

Bon Appétit at Carleton College
One North College Street
Northfield, MN 55057
www.cafebonappetit.com/carleton

BON APPÉTIT
MANAGEMENT COMPANY
food services for a sustainable future®

LEARN HOW FOOD CHOICES IMPACT THE ENVIRONMENT, COMMUNITY AND YOUR WELL BEING AT
www.CircleofResponsibility.com

THIS BROCHURE HAS BEEN PRINTED ON RECYCLED PAPER
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CARLETON COLLEGE
2008-2009

TREATS FROM HOME

ABOUT BON APPÉTIT!

Bon Appétit Management Company is an on-site custom restaurant company offering full food service management by providing café and catering service to corporations, colleges and universities, and specialty venues. We have over 192 clients in 27 states.

Founded in 1987 as a catering company, the hallmark of Bon Appétit's expertise is serving fresh food that is prepared from scratch using authentic ingredients. We also have made a commitment to social responsibility by supporting sustainable food suppliers and local producers.

We believe that food service serves a much larger purpose for the community. Dining rooms and cafés are gathering places. Breaking bread together helps to create a sense of community and comfort. We recognize the important role we fill and take great care to honor our partnership.

TREATS FROM HOME

- Does your stressed student need some love and support?
- No time to bake?
- Show someone special how much you care.
- Let us take care of it for you.

How it works:

- Select from our package choices of delicious treats and cakes.
- Complete the attached order form.
- We prepare and treats along with a customized card, and have them ready for your student to pick up.

FRESH

FAST

EASY

To place an order or to learn more about specials and featured items contact our catering department:

Tel. 507.222.5430

Fax: 507.222.4140

Email: catering@carleton.edu

Web: www.cafebonappetit.com/carleton

PACKAGE OPTIONS

All cakes include a customized message.

Full Sheet Cake Serves 96	70.00 each
Half Sheet Cake Serves 48	35.00 each
Chocolate Flourless Torte	45.00 each
Assorted Cookies Chocolate Chunk, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia	12.00 per dozen
Assorted Bars Seven Layer Bars, Brownies, Rice Krispy Bars, Turtle Bars, Tollhouse Bars	14.00 per dozen
Assorted Muffins Blueberry, Banana, Raisin Bran, Double Chocolate Chip, Morning Glory	13.00 per dozen
Carleton Exam Snack Packs Includes Chips, Candy, Chocolate Chunk Cookie, Apple and choice of bottled drink	7.99 each

ORDER FORM

YOUR NAME _____

STREET ADDRESS _____

CITY _____

STATE _____

ZIP _____

HOME TEL. _____

OTHER TEL. _____

RECIPIENT'S NAME _____

TEL. _____

PICK-UP DATE _____

PACKAGE OPTION _____

CAKE INSCRIPTION _____

MESSAGE FOR CARD _____

To order, please complete this form and return it by mail with check or credit card information. A 6.5% sales tax will be added to all orders. Please include the sales tax and make check payable to Bon Appétit. You may also email all of the above information to catering@carleton.edu.

Tel: 507.222.5023 Fax: 507.222.4140

Please choose one:

• Check enclosed. Amount: _____

• Credit Card

Name on Credit Card

Credit Card Number

Expiration Date

Amount

OUR KITCHEN PRINCIPLES

Menus are seasonal and regional featuring ingredients that are local, sustainable and organic

Turkey breast and chicken are produced without the routine use of antibiotics as a feed additive

Hamburgers are ground chuck raised on vegetarian feed without antibiotics or hormones

Turkey and beef are roasted in-house daily for deli meat

Milk is free of antibiotics and artificial Bovine Growth Hormone as available

Shell eggs are cage-free and Certified Humane

Vegetarian options are plentiful at every meal

Healthy menu items are a mainstream offering

Trans fats are not used in our kitchens

Salsas, sauces, stocks and soups are made-from-scratch

Seafood is purchased fresh when available locally

We support the Monterey Bay Aquarium's Seafood Watch guidelines

Olive and canola oils are used for salad dressings

All salad dressings are made-from-scratch, except nonfat and low-calorie dressings

MSG and peanut oil are never used in the preparation of our food

Mashed potatoes are made from fresh potatoes

Cookies, muffins and breads (where possible) are baked fresh daily

Learn how food choices impact the environment, community and your well being at:

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