

# express catering guide

st. edward's university

2010-2011



St. Edward's University  
3001 South Congress Ave.  
Ragsdale Center / Bon Appétit  
Austin, Texas 78704  
[www.cafebonappetit.com/stedwards](http://www.cafebonappetit.com/stedwards)  
[www.bamco.com](http://www.bamco.com)

**BON APPÉTIT**  
MANAGEMENT COMPANY  
*food services for a sustainable future®*



LEARN HOW FOOD CHOICES IMPACT THE ENVIRONMENT,  
COMMUNITY AND YOUR WELL BEING AT  
[www.CircleofResponsibility.com](http://www.CircleofResponsibility.com)

BROCHURE HAS BEEN PRINTED ON RECYCLED PAPER  
10-2847



## welcome to bon appétit express!

Bon Appétit Express at St. Edward's University is committed to sourcing sustainable, local ingredients and preparing fresh food from scratch. We believe that food service serves a much larger purpose for the community. Dining rooms and cafés are gathering places. Breaking bread together helps create a sense of community and comfort. We recognize the importance of the role we fill and take great care to honor our partnership.

Michael A. Smith, General Manager

(512) 428-1016

Brian Krellenstein, Executive Chef

(512) 428-1020

Kate Lynch, Director of Catering

(512) 428-1019

Amy Mehaffey, Catering Supervisor

(512) 428-1077

## information and ordering policies

Welcome to the new Bon Appétit Express Line! We've designed this catering line to provide value-added, fuss-free options for the St. Edward's community. Ordering is easy with our 'drop-and-go' service — you place the order, we deliver, and you enjoy! Look for the Express Catering Guide online at [www.cafebonappetit.com/stedwards](http://www.cafebonappetit.com/stedwards)

*Please contact us to place your order:*

Tel. **512.428.1077**

Fax: **512.428.1377**

Email: [cater@stedwards.edu](mailto:cater@stedwards.edu)

Orders must be received and confirmed by a catering sales manager at least 48 hours in advance of your function. Late orders may be accommodated but are not guaranteed. All items will be delivered on or in disposable, recyclable serviceware. Utensils, napkins, cups and plates are included. Delivery service does not include a representative from Bon Appétit returning to collect items after your event. It is the host's responsibility to discard all trash and unused catering items. Table linens are not included in Express orders.

Delivery is free for orders over \$50.00. A \$25.00 delivery charge will apply to orders that do not meet this minimum.

A minimum 50% service charge will be assessed if cancellation is made within 24 hours of the scheduled event.

## payment and billing

Upon confirmation of your event you will receive a copy of the event contract listing all estimated charges. A copy of the contract must be signed and returned to the Bon Appétit Catering Office prior to the event. Final charges will appear on the invoice, which is created at the conclusion of the event and is subject to change based on final attendance and additions. All menu prices are based on current market cost. We reserve the right to make reasonable changes and/or substitutions as necessary. Price quotes will be guaranteed 30 days prior to the event.

For non-university clients, a 50% advance deposit is due upon signing of the contract. The balance of the event is due to our office five business days prior to the event via check, cash or credit card. This policy also applies to events organized through the university but paid directly to Bon Appétit through a third party.

## breakfast express

### Starbucks Coffee

Regular or decaffeinated coffee delivered to your meeting in 96 oz. (12 cup) disposable boxes with coffee stirrs, cups, napkins and packets of cream, sugar and sweetener

**(serves 8 – 10) \$12.00**

### Berry and Yogurt Parfaits with House-Made Granola

**9 oz. cups – \$2.50 each**

### Muffin and Pastry Tray

A fresh assortment of muffins, scones, coffeecake, breakfast breads and Danish

**Small (serves 10 – 15) \$20.00**

**Large (serves 25 – 30) \$40.00**

### Healthy Choices Muffin Tray

Our healthy muffins include oat bran, blueberry-flaxseed, morning glory and power-nut

**Small (serves 10 – 15) \$20.00**

**Large (serves 25 – 30) \$40.00**

### Fresh Cut Fruit Bowl

**Small (serves 10 – 15) \$35.00**

**Large (serves 25 – 30) \$70.00**

### Breakfast Tacos

Egg and cheese tacos on flour tortillas with optional fillings:

- Bacon
- Sausage
- Potato

All tacos include shredded cheddar, pico de gallo and salsa; Vegan tacos available upon request

**\$2.00 per taco**

### GRAB-and-GO

Nature Made granola bars \$1.25 each

Nutri-Grain breakfast bars \$1.25 each

Individual yogurts \$2.00 each

Whole fruit \$1.25 each

Bottled juices (15 oz) \$2.50 each

Bottled water (12 oz) \$1.50 each

## lunch express

### Gourmet Box Lunches

**\$10.50 each**

*Includes pasta or fruit salad, potato chips, cookie and bottled water*

*Choose from:*

#### **Salt and Pepper Roast Beef**

with caramelized onions, baby spinach and Dijon mustard aioli on sourdough baguette

#### **Herb-Marinated Grilled Chicken Sandwich**

with tomatoes, fresh mozzarella and basil

#### **Hoisin-Grilled Chicken Wrap**

with creamy Asian slaw in a whole wheat tortilla

#### **Grilled Portabello and Roasted Vegetables**

with green leaf lettuce and Boursin cheese on a ciabatta roll

#### **Italian Combo**

with Black Forest ham, Italian salami, provolone cheese and house-made muffaletta with deli-style mustard and a dill pickle

#### **Southwestern Turkey Club**

with house-roasted turkey, bacon, pepper Jack cheese and guacamole on toasted whole wheat with chipotle lime aioli

#### **Waldorf Chicken Salad**

with apples, walnuts and grapes on a butter croissant

### Traditional Box Lunches

**\$8.50 each**

Includes chips, pickle, mayonnaise and mustard packets, 12 oz. bottled water and a cookie

*Choose from:*

- House-roasted turkey breast with Swiss cheese
- Black Forest ham and cheddar
- Roast beef and provolone
- Seasonal roasted vegetables & hummus wrap
- Tuna salad

## express trays

### Deluxe Sandwich Trays

Choose three sandwiches from our Gourmet Box Lunch selections

Includes chips and pickles

**Small (serves 10 – 15) \$85.00**

**Large (serves 25 – 30) \$170.00**

### Salad Trio Tray

Three salad choices from our fresh salad selections:

- Macaroni
- Broccoli
- Potato
- Fruit
- Pasta
- Tuna Penne Pasta
- Three bean
- Roasted corn
- Creamy coleslaw
- Roasted vegetable

**Small (Serves 10 – 15 guests) \$45.00**

**Large (Serves 25 – 30 guests) \$85.00**

### Fresh-Cut Vegetable Tray

Served with ranch dip

**Small (serves 10 – 15) \$30.00**

**Large (serves 25 – 30) \$60.00**

### Fresh Fruit Tray

Served with honey-lime yogurt

**Small (serves 10 – 15) \$30.00**

**Large (serves 25 – 30) \$60.00**

## salad express

Each boxed salad includes salad dressing,  
12oz. bottled water and a cookie  
**\$10.50 each**

### Grilled Chicken Caesar

Romaine, house-made croutons, grated Parmesan  
cheese and classic Caesar dressing

### Greek Chicken Salad

Romaine, cucumbers, tomatoes, black olives, red  
onions and feta cheese with lemon-herb vinaigrette

### Jalapeño and Honey-Glazed

### Wild King Salmon Salad

Wild King salmon filet on mixed organic greens with  
julienned carrots, tomato wedges, blue cheese, candied  
pecans and Champagne vinaigrette

### Asian Chicken Salad

Grilled chicken on Asian cabbage slaw with carrots,  
almonds, sesame seeds, sweet soy vinaigrette and  
crispy wontons

### Southwestern Salad

Chile and lime-marinated grilled chicken with organic  
greens, roasted corn, avocados, black beans,  
tomatoes and shredded cheddar cheese, honey-  
chipotle vinaigrette and crispy tortilla strips

### Hilltopper Cobb

Lettuce, chopped chicken breast, diced hardboiled  
eggs, crumbled bacon, tomatoes, avocado, blue cheese  
crumbles and green chile-ranch dressing

### Fajita Salad

Romaine lettuce and choice of marinated chicken or  
beef with red onions, tomatoes, cilantro, avocado,  
southwestern ranch dressing and crispy tortilla strips

### Grilled Chicken and Pasta Salad

Al dente rotini pasta and thinly-sliced chicken strips  
tossed with extra-virgin olive oil, fresh basil, carrots,  
broccoli, zucchini, yellow squash, red peppers and sun-  
dried tomato vinaigrette

## salad bowls

- Macaroni
- Broccoli
- Potato
- Fruit
- Pasta
- Tuna Penne Pasta
- Three bean
- Roasted corn
- Creamy coleslaw
- Roasted vegetable

**Small Bowl (serves 10 – 15) \$38.00**

**Large Bowl (serves 25 – 30) \$75.00**

## hot express

### Meatball Grinders

House-made Italian meatballs served with sub rolls  
and sliced provolone cheese  
Includes potato chips, pickle and a cookie  
**\$10.50 per person**

### Pizzas

#### House-Made Pizza

16" pizza may be cut in eight or twelve slices  
**\$14.00 per pizza**

#### Toppings: \$.50 each

- Pepperoni
- Sausage
- Ham
- Chicken
- Artichoke hearts
- Pineapple
- Mushrooms
- Green peppers
- Tomatoes

## hot express, cont.

### Pizza Party

*(Eight person minimum)*

**\$10.25 per guest**

Your choice of toppings on 16" pies (two slices per person)

Includes garden salad, fresh-baked cookies and assorted canned beverages

### Calzone Feast

**\$11.50 per guest**

Your choice of calzone with garden salad, fresh-baked cookies and assorted canned beverages

Choose a calzone filling:

- Cheese
- Pepperoni
- Sausage and peppers
- Fresh vegetables
- Ham and pineapple
- Spinach and feta

### Hot Pasta Buffet

Includes garlic bread, grated Parmesan cheese and Caesar salad

ONE PASTA: \$9.50 per guest

TWO PASTAS: \$11.00 per guest

Choose from:

- Grilled chicken Alfredo
- House-made basil pesto with chicken and Parmesan
- Olive oil, sautéed spinach, tomatoes and Kalamata olives
- Buffalo chicken
- House-made tomato marinara and grated Parmesan
- Sautéed zucchini, yellow squash, bell peppers and onions with marinara
- Classic macaroni and cheese

## hot express, cont.

### Baked Potato Bar

Russet potatoes rubbed with olive oil, sea salt and pepper

Toppings include shredded cheddar, sour cream, chopped bacon, whipped butter, chopped green onions and pickled jalapeños

**\$8.50 per guest**

Add beef chili or rotisserie pulled barbecue chicken for \$2.00 per guest.

Add a salad from our Salad Bowls selections:

**Small Bowl (serves 10-15) \$38.00**

**Large Bowl (serves 25-30) \$75.00**

### Build-your-own Taco Bar

*(15 person minimum)*

Soft flour tortillas with adobo-rubbed chicken and picadillo ground beef, shredded lettuce, diced tomatoes, shredded cheese, sour cream, salsa and pico de gallo

**\$9.50 per guest**

Add guacamole for \$1.50 per person

Add a salad from our Salad Bowls selections above:

**Small Bowl (serves 10 – 15) \$38.00**

**Large Bowl (serves 25 – 30) \$75.00**

### Soup

Served in 12 oz. individual containers with crackers

**\$3.50 each**

Choices

- Broccoli-cheddar
- Chicken and vegetable
- Mushroom and barley
- Roasted corn chowder
- Southwestern black bean
- Classic tomato-basil

## sweets

Assorted Cookie Bars

Assorted Cookies

Brownies

**\$12.50 per dozen**

## beverages

Assorted Canned Beverages

*(Please specify selections and quantities)*

Sprite, Coca Cola, Diet Coke, Coke Zero,

Dr. Pepper, Diet Dr. Pepper

**\$1.50 per 12 oz. can**

Nestea Sweet Tea

Nestea Citrus Green Tea

Minute Maid Light Cherry Limeade

Minute Maid Lemonade

Bottled Water

**\$1.50 per 12 oz. can**

Minute Maid Bottled Juices

**\$2.50 per 15 oz. bottle**

Starbucks Coffee

Regular or decaffeinated coffee delivered to your meeting in 96 oz. (12 cup) disposable boxes with coffee stirrs, cups, napkins and packets of cream, sugar and sweetener

**(serves 8 – 10) \$12.00**

## notes

notes

