

STUDENT TO-GO MENU

BUTLER UNIVERSITY

2024-2025



BUTLER

CATERING

BON APPÉTIT

MANAGEMENT COMPANY

— CATERING AND EVENTS —

CONNECT WITH US

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

PLACE AN ONLINE ORDER

butler.cafebonappetit.com/catering

CATERING OFFICE - AU300

For assistance or special orders,
contact the catering office at:

(317)-940-9213

EMAIL US

catering@butler.edu



BUTLER

CATERING

KNOW WHAT YOU ARE EATING



FF

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.



VG

Contains absolutely no animal or dairy products.



V

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



↓G

Made without gluten-containing ingredients. Please speak with an on-site manager to learn how these items are prepared in our kitchens.



S

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.



H

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible, third-party animal welfare organization.



LC

Contains products crafted by a small, locally owned food business using socially and/or environmentally responsible practices.



O

Contains *at least* 95 percent organically produced ingredients (by weight) from a USDA certified source.



IN

Contains a balanced portion of whole grains, fresh fruits and vegetables, and lean protein, with a minimum amount of healthy fat.

THE FINE PRINT

Ordering Deadlines

To ensure availability of service and menu items please place your orders at least 72 hours in advance (3 business days). For last minute catering requests, please contact the catering department directly and we will do our best to accommodate you. A last-minute order fee of 20% will be added to all orders placed within 72 hours of the event. A credit card or Butler account number must be placed on file at the time of booking to secure an event order and event date.

Minimum Orders

Orders placed through this menu must meet a \$125 minimum. Delivery is complimentary for on-campus buildings, but orders can also be picked up at Atherton Union for off-campus orders.

Cancellation Fee

Customers are responsible for paying 50% of the total invoice plus a \$50 labor fee for any orders canceled within 72 hours of the event date. Any event cancelled within 24 hours of the scheduled event time will be billed for the full cost of the event.

Payment Options

We accept credit cards, checks, and Butler service center numbers. Payment information must be submitted to confirm your order. All checks must be for the complete amount of the event, received 7 business days prior to event date.

CLASSIC SANDWICHES AND WRAPS

Appropriate disposables/serving equipment included

Classic Sandwiches and Wraps

\$5.50 Individual Sandwich

Smoked Ham & Swiss

lettuce, whole wheat bread, dijonnaise

House Roasted Turkey Chipotle Sandwich

Sliced turkey breast, lettuce, pepper jack, chipotle mayonnaise and sliced multigrain bread

Turkey Club Wrap

house-roasted sliced turkey breast, bacon, lettuce, tomato, Swiss cheese, mayonnaise

Premium Sandwiches and Wraps

\$6.25 Individual Sandwich

Caprese Panini **V**

herbed goat cheese spread, spinach, tomato, basil, balsamic glaze, ciabatta

Buffalo Chicken Wrap

crispy buffalo chicken, lettuce, house-made ranch, cheddar cheese, diced tomato

Italian Club Submarine

ham, pepperoni and salami, provolone, romaine, tomato, banana peppers, Italian dressing

ALA CARTE

Crudité cup **V ↓G**

Assorted vegetables with house-made ranch or hummus dip

\$3.50 each

Fruit cup **VG ↓G**

Assorted fresh-cut fruit cups

\$3.50 each

Bag of chips **VG ↓G**

\$2.25 each

PIZZA, WINGS AND TENDERS

Appropriate disposables/serving equipment included

Pizza

Cheese Pizza **VG**

\$11.00 per pizza

Sausage Pizza

\$12.00 per pizza

Pepperoni Pizza

\$12.00 per pizza

Veggie Pizza **VG**

mushroom, onion and bell pepper

\$12.00 per pizza

Deluxe Pizza

sausage, pepperoni, mushroom, onion and bell pepper

\$14.00 per pizza

Bulldog Pie

Italian sausage, pepperoni, caramelized onion, white sauce, fresh mozzarella, basil

\$15.00 per pizza

Classic Margherita

Pomodoro sauce, mozzarella, basil

\$13.00 per pizza

Build-Your-Own Pizza

Bases: tomato, barbecue, pesto or parmesan cream sauce

\$10.00 per pizza

Cheeses: ricotta, mozzarella, cheddar

\$1.00 each

Meats: pepperoni, sausage, ham, bacon, chicken

\$1.00 each

Additional toppings: mushrooms, bell peppers, onions, black olives, tomatoes, spinach, pineapple

\$0.50 each

Gluten-free crusts available on request.

Wings and Tenders

Includes carrots, celery and your choice of ranch or blue cheese.

Select your sauce or dry rub:

Buffalo, honey barbecue, hot barbecue, parmesan garlic, lemon pepper dry rub

Traditional Wings

\$12.00 per dozen

Boneless Wings

\$12.00 per dozen

Chicken Tenders

Barbecue, ranch, honey mustard

\$29.00 per dozen

THEMED BUFFETS

Appropriate disposables/serving equipment included

Bulldog House-Smoked Barbeque

ENTRÉES

Includes:

American cheese (burgers only) **V↓G**

Pickles **VG**

Lettuce **VG ↓G**

Onions **VG ↓G**

Tomatoes **VG ↓G**

Buns **VG**

Grilled beef burger

American cheese, hamburger buns, pickles, lettuce, tomato, onion **↓G**

\$56.00 per 10 people

Grilled chicken breast

American cheese, hamburger buns, pickles, lettuce, tomato, onion **↓G**

\$45.00 per 10 people

House-smoked pulled pork with Bulldog Barbecue sauce

Hamburger buns, house-made pickles, onions, lettuce **↓G**

\$45.00 per 10 people

Grilled all-beef hot dogs

Hotdog buns, ketchup, mustard, relish, diced onion **↓G**

\$35.00 per 10 people

ALA CARTE

Mustard-style potato salad **V ↓G**

\$15.00 per 10 people

Creamy macaroni and cheese **V**

\$35.00 per 10 people

House tossed salad - homemade ranch **V ↓G and balsamic vinaigrette **VG ↓G****

\$15.00 per 10 people

THEMED BUFFETS

Appropriate disposables/serving equipment included

Taste of Italy

ENTRÉES

House-made beef lasagna

\$45.00 per 10 people

Cheese lasagna V

\$36.00 per 10 people

Fettuccine Alfredo V

\$36.00 per 10 people

Spaghetti and meat sauce

\$45.00 per 10 people

ALA CARTE

Pesto-roasted fingerling potatoes VG ↓G

\$15.00 per 10 people

Garlic herb roasted Italian vegetables VG ↓G

\$15.00 per 10 people

Grilled asparagus VG ↓G

\$15.00 per 10 people

Garlic-herb focaccia sticks V

\$15.00 per 10 people

Italian chopped salad VG ↓G

\$15.00 per 10 people

THEMED BUFFETS

Appropriate disposables/serving equipment included

Butler Cantina

ENTRÉES

Includes:

tortillas **VG**
lettuce **VG ↓G**
shredded cheese **V ↓G**
Sour cream **V ↓G**

Barbacoa ↓G
\$56.00 per 10 people

Chicken Adobo ↓G
\$46.00 per 10 people

Pork carnitas ↓G
\$45.00 per 10 people

Ground beef ↓G
\$56.00 per 10 people

Tofu sofritas VG ↓G
\$40.00 per 10 people

ALA CARTE

Tortilla chips **V** with your choice of:
fresh pico de gallo **VG ↓G**, (or) house-made queso dip **V ↓G**, (or) house-made guacamole
\$15.00 per 10 people

Refried pinto beans VG ↓G
\$15.00 per 10 people

Green chile black beans VG ↓G
\$15.00 per 10 people

Spanish rice VG ↓G
\$15.00 per 10 people

Cilantro lime rice VG ↓G
\$15.00 per 10 people

THEMED BUFFETS

Appropriate disposables/serving equipment included

Taste of the East

ENTRÉES

Orange chicken
peppers and onions
\$35.00 per 10 people

Chicken tikki masala ↓G
\$35.00 per 10 people

Beef bulgogi
\$40.00 per 10 people

ALA CARTE

Eggless tamari fried rice VG ↓G
\$15.00 per 10 people

Steamed white rice VG ↓G
\$15.00 per 10 people

Ginger snow peas and bell pepper VG ↓G
\$15.00 per 10 people

Sesame roasted broccoli and carrots VG ↓G -
\$15.00 per 10 people

BEVERAGES AND DESSERTS

Appropriate disposables/serving equipment included

Desserts

House-made churros V
caramel sauce and chocolate sauce
\$30.00 per dozen

House-made cannolis V
chocolate chips and pistachios
\$29.00 per dozen

Cookies, Assorted V
chocolate chip, peanut butter, oatmeal raisin, snickerdoodle
\$20.00 per dozen

Dessert Bars, Assorted V
brownies and blondies
\$24.00 per dozen

Vegan Cookies, Assorted VG
Chocolate chip, oatmeal raisin
\$26.25 per dozen

Chocolate caramel sea salt tartlets VG ↓G
\$30.00 per dozen

Fresh cut fruit VG ↓G
\$3.50 each

Beverages & Ice

Canned Soda
Pepsi & Diet Pepsi, Starry, Dr. Pepper & Diet Dr. Pepper, Mountain Dew, Bubly (assorted flavors)
\$2.25 each

Bottles of water
Aquafina
\$2.25 each

Bag of ice
\$5.50 each