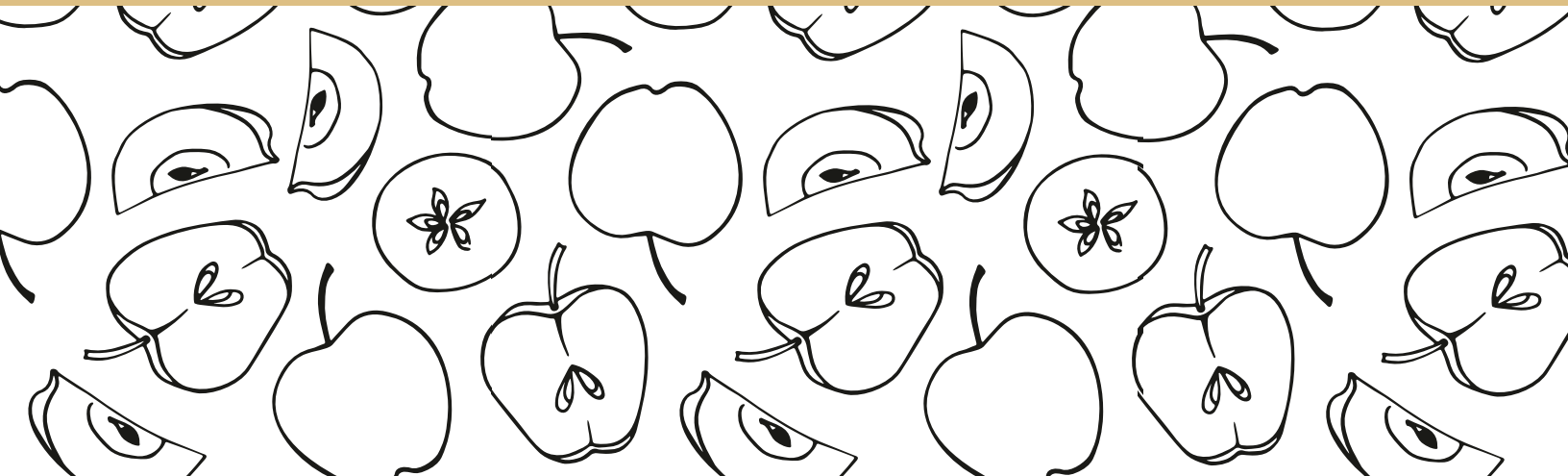


# CATERING AT THE CURTIS INSTITUTE OF MUSIC

BON APPÉTIT MANAGEMENT COMPANY



BON APPÉTIT CATERING & EVENTS AT THE CURTIS INSTITUTE OF MUSIC SERVES FOOD THAT IS ALIVE WITH FLAVOR AND NUTRITION, PREPARED FROM SCRATCH USING AUTHENTIC INGREDIENTS. WE DO THIS IN A SOCIALLY RESPONSIBLE MANNER FOR THE WELL-BEING OF OUR GUESTS, COMMUNITIES, AND THE ENVIRONMENT. OUR FOUNDATION IN CATERING AND FOCUS ON CULINARY EXPERTISE MEANS THAT WE PROVIDE UNPARALLELED FOOD, PRESENTATION, AND SERVICE FOR YOUR EVENT.

# WHAT ARE YOU ENVISIONING?



An elegant banquet for VIP alumni? 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 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 the Curtis Institute, 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. 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.

## CONNECT WITH US

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

To place an order, contact the dining team:

[curtiscatering@curtis.edu](mailto:curtiscatering@curtis.edu)

(215) 875-4203

## BUSINESS HOURS

Regular business hours are 8:00 a.m. – 5:00 p.m., Monday – Friday

## EVENT STAFF

When building your order, we include all event staff necessary to ensure an extraordinary guest experience during your event. Event staff service will be charged per hour per server with a 2-hour minimum.

## LINEN

Additional charges may apply for linen above and beyond regular 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 ARRANGEMENTS**

A pop of color goes a long way — consider adding floral arrangements and centerpieces to your event. We'll work with our local florist to design beautiful florals and just need a 3-business day advance notice to meet vendor ordering and delivery timelines.

## **BAR SERVICE**

Bon Appétit is permitted to serve, but not licensed to sell alcohol; therefore, the client must provide their own beer, wine, or liquor. Our office can provide recommended quantities, as well as suggested locations to purchase the necessary alcohol for your event.

The dining team will provide bar service including bartenders and the appropriate non-alcoholic beverages, bar mixers, garnishes, and glassware.

## **CUSTOM MENUS**

For specialty reception menus or plated meals; including passed or stationary hors d'oeuvres, customized buffets, and reception stations; please reach out to our office directly and we would be happy to develop and design a customized menu that suits your event's needs.

## **HOW ELSE CAN WE MAKE YOUR EVENT AMAZING?**

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

## **GUESTS WITH SPECIAL DIETARY NEEDS**

We are happy to accommodate guests with special dietary needs, requests, or restrictions. Due to our open kitchen that handles all major 8 allergens and gluten, we cannot guarantee that items are "free" of eggs, wheat, dairy, soy, tree nuts, peanuts, fish, shellfish, and/or gluten. We make every effort to avoid cross-contact; however, there is always the potential for cross-contact in our open kitchens as well as at self-serve events.

We encourage you to speak with our dining team for both ingredient questions and additional consultation regarding special dietary meals or restrictions.

# THE FINE PRINT



## **ORDERING DEADLINES**

To ensure availability of service and menu items please place your orders at least 3 business days in advance. For last-minute catering requests please contact the dining office, and we will do our best to accommodate you. For large or specialty events, we require a minimum of two weeks' notice, but encourage you to reach out as soon as possible to begin the planning process.

## **CANCELLATION FEE**

Customers are responsible for paying 50 percent of the total invoice plus \$100 in labor for any orders canceled within 48 hours of the event.

## **PAYMENT OPTIONS**

We accept credit cards, checks, or Curtis Institute account and project codes. Payment information must be submitted to confirm your order.

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# BREAKFAST COLLECTIONS



All Breakfast Collections include Peet's coffee and Mighty Leaf tea service.

## **CLASSIC CONTINENTAL**

freshly baked scones, bagels, and muffins

butter and assorted jellies

sliced seasonal fresh fruit & berries

assorted bottled juices and water

\$12.00 per person

## **FARMHOUSE BREAKFAST**

freshly baked scones and danishes

sliced seasonal fresh fruit & berries

*choose one from:*

cage-free scrambled eggs with cheddar & chives

ham and gouda cage-free egg frittata

seasonal vegetable quiche

tofu and seasonal vegetable scramble

*choose one from:*

cinnamon French toast

buttermilk pancakes

country biscuits with veggie sausage gravy

banana oat pancakes

*choose two from:*

applewood smoked bacon

grilled ham

turkey breakfast sausage

plant-based breakfast sausage

country home fries with sautéed onions

carrot and sweet potato hash

crispy seasoned tater tots

\$16.00 per person

# À LA CARTE BREAKFAST



## breakfast sandwiches

pork or turkey breakfast sausage, cage-free egg, American cheese

tofu scramble, sautéed peppers and onions

cage-free egg and cheddar

cage-free egg white, goat cheese, spinach

*choose from:*

freshly baked bagel, English muffin, croissant

\$4.25 per

## cage-free egg quiche or frittata

*choose two fillings from:*

spinach, sun-dried tomato, roasted peppers, caramelized onions, goat cheese, smoked gouda, bacon, ham

\$4.25 per person

## yogurt and granola parfaits

low-fat vanilla yogurt and seasonal fresh fruit topped with crunchy granola

\$3.75 each

## sweet breakfast quinoa bowls

blueberries, golden raisins, toasted almonds, agave syrup bowl

strawberries, dark chocolate chips, orange zest bowl

\$5.00 each

## oatmeal station

small-batch slow-cooked oats

served with brown sugar, cinnamon, dried cranberries, toasted almonds, raisins, fresh berries

\$4.00 per person

## Greek yogurt bar

plain greek yogurt

served with house-made dried cranberry and almond granola, fresh berries and bananas,

toasted coconut, cinnamon walnuts, honey

\$6.25 per person



# SNACKS & SWEETS



minimum order of 10 people

## house-made tortilla chips & dips

house-made guacamole  
fresh pico de gallo  
mango black bean salsa  
\$6.25 per person

## cheese please

display of artisan cheese  
fresh & dried fruits  
crackers and house-baked crostini  
\$7.00 per person

## Philly special

philly pretzel factory soft pretzels, mustard, cheese sauce  
assortment of tastykakes  
goldenberg's peanut chews  
\$7.00 per person

## sweet treats

assortment of house baked cookies and brownies  
seasonal sliced fresh fruit and berries  
\$6.00 per person

## decadent dessert bars

assorted display of lemon bars, oreo dream bars, marble cheesecake bars, caramel meltaways  
\$4.25 per person

## brain fuel

house-made cranberry, chocolate and almond trail mix  
seasonal fresh fruit salad  
assorted power bars  
\$6.75 per person

## house-made pies

apple, blueberry, cherry, dutch apple, peach, lemon meringue, sweet potato, boston cream,  
banana, coconut custard, key lime  
\$26.00 each

# SANDWICHES & SALADS



## **DELI BOARD BUILD-YOUR-OWN**

house roasted turkey, genoa salami, smoked ham  
grilled seasonal vegetables, house-made hummus  
cheddar, Swiss, and provolone cheese  
lettuce, sliced tomatoes and onions  
mustard and mayonnaise  
kaiser rolls, sliced rye, white, and wheat breads  
house-made potato chips or whole fruit  
\$12.00 per person

*add*

cage-free egg salad, house-made tuna salad, classic chicken salad  
\$3.00 per person

## **SALAD BAR**

served with fresh rolls and butter  
spinach, crispy romaine lettuce, mesclun greens  
fresh tomatoes, sliced cucumber, carrots, red onion, black olives, candied walnuts, edamame, cauliflower, crumbled blue cheese, grated parmesan cheese, house-made croutons  
balsamic vinaigrette, Caesar dressing, creamy dill ranch dressing  
\$11.00 per person

*add*

grilled shrimp, salmon, or beef tenderloin  
\$7.50 per person  
grilled chicken or tofu  
\$5.00 per person  
hard-boiled egg, steamed quinoa, steamed farro  
\$2.50 per person

## **SANDWICH & WRAP SELECTIONS**

Sandwich spreads include one side salad, house-made potato chips or whole fruit, and house baked cookies.  
Boxed lunches include a granola bar, potato chips, whole fruit, and a house baked cookie.  
\$13.75 per person

## **PLANT-FORWARD**

### **red pepper hummus wrap**

fresh spinach, feta cheese, cucumbers, sundried tomato tortilla

### **grilled portobello**

roasted tomato, avocado, vegan chipotle mayonnaise, focaccia

### **balsamic roasted eggplant**

zucchini and portobellos, sliced tomatoes, butter lettuce, multigrain baguette

### **tofu banh mi**

pickled vegetables, cucumber, cilantro, vegan sriracha mayonnaise, baguette

### **classic caprese**

fresh mozzarella, heirloom tomatoes, house-made pesto, balsamic glaze, ciabatta

## **POULTRY & SEAFOOD**

### **herb and lemon grilled chicken breast**

havarti, roasted red peppers, arugula, baguette

### **grilled chicken Caesar wrap**

romaine, fresh parmesan, herbed croutons, Caesar dressing, flour tortilla

### **fried chicken**

smoked gouda, pickled red onion, butter lettuce, dijonnaise, brioche roll

### **house-made curry chicken salad**

raisins, toasted almonds, curry mayonnaise, leaf lettuce, croissant

### **classic tuna salad**

celery, onion, leaf lettuce, sliced tomato, everything bagel

### **blackened salmon po' boy**

shredded iceberg, red onion, plum tomato, cajun remoulade, club roll

### **adobe-rubbed turkey wrap**

pepper jack, romaine, sliced tomato, black bean & corn salsa, sundried tomato tortilla

### **roast turkey wrap**

goat cheese, spinach, avocado, red onion, roasted red peppers, spinach tortilla

### **turkey avocado bacon**

house roasted turkey, crisp bacon, cheddar, avocado spread, leaf lettuce, fresh tomato

## **PORK & BEEF**

### **roast beef**

provolone cheese, romaine, caramelized onions, chipotle mayonnaise, kaiser roll

### **corned beef**

house-made creamy coleslaw, Russian dressing, sliced rye bread

### **smoked ham**

Swiss cheese, leaf lettuce, sliced pickles, honey mustard, baguette

### **baked ham**

smoked gouda, pineapple mustard, pretzel roll

### **BLT wrap**

crisp applewood smoked bacon, lettuce, tomato, smoked gouda, flour tortilla

### **classic Italian hoagie**

ham, genoa salami, capicola, provolone cheese, shredded iceberg, sliced tomato and onion, red wine vinaigrette, club roll

### **Any of our sandwiches can be made on your choice of bread:**

rye, multigrain, country white, pita; wheat, spinach, or sun-dried tomato tortilla; focaccia, brioche roll, kaiser roll, pretzel roll, French baguette, multigrain baguette, croissant

## **SALAD SELECTIONS**

Boxed lunches include a fresh roll with butter, granola bar, potato chips, whole fruit, and a house baked cookie.  
\$11 per person

### **classic Caesar**

house-baked croutons, shaved parmesan cheese, house-made Caesar dressing

### **mixed greens**

apples, dried cranberries, walnuts, red onion, goat cheese, Dijon vinaigrette

### **baby spinach**

blue cheese, crispy fried onions, pickled strawberries, ranch dressing

### **garden greens**

carrots, cucumbers, tomatoes, balsamic vinaigrette

### **roasted potato salad**

sweet peppers, garlicky vinaigrette, fresh herbs

### **roasted seasonal vegetable quinoa salad**

herb pistou, toasted sunflower seeds

### **summer pasta salad**

roasted red peppers, red onion, summer squash, lemon olive oil

### **Greek orzo salad**

black olives, feta, tomato, red onion, fresh herbs, lemon vinaigrette

### **farro salad**

butternut squash, goat cheese, dried cranberry, smoked chili vinaigrette

### **heirloom tomato & fresh mozzarella salad – basil pesto**

*add*

### **grilled shrimp, salmon, or beef tenderloin**

\$7.50 per person

### **grilled chicken or tofu**

\$5.00 per person

### **hard-boiled egg, steamed quinoa, steamed farro**

\$2.50 per person

# APPETIZER DISPLAYS



## **artisan farmstead cheese display**

selection of artisan cheese, fresh and dried fruits, fig jam, coarse ground mustard, local honey, and spiced nuts  
crackers, fresh country bread rounds, house-baked crostini  
\$10.00 per person

## **farmers market grill**

display of fresh grilled seasonal vegetables  
rosemary olive oil, roasted garlic dip  
\$4.50 per person

## **antipasto platter**

genoa salami, prosciutto, red pepper marinated mozzarella, aged provolone, marinated artichoke hearts, roasted red peppers, assorted olives  
crackers and fresh baguette rounds  
\$10.75 per person

## **mezze display**

house-made hummus, tabbouleh, tzatziki, baba ghanoush, stuffed grape leaves, assorted olives, roasted red peppers  
herbed pita chips and house-baked crostini  
\$8.00 per person

## **crostini bar**

artichoke, grilled lemon, asiago spread  
tomato, red onion, aged balsamic, fresh basil bruschetta  
pear chutney, gorgonzola, walnuts  
toasted country breads  
\$7.75 per person

## **hummus trio**

*choose three from:*

classic tahini, spicy black bean, mint-pea, edamame, roasted red pepper, roasted beet, sundried tomato  
crispy naan flatbread, carrot and celery spears  
\$7.75 per person

## **tea sandwiches**

minimum 2 dozen per type  
minimum 4 dozen per order  
served on white, wheat, whole-grain or rye bread  
smoked salmon, cucumber and dill cream cheese  
truffled egg salad  
curry chicken salad  
ham, brie, apple and honey mustard  
roasted beet, goat cheese and walnut  
turkey, cheddar and cranberry  
\$22.00 per dozen

# HOT APPETIZERS



## CASSEROLE DIPS

*choose from:*

artichoke, goat cheese and lemon dip

Chesapeake Old Bay crab dip

buffalo chicken dip

served with crispy pita chips, carrot and celery spears

\$65.00 small – serves 15    \$130.00 large – serves 30

## BAKED BRIE EN CROUTE

*choose filling from:*

mixed forest berry, hot peach habanero, cranberry apple chutney, port fig and walnut

accompanied by freshly sliced baguette and crackers

\$55.00 each – serves 10

## GLOBAL DUMPLINGS

vegetable potstickers

with sweet chili dipping sauce

potato pierogis

with sour cream and caramelized onions

lemongrass chicken dumplings

with gingered soy-sesame dipping sauce

fried ravioli

with pomodoro dipping sauce

feta and spinach spanakopita

with tzatziki sauce

\$14.75 per person

## MAC & CHEESE BAR

Build your own mac & cheese cup

## CLASSIC SHELLS AND CHEDDAR

fusilli and queso cheese sauce

toppings include: smoked bacon crumbles, grilled chicken, sautéed mushrooms, fresh peas, roasted tomato salsa,

caramelized onions, sautéed peppers, charred sweet corn

\$10.25 per person

## SLIDERS

minimum 2 dozen per type

minimum 4 dozen per order

braised short rib

brie, caramelized onion, brioche bun

beet burger

chipotle vegan mayonnaise, whole grain bun

fried chicken and waffle

pepper jack cheese, maple mustard

bbq pulled pork

cajun slaw, crispy onions, potato bun

\$63.00 per dozen

# SIMPLE BUFFETS



Minimum order of 10 people

## **AUSTIN GRILL**

### **southwestern Caesar salad**

chipotle Caesar dressing, grilled corn, crispy tortilla strips

### **margarita grilled chicken**

lime, tequila, tomatillo, avocado

### **fajita style carne asada**

pineapple chipotle salsa, sweet peppers, red onions, cilantro

### **refried pinto beans**

### **red chili rice**

served with corn & flour tortillas, shredded lettuce, cheddar cheese, sour cream, chopped cilantro, red onion, and pico de gallo

\$23.95 per person

## **ISLAND PARADISE**

jicama, cabbage and red onion salad, cilantro citrus dressing

roasted corn and black bean salad

jerk glazed chicken kebabs

mojito shrimp kebabs

white rice and pigeon peas

spicy collard greens

pineapple, red onion, scotch bonnet sauce

fried sweet plantains

\$23.95 per person

## **COUNTRY COOKING**

chopped house salad

mixed greens, smoked bacon, candied pecans, blue cheese, dark beer vinaigrette

southern fried chicken

bourbon bbq braised beef brisket

blackened portobello steaks

four cheese mac and cheese

firecracker green beans

house-made corn bread and biscuits, honey butter

\$23.95 per person

## **TUSCAN HARVEST**

classic Caesar salad

house-made croutons and Caesar dressing, freshly grated parmesan

balsamic glazed chicken with oven dried tomato compote

roasted and stuffed red pepper

quinoa, raisins, eggplant, almonds

lemon roasted broccoli rabe

cheese tortellini with roasted tomato sauce

\$20.25 per person

## **PHILLY FANATIC**

gourmet beef or chicken cheesesteak

crispy seitan crumble

south philly style roast pork

classic club rolls

accompanied by cheddar, sharp provolone, house-made cheese sauce

caramelized onions, hot and sweet peppers, sautéed mushrooms, broccoli rabe

\$20.25 per person



# BUILD-YOUR-OWN PICNIC



black angus beef burgers  
jumbo all beef hot dogs  
corn and black bean burger  
burger and hot dog buns  
lettuce, tomato, onion, sliced cheese platter  
ketchup, mustard, relish  
house-made potato chips  
\$12.50 per person

## UPGRADE YOUR PICNIC WITH THESE Á LA CARTE SUGGESTIONS

### ENTRÉES

pulled pork with corn bread  
bbq pork ribs  
bbq chicken  
Texas style smoked beef brisket  
buffalo cauliflower  
smoky barbecued chicken legs  
smoked catfish cakes  
bbq glazed smoked tofu steak  
\$7.00 per person

### SIDES

mac & cheese  
corn on the cob  
roasted tomatoes, mustard, herb breadcrumbs  
baked beans  
green salad with your choice of dressing  
southern style coleslaw  
new potato salad  
sweet potato and green onion salad  
tortellini, fresh tomato and sweet pea salad  
southwestern three bean, red onion and sweet pepper salad  
\$3.00 per person

### DESSERT

sliced watermelon  
fresh fruit salad  
brownies and blondies  
grilled stone fruit, ginger honey glaze  
assorted pies  
\$3.50 per person

# PIZZA



Our 16-inch hand-made pizza cut into 8 slices. One pizza serves approximately 4 people.

Vegan and/or made without gluten containing pizzas are available.

## **pepperoni pizza**

house-made marinara sauce, shredded mozzarella, pepperoni - \$16.00 each

## **barbeque chicken pizza**

barbeque sauce, mozzarella and cheddar cheese blend, grilled chicken breast, red onions and cilantro - \$17.00 each

## **fully loaded pizza**

house-made marinara sauce, mozzarella cheese blend, pepperoni slices, Italian sausage, sliced mushrooms, bell peppers, red onions and black olives - \$18.00 each

## **cheese pizza**

house-made marinara sauce and signature cheese blend - \$14.00

## **margherita pizza**

house-made marinara sauce, fresh mozzarella cheese, sliced tomato and fresh basil - \$15.00 each

## **classic white pizza**

roasted garlic, mozzarella cheese, fresh basil – \$14.00 each

## **garden vegetable pizza**

house-made marinara sauce, shredded mozzarella, sliced mushrooms, bell peppers, zucchini, red onions and spinach - \$16.00 each

## **MAKE IT A MEAL!**

*add*

**Caesar salad or garden salad**

**assorted freshly baked cookies**

**assorted beverages**

additional \$6.25 per person

# BEVERAGES



## HOT BEVERAGES

### Peet's Regular & Decaffeinated Coffee Service

includes Mighty Leaf tea assortment, half & half, soy milk, lemons, honey, and sweeteners  
\$2.50 per person

### Hot Cocoa

\$2.25 per person

### Hot Apple Cider

\$2.25 per person

## BEVERAGES BY THE GALLON

1 gallon serves 12 - 8 oz. cups

### iced water

\$10.00 per gallon

### freshly squeezed lemonade

\$15.00 per gallon

### house-made iced tea

\$15.00 per gallon

### seasonal fresh fruit infused spa water

\$13.75 per gallon

## INDIVIDUAL BEVERAGES

### orange, apple, or cranberry bottled juices

\$2.00 each

### assorted canned sodas

\$2.00 each

### bottled water

\$1.55 each

### Pure Leaf iced tea

\$3.00 each

### Gatorade

\$4.00 each

### Naked fruit smoothies

\$5.00 each