

CATERING AT
VERILY

2026



WELCOME TO VERILY CATERING



We are driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities and the environment and always conduct our business with the highest ethical standards.

GUIDELINES

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:

- Notice of 5 business days requested for all catering orders.
- Notice of 2 weeks requested for VLT event or higher level VIP event with headcount of 20 guests or more.
- The final headcount for your event is due 48 hours prior to the start of your event.
- Last catering pick-up time is 2:00 p.m. Late pick-up will incur \$100 fee.
- All catering events require a minimum of 12 people or a \$350 order minimum.
- All pricing is exclusive of any processing fees and local state tax.
- Late cancellations may be subjected to a fee.
- A credit card is required to secure your event and will be charged in full one day prior of the event.

SERVICES

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 \$55 per hour, for a minimum of 6 hours.

A minimum of 30 minutes for setup is requested prior to your event start time. Please book your location and tables for setup in advance from facilities.

Pricing includes disposable table setting or china service, depending on the style of event. Linen is available on request.

Please note that usage of refrigerators, freezer and warmers is not permitted for guest items.

WELCOME TO VERILY CATERING



PLACING YOUR ORDER

The following details are required at the time of your catering order:

- Date of the event
- Total guest count
- Location of the event
- Event start and end time
- Credit card information
- Any dietary restrictions

If you need to increase the head count on 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.

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.

Catering may be ordered from the included catering menu, but your catering can also be based on daily rotating café menus, or may be customized to meet your needs. Menu customizations will be made based on availability.

CONTACT OUR TEAM

Catering service hours of operation are Monday - Friday, 7:00 a.m. - 1:30 p.m.

Please send your catering inquiry to

lee.duvall@cafebonappetit.com.

BREAKFAST



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

VERILY CONTINENTAL \$15

minimum order 12. priced per person.

assorted pastries

seasonal cut fruit

freshly brewed Equator coffee

half + half, whole milk, sugar assortment

selection of Numi teas

coffee refresh service +\$4

priced per person

CONSTELLATION BREAKFAST \$20

minimum order 12. priced per person.

assorted pastries

seasonal cut fruit

Straus organic yogurt with

Nut-House granola

freshly brewed Equator coffee

half + half, whole milk, sugar assortment

selection of Numi teas

refresh coffee service +\$4

priced per person

ADDITIONS

minimum order 12.

cage-free hard-boiled egg \$2.50

priced per each

individually packaged plain yogurt \$4

priced per each

12 assorted doughnuts \$40

priced per dozen

chia pudding with fruit \$5

priced per each

croissant \$3

priced per each

chocolate muffin \$3

priced per each

bran muffin \$3

priced per each

blueberry muffin \$3

priced per each

banana \$2

priced per each

orange juice \$4

priced per person

grapefruit juice \$4

priced per person

LUNCH



HOT COUNTER \$25

designed based on daily rotating
café menu. priced per person.

composed salad

meat protein

vegetarian protein

2 sides

chocolate chip cookie

MIXED GREEN SALAD PLATTER \$12

minimum order 12. priced per person.

organic spring mix

cherry tomatoes

Persian cucumbers

carrots

roasted sunflower seeds

balsamic vinaigrette

CAESAR SALAD PLATTER \$12

minimum order 12. priced per person.

romaine lettuce

house-made croutons

parmesan cheese

Caesar dressing

add roasted chicken breast +\$5

priced per person

add roasted organic Hodo tofu +\$5

priced per person

ADDITIONS

minimum order 12.

chocolate chip cookies \$3

priced per each

dirty potato chips \$3

priced per each

Coke / Diet Coke / Coke Zero \$2

priced per each

assorted sparkling water \$2

priced per each

SMALL BITES



Brie Crostini with Fruit Spread \$3

minimum order 24. priced per each

Seasonal Bruschetta \$3

minimum order 24. priced per each

2 oz. Chicken Skewers \$3.50

minimum order 24. priced per each

2 oz. Caprese Skewers \$3

minimum order 24. priced per each

Panisse Bites \$3

minimum order 24. priced per each

Franks in a Blanket \$3

minimum order 65. priced per each

Eggrolls \$3

minimum order 24. priced per each

Chips, Salsa, and Guacamole \$10

minimum order 12. priced per person

Charcuterie Board \$8

minimum order 15. priced per person

Artisan Cheese \$8

minimum order 15. priced per person

DESSERTS



Seasonal Fruit Platter \$8

minimum order 12. priced per person

Chocolate Chip Cookie \$3

priced per each

Chocolate Brownie \$50

priced per 50 pieces

Fresh Fruit Tart \$4

minimum order 24. priced per each

12 Mini Cupcakes \$30

priced per dozen

chocolate, vanilla, strawberry, red velvet, lemon

12 Regular Cupcakes \$40

priced per dozen

chocolate, vanilla, strawberry, red velvet, lemon

French Macarons \$100

priced per 80 pieces

Custom Cakes

contact for pricing on custom cake orders



BON APPÉTIT

MANAGEMENT COMPANY

— CATERING AND EVENTS —