

CATERING

ROSE-HULMAN INSTITUTE OF TECHNOLOGY



CATERING MENU-ROSE-HULMAN INSTITUTE OF TECHNOLOGY

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 Appetit Catering

To start the catering process, please contact our catering manager, Ryan Rogers, at (812) 872-6037 or email ryan.rogers@cafebonappetit.com and Josh Hedrick at joshua.hedrick@cafebonappetit.com.

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.

Event Payment

Upon confirmation of your event, you will receive a copy of the catering contract listing all estimated charges. Bon Appétit must have a secured form of payment when booking an event.

Final event charges, if applicable, will appear on the final invoice, which is created at the conclusion of the event and is subject to change. All contracted payments must be made (3) days prior to the event.

Accepted forms of payment include Cash, Check, Visa, MasterCard or Discover. Any tax-exempt certificates must be received prior to the event and will be recorded on the signed catering contract.

Event Service Fees

Any catering performed outside of the Hulman Memorial Union under \$100.00, will be subject to a service fee of \$25.00. Guests have the option to pick up their catering order from our office to waive the service fee. All equipment must be returned to the Bon Appétit office immediately following the event. In the event the equipment has been lost, stolen or damaged an equipment fee will apply and be noted on the invoice.

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.

Service Styles

Bon Appetit offers five levels of service to meet your needs;

1. Pick-Up

A limited number of menu items are available for pick up at the Hulman Union, thus eliminating service and setup charges.

2. Drop-Off

Drop-off service includes tabletop linens for the food table and tableware for your event. This service style includes event set-up and teardown at the times indicated on your sales/catering contract. No attendant will be on-site during the event.

3. Buffet Service

This service is recommended for more formal events with a minimum of 25 guests. This service will require an attendant to be on site during the event with set-up and take-down service included.

4. Reception Service

Passed service is recommended for formal beverage services and hors d'oeuvres receptions. Beverage and wait staff attendant costs are charged separately based on the needs of each event.

5. Table Service

Waited table service is available for sit-down events. This service includes complete set-up and take-down.

all events will have a 15% service charge and applicable tax not included in pricing

BREAKFAST

MORNING BEGINNINGS

served with seasonal fruit salad, coffee, hot tea, orange juice and water

traditional continental – 9.25 per person

assorted fresh baked muffins or pastries

healthy start – 9.75 per person

assorted breakfast breads, house made granola, fresh berries and yogurt

coffee station – 10.75 per person (3 hour max set up)

hot brewed house blend or decaf coffee

cold brew coffee

hot water with assorted hot tea packets

ice water

assorted syrups, cream and sugar

a la carte addition – 14.00 per dozen unless otherwise specified

house-made muffins

house-baked scones

glazed Danish

house-baked cinnamon rolls with cream cheese icing

house-made sticky buns

fresh whole fruit

house-made croissant sandwich with ham, egg and cheese 4.25 each

(bacon or sausage may be substituted)

house-made granola bars	18.00 per dozen
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fresh fruit kabobs	17.75 per dozen
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donut holes	5.50 per dozen
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assorted individual yogurts	2.00 each
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yogurt parfait with fresh berries and house-made granola	3.75 each
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a la carte breakfast beverage - 18.00 per gallon unless otherwise specified

fresh brewed house blend or decaf coffee

cold brew coffee

hot water with assorted hot tea packets

orange juice

blueberry lemon or strawberry basil agua fresca

bottled orange, cranberry, or apple juices 3.50 each

build your own breakfast buffet – 15.50 per person

served with assorted muffins and pastries, fresh cut fruit, coffee, hot tea, orange juice and water

select one:

cheesy certified humane cage-free scrambled eggs

breakfast burrito with eggs, chorizo sausage, peppers and onions and cheddar cheese

mushroom and roasted tomato, feta frittata

spinach and bacon strata

select one:

house baked buttermilk biscuits and local country sausage gravy

classic cinnamon french toast

banana foster stuffed french toast with caramel drizzle

fluffy buttermilk pancakes with local maple syrup and whipped butter

mixed berry crepe filled with lemon cream

select one:

local applewood smoked bacon

baked ham steaks

local sausage links

turkey sausage

select one:

crispy hash browns

farmer oven roasted potato fries

breakfast redskin potatoes

orange honey roasted sweet potatoes

add any of the following items for an extra selection from below for \$2.50 per person

yogurt parfait with fresh berries and local granola

hearty oatmeal with brown sugar and raisins

made-to-order omelet bar – 16.75 per person,

chef attendant \$50.00 per 25 guests, 2 hour minimum

served with assorted muffins and pastries, fresh cut fruit, coffee, hot tea, orange juice and water

applewood smoked bacon or turkey sausage

crispy hash browns

omelet bar includes:

certified humane cage-free eggs, egg whites

spinach, tomatoes, scallions, mushrooms, sweet peppers

shredded cheddar and mozzarella cheese

diced ham

add any of the following items for an extra selection from below for \$2.50 per person

yogurt parfait with fresh berries and local granola

hearty oatmeal with brown sugar and raisins

breakfast taco bar – 14.75

served with fresh cut fruit, coffee, hot tea, orange juice and water

fluffy scrambled eggs, fajita vegetables, southwest potatoes, house-made salsa, shredded cheese, sour cream, and warm flour tortillas

LUNCH

entrée salad selections – 11.25 per person for 2 salad choices, 12.75, for 3 salad choices

all entrée salads served with house-baked rolls, assorted

dessert bars, water and iced tea

grilled chicken Caesar salad

romaine salad, house-grilled chicken, house-made garlic croutons, shredded parmesan cheese and house-made Caesar dressing

classic chopped salad

chopped iceberg and romaine lettuce, grape tomatoes, cucumber, bacon crumbles and carrots with red pepper vinaigrette

strawberry fields chicken salad

baby greens with grilled chicken, fresh strawberries and raspberries, gouda, puffed brown rice and sweet poppy seed dressing

spiced chickpea salad

spinach, roasted peppers, artichokes, feta and radish with lemon basin dressing

cobb salad

romaine lettuce topped with diced tomatoes, blue cheese, hard-boiled egg, bacon, diced chicken and avocado served with honey mustard vinaigrette

Asian kale salad

baby kale, sesame grilled chicken, julienne peppers, shredded carrots, snow peas, edamame and crispy rice noodles served with soy ginger dressing

quinoa and farro salad

baby spinach, dried cranberries, shredded carrots, radish, jicama, red peppers, toasted almonds and orange segments served with apple cider dressing

add one chef's soup du jour for \$2.50 per person

add baked potato bar for \$3.50 per person

served with white potatoes, butter, sour cream, green onions, bacon and shredded cheese

CASUAL LUNCH BUFFETS

chef made sandwich platters – 15.50 per person

served with house-made potato kettle chips, house-baked cookies, iced tea and water all sandwiches are cut in half and arranged on a platter

select two:

local house-roasted beef with cheddar cheese, horseradish, lettuce and tomato on focaccia

local house-roasted turkey with swiss cheese, lettuce and tomato on telera roll
ham and sharp cheddar, lettuce and tomato on sourdough bread

house-pulled chicken salad with tender bits of celery and avocado on a croissant
classic tuna salad with tender bits of celery and onion on a creamy dressing on whole grain bread

balsamic marinated portabella, mozzarella cheese, greens, tomato and basil pesto on a French roll

select two:

roasted potato salad with scallions

creamy country coleslaw with cabbage, carrots and parsley

house-made whole grain salad

fresh fruit salad

tossed green salad with buttermilk and balsamic dressing

caprese pasta salad

BOXED MEALS

box lunch – 11.25 per person

served with bagged potato chips, apple, two house-baked cookies and bottled water

select one:

turkey and cheddar cheese on whole wheat bread

smoked ham and swiss cheese on sourdough bread

roast beef and pepper jack cheese on whole wheat bread

grilled vegetables with house-made hummus on a flour tortilla

executive box salad lunch* - 14.25 per person

includes baguette, butter, two house-baked cookies,, apple, wrapped utensils and bottled water

grilled chicken Caesar salad

romaine salad, house-grilled chicken, house-made garlic croutons, shredded parmesan cheese and house-made Caesar dressing

classic chopped salad

chopped iceberg and romaine lettuce, grape tomatoes, cucumber, bacon crumbles and carrots with red pepper vinaigrette

spiced chickpea salad

spinach, roasted peppers, artichokes, feta and radish with lemon basil dressing

cobb salad

romaine lettuce topped with diced tomatoes, blue cheese, hard-boiled egg, bacon, diced chicken and avocado served with honey mustard vinaigrette

executive box sandwich lunch* - 14.25 per person

all sandwiches are served with your choice of salad (choose 1 salad per event), fresh cut fruit, house-made potato kettle chips, house-made dessert bar and bottled water

Italian

thinly sliced ham, salami and capicola with pesto mayo, banana peppers, red onion, lettuce, tomato, thinly sliced fresh provolone and house Italian vinaigrette

house-roasted turkey

turkey breast, roasted pepper, sliced cucumber, mixed green and boursin cheese spread on a telera roll

avocado bacon chicken

grilled chicken breast, provolone cheese, sliced avocado, sliced tomato, applewood smoked bacon, mixed greens and chipotle mayo served on focaccia

smoked ham and gouda

ham, spinach, tomato and gouda with sweet mustard aioli served on a telera roll

house-roasted beef

sliced house-roasted beef, red onion jam, arugula, roasted red peppers, habanero Havarti served on focaccia

chicken Caesar salad wrap

grilled chicken breast with romaine lettuce, tomatoes and shredded parmesan cheese with Caesar dressing wrapped in a flour tortilla

balsamic caprese

sliced portabella mushroom, mozzarella cheese, mixed greens, sliced tomatoes and basil pesto on a French roll

southwest veggie wrap

black bean, corn and tomato relish, shredded lettuce, sliced avocado wrapped in a tortilla

salad options (choose 1 salad per event)

roasted potato salad with scallions

creamy country coleslaw with cabbage, carrots and parsley

house-made whole grain salad

fresh fruit salad

caprese pasta salad

*select up to 3 choices of box salad lunch or box sandwich lunch at your next lunch event

sandwiches can be altered to meet dietary needs

pizza

16 inch, house-made pizza, cut into 12 slices

cheese	12.25
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pepperoni	13.25
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sausage	13.25
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deluxe vegetable	15.25
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supreme	17.25
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bbq chicken	17.25
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steak fajita	17.25
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made without gluten-containing ingredients and made without dairy containing ingredients pizza can be made with notice

DINNER

please contact our catering manager to assist with planning the perfect customized plated menu, hors d'oeuvre reception or choose one of our themed buffets to fit your event.

HORS D'OEUVRES

selections – all priced per dozen

1 catering server per 35 guests. Server charge 25.00 per hour

suggested service key for your planning needs:

non-meal 1 hour service; we suggest 3 – 4 pieces per person

meal time 1 hour service; we suggest 6 – 8 pieces per person

non-meal 2 hour service; we suggest 6 – 8 pieces per person

meal time 2 hour service; we suggest 10 – 12 pieces per person

roasted gold beet canapé, whipped goat cheese, tarragon lime apple,
pine nut crumble 17.25

seared beef tenderloin, blue cheese crostini, candied pecans,
cranberry conserve 30.25

four cheese gratin stuffed mushrooms, basil oil 17.75

“BLT” shitake bacon, micro greens, watercress aioli, roasted tomato 17.75

smoked salmon deviled egg, caper, shallot, lemon dill cream 23.75

bay leaf poached jumbo shrimp, horseradish cocktail sauce 27.75

local goat cheese arancini, pomodoro sauce 19.75

caprese skewers with red and yellow cherry tomatoes with balsamic sauce 15.50

east coast style mini crab cake with remoulade 27.75

white bean crostini, picked kale and sweet pepper relish 17.75

bleu cheese tartlet, crisp pear and praline 17.75

buttermilk fried chicken n’ waffle with maple grilled peaches 21.00

black and blue local beef bite 29.75

petite margherita flatbread 17.75

applewood bacon and smoked gouda twice baked Yukon potato 25.75

mini bahn mi, roast pork, pickled vegetables, cilantro and garlic aioli 28.75

turkey mushroom meatballs with lemon basil pesto 21.00

chocolate covered strawberries, white or dark chocolate,
seasonally offered 19.25

house-made bite size cheesecake 18.50

mini key lime tartlets with fresh blueberries 16.00

choux puffs filled with pastry cream, whipped cream and
chocolate sauce 16.50

mini pecan tartlets 16.00

APPETIZER DISPLAY AND PLATTER SELECTIONS

fresh fruit display – 4.25 per person

selection of melons, pineapple and fresh berries

garden vegetable crudité – 3.00 per person

seasonal vegetables served with hummus and house-made avocado dip

farmhouse cheese platter – 4.50 per person

variety of regional domestic and local cheeses with seasonal fruit, crackers and
sliced baguette

Italian antipasto platter – 8.00 per person

cured local meats, marinated vegetables, olives, breadsticks, basil pesto, mozzarella and
tapenade with crackers and sliced baguettes

hand rolled sushi platter (minimum 15 rolls) – 12.25 per roll

California roll, spicy tuna roll, cucumber roll and smoked salmon rolls, wasabi paste, soy
sauce, pickled ginger and chopsticks – each roll consists of six pieces

Mediterranean trio – 5.25 per person

house-made hummus, twisted feta, baba ghanoush, olives, marinated peppers and local
flatbreads

THEMED BUFFETS

chili bar – 14.25 per person

served with house-made corn bread, house-baked cookies, iced tea and water
house-made chili and baked white potatoes with sour cream, shredded cheese,
green onions, crackers and butter

pasta bar – 16.50 per person

served with traditional Caesar salad, garlic bread sticks and brownies

pick one pasta – penne, rigatoni or farfalle

pick one stuffed pasta – cheese ravioli, or cheese tortellini

pick one sauce – marinara, garlic olive oil or pesto

pick one cream sauce – four cheese, primavera, broccoli alfredo, creamy tomato

add chicken or Italian sausage for \$3.50 per person

Greek station – 17.75 per person

classic Greek salad with tomato, cucumber, red onion, feta cheese and Greek dressing

marinated Mediterranean grilled chicken

warm local flatbread, tzatziki sauce, hummus, twisted feta

artichoke and basil couscous

Mediterranean vegetable medley

orange pistachio cookies and baklava

comforts – 17.75 per person

fresh tomato, bell pepper and onion salad

waffle battered chicken with jalapeno maple glaze

creamy mac n' cheese

black-eyed peas

braised collared greens

cornbread muffins

peach cobbler

backyard bbq – 17.75 per person

tangy coleslaw

slow roasted pulled pork

balsamic bbq glazed chicken

spiced potato wedges

grilled vegetables

garlic Texas toast

banana pudding

CUSTOMIZE YOUR OWN THEMED BUFFET

cookout – 18.25 per person

assorted cheeses, condiments, lettuce, tomatoes, onions, pickles, house-made potato kettle chips, hamburger and hot dog buns, assorted cookies or dessert bars, iced tea and water

select two:

grilled local hamburgers

grilled all beef hot dogs

beer-braised bratwurst

vegetable burger

grilled chicken breast

select two:

redskin potato salad with chopped cage-free egg, scallions and creamy whole grain mustard dressing

country coleslaw with cabbage, carrots, scallions and slaw dressing

pasta salad with grape tomatoes, fresh basil, garlic and olive oil

tossed green salad

house made vegetarian baked beans

house made baked macaroni and cheese with garlic panko bread topping

Italian feast – 20.00 per person

served with roasted garlic and herb focaccia, romaine salad with shredded parmesan, garlic roasted croutons with creamy house made Caesar dressing, served with iced tea and water

select one:

classic chicken marsala with wild mushrooms
parmesan crusted chicken
steak pizzaiola

select one:

penne pasta with local asiago cream sauce, sun dried tomato, spinach and balsamic reduction
traditional fettuccini with house-made creamy alfredo or marinara sauce
house made lasagna – ground beef or stacked vegetable

select two:

garlic lemon broccolini
roasted carrots and fennel
roasted squash, zucchini and red bell peppers
sautéed green beans with shallots

select one:

house-made cannoli layer cake
house-made classic tiramisu
fresh berries with fresh cream on the side
classic New York style cheesecake

a taste of the southwest – 20.00 per person

served with a southwestern salad with romaine lettuce, black bean, diced tomatoes, corn and crispy tortilla strips with chipotle buttermilk dressing, house-made tortilla chips and fresh salsa, house-made salsa verde and house-made guacamole
toppings include, shredded cheddar, shredded lettuce and sour cream, served with flour and corn tortillas, iced tea and water

select two:

house-marinated beef
house-marinated chicken
seasoned ground local turkey
seasoned ground beef
seasoned portobello mushroom and vegetable fajitas
house made three cheese enchiladas

select one:

seasoned braised black beans
refried smashed pinto beans
Spanish rice with tomato and cilantro

select one:

cinnamon sugar churros
cupcakes

wok around the world – 20.00 per person

chop sticks, soy sauce, fortune cookies and almond cookies
choice of vegetable egg roll, spring roll or California sushi roll

select two:

orange ginger chicken
dynamite chicken and vegetables
pork roast char sui
Szechuan style beef
marinated tofu and vegetable stir-fry with spicy chili hoisin sauce

select one:

Asian salad with Napa cabbage, romaine, oranges, almonds, radishes, crispy wonton strips
and orange-ginger vinaigrette
gingered snow peas with julienne carrots and peppers

select one:

jasmine fried rice with egg – also available as vegan
asian sesame noodles

build your own buffet – 21.25 for 1 entrée choice, 24.25 for 2 entrée choices

served with fresh baked rolls and butter, iced tea and water

select one:

field greens salad
mixed greens, cherry tomatoes, English cucumbers, carrots, bell pepper, radish served with
house-made buttermilk and house-made balsamic dressing

Caesar salad

romaine lettuce, garlic croutons, shaved parmesan cheese and house-made Caesar dressing

chef's seasonal salad

fresh fruit salad with melon, pineapple and berries

select one:

lemon basil chicken, caramelized shallot veloute

slow cooked roast pork, spicy apricot chutney

lime agave grilled chicken, smoked peach salsa

black pepper roast beef, sherry jus

chili dusted salmon, grapefruit fennel salsa

parmesan crusted chicken, tomato basil reduction

sweet corn crepe, heirloom beans, zucchini, tarragon coulis

rosemary chicken, orange pistachio pesto

sausage and spinach stuffed chicken, red pepper coulis

braised local beef short ribs, roasted mushroom jus (add \$2.00 per person)

chef carving station: chef attendant \$50.00 per hour, 1 hour minimum

roasted local leg of lamb, fennel olive relish (add \$3.00 per person)

house-roasted roast beef (add \$3.00 per person)

house-roasted turkey (add \$3.00 per person)

select three:

sour cream mashed redskin potatoes

lemon herb three grain blend

basil roasted redskin potatoes

smoked gouda mac n' cheese

roasted fingerling potatoes

garlic herb potato gratin

orange tarragon honey glazed carrots

sautéed green beans

roasted seasonal vegetables

asparagus, mushroom and bell pepper sauté

steamed broccoli and cauliflower

double chocolate chip brownies

cheesecake with raspberry compote

spiced maple banana pudding

carrot cake

chocolate mousse parfaits with fresh berries

BREAK TIME

SNACK BREAKS

flatbread and dip snack – 6.25 per person

local flatbread served with traditional garlic hummus, roasted red pepper hummus, tomato bruschetta, assorted soda and ice water

healthy break – 6.25 per person

granola bars, yogurt, sliced fresh fruit, assorted juices and ice water

trail break – 6.25 per person

trail mix, assorted whole fruit, assorted juices and ice water

chocolate heaven – 6.25 per person

chocolate chip, snickerdoodle, oatmeal raisin, blondies and brownies, chocolate milk and water

pretzel time – 6.00 per person

house-made pretzels bites with cheese sauce, bistro mustard sauce, cinnamon sugar pretzels bites with icing, assorted soda and ice water

time to take a dip – 7.25 per person

spinach artichoke dip, queso cheese dip, buffalo chicken dip served with baguettes, breadsticks, celery, assorted soda and ice water

south of the border – 6.25 per person

tortilla chips with guacamole and salsa, cinnamon chips, assorted sodas and ice water

BEVERAGES

hot beverages – 18.00 per gallon

coffee

decaf coffee

hot chocolate

hot water with tea packets

warm apple cider

cold beverages – 18.00 per gallon unless otherwise specified

cold brew coffee

iced tea

lemonade

apple cider

lemon blueberry agua fresca

strawberry basil agua fresca

cucumber mint spa water

bottled water 2.00 per bottle

canned soda 2.00 per can

Pepsi, diet Pepsi, twist mist and mt. dew

DESSERTS

house-baked cookies – 9.75 per dozen

chocolate chip, sugar, oatmeal raisin and snickerdoodle

house-made brownies – 12.50 per dozen

house-made cookie bars – 12.50 per dozen

seasonal fruit crisps and cobblers – 39.50 each-serves up to 30 people

house-made energy bars with whole grains, dried fruit, and local honey – 18.00 per dozen

chocolate covered strawberries, white or dark chocolate, seasonally offered – 19.25 per dozen

half sheet cake* - 48.50

30 to 40 people

full sheet cake* - 48.50

50 to 80 people

* The catering manager will discuss price for additional cake decorating needs

CATERING BAR SERVICE

Bar Service

Bon Appetit is pleased to provide bar service for your special event. All events that require alcohol must be booked with the catering manager by contacting Ryan Rogers at ryan.rogers@rose-hulman.edu or by calling (812) 872-6037. To secure bar service for your event we require a minimum of (15) days' notice, due to documents needed by the Indiana Excise Police.

Depending on your events guest counts, Bon Appetit will staff and manage the bar throughout the event time. All bar options have a maximum bar time of (4) hours.

Staffing Minimums

We provide (1) bartender for every 75 guests at a rate of \$24 per hour.

Extra bartenders may be added by the host for an additional cost.

Charges

Bar Set-Up Fee: \$125.00 per bar for partial bar service, \$180.00 per bar for full bar service

Bartenders: \$25 per hour/per bartender

Waivers

\$600 in bar sales: Set up Fee Waived

\$1000 in bar sales: Bartender Fees Waived

Bar Options

Cash Bar: All set-up fees and bartender fees are paid by the host of the event.

All beverage purchases are paid by the guests

Host Bar: All set-up fees and bartender fees are paid by the host of the event.

All beverages purchased are added to final invoice and paid by the host

Open Bar (Beer & Wine): All set-up fees and bartender fees are paid by the host of the event. All beverage purchases are included and paid by the host at the following rates:

2 Hour Bar: \$16 per person

3 Hour Bar: \$18 per person

4 Hour Bar: \$20 per person

Open Bar (Beer, Wine, and Liquor): All set-up fees and bartender fees are paid by the host of the event. All beverage purchases are included and paid by the host at the following rates:

2 Hour Bar: \$20

3 Hour Bar: \$24

4 Hour Bar: \$28

Beer Options:

Bud Light

Michelob Ultra

Bells 2 Hearted

Goose Island

Liquor Options:

Tanqueray Gin

Jose Cuervo Tequila

Jack Daniels Whisky

Smirnoff Vodka

J&B Scotch

Hiram Walker Amaretto

Bacardi Rum

Wine:

Chardonnay

Cabernet

Moscato

Cash bar pricing: Soda

or Bottled Water \$3.00

Domestic beer \$4.00

Craft beer \$5.00

Wine \$5.00

Mixed drink \$6.00

FAQ

Q. What information is needed to place a catering order?

A. We will need to know the event date, event start time, event end time, location, number of guests, and contact info for main client and payment information. If you have a program or agenda, that would also be appreciated.

Q. How far in advance should I place my catering order?

A. The sooner the better. All events must be contracted no later than one week before the event date but more notice is appreciated.

Q. What if I have a guest with dietary restrictions?

A. We can certainly alter a menu based on guests' dietary restrictions. We just ask that you give us those meal requests in advance so we can successfully accommodate them.

Q. What if I can't find what I'm looking for on the catering menu?

A. We are happy to customize a menu for you. Just let us know your catering needs, vision and budget and the chef team will be happy to create something special for you.

Q. When is my final count due?

A. A preliminary guest count is given when we start working on the contract so we can quote pricing on food, labor, linen and extra rentals. Your final count is due three business days prior to your event. After you turn in your final count, your counts can only increase and not decrease.

Q. How do I need to arrange payment?

A. All payments must be made three business days before the event when the final count is given. Payment can be made by cash, check, Visa, MasterCard or Discover. If count increases the day of the event, payment needs to be made from final adjusted invoice.

Q. Will I be charged if my event runs late?

A. Yes you will. Your estimated labor fee is based on the event time that we are given prior to the event. If staff needs to stay later to clean up, the client will be charged additional labor which will be reflected on the final invoice.

Q. Can I bring any leftover food home?

A. Unfortunately, no. Due to state health regulations, leftovers may not be taken from the event and will not be packed for removal off premises.

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