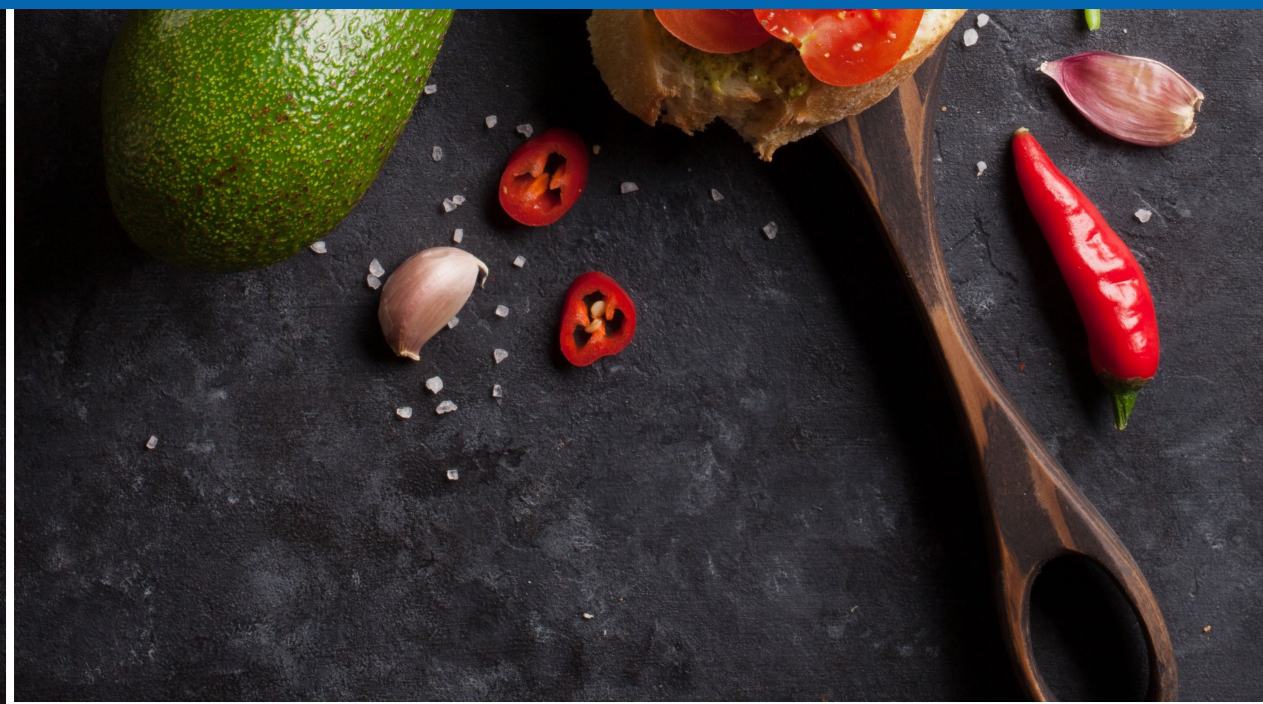




BON APPÉTIT AT BLIZZARD ENTERTAINMENT

# CATERING GUIDE

2023



## ABOUT BON APPÉTIT

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Bon Appétit Management Company is an onsite custom restaurant company offering full food service management by providing café and catering service to corporations, colleges, universities and specialty venues. We have over 1,000 locations in 33 states.

Founded in 1987 as a catering company, the hallmark of Bon Appétit's expertise is serving fresh food that is prepared from scratch using authentic ingredients. We also have made a commitment to social responsibility by supporting sustainable food suppliers and local producers.

We believe in serving only the freshest food. Food that is prepared from scratch, using authentic ingredients. Food that is alive with flavor and nutrition. Food that is created in a socially responsible manner for the well-being of our guests, communities and the environment.

## WHAT ARE YOU ENVISIONING?

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Themed food and treats to celebrate a game launch? Showy accompaniments for a media event? Catered care package for virtual meetups? Whether you are looking for an elegant VIP banquet for clients and gaming partners or tasty and nutritious meals for a community-building event, we are here for you. We delight in attending to the details of your event, big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit Catering Manager will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. Our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

Our commitment to you does not stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they will be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

For more information about the healthy foods that we serve, visit our café website at: [blizzard.cafebonappetit.com](http://blizzard.cafebonappetit.com)

# GOOD TO KNOW

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## COOKING FROM SCRATCH

From stocks to sauces, dressings and dough, we cook from scratch in each location. Our approach to food allows us to provide fresh foods from whole ingredients.

## FOOD ALLERGIES

We take food allergies seriously. If you or your guests have a food allergy, it is important to let our catering team know so we can make the necessary preparations before your event. Since everything is cooked from scratch onsite, our chefs can easily tell you what ingredients are in a specific dish and make modifications if needed.

## AVOIDING GLUTEN?

For our guests with celiac disease or other gluten intolerances, we offer menu items that have been prepared without gluten-containing ingredients and can substitute common items such as pastas and breads. Please note that our menu items are not guaranteed gluten-free, as defined by the FDA, because we prepare and handle products containing gluten in an open kitchen environment. Please speak with our catering team to request accommodations.

## QUALITY MEAT

Turkey and chicken are produced without the routine use of antibiotics as a feed additive. Pork and beef are raised without antibiotics as a first preference. All seafood purchases, wild and farmed, follow the sustainability guidelines of the Monterey Bay Aquarium's Seafood Watch Program. Turkey and beef are roasted in-house daily for deli meat.

Milk and yogurt are from cows not treated with artificial bovine growth hormone.

Eggs are produced cage-free and are certified by humane farm animal care, food alliance or animal welfare approved.

## SUPPORTING LOCAL

Bon Appétit has long been the role model for responsible sourcing in the food service industry. Our path towards greater sustainability started as a quest for flavor. When cooking from scratch, you want the very best ingredients.

That led us to launch our Farm to Fork program in 100 long before local food became the welcome trend it is today. Our years of working directly with farmers and ranchers opened our eyes to the many problems of our modern food supply: while it is abundant and cheap, it has many hidden costs. We believe we can deliver fantastic food and wonderful service while also helping make our food system better. It's a tall order, but we do love a challenge.

As Margaret Mead once said, *"Never doubt that a small group of thoughtful committed citizens can change the world; indeed, it is the only thing that ever has."*

# CONNECT WITH US

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We see ourselves as part of your team, so our goal is collaborating with you to offer an experience perfectly tailored to your needs.

## PLACE AN ORDER ONLINE

[blizzard.catertrax.com](http://blizzard.catertrax.com)

## CATERING SALES OFFICE

For assistance or special orders feel free to contact the catering direct line and email:  
949.689.4578 or [catering@blizzard.com](mailto:catering@blizzard.com)

## CATERING HOURS AND OFF HOURS

Bon Appetit Food Services Hours of Operation:

Monday to Friday 7:00am- 5:00pm.

Events taking place before or after regular business hours are subject to a service fee of \$25.

# GENERAL CATERING INFORMATION

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## ORDERING TIME FRAMES

Advanced notice of 5 to 7 business days is appreciated for all catered events to ensure we provide quality service for your event. We require a minimum of (2) business days' notice for all orders. Orders placed after this time are subject to a late fee of \$20 and Chef's approval based on product availability.

- A minimum of (4) business days is required for events of (75) guests or more and plated/served meals, off our regular menu. Orders placed within (5) business days will be subject to a \$20 late fee and additional labor, or overtime labor fees as needed.
- We require (1) weeks' notice for special requested Team menus.
- You must contact Bon Appetit directly if placing orders less than (2) days from event.

## ORDER MINIMUMS

Current catering order minimum is \$50 (pre-tax). Any order that does not meet the minimum order requirements will incur a set-up fee of \$20.

## CATERING DELIVERIES

Our standard drop service is \$12 per order. Full-service set-ups are \$25 per order. Offsite catering requires an administrative fee of \$30 for orders up to 15-mile radius. Orders that exceed a 15-mile radius is subject to an additional charge. Please contact your catering manager for additional information.

# GENERAL CATERING INFORMATION

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## CANCELLATION FEES

Customers are responsible for paying 50 percent of the total invoice plus \$100 in labor for any orders canceled within two business days of the event.

## PAYMENT OPTIONS

We accept credit cards or department cost centers. Please note that we do not accept cash payments. Payment information must be submitted to confirm your order.

# DETAILS

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## EVENT STAFFING

Bon Appétit is pleased to offer a variety of service styles for all catering events.

- The current menu pricing reflects a casual drop and go style of service and includes all disposable and paper products.
- If hot or plated food is being served a server may be required to switch out hot food items based on guest count.

## STAFFING GUIDELINES

- Buffet Lunch or Dinner  
(1) server for every (25) guests for parties with more than (40) guests
- Plated Lunch or Dinner  
(1) server for every (12) guests
- VIP Service  
(1) server for every (8) guests
- Reception Style Service  
(1) server for every (30) guests

## STAFFING RATES

- Standard Bon Appétit server rates are \$30 per hour and will be provided based on Availability- Culinary Staffing rates
- When Bon Appétit servers are not available, we use contracted labor priced at \$36.00 per hour for minimum of (4) hours
- Cooks required onsite for plated service or action and carving stations standard rates are \$25 per hour minimum of (2) hours

When planning your event, the catering team will help determine the staffing needs to of your event. All events using China, glass and silverware require staff for set up, service and clean up.

# DETAILS

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## GUARANTEE AND CANCELLATION

In arranging a catered event, guest count must be provided by noon (2) business days prior to event date to allow ample time for the ordering process. This number will be your guarantee and will be considered your final count, which is not subject to reduction. Increases to your guarantee after said date are subject to approval based on product availability and chefs' approval. Events cancelled within 48 hours of the event start time may be subject to up to 50% total cost fee and \$100 labor cost fee.

## LINEN

All food and beverage buffets are covered with our standard black or white 85x85 linen at no cost to the client. For additional linen needed for client tables, such as guest seating, information tables, etc. it is available to rent for \$7.50 per linen. Linen napkins for sit down dinners are available for rental at \$1.50 per napkin. Additional colors at this price are subject to our vendor's availability. Specialty linen can be ordered for your event at an additional fee.

## SERVICE WARE

High quality black plastic dinner plates, dessert plates, and coffee cups is included in the price. For upscale events requiring china, glassware, and silverware, Bon Appétit can provide these items up to (18) guests for an additional cost of \$5.00 per person. Events needing these items for over (18) people will require an outside rental company, in this case, the client will incur all costs. We are happy to collaborate with the rental company to arrange details and timing based on your event, the final bill is to be paid by the client to the rental company.

## SET-UP SERVICES

Tables, chairs, tents, and trashcans for events that include catering need to be ordered through facilities services. Bon Appetit will provide you with the needed equipment for food service.

## EQUIPMENT RENTALS

A perfectly styled event sometimes requires additional equipment rentals. Please give us at least 72 hours advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability.

## FLORAL & BALLOON ARRANGEMENTS

A pop of color goes a long way — consider adding floral arrangements, balloons, and centerpieces to your event. We will collaborate with our local florist to design beautiful florals and just need a 48hours advance notice to meet vendor ordering and delivery timelines.

## HOW ELSE CAN WE MAKE YOUR EVENT AMAZING?

Let us know! We will work together to create a wonderful experience for your guests.

To place an order please visit [www.blizzard.catertrax.com](http://www.blizzard.catertrax.com). For catering questions, please call Heather Rawls at 949.689.4578 or email [catering@blizzard.com](mailto:catering@blizzard.com).

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# BREAKFAST SELECTIONS | COLD

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## BREAKFAST 7:00AM-10:00AM

Served with water, locally-crafted Groundwork coffee, and NUMI tea

Orange, cranberry, or apple juice are available for an additional charge

Minimum Order: eight people. Items are priced per guest unless otherwise noted.

### Blizzard Deluxe Continental 9.95

Sliced fruit platter served with artisan assorted pastries and muffins

### Bagels and Cream Cheese 10.25

Assorted house-blended cream cheese with seasonal and local ingredients, jelly, and peanut butter (flavored cream cheese upcharge sun-dried and basil, bacon, strawberry, fig)

### Build-your-own Avocado Toast Bar 8.95

Grilled sourdough bread, mashed avocado, cucumbers, tomatoes, radishes, everything but the bagel seasoning

### Boxed Cereal Bar 6.25

Cheerios, Frosted Mini Wheats, Fruit Loops, Frosted Flakes, Special K with 2% milk and non-dairy oat milk.

## BEVERAGES

Minimum Order: ten people. Items are priced per guest unless otherwise noted

|  |      |
|--|------|
| Artisan Groundwork Coffee and NUMI tea | 2.95 |
| Artisan Unsweetened Black NUMI tea     | 2.95 |
| Assorted Sodas                         | 1.50 |
| Bottled Water                          | 1.50 |
| Bottled Juices                         | 2.40 |
| Perrier Sparkling Water                | 2.50 |

### Starbucks Travelers \$17.95 each

serves 8-10 people (Available during Starbucks hours)

Options include Veranda (blonde roast), Pike Place (medium roast) and the 'Featured' (dark roast). Includes sugars, stir sticks, napkins, half, and half and 12-8oz cups with lids



# BREAKFAST SELECTIONS | A LA CARTE

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Minimum Order: ten people. Items are priced per guest unless otherwise noted.

## Individual Yogurt Parfait 5.00

Greek yogurt, fresh berries, and granola

## Individual Overnight Oats 5.00

Old-fashioned oats, seasonal berries

## Assorted Whole Fruit Basket 1.65

## Seasonal Fruit Platter 3.15

## Silver dollar pancakes 4.75 per person

Served with syrup and butter balls

Flavored pancakes are available, blueberry, chocolate chips

## LOCALLY-CRAFTED

Assorted Danish 23.00 per dozen

Croissants 23.00 per dozen

Freshly Baked Muffins 23.00 per dozen

Banana, Blueberry, Cranberry Orange, Lemon Poppy, and Double Chocolate

Assorted Donuts 23.50 per dozen

Plain and chocolate dipped old Fashioned, raised, long bars, rainbow sprinkle cake

Filled Donuts 27.00 per dozen

Custard, lemon, and raspberry

Cinnamon Rolls 19.00 per dozen (mini) / 35.00 per dozen (jumbo)

House-made sweet cinnamon rolls with gooey inside and cream cheese icing

# BREAKFAST SELECTIONS | HOT

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## BREAKFAST 8:00AM-10:00AM

Served with water, locally-crafted Groundwork coffee, and NUMI tea

Orange, cranberry, or apple juice are available for an additional charge

Minimum Order: eight people. Items are priced per guest unless otherwise noted

### Breakfast Burritos 9.00

Assorted meat (ham, bacon, sausage) and vegetarian burritos with cage-free scrambled eggs, cheese, tater tots, salsa, sour cream

### Breakfast Sandwiches 9.00

- Fried egg, cheddar cheese, bacon, butter croissant

- Scrambled egg, sausage patty, white American, chipotle aioli, sourdough bread

- Scrambled egg, sauteed mushrooms, spinach, Havarti cheese, English muffin

### All-American Breakfast Buffet 11.50

Cheesy scrambled eggs with chives, choice of bacon, sausage, or vegetarian sausage, country potatoes, bell peppers and onions, with assorted mini pastries

### Healthy Start Frittata 10.81

Feta cheese, spinach, sun-dried tomato, mushroom, caramelized onion egg frittata

choice of bacon, sausage, or vegetarian sausage, country potatoes, bell peppers and onions

### Quiche Lorraine 12.50

Eggs, ham, and gruyere cheese, savory tart shell, country potatoes, bell peppers and onions  
fresh fruit platter

### Biscuits and Gravy 12.25

House-baked biscuits, traditional country sausage gravy served with cheesy scrambled eggs, local chives

### Live Station – Made to order Omelets 15.50

Toppings include ham, sausage, bacon, olives, spinach, tomatoes, onions, peppers, assorted cheese

### Chicken and Waffles 14.25

Fried chicken bites, warm waffles, syrup, whipped honey butter, diced strawberries

### Pain Perdu 12.25

Baked French toast casserole, seasonal berries, candied pecans, syrup, whipped butter

### Eggs Benedict 13.75

Cage-free poached eggs, toasted English muffins, Canadian bacon, Hollandaise, chives

*Vegetarian option – sub. avocado slice*

# SNACKS

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Available in bulk or individual packaging.

Minimum Order: eight people. Items are priced per guest unless otherwise noted

## Seasonal Fruit 4.75

## Chips + Salsa 5.95

Chips, house-made salsa, guacamole

## House-made hummus and pita 5.25

hummus flavors: traditional, roasted garlic, spicy chipotle, cilantro hummus

## Crudités 6.50

Seasonal and local vegetables, house-made hummus choice and selected dressing choice

## Blizzard Trio 8.75

Garlic hummus, baba ghanoush, harissa feta, pita bread, grilled vegetables

## Domestic Cheese Platter 9.25

Assorted cheeses, dried fruits, nuts, crackers

## Artisan cheese & charcuterie platter 12.95

Assorted artisan cheeses, cured meats, dried fruits, nuts, grapes, olives, crackers, sliced baguettes

## Yogurt Pretzels 3.85

Choice of blueberry, strawberry, chocolate, or plain

## Bartender's Blend Snack Mix 3.45

Peanuts, rye chips, sesame bread sticks, plain bread sticks, Chex Mix seasoning

## California Snack Mix 3.75

Turkish apricots, dates, almonds, coconut, papaya, pineapple, Brazil nuts, banana chips, pecans, pumpkin seeds, cashews, hazelnuts, walnuts

## Dark Chocolate Energy Boost 3.75

Dark chocolate espresso beans, dark chocolate probiotic cranberries, dark chocolate raisins, dark chocolate chunks, cranberries, almonds, and pineapple

## Imperial Mixed Dried Fruit 3.75

Prunes, Turkish apricots, dates, peaches, apple rings, pears, papaya, pineapple rings, white figs

## Gummy Bears Wild Fruit 3.25

## Assorted Bagged Chips 1.95

Miss Vicki's, Kettle, Chef's choice

## Assorted Candy Bars – \$1.75

Snickers, m&m's, and others

## Assorted Protein Bars 2.95

Clif, Luna, Quest, LaraBar and others

## Fruit Skewers 3.75

(Chef's choice)

# BLIZZARD HAPPY HOUR

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Two servings per guest.

Minimum Order: ten people. Items are priced per guest unless otherwise noted

## Crostini

Fig jam with goat cheese 2.75

Prosciutto with sun-dried burrata spread and balsamic glaze 3.50

Filet mignon with caramelized onions and horseradish cream 3.50

Burrata with roasted heirloom tomatoes and basil 2.95

Mushroom duxelles with sauteed mushrooms, parmesan cheese, and chives 2.75

## Mini Bags of Popcorn 2.75 per bag

Lightly salted and cheese

## Ahi Tuna Poke 3.50

Spicy mayonnaise, micro wasabi, avocado, jalapeno on a wonton chip

## Jumbo Lump Crab Cake 3.75

Lemon caper remoulade

## Arancini 3.25

Smoked mozzarella, shaved parmesan cheese, spicy marinara

## Finger Sandwiches 3.25

Egg salad, chicken salad, tuna salad, pb& j, cucumber & cream cheese

## Chicken Wings 3.50

Choice of: Buffalo, barbecue, lemon pepper, spicy honey mustard, sweet chili sauce

## Sea Salted Soft Pretzels 3.25

House-made dipping sauces - whole grain honey mustard, cheese sauce

## Pulled Pork Hawaiian Slider 4.25

Pulled pork with fried onion strings, red slaw, Hawaiian roll

## Kobe Beef Slider 4.25

Smoked cheddar, grilled onion, brioche roll

## Balsamic Short Rib Slider 4.25

Horseradish aioli, fried shallots, brioche roll

## Sugar Cane Shrimp \$3.75

Breaded deep fried shrimp ball, sugar cane stick (egg, mayonnaise)

# BLIZZARD HAPPY HOUR CONTINUED

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## Pork Belly Bao Bun 4.25

Carrot daikon slaw, cilantro

## Seared Ahi Tuna Chopstick 3.75

Ponzu sauce

## Caramelized Onion and Mushroom Tartlets 2.95

## Esquites Street Corn Cups 3.25

Chipotle aioli, cheese, lime, cilantro

## Tandoori Chicken Skewer 2.95

Yogurt sauce

## Spanakopita 2.95

Feta cheese and spinach

## Pork Pot Stickers 2.75

Ponzu sauce

## Vegetable Spring Rolls 2.75

Plum sauce

## Fresh Vegan Spring Rolls 3.50

Tofu, seasonal vegetables, shredded carrots on rice paper with peanut sauce and gluten-free tamari

## Fresh Shrimp Spring Rolls 4.50

Shrimp, seasonal vegetables, shredded carrots on rice paper with peanut sauce and gluten-free tamari

## Brie Cheese Sweet Tartlet 2.75

Walnuts and fig compote

## Mini Beef Wellington 4.95

Cabernet reduction

## Thai Chili Beef 4.50

Edible bok choy spoon

# SALADS

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## SALADS 11:00AM-5:00PM

Served with chips, freshly baked cookie, and beverage

Minimum Order: ten people. Items are priced per guest unless otherwise noted

### Greek Salad 12.50

Cucumber, tomato, Kalamata olives, romaine lettuce, feta, crispy spiced garbanzo beans, red wine vinaigrette | available vegan if requested without feta cheese

### Local Roasted Beet Salad 12.50

Roasted local beets, oranges, candied pistachios, organic baby field greens, local goat cheese, citrus vinaigrette

### Classic Caesar Salad 12.50

Romaine lettuce, ripe tomatoes, shaved parmesan cheese, house-made croutons, Caesar dressing

### Classic Cobb Salad 13.75

Organic mixed greens, chopped chicken, bacon, avocado, blue cheese, hard-boiled egg tomatoes, house-made ranch

### Waldorf Salad 13.75

Walnuts, grapes, apple celery, organic baby mixed greens, and toasted rosemary, apple cider mayonnaise dressing

### Caprese Salad 13.75

Baby Heirloom Tomatoes, bocconcini Mozzarella, basil, Italian Cold Press EVOO, balsamic

### Roasted balsamic Pear 13.75

Local goat cheese, candied pecans, arugula, balsamic dressing

### Sesame-soy Chicken Salad 12.50

Mandarin oranges, romaine, wonton strips, almonds, chicken, green onions, cabbage, carrots, sesame-soy vinaigrette

### Create your Own Salad Station 13.75

Romaine and organic baby mixed greens, Chef's choice farm to fork vegetable toppings, choice of protein, croutons, and two house-made salad dressings

### Create Your Own Grain Bowl Station 14.00

Quinoa, lentils, and farro with spinach, chef's choice farm to fork seasonal vegetable toppings, choice of protein and two house-made salad dressings

## LEVEL UP YOUR SALAD

Add herbed chicken breast + 2.00 | add flank steak + 4.00

# SANDWICHES AND WRAPS

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## SANDWICHES AND WRAPS 11:00AM-5:00PM

Served with chips, freshly baked cookie, and beverage

Minimum Order: ten people. Items are priced per guest unless otherwise noted

Gluten-free wrap available upon request

## STANDARD SANDWICHES 13.00

Turkey and Havarti | lettuce, tomato, and onion

Ham and Swiss | lettuce, tomato, and onion

Roast Beef and Cheddar | lettuce, tomato, and onion

Tuna Salad | lettuce, tomato, and onion

Caprese | tomato, fresh mozzarella, and basil

## GOURMET SANDWICHES 15.50

### Prosciutto Caprese

La Quercia prosciutto, burrata cheese, heirloom tomato, pesto, balsamic glaze, ciabatta

### Steakhouse Sandwich

Grilled flank steak, arugula, caramelized onions, horseradish aioli, sourdough

### Pork Belly Banh Mi with Peanuts

Peanuts, pickled daikon, cucumbers, cilantro, spicy mayonnaise

### BLTA

Applewood smoked bacon, avocado, heirloom tomato, butter lettuce, multigrain bread

### Turkey Club

House-roasted turkey, applewood smoked bacon, Havarti dill cheese, butter lettuce, tomato, herb aioli, focaccia

### Pastrami Sandwich

Pastrami, caramelized onions, sauerkraut, Swiss cheese, dijonnaise, marble rye

### Hummus + Grilled Vegetarian Wrap

Grilled zucchini, squash, eggplant, and asparagus, spring mix, hummus, balsamic, spinach wrap

### Green Goddess

Fresh mozzarella, green goddess dressing, fresh avocado, cucumber, spinach, and pickled red onion in a spinach wrap

## SANDWICHES AND WRAPS ALA CARTE

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### Small Side Garden Salad 2.75

Organic greens, shredded carrots, tomatoes, house-made herb vinaigrette or ranch dressing

Side Caesar Salad 2.75

Side Potato Salad 2.95

Side Macaroni Salad 2.95

Side Fruit Salad 3.15

## HOUSE-MADE PIZZA

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### PIZZA 11:00AM-5:00PM

Served with house salad and assorted beverages. Each pizza has 8 slices.

Vegan and made without gluten pizzas serve 1-2 guests. Minimum Order: 2 pizzas.

### Pepperoni 16.50 each

Sliced pepperoni, five cheese blend, house-made marinara sauce

### Cheese Please 14.95 each

Shredded mozzarella, parmesan, Asiago, Monterrey jack and provolone cheese blend, house-made marinara sauce

### Margherita 15.75 each

Sliced Roma tomatoes, basil, mozzarella cheese

### Hawaiian 16.50 each

Canadian bacon, sliced pineapple, mozzarella, house-made marinara sauce

### Meat Lovers 17.25 each

Bacon, ham, pepperoni, sausage, five cheese blend, house-made marinara sauce

### Barbecue Chicken 15.25 each

House barbecue sauce, five cheese blend, red onion, and cilantro

### Nut-Free Pesto Vegetarian Pizza 15.25 each

Grilled zucchini, squash, and eggplant, mozzarella, pesto

### Chef's Choice Gourmet Flatbreads

|   |            |
|---|------------|
| Arugula, prosciutto, burrata                      | 18.25 each |
| Truffle mushroom and caramelized shallots         | 17.95 each |
| Garlic chicken alfredo                            | 17.95 each |
| Heirloom tomato with mozzarella, basil, olive oil | 17.95 each |
| Seasonal flatbread                                | market     |



# BUFFETS

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## **BUFFETS 11:00AM-5:00PM**

Includes house salad and beverage

Minimum Order: ten people. Items are priced per guest unless otherwise noted

### **ITALIAN**

**Porchetta With Garlic and Herbs 19.80**

**Chicken Piccata With Eggplant Parmesan 17.25**

with Caesar salad, pappardelle with pine nuts, roasted butternut squash, parmesan, fried sage, brown butter, lemon garlic broccolini

### **FAJITA FAVORITES**

**Fajita-spiced Chicken and Beef 17.85**

sauteed bell peppers and onions, cilantro lime, black beans, flour tortillas, salsa roja, salsa verde, guacamole, shredded cheese, sour cream

### **BARBECUE**

**Overnight Roasted Brisket 19.50**

**Grilled BBQ Chicken 17.50**

Mac and cheese, cornbread, three bean salad, coleslaw

### **MEDITERRANEAN**

**Chicken Shawarma 17.50**

**Beef Shawarma 17.95**

Greek salad, hummus, tzatziki, grilled pita, saffron rice pilaf, chilled grilled vegetable platter

### **KOREAN BARBECUE**

**Short ribs 19.75**

**Gochujang chicken 17.50**

Japchae sweet potato noodles, cucumber salad, steamed broccoli, vegan kimchi, white rice, furikake

### **HAWAIIAN**

**Kalua Pork 19.75**

**Huli Huli Chicken 17.50**

Rice, macaroni salad, coconut curry roasted vegetables, jicama pineapple slaw, cilantro, lime

### **ASIAN**

**Orange Chicken 17.50**

**Mongolian Beef and Broccoli 19.75**

Vegetable fried rice, miso bok choy, salad with mandarin oranges, wonton strips, almonds, soy-sesame vinaigrette, vegetable egg rolls (two egg rolls per person)

# LIVE STATIONS

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## STATIONS 11:00AM-5:00PM

Includes house salad and beverage

Minimum Order: ten people. Items are priced per guest unless otherwise noted

### Wing Bar 20.50

Flavors include: buffalo, sweet-chili, barbecue, dry lemon-pepper rub (3 per person)  
ranch on the side and vegetable sticks

**Street Tacos** | Select two of the following

**Churrasco Marinated Skirt Steak with Pickled Red Onions 21.25**

**Chipotle Aioli Seared Mahi with Cabbage Slaw, Lime Aioli and Chile de Arbol 21.25**

**Chicken Mole with Cotija and Avocado Salsa 19.75**

**Pork Tacos 'al Pastor' with Dry Chilis, Charred Pineapple Cilantro and Salsa Verde 20.95**

**Potato and Cheese Taco 19.75**

Includes salsa bar with house-made salsa roja, salsa verde, and pico de gallo

### American Fair Food 21.25

**Grilled Sausage With Peppers and Onions**

**Grilled Hamburgers / Cheeseburger with all the fixings**

House greens tossed salad with shaved vegetables and a choice of two dressings

Grilled corn on the cob with honey butter

House-made chips

**Slider Station 22.25** | Select two of the following

**Seared Rare Ahi Tuna with Arugula, Shiitake, Pickled Onion, Tomato and Sambal Aioli**

**Black Angus Beef with Tomato Jam, Watercress and Truffle Aioli**

**BBQ Pulled Pork with Cabbage Slaw, House Mustard, and Onion**

**Ring Braised Short Rib with Gruyère and Caramelized Onions**

**Hot Smoked Salmon with Malt Vinegar Aioli, Tomato Jam**

### Pita Pocket Station 20.50

Marinated Shawarma Chicken

Grilled Tofu

Grilled mini pita pockets with lettuce, pickled onions, tomato salsa, crispy chickpeas

Served with tzatziki sauce, avocado cream, chermoula sauce

# DESSERTS

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Minimum Order: ten people. Items are priced per guest unless otherwise noted

## Assorted Dessert Bars 3.50

Lemon bars, melt away bars and chocolate brownies

## Standard Cupcakes 5.60

White, Chocolate, Red Velvet and confetti, lemon, carrot, pink lemonade

## Churros 3.50

with caramel and chocolate dipping sauce

## S'mores 5.25

Graham Crackers, marshmallow, assorted chocolate options (Reese peanut butter cup, milk chocolate, cookies, and cream bar)

## ARTISAN GOURMET DESSERTS

### Gourmet Brownies 42.00 per dozen

Triple Chocolate or Salted caramel

### Artisan Cookies 22.00 per dozen

White Chocolate dipped butter cookies, Snickerdoodle, Sugar, Peanut Butter, Oatmeal Raisin, M&M's, Double Chocolate, or Chocolate Chip

### Mini Cup Desserts 2.55

Four Berry Cheesecake, Nutella Cappuccino, Mango Pomegranate, Double Citrus Delight, or Duo Chocolate Mousse

### Mini French Pastries 2.00

Opera Pastry, Chocolate Ganache, Raspberry Chocolate Cone, White Chocolate Covered Cream Puff, or White Chocolate Lemon Mousse

### Individual Serving Bars 1.75

Lemon, Brownie, Blondie, or Flourless Chocolate Brownie

### Custom Cake Options:

(Requires: 48-hour notice)

Chocolate Flourless Cake 44.55 each

Tiramisu 44.55 each

Red Velvet 41.30 each

Upside-Down Pineapple 41.30 each

Chocolate Ganache 44.55 each

*(Half)Full Sheet Cakes price TBD based on selection and custom decorations*

# BEVERAGES

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Minimum Order: ten people. Items are priced per guest unless otherwise noted

|  |      |
|--|------|
| Artisan Groundwork Coffee and NUMI tea | 2.95 |
| Artisan Unsweetened Black NUMI tea     | 2.95 |
| Assorted Sodas                         | 1.50 |
| Bottled Water                          | 1.50 |
| Bottled Juices                         | 2.40 |
| Perrier Sparkling Water                | 2.50 |

Starbucks Travelers \$17.95 each

serves 8-10 people (Available during Starbucks hours)

Options include Veranda (blonde roast), Pike Place (medium roast) and the 'Featured' (dark roast). Includes sugars, stir sticks, napkins, half, and half and 12-8oz cups with lids

# WORKPLACE WORKSHOP | SEASONAL EVENTS + TEAMBUILDING

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Inquire for pricing.

Gingerbread House decorating

Sushi tutorial

Hot Sauce samples on chicken wings on the Grill

Build a Charcuterie Board

Pizza from scratch making

Coffee Tasting- Showcase a seasonal item from Starbucks

Mocktail making

## PACKOUT PACKAGES

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### Celebration – Cake and Balloons (Birthday, baby shower, retirement)

Small 8-10 guests Includes 10” round cake and balloons \$60.00 ++

Medium 10-25 guests Includes double layer sheet cake and balloons \$85.00 ++

Large 25-75 guests Includes a ½ or full sheet cake and balloons \$110.00 ++

### Quick and Convenient Drop off Service

Individual “over zoom” snack boxes \$8-\$22

- a. Charcuterie
- b. Fruit and nuts
- c. Vegetables and assorted dips
- d. Assorted desserts (cookies/brownies)
- e. Chips and salsa



**BON APPÉTIT**  
MANAGEMENT COMPANY

*food service for a sustainable future®*