



STUDENT CATERING

**AT ROSE-HULMAN
INSTITUTE OF
TECHNOLOGY**

ROSE-HULMAN CATERING WITH BON APPÉTIT

About Bon Appétit

Our team is driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients featuring our regional, seasonal and artisan-produced products. We do this in a socially responsible manner for the well-being of our guests, our community and the environment.

Catering with Bon Appétit

We blend a tradition of fine service with creative planning, a commitment to sustainability and consistent memorable event execution. When you are ready to plan your event, we are here to assist in making your event everything it should be. Our catering guide offers a glimpse of the most requested menus to start your planning. Our catering team will work with you to design a custom event, perfectly tailored to your needs to inspire and create a memorable event for your guests.

How to Contact Bon Appétit Catering

To start the catering process, please contact our catering manager, Ryan Rogers, at (812) 872-6037 or email ryan.rogers@rose-hulman.edu.

Please have the following information ready when creating the order: date, event start time, event end time, number of anticipated guests and location for your function, as well as the name, telephone number and billing information for the on-site contact.

We ask that all catering orders be finalized one week prior to the event. We will do our best to accommodate last minute requests, but please note that late requests may be subject to additional charges and/or limited menu offerings.

Event Guarantees and Cancellations

Final guest count guarantees must be received at least (3) business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or actual number of guests served, whichever is greater. If the guarantee is not received within the time requested, billing will be based upon the original count given at the time the order is placed.

We require all cancellations to be in writing and received by our office (3) business days prior to the event. Any event that is not cancelled within the (3) day period will result in 50% payment of the total amount of the contract. Events cancelled within 24-hours of the start time will result in 100% payment of the contracted amount.

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Food Safety Policy

We try to plan your food quantities carefully, but sometimes there is excess food and/or beverages. Due to state health regulations, food and beverages may not be taken from the event and will not be packaged for removal off premise. Bon Appétit will not be held responsible for food items removed without our knowledge.

Food-Allergic Guests

Please be advised we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products and other potential allergens in our kitchens. Please direct questions or concerns to our catering team.

MORNING

house-made muffins	9.25 per dozen
donut holes	4.25 per dozen
house-made cinnamon rolls	9.25 per dozen
house-made granola bars	1.75 each
hand fruit	.75 each
house-made yogurt parfaits	2.50 each
individual yogurt	1.00 each

BEVERAGES

coffee	13.00 per gallon
lemonade	8.50 per gallon
fresh brewed iced tea	8.50 per gallon
hot chocolate	9.50 per gallon
bottled water	1.25 each
canned soda	1.00 each
house-made agua fresca	10.00 per gallon
bottled juice	2.25 each
local milk chug	3.25 each

PIZZA

16 inch, 12 cut, hand tossed, house-made dough and sauce

cheese pizza	10.00 each
sausage pizza	11.00 each
pepperoni pizza	11.00 each
all meat pizza	14.00 each
supreme pizza	14.00 each

DIPPERS

2.25 per person

10 person minimum

house-made potato chips with creamy house dip or caramelized onion dip

corn tortilla chips with fresh salsa

add guacamole for .50 per person

seasoned pita chips with traditional hummus with carrots and celery

soft pretzels bites with honey mustard sauce

add cheese sauce for .50 per person

fresh vegetable crudités with creamy house dip

HORS D'OEUVRES

3.25 per person

10 person minimum

domestic cheese display with crackers, baguettes, and grape cluster

fresh fruit and berry display

bone-in wings

199.95

200 wings with assorted sauce (barbecue, buffalo and teriyaki), carrots and celery, and bleu cheese dressing

bone-in wings

109.95

100 wings with assorted sauce (barbecue, buffalo and teriyaki), carrots and celery, and bleu cheese dressing

SWEETS

house-baked cookies	7.25 per dozen
house-baked bars <i>rice krispie, brownie, or blondie</i>	9.25 per dozen
cupcakes	10.00 per dozen
oreo bars	10.25 per dozen
individual trifle	2.75 each
banana pudding, strawberry shortcake, chocolate brownie <i>minimum order 10 per flavor</i>	
ice cream sundae bar	3.75 per person
<i>vanilla or chocolate ice cream, chocolate syrup, whipped cream, and sprinkles</i>	

Interested in a decorated cake? Please ask for details.

BOXED MEALS

the freshman

8.50 each

ham and swiss on white, turkey and cheddar on wheat, or grilled vegetable wrap
bagged chips
hand fruit
house-baked cookie
bottled water

the upperclassman

9.75 each

ham and swiss on focaccia, turkey and cheddar on telara roll, grilled vegetable
and tofu wrap
bagged chips
potato, pasta or fruit salad
house-baked cookie
bottled water

BUFFETS

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9.50 per person

10 person minimum

barbecue

entrée – choose 1 – barbecued pork, barbecued chicken, or braised beef brisket

sides – choose 2 – baked beans, cole slaw, marinated pasta salad, or potato salad

house-made chips

cookie

bottled water

deli platter

choose 2 – turkey, ham, roast beef, chicken salad, or grilled vegetables *choose 2*
– baked beans, cole slaw, marinated pasta or potato salad

house-made chips

cookie

bottled water

Italian feast

entrée – choose 1 – Italian meat lasagna, chicken parmesan, or spaghetti
with meatballs

sides – choose 2 – Caesar salad, green chopped salad, garlic green beans, or
steamed broccoli

garlic breadsticks

cookies

bottled water

south of the border

entrée – choose 1 – taco or fajita style – seasoned beef, seasoned chicken, or
chipotle grilled vegetables

sides – choose 2 – cilantro rice, black beans, fiesta corn, or guacamole

chips and salsa

shredded lettuce, cheese, and sour cream

cookies

bottled water

BUFFETS

wok around the world

entrée – choose 1 – orange ginger chicken, dynamite chicken and vegetables or
Szechuan style beef

sides – choose 2 – egg roll, spring roll, fried rice or sesame noodles

chop sticks

soy sauce

fortune cookies

bottled water

ORDERING INFORMATION

72 hour notice is required for all orders

Any Bon Appétit equipment must be returned within 24 hours of event.
If damaged, customer will be charged accordingly.

All items on this guide are to be picked up and returned by the student that booked the event.

All events need to be paid by the client booking the event by cash, check, or credit card 48 hours prior to the event in the Bon Appétit catering office. Any additional charges must be paid when they are added to the booking.