


BON APPÉTIT CATERING AT
ILLUMINA



WELCOME BON APPÉTIT CATERING

What are you envisioning? An elegant banquet for VIP guests? Tasty (and nutritious) boxed lunches for a meeting? A fun team-building barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it's 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 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 Illumina, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But our commitment to you doesn't stop with the food. Our catering team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

Thank you for choosing Bon Appétit Catering and we look forward to successful events together!

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.

For assistance or special order requests, please contact the catering department: cafe@illumina.com

PLACING AN ORDER

To place an order online, please visit: <https://ba-illumina.catertrax.com>

BUSINESS HOURS

Regular business hours are Monday - Friday from 7:00 a.m. - 4:00 p.m. We are happy to accommodate after-hours events when possible, however, please note that events taking place before or after regular business hours will be subject to an added labor fee.

GUIDELINES AND POLICIES

ORDERING DEADLINES

To ensure availability of service and items on the menu please place your orders at least 7 business days in advance, and we appreciate as much advance notice as possible. For events with 50 or more attendees, we ask for at least 10 business days' notice. We will do our best to accommodate requests on short notice, however options may be limited.

PAYMENT OPTIONS

We accept credit card payment. Payment information must be submitted to confirm your order. To cover incurred costs, orders cancelled within 2 business days of the event may be subject to a cancellation fee.

CHANGES AND DAY OF EVENT CHANGES

We will do our best to accommodate changes to existing orders, however we may be unable to fulfill revisions with short notice. Any adjustments made to the confirmed event order, including room changes and event timing, are subject to an added labor fee of \$40.00 per hour.

ORDER MINIMUMS

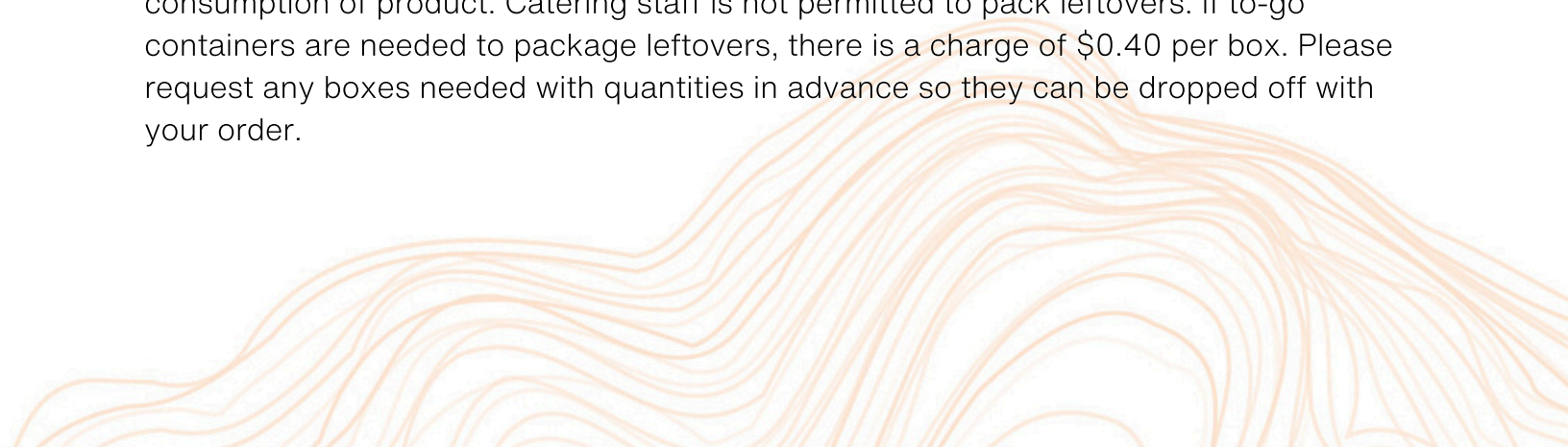
All orders are subject to an order minimum. Any orders below the delivery minimum will be charged a delivery fee to meet the minimum.

CUSTOM ORDERS

Our chefs are happy to create a customized menu for your event. Please leave ample time for our chefs to create your menu. Custom menus will be ready to review 5-7 business days after initial request.

LEFTOVERS

Based on city health code, select remaining leftovers may be available to take home. Consult with the catering department for details. Please note that once leftovers are packaged for takeaway, the guest assumes all liability for proper storage and consumption of product. Catering staff is not permitted to pack leftovers. If to-go containers are needed to package leftovers, there is a charge of \$0.40 per box. Please request any boxes needed with quantities in advance so they can be dropped off with your order.



GUIDELINES AND POLICIES

GUARANTEES

For all events, the final guaranteed guest count must be submitted 7 business days prior to your event. This number cannot be reduced. If a guarantee is not provided by the due date, your final estimate will be used as the guaranteed guest count. Your event will be billed for the actual attendance or the final guaranteed guest count, whichever is greater.

EVENT STAFF

A smiling server or bartender adds an elevated level of service to your event. We also have specialized services such as chefs, carvers, cooks, and action stations available for your event. Event staff service will be charged per hour per person with a 4-hour minimum, including one hour for set up and one hour for breakdown. Inquire for pricing rates.

EQUIPMENT RENTALS

A perfectly styled event sometimes requires additional equipment rentals. Please provide at least 5 business days advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability. Borrowing Equipment Bon Appétit equipment is not available to rent or borrow. Equipment includes platters, china, hot holding equipment, carts, and service ware.

LINENS

To cover service tables, standard in-house, black linens can be provided upon request. To cover seating or other tables, standard in-house linens are available for \$15.00 per linen. Along with our in-house black linen, additional colors are available with a 1-week notice.

MISSING EQUIPMENT

Please do not remove catering equipment, including platters and china from the event. Any missing or damaged equipment upon pickup will be charged the full replacement value. We ask that any items that may have removed be returned in person within 2 days to ensure replacement fees are not charged.

How else can we make your event amazing? Let us know! We'll work together to create a wonderful experience for your guests.

ALCOHOL SERVICE

Bon Appétit is unable to purchase alcohol for events but can help facilitate an event where alcohol will be served. The requestor is responsible for purchasing all alcohol. Please refer to the Alcohol Policy. Any remaining alcohol at the conclusion of your event shall be taken away by the requester. Bon Appétit can only serve beer and wine.

Bon Appétit cannot store or hold any leftover alcohol. Food and non-alcoholic beverages must be served in addition to any alcohol. Advanced notice is required if a bartender is needed for your event. Bartenders are available on a limited basis, so we recommend reaching out to reserve your event bartender as early as possible. Bartenders provided by Bon Appétit are charged at \$42.00 per bartender per hour, with a four-hour minimum: two hours of event service time, one hour for setup and one hour for breakdown.

Bon Appétit provided bartenders may only bartend onsite events. Bon Appétit bartenders may only serve beer and wine provided by the requester, no exceptions.

Please work with the catering manager to coordinate the delivery of alcohol.

KNOW WHAT YOU ARE EATING

↓G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

VG | VEGAN

Contains absolutely no animal or dairy products.

V | VEGETARIAN

Contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs.



BREAKFAST

Prices are per person unless otherwise noted. All breakfast is served with artisan coffee and tea service unless otherwise noted.

Classic Continental Breakfast \$9.45

Mini Danish pastries V, seasonal fruit platter ↓G VG

Asparagus, Swiss Cheese, and Green Onion Frittata \$14.45

Cage-free eggs, Swiss cheese, tomatoes, asparagus, green onions, country potatoes V, fresh fruit platter ↓G VG, side of herb and almond pesto V

Ham and Cheddar Frittata \$14.45

Breakfast frittata with cage-free eggs, ham, cheddar cheese, bell peppers, onions, country potatoes V, fresh fruit platter ↓G VG

Pain Perdue Breakfast Buffet \$14.45

Fresh berries and cinnamon pain topped with caramel V, scrambled eggs V
Choice of bacon, chicken sausage, or vegan sausage patties VG

Breakfast Burrito Halves \$4.20

Burrito with eggs, cheddar cheese, tater tots, and choice of filling
Does not include coffee and tea service

Breakfast Sandwiches \$7.90

Fried egg and cheddar cheese on buttery croissant with or without bacon
Does not include coffee and tea service

BREAKFAST A LA CARTE

Prices are per person unless otherwise noted.

Bottled Orange Juice VG \$3.15

Seasonal Fresh Fruit Platter V \$3.15

Pain Perdue V \$5.00

Mini Pastries or Muffins V \$3.15

Greek Yogurt Parfaits V \$4.25

With fresh fruit and house-made granola

Chia Seed Pudding VG \$5.25

With fresh fruit, made with coconut milk

Bagels V \$3.15

With cream cheese, jam, peanut butter, and butter

Donuts V \$29.40 per dozen

Fage Greek Yogurt Cups V \$3.15

Hand Fruit VG \$2.10

Bananas, apples, oranges

SANDWICHES

Priced per person. Boxed lunches are packaged with house chips, cookie, and a piece of seasonal fruit. Sandwiches can be ordered buffet-style on platters or in individual boxes.

CLASSIC SANDWICHES \$14.25

Turkey and Pepper Jack Cheese

House-roasted turkey breast, pepper jack cheese, lettuce, tomato, red onion

Roast Beef and Cheddar Cheese

Roast beef, cheddar cheese, lettuce, tomato, red onion

Tuna Salad

Lettuce, tomato, red onion

Ham and Swiss Cheese

Ham, Swiss cheese, lettuce, tomato, red onion

Sesame Hummus and Vegetable Sandwich VG

Hummus, tahini, cucumber, tomato, spinach, red onion

GOURMET SANDWICHES AND WRAPS \$15.75

Made without gluten-containing ingredients bread available upon request.

Italian

Ham, salami, provolone cheese, tomato, red onion, lettuce, pepperoncini, mayonnaise, mustard, oil, vinegar

Turkey Club

Turkey, avocado, smoked bacon, mayonnaise, lettuce, tomato

Sun-dried Tomato Chicken

Grilled chicken breast, pesto, sun-dried tomato spread, fresh mozzarella cheese, basil

Spicy Tuna

House-made tuna salad, pepper jack cheese, jalapeños, tomato, lettuce, chipotle aioli

Caprese V

Heirloom tomatoes, fresh mozzarella cheese, basil pesto, balsamic reduction

Chicken Caesar Wrap

Romaine, tomato, parmesan croutons, vegetarian Caesar dressing

Steak Shawarma Wrap

Flank steak, hummus, feta cheese, shaved lettuce, tomato, red onion, red wine vinaigrette

LUNCH BUFFETS

Priced per person, with a 10-person minimum. Vegetarian entrée portion is default 20% of guest count.

Fiesta Favorites \$17.85

Choice of achiote flank steak or cilantro-lime marinated chicken

Cilantro tomatillo rice VG

Chili verde enchilada bake V

Corn and black bean salad with cilantro, lime, and fresno chiles VG

Baja salad with romaine, radish, green onion, cotija cheese, tortilla strips, and chipotle vegetarian Caesar dressing V

Flour tortillas VG

Queso fresco V

Salsa roja VG and guacamole VG

Italian \$17.85

Tuscan chicken with garlic cream sauce, sun-dried tomatoes, wild mushrooms, spinach, and spaghetti

Baked eggplant V

Caesar salad with vegetarian Caesar dressing V

Family Meal Italiano \$16.80

Classic lasagna bolognese with slow-cooked beef ragu

Roasted vegetable lasagna with marinara sauce V

Seasonal roasted vegetables VG

Caesar salad with vegetarian Caesar dressing V

Garlic bread V

Soba Soba \$17.85

Choice of teriyaki chicken or sesame beef

Soba noodle salad with bok choy, carrots, and hoisin rice vinegar dressing VG

Teriyaki tofu VG

Roasted miso sesame vegetables VG

Mixed greens salad with bell peppers, snap peas, red cabbage, mandarin oranges, wonton strips, and sesame-tamari vinaigrette VG

LUNCH BUFFETS

Priced per person, with a 10-person minimum. Vegetarian entrée portion is default 20% of guest count.

Mediterranean \$17.85

Seared sumac chicken

Farro pilaf VG

Chilled grilled seasonal vegetable platter VG

House-made garlic tahini hummus VG

Tzatziki V and pita bread V

Greek salad with feta cheese, olives, cucumbers, and red wine vinaigrette V

Hawaiian \$17.85

Choice of grilled huli huli chicken or smoked kalua pork

Sesame furikake rice VG

Creamy macaroni salad V

Coconut curry braised tofu VG

Jicama pineapple cabbage slaw with cilantro and agave lime vinaigrette VG

Illumina Barbecue \$16.80

Smokey grilled chicken with molasses brown sugar barbecue sauce

Watermelon wedges V

Grilled tofu with molasses brown sugar barbecue sauce VG

Dilled cucumber salad with red onion and tomato ↓G VG

Add overnight roasted brisket +\$2.00 per person (*minimum 12 people*)

Seared Chicken Breast \$14.70

Olive oil, basil, and garlic marinated chicken breast with preserved lemon vinaigrette and shallots on the side

Herb-roasted potatoes VG

Garden salad with balsamic vinaigrette VG

Seasonal vegetables VG

Thai Curry \$14.70

Chicken or vegetable tofu Thai yellow curry

Steamed basmati rice V

Cucumber, radish, and green onion salad with cilantro vinaigrette VG

Spicy peanut papaya salad VG

MADE FOR YOU ENTRÉE SALADS

Priced per person, with a 5-person minimum. Entrée salads may be ordered as buffet-style large bowls or individually boxed.

Cobb \$16.80

Grilled chicken breast, bacon, hard-boiled egg, avocado, romaine, tomatoes, Point Reyes blue cheese, herb vinaigrette

Illumina Southwest V \$14.70

Avocado, roasted corn, black beans, romaine, tomatoes, cilantro, cheddar cheese, crispy tortilla strips, cilantro ranch dressing

Caesar V \$13.65

Hearts of romaine, tomatoes, herb croutons, shaved parmesan, vegetarian Caesar dressing

Greek V \$13.65

Kalamata olives, marinated artichoke hearts, roasted red peppers, romaine, tomatoes, red onions, cucumbers, crumbled feta cheese, red wine vinaigrette

Create Your Own Salad Station \$17.30

Two seasonal greens served with two chef's choice dressings, choice of add-on protein, one cheese, seven farm to fork seasonal vegetable toppings, and croutons

Chef's Seasonal Composed Salad \$13.65

Chef's choice of seasonal, local lettuces and fresh vegetable toppings
Please inquire for current offering

PROTEIN ADDITIONS

Herb-roasted tofu **VG** \$3.15 per person

Herb-grilled chicken breast \$4.20 per person

Grilled flank steak \$6.30 per person

PIZZA

Prices are per pizza unless otherwise noted.

Cheese V \$21.00

Mozzarella cheese, parmesan cheese, house tomato sauce, garlic

Pepperoni \$23.10

Pepperoni, mozzarella cheese, parmesan cheese, house tomato sauce, garlic

Meat Lovers \$26.25

Pepperoni, sausage, bacon, mozzarella cheese, parmesan cheese, house tomato sauce, garlic

Hawaiian \$26.25

Ham, pineapple, mozzarella cheese, parmesan cheese, house tomato sauce, garlic

Ultimate Vegetable V \$26.25

Mushrooms, bell peppers, onions, zucchini, mozzarella cheese, parmesan cheese, house tomato sauce, garlic

ADDITIONS

Prices are per person unless otherwise noted.

Fried House Chips \$2.10

Side Caesar Salad V \$3.70

Romaine, croutons, parmesan cheese, vegetarian Caesar dressing

Side Farm to Fork Salad VG \$3.70

Organic mixed greens, garden vegetables, balsamic vinaigrette

Fresh Fruit Salad VG \$5.20

Seasonal Hand Fruit VG \$2.10

SNACKS

Sahale Snacks V \$3.40 each

Miss Vickie's Chips V \$2.10 each

Kind Bars V \$3.40 each

Chex Mix V \$2.10 each

Popcorn V \$2.10 each

Candy Bars \$2.10 each

Seasonal Hand Fruit VG \$2.10 each

Classics Cheese Platter V \$10.50 per person

Includes smoked cheddar, Spanish Manchego cheese, and Italian pecorino cheeses with crackers

California Cheese Platter V \$10.50 per person

Includes Point Reyes blue cheese, Mount Tam Farmstead cheese, Fiscalini cheddar cheese, and Laura Chenel goat cheeses with crackers

Cheese and Charcuterie \$10.50

Sliced Seasonal Fruit Platter VG \$3.15

Farmers Market V \$3.70 per person

Vegetable crudité's with green goddess dressing

RECEPTION PACKAGES

Prices are per person, with a 12-person minimum. Take the guessing out of ordering for your group! Reception packages are served buffet-style and include a variety of appetizers selected to please your guests.

Slider Reception \$18.90

All American beef sliders with cheese, thousand island dressing, and pickle

Pulled barbecue chicken slider with creamy coleslaw

Garlic sautéed mushroom sliders with Swiss cheese and caramelized onions V

House-made Old Bay potato chips with gochujang dip

Farmers market vegetable crudités platter with green goddess dressing V

Baja Reception \$19.95

Chips with salsa and guacamole VG

Mini empanadas

Esquites cups with grilled corn, chipotle aioli, cotija cheese, lime, tajin, cilantro V

Queso fundido with chorizo

Mexican wedding cookies V

Nacho Bar \$13.65

House-made jalapeño cheese sauce V

Tortilla chips VG

Refried beans V

Salsa roja VG

Guacamole VG

Lime crema V

Green onions VG

Black olives VG

Pickled jalapeños VG

Italian Appetizer Reception \$21.00

Seasonal arancini

Italian cheese, salami, prosciutto, and bresaola

Olives with warm bread VG

Beef and pork meatballs with marinara and parmesan cheese

Fried cheese ravioli

Classic cheese and tomato bruschetta V

Marinated artichoke lemon and tomato VG

European Appetizer Reception \$21.00

Sautéed mushroom tartlets with gruyere cheese V

Cider braised pork sliders

Old world cheese platter V

Twice-cooked ham, cheese, and potato croquettes with bell pepper aioli

Tahini hummus and cucumber finger sandwich on whole grain bread VG

Smoked salmon and cream cheese finger sandwich on brown bread

Vegetable crudités with green goddess dressing V

RECEPTION PACKAGES

Prices are per person, with a 12-person minimum. Take the guessing out of ordering for your group! Reception packages are served buffet-style and include a variety of appetizers selected to please your guests.

Mediterranean Appetizer Reception **\$21.00**

Lamb kofta sliders with spiced yogurt and pickled cabbage

Antipasto skewers with artisanal cheese and salumi, artichokes, Mediterranean olives, and heirloom cherry tomatoes

Grilled local seasonal fruit and herbed ricotta cheese crostini with spiced villa Roma Farms honey V

Spanakopita bites with savoy spinach, feta cheese, and dill V

Grand dips and spreads platter with tahini hummus, tzatziki, spicy red pepper hummus, baba ghanoush, herbed pita chips, and crudités V

Pan-Asian Appetizer Reception **\$21.00**

Fresh spring rolls with prawns, rice noodles, herbs, lettuce, carrots, cucumbers, in a fish sauce vinaigrette

Braised chicken banh mi bites with pickled carrots and daikon, cilantro, and green onions

Crispy vegetable spring rolls with house-made sweet chile sauce

Beef satay skewers with spicy peanut sauce on the side

Teriyaki vegetable skewers with bell peppers, zucchini, red onions, pineapples, sesame seeds V

Broccoli slaw with sesame, cilantro, and green onion VG

BAKERY

House-made Cookies V \$2.10 each

Dessert Bars V \$3.70

Brownies V \$2.65

Rice Crispy Treats \$2.65

Cheesecake Bites V \$3.70

Mini Cupcakes V \$3.15

Mini Fruit Tarts V \$3.70

Petit Parfaits V \$3.50

SMALL BITES

Prices are per person, unless otherwise noted.

COLD APPETIZERS

Esquites cups with grilled corn, chipotle aioli, cotija cheese, lime, tajin, cilantro V \$3.15

Prosciutto wrapped asparagus with lemon caper aioli \$2.90

Watermelon and feta cheese skewers with basil V \$2.70

Farmers market vegetable crudité's with green goddess dressing V \$3.70

Tahini hummus and toasted pita chips V \$2.65

Tortilla chips with chef's choice of salsas and guacamole V \$2.65

Artisanal cheese and charcuterie \$10.50

HOT APPETIZERS

Coconut crusted shrimp with chili orange marmalade \$4.20

Fried jalapeño poppers \$2.65

Fried vegetable spring rolls \$2.65

Vegan Impossible beef meatballs in marinara sauce VG \$3.15

Grilled cheese bites with tomato soup shooters V \$3.70

Vegetarian arancini V \$3.70

Sweet chili turkey meatballs \$3.40

Tandoori chicken skewer with spiced yogurt \$3.70

Fried macaroni and cheese balls \$3.70

Teriyaki vegetable skewers with bell peppers, zucchini, red onions, pineapples, and sesame seeds VG \$3.15

Char siu pork bao buns with shredded carrots, daikon, and cilantro \$4.20

