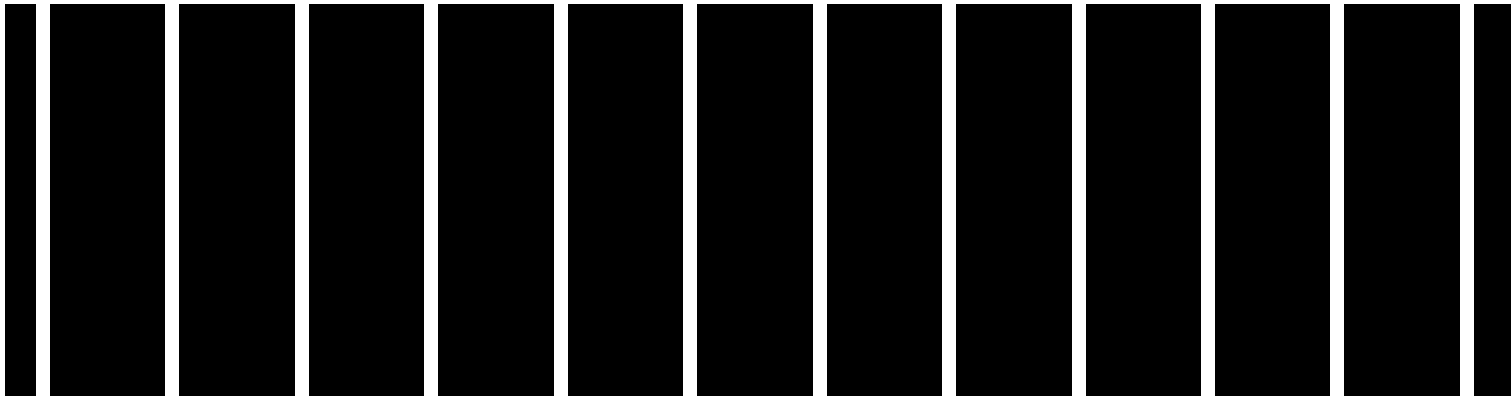


EXTERNAL CATERING AT  
**ROSE-HULMAN**  
INSTITUTE OF TECHNOLOGY



# 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) 877-8554 or email [shawn.chambers@cafebonappetit.com](mailto: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 Mussallem 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:

- Pick-Up | A limited number of menu items are available for pick up at the Hulman Union, thus eliminating service and setup charges
- 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.
- 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.
- 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
- Table Service | Waited table service is available for seated events. This service includes complete setup and take-down.

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# BEVERAGES

## HOT BEVERAGES

*18.75 per gallon*

**Coffee**

**Decaf Coffee**

**Hot Chocolate**

**Hot Tea**

**Warm Apple Cider**

## INDIVIDUAL BEVERAGES

**Bottled Water 2.50 per bottle**

**Canned Soda 2.25 per can**

**Bottled Juice 3.75 each**

Orange, cranberry, apple

## COLD BEVERAGES

*18.75 per gallon*

**Cold Brew Coffee**

**Iced Tea**

**Lemonade**

**Apple Cider**

**Lemon Blueberry Agua Fresca**

**Cucumber Mint Spa Water**

# BREAKFAST

## MORNING BEGINNINGS

*All prices are per person unless otherwise noted. Includes seasonal fruit salad, coffee, hot tea, orange juice, and water.*

### **Traditional Continental 10.50**

Assorted fresh baked muffins or pastries

### **Healthy Start 11.25**

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

### **Coffee Station 12.25**

Hot brewed house blend or decaf coffee, cold brew coffee, hot water with assorted hot tea packets, ice water, assorted syrups, cream, sugar

*3 hour max setup*

### **A la Carte Addition 15.50 per dozen**

House-made muffins

Miniature scones

Miniature glazed Danish

House-made cinnamon rolls, cream cheese icing

### **House-made Croissant Sandwich 4.75**

Ham, egg, cheese

### **House-made Granola Bar 18.25 per dozen**

### **Fresh Fruit Kabobs 18.75 per dozen**

### **Donut Holes 7.25 per dozen**

### **Assorted Individual Yogurts 3.50**

### **Yogurt Parfait 4.25**

Fresh berries, house-made granola

### **A la Carte Breakfast Beverage 18.00 per gallon**

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 3.75 each**

Orange, cranberry, apple

# BREAKFAST BUFFETS

*All prices are per person unless otherwise noted. Includes fresh cut fruit, coffee, hot tea, orange juice, and water.*

## **Build Your Own Breakfast Buffet 16.75**

*Select one:*

House-baked buttermilk biscuits, country sausage gravy

Ham and cheddar breakfast burrito

Broccoli cheddar frittata

Classic cinnamon French toast

Strawberry stuffed French toast with caramel drizzle

Fluffy buttermilk pancakes, local maple syrup, whipped butter

*Select one:*

Applewood smoked bacon

*Add +2.25 per person, two slices per person*

*Additional upcharge for more than two slices per person at +1.25 per person, per extra slice*

Baked ham steaks

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 +3.25 per person: yogurt parfait with fresh berries and local granola, or hearty oatmeal with brown sugar and raisins*

## **Made-to-Order Omelet Bar 18.25**

Chef attendant 75.00 per 25 guests, 2 hour minimum

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 +3.25 per person: yogurt parfait with fresh berries and local granola, or hearty oatmeal with brown sugar and raisins*

## **Breakfast Taco Bar 16.25**

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

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

# LUNCH

## ENTRÉE SALAD SELECTIONS

*All prices are per person unless otherwise noted. Includes house-baked rolls, assorted dessert bars, water, and iced tea.*

12.50 per person for 2 salad choices

14.25 per person for 3 salad choices

### **Grilled Chicken Caesar**

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

### **Classic Chopped**

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

### **Strawberry Fields**

Baby greens, grilled chicken, fresh strawberries and raspberries, gouda, pepitas, sweet poppy seed dressing

### **Cobb**

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

### **Watermelon**

Arugula, watermelon, feta, sunflower seeds, champagne vinaigrette

### **Mandarin Chicken**

Romaine, sweet mandarin oranges, crispy rice noodles, red peppers, julienned carrots, SunButter vinaigrette

**Add one chef's soup du jour for +3.25 per person**

**Add baked potato bar for +4.25 per person**

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



# CASUAL LUNCH BUFFETS

*All prices are per person unless otherwise noted. Substitute bread for wheat, pretzel bun, or white at no additional charge.*

## **Chef Sandwich Platters 16.75**

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

*Select two:*

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

Horseradish, lettuce, tomato, focaccia bread

### **House-roasted Turkey and Swiss**

Lettuce, tomato, hoagie roll

### **Ham and Sharp Cheddar**

Lettuce, tomato, sourdough bread

### **Chicken Salad**

Celery, avocado, croissant

### **Classic Tuna**

Celery, onion, creamy dressing, whole grain bread

### **Balsamic Marinated Portabella**

Mozzarella cheese, greens, tomato, basil pesto, French roll

*Select two:*

Sour cream red potato salad

Creamy country coleslaw with cabbage, carrots, and parsley

Whole grain salad with quinoa, farro, roasted vegetables, fresh herbs, lemon vinaigrette

Fresh fruit salad

Tossed green salad with buttermilk and balsamic dressing

Caprese or Italian-style pasta salad

# BOXED MEALS

*All prices are per person unless otherwise noted. Substitute bread for wheat or white at no additional charge, or +2.75 for pretzel bun.*

## **Boxed Lunch 14.25**

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

*Select one:*

### **Turkey and Cheddar**

Whole wheat bread

### **Smoked Ham and Swiss**

Sourdough bread

### **Roast Beef and Pepper Jack**

Whole wheat bread

### **Grilled Vegetables**

House-made hummus, flour tortilla

## **Executive Boxed Salad 16.25**

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

### **Grilled Chicken Caesar**

Romaine, chicken, shredded parmesan, croutons, house-made Caesar dressing

### **Classic Chopped**

Iceberg, romaine, grape tomatoes, cucumbers, bacon crumbles, carrots, red pepper vinaigrette

### **Cobb**

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

*For boxed sandwiches or salads,  
select up to two choices for events  
10 guests or less, select up to three choices  
for events 10 guests or more.  
Selections can be altered to meet dietary  
needs or restrictions.*

## **Executive Boxed Sandwich 16.25**

Includes choice of salad (1 per event), fresh cut fruit, house-made potato kettle chips, house-made dessert, bottled water

### **Italian**

Thinly sliced ham, salami, capicola, pesto mayo, banana peppers, red onions, lettuce, tomatoes, thinly sliced provolone, house Italian vinaigrette, hoagie roll

### **Turkey**

Roasted peppers, sliced cucumbers, mixed greens, boursin cheese spread, hoagie roll

### **Avocado Bacon Chicken**

Grilled chicken breast, provolone, avocado spread, sliced tomatoes, Applewood smoked bacon, mixed greens, chipotle mayo, focaccia

### **Smoked Ham and Gouda**

Ham, spinach, tomatoes, gouda, sweet mustard aioli, hoagie roll

### **House-roasted Beef**

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

### **Chicken Caesar Wrap**

Grilled chicken, romaine, tomatoes, shredded parmesan, Caesar dressing, flour tortilla

### **Balsamic Caprese**

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

*Salad options:*

Roasted potato salad with scallions

Creamy country coleslaw with cabbage, carrots, and parsley

House-made whole grain salad with quinoa, farro, roasted vegetables, fresh herbs, lemon vinaigrette

Fresh fruit salad

Caprese or Italian-style pasta salad

## PIZZA

*16 inch house-made pizza, cut into 12 slices. Made without gluten-containing ingredients and made without dairy-containing ingredients available upon request.*

**Cheese 14.00**

**Pepperoni 15.00**

**Sausage 15.00**

**Deluxe Vegetable 16.00**

**Supreme with Meat 18.00**

**Buffalo Chicken 18.00**

**Meat Lovers 18.00**

## DINNER

*Please contact our catering manager to assist with planning the perfect customized plated menu, hors d'oeuvre reception, or one of our themed buffets.*

# HORS D'OEUVRES

*All prices are per dozen unless otherwise noted. 1 catering server per 35 guests, with a server charge of 28.00 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 Canape 17.75**

Whipped goat cheese, tarragon lime apple, sunflower seed crumble

## **Seared Beef Tenderloin Crostini 30.75**

Blue cheese, candied pepitas, cranberry conserve

## **Stuffed Mushrooms 18.25**

Four cheese gratin, basil oil

## **Whipped Boursin Crostini 18.25**

Smoked cherry tomatoes, fennel prawn

## **“BLT” 18.25**

Shitake bacon, micro greens, roasted tomatoes, watercress aioli

## **Smoked Salmon Deviled Egg 24.25**

Capers, shallots, lemon dill cream

## **Citrus Poached Jumbo Shrimp 27.25**

Horseradish cocktail sauce

## **Smoked Gouda Cheese Arancini 20.25**

Pomodoro sauce

*Add bacon +1.25 per person*

## **Caprese Skewers 16.25**

Red and yellow cherry tomatoes, balsamic glaze

## **East Coast-style Mini Crab Cake 26.95**

Remoulade

## **Buttermilk Fried Chicken and Waffle 21.50**

Maple grilled peaches

## **Black and Blue Local Beef Tip Bites 30.25**

## **Petite Margherita Flatbread 18.25**

## **Twice Baked Yukon Potato 26.25**

Applewood bacon and smoked gouda

## **Mini Bahn Mi 29.25**

Roasted pork, pickled vegetables, cilantro, garlic aioli

## **Spicy Jack Fruit Bahn Mi 21.50**

Crispy wontons, pickled carrots, sesame, cucumbers, scallions

## **Beef Meatballs 21.50**

Fresh chili barbecue sauce

## **Impossible Meatballs 21.50**

Fresh chili barbecue sauce

## **Chocolate Covered Strawberries 22.00**

White or dark chocolate, offered seasonally

## **House-made Cheesecake Bites 19.25**

## **Vanilla Cheesecake Bites 19.75**

Sweet roasted pear

## **Mini Key Lime Tartlets 16.25**

Fresh blueberries

## **Choux Puffs 16.25**

Served with whipped cream and chocolate sauce

## **Mini Apple Pie Tarts 17.75**

## **Mini Sweet Potato Tartlets 17.75**

Marshmallows, chocolate drizzle

## **Mini Hoosier Sugar Cream Pie Tartlets 17.75**

## **Sangria Pears 17.75**

Stuffed with brie

# APPETIZER DISPLAYS AND PLATTERS

*Prices are per person unless otherwise noted.*

## **Fresh Fruit Display 4.75**

Selection of melons, pineapple, grape clusters, and fresh berries

## **Garden Vegetable Crudités 3.75**

Seasonal vegetables, hummus, house-made avocado dip

## **Chef's Cheese Platter 5.25**

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

## **Italian Antipasto Platter 8.75**

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

## **Hand Rolled Sushi Platter 13.75 per roll**

California roll, spicy tuna roll, cucumber roll, smoked salmon roll

*Minimum 10 rolls, each roll contains 6 pieces*

*Includes wasabi paste, soy sauce, pickled ginger, chopsticks*

## **Chef-made Charcuterie Cups 10.25**

Variety of regional domestic cheeses, seasonal fruit, cured meats, seasonal vegetables

## **Chef-made Individual Crudités Cups 8.25**

Seasonal vegetables, hummus, house-made buttermilk ranch

# THEMED BUFFETS

*Prices are per person unless otherwise noted. Beef and seafood entrees adjusted to market price.*

## **Chili Bar 16.25**

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

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

## **Pasta Bar 18.75**

Select one pasta: penne, rigatoni, farfalle

Select one stuffed pasta: cheese ravioli or cheese tortellini

Select two sauces: marinara, garlic olive oil or pesto, four cheese, primavera, broccoli alfredo, creamy tomato

*Includes traditional Caesar salad, garlic breadsticks, brownies, iced tea, and water*

*+Add chicken or Italian sausage for +3.25 per person*

## **Middle Eastern Station 26.25**

Butter chicken, basmati rice, steamed green beans, naan bread, hummus, two seasonal chutneys, mango rice pudding

*Make it vegan with tofu tikka masala*

*Includes iced tea and water*

## **Gauche Grill 27.25**

Chimichurri seared flank steak, button mushrooms, caramelized onions, boursin whipped mashed or fingerling potatoes, steamed broccoli, lava cakes

*Includes rolls, butter, and mixed greens salad with tomatoes, carrots, cucumbers, house-made buttermilk ranch and balsamic dressing*

*Vegan options available upon request*

*Includes iced tea and water*

## CUSTOMIZABLE THEMED BUFFETS

*Prices are per person unless otherwise noted. Beef and seafood entrees adjusted to market price.*

### **Cookout 20.75**

Assorted cheeses, condiments, lettuce, tomatoes, onions, pickles, house-made potato kettle chips, hamburger and hot dogs with buns

*Includes assorted cookies or dessert bars, iced tea, and water*

*Select two:*

Grilled local hamburgers

Grilled all beef hot dogs

Beer-braised bratwurst

Grilled chicken breast

Vegetable burger

*Select two:*

Redskin potato salad with chopped cage-free eggs, 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 with garlic panko bread topping

### **Italian Feast 22.75**

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

*Select one:*

Classic chicken marsala with wild mushrooms

Parmesan crusted chicken with tomato basil reduction

Steak pizzaiola

*Select one:*

Penne pasta with local asiago cream sauce, sun-dried tomatoes, spinach and balsamic reduction

Traditional fettuccini with house-made creamy alfredo or marinara sauce

House-made lasagna with 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:*

Cannoli cupcakes

Classic tiramisu

Classic New York style cheesecake with fresh berries and whipped topping

*Prices are per person unless otherwise noted. Beef and seafood entrees adjusted to market price.*

### **A Taste of the Southwest 22.75**

Tortilla chips, fresh salsa, house-made salsa verde, house-made guacamole, shredded cheddar, shredded lettuce, sour cream, flour and corn tortillas

*Includes southwestern salad with romaine, corn, black beans, diced tomatoes, crispy tortilla strips, chipotle buttermilk dressing, iced tea, and water*

*Select two:*

Chili lime marinated chicken thighs

Seasoned ground turkey

Seasoned ground beef

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 cupcakes

### **Savory Southwest Grill 28.25**

Tortilla chips, flour and corn tortillas

*Includes southwestern salad with romaine, corn, black beans, diced tomatoes, crispy tortilla strips, chipotle buttermilk dressing, iced tea, and water*

*Select two:*

Fajita chicken

Flank steak

Southwest Impossible crumble

*Add +2.25 per person*

*Select two:*

Street corn kernels

Cilantro lime rice

Braised pinto beans

*Select five:*

Queso fresco

Mango pico de gallo

Corn salsa

Pickled onions

Shredded monterey jack cheese

Chipotle sour cream

Rojo salsa

Guacamole

Jicama slaw

Pineapple salsa

Radishes

Sautéed peppers and onions

*Select one:*

Cinnamon sugar churros

Tres leches cupcakes



*Prices are per person unless otherwise noted. Beef and seafood entrees adjusted to market price.*

### **Wok Around the World 22.25**

Chop sticks, soy sauce, fortune cookies, lemon sugar cookies, choice of vegetable egg roll or spring roll

*Includes iced tea and water*

*Select one:*

Asian salad with Napa cabbage, romaine, oranges, radishes, crispy wonton strips, and orange-ginger vinaigrette

Gingered snow peas salad with julienne carrots and peppers

*Select two:*

Orange ginger chicken

Dynamite chicken and vegetables

Sweet and sour pork stir-fry

Szechuan-style beef

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

*Select one:*

Jasmine fried rice with egg

Asian-style sesame noodles

Rice noodles with fresh stir-fry vegetables

### **Smoke and Sizzle 28.25**

*Includes iced tea and water*

*Select one:*

*Add additional entrée for +3.25 per person*

Barbecue brisket

Pulled pork

Waffle battered chicken with maple glaze

Seared molasses barbecue chicken

Vegan barbecue cauliflower cutlets

*Select one:*

Mixed greens salad with tomatoes, carrots, cucumbers, house-made buttermilk ranch and balsamic dressing

Sour cream red potato salad

House-made macaroni salad

*Select one:*

Rolls

Cornbread

*Select two:*

Scalloped potatoes

Macaroni and cheese

Mashed sweet potatoes

Smoked bacon collard greens

Baked beans

Steamed broccoli

Roasted green beans

Steamed corn

*Choose one:*

Mixed berry cobbler

Lava cake

Banana pudding

## BUILD YOUR OWN BUFFET

*Prices are per person unless otherwise noted. Beef and seafood entrees adjusted to market price.*

23.25 for one entrée choice

26.50 for two entrées

*Includes fresh baked rolls, butter, iced tea, water*

*Select one:*

Field greens salad with mixed greens, cherry tomatoes, English cucumbers, carrots, bell peppers, radishes, house-made buttermilk and house-made balsamic dressing

Caesar salad with romaine lettuce, garlic croutons, shaved parmesan, house-made Caesar dressing

Fresh fruit salad with melon, pineapple, and berries

Chef's seasonal salad

*Select one:*

Lemon basil chicken, caramelized shallot veloute

Slow cooked roast pork, spicy apricot chutney

Lime agave grilled chicken, smoked peach salsa

Garlic seared chicken with boursin cream sauce

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

*Add +2.75 per person*

Braised local beef short ribs, roasted mushroom jus

*Add +4.25 per person*

# CHEF CARVING STATION

*55.00 per hour, with a one hour minimum.*

Roasted left of lamb with fennel olive relish

*Add +5.75 per person*

House-roasted roast beef, au jus, horseradish cream

*Add +4.25 per person*

House-roasted turkey, turkey gravy, orange cranberry sauce

*Add +4.25 per person*

*Select three:*

Sour cream mashed potatoes

Lemon herb three grain blend

Basil roasted red skin potatoes

Smoked gouda macaroni and 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

*Prices are per person unless otherwise noted.*

## **Flatbread and Dip 6.75**

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

## **Healthy Break 6.75**

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

## **Trail Break 6.75**

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

## **Cookie Lovers 7.25**

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

## **Pretzel Time 8.25**

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

## **Time to Take a Dip 8.25**

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

## **South of the Border 8.25**

Tortilla chips, house-made guacamole, house-made salsa, cinnamon chips, assorted sodas, iced water

# DESSERTS

*Prices are per dozen unless otherwise noted. Your catering manager will discuss pricing for additional cake and cupcake decorating needs.*

## **House-baked Cookies 11.25**

Chocolate chip, sugar, oatmeal raisin, snickerdoodle

## **House-baked Brownies 13.75**

## **House-baked Cookie Bars 13.50**

## **Seasonal Fruit Crisps and Cobblers 41.50 each**

Serves up to 30 people

## **House-baked Cupcakes**

Pricing starts at 14.75 per dozen

## **Chocolate Covered Strawberries 22.00**

White or dark chocolate

*Offered seasonally*

## **Half Sheet Cake 48.75**

Serves 30-40 people

## **Full Sheet Cake 75.00**

Serves 50-80 people

# 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](mailto:Shawn.Chambers@cafebonappetit.com) or by calling (812) 877-8554. 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 event 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 28.00 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
- 185.00 per bar for full bar service
- Bartenders: 28.00 per hour/per bartender

## WAIVERS

- 600.00 in bar sales: Setup fee waived
- 1,000.00 in bar sales: Bartender fee waived

# BAR OPTIONS

## 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:

- 2 Hour Bar: 16.00 per person
- 3 Hour Bar: 18.00 per person
- 4 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:

- 2 Hour Bar: 20.00
- 3 Hour Bar: 24.00
- 4 Hour Bar: 28.00

## CREDIT/DEBIT BAR PRICING

- Soda or Bottled Water 3.00
- Domestic Beer 5.00
- Craft Beer 6.00
- Wine 6.00
- Mixed Drink 7.00

BEER	LIQUOR	WINE
Bud Light	Gin	Moscato
Michelob Ultra	Tequila	Chardonnay
Bells 2 Hearted	Whiskey	Cabernet Sauvignon
Goose 312 wheat ale	Vodka	
	Scotch	
	Amaretto	
	Rum	

## FREQUENTLY ASKED QUESTIONS

### **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.



# NOTES

**BON APPÉTIT**  
MANAGEMENT COMPANY  
— CATERING AND EVENTS —

