

catering
at

WESTMONT COLLEGE

by bon appétit
management company

BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®

westmont.cafebonappetit.com

catering at westmont college

About Bon Appétit

Bon Appétit Management Company is an onsite custom restaurant company offering full food service management by providing café and catering service to corporations, colleges and universities and specialty venues. Founded in 1987 as a catering company, the hallmark of Bon Appétit's expertise is serving fresh food that is prepared from scratch using authentic ingredients. We also have made a commitment to social responsibility by supporting sustainable food suppliers and local producers.

We believe in serving only the freshest food.

Food that is prepared from scratch, using authentic ingredients. Food that is alive with flavor and nutrition. Food that is created in a socially responsible manner for the wellbeing of our guests, communities and the environment.

What are you envisioning?

An elegant banquet for VIP alumni? Tasty (and nutritious) lunches for a meeting or seminar? A fun homecoming 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 Westmont, 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.

For more information about the healthy foods that we serve, visit our website at: westmont.cafebonappetit.com.



connect with us

Visit Our Website

Visit the Bon Appétit Catering website at westmont.CaterTrax.com. Create a free, user-friendly personal account where you can view our menus, place orders, review existing and previous orders, as well as request changes. This website is the Catering team's way of ensuring every detail from event location, to menu, to linen color is noted and up-to-date for your event. The Catering team requests all orders are received via the website and not through email or phone.

Here at Bon Appétit we are happy to assist and guide you in the planning of your event specifics: type of function, menu selections and desired services. We'll provide ideas to help you customize and create the service to make the event a memorable success

Reach Out Anytime

Swing by the catering office, email or give us a call!



bon appétit catering policies

This guide is intended to help you as you begin planning for your event. Our Catering team will be happy to customize menu and service styles to meet specific needs for your special occasion. Total pricing for the event will reflect your menu and service selections. Please review our policies and feel free to ask any questions.

pre-event fees

Events requiring staff present at the event, please note a labor fee of \$25 per server per hour will apply.

All types of events occurring after 6pm, there will be a labor fee of \$25 per server per hour for the length of the event. This fee applies to all types of events occurring after 6pm.

If the proper amount of time is not allowed for set up or cleanup, there will be a labor fee of \$25 per additional server required to accommodate the shortened time (see set up and clean up policies for details).

potential post event fees

A labor fee will apply if staff is requested to return at a later time other than scheduled end time for cleanup.

All platters, plates, silverware, serving utensils, etc. are property of Bon Appétit and are required for other events. All items must be picked up by Bon Appétit at the clean-up time. If any items are missing, there will be a \$25 charge per item.

If additional linen is requested from our servers, there will be a charge of \$4 per linen, if available.

Florals are provided upon request at events catered by Bon Appétit. An equipment fee of \$100 will be applied for any vases or containers removed from the event.

catering minimum surcharge

Bon Appétit has established a minimum amount of \$250 for off-site catered events (events located off of Westmont's main campus in Montecito). If your event total, before taxes, falls below this level, a catering surcharge will apply, according to the table below.

Events under \$75 – surcharge of \$150

Events from \$76 - \$100 – surcharge of

\$100 Events from \$101 - \$125 –

surcharge of \$75 Events from \$126 -

\$150 – surcharge of \$50

*Charges can vary and are subject to event size and location

guarantee

In arranging for catered events, attendance must be specified by 10 a.m. three (3) business days in advance of the event. This number will be considered your guaranteed final count which is not subject to reduction. Increases to your guarantee after said date are subject to approval by the Catering Department and may incur additional charges.

cancellations

Events cancelled within 72 hours of scheduled start time are subject to 100% total cost fee. Additionally, any event cancelled or changed within 5 business days of the scheduled date will be billed for any direct expenses incurred by Bon Appétit on behalf of the event (food, equipment, linen rentals, etc.)

We request ten (10) days' notice for all orders placed from our regular menu. Orders placed within 3 days of event date are subject to confirmation. You must contact the Catering Office if placing an order within this time frame.

A two (2) weeks' notice is required for special request menus and groups over 100

guests. One (1) weeks' notice required for events requesting rentals such as linen, floral, etc.

*This helps us ensure we have the food, beverages, staff and equipment for a successful event.

set up and clean up

Two (2) hours' set up time and one (1) hour clean up time is required for events involving china (served or buffet). 45 minutes set up and clean up time required for snack/beverage orders. Please request your room reservations/table set ups accordingly. Please specify on your catering order what tables have been ordered for catering set up.

Note: Tables, chairs, and trashcans should be ordered through Conference and Event Services (scheduling@westmont.edu).

service Times

Please note that we require one (1) hour of service time for meals requiring table service (served meals). This hour begins at the scheduled guest arrival time. If you have a program, please keep this time frame in mind to provide optimal table service.

plated service

We provide food based on your guaranteed guest count.

house linens

White house linens are included for all buffet set ups. Linen for additional tables (seating, lounge, registration, bar, etc.) are available at \$4 per linen. Please order additional table linen one (1) week in advance.

Last minute orders/additions will result in a \$75 expedited delivery fee.

specialty linens

Specialty linens are available in a variety of colors and sizes. Please contact the Catering Office for colors.

54" polyester square (overlay): \$8 per linen

90" polyester round (9" overhang on 72" round table): \$11 per linen 108"

polyester round (floor length coverage on low cocktail table): \$13 per linen

120" polyester round (floor length coverage on 60" round table): \$14 per linen

132" polyester round (floor length coverage on 72" round table): \$18 per linen

6' polyester table drape (floor length coverage on 6' table): \$14 per

linen

8' polyester table drape (floor length coverage on 8' table): \$15 per

linen

Polyester colored napkin: \$1.50 per napkin

china & flatware service

China is included for events with a guest count below 100. China is booked on a first come- first serve basis. During high-volume catering times, in-house china may include a fee.

sales tax

Applicable sales tax will be added to food, beverage, and rentals for catered events.



continental breakfast buffets

**All buffets require a minimum of 12 guests.*

*. *Biodegradable service ware is included. Black and clear high quality fluted plastic ware available upon request.*

**China is available, at no additional cost for parties under 100. White house linen napkins are offered at \$1 each.*

**Buffet tables are covered with white house linen at no additional charge. Additional house linen (i.e. guest tables, registration, bars, etc.) available for an additional \$4 per linen and must be ordered in advance. *Specialty linen is available for buffets, guest tables, registration tables, etc. Estimates provided upon request*

Mini Continental

An assortment of freshly-baked muffins and Danishes
Orange juice, iced water, Starbucks® coffee and decaf
\$6.95 per guest

**All buffets require a minimum of 12 guests*

Continental

Your choice of two: breakfast pastries, muffins, or coffee cake
Sliced fresh fruit
Orange juice, iced water, Starbucks® coffee and decaf
\$8.25 per guest

**All buffets require a minimum of 12 guests*

Healthy Start

Bran muffins
Banana bread
Fresh fruit bowl
Assorted Yoplait yogurt cups
Orange juice, iced water, Starbucks® coffee and decaf
\$10.25 per guest

**All buffets require a minimum of 12 guests*

Parfait Bar

Low-fat vanilla yogurt Fresh
seasonal berry bowl Low fat
granola
Includes Diced Strawberries, Diced Pineapple, Sliced Almonds for \$1.00
Orange juice, iced water, Starbucks® coffee and decaf
\$9.50 per guest

**All buffets require a minimum of 12 guests*

Bagel Bar

Assorted bagels, plain and herb cream cheese, butter, peanut butter, and jam
Orange juice, iced water, Starbucks® coffee and decaf
\$8.25 per guest

**All buffets require a minimum of 12 guests*

No Toaster Available

Lox and Bagels

Atlantic smoked salmon with diced tomatoes, red onions, black olives, capers, and sliced cucumbers
Lemon dill cream cheese spread
Plain bagels
Orange juice, iced water, Starbucks® coffee and decaf
\$13.95 per guest

**All buffets require a minimum of 12 guests*

**All buffets require a minimum of 15 guests.*

hot breakfast buffets

** Biodegradable service ware is included. Black and clear high quality fluted plastic ware are available upon request.*

**China is available, at no additional cost for parties under 100. White house linen napkins are offered at \$1 each.*

**Buffet tables are covered with white house linen at no additional charge. Additional house linen (i.e. guest tables, registration, bars, etc.) available for an additional \$4 per linen and must be ordered in advance. *Specialty linen is available for buffets, guest tables, registration tables, etc. Estimates provided upon request.*

**Additional Breakfast Meat Available for \$1.25/guest*

"Split" Breakfast Meats Available for \$1.00/guest

Add Tazo Tea Service to Any Breakfast Order for \$1.10/guest Add

House made Salsa to Any Breakfast Order for \$1/guest

Breakfast Special Buffet

Layered eggs, Weiser Family Farms potatoes, chorizo and cheddar cheese, topped with salsa and cilantro
Served with warm flour tortillas and house-made salsa
Orange juice, iced water, Starbucks® coffee and decaf
\$12.95 per guest

**All buffets require a minimum of 15 guests*

Country Breakfast Buffet

Scrambled eggs
Weiser Family Farms roasted potatoes
Bacon or sausage
Biscuits and gravy
Fresh seasonal fruit
Orange juice, iced water, Starbucks® coffee and decaf
\$13.50 per guest

**All buffets require a minimum of 15 guests*

Cheesy Scramble

Combination of cheddar, Monterey Jack and Swiss cheeses
Weiser Family Farms roasted potatoes
Bacon or sausage
Breakfast pastries
Seasonal fresh fruit
Orange juice, iced water, Starbucks® coffee and decaf
\$13.50 per guest

**All buffets require a minimum of 15 guests*

Egg Frittata Buffet

Egg frittata with sautéed mushrooms, spinach, and roasted garlic, topped with Roma tomatoes and freshly grated Parmesan cheese (vegetarian)
Weiser Family Farms roasted potatoes
Bacon or sausage
Breakfast pastries Fresh
seasonal fruit
Orange juice, iced water, Starbucks® coffee and decaf
\$13.50 per guest

**All buffets require a minimum of 15 guests*

Oatmeal Bar

Oatmeal
Raisins, brown sugar, sliced almonds, fresh berries, and skim milk.
Orange juice, iced water, Starbucks® coffee and decaf
\$3.95 per guest

*All buffets require a minimum of 15 guests

Sumptuous Breakfast Buffet

Scrambled cage-free eggs
Weiser Family Farms rosemary potatoes Choice of: bacon, ham, or sausage
Choice of: Belgian waffles, French toast or blueberry blintzes Fresh seasonal fruit
Assorted muffins and breakfast pastries Creamy butter and fruit preserves
Orange juice, iced water, Starbucks® coffee and decaf
\$13.50 per guest

*All buffets require a minimum of 15 guests

Breakfast Taco Buffet

6” flour tortillas
Fluffy scrambled cage-free eggs
Choice of one: bacon, sausage, or scrambled egg chorizo
Hash browns
Shredded cheese, house made salsa
Add avocado for \$1,50/guest
Fresh fruit salad
Orange juice, iced water, Starbucks® coffee and decaf
\$13.50 per guest

*All buffets require a minimum of 15 guests

Petit Déjeuner

Choice of one warm pastry:
Warm crepes with orange marmalade sauce
Crepe blintzes stuffed with sweet ricotta cheese topped with fruit compote
Croissants with jam
Fresh fruit platter
Orange juice, iced water, Starbucks® coffee and decaf
\$8.95 per guest
Include two warm pastry selections
\$9.95 per guest

*All buffets require a minimum of 15 guests

Chef Exhibition Omelet Bar and Buffet

Chef preparing made-to-order egg or egg sub omelets from a selection of:
bacon, ham, spinach, mushrooms, bell peppers, , olives, onions, cheese, and jalapenos
Weiser Family Farms roasted potatoes
Bacon or sausage
Assorted pastries
Seasonal fresh fruit
Orange juice, iced water, Starbucks® coffee and decaf
\$13.50 per guest plus \$70 chef fee per 25 guests
*All buffets require a minimum of 15 guests

a la carte breakfast

Breakfast Burrito \$5.50 each

*Minimum of 6 orders
Cage-free eggs, Weiser Family Farms potatoes, cheese, salsa roja
Choice of: bacon, ham, sausage, or vegetarian featuring mushrooms, spinach, and bell peppers

Crustless Quiche \$4.50 each

*Minimum of 6 orders
Choice of: cage-free eggs or egg whites
Choice of: cheddar cheese, Drake Farms local organic goat cheese, or parmesan
Choice of three: bacon, sausage, ham, bell peppers, broccoli, garlic, mushrooms, sliced Weiser Family Farms potatoes, spinach, sun-dried tomato
Additional add-ins \$0.50 each

Egg Sandwich \$4.00 each

*Minimum of 6 orders
Choice of: white or whole grain English muffin
1 egg with sharp cheddar cheese
Choice of: bacon, sausage, turkey bacon
Add avocado \$1
Additional add-ins \$0.50 each

Yogurt Parfait \$3.00 each

Plain yogurt layered with low fat granola seasonal fruit

Oatmeal Cups with Hot Water \$3.95 each

*Minimum of 6
Sliced Fruit Platter (minimum of 10 guests) \$3.50 per guest

Whole Fresh Fruit \$1.00 each

Bowl of Fresh Seasonal Berries \$4.50 per guest

Biscotti \$1.25 each

Assorted Yoplait Yogurt Cups \$2.50 per guest

Bowl of House-made Granola \$4.95 per guest

garnished with Dried Fruit
Granola Bars \$1.50 each

Energy Bars \$15.95 per dozen

(oats, cinnamon, dried fruit, coconut, almonds, and chocolate chips)
Bagels with Cream Cheese \$1.55 per guest

locally-crafted
Banana Bread \$1.25 per slice

Coffee Cake \$1.25 per slice

Freshly Baked Muffins \$1.25 per muffin

Assorted Pastries \$15 per dozen

Scones \$15.95 per dozen

snacks

Individual Bags of Pretzels	\$1
.65 each	
Pita Bread with Hummus	\$2 .25
per guest	
Fresh Vegetable Platter with Ranch Dip (minimum of 10 guests)	\$3 .95 per guest
Whole Fresh Fruit	\$1 .00
per guest	
Sliced Fresh Fruit Platter (minimum of 10 guests)	\$2.50 per guest
Bowl of House-made Granola garnished with Dried Fruit	\$4 .95 per guest
Banana Bread	\$1
.25 per slice	
House-made Energy Bars	\$15 .95
per dozen	
(oats, cinnamon, dried fruit, coconut, almonds, and chocolate chips)	
Mixed Nuts (assortment of peanuts, almonds, and walnuts)	\$2.00 per guest
California Trail Mix	\$6 .95
per guest	
(smoked almonds, pecans, walnuts, cashews, dried apricots, and raisins)	
Cookie of the Day	\$9.50 per dozen
Brownies	\$16.50
per dozen	
Lemon Bars	\$16.50
per dozen	
Cupcakes	\$20 .00
per dozen	
Mini Cupcakes	\$16.50
per dozen	
Meltaway Bars	\$16.50
per dozen	
House made Kettle Chips	\$2 .00 per person
(Sea Salt, BBQ, or Lemon Pepper)	

snack packages

All packages require a minimum of 10 guests.

Refresher

Cookies, brownies, whole fruit, Starbucks® regular coffee Includes iced water
\$5.50 per guest

Power Break

Seasonal fruit salad, assorted yogurts, granola bars Includes iced water
\$6.75 per guest

Executive Snack Tray

Assorted cheese and crackers, cookies, brownies and whole fruit Includes iced water
\$6.25/person

Pick-Me-Up

Assorted sodas and 10 oz. bottled waters, assorted candy bars, and bags of chips
\$4.55 per guest

Mid-day Refresher

Full Starbucks® coffee service (regular, decaf, hot tea), brownies, whole fruit Includes iced water
\$5.25 per guest

PM Wellness Break

20 oz bottled water or Minute Maid® juices, assorted granola bars, pretzel bags, whole fruit



beverages

(One gallon serves 14-16 guests). Includes cups and service ware.

Ice Water	Complimentary with your catering order
Fruit Infused Water starting at	\$3 .99 per gallon
(Lemon, Lime, Orange, Strawberry, Mint, Cucumber) \$1.00 additional add-ins	
Iced Tea	\$10.50 per gallon
Southern Style Sweet Tea	\$10.50 per gallon
Sweetened Iced Green Tea	\$10.50 per gallon
Raspberry Iced Tea	\$10.50 per gallon
Tropical Iced Tea	\$10.50 per gallon
TAZO® Passion Iced Tea	\$15.00 per gallon
TAZO® Green Iced Tea	\$15.00 per gallon
Pink Lemonade	\$10.00 per gallon
Fresh Squeezed Lemonade	\$17.00 per gallon
Sparkling Lemonade	\$15.50 per gallon
Strawberry Lemonade	\$15.50 per gallon
Fruit Punch	\$15.50 per gallon
Citrus Punch	\$15.50 per gallon
Cranberry Sparkling Punch	\$15.50 per gallon
Mango Sparkling Punch	\$15.50 per gallon
Mint Lime Refresher	\$15.50 per gallon
Sparkling Mint Lime Refresher	\$15 .50 per gallon
Sparkling Water, Fresh Mint Leaves, Lime Slices, Sugar	

Orange Juice	\$22.00 per gallon
Cranberry Juice	\$22.00 per gallon
Canned Sodas	\$.10 each
Bottled Water	\$.10 each
Starbucks® Iced Coffee	\$3.55 per guest
Starbucks® Iced Coffee Bar	\$3.55 per guest
(featuring Classic Syrup, and Vanilla Syrup)	
Starbucks® Coffee	\$1 .15 per guest
Starbucks® Decaf	\$1 .15 per guest
Hot Water with TAZO® Teas and Honey	\$1 .00 per guest
Starbucks® Coffee Break)	\$1 .95 per guest
(freshly-brewed Starbucks coffee, Starbucks decaf and Tazo teas)	





sandwiches + wraps

Pre-plated Sandwiches/Wraps

**All items are self-service. Bon Appétit staff will return at scheduled end time to clean up.*

**Entrée sandwiches include choice of: potato, pasta or fresh fruit side salad, and choice of: 2 cookies or brownie. Iced tea and iced water.*

**Biodegradable service ware is included. Black and clear high quality fluted plastic ware available upon request.*

**China is available, at no additional cost for parties under 100. White house linen napkins are offered at \$1 each.*

**Guest table linens available for \$4 per linen and must be ordered in advance. *Specialty linen is available for buffets, guest tables, registration tables, etc. Estimates provided upon request.*

***Upgrade to a standard preset dessert for an additional \$2.50 per guest. Dessert selections listed under sides and desserts.*

***Multiple entrees on an order will result in an additional charge based on the number of entrées selected.*

Buffet Sandwiches/Wraps

(Minimum of 10 guests)

**All items buffet style.*

**All sandwich items include choice of: potato, pasta or fresh fruit side salad, and choice of: 2 cookies or brownie. Iced tea and iced water.*

**Biodegradable service ware is included. Black and clear high quality fluted plastic ware available upon request.*

**China is available, at no additional cost for parties under 100. White house linen napkins are offered at \$1 each.*

**Buffet tables are covered with white house linen at no additional charge. Additional house linen (i.e. guest tables, registration, bars, etc.) available for an additional \$4 per linen and must be ordered in advance. *Specialty linen is available for buffets, guest tables, registration tables, etc. Estimates provided upon request.*

***Upgrade to a standard dessert for an additional \$2.50 per guest. Dessert selections listed under sides and desserts.*

TURKEY

Turkey Sandwich

Thinly-sliced smoked turkey breast, Swiss cheese, green leaf lettuce, tomato, and dijonaise on house-made ciabatta bread

\$14.00 per guest

(Add avocado for an extra \$1.00 per guest.)

Turkey Mango Habanero Sandwich

Sliced breast of turkey, Monterey jack cheese, roasted red pepper, red onion, and sweet mango-habanero aioli on house-made ciabatta bread

\$14.50 per guest

Turkey Club Wrap

Oven roasted turkey breast, chopped bacon, diced tomatoes, Swiss cheese, chopped romaine, avocado, and ranch dressing on a spinach tortilla

\$14.50 per guest

Turkey Lavosh Wrap

Smoked turkey with feta cheese, leaf lettuce, tomatoes, cucumber, hummus spread and tzatziki sauce in lavosh wrap

\$14.50 per guest

CHICKEN

The Westmont Sandwich

Grilled chicken breast with sun-dried tomato pesto, olive tapenade, bacon, Kenter Canyon Farms organic spring mix, and marinated roasted red bell pepper on house-made ciabatta bread

\$14.00 per guest

Chicken and Roasted Pepper Sandwich

Sliced roasted chicken breast, roasted red peppers, and cilantro almond relish spread on ciabatta bread

\$14.00 per guest

Napa Valley Chicken

Grilled chicken, sun-dried tomatoes, red grapes, red onion, tapenade, and pesto aioli on Focaccia bread

\$14.00 per guest

Tarragon Chicken Salad

(10 guest minimum)

Salad of roasted chicken breast with grapes, almonds, and tarragon with Roma tomato and green leaf lettuce on a flaky croissant

\$14.00 per guest

Pesto Chicken Wrap

Pesto chicken, sun-dried tomatoes, crumbled feta cheese, and chopped spinach with balsamic vinaigrette on a whole wheat tortilla

\$14.00 per guest

Barbecue Chicken Wrap

Chopped barbecued chicken breast, corn relish, lettuce, black beans, and cilantro lime rice on a tortilla

\$14.00 per guest

Oriental Chicken Wrap

Chicken breast, Napa cabbage, lettuce, red cabbage, carrots, bean sprouts, and chow mien noodles tossed with hoisin and five spice on a tortilla

\$14.00 per guest

Southwestern Wrap

Chipotle chicken, sweet corn salsa, shredded lettuce, tomatoes, cheese blend, tortilla strips with a mild chipotle ranch in a roasted pepper tortilla

\$14.00 per guest

BEEF | PORK

Tri-Tip Sandwich

Thin sliced tri-tip and lemon basil aioli, heirloom tomatoes and fried onion straws on a French roll

\$15.50 per guest

Lemon Basil Roast Beef Sandwich

Thin sliced tender roast beef with Roma tomato, Kenter Canyon Farms organic spring mix,, balsamic-roasted red onions, and lemon-basil aioli on house-made ciabatta bread

\$14.50 per guest

Honey Cured Ham & Swiss

Thin sliced honey cured ham, Swiss cheese, green leaf lettuce, tomato and honey Dijon aioli served on a croissant

\$14.50 per guest

Pastrami Stack

Thin sliced pastrami, Swiss cheese, green leaf lettuce, tomato and pickles served on French bread

\$14.50 per guest

Hard Salami and Marinated Artichoke Hoagie

Hard salami, provolone, cheddar, pepper, olives, cucumber and white balsamic dressing on a hoagie

\$14.50 per guest

Muffaletta Sandwich

Roasted ham, Italian salami, provolone cheese, and deli style mustard on ciabatta bread

\$14.50 per guest

PLANT-FORWARD (VEGETARIAN)

Roasted Vegetable Sandwich

Grilled zucchini, yellow squash, red and green bell peppers, Portobello mushrooms, caramelized onions and provolone cheese served on dark sweet wheat bread with fresh herb spread and arugula

\$14.00 per guest

Montecito Avocado Sandwich

Locally grown avocado and heirloom tomato with arugula and orange-rosemary aioli on house-made ciabatta bread

\$15.00 per guest

Za'tar Wrap (vegan)

Assorted mushrooms, red pepper hummus, olive tapenade, mint, cucumber, and Za'atar spices on pita bread

\$14.00 per guest

Greek Wrap

Spring mix, cucumbers, red onions, Kalamata olives, Roma tomatoes, feta cheese, and basil aioli on a spinach tortilla

\$14.00 per guest

Naked Vegetarian Wrap

Tabbouleh salad, roasted bell pepper, romaine spears, hummus, and balsamic glaze on a spinach tortilla

\$14.00 per guest

Vegetarian Spring Wrap

Shredded cabbage blend, cubed teriyaki glazed tofu squares, snow peas, green onion, shredded carrots, and house-made miso cream cheese on spinach tortilla

\$14.00 per guest



entrée salads

PRE-PLATED SALADS

** All items are self-service. Bon Appétit staff will return at scheduled end time to clean up.*

**Entrée salads include fresh-baked rolls and butter, choice of: 2 cookies or brownie, iced tea and iced water.*

**Biodegradable service ware is included. Black and clear high quality fluted plastic ware available upon request.*

**China is available, at no additional cost for parties under 100. White house linen napkins are offered at \$1 each.*

**Guest table linens available for \$4 per linen and must be ordered in advance. *Specialty linen is available for buffets, guest tables, registration tables, etc. Estimates provided upon request.*

***Upgrade to a standard preset dessert for an additional \$2.50 per guest. Dessert selections listed under sides and desserts.*

***Multiple entrees on an order will result in an additional charge based on the number of entrées selected.*

BUFFET SALADS

(Minimum of 10 guests)

**All items are self-service buffet style. Bon Appétit staff will return at scheduled end time to clean up.*

**Entrée salads include fresh-baked rolls and butter, 2 cookies or brownie, iced tea and iced water.*

**Biodegradable service ware is included. Black and clear high quality fluted plastic ware available upon request.*

**China is available, at no additional cost for parties under 100. White house linen napkins are offered at \$1 each.*

**Buffet tables are covered with white house linen at no additional charge. Additional house linen (i.e. guest tables, registration, bars, etc.) available for an additional \$4 per linen and must be ordered in advance. *Specialty linen is available for buffets, guest tables, registration tables, etc. Estimates provided upon request.*

***Upgrade to a standard dessert for an additional \$2.50 per guest. Dessert selections listed under sides and desserts.*

Caesar Salad

Classic Caesar salad with chilled romaine hearts, garlic croutons and Parmesan cheese with Caesar dressing

\$12.50 per guest

Chicken Caesar

Lemon pepper marinated grilled chicken breast over romaine lettuce topped with petit herb croutons and parmesan frico with Caesar dressing

\$16.50 per guest

Grilled Pesto Chicken Salad

Grilled pesto breast chicken, gorgonzola cheese and toasted walnuts served on a bed of Kenter Canyon Farms organic spring mix with balsamic vinaigrette

\$16.50 per guest

Chicken Salad with Brie and Apple

Kenter Canyon Farms organic spring mix, sliced brie cheese, green and red apples and candied pecans, topped with grilled chicken breast and apple cider vinaigrette

\$16.50 per guest

Southwestern Chicken Salad

Chile and lime-marinated grilled chicken with organic greens, roasted corn, avocados, black beans, tomatoes, and shredded Monterey Jack cheese with a honey chipotle dressing

\$16.50 per guest

Chicken Nicoise Salad

Grilled chicken breast, boiled egg, Weiser Family Farms new potato, tomato, black olives, cucumber, haricot verts, basil leaves, over Kenter Canyon Farms organic spring mix with fresh lemon juice & olive oil

\$16.50 per guest

Cobb Salad

Freshly prepared chopped turkey breast, bacon, tomato, hard-boiled egg, Point Reyes blue cheese, and avocado on Kenter Canyon Farms organic spring mix, served with ranch dressing

\$16.50 per guest

Black and Blue

Grilled flat-iron steak seasoned with black pepper over Kenter Canyon Farms organic spring mix with blue cheese crumbles, tear drop tomatoes, shoe string onion crisps with blue cheese vinaigrette

\$17.50 per guest

Chilled Tenderloin of Beef Salad

Grilled tenderloin of beef slices, Roquefort cheese, asparagus, Weiser Family Farms red skin potatoes, cherry tomatoes, Kenter Canyon Farms organic spring mix with a horseradish dressing

\$18.50 per guest

Jalapeño and Honey-Glazed Wild King Salmon Salad

Wild King Salmon filet on Kenter Canyon Farms organic spring mix with julienned carrots, tomato wedges, Point Reyes blue cheese, candied pecans, and champagne vinaigrette

Market Price

Seared Ahi Tuna Nicoise Salad

Seared Ahi Tuna with Arugula, shaved red onion, capers, Kalamata olives, and rye croutons, with creamy lemon-chive dressing

Market Price

Grilled Vegetable Salad

Assorted grilled vegetables on a bed of Kenter Canyon Farms organic spring mix with citrus vinaigrette

\$15.00 per guest

Vegetarian Nicoise Salad

Assorted grilled vegetables, boiled egg, tomato, black olives, cucumber, Weiser Family Farms redskin potatoes, haricot verts, and basil leaves on a bed of Kenter Canyon Farms organic spring mix fresh lemon juice and olive oil

\$15.00 per guest

Tuscan Portobello Salad

Grilled rosemary-marinated Portobello with Kenter Canyon Farms organic spring mix, cannellini beans, roasted beets, roasted carrots, Greek olives, grape tomatoes, and gorgonzola cheese with honey balsamic dressing

\$15.00 per guest

Roasted Beet Salad

Mixed greens with roasted red and golden beets, grape tomatoes, toasted walnuts, a parmesan crisp, and Point Reyes blue cheese, with Ojai orange vinaigrette.

\$15.00 per guest

Farmers Market Salad with Savory Goat Cheese Rounds

Kenter Canyon Farms organic spring mix, beefsteak heirloom tomatoes, shredded carrots, radishes, green beans, Weiser Family Farms roasted new potatoes, Drake Farms local organic goat cheese, rolled in fresh herbs served with pear cider vinaigrette

\$16.50 per guest

Bouquet of Asparagus Salad

Roasted asparagus, whole roasted artichokes, roasted bell pepper on a bed of Kenter Canyon Farms organic spring mix with aged Santa Barbara balsamic vinegar

\$15.00 per guest

Kale and Quinoa Salad

Kale, quinoa, currants, pecans, and feta cheese in Dijon vinaigrette

\$15.00 per guest

Quinoa Tabbouleh

Quinoa, cucumbers, tomatoes, lemon and parsley

\$15.00 per guest

themed buffets

**For events requiring service, one (1) hour of service is included beginning at your scheduled start time on the CaterTrax invoice. Please note a labor fee of \$25 per server per hour will apply if your event time exceeds one (1) hour.*

**All buffets require a minimum of 20 guests.*

**Biodegradable service ware is included. Black and clear high quality fluted plastic ware available upon request.*

**China is available, at no additional cost for parties under 100. White house linen napkins are offered at \$1 each.*

**Buffet tables are covered with white house linen at no additional charge. Additional house linen (i.e. guest tables, registration, bars, etc.) available for an additional \$4 per linen and must be ordered in advance.*

**Specialty linen is available for buffets, guest tables, registration tables, etc. Estimates provided upon request.*

Add coffee service to any buffet for \$1.10 per person.

build your own salad buffet

Includes a gourmet bread display with olive oil, balsamic vinegar and butter Chopped romaine and Kenter Canyon Farms organic spring mix Carrots, cucumber, tomatoes, chilled beans, corn, bell peppers, sliced avocado, olives, hardboiled egg, mixed cheese, grilled vegetables, sliced almonds, croutons, Grilled chicken breast (chilled) Choice of two dressings Freshly-baked lemon tarts Includes iced tea and iced water
\$20.00 per guest

the sandwich deli buffet

Build your own deli buffet to include smoked turkey, honey ham, and roasted vegetables Sliced deli cheeses with assorted breads Lettuce, tomato, pickle chips, deli peppers, yellow mustard and mayonnaise Chef's choice of potato or pesto pasta salad Choice of fresh fruit salad or homemade kettle chip. Brownies Iced tea and iced water
\$20.00 per guest

Upgrade to our artisan spreads for \$0.50 each
Whole grain mustard, sun-dried tomato pesto, basil pesto, jalapeno mayonnaise, hummus

bon appétit cookout

Char-broiled burgers with buns and barbecued chicken
Crisp garden greens, tomatoes, pickles, sliced onions, and sliced deli cheese
Roasted corn on the cob
Pasta salad
Watermelon wedges, and cookies
Fresh squeezed lemonade and iced water
\$20.00 per guest

Include barbecued spare-ribs
\$21.00 per guest

**All buffets require a minimum of 20 guests*

carolina barbecue

Choice of one selection:
Carolina tangy pulled pork with barbecue sauce and soft rolls OR
Herb and garlic roasted chicken with barbecue sauce
Tomato, cucumber, and red onion salad with red wine vinaigrette Baked beans
Dixie-style coleslaw Choice of
Apple Cobbler OR Peach Cobbler Southern sweet tea and iced water
\$21.00 per guest

**All buffets require a minimum of 20 guests*

south of the border

Chicken
Enchiladas Cheese enchiladas
Tossed Mexican salad featuring romaine, black beans, tomatoes, corn, scallions, cheddar cheese, and cilantro lime vinaigrette
Refried beans and Spanish rice
Tortilla chips with salsa and sour cream
Buñuelos
Pink lemonade and iced water
\$18.00 per guest

**All buffets require a minimum of 20 guests*

taqueria bar

Choose one: Chipotle chicken Chipotle beef
Choose one: Black beans Pinto beans
Choose one: Spanish rice Cilantro lime rice
6" corn and flour tortillas
Fire-roasted chipotle vegetables Cilantro and onions
Tortilla chips with salsa roja and sour cream Choose one:
Churros Buñuelos
Fresh squeezed lemonade and iced water
\$20.00 per guest with one protein selection

Add guacamole for an additional \$1.50 per guest

**All buffets require a minimum of 20 guests*



santa barbara

Choose one:

- Grilled tri-tip with avocado salsa
- Caramelized chipotle chicken

Chile relleño

Warm 6" flour tortillas

Diced tomatoes, grated cheeses, jalapeno peppers, salsa, and sour cream

Kenter Canyon Farms organic spring mix salad with Spanish olives, roasted corn and black beans with Southwestern dressing

Red and gold beet salad, tomatillo rice, warm greens

Lemon bars

Iced tea and iced water

\$27.00 per guest

*All buffets require a minimum of 20 guests

pasta e ensalata

Choose one:

- Cheese tortellini with marinara sauce
- Chicken fettuccini
- Alfredo

Roasted vegetable penne pasta tossed in fresh herbs, garlic and Santa Barbara olive oil

Caesar salad

Garden vegetable antipasto platter

House-made French bread

Choose one:

Cream puffs

Chocolate dipped éclairs

Iced tea and iced water

\$17.00 per guest with one entrée selection

*All buffets require a minimum of 20 guests

italian buffet

Choose one:

Pasta primavera with mushrooms, tomatoes, artichoke hearts, fresh herbs, extra virgin olive oil (vegetarian)

Italian sausage and cavatappi pasta with pomodoro sauce

Meat lasagna

Penne pasta with tomato meat sauce

Romaine lettuce, shredded Parmesan, black olives, cherry tomatoes, and red onions with Italian vinaigrette

Seasonal vegetables

Garlic bread

Tiramisu

Iced tea and iced water

\$17.00 per guest with two entrée selections

*All buffets require a minimum of 20 guests

bambooz

Napa cabbage salad with citrus vinaigrette

Choose one:

Orange chicken

Sweet and sour pork

Kung-pao chicken

Beef with sugar snap peas and shiitake mushrooms

Choose one:

Stir-fry vegetables

Julienne carrots and water chestnuts

Choose one:

Fried rice

Long grain Jasmine rice

Fresh fruit platter

Almond cookies

Tropical iced tea and iced water

\$20.00 per guest with one entrée selection

*All buffets require a minimum of 20 guests



hors d'oeuvres

**Biodegradable service ware is included. Black and clear high quality fluted plastic ware available upon request.*

**All items are one piece per order unless otherwise specified.*

**Minimum of 10 orders per item.*

**For events requiring service, including butler passed hors d'oeuvres, uniformed staff will be provided at \$25 per server per hour.*

**Clear plastic ware and biodegradable service ware available upon request. China is available, at no additional cost for parties under 100. White house linen napkins are offered at \$1 each.*

**Buffet tables are covered with white house linen at no additional charge. Additional house linen (i.e. guest tables, registration, bars, etc.) available for an additional \$4 per linen and must be ordered in advance. *Specialty linen is available for buffets, guest tables, registration tables, etc. Estimates provided upon request.*

Before dinner hors d'oeuvres, please plan for 4 – 6 pieces per person consumption.

Hors d'oeuvres receptions, please plan for 8 – 12 pieces per person consumption.

STATIONARY HORS D'OEUVRES

Fresh Fruit Platter (vegan)

Assortment of fresh seasonal fruits, melons, and berries

\$3.00 per guest

Fresh Vegetable Platter with Ranch Dip

Assortment of seasonal vegetables served with ranch dip

\$3.00 per guest

Tuscan Antipasto Platter

Zucchini, squash, artichoke hearts, Kalamata olives, roasted red bell peppers, carrots, asparagus, cherry tomatoes, and roasted garlic cloves

\$6.95 per guest

Spinach Artichoke Dip with Sourdough (minimum of 10 guests)

\$4.95 per guest

Breads and Spreads

Sliced breads, crostini, pitas, and gourmet crackers Choice of spreads:

Hummus

Baba ghanoush

Tomato bruschetta

Olive tapenade

\$4.25 per guest with two spreads

\$4.95 per guest with three spreads

Assorted Domestic Cubed Cheeses with Artisan Crackers

Chef's choice of domestic cheeses served with a variety of artisan crackers

\$3.50 per guest

Imported and Domestic Sliced Cheeses with Crostini's and Crackers

Chef's choice of imported and domestic cheeses served with crostini and a variety of artisan crackers

\$4.95 per guest

Artisan Cheese with Cured Meats, Graber Olives, and Crackers

Chef's choice of artisan cheeses served with cured meats, graber olives, and a variety of artisan crackers

\$5.75 per guest

House-made Tortilla Chips with Fresh Salsa

\$2.00 per guest

Include guacamole and sour cream

\$3.50

Pita Bread with House-made Hummus (vegan)

\$2.25 per guest

COLD HORS D'OEUVRES

POULTRY/BEEF

Thai Chicken Lettuce Cups

Butter leaf lettuce filled with Thai chicken, water chestnuts and peanuts

\$2.50 per guest

Chicken San Choy Bau

Endive leaf filled with chicken, water chestnuts, bamboo shoots, soy sauce, ginger, scallions, and topped with a drizzle of Hoisin sauce

\$2.50 per guest

Rosemary Beef Tenderloin Toasted Points

Rosemary grilled tenderloin beef with garlic aioli and micro chives on toasted points

\$3.50 per guest

VEGETARIAN

Fig Marmalade and Drake Farms Local Organic Goat Cheese Flatbread

\$3.25 per guest

Tomato Bruschetta with Crostini

Fresh tomato, basil, diced tomatoes, garlic, and onion served alongside lightly toasted crostini

\$2.65 per guest

Brie and Caramelized Onion Crostini

Brie and caramelized onion on a lightly toasted crostini

\$2.65 per guest

Caprese Skewers

Fresh tomato, ciliegine mozzarella and local basil on a skewer with black pepper, extra-virgin olive oil and aged balsamic vinegar

\$2.65 per guest

Tabbouleh Salad on an Endive (vegan)

\$2.50 per guest

Asparagus Pesto in Polenta Cups

\$1.65 per guest

Wild Mushroom and Madeira Tartlet

\$1.40 per guest

SEAFOOD

Seared Ahi Tuna on Wonton Crisps

Seared sesame crusted ahi tuna with wasabi mousse and Asian slaw on a wonton crisp

\$2.95 per guest

Ceviche Salad on Endive Spears

Lemon shrimp ceviche with tomato, cucumber and avocado on a radicchio-endive leaf

\$2.95 per guest

Jumbo Shrimp Cocktail

Served with wasabi cocktail sauce and Napa cabbage slaw

\$4.00 per guest

HOT HORS D'OEUVRES

POULTRY/BEEF

Spicy Andouille Sausage in Puff

Pastry

\$3.00 per guest

Curried Chicken and Plantain Skewer with Mango

Chutney

\$2.50 per guest

Chicken Empanadas

\$1.50 per guest

Include salsa and sour cream

\$2.00 per guest

Chicken Egg Rolls

Served with dipping sauce

\$2.00 per guest

Beef Short Rib Potato Cups

Slow braised beef short rib with crème fraiche and micro celery in a potato cup

\$3.00 per guest

Carne Asada Flautas

Served with salsa and sour cream

\$2.50 per guest

Mini Cheeseburgers

with caramelized onions, and aged cheddar on a toasted brioche bun

\$2.50 per guest

VEGETARIAN

Spanakopita

Chopped spinach, feta cheese, onions and herbs wrapped in a crispy, flaky phyllo pastry

\$2.00 per guest

Smoked Mozzarella Risotto

Balls

Served with charred onion sauce

\$2.00 per guest

Mini Flatbread with Gorgonzola and Fig Tapenade & Red Caramelized Onion

\$2.00 per guest

SEAFOOD

Fried Calamari

Served with spicy roasted pepper aioli and lemon wedges

\$3.25 per guest

Bacon Wrapped

Scallops

\$3.95 per guest

Coconut Shrimp

Served with plum sauce

\$3.95 per guest

lunch and dinner entrées

**Entrees buffet or served.*

**Selections include choice of salad, choice of entrée, choice of starch, fresh seasonal vegetables, freshly baked rolls and butter, choice of dessert, iced tea, iced water, and fresh coffee, and decaf.*

**One (1) hour of service is included in the listed price beginning at your scheduled start time on the CaterTrax invoice. Additional labor will apply at \$25 per server per hour.*

**Please provide your itinerary for the event to the catering team 3 business days before the event via email. This helps ensure the highest quality of food and service to your guests.*

**China is included for parties under 100.*

** White house linen napkins are offered at \$1 each.*

**House linen (i.e. guest tables, registration, bars, etc.) available for an additional \$4 per linen and must be ordered in advance.*

**Specialty linen is available for buffets, guest tables, registration tables, etc. Estimates provided upon request.*

POULTRY

Garlic-rubbed Split Chicken

Served with fig and onion confit, with garlic root vegetables

Chef's recommended starch: Israeli couscous

\$26.00 per guest

Poussin Roasted With Wild Mushrooms

Whole bone-in roasted chicken with wild mushrooms

Chef's recommended starch: risotto timbale

\$26.00 per guest

Mediterranean Grilled Chicken

Supreme cut breast of chicken with sherry demi-glace, tomato, olive oil and feta relish

Chef's recommended starch: Israeli couscous

\$26.00 per guest

Porcini Chicken

French cut breast of chicken with porcini mushroom, artichoke hearts and jus de veau

Chef's recommended starch: Weiser Family Farms roasted fingerling potatoes

\$26.00 per guest

Lemon Garlic Chicken

Supreme cut breast of chicken with house preserved lemon, garlic and a touch of cream

Chef's recommended starch: wild rice

\$26.00 per guest

Chicken Cordon Bleu

Supreme cut chicken breast lightly breaded and stuffed with ham and Swiss cheese with beurre blanc sauce

Chef's recommended starch: Weiser Family Farms whipped garlic potatoes

\$26.00 per guest

Chicken Brie De Meaux

Boneless chicken breast stuffed with brie and caramelized onions

Chef's recommended starch: red quinoa and couscous blend

\$26.00 per guest

Chicken Florentine Roulade

Sautéed chicken breast stuffed with sautéed spinach and Mozzarella cheese, served with light white wine sauce

Chef's recommended starch: Weiser Family Farms whipped gorgonzola potatoes

\$26.00 per guest

Almond Chicken Roulade

Breaded chicken breast stuffed with sundried tomato spread, ricotta cheese, almonds, dried apricots, and orange zest

Chef's recommended starch: wild rice

\$26.00 per guest

Fig and Honey Chicken

Supreme cut breast of chicken topped with local figs and honey

Chef's recommended starch: Weiser Family Farms roasted fingerling potatoes

\$26.00 per guest

Chicken Marsala

Herbed chicken in a sweet Marsala and mushroom sauce

Chef's recommended starch: Weiser Family Farms heirloom peewee potatoes with rosemary and garlic

\$26.00 per guest

Chicken Jerusalem

Sautéed chicken breast with artichoke hearts and mushrooms in a white wine sauce

Chef's recommended starch: Weiser Family Farms red rose roasted potatoes

\$26.00 per guest

Muscovy Duck

Muscovy duck breast with oranges and green olives

Chef's recommended starch: wild rice

\$26.00 per guest

BEEF**Carved Filet of Beef**

6oz Filet of beef with balsamic glaze sauce and garlic roasted root vegetables

Chef's recommended starch: chive and turnip mash

\$31.00 per guest

Medallion Of Steak And Seasonal Fish Selection

Broiled filet mignon and seasonal fish with basil shallot butter.

Chef's recommended starch: Weiser Family Farms whipped garlic potatoes

Market price

Petite Filet Mignon

Six ounces of beef tenderloin broiled with demi-glace and topped with truffled enoki mushrooms.

Chef's recommended starch: Weiser Family Farms potatoes au gratin

\$31.00 per guest

Filet Mignon

An eight ounce tenderloin steak seared to medium, slightly pink in the middle, with a sauce of demi-glace.

Chef's recommended starch: Weiser Family Farms potatoes au gratin with Gruyere cheese

\$31.00 per guest

Pan-Seared Flank Steak

Dry-rubbed flank steak with porcini mushroom sauce, seared and topped with blue cheese butter and crispy onion straws

Chef's recommended starch: Weiser Family Farms mashed sweet potatoes

\$31.00 per guest

Boneless Short Ribs

Wild black berry and cherry glazed boneless short ribs

Chef's recommended starch: Weiser Family Farms whipped sweet potatoes

\$31.00 per guest

SEAFOOD

Menu is seasonally available. All of our seafood is purchased in accordance with the Monterey Bay Aquarium's Seafood Watch guidelines for sustainability.

Hoisin Grilled Salmon

Hoisin grilled salmon with daikon pickled relish and orange miso dressing

Chef's recommended starch: Jasmine rice

Market price

Grilled Wild Salmon

Served with citrus beurre blanc or lemon dill sauce

Chef's recommended starch: wild rice

Market price

Fresh Herb Marinated Grilled Halibut

Chef's recommended starch: rice pilaf

Market price

Macadamia Nut-Crusted Halibut

Chef's recommended starch: coconut rice

Market Price

Cedar Plank Oven Roasted Salmon Filet with Dijon Mustard Vinaigrette

Chef's recommended starch: Weiser Family Farms heirloom peewee potatoes with rosemary and garlic

Market Price

Pan Seared Scallops

Scallops with white corn chowder with Applewood smoked bacon, and baby heirloom Brussels sprouts

Chef's recommended starch: chive & turnip mash

Market Price

LAMB AND PORK**Fenneled Pork Loin**

Roasted loin of pork crusted with fennel seed over a relish of cranberries, Granny Smith apples and sweet onion

Chef's recommended starch: Weiser Family Farms roasted fingerling potatoes

\$28.00 per guest

Split Roasted Shelton Farms Pork Chops

Served with braised cabbage and chestnuts

Chef's recommended starch: seven grain blend

\$28.00 per guest

California Lamb Chops

Marinated and roasted in honey mint glaze

Chef's recommended starch: Weiser Family Farms caramelized onion whipped potatoes

\$29.00 per person

VEGETARIAN

Eggplant Roulade

Two spinach and ricotta filled eggplant crepes with marinara sauce
Chef's recommended starch: capellini
\$15.50 per guest

Stuffed Acorn Squash (Vegan)

Acorn squash stuffed with vegetables and grains, baked off and served with a tomato coulis drizzle
\$15.50 per guest

Pan Fried Tofu Steak (Vegan)

Pan-fried lemon herb marinated tofu steak served with heirloom baby tomatoes and fennel
Chef's recommended starch: seven grain blend
\$15.50 per guest



salads, sides, and desserts

SALADS

Choice of one of the following to be provided with all served dinners.

- Summer vegetables with white and green asparagus with heirloom tomatoes
- Traditional tossed Caesar with herbed croutons and parmesan cheese
- Heirloom tomatoes, red and yellow watermelon salad, feta, baby lettuce and herbs
- Baby arugula salad, fava beans, pecorino, lemon, virgin olive oil
- Caprese salad, fresh mozzarella, tomatoes, basil, Kenter Canyon Farms, balsamic dressing
- Salad of spicy greens, Drake Farms local organic herbed goat cheese, marinated roasted beets, aged sherry dressing
- Bouquet of asparagus salad, whole roasted artichokes, aged balsamic vinegar
- Vine-ripe tomato, grilled peaches, figs, sweet onions, basil *seasonal*
- Butter lettuce salad, Fuji apples, grapes, marcona almonds, sherry vinaigrette
- Classic Caesar salad with crisp romaine hearts, aged Parmesan and toasted garlic croutons
- Kenter Canyon Farms organic spring mix with dried cranberries, pine nuts and diced apple with balsamic vinaigrette
- Beet, blue cheese, and candied walnut salad with citrus vinaigrette
- Kenter Canyon Farms organic spring mix and strawberry salad with candied pecans and honey poppy-seed vinaigrette
- Kenter Canyon Farms organic spring mix with fresh berries and creamy balsamic vinaigrette

SALAD DRESSING SELECTIONS

All made from scratch in the Bon Appétit kitchen.

Apple Cider Vinaigrette Apricot Vinaigrette Bleu Cheese
Caesar Dressing Ranch Dressing
Champagne Vinaigrette Creamy Balsamic Vinaigrette Citrus Vinaigrette
Fat-free Italian Honey Dijon
Honey Poppy-seed Vinaigrette Italian Vinaigrette
Lemon Vinaigrette Raspberry Vinaigrette Salsa Vinaigrette Southwestern Dressing
Thousand Island Vinaigrette Tomato Vinaigrette

SIDES

Choice of one of the following to be provided with all served dinners.

upcharge:

Dried Cranberry Mint Couscous
Gnocchi
Gorgonzola and Wild Mushroom Risotto
Weiser Family Farms Chive & Turnip Mash
Weiser Family Farms Oven Roasted Potato Coins with Fresh Dill & Lemon Zest
Weiser Family Farms Potatoes Au Gratin with Gruyere Cheese
Weiser Family Farms Tarragon Duchess Potatoes
Risotto Timbale
Whipped Gorgonzola Weiser Family Farms Potatoes

desserts

STANDARD DESSERTS

Choice of one of the following to be provided with all served dinners.

Apple Pie
Carrot Cake
Chocolate and Vanilla Cheesecake with Ganache
Chocolate Raspberry Tart
Cream Puffs
Double Chocolate Cake
Flourless Chocolate Cake with Raspberry Coulis
Fresh Fruit Tart
Key Lime Pie Tart
Lemon cake
New York Cheesecake
Pecan Tart with Vanilla Crust
Poached Pears with a Raspberry Sauce and Chocolate Drizzle
Red Velvet Cake
Seasonal Cobblers
Strawberry shortcake
Lemon Mousse with Fresh Berries
Chocolate Raspberry Mouse

SPECIALTY DESSERTS

Additional charge \$3.50 per guest

Fruit Trifle
Chocolate Crunch Hazelnut
Chocolate Tulip Cup with Fresh Fruit
Cocoa Dulce de Leche
Crème Brûlée Cheesecake
Grand Marnier
Mascarpone Tart with Raspberries
Mango Coconut Passion Fruit Mousse Tiramisu
Venician Cherry Chocolate Cake

executive box lunches

*(Minimum of 5 guests)

*Sandwich boxes include a fruit medley salad, pita bread with hummus, melt away bar, 20 oz bottled water, plastic fork/knife and paper napkin.

*Salad boxes include salad, house made dressing, herbed focaccia flatbread, melt away bar, 20 oz. bottled water, plastic fork/knife and paper napkin

*Choice of pick up or delivery to main campus included in pricing.

*Linen not included. House linen (i.e. guest tables, registration, bars, etc.) available for \$4 per linen and must be ordered in advance.

*Specialty linen is available for buffets, guest tables, registration tables, etc. Estimates provided upon request.

*Bon Appétit does not return for clean-up.

SANDWICHES

Chicken and Roasted Pepper Sandwich

Sliced roasted chicken breast, roasted red peppers, and cilantro almond relish spread on ciabatta bread
\$13.95 per guest

Pesto Chicken Wrap

Pesto chicken, sun-dried tomatoes, crumbled feta cheese, and chopped spinach with a balsamic vinaigrette on a whole wheat tortilla
\$15.00 per guest

Greek Turkey Sandwich

Feta cheese, baby arugula, sun-dried tomatoes, Kalamata olives, and sliced cucumbers with tarragon lemon aioli on a wheat roll
\$15.00 per guest

Rotisserie Roast Beef

Shaved roast beef, grilled onions, smoked mozzarella, arugula, tomatoes, and pesto aioli on herbed focaccia
\$16.00 per guest

Mediterranean Spinach and Wild Greens

Fresh baby spinach and Kenter Canyon Farms organic spring mix, roasted peppers, red onions, marinated artichoke hearts, mushrooms, Kalamata olives, and crumbled feta cheese with lemon oregano vinaigrette on a sesame roll
\$14.50 per guest

Pastrami Stack

Thin sliced pastrami, Swiss cheese, green leaf lettuce, tomato and pickles served on French bread
\$15.00 per guest

Hard Salami and Marinated Artichoke Hoagie

Hard salami, provolone, cheddar, pepper, olives, cucumber and white balsamic dressing
\$15.00 per guest

Naked Vegetarian Wrap

Tabbouleh salad, roasted bell pepper, romaine spears, hummus, and balsamic glaze on a spinach tortilla
\$14.50 per guest



SALADS

Traditional Waldorf Salad with Chicken

Field greens, grapes, granny smith apples, candied walnuts, celery and gorgonzola with Dijon balsamic vinaigrette
\$15.00 per guest

Greek Chicken Salad

Marinated chicken breast on Kenter Canyon Farms organic spring mix with feta cheese, cucumber, tomatoes, olives, marinated artichoke hearts, and balsamic vinaigrette
\$15.00 per guest

Fiesta Grilled Chicken Salad

Marinated chicken breast on romaine with black beans, tomatoes, scallions, jack and cheddar cheese and hacienda dressing
\$16.50 per guest

Chicken Salad with Brie and Apple

Kenter Canyon Farms organic spring mix, sliced brie cheese, green and red apples and candied pecans, topped with grilled chicken breast and apple cider vinaigrette.
\$16.00 per guest

Chilled Tenderloin of Beef Salad

Grilled tenderloin of beef slices, Roquefort cheese, asparagus, Weiser Family Farms red skin potatoes, cherry tomatoes, Kenter Canyon Farms organic spring mix with horseradish dressing.
\$15.00 per guest

Farmers Market Salad with Savory Goat Cheese Rounds

Kenter Canyon Farms organic spring mix, beefsteak heirloom tomatoes, shredded carrots, radishes, green beans, Weiser Family Farms roasted new potatoes, Drake Farms local organic goat cheese, rolled in fresh herbs served with pear cider vinaigrette
\$15.00 per guest

Bouquet of Asparagus Salad

Roasted asparagus, whole roasted artichokes, roasted bell pepper on a bed of Kenter Canyon Farms organic spring mix with an aged balsamic vinegar
\$15.00 per guest

Vegetarian Nicoise Salad

Boiled egg, Weiser Family Farms new potato, tomato, black olives, cucumber, haricot verts, and basil leaves, on a bed of Kenter Canyon Farms organic spring mix with fresh lemon juice & olive oil.
\$15.00 per guest

Kale and Quinoa Salad

Kale, quinoa, currants, pecans, and feta cheese in a Dijon Vinaigrette
\$ \$15.00 Add Chicken for \$1.00

Refreshing Quinoa Salad

Tabbouleh –inspired salad. cucumbers, tomatoes, lemon and parsley.
\$15.00 per guest

made just for you

custom dishes and international favorites

We enjoy working with fine foods and creating new dishes. If you have a special dish in mind for your event, please let us know, we would be happy to prepare it for you. The selections listed in this guide are purely a guideline or a starting point, we'll be happy to offer creative ideas and suggestions to make your event even more special. Please consult the Catering Office for suggestions on themed events, holiday specialties and Internationally based cuisine's to enhance your event.

dietary restrictions

We recognize that many of our guests have dietary restrictions or preferences. Our scratch-based cooking system means we have control over ingredients, allowing us to meet the needs of most special diets. We offer robust vegan, vegetarian, dairy-free and made without gluten programs, and have a rigorous protocol for handling various food allergens inline with FAAN recommendations for restaurants.

Please contact the Catering Director to discuss accommodating any special dietary need you or your guests may have.



notes

notes