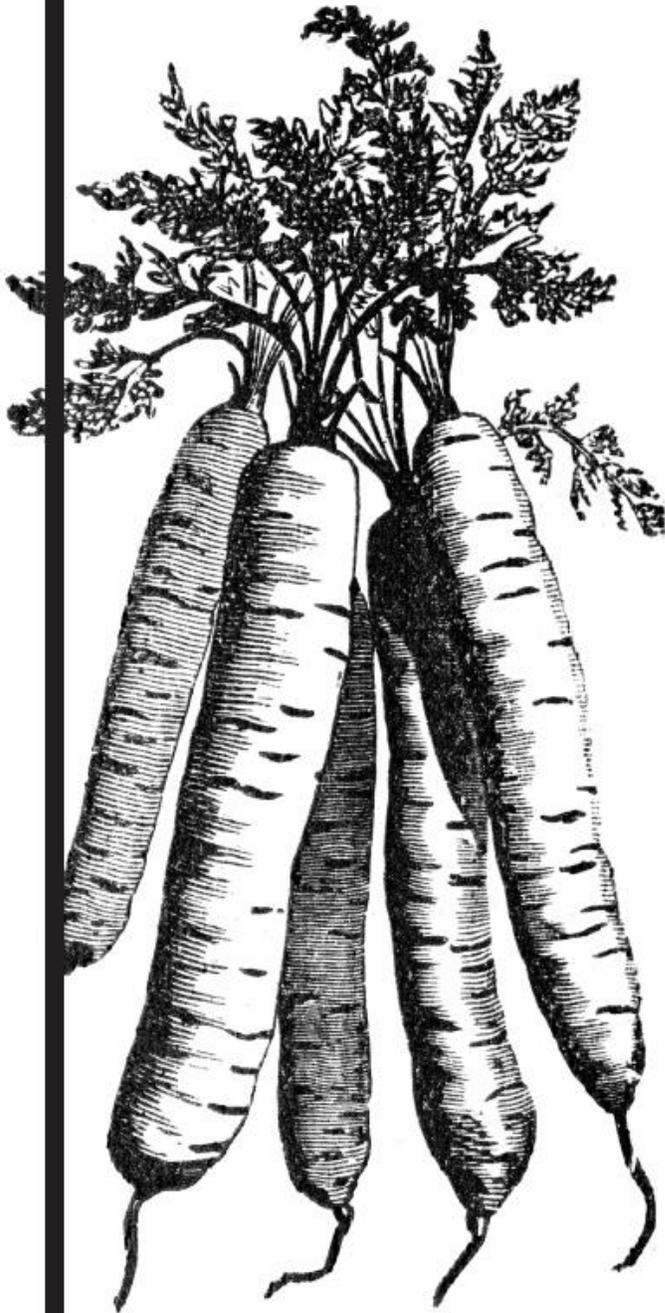


Lawrence University 2020



CATERING

AT LAWRENCE UNIVERSITY

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities and the environment.

OUR KITCHEN PRINCIPALS

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

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

BON APPÉTIT CATERING AT LAWRENCE UNIVERSITY

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. This catering guide incorporates our most popular choices. We encourage you to choose from the wide variety of options found here, but will gladly assist you with custom menus. Please allow at least two weeks for customized menus and pricing.

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 over and beyond our usual staffing levels.

RESERVING YOUR LOCATION

To reserve a location for your event, visit the Online Room Request page to request space at: <https://www.lawrence.edu/students/activities/planning/node/1388>

PLACING YOUR ORDER

Please go to the online ordering form to submit all internal catering orders. Please avoid placing catering orders by phone or business email.

Online form: https://bannerweb.lawrence.edu/pls/lu_apex/f?p=100:101:3710941332171

Please have the following information available when placing your order:

- Date of event
- Name of event
- Number of guests
- Room reserved
- Start and End Time
- Account number
- Contact name

All catering requests must be placed at least 10 business days in advance. We will do our best to accommodate last short notice requests, but cannot guarantee the availability of services or products. Last minute requests will be subject to additional charges and/or limited menu offerings. Customer pick-up may be required.

For more information please visit: https://www.lawrence.edu/s/warch_campus_center/reservations/catering

Debra Walker, Catering Director: debra.walker@cafebonappetit.com

Catering Office: 920-832-7305



Guarantees and Cancellations

Final guaranteed meal counts are due 5 business days (Monday-Friday) prior to the event. For your convenience, we prepare to serve 5% over the guaranteed number (up to a maximum of 10 guests). Billing of all food, equipment rental, taxes and service charges will be based on the guarantee number of guests or the actual number of guests served, whichever is greater. In the event that a guarantee is not received within the time requested, the billing will be based upon the original count recorded on the Event Order. We require that all cancellations be made within reasonable time and no later than 72 hours prior to the scheduled event. A minimum of 50% service charge will be assessed if cancellation is made within 72 hours of the scheduled event.

Payment and Billing

Upon confirmation of your event, you will receive a copy of the Event Order Form listing all estimated charges. A copy of the Event Order Form must be signed and returned to the Bon Appetit Catering Office 5 business days prior to the event. Final event charges will appear on the final invoice which is created at the conclusion of the event and is subject to change based on final attendance and any additions. All menu prices are based on current market cost. We reserve the right to make reasonable changes and/or substitutions as necessary.

Miscellaneous Fees

In order to keep costs at a minimum, nominal linen charges will apply if they are supplied for your event, and are as follows:

Standard tablecloth	\$1.00 each
Standard Napkin	\$.10 each
Black Highboy Linen	\$2.50 each

Any customized linen requests and/or equipment, or florals would carry an extra charge.

Disposable Waste Policy

Bon Appetit and Lawrence University are committed to working towards a sustainable future. We are dedicated to reducing waste and will only use disposables on a limited basis, depending on the needs of the event. In the circumstance that disposables are used, the charges will be passed along to the client at the rates outlined by the catering department.

Leftover Policy

Bon Appetit does not permit any prepared hot food to be taken off the premise at the conclusion of an event. Any cold items which have been billed for, but not consumed, may be taken offsite. A food waiver must be signed, and the client is responsible for providing containers for packaging. Bon Appetit will not supply to-go containers for leftover catering items. An electronic copy of the *Catering Food Waiver* may be requested from the Catering Office.

SERVICE OPTIONS

Buffet Service

This service is recommended for more formal events for a minimum of 20 guests. Utilizing our own buffet equipment whenever possible, this service includes complete setup and teardown. China, glassware, silverware are included. Additional rental costs would be passed through on the event invoice.

Table Service

Waited table service is available for sit-down events. This service includes complete setup and teardown. China, glassware, and silverware are included. Additional rental costs would be passed through on the event invoice.

Banquet Exchange Service

This service is recommended for events with budgetary limitations hosting a minimum of 20 guests. Menus are derived from Andrew Commons lunch or dinner menu and featured at your event. Menu selections will be made by the Catering Director and/or Executive Chef 3-5 day prior to your event. We reserve the right to make changes to menu when necessary including the day of event. Utilizing our own buffet equipment whenever possible, this service includes complete setup and teardown. Beverages will be at a station for self-service. China, glassware, and silverware included. Catering Attendant charges will be applied at the rate of \$85.00 for every 24 guests. Additional rental costs would be passed through on the event invoice.

Banquet Exchange menu includes: House Salad, One Starch, One Vegetable, Two Entrees, One Dessert, Rolls and Butter, Ice Water and Lemonade.

Staffing, Labor Charges and Special Menus

Catering minimums:

- Any catering order under \$85.00 delivered outside the Warch Campus Center will be charged an \$85.00 service fee.
- Any catering order under \$40.00 delivered inside the Warch Campus Center will be charged a \$25.00 service fee.
- Events with a start time before 8 a.m. will be charged an \$85.00 service fee.
- Events with a start time after 8 p.m. will be charged an \$85.00 service fee.

Staffing:

Catering prices include a minimum service staff determined by the service option chosen.

- | | |
|--------------------|---|
| • Buffet Service | 1 Attendant per 24 guests |
| • Table Service | 1 Attendant per 16 guests |
| • Banquet Exchange | 1 Attendant per 24 guests billed at \$85.00 |

Labor Charges:

- | | |
|------------------------|--|
| • Attendant Wait Staff | \$85 each |
| • Chef/Carver | \$85 each |
| • Beverage Attendant | \$85 each (required for any event with beer, wine, liquor) |

This fee covers a four hour shift which includes one hour of setup/teardown.

Additional time will be billed at the rate of \$20 per hour.

SERVICE OPTIONS (continued)

Special Menus

Our staff will gladly assist you in making arrangements for any special event. Please allow a minimum of 2 weeks advance notice for any special order.

Other Options

For hosting smaller group or last minute events:

- Andrew Commons and Kaplan's Grill and Pat's Coffee Shop ~ always a great option for delicious food and beverage offerings for breakfast, lunch and dinner.
- Kate's Corner Store ~ Enjoy a wide selection of eXpress to-go sandwiches to salads and our popular Sack Lunch program.
- If staffing is unavailable on the day of your event, please speak with the Catering Director about pick-up and drop-off options.

WELCOME TO CATERING BY BON APPETIT

Important information about MWGCI labeling:

Menu options prepared without gluten-containing ingredients are labeled . However, due to our open kitchens that handle gluten, we cannot guarantee that items made without gluten-containing (MWGCI) ingredients are "gluten-free," as defined by the FDA. We make every effort to avoid gluten cross-contact; however there is always the potential for cross-contact with other gluten-containing food items, particularly in our self-serve facilities. We encourage guests to speak to the chef or manager regarding any questions about ingredients.



FARM TO FORK (F2F)
Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.



IN BALANCE (IB)
Contains a balanced portion of whole grains, fresh fruits and vegetables, and lean protein, with a minimum amount of healthy fat.



LOCALLY CRAFTED (LC)
Contains products crafted by a small, locally owned food business using socially and/or environmentally responsible practices.



VEGETARIAN (V)
Contains no meat, fish, poultry, shellfish, or products derived from these sources but may contain dairy or eggs.



ORGANIC (O)
Contains at least 95 percent organically produced ingredients (by weight) from a USDA certified source.



VEGAN (Vg)
Contains absolutely no animal or dairy products.



SEAFOOD WATCH (S)
Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.



MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS (MWGCI)
Made without gluten-containing (MWGCI) ingredients. Please speak with an on-site manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.



HUMANE (h)
Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.

Beverages

HOT BEVERAGES

An air pot serves 10; a gallon serves 16.

Appropriate accompaniments provided.

Fresh Brewed Coffee	8.50/per air pot
Regular or Decaf	13.50/per gallon

Hot Apple Cider	10.25/per air pot
	15.25/per gallon

Hot Chocolate	8.25/per air pot
	13.25/per gallon

Assorted Numi Tea	1.00/each
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COLD BEVERAGES

A pitcher serves 5; a gallon serves 16.

Appropriate accompaniments provided.

Iced Tea or Lemonade	5.00/per pitcher
	9.60/per gallon

Orange, Apple, or Cranberry Juice	6.00/per pitcher
	10.60/per gallon

Sparkling Punch	14.60/per gallon
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INDIVIDUAL BEVERAGES

Bottled Fruit Juice	1.95/each
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Assorted Canned Soft Drinks	1.50/each
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Milk Chugs-Skim, 2%, Chocolate	1.95/each
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Bottled Water	1.50/each
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San Pellegrino Sparkling Water	2.00/each
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Lacroix Mineral Water	1.75/each
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Assorted Flavors Naked Juice	3.95/each
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WATER SERVICE	.50/per pitcher
	1.00/per gallon

Off-site Water Delivery Only	25.00/per 4 gallons
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Breakfast

12 person minimum. Price per person.
Under 12 people add \$2.00 per person.

7.25

Continental

Muffins, pastries and fresh fruit
Orange juice, coffee, ice water and Numi tea

Sunrise

Selection of breakfast breads, yogurt cups and fresh fruit
Orange juice, coffee, ice water and Numi tea

Early Riser

Assorted house-baked bagels, trio of cream cheeses (whipped plain, strawberry and scallion),
assorted jelly and fresh fruit
Orange juice, coffee, ice water and Numi tea

Healthy Start

House-made granola bars, hard boiled eggs, fresh fruit and yogurt cups
Orange juice, coffee, ice water and Numi tea

Breakfast Sandwich

6.95

12 person minimum. Price per person. One choice per 6 people.
Includes fresh seasonal fruit, orange juice, coffee, ice water and Numi tea.
Extra choices add \$2.00 per person.
Under 12 people add \$2.00 per person.

Choice of one:

English muffin, butter croissant or plain bagel

Choice of one:

Pork or turkey sausage, scrambled egg and American cheese MWGCI
Bacon, scrambled egg and cheddar
Tofu scramble Vg
Spinach, goat cheese and scrambled egg whites V

Breakfast (continued)

Build your own Breakfast Buffet

10.50

12 person minimum. Price per person.

Includes fresh seasonal fruit, orange juice, coffee, ice water and Numi tea

Extra choices add \$2.00 per person.

Under 12 people add \$2.00 per person.

Choice of two:

Scrambled eggs V MWGCI

Includes: Shredded cheese, scallions, Sriracha, Cholula, ketchup

Denver scrambled eggs MWGCI

Includes: Sriracha, Cholula, ketchup

Biscuits with gravy

Tofu and vegetable scramble Vg MWGCI

Includes: Sriracha, Cholula, ketchup

Pancakes with butter and syrup V

French toast with butter and syrup V

Choice of one:

Bacon MWGCI

Pork sausage MWGCI

Turkey sausage MWGCI

Vegan sausage

Sliced ham MWGCI

Turkey bacon MWGCI

Choice of one:

Hash brown potatoes Vg MWGCI

Country fried potatoes with peppers and onions Vg MWGCI

Sweet potato hash Vg MWGCI

Vegetable fried rice Vg MWGCI

Breakfast (continued)

Breakfast A la Carte

Fresh-baked Muffins	8.50/dozen
Assorted Danish	9.50/dozen
Iced Cinnamon Rolls	8.75/dozen
Assorted Breakfast Breads	8.50/dozen
Peanut Butter Power Bars Vg MWGCI	9.75/dozen
House-made Granola Bars V	9.75/dozen
Assorted Filled Pastries	9.50/dozen
Croissant Donuts	8.75/dozen
Assorted Cake Donuts	13.50/dozen
Assorted Donut Holes	7.00/dozen
Whole Fruit	.85/each
Assorted Individual Yogurt Cup	1.60/each
Country View Dairy Greek Yogurt	2.95/person
Coconut Yogurt Vg MWGCI	2.75/person
House-made Granola MWGCI	.75/person
Yogurt Parfaits MWGCI Berries, house-made granola	2.95/each
Overnight Oats Vg MWGCI Seasonal fruit flavors	2.50/each
Chia Pudding Vg MWGCI	2.50/each
Certified Humane Free Range Hard Boiled Eggs	.65 each/7.75 per dozen
Smoked Wild Salmon Includes: Hard boiled eggs, sliced avocado, sour cream	4.50/per person
Sliced Smoked Ham	2.75/per person

Luncheon Selections

Sandwich Board

12.75

12 person minimum. Price per person.

Served with assorted house-baked cookies, self-serve ice water and iced tea.

Extra choices add \$2.00 per person.

Under 12 people add \$2.00 per person.

Individually plated add \$.50 per person.

Choice of three:

Poultry

Grilled Chicken Club

Grilled chicken, bacon, cheddar, lettuce, tomato, mayo, sourdough bread

Chicken Caesar Wrap

Chicken, romaine, parmesan, Caesar dressing, flour tortilla

Curry Chicken Salad

Chicken, apple, celery, golden raisins, curry mayo, croissant

Smoked Turkey

Smoked turkey, pepper jack, romaine, black bean spread, avocado crema, wheat tortilla

Roasted Turkey

Roasted turkey, provolone, lettuce, tomato, pesto mayo, French bread

Beef or Ham

Smoked Ham

Smoked ham, Swiss, lettuce, tomato, whole grain mustard aioli, pretzel roll

Slow Roasted Beef

Beef, caramelized onions, cheddar, lettuce, horseradish mayo, French bread

LU Submarine

Ham, Salami, smoked turkey, cheddar, lettuce, tomato, Italian dressing, French bread

Vegan and Vegetarian

Tofu Bahn Mi V

Tofu, pickled vegetables, cucumbers, mushroom pate, sriracha mayo, French bread

Vegetable Wrap Vg

Grilled fresh vegetables, olives, lettuce, lemon hummus, spinach tortilla

Sides

Choice of two:

Potato chips

Creamy coleslaw V MWGCI

Italian pasta salad Vg

Fruit salad Vg MWGCI

Mixed green salad with house vinaigrette Vg MWGCI

Luncheon Selections (continued)

Build Your Own Deli Board

11.25

12 person minimum. Price per person.

Served with assorted house-baked cookies, self-serve ice water and iced tea.

Includes lettuce, tomato, red onion, mayo, whole grain mustard and pickles.

Extra choices add \$2.00 per person.

Under 12 people add \$2.00 per person.

Bread

Choice of two:

Pretzel roll

Wheat bread

Multi grain bread

French bread

Portuguese roll

Meats and Vegetables

Choice of three:

Smoked turkey MWGCI

Smoked ham MWGCI

Genoa salami MWGCI

Tuna salad MWGCI

Egg salad MWGCI

Chicken salad MWGCI

Roasted vegetables Vg MWGCI

Cheese

Choice of two:

Cheddar V MWGCI

Swiss V MWGCI

Provolone V MWGCI

Pepper Jack V MWGCI

Sides

Choice of two:

Potato chips

Creamy coleslaw V MWGCI

Italian pasta salad Vg

Fruit salad Vg MWGCI

Mixed green salad with house vinaigrette Vg MWGCI

Plated Entrée Salads

12 person minimum. Price per person. One choice per six people.

Includes fresh baked knot rolls, butter, assorted house-baked cookies, ice water and iced tea.

Extra choices add \$2.00 per person.

Under 12 people add \$2.00 per person

Caesar Salad V 7.95

Romaine, garlic croutons, parmesan, Caesar dressing

Add grilled chicken 1.50

Cobb Salad MWGCI 9.95

Romaine, grilled chicken, bacon, egg, tomato, avocado, blue cheese dressing

Greek Salad V MWGCI 9.50

Romaine, cucumber, red onion, tomato, feta, Kalamata olives, lemon vinaigrette

Add grilled chicken 1.50

Thai Noodle Salad Vg 8.95

Romaine, Napa cabbage, rice noodles, carrots, pea pods, daikon, red pepper,

Mandarin oranges, wonton strips and ginger sesame dressing

Add grilled chicken 1.50

Add grilled shrimp 4.50

Southwest Salad V MWGCI 8.95

Romaine, spring mix, tomato, scallions, black beans, fire roasted corn,

tortilla strips and avocado lime vinaigrette

Add grilled chicken 1.50

Add grilled salmon 3.95

Add grilled flank steak 4.50

Box Lunch

Deli Box Lunch

9.50

12 person minimum. Price per person. One choice per six people.

Disposable plastic ware, and condiment packets in a disposable lunch box.
Includes potato chips, whole fresh fruit, classic brownie, bottled water.

Extra choices add \$2.00 per person.

Under 12 people add \$2.00 per person.

Bread

One per sandwich selection:

Sour dough

Whole-wheat tortilla

Flour tortilla

Multi-grain bread

French bread

Sandwiches

Choice of three:

Turkey and Swiss

Ham and cheddar

Chicken salad

Hummus and spinach

Lunch Buffets

12 person minimum. Price per person.

Self-serve ice water and iced tea.

Under 12 people add \$2.00 per person.

Soup and Salad 13.50

Includes the three salads listed below and one soup selection:

Caesar salad, Thai noodle salad, Greek pasta salad, grilled chicken strips

Choice of one: Rustic tomato, broccoli cheese or soup of the day

Served with rolls and butter and assorted house-baked bars

Chili and Cornbread 12.50

Beef and bean chili, vegan black bean chili, house-baked cornbread and honey butter

Served with shredded cheese, sour cream, chopped onions, green salad with champagne vinaigrette and assorted house-baked cookies

Baked Potato 12.50

Idaho and sweet potatoes, butter, honey butter, brown sugar, sour cream, bacon, diced chicken, cheese, scallions, broccoli and vegan black bean chili

Served with green Salad, fruit salad and assorted house-baked cookies

Southwest 14.25

Seasoned ground turkey, seasoned grilled vegetables, Spanish rice, refried beans, cheese, lettuce, onions, tomatoes, salsa and avocado crème

Served with southwest Caesar salad, crunchy corn tortillas, soft flour tortillas and churros with chocolate sauce

Pan Asian 14.65

Marinated chicken, coconut vegetable curry, rice noodles, jasmine rice, sautéed cabbage and broccoli, pickled carrots and daikon, scallions, sweet chili sauce, ginger soy vinaigrette and Sriracha

Served with spring rolls and lemon ginger bars

Provence 15.95

Preserved lemon rosemary chicken, ratatouille, and roasted potatoes

Served with green salad with house vinaigrette, hard roll and French butter cookies

Classic Salad Bar 12.50

Mixed greens, grilled chicken, broccoli, shredded cheese, cucumbers, tomato, red onion, chickpeas, egg slices, sunflower seeds and croutons

Served with ranch dressing and house-vinaigrette, breadsticks, assorted house-baked cookies

Add soup of the day 2.00/per person

Picnic 14.50

Grilled hamburgers, grilled chicken breast, black bean burgers,

Served with fruit salad, potato salad, potato chips, lettuce, tomato, onion, pickles, cheddar and provolone cheese, hamburger buns, condiments and classic brownies

Signature Buffet Selections

Signature Buffet

15.75

12 person minimum. Price per person.

Buffet selections include green salad with ranch and champagne vinaigrette, house-baked knot rolls and butter, self-serve ice water, iced tea and coffee station.

Under 12 people add \$2.00 per person.

Lasagna

Meat lasagna, vegan Pasta Bake, steamed broccoli and cheesecake with chocolate sauce

Macaroni and Cheese

Cavatappi with house made cheese sauce (vegan cheese sauce upon request), shredded chicken, barbeque pulled pork, cheddar cheese, broccoli, bacon, green onions and carrot cake

Tex-Mex

Ancho pulled turkey, vegan bean enchilada bake, Spanish rice, grilled peppers, onions and churros with chocolate sauce

Served with corn and flour tortillas, crunchy taco shells, salsa, shredded cheese, sour cream and avocado crème

Casserole

Beef stroganoff, vegan mushroom stroganoff, egg noodles, white rice, steamed broccoli and flourless chocolate cake

Dinner Selections

Buffet Dinner

19.95

12 person minimum. Price per person.

Includes: choice of salad, two entrees, one starch, chef's choice seasonal vegetable, one dessert, house-baked knot rolls and butter, ice water, and self-serve coffee station.

Under 12 people add \$2.00 per person.

Plated Dinner

21.95

12 person minimum. Price per person.

Includes: choice of salad, two entrees, one starch, chef's choice seasonal vegetable, one dessert, house-baked knot rolls and butter, ice water, coffee.

Under 12 people add \$2.00 per person.

Choice of one:

House Salad V

Romaine, spring greens, radicchio, roasted apples, Wisconsin cheese curds, cornbread croutons, herbed buttermilk dressing

Caesar V

House made croutons, parmesan, Caesar dressing

Spinach Vg MWGCI

Cucumbers, tomatoes, red onion, sherry vinaigrette

Supper Club Vg MWGCI

Romaine and iceberg, tomato, cucumber, radish, carrot, ranch dressing

Mixed Greens V MWGCI

Dried cranberries, blue cheese, walnuts, champagne vinaigrette

Choice of two:

Pan Roasted Chicken MWGCI

Tomato vodka sauce

Chicken Marsala MWGCI

Mushrooms, sherry

Chicken Piccata MWGCI

Capers, lemon butter sauce

Citrus Chicken MWGCI

Citrus brine, charred lemon, garlic cream sauce

Chicken Florentine MWGCI

Spinach, gruyere cream sauce

Grilled Lemongrass Chicken MWGCI

Lemongrass, ginger, garlic

Dinner Selections (continued)

Butter Chicken MWGCI

Ginger, tomato, curry

Oven Baked Wild Salmon S MWGCI

White wine whole grain mustard cream sauce

Seared Wild Salmon S MWGCI

Apple cider sabayon, watercress

Seared Tilapia S MWGCI

Tomato, basil, sherry aioli

Oven Baked Tilapia S MWGCI

Lemon Butter Sauce

Marinated Grilled Flank Steak MWGCI

Door County cherry balsamic reduction

Medallions of Beef MWGCI

Green peppercorn cream sauce

Braised Beef Short Rib MWGCI

Balsamic red wine reduction

Ravioli V

Butternut squash, brown butter

Shepherd's Pie Vg MWGCI

Green lentils, peas, carrots, vegan mashed potatoes

Crispy Sesame Tofu Vg MWGCI

Five-spice blend, ginger scallion sauce

Stuffed Shells V

Spinach, ricotta, pomodoro sauce

Penne Vg MWGCI

Artichokes, roasted red peppers, olives, garlic oil

Portobello Mushroom Vg MWGCI

Cauliflower quinoa tabbouleh, red pepper coulis, mixed greens

Pan Fried Red Pepper Chickpea Cakes Vg MWGCI

Pesto cream sauce, ratatouille

Roasted Vegetable Tian Vg MWGCI

White balsamic vinaigrette, tofu ricotta

Dinner Selections (continued)

Choice of one:

Parsley butter potatoes V MWGCI
Whipped potatoes V MWGCI
Chive and cheddar whipped potatoes V MWGCI
Roasted red potatoes Vg MWGCI
Roasted sweet potatoes Vg MWGCI
Herbed fingerling potatoes Vg MWGCI
Sea salt and vinegar potatoes Vg
Classic risotto V MWGCI
White and wild rice pilaf Vg MWGCI
Vegetable lo mein Vg
Jasmine rice Vg MWGCI
Vegetarian spring rolls V

Choice of one:

Lemon raspberry torte
Seasonal fruit tart with oatmeal crumble
Carrot cake
Cheesecake (chocolate sauce or strawberry sauce)
Double chocolate layer cake
Flourless chocolate cake V MWGCI
Vegan banana cake Vg
Seasonal warm fruit cobbler (MWGCI available upon request)
Cupcake (Cakes and Frostings-MWGCI available upon request)
Cupcake Flavors
Vanilla, Chocolate, Carrot, Red Velvet, Lemon, Banana,
Strawberry Champagne, Margarita
Cupcake Frosting
Chocolate icing, cream cheese frosting, all flavors buttercream

Appetizer Displays

Fresh Fruit

Selection of cut fruit with sweetened yogurt V MWGCI

Small 10-15 servings	14.65
Medium 20-30 serving	29.30
Large 40-50 servings	43.95

Garden Vegetables

Fresh vegetables, hummus Vg MWGCI and buttermilk dressing V MWGCI

Small 10-15 servings	15.65
Medium 20-30 servings	31.30
Large 40-50 servings	46.95

Cheese and Crackers

Domestic cheese with crackers, berries and grape clusters

Small 10-15 servings	21.20
Medium 20-30 servings	42.40
Large 40-50 servings	63.60

Artisan Cheese Platter

Local and regional cheese with crostini, grissini, assorted crackers, seeds, dried fruit, grape clusters, sweet and savory compote

Small 10-15 servings	33.80
Medium 20-30 servings	67.60
Large 40-50 servings	101.40

Garden Vegetables and Cheese

Fresh vegetables, domestic cheese, crackers, berries, grape clusters, hummus Vg MWGCI and buttermilk dressing

Small 10-15 servings	18.45
Medium 20-30 servings	36.90
Large 40-50 servings	55.35

Appetizer Displays (continued)

Fresh Fruit and Cheese

Fresh seasonal fruit with sweetened yogurt, domestic cheese, crackers, berries, grape clusters Vg MWGCI

Small 10-15 servings	17.95
Medium 20-30 servings	35.90
Large 40-50 servings	53.85

Beef Summer Sausage and Cheese

Selection of domestic cheese, beef summer sausage, crackers, berries and grape clusters

Small 10-15 servings	25.20
Medium 20-30 servings	50.40
Large 40-50 servings	75.60

Antipasto

Marinated artichokes, capicola ham, salami, olives, pepperoncini, bocconcini, hummus and pita chips

Small 10-15 servings	27.25
Medium 20-30 servings	54.50
Large 40-50 servings	81.75

Petite Sandwich Trio

Turkey and cheddar, pesto chicken salad, hummus and roasted vegetable

Served on an artisan roll complimented with cranberry relish, herb mayo, whole grain mustard

Medium 20-30 servings	51.50
Large 40-50 servings	77.25

Chips and House Made Dips

Potato chips with onion dip, tortilla chips with taco dip and pita chips with spinach artichoke dip

Medium 20-30 servings	35.00
Large 40-50 serving	52.50

Cold Hors D'oeuvres

Hors d'oeuvres are displayed. Butler Passed hors d'oeuvres will include staffing charges - please consult the catering director

Petite Skewers

Caprese	17.40/dozen
Fresh fruit	12.75/dozen
Prosciutto, cantaloupe	17.00/dozen

Crostini

Olive tapenade	13.80/dozen
Smoked salmon mousse Fresh dill, lemon, capers	24.60/dozen
Beef Sirloin Horseradish crème and charred onions	17.90/dozen
Tomato Basil	13.90/dozen
Black Bean Hummus Smoked tomato, cilantro	13.20/dozen

Puff Pastry Pinwheels

Spinach and feta	13.40/dozen
Ham and cheddar	
Cranberry and brie	
Roasted garlic and goat cheese	

Deviled Eggs

Classic	8.75/dozen
Tomato Bacon	9.75/dozen
Curry	11.75/dozen
Dill Pickle	9.75/dozen
Buffalo	10.75/dozen

Shrimp Cocktail Small serves 25 guests/ Large serves 50 guests Lemons, cocktail sauce	49.00/98.00
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Warm Hors D'oeuvres

Sate 12.15/dozen

Thai Chicken, peanut sauce

Coconut chicken, sweet chili sauce

Portobello mushroom, balsamic, herb aioli

Tofu, soy, sweet teriyaki

Meatballs 14.10/dozen

Swedish

Barbeque

Sweet and sour

Stuffed Mushrooms 12.00/dozen

Andouille Sausage

Crab and Cream Cheese

Spinach and Artichoke

Quesadilla 15.85/dozen

Pear, brie, scallion salsa

Duck, smoked Gouda, peach chutney

Smoked Chicken, Monterey jack, green apple pico

Black bean, charred onion, pepper jack, chipotle crema

Specialty Dips Small serves 25 guests/ Large serves 50 guests 18.95/37.95

Crab Rangoon with wonton chips

Queso with tortilla chips

Black bean with tortilla chips

Rueben with rye chips

Breaks

Price per person.

Crunchy	4.50
Potato chips with onion dip, spinach and artichoke dip with pita chips Assorted soda and ice water	
Spicy	5.75
Tortilla chips with taco dip, guacamole and salsa Assorted soda and ice water	
Salty	4.25
Warm pretzels served with marinara and queso Assorted soda and ice water	
Fresh	5.00
House baked soft granola bars, bananas, assorted yogurt cups Assorted soda and ice water	
Retro	5.50
Chex mix, puppy chow and M&M's Assorted soda and ice water	
Classic	5.65
Buttered popcorn and a variety of candy Assorted soda and ice water	
Delicious	5.25
Vanilla ice cream cups, strawberry sauce, caramel sauce, chocolate sauce chopped nuts, candied sprinkles and whipped cream Assorted soda and ice water	

A la Carte Snacks

Some items may be prepared vegan and made without gluten containing ingredients for an additional fee.

Assorted Cookies	10.75/dozen
House-made Vegan Cookies MWGCI	11.25/dozen
Assorted Bars	16.75/dozen
Classic Brownies	6.95/dozen
Assorted Brownies	8.95/dozen
Assorted Outrageous Brownies	16.50/dozen
Trail Mix	9.95/pound
Hand Fruit	.85/each
Individual Assorted Chips	1.65/bag
Assorted Candy	11.25/pound
Nature Valley Granola Bars	1.25/each
Peanut Butter Power Bars Vg MWGCI	9.75/dozen
House-made Granola Bars V	9.75/dozen
Yogurt Cups	1.55/each
Avocado Crème	6.95/pint
Guacamole	11.95/pint
Salsa	4.95/pint
Sour Cream and Onion Dip	4.95/pint
Popcorn	8.95/pound
Pretzels	7.00/pound
Potato Chips	7.00/pound
Gardettos	7.75/pound
Chex Mix	7.75/pound
Tortilla Chips	7.00/pound
Pizza	9.75/each

Cheese, sausage, vegetable, pepperoni, supreme

Desserts

Custom decoration is available for cakes and cupcakes, please consult the Catering Director

Full Sheet Cake 77.00

Approximately 80 servings per cake

Half Sheet Cake 39.00

Approximately 48 servings per cake

Cake Flavors

Vanilla, Chocolate, Marble, Carrot, Red Velvet, Lemon buttermilk, Banana

Frosting Flavors

Chocolate Icing, Cream Cheese Frosting, All flavors Buttercream

Cupcakes 15.00/dozen

Cupcake Flavors

Vanilla, Chocolate, Carrot, Red Velvet, Lemon, Banana,

Strawberry Champagne, Margarita

Cupcake Frosting

Chocolate Icing, Cream Cheese Frosting, All flavors Buttercream

Mini Cupcakes 14.50/dozen

Vanilla, Chocolate, Carrot, Red Velvet, Lemon, Banana,

Strawberry Champagne, Margarita

Cupcake Frosting

Chocolate Icing, Cream Cheese Frosting, All flavors Buttercream

Petit Fours and Shooters 15.50/dozen

Petit Fours

Berries and Cream Tartlet

Lemon Meringue Tartlet

Caramel Pecan Tartlet

French Macaron

S'mores Petit Four

Irish coffee Cups

Shooters

Key Lime Cheesecake

Banana Cream Pie

Chocolate Mint Brownie

Boston Cream Pie

Salted Caramel Cheesecake