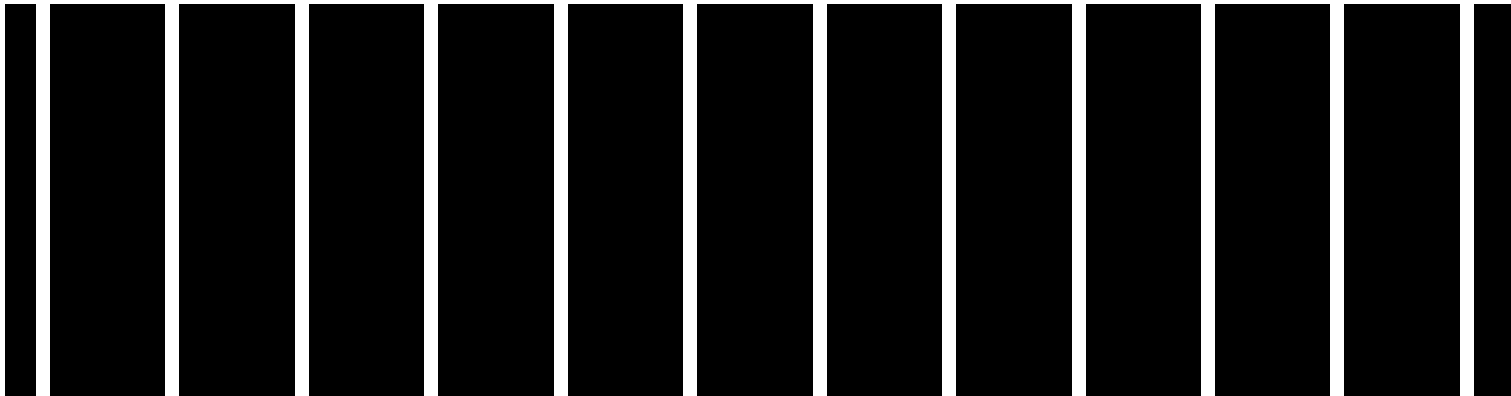


COMMUNITY CATERING AT
ROSE-HULMAN
INSTITUTE OF TECHNOLOGY



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. 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. A fee will be added to any items requested that are not on our current catering menus.

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, sesame, 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 onsite 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 setup 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

20.00 per gallon

Coffee

Decaf Coffee

Hot Chocolate

Hot Tea

Warm Apple Cider

INDIVIDUAL BEVERAGES

Bottled Water 2.75 per bottle

Canned Soda 2.50 per can

Bottled Juice 4.00 each

Orange, cranberry, apple

COLD BEVERAGES

20.00 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 11.25

Assorted fresh baked muffins or pastries

Healthy Start 12.00

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

Coffee Station 13.00

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 16.50 per dozen

House-made muffins

Miniature scones

Miniature glazed Danish

House-made cinnamon rolls, cream cheese icing

House-made Croissant Sandwich 5.00

Ham, egg, cheese

House-made Granola Bar 19.50 per dozen

Fresh Fruit Kabobs 19.75 per dozen

Donut Holes 7.75 per dozen

Assorted Individual Yogurts 3.75

Yogurt Parfait 4.50

Fresh berries, house-made granola

A la Carte Breakfast Beverage 20.00 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 4.00 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 17.75

Select one:

House-baked buttermilk biscuits, country sausage gravy
Ham and cheddar cheese breakfast burrito
Broccoli cheddar cheese frittata
Classic cinnamon French toast
Strawberry stuffed French toast with caramel drizzle
Fluffy buttermilk pancakes, local maple syrup, whipped butter
Fluffy scrambled eggs

Select one:

Applewood smoked bacon

Add +2.50 per person, two slices per person

Additional upcharge for more than two slices per person at +1.50 per person, per extra slice

Baked ham steaks

Sausage links

Turkey sausage

Select one:

Crispy hash browns

Oven-roasted potato fries

Breakfast redskin potatoes

Orange honey roasted sweet potatoes

Add any of the following items for an extra selection +3.50 per person: yogurt parfait with fresh berries and local granola, or hearty oatmeal with brown sugar and raisins

Made-to-Order Omelet Bar 19.50

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 cheese, mozzarella cheese, diced ham

Add any of the following items for an extra selection +3.50 per person: yogurt parfait with fresh berries and local granola, or hearty oatmeal with brown sugar and raisins

Breakfast Taco Bar 17.50

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.

13.25 per person for 2 salad choices

15.25 per person for 3 salad choices

Grilled Chicken Caesar

Romaine, grilled chicken, croutons, shredded parmesan cheese, 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 cheese, 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 cheese, 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 +3.50 per person

Add baked potato bar for +4.50 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 or white at no additional charge.

Chef Sandwich Platters 18.00

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 Cheese

Horseradish, lettuce, tomato, focaccia bread

House-roasted Turkey and Swiss Cheese

Lettuce, tomato, hoagie roll

Ham and Sharp Cheddar Cheese

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 +3.00 for pretzel bun.

Boxed Lunch 15.25

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

Select one:

Turkey and Cheddar Cheese

Whole wheat bread

Smoked Ham and Swiss Cheese

Sourdough bread

Roast Beef and Pepper Jack Cheese

Whole wheat bread

Grilled Vegetables

House-made hummus, flour tortilla

Executive Boxed Salad 17.50

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

Grilled Chicken Caesar

Romaine, chicken, shredded parmesan cheese, 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 sides, select up to two choices of sandwich and one side option for events 10 guests or less. Select up to three choices of sandwich and one choice of a side for events 10 guests or more.

Selections can be altered to meet dietary needs or restrictions.

Executive Boxed Sandwich 17.50

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 cheese, house Italian vinaigrette, hoagie roll

Turkey

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

Avocado Bacon Chicken

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

Smoked Ham and Gouda Cheese

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

House-roasted Beef

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

Chicken Caesar Wrap

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

Balsamic Caprese

Sliced portabella mushroom, mozzarella cheese, 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 15.00

Pepperoni 16.00

Sausage 16.00

Deluxe Vegetable 17.00

Supreme with Meat 19.25

Buffalo Chicken 19.25

Meat Lovers 19.25

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 19.00

Whipped goat cheese, tarragon lime apple, sunflower seed crumble

Seared Beef Tenderloin Crostini 32.75

Blue cheese, candied pepitas, cranberry conserve

Stuffed Mushrooms 19.50

Four cheese gratin, basil oil

Whipped Boursin Crostini 19.50

Smoked cherry tomatoes, fennel prawn

“BLT” 19.50

Shitake bacon, micro greens, roasted tomatoes, watercress aioli

Smoked Salmon Deviled Egg 26.00

Capers, shallots, lemon dill cream

Citrus Poached Jumbo Shrimp 29.00

Horseradish cocktail sauce

Smoked Gouda Cheese Arancini 21.75

Pomodoro sauce

Add bacon +1.50 per person

Caprese Skewers 17.50

Red and yellow cherry tomatoes, balsamic glaze

East Coast-style Mini Crab Cake 28.75

Remoulade

Buttermilk Fried Chicken and Waffle 23.00

Maple grilled peaches

Black and Blue Local Beef Tip Bites 32.35

Petite Margherita Flatbread 19.50

Twice Baked Yukon Potato 28.25

Applewood bacon and smoked gouda cheese

Mini Bahn Mi 30.25

Roasted pork, pickled vegetables, cilantro, garlic aioli

Mini Spicy Jack Fruit Bahn Mi 23.00

Crispy wontons, pickled carrots, sesame, cucumbers, scallions

Beef Meatballs 23.00

Fresh chili barbecue sauce

Impossible Meatballs 23.00

Fresh chili barbecue sauce

Chocolate Covered Strawberries 23.50

White or dark chocolate, offered seasonally

House-made Cheesecake Bites 20.50

Vanilla Cheesecake Bites 21.00

Sweet roasted pear

Mini Key Lime Tartlets 17.50

Fresh blueberries

Choux Puffs 17.50

Served with whipped cream and chocolate sauce

Mini Apple Pie Tarts 19.00

Mini Sweet Potato Tartlets 19.00

Marshmallows, chocolate drizzle

Mini Hoosier Sugar Cream Pie Tartlets 19.00

Sangria Pears 19.00

Stuffed with brie cheese

APPETIZER DISPLAYS AND PLATTERS

Prices are per person unless otherwise noted.

Fresh Fruit Display 5.00

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

Garden Vegetable Crudités 4.00

Seasonal vegetables, hummus, house-made avocado dip

Chef's Cheese Platter 5.50

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

Italian Antipasto Platter 9.50

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

Hand Rolled Sushi Platter 14.75 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 11.00

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

Chef-made Individual Crudités Cups 8.75

Seasonal vegetables, hummus, house-made buttermilk ranch

THEMED BUFFETS

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

Chili Bar 17.50

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 20.00

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 Italian sausage for +3.50 per person

Middle Eastern Station 28.00

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

Gaucha Grill 29.00

Chimichurri seared flank steak, button mushrooms, caramelized onions, boursin cheese 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, chicken, lamb, and seafood entrees adjusted to market price.

Cookout 22.25

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 24.25

Roasted garlic and herb focaccia

Includes romaine salad with shredded parmesan cheese, 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, chicken, lamb, and seafood entrees adjusted to market price.

A Taste of the Southwest 24.25

Tortilla chips, fresh salsa, house-made salsa verde, house-made guacamole, shredded cheddar cheese, 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 30.25

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 +2.50 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, chicken, lamb, and seafood entrees adjusted to market price

Wok Around the World 23.75

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 with sweet citrus-soy ginger sauce

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 30.25

Includes iced tea and water

Select one:

Add additional entrée for +3.50 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, chicken, lamb, and seafood entrees adjusted to market price.

25.00 for one entrée choice

28.25 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 cheese, 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 +3.00 per person

Braised local beef short ribs, roasted mushroom jus

Add +4.50 per person

CHEF CARVING STATION

55.00 per hour, with a one hour minimum. Beef, chicken, lamb, and seafood entrees adjusted to market price.

Roasted left of lamb with fennel olive relish

Market price

House-roasted roast beef, au jus, horseradish cream

Market price

House-roasted turkey, turkey gravy, orange cranberry sauce

Add +4.50 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 7.25

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

Healthy Break 7.25

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

Trail Break 7.25

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

Cookie Lovers 7.75

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

Pretzel Time 8.75

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

Time to Take a Dip 8.75

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

South of the Border 8.75

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 12.00

Chocolate chip, sugar, oatmeal raisin, snickerdoodle

House-baked Brownies 14.75

House-baked Cookie Bars 14.50

Seasonal Fruit Crisps and Cobblers 44.50 each

Serves up to 30 people

House-baked Cupcakes

Pricing starts at 15.75 per dozen

Chocolate Covered Strawberries 23.50

White or dark chocolate

Offered seasonally

Half Sheet Cake 52.25

Serves 30-40 people

Full Sheet Cake 80.25

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 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 —

