



Bon Appétit
Catering at
The Walt Disney
Company





bon appétit at the walt disney company

Thank you for choosing Bon Appétit Catering at The Walt Disney Company.

We are pleased to serve 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 a quick coffee pick-up, to 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.

Easy solutions to fit all of your catering needs

Express Catering

Our Express Catering is all about casual catering needs, smaller groups and do-it-yourself events. Items on this menu are conveniently packaged for ease of pick-up or drop-off. No set-up or pick-up service included.

Essential Catering

Our Essential Catering is the heart of our catering guide and offers a broad range of catering options, from morning buffets to working lunches or themed dinners. Essential catering offers delivery, set-up, Bon Appétit signature presentation and pick-up once your event is complete. Please be assured that this is only a "starting place". We will be happy to personalize any catering event to suit your needs.

Thank you for choosing Bon Appétit Catering!



ordering procedures

We appreciate orders to be placed three (3) business days prior to the event. You may place orders online up until 12:00 p.m. at least one (1) business day prior to delivery. To place a next-day order after 12:00 p.m., please contact the catering department.

All orders will be confirmed via email.

If you do not receive a confirmation within 24 hours, please email the catering department.

There is a minimum order of \$25 per delivery. If your order falls below \$25, a service charge will be applied to reach the \$25 balance.

Whether you are conducting a department meeting, hosting a customer visit or celebrating a special occasion, our talented chefs will be happy to create a customized menu for your event.

Cancellation

Changes, additions, or cancellations to catering orders must be made to the Catering Department via email.

Cancellations require two (2) business day notice for all food events and five (5) business days notice for all special events.

Orders that are cancelled on the day of the event are subject to a minimum 50% cancellation fee, or up to a 100% charge, to cover the cost of the purchased and prepared food.

Special Services

We will be happy to provide specialty linen, table skirting, flower arrangements, formal dinnerware, special equipment and décor at an additional charge. Please contact the catering director for assistance.

Charges for specialized services such as chefs, carvers, and bartenders will be determined based on your event. Additional staffing requires advance notice of seven (7) business days.

Linens

Standard in house linen will be provided to cover all food tables. Standard in house linens are available for covering seating or other tables for \$5.00 per linen and \$.50 per linen napkin. Available colors are White and Black. Additional colors are available but cannot be guaranteed. Please see your Catering Manager for additional linen options (including specialty rental linen).

Labor

A Catering Manager will recommend the appropriate staffing, depending on the size and scope of your request.

Staffing for Full Service Catering will be charged using the standard labor formula:
2 hours set-up + event time + 1 hour breakdown.

Labor is charged on the hour, not a portion thereof.

Catering requests that start or continue past 5:00 p.m. require After-Hours Labor. This is charged at \$25.00 per hour.

China

China service is available at \$5.00 per person.



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essential breakfast

Continental Breakfast Selections (minimum order: 5)

Breakfast buffets include orange juice, Starbucks coffee, hot cocoa and Tazo tea service

Cereal Bar (vegetarian)

Healthy cereals including Kashi Go Lean, Shredded Wheat, Raisin Bran and artisan granola
Milk

Hard-boiled eggs

Assorted individual low-fat yogurts

\$7.95 per person

Jump Start (vegetarian)

Mini muffins, petit breakfast pastries and mini bagels

Butter, cream cheese and fruit preserves

Fruit salad

\$9.95 per person

The Big D (vegetarian)

Muffins, Danish, croissants, filled croissants, scones and bagels

Butter, cream cheese, Nutella and fruit preserves

Fruit salad

\$10.95 per person

The Buena Vista (vegetarian)

Individual low-fat yogurt parfaits with fresh berries and low-fat granola

Whole fruit

Assorted low-fat muffins

Nutrition bars

\$9.95 per person

Bagel Bar (vegetarian)

Assorted bagels

Peanut butter, fruit preserves, Nutella, butter and regular plain, low-fat plain and strawberry cream cheese

Fruit salad

\$9.95 per person

New Yorker

Assorted savory bagels

Smoked wild salmon, sliced tomatoes, red onions, cucumbers, lemons and capers

Cream cheese, butter and fruit preserves

Fruit salad

\$12.95 per person



essential breakfast

Essential Hot Breakfast Selections (minimum order: 10)

Breakfast buffets include orange juice, Starbucks coffee, hot cocoa and Tazo tea service

Sunrise Scramble

Scrambled eggs
Applewood-smoked bacon and breakfast sausage links
Country potatoes
Sliced breakfast breads, butter and fruit preserves
Fruit salad

\$12.95 per person

Farmstead Scramble

Savory scramble of eggs, red and green peppers, onion, zucchini, mushrooms, green chilies and cheddar cheese
Applewood-smoked bacon, country potatoes and warm corn tortillas
House-made salsa and sour cream
Breakfast pastries
Fruit salad

\$13.55 per person

Healthy Scramble (vegetarian)

Healthy scramble of egg whites, roasted red pepper, onions, mushrooms, artichoke hearts and Parmesan cheese
Spicy oven-roasted potatoes
Assorted low-fat muffins
Fruit salad

\$13.55 per person

French Breakfast

Cinnamon French toast with maple syrup and butter
Chicken-apple sausage
Fruit salad

\$12.55 per person

Oatmeal Bar (vegetarian)

Steel-cut oatmeal
Raisins, dried cranberries, walnuts, cinnamon, brown sugar and milk on the side
Fruit salad

\$8.95 per person

Did you know? Our shell eggs are produced cage-free and are certified by Humane Farm Animal Care, Food Alliance or Animal Welfare Approved.



essential breakfast

A La Carte Breakfast

Assorted muffins	\$19.80 per dozen
Sliced breakfast breads (choose from banana, lemon or zucchini)	\$19.80 per dozen
Assorted scones with jam	\$19.80 per dozen
Assorted Danish	\$22.55 per dozen
Plain croissants	\$19.80 per dozen
Assorted filled croissants	\$22.25 per dozen
Bagels with cream cheese	\$18.60 per dozen
Hard-boiled eggs	\$ 0.95 each
Individual low-fat fruit yogurts	\$1.75 each
Individual organic yogurts	\$1.95 each
Individual yogurt parfaits with fresh berries and low-fat granola	\$3.95 each
Assorted granola bars	\$2.75 each
Assorted nutrition bars	\$3.55 each
Whole seasonal fruit	\$1.35 each
Fruit salad (minimum order: 5)	\$2.95 per person
Seasonal fresh fruit platter (serves 10)	\$24.95 each
Applewood-smoked bacon (minimum order: 10)	\$2.95 per person
Breakfast sausage links (minimum order: 10)	\$2.95 per person
Chicken-apple sausage links (minimum order: 10)	\$3.35 per person
Low-fat turkey bacon (minimum order: 10)	\$3.35 per person

Did you know? Cookies and muffins are baked fresh daily.



beverage service

A La Carte Beverages

Bottled orange, cranberry or apple juices	\$2.25 each
Assorted Odwalla fruit juices	\$3.55 each
Assorted canned sodas	\$1.55 each
Bottled water	\$2.35 each
Low-fat 1% milk (<i>half-pint cartons</i>)	\$1.85 each
Pitchers of freshly-squeezed orange juice (<i>serves 8</i>)	\$15.95 each
Pitchers of iced tea (<i>serves 8</i>)	\$9.95 each
Pitcher of house-made seasonal agua fresca (<i>serves 8</i>)	\$15.95 each
Dispenser of lemon or cucumber-mint infused water (<i>serves 25</i>)	\$11.95 each

Starbucks Coffee Service (minimum order: 10)

Starbucks regular coffee, decaffeinated coffee, hot cocoa and Tazo teas	\$2.35 per person
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essential lunch

The Essential Lunch Counter (minimum order: 5)

Sandwich and deli lunches are served buffet-style and include house-made chips, garden salad and assorted house-baked cookies

The Deli Bar (Build Your Own Sandwich)

House-roasted turkey breast, roast beef, smoked ham, Italian dry salami and grilled balsamic vegetables

Aged cheddar, Swiss and pepper jack cheeses

Lettuce, tomatoes, pepperoncini, dill pickle slices, mustard and mayonnaise

Deli rolls and breads

\$16.95 per person

Add \$1.00 each per person for additional options:

Tuna salad

Chicken salad

Egg salad

Grilled chicken breast

Mediterranean tuna salad (made with olive oil)

Deluxe Deli Bar (Build Your Own Sandwich)

Pastrami, salami, chicken breast and prosciutto

Aged cheddar, Swiss and pepper jack cheeses

Hummus, avocado spread, roasted garlic aioli, sundried tomato pesto, mustard and mayonnaise

Roasted onions, balsamic roasted vegetables, cornichon pickles, lettuce and tomato

Artisan rolls and sliced breads

\$19.95 per person

Add \$1.00 each per person for additional options:

Tuna salad

Chicken salad

Egg salad

Grilled chicken breast

Mediterranean tuna salad (made with olive oil)

The Sandwich Board

Please choose up to 3 selections

- Roast beef, cheddar cheese, lettuce, tomatoes, pickles and Dijon-horseradish cream on sourdough
- Smoked turkey, salami, provolone, lettuce, tomatoes, pickles, mayonnaise and whole-grain mustard on ciabatta
- Chicken Caesar wrap with grilled chicken breast, romaine lettuce, croutons, Parmesan cheese and Caesar dressing in a flour tortilla
- Grilled balsamic vegetables, arugula, feta cheese and roasted red pepper aioli on herb focaccia (vegetarian)

\$13.95 per person



essential lunch

The Lunch Counter, continued

The Gourmet Sandwich Board

Please choose up to 3 selections

- Roast beef, roasted red onions, arugula and lemon-basil oil on a baguette
- Grilled chicken breast, pepper jack cheese, avocado, baby lettuce, tomatoes and chipotle mayonnaise on ciabatta
- Caprese with oven-roasted tomatoes, fresh mozzarella, spinach, basil-pine nut pesto, local olive oil and balsamic drizzle on herb focaccia (vegetarian)
- Cobb salad wrap with smoked turkey, romaine lettuce, applewood-smoked bacon, tomatoes, avocado, bleu cheese crumbles and ranch dressing in a flour tortilla
- Sesame-ginger glazed tofu wrap with jasmine rice, edamame, roasted eggplant, carrots, shiitake mushrooms, cilantro and hoisin sauce in a spinach tortilla (vegan)

\$15.95 per person

The Executive Sandwich Board

Please choose up to 3 selections

- Thin sliced tri-tip and green peppercorn aioli, sautéed grape tomatoes and green onion straws on ciabatta
- Grilled chicken breast with Fuji apples, local greens, sage pesto and mayonnaise on whole wheat bun
- Poached chicken breast with sun-dried tomato pesto, olive tapenade, pancetta, arugula and marinated roasted red bell pepper on ciabatta bread
- Black forest ham with spicy mustard aioli, green leaf lettuce, tomato and Emmental cheese on seven grain bread
- Locally grown avocado and heirloom tomato with arugula and orange-rosemary aioli on herb focaccia (vegetarian)

\$17.95 per person



essential lunch

Gourmet Entrée Salad Buffets (minimum order: 5)

Served with artisan rolls, butter, fruit salad and house-baked cookies

Please choose up to 3 selections

- Romaine lettuce with citrus-marinated grilled chicken breast, ruby pink grapefruit, petit herb croutons, Parmesan frico and Cesar dressing
- Kale with Asiago-cruste chicken breast, pine nuts, dried cherries, dried blueberries, shaved Asiago cheese and honey-balsamic vinaigrette
- Mixed greens with house-roasted turkey breast, applewood-smoked bacon, tomatoes, hard-boiled egg, black olives, green onions, avocado, Point Reyes bleu cheese and ranch dressing
- Butter Lettuce with house-roasted turkey breast, sage mayonnaise, celery, candied walnuts, hard-boiled egg, dried cherries, fried parsnips and champagne vinaigrette
- Mixed greens with grilled chicken breast, candied walnuts, dried cranberries, Point Reyes bleu cheese and raspberry vinaigrette
- Arugula and curly leaf spinach with seared bistro filet medallions topped with basil and pine nut pesto, grape tomatoes, fried jicama sticks, gorgonzola cheese and balsamic vinaigrette
- Romaine hearts with spicy chicken tenders, jicama, black beans, corn, cilantro, tortilla strips and ranch dressing
- Baby spinach and romaine hearts with red onions, marinated artichoke hearts, cucumbers, tomatoes, pepperoncini, kalamata olives, feta cheese and red wine vinaigrette

\$15.95 per person



Did you know? All salad dressings are made from scratch.



essential lunch

Sandwich Sides

Field of Greens (minimum order: 5)

Caesar Salad (*vegetarian*) **\$2.95 per person**

Romaine hearts, herb croutons, shredded Parmesan cheese and Caesar dressing

Garden Salad (*vegan*) **\$2.95 per person**

Mixed greens, garden vegetables and balsamic vinaigrette

Mediterranean Spinach Salad (*vegetarian*) **\$3.55 per person**

Red and green peppers, marinated artichoke hearts, sliced mushrooms, kalamata olives, crumbled feta cheese and lemon-herb vinaigrette

Signature Side Salads (minimum order: 5)

Pasta Salad (*vegan*)

Whole-wheat penne pasta with roasted red peppers, julienned carrots, diced tomatoes, herbs and sun-dried tomato vinaigrette

\$2.75 per person

Caprese Salad (*vegetarian*)

Fresh mozzarella, local tomatoes, basil and olive oil

\$2.75 per person

Red Quinoa Salad (*vegan*)

Red quinoa, toasted cumin, agave nectar, cilantro and diced root vegetables

\$2.75 per person

Wheat Berry Salad (*vegan*)

Wheat berries, dried cranberries, candied walnuts and champagne vinaigrette

\$2.75 per person

German Potato Salad (*vegetarian*)

Local potatoes with pickled onions, micro celery, dill and Dijon-vinaigrette

\$2.75 per person

Fruit Salad (*vegan*)

Seasonal fresh fruit

\$2.95 per person



essential lunch

Individual Bags of Potato Chips

Assorted regular and baked chips

\$1.35 per bag

Individual Bags of Kettle Chips

Assorted Kettle chips

\$1.85 per bag

Assorted Canned Sodas

Coke, Diet Coke, Sprite

\$1.55 each

Bottled Water

\$2.35 each

House-baked Cookies (minimum order: 5)

\$1.85 each

House-baked Brownies (minimum order: 5)

\$2.95 each

Assorted Dessert Bars (minimum order: 5)

\$2.95 each

Dessert Sampler (minimum order: 5)

Selection of mini cookies, brownie bites and dessert bars

\$3.35 per person



essential hot buffets

Essential Favorites (minimum order 10)

Grilled Flank Steak

Peppercorn and thyme-crusted flank steak, caramelized onion relish, rosemary-roasted red potatoes, seasonal vegetables, garden salad, balsamic dressing, artisan rolls, butter and assorted house-baked cookies

\$17.95 per person

Backyard BBQ

Barbequed chicken and slow-roasted pork ribs in Texas barbecue sauce, cowboy beans, potato salad, garden salad, ranch dressing, cornbread and assorted house-baked cookies

\$17.95 per person

Honey-Lemon Chicken

Roasted honey-lemon chicken breast, wild rice pilaf, seasonal vegetables, garden salad, balsamic vinaigrette, artisan rolls, butter and assorted house-baked cookies

\$16.95 per person

Baked Macaroni and Cheese (vegetarian)

Traditional macaroni and cheese topped with sliced tomatoes and panko bread crumbs, garden salad, balsamic vinaigrette, artisan rolls, butter and assorted house-baked cookies

\$12.95 per person

Grilled Wild-Caught Salmon

Marinated wild-caught Alaskan salmon, roasted shiitake mushrooms, rice pilaf, seasonal vegetables, garden salad, balsamic dressing, artisan rolls, butter and assorted house-baked cookies

\$17.95 per person



essential hot buffets

Italian Classics (minimum order: 10)

Italian classics served with Caesar salad, garlic bread and house-baked cookies

Chicken Toscano

Rosemary-garlic chicken breast, choice of rice pilaf or pasta and oven-roasted Italian vegetables

\$16.95 per person

Pasta Italiano

Choice of whole wheat penne, cavatappi or cheese tortellini with Bolognese meat sauce and roasted vegetable marinara sauce

\$13.95 per person

Lasagna Bolognese

Traditional lasagna layered with sautéed natural ground beef, house-made marinara sauce and herbed ricotta and mozzarella cheeses

\$13.95 per person

Roasted Vegetable Lasagna (vegetarian)

Vegetarian lasagna layered with roasted red peppers, zucchini, yellow squash and eggplant, herbed ricotta and mozzarella cheeses and house-made marinara sauce

\$13.95 per person

Aglio e Olio (vegan)

Angel hair pasta, sun-dried tomatoes, garlic, fresh basil, red pepper flakes, toasted pine nuts and local olive oil

\$11.95 per person

Chicken Parmesan

Breaded chicken breast baked with Parmesan cheese and house-made marinara sauce served with a choice of rice pilaf or pasta and oven-roasted Italian vegetables

\$16.95 per person

Eggplant Parmesan (vegetarian)

Oven-baked eggplant with parmesan cheese, herbed ricotta and house-made marinara sauce served with penne pasta

\$14.95 per person

Did you know? Menus are written based on seasonality and availability of regional fresh product. Whenever possible, these are produced locally using sustainable and organic practices.



essential hot buffets

Fiesta (minimum order: 10)

Mexican specialties served with house-made tortilla chips, house-made salsa and cinnamon-sugar buñuelos

Taco Bar

Gaucha steak, adobo chicken and lime-roasted vegetables
Shredded lettuce, diced onions, shredded cheddar cheese, guacamole and sour cream
Mexican rice, refried beans, corn tortillas and taco shells

\$15.55 per person

Fajitas

Please select 1

- Tequila-lime grilled chicken breast
- Chili-rubbed grilled skirt steak

Fajita-spiced portobello mushrooms

Sautéed bell peppers and onions, sour cream and guacamole

Mexican rice, black beans, or ranchero pinto beans and warm flour tortillas

\$16.95 per person

Chicken Enchilada Bake

Corn tortillas layered with roasted chicken, black beans, cheddar cheese and guajillo-tomato sauce
Fiesta salad with cilantro dressing

\$15.95 per person

Green Chile Cheese Enchilada Bake (vegetarian)

Corn tortillas layered with roasted corn, diced green chilies, black beans, Monterey Jack cheese and roasted tomatillo-cilantro sauce

Fiesta salad with cilantro dressing

\$13.95 per person

Handmade Tamales

Corn masa layered with choice of shredded chicken, pork carnitas or roasted corn with Rajas (vegan) steamed in a corn husk

Mexican rice, black beans or ranchero pinto beans

\$16.95 per person



essential hot buffets

Pacific Rim (minimum order: 10)

Wok

Honey walnut chicken with choice of rice or noodles, stir-fry vegetables and fortune cookies

\$15.25 per person

Spicy orange chicken with choice of rice or noodles, stir-fry vegetables and fortune cookies

\$15.25 per person

Lemon chicken with choice of rice or noodles, stir-fry vegetables and fortune cookies

\$15.25 per person

Broccoli and beef with choice of rice or noodles, stir-fry vegetables and fortune cookies

\$15.25 per person

Mongolian beef with choice of rice or noodles, stir-fry vegetables and fortune cookies

\$15.25 per person

Curry

Chicken curry with jasmine rice, stir-fried vegetables and assorted house-baked cookies

\$16.65 per person

Beef curry with jasmine rice, stir-fried vegetables and assorted house-baked cookies

\$16.65 per person

Tofu curry with jasmine rice, stir-fried vegetables and assorted house-baked cookies

\$16.65 per person



essential desserts

House-baked Cookies (minimum order: 5)

\$1.85 each

House-baked Brownies (minimum order: 5)

\$2.95 each

Dessert Bars (minimum order: 5)

\$2.95 each

Chocolate-Dipped Almond Biscotti (minimum order: 10)

\$2.65 each

Chocolate Truffles

Assorted flavors

\$21.95 per dozen

Chocolate Covered Strawberries–Seasonal

Local strawberries dipped in Cordillera chocolate

\$27.95 per dozen

Miniature Cupcakes

Please select 1 flavor per dozen: chocolate, vanilla or red velvet

\$17.95 per dozen

Cupcakes (minimum order: 6 of each flavor)

Chocolate, vanilla or red velvet

\$2.25 each

Dessert Sampler (minimum order: 5)

Selection of mini cookies, brownie bites and dessert bars

\$3.35 per person

Ice Cream Social (minimum order: 15)

Ice cream, chocolate sauce, chopped nuts, rainbow sprinkles, Oreo cookie crumbs, maraschino cherries and whipped cream

CHOOSE ONE FLAVOR PER 15 GUESTS:

Vanilla ice cream

Chocolate ice cream

Strawberry ice cream

Raspberry sorbet (vegan)

\$5.95 per person



essential afternoon snack and meeting breaks

Afternoon Snacks (minimum order 5)

Tortilla Chips and Salsa

House-made tortilla chips with salsa

\$2.95 per person

Tortilla Chips and Guacamole

House-made tortilla chips with guacamole and 2 salsas

\$6.95 per person

Hummus and Pita Chips

Za'atar-spiced pita chips with hummus

\$3.55 per person

House-made Potato Chips

\$1.95 per person

Popcorn Bowl

\$2.55 per person

Mini Pretzel Twists

\$1.95 per person

Whole Fruit

Seasonal fresh, whole fruit

\$1.35 per piece

Soft Pretzels with Mustard

Petit 2.5 oz soft pretzels with mustard

\$2.55 per person

Mixed Nuts

Assorted roasted and salted nuts

\$3.35 per person

Nutrition Bars

Assorted nutrition bars

\$3.55 each

Granola Bars

Assorted granola bars

\$2.75 each

Seasonal Fresh Fruit Platter* (serves 10)

\$24.95

*Does not require minimum order



essential afternoon snack and meeting breaks

Sweet Tooth

M&M's

\$3.65 per box

M&M's Peanut

\$3.65 per box

Red Vines

\$3.65 per box

Skittles

\$3.65 per box

Raisinettes

\$3.65 per box

Hors d'Oeuvres (minimum order 10)

Farmers' Market Vegetable Display

The season's best market vegetables served with ranch dip

\$2.95 per person

Fresh Fruit Display

The season's best fruits and berries with local honey-yogurt dip

\$4.55 per person

Artisan Cheese Platter

Selection of imported and local cheeses, grapes, dried fruits, Parmesan cheese crisps, fig jam, crackers and sliced baguettes

\$5.45 per person

Bruschetta

Tomato-basil relish, sautéed mushrooms and olive tapenade with toasted baguette slices

\$4.45 per person

Spinach-Artichoke Dip

Spinach-artichoke dip with sliced baguettes

\$4.55 per person



essential afternoon snack and meeting breaks

Hors d'Oeuvres, continued

Antipasto

Italian salami, prosciutto, smoked mozzarella and provolone cheeses, grilled portobello mushrooms, roasted peppers, grilled eggplant, marinated artichoke hearts, kalamata olives and rustic Italian breads

\$7.55 per person

Shrimp Cocktail – Seasonal

Classic shrimp cocktail with cocktail sauce

\$3.55 per piece

Dungeness Crab Cakes – Seasonal

Pacific dungeness crab cakes with fried caper aioli

\$4.55 per piece

Did you know? All seafood purchases, wild and farmed, follow the sustainability guidelines of the Monterey Bay Aquarium's Seafood Watch program.



essential hot appetizers

All appetizers are priced per piece.

Vietnamese Gingered Beef Satay

Lemongrass and ginger-marinated beef satay with peanut sauce

\$3.55 per piece

Cocktail Samosas (vegetarian)

Indian classic of potatoes, peas and spices wrapped in puff pastry and served with mint chutney

\$2.55 per piece

Spanakopita (vegetarian)

Phyllo pastry triangles filled with spinach and feta cheese

\$2.55 per piece

Peking Duck Spring Rolls

Peking duck spring rolls with hoisin sauce

\$3.95 per piece

Vegetable Spring Rolls (vegan)

Vegetable spring rolls with soy-ginger dipping sauce

\$2.55 per piece

Vegetable Pot Stickers (vegan)

Vegetable pot stickers with soy-ginger dipping sauce

\$2.55 per piece

Cha Su Bao

Chinese barbecue pork bun

\$3.55 per piece

Beef Empanadas

Spicy beef in flaky pastry with salsa roja

\$2.95 per piece

Black Bean Empanadas (vegetarian)

Black beans in flaky pastry with salsa roja

\$2.55 per piece

Habañero Mango Hot Wings

Hot and sweet habañero-mango wings with mango salsa

\$2.95 per piece

Teriyaki Turkey Meatballs

Teriyaki turkey meatballs on bamboo skewers

\$2.95 per skewer



eXpress lunch box—sandwiches

Boxed lunches packed with your choice of sandwich, fruit salad, chips, a house-baked cookie and bottled water or canned soda
(minimum order: 5)

Classic Sandwiches

\$9.95 each

Basic Turkey

House-roasted turkey, domestic Swiss cheese, leaf lettuce and tomatoes with Dijon-mayonnaise on whole wheat

Roast Beef

Roast beef, caramelized red onions, arugula and lemon-basil oil on a baguette

Egg Salad

Traditional egg salad on whole wheat

Artisan Sandwiches

\$13.55 each

Tuscan Chicken

Grilled chicken breast, roasted red peppers, organic baby greens, fresh mozzarella and sun-dried tomato pesto on a ciabatta roll

Waldorf Chicken Salad

Roasted chicken, toasted walnuts, celery, red onions, dried cranberries and mayonnaise with spring mix lettuce on whole wheat bread

Santa Fe

Grilled chicken breast, pepper jack cheese, avocado, baby lettuce, tomatoes and chipotle mayonnaise on ciabatta

Niçoise

Tuna, hard-boiled egg, red onions, capers, lemon zest, mayonnaise, tomatoes, lettuce and vinaigrette on a French baguette

Caprese (vegetarian)

Fresh mozzarella, tomatoes, basil and local olive oil on a baguette

California Club

House-roasted turkey, bacon, lettuce, tomatoes, avocado and garlic aioli on a sourdough roll

My Hero

Smoked ham, Italian dry salami, provolone, lettuce, tomatoes, pepperoncini, local olive oil and balsamic vinegar on a focaccia roll



eXpress lunch

Artisan Sandwiches, continued

Bello Portobello (vegan)

Balsamic-marinated portobello, roasted roma tomatoes, caramelized red onions, baby greens and hummus on a ciabatta roll

Ham and Brie Baguette

Smoked ham, Brie, local baby greens and fig jam on a rustic baguette

Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, croutons, Parmesan cheese and Caesar dressing in a flour tortilla

Steak Wrap

Grilled flank steak, grilled onions, corn, salsa fresco and guacamole in a sun-dried tomato tortilla

Buffalo Chicken Wrap

Buffalo chicken breast, romaine lettuce, celery, tomatoes and bleu cheese spread in a whole wheat tortilla

Cobb Salad Wrap

Smoked turkey, romaine lettuce, bacon, tomatoes, avocado, bleu cheese crumbles and ranch dressing in a flour tortilla

Asian Chicken Wrap

Grilled chicken, romaine lettuce, napa and red cabbage, carrots, scallions, cilantro, wonton strips and soy-sesame dressing in a flour tortilla

Italian Chopped Salad Wrap

Salami, smoked turkey, diced tomatoes, garbanzo beans, mozzarella cheese, green olives, romaine lettuce, basil and Caesar dressing in a flour tortilla

Glazed Tofu Wrap (vegan)

Sesame-ginger tofu, jasmine rice, edamame, roasted eggplant, carrots, shiitake mushrooms, cilantro and hoisin sauce in a spinach tortilla

Did you know? Turkey and beef are roasted in-house daily for deli meat.



eXpress lunch box—salads

Boxed lunches are packed with your choice of salad, artisan roll, house-baked cookie and bottled water or canned soda
(minimum order: 5)

Classic Salads

\$11.95

Classic Chicken Caesar

Romaine hearts, grilled chicken breast, shredded Parmesan cheese, garlic-herb croutons with Caesar dressing

Santa Fe Caesar (vegetarian)

Romaine hearts, queso fresco, pumpkin seeds, cilantro and garlic-herb croutons with Caesar dressing

Tuna Salad

Traditional tuna salad with local mixed organic baby greens, tomato, cucumber and garlic-herb croutons with ranch dressing

Artisan Salads

\$13.55

The Sonoma

Local mixed organic baby greens, house-roasted turkey breast, dried cranberries, candied walnuts and Point Reyes bleu cheese crumbles with balsamic vinaigrette

Firecracker Chicken

Romaine hearts, spicy chicken tenders, jicama, black beans, corn, cilantro and tortilla strips with ranch dressing

Turkey Cobb

Romaine hearts, smoked turkey breast, hard-boiled eggs, bacon, avocado, tomatoes and Point Reyes bleu cheese crumbles with ranch dressing

The Greek Chicken

Organic baby spinach and mixed greens, grilled chicken breast, red onions, marinated artichoke hearts, cucumbers, tomatoes, pepperoncini, kalamata olives and crumbled feta cheese with red wine vinaigrette

Chinese Chicken

Chopped napa cabbage, organic mixed greens, grilled chicken breast, mandarin oranges, almonds, cilantro and wonton strips with soy-sesame dressing

Mezze (vegan)

Hummus, falafel, tabbouleh, mixed olives and cucumber salad with pita bread

The Mediterranean (vegetarian)

Organic baby spinach and mixed greens, red onions, marinated artichoke hearts, cucumbers, tomatoes, pepperoncini, kalamata olives and crumbled feta cheese with red wine vinaigrette



eXpress pizza

14" pizza cut into 8 slices. One pizza serves 4 people.
Please specify whole wheat or regular crust.

Cheese Pizza (vegetarian)

House-made marinara sauce and signature four-cheese blend

\$14.95 each

Pepperoni Pizza

House-made marinara sauce, signature four-cheese blend and pepperoni slices

\$16.95 each

BBQ Chicken Pizza

BBQ sauce, signature four-cheese blend, grilled chicken breast, red onions and cilantro

\$17.95 each

Farmstead Pizza (vegetarian)

House-made marinara sauce, signature four-cheese blend, sliced mushrooms, bell peppers, zucchini, green onions and marinated artichoke hearts

\$17.95 each

Combination Pizza

House-made marinara sauce, signature four-cheese blend, pepperoni slices, Italian sausage, sliced mushrooms, bell peppers, green onions and black olives

\$18.95 each

Margherita Pizza (vegetarian)

House-made marinara sauce, fresh mozzarella cheese, sliced tomato and fresh basil

\$17.95 each

Chicken Florentine Pizza

Herbed chicken breast, fresh spinach, broccoli, mozzarella cheese and sweet basil-pine nut pesto cream sauce

\$17.95 each

Make it a Combo (minimum order: 4)

Add a Caesar salad or garden salad, house-baked cookies and assorted beverages to the pizza of your choice

\$6.95 per person



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