

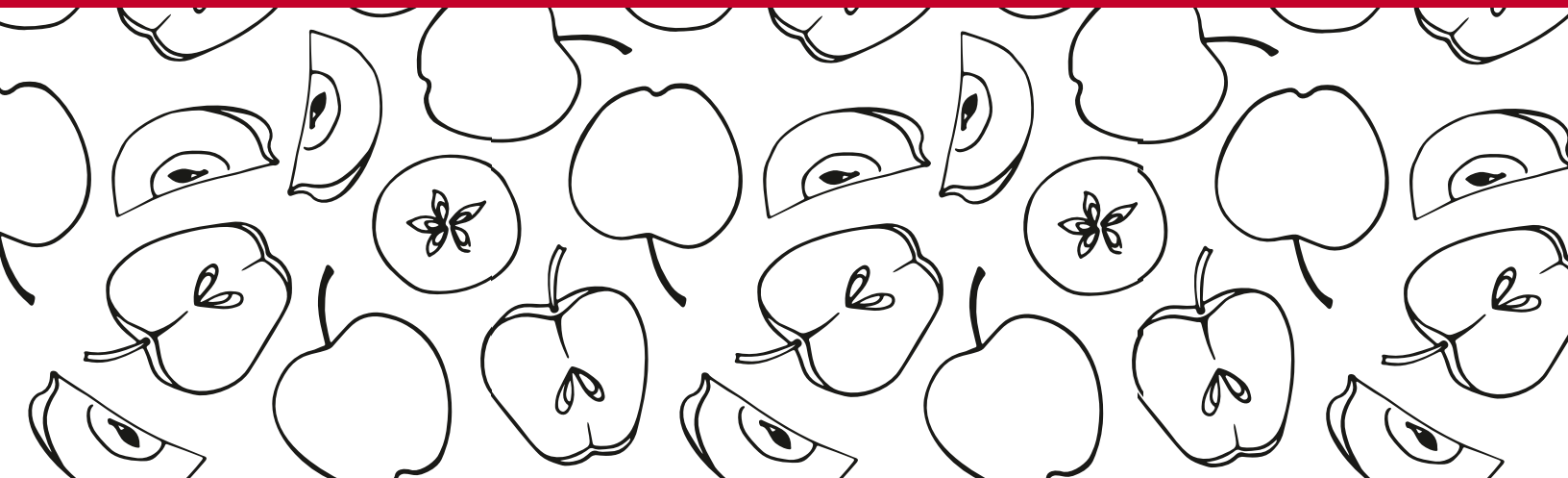
CATERING AT



Rhodes College

BON APPÉTIT MANAGEMENT COMPANY

2023



WHAT ARE YOU ENVISIONING?



ABOUT BON APPÉTIT

Our team is driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients featuring our regional, seasonal, and artisan-produced products. We do this in a socially responsible manner for the well-being of our guests, our community, and the environment.

CATERING WITH RHODES DINING

Bon Appétit catering is committed to presenting foods that appeal to both the palate and the eye. Our menus are thoughtfully designed to highlight the freshest local ingredients available. Within our catering menus are the most requested items to guide your planning but we will gladly assist you in selecting items and developing custom menus. Our catering team will work with you to design a custom event, perfectly tailored to your needs to inspire, and create a memorable event for our guests.

CONNECT WITH US



We see ourselves as your partner, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs. Please contact our catering team at 901.843.3158 or email catering@rhodes.edu.

For personalized assistance or special orders, feel free to contact our catering team directly.

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PLANNING YOUR EVENT



Please have the following information ready when creating the order: event date, event start and end time, number of anticipated guests and location for your function, as well as the name, telephone number and billing information for the on-site contact. We ask that all catering orders be finalized five (5) business days prior to the event. (Excluding weekend days) We will do our best to accommodate last-minute requests, but please note that late requests may be subject to additional charges and/or limited menu offerings.

EVENT GUARANTEES AND CANCELLATIONS

Final guest count guarantees must be received at least three (3) full business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or actual number of guests served, whichever is greater. If the guarantee is not received within the time requested, billing will be based upon the original count given at the time the order was placed.

We require all cancellations to be in writing and received by our office three (3) business days prior to the event. Any event that is not cancelled within the three (3) day period will result in 50% payment of the total amount of the contract. Events cancelled within 24 hours of the start time will result in 100% payment of the contracted amount. For last-minute catering requests please contact the catering department at 901.843.3158 or catering@rhodes.edu, and we will do our best to accommodate your request.

Prices are quoted based on normal business days in accordance with the college calendar. Events scheduled after hours, on college holidays, or during a shutdown period may incur additional labor charges.

Drop-off events will be set up by our catering team, however, will not be cleaned up after the event is over; this will be the client's responsibility. Drop-off and breakdown events will be set up by our catering team and will be cleared upon conclusion of a two-hour event. Events lasting past two hours will be subject to additional labor charges.

DIETARY RESTRICTIONS

Special menu items for guests with dietary restrictions are available upon request. These requests will need to be made five (5) business days in advance of your event.

GUESTS WITH FOOD ALLERGIES

Please be advised we handle and prepare egg, milk, wheat, shellfish, fish, soy, sesame, peanut, and tree nut products and other potential allergens in our kitchens. Please direct questions or concerns to our catering team.

SERVICE STYLES

Rhodes Catering offers the following levels of service to meet your needs

PICK-UP

A limited number of menu items are available for pick at the Catherine Burrow Refectory cashier stand, thus eliminating service and set up charges.

DROP-OFF

Drop-Off service is to the location of your choice with all disposable items needed for your event. No attendant will be on-site during the event or cleanup included in this service.

EVENT SETUP WITH RETURN SERVICE

Service includes tabletop linens for the food table and disposables for your event. This service style includes event set-up and teardown at the times indicated on your sales/catering contract. No attendant will be on-site during the event.

ATTENDANT SERVED BUFFET SERVICE

This service is recommended for more formal events with a minimum of 25 guests.

This service will require an attendant to be on site during the event with set-up and break-down service included.

RECEPTION SERVICE

Passed service is recommended for formal beverage service and hors d'oeuvres receptions. Beverage and wait staff attendant costs are charged separately based on the needs of each event.

TABLE SERVICE

Waited table service is available for sit-down events. This service includes complete set-up and break-down.

A SPECIAL THANK YOU TO OUR FARMERS AND ARTISANS



Tortilleria La Unica - tortillas - Memphis,TN

Lockard's Produce - fruits and vegetables - Selmer,TN

Dr. Bean's Coffee Roasters - coffee - Memphis,TN

Home Place Pastures - pork and beef - Como,MS

Lake's Catfish - catfish - Dundee,MS

The Original Grit Girl - polenta - Oxford,MS

Three Dog Distribution - fruits and vegetables - Memphis,TN

Bluff City Fungi - mushroom - Memphis,TN

OUR COR ICONS



FARM TO FORK - FF

contains seasonal, minimally process ingredients from a local farm, ranch, or fishing boat



MADE WITHOUT GLUTEN CONTAINING INGREDIENTS - MWGCI

made without gluten-containing ingredients



HUMANE - H

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



SEAFOOD WATCH - S

contains seafood that meets the Monterey Bay Aquarium's Seafood watch guidelines for commercial byers



VEGAN - VG

contains absolutely no animal or dairy products



VEGETARIAN - V

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



LOCALLY CRAFTED - LC

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

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BREAKFAST



Minimum order of 15 people

Menu includes iced water, freshly brewed regular and decaffeinated coffee, as well as an assortment of select Numi teas served with hot water.

CLASSIC CONTINENTAL - \$12.99

sliced fresh fruit (VG, MWGCI)
assorted breakfast breads (V, MWGCI)
assorted pastries (V, MWGCI)
whipped butter
house-made jam

PREMIUM CONTINENTAL - \$14.49

sliced fresh fruit (VG, MWGCI)
vanilla yogurt (V, MWGCI)
Oat and honey granola (V)
assorted breakfast breads (V)
bagels (V)
whipped butter
whipped cream cheese
house-made jam

BREAKFAST BUFFETS



minimum of 15 guests

Menu includes iced water, freshly brewed regular and decaffeinated coffee, as well as an assortment of select Numi teas served with hot water.

THE HALIBURTON - \$14.99

cage-free scramble eggs (V, MWGCI, H)
turkey sausage or Home Place Pastures pork bacon (MWGCI, FF)
breakfast potatoes (VG, MWGCI)
sliced fresh fruit (VG, MWGCI)
assorted pastries (V)
whipped butter
house-made jam

LYNX BREAKFAST - \$15.99

vegetable and cheese frittata (V, MWGCI, H)
breakfast potatoes (VG, MWGCI)
turkey sausage or Home Place Pastures pork bacon (MWGCI, FF)
sliced fresh fruit (VG, MWGCI)
assorted breakfast breads (V)
assorted pastries (V)
whipped butter
house-made jam
vanilla yogurt (V, MWGCI)
oat and honey granola (V)

BEALE STREET - \$17.49

cage-free egg scramble (V, MWGCI, H)
breakfast potatoes (VG, MWGCI)
turkey sausage (MWGCI)
Home Place Pastures pork bacon (MWGCI, FF)
sliced fresh fruit (VG, MWGCI)
assorted breakfast breads (V)
assorted pastries
whipped butter
house-made jam
vanilla yogurt (V, MWGCI)
oat and honey granola (V)

THE DIEHL - \$15.99

pumpkin French toast casserole (VG)
breakfast potatoes (VG, MWGCI)
apple pie overnight oats (VG, MWGCI)
vegan sausage (VG)
seasonal berry bowl (VG, MWGCI)

BREAKFAST SANDWICHES AND WRAPS



SANDWICH \$5.99 each

WRAP \$6.79 each

minimum of 15 guests

egg, Swiss, croissant (V)

pork sausage, cage-free eggs, cheese, bagel

Home Place Pastures pork bacon, egg, cheese, bagel (FF)

breakfast burrito

spicy pork sausage, cage-free eggs, potato, cheddar, house salsa, tortilla wrap (H)

plant based breakfast burrito

Beyond sausage, tofu scramble, potato, vegan cheese, house salsa, tortilla wrap (VG)

A LA CARTE BREAKFAST



assorted breakfast breads

\$16.49 dozen (V)

traditional muffins

\$18.49 dozen (V)

assorted Danish

\$24.95 (V)

assorted scones

\$24.95 (V)

bagels with cream cheese, house-made jam, and whipped butter

\$24.99 (V)

house-made coffee cake squares

\$19.99 dozen (V)

fresh fruit salad

\$3.99 per guest (VG, MWGCI)

assorted whole fruit

\$1.29 each (VG, MWGCI)

individual Greek yogurt

\$3.49 (V, MWGCI)

mixed berry yogurt parfait

\$3.99 (V, MWGCI)

granola bars

\$1.79 each (V)

SANDWICHES & WRAPS



\$15.99 per guest

Our lunch time sandwich menus require a minimum of five (5) guests per sandwich type with a maximum of three (3) sandwich types. Menus can be presented as a boxed lunch, buffet, or a pre-set cold plate. Pre-set china lunches require the addition of china and attendant charges. Prices shown are per guest and include potato chips, Mediterranean pasta salad (V), a baker's fresh dessert selection (V), and iced water. Made without gluten-containing ingredient options available upon request.

grilled chicken

pork bacon, tomato, bibb lettuce, pepper jack cheese, chipotle mayo, multigrain bread

roasted turkey

cheddar, wild arugula, caramelized onion aioli, multigrain bread

shaved roast beef

bibb lettuce, cheddar, red onion, horseradish dill mayo, sourdough

salami, ham, capicola

provolone, cherry pepper relish, herb aioli, sub roll

chicken salad

grapes, scallions, walnuts, bibb lettuce, fresh tarragon, brioche

tuna salad

celery, scallions, bibb lettuce, fresh dill, multigrain bread (SW)

seasonal roasted vegetable wrap

oven-roasted tomatoes, arugula, balsamic glaze, spinach wrap (VG)

marinated mushrooms

sweet peppers, shaved fennel, parmesan basil pesto, local greens, spinach wrap (VG)

hummus wrap

carrots, cucumbers, roasted eggplant, shredded kale, balsamic glaze, spinach wrap (VG)

BUILD YOUR OWN

\$16.99 per guest

Roast beef

honey ham

smoked turkey

Swiss and provolone cheeses

grilled portobello mushroom

accompanied with bibb lettuce, tomatoes, onions, pickles, potato chips, pasta salad, assorted cookies and brownie bites, and iced tea and water

LUNCH & DINNER BUFFETS



Buffet includes iced tea and water prices are based on a 20-guest minimum. Chinaware and attendants are available upon request.

ITALIAN-INSPIRED

\$23.99 per guest

SALAD

classic Caesar salad, croutons, shaved parmesan, creamy Caesar dressing

ENTREES

select one

chicken Milanese

arugula, shaved parmesan, lemon, gnocchi with parmesan basil pesto (V), roasted squash and tomatoes with fresh herbs (VG)

herb-seared chicken breast

marisala wine reduction, sage, confit fingerling potatoes (VG, MWGCI), broccolini (VG, MWGCI)

pork and beef meatballs

daily pasta with pomodoro sauce (V), grilled vegetable medley (V)

citrus and fennel roasted salmon

polenta with ricotta and fresh herbs (V), sauteed kale with golden raisins and olives (SW, MWGCI)

baked eggplant

tomodoro sauce, fresh mozzarella, local basil, daily pasta with garlic herb oil and shaved parmesan, seasonal roasted vegetables (V)

DESSERT

New York-style cheesecake (V)

LATIN-INSPIRED

\$25.99 per guest

SALAD

Lockard's local greens, black beans, corn, peppers, onions, red Fresno chilis, cilantro lime dressing (VG, MWGCI, FF)

ENTREES

select one

chili lime-rubbed grilled chicken

black beans (VG, MWGCI), cilantro rice (V, MWGCI),

pico de gallo

cabbage-carrot-cumin slaw (VG, MWGCI)

ancho and garlic-grilled flank steak (MWGCI)

chimichurri, smoked paprika potatoes (VG, MWGCI), green beans with Fresno chilis and poblano peppers (VG, MWGCI)

roasted vegetable enchiladas (VG)

Spanish rice (VG MWGCI), braised black beans with onions and peppers (VG MWGCI), salsa verde (VG)

DESSERT

Mexican chocolate cake with cinnamon icing (V)

MEDITERRANEAN-INSPIRED

\$23.99 per guest

SALAD

tabbouleh style quinoa, diced tomato, cucumber, lemon, fresh herbs (VG, MWGCI)

ENTREES

select one

chicken souvlaki

lemon, garlic and rosemary roasted potatoes, seasonal roasted vegetables with oregano and mint (MWGCI)

rosemary crusted pork loin

lemon and garlic roasted potatoes, roasted broccolini (MWGCI)

herb-seared tofu

spinach and almond rice pilaf, grilled asparagus with fresh herbs (VG, MWGCI)

DESSERT

house made walnut baklava (V)

MEMPHIS-INSPIRED

\$24.99 per guest

SALAD

classic baby romaine salad, tomato, blue cheese, shaved onion, buttermilk dressing (MWGCI)

ACCOMPANIMENTS

smoked gouda macaroni and cheese (V), collard greens (V), jalapeño cornbread

select one entree

barbecue pulled pork

buttermilk fried chicken

barbecue grilled tofu

DESSERT

House-made banana pudding with vanilla wafers, caramelized bananas, with Chantilly cream (V)

OUTDOOR BARBECUE

\$21.99 per guest

MAIN

select two:

Home Place Pastures beef burger (FF)

Impossible plant-based burger (VG)

grilled chicken (MWGCI)

grilled turkey burger

Home Place Pastures all beef hot dog (FF)

includes buns, relish tray, cheese platter and all the appropriate condiments

SIDES

select two

macaroni and cheese (V)

brown sugar baked beans (VG, MWGCI)

creamy potato salad (V, MWGCI))

local grilled vegetables (VG, MWGCI)

Mediterranean style pasta salad (V)

mixed green salad with house made vinaigrette (VG, MWGCI)

DESSERT

fresh baked chocolate cookies

DESIGN YOUR OWN BUFFET



your choice of entrée, starch, and dessert. Accompanied with chef's seasonal vegetable, dinner rolls with butter, iced tea and water prices are based on a 20-guest minimum. Chinaware and attendants are available upon request.

Classic one entrée \$23.49 Classic two entrée- \$27.99

Premium one entrée \$26.99 Premium two entrée \$29.99

SALADS

select one salad

house garden salad

with balsamic vinaigrette (VG, MWGCI)

classic Caesar

with shaved parmesan

spinach salad

with caramelized onions and herbed croutons (V)

CLASSIC ENTREES

fresh herb marinated grilled chicken breast (MWGCI)

pan seared lemon garlic and rosemary chicken (MWGCI)

peppercorn seared hanger steak with chimichurri brown sugar (MWGCI)

mustard crusted pork loin (MWGCI)

creamy alfredo vegetable pasta primavera (V)

Mediterranean-style vegetable kabobs (VG, MWGCI)

PREMIUM BUFFET

herb and mascarpone filled roasted chicken (MWGCI)

cranberry and brie stuffed chicken breast with beurre blanc (MWGCI)

cider braised pork chop with apple compote (MWGCI)

wild salmon filet baked with chablis butter (MWGCI, SW)

STARCH

select one

- horseradish red skinned whipped potatoes (V, MWGCI)
- buttermilk Yukon gold mashed potatoes (V, MWGCI)
- herb oven roasted potatoes (VG, MWGCI)
- brown sugar glazed roasted sweet potatoes (VG, MWGCI)
- wild rice pilaf (VG, MWGCI)
- steamed basmati rice (VG, MWGCI)
- creamy parmesan polenta (V, MWGCI)

DESSERT

select one

- New York-style cheesecake (V)
- key lime pie (V)
- chocolate mousse cake (V)

PLATED ENTREES



These plated selections are set with chinaware (based on house inventory), house table linen and attendant. Accompanied by dinner rolls whipped butter, house salad with balsamic vinaigrette, and choice of dessert with iced tea and water with.

Prices are based on a 20-guest minimum

CHICKEN \$28.99

parmesan chicken

with lemon herb orzo, garlic green bean and basil marinara sauce

mango chicken

with ginger jasmine rice, sesame soy rainbow carrot broccoli slaw (MWGCI)

chicken tikka masala

cumin scented basmati, turmeric roasted cauliflower with garlic naan

parmesan basil pesto grilled chicken breast

oven roasted eggplant and tomatoes, rosemary Yukon gold potatoes (MWGCI)

BEEF \$31.99

chimichurri marinated flank steak

chili roasted sweet potatoes, heirloom basil tomatoes (MWGCI)

herb roasted beef

Yukon gold mashed potatoes, lemon pepper broccoli with creamy southern gravy

beef bourguignon

red skin garlic mashed potatoes, honey glazed rainbow carrots

FISH \$29.99

grilled salmon

wild rice, roasted heirloom tomatoes, garlic broccoli, tomato basil coulis (MWGCI, SW)

blackened Earl Lakes catfish

fingerling roasted potatoes, lemon butter green beans (MWGCI, SW, FF)

PLANT FORWARD \$26.99

sweet chili tofu

ginger and sesame rice, warm spicy red cabbage and carrots slaw (VG, MWGCI)

maple barbecue glazed cauliflower steak

cilantro lime quinoa, chili roasted green beans and sunflower seeds (VG, MWGCI)

jackfruit Chesapeake cakes

roasted lemon parsley potato wedges, lemon caper sauce (VG)

CHOICE ONE DESSERT

New York style cheesecake (V)

key lime pie (V)

chocolate mousse cake (V)

DIPS & BITES



minimum of 25 guests

Spinach and artichoke dip with crisps (V)

\$5.99 per guest

Sesame tahini Hummus and pita chips (V)

\$5.99 per guest

Tortilla chips and salsa (VG)

\$5.49 per guest

Tortilla chips with guacamole (VG)

\$6.99 per guest

House-made potato chips with caramelized onion dip

\$4.99 per guest

House-made dried fruit and nut trail mix

\$4.49 per guest

APPETIZER DISPLAY & PLATTERS



minimum of 15 guests

Fresh fruit display

selection of melons, pineapple & fresh berries (VG, MWGCI)

\$6.99 per guest

Garden vegetable crudites

seasonal vegetables served with sesame tahini hummus and house-made avocado dip (VG, MWGCI)

\$5.29 per guest

Farmhouse cheese platter

variety of regional cheeses with seasonal fruit, crackers, and sliced baguette

\$10.49 per guest

Italian antipasto platter

cured local meats, marinated vegetables, olives, breadsticks, basil pesto, mozzarella, and tapenade with crackers and sliced baguette

\$12.99 - per guest

Mediterranean trio

house-made sesame tahini hummus, feta, baba ghanoush, olives, marinated peppers, and flatbreads (V)

\$6.99 per guest

HORS D'OEUVRES



minimum 3 dozen

SEAFOOD \$27.49 PER DOZEN

citrus crab cake

spicy remoulade, local micro greens (SW)

Indian spiced shrimp salad

endive, mango chutney (MWGCI, SW) house-made chip, smoked salmon, red onion, capers, dill, chipotle crema (SW)

shrimp cocktail

market price (SW)

VEGETABLE \$21.49 PER DOZEN

cucumber cup

sesame tahini hummus, feta (V, MWGCI), cherry tomatoes, whipped herb goat cheese (V, MWGCI)

chickpea fritter

tomato chutney, yogurt tzatziki sauce (V)

crispy polenta cake

oven roasted tomatoes, ricotta, fennel relish (V)

tomato basil bruschetta

diced tomato, basil, balsamic, olive oil, crostini (V)

caprese skewer

sweet cherry tomatoes, fresh mozzarella, basil, balsamic glaze (V, MWGCI)

spanakopita

flaky pastry filled with feta cheese and spinach (V)

phyllo tartlets

select one

rosemary and goat cheese (V)

brie and poached pears (V)

cremini mushrooms with garlic mascarpone (V)

lemon chicken and feta

POULTRY \$24.49 PER DOZEN

tarragon chicken salad

tomato tortilla cup

smoked chicken arancini

pomodoro sauce

jerk chicken

plantain chip, mango chutney

Thai-style chicken satay

with soy and peanut dipping sauce, soy and ginger marinated chicken, sesame wonton, sweet chili aioli

buttermilk fried chicken slider

house-made pickles, buttermilk dressing

house-made pecan chicken tenders

with honey mustard

BEEF, PORK, LAMB \$29.99 PER DOZEN

prosciutto wrapped dates

blue cheese, honey drizzle (MWGCI)

pork belly

quick kimchi, toasted peanuts, lettuce cup

grilled prosciutto wrapped asparagus

feta cheese (MWGCI)

pork sausage stuffed mushroom

seared beef tenderloin

smoked bleu cheese, herbed crostini

seared lamb tenderloin

cucumber yogurt tzatziki, pita chip

MEATBALLS - \$20.50 PER DOZEN

select one sauce and one protein

sweet and sour

barbecue

house-made marinara

beef, pork and quinoa, turkey, Impossible

BREAKS



minimum of 15 guests

south of the border break

guacamole, salsa, tortilla chips, lemonade, iced water

\$10.99 per guest (VG)

healthy break

grape bundles, strawberries, house-made dried fruit and nut trail mix, fruit-infused water

\$7.99 per guest (VG, MWGCI)

energy infused break

grape bundles, strawberries, packaged granola bars, assorted yogurts, bottled water

\$9.49 per guest (V)

sweet and salty break

fresh sliced fruit and cheese, assorted crackers, pretzel snack mix, mini brownies bites, iced water

\$8.49 per guest (V)

BEVERAGES



regular coffee	\$18.49 gallon
decaffeinated coffee	\$19.49 gallon
hot tea	\$19.49 gallon
hot chocolate	\$21.99 gallon
fresh fruit juice	\$18.99 gallon
iced tea	\$11.99 gallon
lemonade	\$13.99 gallon
fruit punch	\$13.99 gallon
iced water	\$5.99 gallon
fruit infused water	\$7.49 gallon
bottled water	\$1.99 each
canned soda	\$1.99 each

SWEETS



brownies per dozen \$19.49 (V)

blondies per dozen \$19.99 (V)

assorted cookies per dozen \$14.99 (V)

chocolate chip, sugar, oatmeal & raisin

mini cupcakes \$16.99 (V)

cheesecake bars per dozen \$24.99 (V)

snickerdoodle bars per dozen \$19.99 (V)

lemon bars per dozen \$19.99 (V)

key lime tartlets per dozen \$24.99 (V)

NOTES



