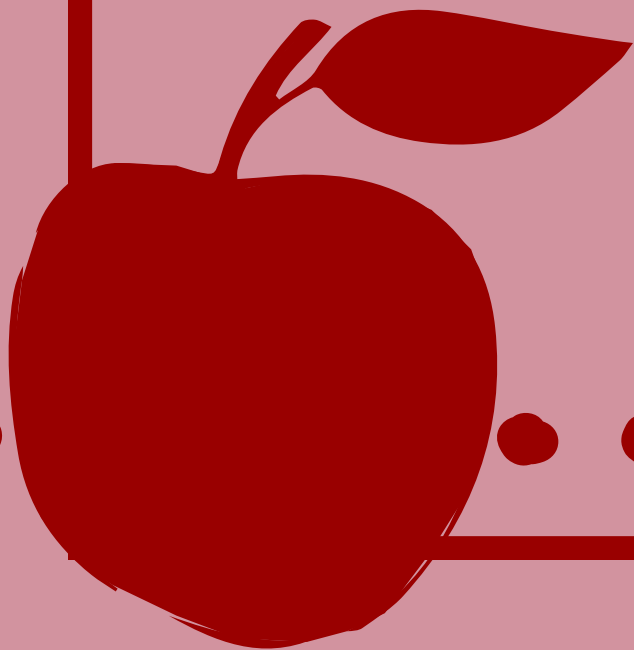


BON APPÉTIT CATERING AT  
AZUSA PACIFIC UNIVERSITY



# WELCOME TO BON APPÉTIT CATERING

What are you envisioning? An elegant banquet for VIP alumni? Tasty (and nutritious) lunches for a meeting? A fun team-building buffet? 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 with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at APU, 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 events team offers creative planning services to help you make your vision come to life. If needed, on the day of your event, they'll be right there with you to ensure that everything from décor and setup to service and event flow are thoughtfully and professionally executed.

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

## CONNECT WITH US

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

### Place an Order Online

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

### Catering Sales Office

For assistance or special orders feel free to contact the catering office:

[Ana.Marquez@cafebonappetit.com](mailto:Ana.Marquez@cafebonappetit.com) and [Lawrence.Dougherty@cafebonappetit.com](mailto:Lawrence.Dougherty@cafebonappetit.com)

## CONNECT WITH US

To ensure availability of service staff and menu items, please place your orders at least 2 weeks in advance. For last-minute catering requests please contact the catering department via the emails below, and we will do our best to accommodate you:

[Ana.Marquez@cafebonappetit.com](mailto:Ana.Marquez@cafebonappetit.com) and [Lawrence.Dougherty@cafebonappetit.com](mailto:Lawrence.Dougherty@cafebonappetit.com)



# THE FINE PRINT

## CANCELLATION FEE

Customers are responsible for paying 50 percent of the total invoice including labor cost for any orders cancelled within 3 business days of the event.

## PAYMENT OPTIONS

For internal APU Catering, we only accept department cost center numbers for payment.

## EQUIPMENT RENTALS

A perfectly styled event sometimes requires additional food equipment rentals. These details will be discussed if needed during consultation process.

## ADDITIONAL

Biodegradable service ware is included. Black and clear high quality plasticware available upon request at additional cost. China is available at 3.00 charge per guest. Buffet tables are covered with house black linen at no additional charge. Additional house linen (i.e. guest tables, registration, etc.) available for an additional 4.25 per linen and must be ordered in advance.

## SERVICE FEES

### *Delivery Fee*

All catering events (except for pick-ups) will have a 45.00 delivery fee.

### *Set-up and Breakdown Fees*

Events from 1 to 50 guests: 50.00

Events from 51 to 100 guests: 75.00

Events from 101 to 300 guests: 150.00

Events with over 300 guests: Requires an event planning meeting to discuss the specific details of the event.

### *Event Staff for Buffet-style Catering*

A smiling server adds an elevated level of service to your event. Events with over 30 guests will require service staff. Servers are 45.00 per hour with a minimum of 4 hours.

### *Event Staff for Sit-down & Served Plated Meals*

Consultation with Bon Appétit is required to ensure correct staffing needs.

### *Pick-up Orders*

There are no fees for pick-up orders. The Client will pick up their order from the 1899 Dining Hall. Food will be in disposable ware.



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# BREAKFAST

*Prices are per person, with a 20-person minimum. All breakfast collections include biodegradable service ware, and coffee and tea service. Black and clear high quality plastic ware available upon request at additional cost. China is available for additional +3.00 per person. Buffet tables are covered with black house linen at no additional charge. Additional house linen (i.e. guest tables, registration, bars, etc.) available for an additional +4.25 per linen and must be ordered 2 weeks in advance.*

## **Classic Continental 10.00**

Assorted mini pastries and diced seasonal fruit

## **Easy Hometown Breakfast 15.00**

Scrambled eggs, roasted potatoes, large croissant, diced fruit, and choice of bacon, sausage or vegetarian sausage

## **Cougar Breakfast 19.00**

French toast or pancakes, scrambled eggs, potatoes with bell peppers and onions, large croissant, diced fruit, and choice of bacon, sausage, or vegetarian sausage

## **Breakfast Burrito 19.75**

Scrambled eggs, bacon or sausage, tater tots, cheddar cheese, onions, peppers, roasted red salsa, diced fruit, whole wheat flour tortilla, and large croissant

### A LA CARTE

#### **Croissants 32.25 per dozen**

Served with butter and preserves

#### **Muffins 38.00 per dozen**

Seasonal flavors, served with butter and preserves

#### **Assorted Mini Pastries 48.00 per dozen**

#### **Bagels and Spreads 48.00 per dozen**

Served with cream cheese, butter, and preserves

#### **Fruit Medley**

Diced seasonal fruit

Large 50 people, 50.00

Medium 25 people, 25.00

#### **Seasonal Fruit Platter 48.00**

Sliced seasonal fruit

*Serves 20*

#### **Whole Fruit Display 48.00**

Apples, oranges, bananas

*Serves 20*

#### **Yogurt Parfait Cups 7.50 per person**

Vanilla yogurt, mixed berries, house-made coconut granola, cinnamon agave drizzle



# LUNCH SANDWICH PACKAGES

*Prices are per person, with a 10-person minimum. Orders under 100 people may be boxed. Orders Over 100 people will be trayed on service tables.  
Made without gluten-containing ingredients bread available upon request for additional +3.00 per person.*

## **Classic 13.25**

Turkey, ham, or vegetarian (zucchini and roasted red pepper), lettuce, tomato, red onion, mayonnaise, mustard, choice of artisan country white or wheat bread

*Served with sea salt kettle chips or fruit medley salad, cookie, and bottled water*

## **Roasted Vegetable 15.00**

Roasted garlic mushrooms, red pepper, zucchini, arugula, pesto veganaise, artisan ciabatta

*Served with sea salt kettle chips or fruit medley salad, cookie, and bottled water*

## **Caprese 15.00**

Heirloom tomato, fresh sliced mozzarella, arugula, pesto veganaise, balsamic reduction, artisan ciabatta

*Served with sea salt kettle chips or fruit medley salad, cookie, and bottled water*

## **Chicken Club 15.85**

Herb-roasted chicken breast, bacon, heirloom tomato, lettuce, avocado aioli, artisan ciabatta

*Served with sea salt kettle chips or fruit medley salad, cookie, and bottled water*

## **Italian Sub 15.00**

Ham, calabrese, provolone, herb-pickled onions, lettuce, tomato, red wine vinegar, artisan Italian sub roll

*Served with sea salt kettle chips or fruit medley salad, cookie, and bottled water*

## **Tuna Salad 15.00**

Tuna salad, provolone, lettuce, tomato, red wine vinegar, artisan Italian sub roll

*Served with sea salt kettle chips or fruit medley salad, cookie, and bottled water*



# LUNCH SALAD PACKAGES

*Prices are per person, with a 10-person minimum. Orders under 100 people may be boxed. Orders Over 100 people will be trayed on service tables. Add chicken to any salad for additional +7.00 per person.*

## **Asian Sesame Crunch 8.00**

Shredded Napa cabbage, shredded red cabbage, shredded carrots, green onions, cilantro, mandarin oranges, wonton strips, sesame ginger dressing

*Served with sea salt kettle chips or fruit medley salad, cookie, and bottled water*

## **Classic Caesar 8.00**

Chopped romaine hearts, shaved parmesan, herbed croutons, Caesar dressing

*Served with sea salt kettle chips or fruit medley salad, cookie, and bottled water*

## **Cali-Mex 8.00**

Chopped romaine hearts, black beans, grape tomatoes, corn, tortilla strips, cilantro lime ranch dressing

*Served with sea salt kettle chips or fruit medley salad, cookie, and bottled water*

## **Farmers Market 8.75**

Mixed baby lettuce, grape tomatoes, Persian cucumbers, shaved rainbow carrots, watermelon radish, croutons, balsamic vinaigrette

*Served with sea salt kettle chips or fruit medley salad, cookie, and bottled water*



# APPETIZER PLATTERS

*Biodegradable service ware is included. Black and clear high quality plastic ware available upon request for an additional cost. China is available for additional +3.00 per person. Buffet tables are covered with house linen at no additional charge. Additional house linen (i.e. guest tables, registration, etc.) available for an additional +4.25 per linen and must be ordered in advance.*

## **Crispy Potato Balls 35.00**

Mashed Yukon potatoes, parmesan cheese, pepper jack cheese, breaded in herbed panko breadcrumbs

## **Chips and Salsa 13.00**

*Serves 20*

## **Guacamole and Chips 31.00**

*Serves 10*

## **Hot Spinach-artichoke Dip 48.00**

Includes pita chips

*Serves 10*

## **Cheese and Cracker Platter 65.00**

Assorted imported and domestic sliced cheeses, genoa salami, fresh red seedless grapes, crackers

*Serves 20*

## **Artisanal Charcuterie 155.00**

Brie, Fiscalini cheddar, gouda, prosciutto, genoa salami, crostini, fig jam, whole grain mustard, cornichon, red seedless grapes, dried apricots, fried chickpeas

*Serves 20*

## **Seasonal Vegetable Platter with Hummus 48.00**

Assortment of fresh vegetables served with house-made hummus

*Serves 20*





# THEMED BUFFETS

*Prices are per person, with a 10-person minimum. All themed buffets include salad, entrée, and dessert. Biodegradable service ware is included. Black and clear high quality plastic ware available upon request for an additional cost. China is available for additional +3.00 per person. Buffet tables are covered with house linen at no additional charge. Additional house linen (i.e. guest tables, registration, etc.) available for an additional +4.25 per linen and must be ordered in advance.*

## **Pan Asian 20.50**

Salad: Asian crunch salad with sesame soy dressing

Entrée: Teriyaki chicken with grilled pineapple and green onion, orange sesame soy broccoli, steamed jasmine rice with toasted sesame seeds and green onion, vegetable egg rolls with sweet and sour sauce

Substitute vegetarian option: Crispy teriyaki tofu

Dessert: White chocolate dipped fortune cookies

## **Italian 24.50**

Salad: Caesar salad with creamy lemon-parmesan-anchovy dressing

Entrée: Roasted chicken breast with whole lemon salsa verde, penne with choice of house-made marinara or alfredo sauce, mozzarella and parmesan, lemon parmesan asparagus, garlic herb breadstick

Substitute vegetarian option: Grilled eggplant

Dessert: Cannoli with chocolate chip ricotta filling

## **Mediterranean 22.00**

Salad: Mediterranean salad with red wine oregano vinaigrette

Entrée: Grilled lemon garlic chicken breast with tahini, golden basmati rice pilaf, roasted carrots with cumin coriander, hummus, naan flatbread

Substitute vegetarian option: Falafel (two per person)

Dessert: Baklava with orange honey

## **Mexican 17.50**

Salad: Southwest salad with cilantro lime ranch

Entrée: Chicken tinga tacos on flour or corn tortillas, black beans, cilantro lime rice, roasted red salsa, sour cream

Substitute vegetarian option: Potato tacos

Dessert: Churro cheesecake bites

## **American Barbecue 22.00**

Salad: Garden Salad with balsamic dressing

Entrée: Roasted barbecue chicken served with garlic mashed potatoes, grilled corn off the cob with butter and parmesan, dinner roll

Substitute vegetarian option: Grilled barbecue tofu

Dessert: Apple crisp with whipped cream

*Substitute grilled tri-tip for additional +2.50 per person*



# SWEETS

## **Cookies and Cream Muddy Buddies 25.00**

*Serves 10*

## **Dessert Bars 2.50 each**

*Minimum order of 10*

## **Cookies 1.50 each**

Chocolate chip, oatmeal-raisin, and sugar

*Minimum order of 10*

## **Dark Chocolate Brownies Bites 2.50**

4 pieces per person

*Minimum order of 10*

## **Rice Krispies Treats 2.50 each**

*Minimum order of 10*

# BEVERAGES

## **Refreshing Seasonal Spa Water**

2.64 pitcher, serves 8

10.50 dispenser, serves 40

## **Locally Roasted Coffee and Fair Trade Numi Tea Service 4.68 per person**

## **Orange Juice**

16.24 pitcher, serves 8

81.30 dispenser, serves 40

## **Lemonade**

14.39 pitcher, serves 8

71.94 dispenser, serves 40

## **Tropical Iced Tea**

20.40 pitcher, serves 8

93.60 dispenser, serves 40

## **Bottled Individual Still or Sparkling Water 1.98 per bottle**

## **Assorted Can Sodas 1.98 per can**

Pepsi or Diet Pepsi

Orange Crush

Lemon Lime Starry



# LARGE GROUP MEAL PICK-UPS

## SALADS

Half pan serves 20. Includes one dressing.

### Lemon Parmesan Salad 130.00

Romaine, parmesan, croutons  
Select dressing: Ranch, lemon parmesan,  
balsamic

Add chicken +20.00, 8 oz. for 10-20

### Garden Salad 130.00

Romaine, tomato, red onion, cucumber,  
carrots  
Select dressing: Ranch, lemon parmesan,  
balsamic

Add chicken +20.00, 8 oz. for 10-20

### Cobb 150.00

Romaine, egg, bacon, tomato, red onion,  
shredded cheddar cheese  
Select dressing: Ranch, lemon parmesan,  
balsamic

Add chicken +25.00, 8 oz. for 10-20

### Southwest 150.00

Romaine, corn, beans, tomato, red onions,  
cotija cheese  
Select dressing: Ranch, lemon parmesan,  
balsamic

Add chicken +25.00, 8 oz. for 10-20

## HOT VEGETABLES AND SIDES

Half pan serves 20, full pan serves 40.

### Grilled Zucchini with Red Onions

Half pan 25.00  
Full pan 50.00

### Steamed Salt and Pepper Broccoli

Half pan 25.00  
Full pan 50.00

### Roasted Smoky Cauliflower

Half pan 25.00  
Full pan 50.00

### Macaroni and Cheese

Half pan 25.00  
Full Pan 50.00

### Garlic Breadsticks 1.00 each

### Chocolate Chip Cookies 40.00

Order of 20

## ENTREES

Half pan serves 15-25, full pan serves 40-50.

### Spaghetti with Meatballs

In marinara sauce  
Half pan 85.00  
Full pan 160.00

### Baked Ziti

Meat sauce beef or impossible, herbed  
lemon ricotta and mozzarella  
Half pan 105.00  
Full pan 210.00

### Shepherd's Pie

Ground beef and vegetable stew topped  
with mashed potatoes and parmesan  
Half pan 125.00  
Full pan 225.00

### Fajita Chicken or Beef

Tomatoes, peppers and onions, corn and  
flour tortillas, roasted red salsa on side  
Half pan 150.00  
Full pan 300.00

### Beef Taco Casserole

Layered tortilla chips, taco-spiced beef, corn,  
black beans, cheese, green onion, black olives  
Half pan 125.00  
Full pan 250.00

### Chicken Fried Rice

Chicken, eggs, peas, carrots, and green onions  
with rice  
Half pan 125.00  
Full pan 225.00

### Chicken and Biscuits

Creamy filling of peas, carrots, and chicken,  
topped with southern biscuits  
Half pan 150.00  
Full pan 300.00



**BON APPÉTIT**  
MANAGEMENT COMPANY  
— CATERING AND EVENTS —