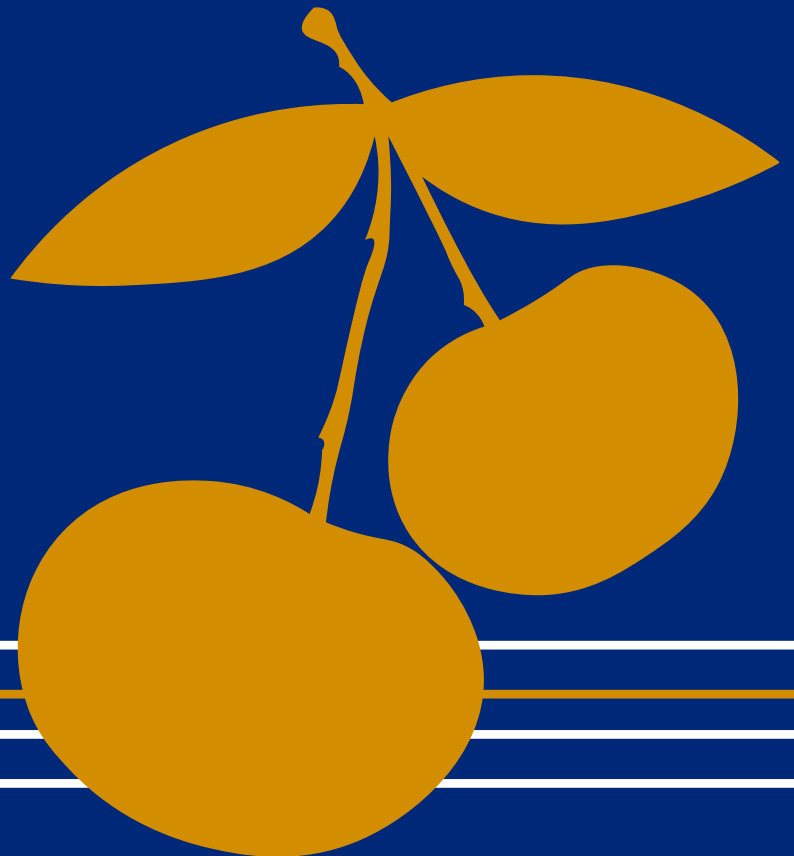


BON APPÉTIT CATERING AT  
**OXFORD COLLEGE OF EMORY**



# 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](http://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](mailto: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. ([ocec@emory.edu](mailto:ocec@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 (770) 784-8385. 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](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 285.00 for the first four hours to include setup and breakdown and an additional 5.25 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 7.89

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

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

## Continental Connection 12.39

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

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

## Oxford Breakfast 12.99

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

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

Select one breakfast protein

Pork bacon ↓ G

Pork sausage patties ↓ G

Turkey sausage links ↓ G

Vegetarian sausage patties V

Turkey bacon ↓ G

## Assorted Local Bagels V 26.79 per dozen

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

## House-made Granola Bars 16.49 per dozen

Oat and honey, cranberry and pepita

### BREAKFAST A LA CARTE

Prices are per person unless otherwise noted.

Pork bacon ↓ G 3.49

Turkey bacon ↓ G 2.59

Pork sausage patty ↓ G 3.49

Turkey sausage links ↓ G 2.59

Tofu scramble FF ↓ G VG 2.59

Cage-free scrambled eggs H ↓ G V 3.59

Oatmeal VG 2.39

Creamy grits ↓ G V 2.39

Fruit Platter ↓ G VG 4.79

Assorted pastries V 3.49

Breakfast potatoes ↓ G VG 2.39

Vegetarian sausage patties V 3.49

# 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 Cheese 6.59**

Honey mustard, house-baked biscuit

## **Hand-breaded Springer Mountain Farms Fried Chicken Biscuit FF 5.99**

## **Bacon, Cage-free Egg, and Cheddar Croissant H 6.79**

## **Cage-free Egg and Cheddar Croissant H V 3.69**

## **Maple Bacon Croissant Breakfast Sandwich H 7.69**

Dipped in French toast batter and griddled to golden perfection with cage-free scrambled eggs, crispy maple bacon, and melted American cheese

## **Country Ham Cinnamon Roll Sandwich H 7.99**

Sweet and savory collide with country ham, fried eggs, and melted Swiss cheese, stacked between a warm, glazed cinnamon roll

## **Breakfast Burrito H V 6.49**

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 4.39**

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

## **Oatmeal Bar V 4.69**

Includes cinnamon, brown sugar, dried cranberries, and milk

## **Stone-ground Grits Bar 5.49**

Includes shredded cheddar, crumbled bacon, and whipped butter

## **French Toast Bar V 5.99**

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

## **Yogurt Bar V 5.99**

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

## **Bagels and Lox S 10.99**

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 13.79

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

*Options*

### Turkey and Swiss Cheese

Mayonnaise, lettuce, and tomato

### Roast Beef and Cheddar Cheese

Mayonnaise, lettuce, and tomato

### Tuna Salad S

Mayonnaise, lettuce, and tomato

### Marinated Vegetable Wrap VG

House-made hummus, lettuce, and tomato

## Elevated Boxed Lunch 16.49

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

## Oxford Gourmet Sandwich Spread 18.89

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 ↓ G VG +2.59 per person*

*Add potato salad ↓ G V +2.59 per person*

*Add creamy coleslaw V +2.59 per person*

*Add fruit salad ↓ G VG +4.59 per person*

## SPECIALTY SANDWICH SELECTIONS

### Vegetable Sandwich VG

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

### Mediterranean Sandwich V

Basil pesto, sriracha mayo, baby spinach, Campari tomatoes, red onions, roasted red peppers, feta cheese, wheat bread

### Roast Beef

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

### Roasted Turkey and Brie Cheese

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

### Caprese Sandwich V

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

## SPECIALTY SANDWICHES CONTINUED

### Italian Hoagie

Salami, pepperoni, capicola, fresh local tomato, banana pepper, red wine vinegar and oil, hoagie 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 cheese, roasted red peppers, tomatoes, mixed greens, sun-dried tomato aioli, flour tortilla

### Chicken Salad Wrap FF

Granny Smith apple, shredded Springer Mountain Farms chicken breast, mayonnaise, grapes, arcadian greens, flour tortilla

## SALADS

### Greek ↓ G V

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

### Classic Caesar V

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

### Market Green ↓ G VG

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

### Classic Southwest ↓ G V

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

## PROTEIN ADDITIONS

### Grilled Tofu FF ↓ G VG 6.29

### Grilled Chicken Breast FF ↓ G 4.39

### Grilled Marinated Flank Steak ↓ G 9.09

### Grilled Salmon ↓ G S 7.19

## SOUPS

4.29 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.*

**Vegan Crab Cakes** ↓ G VG 22.69

Truffle pea purée and potato hash

**Charred Cauliflower Steak with a Beet Reduction** ↓ G V 22.79

Wild rice pilaf and rainbow carrots

**Eggplant Osso Bucco** ↓ G VG 22.69

Mushroom Bolognese, herbed polenta, and wilted kale

**Porcini Dusted Portobello Steak** ↓ G VG 35.69

Garlic mashed potatoes and grilled asparagus

**Springer Mountain Farms Airline Chicken** FF ↓ G 35.69

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

**Herb-rubbed Salmon with a Lemon Ver Blanc** S 38.59

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

**Seared Sockeye Tamari-glazed Salmon** S 41.89

Miso-honey sauce, served over vegetable fried rice and charred baby bok choy

**Achiote Marinated Mahi Mahi with a Smokey Jalapeño Crema** ↓ G S 44.59

Cauliflower mash and wilted sauteed kale

**Rosemary-dusted Filet of Beef** ↓ G 48.79

Creamy Brie grits with roasted heirloom carrots and finished with a rich red wine demi-glaze

*Select one dessert*

Seasonal panna cotta ↓ G V

Strawberry balsamic cheesecake V

Lemon meringue cannoli V

Chocolate ganache tarte ↓ G VG

# RECEPTION PLATTERS

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

## **Vegetable Crudités** ↓ **G V** 6.19

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

## **Fresh Fruit Platter** ↓ **G VG** 4.79

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

## **Domestic Cheese Board** **V** 6.39

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

*Cheeses may be substituted dependent on availability*

*Add a local or imported cheese +3.19 per person*

## **Antipasto Board** 10.89

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** 12.19

Marinated mushrooms, fire-roasted tomatoes, gherkin pickles, assorted olives, pepperoncini, brie cheese, smoked gouda cheese, 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** 21.59

Hearts of palm, avocado, fresh mango, orange bell peppers, cherry tomatoes, diced red onions, fresh jalapeños, cilantro, lime juice, kosher salt, and fresh garlic and olive oil with a wonton crisp

## French Onion Mushroom Bites **V** 21.59

Applewood smoked gruyere cheese, caramelized onions, rosemary breadcrumbs

## Baked Brie and Raspberry Puff Pastry **V** 27.79

## Caprese Skewers **↓ G V** 26.49

Fresh mozzarella cheese, tomatoes, basil, and balsamic reduction

## Antipasto Skewers **↓ G** 21.59

## Impossible Meatballs **VG ↓ G** 28.99

Soy-based meatballs, agave barbecue sauce

## Meatballs 21.59

Beef **H** or turkey with Swedish-style or Carolina barbecue sauce

## Fried Sun-dried Tomato Risotto

### Croquettes 22.39

Truffle oil

## Baked Black Bean Falafel **VG** 23.49

Lemon tahini

## Fried Vegetable Spring Rolls 27.09

Tamari-ginger dipping sauce

## Honey Sriracha Chicken Satay 28.99

## Beef Satay **↓ G** 28.29

Chili lime purée

## Classic Shrimp Cocktail **↓ G S** 32.39

Tangy cocktail sauce

## Za'atar Spiced Beef **↓ G** 35.59

Molasses pomegranate reduction

## Beef Short Rib and Potato Cannoli Bites 35.59

## Smoked Salmon Blini **S** 35.59

Dill crème fraiche, fried capers, shaved watermelon radish

## Duck Wellington Crostini 42.29

## Mini Crab Cakes **S** 47.59

Citrus remoulade

## Mini Birra Tacos 58.99

Beef or Impossible **VG** tacos with corn tortillas

## Seasonal Balsamic Ricotta Crostini **V** 39.49

## Mini Crispy Fish Taco **S** 34.29

## Beet & Orange Endive **↓ G VG** 32.79

Citrus relish and citrus vinaigrette

## Miniature Nashville Hot Chicken Biscuit 36.29

House-made apple butter jam

## BLT on Naan 32.79

Topped with a blueberry molasses jam

# APPS & SNACKS

## FLATBREADS

### Peach & Prosciutto 36.29

Lemon goat cheese and mozzarella cheese spread, topped with fresh arugula, and finished with local honey

### Potato Pavé, Caramelized Onion, & Smoked Salmon ↓ G S 39.49

Thin layers of crispy potato pavé, sweet, caramelized onions, and melted mozzarella cheese with a dill garlic oil

### Seasonal Vegetable Flatbread LC VG 2.79

Roasted seasonal, local produce, and vegan cheese

## DIPS & SPREADS

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

*Choice of two 10.09 per person*

*Choice of three 12.69 per person*

### Classic Tomato Bruschetta VG

### Traditional Hummus ↓ G VG

### Seasonal Hummus ↓ G VG

### Spinach and Artichoke Dip ↓ G V

### Whipped Feta Cheese ↓ G V

### Whipped Brie Cheese V

Honey and fig jam

### Whipped Burrata V

### Lemon-thyme Bean Purée VG

### Maryland-style Crab Dip S

*Add +3.69 per person*

## SLIDERS

*Priced per dozen unless otherwise noted.*

### Pulled Portobello Sliders VG 30.19

### House-made Black Bean Burger Sliders VG 30.19

### Caprese V 28.79

Mozzarella cheese, sliced tomatoes, basil

### All American Beef H 32.99

### Buffalo Chicken 34.99

### Cowboy Butter Steak Slider 42.69

Wisconsin cheddar cheese and fried shallots

### Impossible Sliders VG 41.49

Tempeh bacon crumbles

### Pork or Chicken Bao Buns 28.19

Dry aged coleslaw

### Jerk Cuban Pork Sliders 34.69

Swiss cheese, spicy whole grain mustard

### Tuscan-style Grilled Chicken Slider 34.69

Fresh mozzarella, Springer Mountain Farms chicken breast, tomatoes, basil pesto

### Bourbon Blue Cheese Steak 34.69

Caramelized onions

## CHICKEN WINGS

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

Honey barbecue V

Buffalo VG

Tamari glazed VG

Spicy brown sugar VG

Garlic parmesan V

Lemon-pepper VG

# 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

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

*One entrée and two sides 30.09 per person*

*Two entrees and two sides 33.39 per person*

### Entrees

Honey chili gastrique cauliflower steak with kale pistou ↓ G VG

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

Roasted shallot flat iron steak with mushroom demi glaze ↓ G

Potato scale reconstructed maple salmon with a cucumber tomato relish S

*Additional 6.69 per person*

Herb-stuffed chicken roulade with butternut squash purée

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

Eggplant osso bucco with a hearty mushroom Impossible Bolognese sauce ↓ G VG

### Sides

*Additional sides +3.39 per person*

Wild rice pilaf ↓ G VG

Garlic mashed potatoes ↓ G V

Oxford Organic Farm roasted vegetables FF ↓ G VG

Roasted garlic Brussels sprouts ↓ G VG

*Offered seasonally*

Three cheese Savannah River Farm grits FF ↓ G V

Truffle fingerling potatoes ↓ G VG

Sweet potato hash with candied pork belly ↓ G

Heirloom carrots with wilted kale FF ↓ G VG

Roasted long beans ↓ G VG

## Backyard Barbecue

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

*One entrée and two sides 25.59 per person*

*Two entrees and two sides 28.99 per person*

### Entrees

Barbecue pulled portobello ↓ G VG

Southern oven-fried Soy Shop tofu FF ↓ G VG

Slow-smoked chopped beef brisket ↓ G

Local smoked pork ↓ G

Seasonal barbecue basted bone-in chicken ↓ G

Pork rib tips ↓ G

*Additional +4.39 per person*

### Sides

*Additional sides +3.39 per person*

Braised greens ↓ G VG

Macaroni and cheese V

Baked beans ↓ G VG

Grilled corn on the cobb ↓ G VG

Creamy potato salad ↓ G V

Creamy coleslaw ↓ G V

## Italian

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

*One entree and two sides 24.49 per person*

*Two entrees and two sides 27.79 per person*

### Entrees

Creamy vegetable lasagna V

Classic beef lasagna H

Beef Bolognese H ↓ G

Chicken piccata FF

Chicken parmesan FF

Eggplant parmesan V

Short rib rigatoni in a vodka sauce

Wild mushroom pappardelle VG

Basil pistou baked salmon ↓ G S

*Additional +6.69 per person*

### Sides

*Additional sides + 3.39 per person*

Olive oil tossed linguini VG

Made without gluten-containing ingredients  
pasta ↓ G

Grilled parmesan polenta ↓ G V

Sautéed green beans ↓ G VG

Parmesan broccoli ↓ G V

## Caribbean-inspired

Mango and avocado salad VG, coco bread V, rum cake with guava frosting, fresh brewed sweet and unsweetened iced tea, lemons, and iced water

*One entree and two sides 39.89 per person*

*Two entrees and two sides 37.19 per person*

### Entrees

Caribbean chickpea coconut curry ↓ G VG

Jerk Springer Mountain Farms chicken FF ↓ G

Coconut curry red snapper ↓ G S

*Additional +6.59 per person*

Rum-glazed short ribs

*Additional +5.29 per person*

## Caribbean-inspired (continued)

### Sides

Pickled yuca salad ↓ G VG

Rice and peas ↓ G VG

Coconut sweet potato purée ↓ G V

Braised cabbage ↓ G VG

## Southern Comfort

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

*One entrée and two sides 25.69 per person*

*Two entrees and two sides 28.99 per person*

### Entrees

Cornmeal stuffed yams VG

Grilled Soy Shop tofu smothered with peppers and onions FF ↓ G VG

Fried or baked Springer Mountain Farms chicken FF

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 +5.59 per person*

### Sides

*Additional sides +3.39 per person*

Buttermilk mashed potatoes ↓ G V

Stewed cabbage ↓ G VG

Macaroni and cheese V

Southern green beans and local potatoes ↓ G VG

Jasmine rice pilaf ↓ G VG

Honey butter skillet corn ↓ G V

Stewed collard greens ↓ G VG

Hoppin' John salad ↓ G VG

# DESSERTS

*Prices are per dozen unless otherwise noted.*

## House-made Cookies V 16.39

Chocolate chip, sugar, snickerdoodle, oatmeal raisin

## Petit Fours V 30.39

Chef's selection of assorted mini cakes and confectionaries

## House-made Fudge Brownies V 20.59

## House-made Fruit Crumb Bars V 23.79

## House-made S'mores Bars V 39.99

## S'mores Kits V 3.39 each

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

## Cheesecake Tarts V 32.29

Chocolate, key lime, lemon meringue, original, seasonal

## Assorted Mini Tartlets V 30.09

## Flourless Chocolate Torte ↓ G V 38.59

Ganache glaze

## Vanilla Bean Cheesecake V 32.69

## Layered Citrus Cake V 36.59

## Vanilla Bean Crème Brûlée V 38.59

## Cream Puff with Craquelin V 32.69

Plain and chocolate

## Cupcakes V 32.19 per dozen

Choice of cupcake flavor and icing

*Select cupcake flavor*

Vanilla

Chocolate

Marble

Carrot

Red velvet

*Select icing*

Vanilla buttercream

Chocolate buttercream

Cream cheese

## Deep Fried Dessert Station V 17.29 per person

Requires chef attendant

*Select two*

Oreos

Pound cake

Donuts

Churros

Cheesecake

*Select two*

Whipped topping ↓ G V

Chocolate sauce ↓ G V

Strawberry compote ↓ G VG

Lemon glaze ↓ G VG

Berry glaze ↓ G VG

## Ice Cream Social V 10.09 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 ↓ G V

Chocolate sauce ↓ G V

Strawberry topping ↓ G VG

Caramel topping ↓ G V

Sprinkles ↓ G VG

Oreo crumbles VG

M&M's ↓ G V

Chocolate chips ↓ G V

Mini marshmallows ↓ G

*Add extra toppings for an additional +.79 per person, per topping*

# BEVERAGES

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

**Fair Trade Café Campesino Regular Coffee 24.29**

Includes sweeteners and half and half

**Fair Trade Café Campesino Decaf Coffee 23.89**

Includes sweeteners and half and half

**Assorted Fair Trade Numi Organic Teas 2.39 each**

Includes hot water, sweeteners, honey, sliced lemon

**Hot Chocolate 17.99**

**Seasonal Hot Apple Cider 20.59**

**Unsweetened Iced Tea 13.39**

Includes sliced lemons

**Sweetened Iced Tea 13.39**

Includes sliced lemons

**Seasonal Agua Fresca 17.69**

**Iced Water 5.39**

**Rodger's Lemonade 20.09**

**Blueberry Mojito Mocktail 26.09**

**Strawberry Margarita Mocktail 26.09**

**Georgia Peach Sunrise Mocktail 26.09**

**Apple Juice 20.09**

**Orange Juice 20.09**

**Assorted Bottle Juice 3.39 each**

Apple, cranberry, orange, cran-apple

**Assorted Canned Soda 3.39 each**

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

**Bottled Water 3.39 each**

**Assorted Topo Chico Cans 3.89 each**

**Assorted Topo Chico Bottles 4.59 each**

# STUDENT CATERING MENU



# STUDENT CATERING MENU

*All student catering will be presented on disposables and is available for pick up only.*

**Fruit Platter** ↓ G VG 4.49 per person

**Assorted Donut Holes** 8.59 per dozen

**Assorted Donuts** 16.89 per dozen

**Sliders** 23.29 per dozen

The Soy Shop Tofu banh mi FF 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 V

Buffalo

Tamari glazed

Spicy brown sugar

Garlic parmesan

Lemon-pepper

**Chicken Tenders** 27.89 per dozen

Includes celery sticks, house-made ranch dip and honey mustard. Available in plain, buffalo, or honey barbecue

**Game Day Subs** 8.99 each

Turkey and cheddar cheese

Ham and Swiss cheese

Garden vegetable VG

**Burrito Bowl** 10.79 per person

Chipotle simmered pinto beans, white rice, shredded cheese, diced tomatoes, shredded lettuce, sour cream, house-made salsa

Select meat

Impossible crumbles ↓ G VG

Ground beef H

Grilled Springer Mountain Farms chicken breast FF ↓ G

**Pizza**

16", priced per pizza

Cheese V 14.79

Pepperoni 16.99

Buffalo chicken FF 14.79

Oxford Farms cheese-less VG 14.79

## **China Service**

*Select one*

Basic china service 10.50 per person, includes plate, silverware, water goblet

Basic china service with bar 12.50 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 10.50 per person, includes Coca-Cola products, bottled water

Full liquor bar setup service 14.70 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 285.00 per chef attendant or five hours 325.00 per chef attendant

## **Bartender to Serve**

Four hour minimum, includes one hour setup, two hours of service, one hour breakdown. 5.25 per additional hour, per attendant

Four hours 285.00 per bartender or five hours 325.00 per bartender

## **Catering Attendant**

Four hour minimum, includes one hour setup, two hours of service, one hour breakdown. 5.25 per additional hour, per attendant

Four hours 250.00 per catering attendant or five hours 295.00 per catering attendant

# NOTES

BON APPÉTIT

MANAGEMENT COMPANY

———— CATERING AND EVENTS ————

