

GRADUATION RECITAL CATERING

**BY BON APPÉTIT
AT THE CURTIS INSTITUTE OF MUSIC**



WELCOME TO CATERING AT CURTIS

At Bon Appétit Catering at the Curtis Institute of Music, we are pleased to serve 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?

We know that your graduation recital is an event you have spent countless hours preparing for. A one-of-a-kind occasion such as this deserves a one-of-a-kind celebratory reception! 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. Don't see something here that you'd like to serve at your reception? The Bon Appétit team will collaborate with you to create a custom menu that fits your own style and tastes!

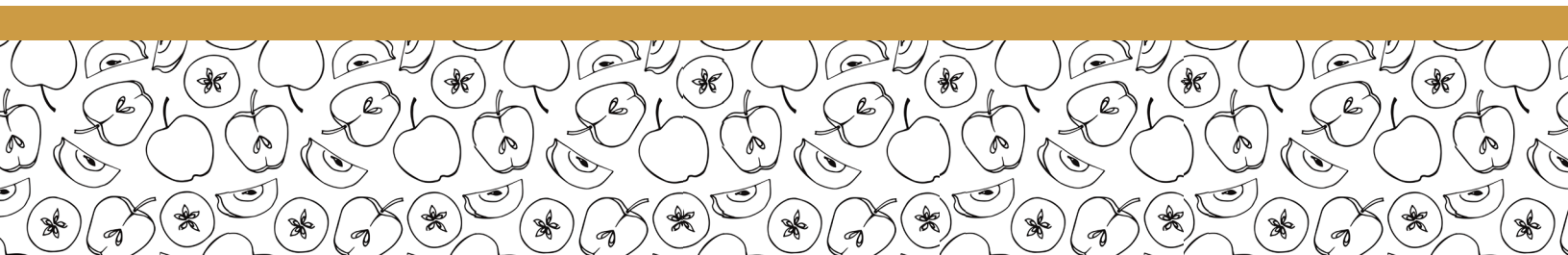
CONNECT WITH US

To get started planning your graduation recital reception, contact our Director of Dining:

Natalie Armentrout

natalie.armentrout@curtis.edu

(267) 539-3137



BELLS + WHISTLES

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 two-hour minimum.

FLORAL ARRANGEMENTS + LINEN

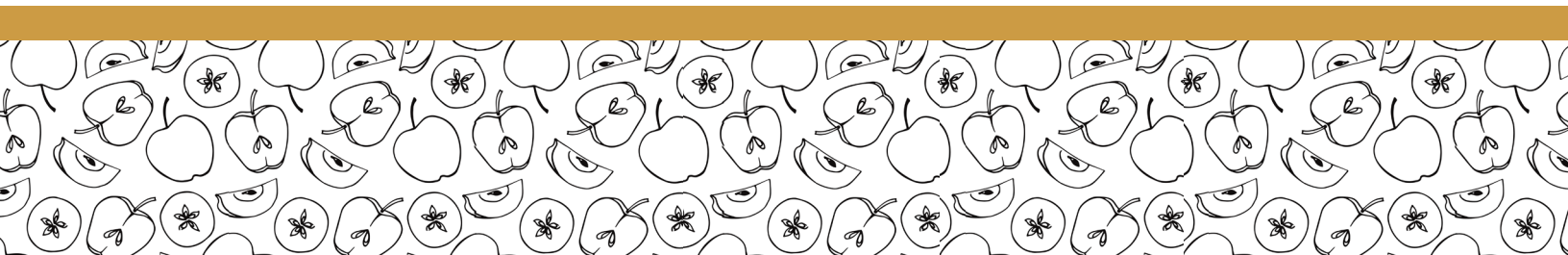
A pop of color goes a long way — consider adding specialty linen, floral arrangements, or centerpieces to your event. We just need a three-business days advance notice to meet vendor ordering and delivery timelines.

CUSTOM MENUS

Want to throw a reception that's truly unique with a menu designed just for you? Reach out to us 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 you and your guests.



THE FINE PRINT

ORDERING DEADLINES

To ensure availability of service and menu items, please place your orders at least five 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.

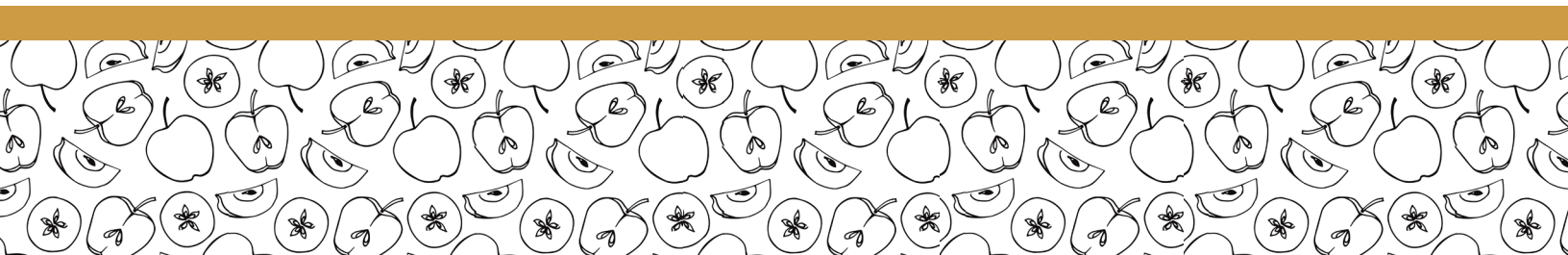
CANCELLATION FEE

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

PAYMENT OPTIONS

We accept credit cards or checks.

Payment information must be submitted to confirm your order.



APPETIZER DISPLAYS

House-made Tortilla Chips and Dips

House-made guacamole, fresh pico de gallo, mango black bean salsa

\$5.00 per person

Cheese Plate

Display of artisan cheese, fresh and dried fruits, crackers and house-baked crostini

\$6.00 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

\$10.00 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

\$7.50 per person

Tea Sandwiches

Minimum two dozen per type | minimum four dozen per order

Served on white, wheat, whole grain or rye bread

- + Smoked salmon, cucumber, and dill cream cheese
- + Truffle 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: Chesapeake Old Bay crab dip, buffalo chicken dip, sweet corn and queso dip

Served with crispy pita chips, carrot, and celery spears

\$60.00 small, serves 15

\$110.00 large, serves 30

Pub Pretzels

Philadelphia Pale Ale cheese fondue, served with toasted country bread rounds, Philly Pretzel Factory pretzel nuggets, fresh vegetable crudité

\$10.00 per person

Global Dumplings

An assortment of hand foods and dumplings with dips

- + 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

\$14.00 per person

Macaroni and Cheese Bar

Build your own macaroni and cheese cup with classic shells and cheddar

Toppings: smoked bacon crumbles, grilled chicken, sautéed mushrooms, fresh peas, roasted tomato salsa, caramelized onions, sautéed peppers, charred sweet corn

\$9.00 per person



HOT APPETIZERS

Mini Grilled Cheese Station

A gourmet grilled cheese display with dippers

Choose three from:

- + Pineapple, ham, Swiss cheese
- + Buffalo chicken and Havarti
- + Goat cheese, pear, balsamic
- + Brie, smoked bacon, apple
- + Mozzarella, tomato, pesto
- + Ham and gruyere

Served with country mustard, chipotle mayonnaise, peppercorn ranch dip, tomato soup

\$8.00 per person

Sliders

Minimum two dozen per type | minimum four dozen per order

- + Classic beef, cheddar, lettuce, tomato, potato bun
- + Braised short rib, brie, caramelized onion, brioche bun
- + Beet burger, chipotle vegan mayonnaise, whole grain bun
- + Fried chicken and waffle, pepperjack cheese, maple mustard
- + Barbecue pulled pork, Cajun slaw, crispy onions, potato bun

\$60.00 per dozen



SWEETS

Sweet Treats

- + Assortment of house-baked cookies and brownies
- + Seasonal fresh fruit cups

\$4.50 per person

Decadent Dessert Bars

Assorted display of

- + Lemon bars
- + Oreo dream bars
- + Marble cheesecake bars
- + Caramel meltaways

\$3.50 per person

Cupcakes

Minimum one dozen per flavor | minimum two dozen per order

You specify the flavors and colors!

\$30.00 per dozen

Tartlet and Petit Four Assortment

Minimum four dozen per order

Includes apricot praline bites, pear caramel tartlets, strawberry tartlets, chocolate eclairs, lemon meringue tartlet

\$22.00 per dozen

Custom Sheet Cake

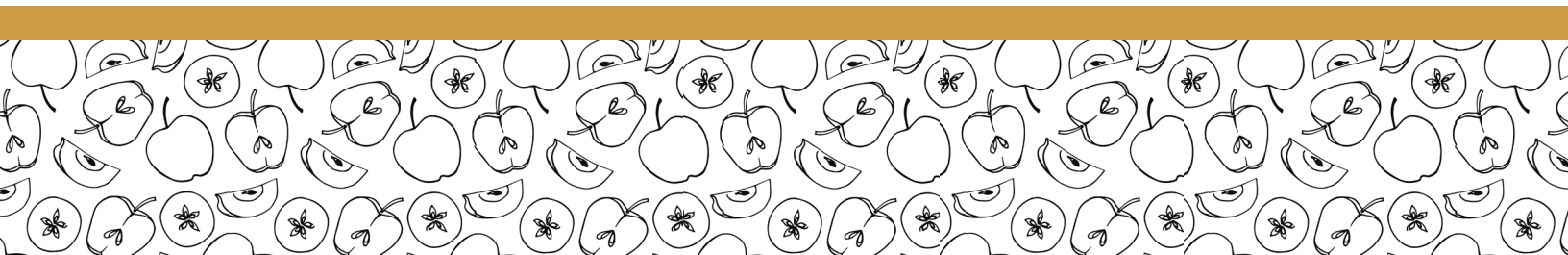
Choose from: classic yellow, chocolate, marble, white pound cake, red velvet, carrot cake

You specify the flavors and colors of frosting and decoration!

Quarter sheet \$70.00, serves 20

Half sheet \$110.00, serves 40

Full sheet \$200.00, serves 80



BEVERAGES

HOT BEVERAGES

Peet's Regular and Decaffeinated Coffee Service

Includes Mighty Leaf tea assortment, half and half, soy milk, lemons, honey, and sweeteners

\$2.50 per person

Hot Cocoa

\$2.00 per person

Hot Apple Cider

\$2.00 per person

COLD BEVERAGES BY THE GALLON

One gallon serves 12

Comes with 8 oz. cups

Iced Water

\$10.00 per gallon

Freshly Squeezed Lemonade

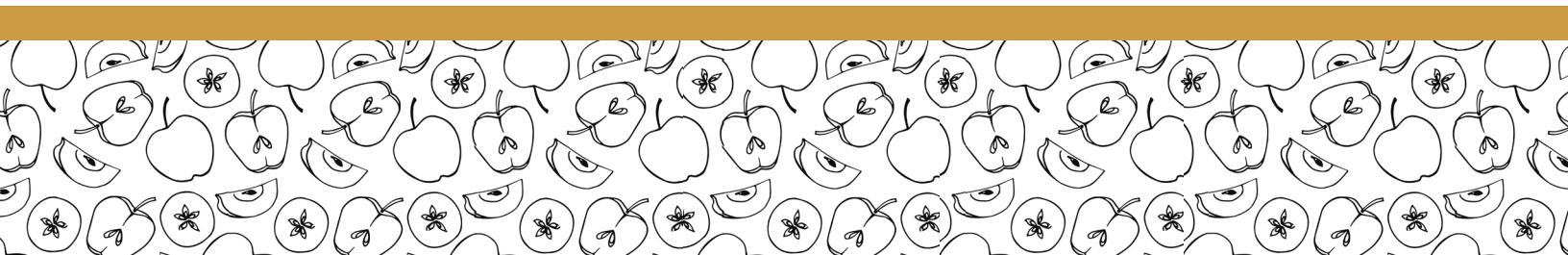
\$13.50 per gallon

House-made Iced Tea

\$13.50 per gallon

Seasonal Fresh Fruit Infused Spa Water

\$12.00 per gallon



BON APPÉTIT

MANAGEMENT COMPANY

— CATERING AND EVENTS —

