



**WHEATON  
CATERING MENU**

**BY BON APPÉTIT**

## **ABOUT BON APPÉTIT**

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. Bon Appétit is 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.

For more information about the healthy foods that we serve, visit our website at [www.bamco.com](http://www.bamco.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.

Our experience has taught us to pay great attention to the quality of our ingredients, food preparation, presentation, and service. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best for your event. We want our guests to see us as partners in creating a better world. It is what makes us uniquely Bon Appétit.

## **CATERING AT WHEATON COLLEGE**

Bon Appétit catering is committed to presenting foods that appeal to both the palate and the eye. Our menus are thoughtfully designed to highlight the freshest local ingredients available. Within our catering menu are the most requested items to guide your planning but we'll gladly assist you in selecting items and developing custom menus for your event. Please allow at least two weeks for customized menus.

## **MENU PRICING**

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include applicable taxes and/or service charges when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, or service labor above our originally quoted staffing levels.

## **GETTING A QUOTE/PLACING YOUR ORDER**

Please have your estimated number of guests, event name, start and end times, location/room name on campus, budget estimate and contact name, email and phone number ready to provide to the catering department when getting a quote or placing an order.

We require that all catering requests be placed at least two weeks prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or product. Last-minute requests may incur a 25% service fee and be subject to a limited menu and/or pick up may be required.

To begin the catering order process, you may reach out to Emma Henning, Bon Appétit Director of Catering, at [Emma.henning@cafebonappetit.com](mailto:Emma.henning@cafebonappetit.com). Your Event Services Conference/Event Manager may also connect you to Bon Appétit as well.

## **CONFIRMATION, GUARANTEES & CANCELLATIONS**

Final guest count guarantees must be received at least two weeks prior to the event. After that time, your count can increase if needed, but it can no longer decrease. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed count or the actual number of guests served, whichever is greater.

Any cancellation should be made no later than 1 week prior to your scheduled event. Any event that is not canceled within this period will result in a 50% charge of the total amount of the contracted event. Events that are canceled within a 24-hour time frame will result in a 100% charge of the total contract amount.

## **PAYMENT AND BILLING**

After discussing your event needs with Bon Appétit, you will receive a copy of the Banquet Event Order (BEO) listing all estimated charges. You must return a signed copy of Banquet Event Order to the Bon Appétit Catering Office to confirm the order. Upon receipt of the signed BEO, an order will be entered into Bon Appétit's system. A catering charges will appear on your final invoice from Event Services, which is created at the conclusion of your event and is subject to change based on final attendance and any additions you request. Additional charges may be necessary for additional rental items and/or labor over Bon Appétit's standard staffing levels.

## **EVENT SPACES**

Your Event Services Conference/Event Manager will assist you with booking the proper spaces for your event. In some cases, Bon Appétit may need a staging area for your event. When this is required, Bon Appétit will work with Event Services on your behalf to secure the additional space. This space may not have been included in your original arrangements with Event Services and may involve an additional rental charge.

Bon Appétit will also consult with Event Services to arrange for the proper number of catering tables and trash cans needed for your food/beverage setup. Bon Appétit will need a minimum of 2 hours to setup (3 hours for china service) prior to your event start time. Please allocate this time when planning your event schedule. Please remember Bon Appétit will also need time at the end of your event to clean up your event space.

## **LABOR CHARGES**

If needed, additional Bon Appétit service staff will be billed at the following rates:

- Attendant/Wait Staff: 35.00 per hour 4 hour minimum\*
- Beverage Server: 35.00 per hour 4 hour minimum\*
- Chef/Carver: 35.00 per hour 3 hour minimum\*\*

\*1 hour set up, 2 hours service, 1 hour breakdown

\*\*1 hour set up, 1 hour service, 1 hour breakdown

## **CHINA SERVICE**

China, glassware, and silverware are included with on-site events up to 100 guests, at no additional charge. Events over 100 guests may incur additional rental fees. Disposable tableware is included with all off-site catering. China may be rented at an additional cost. Please inquire with the catering department regarding pricing.

## **LINENS**

Linens are complimentary from Bon Appétit for your food and beverage service/buffet tables.

Additional linens are available for a fee:

- Linen dinner napkin: \$1.00 each
- Black rectangle linen: (90" x156" for an 8' table) \$16.00 each
- Black square linen: (85" x85") \$6.00 each

Specialty linens and colors are available upon request. Please inquire with the catering department regarding availability and pricing. You may also get a linen rental quote through Event Services. For linens, such as these, that you have provided yourself or rented through Event Services if you would like Bon Appétit catering staff to install/set them up, an additional service fee will apply.

# BEVERAGES



## HOT

Fresh brewed coffee "I Have a Bean"

20.00 per gallon

Regular or decaffeinated

15.00 per pump pot

Assorted Numi Teas with hot water

15.00 per pump pot

Hot cocoa

16.00 per gallon

Hot cider (seasonal)

16.00 per gallon

## COLD

Ice water

5.00 per gallon

Infused water

14.00 per gallon

Choose from: lemon-strawberry, cucumber mint, or citrus medley

Iced Tea

15.00 per gallon

Lemonade

15.00 per gallon

Punch/Juice

20.00 per gallon

Choose from: Wheaton punch-orange juice, cranberry juice, guava juice, Sierra Mist

Orange juice

16.00 per gallon

Apple or cranberry juice

16.00 per gallon

## INDIVIDUAL

Soft drinks

1.50 each

12oz. Cans

Bottled water

2.50 each

# BREAKFAST



## BREAKFAST A LA CARTE

### Assorted muffins

18.00 per dozen

### Assorted Danish

18.00 per dozen

### Cinnamon rolls

18.50 per dozen

### Croissants

24.50 per dozen

### Assorted donuts

22.50 per dozen

### Assorted donut holes

8.50 per dozen

### Bagels with cream cheese

18.00 per dozen

## PLATED BREAKFAST

*15 person minimum*

### Baked frittata

14.50 per person

Choice of: Wisconsin cheddar and hickory smoked ham, mushroom, onion & gruyere cheese, vegetable only with no cheese, smoked bacon with onions and Swiss, breakfast potatoes, fresh cubed fruit, biscuits with butter and jelly

### Baked casserole

14.50 per person

4 cheese egg casserole, bacon, breakfast potatoes, fresh cubed fruit, biscuits with butter and jelly

## BREAKFAST BUFFETS

*15 person minimum*

### The Wheaton continental breakfast

10.50 per person

Includes coffee, tea, orange juice, and water

Assorted freshly baked breakfast pastries, assorted muffins, Danishes, buttery croissants, assorted breads, whipped butter, assorted jellies, fresh cubed fruit

### All American

15 per person

Cage free scrambled eggs, breakfast potatoes, choice of 2 proteins: smoked bacon, turkey sausage, vegetarian sausage, pit ham steaks or Makowski's real sausage pork sausage, biscuits, butter and jelly, fresh cubed fruit

### Southwest breakfast

15.50 per person

Cage free scrambled eggs, plain or with chorizo, southwestern breakfast potatoes with peppers & onions, Colby jack, roasted tomato salsa, flour and corn tortillas, fresh cubed fruit

### French toast or pancakes

13.50 per person

French toast or pancakes, cage free scrambled eggs, breakfast potatoes

Choose one: bacon, Makowski's real pork sausage, turkey sausage, ham steaks, veggie sausage, chorizo, fresh cubed fruit

### How about a little quiche

14.50 per person

Choice of bacon with Swiss or Mediterranean with spinach, tomatoes and feta cheese breakfast potatoes, bacon, fresh cubed fruit

### Yogurt parfait bar

5.00 per person

Vanilla yogurt, homemade granola, assorted berries, coconut flakes, mini chocolate chips, fresh cubed fruit

### Oatmeal bar

5 Per Person

Oats, assorted berries, coconut flakes, brown sugar and cinnamon, mini chocolate chips, fresh cubed fruit

# LUNCH



## DELI

15 person minimum

Priced per person

## BOXED LUNCH

Choose from sandwiches and wraps below

18.00 Per person

*Includes fresh whole fruit, bottled water, a house baked cookie, mayo packets, mustard packets, bagged chips.*

*All boxed lunches include napkins and cutlery*

### Turkey and Swiss sandwich

House-roasted smoked turkey breast, Swiss cheese, Living Water Farms mixed greens, tomato, wholegrain bread

### Roast beef and cheddar sandwich

House-roasted beef, sharp cheddar, Living Water Farms mixed greens, white bread

### Ham and American sandwich

Hickory smoke ham, American cheese, Living Water Farms mixed greens, sourdough bread

### Vegetarian wrap

House-made roasted red pepper hummus, spinach, roasted eggplant, zucchini, yellow squash, portabella mushrooms, spinach tortilla

### Caprese ciabatta

Sliced buffalo mozzarella, sliced tomato, fresh basil pesto, ciabatta bread

### Caesar wrap

Romaine Lettuce, house-made Caesar dressing, parmesan cheese, spinach tortilla  
Add roasted chicken 3.50 per person

### Southwest salad 14.50

Living Water Farms field greens, pico de gallo, fire roasted corn, black beans, red & green peppers, cheddar cheese, fried tortilla strips, lime wedge, avocado ranch dressing  
Add chipotle chicken 3.50 per person

### Chophouse wedge 14.50

Iceberg lettuce, hardboiled eggs, bacon, cucumbers, tomatoes, bleu cheese dressing  
Add seasoned chicken 3.50 per person

## BOXED SALADS

### Caesar salad 14.50

Romaine hearts, house croutons, shaved parmesan, traditional Caesar dressing

Add chicken 3.50 per person

### Asian inspired salad 14.50

Spinach, napa cabbage, bok choy, carrots, scallions, edamame, mandarin oranges, cilantro, red peppers, cucumbers, gochujang dressing

Add soy chicken 3.50 per person

### Greek salad 14.50

Iceberg and romaine lettuce, tomato, cucumber, Kalamata olives, feta cheese, red onion, Greek vinaigrette

Add chicken 3.50 per person

## BUILD YOUR OWN DELI BUFFET

18.00 per person

Served with chef's choice of bread, potato chips, bars and dessert selection, ice water, iced tea or lemonade

**Proteins:** house-roasted turkey, house-roasted beef, roasted vegetables, hickory smoked ham, salami  
**Accoutrements:** Swiss cheese, cheddar cheese, pepper jack, lettuce, tomato, shaved red onion, pickles, mayo, pesto, mustard

**Choice of one side:** classic potato salad, pasta salad, house garden green salad, fresh cut fruit salad

### Premade deli platter

16.00 per person

A selection of premade subs on Chef's choice of bread. Served with house chips, cookies, mayo, mustard, ice water, iced tea or lemonade

### Ham & American

Hickory smoked ham, American, lettuce, tomato

### Turkey & Swiss

Turkey, Swiss, lettuce, tomato

### Grilled vegetable

Seasonal grilled vegetables, lettuce, tomato

### Roast beef & cheddar

House-roasted beef, sharp cheddar, Living Water Farms mixed greens



# SNACK ATTACK



*15 Person Minimum*

**Buttered popcorn**

4.00 per person

**Chicago style popcorn**

cheddar, caramel

6.00 per person

**House tortilla chips & House-made salsa bar**

pico de gallo, red salsa, green salsa

13.00 per person

**Jumbo pretzels**

with cheese sauce

6.50 each

**Sweet & salty trail mix-trail mix**

goldfish, dry fruit, pumpkin seeds

18.00 per lb

**Yogurt & granola bar**

7.00 per person

**Trio of hummus and pita chips**

11.50 per person

**House-made potato chips**

with ranch or French onion dip

13.00 per person

# HORS D'OEUVRES AND APPETIZER DISPLAYS



## COLD

### Artisan cheese

Selection of cheese with olives grapes, dried fruit, crackers and crostini

10-20 Servings	58.00
25-35 Servings	98.00
40-50 Servings	160.00

### Fruit tray with selection of seasonal fruit

10-20 Servings	48.00
25-35 Servings	186.00
40-50 Servings	158.00

### Hummus bar

Traditional hummus, roasted red pepper hummus, white bean hummus, toasted pita points, crostini's, fresh vegetables

10-20 Servings	54.00
25-35 Servings	89.00
40-50 Servings	167.00

### Antipasto platter

Roasted assorted vegetables, marinated olives, pepperoncini, salami, prosciutto, provolone cheese, grape tomatoes, house crostini

10-20 Servings	71.00
25-35 Servings	105.00
40-50 Servings	154.00

### Bruschetta bar

Tomato-basil bruschetta, wild mushroom bruschetta, sundried tomato & kalamata olive bruschetta, house crostini

10-20 Servings	50.00
25-35 Servings	80.25
40-50 Servings	178.00

### Farmer's market vegetable display

Selection of fresh and roasted vegetables with creamy ranch dressing

10-20 Servings	49.00
25-35 Servings	79.00
40-50 Servings	158.00

### Classic shrimp cocktail

48.00 per dozen

Jumbo poached shrimp, house cocktail sauce, lemon wedges

### Shrimp ceviche shooters

55.00 per dozen

Shrimp, pico de gallo, avocado, tortilla strips

### Antipasto skewer

30.00 per dozen

Cubed cheese, aged salami, kalamata olive, marinated artichoke

### Caprese skewer

24.00 per dozen

Fresh mozzarella, vine ripe grape tomato, sweet fresh basil, garlic oil, balsamic glaze

### Open faced BLT

24.00 per dozen

Garlic crostini, hickory smoked bacon, tomato jam, micro greens

### Bruschetta crostini

24.00 per dozen

Pesto crostini, sweet fresh basil, red onion, vine ripe tomatoes, shaved parmigiano Reggiano, balsamic glaze

### Asparagus spears

24.00 per dozen

Asparagus, prosciutto, Boursin herb cheese

### Chickpea crostini

24.00 per dozen

Chickpea salad, garlic crostini, micro greens

### Mini shrimp tostadas

36.00 per dozen

Corn tortilla chip, cilantro marinated shrimp, pico do gallo, avocado crema

### Beef sirloin crostini

48.00 per dozen

Beef tenderloin, garlic crostini, horseradish cream sauce, roasted red peppers, shaved parmigiano Reggiano

## HOT

### Baked Brie en Croute with fruit preserves

39.00 each

### Spinach and artichoke dip toasted pita

10-20 Servings 52.00

25-35 Servings 89.00

40-50 Servings 154.00

### Mac and cheese bites

28.00 per dozen

Homemade mac and cheese, panko breading

### Chicken satay skewers

24.00 per dozen

choose one: Teriyaki sauce, pesto, curry, soy ginger, chipotle, BBQ, chimichurri, cilantro lime, sundried tomato pesto, honey sriracha, lemon oregano, sweet & sour

### Vegetable potsticker

38.00 per dozen

### Wild mushroom phyllo triangles

32.00 per dozen

Wild mushrooms, Boursin cheese, phyllo

### Franks in a blanket

28.00 per dozen

Mini frank, puff pastry

### Chicken tenders

24.00 per dozen

Choose one: BBQ, buffalo, teriyaki, soy ginger, honey sriracha, chimichurri, sweet & sour

### Chicken quesadilla cones

32.00 per dozen

Chicken, cheese, tortilla, spice, peppers & onions

### Beef satay skewers

36.00 per dozen

choose one: Teriyaki sauce, pesto, curry, soy ginger, chipotle, BBQ, chimichurri, cilantro lime, sundried tomato pesto, honey sriracha, lemon oregano, sweet & sour

### Meatballs

21.00 per dozen

Choose from: BBQ, honey sriracha, teriyaki, sweet chili, Swedish, marinara, sweet & sour

## HOT SOUPS

Priced per person

### House-made chicken noodle

4 per person

Fresh vegetable, chicken breast, egg noodles, chef's bread selection

### Old world minestrone

4.00 per person

Hearty vegetables, red kidney beans, tomato, chef's bread selection

### Chili-beef or meatless

4.50 per person

Beef, kidney beans, spices, onions, chef's bread selection

# ENTRÉE SALADS



Priced per person

*15 Person Minimum*

## **Southwest salad**

12.50 per person

Living Water Farms field greens, pico de gallo, fire roasted corn, black beans, red & green peppers, cheddar cheese, fried tortilla strips, lime wedge, avocado ranch dressing

Add chipotle chicken 3.50 per person

## **Chophouse wedge**

12.50 per person

Iceberg Lettuce, hardboiled eggs, bacon, cucumbers, tomatoes, bleu cheese dressing

Add seasoned chicken 3.50 per person

## **Caesar salad**

11.00 per person

Romaine hearts, house croutons, shaved parmesan, traditional Caesar dressing

Add chicken 3.50 per person

## **Asian inspired salad**

12.50 per person

Spinach, Napa cabbage, bok choy, carrots, scallions, edamame, mandarin oranges, cilantro, red peppers, cucumbers, gochujang dressing

Add soy chicken 3.50 per person

## **Mediterranean salad**

12.50 per person

Baby arugula, romaine, roasted chickpeas, red onion, cucumbers, red peppers, feta cheese, Kalamata olives, lemon oregano dressing

Add lemon chicken 3.50 per person

# PLATED ENTRÉE



Priced per person

*15 Person Minimum*

**Chicken parmigiano**

15.00 per person

Breaded chicken, house-made marinara, garlic oil, linguini, seasonal vegetable blend, garlic bread

**Chicken Limone**

15.00 per person

**Chicken breast**

roasted fingerling potatoes roasted asparagus  
lemon pan jus

**Tuscan chicken**

17.00 per person

Stuffed chicken breast: spinach, marinated artichokes, roasted red peppers, provolone cheese, prosciutto, parmigiano risotto, broccoli, sundried tomato pesto

**Southwest chicken**

17.00 per person

Southwest marinated chicken breast, cilantro lime rice, black bean salsa, chipotle zucchini

**Chicken bruschetta**

17.00 per person

Chicken breast, bruschetta, sweet basil pesto, linguini, seasonal vegetable blend, shaved parmigiano Reggiano

**Flank steak**

21.00 per person

Grilled flank steak, chimichurri sauce, herb roasted fingerling potatoes, shallot green beans

**Cider brined pork loin**

21.00 per person

Pork chop, apple & raisin chutney, Au gratin potatoes, roasted Brussel sprouts

**Chipotle boneless braised short rib**

28.00 per person

Beef short rib, garlic mashed potatoes, roasted chayote, toy box squash with sweet peppers, chipotle demi

**Stuffed sweet potato**

17.00 per person

Sweet potatoes stuffed with black beans, quinoa, jack cheese, cilantro, pico de gallo, avocado crema, bed of sauteed spinach greens

**Stuffed pork loin**

21.00 per person

Spinach, caramelized onions, smoked gouda, roasted butternut squash, wild rice pilaf, mushroom demi-glace

**Pesto crusted salmon**

28.00 per person

Pesto, salmon, breadcrumbs, broccolini, creamy lemon risotto

**Beef filet**

37.00 per person

Beef tenderloin filet, lemon asparagus, garlic mashed potatoes, demi-glace

# BUFFETS



15 person minimum

## ALL AMERICAN PICNIC

24.00 per person

Includes: rolls, assorted cheeses, condiments, lettuce, tomato, onions, house baked cookies, garden salad with dressing

*Choose two:*

La Pryor Farms grass fed all beef hamburgers, black bean burger, turkey burger

*Choose three:*

Vegan baked beans, creamy coleslaw, classic potato salad, fresh fruit salad, corn on the cob or cut corn, caramelized onions and mushrooms, fries, potato chips

*Choose one:*

peach cobbler with cinnamon whipped cream, chocolate brownies, lemon bars, cheesecake, chocolate chip cookies, red velvet sheet cake

## Southern Americana

28.00 per person

Includes: honey corn bread & butter, garden salad with dressing

*Choose two:*

Fried chicken, BBQ beef brisket, BBQ pulled pork, fried catfish, BBQ pork ribs, grilled BBQ seasoned chicken breast

*Choose two:*

Baked mac and cheese, sautéed green beans and onions, southern greens, fresh fruit salad, Corn on the Cob or cut corn, garlic mashed potatoes, vegan baked beans

*Choose one:*

Southern peach cobbler with cinnamon whipped cream, chocolate brownies, rice crispy treats, lemon bars, cheesecake, chocolate chip cookies, red velvet sheet cake

## TASTE OF ITALY

26.00 per person

Includes: garlic bread, minestrone

*Choose one:*

garden salad with ranch, Caesar salad, caprese salad

*Choose two:*

meat lasagna, vegetable lasagna, herb roasted baked chicken, Italian sausage with peppers & onions, chicken parmesan, chicken piccata, chicken Vesuvio, sliced beef oregano jus

*Choose one:*

penne, farfalle, tortellini, linguini, cavatappi

*Choose one:*

basil pesto, sundried tomato pesto, alfredo, marinara, arrabiata, garlic infused oil, vegan Bolognese

*Choose one:*

ratatouille, oven roasted vegetables, eggplant, lemon broccoli, roasted zucchini & tomatoes, sautéed green beans

*Choose one:*

cannoli, tiramisu, creamy cheesecake, vanilla panna cotta

## **FIESTA BUFFET**

32.00 per person

Includes: corn & flour tortillas, house roasted salsa roja & verde, cilantro & onions, sour cream, lettuce, pico de gallo, lime wedges, chips

*Choose two:*

chicken adobo, carne asada, pork al pastor, beef barbacoa, pork carnitas, beef fajitas, chicken fajitas, green chili chicken, ground beef taco meat, green chili pork, vegan picadillo

*Choose two:*

cilantro lime rice, Spanish rice, charro beans with bacon, cumin dusted black beans, braised pinto beans, refried beans, Mexican street corn, nopal (cactus) salad, Caesar salad

*Choose one:*

fried churros with chocolate & caramel sauce, tres leches cake, cinnamon dusted cheesecake, bunuelos, flan with fresh berries

Add guacamole 2.50 per person

## **ASIAN FUSION**

32.00 per person

Includes: egg drop soup, fortune cookies

*Choose two:*

beef, chicken, pork, shrimp, Phoenix bean tofu

*Choose two:*

sweet & sour, spicy Szechuan, teriyaki, soy ginger, char sui, General Tso's, Mongolian, Thai basil, orange sauce, kung pao

*Choose two:*

egg rolls, vegetable fried rice, white rice, broccolini, stir fry vegetables, stir fry green beans, Asian cucumber salad, soy ginger Brussel sprouts, stir fry bok choy & vegetables, soy sugar snap peas with onions & carrots, Asian slaw with sesame ginger dressing, stir fry egg lo Mein, stir fry rice noodle

*Choose one:*

green tea cheesecake, tapioca pudding with mango & lime, matcha brownies, Hato Sabure - butter cookie

## **MEDITERRANEAN BUFFET**

34.00 per person

Includes: tzatziki sauce, Greek salad with Greek dressing

*Choose two:*

chicken gyros, beef gyros, oregano lemon chicken quarters, moussaka, pastichio-Greek Lasagna

*Choose two:*

Greek lemon potatoes, spanakopita casserole, fasolakia- green beans, Greek chickpea salad, briam: roasted vegetables, garlic lemon oil orzo with oregano, spanakopita flavored rice, Greek style lentils, potatoes with feta, oregano squash

*Choose one:*

baklava, rizogalo – Greek rice pudding, milopita – Apple Cake, Greek-style yogurt chocolate mousse with crushed biscuits

## **POTATO BAR BUFFET**

18.00 per person

Baked potatoes, beef chili, cheese sauce, broccoli, diced chicken shredded cheddar cheese, roasted corn, red onions, tomatoes, sour cream, butter, jalapenos, bacon, ham, green onions, sauteed mushrooms

*Choose one:*

chocolate brownies, lemon bars, cheesecake, assorted baked cookies

## **NACHO BAR BUFFET**

24.00 per person

Cheese sauce, shredded cheddar cheese, roasted corn, red onions, tomatoes, sour cream, jalapenos, green onions, salsa verde, salsa roja, pico de gallo, black beans, black olives, shredded lettuce, limes

*Choose one:*

beef taco meat, turkey taco meat, chicken tinga, lentil taco meat

*Choose one:*

chocolate brownies, lemon bars, cheesecake, assorted baked cookies

## **PIZZA BAR BUFFET**

24.00 per person

Comes with garlic bread and baked mostaccioli

*Choose one:*

garden salad with ranch, Caesar salad

*Choose three:*

pepperoni, sausage, cheese, veggie, GF cheese

*Choose one:*

chocolate brownies, lemon bars, assorted baked cookies

## **CHICKEN TENDER BUFFET**

28.00 per person

Comes with garlic bread, baked mostaccioli, garden salad with ranch, chicken tenders, BBQ, sweet & sour, Buffalo, fries, broccoli

*Choose one:*

chocolate brownies, lemon bars, assorted baked cookies



# DESSERTS



## INDIVIDUAL SWEET TREATS

*Priced per dozen*

**Fresh baked cookies 14.00**

**Mini cupcakes 15.00**

Chocolate and vanilla

**House-made brownies 16.00**

**House-made bars 16.00**

**Sweet petite tarts 16.00**

mini fruit tarts, mini lemon tarts,

mini chocolate caramel tarts

**Chocolate dipped strawberries 24.00**

## SEASONAL

*Priced per dozen*

**Coconut macaroon 18.00**

**Cupcakes 19.00**

Chocolate, vanilla, red velvet

**Cake pops 20.00**

**Gourmet petit fours 25.00**

## CUSTOM CAKES

**Vanilla cheesecake 35.00**

Serves 16

**Vanilla cheesecake with topping 40.00**

Macerated strawberries or blueberries,

turtle, or chocolate sauce

**Round cake 25.00**

Serves 8-16

**Half sheet cake 38.00**

Serves 40

**Full sheet cake 76.00**

Serves 80

Cake flavors – choose from white, yellow, chocolate,

marble, red velvet, or carrot icing – choose from

vanilla, chocolate or cream cheese

## A LA CARTE PLATED DESSERTS

6.00 per person

*(10 portions per item minimum)*

**Vanilla cheesecake**

fresh berries, caramel or chocolate sauce

**Flourless chocolate cake**

raspberry coulis and whipped cream

**Chocolate lover's mousse cake**

Baked bittersweet chocolate mousse

**Lemon curd pound cake berry trifle**

**Seasonal pie**

**Apple crisp**

Baked apples with a sweet oat-butter crumble

**Seasonal fruit tart**

**Sweet pastry cream**

**Vanilla mango panna cotta**

**Raspberry coulis**

# NOTES



**BON APPÉTIT**  
MANAGEMENT COMPANY  
— CATERING AND EVENTS —