Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are 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 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>
</tr>
</thead>
<tbody>
<tr>
<td>Saturday, Sunday or Monday</td>
<td>Noon Wednesday</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Noon Thursday</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Noon Friday</td>
</tr>
<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

Food Removal
Due to health department regulations, food and beverage not consumed become the property of Bon Appétit and cannot be removed from the event site.
<table>
<thead>
<tr>
<th>Section</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beverage Selections</td>
<td>2</td>
</tr>
<tr>
<td>From Our Bakery</td>
<td>3</td>
</tr>
<tr>
<td>Breakfast Buffets</td>
<td>4 &amp; 5</td>
</tr>
<tr>
<td>From the Bon Appetit Deli</td>
<td>6 &amp; 7</td>
</tr>
<tr>
<td>Box Lunches – Sandwiches</td>
<td>8</td>
</tr>
<tr>
<td>Entrée Salads</td>
<td>9</td>
</tr>
<tr>
<td>Build a Blue Plate Lunch Special</td>
<td>10</td>
</tr>
<tr>
<td>Break Items</td>
<td>11</td>
</tr>
<tr>
<td>Hors d’Oeuvres – displays</td>
<td>12 &amp; 13</td>
</tr>
<tr>
<td>Hors d’Oeuvres – cold</td>
<td>14</td>
</tr>
<tr>
<td>Hors d’Oeuvres – hot</td>
<td>15</td>
</tr>
<tr>
<td>Plated Selections</td>
<td>16 &amp; 17</td>
</tr>
<tr>
<td>Buffet Selections</td>
<td>18 &amp; 19</td>
</tr>
<tr>
<td>Dessert Selections</td>
<td>20</td>
</tr>
<tr>
<td>Value Buffets</td>
<td>21 &amp; 22</td>
</tr>
</tbody>
</table>
# 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

Water Service, includes 100–9oz compostable cups
- 5 gallons – Delivered  
  $25.00
- 5 gallons – Pick Up  
  $5.00
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 $9.95 per dozen
*chocolate chip, sugar, oatmeal raisin, peanut butter*

Grande Sandwich Cookies $14.95 per dozen
*lemon cream cheese, snickerdoodle, cream cheese, oatmeal raisin, chocolate peanut butter, indulgent chocolate chip*

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

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

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 $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
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  $2.25 per person
Pork Sausage Links  $2.25 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  $.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
#4 Beverage Options choice of one
Lemonade
Iced Tea

Build Your Own Deli $15.25
15 person minimum

#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 Smoked Turkey Breast
House Roast Beef Roasted Vegetables
Smoked Ham Genoa Salami
Classic Tuna Salad Home Style Egg Salad
Dried Cranberry Chicken Salad

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

#4 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

#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 $.75 each
Chef’s Choice Bar $1.10 each
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

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
- 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*

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

#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

served with fresh baked roll and creamery butter, chilled water, lemonade or iced tea

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, dai carrot 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

#1 Select One $11.95
   Select Two $14.95
   • 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

#2 Select Two Sides

<table>
<thead>
<tr>
<th>Side</th>
<th>Side</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td>Green Salad with Ranch Dressing</td>
</tr>
<tr>
<td>White Rice</td>
<td>Brown Rice</td>
</tr>
<tr>
<td>Sage Dressing</td>
<td>Wild Rice Pilaf</td>
</tr>
<tr>
<td>Braised Garlic Beans</td>
<td>Broccoli</td>
</tr>
<tr>
<td>Candied Carrots</td>
<td>Green Beans</td>
</tr>
<tr>
<td>Mashed Sweet Potatoes</td>
<td>Brown Sugar Roasted Sweet Potatoes</td>
</tr>
<tr>
<td>Cauliflower Gratinee</td>
<td>Roasted Potatoes</td>
</tr>
</tbody>
</table>

#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
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fruit Selection</td>
<td>$1.25 per piece</td>
<td></td>
</tr>
<tr>
<td>Fair Trade Banana</td>
<td>$2.00 per piece</td>
<td></td>
</tr>
<tr>
<td>Soft Pretzels and Mustard</td>
<td>15 person minimum</td>
<td>$1.75 per piece</td>
</tr>
<tr>
<td>Chips and Salsa</td>
<td>15 person minimum</td>
<td>$2.25 per person</td>
</tr>
<tr>
<td>Dry Roasted Nuts</td>
<td>15 person minimum</td>
<td>$2.50 per person</td>
</tr>
<tr>
<td>Sweet and Salty</td>
<td>15 person minimum, equal measures of trail mix, gold fish and dry fruit</td>
<td>$2.25 per person</td>
</tr>
<tr>
<td>Kettle Chips</td>
<td>15 person minimum, house made ranch dip</td>
<td>$2.00 per person</td>
</tr>
<tr>
<td>Tea Time</td>
<td>15 person minimum, petite cucumber-cress, smoked salmon and asparagus-boursin sandwiches and assorted Equal Exchange hot tea</td>
<td></td>
</tr>
<tr>
<td></td>
<td>15 – 20 servings</td>
<td>$40.00</td>
</tr>
<tr>
<td></td>
<td>30 – 40 servings</td>
<td>$80.00</td>
</tr>
<tr>
<td>Dip-n-Sticks</td>
<td>15 person minimum, celery, carrots, peppers, cucumbers and broccoli with your choice of red pepper or hummus dip</td>
<td></td>
</tr>
<tr>
<td></td>
<td>15 – 20 servings</td>
<td>$40.00</td>
</tr>
<tr>
<td></td>
<td>30 – 40 servings</td>
<td>$80.00</td>
</tr>
</tbody>
</table>
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
### 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><strong>Phyllo Tartlet</strong></td>
<td>$32.50</td>
</tr>
<tr>
<td>brie and wine poached pears</td>
<td>$65.00</td>
</tr>
<tr>
<td><strong>Marinated Feta and Arugula</strong></td>
<td>$28.75</td>
</tr>
<tr>
<td>preserved tomato and savory pastry cup</td>
<td>$57.50</td>
</tr>
<tr>
<td><strong>Caprese Skewers</strong></td>
<td>$28.75</td>
</tr>
<tr>
<td>sweet basil, fresh mozzarella, petite tomato</td>
<td>$57.50</td>
</tr>
<tr>
<td>and balsamic reduction</td>
<td></td>
</tr>
<tr>
<td><strong>Mekong Spring Rolls</strong></td>
<td>$32.50</td>
</tr>
<tr>
<td>rice paper, cellophane noodles, hoisin sauce,</td>
<td>$65.00</td>
</tr>
<tr>
<td>shredded vegetables, sweet and spicy dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Bruschetta of Tomato and Basil</strong></td>
<td>$28.75</td>
</tr>
<tr>
<td>crostini, sweet basil, fresh tomato tossed with</td>
<td>$57.50</td>
</tr>
<tr>
<td>extra virgin olive oil</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon Salad</strong></td>
<td>$35.50</td>
</tr>
<tr>
<td>chive potato cake and avocado relish</td>
<td>$71.00</td>
</tr>
<tr>
<td><strong>Grilled Beef Bruschetta</strong></td>
<td>$39.00</td>
</tr>
<tr>
<td>black olive flatbread, roasted pepper rouille</td>
<td>$78.00</td>
</tr>
<tr>
<td><strong>Churrasco Style Beef</strong></td>
<td>$39.00</td>
</tr>
<tr>
<td>chimichurri and grilled onions</td>
<td>$78.00</td>
</tr>
<tr>
<td><strong>Petite “California” Chicken Flatbread</strong></td>
<td>$38.00</td>
</tr>
<tr>
<td>bacon, swiss, tomato and avocado aioli</td>
<td>$76.00</td>
</tr>
<tr>
<td><strong>Mango Curried Chicken Profiterole</strong></td>
<td>$35.00</td>
</tr>
<tr>
<td>pastry puff and sweet curry</td>
<td>$70.00</td>
</tr>
<tr>
<td><strong>Prosciutto Wrapped Grilled Asparagus Spears</strong></td>
<td>$31.50</td>
</tr>
<tr>
<td>artichoke vinaigrette</td>
<td>$63.00</td>
</tr>
</tbody>
</table>
### hors d’oeuvres — hot

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Corn Cakes</strong></td>
<td>$33.00</td>
</tr>
<tr>
<td>mango salsa</td>
<td>$66.00</td>
</tr>
<tr>
<td><strong>Baked Mac n Cheese</strong></td>
<td>$33.00</td>
</tr>
<tr>
<td>yukon gold potato or parma style ham</td>
<td>$66.00</td>
</tr>
<tr>
<td><strong>Artichoke Risotto Croquette</strong></td>
<td>$31.25</td>
</tr>
<tr>
<td></td>
<td>$62.50</td>
</tr>
<tr>
<td><strong>Spanakopita</strong></td>
<td>$33.50</td>
</tr>
<tr>
<td>spinach and feta wrapped in filo</td>
<td>$67.00</td>
</tr>
<tr>
<td><strong>Wild Caught Salmon Cakes</strong></td>
<td>$35.00</td>
</tr>
<tr>
<td>corn salsa</td>
<td>$70.00</td>
</tr>
<tr>
<td><strong>Pan Roasted Halibut</strong></td>
<td>$36.00</td>
</tr>
<tr>
<td>harissa carrot salad and semolina frybread</td>
<td>$72.00</td>
</tr>
<tr>
<td><strong>Bacon Wrapped Shrimp</strong></td>
<td>$52.00</td>
</tr>
<tr>
<td>mango sriracha sauce</td>
<td>$104.00</td>
</tr>
<tr>
<td><strong>Stuffed Mushrooms</strong></td>
<td>$33.00</td>
</tr>
<tr>
<td>spicy italian sausage or spinach-boursin</td>
<td>$66.00</td>
</tr>
<tr>
<td><strong>Firecracker Chicken</strong></td>
<td>$48.00</td>
</tr>
<tr>
<td>cilantro, mint, roasted peppers, crisp won</td>
<td>$96.00</td>
</tr>
<tr>
<td>ton and sweet chili sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Beef Wellington “Cupcakes”</strong></td>
<td>$50.00</td>
</tr>
<tr>
<td>mushrooms, mustard, shallots and puff pastry</td>
<td>$100.00</td>
</tr>
<tr>
<td><strong>Roasted All Beef Meatballs</strong></td>
<td>$39.50</td>
</tr>
<tr>
<td>bbq, marinara and pineapple sweet n sour</td>
<td>$79.00</td>
</tr>
<tr>
<td><strong>Empanada “Cupcakes”</strong></td>
<td>$41.00</td>
</tr>
<tr>
<td>choice of ancho marinated chicken, pork</td>
<td>$82.00</td>
</tr>
<tr>
<td>or black bean with potatoes and peas</td>
<td></td>
</tr>
<tr>
<td>Plated Entree</td>
<td>Price</td>
</tr>
<tr>
<td>---------------------------------------</td>
<td>--------</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>$17.95</td>
</tr>
<tr>
<td>with an herbed mushroom sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Butter Chicken</td>
<td>$16.95</td>
</tr>
<tr>
<td>tandoori spiced, yogurt and tomatoes braised with wilted spinach</td>
<td></td>
</tr>
<tr>
<td>Tuscano 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>$22.95</td>
</tr>
<tr>
<td>smoked bacon and morel-red wine sauce</td>
<td></td>
</tr>
<tr>
<td>Beef Tri Tip Roast</td>
<td>$19.95</td>
</tr>
<tr>
<td>pan jus with argentian chimichurri</td>
<td></td>
</tr>
<tr>
<td>Sweet and Sour Glazed Wild Salmon</td>
<td>$18.95</td>
</tr>
<tr>
<td>pineapple and mango sauce with red peppers and scallions</td>
<td></td>
</tr>
<tr>
<td>Grilled Wild Salmon Fillet</td>
<td>$17.95</td>
</tr>
<tr>
<td>white wine-whole grain mustard cream sauce</td>
<td></td>
</tr>
<tr>
<td>Pan Roasted Tenderloin of Pork</td>
<td>$17.95</td>
</tr>
<tr>
<td>green peppercorn-mushroom sauce</td>
<td></td>
</tr>
<tr>
<td>Coffee Roasted Pork Loin</td>
<td>$16.95</td>
</tr>
<tr>
<td>pan jus and green onion jam</td>
<td></td>
</tr>
<tr>
<td>Edamame and Potato Croquette</td>
<td>$17.95</td>
</tr>
<tr>
<td>seared greens and tomato emulsion</td>
<td></td>
</tr>
<tr>
<td>Forest Mushroom and Chick Pea Vol au Vent</td>
<td>$17.95</td>
</tr>
<tr>
<td>roasted pepper-olive oil sauce</td>
<td></td>
</tr>
<tr>
<td>Risotto with Seasonal Inspiration</td>
<td>$18.95</td>
</tr>
<tr>
<td>risotto is served with preserved tomatoes, sautéed 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.
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
- Sautéed Broccolini
buffet selections

20 person minimum

All American Picnic $16.95
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 $16.95
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 $3.50
substitute braised pork carnitas $3.00

Tour of Southeast Asia $18.95
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 $3.50
buffet selections

Western Mediterranean $21.95
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

Heartland Prairie $18.95
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

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*
• 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*  
*$12.95 per person*

*vegetarian roasted corn and black bean chili*  
*$11.95 per person, vegetarian only*

*shredded cheddar cheese, sour cream, chopped onions*

*vegetarian roasted corn and black bean chili*

*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*  
*$11.95 per person*

*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*  
*$10.95 per person*

*pasta with marinara sauce*  
*$10.95 per person*

*baked cheese manicotti with marinara sauce*  
*$11.95 per person*

*vegetarian pasta primavera*  
*$10.95 per person*
Minnesota Comfort Casseroles

Served with Garden Salad with choice of one dressing
Dinner Rolls and Creamery Butter
Chef’s Choice Cookie or Bar
Choice of Lemonade or Iced Tea

Tator Tot Hot Dish
Green Bean Casserole
$12.95 per person

Beef Goulash
Vegetarian Goulash
$10.95 per person

Turkey Wild Rice Hot Dish
Vegetarian Wild Rice Hot Dish
$11.95 per person

Traditional Beef Stew
Vegetarian Stew
$11.95 per person

Beef Stroganoff
Vegetarian Stroganoff
$11.95 per person