



**BON APPÉTIT**  
MANAGEMENT COMPANY  
*food service for a sustainable future®*



*catering  
guide*

BON APPÉTIT CATERING  
AT LEWIS AND CLARK COLLEGE

# food service for a sustainable future

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We believe in serving only the freshest food. Food prepared from scratch, using authentic ingredients. Food alive with flavor and nutrition. Food created in a socially responsible manner for the well-being of our guests, communities and the environment.

## OUR KITCHEN PRINCIPLES

Over 25% of our food is sourced locally, supporting over 20 farmers and producers within 150 miles of our kitchen.

- Our chicken and eggs are always antibiotic free.  
[www.keepantibioticsworking.com](http://www.keepantibioticsworking.com)
- Shell eggs are produced cage-free and are certified by Humane Farm Animal Care, Food Alliance or Animal Welfare Approved.
- Seafood is purchased only from sustainable sources and adheres to Monterey Bay Aquarium seafood watch guidelines.
- We use locally grown and organic produce whenever possible.
- 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, delicious hors d'oeuvres, elegant served meals, to beautiful buffets. Our menu is just a starting point. We specialize in custom designing menus for all occasions. We proudly offer fresh ingredients, creative presentation and professional hands-on service.



In 2013 Bon Appétit @ Lewis & Clark College received the Gold Certification for Sustainability at Work.

Bon Appétit Management Company continues to provide premier service as an onsite restaurant company known for its culinary expertise and commitment to socially responsible practices.

## SUSTAINABLE CATERING

Do you care about sustainability? Want your event to be zero waste? Then here are some considerations to make when placing your catering order:

- Request china service. In doing so, you cut back on the amount of waste that would be generated from disposable plates, napkins, and utensils. If china use isn't an option, all disposable products are made from compostable plant-based materials.
- Request beverages that are not bottled or canned.
- Request to compost. Your guests can follow a few simple guided steps at the end of their meal.

## food service for a sustainable future

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- Choose seasonal, local dishes. Ask your catering manager if any of the products include ingredients from a Farm to Fork vendor (aka a local farmer). We do our best to source as fresh and locally as possible.
- Order to-go boxes for leftovers. Unfortunately we can't reuse food that has already been served, so sending leftovers home with your guests is the best way to keep food out of the trash! Even though we compost whenever possible, it is much more sustainable to have the food feed someone than go to waste.
- We offer vegetarian and vegan selections in order to lower our carbon footprint. Visit our website to learn more about how choosing low carbon foods can reduce greenhouse gas emissions at [www.eatlowcarbon.org](http://www.eatlowcarbon.org).

### PORTLAND COMPOSTS! PROGRAM

Bon Appétit at Lewis & Clark College is proud to work with Portland's Office of Sustainable Development. Whenever possible, leftover food items are composted.

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## *catering policies & procedures*

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### **THE LEWIS & CLARK COLLEGE OFFICE OF CONFERENCES & EVENTS**

Through the Lewis & Clark College Office of Conferences & Events, reserve the date and location of your event as early as possible, even if the date is tentative. Staff members check availability of space and arrange set-up of your event, including table and seating needs, floor plan, podiums, and audio/visual needs. For the Lewis & Clark College Office of Conferences & Events, please call 503-768-7235 or email [events@lclark.edu](mailto:events@lclark.edu).

#### **Placing Your Order**

- Catering orders may be placed via email, telephone, or in person. Email orders should be sent to [catering@lclark.edu](mailto:catering@lclark.edu). Telephone orders and inquiries should be addressed to the Catering Manager at 503-768-7888. Visit [www.cafebonappetit.com/lewisandclark](http://www.cafebonappetit.com/lewisandclark) for more information.
- The catering department should be made aware of any program-specific details: meetings, speakers, or any other activity that would occur before, during, or following the time catering service is requested. This may affect our ability to properly set up, service or clean up your event.
- Catering orders must be placed no later than seven (7) business days prior to the event. Custom menus require at least two (2) weeks notice.
- Delivery is complimentary for all onsite orders of \$50.00 or more. Orders not meeting this amount will incur a delivery charge of \$15.00 to cover our incremental costs.
- Catering orders are not booked or confirmed until you are contacted by Bon Appétit with a confirmation.

#### **Menu & Guest Count Changes**

- When ordering catering, please provide an estimated guest count, then a guaranteed guest count three (3) business days before the event. You will be responsible for the guaranteed number or the actual number, whichever is greater.
- Any cancellations or menu changes must be confirmed no less than three (3) business days prior to the event date.
- Event cancellations within less than three (3) business days will result in the client being charged 50% of the total contracted order price.
- Event cancellations occurring within 24 hours of the event will result in the client being charged 100% of the total contracted order price (including any charges for rented equipment, linens, etc.)

## *catering policies & procedures*

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### **China Usage**

- Unless otherwise specified, disposable service ware is included in all our catered event pricing.
- Formal service ware (china, silverware and glassware) is available for most catered events. A charge of \$1.50 per person will be applied.
- We will not itemize a charge for china if you host your event in Stamm Dining Room East or West. Labor would still apply contingent on the event.
- We are able to provide formal service ware for up to three hundred (300) guests, contingent on the menu, on a first-come-first-served basis. Additional formal service ware may be rented at the client's expense.

### **Quantities**

- Quantities for menu items sold "per person" are based on average consumption. We commit to providing quantities for the number of guests confirmed, including an industry standard buffer. In some cases, food and beverages are ordered by specific quantity. We can recommend an amount based on experience and average consumption.

### **Dietary Restrictions**

- In the interest of providing a safe and enjoyable catering experience, it is important that our clients make Bon Appétit fully aware in advance of any guest dietary restrictions, food sensitivities, or allergies.

### **Confirmations**

- Please review the information on the catering contract carefully and reply via email with an authorized consent or changes of the contract. A budget number or other means of payment must be provided prior to the delivery. Bon Appétit cannot provide services without this information.

### **Linen**

- Linen for food and beverage tables will be provided at no charge. Substantial breakfast buffets, lunch and dinner buffets include linen for seating tables. Hollow square and u-shape table configurations may incur additional linen costs.
- Extra linens are available at \$5 per linen. Please inform catering of any display, registration, name tag or materials tables you require linen for. This ensures we have the amounts/colors requested in stock.

### **Equipment**

- In regards to events not attended by catering employees, you are responsible for the catering equipment provided from the beginning of the event until the clean-up time. Removal of any service item is prohibited. You will be notified of any missing items and have 24 hours to return the items to the Bon Appétit main office. Any items not returned within this time frame will be billed at full replacement cost to the department responsible for the event.



## catering policies & procedures

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### Removal of Food

- The handling of food in a safe manner is imperative. Food not handled in a safe manner is a health hazard. For this reason we do not recommend the removal of food from any catered event. However, should you choose to take food with you, we will not be responsible for its quality or safety.
- Catering prices do not include to-go boxes. To-go boxes are available by request for \$0.25 each.

### Alcohol Policy

- Except in limited situations, alcoholic beverages must be served in a controlled area and served by an OLCC-licensed bartender. OLCC labor hours are to include set-up and take-down of the bar, with an industry standard four (4) hour minimum. Alcohol may not be removed from the area where the event is being serviced. Consumption will be charged separately.
- Per the Lewis & Clark College catering policy, when Bon Appétit is serving alcohol not purchased through Bon Appétit, it may assess reasonable charges for handling. The handling fee for client-provided alcohol is \$75. Additional charges for temp staff may apply.
- Food in sufficient quantity must be available for the number of guests anticipated whenever alcoholic beverages are to be served. Per OLCC regulations, we must serve a minimum of two different substantial snack food or appetizer items. For more details, see Oregon Administrative Rules OAR 845-006-0462 at <http://www.oregon.gov/OLCC>.

## non-university affiliated & off-site catering

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*If you are interested in Bon Appétit as a caterer for an off-site or non-university sponsored event, please contact our Catering Manager at 503-768-7888 or email [catering@lclark.edu](mailto:catering@lclark.edu).*

### SERVICE FEES

- Pricing in the catering guide is preferred institutional pricing. Third-party catered events are subject to a 20% service fee.

### DELIVERY FEES

- For some events at off-site locations, we must add reasonable delivery charges to cover our incremental costs. Delivery charges are specifically designed to allow for transportation of food, service equipment, china, flatware, and all needed linens.

### PAYMENT FOR CATERING SERVICES

- Bon Appétit requires all third-party clients to pay a 50% deposit of the event's projected costs at signing. The balance (less hosted bar service consumption sales) must be paid in full on or before the day of the event.
- Bon Appétit accepts most major credit cards as well as checks. Please make checks payable to Bon Appétit. Our mailing address is:  
Bon Appétit, 0615 SW Palatine Hill Road, Portland, OR 97219.

## beverages

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### *Fresh-Brewed Vita Coffee & Stash Teas*

One tower is approximately 25 cups	23.00 per tower
One airpot is approximately 10 cups	13.00 per airpot
Each gallon is approximately 12 cups	12.00 per gallon
Each pitcher is approximately 5 cups	5.00 per pitcher

Orange Juice  
Cranberry Juice  
Classic Lemonade  
Strawberry Lemonade  
Raspberry Lemonade  
Punch  
Iced Tea

Bottled Juices	2.00 each
<i>Orange, Apple, Grapefruit or Cranberry</i>	
Assorted Soft Drinks	1.50 each
Sparkling Water	2.00 each
Bottled Water	1.00 each
Martinelli's Sparkling Cider	7.75 per bottle
Agua Fresca	2.50 per guest

*Seasonal coolers infused with Fruits, Seeds, or Flowers*

*Check for availability*

*Minimum order of 25 required*

*For questions regarding our bar services, please contact our Catering Manager.*

## from our fields bakeshop

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### MORNING GOODIES

*Priced per dozen*

Raspberry or Blueberry Cream Cheese Danishes	14.00
Iced Cinnamon Rolls	15.00
Scones with House-made Preserves	15.00
Breakfast Breads	15.00
Croissants with House-made Preserves	15.00
Spinach and Feta Croissants	24.00
Ham and Swiss Croissant	24.00
Muffins	15.00
Assorted Bagels	22.00
<i>w/Plain or Flavored Cream Cheese</i>	

### AFTERNOON TREATS

*Priced per dozen*

Fresh Baked Cookies	15.00
<i>Oatmeal Raisin</i>	
<i>Chocolate Chip</i>	
<i>Peanut Butter Chocolate Chip</i>	
<i>Ginger</i>	
<i>Snickerdoodle</i>	
<i>Double Chocolate</i>	
<i>Vegan &amp; Gluten Free Cookies</i>	
<i>Flourless Macaroons</i>	
<i>Vegan Chocolate Chip</i>	
<i>Vegan German Chocolate</i>	
<i>Vegan Oatmeal Raisin</i>	

Bar Cookies	13.00
<i>House-made Lemon, Caramel Rosemary Shortbread, Cheesecake, Berry Crumble Bars</i>	
Brownies or Toffee Blondies	16.00
Decorated Cupcakes	14.50
<i>Chocolate or Yellow Cake with Icing</i>	

## morning buffets

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*Priced per guest 10 person minimum*

### **CONTINENTAL 6.25**

Fresh Baked Breakfast Breads, Whole Fresh Fruit, Assorted Juice, Café Vita Coffee & Stash Teas

### **HEALTHY START 7.95**

Greek Yogurt with House-made Granola, Sliced Fresh Fruit Platter, Assorted Juice, Café Vita Coffee & Stash Teas

### **OMELET MUFFINS 9.25**

Personal Omelet Baked in a Muffin Pan Filled With Hills Farm Ham, Seasonal Vegetables and Tillamook Cheddar Cheese. Served with Assorted Muffins, Sliced Fresh Fruit Platter, Assorted Juice, Café Vita Coffee & Stash Teas

### **ALL AMERICAN 9.50**

Scrambled Eggs, Applewood Smoked Bacon or Pure Country Pork Sausage, Sliced Fresh Fruit Platter, Breakfast Potatoes, Assorted Juice, Café Vita Coffee & Stash Teas

### **BUILD-YOUR-OWN BREAKFAST BUFFET 10.50**

Choice of Two Main Dishes and Two Sides, Whole Fresh Fruit, Assorted Muffins & Breakfast Breads, Whipped Butter, Housemade Preserves, Assorted juices, Café Vita Coffee & Stash Teas

*Main Dishes: (Choose Two)*

Scrambled Eggs (Cheddar, Fresh Herb Chevre or Plain)

Vegan Tofu Seasonal Vegetable Scramble

Quiche or Frittata (Broccoli & Cheddar or Ham & Swiss)

Bob's Red Mill Oatmeal w/Brown Sugar, Dried Cranberries, Raisins, Walnuts & Dairy Cream

Buttermilk Pancakes with Whipped Butter & Maple Syrup

Brioche French Toast with Whipped Butter & Maple Syrup

House-made Buttermilk Biscuits with Sausage Gravy or Vegetarian Mushroom Gravy  
Assorted Bagels and Cream Cheese

*Sides: (Choose Two)*

Applewood Smoked Bacon (2 pieces)

Pure Country Pork Sausage Links (2 pieces)

Grilled Hills Farm Ham Slices

Morningstar Vegetarian Sausage Patties (2 pieces)

Oven Roasted Breakfast Potatoes

Potato Pancakes

## from the bon appétit deli

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*priced per guest 10 person minimum*

### **BOXED LUNCHES**

Includes Whole Fruit, Chips, Cookie and Bottled Water or Soda. All sandwiches and wraps can be served buffet style at no additional cost

#### *The Basic Sandwich or Wrap 8.75*

Served on Portland French Sourdough Bread or Flour Tortilla with Sliced Tomato, Lettuce and Packets of Mayo & Mustard

- Hills Farm Ham and Cheddar Cheese
- House Roasted Turkey Breast with Swiss Cheese
- Genoa Salami and Provolone Cheese
- Roast Beef with Pepperjack Cheese
- Roasted Red Pepper, Zucchini, Squash w/ Hummus

#### *The Deluxe Sandwich or Wrap 10.50*

Served on Portland French Ciabatta bread

- Bella-Porta  
Grilled Marinated Portabella with Fresh Mozzarella, Mamma Lil's Pepper Relish, Baby Spinach and Pesto
- The Turk  
Charred Cauliflower with Spicy Turkish Eggplant Salad, Local Greens and Hummus
- Tofu Banh Mi  
Grilled Tofu Banh Mi, Cucumber Daikon Slaw, Siracha Aioli, Romaine Lettuce, Jalapenos, Sweet Chili Sauce
- Chicken Banh Mi  
Grilled Chicken Banh Mi, Cucumber Daikon Slaw, Siracha Aioli, Romaine Lettuce, Jalapeños, and Sweet Chili Sauce
- Southwest Turkey Club  
Turkey, Bacon, Pepper Jack Cheese, Guacamole, Romaine Lettuce and Chipotle Aioli
- Albacore Tuna Salad  
Oregon Locally Caught Albacore Tuna Salad with Local Greens, Pickled Onions and Carrots
- Mediterranean Chicken  
Mediterranean Chicken, Fresh Mozzarella, Mamma Lil's Pepper Relish, Baby Spinach and Pesto Aioli
- The French Ham  
Hills Farm Ham with Brie, Caramelized Onions and Apricot Compote, Whole Grain Mustard

## from the bon appétit deli

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### *The Deluxe Sandwich or Wrap, continued*

- The Cuban  
Roasted Carlton Farms Pork, Hills Farm Ham, Genoa Salami, Swiss Cheese, Pickles, and Mustard
- Molto Benne  
Ham, Salami, Provolone, Romaine Lettuce, Red Onion, Tomato, Pepperoncini , and Red Wine Vinaigrette
- Park Kitchen  
Grilled Steak Sandwich, Pickled Onions & Carrots, Local Greens, Blue Cheese Aioli

### **SIGNATURE SALADS 11.50**

*Please limit to 3 selections*

Includes Whole Fruit, Chips, Cookie and Bottled Water or Soda. Available Boxed or Buffet Style

- Roasted Root Vegetable Salad  
Barley, Local Mesclun Greens, Cilantro, Cranberry Vinaigrette
- Mediterranean Salad  
Baby Spinach, Cucumber, Red Onions, Tomato, Chickpeas, Olives, Feta Cheese, Red Wine Vinaigrette
- Grilled Chicken Caesar Salad  
Hearts of Romaine, Fresh Herb Croutons, Parmesan Cheese, Caesar Dressing
- Roasted Beet Salad  
Briar Rose Goat Cheese, Arugula, Orange Segments, Pistachios, Citrus Honey Vinaigrette
- Spanish Chop Salad  
Ham, Salami, Swiss Cheese, Romaine Lettuce, Olives, Cucumbers, Tomato, Sherry Vinaigrette
- Turkey Cobb Salad  
Crumbled Blue Cheese, Bacon, Tomatoes, Hard Boiled Egg, Mesclun Greens, Ranch Dressing
- Asian Market Salad  
Teriyaki Chicken Breast or Tofu, Mesclun Greens, Oranges, Radish, Scallions, Crispy Egg Noodles, Orange Sesame Vinaigrette
- Grilled Steak Salad  
Arugula, Marinated Mushrooms, Roasted Peppers, Rogue Blue Cheese, Crispy Shallots, Balsamic Vinaigrette

## from the bon appétit deli

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### **SANDWICH SPREAD BUFFET**

*priced per guest 10 person minimum*

#### *Deli Buffet 8.50 per person*

Portland French Sliced White and Wheat Breads, Lettuce, Onion, Tomato, Dill Pickles, Mayonnaise, Whole Grain Mustard, Hummus and Housemade Kettle Chips.

#### *Sliced Deli Meats: (choose three)*

Ham, Turkey, Roast Beef, Corned Beef, Salami

Sliced Deli Cheese: (choose three)

Swiss, Cheddar, Provolone, Pepper Jack, Smoked Gouda

#### *Salads: (choose one)*

Classic Caesar Salad

Mesclun Green Salad Shaved Seasonal Veggies and Ranch & Balsamic Dressing

Pasta Salad with Grape Tomatoes, Cucumbers & Pesto

Picnic Potato Salad

Grain Salad with Dried Cranberries, Almonds, Celery, Apples & Champagne Vinaigrette

Cole Slaw

Chilled Sesame Noodle Salad

Fresh Fruit Salad

#### *Lewis & Clark's Finest Deli Buffet 11.50 per person*

Hand selected Sliced Artisan Breads, Mixed Baby Greens, Mamma Lil's Pickled Peppers Red, Red Onions, Tomatoes, Dill Pickles, Hummus, Country Olive Tapenade, Herbed Aioli & Whole Grain Mustard and Housemade Kettle Chips.

#### *Gourmet Meats*

Rosemary Honey Ham, Marinated Chicken Breast, Mortadella & Smoked Roast Beef

Artisan Cheeses

Aged Cheddar, Manchego, Fontina & Briar Rose Chevre

#### *Salads: (choose one)*

Classic Caesar Salad

Mesclun Green Salad with Shaved Seasonal Veggies and Ranch and Balsamic Dressing

Pasta Salad (with Grape Tomatoes, Cucumbers, and Pesto)

Picnic Potato Salad

Grain Salad with Dried Cranberries, Almonds, Celery, Apples,

Champagne Vinaigrette

Cole Slaw

Chilled Sesame Noodle Salad

Fresh Fruit Salad



## kettles buffet

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*priced per guest 10 person minimum*

All soups are made from scratch daily

### **KETTLE A LA CARTE 4.25**

Bowl of House Made Soup with Roll and Butter

### **KETTLE COMBO 8.25**

Includes Roll and Butter, Green Salad, Cup of Soup and Choice of Beverage

### **SOUP AND SANDWICH COMBO 9.50**

includes Half Classic Deli Sandwich, Bowl of Soup and Choice of Beverage

*choose one:*

Creamy Roasted Tomato Bisque

Chicken Noodle

Minestrone (vg)

Turkey and Rice

Curry Lentil (vg)

Chili (Chicken, Vegetarian or Beef)

Clam Chowder with Bacon

Jalapeno Corn Chowder

Split Pea (with or without Ham)

Carrot Ginger with Coconut Milk (v)

*Add a Side Salad 3.25*

Mixed Green Salad with Choice of Dressing

Pasta Salad

Potato Salad

Grain and Seasonal Vegetable Salad

## snacks & platters

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*priced per guest*

### **SNACKS**

Traditional Mixed Nuts 2.00

Assorted Snack Mix 1.25

Salted Pretzels 1.75

Caramel Corn 1.50

House made Tortilla Chips with Fresh Salsa 2.00

Kettle Chips with Caramelized Onion Dip 2.00

Marinated Country Mix Olives 2.00

Steamed Edamame with Sea Salt & Lemon 2.50

### **PLATTERS**

Fresh Garden Vegetables 2.00

*with Ranch, Hummus or Blue Cheese Dressing*

Warm Spinach Artichoke Dip & Artisan Bread 2.50

Fresh-Sliced Assorted Fruit 2.25

Domestic Cheese Board 2.50

*with Crackers & Sliced Breads*

Artisan Cheese Board 5.50

*with Sliced Breads, Crackers & Seasonal Fruit Chutney*

Trio of Bruschetta 3.50

*with Olive Tapenade, Rosemary White Bean*

*and Roasted Tomato & Fresh Mozzarella with Crostini*

Mediterranean Market 3.50

*Grilled Vegetables, Tabouleh, Tzatziki, Feta Cheese,*

*Roasted Red Pepper, Hummus and Pita*

Italian Antipasti 5.00

*Assorted Local Salumi, Fresh Mozzarella, Provolone,*

*Pickled Veggies, Olives, Nuts, Crostini and Sliced Breads*

### **PINWHEELS 15.00 PER DOZEN**

Grilled Beef with Caramelized Onion, Whole Grain Mustard,

Local Greens, Blue Cheese

Smoked Turkey with Local Farm Greens, Cranberry Chutney

and Sage Cream Cheese

Seasonal Roasted Vegetables with Hummus and Local Greens

## hors d'oeuvres

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Hors d'Oeuvres prices are based on two pieces per person

### POULTRY

Chicken Sopos with Salsa Fresca	2.75
Chicken Tandoori Bites with Raita	2.25
Thai Chicken Satay Skewers with Peanut Sauce	2.50
Buffalo Chicken Wings <i>with Blue Cheese Dressing with Carrot &amp; Celery</i>	2.25
Chicken Teriyaki Skewers	2.50
Honey Rosemary Chicken Skewers	2.50
Asian Chicken Salad in a Wonton Crisp	2.85
Chicken Cobb Bite <i>with Romaine, Bacon, Blue cheese, Balsamic Tomato</i>	2.85

### BEEF, PORK, LAMB

Pork & Green Onion Pot stickers in Ponzu Sauce	2.85
Bacon, Leek and Goat Cheese Bites	2.50
Grilled Beef with Chimmichurri	2.75
Lamb Kafta with Tzatziki	3.00
Mini Buttermilk Biscuits <i>with Hills Ham and Honey Mustard</i>	2.50
Pork Belly "BLT" <i>Arugula, Tomato Jam, Garlic Aioli on a Crostini</i>	3.50

### SEAFOOD

Cucumber Cup with Oregon Shrimp Salad	2.25
Shrimp & Dungeness Crabcakes <i>with Chipotle Remoulade</i>	4.00
Spicy Albacore Tuna Tartar <i>with Tropical Fruit Salsa in a Wonton Crisp</i>	3.25
Chipotle Oregon Shrimp & Avocado Tostada	2.25
Smoked Salmon Crostini <i>with Pickled Fennel and Crispy Capers</i>	3.50

## hors d'oeuvres

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### VEGETARIAN

Bean Filled Sopos with Salsa Fresca (Vegan)	2.25
Cucumber Cup with Curry Carrot Salad (Vegan)	2.25
Plantain Tostones with Citrus and Avocado Relish	2.25
Panisse w/Sun Dried Tomato, Artichoke, Basil (Vegan )	2.75
Quinoa Croquettes with Seasonal Chutney (Vegan)	2.50
Lemon Parmesan Risotto Cakes <i>with Marinated Tomato and Basil</i>	3.00
Goat Cheese & Spinach Stuffed Mushrooms	2.75
Peking Mushroom & Carrot Wonton Crisp	2.75
Crispy Rolls with Dipping Sauce	2.50
Seasonal Polenta Bites	2.25
Spanikopita	2.50
Smoked Gouda and Caramelized Onion Bites <i>with Thyme</i>	2.00
Caprese Skewer <i>Fresh Mozzarella, Grape Tomato, Olive, Pesto</i>	2.75

## signature buffets

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*Priced per person Minimum 10 person*

*All Buffets include Cookies, Brownies or Dessert Bars and Lemonade and Iced-Tea or Coffee & Hot Tea Service*

*Add a Second Entree for \$2.00 per person*

### **SOUTH OF THE BORDER 12.00**

Choice of Entree, Pinto Beans, Cilantro Lime Rice, Fajita Style Vegetables with Mushrooms, Mixed Green Salad with Citrus Vinaigrette and Chipotle Ranch, Shredded Lettuce, Tomatoes, Cilantro & Onions, Sour Cream, Shredded Cheddar, Spicy Pickled Vegetables, Fresh Salsa, House-Made Tortilla Chips, Flour Tortilla

*\*Add House-Made Guacamole for \$1.25 per person*

*Entree (Choose One):*

Braised Chicken Picadillo

Spicy Shredded Beef Barbacoa

Pork Carnitas

Bean and Cheese Enchiladas

### **CIAO BELLA 12.00**

Penne Pasta or Cheese Tortellini, Seasonal Vegetables with Fresh Basil, Choice of Two Sauces (see below), Grilled Garlic Bread, Choice of Caesar or Mixed Green Salad, Parmesan

*Sauce (Choose Two):*

Beef Bolognese

Alfredo Sauce with Grilled Chicken Breast

Basil Pesto Alfredo

Marinara Sauce

Spicy Putanesca Sauce

### **CURRY LEAF 13.00**

Choice of Entrée, Split Pea Daal, Basmati Rice or Brown Rice, Raita, Pickled Vegetables, Seasonal Fruit Chutney, Naan Bread

*Entree (choose one):*

Chicken Tikka Masala

Tandoori Chicken

Butter Chicken

Crispy Vegetable Balls

Lamb Vindaloo

Malai Kofta

Saag Paneer

## signature buffets

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### **SOUTHERN COMFORT 15.00**

Choice of Entree, Mashed Potatoes or Mac-n-Cheese, Green Beans, Glazed Carrots, Coleslaw or Mixed Greens Salad with Balsamic Vinaigrette and Ranch Dressing, Bread Rolls and Whipped Butter

*Entree (Choose one):*

Maple Orange Glazed Hills Farm Ham

Buttermilk Fried Chicken

Herb Roasted Turkey Breast with Sage Gravy

Beef Meatloaf with Smokey Tomato Gravy

Herb Roasted Pork Loin with Apple Raisin Chutney

Rosemary Lemon Roasted Free Range Chicken with Lemon Thyme Jus

Slow Roasted Beef Brisket with Balsamic Onions

### **PACIFIC RIM 13.50**

Choice of Entree, Stir-Fried Vegetables, Steamed White or Brown Rice, Egg Rolls, Field Green Salad with Cranberries, Crispy Egg Noodles, Sunflower Seeds, and Honey Ginger Citrus Vinaigrette

*Choice of:*

Thai Green Curry Chicken

Yellow Curry Tofu

Kalua Pork with Cabbage

### **MEDITERRANEAN TABLE 13.50**

Choice of Entree, Falafel, Lemon Parsley Pilaf, Roasted Eggplant, Tomato and Chickpeas, Tzatziki, Hummus, Country Mix Olives, Greek Salad, Pita Bread

*Choice of:*

Ground Lamb & Beef Gyro

Grilled Lamb Kafta

Grilled Beef Kafta

Yoghurt Marinated Chicken Kebabs

Tofu Long Rice

Teriyaki Chicken

Teriyaki Beef Yakisoba

### **BARBECUES**

*Priced per person 25 person minimum order. Bon Appétit chef will cook onsite for all outdoor barbecues over 50 guests. An on-site chef is available for smaller events for a flat \$100.00 fee.*

#### *Backyard Barbecue 11.50*

Grilled Hamburgers, Veggie Burgers, Hot Dogs, Sliced Cheddar Cheese, Lettuce, Onions, Tomatoes, Dill Pickles, Potato Salad, Fresh Fruit Salad, Potato Chips Ketchup, Mustard, and Mayonnaise

#### *Big Texas BBQ 16.50*

House Smoked Baby Back Ribs, Beef Brisket, Molasses Baked Beans, Firecracker Coleslaw, Potato Salad, Fresh Baked Corn Bread with Honey Butter, Two Signature BBQ Sauces

## special occasion desserts

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### CHEESECAKE (CHOOSE FLAVOR BELOW) 28.00 EACH

(9" diameter / serves 14 people)

*Chocolate Marble, Tiramisu, Northwest Berry or Plain New York-Style*

### SIGNATURE DESSERTS

(9" diameter / serves 14 people)

Flourless Chocolate Decadence Torte <i>Gluten Free</i>	35.00 each
Toffee Luscious Cake	30.00 each
Harvest Carrot Cake	25.00 each
Tangerine Dream Torte	28.00 each
Key Lime Tart	35.00 each
Mixed Berry Almond Tart	32.00 each
Deep Dish Apple Pie <i>(serves 12 people)</i>	18.00 each
Assorted Petit Fours	18.00 doz
Assorted Cake Pops	21.00 doz
Cannoli with sweet ricotta, pistachios & Dark Chocolate	24.00 doz
Chocolate-Dipped Strawberries* <i>*Subject to seasonal availability</i>	18.00 doz

### SHEET CAKES

Cake decoration is subject to an additional charge based on complexity of the design and amount of labor required

*We offer a wide variety of flavors and frostings*

Small 9" Round <i>Serves approximately 12-16 people</i>	32.00 each
Medium (Half Sheet) <i>Serves approximately 40 people</i>	60.00 each
Large (Full Sheet) <i>Serves approximately 80 people</i>	120.00 each