

Welcome to Bon Appétit catering services at Verily. We understand every function is unique and we will be happy to create a customized menu for your event, large or small. To provide you with the highest level of service while minimizing cost, we have established the following guidelines.

- 5-business day notice requested for all catering orders.
 Two-week notice requested for SLT event or higher level
 VIP event with headcount 20 guests or more.
- Catering service hours of operation are Monday Friday, 7:00 a.m. - 1:30 p.m.
- Last catering pick up time is 2:00 p.m. Late pick up will incur \$50 fee.
- The final headcount for your event is due 48 hours prior to the start of your event. If you need to increase the head count the day of your event, we will make every effort to accommodate your needs, but your menu selection may be limited and delivery time is not guaranteed.
- All catering events require a minimum of 12 people, or a \$200 order minimum.
- Onsite catering is for delivery, setup, and pickup only. If you need continuous service during your event, a dedicated server must be requested in advance. The charge for this service is \$50/hour for a minimum of 6 hours.
- Late cancellations may be subjected to a fee. Any cancellations less than 48 hours from the time of the event will result in 100% charge in full to the credit card on file.
- A credit card is required to secure your event and will be charged in full on the day of the event.
- A minimum of 30-minute setup time is requested prior to your event start time. Please book your location and tables for catering setup in advance from facilities.
- Pricing includes disposable table setting and linens. China service is available at an additional fee.
- All pricing is exclusive of any processing fees and local state tax.
- The following details are required at the time of your catering order:
 - Date of the event
 - Total guest count
 - Location
 - Start and end time
 - Credit card information
 - Any dietary restrictions

Please send your catering inquiry to lee.duvall@cafebonappetit.com

Included is a catering menu but your catering may be based on daily changing café menu or customized to meet your needs depending on availability.

BREAKFAST

VERILY CONTINENTAL

Minimum order 12

Assorted pastries

Seasonal cut fruit

Freshly brewed Equator coffee*

half + half, whole milk, sugar assortment

Selection of Numi teas

*Decaf coffee available upon request at \$2 per person. Refresh coffee service \$4 per person

\$12 per person

CONSTELLATION BREAKFAST

Minimum order 12

Assorted pastries

Seasonal cut fruit

Strauss organic yogurt and "Nut-House" granola

Freshly brewed Equator coffee*

half + half, whole milk, sugar assortment

Selection of Numi teas

*Decaf coffee available upon request at \$2 per person. Refresh coffee service \$4 per person

\$15 per person

ADDITIONS

Minimum order 12

Cage-free hardboiled eggs | \$1 each

Individual Siggis yogurt | \$2 each

Chia pudding with fruit | \$5 each

Croissant | \$2 each

Bran muffins | \$2 each

Blueberry muffins | \$2 each

Banana | \$1 each

Orange juice | \$2 per person

Grapefruit juice \$2 per person



MIXED GREENS SALAD

Minimum order 12

Organic spring mix, cherry tomatoes, Persian cucumbers, carrots, roasted sunflower seeds, balsamic vinaigrette

\$8 per person

CAESAR SALAD

Minimum order 12

Romaine lettuce, house-made croutons, parmesan cheese, Caesar dressing

\$8 per person

- + Add roasted chicken breast \$3 per person
- + Add roasted organic Hodo tofu \$3 per person

SANDWICHES | WRAPS

Minimum order 12

All items can be made into wraps with flour tortilla

Diestel turkey, jack cheese, arugula, tomato, red onion, pickle, mayo, Dijon, country Italian bun

Smoked ham, cheddar, arugula, tomato, red onion, pickle, mayo, Dijon, country Italian bun

Salami, provolone, arugula, tomato, red onion, pickle, mayo, Dijon, country Italian bun

Seasonal roasted vegetables, provolone, arugula, tomato, red onion, Dijon, country Italian bun

\$8 per person

ADDITIONS

Minimum order 12

Chocolate chip cookies | \$1 each
Dirty potato chips | \$1 each
Apple coleslaw | \$4 per person

Our daily changing menus from Periodic Table and Constellation are also available for your catering.

All menu items are subject to seasonal changes and market availability.

SMALL BITES

Minimum order 12

CHIPS + SALSA

\$6 per person

SEASONAL FRUIT PLATTER

\$6 per person

TRAIL MIX WITH DRIED FRUITS + NUTS

\$6 per person

ARTISAN CHEESE BOARD

\$12 per person

CHOCOLATE CHIP COOKIES

\$1 each

CHOCOLATE BROWNIES*

\$35 (50-60 pieces)

*Minimum order does not apply to this item

BEVERAGES

Minimum order 12

JUST Water | \$1.50 each
Coke or Diet Coke | \$1 each
La Croix sparkling water | \$1 each
Canned tea | \$2 each
Lemonade | \$2 per person

COFFEE SERVICE

Freshly brewed Equator coffee* half + half, whole milk, sugar assortment

Selection of Numi teas

*Decaf coffee available upon request \$2 per person. Refresh coffee service \$4 per person

\$8 per person

