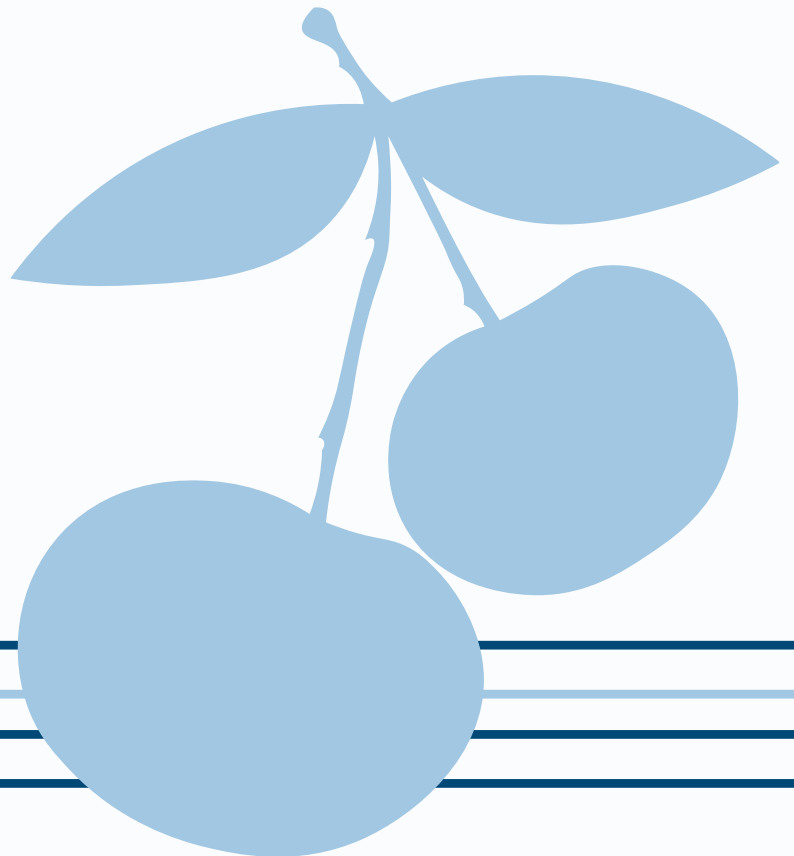


BON APPÉTIT CATERING AT  
**STADIUM TECH CENTER**



# WHAT ARE YOU ENVISIONING?

An elegant banquet for VIP clients? Tasty (and nutritious) boxed lunches for a meeting? A fun team-building barbecue? Whatever your vision is, we're here for you. With 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. Have a big event on the horizon? 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 is the case with all the food we cook at Stadium Tech Center, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But 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 decor and setup to service and event flow are thoughtfully and professionally executed.

## CONNECT WITH US

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

Place an order online by visiting: [stadiumtechcenter.catertrax.com](https://stadiumtechcenter.catertrax.com)

## CATERING SALES OFFICE

For assistance or special orders, please feel free to contact the catering office:

Phone | (408) 705-0787

Email | [Erza.Beal@cafebonappetit.com](mailto:Erza.Beal@cafebonappetit.com)

## BUSINESS HOURS

Regular business hours are Monday through Friday, 7:30 a.m. - 2:00 p.m. Events taking place before or after regular business hours are subject to a service fee.

# BELLS & WHISTLES

## EVENT STAFF

A smiling server or bartender adds an elevated level of service to your event. Event staff service will be charged \$50 per hour per server with a 4-hour minimum.

## EQUIPMENT RENTALS

A perfectly styled event sometimes requires additional equipment rentals. Please give us at least 72-hours 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 florist to design beautiful florals and just need a 3-business days advance notice to meet vendor ordering and delivery timelines.

## ORDERING DEADLINES

To ensure availability of service and menu items please place your orders at least 48 hours in advance. For last-minute catering requests please contact the catering department, and we will do our best to accommodate you. A last-minute order fee of \$25 will be added to all orders placed within 24 hours of the event. Please allow for a 30-minute set-up time prior to your event. Please reserve your meeting space accordingly and request necessary furniture with your onsite building management.

## MINIMUM ORDER AND DELIVERY FEE

There is a minimum of 10 orders per menu item, unless specified. A delivery charge will be added to all orders not reaching a \$50 minimum. All catering equipment must be available for collection by confirmed event order pick up or a \$25 late fee will be charged.

## CANCELLATION FEE

Customers are responsible for paying 50 percent of the total invoice for any orders canceled within 24 hours of the event.

## PAYMENT OPTIONS

We accept credit cards or PO numbers with two weeks minimum notice. Please note we do not accept cost center numbers. Payment information must be submitted to confirm your order.

## HOW ELSE CAN WE MAKE YOUR EVENT AMAZING?

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

# 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.

## S | SEAFOOD WATCH

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

# BREAKFAST

## BREAKFAST COLLECTIONS

Prices are per person, with a minimum order of 10. All breakfast collections include locally roasted Voyager Craft coffee and Fair Trade Numi tea service, orange juice, and chilled water.

### The Continental V \$12

Petite muffins and mini bagels with butter, jam, cream cheese, and seasonal fruit

### La Patisserie V \$13

Sliced brie cheese, assorted mini bagels, petite croissants, petite Danish pastries, butter, jam, cream cheese, and seasonal fruit

### Greek Yogurt Bar V \$9

Greek yogurt, berries, crunchy honey granola, dried fruit, honey, and seasonal fruit

### New Yorker \$16

Assorted mini bagels, wild-caught smoked salmon, cream cheese, red onions, tomatoes, cucumbers, lemons, capers, cage-free hard-boiled eggs, and sliced seasonal fruit

### European-style Continental \$15

Assorted salami, ham, local cheeses and brie, cage-free hard-boiled eggs, Greek yogurt, assorted petite croissants, jam, butter, and seasonal fruit

## HOT BREAKFAST

Prices are per person, with a minimum order of 10. All hot breakfast includes locally roasted Voyager Craft coffee and Fair Trade Numi tea service, orange juice, and chilled water.

### South Bay \$14

Cage-free scrambled eggs, breakfast potatoes, assorted mini muffins, and sliced seasonal fruit  
*Select one protein* | applewood smoked bacon or chicken-apple sausage links

### Classic French Toast \$14

French toast with vanilla and cinnamon, cage-free scrambled eggs, maple syrup, and seasonal berries  
*Select one protein* | applewood smoked bacon or chicken-apple sausage links

### Quiches \$15

Assorted mini quiche (2.5 per person), breakfast potatoes, assorted mini muffins, and seasonal fruit  
*Select one protein* | applewood smoked bacon or chicken-apple sausage links

### Healthy Start \$15

Cage-free scrambled egg whites, chicken-apple sausage, sauteed seasonal vegetables, Greek yogurt, bran and made without gluten muffins, almond butter, and seasonal fruit

## A LA CARTE BREAKFAST

Prices are per person, with a minimum order of 10.

### Breakfast Burritos \$6

Separately wrapped, Mi Rancho wheat tortilla, scrambled eggs, roasted potatoes, and cheddar

*Select two*

Fajita bell peppers and onions V

Pork chorizo

Smoked bacon

Chicken-apple sausage

### Seasonal Fruit Platter ↓ G VG \$5

*Add fresh limes and tajin for additional +\$1 per person*

### Assorted Bagel Platter V \$5

Served with cream cheese, butter, jam

*Add jalapeño cream cheese spread for additional +\$2 per person*

### Morning Bakery Platter V \$5

Petite muffins, petite scones, mini bagels with butter, jam, and cream cheese

### Build Your Own Parfait V \$5

Low-fat vanilla yogurt, crunchy honey granola, and assorted berries

### Hard-boiled Cage-free Eggs ↓ G V \$3

### Assorted Energy & Granola Bars V \$4

### Breakfast Sandwiches \$6

Separately wrapped, choice of toasted croissant or bagel

*Select two*

Scrambled eggs, tomatoes, baby spinach, and basil V

Simple scrambled eggs, and cheddar V

Chicken-apple sausage, scrambled eggs, and cheddar

Smoked bacon, scrambled eggs, and cheddar

### Individual Yogurt Cups ↓ G V \$3

# SNACKS

*Prices are per person, with a minimum order of 10.*

## **Energy V \$6**

Assorted energy and granola bars and whole seasonal fruit

## **Mixed Nuts ↓ G VG \$4**

## **Chef Rahul's Curried Cashew Nuts ↓ G V \$4**

## **Seasonal Whole Fruit ↓ G VG \$2**

## **Ballpark V \$11**

Soft pretzels, whole grain and yellow mustard, popcorn, and mixed nuts

## **Cinema V \$11**

Popcorn, assorted candy, and assorted bagged chips

## **Roasted Garlic Hummus VG \$5**

Roasted garlic-chickpea hummus and house-made pita chips

## **Corn Tortilla Chips and Dips ↓ G VG \$6**

Spicy salsa roja, salsa verde, and guacamole

## **House-made Potato Chips ↓ G VG \$4**

House-made potato chips tossed with sea salt

## **Assorted Individual Bags of Kettle Chips V \$3**

# SALADS

Prices are per person, with a minimum order of 10. Salad buffet orders are served as pre-mixed salads with dressing on the side, bread rolls, and butter. Boxed lunches are packaged with seasonal whole fruit, a local artisanal bread roll and butter, and a mini chocolate chip cookie.

## Field Greens ↓ G V

Baby field greens, cucumbers, toybox tomatoes, matchstick carrots, and house-made balsamic vinaigrette  
\$9 buffet | \$13 boxed lunch

## Sesame-edamame VG

Shaved napa cabbage, red cabbage, carrots, bell peppers, edamame, crunchy wontons, and house-made sesame-soy vinaigrette  
\$11 buffet | \$15 boxed lunch

## Caesar V

Romaine hearts, shaved parmesan, herbed croutons, and house-made Caesar dressing  
\$11 buffet | \$15 boxed lunch

## Southwestern ↓ G V

Chopped romaine, black beans, avocado, jicama, bell peppers, cheddar and jack cheeses, crispy tortilla strips, and house-made chipotle ranch dressing  
\$11 buffet | \$15 boxed lunch

## Greek ↓ G V

Romaine lettuce, crumbled feta, cucumbers, toybox tomatoes, olives, shaved red onions, sumac-marinated chickpeas, and Sparrow Lane cabernet sauvignon vinaigrette  
\$12 buffet | \$16 boxed lunch

## Cobb ↓ G

Roast chicken, hard-boiled cage-free eggs, bacon, avocado, blue cheese, tomatoes, romaine lettuce, baby field greens, and house-made buttermilk ranch dressing  
\$14 buffet | \$18 boxed lunch

## Fall Harvest ↓ G V

Baby arugula, shaved kale, beets, radishes, roasted grapes, toasted pecans, goat cheese, and lemon vinaigrette  
\$11 buffet | \$17 boxed lunch

## ADD A PROTEIN

Add roasted chicken breast HL  
+\$3 per person

Add grilled beef tri tip  
+\$5 per person

# SANDWICHES & WRAPS

Prices are per person, with a minimum order of 10. Sandwich and wrap buffet orders are served cut in half with bagged kettle chips and mini assorted cookies. Boxed lunches are packaged with seasonal whole fruit, bagged kettle chips, and a mini chocolate chip cookie.

## CLASSIC SANDWICHES

*\$14 per person, \$16 for boxed lunch. Prepared on local artisanal bread. Condiments served on the side.*

### **Grilled Zucchini and Bell Peppers V**

Fresh mozzarella, tomatoes, and baby field greens

### **Roast Chicken Salad**

Pecans, grapes, Dijon aioli, baby field greens, and tomatoes

### **Smoked Turkey and Swiss**

Baby field greens and tomatoes

### **Handline-caught Tuna Salad S**

Baby field greens and tomatoes

### **Pit Ham and Swiss**

Baby field greens and tomatoes

### **House-roasted Beef and Cheddar**

Baby field greens and tomatoes

## SIGNATURE SANDWICHES

*\$16 per person, \$18 for boxed lunch. Prepared on local artisanal bread.*

### **Roasted Portobello V**

Tomatoes, organic field greens, roasted red onions, and sun-dried tomato pesto

### **Smoked Turkey and Swiss**

Organic baby spinach, tomatoes, and cranberry-chipotle aioli

### **Pit Ham**

Brie, roasted red onions, arugula, and Dijon mustard

### **Artisanal Salami**

Blistered tomatoes, olive tapenade, mozzarella, arugula, and lemon vinaigrette

### **House-roasted Beef**

Sautéed spinach, smoked Gouda, tomatoes, caramelized shallots, and horseradish aioli

## WRAPS

*\$15 per person, \$17 for boxed lunch. Prepared on local flour tortillas.*

### **Grilled Vegetables VG**

Roasted garlic hummus, cucumbers, and organic field greens

### **Falafel V**

Romaine hearts, cucumbers, tomatoes, olives, and tzatziki sauce

### **Chicken Caesar**

Roast chicken, romaine lettuce, parmesan cheese, and Caesar dressing

### **Turkey Club**

Bacon, avocado, Swiss, romaine lettuce

### **House-roasted Beef and Cheddar**

Organic field greens and tomatoes

# APPETIZERS

Prices are per person, with a minimum order of 10.

## HOT APPETIZERS

### Tandoori Chicken Skewers ↓ G \$6

Yogurt raita

### Malai Paneer Skewers ↓ G V \$5

Paneer in a creamy cashew marinade with mint-cilantro chutney

### Baked Brie V \$50 per platter

Triple cream brie and fruit preserves baked in puff pastry, with sliced baguette and crackers

*Serves 15-25*

### Spinach and Artichoke Dip V \$4

With Mi Rancho corn tortilla chips

### Sliders \$6

Served on Panorama brioche slider buns

*Select one*

Humanely raised beef slider, cheddar cheese, bacon jam, arugula

Chicken slider, pepper jack cheese, caramelized onions, garlic aioli, arugula

Turkey slider, Swiss cheese, whole grain mustard aioli, baby spinach

Roasted sweet potato slider, triple cream brie, cranberry aioli, arugula V

### Achari Tater Tots V \$5

Crispy-fried potato tater tots tossed in Indian achari spice

### Indian Street-style Chaat V \$10

Served with chickpea cholay, sweet yogurt sauce, tamarind-date chutney, mint-cilantro chutney, sev, tomatoes, red onions, pomegranate

*Select two*

Potato and pea samosa chaat

Aloo tikka

Papadi chaat

Dahi puri chaat with potato

Prices are per person, with a minimum order of 10.

## COLD APPETIZERS

### Colorful and Crisp Vegetable Crudités V \$5

House-made hummus and ranch dip

### Sliced Seasonal Fruit Platter ↓ G VG \$5

*Add fresh limes and tajin for +\$1 per person*

### Artisanal Cheese V \$6

Assorted imported and local cheeses, fresh and dried fruits, honey, crackers, and sliced baguette

### Artisanal Charcuterie \$7

Assorted local cured meats, house-made pickled vegetables, whole grain mustard, assorted crackers

### Antipasto \$7

Italian salami, prosciutto, mozzarella, provolone cheese, roasted potatoes, roasted peppers, marinated artichoke hearts and mushrooms, olives, sliced baguette

# HOT BUFFETS

*Prices are per person, with a minimum order of 10.*

## **Mediterranean \$19**

Saffron-scented orzo, Greek-style romaine salad with red wine vinaigrette, hummus, tzatziki sauce, warm pita bread, and baklava

Wild salmon with lemon cream sauce **S** +\$3 per person

*Select one protein*

Greek herbed chicken

Greek herbed beef

*Select one vegetarian/vegan option*

Chickpea falafels **VG**

Spanakopita **V**

## **Indian \$19**

Basmati rice, dal, warm naan, tamarind-date chutney, mint-cilantro chutney, raita, and assorted mini cookies

*Select one protein*

Butter chicken

Lamb curry

Coconut curry shrimp **S** +\$3 per person

*Select one vegetarian/vegan option*

Chickpea cholay **VG**

Aloo gobi **VG**

Paneer tikka masala **V**

## **Italian \$17**

Farfalle with arugula-pine nut pesto, toybox tomatoes, roasted zucchini, and fresh mozzarella, seasonal roasted vegetables, field greens with balsamic vinaigrette, toasted Panorama garlic bread, and tiramisu

*Select one protein*

Chicken spiedini

Chicken parmesan

Florentine-style grilled beef ribeye

Tuscan salmon **S** +\$3 per person

*Select one vegetarian/vegan option*

Eggplant parmesan **V**

Portobello mushroom spiedini **VG**

## **Hot Paninis and Soup \$17**

Three daily assorted paninis, daily soup, field greens with balsamic vinaigrette, and assorted mini cookies

# HOT BUFFETS CONTINUED

*Prices are per person, with a minimum order of 10.*

## **Latin American \$18**

Fiesta rice, braised black beans, shredded cheeses, spicy salsa, shaved lettuce, romaine heart salad with chipotle vinaigrette, Mi Rancho corn and flour tortillas, tres leches cake

*Select one protein*

Chicken tinga

Beef carne asada

Pork carnitas

Shrimp mojo de ajo **S** +\$3 per person

*Select one vegetarian/vegan option*

Fajita vegetables **VG**

Potato and cheese flautas with Mi Rancho corn tortillas **V**

## **American \$19**

Whipped Yukon gold potatoes, honey glazed baby carrots and blue lake green beans, romaine heart and golden beet salad with lemon vinaigrette, feta, and toasted almonds, assorted dinner rolls and butter, mini chocolate fudge cupcakes

*Select one protein*

Herbed chicken breast with roasted blueberries and goat cheese

Grilled beef ribeye with smoked chili compound butter

Grilled pork loin with honey-mustard sauce

Bacon wrapped prawns **S** +\$3 per person

*Select one vegetarian/vegan option*

Brie stuffed portobello mushrooms **V**

Vegetable Napoleon **VG**

## **Fall Seasonal Menu \$18**

Wild rice and cranberry pilaf, charred brussels sprouts with lemon, garlic, and crispy shallots, shaved Tuscan kale salad with apples, candied pecans, goat cheese, and maple vinaigrette, assorted dinner rolls and butter, and assorted mini cookies

*Select one protein*

Herb crusted chicken with rosemary-fig jus

Chimichurri grilled tri tip

Herb-crusted salmon **S** +\$3 per person

*Select one vegetarian/vegan option*

Stuffed acorn squash **VG**

Panko crusted cauliflower steak **V**

# SWEETS

*Prices are per person unless otherwise noted, with a minimum order of 10.*

## **Brownies V \$3**

An assortment of miniature cookies and brownies

## **Cookies V \$3**

Mini chocolate chip, oatmeal-raisin, and snickerdoodle

## **Assorted Dessert Bars V \$4**

## **Cupcakes V**

Vanilla, chocolate, red velvet, lemon, or carrot-walnut  
\$28 per dozen, miniature | \$36 per dozen, regular

## **French Macarons V \$5**

## **Assorted Petit Fours \$6**

Seasonal assorted mini desserts

## **Seasonal Fruit & Chocolate V \$5**

Sliced seasonal fruit and assorted Chocolove chocolate

## **Ice Cream Social \$9**

Ice cream cones, whipped cream, Ghirardelli chocolate sauce, caramel sauce, maraschino cherries, rainbow sprinkles

*Select one flavor per ten guests*

Vanilla bean V

Strawberry V

Chocolate V

Seasonal sorbet VG

## **Decorated Whole Cake *Market Price***

Price and flavors available upon request

*Available sizes*

Quarter sheet, serves 20-25

Half sheet, serves 40-50

Full sheet, serves 80-100

# BEVERAGES

*Prices are per person unless otherwise noted, with a minimum order of 10.*

## **Locally Roasted Voyager Craft Coffee and Fair Trade Numi Tea Service V \$3**

Regular and decaf coffees, hot water, assorted teas, half and half, lowfat milk, and assorted sweeteners

## **Orange Juice VG**

\$17 pitcher, serves 5-8 | \$60 dispenser, serves 40

## **Lemonade VG**

\$17 pitcher, serves 5-8 | \$60 dispenser, serves 40

## **Refreshing Spa Water VG**

\$10 pitcher, serves 5-8 | \$40 dispenser, serves 40

*Select one*

Lemon-cucumber

Citrus

Strawberry-mint

Lime-basil

## **Agua Fresca**

\$17 pitcher, serves 5-8 | \$60 dispenser, serves 40

*Select one*

Watermelon-strawberry VG

Honeydew-mint VG

Horchata V

## **Individual Saratoga Bottled Waters \$2.25 per bottle**

A mix of still and sparkling Saratoga premium glass-bottled waters

## **Canned Soda \$2.25 per can**

Assorted canned sodas that may include Coke, Diet Coke, Coke Zero, Sprite, root beer

# DELL EBC MENU



# DELL EBC | BREAKFAST

## BREAKFAST COLLECTIONS

*Prices are per person, with a minimum order of 5. All breakfast collections include locally roasted Voyager Craft coffee and Fair Trade Numi tea service, orange juice, chilled spa water, and china service.*

### **The Continental V \$13**

Petite muffins and mini bagels with butter, jam, cream cheese, and seasonal fruit

### **La Patisserie V \$14**

Sliced brie cheese, assorted mini bagels, petite croissants, petite Danish pastries, butter, jam, cream cheese, and seasonal fruit

### **New Yorker \$17**

Assorted mini bagels, wild-caught smoked salmon, cream cheese, red onions, tomatoes, cucumbers, lemons, capers, cage-free hard-boiled eggs, and sliced seasonal fruit

### **European-style Continental \$16**

Assorted salami, ham, local cheeses and brie, cage-free hard-boiled eggs, Greek yogurt, assorted petite croissants, jam, butter, and seasonal fruit

## HOT BREAKFAST

*Prices are per person, with a minimum order of 5. All hot breakfast includes locally roasted Voyager Craft coffee and Fair Trade Numi tea service, orange juice, chilled spa water, and a dedicated server. All eggs are cage-free and certified humane.*

### **South Bay \$25**

Cage-free scrambled eggs, breakfast potatoes, assorted mini muffins, and sliced seasonal fruit  
*Select one protein | applewood smoked bacon or chicken-apple sausage links*

### **Classic French Toast \$25**

French toast with vanilla and cinnamon, cage-free scrambled eggs, maple syrup, and seasonal berries  
*Select one protein | applewood smoked bacon or chicken-apple sausage links*

### **Quiches \$25**

Assorted mini quiche (2.5 per person), breakfast potatoes, assorted mini muffins, and seasonal fruit  
*Select one protein | applewood smoked bacon or chicken-apple sausage links*

### **Healthy Start \$25**

Cage-free scrambled egg whites, chicken-apple sausage, sauteed seasonal vegetables, Greek yogurt, bran and made without gluten muffins, almond butter, and seasonal fruit

# DELL EBC | HOT BUFFETS

Prices are per person, with a minimum order of 5. All Dell EBC hot buffets include daily vegetarian soup, daily composed salad, assorted petit fours, and a dedicated server.

## Mediterranean \$50

Saffron-scented orzo, Greek-style romaine salad with red wine vinaigrette, hummus, tzatziki sauce, warm pita bread, and baklava

Wild salmon with lemon cream sauce **S** +\$3 per person

*Select two proteins*

Greek herbed chicken

Greek herbed beef

*Select one vegetarian/vegan option*

Chickpea falafels **VG**

Spanakopita **V**

## Indian \$50

Basmati rice, dal, warm naan, tamarind-date chutney, mint-cilantro chutney, raita, and assorted mini cookies

*Select two proteins*

Butter chicken

Lamb curry

Coconut curry shrimp **S** +\$3 per person

*Select one vegetarian/vegan option*

Chickpea cholay **VG**

Aloo gobi **VG**

Paneer tikka masala **V**

## Italian \$50

Farfalle with arugula-pine nut pesto, toybox tomatoes, roasted zucchini, and fresh mozzarella, seasonal roasted vegetables, field greens with balsamic vinaigrette, toasted Panorama garlic bread, and tiramisu

*Select two proteins*

Chicken spiedini

Chicken parmesan

Florentine-style grilled beef ribeye

Tuscan salmon **S** +\$3 per person

*Select one vegetarian/vegan option*

Eggplant parmesan **V**

Portobello mushroom spiedini **VG**

## DELL EBC | HOT BUFFETS CONTINUED

*Prices are per person, with a minimum order of 5. All Dell EBC hot buffets include daily vegetarian soup, daily composed salad, assorted petit fours, and a dedicated server.*

### **Latin American \$50**

Fiesta rice, braised black beans, shredded cheeses, spicy salsa, shaved lettuce, romaine heart salad with chipotle vinaigrette, Mi Rancho corn and flour tortillas, tres leches cake

*Select two proteins*

Chicken tinga

Beef carne asada

Pork carnitas

Shrimp mojo de ajo **S** +\$3 per person

*Select one vegetarian/vegan option*

Fajita vegetables **VG**

Potato and cheese flautas with Mi Rancho corn tortillas **V**

### **American \$50**

Whipped Yukon gold potatoes, honey glazed baby carrots and blue lake green beans, romaine heart and golden beet salad with lemon vinaigrette, feta, and toasted almonds, assorted dinner rolls and butter, mini chocolate fudge cupcakes

*Select two proteins*

Herbed chicken breast with roasted blueberries and goat cheese

Grilled beef ribeye with smoked chili compound butter

Grilled pork loin with honey-mustard sauce

Bacon wrapped prawns **S** +\$3 per person

*Select one vegetarian/vegan option*

Brie stuffed portobello mushrooms **V**

Vegetable Napoleon **VG**

### **Fall Seasonal Menu \$50**

Wild rice and cranberry pilaf, charred brussels sprouts with lemon, garlic, and crispy shallots, shaved Tuscan kale salad with apples, candied pecans, goat cheese, and maple vinaigrette, assorted dinner rolls and butter, and assorted mini cookies

*Select two proteins*

Herb crusted chicken with rosemary-fig jus

Chimichurri grilled tri tip

Herb-crusted salmon **S** +\$3 per person

*Select one vegetarian/vegan option*

Stuffed acorn squash **VG**

Panko crusted cauliflower steak **V**

# DELL EBC | IN ROOM REFRESHMENTS & SNACKS

*Prices are per person unless otherwise noted, with a minimum order of 10.*

## **Locally Roasted Voyager Craft Coffee and Fair Trade Numi Tea Service V \$3**

Regular and decaf coffees, hot water, assorted teas, half and half, low fat milk, and assorted sweeteners

## **Espresso and Chilled Beverages V**

\$5 per person, 0-5 hours | \$7 per person, 5-8 hours

## **Afternoon Break V \$9**

Assorted packaged snacks, candies, and chips

# NOTES

**BON APPÉTIT**

**MANAGEMENT COMPANY**

———— CATERING AND EVENTS ————