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 principles**

- Hamburgers are made with fresh ground beef from cows raised on vegetarian feed and never given antibiotics or hormones
- 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.

**About Bon Appétit**

Bon Appétit is a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities and environment.

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

**Bon Appétit Catering at Carleton College**

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

**Menu Pricing**

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include applicable taxes and/or service charges, when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, or service labor 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://ems.ads.carleton.edu/virtualems/ or contact Scheduling Services at 507.222.7185.

**Placing Your Order**

We now have three convenient ways to place your catering order:

- Online form https://apps.carleton.edu/campus/dining_services/catering/request/
- Email us at catering@carleton.edu
- Contact the Catering Department at 507.222.5023

Please have your estimated number of guests, event name, start and end time, location, budget number and contact name when ordering. We ask that all catering requests be placed at least seven business days prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or product. Last minute requests may be subject to additional charges and/or limited menu offering and customer pick up may be required.
Event Confirmation, Guarantees and Cancellations

Final guest count guarantees must be received at least three business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or the actual number of guests served, whichever is greater. All cancellations should be made within a reasonable notice no later than 72 hours prior to the scheduled event. A minimum of 50% service charge will be assessed if an event is cancelled with less than 72 hours notice.

<table>
<thead>
<tr>
<th>EVENT DAY</th>
<th>GUARANTEE DUE DATE</th>
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</thead>
<tbody>
<tr>
<td>Saturday, Sunday or Monday</td>
<td>Noon Wednesday</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Noon Thursday</td>
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<tr>
<td>Wednesday</td>
<td>Noon Friday</td>
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<tr>
<td>Thursday</td>
<td>Noon Monday</td>
</tr>
<tr>
<td>Friday</td>
<td>Noon Tuesday</td>
</tr>
</tbody>
</table>

Payment and Billing

Upon confirmation of your event you will receive a copy of the Event Order listing all estimated charges. It is necessary that a signed contract be delivered to the Bon Appétit Catering Office for all College related events exceeding $500.00. Upon receipt of the signed contract an order will be entered into the system. All Non-College related events will have to have a signed contract on file and the required deposit will need to be received prior to the order being placed. All catered functions must have secured payment before they occur. A department charge number, credit cards, and checks are all valid payment methods.

Final event charges will appear on the final invoice, which is created at the conclusion of the event and subject to change based on final attendance and additions. Additional charges may be necessary for any additional rental items and/or labor over our usual staffing levels.

Staffing

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

- Buffet Service
  Three (3) hours of service provided for your event. One hour set up, one hour buffet and one hour breakdown. Any additional time will be billed per hour.
  ♦ 1 Attendant per 35 guests

- Table Service
  Four (4) hours of service provided for your event. One and a half hours of set up, one hour table service, one and a half hours of breakdown. Any additional hours will be billed per hour.
  ♦ 1 Attendant per 25 guests

- Reception and Dinner Service
  Five (5) hours of service provided for your event. One and a half hours of set up, one hour reception, one hour table / buffet service, and one and a half hours of breakdown. Any additional hours will be billed per hour.
  ♦ 1.5 Attendant per 25 guests

Alcoholic Beverage Service

Full Alcoholic Bar Service is available at Carleton College through Bon Appétit for your event. All host and cash bars must meet a minimum sales of $350.00 per bar, per function or the client will be billed $150.00 service fee per bar. Our standard is one bartender per 100 guests but may require additional bartenders depending on the location of the event. If the event requires more than our standard number of bartenders, labor will be charged at the rate of $35.00 per hour with a four hour minimum.

Wine or Beer Station must meet a minimum sales of $350.00 per station, per function or the client will be billed for a beverage attendant charge of $25.00 per hour with a four hour minimum.

Labor Charges

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

- Attendant Wait Staff $25.00 per hour 4 hour minimum *
- Beverage Attendant $25.00 per hour 4 hour minimum *
- Bartender $35.00 per hour 4 hour minimum *
- Chef / Carver $75.00 per hour 3 hour minimum **

* 1 hour set up, 2 hours service, 1 hour breakdown
** 1 hour set up, 1 hour service, 1 hour breakdown
Beverage Selections ............................................. 2
From Our Bakery .................................................. 3
Breakfast Buffets ................................................... 4 & 5
From the Bon Appetit Deli ................................. 6 & 7
Box Lunches – Sandwiches ................................. 8
Entrée Salads ............................................................. 9
Build a Blue Plate Lunch Special ......................... 10
Break Items ............................................................... 11
Hors d’Oeuvres – displays ..................................... 12
Hors d’Oeuvres – cold ............................................ 14
Hors d’Oeuvres – hot ............................................ 15
Plated Selections .................................................... 16
Buffet Selections ................................................... 18
Dessert Selections ................................................... 20
beverage selections

Hot Beverages
Fresh Brewed Peace Coffee
regular or decaffeinated
$17.95 per gallon

Equal Exchange Assorted Hot Teas
with hot water
$1.25 each

Cold Beverages
Iced Tea
$12.95 per gallon

Chai Tea
$13.95 per gallon

Lemonade
$12.95 per gallon

Orange Juice
$14.95 per gallon

Apple or Cranberry Juice
$14.95 per gallon

Sparkling Punch
$12.95 per gallon

Bottled Beverages
Fruit Juices 10 oz.
$2.50 each

Fuze Iced Tea 16 oz.
$3.75 each

Milk – 2%, skim, chocolate 16 oz.
$2.50 each

Soy Milk 11 oz.
$3.00 each

Soft Drinks 12 oz. (cans)
$1.50 each

Water 12 oz.
$1.50 each

Sparkling Water – plain, lemon 12 oz.
$1.75 each

Morning Treats
Fresh-Baked Muffins
$12.95 per dozen

Assorted Danish
$14.25 per dozen

Assorted Scones
$13.50 per dozen

Bagels with Cream Cheese
$13.50 per dozen

Croissants
$15.50 per dozen

Biscotti
$13.50 per dozen

Cinnamon Rolls
$16.95 per dozen

Caramel Rolls
$16.95 per dozen

Breakfast Breads
$14.50 per dozen

Afternoon Delights
Fresh Baked Cookies
chocolate chip, sugar, oatmeal raisin, peanut butter
$9.95 per dozen

Grande Sandwich Cookies
lemon cream cheese snickerdoodle, cream cheese oatmeal raisin
$14.95 per dozen

chocolate peanut butter, indulgent chocolate chip

House-Made Brownies and Bars
apple bars, lemon bars, cranberry bars, seven layer bars, brownies
$15.25 per dozen

Decadent Brownies and Bars
almond coffee bars, “krackle” brownies, raspberry oat bars,
hiker bar, turtle brownies, coconut pineapple bar
$19.25 per dozen

Sweet Tooth Petites
mini eclairs, mini crème puffs, mini fruit tarts, mini lemon tarts,
mini butter tarts, mini macaroons
$13.95 per dozen

Anytime
Cupcakes
$16.95 per dozen

Decorated Cupcakes
$21.95 per dozen

Half Sheet Cake, serves 44-48
$40.95

Full Sheet Cake, serves 92-96
$75.95

Cake and Icing Options:
Cake: white, chocolate, marble, red velvet and carrot
Icing: vanilla, chocolate and cream cheese
breakfast buffets

Continental 10 person minimum

“Knights” Breakfast $6.25 per person
danish, muffins, orange juice, fresh brewed Peace coffee, assorted Equal Exchange teas

“New Yorker” Breakfast $7.75 per person
assorted bagels, trio of cream cheese, assorted jellies, seasonal fruit display, breakfast pastries, orange juice, fresh brewed Peace coffee, assorted Equal Exchange teas

Yogurt Bar $6.25 per person
assorted low fat yogurts with house-made granola, craisins, sunflower seeds, raisins and roasted apples, orange juice, fresh brewed Peace coffee, assorted Equal Exchange teas

Hot Start 15 person minimum

Hot Cereal Bar $5.75 per person
choose oatmeal, malt-o-meal, or pioneer cereal served with chopped nuts, brown sugar, honey, cinnamon and roasted apples orange juice, fresh brewed Peace coffee, assorted Equal Exchange teas

“Most Important Meal of the Day” $9.25 per person
“Cage Free” scrambled eggs, choice of smoked bacon or pork sausage hash brown potatoes, muffins, fresh fruit, orange juice, fresh brewed Peace coffee and assorted Equal Exchange teas

Baked Quiche $9.00 per person
choice of two:
• Three Cheese
• Seasonal Vegetable and Swiss Cheese
• Spinach and Goat Cheese
• Smoked Ham and Cheddar Cheese
• Smoked Bacon with Onions and Swiss Cheese served with breakfast style potatoes, muffins, fresh fruit, orange juice, fresh brewed Peace coffee and assorted Equal Exchange teas

“Southern Border” $8.50 per person
pico de gallo, served with orange juice, fresh brewed Peace coffee, assorted Equal Exchange teas
* add Spanish chorizo, bacon, sausage or tempeh $1.00 per person

Build Your Own Breakfast Buffet 15 person minimum $12.50 per person
includes muffins, danish, orange juice, fresh brewed Peace coffee and assorted Equal Exchange teas

Choice of two
• “Cage Free” Scrambled Eggs
• “Cage Free” Scrambled Eggs with Cheese
• House Baked Biscuits with Sausage Gravy
• Quiche Lorraine or Vegetable Quiche
• French Toast with Creamery Butter and Syrup
• Pancakes with Creamery Butter and Syrup

Choice of one
• Smoked Bacon
• Pork Sausage Links
• Ferndale Market Turkey Sausage Patties
• “Vegetarian” Sausage Patties
• Smoked Ham

Choice of one
• Hash Brown Potatoes
• Country Fries with Peppers and Onions
• House-Made Granola and Fruit Yogurt
• Malt-o-Meal with Brown Sugar and Cinnamon

Breakfast a la Carte 15 person minimum
Add a dish to your breakfast menu for an additional cost per person;

Smoked Bacon $2.50 per person
Pork Sausage Links $2.50 per person
Ferndale Market Turkey Sausage Patties $2.50 per person
“Vegetarian” Sausage Patties $2.25 per person
Breakfast Potatoes $2.00 per person
Fresh Fruit Platter $2.95 per person
Whole Fruit $1.25 per person
Fair Trade Banana $2.00 per person
Boiled “Cage Free” Eggs $0.75 per person
Yogurt and Granola Parfaits $2.50 per person
Sandwich Board  15 person minimum

#1 Start with your choice of bread  
choice of three – 1 per sandwich selection

Wraps  Ciabatta  Focaccia  
Baquette  Whole Grain  Soft French Bread  
Sandwich Loaf  White

#2 Sandwich Options  choice of three

Turkey  $13.50  
- Roasted Ferndale Market Turkey  
  cranberry relish, lettuce, roasted garlic mayonnaise  
- Smoked Turkey, Havarti Cheese, Lettuce  
  roasted tomato relish and creole mustard aioli

Chicken  $13.50  
- Chicken Caesar with Parmesan Cheese, Romaine  
  creamy garlic dressing  
- Grilled Chicken Ranch with Grilled Onion  
  lettuce, pepper jack cheese, house recipe ranch dressing

Beef  $13.50  
- Grilled Beef and Blue Cheese, Field Greens  
  caramelized onions and peppercorn mayonnaise  
- Slow Roasted Natural Beef, Fried Onions, Lettuce  
  cheddar cheese and tobacco spiced mustard

Vegetarian  $13.50  
- Red Pepper Hummus, Grilled Eggplant, Lettuce  
  olive oil marinated Carrots, Mint and Basil Salad  
- Caprese with Fresh Mozzarella Cheese, Sweet Basil  
  roma tomatoes and crisp romaine

Additional Few  $14.50  
- Asian Braised Pork, Herb Cucumber-Carrot Relish  
  shredded cabbage and crispy shallots  
- Dill Roasted Salmon, Salmon Remoulade, Crispy Cucumber  
  olive oil cured tomatoes, arugula and field Greens

#3 Salad Options  choice of two

Old Fashioned Potato Salad  Garden Fresh Green Salad  
Deli Style Coleslaw  Traditional Caesar Salad  
Garden Pasta Salad  Oven Roasted Vegetable Salad  
Tangy Bulgur Wheat Salad  Fruit Salad  
Lemon Chick Pea Salad  Asian Rice Noodle Salad
### Deli Box Lunch

**$10.50**

*includes potato chips, whole fresh fruit, fresh baked cookie and bottled water*

#### #1 Start with your choice of bread

choice of three – 1 per sandwich selection

<table>
<thead>
<tr>
<th>Wraps</th>
<th>Ciabatta</th>
<th>Focaccia</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baquette</td>
<td>Whole Grain</td>
<td>White</td>
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<tr>
<td>Sandwich Loaf</td>
<td>Soft French Bread</td>
<td></td>
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</tbody>
</table>

#### #2 Sandwich Options  choice of three

- Chicken Caesar Wrap
- Red Pepper Hummus with Cucumber and Tomato
- Roast Beef and Provolone with Grilled Onions
- Roast Ferndale Market Turkey and Swiss, Cranberry Mayo
- Grilled Vegetable, Goat Cheese Spread and Arugula
- Cranberry-Almond Chicken Salad

### Executive Box Lunch

**$12.00**

*includes composed salad, whole fresh fruit, fresh baked cookie and bottled water*

#### #1 Start with your choice of bread  choice of three – 1 per sandwich selection

<table>
<thead>
<tr>
<th>Wraps</th>
<th>Ciabatta</th>
<th>Focaccia</th>
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</thead>
<tbody>
<tr>
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<td>Whole Grain</td>
<td>White</td>
</tr>
<tr>
<td>Sandwich Loaf</td>
<td>Soft French Bread</td>
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</tr>
</tbody>
</table>

#### #2 Sandwich Options choice of three

- Smoked Turkey, Havarti Cheese, Lettuce, Roasted Tomato Relish and Creole Mustard Aioli
- Grilled Chicken Ranch and Grilled Onion, Lettuce, Pepper Jack Cheese, House Recipe Ranch Dressing
- Grilled Beef and Blue Cheese, Field Greens, Caramelized Onions and Peppercorn Mayonnaise
- Red Pepper Hummus, Grilled Eggplant, Lettuce, Olive Oil Marinated Carrots, Mint and Basil Salad
- Roasted Tomatoes and Peppers, Spinach, Arugula, Herbed Ricotta Spread

### Salads  15 person minimum

*Choice of two*

#### Caesar Salad  **$9.50**

*romaine lettuce, house baked croutons, shredded parmesan cheese, traditional Caesar dressing*

*add grilled chicken breast  **$2.50**

#### Carleton Cobb Salad  **$12.50**

*romaine lettuce and field greens, roasted Ferndale Market turkey, smoked bacon, crumbled blue cheese, red onion, sweet corn, roasted apple, fresh tomato, herbed red wine dressing*

#### Southwestern Chicken Salad  **$10.50**

*ancho grilled chicken breast, romaine lettuce, black beans, petite tomatoes, roasted corn salsa, tortilla strips and lime-cumin vinaigrette*

*substitute ancho grilled flat iron steak  **$2.50**

#### Mediterranean Salad  **$10.50**

*field greens and spinach, country olives, red onion, cucumber, feta cheese, roasted peppers, grilled artichoke hearts, herbed lemon dressing*

#### Apple Walnut Salad  **$9.75**

*roasted apples and toasted walnuts, butter lettuce, dried cranberries, celery and orange yogurt dressing*

*add grilled chicken breast  **$2.50**

#### Cranberry-Almond Chicken Salad  **$11.95**

*field greens and butter lettuce, petite tomatoes and champagne vinaigrette*

### Far Eastern Market Salad  **$9.75**

*butter lettuce and napa cabbage, cucumber, daikon salad, ginger pressed tofu, scallions, won tons and lemongrass soy vinaigrette*

#### Add On to Entrée Salads

- **Soup du jour  **$1.95 per person
- **Chef’s choice cookie  **$.75 each
- **Chef’s choice bar  **$1.10 each

### Salad Box Lunch choice of two

*All of the Entrée Salads can be made as a box lunch for an additional  **$1.50**

*includes fresh baked roll and creamery butter, dressing on the side, bakers select bar and bottled water*
### Build a Blue Plate Lunch Special

**20 person minimum**

<table>
<thead>
<tr>
<th>#1 Select One</th>
<th>$11.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select Two</td>
<td>$14.95</td>
</tr>
</tbody>
</table>

- Honey Baked Chicken Breast with Pan Sauce
- Roasted Ferndale Market Turkey Breast with Brandied Gravy
- Traditional Pot Roast with Carrots and Roasted Garlic Gravy
- Seared Salmon Fillet with Dill Cream Sauce
- Boneless Pork Chop with Grilled Apple Cider Gravy
- All Beef Meatloaf with Mushroom Gravy
- Roman Style Baked Polenta with Mozzarella, Tomatoes and Basil
- Garden Meatloaf with Crushed Tomato Sauce
- Baked Ziti with Roasted Tomato Sauce

<table>
<thead>
<tr>
<th>#2 Select Two Sides</th>
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</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
</tr>
<tr>
<td>White Rice</td>
</tr>
<tr>
<td>Sage Dressing</td>
</tr>
<tr>
<td>Braised Garlic Beans</td>
</tr>
<tr>
<td>Candied Carrots</td>
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<tr>
<td>Mashed Sweet Potatoes</td>
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<tr>
<td>Cauliflower Gratinee</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>#3 Select One Bread</th>
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</thead>
<tbody>
<tr>
<td>Dinner Rolls</td>
</tr>
<tr>
<td>Breadsticks</td>
</tr>
<tr>
<td>Whole Grain Rolls</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>#4 Select One Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pecan Pie</td>
</tr>
<tr>
<td>Key Lime Pie</td>
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<tr>
<td>Chocolate Cream Pie</td>
</tr>
<tr>
<td>Caramel Cheesecake</td>
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</table>

<table>
<thead>
<tr>
<th>#5 Select One Beverage</th>
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</thead>
<tbody>
<tr>
<td>Lemonade</td>
</tr>
<tr>
<td>Iced Tea</td>
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</tbody>
</table>

### Break Items

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fruit Selection</td>
<td>$1.25 per piece</td>
</tr>
<tr>
<td>Fair Trade Banana</td>
<td>$2.00 per piece</td>
</tr>
<tr>
<td>Soft Pretzels and Mustard</td>
<td>$1.75 per piece</td>
</tr>
<tr>
<td>Chips and Salsa</td>
<td>$2.25 per person</td>
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<tr>
<td>Dry Roasted Nuts</td>
<td>$2.50 per person</td>
</tr>
<tr>
<td>Sweet and Salty</td>
<td>$2.25 per person</td>
</tr>
<tr>
<td>Kettle Chips</td>
<td>$2.00 per person</td>
</tr>
</tbody>
</table>

**Equal Exchange hot tea**

- 15 – 20 servings: $40.00
- 30 – 40 servings: $80.00

**Dip-n-Sticks**

- 15 – 20 servings: $40.00
- 30 – 40 servings: $80.00
Cheese and Baguette
selection of domestic cheeses, sliced French baguette
10-15 servings $35.00
20-30 servings $70.00
40-50 servings $115.00

Artisanal Cheeses
selection of cheeses from local and regional artisans, sliced baguette and crackers
20-30 servings $95.00
40-50 servings $175.00

Fresh Fruit
selection of cut fruit with honeyed yogurt
10-15 servings $35.00
20-30 servings $70.00
40-50 servings $115.00

Taste of the Mediterranean
roasted vegetables, marinated olives, hummus, pepperoncini, baba ghanoush, marinated feta cheese, roasted red pepper garlic sauce and fried pita points
20-30 servings $60.00
40-50 servings $115.00

Bruschetta Bar
tomato-basil salad, sundried tomato tapenade, tuna white bean, crushed chick pea with herbs, peppernata, artichoke-spinach with parmesan
small serves 25 persons $55.00
large serves 50 persons $110.00

“Green Grocer” Vegetable
selection of fresh and roasted vegetables, creamy dill dressing and sundried tomato pesto
small serves 25 persons $53.00
large serves 50 persons $105.00

Hummus Trio
traditional, roasted zucchini and red pepper, pickled vegetables and grilled flatbread
small serves 25 persons $65.00
large serves 50 persons $130.00

Petite Sandwich Trio
grilled chicken ranch with grilled onion, red pepper hummus, grilled eggplant mint and basil salad, grilled beef and blue cheese, field greens
small serves 25 persons $70.00
large serves 50 persons $135.00

Salsa Trio and Tortillas
pico de gallo, roasted tomato and tomatillo salsas, house fried tortilla chips
small serves 25 persons $35.00
large serves 50 persons $70.00

Pinwheel Trio
Ferndale Market turkey havarti and cranberry aioli, hummus, cucumber and roasted red pepper, roasted beef, swiss, grilled onion and horseradish cream
small serves 25 persons $72.00
large serves 50 persons $130.00

Cheese and Baguette
selection of domestic cheeses, sliced French baguette
10-15 servings $35.00
20-30 servings $70.00
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<table>
<thead>
<tr>
<th>hors d’oeuvres — cold</th>
<th>hors d’oeuvres — hot</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>hors d’oeuvre sold by 25 or 50 pieces</strong></td>
<td><strong>hors d’oeuvre sold by 25 or 50 pieces</strong></td>
</tr>
<tr>
<td><strong>Phyllo Tartlet</strong></td>
<td><strong>Corn Cakes</strong></td>
</tr>
<tr>
<td>brie and wine poached pears</td>
<td>mango salsa</td>
</tr>
<tr>
<td>$32.50</td>
<td>$33.00</td>
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<tr>
<td>$65.00</td>
<td></td>
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<tr>
<td><strong>Marinated Feta and Arugula</strong></td>
<td><strong>Baked Mac n Cheese</strong></td>
</tr>
<tr>
<td>preserved tomato and savory pastry cup</td>
<td>yukon gold potato or parma style ham</td>
</tr>
<tr>
<td>$28.75</td>
<td>$33.00</td>
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<tr>
<td>$57.50</td>
<td>$66.00</td>
</tr>
<tr>
<td><strong>Caprese Skewers</strong></td>
<td><strong>Artichoke Risotto Croquette</strong></td>
</tr>
<tr>
<td>sweet basil, fresh mozzarella, petite tomato and balsamic reduction</td>
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</tr>
<tr>
<td>$28.75</td>
<td>$31.25</td>
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<tr>
<td>$57.50</td>
<td>$62.50</td>
</tr>
<tr>
<td><strong>Mekong Spring Rolls</strong></td>
<td><strong>Spanakopita</strong></td>
</tr>
<tr>
<td>rice paper, cellophane noodles, hoisin sauce, shredded vegetables, sweet and spicy dipping sauce</td>
<td>spinach and feta wrapped in filo</td>
</tr>
<tr>
<td>$32.50</td>
<td>$33.50</td>
</tr>
<tr>
<td>$65.00</td>
<td>$67.00</td>
</tr>
<tr>
<td><strong>Bruschetta of Tomato and Basil</strong></td>
<td><strong>Wild Caught Salmon Cakes</strong></td>
</tr>
<tr>
<td>crostini, sweet basil, fresh tomato tossed with extra virgin olive oil</td>
<td>corn salsa</td>
</tr>
<tr>
<td>$28.75</td>
<td>$35.00</td>
</tr>
<tr>
<td>$57.50</td>
<td>$70.00</td>
</tr>
<tr>
<td><strong>Smoked Salmon Salad</strong></td>
<td><strong>Pan Roasted Halibut</strong></td>
</tr>
<tr>
<td>chive potato cake and avocado relish</td>
<td>harissa carrot salad and semolina frybread</td>
</tr>
<tr>
<td>$35.50</td>
<td>$36.00</td>
</tr>
<tr>
<td>$71.00</td>
<td>$72.00</td>
</tr>
<tr>
<td><strong>Grilled Beef Bruschetta</strong></td>
<td><strong>Bacon Wrapped Shrimp</strong></td>
</tr>
<tr>
<td>black olive flatbread, roasted pepper rouille</td>
<td>mango sriracha sauce</td>
</tr>
<tr>
<td>$39.00</td>
<td>$52.00</td>
</tr>
<tr>
<td>$78.00</td>
<td>$104.00</td>
</tr>
<tr>
<td><strong>Churrasco Style Beef</strong></td>
<td><strong>Stuffed Mushrooms</strong></td>
</tr>
<tr>
<td>chimichurri and grilled onions</td>
<td>spicy italian sausage or spinach-boursin</td>
</tr>
<tr>
<td>$39.00</td>
<td>$33.00</td>
</tr>
<tr>
<td>$78.00</td>
<td>$66.00</td>
</tr>
<tr>
<td><strong>Petite “California” Chicken Flatbread</strong></td>
<td><strong>Firecracker Chicken</strong></td>
</tr>
<tr>
<td>bacon, swiss, tomato and avocado aioli</td>
<td>cilantro, mint, roasted peppers, crisp won ton and sweet chili sauce</td>
</tr>
<tr>
<td>$38.00</td>
<td>$48.00</td>
</tr>
<tr>
<td>$76.00</td>
<td>$96.00</td>
</tr>
<tr>
<td><strong>Mango Curried Chicken Profiterole</strong></td>
<td><strong>Beef Wellington “Cupcakes”</strong></td>
</tr>
<tr>
<td>pastry puff and sweet curry</td>
<td>mushrooms, mustard, shallots and puff pastry</td>
</tr>
<tr>
<td>$35.00</td>
<td>$50.00</td>
</tr>
<tr>
<td>$70.00</td>
<td>$100.00</td>
</tr>
<tr>
<td><strong>Prosciutto Wrapped Grilled Asparagus Spears</strong></td>
<td><strong>Roasted All Beef Meatballs</strong></td>
</tr>
<tr>
<td>artichoke vinaigrette</td>
<td>bbq, marinara and pineapple sweet n sour</td>
</tr>
<tr>
<td>$31.50</td>
<td>$39.50</td>
</tr>
<tr>
<td>$63.00</td>
<td>$79.00</td>
</tr>
<tr>
<td><strong>Empanada “Cupcakes”</strong></td>
<td><strong>Empanada “Cupcakes”</strong></td>
</tr>
<tr>
<td>choice of ancho marinated chicken, pork or black bean with potatoes and peas</td>
<td></td>
</tr>
<tr>
<td></td>
<td>$41.00</td>
</tr>
<tr>
<td></td>
<td>$82.00</td>
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</tbody>
</table>
### Plated Selections

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Marsala</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>with an herbed mushroom sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Butter Chicken</strong></td>
<td>$16.95</td>
</tr>
<tr>
<td>tandoori spiced, yogurt and tomatoes braised with wilted spinach</td>
<td></td>
</tr>
<tr>
<td><strong>Tuscano Grilled Chicken</strong></td>
<td>$16.95</td>
</tr>
<tr>
<td>marinated tomato and shallot cruda</td>
<td></td>
</tr>
<tr>
<td><strong>Roasted Tenderloin of Beef</strong></td>
<td>$22.95</td>
</tr>
<tr>
<td>smoked bacon and morel-red wine sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Beef Tri Tip Roast</strong></td>
<td>$19.95</td>
</tr>
<tr>
<td>pan jus with argentinian chimichurri</td>
<td></td>
</tr>
<tr>
<td><strong>Sweet and Sour Glazed Wild Salmon</strong></td>
<td>$18.95</td>
</tr>
<tr>
<td>pineapple and mango sauce with red peppers and scallions</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Wild Salmon Fillet</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>white wine-whole grain mustard cream sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Pan Roasted Tenderloin of Pork</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>green peppercorn-mushroom sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Coffee Roasted Pork Loin</strong></td>
<td>$16.95</td>
</tr>
<tr>
<td>pan jus and green onion jam</td>
<td></td>
</tr>
<tr>
<td><strong>Edamame and Potato Croquette</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>seared greens and tomato emulsion</td>
<td></td>
</tr>
<tr>
<td><strong>Forest Mushroom and Chick Pea Vol au Vent</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>roasted pepper-olive oil sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Risotto with Seasonal Inspiration</strong></td>
<td>$18.95</td>
</tr>
<tr>
<td>risotto is served with preserved tomatoes, sauteed spinach and pecorino-romano cheese</td>
<td></td>
</tr>
<tr>
<td>spring asparagus risotto</td>
<td></td>
</tr>
<tr>
<td>autumn forest mushroom risotto</td>
<td></td>
</tr>
<tr>
<td>winter roasted butternut squash risotto</td>
<td></td>
</tr>
</tbody>
</table>

**Plated Entrees Include**
- Choice of Salad, Starch, and Vegetable (please see following page)
- Dinner roll and sweet creamery butter, chilled water, Peace coffee and Equal Exchange tea
buffet selections

20 person minimum

All American Picnic $16.95
grill seed beef hamburgers
“garden” or black bean burgers
grilled chicken breast
vegetarian baked beans
coleslaw and potato chips
cheese, rolls and condiments
lettuce, tomato, onion and pickles

Western Mediterranean
grilled wild salmon
lemon sauce with almonds and grapes
roasted chicken breast
with roasted fennel and tomato sauce
couscous stuffed eggplant with herbs and raisins
grilled lemon-barley sauce
saffron pilaf
zucchini saute with oven dried tomatoes and oregano
green salad with cucumber, tomato, feta and mint
red wine vinaigrette
orange salad with onions and country olives
feta cheese, tzatziki and warm pita bread

Heartland Prairie $18.95
roasted Ferndale Market turkey
sage dressing, mashed potatoes, brandied “gravy”
maple roasted seasonal squash
sauteed root vegetables, cranberry chutney
green salad, tomato, cucumber and buttermilk dressing

Taste of Italy $15.95
baked lasagne with Italian sausage
fettuccini with choice of alfredo or marinara sauce
roasted zucchini and tomatoes
mesclun green, spinach and balsamic vinaigrette
caprese salad with basil, mozzarella and tomatoes
fresh baked breadsticks

The Soul of Southern Cooking $16.95
stovetop chicken and gravy
black eyed peas with fried green tomatoes
cornbread dressin’
baked macaroni and cheese
slow cooked greens
sautéed green bean and onions
delta style pickled beets
biscuits with honey butter and peach preserves
add smothered beef steak and onions $3.50
$3.75 per person

Vanilla Cheesecake
fresh berries

Apricot Glazed Fruit Tart
sweet pastry cream

Flourless Chocolate Cake
raspberries and fresh whipped cream

House Made Apple Crisp
vanilla whipped cream

Apple “Upside Down” Cake
mango caramel sauce

Traditional Bread Pudding
chocolate and apple caramel sauce

Red Velvet Cake
cream cheese icing

Banana Bread Trifle
strawberry whipped cream and toasted almonds

Assiette de Patisserie
selection of sweet bakery petites
cream puff, fruit tart and cheesecake

Cheese and Chutney
a cows milk or sheeps milk cheese
house made whole grain crackers