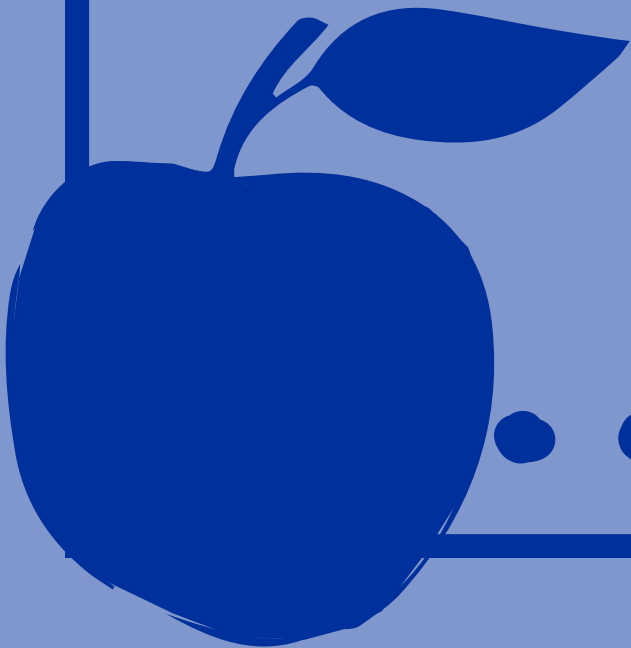


CHS CATERING

BY BON APPÉTIT



WHAT IS YOUR VISION?

An elegant banquet for VIP clients? Tasty (and nutritious) boxed lunches for a meeting? A fun team-building party? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, your Bon Appétit team will tend to the details of your event — whether it's big or small.

Have a big event on the horizon? Your Bon Appétit team will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all the food we cook at CHS, our catered meals are always made from scratch using ingredients inspired by the season, many of which are sourced locally.

PLACING YOUR ORDER

Visit us online: chs.catertrax.com

CONNECT WITH US

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

Email | cafe@chsinc.com

Phone | (651) 355-5142

OFFICE HOURS

Our office hours are Monday through Friday, 6:00 a.m. - 2:30 p.m. Any correspondence received outside regular business hours will be addressed by the team as quickly as possible.

A NOTE ABOUT OUR POLICIES

ORDERING DEADLINES

To ensure availability of service and menu items please place your orders at least 5 business days in advance. For last-minute catering requests please contact the catering office and we will do our best to accommodate you. A rush fee of \$40.00 will be added to all orders placed within 72 hours of the event. Rush orders may have limited menu offerings and require customer pick-up.

ORDER CONFIRMATIONS & CHANGE REQUESTS

Final guest guarantees and change requests must be received by our team via CaterTrax at least 3 business days prior to the event. Please understand that change requests made after this time will be accommodated when possible, and additional charges may apply.

CANCELLATIONS

All cancellations should be made no later than 3 business days prior to the scheduled event. Cancellations made 2 business days or less prior to the event may be responsible for 50% of the total invoice amount.

ROOM RESERVATIONS

Be sure to allow extra time before and after your meeting for our staff to set-up and tear down events.

TABLE AND WASTE RECEPTACLE NEEDS

The host of the event is to notify facilities management of any table needs for the event, including those needed for the food. Additional trash receptacles needed are to be ordered through facilities management by the host prior to the event.

EVENT STAFF & AFTER HOURS LABOR CHARGES

If you would like to have staff remain onsite for the duration of the event or for an event occurring outside of Bon Appétit business hours:

- Service staff | \$35.00 per hour, \$52.50 outside of our regular business hours

- Chef/carver | \$75.00 per hour, \$112.50 outside of our regular business hours

Events taking place outside of our regular above business hours must be approved by our team and may be subject to the above additional labor charges

POLICIES CONTINUED

PAYMENT OPTIONS

We accept p-card and cost center payments. Payment information must be submitted into CaterTrax to confirm your order. Applicable local sales tax will be added to all food, beverage, labor charges, and rental items.

CHINA, DISPOSABLE, AND COMPOSTABLE SERVICE

Compostable plastic products are included in your food price. China, glassware or linen can be added to your order per guest.

- Individual china with rolled silverware: \$3.50 per person

- Linen tablecloths: \$6.50 each, requires a 7-day notice

FOOD SAFETY

Our culinary team plans to provide the appropriate amount of food and beverage for your confirmed guest count. CHS catering will not be held responsible for perishable food items removed without our knowledge or prior consent.

DIETARY NEEDS

Our team is happy to provide options for guests with dietary restrictions or preferences. Share your needs with us ahead of time so we can create a menu that works for everyone.

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.

HL | HALAL

Contains meat prepared in accordance with Muslim dietary law.

BEVERAGES

BEVERAGES BY THE GALLON

16 servings per gallon.

Iced Water \$3.00

Spa Water \$6.25

Lemonade \$12.50

Iced Tea \$12.50

Arnold Palmer \$12.50

Orange, Cranberry, or Apple Juice \$16.50

Seasonal Mocktail \$18.50

COFFEE & TEA

Tiny Footprint Regular Coffee LC

\$12.50, serves 12

\$16.50, serves 16

Tiny Footprint Decaf Coffee LC

\$12.50, serves 12

\$16.50, serves 16

Hot Tea \$8.25

Assorted flavors with honey, serves 6

INDIVIDUAL BEVERAGES

Priced individually.

Iced Tea \$2.79

Sparkling Water \$2.25

20oz. Bottled Soda \$2.00

Assorted flavors and brands

Bottled Water \$1.75

Bottled Juice \$1.85

Apple, cranberry, orange

Milk \$1.75

White or chocolate

BREAKFAST | LARGE MEETINGS

COLD BREAKFAST BUFFETS

Prices are per person unless otherwise noted, with a 10-person minimum.

Opener **V** \$4.00

Assorted small coffee cakes, Danish, croissants, muffins, and pastries, seasonal fruit platter

Double Play **V** \$5.50

Assorted small coffee cakes, Danish, croissants, muffins, and pastries, seasonal fruit platter, Greek yogurt, granola, dried fruit

Add fresh berries for an additional +\$2.00 per person

Power Hitter **FF H V** \$7.00

Greek yogurt, hardboiled cage-free The Good Acre eggs, granola bars, seasonal fruit platter

Add fresh berries for an additional +\$2.00 per person

HOT BREAKFAST BUFFETS

Prices are per person unless otherwise noted, with a 10-person minimum. Plant-based sausage available upon request.

Frittata **FF H** 11.50

The Good Acre cage-free eggs, bell peppers, tomatoes, onions, and spinach, assorted breakfast meats, hashbrowns, potatoes O'Brien or cheesy potato bake

Plant-based sausage available upon request

French Toast Bake **FF** 11.50

Buttery brioche bread, The Good Acre egg and cinnamon custard sauce, assorted breakfast meats, seasonal fresh fruit

Plant-based sausage available upon request

Warm Up **H** 9.95

Assorted breakfast sandwiches and wraps, cheese, hashbrowns, potatoes O'Brien, or cheesy potato bake, seasonal fresh fruit

The Grand Slam **FF H** 10.50

Scrambled, The Good Acre cage-free eggs, assorted breakfast meats, hashbrowns, potatoes O'Brien or cheesy potato bake, and seasonal fresh fruit

Plant-based sausage available upon request

A LA CARTE BREAKFAST

Bagels and Cream Cheese **V** \$2.50

Yogurt Parfait with Fresh Fruit and Granola **V** \$3.00

Granola Bars \$2.00

Mixed Fruit Cup **↓ G VG** \$3.00

Whole Fruit **↓ G VG** \$1.00

Nature's Bakery Gluten-free

Fig Bars \$3.00

Assorted Fresh Baked Pastries, Breads, and Muffins \$2.00

BREAKFAST | SMALL MEETINGS

COLD BREAKFAST BUFFETS

Prices are per person unless otherwise noted.

Opener **V** \$4.00

Assorted small coffee cakes, Danish, croissants, muffins, and pastries, seasonal fruit platter

Double Play **V** \$5.50

Assorted small coffee cakes, Danish, croissants, muffins, and pastries, seasonal fruit platter, Greek yogurt, granola, dried fruit

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Power Hitter **FF H V** \$7.00

Greek yogurt, hardboiled cage-free The Good Acre eggs, granola bars, seasonal fruit platter

Add fresh berries for an additional +\$2.00 per person

BREAKFAST PIZZA

Breakfast Pizza **FF H** \$16.50 per pizza

Serves 3-4 guests

House-made pizza crust, sausage gravy, breakfast sausage, scrambled The Good Acre cage-free eggs, colby jack cheese

Purchased certified gluten-free crust available upon request.

A LA CARTE BREAKFAST

Bagels and Cream Cheese **V** \$2.50

Yogurt Parfait with Fresh Fruit and Granola **V** \$3.00

Granola Bars \$2.00

Mixed Fruit Cup **↓ G VG** \$3.00

Whole Fruit **↓ G VG** \$1.00

Nature's Bakery Gluten-free Fig Bars \$3.00

Assorted Fresh Baked Pastries, Breads, and Muffins \$2.00

SEVENTH INNING STRETCH | SNACKS & APPS FOR LARGE MEETINGS

SNACK TRAYS

Prices are per person unless otherwise noted, with a 10-person minimum. Available for large meetings of 10 or more guests.

Seasonal Fresh Cut Fruit ↓ G VG \$3.00

Assortment of seasonal fruits

Fresh Crudités ↓ G \$3.75

Seasonal vegetables, creamy dill dip V, hummus VG

Dip Trio \$4.75

House-made pico de gallo VG, guacamole VG, corn dip V, tortilla chips

Fruit and Cheese Platter V \$4.75

Seasonal fruit, a variety of cheeses, crostini

Meat and Cheese Platter \$6.75

Variety of meats, cheeses, sliced baguettes

Charcuterie Board \$8.75

Artisanal cheeses, meats, desserts, house-made spreads, crackers, crostini

BATTER-UP BITES | APPETIZER PLATTERS

Prices are per dozen unless otherwise noted, with a 10-person minimum. Available for large meetings of 10 or more guests.

Peach Ricotta Crostini V \$12.50

Crispy baguette, whipped ricotta, peach slice, fresh basil, balsamic glaze

Classic Bruschetta VG \$ 15.50

Baguette, tomatoes, onions, fresh basil, olive oil

Baked Brie Cups V \$18.00

Phyllo dough, brie, apricot jam, toasted sunflower seeds, fresh basil

Pigs in a Blanket \$18.00

All beef hot dogs, puff pastry dough

Deviled Eggs FFH ↓ G V \$19.00

The Good Acre cage-free egg, creamy mustard and mayonnaise filling

SNACKS & APPS FOR SMALL MEETINGS

PROTEIN BOXES

\$6.00 per person.

Cheese Trio **V**

Three artisanal cheeses, dried apricots and cranberries, crackers

Cheese & Fruit **V**

Two artisanal cheeses, grapes, apple slices, crackers

Egg & Cheese **FF H ↓ G V**

Two artisanal cheeses, one hard-boiled
The Good Acre cage-free egg, apple slices, grapes

INDIVIDUAL SNACKS

Prices are per person unless otherwise noted.

Vegetable Cups with Hummus and

Dill Dip **↓ G V** \$2.75

House-made Potato Chips and Onion Dip \$2.75

Hummus and Pita Bread **V** \$2.75

House-made Tortilla Chips and Fresh

Pico de Gallo \$2.75

Whole Fruit **↓ G VG** \$1.00

Apple, banana, or orange

SHAREABLE SNACKS

\$2.65 per person.

Pretzels

Trail mix

Traditional mixed nut and chocolate candy mix

Gardetto's Party Mix **V**

Gummy Bears

Chocolate-Covered Raisins **↓ G V**

Yogurt Pretzels **V**

Chocolate Pretzels **V**

Popcorn **↓ G VG**

INDIVIDUALLY PACKAGED SNACKS

Prices are per person unless otherwise noted.

Assorted Bagged Chips \$2.00

Candy Bars \$2.00

Granola Bars \$2.00

Natures Valley Gluten-free Fig Bars \$3.00

LUNCH SANDWICH & WRAP PLATTERS | LARGE MEETINGS

Prices are per person unless otherwise noted, with a 10-person minimum. Available for large meetings of 10 or more guests. Sandwiches and wraps include chips and cookie. Vegan and made without gluten-containing ingredients options available upon request. Add soup to any order for additional +\$3.25 per person.

Classic Sandwiches \$9.00

All sandwiches served on fresh baked croissant with romaine lettuce, tomato, and condiments on the side.

Select up to three

Ham & Swiss

Ham & Cheddar

Turkey & Cheddar

Roast Beef & Cheddar

Chicken Salad

Chicken, onion, celery, mayonnaise, spices

Creamy Tuna Salad S

Tuna, mayonnaise, onion, celery, spices

Egg Salad H V

The Good Acre cage-free eggs, mayonnaise, mustard, onion, celery, spices

Wraps \$10.00

All wraps served on flour tortilla.

Turkey & Cheddar

Sliced turkey, cheddar cheese, romaine lettuce, mayonnaise

Chicken Caesar

Roasted chicken breast, romaine lettuce, red onion, house-made croutons, Caesar dressing.

Falafel V

Crispy house-made falafel, hummus, feta cheese, romaine lettuce, tomato, onion

Chicken, Bacon, & Ranch FF

Roasted chicken breast, Hidden Streams Farm bacon, shredded cheese, romaine lettuce, tomato, house-made ranch

Buffalo Chicken

Crispy chicken tenders, buffalo sauce, romaine lettuce, celery, blue cheese crumbles, shredded carrots, house-made ranch dressing

BLT FF

Hidden Streams Farms bacon, romaine lettuce, tomato, mayonnaise

Executive Sandwiches \$11.00

All sandwiches served with romaine lettuce, tomato, and condiments on the side.

Select up to three

Grinder

Soft roll, salami, capicola, pepperoni, pepperoncini, lettuce, tomato, Italian dressing

Pesto Chicken

Ciabatta, roasted chicken breast, fresh mozzarella, tomato, fresh basil, pesto

Can be made vegetarian upon request

Turkey Club FF

Fresh bread, sliced turkey, provolone cheese, lettuce, tomato, Hidden Streams Farm bacon, mayonnaise

Muffuletta

Ciabatta bread, sliced ham, turkey, salami, provolone cheese, giardiniera tapenade

**MAKE IT A
BOXED LUNCH!**

Upgrade to a boxed lunch for \$13.50 per person, available for any sandwich or wrap and includes whole fresh fruit, chips, cookie, and a bottled water.

LUNCH SOUP AND SALAD | LARGE MEETINGS

Soup

Prices are per person unless otherwise noted, with a 10-person minimum. Includes side of bread.

8 oz. Soup of the Day \$3.25

Vegetarian or meat

Salads Small \$22.00 | Large \$36.00

Small serves 10, large serves 20.

Kale Caesar

Kale and romaine mix, fresh croutons, parmesan cheese, onions, Caesar dressing

Garden ↓ G V

Mixed greens, tomato, cucumber, bell pepper, red onion, house-made ranch, balsamic dressing on the side

Fresh Fruit Salad ↓ G V

Seasonally fresh fruit, honey-lime vinaigrette, fresh basil

Potato Salad FF H ↓ G V

Cubed potatoes, celery, onion, hard-boiled The Good Acre cage-free eggs, creamy dressing

Pasta Salad VG

Pasta, cherry tomatoes, cucumbers, black olives, grilled vegetables, tangy vinaigrette

BUFFETS | LARGE MEETINGS

Prices are per person unless otherwise noted, with a 10-person minimum.

Deli \$10.95

Roasted meats, cheeses, lettuce, tomatoes, onions, pickles, condiments, assorted bread, chips, and garden salad

Taco \$11.95

Traditional toppings, cilantro lime rice, seasoned black beans, and flour and corn tortillas

Select one protein

Chicken tinga ↓ G

Ground beef HL ↓ G

Impossible meat ↓ G VG

Baked Potato Bar ↓ G \$11.95

Baked potatoes, topping variety, 1 protein topping choice, and mixed green salad

Select one

House-smoked pulled barbeque pork ↓ G

House-smoked pulled barbeque chicken ↓ G

Impossible meat ↓ G VG

Macaroni and Cheese Bar \$12.95

House-made mac and cheese, variety of mix-ins, one protein mix in, and mixed green salad

Select one

Pulled pork

Pulled chicken

Impossible meat

Roasted Chicken HL \$12.95

Baked chicken, creamy sauce, wild rice pilaf, green beans, and a dinner roll

Mediterranean-inspired \$12.95

7 spice roasted chicken and falafel, turmeric basmati rice, grilled tomato, onion, zucchini, tzatziki sauce, garlic hummus, warm pita, and Greek salad

Backyard Barbecue \$14.95

Two entrees, baked beans, corn on the cob, coleslaw, and dinner rolls

Select two

Hamburgers ↓ G

All beef hotdog

Barbecue grilled chicken breast ↓ G

Impossible bratwurst VG

House-smoked pulled pork ↓ G

Chipotle lime grilled tofu VG

Pan-Asian \$14.95

Two entrees, vegetable eggrolls, and fried rice

BOXED LUNCHES | SMALL MEETINGS

Boxed Lunches \$13.50

Any sandwich or wrap listed, includes whole fresh fruit, chips, cookie, and bottled water. Select up to three per group.

Classic Sandwiches

Ham & Swiss

Ham & Cheddar

Turkey & Cheddar

Roast Beef & Cheddar

Chicken Salad

Chicken, onion, celery, mayonnaise, and spices

Creamy Tuna Salad **S**

Tuna, mayonnaise, onion, celery, and spices

Egg Salad **FF H V**

The Good Acre cage-free eggs, mayonnaise, mustard, onion, celery, spices

Wraps

All wraps served on flour tortilla.

Turkey & Cheddar

Sliced turkey, cheddar cheese, romaine lettuce, mayonnaise

Chicken Caesar

Roasted chicken breast, romaine lettuce, red onion, house-made croutons, Caesar dressing.

Falafel

Crispy house-made falafel, hummus, feta cheese, romaine lettuce, tomato, onion

Chicken, Bacon, & Ranch **FF**

Roasted chicken breast, Hidden Streams Farm bacon, shredded cheese, romaine lettuce, tomato, house-made ranch

Buffalo Chicken

Crispy chicken tenders, buffalo sauce, romaine lettuce, celery, blue cheese crumbles, shredded carrots, house-made ranch dressing

BLT FF

Hidden Streams Farms bacon, romaine lettuce, tomato, mayonnaise

Executive Sandwiches

All sandwiches served with romaine lettuce, tomato, and condiments on the side.

Grinder

Soft roll, salami, capicola, pepperoni, pepperoncini, lettuce, tomato, Italian dressing

Pesto Chicken

Ciabatta, roasted chicken breast, fresh mozzarella, tomato, fresh basil, pesto

Can be made vegetarian upon request

Turkey Club **FF**

Fresh bread, sliced turkey, provolone cheese, lettuce, tomato, Hidden Streams Farm bacon, mayonnaise

Muffuletta

Ciabatta bread, sliced ham, turkey, salami, provolone cheese, giardiniera tapenade

INDIVIDUAL SALADS | SMALL MEETINGS

Individual Salads \$8.50

Strawberry Spinach ↓ G

Spinach, roasted chicken breast, toasted sunflower seeds, red onion, sliced strawberries, Craisins, feta cheese, and lemon poppyseed vinaigrette

Kale Caesar

Kale, romaine mix, croutons, parmesan cheese, red onions, and house-made Caesar dressing

Southwestern Chicken

Chicken breast, shredded romaine lettuce, cheddar cheese, black beans, black olives, sour cream, crunchy corn tortilla strips, corn, pico de gallo, and house-made chipotle-ranch dressing

Chicken, Bacon, and Ranch ↓ G

Romaine lettuce, grilled chicken breast, cheddar cheese, bacon, sliced cucumber, cherry tomatoes, and house-made ranch dressing

Buffalo Chicken

Romaine lettuce, bleu cheese crumble, crispy chicken, buffalo sauce, celery, shredded carrots, red onions, house-made creamy buffalo ranch dressing

Cobb FF H ↓ G

Mixed greens, grilled chicken, bacon, blue cheese, tomato, avocado, cage-free The Good Acre egg, and house-made ranch dressing

Greek-style ↓ G

Mixed greens, grilled chicken, kalamata olives, cucumbers, tomatoes, red onions, banana peppers, red radish, feta cheese, house-made lemon vinaigrette

Sesame Chop

Grilled chicken breast, cabbage and kale blend, red peppers, carrots, snap peas, toasted almonds, Asian pear, fried wontons, house-made sesame ginger vinaigrette

PROTEIN ADDITIONS

Add to any salad

Grilled chicken ↓ G \$2.00

Bacon FF ↓ G \$2.00

Salmon ↓ G S \$4.00

GRAIN BOWLS

\$12.50 per person, select up to three per group.

Fiesta Lime Shrimp Bowl S

Farro, fiesta lime shrimp, cilantro, fire roasted corn salsa, black beans, pico de gallo, and avocado sour cream

Caprese Bowl ↓ G V

Arugula, basil vinaigrette, toasted sunflower seeds, fresh basil, roasted cherry tomatoes, red onion, quinoa, and fresh mozzarella

Mediterranean-style Vegetable Bowl ↓ G V \$12.25

Roasted sweet potato, cucumber, cherry tomato, red onion, quinoa, avocado, kale, feta cheese, hummus, and creamy lemon yum-yum sauce

Chicken Shawarma Bowl

Chicken shawarma, pickled red onions, fresh diced tomatoes, sliced cucumbers, quinoa, garlic hummus, pita bread, and fresh lemon

Seoul Bowl ↓ G

Rice noodles, spinach, cabbage blend, roasted mushrooms, shredded carrots, cilantro, green onion, and creamy ginger sauce

PIZZA

Pizzas are 14" and serve 3-4 guests.

Pepperoni \$11.00

Sausage \$11.00

The Veggie V \$12.00

Bell peppers, onions, mushrooms, black olives

Meat Lovers FF \$13.00

Pepperoni, sausage, Hidden Streams Farms bacon

Pizza Blanco V \$13.00

Ricotta, tomato, basil, white sauce

Buffalo Chicken \$14.00

Grilled chicken breast, blue cheese crumbles, ranch drizzle, buffalo sauce

Hot Hitter \$14.00

Pepperoni, ricotta, and hot honey

DESSERTS

Prices are per person unless otherwise noted.

Assorted Cookies \$2.00

Assorted Bars \$2.00

Brownies V \$2.00

Dessert of the Day \$3.00

Chef's choice of one of our weekly special desserts

Cupcake Platter V \$3.00

Vanilla, chocolate or red velvet cake, vanilla, chocolate, or cream cheese icing

Apple Crisp V \$4.95

House-made apple crisp, oat topping, and whipped cream

Whole Pie V \$15.00

French silk, coconut cream, peach, apple, or banana cream

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —