



bon appétit catering

thank you for choosing bon appétit catering at the University of San Francisco

For the past decade, we have been pleased to serve the USF campus community with 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.

From morning breakfast buffets to elegant evening receptions, you will find that we only offer the finest, freshest ingredients prepared with creativity and passion, and presented with style and elegance. Our seasonal menus are thoughtfully designed to highlight the freshest local ingredients available.

We are proud to share with you the menus on the following pages, and will gladly assist you in both selecting items and developing custom menus for your event. We have also provided options for environmentally-conscious menus and event planning, which is aligned with USF's commitment to sustainability, as well as ideas for planning a successful event within your budget.

to order

<http://catering.cafebonappetit.com/usf>
Click on "Register" to Sign-up for online ordering

For Event Planning or Special Requests, please contact:

Kristin K. Peterson, Director of Catering
415.422.2409
Kristin.Peterson@cafebonappetit.com

Simone Joseph, Catering Sales Manager
415.422.2671
Simone.Joseph@cafebonappetit.com

For Emergencies or Last Minute Requests, please contact:

Catering Operations:
415.422.2264

Kristin K. Peterson
Director of Catering
415.747.6734 (cell)

Jackye LeDay
Catering Operations Manager
925.899.1277 (cell)



catering basics

How to place a catering order for meetings & standard events

This catering guide is designed to simplify the process when planning your standard event. All menu items require a 10 person minimum order unless specified otherwise. While this guide offers a wide range of options for any event, we will be pleased to work with you to customize any event.

When placing a catering order, you must provide an estimated guest count. Final guaranteed guest count is due two business days prior to the event. For example: if your event is on Monday evening, your final guarantee is due the prior Thursday at noon. Catering will be prepared to serve a few guests above your final guarantee to accommodate last minute guests for buffets and full service menus only. We do not prepare extra amounts for box lunches, receptions, coffee services, or á la carte items. ALL CHANGES SHOULD BE E-MAILED OR PHONED IN TO THE CATERING OFFICE NO LATER THAN TWO BUSINESS DAYS PRIOR TO YOUR EVENT.

Upgrades

Standard buffet table linens (white, green or ivory) are provided for your event at no charge. Should you require extra linen for tables that will not be used for food, the charge is \$5.00 per linen. Upscale rental linens and napkins are available from our vendors. Please contact the catering office directly for pricing.

China service is available for an additional fee based on your needs. Please contact the catering office directly for these prices.

Biodegradable plant-based tableware is available for an additional \$1.00 per person.

Buffet China Service

Catering staff will assist your guests as needed. For buffet events with 50 or more guests, we will provide an attendant to clear plates and perform other duties as needed. An additional labor charge will be added based on the number of guests and duration of the event.

Multiple Entrée Services

A multiple entrée is two or more different entrées offered as part of a plated menu. For this, we recommend that each guest is assigned a place setting with a color-coded dot on a place card or nametag indicating each guest's entrée selection.

CONFERENCE and MEETING SERVICES

With any food order over \$150, five gallons of ice water is complimentary. Please specify this request with the catering department when ordering, as it is not automatically added to your order. This offer is not available during commencement.

If you would like ice water on individual meeting tables or on a boardroom table, please indicate the number of pitchers you will need when ordering. Our delivery staff will put plastic glasses and a pitcher of ice water on each table for \$1.50 per pitcher.

Late Night Events

If your event starts or ends past 10:00 p.m. you may be subject to late night fees.



breakfast buffets

The following breakfast packages include brewed coffee, hot tea and ice water with lemon. A 10 person minimum order is required.

Basic Continental Breakfast

Assorted mini muffins, mini scones, mini Danish pastries and coffee cake
\$4.75 per person

A.M. Health Break

Assorted muffins, Danish pastries, scones, mini bagels with cream cheese, and coffee cake
Fresh fruit platter
Choice of apple, orange, cranberry or grapefruit juice
\$8.75 per person

The Gourmet Continental

Assorted muffins, Danish pastries, scones and coffee cake
Fresh fruit platter
Granola with banana chips, sun-dried cherries, toasted sunflower seeds and vanilla yogurt
Choice of apple, orange, cranberry or grapefruit juice
\$9.95 per person

The Breakfast Reception

Fresh fruit platter
Assorted mini bagels with cream cheese
Sausage wrapped in puff pastry
Artichoke, egg, cheese and spinach on puff pastry (vegetarian)
Choice of orange, apple, cranberry or grapefruit juice
\$10.50 per person
Add \$3.00 per person for smoked salmon



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Build Your Own Breakfast

Fresh fruit platter

Regular and decaffeinated coffee, hot tea, water, ice and choice of orange, cranberry or apple juice

Select two breakfast breads:

Mini Danish pastries

Assorted scones with butter and jelly

Assorted muffins

Coffee cake

Select two sides:

Country-style new potatoes with sautéed onions and peppers

Home-style biscuits and gravy

O'Brien potatoes

Hash browns

Bacon

Sausage links (vegetarian sausage also available)

Ham

Chicken-apple sausage

Select one breakfast entrée:

Strawberry- and cream cheese-stuffed French toast

Buttermilk pancakes with maple syrup

Waffles with maple syrup

Scrambled eggs

Tomato, basil and zucchini quiche

Ham, onion and green pepper quiche

Hawaiian sweet bread French toast with macadamia nuts, coconut and pineapple syrup

Traditional French toast with maple syrup and fruit topping

\$12.75 per person

add \$2.00 per person for an additional entrée selection



boxed lunch options

All pre-made buffet or boxed lunches require a 10 person minimum order. Smaller orders may be accepted for an additional \$1.00 per person.

Traditional Boxed Lunch

Selection of sandwiches: Turkey, roast beef, or ham served on a Kaiser roll with lettuce, tomato and American cheese, Marinated roasted vegetable sandwich with cheese served on a Kaiser roll

Assorted bags of chips

Whole fruit

Daily dessert special

Assorted canned sodas or bottled waters

Mustard and mayonnaise

Boxed \$11.50 per person

Buffet \$10.50 per person

Executive Boxed Lunches

Choice of one specialty sandwich or wrap

Assorted canned sodas or bottled waters

Select one side:

Southwestern corn and black bean salad

Garlic and leek potato salad

Fruit salad

Tortellini salad with pesto

Select one dessert:

M&Ms brownie

Raspberry-pecan bar

Lemon bar

Fresh-baked cookie

Boxed \$13.50 per person

Buffet \$12.50 per person



specialty sandwiches & wraps

Turkey and Havarti Sandwich

Smoked turkey breast, apple wood-smoked bacon, Havarti cheese, lettuce, tomatoes, red onions and chipotle mayonnaise on a hoagie roll

Turkey, Cranberry and Arugula Sandwich

Sliced turkey breast, cranberry spread, Swiss cheese and arugula on a French baguette

Grilled Chicken with Tarragon Mayonnaise Sandwich

Grilled chicken breast, field greens, tomatoes and tarragon mayonnaise on a Kaiser roll

Grilled Chipotle Chicken Sandwich

Grilled chicken breast topped with grilled onions, bacon, Jack cheese and rosemary aioli on a hoagie roll

Grilled Pesto Chicken Sandwich

Pesto-marinated chicken, roasted red peppers, red onions, tomatoes and romaine lettuce on ciabatta

Horseradish-Dijon Roast Beef Sandwich

Sliced roast beef, roasted red peppers, Monterey Jack cheese, lettuce, tomatoes, horseradish mayonnaise and Dijon mustard on Italian bread

Black Forest Ham and Cheddar on Croissant

Black forest ham with cheddar cheese, tomato, lettuce and honey mustard on a croissant

Italian Delight Sandwich

Smoked ham, salami, pastrami, provolone cheese, pepperoncini, green peppers, lettuce, and tomatoes on focaccia bread

Red Pepper Hummus Sandwich

Roasted red pepper hummus, provolone cheese, grilled eggplant, tomatoes, red onions and romaine lettuce on Tuscan bread

The California Vegetable Sandwich

Havarti cheese, sliced cucumbers, tomatoes, red onions, avocado, lettuce and pesto aioli on ciabatta bread



Italian Vegetable Sandwich

Grilled portabello mushroom, sliced mozzarella cheese, lettuce, tomatoes and basil pesto on kalamata olive baguette

Roasted Vegetables with Chèvre

Balsamic-marinated eggplant, roasted squash, zucchini and green peppers with herbed goat cheese on kalamata olive bread

Classic Tuna Sandwich

Our classic tuna salad recipe topped with red leaf lettuce on a Kaiser roll

Tom-N-Berry Wrap

Whole cranberry and cream cheese spread with smoked turkey, provolone cheese and romaine hearts wrapped in a tomato tortilla

Turkey Club Wrap

Smoked turkey with crisp bacon, tomatoes, avocados, Monterey Jack cheese and chipotle mayonnaise in a spinach tortilla

Turkey and Havarti Wrap

Peppered turkey with Havarti cheese, cucumbers, tomatoes, shredded carrots, red onions and herbed aioli in a whole wheat tortilla

Chicken Caesar Wrap

Grilled chicken breast with chopped romaine lettuce, Parmesan cheese and Caesar dressing in a spinach tortilla

Asian Chicken Wrap

Diced chicken breast, hoisin sauce, shredded carrots, green onions and shredded lettuce in a whole wheat tortilla

Buffalo Chicken Wrap

Spicy chicken breast, bleu cheese dressing, romaine lettuce, shredded carrots and celery in a flour tortilla

Caprese Wrap

Fresh mozzarella, tomato, pesto and crisp lettuce in a whole-wheat tortilla

Grilled Vegetable Wrap

Grilled portabello mushroom, eggplant, zucchini, red peppers, red onions, and roasted garlic hummus in a spinach wrap



salads

The following salads include rolls with butter, assorted beverages and your choice of cookie, brownie, lemon bar or raspberry-pecan bar. A 10 pe person minimum order is required. Please call the catering office for pricing on any of the above salads prepared buffet-style in larger quantities. All salads can be prepared vegetarian.

Chow Mein Chicken Salad

Grilled chicken breast, shredded cabbage, carrots, green onions, water chestnuts, garden peppers, and crispy chow mein noodles over a bed of mixed greens with spicy cilantro-hoisin dressing on the side and garnished with a pineapple wedge
\$13.50 per person

Smoked Salmon Niçoise Salad

Smoked salmon with arugula, chopped hardboiled egg, shaved red onions, capers, kalamata olives and rye croutons with creamy lemon-chive dressing
\$13.50 per person

Chicken Caesar Salad

Grilled chicken with romaine lettuce, red peppers, red onions, fresh Parmesan and home-style croutons with classic Caesar dressing on the side
\$13.50 per person

Santa Fe Salad

Marinated beef, tomatoes, corn, bell peppers, romaine lettuce and onions with creamy chipotle dressing with sour cream, guacamole and salsa on the side
\$13.50 per person

Crispy Apple Salad

Romaine lettuce, fresh sliced apples, blue cheese, sun-dried cherries and candied walnuts with pear cider vinaigrette
\$12.50 per person

Mexicali Roasted Vegetable Salad

Roasted corn, black beans, red and green peppers, avocado, and roasted zucchini served warm over a bed of romaine lettuce tossed with cilantro-lime vinaigrette
\$12.50 per person



lunch buffets

The following lunch buffets include lemonade or iced tea, ice water and plastic utensils. A 10 person minimum order is required. Smaller orders are available for an additional fee. Full service lunch including wait staff is available for an additional fee.

Deli Lunch Buffet

Assorted breads and rolls
Sliced turkey, roast beef, salami and ham
Sliced cheddar and Swiss cheese
Mayonnaise, mustard, lettuce, tomatoes, onions and pickles
Potato chips
Assorted cookies

Select one side salad:

Red potato salad
Fresh mixed greens salad
Traditional Caesar salad
Greek salad with feta cheese, kalamata olives, lettuce, tomatoes and cucumbers
Creamy pasta salad

\$11.00 per person

Gourmet Deli Lunch Buffet

Assorted breads and rolls
Sliced turkey, roast beef, ham and salami
Sliced American, cheddar, Swiss, provolone and pepper Jack Cheese
Choice of tuna or chicken salad
Roasted marinated vegetables
Romaine salad with raspberry-walnut vinaigrette
Fresh fruit platter
Mayonnaise, mustard, lettuce, tomatoes, onions and pickles
Potato chips
Chocolate-dipped macaroons

\$13.00 per person



Board Meeting

Fusilli pasta salad with artichoke hearts, salami, olives, tomatoes and fresh Parmesan cheese
Potato salad
Asparagus and roasted red pepper salad with red onion and caper vinaigrette
Assorted specialty sandwiches and wraps (includes vegetarian options)
Potato chips or pretzels
Chocolate-peanut butter brownies

\$13.50 per person

Soup and Create-Your-Own Salad Buffet

Dinner rolls and butter
Fresh fruit salad
Lemon bars
Salad ingredients: romaine lettuce, mixed greens, carrots, cucumbers, mushrooms, black olives, tomatoes, red onions, chopped bacon, red and green bell peppers, artichokes, sliced marinated chicken breast, crispy tofu and home-made croutons
Salad dressings: ranch, Italian and balsamic vinaigrette

Select one soup:

Tomato-basil
Chicken noodle
Broccoli and cheddar
Soup du jour

\$14.95 per person

Roma Buffet

Traditional Caesar salad
Tomato and mozzarella salad with balsamic vinaigrette
Chef's choice of two pastas with basil-marinara sauce and traditional meat sauce
Garlic breadsticks
Assorted fresh-baked cookies

Select one entrée:

Pasta with artichoke hearts and olives
Chicken Parmesan
Meat or vegetarian lasagna

\$15.50 per person

Add \$2.00 per person for an additional entrée selection



Backyard Barbecue

Corn on the cob
Potato chips
Watermelon slices
Fresh-baked cookies or brownies
Lettuce, tomatoes, onions, cheese, ketchup, mustard and pickles

Select two entrées:

Grilled hamburgers
Grilled hot dogs
BBQ chicken
Veggie burgers
BBQ pork ribs
Marinated portabello mushrooms

Select two sides:

Vegetarian pasta salad
Mixed greens salad
Coleslaw
Old-fashioned macaroni salad

\$13.95 per person

Add \$2.00 per person for an additional entrée selection

Add \$1.00 per person for an additional side selection

The Mediterranean

Traditional Greek salad with tomatoes, kalamata olives and feta cheese
Tabbouleh salad
Lemon-scented rice
Roasted red pepper hummus and fresh pita
Baklava

Select one entrée:

Spinach and feta cheese in puff pastry
Falafel with cucumber-yogurt dip
Beef or chicken souvlaki
Grecian chicken breast with olive relish

\$15.95 per person

Add \$2.00 per person for an additional entrée selection



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Southern Buffet

Cornbread
Coleslaw
Sweet potato or pecan pie

Select two entrées:

BBQ pork ribs
BBQ chicken
Cajun-spiced chicken
Fried catfish
Country-fried chicken
Shrimp jambalaya with rice

Select two sides:

Corn on the cob
Macaroni and cheese
Red beans and rice
Yams
Collard greens

\$18.25 per person

Add \$2.00 per person for an additional entrée selection Add \$1.00 per person for an additional side selection

Asian Inspiration

Rice noodle salad with hoisin dressing
Mint and melon salad
Vegetable spring rolls with sweet and sour sauce
Asparagus or green beans with ginger
Steamed white rice

Select one entrée:

Beef and broccoli
Orange chicken with scallions and watercress
Mochiko tofu with sweet and sour sauce
Thai chicken and basil stir-fry
Stir-fried vegetarian noodles

\$15.95 per person

Add \$2.00 per person for an additional entrée selection



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Hawaiian Island Luau Buffet

Macaroni salad
Grilled pineapple wedges
Sweet rolls with butter
Curried citrus rice
Coconut cupcakes

Select one entrée:

Macadamia nut-crust fish with coconut-lemongrass cream
Kahlua pork and cabbage
Ginger-lime chicken
Pineapple chicken
Rum-glazed spareribs
Grilled tofu and pineapple stir-fry

\$15.95 per person

Add \$2.00 per person for an additional entrée selection

All-American Buffet

Dinner rolls with butter
Garden greens with balsamic vinaigrette and ranch dressing
Potato salad
Mashed potatoes with gravy
Assorted cookies

Select one entrée:

Yankee pot roast
Chicken pot pie
Macaroni and cheese
Turkey à la king
Fried chicken
Meatloaf

\$15.95 per person

Add \$2.00 per person for an additional entrée selection



hot plated dinners & buffet entrées

All of our entrées can be served as a buffet or plated for service. Prices listed are per person, per entrée. Each entrée includes salad, rolls and butter, dessert and beverages. Plated dinners will incur a staff charge based on the number of guests attending with a ten person minimum.

Beef, Pork and Lamb

- Peppercorn-crust 6oz. filet of beef with Cabernet sauce \$26.50
- Kona coffee-crust beef with sweet onion jam \$25.50
- New York steak with mushroom-Merlot reduction \$24.50
- Top sirloin with onion and bleu cheese glaze \$23.00
- Beef Wellington with mushroom sauce \$27.50
- Roast sirloin with Creole sauce \$24.25
- Marinated and grilled flank steak with lime-chipotle sauce \$22.50
- Roast prime rib with cracked peppercorn crust and creamy horseradish \$26.00*
- *(\$35 per hour carving fee for buffet service)
- Herb-crust lamb chop with Provençal sauce \$26.00
- Moroccan lamb with dates \$27.50
- Grilled lamb loin with Pinot Noir reduction \$26.50
- Pan-seared pork tenderloin with Merlot sauce \$21.00
- Pecan-crust pork cutlets with gingered apple slices \$20.00
- Pork tenderloin with roasted red pepper and tomato sauce \$20.00

Poultry

- Crispy almond chicken with raspberry sauce \$19.50
- Stuffed chicken breast with spinach, feta and pine nuts \$21.50
- Mango-glazed chicken with tropical salsa \$19.50
- Stuffed chicken breast with wild rice and pistachio butter \$21.50
- Dijon- and tarragon-grilled chicken breast \$19.50
- Pecan-crust chicken with spicy apple butter \$22.50
- Chipotle chicken with roasted peppers and onions \$19.50
- Grecian chicken with artichokes, olives and plum tomatoes \$21.50
- Turkey roulade with apple, pear relish and cranberry glaze \$21.50
- Duck, quail and Cornish game hens available at market price*



Seafood

- Pan-seared halibut with saffron cream sauce \$28.00
- Grilled wild-caught salmon with bourbon sauce \$23.00
- Pan-seared wild-caught salmon filet with green peppercorn sauce \$23.00
- Grilled tuna with ginger-soy sauce \$26.00
- Tuscan grilled tilapia with tomato-caper sauce \$23.00

Vegetarian

- Leek and goat cheese tart \$18.00
- Grilled portabello mushroom stuffed with mozzarella cheese and tomato-basil sauce \$17.00
- Pasta with red peppers and snap peas in saffron-lemon cream \$19.00
- Eggplant roulades with goat cheese and roasted red peppers \$20.00
- Butternut squash ravioli with sage butter sauce \$19.00
- Wild mushroom phyllo cup with port wine sauce and herbs \$19.00
- Zucchini cake napoleon layered with fresh mozzarella, grilled eggplant and red pepper coulis \$20.00
- Quinoa and red pepper cakes with garlic and tomato white wine sauce (vegan) \$21.00
- Mediterranean polenta tamales with ratatouille filling \$21.00
- Tofu napoleon with red peppers, zucchini, squash and hoisin glaze \$21.00

Salad Options

- Garden salad with carrots, cucumber, tomatoes, red peppers and Italian, ranch or balsamic dressing
- Spinach salad with artichoke hearts, Gruyère cheese and balsamic vinaigrette
- Spring mix salad with candied walnuts and raspberry vinaigrette
- Caesar salad (romaine lettuce, aged Parmesan cheese and garlic croutons)
- Mixed baby lettuces with hazelnut-gorgonzola dressing
- Romaine salad with bleu cheese and pecans
- Baby arugula with mandarin oranges, shaved fennel, almonds and champagne vinaigrette
- Italian pasta salad with vegetables and balsamic vinegar
- Corn and black bean salad
- Greek salad (romaine lettuce, tomatoes, kalamata olives, cucumbers and feta cheese)
- Asparagus and roasted red pepper salad with red onion and caper vinaigrette
- Roasted vegetable salad with balsamic vinaigrette
- Fresh green bean and garden tomato salad with bleu cheese dressing
- Garlic and leek potato salad

Add \$1.00 per person for an additional salad selection



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Side Options

- Herbed fettuccine Alfredo
- Oven-roasted rosemary sweet potatoes
- Mushroom risotto cake
- Brown rice pilaf
- Wild rice pilaf
- Israeli couscous
- Scalloped potatoes
- Roasted red potatoes
- Garlic mashed potatoes

Dessert options

- Pumpkin pie
- Pecan pie
- New York cheesecake with strawberries or chocolate sauce
- Apple pie
- Lemon meringue pie
- Chocolate mousse cake
- Key lime pie
- Chocolate cake with berry garnish
- Strawberry shortcake (seasonal)



budget alternatives

Low-cost alternatives have been created with your budget in mind. These menus are designed as alternatives to full meals. Add an additional entrée selection to any budget buffet menu for \$2.00 per person. Substitutions may result in price difference. A 20 person minimum order is required.

Sack Lunch

Turkey, roast beef, ham or vegetarian sandwich with American cheese, lettuce and tomato on Kaiser roll
Bag of chips
Cookie
Canned soda
\$7.25 per person

Spaghetti Buffet

Green salad with Italian dressing
Fresh focaccia bread
Spaghetti with vegetarian and meat sauces
Lemonade
\$7.50 per person

Chili Bar

Hearty beef and bean chili
Toppings: grated cheddar cheese, jalapeños and sour cream
Cornbread muffins
Butter and honey
Iced tea
\$7.50 per person

The Tailgater

Hamburgers and veggie burgers
Toppings: ketchup, mustard, mayonnaise, lettuce, tomatoes and onions
Red potato salad
Cookies
Lemonade

\$8.00 per person
add \$2.00 per person for a chili bar



A Touch of Chinatown

White rice
Thai cucumber or vegetarian noodle salad
Mini vegetarian egg rolls with sweet and sour sauce
Fortune cookies
Iced tea and ice water

Select one entrée:

Chicken and vegetable stir-fry
Beef and broccoli stir-fry
Tofu and mixed vegetable stir-fry

\$10.85 per person

Subtly Curry

Bulgur salad with oranges and mint
Marinated fresh vegetable platter
Wheat pita bread with eggplant dip
Jasmine rice with raisins
Assorted cookies
Iced tea and ice water

Select one entrées:

Chicken or beef curry
Tofu and green bean curry
Pasta with chickpea sauce

\$13.25 per person



break and snack service

10 person minimum order is required.

P.M. Health Break

Bottled waters and juices
Assorted snack bars
Pretzel twists
Assorted whole fruits
\$3.95 per person

The "Pick Me Up"

Assorted sodas and bottled waters
Assorted candy bars
Assorted bags of chips
\$4.55 per person

The Midday Refresher

Regular and decaffeinated coffees
Assorted hot teas with lemon and honey
M&Ms brownies
Assorted whole fruits
\$5.25 per person

Southwest Madness

Assorted sodas and bottled waters
Chicken quesadilla squares
Fresh vegetable tray with salsa-ranch dip
Tortilla chips
Salsa and guacamole
\$5.75 per person

Healthier Options

Assorted mixed nuts \$1.50 per person
Granola bars \$1.25 each
Pretzel twists \$1.00 per person
Smartfood popcorn bags \$1.00 per bag
Baked Lay's potato chips \$1.50 per bag
Whole fresh fruit \$1.25 each



hors d'oeuvres and appetizers

Please contact our catering department for more information on ordering appropriate quantities for your event. For your convenience, we suggest the following basic guidelines:

Light hors d'oeuvres (before dinner) 6-8 pieces per guest

Heavy hors d'oeuvres (as a meal) 12-16 pieces per guest

Cold Hors d'Oeuvres

Wild mushroom pote on black olive crostini

Feta, arugula and mushroom bruschetta

Green apple and sharp cheddar cheese tea sandwiches

Cucumber and tarragon butter tea sandwiches

Goat cheese and watercress tea sandwiches

Egg salad and chive butter tea sandwiches

Cream cheese, walnut and fig tea sandwiches

\$2.25 each

Hummus, kalamata olives and red peppers in mini bouchee (puff pastry shells)

Mini roasted vegetable focaccia sandwiches

Miniature spinach and strawberry salads in phyllo cups

Cucumber cups with Asian beef salad

Mini orange muffins stuffed with turkey and cranberries

\$2.75 each

Cumin-rubbed seared beef tenderloin with seasoned cream cheese and red peppers on focaccia

Antipasto with prosciutto, sun-dried tomato and basil cream cheese, and kalamata olives on polenta

Curried chicken salad, red peppers and spinach tartlets

Seared peppered tuna, wasabi cream cheese, red pimento and wasabi caviar on multi-grain baguette

Smoked duck with cranberry mousse, mandarin oranges, pistachios and dried cranberries on rye bread

Cherry tomatoes stuffed with choice of crab and tarragon mayonnaise, or tuna salad and chili aioli

Scallops on potato crisps with pea puree

Brie cheese mousse with walnut and lingonberry marmalade on red beet tartlets

Peppered beef tenderloin with horseradish cream cheese and red pimento on mini potato pancakes

Grilled steak bruschetta on black olive baguette

\$3.25 each



Warm Hors d'oeuvres

Panko-breaded mushroom caps stuffed with lump crabmeat, lobster sauce, bell peppers and celery

Panko-breaded orange and wasabi wild-caught shrimp

Macadamia nut-crusted chicken tenders with orange honey mustard

Roasted duck empanadas with Jamaican spices

Beef empanadas with jalapeños and onions

Chicken empanadas with bell peppers, jalapeño peppers and garlic

Black bean empanadas with Jack cheese, onions, bell peppers and corn

Chicken quesadillas with black beans, mozzarella, jalapeño Jack and cheddar cheese and bell peppers

Mini crab cakes with cilantro sauce

Sesame- and soy-glazed beef skewers

Mini BBQ pork sliders

Mini blue cheese burgers on brioche bread

\$3.25 each

Asparagus and Asiago cheese wrapped in phyllo

Mushroom and spinach quesadilla squares

Mini corn cakes with spicy mango relish

Spinach and artichoke tartlets

Stuffed mushrooms with Boursin cheese and spinach

Mini Gouda grilled cheese, tomato and basil sandwiches

Focaccia crostini triangles with goat cheese and sweet peppers

Mini Brie en croûte with caramelized pears and almonds

Apple, walnut and bleu cheese in puff pastry

Chicken and curry with Indian spices in puff pastry

Wild mushrooms, garlic and thyme in puff pastry

\$2.75 each

Grilled polenta rounds with goat cheese and sun-dried tomatoes

Brie, pear and almond phyllo flowers

Ratatouille- and Parmesan-stuffed artichoke bottoms crusted with panko

Spinach, sun-dried tomatoes and feta cheese phyllo triangles

Deep-dish mini pizza assortment: three cheese, goat cheese, and meat and cheese

Tamale shooter filled with pepper Jack and cheddar cheese, corn and onions

\$2.25 each



reception packages

Budget Reception

Domestic cheese tray with crackers

Fresh seasonal fruit platter

Spinach and artichoke dip with sliced baguette (vegetarian)

Chicken, mushroom and pesto quesadilla squares with salsa (vegetarian option available)

\$10.00 per person

Founders Reception

Cheese and antipasto platter with sliced baguette

Fresh vegetable platter with herbed cream cheese dip

Spinach and artichoke dip with tortilla chips (vegetarian)

Mini focaccia sandwiches (meat and vegetarian selections)

Spicy chicken wings with blue cheese dip

\$12.50 per person

Southwest Reception

Tex-Mex salsa sampler with tortilla chips

Santa Fe pinwheels stuffed with black beans and cheese (vegetarian)

Beef taquitos with cilantro sour cream

Chicken, mushroom and pesto quesadilla squares (vegetarian option available)

\$12.00 per person

Vegetarian Reception

Gourmet marinated vegetable platter with hummus

Spinach and strawberry salad in mini phyllo cups

Mini roasted vegetable sandwiches on focaccia

Baked mini Brie en croûte with caramelized pears and almonds

Cherry tomato and bocconcini tartlets

\$15.00 per person

European Reception

Cheese and antipasto platter

Cherry tomatoes stuffed with crab and tarragon mayonnaise

Hummus, tzatziki and eggplant dip with cucumbers, bell peppers and pita strips

Andouille sausage and cheese puff

Mini crab cakes with cilantro sauce

Grilled steak bruschetta on black olive baguette

\$17.00 per person



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beverages

10 person minimum order required unless otherwise noted.

Regular and decaffeinated coffee \$1.75 per person

Peet's coffee \$2.25 per person

Herbal and black teas with hot water \$1.25 per person

Hot chocolate with hot water \$2.00 per packet (10-packet minimum)

Hot spiced apple cider \$25.00 per gallon

Ice water with lemon \$1.00 per gallon

Apple, orange, cranberry or grapefruit juice \$20.00 per gallon

Fruit punch, lemonade or iced tea \$20.00 gallon

Assorted bottled juices \$2.00 per bottle

Lipton iced tea \$2.75 per bottle

Assorted canned sodas \$1.50 per can

Bottled waters \$2.00 per bottle

Bottled sparkling water \$2.25 per bottle

Build Your Own Coffee Bar

Regular and decaffeinated coffees, assorted hot herbal teas, seasonal flavored syrups, whipped topping, flavored creamers, sugars and assorted biscotti

\$6.25 per Person

Water Service

With any food order over \$150, five gallons of ice water is complimentary upon request.

If you would like ice water on individual meeting tables or on a boardroom table, please indicate the number of pitchers you will need when ordering. Our delivery staff will put plastic glasses and a pitcher of ice water on each table for \$1.50 per pitcher. This offer is not available during commencements.