



CATERING BY BON APPÉTIT AT

MILLIKEN

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —

Event Booking

Events must be booked and finalized at least three business days in advance. Adherence to this requirement will allow us to best serve your needs. Late notice could result in limited options.

Guest Count and Guarantee Policy

A guaranteed number of participants are required at least three business days prior to your event. You will be billed for the guaranteed number of guests, plus any additional guests served.

Cancellations and Last Minute Booking

All orders are prepared especially for your event. Events may be cancelled at no charge up to three business days prior to the scheduled date. Confirmation of the cancellation is required. 100% of total bill will be charged for cancellations made after the deadline.

Dietary Accommodations

Bon Appétit will do its best to accommodate any dietary restrictions. Please make sure to relay all allergies and dietary restrictions at time of booking. Feel free to contact the Guest Services Team with any questions: guestservices@milliken.com

Voucher Requests

Please email all voucher requests to guestservices@milliken.com

Coffee Bar Voucher* | 4.00 per person

Breakfast Voucher* | 7.00 per person

Lunch Voucher* | 14.00 per person

*Coffee vouchers should be purchased and picked up at the Coffee Bar.

*Breakfast and lunch vouchers should be picked up at the Dining Commons register and handed out prior to going through the food service line.

BREAKFAST

Breakfast Packages

All prices are per person unless otherwise noted.

Dairy-free options and items made without gluten-containing ingredients are available upon request.

Continental | 15.00

Assorted mini muffins, pastries, scones
Includes coffee, hot tea, assorted juice

Sunrise Breakfast | 20.00

Scrambled eggs or vegetable frittata, bacon,
sausage or turkey bacon, herb roasted potatoes
or grits, fresh cut fruit, biscuit or toast

Includes coffee, hot tea, assorted juice

Add mini muffins +2.50 per person

Add yogurt parfait +3.25 per person

Plated Breakfast | 25.00

Chef's choice of egg, meat, and starch
Includes coffee, juice, water, cut fruit, and bread

Breakfast Sandwiches | 5.50 each

Ham, egg, American cheese, bagel

Ham, cheddar cheese, whole grain mustard,
flaky croissant

Bacon, scrambled egg, cheddar cheese,
flaky croissant

Country sausage, egg, buttermilk biscuit

Breakfast burrito, chorizo, egg, American cheese,
salsa

Black bean and egg burrito, American cheese,
salsa

A la Carte Breakfast

All prices are per person unless otherwise noted.

Assorted Mini Muffins | 2.50

Assorted Mini Muffins, Pastries, Scones | 4.00

Bagels with Cream Cheese | 3.50

Individual Assorted Chobani Yogurt | 3.25

Fruit | 5.00

Fresh cut mixed fruit or fruit platter

Assorted Whole Fruit Basket | 3.00

Applewood Smoked Bacon or Sausage | 5.00

Grits | 4.50

Butter, cheese, bacon

Oatmeal | 4.00

Brown sugar, raisins, nuts

Herb Roasted Potatoes | 3.00

Buttermilk Biscuits | 3.00

Assorted jelly

Cage-free Scrambled Eggs | 5.00

BEVERAGES

Charges Based Per Person

Coffee and Tea Service | 3.95

Little River regular coffee and assorted teas, decaf coffee available upon request

Iced Tea or Water Stations

Water dispenser | 1.25

Unsweetened tea dispenser | 1.50

Sweetened tea dispenser | 1.75

Chef's choice flavored water | 1.75

Charges Based on Consumption

Dasani | 2.25 each

Specialty Beverages | 3.50 each

Sparkling water, assorted flavored sparkling water, Smart Water

Canned Soda | 3.00

Assorted Coke products

BREAK PACKAGES

Prepared food and beverages are charged per person. Packaged snacks and beverages are based on consumption (BOC).

Bon Appétit sources local and sustainable products to include Fair Trade Little River Coffee and assorted hot teas.

Dairy-free options and items made without gluten-containing ingredients are available upon request. Decaf coffee is available upon request.

All Break Packages Include the Following:

Coffee/Tea Service | 3.95 per person

Smart Water | 3.50 each

Sparkling Water | 3.50 each

Assorted Flavored Sparkling Water | 3.50 each

Assorted Soda | 3.00 each

Assorted Snacks | 5.00 each

Contact guestservices@milliken.com to customize your break setup.

SNACKS + TREATS

All prices are per person unless otherwise noted.

Dairy-free options and items made without gluten-containing ingredients are available upon request.

Cookie Platter | 3.25

Assorted house baked cookies

Cupcake Display | 4.00

Chef's choice assorted cupcakes

Dessert Bar Platter | 4.00

Chef's choice dessert bars

Fresh Cut Mixed Fruit or Fruit Platter | 5.00

Specialty Offerings and Custom Breaks

Please contact guestservices@milliken.com

Add any of the above offerings to your AM or PM break!

Special Chef-inspired Offerings

Chips + Dip | 5.00

House fried garlic pepper potato chips with charred onion dip

Tortilla Chips | 2.00

Add roasted tomato salsa +3.00 per person

Add guacamole +3.00 per person

Add queso +3.50 per person

Vegetable Crudités | 4.00

Assorted raw vegetables with green goddess dressing

Add pimento cheese +3.00 per person

Hummus + Pita | 4.00

GOURMET BOXED LUNCHES

Boxed lunches 16.00 each and additional sodas +3.00 each, based on consumption. Served in a grab and go box with Chef's choice side, chips, cookie, and bottled water. Dairy-free options and items made without gluten-containing ingredients are available upon request.

The Milliken

House roasted turkey, bacon, pepper jack cheese, green leaf lettuce, seasonal jam, wheat bread

Shrimp Roll

Steamed shrimp, lemon herb aioli, brioche bun

The Italian

Salami, pepperoni, ham, lettuce, tomatoes, oil, vinegar, banana peppers, oregano, sub roll

Walnut Chicken Salad

Herb roasted chicken, walnuts, celery, herb mayo, green leaf lettuce, flaky croissant

Chicken BLT

Chicken breast, bacon, lettuce, tomatoes, mayonnaise, white bread

Ballpark Beef + Cheddar

Roast beef, cheddar cheese, pickles, whole grain mustard, pretzel roll

Slammin' Hammin' Cheddar

Smoked ham, cheddar cheese, green leaf lettuce, tomatoes, smoked tomato mayo, flavored tortilla

Chicken Caesar Wrap

Roasted chicken breast, romaine lettuce, Caesar dressing, flour tortilla

Portobello Sandwich

Portobello mushroom, balsamic marinade, everything cream cheese, lettuce, tomatoes, brioche bun

Southwest Veggie

Roasted seasonal vegetables, black beans, shredded cheese, green leaf lettuce, house-made salsa, southwest ranch, flavored tortilla

ENTRÉE SALADS

18.00 each, served with fruit, cookie, and bottled water.

Entrée Salad

Choice of chicken, shrimp, or salmon served on bed of mixed greens with vegetables and Chef's choice dressing

Caesar Salad

Choice of grilled chicken or salmon, romaine lettuce, parmesan cheese, croutons, house-made Caesar dressing

Fiesta Chicken Salad

Grilled chicken, iceberg lettuce, black beans, corn, onion, cheese, crispy tortilla strips, house-made ranch dressing

Strawberry Pecan Chicken Salad

Grilled chicken, mixed greens, pecans, feta cheese, fresh strawberries, house-made balsamic dressing

Chef Salad

Iceberg lettuce, ham, bacon, turkey, boiled egg, tomatoes, cucumbers, cheese, house-made honey mustard dressing

Salmon Salad

Salmon, spinach, edamame, bell peppers, carrots, tomatoes, cucumbers, toasted sesame dressing

BUFFETS

All prices are per person unless otherwise noted. Includes iced water and unsweet tea. Additional beverages based on consumption. Dairy-free options and items made without gluten-containing ingredients are available upon request.

Sandwich Buffet | 20.00

Choice of three sandwiches from Boxed Lunch menu

Served with a side of pasta salad or fruit salad, pickles, house-made chips, cookie platter

Chef's Choice Buffet | 27.00

Salad, two proteins, vegetable, starch, dessert, rolls, butter

Chef-inspired themed menu available upon request

Soup + Salad Buffet | 20.00

Chef's choice of two soups (meat and vegetarian), mixed greens, Chef's choice of toppings, balsamic and ranch dressing, bread, butter, cookie platter

Hors d'Oeuvres and Large Functions

Please contact guestservices@milliken.com for custom menu and pricing.

PLATED OPTIONS

All prices are per person unless otherwise noted.

Dairy-free options and items made without gluten-containing ingredients are available upon request.

Three Courses Chef's Choice | 30.00

Mixed greens salad with house-made vinaigrette, protein, vegetable, starch, rolls, butter, dessert

Includes iced water, unsweet tea, coffee service