



**■ TIS
COLLEGE
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WHAT ARE YOU ENVISIONING?

An elegant banquet for VIP alumni night? Tasty (and nutritious) lunch for a meeting or seminar? A fun homecoming barbecue? Whatever you vision is, we're here for you. With over 30 years of experience as caterers and event professionals, we delight in attending to the details of your event —whether it is big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all the food we cook at OTIS, our catered meals are always made from scratch with ingredients inspired by the season, many of which are locally sourced.

CONNECT WITH US

We see ourselves as part of your team, so our goal is to collaborate to offer an experience perfectly tailored to your needs. To start planning your event, visit our website otis.cafebonappetit.com and select the catering tab, or email us at elainescafecatering@otis.edu.

PLACING YOUR ORDER

Please allow a minimum of 2 weeks to process your catering event.
Start your order: <https://otiscollege.formstack.com/forms/catering>

CATERING SALES OFFICE

For assistance or special orders, feel free to contact the catering office:
Phone: (424) 207-3740
Email: elainescafecatering@otis.edu

BUSINESS HOURS

Please visit us at otis.cafebonappetit.com for current hours of operation. Events taking place before or after regular business hours are subject to a service fee.



THE FINE PRINT

GUEST MINIMUMS

Our catering guest minimum requirement is 20 guests. Events that do not reach the minimum will be automatically charged a per person amount up to 20 guests.

EVENTS ON WEEKENDS, HOLIDAYS, DURING OFF SEASON, AND AFTER HOURS

Prices are based on board days and regular hours, all other times require labor charges.

DEPOSITS, REVISIONS, AND CANCELLATIONS

Once you have approved your catering, please have your head department send the disbursement request to accountspayable@otis.edu and purchasing@otis.edu. Bon Appétit will send you the final invoice after the event. For outside clients, we require a 50% deposit 2 weeks before the event.

Revisions to the catering events must be emailed to elainescafecatering@otis.edu no less than 7 days prior to the date of your event. Cancellations made less than 10 business days prior to the event will result in 50% forfeit of the deposit for outside clients.

STAFFING AND LABOR CHARGES

Staffing requests require a 2 week advance notice. Servers and bartenders are hired by a third party company and require a minimum of 4 hours, and the price varies per hour, per attendant. There is a non-negotiable, non-refundable, minimum 4 hour booking requirement. Please plan to allow service staff 1 hour for event setup and 1 hour for event breakdown.

BELLS & WHISTLES

CHINA AND COMPOSTABLES

We offer complimentary compostable cutlery, plates, napkins, and cups for catering needs. China service requires an additional charge per person for all events. For groups up to 100 guests, China service includes dinnerware, beverage ware, silverware, and dinner napkins.

LINENS

Linens for buffet tables are included with food and beverages orders. Additional black linens for seating tables and water stations are available. A 2 week minimum (3 weeks is preferred) is needed for colors other than black.

ROOM SETUP AND CLEANUP

Tables are required for buffets and beverage stations with the room reservation. Bon Appétit will cover the tablecloths for the buffets unless otherwise requested, and your order will be ready 15 minutes prior to the event start time and picked up within 15 minutes after the event end time. To allow sufficient time for our team to setup and breakdown, please make your room reservations available 60 minutes before and after your event. Events are designed for 1.5 hours to a maximum of 2 hours. Additional labor will be charged for extra time.

ROOM, TABLE, & CHAIR RESERVATIONS

To reserve your room, tables, and chairs, please contact <https://scheduling.otis.edu/>

Generally, 2 tables are needed for beverages and 2 for buffets (depending on the size of the event).

BREAKFAST BUFFETS

Breakfast buffets are served with chilled orange juice and freshly brewed regular and decaf coffee. Assorted sugar packets and half & half creamer are included.

Continental Breakfast

Fresh baked pastries, muffins, and tea breads

Sunrise Breakfast

Seasonal fruit and berry display, fresh baked pastries, muffin, and tea breads

The Forum Breakfast

Seasonal fruit and berry display, fresh baked pastries, muffins, tea breads, scrambled cage-free eggs, oven-roasted potatoes, salsa, and choice of one meat (pork sausage, Applewood smoked bacon, or vegan sausage)

BREAKFAST ENHANCEMENTS

Items can be added to any breakfast service.

Ham and Cheese Croissant

Scrambled eggs, Black Forest ham, cheddar

French Toast

Powdered sugar and maple syrup

Santa Monica Avocado Toast

Artisan toast, Applewood smoked bacon, wild arugula, smashed avocado, fried cage-free egg

Chilaquiles

Fried corn tortilla chips, guajillo-tomato sauce, cotija cheese, sour cream

Buttermilk Pancakes

Powdered sugar and maple syrup

Vanilla Yogurt Parfait

Vanilla yogurt, fresh berry mix, and granola

Steel-cut Oatmeal

Brown sugar and raisins

Meat Lovers Burrito

Bacon, pork sausage, scrambled cage-free eggs, potatoes, cheddar cheese

BAKERY & BEVERAGES

BAKERY

Offered per dozen and can be added to any service.

Small Pastries

Muffins, Danishes, or scones

Randy's Donuts

Sugar and chocolate

Brownies

Assorted Cookies

Bagels and Cream Cheese

Assorted flavors

BEVERAGES

Regular and Decaf Coffee Service

Includes sweeteners and half and half creamer

Coffee and Tea Service

Includes sweeteners and half and half creamer

House-brewed Iced Tea

Sweeteners and lemon wedges

House-made Lemonade

Simply syrup, water, and lemon juice

Bottled Water

Canned Soda

Assorted flavors available

Bottled Soda

Assorted flavors available

BOXED SALADS & SANDWICHES

BOXED FARM TO FORK SALADS

Includes napkins, utensils, choice of chocolate chip cookie or hand fruit, and choice of canned soft drink or bottled water.

BROWN BAG IT!

Includes half sandwich, bag of potato chips, cookie, and bottled water.

Ginger-soy Marinated Chicken

Scallions, wonton strips, almonds, edamame, shredded carrots, orange segments, Napa and purple cabbage, house-made ginger-soy vinaigrette

Grilled Chicken Caesar

Romaine hearts, garlic croutons, shaved Parmesan, house-made lemon-garlic anchovy Caesar dressing

Lemon Chickpea and Quinoa

Cucumber, olives, bell pepper, tomatoes, onions, parsley, dill, house-made citrus vinaigrette

Tuscan Kale and Apple

Toasted almonds, farro, quinoa, dried cranberries, scallions, house-made herb vinaigrette

BOXED SANDWICHES

Includes napkins, utensils, choice of chocolate chip cookie or hand fruit, choice of canned soft drink or bottled water, and choice of pasta salad, baby greens, or bagged chips.

Mediterranean Sandwich

Grilled marinated eggplant, zucchini, red bell peppers, bibb lettuce, house-made hummus, tomatoes, ciabatta

Balsamic Glazed Caprese

Fresh sliced mozzarella, Roma tomatoes, baby greens, basil pesto, ciabatta

Oven-roasted Turkey and Cheese

Roma tomatoes, lettuce, Swiss, mayo and mustard packets, ciabatta

Black Forest Ham and Cheese

Roma tomatoes, lettuce, cheddar, mayo and mustard packets, ciabatta

LUNCH BUFFETS

20 guest minimum required. Includes house-made lemonade and fruit flavored water.

Mexi-Cali

Choice of: carnitas, chicken fajitas, or sustainable fish

Roasted corn and cucumber salad with tomatoes, tortilla strips, pepitas, cotija cheese, romaine hearts, house-made spicy cilantro vinaigrette

Black beans, cilantro rice, pico de gallo, red salsa, and corn tortilla chips

Mexican churros tossed in cinnamon sugar

Lazio

Fresh mozzarella and tomato salad with local basil, romaine hearts, garlic croutons, bread, and balsamic vinaigrette

Bolognese rigatoni pasta with ground beef, tomatoes, local basil, carrots, onions, and parmesan cheese

Tuscan ratatouille with zucchini, bell peppers, tomatoes, onions, thyme, and basil

Garlic bread

Classic tiramisu

Asian Wok

Edamame and sesame salad with chopped romaine, bell peppers, purple cabbage, scallions, house-made ginger-soy vinaigrette

Sesame-soy marinated chicken with onion, garlic, ginger, soy sauce, honey, chili flakes, sesame, and scallions

Stir-fry soy sauce noodles with onions, mushrooms, celery, carrots, garlic, ginger, sweet soy sauce

Almond-macadamia cookie

Street Taco Bar

Choice of: one meat, two meats, or three meats

Meat options: achiote chicken, grilled carne asada, or fajita-style grilled vegetables

Onions, cilantro, shredded lettuce, shredded cheddar, diced tomatoes, red and green salsa, warm corn tortillas

Mexican rice and refried beans

Warm churros tossed in cinnamon sugar

RECEPTION APPETIZERS & PLATTERS

20 guest minimum required.

APPETIZERS

Tomato-basil Bruschetta

Tomatoes, onions, capers, basil, balsamic glaze, grilled artisan bread

Seasonal Fruit Skewer

Garnished with local mint

Grilled Chicken Curry Crostini

Golden raisins, aioli, artisan bread

Ahi Tuna Poke Cups

Pickled ginger and wasabi aioli

Wild Mushroom Cups

Breadcrumbs, goat cheese, chives

Angus Beef Slider

Cheddar, lettuce, tomatoes, Maui sauce

Buttermilk Chicken Tenders

House-made ranch vinaigrette

Vegetable Spring Roll

Sweet soy vinaigrette

Spinach Quiche

Chives and crème fraîche

Beef Skewers

Chimichurri sauce

Caribbean Chicken Satay

Coconut milk, sugar, soy sauce, garlic, chili flakes, cilantro

PLATTERS

Crudités Board

Buttermilk ranch

Roasted Garlic Hummus

Seasoned pita chips

Chips and Salsa

Fried corn tortillas and house-made tomato salsa

Classic Charcuterie Board

Imported and domestic cured meats and cheeses, crackers, fresh and dried fruits

Domestic Cheese Board

Assorted crackers, fresh and dried fruits

Seasonal Fruit Board

Garnished with mint and agave

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —

