolate, key lime, lemon meringue, original, seasonal

Cake Pops V 55.79

Birthday cake or cookies and cream

Assorted Mini Macarons V 22.79

Assorted Mini Tartlets V 28.59

Chef's seasonal choice

Deep Fried Dessert Station V 16.49 per person

Requires chef attendant

Select two

Oreos

Pound cake

Donuts

Churros

Cheesecake

Select two

Whipped topping V ↓G

Chocolate sauce V ↓G

Strawberry compote VG ↓G

Lemon glaze VG ↓G

Berry glaze VG ↓G

Cupcakes

Choice of cupcake flavor and icing

Select cupcake flavor

Vanilla

Chocolate

Marble

Carrot

Red velvet

Select icing

Vanilla buttercream

Chocolate buttercream

Cream cheese

Ice Cream Social 9.59 per person

Minimum order of 25, choice of two ice cream flavors and four toppings, ice cream attendant available at additional cost

Ice cream flavors

Vanilla

Chocolate

Strawberry

Toppings

Whipped cream

Chocolate sauce

Strawberry topping

Caramel topping

Sprinkles

Oreo crumbles

M&M's

Chocolate chips

Mini marshmallows

Add extra toppings for an additional +.69 per person, per topping



BEVERAGES

Prices are per gallon unless otherwise noted, one gallon serves approximately 15 guests.

Fair Trade Café Campesino Regular Coffee 23.09

Includes sweeteners and half and half

Fair Trade Café Campesino Decaf Coffee 22.69

Includes sweeteners and half and half

Assorted Fair Trade Numi Organic Teas 22.49

Includes hot water, sweeteners, honey, sliced lemon

Hot Chocolate 17.09

Seasonal Hot Apple Cider 19.59

Unsweetened Iced Tea 12.69

Includes sliced lemons

Sweetened Iced Tea 12.69

Includes sliced lemons

Seasonal Agua Fresca 16.79

Iced Water 5.09

Rodger's Lemonade 19.09

Seasonal Mocktail 19.09

Apple Juice 19.09

Orange Juice 19.09

Assorted Bottle Juice 3.19 each

Apple, cranberry, orange, cran-apple

Assorted Canned Soda 3.19 each

Regular Coca-Cola, Diet Coke, Sprite, Fanta, ginger ale, lemonade

Bottled Water 3.19 each



STUDENT CATERING MENU

All American Cookout

Minimum 15 guests. Includes garden salad with house-made ranch dressing and balsamic vinaigrette, house-made potato chips, buns, lettuce, tomato, minced white onions, pickles, cheddar and American cheese slices, mayonnaise, mustard, ketchup, pickle relish, house-baked cookies, freshly brewed sweet and unsweetened iced tea, sliced lemons, and iced water.

One entrée and two sides 21.19 per person

Two entrees and two sides 24.39 per person

Entrees

Made without gluten-containing ingredients options available upon request

House-made vegetarian patty **V**

Beyond burger **VG ↓G**

Grilled Stone Mountain Cattle Farms grass-fed beef patty **H ↓G**

All-beef hotdog **↓G**

Caramelized onion braised bratwurst

Sides

Made without gluten-containing ingredients options available upon request

Baked beans **V ↓G**

Baked potato wedges **VG ↓G**

Corn on the cobb **VG ↓G**

Offered seasonally

Fresh fruit salad **VG ↓G**

Steamed broccoli **VG ↓G**

Creamy coleslaw **V ↓G**

Ranch-roasted potato salad **V ↓G**

Sliders 23.29 per dozen

Tofu bahn mi **VG**

Cheeseburger **H**

Buffalo chicken with blue cheese dressing **FF**

Pulled pork

Chicken Wings 23.39 per dozen

Includes celery sticks, house-made ranch dip, and honey mustard

Honey barbecue

Buffalo

Tamari glazed

Spicy brown sugar

Garlic parmesan

Lemon-pepper



Build Your Own Tacos and Nachos 13.79 per person

Chipotle simmered black beans, cheese sauce, shredded cheese, diced tomatoes, shredded lettuce, sour cream, jalapeños, house-made salsa, fried flour tortillas dusted with cinnamon sugar

Select shell

Corn tortilla chips

Corn tortilla shell VG ↓G

Flour tortilla shell VG

Select meat

Impossible "meat" VG ↓G

Ground turkey

Ground beef H

Grilled chicken

Pizza

16", priced per pizza

Cheese V 14.79

Pepperoni 16.99

Chicken pistou 14.79

Oxford Farms cheese-less VG 14.79

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

Additional service fees will apply to china service

Bar Setup Service

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

Four hour minimum, includes one hour setup, two hours of service, one hour breakdown. 35.00 per additional hour, per attendant

Four hours 275.00 per chef attendant or five hours 310.00 per chef attendant

Bartender to Serve

Four hour minimum, includes one hour setup, two hours of service, one hour breakdown. 5.00 per additional hour, per attendant

Four hours 275.00 per bartender or five hours 310.00 per bartender

Catering Attendant

Four hour minimum, includes one hour setup, two hours of service, one hour breakdown. 5.00 per additional hour, per attendant

Four hours 245.00 per catering attendant or five hours 280.00 per catering attendant



BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —