

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —



A Message From Our Team

Thank you for considering Bon Appétit.

Henry E. Huntington's legacy of historic collections and exquisite gardens has enriched the guest experience at The Huntington Library, Art Collections, and Botanical Gardens for over a hundred years. The institution promotes education in the arts, humanities, and botanical sciences through the growth and preservation of its collections, the development and support of its scholarly community, and the display and interpretation of its extraordinary resources to the public.

As partners with The Huntington, Bon Appétit Management Company is proud to offer catering services in addition to our cafés located throughout the grounds. With an eye for creative preparation and presentation, our chefs prepare delicious food that complements the unique architecture, tranquil gardens, and breathtaking views of The Huntington's venues.

We prepare all our food from scratch and are committed to sourcing local and sustainable ingredients. Our chefs take advantage of the bounty of fresh, seasonal ingredients available in Southern California all year. At Bon Appétit we are guided by a deep respect for both the finite nature of environmental resources and the considerable effort expended to grow, harvest, and transport our food.

In the following pages, we provide a series of thoughtful, innovative, and seasonally-driven menus designed by Executive Chef Jeff Thurston. Please contact us with any questions.

We look forward to working with you!



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POLICIES & GUIDELINES

This guide is intended to help you as you begin planning for your event. Our team will help you select a menu and service style to meet the needs for your special occasion.

GUARANTEE

In arranging for catered events, guest count must be finalized by noon, seven business days in advance of the event. This number will be considered your guaranteed minimum guest count, which is not subject to reduction. Increases to your guarantee after said date are due no later than three business days in advance, are subject to approval by Huntington Hospitality, and may incur additional charges.

CANCELLATIONS

Events cancelled within 14 business days of scheduled start time are subject to 100% total cost fee.

MINIMUMS

We require a minimum \$500 order for delivery to onsite and offsite events. Orders that do not meet this minimum will be charged the difference in the final invoice.

SERVICE FEE

A service charge of 20% will apply to your overall invoice, excluding venue fees.

DIETARY RESTRICTIONS AND ALLERGENS

We are happy to find equivalent menu offerings for guests with sensitivities to food allergens. Please inform your Event Manager of these guests' needs. While we offer items made without gluten-containing ingredients and practice proper sanitization to prevent cross-contamination, please note that our chefs cook in an open kitchen where other dishes are prepared with gluten-containing ingredients.

FOOD SAFETY

Due to licensing requirements and quality control issues, all food and beverage served on property must be supplied by Bon Appétit Management Company. No food or beverage of any kind may be brought onto the property. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function, any unconsumed food and beverage becomes property of Bon Appétit Management Company.

POTENTIAL FEES

Labor

For events requiring staff present, please note a labor fee of \$48 per captain per hour and \$40 per server per hour will apply. A minimum of four hours is required per staff. Please note, your Event Manager will determine the number of staff required and length of service time, including set-up and strike, depending on the size and scope of your event. A labor fee will apply if staff is requested to return, or return time is extended beyond the scheduled end time for clean-up.

Equipment

All platters, plates, silverware, serving utensils, etc. are property of Bon Appetit, and must be picked up by at the clean-up time. If any items are missing, a charge will be applied to the final bill.

Linen

House linens or runners are included for all buffet and bar set-ups. Standard in-house linen are 85-inch squares available in white and black. Linen for additional tables (registration, etc.) are available at \$5 per linen. In-house napkins are available in black or white at \$1 per piece. We recommend two linens for each six-foot or eight-foot table. If additional linen is requested from our servers during the event, additional charges will apply for available product.

Please request linen at least ten business days before your event. Last minute orders/additions may be subject to additional fees.

SET-UP AND CLEAN-UP

A minimum of two hours set-up time and one hour clean-up time is required for events. Depending on size and location of event, additional time may be necessary.

FURNITURE AND TABLEWARE

In-house event furniture is available on a first-come, first-served basis, and should be requested through your Event Manager. China or biodegradable disposables are also available for your events. In-house china is booked on a first-come, first-served basis at \$4 per guest, and is available for parties of up to 150 guests. Guest counts exceeding 150 will require event rentals. Disposables are available at a fee of \$4 per guest. For more information, please contact your Event Manager.

BAR SERVICE

Per the liquor license issued to The Huntington through Bon Appétit, alcohol is never permitted to be set up as self-service. Please note a labor fee of \$48 per bar captain per hour and \$44 per bartender per hour will apply as a starting point for your proposal and can be adjusted based on the size and scope of your event. A minimum of four hours per each service staff is required. See Beverages and Bar Packages.

TASTINGS

Tastings may be arranged for an additional cost based on quantity and scope of what is requested to taste. Please work with your Event Manager for an estimate.

SALES TAX

Applicable sales tax will be added to food, beverage, labor, service items, and rentals for catered events.

OFFSITE TRANSPORTATION CHARGES

0-5 miles away: \$75

6-15 miles away: \$100 16-25

miles away: \$125

A top-down view of a white ceramic bowl filled with approximately 15 white eggs. To the right of the bowl is a bunch of fresh green basil leaves. In the upper right corner, a wooden cutting board is partially visible with a lemon and some other items. The entire scene is set on a light brown burlap fabric background.

BREAKFAST



À LA CARTE SNACKS

BREAKFAST

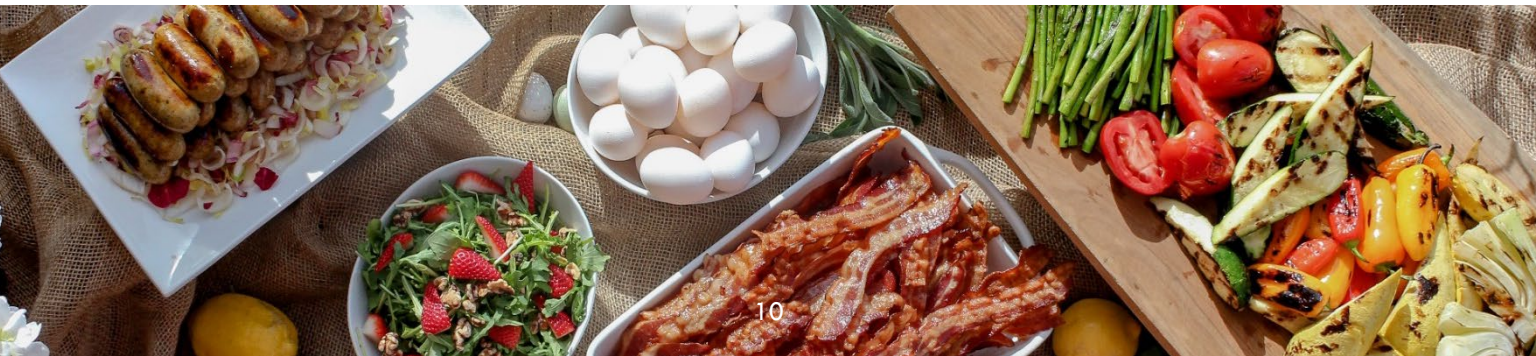
A minimum of 8 guests is required for breakfast options. All options are served as a buffet, and include Illy coffee, Illy decaf, and Art of Tea assorted teas. For plated breakfast options, please consult your Event Manager. Made-without-gluten-containing ingredients, vegetarian, or vegan options are available upon request.

Continental Breakfast	\$16 PER GUEST
Assorted seasonal house-made tea breads, muffins, and scones with butter and preserves	
West Coast Continental	\$19 PER GUEST
Seasonal house-made muffins and scones; plain bagels with butter, cream cheese, and preserves; and sliced seasonal fruit	
Burrito Buffet	\$21 PER GUEST
Pre-assembled burritos with scrambled egg, bacon, avocado, potato, and cheese with salsa verde and salsa fresca; watermelon cubes with fresh lime; and crispy potatoes <i>Vegan burritos with chipotle jackfruit, avocado, and potato are available upon request.</i>	
American Breakfast	\$28 PER GUEST
Fluffy scrambled eggs, choice of applewood-smoked bacon or chicken-apple sausage, breakfast potatoes with peppers and onions, biscuits with butter, and seasonal fruit platter	
Huntington Breakfast	\$32 PER GUEST
French toast with maple syrup, butter, and Huntington marmalade; applewood-smoked bacon, farmers market vegetable and aged cheddar frittata; and sliced seasonal fruit	
Presidential Breakfast Action Station**	\$38 PER GUEST
Choice of smoked salmon or short-rib poached eggs Benedict; Florentine Benedict with spinach, tomato, and portobello mushroom; yogurt parfaits with berries and granola; brûléed grapefruit halves; and croissants with Huntington marmalade <i>**Requires a \$125 chef attendant fee for every 75 guests.</i>	

À LA CARTE BREAKFAST

A minimum of 8 guests is required per selection below.

Whole Fruit	\$3 PER PIECE
Cage-Free Hard Boiled Eggs	\$25 PER DOZ.
House-Made Granola Bars (contains nuts)	\$5 PER PIECE
Mini Yogurt Parfaits with Greek yogurt, honey, granola, and berries	\$6 PER GUEST
Savory Puff Pastry choose ham and Swiss cheese or mushroom and Swiss cheese	\$7 PER GUEST
Mini Quiche choose quiche Lorraine or spinach and sun-dried tomato	\$5 PER GUEST
Applewood-Smoked Bacon	\$5 PER GUEST
Chicken-Apple Sausage	\$5 PER GUEST
Pork Breakfast Sausage	\$5 PER GUEST
Seasonal Fruit Platter	\$7 PER GUEST
Avocado Toast with tomato, pickled onion, and radish	\$9 PER GUEST
Assorted Bagels with Cream Cheese	\$6 PER GUEST
Smoked Salmon with capers, shaved red onion, and tomato	\$11.50 PER GUEST
Cinnamon French Toast Sticks with Vermont maple syrup	\$8.50 PER GUEST
Pastries (Tea Bread, Muffin, Danish, or Scone) <i>Includes butter and preserves</i>	\$7 PER GUEST



À LA CARTE SNACKS

A minimum of 8 guests is required per selection below.

Protein Box

Mary's organic roasted chicken breast, cage-free hard boiled egg, Tillamook cheddar, Marcona almonds, and seasonal fruit

\$14 PER GUEST

Trio of Fries

*Potato, Sweet Potato, and Parmesan Truffle Fries
Served with curry ketchup, garlic aioli, and house-made ranch*

\$9 PER GUEST

House-Made Kettle Chips

Choice of sea salt or barbecue

\$5 PER GUEST

Warm Ballpark Pretzels

Served with yellow mustard and cheese

\$7 PER PIECE

Blend of Oven-Roasted Nuts

\$7 PER GUEST

House-Made Snack Mix

\$6 PER GUEST

Trio of Popcorn

\$6 PER GUEST

Assorted Mini Candy Bars

\$5 PER GUEST

Chocolate-Dipped Strawberries

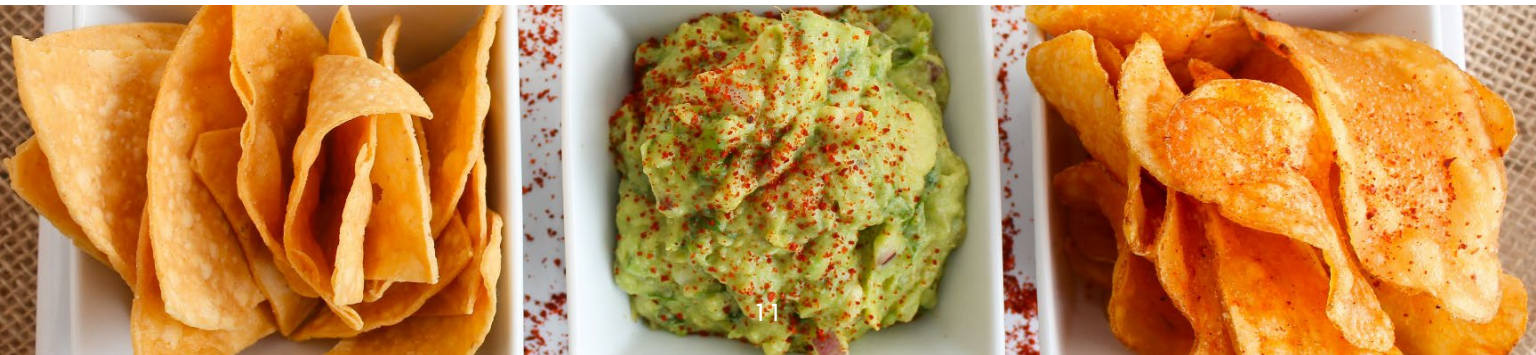
\$75 PER DOZ.

Assorted Protein Bars

\$6 PER PIECE

Assorted Ice Cream Bars

\$7 PER PEICE



A collage of healthy food items. In the top left, a white bowl contains granola with a red berry. In the top right, a white bowl holds two sticks of cheddar cheese, a hard-boiled egg, and some nuts. In the foreground, a white plate is filled with a fresh salad of green leafy vegetables, cherry tomatoes, and asparagus. The text "BOXED LUNCHES" is overlaid in the center in a white, serif font.

BOXED LUNCHES

BOXED LUNCHES

Huntington Hospitality staff does not return for boxed lunch clean-up. Orders are available for on-site delivery or for pick-up from the 1919 Café for a \$50 drop and/or pick up fee.

SANDWICH BOXED LUNCH

\$20 PER GUEST

A minimum of 8 guests is required per sandwich selection. A maximum of 3 sandwich selections is available per event. Each box includes chips, bottled water, and a freshly baked cookie. Bread made without gluten-containing ingredients and/or vegan options are available upon request.

House-Roasted Turkey Sandwich

Arugula, tomato, avocado, and green goddess dressing
Add bacon for \$4

Roast Beef Sandwich

Cheddar, caramelized onion jam, tomato, arugula

Smoked Ham Sandwich

Arugula, Gruyère cheese, and Dijon aioli

Italian Sandwich

Mortadella, soppressata, ham, lettuce, tomato, provolone, red wine vinegar, and olive oil

Grilled Chicken and Di Stefano Mozzarella Sandwich

Organic mixed greens, tomato, basil, and garlic aioli

Tuna Salad Sandwich

Lettuce, tomato, red onion, celery, parsley, Dijon mustard, and mayonnaise

Vegan Roasted Seasonal Vegetable Wrap

Mediterranean vegetables, arugula, sun-dried tomato hummus, and toasted flour tortilla

Caprese Sandwich

Di Stefano mozzarella, tomato, basil, and balsamic vinegar

SALAD BOXED LUNCH

\$18 PER GUEST

A minimum of 8 guests is required per salad selection. A maximum of 3 salad selections is available per event. Each box includes bread, butter, bottled water, and a freshly baked cookie.

Traditional Caesar Salad with Parmigiano-Reggiano

Heirloom tomatoes and garlic croutons

Roasted Local Beet Salad

Arugula, herbed goat cheese, and sherry-shallot vinaigrette

Apple, Walnut, and Fennel Salad

Arugula, Point Reyes blue cheese, and lemon vinaigrette

Essential Mixed Green Salad

Spring mix, arugula, watermelon radish, avocado, cherry tomato, and citrus vinaigrette

Kale and Quinoa Salad

Shaved fennel, mint, dried cranberries, carrots, and citrus vinaigrette

PROTEIN ADDITIONS

Herb-Roasted Chicken	\$7 PER GUEST
Grilled Flank Steak	\$8 PER GUEST
Roasted Salmon	\$9 PER GUEST
Grilled Shrimp	\$9 PER GUEST
Meiji Farms Tofu	\$7 PER GUEST

GOURMET BOXED LUNCHES

GOURMET BOXED LUNCH

\$28 PER GUEST

A minimum of 8 guests is required per salad selection. A maximum of 3 selections is available per event.
Each gourmet boxed lunch includes fruit medley salad, house-made potato chips, brownie, and bottled water.

Herb-Roasted Pork Loin and Fig Sandwich

Caramelized onion jam, herb aioli, Larder Bakery French baguette

Citrus-Brined Turkey Sandwich

Provolone, tomato, arugula, basil aioli, Larder Bakery French baguette

Napa Cabbage Salad

Mango, snow peas, crispy wontons, ginger-grilled chicken or salmon, and sesame vinaigrette

Mediterranean Salad

Roasted chicken, cucumber, heirloom tomato, artichoke hearts, olives, and aged red wine vinaigrette

Black and Blue Salad

Charred New York strip steak, grilled fingerling potatoes, roasted red onion, asparagus, wild baby arugula, and Point Reyes blue cheese dressing

Loaded Vegetable Salad

Roasted tomato, charred yellow squash and zucchini, asparagus, portobello mushrooms, Castelvetrano olives, chickpeas, Kenter Canyon Farm mesclun mix, and creamy lemon tahini



SANDWICH & SALAD
BUFFET

SANDWICH & SALAD BUFFET

A minimum of 8 guests is required. Includes fruit salad, cookies, and choice of house-made kettle chips or potato salad.

\$29 PER GUEST

Please note sandwich and salad buffets include a maximum of 3 selections total.

SANDWICHES

House-Roasted Turkey with arugula, tomato, avocado, and green goddess dressing

Roast Beef Sandwich with caramelized onion jam, cheddar, tomato, and arugula

Smoked Ham with arugula, Gruyère cheese, garlic aioli, and Dijon mustard

Grilled Chicken and Di Stefano Mozzarella with organic mixed greens, tomato, basil, and garlic aioli

Tuna Salad Sandwich with lettuce, tomato, red onion, celery, parsley, Dijon mustard, and vegan mayonnaise

Caprese with Di Stefano mozzarella, tomato, basil, and balsamic vinegar

Vegan Roasted Vegetable Wrap with seasonal vegetables, arugula, sun-dried tomato hummus, and flour tortilla

SALADS

Traditional Caesar with tiny heirloom tomatoes, garlic croutons, shaved parmesan, and Caesar dressing

Roasted Local Beet with wild baby arugula, herbed goat cheese, and sherry-shallot vinaigrette

Apple, Walnut, and Fennel with arugula, Point Reyes blue cheese, and lemon vinaigrette

Kale and Quinoa with shaved fennel, mint, dried cranberries, carrots, and citrus vinaigrette

Essential Mixed Greens with spring mix, watermelon radish, avocado, cherry tomatoes, and citrus vinaigrette

BUFFET ADDITIONS

Soup of the Day

\$7 PER GUEST

Lemon Bar

\$4 PER GUEST

Whole Fruit

\$3 PER PIECE

Brownie Triangle

\$4 PER GUEST



HORS D'OEUVRES

HORS D'OEUVRES

*Hors d'oeuvres may be served tray-passed or on a buffet station and will require a labor fee.
Consult your Event Manager for the optimal service style for your hors d'oeuvre selections.*

GARDEN

\$5 EACH

A minimum of 10 pieces is required per selection. Vegan options are available upon request.

Roasted Tomato Jam on Sourdough Toast with Laura Chenel goat cheese, basil, and sea salt

Yellow Tomato Gazpacho Shooter with basil oil

Roasted Heirloom Tomato Bisque Shooter with basil foam

Wild Mushroom Phyllo Tart with whipped ricotta and chervil

Mushroom Spring Roll with sweet chili dipping sauce

Mini Avocado Toast with tomato, pickled red onion, watermelon radish

Crispy Potato Dumplings with spiced tomato chili sauce

Potato and Green Garlic Dumplings with miso-orange dipping sauce

Goat Cheese Crostini with fig, walnut, and balsamic reduction

Compressed Watermelon and Feta Cube with balsamic reduction and micro arugula

Pickled Baby Red Beet with goat cheese and black pepper foam

Caramelized Onion and Feta Croquette with herb rémoulade

Crispy Chickpea Croquette with lemon tahini

Red Lentil and Aji Amarillo Ceviche with mint, avocado, and California strawberry

Olive Tapenade Vol-au-Vent with Castelvetrano olives

Macaroni and Cheese Bite with chives

Maple and Ginger Whipped Kabocha Squash in phyllo cup

Cucumber and Dill Tea Sandwich topped with hearts on fire microgreens

Crispy Eggplant with soy vinaigrette

HORS D'OEUVRES (CONT.)

Hors d'oeuvres may be served tray-passed or on a buffet station, and will require a labor fee. Consult your Event Manager for the optimal service style for your hors d'oeuvre selections.

L A N D

\$6 EACH

A minimum of 10 pieces is required per selection. Vegan options are available upon request.

Chef's Special Deviled Egg with applewood-smoked bacon

Watercress Deviled Egg with Maldon sea salt

Achiote Chicken Empanada with jalapeño crema

Curried Chicken Samosa with spiced yogurt dipping sauce

Fried Chicken Bites with chili honey

Jerk Chicken Skewer with grilled pineapple

Soy Braised Chicken Sliders with Shaoxing rice wine slaw

Chipotle Braised Chicken Tostadas with cumin cabbage slaw and jalapeño aioli

Pan-Fried Chicken Pot Stickers with ginger soy sauce

Duck Spring Roll with mango-mustard dipping sauce

Sunday Roast Bites with garlic and herb-roasted striploin of beef in Yorkshire pudding

Cornish Meat Pasty with ground beef, onion, peas, and carrots

Mini Shepherd's Pie Cups with beef, carrots, peas, and onion topped with mashed potatoes

Filet Mignon on Fingerling Potato with horseradish cream

Kobe Beef Slider with aged cheddar and house sauce

Ginger Beef Banh Mi Sliders with pickled veggie slaw, jalapeño, and cilantro

Braised Short-Rib on crostini with horseradish cream

Lamb Lollipop with mint pesto or plum sauce

Bacon and Blue Cheese Wrapped Date with balsamic reduction

Pastrami-Cured Pork Belly on Marbled Rye with whole grain mustard rémoulade

Hoisin-Glazed Pork Belly Spoons with apple ginger slaw

HORS D'OEUVRES (CONT.)

Hors d'oeuvres may be served tray-passed or on a buffet station, and will require a labor fee. Consult your Event Manager for the optimal service style for your hors d'oeuvres selections.

S E A

\$7 EACH

A minimum of 10 pieces is required per selection. Vegan options are available upon request.

Jumbo Lump Crab Cake with chive aioli

Dungeness Crab on Cucumber with yuzu aioli

Seared Tuna on Cucumber with spicy ponzu and apple-cucumber relish

Hamachi Tartare Wonton with orange, Fresno chili, and yuzu vinaigrette

Sweet and Sour Salmon Sashimi with orange-miso vinaigrette and fried garlic

Smoked Salmon and Caviar Tea Sandwich

Crispy Breaded Catfish with ginger soy dipping sauce

Scallop Canapé with bacon and tomato shallot jam

Bacon-Wrapped Scallop

Shrimp and Scallop Bite with sesame mustard sauce

Seafood Corn Dog with shrimp and scallop and cocktail sauce

Steamed Pork and Shrimp Dumpling with hot and sour sauce

Ginger-Shrimp Siu Mai with light soy drizzle

Court Bouillon Poached Shrimp Cocktail with Worcestershire and horseradish cocktail sauce

E L E V A T E D S E A

\$9 EACH

A minimum of 10 pieces is required per selection. Vegan options are available upon request.

Oysters Rockefeller with watercress, bacon, roasted corn, tomato, garlic, and parmesan breadcrumbs

Sturgeon Caviar on Toast Point with smoked salmon and crème fraîche

Butter-Poached Main Lobster on Sourdough Crouton with pea and mint pesto

Steamed Shrimp and Lobster Bites with scallions and a pickled black bean sauce

The image shows two wooden trays filled with sliders. Each slider is topped with a generous amount of shredded orange carrots, white onions, and green herbs. The sliders are arranged in neat rows on the trays. The text "APPETIZER STATIONS" is overlaid in the center of the image in a white, serif font.

APPETIZER
STATIONS

APPETIZER STATIONS

A minimum of 8 guests is required per selection below.

ARTISANAL CHEESE STATION \$21 PER GUEST
Chef's choice of artisanal and farmstead cheeses, crackers, and fresh grapes

CHEF'S PREMIER SELECTIONS \$29 PER GUEST
Chef's choice of local, artisanal, and farmstead cheeses; dried fruit; marinated olives; house-made fruit preserves; crostini; and crackers

CHEESE AND CHARCUTERIE \$34 PER GUEST
Chef's choice of imported and domestic cheeses, cured meats, dried fruit, marinated olives, house-made fruit preserves, crostini, and crackers

ANTIPASTO \$25 PER GUEST
Italian cured meats, grilled and marinated vegetables, Di Stefano mozzarella, artisanal breads, and crackers

DIPS AND CHIPS \$11 PER GUEST
Choice of seasoned pita crisps or house-made kettle chips
Choice of chilled or hot spinach and artichoke dip, sun-dried tomato hummus, caramelized onion dip, Point Reyes blue cheese dip, or buttermilk ranch dressing

CRUDITÉS \$13 PER GUEST
Seasonal fresh vegetables with choice of green goddess or buttermilk ranch dressing

CROSTINI BAR \$16 PER GUEST
Bruschetta, fig jam, jalapeño-cilantro hummus, pesto, olive tapenade, and crostini

CHIPS AND SALSAS TRIO \$12 PER GUEST
House-made tortilla chips with trio of salsas
Add guacamole for \$6

Add charcuterie to any of the above for \$8 per guest.

DELUXE APPETIZER STATIONS

A minimum of 12 guests is required per selection below.

LOADED POTATO SKINS

\$24 PER GUEST

Select two below.

Traditional Applewood Smoked Bacon with sour cream, chives, cheddar, and balsamic cipollini onions

Slow-Smoked Pulled Pork with pico de gallo, smoked cheddar queso, pickled jalapeño, and house-made barbecue sauce

Grilled Chicken with celery and carrot confetti, blue cheese queso, green scallions, and Frank's buffalo sauce

Vegetarian Potato Skins with mushrooms, fried onions, grilled zucchini and squash, pickled jalapeños, cilantro, fried chickpeas, and pepper jack cheese

FLATBREAD PIZZA BAR

\$24 PER GUEST

Select up to four below.

Four Cheese with mozzarella, gruyère, goat cheese, and parmesan

Margherita

Fig, Ricotta Cheese, and Arugula

Spinach, Artichoke, and Roasted Pepper

Wild Mushroom, Burratta, and Arugula

Basil Pesto with chicken or shrimp

Grilled Sausage, Rapini, and Parmesan Cheese

Roasted Squash with Herb Ricotta Cheese

Sausage, Pepperoni, and Mozzarella Cheese

DELUXE APPETIZER STATIONS (CONT.)

A minimum of 12 guests is required per selection below.

GRILLED CHEESE STATION

\$15 PER GUEST

*Includes sourdough bread slices with cheddar, fontina, and gruyère cheese.
Select up to three below. A \$125 chef attendant fee is required for an action station.*

Short Rib and Arugula with caramelized onion jam

House-Cured Pork Belly Pastrami with pickles and Swiss cheese

Laura Chenel Goat Cheese and Truffle

Brie and Green Apple

Truffle and Gouda

MINI SLIDER STATION

\$27 PER GUEST

*Served with Larder Bakery Brioche Rolls and accoutrements below.
Select two options angus beef or turkey, includes vegetarian patties.*

Aged Cheddar Cheese

Onion Marmalade

House-Made Ketchups

Assorted Mustards

Smoked Barbecue Sauce

Candied Jalapeños

Sweet Pickles and Dill Pickles

DELUXE APPETIZER STATIONS (CONT.)

A minimum of 12 guests is required per selection below.

MAC AND CHEESE STATION

\$23 PER GUEST

Includes house-made creamy macaroni and cheese with toppings below.

Grilled Chicken

Bacon Lardons

Broccoli

Truffle Cream

Caramelized Onions, Chives, Jalapeños, Hot Sauce, and Bread Crumbs

Add Lobster for \$10 per guest

Add Truffles – Market Price

MEATBALL BAR

\$40 PER GUEST

Select up to three meatballs below.

Wagyu Beef Meatballs

Chicken Meatballs

Impossible “Meatless” Meatballs

Chhote Kotfe Moroccan Meatballs

Ultimate 5-Meat Meatballs with pork, lamb, beef, and veal

Served with dipping sauces below.

Tzatziki Sauce

Marinara Sauce

Apricot-Dijon Mustard

Basil and Pine Nut Pesto

DELUXE APPETIZER STATIONS (CONT.)

A minimum of 12 guests is required per selection below.

MEDITERRANEAN FALAFEL STATION

\$25 PER GUEST

Includes crispy fried chickpea tahini croquettes and accoutrements below.

Warm Pita Bread

Cucumber and Tomato Salad

Fresh Tabbouleh

Roasted Eggplant, Tzatziki Sauce, Hummus, and Baba Ganoush

Olives, Toasted Pistachios, Preserved Lemon, and Olive Oil

RISOTTO STATION

\$30 PER GUEST

Includes risotto with toppings below. Vegan options available upon request.

Mascarpone Cheese and Parmesan Reggiano

Asparagus

Wild Mushrooms

Truffle Oil

Add Shrimp for \$6 per guest

Add Lobster for \$10 per guest

DELUXE APPETIZER STATIONS (CONT.)

A minimum of 12 guests is required per selection below.

NOODLE STATION

\$19 PER GUEST

*Served as individually composed take-out boxes with chopsticks.
Choose two below.*

Glass Noodles with steak and scallions

Udon Noodles with shiitake mushrooms, ginger, and cabbage

Soba Noodles with Sichuan sausage, spinach, and cashews

BUILD YOUR OWN POKE BOWL STATION

\$30 PER GUEST

Includes white rice and brown rice, Meiji tofu, tuna, salmon, and shrimp with toppings below.

Seaweed Salad

Sliced Avocado

Edamame, White and Black Sesame Seeds, Dried Seaweed and Kale

Yuzu Ponzu, Sriracha Aioli, and Soy Sauce

SEAFOOD STATION

\$45 PER GUEST

*Served with cocktail sauce and tarragon aioli.
Select up to four items below.*

West Coast and East Coast Oysters with shallot-vinegar mignonette

Steamed Little Neck Clams in white wine garlic broth

Mini Lobster Rolls on buttered brioche

Pacific White Shrimp

Steamed Crab Claws

Cabo Ceviche with lime, chili, tomato, and radish

Peruvian Ceviche with cucumber, tomato, pickled red onion

DELUXE APPETIZER STATIONS (CONT.)

A minimum of 12 guests is required per selection below.

BUILD YOUR OWN HOT DOG STAND

\$21 PER GUEST

Served with mini buns.

Select three below.

Chicken Apple Sausage with dijonaise and caramelized onion

Tijuana-Style with bacon, diced tomato, mayo, and cilantro onion relish

Chicago with pickle, tomato, onion, sweet relish, and sport peppers

Ballpark with ketchup, mustard, and sweet relish

Chili Cheese with beef chili, nacho cheese, and jalapeños

L . A . STREET TACOS

\$25 PER GUEST

Served with warm flour or corn tortillas.

Grilled Chile-Lime Chicken, Carne Asada, and Chipotle-Seasoned Vegetables

Salsa Bar with pico de gallo, tomatillo salsa, roasted tomato salsa, and mango salsa

Diced Onions

Cilantro

Guacamole

STREET EATS

\$27 PER GUEST

Includes all options below.

Cheese and Pepperoni Pizzas

Chicago Dogs with pickle, tomato, onion, sweet relish, and sport peppers

Philly Cheesesteak with grilled onions, served on a hoagie roll

New Mexican Loaded Potato Skins with melted queso, shredded cheese, hatch chili, and pico de gallo



PLATED
LUNCH & DINNER

PLATED LUNCH & DINNER

A minimum of 12 guests is required per selection. All dinner services require servers present; staffing is based on size and scope of event. Plated lunch and dinner is served with freshly baked artisan rolls with butter.

Select your choice of one starter, one entrée, and one dessert. Each entrée is accompanied by chef's recommended sides. Duo entrées are available for an additional \$12 per guest. Add \$5 per guest for buffet service.

SELECT ONE STARTER

Mixed Green Salad with tomato, shaved carrot, cucumber, pickled radish, and champagne vinaigrette

Caesar Salad with shaved parmesan, garlic croutons, crispy capers, and Caesar dressing

Kale Salad with apple, toasted walnut, cranberries, pecorino, and lemon vinaigrette

Mizuna Salad with Fuji apple, candied pumpkin seeds, pomegranate, fennel, crispy parsnip, and apple-soy vinaigrette

Spinach Salad with warm bacon dressing, friend shallots, goat cheese, and baby heirloom tomatoes

Jicama and Radicchio Salad grapefruit, charred corn, cotija cheese, and chili-lime vinaigrette

Red and Gold Beets with arugula, Sonoma goat cheese, sweet potato confetti, beet chips, and truffle-sherry vinaigrette

Beefsteak Tomatoes with pickled red onion, basil, grey salt, local wild rocket, focaccia, and white balsamic vinaigrette

Iceberg Wedge Salad with halved cherry tomatoes, bacon crumbles, and creamy blue cheese dressing

Salad of Pickled Things with Weiser Farms carrots, fennel, chicory, shaved radish, and white verjus vinaigrette

Pancetta, White Bean, and Kale Soup with tomato and herb croutons

Tomato Bisque with basil oil and toast points

White Corn Bisque with roasted avocado mousse and cilantro

Yellow Tomato Gazpacho with avocado and grilled prawn

PLATED LUNCH & DINNER (CONT.)

Select one entrée from either the Poultry, Beef and Pork, or Seafood sections on pages 31-33. Duo entrées are available for an additional \$12 per guest. Buffet service may be added for an additional \$5 per guest.

POULTRY ENTRÉES

PLATED

Roasted Organic Chicken Breast with wild mushroom, thyme, and red wine reduction <i>Served with roasted fingerling potatoes and roasted Brussels sprouts</i>	\$48 PER GUEST
Roasted Organic Chicken Breast with mustard jus <i>Served with smoked sweet potatoes and Tuscan kale and shimejii mushrooms and farro “risotto”</i>	\$48 PER GUEST
Organic Chicken with lemon tahini dressing <i>Served with charred rainbow carrots and couscous with pickled tomato</i>	\$48 PER GUEST
Organic Chicken Breast with roasted garlic pan gravy <i>Served with fingerling potatoes and Tuscan kale with roasted heirloom tomato</i>	\$48 PER GUEST
Mushroom and Goat Cheese-Stuffed Chicken Breast with roasted garlic pan gravy <i>Served with aged parmesan and roasted rosemary potatoes and wilted mustard greens</i>	\$48 PER GUEST
Sous Vide Duck Breast with blueberry-ginger reduction <i>Served with cauliflower root vegetable risotto and rainbow chard</i>	\$58 PER GUEST

PLATED LUNCH & DINNER (CONT.)

Select one entrée from either the Poultry, Beef and Pork, or Seafood sections on pages 31-33. Duo entrées are available for an additional \$12 per guest. Buffet service may be added for an additional \$5 per guest.

BEEF AND PORK ENTRÉES

PLATED

Braised Pork Belly with whole grain mustard sauce <i>Served with caramelized cipollini onions, dried apples, and garlic-roasted rapini</i>	\$55 PER GUEST
Roasted Tenderloin with horseradish cream and cabernet reduction <i>Served with fingerling potatoes, shredded Brussels sprouts, blue cheese, and arugula salad</i>	\$64 PER GUEST
Cabernet-Braised Boneless Beef Short Ribs with red wine reduction <i>Served with buttermilk mashed potatoes and roasted rainbow carrots</i>	\$58 PER GUEST
Korean-Style Braised Short-Ribs with gochujang chili sauce <i>Served with udon garlic noodles with snap peas and dark soy-glazed eggplant</i>	\$58 PER GUEST
8 oz. Filet with red wine reduction <i>Served with cheesy cauliflower gratin and green beans with roasted garlic</i>	\$64 PER GUEST
Dry-Aged New York Striploin with caramelized onion purée <i>Served with sweet potato gnocchi and citrus charred broccolini</i>	\$64 PER GUEST
Grilled New York Steak with chimichurri sauce <i>Served with grilled asparagus and roasted red potatoes</i>	\$69 PER GUEST

PLATED LUNCH & DINNER (CONT.)

Select one entrée from either the Poultry, Beef and Pork, or Seafood sections on pages 31-33. Duo entrées are available for an additional \$12 per guest. Buffet service may be added for an additional \$5 per guest.

SEAFOOD ENTRÉES

PLATED

Furikake-Crusted Ahi Tuna with coconut-wasabi ponzu <i>Served with green tea soba noodles with snap peas, shaved carrot, and shiso-citrus vinaigrette</i>	\$53 PER GUEST
Oven-Roasted Barramundi with Thai red curry <i>Served with forbidden black rice and shiitake mushrooms with sugar snap peas</i>	\$53 PER GUEST
Roasted Salmon with capers, garlic, and lemon <i>Served with celery root and toasted caraway purée and baby spinach with granny smith apple</i>	\$58 PER GUEST
Pan-Roasted Steelhead Trout with caviar beurre blanc <i>Served with celery root and potato purée and local wild mushrooms</i>	\$58 PER GUEST
Olive Oil-Poached Black Cod with prosecco butter sauce <i>Served with saffron risotto and toasted romanesco</i>	\$58 PER GUEST
Fennel Pollen-Crusted Sea Bass with white balsamic <i>Served with mustard greens and fingerling potatoes and golden caviar espuma</i>	\$58 PER GUEST
Pan-Roasted Hawaiian Yellowtail with coconut and pickled ginger ponzu <i>Served with furikake-crusted rice cake and salad of sugar snap peas, asparagus, and soy beans</i>	\$58 PER GUEST
Pan-Seared Scallops with plum wine demi-glace <i>Served with carrot and pickled ginger purée and Napa cabbage and cilantro slaw</i>	\$58 PER GUEST

VEGETARIAN AND VEGAN ENTRÉES

Penne Pine Nut Arrabbiata with rapini, roasted tomatoes, and parmesan	
Roasted Acorn Squash with quinoa, seasonal vegetables, and chimichurri	
Stuffed Portobello with goat cheese, shallots, and seasonal succotash	
Roasted Cauliflower and Maple-Ginger Roasted Kabocha Squash with chimichurri	
Stuffed Japanese Eggplant with tomatoes, sweet peppers, fennel, and pine nuts	
Impossible Meat and Black Bean Stuffed Peppers with mole rojo, chimichurri, yellow squash, and red onion	
Smoked Butternut Squash Steak with charred asparagus, mushrooms, and cauliflower purée	

PLATED LUNCH & DINNER (CONT.)

SELECT ONE DESSERT

Individual Cheesecake with berry coulis

Bourbon Apple Pie with whipped cream and salted caramel

Sticky Toffee Pudding with salted caramel

Individual Tiramisu

Fruit Tart with Pastry Cream

Lemon Meringue Tart

Panna Cotta with seasonal fruit

Lime and Raspberry Mousse Tart

Mango Mousse Cup

Blueberry Lemon Bar

Key Lime Pie Bar

ELEVATED DESSERT UPGRADE

ADD \$7 PER GUEST

Chocolate Raspberry Layered Cake

Chocolate Croissant Bread Pudding

Chocolate Marquise with toasted hazelnuts

Crème Brûlée with seasonal berries

Raspberry Mousse on Sablé Cookie with mascarpone cream

Trio of French Macarons



LUNCH & DINNER
BUFFETS

LUNCH & DINNER BUFFETS

A minimum of 12 guests is required per selection below.

BUILD-YOUR-OWN SLIDER BUFFET

\$32 PER GUEST

Choice of two proteins below. Add third protein for \$6 per guest.

All-Natural Beef Sirloin Patty

Chipotle Pulled Chicken

Pulled Pork with Carolina-style barbecue sauce

Nashville-Style Hot Chicken

Impossible Burger

Falafel with chickpea and quinoa

Served with Hawaiian rolls and includes accoutrements and sides below.

Lettuce, Tomato, Onions, Pickles

House-Made Kettle Chips or Potato Salad

Fruit Salad

Chocolate Brownies or Apple Pie Cheesecake

BARBECUE BUFFET

\$37 PER GUEST

Coleslaw with whole grain mustard, shredded cabbage, carrots, and celery

Choice Of Dry-Rubbed Tri Tip, Carolina Brown Sugar Pork Shoulder, or Texas-Style Chicken

Corn Relish with bell pepper and onions

Smoked Sweet Potato Salad with green garlic and red onion

Corn Bread

Seasonal Fruit Cobbler or Grilled Honey Peaches with Mascarpone (seasonal)

Add second protein for \$7 per guest.

LUNCH & DINNER BUFFETS (CONT.)

A minimum of 12 guests is required per selection below.

BAJA BUFFET

\$38 PER GUEST

Mixed Greens with jicama, shredded carrots, watermelon radish, and cilantro-lime vinaigrette

Choice of Citrus Chicken, Steak Asada, or Al Pastor; Includes Vegan Sweet Potato

House-Made Corn Tortillas

Spanish Rice and Black Beans

Tortilla Chips with Salsa Fresca, Corn Salsa, and Salsa Roja

Mexican Wedding Cookies or Pie de Limon

Add guacamole for \$6 per guest.

TEX MEX BUFFET

\$38 PER GUEST

Mexican Caesar with kale, grilled corn, avocado, pepitas, crispy tortilla strips, tomatillo relish, and roasted poblano-Caesar dressing

Chicken Enchiladas with salsa roja, Monterey jack cheese and scallions

Poblano, Corn, and Mushroom Enchiladas with salsa verde, cotija cheese, and cilantro

Spanish Rice and Black Beans

Tortilla Chips with Salsa Fresca, Salsa Roja, and Sour Cream

Aztec Spice Chocolate Brownie or Pie de Limon

Add guacamole for \$6 per guest.

LUNCH & DINNER BUFFETS (CONT.)

A minimum of 12 guests is required per selection below.

MEDITERRANEAN BUFFET

\$37 PER GUEST

Fattoush Salad with romaine, cucumber, tomato, feta, crisp pita, and lemon vinaigrette

Sumac-Roasted Chicken Breast with braised fennel, tomato, and artichoke

Warm Pita Bread

Sun-Dried Tomato Hummus

Buttered Almond Rice

Roasted Eggplant with garlic, basil, pine nuts, and yogurt

Pistachio Baklava or Rosemary Olive Oil Tea Cake

Replace chicken with baharat-spiced New York strip steak for \$3 per guest.

Add baharat-spiced New York strip steak for \$6 per guest.

ITALIAN BUFFET

\$37 PER GUEST

Caprese Salad with mozzarella, fresh basil, heirloom tomato, and balsamic vinaigrette

Chicken Piccata with white wine lemon caper sauce

Asiago Polenta with foraged wild mushroom and Tuscan kale

Garlic Bread

Charred Broccolini with garlic and red pepper

Tiramisu or Lemon Ricotta Cake with Limoncello Glaze

LUNCH & DINNER BUFFETS (CONT.)

A minimum of 12 guests is required per selection below.

ASIAN BUFFET

\$31 PER GUEST

Chopped Salad with cashew, mango, and sesame-mustard dressing

Shanghai-Style Spring Rolls with mushroom, Chinese mustard, and sweet chili sauce

Choice of Cashew Chicken or Sichuan-Style Beef with Chinese Broccoli

General Tso's Cauliflower or Sichuan Green Beans in Oyster Sauce

Steamed Jasmine Rice or Steamed Brown Rice

Almond Cookies

Substitute steamed rice for vegetable fried rice for \$4 per guest.

Add second protein for \$7 per guest.

ASIAN SEAFOOD BUFFET

\$47 PER GUEST

Mizuna Salad with apple, pomegranate, spiced lotus root chips, and apple-soy vinaigrette

Crab Cakes with sweet mango-chili sauce

Choice of one entrée below

Salt and Pepper Shrimp with scallions and garlic

Steamed Local Rockfish with citrus-soy, ginger, and cilantro

Miso-Honey Glazed Salmon with sesame, scallions, and ginger

Steamed Baby Bok Choy in Citrus Ponzu or Watercress and Shiitake Stir Fry

Steamed Jasmine Rice or Steamed Brown Rice

Sesame Rice Balls filled with sweet red bean paste

Substitute steamed rice for vegetable fried rice for \$4 per guest.

Add second protein for \$6 per guest.

LUNCH & DINNER BUFFETS (CONT.)

A minimum of 12 guests is required per selection below.

INDIAN BUFFET

\$32 PER GUEST

Cucumber Salad with greens, chickpeas, radish, mint and cilantro vinaigrette

Chicken Tikka Masala

Basmati Rice

Spiced Heirloom Carrots with Golden Raisins

Garlic and Herb Pita Bread

Cucumber Raita

Mango Pudding

BRITISH BUFFET

\$37 PER GUEST

Shredded Brussels Sprout Salad with almonds, carrot, radish, and mustard vinaigrette

Herb-Roasted Chicken

Cauliflower Cheese

Roasted Carrots

Yorkshire Pudding with Onion Gravy

Sticky Toffee Pudding

A top-down view of several round tarts arranged in a grid. Each tart has a golden-brown crust, a thick layer of white cream, and a single fresh raspberry on top. The raspberries are bright red and show their characteristic bumpy texture. The tarts are set against a dark background, possibly a baking tray.

SWEET TREATS

SWEET TREATS

BY THE DOZEN

Assorted House-Baked Cookies	\$38 PER DOZEN
Cupcakes choose vanilla or chocolate	\$39 PER DOZEN
Lemon Bars	\$39 PER DOZEN
Blueberry Lemon Bars	\$39 PER DOZEN
Key Lime Pie Bars	\$39 PER DOZEN
Brownies	\$39 PER DOZEN
Pecan Bars	\$42 PER DOZEN

ASSORTED BAKERY TREATS

\$7 PER GUEST

Price based on one and half pieces per guest. Minimum of 12 guests.

Assorted Cookies, Bars, and Brownies



PETITE DESSERTS

\$5.00 PER PIECE

Minimum of 12 pieces per selection.

Assorted Mini Cakes

Strawberry Rose Cream Puff

Berry Tartlet with Pastry Cream

S'mores Jars with Chocolate Mousse

Strawberry Shortcake Jars

Lemon Meringue Tartlet

Raspberry-Lime Mousse Tartlet

Mini Salted Caramel Tartlet

Mango Mousse Cup

Mini Chocolate Pot De Crème







BEVERAGES
&
BAR SELECTIONS

Pineapple Mule

1/2 oz. Vodka
1 oz. Pineapple Juice
1 oz. Muddled Pineapple
1 oz. Muddled Mint

BEVERAGES

COFFEE SERVICE

Illy Coffee Service

\$4 PER PERSON

Minimum 8 guests.

Regular, Decaf, Art of Tea

All-Day Illy Coffee Service

\$13 PER PERSON

Minimum 8 guests. Includes up to two refreshes. Labor not included.

Regular, Decaf, Art of Tea

BY THE BOTTLE

Individual Bottled Water

\$4 EACH

Liter of Saratoga Still Water

\$9 EACH

Liter of Saratoga Sparkling Water

\$9 EACH

Coke, Diet Coke, Sprite

\$3.50 EACH

BEVERAGES (CONT.)

BY THE PITCHER

Serves approximately (8) guests

Spa Water	\$5 PER PITCHER
Iced Tea	\$18 PER PITCHER
Lemonade	\$23 PER PITCHER
Orange Juice	\$23 PER PITCHER
Arnold Palmer	\$23 PER PITCHER
Strawberry Lemonade	\$23 PER PITCHER
Seasonal Agua Fresca	\$26 PER PITCHER

BY THE DISPENSER

Serves approximately 30 guests

Spa Water	\$12 PER DISPENSER
Iced Tea	\$57 PER DISPENSER
Lemonade	\$57 PER DISPENSER
Arnold Palmer	\$57 PER DISPENSER
Orange Juice	\$62 PER DISPENSER
Strawberry Lemonade	\$62 PER DISPENSER
Seasonal Agua Fresca	\$67 PER DISPENSER

BAR SELECTIONS

All bar packages include assorted soft drinks, still bottled water, and sparkling bottled water.

A minimum of one bartender is required for approximately every 50 guests, depending on style of service.

BEER AND WINE

STANDARD SERVICE

\$20 per guest – 1 hour

\$29 per guest – 2 hours

\$34 per guest – 3 hours

PREMIUM SERVICE

\$29 per guest – 1 hour

\$42 per guest – 2 hours

\$50 per guest – 3 hours

SPIRITS, BEER, AND WINE

STANDARD SERVICE

\$26 per guest – 1 hour

\$38 per guest – 2 hours

\$46 per guest – 3 hours

PREMIUM SERVICE

\$37 per guest – 1 hour

\$52 per guest – 2 hours

\$61 per guest – 3 hours

BON APPÉTIT
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