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
- Hamburger 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=100:101:371094132171

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 (1). 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 (FF)**
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.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Brewed Coffee</td>
<td>8.50/air pot</td>
</tr>
<tr>
<td>Regular or Decaf</td>
<td>13.50/gallon</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td>10.25/air pot</td>
</tr>
<tr>
<td></td>
<td>15.25/gallon</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>8.25/air pot</td>
</tr>
<tr>
<td></td>
<td>13.25/gallon</td>
</tr>
<tr>
<td>Assorted Numi Tea</td>
<td>1.00/each</td>
</tr>
</tbody>
</table>

### COLD BEVERAGES
A pitcher serves 5; a gallon serves 16.
Appropriate accompaniments provided.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tea or Lemonade</td>
<td>5.00/pitcher</td>
</tr>
<tr>
<td></td>
<td>9.60/gallon</td>
</tr>
<tr>
<td>Orange, Apple, or Cranberry Juice</td>
<td>6.00/pitcher</td>
</tr>
<tr>
<td></td>
<td>10.60/gallon</td>
</tr>
<tr>
<td>Sparkling Punch</td>
<td></td>
</tr>
<tr>
<td></td>
<td>14.60/gallon</td>
</tr>
</tbody>
</table>

### INDIVIDUAL BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Fruit Juice</td>
<td>1.95/each</td>
</tr>
<tr>
<td>Assorted Canned Soft Drinks</td>
<td>1.50/each</td>
</tr>
<tr>
<td>Milk Chugs-Skim, 2%, Chocolate</td>
<td>1.95/each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>1.50/each</td>
</tr>
<tr>
<td>San Pellegrino Sparkling Water</td>
<td>2.00/each</td>
</tr>
<tr>
<td>Lacroix Mineral Water</td>
<td>1.75/each</td>
</tr>
<tr>
<td>Assorted Flavors Naked Juice</td>
<td>3.95/each</td>
</tr>
</tbody>
</table>

### WATER SERVICE

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>.50/pitcher</td>
<td></td>
</tr>
<tr>
<td>1.00/gallon</td>
<td></td>
</tr>
<tr>
<td>Off-site Water Delivery Only</td>
<td>25.00/4 gallons</td>
</tr>
</tbody>
</table>
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),
asorted 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
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.

6.95

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
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 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 2.95/each
Berries, house-made granola
Overnight Oats Vg MWGCI 2.50/each
Seasonal fruit flavors
Chia Pudding Vg MWGCI 2.50/each
Certified Humane Free Range Hard Boiled Eggs .65 each/7.75 per dozen
Smoked Wild Salmon 4.50/per person
Includes: Hard boiled eggs, sliced avocado, sour cream
Sliced Smoked Ham 2.75/per person
Luncheon Selections

Sandwich Board

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
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

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad V</td>
<td>7.95</td>
</tr>
</tbody>
</table>
| 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
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
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
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

<table>
<thead>
<tr>
<th>Servings</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small 10-15</td>
<td>14.65</td>
</tr>
<tr>
<td>Medium 20-30</td>
<td>29.30</td>
</tr>
<tr>
<td>Large 40-50</td>
<td>43.95</td>
</tr>
</tbody>
</table>

## Garden Vegetables
Fresh vegetables, hummus Vg MWGCI and buttermilk dressing V MWGCI

<table>
<thead>
<tr>
<th>Servings</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small 10-15</td>
<td>15.65</td>
</tr>
<tr>
<td>Medium 20-30</td>
<td>31.30</td>
</tr>
<tr>
<td>Large 40-50</td>
<td>46.95</td>
</tr>
</tbody>
</table>

## Cheese and Crackers
Domestic cheese with crackers, berries and grape clusters

<table>
<thead>
<tr>
<th>Servings</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Small 10-15</td>
<td>21.20</td>
</tr>
<tr>
<td>Medium 20-30</td>
<td>42.40</td>
</tr>
<tr>
<td>Large 40-50</td>
<td>63.60</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Servings</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Small 10-15</td>
<td>33.80</td>
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<tr>
<td>Medium 20-30</td>
<td>67.60</td>
</tr>
<tr>
<td>Large 40-50</td>
<td>101.40</td>
</tr>
</tbody>
</table>

## Garden Vegetables and Cheese
Fresh vegetables, domestic cheese, crackers, berries, grape clusters, hummus Vg MWGCI and buttermilk dressing

<table>
<thead>
<tr>
<th>Servings</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small 10-15</td>
<td>18.45</td>
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<tr>
<td>Medium 20-30</td>
<td>36.90</td>
</tr>
<tr>
<td>Large 40-50</td>
<td>55.35</td>
</tr>
</tbody>
</table>
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 serv
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 24.60/dozen
  Fresh dill, lemon, capers
Beef Sirloin 17.90/dozen
  Horseradish crème and charred onions
Tomato Basil 13.90/dozen
Black Bean Hummus 13.20/dozen
  Smoked tomato, cilantro

Puff Pastry Pinwheels 13.40/dozen
Spinach and feta
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 49.00/98.00
Small serves 25 guests/ Large serves 50 guests
  Lemons, cocktail sauce
Warm Hors D’oeuvres

**Sate**
Thai Chicken, peanut sauce
Coconut chicken, sweet chili sauce
Portobello mushroom, balsamic, herb aioli
Tofu, soy, sweet teriyaki
12.15/dozen

**Meatballs**
Swedish
Barbeque
Sweet and sour
14.10/dozen

**Stuffed Mushrooms**
Andouille Sausage
Crab and Cream Cheese
Spinach and Artichoke
12.00/dozen

**Quesadilla**
Pear, brie, scallion salsa
Duck, smoked Gouda, peach chutney
Smoked Chicken, Monterey jack, green apple pico
Black bean, charred onion, pepper jack, chipotle crema
15.85/dozen

**Specialty Dips**
Small serves 25 guests/ Large serves 50 guests
Crab Rangoon with wonton chips
Queso with tortilla chips
Black bean with tortilla chips
Rueben with rye chips
18.95/37.95
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.

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

Cheese, sausage, vegetable, pepperoni, supreme
Desserts

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

**Full Sheet Cake**  
Approximately 80 servings per cake
- $77.00

**Half Sheet Cake**  
Approximately 48 servings per cake
- $39.00

**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

**Mini Cupcake Flavors**
- Vanilla, Chocolate, Carrot, Red Velvet, Lemon, Banana,
- Strawberry Champagne, Margarita

**Mini 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