



Recipe for Success

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
www.bamco.com

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COMMUNITY AND YOUR WELL BEING AT
www.CircleofResponsibility.com

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BON APPÉTIT
MANAGEMENT COMPANY

food services for a sustainable future®



Food Services for a Sustainable Future

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 well-being of our guests, communities and environment.

Our Kitchen Principles

- Our chicken and eggs are always antibiotic-free (www.keepantibioticsworking.com).
- We adhere to the Monterey Bay Aquarium Seafood Watch Guidelines.
- We use locally grown and organic produce whenever possible.

For more information about the healthy foods we serve, please visit our website: www.bamco.com.

Bon Appétit catering services range from working breakfasts to hors d'oeuvres, from bountiful buffets to elegantly served meals. However, this menu is just the starting point of our culinary expertise. We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentations and professional, hands-on service.

About Bon Appétit

Bon Appétit at St. Edward's University features fresh food that is prepared from scratch using authentic ingredients. We have also made a commitment to social responsibility by supporting sustainable food suppliers and local producers.

We believe that food service serves a much larger purpose for the community. Dining rooms and cafes 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.

Information & Ordering Policies

Ordering

To place an order or inquire about special menus, please call our catering office at (512) 428-1019, email your order to kate.lynch@cafebonappetit.com or fax it to (512) 428-1377. All room reservations are made through the Ragsdale Center at (512) 448-8796. Please reserve your room prior to placing your catering order. We ask that all catering orders be placed 5 business days prior to the event with a \$50 minimum food and beverage purchase per delivery. Orders under \$200 will be assessed a \$30 staffing charge. We will do our best to accommodate last minute requests; however such requests may be subject to additional charges and or limited menu offerings.

Guarantees & Cancellations

Final guest count guarantees must be received at least three business days prior to the event. If the guarantee is not received within the time requested, billing will be based upon the original count recorded on the Banquet Event Order. We require that all cancellations be made no later than 72 hours prior to the scheduled event. A minimum of 50% service charge will be assessed if cancellation is made within 72 hours of the scheduled event.

Payment & 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 72 hours 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 quotations 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.

Information & Ordering Policies

Linen Fees

Table linens and skirting for your buffet and beverage tables are included for your event at no extra charge. Guest tables, registration tables and any other linen requirements are available at a discounted price through Bon Appétit.

85" square linens for 60" round tables – \$3.00 ea
10' table linens for 6 or 8' long tables – \$3.00 ea
Table skirting – 17' or 21' black skirts are available in limited quantities for \$10.00 per skirt

Non-standard equipment, special linen, floral arrangements, etc. requested or required will be charged to the client. Linens for events that are not catered by Bon Appétit will be charged the standard full rate of \$5 per linen.

China Fees

Quality plastic and paper products are included, at no additional charge, with every event. China is included at no additional cost in the Ragsdale Building and Fleck Hall. In all other locations, china service is available at an additional charge of \$1.50 per person. Should our china, glassware or silverware inventory be inadequate to service the size of your function, they will be rented at the expense of the client.

PLEASE NOTE:

Express catering offers an economical, convenient alternative to full catered events. Separate ordering guidelines apply for Express catering. Please see the Express brochure or view our menu online: www.cafebonappetit.com/stedwards

Information & Ordering Policies

Staffing

All events will be assessed a 15% service charge. The number of service staff appropriate to execute your function is outlined below. Should you request additional staff for more complex events or would like to have a staff member available to your function for more than the maximum event duration of 3 hours, additional service staff is available at a rate of \$25 per hour.

Catering service charges include a minimum service staff as outlined below:

- ~ Buffet Service: 1 Attendant per 50 guests
- ~ Passed Service: 1 Attendant per 50 guests
- ~ Table Service: 1 Attendant per 20 guests

Alcohol Policies & Service

We have a complete list of beer, wine and liquor available upon request. Due to licensing requirements, alcohol must be purchased through and served by Bon Appétit for events held in the Ragsdale building and the 3rd floor of Fleck Hall.

BAR SET-UP AND SERVICE FEES

All bar services include table linens, skirting, glassware, ice and a TABC certified bartender for a three hour period. Additional time will be billed at the rate of \$25 per hour.

FULL BAR

Includes soda and juice mixers, lemons, limes, cherries, olives, and mineral water.
\$125.00

BEER AND WINE BAR

\$75.00

Leftovers

We try to plan your event so that there will be a minimum of food left. Because of state health regulations, perishable leftovers may not be taken from the event and will not be packaged for removal off premises. Bon Appétit will not be held responsible for food items removed without our knowledge.

Beverages

Hot Beverages

Coffee Break

Two hours of refill service included. Any beverage refresh required beyond two hours will be charged per gallon. Minimum order of 25 people

Coffee, decaf, assorted Tazo teas with hot water
Half & half, sugar and sweetener
\$1.50 per person

Coffee, decaf, assorted Tazo teas with hot water
Half & half, sugar and sweetener
\$1.50 per person

Starbucks coffee (regular or decaffeinated)
\$10.00 per air pot / \$15.00 per gallon

Hot water and assorted Tazo teas
\$10.00 per air pot / \$15.00 per gallon

Hot chocolate
\$15.00 per gallon

Hot spiced or chilled apple cider
\$15.00 per gallon

Cold Beverages

Cold Beverage Break

Two hours of refill service included. Any amount required beyond two hours will be charged per gallon. Minimum order of 25 people

Choice of two beverages: iced tea, lemonade, fruit punch or assorted sodas
\$2.25 per person

Orange, apple or cranberry juice
\$8.00 per pitcher / \$16.00 per gallon

Lemonade
\$8.00 per pitcher / \$16.00 per gallon

Freshly brewed Tazo iced tea
\$6 per pitcher / \$12.00 per gallon

Citrus punch
\$15.00 per gallon

Beverages, cont.

Nile Valley Teas Hibiscus iced tea
\$12.00 per gallon

Ice water
\$1.50 per pitcher / \$2.00 per gallon

Minute Maid fruit juice (15 oz. bottle)
\$2.50 each

Nestea sweetened iced tea (12 oz. bottle)
\$1.50 each

Minute Maid lemonade or cherry limeade (12 oz. bottle)
\$1.50 each

Coca Cola, Diet Coke, Coke Zero, Dr. Pepper,
 Diet Dr. Pepper or Sprite (12 oz. bottle)
\$1.50 each

Dasani water (12 oz. bottle)
\$1.50 each

Milk – whole, skim, 2% or chocolate (16 oz. bottle)
\$2.00 each

Breakfast

Patisserie
Priced per dozen

Bagels \$18.00
 onion, plain and blueberry — served with regular,
 strawberry and honey pecan whipped cream cheeses

Signature Scones \$15.00
 blueberry, chocolate chip, cranberry orange, raspberry

Fresh Baked Muffins \$13.00 (one dozen)
Miniature Muffin Basket \$13.00 (2 dozen)
 blueberry, double chocolate, oat bran, power nut,
 morning glory, cinnamon streusel, cranberry-walnut,
 chocolate chip banana

Signature Breakfast Breads \$13.00
 pumpkin, lemon poppy seed, zucchini, chocolate chip
 banana, banana nut

Cinnamon Rolls \$15.00

Croissants \$18.00
 butter, almond, chocolate — served with butter
 and strawberry jam

Coffee Cake \$13.00
 cinnamon streusel, blueberry, or apple walnut

Breakfast Buffets

All of our buffets include Starbucks freshly brewed coffee,
 hot tea and orange juice. Decaf. available upon request

BREAKFAST IN PARIS
\$7.50 per person (minimum of 12 people)
 Almond, chocolate and butter croissants served with butter,
 jam and fresh sliced fruit with honey yogurt dip

YOGURT PARFAIT BAR
\$7.50 per person (minimum of 12 people)
 Make your own parfait with vanilla yogurt, berry yogurt,
 fresh berries and granola. Served with a selection of freshly
 baked breakfast breads

Breakfast Buffets, cont.

CONTINENTAL BREAKFAST

\$7.25 per person (minimum of 12 people)

Our pastry chef's selection of fresh pastries and fresh fruit

FIT-FOR-YOU BREAKFAST

\$7.50 per person (minimum of 12 people)

Freshly baked low-fat mini muffins, Bircher muesli or hot oatmeal with 2% milk, brown sugar and raisins, fresh fruit and vanilla yogurt with our crunchy house-made granola

Hot Breakfast Buffets

(Minimum 15 people)

\$13.00 per person

Includes your choice of mini muffins, flour tortillas or biscuits.

Select four of the following for your buffet:

- Cage-free scrambled eggs with cheese, mushrooms and chives
- French toast with whipped butter and maple syrup
- Quiche Lorraine
- Spinach quiche
- Waffles with whipped butter and maple syrup
- Migas (scrambled eggs with tortilla strips, diced onions, chile peppers and cheese)
- Smoked salmon frittata
- Roasted vegetable frittata
- Sliced ham
- Crisp bacon
- Sausage links
- Hash browns
- Home-style potatoes
- Biscuits and gravy
- Black beans or pinto beans
- Fresh-cut fruit

Breakfast Buffets, cont.

Make-Your-Own Breakfast Taco Buffet

\$9.50 per person (Minimum 12 people)

Start with two of our soft flour tortillas and fill them with your choice of:

- Scrambled eggs
- Fried potatoes
- Black beans
- Chorizo sausage
- Shredded cheddar
- Sour cream
- Fresh pico de gallo
- Fresh salsa

Accompanied by fresh seasonal fruit.

Center of the Plate Salads

Served with fresh rolls and butter, iced tea and ice water

Grilled Chicken Caesar

\$12.50

Fresh Romaine lettuce, house-made croutons and grated Parmesan cheese with a classic Caesar dressing

Greek Chicken Salad

\$12.50

Fresh Romaine lettuce with cucumbers, tomatoes, black olives, red onions and feta cheese tossed in a lemon herb vinaigrette

Jalapeño Honey-glazed Wild King Salmon Salad

\$14.50

Fresh grilled salmon on mixed organic greens with julienne carrots, tomato wedges, blue cheese, and candied pecans with champagne vinaigrette

Asian Chicken Salad

\$12.50

Grilled chicken on Asian slaw of cabbage, carrots, almonds and sesame seeds, tossed with sweet soy vinaigrette and garnished with crispy wonton

Southwestern Salad

\$12.50

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

Hilltopper Cobb

\$12.50

Torn lettuce with columns of chopped chicken breast, diced hard boiled egg, crumbled bacon, tomatoes, avocado and blue cheese crumbles with green chile-ranch dressing

Center of the Plate Salads, cont.

Fajita Salad

\$13.50

Crispy fried tortilla topped with Romaine lettuce, choice of marinated chicken or flank steak, red onions, tomatoes, cilantro and avocados, served with Southwestern ranch dressing

Grilled Chicken and Pasta Salad

\$12.50

Al dente pasta and thinly-sliced chicken strips, fresh basil, carrots, broccoli, zucchini, yellow squash and red peppers with sun-dried tomato vinaigrette dressing

Add Soup

\$3.50 per person

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

Buffets

The Bistro Buffet

\$10.50 (Minimum 15 people)

CHOICE OF THREE PROTEINS:

- House-roasted turkey breast
- Black Forest ham
- Roast beef
- Italian salami
- Tuna salad
- Roasted vegetables
- Hummus

Natural Swiss and aged Cheddar cheese

Fresh fruit salad

Chef's choice of side salad

Served with assorted sliced breads and rolls, lettuce, tomatoes, red onions, pickles, condiments and chips

Gourmet Sandwich Board

\$12.50 (Minimum 15 people)

An assortment of three pre-made gourmet sandwiches, beautifully displayed on platters and accompanied by chef's choice of two side salads, pickles, condiments and chips

CHOOSE THREE:

- Classic chicken Caesar wrap
- Waldorf chicken salad on croissant
- Grilled portobello and roasted vegetables with green leaf lettuce and Boursin cheese on ciabatta
- SEU club with house-roasted turkey breast, bacon, ham and pepper jack cheese on toasted whole wheat
- Mediterranean wrap with grilled vegetables, feta, spinach and hummus
- Classic muffaletta with Black Forest ham, Italian salami, provolone cheese and deli mustard
- Grilled chicken with boursin cheese, Dijon mustard, avocado on baguette
- Salt and pepper roast beef with caramelized onion, baby spinach and Dijon mustard aioli on sourdough baguette

Buffets, cont.

Salad Trio Buffet

\$9.50 per person (Minimum 15 people)

Combine any three choices to make your own salad trio buffet:

Choose one salad from our Center of the Plate Salads and two of the following:

- Tuna Salad
- Italian Pasta Salad
- Egg Salad
- Three Bean Salad
- Roasted Corn Salad
- Potato Salad
- Creamy Cole Slaw
- Macaroni Salad
- Roasted Vegetable Salad
- Fruit Salad

Includes fresh baked rolls and butter
Add soup for \$2.50 per person

Baked Potato Bar

\$10.50 (Minimum 15 people)

Large Russet potatoes, rubbed with olive oil and salt and pepper

Served with butter, sour cream, bacon, shredded cheddar, broccoli, diced scallions and chili con carne

Add a tossed garden salad for \$1.50 per person

Add shredded rotisserie chicken or adobo-marinated flank steak for \$2.00 per person

Southwestern Kettle Fiesta

\$8.50 per person (Minimum 15 people)

Hot pots of chicken tortilla soup and chili served with crispy tortilla strips, shredded cheddar, diced onion, corn bread and green salad

Buffets, cont.

Taco Olé Buffet

\$12.50 per person (Minimum 15 people)

Adobo-rubbed chicken and picadillo ground beef

Warm flour tortillas

Black beans or pinto beans

Spanish rice

Includes shredded lettuce, diced tomatoes, shredded cheese, sour cream, salsa and pico de gallo

Add guacamole for an additional \$1.50 per person

Pasta Buffets

Choice of one pasta entrée \$12.50

Choice of two pasta entrees \$14.00

(Minimum 15 people)

Buffet includes Caesar salad and garlic bread

PASTA ENTRÉES:

- Grilled chicken pasta alfredo
- Penne pasta with bolognese sauce
- Spinach and mushroom lasagna
- Classic lasagna
- Pasta with Italian sausage, house-made basil pesto and shredded parmesan
- Farfalle pasta with chicken and Buffalo cream sauce

Themed Buffets

(25 person minimum)

Served with fresh rolls and butter, Starbucks coffee, iced tea and ice water

Caribbean Buffet

Jicama slaw

Skirt steak with red onion mojo sauce

Jerk chicken

Coconut green curry rice

Roasted root vegetables

Key lime pie

\$22.00

The Big Easy

Creole cole slaw

Blackened catfish with spicy remoulade sauce

Voodoo chicken breast

Red beans and rice

Bourbon cream corn

Chocolate truffle cake

\$22.00

Texas Barbeque Buffet

Beef brisket

Barbeque chicken quarters

Baked beans

Jalapeno corn bread

Potato salad

Tossed salad

Pecan pie

\$20.00

Asian Buffet

Choose two entrees:

- Vegetable lo mein
- Teriyaki chicken
- Beef and broccoli

Includes Asian slaw, fried rice, mango pudding and fortune cookies

\$16.00

Vegetable egg rolls \$1.75 each

Themed Buffets, cont.

South of the Border Buffet

Roasted Corn and Black Bean Salad with fresh tomatoes and cilantro lime dressing
Beef barbacoa with fresh pico de gallo, salsa, shredded cheese and sour cream
Tequila-lime grilled chicken
Tex-Mex rice
Pinto beans
Warm flour tortillas
Tres leches cake
\$18.00

Moroccan Buffet

Cucumber and tomato salad with yogurt dressing
Pan seared chicken breast with tomato and olives
Beef tagine
Saffron couscous
Honey-cumin glazed carrots
Orange and almond cake
\$18.00

Plated Entrées

(Minimum 12 people)

All selections include fresh baked rolls and butter, iced tea, iced water and Starbucks coffee
Vegetarian options also available

Grilled Sliced Flank Steak

with Texas mushroom gravy, garlic mashed potatoes and sautéed vegetables
\$16.50

Rock Shrimp Enchiladas

served with Spanish rice, sour cream and pico de gallo
\$13.50

Adobo Marinated Pork Tenderloin

with roasted corn and jalapeno mashed potatoes, trio of bell peppers and green beans
\$14.50

Chicken or Eggplant Parmigiano

with pasta and marinara sauce, served with warm garlic bread
\$13.50

Pan Seared Wild Salmon

with creamy mascarpone cheese polenta and sautéed mushroom ragout, topped with balsamic marinated tomatoes
\$16.50

Honey & Ancho Chile Marinated Grilled Chicken

with roasted corn butter, potato gratin and Southern-style slow cooked greens with caramelized onions
\$14.50

Pecan Crusted Chicken

with shiitake mushroom and green onion-sour cream rice, broccoli and carrots
\$14.50

Add a tossed garden or Caesar salad for an additional \$2.00 per person

Hors d'Oeuvres

Pricing based on 2 pieces per person

Fritters

Roasted artichoke hearts and cheese with lemon parsley aioli
Corn and red pepper with herb remoulade
Risotto with mozzarella and marinara dipping sauce
Rock shrimp and shiitake mushroom beignets with caper remoulade
Bacon and goat cheese corn grits cake with buttermilk-fried shallots
\$2.50 per person

Potato Bites

New Potatoes filled with a choice of:
Sour cream and chives
Bacon and cheddar
\$2.50 per person

Tartlets

Smoked chicken, spinach and provolone cheese
Caramelized onion tart with kalamata olive tapenade
Wild mushroom
Gorgonzola cheese, pine nuts and dried fruit
\$2.50 per person

Seafood

Crab cakes topped with chipotle aioli
Bacon-wrapped scallops
Tuna tartar on wonton crisps
Thai curry shrimp kebobs with pineapple salsa
\$4.00 per person

Mushroom Caps

Italian sausage
Spinach and cheese
Bleu cheese
\$2.00 per person

Hors d'Oeuvres, cont.

Empanadas

Black bean and cheese empanadas with salsa fresca
Spicy beef empanadas with salsa roja
Curry potato and pea samosas with cucumber raita
\$3.00 per person

Puff Pastry Bites

Exotic mushrooms
Goat cheese and walnuts
Spinach and caramelized onions
Tomato and artichokes
Andouille sausage and Colby Longhorn cheddar
Crab and mushroom Vol-au-vent with caper aioli
\$3.00 per person

Asian Appetizers

Crispy hot vegetable egg rolls with sesame soy sauce
Fresh vegetable summer rolls wrapped in rice paper
Pork and lemon grass wontons with balsamic soy sauce
Crab and cream cheese ragoon with sweet chili sauce
Chicken, beef or marinated tofu satay with peanut sauce
\$3.00 per person

Quesadillas

Beef brisket
Chicken and caramelized onions
Black bean and cheddar
Prosciutto and avocado with queso fresco
\$2.75 per person

Mini Quiche

Bacon and cheddar
Caramelized onions
Chorizo and roasted red peppers
Ham and Swiss cheese
Tomato basil
Spinach and mushrooms
\$2.50 per person

Hors d'Oeuvres, cont.

Mini Sliders

Baby BLT sandwiches with apple-wood bacon, cherry tomatoes, and lettuce on toasted sourdough bread

Barbeque brisket with pickles

Salt crusted roast prime rib with horseradish cream

Chick pea and plum tomatoes with cucumber tzatziki sauce

Smoked pork belly and cheese

\$3.50 per person

Canapés

Smoked salmon and dill cream cheese

Bruschetta with fresh tomatoes and basil

Marinated grilled and chilled shrimp tostada

\$2.00 per person

Party Trays

Cheese and Fruit Platter

Cheese ball surrounded by fresh berries and grapes and served with gourmet crackers

Small – serves up to 25 \$38.00

Large – serves up to 50 \$70.00

Bruchetta Bar

Top-your-own crispy baguette with tomato-basil, wild mushroom, roasted red pepper or kalamata olive tapenade

Small – serves up to 25 \$26.00

Large – serves up to 50 \$52.00

Traditional Antipasto

Marinated vegetables, Capicola ham, salami, olives, pepperoncini, Italian cheeses, focaccia and flatbreads

Small – serves up to 25 \$65.00

Large – serves up to 50 \$130.00

The Mediterranean

Hummus, baba ganoush, sun-dried tomato tapenade, pita triangles, feta cheese and marinated olives

Small – serves up to 25 \$50.00

Large – serves up to 50 \$88.00

Grilled Seasonal Vegetable Platter

(served at room temperature)

Served with roasted red pepper hummus

Small – serves up to 15 \$55.00

Large – serves up to 50 \$88.00

Baked Brie

French brie wrapped in puff pastry with mango chutney and sourdough baguette crostini

serves up to 25 \$65.00

Seasonal Fruit Trays

Select seasonal fruits with honey lime yogurt dipping sauce

Very Small – serves up to 10 \$20.00

Small – serves up to 25 \$38.00

Large – serves up to 50 \$70.00

Party Trays, cont.

Garden Vegetable Crudité Platter

Select seasonal vegetables with hummus and herbed buttermilk dip

Very Small – serves up to 10 \$20.00

Small – serves up to 25 \$38.00

Large – serves up to 50 \$70.00

Domestic Cheese Platter

Aged cheddar, Swiss, Pepper Jack, Muenster and Colby cheeses with assorted crackers

Very Small – serves up to 10 \$25.00

Small – serves up to 25 \$42.00

Large – serves up to 50 \$80.00

Assorted Mini Sandwiches Platter

Select three of the following miniature sandwiches:

- Roasted vegetable with sun-dried tomato spread
- Turkey with cranberry relish
- Ham with honey mustard
- Roast beef with brie and sweet onion marmalade
- Tarragon chicken salad

\$22.00 per dozen

Sweets

\$4.50 per person

New York cheesecake with strawberry sauce

Chocolate truffle cake

Tuxedo cake

Peanut butter chocolate mousse brownie cake

Carrot cake

Berry tart

Pecan pie

Key lime pie

Italian cream cake

Boston cream pie

Apple caramel bread pudding

Tiramisu

Sheet Cakes

Full Sheet (serves 60-70) \$65.00

Half Sheet (Serves 25-35) \$45.00

10" Layer Cake (Serves 12) \$35.00

Petite sweets

Chocolate-covered strawberries

Lemon tarts

Mexican wedding cookies

Chocolate mousse cups

\$22.00 per dozen

Treats

Assorted cookie bars

\$15.00 per dozen

Cookie jar

\$12.50 per dozen

Brownies

\$13.00 per dozen

Trail mix

\$10.00 per pound

Mixed nuts

\$15.00 per pound

Chips and house-made salsa

\$2.00 per person

Guacamole

\$1.50 per person

Hummus with pita triangles

\$1.50 per person

Fresh seasonal fruit kabobs

\$2.50 each

House-made potato chips with dip

\$9.00 per pound

Nature Valley granola bars

\$1.25 each

Assorted fruit yogurts

\$1.85 each

Individually bagged chips

\$1.00 each

