



catering at
wesleyan university

2013-2014

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create 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 kitchen principles

- Hamburgers are made with fresh ground beef from cows raised on vegetarian feed and never given antibiotics or hormones
- Turkey breast and chicken are raised without antibiotics as a routine feed additive
- We use locally grown and organic produce whenever possible
- All seafood purchases, wild and farmed, follow the sustainability guidelines of the Monterey Bay Aquarium's Seafood Watch program

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

Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee and delicious hors d'oeuvres to elegant served meals and beautiful buffets. However, our menu is just a starting point to our culinary expertise. We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentation, and professional hands-on service.

welcome to catering by bon appétit

RESERVATIONS

Please make your reservations for catered events through the academic year at Wesleyan University with Bon Appétit's catering office at catering@wesleyan.edu or (860) 685-3504. In order to serve you better, we ask that you make arrangements for buffet and formal service luncheons and dinners at least two weeks prior to the event. Coffee service and beverage set-up requests must be received no later than 48 hours prior to the function.

BANQUET MENUS

Our catering professionals are eager to help you plan the perfect menu for your banquet. We have an array of suggestions, sample menus, and theme and specialty ideas. Please call our catering office to set-up a meeting time with one of our managers. Bring your budget and ideas – we'll help with the rest.

BILLING FOR PERSONAL EVENTS

All personal and non-college sponsored events are billed by Bon Appétit Management Company. All such functions must be guaranteed with a payment of 50% of the estimated costs two weeks prior to the function. The balance will be due three days prior to the event once guarantee is set. Service charge and tax will be added to the final invoice.

GUARANTEE

We ask that you give us a final attendance number at least 72 hours prior to your function. If no final guarantee is received, we will consider the number indicated on the original booking forms to be the correct and guaranteed number of guests. The guarantee is not subject to reduction after 72 hours. Final guarantees must be submitted directly to the Catering Office at catering@wesleyan.edu or (860) 685-3504.

SERVICE and RENTAL ITEMS

All price quotes are for disposable service unless otherwise noted. China service is available upon request with proper notice for an additional cost. This charge is based on the complexity of your event. A variety of tablecloths and napkins can be arranged to give your event a more elegant appearance. Linens for you buffet tables are included. If you need linen for guest or conference tables for receptions, breaks, boxed meals, or lunch/dinner tables, there will be an additional charge. Skirting for tables is \$30.00 per table. Additional charges will apply for specialty linens.

EVENT STAFFING

Our service staff is available to attend to buffets, pass hors d'oeuvres, or serve plated meals at your event. Our Catering Department will determine your staffing needs based on the size, style, and logistics of your event. Staffing is charged at \$27 per hour for a minimum of 4 hours.

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CANCELLATIONS AND LATE CHARGES

Cancellations must be made, no later than 72 hours prior to the start of your event. A minimum of 50% service charge is assessed if cancellations are made after the cut-off period.

LEFTOVERS

We try to plan your event so that there will be little food left. As required by State Health Regulations, perishable leftovers may not be taken from the event and will not be packaged for removal off the premises. Catering equipment may not be removed from the event; in cases where it is removed, appropriate charges will be applied to the final bill. Catering by Bon Appétit will not be held responsible for food items removed without our knowledge and prior consent.

DELIVERY AND SERVICE CHARGES

A labor service charge will be assessed for any event with less than \$50.00 of food requiring delivery and pick-up. The charge will be between \$20.00 – \$40.00.

OFF-CAMPUS CATERING

All prices stated in the Catering Guide are for service on the Wesleyan University Campus. Off-campus catering prices are subject to change.

ALCOHOL BEVERAGE POLICY

Alcoholic beverages may be served at private events upon satisfaction of state laws and campus-wide policy. Student organizations must obtain written proof of approval from the Director of Student Activities.

FLOWERS

Flower arrangements can be provided on buffet tables and dining tables to enhance your event at an additional cost. Contact our Catering Department to review your needs.

beverage service

PIERCE BROTHERS ORGANIC FAIR TRADE COFFEE SERVICE

regular or Swiss water process decaffeinated

\$14.50 per gallon

Thermal Air pot

\$8.00 per air pot (serves 8 to 10)

Hot chocolate with mini marshmallows or apple cider

\$21.50 per gallon

JUICE BAR

Assorted orange, cranberry, and apple juices

\$1.25 per person

\$5.95 per pitcher

SPARKLING WATER

Assorted flavored sparkling waters

\$1.50 each

BEVERAGE FAVORITES

Lemonade, unsweetened iced tea, or sparkling cranberry punch

\$21.50 per gallon

\$5.95 per pitcher

COLD BEVERAGE SERVICE

Canned regular, diet, and decaffeinated sodas and bottled juices

\$1.25 each

SUSTAINABLE SERVICE OPTION

In an effort to reduce waste, Bon Appétit is proud to offer Aqua Health® water
in flip-top glass bottles

Bottles may not be removed from event premises

\$1.00 per person

AGUA FRESCA

Cantaloupe, watermelon, cucumber, lemon, lime, orange, pineapple, or strawberry

Served in Aqua Health® Glass Bottles

\$1.50 per person

breakfast selections

THE WESLEYAN CARDINAL CONTINENTAL

House-made Muffins, Scones, and Croissants with jams and jelly
Bagels with whipped cream cheese
Assorted chilled fruit juices and bottled water
Pierce Brothers Organic Fair Trade coffee service
Tea Service with herbal as well as traditional selections
\$7.95 per person
Sliced seasonal fresh fruit (Add \$1.00 per person)

HEALTHY START

Low Fat Muffins
Fat Free Yogurt
House-made Granola
Sliced seasonal fresh fruit
Assorted chilled fruit juices
Pierce Brothers Organic Fair Trade coffee service
Tea Service with herbal as well as traditional selections
\$8.95 per person

GOOD MORNING BREAKFAST

Bakery Basket with assorted mini croissants, muffins, and scones
Bacon or Sausage
Scrambled Eggs or Quiche
Waffles, Pancakes or French Toast served with maple syrup
Skillet Home Fries
Assorted chilled fruit juices and bottled water
Pierce Brothers Organic Fair Trade coffee service
Tea Service with herbal as well as traditional selections
\$11.95 per person

lunch selections

SANDWICHES AND SALADS

The All-American

Selection of freshly-prepared roast beef, turkey breast, baked ham, and albacore tuna and egg salads

American, Pepper Jack and Swiss cheeses

Assorted sliced breads and rolls

Lettuce, tomatoes, onions, and pickles

Choice of Rustic Potato Salad, Creamy Coleslaw, or Pasta Salad

\$10.95 per person

BOXED LUNCHES

All prices are per person. Boxed meals are packaged in our signature striped box and include all condiments and utensils

Sandwiches

Choice of signature sandwich with a bag of chips, seasonal whole fruit, fresh-baked cookie, and bottle of spring water (see sandwich choices on page 4)

\$10.25

Wraps

Choice of signature wrap with a bag of chips, seasonal whole fruit, fresh-baked cookie, and bottle of spring water (see wrap choices on page 4)

\$10.25

Salads

Choice of Greek, Cobb, Buffalo Chicken, Italian Herb Marinated Chicken, Classic Caesar, Grilled Fajita, Niçoise, or Soy and Sesame Asian-style Chicken

Served with a roll and butter, seasonal whole fruit, cookie, and beverage

\$10.95

lunch selections

SIGNATURE SANDWICH AND WRAP BUFFET

Chicken Caesar
Soy and Sesame Chicken
Grilled Spiced Chicken
Roast Beef with cheddar, Boursin, and caramelized onions
Southwestern Turkey
Turkey and Swiss with cranberry mayonnaise
Italian Cold Cut Grinder
Ham and Cheese
Albacore Tuna Salad
Chicken Salad
Smoked Turkey Club
Ham and Cheese
Roast Beef with horseradish coleslaw

Vegetarian Options

Soy Glazed Portobello Mushroom with house-made Asian slaw
Marinated Roasted Vegetables with sesame hummus
Fresh Mozzarella, Tomatoes, Basil, Spring Greens, and Balsamic Drizzle
Garbanzo Bean Spread with cucumber and spring mix

Specialty

*New England Pasture-raised, All-Natural, House-smoked Meats
on Artisan Rolls*

Hot Pastrami and Corned Beef with coleslaw and Russian dressing
Smoked Turkey with Brie and honey mustard dressing
Reuben Corned Beef with sauerkraut, Swiss cheese and Russian dressing
Smoked Roast Beef with fried onions, mozzarella cheese, and brown gravy
Cuban Roast Pork, House-cured Ham with Swiss cheese, pickle, and mustard
Pulled Pork shredded and tossed in a tangy house-made barbecue sauce
Assorted House-smoked Vegetables
(Add \$2.00 per person)

*All sandwiches and wraps include a choice of the following: cookie or brownie, chips
Choice of salad: mixed green or spinach salad with two dressings, Red Bliss potato
salad, seasonal fruit salad, pasta salad.*

Wraps: \$9.95

Sandwiches: \$12.75

lunch buffets

A minimum of ten people are required

BACKYARD BARBECUE

Corn Bread Squares with whipped butter
Baked Beans

Choice of one of the following:

Coleslaw, Home-style Potato Salad, or Mixed Green Salad with two dressings
Corn on the Cob (seasonal)

Grilled Natural Beef Hamburgers, Beef Hot Dogs, and Vegetarian Burgers

\$14.50 per person

Substitute any grilled item for barbecue grilled chicken (add .75 per person);
pulled pork (add \$1.00 per person), or portobello mushrooms (add \$1.00 per person)

CAROLINA-STYLE BARBECUE

Tangy Pulled Pork with soft rolls
Herb and Garlic Roasted Chicken with house-made barbecue sauce
Marinated Grilled Vegetables
Tomato, Cucumber, and Onion Salad
Dixie-style Coleslaw
Jalapeño Cornbread
Seasonal Bread Pudding with chantilly cream

\$17.95 per person

GRANDMA'S RAVIOLI

Choice of one of the following:

Three-Cheese, Spinach, Butternut Squash, or Chicken-Rosemary

Choice of Sauce

Spinach Salad with choice of dressing

Garlic Breadsticks

Fresh-baked Cookies

\$14.95 per person

CLASSIC LUNCHES

Choice of one of the following:

Chicken Florentine, Chicken Marsala, Chicken Française

Choice of two of the following:

Country Mashed or Roasted Potatoes, Green Beans, Squash, or Mixed Vegetables

Garden Salad served with two dressings

Dinner Rolls

Assorted Dessert Bars

\$16.50 per person

*Buffet lunches may be ordered for dinner for an additional charge
All buffets include plasticware and linens for the buffet table*

afternoon break suggestions

10-person minimum order

SWEET AND SALTY

Fresh-baked Soft Pretzels with honey mustard
Assorted Fresh-baked Cookies
Assorted Cold Beverages
\$4.95 per person

SNACK BREAK

Assorted bagged chips, Goldfish crackers, Smartfood popcorn, and trail mix
Assorted Cold Beverages
\$4.50 per person

CONNECTICUT ORCHARD

Seasonal Local Apples and Pears
Apple-Cinnamon Coffeecake
Hot and Cold Apple Cider
\$4.95 per person

TUSCAN BREAK

Assorted Biscotti and Italian Cookies
Pierce Brothers Organic Fair Trade coffee service
\$5.25 per person

reception hors d'oeuvres

SEASONAL FRUIT PLATTER WITH YOGURT DIP

\$3.95 per person

DOMESTIC CHEESE BOARD WITH CRACKERS

\$4.95 per person

INTERNATIONAL CHEESE AND SEASONAL FRUIT BOARD

\$5.50 per person

GARDEN VEGETABLE DISPLAY WITH TWO SAVORY DIPS

\$2.75 per person

GRILLED SEASONAL VEGETABLE DISPLAY

with choice of dipping sauces

\$3.75 per person

ANTIPASTO DISPLAY

Prosciutto, pepperoni, salami, fontina and mozzarella cheeses, olives, roasted peppers, and white bean dip with toasted focaccia

\$7.95 per person

MIDDLE EASTERN PLATTER

Hummus, baba ghanoush, tzatziki, stuffed grape leaves, feta cheese, and Greek olives with toasted pita points

\$7.25 per person

TORTILLA PLATTER

House-made tortilla chips with tomatillo salsa, pico de gallo, and guacamole

\$3.95 per person

CHARCUTERIE DISPLAY

Assorted Artisan Slice Breads

Chorizo, Capicola, Prosciutto, Salsichon Sausage, and Smoked Duck

Grilled Vegetables with traditional and roasted red pepper hummus

Ricotta, Goat, and St. Marcellin Cheeses

Assorted Deli Mustards

Olives

\$9.25 per person

reception hors d'oeuvres

TAPENADE BAR

Crispy baguette slices topped
with choice of three of the following:

Tomato-Basil

Wild Mushroom

Gorgonzola

Chèvre with artichokes and parsley

Roasted Red Peppers

Kalamata Olive Tapenade

\$5.25 per person

ASSORTED MINI SANDWICHES PLATTER

Choice of three of the following:

Roasted Vegetables with sun-dried tomato spread

Turkey with cranberry relish

Ham with honey mustard

Roast Beef with Brie and sweet onion marmalade

Tarragon Chicken Salad

\$16.95 per dozen

à la carte hors d'oeuvres

HOT HORS D'OEUVRES

- Pine Nut Pesto Grilled Chicken Crostini with tomatoes and basil **23.00**
- Louisiana Crab Cakes with chipotle tartar sauce **25.50**
- Zucchini Cups filled with Gorgonzola cheese and oven-roasted tomatoes **22.50**
 - Risotto and Sun-Dried Tomato Fritters **22.50**
 - Miniature Potato Pancakes with caramelized apples **22.50**
 - Baked Mushroom Caps with spinach and Boursin cheese **22.50**
 - Miniature Beef or Chicken Wellingtons **32.50**
 - Tuscan Mozzarella-Topped Ratatouille baked in phyllo cups **24.50**
 - Fried Parmesan Artichoke Hearts with lemon aioli **22.50**
 - Vegetable Samosas **22.50**
 - Lobster and Sweet Corn Salsa on a plantain chip **26.75**
 - Artichoke and Goat Cheese Tartlets **22.50**
- Grilled Shrimp, Sun-Dried Tomato, Fresh Mozzarella, and Basil in a brioche **25.75**
 - Crispy Wild Mushroom on Polenta with red pepper relish **24.50**
 - White Truffle Macaroni and Cheese Brioche **22.50**

COLD HORS D'OEUVRES

- Assorted Vegetable Sushi with ginger soy dip **22.75**
 - Tuscan Grilled Vegetable Crostini **22.00**
- Sesame Yellow Fin Tuna with wasabi mayonnaise **26.75**
- Cucumber Rounds with crab salad and zesty shrimp **25.75**
- Cucumber Rounds topped with assorted flavors of hummus **18.00**
 - Crostini with olive tapenade and goat cheese **24.50**
 - Vegetable and Chicken Spring Rolls with hoisin dip **24.50**
 - Tuscan Bruschetta **22.00**
 - California Vegetable Sushi with soy sauce **22.75**
 - Shrimp Cocktail Shooters **25.75**
 - Vegetable Gazpacho Shooters **22.50**
- Pear and Goat Cheese Flatbread with balsamic drizzle **22.50**

Priced per dozen

Additional hors d'oeuvres available upon request

All hors d'oeuvres may be passed or stationary and include plasticware and linens for the buffet table.

à la carte hors d'oeuvres

PASTA STATION

Choice of two pastas and two sauces:

Pastas: Farfalle, Penne, Tortellini, Ravioli, or Orecchiette

Sauces: Alfredo, Marinara, Pesto, Vodka, or Garlic and Oil

\$9.95 per person

Add \$2.00 per person for Bolognese sauce

EMPANADAS

Choice of two of the following:

Spicy Beef with salsa roja

Shredded Chicken with cilantro cream

Black Bean and Cheese with salsa fresca

Spinach and Feta with dill sour cream

Curried Potato and Peas with cucumber raita

\$29.95 per dozen

COLD SPREADS AND DIPS

Choice of one of the following:

Crispy Pita Chips, Toasted Baguette Slices, or Toasted Focaccia

Choice of two of the following:

Sun-Dried Tomato Spread

Olive Tapenade

White Bean Dip

Baba Ghanoush

Hummus (traditional, roasted red pepper, mushroom, or herb)

Classic Tomato

Roma Tomato and Gorgonzola

Artichoke Pesto

\$4.95 per person

WARM DIPS

Choice of one of the following:

Spinach and Artichoke

Mexican Layer Dip

Artichoke-Cheese

Walnut and Goat Cheese

\$4.95 per person

themed dinner buffets

10-person minimum order for all buffets

TASTE OF ASIA

Vegetables with soba noodles
Vegetable Lo-mein
Sesame Chicken with broccoli or Szechuan-style shrimp and vegetables
Shiitake Mushrooms with marinated tofu
Fried Rice
Spring Rolls
Iced Green Tea or Fruit Punch
\$18.95 per person

FAJITA CELEBRATION

Jicama Slaw with lime-ancho dressing
Fajita-style Chicken or Beef with warm flour tortillas
Fire-roasted Peppers and Onions
Tex-Mex Rice
Refried Beans
Mexican Chocolate Cake
Iced Tea
\$17.95 per person

VIVA ITALIA

Arugula and Treviso with bocconcini, tomatoes, olives, and artichokes
marinated in lemon-basil oil
Penne and Baby Shrimp à la Vodka with sweet peas and prosciutto
Parmesan-crusted Chicken Breast with sun-dried tomato cream
Shallot and Garlic-roasted Potatoes
Herb-roasted Tuscan Vegetables
Tiramisu or Vanilla and Chocolate Cannoli
Pierce Brothers Organic Fair Trade coffee service
\$18.95 per person

All buffets include plasticware and linens for the buffet table.

plated dinner selections

MAIN ENTRÉE

Choice of one of the following:

- Chicken Piccata with lemon-caper sauce **24.95**
- Herbed Pacific Salmon Fillet with seared spinach and sun-dried tomato pesto **Market Price**
- Roasted Arctic Char with cucumber-chive aioli **Market Price**
- Pistachio and Basil Crusted Cobia Fillet with red pepper coulis **Market Price**
- Porcini Crusted Filet Mignon with Merlot sauce **33.95**
- Grilled Filet Mignon with onion marmalade and Roquefort drizzle **33.95**
- Roasted Pacific Salmon Fillet with apricot-teriyaki sauce **Market Price**
- Chicken Breast and Grilled Shrimp with tomato-basil coulis **24.95**
- Grilled Chicken Caprese with Roma tomatoes, basil, and fresh mozzarella **24.95**
- Provencal Double-Cut Lamb Chops with honey-lavender sauce **33.95**
- Saffron Risotto Cake with gingered spinach, roasted tomatoes, and mushrooms **21.95**
- Cavatelli with roasted peppers, broccoli rabe, and light garlic broth **19.95**
- Vegetable Napoléon with zucchini, tomatoes, eggplant, portobello mushroom, and tomato coulis **21.95**

SIDES

Choice of two of the following:

- Lemon-Roasted Asparagus
- Haricot Verts with pine nuts and brown butter
- Oven-roasted Carrots with balsamic and red onions
- Sautéed Seasonal Squash with Dill
- Ratatouille with Olives
- Herb-roasted Fingerling Potatoes
- Risotto Milanese
- Savory Wild Rice with fresh herbs
- Garlic and Chive Whipped Potatoes

DESSERT

Choice of one of the following:

- Dark Chocolate Opera Torte
- Tiramisu
- Fresh Fruit Tart with vanilla pastry cream
- Pear Croustade with ginger crème anglaise
- Warm Local Apple Tart with Bourbon
- Chocolate Chambord Torte with crème anglaise
- Dulce de Leche with orange mousse
- Chocolate Entremet (Mousse) with raspberry coulis
- Amaretti Cheesecake with almond brittle
- Five-Spice Panna Cotta with Berries
- Blood Orange Cheesecake

Pricing based on selection

All dinners are served with artisan dinner rolls and butter, ice water, coffee service, and choice of soup du jour or seasonal house salad

Disposable plasticware is provided and china is available for an additional cost.

dessert stations

MINIATURE VIENNESE PASTRIES

Miniature macaroons, house-made turtles, assorted layer cakes, chocolate éclairs, and vanilla and chocolate cannolis

\$7.00 per person

SUNDAE BAR

Chocolate, strawberry, and vanilla ice creams
Marshmallows, strawberries, M&Ms, crushed Oreos, toasted almonds, honey-roasted peanuts, caramel sauce, hot fudge, butterscotch, maraschino cherries, and whipped cream

\$5.25 per person

PETIT SWEETS

Miniature éclairs, opera cakes, lemon tarts, fresh fruit tarts, and cream puffs

\$15.50 per dozen

ALL THINGS CHOCOLATE

Chocolate brownies, chocolate diamonds, double-chocolate cookies, and chocolate chip cookies

\$ 13.50 per dozen

BAR RETREAT

Assorted lemon, chocolate chip, blondies, rocky road, pecan, and coconut bars

\$14.50 per dozen

COOKIE JAR

Chocolate chip, oatmeal, peanut butter-macadamia nut, and sugar cookies

\$12.50 per dozen

PIES

Key Lime	Chocolate
Banana Cream	Apple
Chocolate Pecan	Peach

(Each pie serves eight; additional options available upon request)

\$19.50

CUPCAKES

Red Velvet	Carrot
Mint Chocolate Chip	Peanut Butter
Lemon	Oreo
Double Chocolate with sea salt	

(Please place order one week in advance; additional options available upon request)

\$5.00