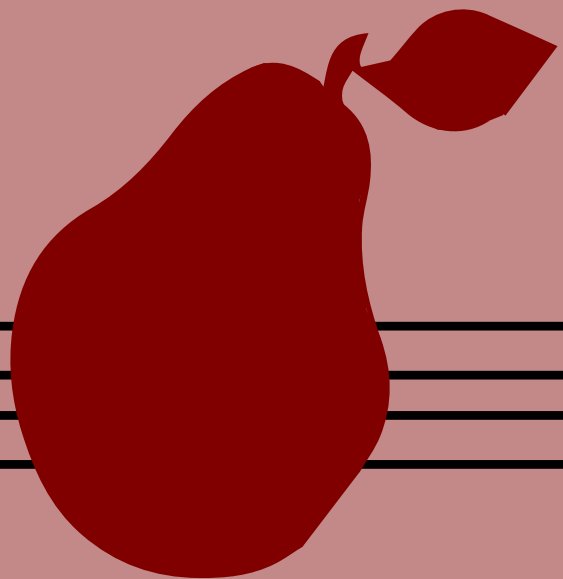


BON APPÉTIT STUDENT CATERING AT
ROSE-HULMAN



WELCOME TO BON APPÉTIT CATERING

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.

EXECUTING YOUR VISION

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 & 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.

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 ALLERGIES

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

ORDERING INFORMATION

72 hour notice is required for all orders Any Bon Appétit equipment must be returned within 24 hours of event. If damaged, customer will be charged accordingly. All events need to be paid by the client booking the event by check, or credit card 48 hours prior to the event in the Bon Appétit catering office. Any additional charges must be paid when they are added to the booking. All items on this guide are to be picked up and returned by the student that booked the event.

BREAKFAST & BEVERAGES

BREAKFAST

Prices are per dozen unless otherwise noted

House-baked Muffins 10.25

Donut Holes 4.75

House-baked Cinnamon Rolls 10.25

Hand Fruit 1.00 each

Apples, bananas, and oranges

House-made Yogurt Parfaits 3.00 each

Individual Yogurt 1.75 each

Overnight Oats 3.25 each

Strawberry or mixed berry

Crumb Cake 10.25

Breakfast Loaf Slices 10.25

Blueberry, banana, cinnamon, or chocolate chip

Breakfast Burritos 15.50

Choice of egg and cheese or sausage, egg, and cheese

Includes salsa and sour cream

Breakfast Sandwich 4.25 each

American cheese and egg or ham, American cheese and egg

Choice of English muffin or biscuit

BEVERAGES

Prices are per dozen unless otherwise noted

Local Julian's Rose-Hulman Nuts and Bolts Coffee 14.00

Starbucks Pike Place Coffee 15.50

Cold Brew Coffee 15.50

Lemonade 9.00

Fresh Brewed Iced Tea 9.00

Hot Chocolate 10.00

Bottled Water 1.50 per bottle

Canned Soda 1.25 per can

House-made Aqua Fresca 10.75

Bottled Juice 2.75 per bottle

Orange, apple, or cranberry

Apple Cider 10.25

Available hot or cold

PIZZA & DIPPERS

PIZZA

16" and cut into 12 slices. Pizzas are hand tossed, house-made dough and sauce

Cheese 11.25

Pepperoni 12.25

Sausage 12.25

Deluxe Vegetable 12.25

Supreme 14.50

Buffalo Chicken 14.50

Triple Meat 15.50

Chicken Bacon Ranch 15.50

Margarita Pizza 12.25

BAKED DISHES

Served warm and ready to pick up in disposable pan. Each pan serves 20 guests.

Baked Marinara Ziti 31.00

Fettuccini Alfredo 31.00

Penne Carbonara 31.00

DIPPERS

3.25 per person, with a 10-person minimum

House-made Potato Chips and Dip

Creamy house dip or caramelized onion dip

Corn Tortilla Chips with House-made Salsa

Add guacamole for +.75 per person

Seasoned Pita Chips with Traditional Hummus

Carrots and celery

Soft Pretzel Bites

Honey mustard sauce

Add house-made cheese sauce for +.75 per person

Fresh Vegetable Crudités

Creamy house dip

Spinach Artichoke Dip

Pita chips

Buffalo Chicken Dip

Baguette and crackers

HORS D'OEUVRES & SWEETS

HORS D'OEUVRES

10 person minimum

Domestic Cheese Display 4.00

Crackers, baguettes, and grape cluster

Fresh Fruit and Berry Display 4.00

Bone-in Wings

Assorted sauce (barbecue, buffalo, and teriyaki), carrots, celery, and buttermilk dressing

100 wings, 119.00

200 wings, 216.25

Chicken Tenders

Assorted sauce (barbecue, honey mustard, and house dip), carrots, and celery

50 tenders, 100.00

100 tenders, 200.00

Tomato Bruschetta 12.25

Potstickers 13.25

Egg Rolls 13.25

Stone Fruit Barbecue Beef Meatballs 12.25

Pepperoni Flatbread 13.25

SWEETS

Interested in a decorated cake? Please ask for details.

House-baked Cookies 9.25

House-baked Bars 10.25

Brownie, blondie or s'mores

House-made Cereal Bars 10.25

Rice Krispie, Cinnamon Toast Crunch, Cocoa Puffs, or Froot Loops

Cupcakes 12.25

Oreo Bars 11.25

Individual Trifle 3.25 each

Banana pudding, strawberry shortcake, chocolate brownie

Minimum order of 10 per flavor

Ice Cream Sundae Bar 4.25 per person

Vanilla or chocolate ice cream, chocolate syrup, whipped cream, and sprinkles

BOXED MEALS

Prices are per person.

The Freshman 9.25

Ham and Swiss cheese on white, turkey and cheddar cheese on wheat, or grilled vegetable wrap

Includes bagged chips, hand fruit, house-baked cookie, and bottled water

The Upperclassman 11.25

Ham and Swiss cheese on focaccia, turkey and cheddar cheese on telara roll, grilled vegetable and tofu wrap

Includes bagged chips potato, pasta or fruit salad, house-baked cookie bar, and bottled water

BUFFETS

11.25 per person, with a 10-person minimum

Barbecue

Select one entrée

Barbecue pork
Barbecue chicken
Braised beef brisket

Select two sides

Baked beans
Coleslaw
Marinated pasta salad
Potato salad

Includes

House kettle chips
Cookie
Bottled water

Italian

Select one entrée

Italian meat lasagna
Chicken parmesan
Spaghetti with meatballs

Select two sides

Caesar salad
Chopped salad
Garlic green beans
Steamed broccoli
Pasta with marinara sauce

Includes

Garlic breadsticks
Cookies
Bottled water

Chicken Tenders Bar

3 tenders per person

Barbecue sauce, honey mustard, and house dip
Macaroni and cheese
Potato chips
Cookie
Bottled water

Wings and Things

4 wings per person

Buffalo, barbecue, and teriyaki
Carrots and celery
Seasoned potato wedges
Cookie
Bottled water

South of the Border

Select one entrée

Choose taco or fajita style
Seasoned beef
Seasoned chicken
Chipotle grilled vegetables

Select two sides

Cilantro rice
Black beans
Fiesta corn
Guacamole

Includes

Chips and salsa
Shredded lettuce, cheese, and sour cream
Cookies
Bottled water

Wok Around the World

Select one entrée

Orange ginger chicken with sweet citrus-soy and ginger sauce
Dynamite chicken and vegetables
Szechuan-style beef

Select two sides

Egg roll
Spring roll
Fried rice or sesame noodles
Asian-style cabbage salad

Includes

Chop sticks
Soy sauce
Fortune cookies
Bottled water

Walking Tacos

3 oz. ground beef (vegan available upon request)

Bag Fritos
House-made salsa
Shredded lettuce
Shredded cheese
Sour cream
Mexican pasta salad
Cookie
Bottled water

NOTES

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —