



Bon Appétit  
Catering at  
The Walt Disney  
Company





## **bon appétit at the walt disney company**

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*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

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### **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

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### 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

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### 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

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### ***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

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### *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

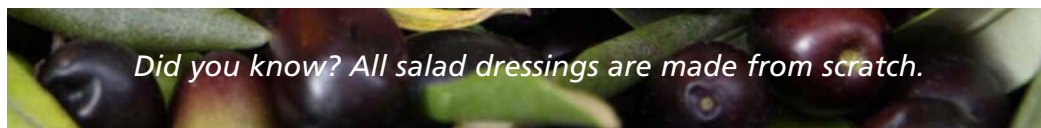
### Gourmet Entrée Salad Buffets (minimum order: 5)

*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-crusted 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

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### 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

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### **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

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### **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

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### **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

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### **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

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### **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

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### 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

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### *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

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*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

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*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***

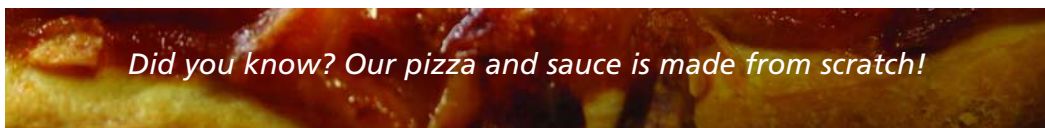
Herbed chicken breast, fresh spinach, broccoli, mozzarella cheese and sweet basil-pine nut pesto cream sauce

**\$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**





Bon Appétit Catering at The Walt Disney Company  
[www.cafebonappetit.com/wds](http://www.cafebonappetit.com/wds)

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