

CHOICES THAT TASTE AND FEEL GOOD

We cook from scratch using the highest-quality fresh ingredients and whole foods, which gives us control over our menus so that even your most discerning guest can dine worry-free. We have experience — and enjoy the challenge of — working with various dietary restrictions.

THE FARM TO FORK EXPERIENCE

Impress your guests with the best local food this area has to offer. We strive to purchase at least 20% of our ingredients from small owner-operated farms and ranches within 150 miles of our kitchen. When you choose Bon Appétit Catering & Events for your event, you not only support farmers and producers in your local community, you give your guests a fresh taste of what makes this area so special.

EVENTS FROM SCRATCH

We offer a full range of event coordination services and custom menus that will ensure your special event leaves your guests oohing, aahing, and — most importantly — mmmm-ing. Our team finds the best local ingredients and authentic flavors, designs the eating experience that's right for your guests, and delivers impeccable service. We pride ourselves on making every event, large or small, an unforgettable success ... from scratch.

HOW ELSE CAN WE MAKE YOUR EVENT AMAZING?

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

WHAT ARE YOU ENVISIONING?

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 large or small.

Our flexible, seasonally inspired catering menus are just the start. 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.

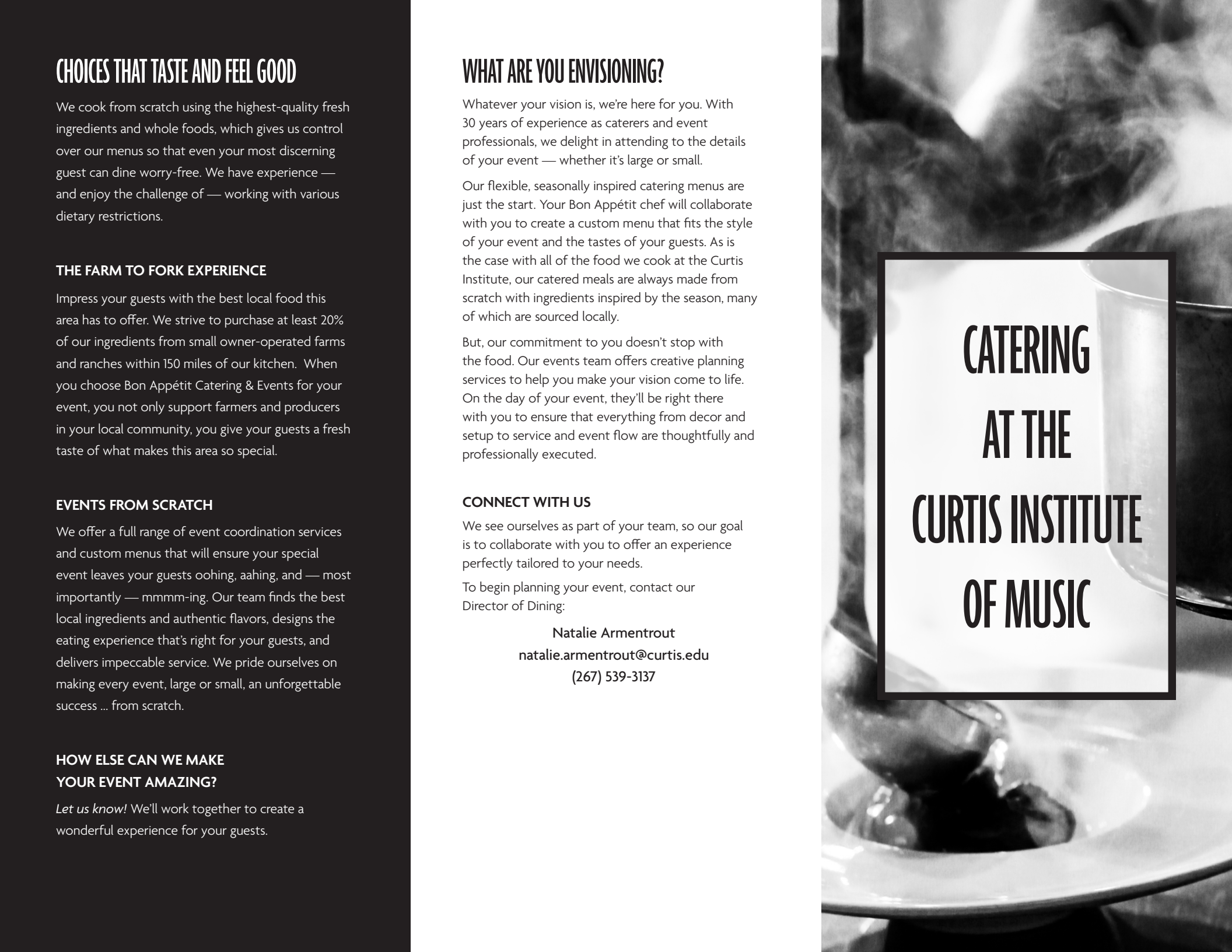
But, our commitment to you doesn't stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally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

Natalie Armentrout
natalie.armentrout@curtis.edu
(267) 539-3137



**CATERING
AT THE
CURTIS INSTITUTE
OF MUSIC**

AFTERNOON TEA

cheese + charcuterie

local artisan cheese, genoa salami and prosciutto, roasted red peppers, olives, marinated artichoke hearts, fresh berries, and dried fruits served with fresh baguette rounds and crackers

tea sandwiches

ham, brie, apple, and honey mustard

curry chicken salad, golden raisins, and almonds

cucumber and dill cream cheese

crostini bar

pear chutney with gorgonzola and walnuts

fresh tomato, basil, and aged balsamic bruschetta served with toasted country breads

artichoke beignets

with Cajun aioli

feta + spinach spanakopita

assorted petit fours

praline cream puff, fruit tartlet, concerto cake, chocolate eclair, apricot praline bite

PLATED DINNER

PASSED HORS D'OEUVRES

sesame crusted ahi tuna mini taco

with micro greens and lemon aioli

short rib and brie tartlet

with caramelized onion

asparagus tempura

with wasabi soy dipping sauce

DINNER

Boston bibb salad

hibiscus red wine poached pear, bleu cheese, balsamic rosemary vinaigrette

pan-seared black cod

herbed white wine lemon sauce with creamy celeriac purée and tarragon roasted heirloom carrots

roasted filet of beef

mushroom glace, bleu cheese, and crispy fried onions with creamy celeriac purée and garlic sauteed spinach

seared king oyster mushroom "scallops"

ginger scallion oil with fried cauliflower rice and gingered snap peas

EVENING RECEPTION

PASSED HORS D'OEUVRES

tempura king oyster mushroom bao buns

agave miso aioli

garam masala carrot soup mini mugs

fresh cilantro

Korean braised short rib bao buns

pickled carrots and daikon, sesame seeds

lemongrass turmeric chicken skewers

Thai-style chili lime dipping sauce

house-made California rolls

ginger soy dipping sauce

STATIONARY APPETIZERS

Seasonal Flatbreads

roasted cranberry and goat cheese

caramelized onions, fresh thyme

pear, brie, and bacon

baby arugula

RISOTTO AND LATKE STATION

wild mushroom risotto cakes

classic potato latkes

served with sour cream, caramelized onions, apple sauce, lemon artichoke ragout, olive tapenade

mini beef wellingtons

coarse-ground Dijon mustard

red pepper and goat cheese eclairs

shallots, lemon, and dill

SPECIALTY COCKTAILS

blood orange gin and tonic

fresh rosemary

grapefruit lemongrass fizz

lemongrass simple syrup