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>
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<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 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
<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beverage Selections</td>
<td>1</td>
</tr>
<tr>
<td>From Our Bakery</td>
<td>2</td>
</tr>
<tr>
<td>Breakfast Buffets</td>
<td>3 &amp; 4</td>
</tr>
<tr>
<td>From the Bon Appetit Deli</td>
<td>5 &amp; 6</td>
</tr>
<tr>
<td>Box Lunches</td>
<td>7</td>
</tr>
<tr>
<td>Entrée Salads</td>
<td>8</td>
</tr>
<tr>
<td>Build a Blue Plate Lunch Special</td>
<td>9</td>
</tr>
<tr>
<td>Break Items</td>
<td>10</td>
</tr>
<tr>
<td>Hors d'Oeuvres – displays</td>
<td>11 &amp; 12</td>
</tr>
<tr>
<td>Hors d'Oeuvres – cold</td>
<td>13</td>
</tr>
<tr>
<td>Hors d'Oeuvres – hot</td>
<td>14</td>
</tr>
<tr>
<td>Plated Selections</td>
<td>15 &amp; 16</td>
</tr>
<tr>
<td>Buffet Selections</td>
<td>17 &amp; 18</td>
</tr>
<tr>
<td>Knight’s Special</td>
<td>19 &amp; 20</td>
</tr>
<tr>
<td>Dessert Selections</td>
<td>21</td>
</tr>
</tbody>
</table>
Beverage Selections

Hot Beverages
Fresh Brewed Peace Coffee  
*regular or decaffeinated*  
$12.95 per gallon

Assorted Equal Exchange Hot Teas  
*with hot water*  
$.95 each

Hot Chocolate  
$12.95 per gallon

Hot Apple Cider  
$12.95 per gallon

Cold Beverages
Iced Tea  
$9.95 per gallon

Chai Tea  
$12.95 per gallon

Lemonade  
$9.95 per gallon

Orange Juice  
$12.95 per gallon

Apple or Cranberry Juice  
$12.95 per gallon

Sparkling Punch  
$12.95 per gallon

Bottled Beverages
Fruit Juices 10 oz.  
$1.95 each

Milk – 2%, skim, chocolate 16 oz.  
$1.95 each

Soy Milk 11 oz.  
$1.95 each

Soft Drinks 12 oz. (cans)  
$1.25 each

Water 12 oz.  
$1.25 each

Sparkling Water – plain, lemon 12 oz.  
$1.25 each

Water Service, includes 100-9oz compostable cups

5 gallons – Delivered  
$25.00

5 gallons – Pick Up  
$5.00
## Morning Treats

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Fresh-Baked Muffins</td>
<td>$9.95 per dozen</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>$11.95 per dozen</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$11.95 per dozen</td>
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<tr>
<td>Bagels with Cream Cheese</td>
<td>$11.95 per dozen</td>
</tr>
<tr>
<td>Croissants</td>
<td>$11.95 per dozen</td>
</tr>
<tr>
<td>Biscotti</td>
<td>$11.95 per dozen</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$12.95 per dozen</td>
</tr>
<tr>
<td>Caramel Rolls</td>
<td>$12.95 per dozen</td>
</tr>
<tr>
<td>Breakfast Breads</td>
<td>$11.95 per dozen</td>
</tr>
</tbody>
</table>

## Afternoon Delights

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Fresh Baked Cookies</td>
<td>$7.95 per dozen</td>
</tr>
<tr>
<td>chocolate chip, sugar, oatmeal raisin, peanut butter</td>
<td></td>
</tr>
<tr>
<td>Frosted Sugar Cookies</td>
<td>$11.95 per dozen</td>
</tr>
<tr>
<td>House-Made Brownies and Bars</td>
<td>$11.95 per dozen</td>
</tr>
<tr>
<td>apple bars, lemon bars, cranberry bars, seven layer bars, brownies</td>
<td></td>
</tr>
<tr>
<td>Decadent Brownies and Bars</td>
<td>$16.95 per dozen</td>
</tr>
<tr>
<td>almond coffee bars, &quot;krackle&quot; brownies, raspberry oat bars, hiker bar, turtle brownies, coconut pineapple bar</td>
<td></td>
</tr>
<tr>
<td>Sweet Tooth Petites</td>
<td>$13.95 per dozen</td>
</tr>
<tr>
<td>mini eclairs, mini crème puffs, mini fruit tarts, mini lemon tarts, mini butter tarts, mini macaroons</td>
<td></td>
</tr>
</tbody>
</table>

## Anytime

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cupcakes</td>
<td>$11.95 per dozen</td>
</tr>
<tr>
<td>Decorated Cupcakes</td>
<td>$14.95 per dozen</td>
</tr>
<tr>
<td>Half Sheet Cake, serves 44-48</td>
<td>$40.00</td>
</tr>
<tr>
<td>Full Sheet Cake, serves 92-96</td>
<td>$75.00</td>
</tr>
</tbody>
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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 $5.95 per person
danish, muffins, orange juice, fresh brewed Peace coffee, assorted Equal Exchange teas

“New Yorker” Breakfast $7.25 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 $5.95 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” $8.95 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 $8.25 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” $7.50 per person
Breakfast style burritos✔ with eggs, potatoes, cheddar cheese, ✔ green chili salsa or 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
Breakfast buffets

Build Your Own Breakfast Buffet 15 person minimum $11.25 per person includes muffins, danish, orange juice, fresh brewed Peace coffee and assorted Equal Exchange teas

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

Choice of one
• Smoked Bacon
• Pork Sausage Links
• Ferndale Market Turkey Sausage Patties F2F
• “Vegetarian” Sausage Patties Vg
• Smoked Ham

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

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

Smoked Bacon MWG $1.95 per person
Pork Sausage Links $1.95 per person
Ferndale Market Turkey Sausage Patties F2F MWG $2.25 per person
“Vegetarian” Sausage Patties Vg $2.25 per person
Breakfast Potatoes Vg $1.95 per person
Fresh Fruit Platter $2.95 per person
Whole Fruit $.95 per person
Fair Trade Banana $1.95 per person
Boiled “Cage Free” Eggs $.75 per person
Yogurt and Granola Parfaits V $2.25 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 $11.95
• Roasted Ferndale Market Turkey
cranberry relish, lettuce, roasted garlic mayonnaise
• Smoked Ferndale Turkey, Havarti Cheese, Lettuce
roasted tomato relish and creole mustard aioli

Chicken $11.95
• Chicken Caesar with Parmesan Cheese, Romaine
creamy garlic dressing
• Grilled Chicken Ranch with Grilled Onion
lettuce, pepper jack cheese, house recipe ranch dressing

Beef $11.95
• 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 $11.95
• 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 $13.95
• 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 all  V
Old Fashioned Potato Salad  Vg  SW  F2F  MWG
Deli Style Coleslaw  Vg  MWG
Garden Pasta Salad  Vg
Tangy Bulgur Wheat Salad  Vg
Lemon Chick Pea Salad  Vg  MWG

Garden Fresh Green Salad  Vg  MWG
Traditional Caesar Salad
Oven Roasted Vegetable Salad  Vg  MWG
Fruit Salad  Vg  MWG
Asian Rice Noodle Salad

#4 Beverage Options choice of one
Lemonade
Iced Tea

Build Your Own Deli  15 person minimum  $13.95

#1 Start with your choice of bread choice of two
Wraps  Ciabatta  Focaccia
Baquette  Whole Grain  White
Sandwich Loaf  Soft French Bread

#2 Meats and Vegetables choice of three
Oven Roasted Turkey  F2F
House Roast Beef
Smoked Ham
Classic Tuna Salad  SW
Dried Cranberry Chicken Salad

Smoked Turkey Breast  F2F
Roasted Vegetables  Vg
Genoa Salami
Home Style Egg Salad  V

#3 Cheese choice of two
Swiss
Provolone  F2F
American
Pepper Jack

#4 Salad Options choice of two all  V
Old Fashioned Potato Salad  Vg  SW  F2F  MWG
Deli Style Coleslaw  Vg  MWG
Garden Pasta Salad  Vg
Tangy Bulgur Wheat Salad  Vg
Lemon Chick Pea Salad  Vg  MWG

Garden Fresh Green Salad  Vg  MWG
Traditional Caesar Salad
Oven Roasted Vegetable Salad  Vg  MWG
Fruit Salad  Vg  MWG
Asian Rice Noodle Salad

#5 Beverage Options choice of one
Lemonade or Iced Tea

Add On to Sandwich or Deli Boards
Soup du Jour  $1.95 per person
Chef’s Choice Cookie  $.65 each
Chef’s Choice Bar  $.95 each
Deli Box Lunch $9.25
includes potato chips, whole fresh fruit, fresh baked cookie and bottled water
*Reduce bottled water waste by not ordering a beverage $9.00

#1 Start with your choice of bread
choice of three – 1 per sandwich selection
Wraps Ciabatta Focaccia
Baquette Whole Grain White
Sandwich Loaf Soft French Bread

#2 Sandwich Options choice of three
• Chicken Caesar Wrap
• Red Pepper Hummus with Cucumber and Tomato (V)
• Roast Beef and Provolone with Grilled Onions
• Roast Ferndale Market Turkey and Swiss, Cranberry Mayo (F2F)
• Grilled Vegetable, Goat Cheese Spread and Arugula (V)
• Cranberry-Almond Chicken Salad

Executive Box Lunch $9.95
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
Wraps Ciabatta Focaccia
Baquette Whole Grain White
Sandwich Loaf Soft French Bread

#2 Sandwich Options choice of three
• Smoked Ferndale Turkey, Havarti Cheese, Lettuce, Roasted Tomato Relish and Creole Mustard Aioli (F2F)
• 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 (V)
• Roasted Tomatoes and Peppers, Spinach, Arugula, Herbed Ricotta Spread (V)
**Salads** 15 person minimum
served with fresh baked roll and creamery butter, chilled water, lemonade or iced tea

Choice of two

**Caesar Salad** $8.95
romaine lettuce, house baked croutons, shredded parmesan cheese, traditional Caesar dressing
* add grilled chicken breast $2.25

**Carleton Cobb Salad** $11.25
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** $9.95
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 $2.25

**Mediterranean Salad** $9.95
field greens and spinach, country olives, red onion, cucumber, feta cheese, roasted peppers, grilled artichoke hearts, herbed lemon dressing

**Apple Walnut Salad** $8.95
roasted apples and toasted walnuts, butter lettuce, dried cranberries, celery and orange yogurt dressing
* add grilled chicken breast $2.25

**Cranberry-Almond Chicken Salad** $11.25
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 $.65 each
Chef’s choice bar $.95 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

- Buffets will be set up outside of meeting room where guests will be seated
- Beverages will be at a station for self service
- Plates and service ware will be on the buffet table
- Linens will be provided for guest tables
- No substitutions
- Any additions will be priced off the catering guide

#1 Select One  $11.25
Select Two  $13.25
- Honey Baked Chicken Breast with Pan Sauce [MWG]
- Roasted Ferndale Market Turkey Breast with Brandied Gravy [F2F]
- Traditional Pot Roast with Carrots and Roasted Garlic Gravy
- Seared Salmon Fillet with Dill Cream Sauce [MWG] [SW]
- Boneless Pork Chop with Grilled Apple Cider Gravy [MWG]
- All Beef Meatloaf with Mushroom Gravy
- Roman Style Baked Polenta with Mozzarella, Tomatoes and Basil [V] [MWG]
- Garden Meatloaf with Crushed Tomato Sauce [Vg]
- Baked Ziti with Roasted Tomato Sauce [V]

#2 Select Two Sides
Caesar Salad  Green Salad with Ranch Dressing [V] [MWG]
White Rice [Vg] [MWG]  Brown Rice [Vg] [MWG]
Sage Dressing [V]  Wild Rice Pilaf [Vg] [MWG]
Braised Garlic Beans [Vg] [MWG]  Broccoli [Vg] [MWG]
Candied Carrots [Vg] [MWG]  Green Beans [Vg] [MWG]
Mashed Sweet Potatoes [V] [MWG]  Brown Sugar Roasted Sweet Potatoes [Vg] [MWG]
Cauliflower Gratinee [V]  Roasted Potatoes [Vg] [MWG]

#3 Select One Bread
Dinner Rolls  Cornbread
Breadsticks  Buttermilk Biscuits
Whole Grain Rolls  Rosemary Focaccia

#4 Select One Dessert
Pecan Pie  Apple Crisp
Key Lime Pie  Bread Pudding
Chocolate Cream Pie  Peach Cobbler
Caramel Cheesecake  Pumpkin Pie

#5 Select One Beverage
Lemonade
Iced Tea

Vegetarian  Vegan  Sustainable Seafood  Farm to Fork  Made Without Gluten
Whole Fruit Selection  $0.95 per piece

Fair Trade Banana  $1.95 per piece

Soft Pretzels and Mustard 15 person minimum  $1.75 per piece

Chips and Salsa 15 person minimum  $1.95 per person

Dry Roasted Nuts 15 person minimum  $2.50 per person

Sweet and Salty 15 person minimum
equal measures of trail mix, gold fish and dry fruit  $2.25 per person

Kettle Chips 15 person minimum
house made ranch dip  $2.00 per person

Tea Time 15 person minimum
petite cucumber-cress, smoked salmon and asparagus-boursin sandwiches
and assorted Equal Exchange hot tea

<table>
<thead>
<tr>
<th>Servings</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>15 – 20</td>
<td>$35.00</td>
</tr>
<tr>
<td>30 – 40</td>
<td>$70.00</td>
</tr>
</tbody>
</table>

Dip-n-Sticks 15 person minimum
celery, carrots, peppers, cucumbers and broccoli with your choice of red pepper or hummus dip

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>15 – 20</td>
<td>$35.00</td>
</tr>
<tr>
<td>30 – 40</td>
<td>$70.00</td>
</tr>
</tbody>
</table>
Cheese and Baguette  
(selection of domestic cheeses, sliced french baguette)
- 10-15 servings: $30.00
- 20-30 servings: $60.00
- 40-50 servings: $90.00

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: $105.00

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: $55.00
- 40-50 servings: $110.00

Bruschetta Bar  
(select three)
- 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: $50.00
- large serves 50 persons: $100.00

Hummus Trio  
(traditional, roasted zucchini and red pepper, pickled vegetables and grilled flatbread)
- small serves 25 persons: $60.00
- large serves 50 persons: $120.00
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 $60.00
large serves 50 persons $120.00

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 $65.00
large serves 50 persons $130.00
hors d’oeuvres — cold

hors d’oeuvre sold by 25 or 50 pieces

Phyllo Tartlet (V) $30.00
brie and wine poached pears $60.00

Marinated Feta and Arugula (V) $25.00
preserved tomato and savory pastry cup $50.00

Caprese Skewers (V) $25.00
sweet basil, fresh mozzarella, petite tomato $50.00
and balsamic reduction

Mekong Spring Rolls (V) $30.00
rice paper, cellophane noodles, hoisin sauce, $60.00
shredded vegetables, sweet and spicy dipping sauce

Bruschetta of Tomato and Basil (Vs) $25.00
crostini, sweet basil, fresh tomato tossed with $50.00
extra virgin olive oil

Smoked Salmon Salad (SW) $35.00
chive potato cake and avocado relish $70.00

Grilled Beef Bruschetta $35.00
black olive flatbread, roasted pepper rouille $70.00

Churrasco Style Beef (MWG) $35.00
chimmichuri and grilled onions $70.00

Petite “California” Chicken Flatbread $35.00
bacon, swiss, tomato and avocado aioli $70.00

Mango Curried Chicken Profiterole $35.00
pastry puff and sweet curry $70.00

Prosciutto Wrapped Grilled Asparagus Spears (MWG) $30.00
artichoke vinaigrette $60.00
<table>
<thead>
<tr>
<th>Hors d’oeuvre</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corn Cakes</td>
<td>mango salsa</td>
<td>$30.00</td>
</tr>
<tr>
<td>Baked Mac n Cheese</td>
<td>yuon gold potato or parma style ham</td>
<td>$30.00</td>
</tr>
<tr>
<td>Artichoke Risotto Croquette</td>
<td></td>
<td>$30.00</td>
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<tr>
<td>Spanakopita</td>
<td>spinach and feta wrapped in filo</td>
<td>$30.00</td>
</tr>
<tr>
<td>Wild Caught Salmon Cakes</td>
<td>corn salsa</td>
<td>$30.00</td>
</tr>
<tr>
<td>Pan Roasted Halibut</td>
<td>harissa carrot salad and semolina frybread</td>
<td>$30.00</td>
</tr>
<tr>
<td>Bacon Wrapped Shrimp</td>
<td>mango sriracha sauce</td>
<td>$50.00</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>spicy italian sausage or spinach-boursin</td>
<td>$30.00</td>
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<tr>
<td>Firecracker Chicken</td>
<td>cilantro, mint, roasted peppers, crisp won ton and sweet chili sauce</td>
<td>$40.00</td>
</tr>
<tr>
<td>Beef Wellington “Cupcakes”</td>
<td>mushrooms, mustard, shallots and puff pastry</td>
<td>$45.00</td>
</tr>
<tr>
<td>Roasted All Beef Meatballs</td>
<td>bbq, marinara and pineapple sweet n sour</td>
<td>$35.00</td>
</tr>
<tr>
<td>Empanada “Cupcakes”</td>
<td>choice of ancho marinated chicken, pork or black bean with potatoes and peas</td>
<td>$40.00</td>
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</tbody>
</table>
plated selections

Chicken Marsala $16.95
with an herbed mushroom sauce

Grilled Butter Chicken (MWG) $15.95
tandoori spiced, yogurt and tomatoes braised with wilted spinach

Tuscano Grilled Chicken $16.95
marinated tomato and shallot cruda

Roasted Tenderloin of Beef $21.95
smoked bacon and morel-red wine sauce

Beef Tri Tip Roast $18.95
pan jus with argentinian chimichurri

Sweet and Sour Glazed Wild Salmon (SW, MWG) $17.95
pineapple and mango sauce with red peppers and scallions

Grilled Wild Salmon Fillet (SW) $16.95
white wine-whole grain mustard cream sauce

Pan Roasted Tenderloin of Pork $16.95
green peppercorn-mushroom sauce

Coffee Roasted Pork Loin $15.95
pan jus and green onion jam

Edamame and Potato Croquette (V) $16.95
seared greens and tomato emulsion

Forest Mushroom and Chick Pea Vol au Vent (V) $16.95
roasted pepper-olive oil sauce

Risotto with Seasonal Inspiration (V) $17.95
risotto is served with preserved tomatoes, sauteed spinach and pecorino-romano cheese
- spring asparagus risotto (V, MWG)
- autumn forest mushroom risotto (V, SW, MWG)
- winter roasted butternut squash risotto (MWG)

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
Plated Selections

Salad – choice of one  
Green Salad with House-made Ranch Dressing  
Caesar Salad

Starch – choice of one  
Mashed Potatoes  
Roasted Yukon Gold Potatoes  
White and Wild Rice Pilaf  
Sweet Potato Hash  
Gratinee of Potatoes with Smoked Bacon  
Steamed Jasmine or Brown Rice

Vegetable – choice of one  
Steamed Green Beans  
Candied Carrots  
Medley of Zucchini and Yellow Squash  
Roasted Cauliflower  
Steamed Broccoli  
Herb Roasted Tomatoes  
Lemon Roasted Asparagus  
Sauteed Broccolini
buffet selections

20 person minimum

All American Picnic $15.95

Thousand Hills Cattle Co. grass fed 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

Taqueria $15.95

achiote grilled chicken and roasted tofu “verde”
corn and flour tortillas
pico de gallo and roasted tomato salsa
fresh lettuce, sour cream, tomatoes
green onions and shredded cheese
spanish style red rice and “frijoles charros”
green salad with cucumber, red onion
herbed sherry vinaigrette
substitute carne asada $3.15
substitute braised pork carnitas $2.70

Tour of Southeast Asia $17.95

pineapple sweet and sour grilled chicken
warm spicy grilled bean curd
Indonesian yellow coconut rice
yunnan style greens
pad thai noodle salad
herb and green salad with sweet chile lime dressing
grilled flatbread, nuoc cham, toasted peanuts
fresh chilies and cilantro leaves
add khmer stir fried ginger beef $3.15
### 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 sauté 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

**Price**: $19.95

### Heartland Prairie
- **Roasted Ferndale Market Turkey**: Sage dressing, mashed potatoes, brandied “gravy”
- **Maple Roasted Seasonal Squash**: Sautéed root vegetables, cranberry chutney
- **Green Salad**: Tomato, cucumber and buttermilk dressing

**Price**: $17.95

### Taste of Italy
- **Baked Lasagne with Italian Sausage**: Fettuccine 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**

**Price**: $15.95

### The Soul of Southern Cooking
- **Stovetop Chicken and Gravy**: Black eyed peas with fried green tomatoes
- **Cornbread Dressin’**: Baked macaroni and cheese
- **Slow Cooked Greens**: Sauteed green bean and onions
- **Delta Style Pickled Beets**: Biscuits with honey butter and peach preserves

**Price**: $15.95

**Add Smothered Beef Steak and Onions**: $3.15
20 person minimum

- Buffets will be set up outside of meeting room where guests will be seated
- Beverages will be at a station for self service
- Plates and service ware will be on the buffet table
- Linens will be provided for guest tables
- No substitutions
- Any additions will be priced off the catering guide

**Chili and Cornbread**

ferndale market turkey and white bean chili - $11.25 per person
vegetarian roasted corn and black bean chili
shredded cheddar cheese, sour cream, chopped onions
garden salad with choice of one dressing
house-made cornbread
choice of cookie or bar
choice of lemonade or iced tea

**Baked Potato Bar**

baked potato
butter, sour cream, cheddar cheese, bacon, steamed broccoli, green onion
green salad with choice of one dressing
dinner roll with creamery butter
choice of cookie or bar
choice of lemonade or iced tea

**Italian Escapes**

choice of entrée (below)
served with caesar salad and two bread sticks
choice of cookie or bar
choice of lemonade or iced tea

- spaghetti with bolognese sauce - $10.25 per person
- pasta with marinara sauce - $10.25 per person
- baked cheese manicotti with marinara sauce - $10.25 per person
- vegetarian pasta primavera - $10.25 per person
Minnesota Comfort Casseroles choice of entrée (below) served with garden salad, dressing, dinner roll and butter choice of cookie or bar choice of lemonade or iced tea

Tator Tot Hot Dish
Vegetarian Green Bean Casserole $10.95 per person

Beef Goulash
Vegetarian Goulash $10.95 per person

Ferndale Turkey Wild Rice Hot Dish
Vegetarian Wild Rice Hot Dish $10.95 Per Person

Traditional Beef Stew
Vegetarian Stew $10.95 Per Person

Beef Stroganoff
Vegetarian Stroganoff $10.95 Per Person
$3.25 per person

Vanilla Cheesecake
"fresh berries"

Apricot Glazed Fruit Tart
"sweet pastry cream"

Flourless Chocolate Cake (MWG)
"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"