



CATERING MENU

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 APPÉTIT CATERING

To start the catering process, please contact our catering manager, Shawn Chambers, at (812) 877-8645 or email shawn.chambers@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 Appétit 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

This 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 seated events. This service includes complete setup and take-down.

BREAKFAST



MORNING BEGINNINGS

Includes seasonal fruit salad, coffee, hot tea, orange juice, water

Traditional Continental – 7.95 per person

Assorted fresh baked muffins or pastries

Healthy Start – 8.25 per person

Assorted breakfast breads, house-made granola, fresh berries, yogurt

Coffee Station – 9.75 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, sugar

A la Carte Addition – 12.25 per dozen (unless otherwise specified)

House-made muffins

Miniature scones

Miniature glazed Danish

House-made cinnamon rolls, cream cheese icing, house-made sticky buns

Plain or assorted bagels, cream cheese, jam, whipped butter

English muffins, jam, whipped butter, fresh whole fruit

House-made Croissant Sandwich - 3.75 each

Ham, egg, cheese

House-made Granola Bars - 13.75 per dozen

Fresh Fruit Kabobs - 15.75 per dozen

Donut Holes - 5.99 per dozen Assorted Individual Yogurts - 1.99 each

Yogurt Parfait - 3.79 each

Fresh berries, house-made granola

A la Carte Breakfast Beverage - 15.45 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 Juice - 2.55 each

Orange, cranberry, apple

BREAKFAST BUFFETS



Build Your Own Breakfast Buffet – 13.95 per person

Includes assorted muffins, pastries, fresh cut fruit, coffee, hot tea, orange juice, water

Select one:

House-baked buttermilk biscuits, local country sausage gravy

Classic cinnamon French toast

Banana foster stuffed French toast with caramel drizzle

Fluffy buttermilk pancakes, local maple syrup, 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 +\$2.50 per person: yogurt parfait with

fresh berries, local granola hearty oatmeal with brown sugar and raisins

Made-to-Order Omelet Bar – 15.00 per person

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

Includes assorted muffins, pastries, fresh cut fruit, coffee, hot tea, orange juice, water, applewood smoked bacon or turkey sausage, crispy hash browns, certified humane cage-free eggs, egg whites, spinach, tomatoes, scallions, mushrooms, sweet peppers, shredded cheddar, mozzarella cheese, diced ham

**Add any of the following items for an extra selection from +\$2.75 per person: yogurt parfait with fresh berries and local granola, hearty oatmeal with brown sugar and raisins*

Breakfast Taco Bar – 13.55

Includes fresh cut fruit, coffee, hot tea, orange juice, water

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

LUNCH



ENTRÉE SALAD SELECTIONS

9.99 per person for 2 salad choices

12.99 for 3 salad choices

All entrée salads include house-baked rolls, assorted dessert bars, water, iced tea

Grilled Chicken Caesar Salad

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

Classic Chopped Salad

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

Strawberry Fields

Chicken salad, baby greens, grilled chicken, fresh strawberries and raspberries, gouda, pepitas, sweet poppy seed dressing

Spiced Chickpea Salad

Spinach, roasted peppers, artichokes, feta, radish, lemon basin dressing

Cobb Salad

Romaine lettuce, diced tomatoes, blue cheese, hard-boiled egg, bacon, diced chicken, avocado, honey mustard vinaigrette

Quinoa and Farro Salad

Baby spinach, dried cranberries, shredded carrots, radish, jicama, red peppers, toasted almonds, orange segments, apple cider dressing

*Add one chef's soup du jour for +\$2.55 per person

*Add baked potato bar for +\$3.75 per person with white potatoes, butter, sour cream, green onions, bacon, and shredded cheese

CASUAL LUNCH BUFFETS



Chef's Sandwich Platters – 12.95 per person

Includes house-made potato kettle chips, house-baked cookies, iced tea, water

All sandwiches are cut in half and arranged on a platter

Select two:

Local house-roasted beef, cheddar cheese, horseradish, lettuce, tomato, focaccia

Local house-roasted turkey, Swiss cheese, lettuce, tomato, telera roll

Ham, sharp cheddar, lettuce, tomato, sourdough bread

House-pulled chicken salad, tender bits of celery, avocado, croissant

Classic tuna salad, tender bits of celery, onion, creamy dressing, whole grain bread

Balsamic marinated portabella, mozzarella cheese, greens, tomato, basil pesto, French roll

Select two:

Roasted potato salad, scallions

Creamy country coleslaw, cabbage, carrots, parsley

House-made whole grain salad

Fresh fruit salad

Tossed green salad, buttermilk and balsamic dressing

Caprese or Italian-style pasta salad

BOXED MEALS



Box Lunch – 10.25 per person

Includes bagged potato chips, apple, two house-baked cookies, bottled water

Select one:

Turkey, cheddar cheese, whole wheat bread

Smoked ham, Swiss cheese, sourdough bread

Roast beef, pepper jack cheese, whole wheat bread

Grilled vegetables, house-made hummus, flour tortilla

EXECUTIVE BOX SALAD LUNCH

15.30 per person

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

Grilled Chicken Caesar Salad

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

Classic Chopped Salad

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

Spiced Chickpea Salad

Spinach, roasted peppers, artichokes, feta, radish, lemon basil dressing

Cobb Salad

Romaine lettuce, diced tomatoes, blue cheese, hard-boiled egg, bacon, diced chicken, avocado, honey mustard vinaigrette

Executive Box Sandwich Lunch - 15.30 per person

All sandwiches are served with choice of salad (choose 1 salad per event),

fresh cut fruit, house-made potato kettle chips, house-made dessert bar, bottled water

Italian

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

House-roasted Turkey

Turkey breast, roasted pepper, sliced cucumber, mixed green, boursin cheese spread, telera roll

Avocado Bacon Chicken

Grilled chicken breast, provolone cheese, sliced avocado, sliced tomato, applewood smoked bacon, mixed greens, chipotle mayo, focaccia

Smoked Ham and Gouda

Ham, spinach, tomato, gouda, sweet mustard aioli, telera roll

House-roasted Beef

Sliced house-roasted beef, red onion jam, arugula, roasted red peppers, provolone cheese, focaccia

Chicken Caesar Salad Wrap

Grilled chicken breast, romaine lettuce, tomatoes, shredded parmesan cheese, dressing, flour tortilla

Balsamic Caprese

Sliced portabella mushroom, mozzarella cheese, mixed greens, sliced tomatoes, basil pesto, French roll

Salad options (choose one salad per event):

Roasted potato salad with scallions

Creamy country coleslaw with cabbage, carrots, parsley

House-made whole grain salad

Fresh fruit salad

Caprese or Italian-style 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

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



All prices are per dozen unless otherwise noted

One catering server per 35 guests, with server charge 27.00 per hour

Suggested service key for your planning needs:

Non-meal one hour service; we suggest 3 – 4 pieces per person

Mealtime one hour service; we suggest 6 – 8 pieces per person

Non-meal two hour service; we suggest 6 – 8 pieces per person

Mealtime two hour service; we suggest 10 – 12 pieces per person

Roasted gold beet canapé, whipped goat cheese, tarragon lime apple, pine nut crumble - 15.45

Seared beef tenderloin, blue cheese crostini, pepitas, cranberry conserve - 26.55

Four cheese gratin stuffed mushrooms, basil oil - 15.45

“Blt” shitake bacon, micro greens, watercress aioli, roasted tomato - 15.45

Smoked salmon deviled egg, caper, shallot, lemon dill cream - 21.00

Citrus poached jumbo shrimp, horseradish cocktail sauce - 24.75

Parmesan cheese arancini, pomodoro sauce - 18.00

Caprese skewers, red and yellow cherry tomatoes, balsamic sauce - 13.75

East coast style mini crab cake with remoulade - 24.95

Buttermilk fried chicken n’ waffle with maple grilled peaches - 18.45

Black and blue local beef bite - 26.55

Petite margherita flatbread - 15.45

Applewood bacon and smoked gouda twice baked Yukon potato - 22.95

Mini Bahn mi, roast pork, pickled vegetables, cilantro, garlic aioli - 25.55

Turkey mushroom meatballs with fresh chili barbecue sauce - 18.25

Chocolate covered strawberries, white or dark chocolate, seasonally offered - 17.00

House-made bite size cheesecake - 17.00

Mini key lime tartlets with fresh blueberries - 13.75

Choux puffs filled with pastry cream, whipped cream, chocolate sauce - 14.75

Mini apple pie tarts - 15.45

APPETIZER DISPLAY AND PLATTER SELECTIONS



All prices are per person unless otherwise noted

Fresh Fruit Display – 3.75

Selection of melons, pineapple, fresh berries

Garden Vegetable Crudité – 2.75

Seasonal vegetables served, hummus, house-made avocado dip

Farmhouse Cheese Platter – 4.00

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

Italian Antipasto Platter – 7.25

Cured local meats, marinated vegetables, olives, breadsticks, basil pesto, mozzarella, tapenade, crackers, sliced baguettes

Mediterranean Trio – 4.79

House-made hummus, twisted feta, baba ghanoush, olives, marinated peppers, flatbreads

Hand Rolled Sushi Platter (minimum 10 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

THEMED BUFFETS



All prices are per person unless otherwise noted

Chili Bar – 13.00

Includes house-made corn bread, house-baked cookies, iced tea, water

House-made chili, baked white potatoes, sour cream, shredded cheese, green onions, crackers, butter

Pasta Bar – 14.55

Includes traditional Caesar salad, garlic bread sticks, brownies

Pick one pasta: penne, rigatoni, farfalle

Pick one stuffed pasta: cheese ravioli, cheese tortellini

Pick one sauce: marinara, garlic olive oil, pesto

Pick one cream sauce: four cheese, primavera, broccoli alfredo, creamy tomato

*Add chicken or Italian sausage for +\$3.50 per person

Greek Station – 16.00

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

Marinated Mediterranean grilled chicken

Warm local flatbread, tzatziki sauce, hummus, twisted feta

Artichoke and basil couscous, Mediterranean vegetable medley

Baklava or house cookies

Comforts – 15.75

Fresh tomato, bell pepper, onion salad

Waffle battered chicken with jalapeño maple glaze

Creamy mac n' cheese

Baked beans

Braised collared greens

Cornbread muffins

Peach cobbler

Backyard Barbecue – 15.99

Tangy coleslaw

Slow roasted pulled pork

Cherry barbecue glazed chicken

Spiced potato wedges

Grilled vegetables

Garlic Texas toast

Banana pudding

CUSTOMIZE YOUR OWN THEMED BUFFET



All prices are per person unless otherwise noted

COOKOUT – 16.25

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

Select two:

Grilled local hamburgers
Grilled all beef hot dogs
Beer-braised bratwurst
Grilled chicken breast
Vegetable burger grilled chicken breast

Select two:

Redskin potato salad, chopped cage-free egg, scallions, creamy whole grain mustard dressing
Country coleslaw with cabbage, carrots, scallions, slaw dressing
Pasta salad with grape tomatoes, fresh basil, garlic, olive oil
Tossed green salad
House-made vegetarian baked beans
House-made baked macaroni and cheese, garlic panko bread topping

ITALIAN FEAST – 18.00

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

Select one:

Classic chicken marsala with wild mushrooms
Parmesan crusted chicken with marinara
Steak pizzaiola

Select one:

Penne pasta with local asiago cream sauce, sun dried tomato, spinach, 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, fennel
Roasted squash, zucchini, red bell peppers
Sautéed green beans with shallots

Select one:

House-made cannoli layer cake
House-made classic tiramisu
Classic New York style cheesecake with fresh berries and whipped topping

A TASTE OF THE SOUTHWEST – 18.00

Includes southwestern salad with romaine lettuce, black bean, diced tomatoes, corn and crispy tortilla strips, chipotle buttermilk dressing, house-made tortilla chips and fresh salsa, house-made salsa verde, house-made guacamole

Toppings include: shredded cheddar, shredded lettuce, sour cream, flour and corn tortillas, iced tea, water

Select two:

House-marinated beef

House-marinated chicken

Seasoned ground local turkey seasoned ground beef

Made three cheese enchiladas

Seasoned portobello mushroom and vegetable fajitas

Select one:

Seasoned braised black beans

Refried smashed pinto beans

Spanish rice with tomato and cilantro

Select one:

Cinnamon sugar churros

Tres leches cake

WOK AROUND THE WORLD – 18.00

Includes chop sticks, soy sauce, fortune cookies, lemon sugar cookies, and choice of vegetable egg roll or spring roll

Select one:

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

Select two:

Orange ginger chicken

Dynamite chicken and vegetables

Pork roast char sui

Szechuan-style beef

Marinated tofu and vegetable stir-fry, spicy chili hoisin sauce

Select one:

Jasmine fried rice with egg (also available as vegan)

Asian style sesame noodles

Rice noodles with fresh stir fry vegetables

Build Your Own Buffet – 19.00 for 1 entrée choice, 21.99 for 2 entrée choices

Includes fresh baked rolls and butter, iced tea, water

Select one:

Field greens salad with mixed greens, cherry tomatoes, English cucumbers, carrots, bell pepper, radishes, house-made buttermilk, house-made balsamic dressing
Caesar salad with romaine lettuce, garlic croutons, shaved parmesan cheese, house-made Caesar dressing
Fresh fruit salad with melon, pineapple, berries
Chef's seasonal salad

Select one:

Lemon basil chicken, caramelized shallot velouté
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
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 \$3.75 per person)
House-roasted roast beef (add \$3.55 per person)
House-roasted turkey (add \$3.25 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



All prices are per person unless otherwise noted

Flatbread and Dip Snack – 5.99

Local flatbread served, traditional garlic hummus, roasted red pepper hummus, tomato bruschetta, assorted soda, ice water

Healthy Break – 5.50

Granola bars, yogurt, sliced fresh fruit, assorted juices, ice water

Trail Break – 5.50

Trail mix, assorted whole fruit, assorted juices, ice water

Chocolate Heaven – 5.99

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

Pretzel Time – 5.99

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

Time to Take a Dip – 6.25

Spinach artichoke dip, queso cheese dip, buffalo chicken dip, baguettes, breadsticks, celery, assorted soda, ice water

South of the Border – 5.50

Tortilla chips, guacamole, salsa, cinnamon chips, assorted sodas, ice water

BEVERAGES



Hot Beverages – 15.30 per gallon

Coffee

Decaf coffee

Hot chocolate

Hot water with tea packets

Warm apple cider

Cold Beverages – 15.30 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 1.99 per bottle

Canned Soda 1.75 per can

DESSERTS



All prices are per dozen unless otherwise noted

House-baked Cookies – 8.75

Chocolate chip, sugar, oatmeal raisin and snickerdoodle

House-made Brownies – 11.00

House-made Cookie Bars – 11.00

Seasonal Fruit Crisps and Cobblers – 34.75 each

Serves up to 30 people

Chocolate Covered Strawberries – 7.00

White or dark chocolate

Offered seasonally

House-made Cupcakes- starting at 12.75

Half Sheet Cake* - 38.70

Feeds 30 to 40 people

Full Sheet Cake* - 64.20

Feeds 50 to 80 people

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

CATERING BAR SERVICE



BAR SERVICE

Bon Appétit is pleased to provide bar service for your special event. All events that require alcohol must be booked with the catering manager by contacting Shawn Chambers at shawn.chambers@cafebonappetit.com or by calling (812) 877-8645. 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 Appétit 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 27.00 per hour. Extra bartenders may be added by the host for an additional cost.

Charges Bar

Setup fee: 125.00 per bar for partial bar service, 165.00 per bar for full bar service

Bartenders: 27.00 per hour/per bartender

Waivers

600.00 in bar sales: setup fee waived

1,000.00 in bar sales: bartender fees waived

BAR OPTIONS

Please note we are a cashless campus

Debit/Credit Bar: All setup fees and bartender fees are paid by the host of the event. All beverage purchases are paid by the guests.

Host Bar: All setup 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 and wine): All setup 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:

Two Hour Bar: 16.00 per person

Three Hour Bar: 18.00 per person

Four Hour Bar: 20.00 per person

Open Bar (beer, wine, and liquor): All setup 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:

Two Hour Bar: 20.00

Three Hour Bar: 24.00

Four Hour Bar: 28.00

Beer options:

Bud Light

Michelob Ultra

Bells 2 Hearted

Goose 312 Wheat Ale

Liquor options:

Tanqueray Gin

Jose Cuervo Tequila

Jack Daniels Whiskey

Titos Vodka

J&B Scotch

Hiram Walker Amaretto

Bicardi Rum

Wine:

Moscato

Chardonnay

Cabernet

Credit/debit bar pricing:

Soda or Bottles Water - 2.00

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.

BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®