Welcome to Catering by Bon Appétit

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 507.222.4229

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 10 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 seven 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.

**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.

**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 *

* Includes one hour of each set up and tear down

**ALCOHOLIC BEVERAGE SERVICE**

Alcoholic Beverages are available at Carleton College through Bon Appétit for your event. Our standard is one bartender per 100 guests but may require additional bartenders depending on the location of the event. Additional bartenders are charged at $35.00 per hour.

**FULL BAR** service must meet a minimum of $500.00 in sales per bar, per function or the client will be billed a $250.00 service fee per bar.

**WINE AND BEER** Station require a beverage attendant and will be charged $25.00 per hour with a four hour minimum (includes 1 hour of each set up and tear down).

**CIRCLE OF RESPONSIBILITY ICONS**

- **V**: Vegetarian: contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs
- **MWGCI**: Made Without Gluten: items are made without gluten-containing items
- **Vg**: Vegan: contains absolutely no animal or dairy products
- **F2F**: Farm to Fork: locally sourced item
- **SW**: Sustainable Seafood: designates seafood that complies with Monterey Bay Aquarium guidelines
WELCOME TO CATERING BY BON APPETIT

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BEVERAGE SELECTION

HOT BEVERAGES
Fresh Brewed Peace Coffee $12.95 per gallon
regular or decaffeinated
Assorted Equal Exchange Hot Teas $.95 each
with hot water
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

FROM THE BAKERY

MORNING TREATS
Fresh-Baked Muffins $9.95 per dozen
Assorted Danish $11.95 per dozen
Assorted Scones $11.95 per dozen
Bagels with Cream Cheese $11.95 per dozen
Croissants $11.95 per dozen
Biscotti $11.95 per dozen
Cinnamon Rolls $12.95 per dozen
Caramel Rolls $12.95 per dozen
Breakfast Breads, mini individual loafes $12.95 per dozen
Apple Fritter Donuts $12.95 per dozen
Iced Orange Cinnamon Rolls $12.95 per dozen
Ham and Cheese Pastries $36.00 per dozen

AFTERNOON DELIGHTS
Fresh Baked Cookies $7.95 per dozen
chocolate chip, sugar, oatmeal raisin, peanut butter
Frosted Sugar Cookies $11.95 per dozen
House-Made Brownies and Bars $11.95 per dozen
apple bars, lemon bars, cranberry bars, seven layer bars, brownies
Sweet Tooth Petites $13.95 per dozen
mini eclairs, mini crème puffs, mini fruit tarts, mini lemon tarts,
mini butter tarts, mini macaroons

ANYTIME
Cupcakes $11.95 per dozen
Decorated Cupcakes $14.95 per dozen
Half Sheet Cake, serves 44-48 $40.00
Full Sheet Cake, serves 92-96 $75.00

Cake and Icing Options:
Cake: white, chocolate, marble, red velvet and carrot
Icing: vanilla, chocolate and cream cheese
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
*Substitute Greek Yogurt $1.60 per person

HOT CEREAL 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, pork sausage, or turkey 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, MWGCI 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

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
• “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
• Mini Herb and Tomato Frittatas

Choice of one
• Smoked Bacon
• Pork Sausage Links
• Ferndale Market Turkey Sausage Patties MWGCI
• “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 ADDITIONS 15 PERSON MINIMUM
Add a dish to your breakfast menu for an additional cost per person

Smoked Bacon MWGCI $1.95 per person
Pork Sausage Links $1.95 per person
Ferndale Market Turkey Sausage Patties MWGCI $2.25 per person
“Vegetarian” Sausage Patties $2.25 per person
Breakfast Potatoes $1.95 per person
Fresh Fruit Platter $2.95 per person
Whole Fruit $1.95 per person
Fair Trade Banana $1.95 per person
Boiled “Cage Free” Eggs $1.75 per person
Yogurt and Granola Parfaits $2.25 per person
SANDWICH BOARD 15 PERSON MINIMUM $11.95

#1 Sandwich Options choice of three

**Turkey**
- Roasted Ferndale Market Turkey
cranberry relish, lettuce, roasted garlic mayonnaise on whole grain
- Smoked Ferndale Turkey, Havarti Cheese, Lettuce
roasted tomato relish and creole mustard aioli on soft french

**Chicken**
- Chicken Caesar with Parmesan Cheese, Romaine
creamy garlic dressing on wraps
- Grilled Chicken Ranch with Grilled Onion
lettuce, pepper jack cheese, house recipe ranch dressing on ciabatta
- Asian chicken wrap
Amish chicken breast, radish sprout, arugula, pickled carrots, cucumbers,
sake vinaigrette, wrapped in a wheat tortilla

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

**Vegetarian**
- Red Pepper Hummus, Grilled Eggplant, Lettuce
olive oil marinated Carrots, Mint and Basil Salad on wraps
- Caprese with Fresh Mozzarella Cheese, Sweet Basil
romato tomatoes and crisp romaine on baguette
- Spinach, Cucumber, tomato, sprouts, avocado, swiss cheese, basil, hummus,
oil and vinegar on soft french
- Mediterranean Vegetable Wrap vg
grilled vegetables, olives, cucumbers and lemon hummus wrapped in a wheat tortilla

Sub Sandwich
- Ham, Salami, Italian - provolone, tomato, onion, lettuce, capicola, pepperoncini,
mayonnaise, oil and vinegar on baguette

#2 Salad Options choice of two, all options are v
- Old Fashioned Potato Salad MWgci
- Garden Fresh Green Salad Vg MWgci
- Deli Style Coleslaw Vg MWgci
- Traditional Caesar Salad
- Garden Pasta Salad Vg MWgci
- Oven Roasted Vegetable Salad Vg MWgci
- Lemon Chick Pea Salad Vg MWgci
- Fruit Salad Vg MWgci

#3 Beverage Options choice of one
- Lemonade
- Iced Tea

*Substitute can soda $1.00 per person

BUILD YOUR OWN DELI 15 PERSON MINIMUM $13.95

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

#2 Meats and Vegetables choice of three, all options are v
- Oven Roasted Turkey F2F
- Smoked Turkey Breast F2F
- House Roast Beef
- Roasted Vegetables Vg
- Smoked Ham
- Genoa Salami
- Classic Tuna Salad SW
- Home Style Egg Salad V
- Dried Cranberry Chicken Salad
- Red Pepper Hummus Vg

#3 Cheese choice of two
- Swiss
- Cheddar F2F
- Provolone F2F
- Pepper Jack

#4 Salad Options choice of two, all options are v
- Old Fashioned Potato Salad MWgci
- Garden Fresh Green Salad Vg MWgci
- Deli Style Coleslaw Vg MWgci
- Traditional Caesar Salad
- Garden Pasta Salad Vg MWgci
- Oven Roasted Vegetable Salad Vg MWgci
- Lemon Chick Pea Salad Vg MWgci
- Fruit Salad Vg MWgci

#5 Beverage Options choice of one
- Lemonade or Iced Tea
*Substitute can soda $1.00

Add On to Sandwich or Deli Boards
- Soup du Jour, Chef’s choice, 8oz $1.95 per person
- Chef’s Choice Cookie $0.65 each
- Chef’s Choice Bar $0.95 each
**DELIVERY 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
   - Baquette: Whole Grain
   - Soft French Bread: Focaccia

2. Sandwich Options
   - Chicken Caesar Wrap
   - Red Pepper Hummus with Cucumber and Tomato
   - Roast Beef and Provolone with Grilled Onions
   - Roast Ferrandale Market Turkey and Swiss, Cranberry Mayo
   - Grilled Vegetable, Goat Cheese Spread and Arugula
   - 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
   - Baquette: Whole Grain
   - Soft French Bread: Focaccia

2. Sandwich Options
   - Smoked Ferrandale 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

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**ENTREÉ SALADS, INDIVIDUALLY PLATED, 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 Ferrandale 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, daal carrot salad, ginger pressed tofu, scallions, won tons and lemongrass soy vinaigrette

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**Add On to Entree Salads**

- **Soup du jour, Chef’s Choice 8 oz.** $1.95 per person
- **Chef’s choice cookie** $0.65 each
- **Chef’s choice bar** $0.95 each

**Entree Salad Buffet**, choice of one, 20 person minimum

*Add $4.00 per person*
## 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

<table>
<thead>
<tr>
<th>Select Two</th>
<th>$11.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cannanese Noodles - wok fried noodles with vegetables</td>
<td>V</td>
</tr>
<tr>
<td>Pan Fried Chickpea Cakes with mushroom-tomato ragout</td>
<td>MWGCI, VG</td>
</tr>
<tr>
<td>Spicy Vegan Potato Curry with garbanzo bean, peas, tomato</td>
<td>MWGCI, VG</td>
</tr>
<tr>
<td>Cavatapi Primavera - pasta spirals and spring vegetables in a mushroom sauce</td>
<td>V</td>
</tr>
<tr>
<td>Spinach and Ricotta Lasagna</td>
<td>V</td>
</tr>
<tr>
<td>Pan-roasted Rosemary Chicken Breasts</td>
<td>MWGCI</td>
</tr>
<tr>
<td>Chicken and Dumplings</td>
<td></td>
</tr>
<tr>
<td>Jerk Chicken Breast with Caribbean Chutney</td>
<td>MWGCI</td>
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<tr>
<td>Roasted Chicken with Fettuccine Alfredo</td>
<td></td>
</tr>
<tr>
<td>Pit-fire Ham with bourbon sauce</td>
<td>MWGCI</td>
</tr>
<tr>
<td>Cheese Ravioli with marinara sauce</td>
<td>V</td>
</tr>
<tr>
<td>Roasted Chicken Breast with Lemongrass orange glazed</td>
<td>MWGCI</td>
</tr>
<tr>
<td>Parmesan Crusted Chicken Breast with tomato puree</td>
<td>MWGCI</td>
</tr>
<tr>
<td>Honey Baked Chicken Breast with Pan Sauce</td>
<td>MWGCI</td>
</tr>
<tr>
<td>Roasted Ferndale Market Turkey Breast with Brandied Gravy</td>
<td>F2F</td>
</tr>
<tr>
<td>Traditional Pot Roast with Carrots and Roasted Garlic Gravy</td>
<td></td>
</tr>
<tr>
<td>Seared Salmon Fillet with Dill Cream Sauce</td>
<td>MWGCI, SW</td>
</tr>
<tr>
<td>All Beef Meatloaf with Mushroom Gravy</td>
<td></td>
</tr>
<tr>
<td>Roman Style Baked Polenta with Mozzarella, Tomatoes and Basil</td>
<td>V, MWGCI</td>
</tr>
<tr>
<td>Garden Meatloaf with Crushed Tomato Sauce</td>
<td>VG</td>
</tr>
<tr>
<td>Baked Ziti with Roasted Tomato Sauce</td>
<td>V</td>
</tr>
</tbody>
</table>

### #2 Select Two Sides

| Clearing | Green Salad with Ranch Dressing | V, MWGCI |
| Sage Dressing | Wild Rice Pilaf | VG, MWGCI |
| Braised Garlic Beans | Broccoli | VG, MWGCI |
| Candied Carrots | Seasonal Roasted Vegetables | MWGCI, VG |
| Roasted Potatoes | Roasted Sweet Potatoes | VG, MWGCI |
| Green Beans | Sharp Cheddar Scalloped Potatoes | V |
| Butter Noodles with parsley | |

### #3 Select One Bread

<table>
<thead>
<tr>
<th>Bread</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Dinner Rolls, assorted</td>
<td></td>
</tr>
<tr>
<td>Cornbread</td>
<td></td>
</tr>
<tr>
<td>Breadsticks</td>
<td></td>
</tr>
</tbody>
</table>

### #4 Select One Dessert

<table>
<thead>
<tr>
<th>Dessert</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pecan Pie</td>
<td>Apple Crisp</td>
</tr>
<tr>
<td>Key Lime Bar</td>
<td>Bread Pudding</td>
</tr>
<tr>
<td>Chocolate Cream Pie</td>
<td>Peach Cobbler</td>
</tr>
<tr>
<td>Caramel Cheesecake</td>
<td>Pumpkin Bar</td>
</tr>
<tr>
<td>Assorted Bars and Cookies</td>
<td></td>
</tr>
</tbody>
</table>

### #5 Select One Beverage

<table>
<thead>
<tr>
<th>Beverage</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemonade</td>
<td></td>
</tr>
<tr>
<td>Iced Tea</td>
<td></td>
</tr>
</tbody>
</table>

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V Vegetarian VG Vegan SW Sustainable Seafood F2F Farm to Fork MWGCI Made Without Gluten Containing Ingredients
HORS D’OEUVRES – DISPLAYS

Cheese and Baguette  v
selection of domestic cheeses, sliced french baguette
10-15 servings $30.00
20-30 servings $60.00
40-50 servings $90.00

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

Fresh Fruit  v MWGCI
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  v
roasted vegetables, marinated olives, hummus, pepperoncini, marinated feta cheese, roasted red pepper-garlic sauce and fried pita points
20-30 servings $55.00
40-50 servings $110.00

Bruschetta Bar  v
sundried tomato tapenade, crushed chick pea with herbs, artichoke-spinach with parmesan
small serves 25 persons $55.00
large serves 50 persons $110.00

“Green Grocer” Vegetable  v
selection of fresh and roasted vegetables, creamy dill dressing
small serves 25 persons $50.00
large serves 50 persons $100.00

Hummus Trio  v
traditional, roasted zucchini and red pepper, 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

Pinwheel Trio  F2F
Ferndale Market turkey, havarti and cranberry aioli, hummus, cucumber and roasted red pepper, and roasted beef, swiss, grilled onion and horseradish cream
small serves 25 persons $65.00
large serves 50 persons $130.00

Salsa and Guacamole
Salsa and Guacamole and house fried tortilla chips
small serves 25 persons $40.00
large serves 50 persons $80.00

Baked Brie
French brie wrapped in puff pastry with specialty crackers
small serves 25 persons $100.00
large serves 50 persons $200.00
## Hors d’oeuvres – Cold

*hors d’oeuvre sold by 25 or 50 pieces*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Phyllo Tartlet</td>
<td>$30.00</td>
</tr>
<tr>
<td>brie and wine poached pears</td>
<td>$60.00</td>
</tr>
<tr>
<td>Marinated Feta and Arugula</td>
<td>$25.00</td>
</tr>
<tr>
<td>preserved tomato and savory pastry cup</td>
<td>$50.00</td>
</tr>
<tr>
<td>Caprese Skewers</td>
<td>$25.00</td>
</tr>
<tr>
<td>sweet basil, fresh mozzarella, petite tomato</td>
<td>$50.00</td>
</tr>
<tr>
<td>and balsamic reduction</td>
<td></td>
</tr>
<tr>
<td>Mekong Spring Rolls</td>
<td>$30.00</td>
</tr>
<tr>
<td>rice paper, cellophane noodles, hoisin sauce,</td>
<td></td>
</tr>
<tr>
<td>shredded vegetables, sweet and spicy dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Bruschetta of Tomato and Basil</td>
<td>$25.00</td>
</tr>
<tr>
<td>crostini, sweet basil, fresh tomato tossed with</td>
<td>$50.00</td>
</tr>
<tr>
<td>extra virgin olive oil</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Salad</td>
<td>$35.00</td>
</tr>
<tr>
<td>chive potato cake and avocado relish</td>
<td>$70.00</td>
</tr>
<tr>
<td>Grilled Beef Bruschetta</td>
<td>$35.00</td>
</tr>
<tr>
<td>black olive flatbread, roasted pepper rouille</td>
<td>$70.00</td>
</tr>
<tr>
<td>Churrasco Style Beef</td>
<td>$35.00</td>
</tr>
<tr>
<td>chimichurri and grilled onions</td>
<td>$70.00</td>
</tr>
<tr>
<td>Petite “California” Chicken Flatbread</td>
<td>$35.00</td>
</tr>
<tr>
<td>bacon, swiss, tomato and avocado aioli</td>
<td>$70.00</td>
</tr>
<tr>
<td>Prosciutto Wrapped Grilled Asparagus Spears</td>
<td>$30.00</td>
</tr>
<tr>
<td>artichoke vinaigrette</td>
<td>$60.00</td>
</tr>
<tr>
<td>Roasted Red Pepper and White Bean Bruschetta</td>
<td>$30.00</td>
</tr>
<tr>
<td>extra virgin olive oil, pecorino, romano, on toasted</td>
<td>$60.00</td>
</tr>
<tr>
<td>baguette</td>
<td></td>
</tr>
<tr>
<td>Sticky Hill Goat Cheese Stuffed dates</td>
<td>$40.00</td>
</tr>
<tr>
<td>wrapped in Fischer Farms bacon</td>
<td>$80.00</td>
</tr>
</tbody>
</table>

## Hors d’oeuvres – Cold

*hors d’oeuvre sold by 25 or 50 pieces*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CROSTINI</td>
<td></td>
</tr>
<tr>
<td>Olive Tapenade</td>
<td>$30.00</td>
</tr>
<tr>
<td>$60.00</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Mousse</td>
<td>$35.00</td>
</tr>
<tr>
<td>with fresh dill, lemon, capers</td>
<td>$70.00</td>
</tr>
<tr>
<td>Rare Beef Tenderloin</td>
<td>$40.00</td>
</tr>
<tr>
<td>horseradish crème and caramelized onion</td>
<td>$80.00</td>
</tr>
</tbody>
</table>

**Vegetarian (V), Vegan (VG), Sustainable Seafood (SW), Farm to Fork (F2F), Made Without Gluten Containing Ingredients (MWGCI)**
### HORS D’ŒUVRES – HOT

**hors d’oeuvre sold by 25 or 50 pieces**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corn Cakes v</td>
<td>$30.00</td>
</tr>
<tr>
<td>mango salsa</td>
<td>$60.00</td>
</tr>
<tr>
<td>Baked Mac n Cheese</td>
<td>$30.00</td>
</tr>
<tr>
<td>yucon gold potato or parma style ham</td>
<td>$60.00</td>
</tr>
<tr>
<td>Artichoke Risotto Croquette v</td>
<td>$30.00</td>
</tr>
<tr>
<td></td>
<td>$60.00</td>
</tr>
<tr>
<td>Spanakopita v</td>
<td>$30.00</td>
</tr>
<tr>
<td>spinach and feta wrapped in filo</td>
<td>$60.00</td>
</tr>
<tr>
<td>Wild Caught Salmon Cakes sw</td>
<td>$35.00</td>
</tr>
<tr>
<td>baked mac n cheese</td>
<td>$70.00</td>
</tr>
<tr>
<td>Pan Roasted Halibut sw</td>
<td>$35.00</td>
</tr>
<tr>
<td>harissa carrot salad and semolina frybread</td>
<td>$70.00</td>
</tr>
<tr>
<td>Bacon Wrapped Shrimp sw MWGCi</td>
<td>$50.00</td>
</tr>
<tr>
<td>mango sriracha sauce</td>
<td>$100.00</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>$30.00</td>
</tr>
<tr>
<td>spicy italian sausage or spinach-boursin</td>
<td>$60.00</td>
</tr>
<tr>
<td>Firecracker Chicken</td>
<td>$40.00</td>
</tr>
<tr>
<td>cilantro, mint; roasted peppers, crisp won ton and sweet chili sauce</td>
<td>$80.00</td>
</tr>
<tr>
<td>Beef Wellington “Cupcakes”</td>
<td>$45.00</td>
</tr>
<tr>
<td>mushrooms, mustard, shallots and puff pastry</td>
<td>$90.00</td>
</tr>
<tr>
<td>Roasted Barbeque Beef Meatballs</td>
<td>$35.00</td>
</tr>
<tr>
<td></td>
<td>$70.00</td>
</tr>
</tbody>
</table>

**SKEWERS**

- **Chicken Satay MWGCi NUTS**
  - with thai peanut sauce
  - $40.00
  - $80.00
- **Korean BBQ Beef F2F**
  - with grilled scallions and soy glaze
  - $50.00
  - $100.00
- **Tequila Chili Lime Shrimp SW MWGCi**
  - $50.00
  - $100.00

**EMPANADA TARTS**

- **Spicy Beef F2F MWGCi**
  - with salsa roja
  - $50.00
  - $100.00
- **Shredded Chicken and red onions MWGCi**
  - with cilantro cream drizzle
  - $40.00
  - $80.00
- **Curried Potatoes Peas MWGCi v**
  - with cucumber raita
  - $30.00
  - $60.00
<table>
<thead>
<tr>
<th>PLATED SELECTIONS</th>
<th>PLATED SELECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Chicken Breast <strong>MWgci</strong></td>
<td>$16.95</td>
</tr>
<tr>
<td>with pan roasted grape sauce</td>
<td></td>
</tr>
<tr>
<td>Sautéed Trout <strong>MWgci</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>with fresh citrus and brown butter</td>
<td></td>
</tr>
<tr>
<td>Butter and Herb Stuff Pork Loin <strong>MWgci</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>with cherry brandy sauce</td>
<td></td>
</tr>
<tr>
<td>Garlic Lemon Asparagus Risotto <strong>MWgci</strong> <strong>V</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>with pecorino ramano cheese</td>
<td></td>
</tr>
<tr>
<td>Forest Mushroom Risotto <strong>V</strong></td>
<td>$16.95</td>
</tr>
<tr>
<td>with marscapon cheese, garlic ramano cheese</td>
<td></td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>$16.95</td>
</tr>
<tr>
<td>with an herbed mushroom sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Butter Chicken <strong>MWgci</strong></td>
<td>$15.95</td>
</tr>
<tr>
<td>tandoori spiced, yogurt and tomatoes braised with wilted spinach</td>
<td></td>
</tr>
<tr>
<td>Tuscan Grilled Chicken</td>
<td>$16.95</td>
</tr>
<tr>
<td>marinated tomato and shallot cruda</td>
<td></td>
</tr>
<tr>
<td>Roasted Tenderloin of Beef</td>
<td>$21.95</td>
</tr>
<tr>
<td>smoked bacon and morel-red wine sauce</td>
<td></td>
</tr>
<tr>
<td>Beef Tri Tip Roast</td>
<td>$18.95</td>
</tr>
<tr>
<td>pan jus with argentim chimichurri</td>
<td></td>
</tr>
<tr>
<td>Sweet and Sour Glazed Wild Salmon <strong>SW MWgci</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>pineapple and mango sauce with red peppers and scallions</td>
<td></td>
</tr>
<tr>
<td>Grilled Wild Salmon Fillet <strong>SW</strong></td>
<td>$16.95</td>
</tr>
<tr>
<td>white wine-whole grain mustard cream sauce</td>
<td></td>
</tr>
<tr>
<td>Edamame and Potato Croquette <strong>V</strong></td>
<td>$16.95</td>
</tr>
<tr>
<td>seared greens and tomato emulsion</td>
<td></td>
</tr>
<tr>
<td>Forest Mushroom and Chick Pea Vol au Vent <strong>V</strong></td>
<td>$16.95</td>
</tr>
<tr>
<td>roasted pepper-olive oil sauce</td>
<td></td>
</tr>
</tbody>
</table>

Plated entrees include choice of salad, starch and vegetable, dinner roll and sweet creamery butter, chilled water, Peace Coffee and Equal Exchange Tea.

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

**Starch – choice of one**
- Mashed Potatoes **V MWgci**
- Roasted Yukon Gold Potatoes **VG MWgci**
- White and Wild Rice Pilaf **F2F V MWgci**
- Gratinee of Potatoes with Smoked Bacon
- Brown Rice **VG MWgci**
- Parmesan Dauphinois Potatoes **V MWgci**
- Herb Duchess Potatoe **V MWgci**

**Vegetable – choice of one**
- Steamed Green Beans **VG MWgci**
- Candied Carrots **VG MWgci**
- Medley of Zucchini and Yellow Squash **VG MWgci**
- Herb Roasted Tomatoes **VG MWgci**
- Roasted Asparagus **VG MWgci**
- Sautéed Broccolini **VG MWgci**

Substitute an Upgraded Salad Option for an additional $2.00 per guest

**Chopped Wedge Salad **MWgci**
- blue cheese, bacon, tomato, thousand island dressing

**Smoked Salmon Salad **SW V MWgci**
- mixed green, baked goat cheese, blood orange dressing

**Caprese Salad **V MWgci**
- fresh mozzarella, vine riped tomatoes, basil and aged balsamic

**Harvest Salad**
- mixed greens, candied walnuts, blue cheese, dried cranberries and vinaigrette
20 person minimum

All American Picnic $16.95
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

Taste of the Orient $18.95
General Tso Chicken
Spicy Lady Tofu
Vegetable Fried Rice
Lo Mein Noodles
Herb and Green Salad with Sweet Chili Lime Dressing
Grilled Flatbread, Fresh Chilies, Cilantro Leaves
add Beef and Broccoli $4.00

Taste of India $18.95
Chicken Tikka
Vegetable Sweet Potato Curry
Green Beans with Paneer
Cucumber, Onion and Tomato Salad
Coconut Balsamic Rice
Cucumber Raita
Naan
add Madras Beef $4.00

Taqueria $16.95
Smoked Chipotle Grilled Chicken and Adobo Grilled Vegetables
Corn and Flour Tortillas
Picado Gallo and Toasted Tomato Salsa
Spanish Rice
Mixed Green Salad with Chiles, Cucumbers, Tomatoes with Tequila Dressing
Sour cream, shredded lettuce, shredded cheese, green onions
add Cheese Enchilada $2.00
add Sautéed Cilantro Tequila Tilapi $3.00

Midwestern $17.95
braised beef brisket
baked macaroni and cheese
sauteed green beans and almonds
minnesota wild rice salad, mixed greens, tomato, onion
fresh baguette

Western Mediterranean $19.95
grilled wild salmon
lemon sauce with almonds and grapes
roasted chicken breast
with roasted fennel and tomato sauce
saffron pilaf
zucchini saute with oven dried tomatoes and oregano
green salad with cucumber, tomato, feta and mint
red wine vinaigrette
feta cheese, tzatziki and warm pita bread

Heartland Prairie $17.95
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
assorted dinner rolls

Taste of Italy $16.95
baked lasagne with Italian sausage
fettuccini with alfredo sauce
roasted zucchini and tomatoes
mesclun green, spinach and balsamic vinaigrette
caprese salad with basil, mozzarella and tomatoes
fresh baked breadsticks
<table>
<thead>
<tr>
<th>Break Items</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Break Items</strong></td>
<td></td>
</tr>
<tr>
<td>Granola Bars <strong>15 person minimum</strong></td>
<td>$1.75 / each</td>
</tr>
<tr>
<td>Individually wrapped <strong>MWGCI</strong></td>
<td></td>
</tr>
<tr>
<td>Roasted Zucchini Hummus Cups <strong>15 minimum</strong></td>
<td>$1.75 / each</td>
</tr>
<tr>
<td>toasted pita bread</td>
<td></td>
</tr>
<tr>
<td>Celery and Carrot Cup <strong>15 person minimum</strong></td>
<td>$1.50 / each</td>
</tr>
<tr>
<td>ranch dipping sauce <strong>MWGCI</strong></td>
<td></td>
</tr>
<tr>
<td>House Made Trail Mix <strong>15 person minimum</strong></td>
<td>$2.75 / each</td>
</tr>
<tr>
<td>peanuts, roasted almonds, cashews, banana chips, dried apricots, chocolate pieces, dried cranberries</td>
<td></td>
</tr>
<tr>
<td>Mountain Bars</td>
<td>$2.25 / each</td>
</tr>
<tr>
<td>layers of chewy granola, creamy peanut butter, chocolate ganache, with chopped peanuts <strong>V NUTS</strong></td>
<td></td>
</tr>
<tr>
<td>Pretzels <strong>15 person minimum</strong></td>
<td>$2.00 / each</td>
</tr>
<tr>
<td>house made ranch dip</td>
<td></td>
</tr>
<tr>
<td>Whole Fruit Selection</td>
<td>$.95 / each</td>
</tr>
<tr>
<td>Fair Trade Banana</td>
<td>$1.95 / each</td>
</tr>
<tr>
<td>Dry Roasted Nuts <strong>15 person minimum</strong></td>
<td>$2.50 / each</td>
</tr>
<tr>
<td>Sweet and Salty <strong>15 person minimum</strong></td>
<td>$2.25 / each</td>
</tr>
<tr>
<td>equal measures of trail mix, gold fish and dry fruit</td>
<td></td>
</tr>
<tr>
<td>Kettle Chips <strong>15 person minimum</strong></td>
<td>$2.00 / each</td>
</tr>
<tr>
<td>house made ranch dip</td>
<td></td>
</tr>
<tr>
<td>Tea Time <strong>15 person minimum</strong></td>
<td></td>
</tr>
<tr>
<td>petite cucumber-cress, and smoked salmon sandwiches and assorted Equal Exchange hot tea</td>
<td></td>
</tr>
<tr>
<td>15 – 20 servings</td>
<td>$35.00</td>
</tr>
<tr>
<td>30 – 40 servings</td>
<td>$70.00</td>
</tr>
<tr>
<td><strong>Dessert Selections</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Vanilla Cheesecake</td>
<td></td>
</tr>
<tr>
<td>fresh berries</td>
<td></td>
</tr>
<tr>
<td>Apricot Glazed Fruit Tart</td>
<td></td>
</tr>
<tr>
<td>sweet pastry cream</td>
<td></td>
</tr>
<tr>
<td>Flourless Chocolate Cake <strong>MWGCI</strong></td>
<td></td>
</tr>
<tr>
<td>fresh berries and fresh whipped cream</td>
<td></td>
</tr>
<tr>
<td>House Made Apple Crisp</td>
<td></td>
</tr>
<tr>
<td>vanilla whipped cream</td>
<td></td>
</tr>
<tr>
<td>Apple “Upside Down” Cake</td>
<td></td>
</tr>
<tr>
<td>mango caramel sauce</td>
<td></td>
</tr>
<tr>
<td>Traditional Bread Pudding</td>
<td></td>
</tr>
<tr>
<td>chocolate and apple caramel sauce</td>
<td></td>
</tr>
<tr>
<td>Chocolate Decadance <strong>MWGCI</strong></td>
<td></td>
</tr>
<tr>
<td>sea salt caramel sauce</td>
<td></td>
</tr>
<tr>
<td>Lemon Curd Parfait <strong>MWGCI</strong></td>
<td></td>
</tr>
<tr>
<td>strawberry whipped cream and fresh berries</td>
<td></td>
</tr>
<tr>
<td>White Chocolate-Raspberry Tort</td>
<td></td>
</tr>
<tr>
<td>Tiramisu</td>
<td></td>
</tr>
<tr>
<td>Almond Orange Cake <strong>MWGCI</strong></td>
<td></td>
</tr>
<tr>
<td>chocolate ganache and candied citrus</td>
<td></td>
</tr>
<tr>
<td>Banana Bread Trifle</td>
<td></td>
</tr>
<tr>
<td>strawberry whipped cream and toasted almonds</td>
<td></td>
</tr>
</tbody>
</table>
**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**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ferndale market turkey and white bean chili</td>
<td>$10.25</td>
</tr>
<tr>
<td>vegetarian roasted corn and black bean chili</td>
<td>$11.25</td>
</tr>
<tr>
<td>shredded cheddar cheese, sour cream, chopped onions</td>
<td></td>
</tr>
<tr>
<td>garden salad with choice of one dressing</td>
<td></td>
</tr>
<tr>
<td>house-made cornbread</td>
<td></td>
</tr>
<tr>
<td>choice of cookie or bar</td>
<td></td>
</tr>
<tr>
<td>choice of lemonade or iced tea</td>
<td></td>
</tr>
</tbody>
</table>

| Baked Potato Bar                                                           | $11.25  |
| 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**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>served with caesar salad and two bread sticks</td>
<td></td>
</tr>
<tr>
<td>choice of cookie or bar</td>
<td></td>
</tr>
<tr>
<td>choice of lemonade or iced tea</td>
<td></td>
</tr>
</tbody>
</table>

- spaghetti with bolognaine sauce                                            | $10.25  |
- pasta with marinara sauce                                                  | $10.25  |
- baked cheese manicotti with marinara sauce                                 | $10.25  |
- vegetarian pasta primavera                                                 | $10.25  |

**Minneapolis Comfort Casseroles**

<table>
<thead>
<tr>
<th>Choice of Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tator Tot Hot Dish</td>
<td>$10.95</td>
</tr>
<tr>
<td>Vegetarian Green Bean Casserole</td>
<td></td>
</tr>
<tr>
<td>Beef Goulash</td>
<td>$10.95</td>
</tr>
<tr>
<td>Ferndale Turkey Wild Rice Hot Dish</td>
<td>$10.95</td>
</tr>
<tr>
<td>Traditional Beef Stew</td>
<td>$10.95</td>
</tr>
<tr>
<td>Beef Stroganoff</td>
<td>$10.95</td>
</tr>
</tbody>
</table>

**KITCHEN’S SPECIALS**

<table>
<thead>
<tr>
<th>Choice of Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>spaghetti with bolognaine sauce</td>
<td>$10.25</td>
</tr>
<tr>
<td>pasta with marinara sauce</td>
<td>$10.25</td>
</tr>
<tr>
<td>baked cheese manicotti with marinara sauce</td>
<td>$10.25</td>
</tr>
<tr>
<td>vegetarian pasta primavera</td>
<td>$10.25</td>
</tr>
</tbody>
</table>
**KNIGHT’S SPECIALS**

**SOUP OR SALAD AND SANDWICH $11.25 PER PERSON**
Choice of one salad or soup and one sandwich (options below)
choice of cookie or bar
choice of lemonade or ice tea

**Salads**
- Pesto Pasta Salad
  farfalle pasta tossed with fresh vegetables and pesto
- Watermelon, Tomato and Feta Salad
  mixed herbs, olive oil, red onion
- Quinoa, Corn and Mint Salad
  green onion, lemon juice, olive oil

**Soups**
- Spring Minestrone
- Fresh Pea
- Spinach, Lemon and Orzo
- Lentil and Turnip
- Lemon Oregano

**Sandwiches**
- Mediterranean Vegetable Wrap
  grilled vegetables, goat cheese, chickpea hummus wrapped in a soft wheat tortilla
- Roast Turkey Sandwich
  cheddar cheese, lettuce, tomato, pesto aioli on a pretzel bun
- Grilled Chicken Cobb Sandwich
  grilled chicken, apple smoked bacon, tomato, avocado, lemon herb aioli on a baguette