Bon Appétit at Washington University

BON APPÉTIT
MANAGEMENT COMPANY
Food service for a sustainable future®

16-5897

CATERING
by bon appétit management company

BON APPÉTIT
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about bon appétit

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. We blend a tradition of fine service with creative planning, a commitment to sustainability and consistent, memorable event execution.

catering with bon appétit

All of our menus are prepared with creativity and passion and presented with style and elegance. We strive to develop relationships with each client and to execute our commitments with integrity. Our team works with you to design a custom event perfectly tailored to your needs that you’ll be proud to host.

Whether you are hosting a breakfast meeting, a conference luncheon, a reception for a visiting dignitary or a formal affair, our catering brochures offer a glimpse of the most requested menus to guide you’re planning. Our catering professionals will guide you through turning ideas into a delicious reality.

For more information, special menus, requests and additional catering options please contact our catering department at 314-935-5054 or wucatering@cafebonappetit.com.

kosher catering

Under the supervision of the Vaad Hoeir of St. Louis, our experienced culinary team uses our on-site kosher kitchen to prepare only the highest-quality and freshest ingredients available for kosher food preparations. Our team can provide a wide variety of kosher dining options for any occasion and welcome the opportunity to work with you to assist with your kosher catering needs. For more information, including customized kosher catering menus, please contact our catering department at wucatering@cafebonappetit.com or 314-935-5054.

contact us

All catering contracts must be signed and return to the catering office three (3) business days prior to the event.

Catering events may be booked by contacting us during Office Hours: Monday through Friday 8:30am – 4:30pm

- 314.935.5054
- Danforth Campus– wucatering@cafebonappetit.com
- WU Medical School Campus– wusmcatering@cafebonappetit.com
## snacks & treats

### individual
- Individual Bags of Trail Mix $1.85 each
- Fresh Whole Fruit $.85 per piece
- Nature’s Valley Granola Bars $1.25 each
- House-Made Espresso Granola Bars $2.50 each
- Individual Bagged Chips, Pretzels & Popcorn $1.25 each
- Assorted Fruit Yogurts $1.85 each

### by the pound
- One Pound serves 12-20 guests
  - House-Made Potato Chips with Dip $9.50 per pound
  - House-Made Sweet Potato Chips with Salsa $8.25 per pound
  - Mixed Nuts $15.00 per pound
  - Snack Mix $8.25 per pound
  - Pretzels $5.95 per pound
  - Goldfish $10.50 per pound
  - Yogurt-Covered Pretzels $12.00 per pound
  - Mini M&M’s $14.50 per pound

## beverages

### hot beverages
- Kaldi’s Fresh-Brewed Regular or Decaffeinated Coffee
  - 15.25 per gallon (serves 16-20)
  - 10.25 per pump pot (serves 10-12)
- Hot Water & Assorted Tea Bags
  - 15.25 per gallon (serves 16-20)
  - 10.25 per pump pot (serves 10-12)
- Hot Spiced or Chilled Apple Cider
  - 15.95 per gallon (serves 16-20)
- Hot Chocolate
  - Rich dark chocolate whipped with half & half
  - 16.00 per gallon, (serves 16-20)

### cold beverages
- Fresh-Brewed Iced Tea, Lemonade or Fruit Punch
  - 13.25 per gallon
- Citrus Punch
  - 15.50 per gallon
- Chef’s Selection of Seasonal Aqua Fresca
  - 15.25 per gallon
- Ice Water
  - 5.00 per gallon
  - 2.50 per pitcher
- Chilled Orange, Apple or Cranberry Juice
  - 13.00 – gallon (serves 15-20)
  - 7.25 – carafe (serves 4-6)

### individual beverages
- Fruit Juice (Bottled) $2.25 each
- Milk Chug (Skim, 2% or Chocolate) $2.50 each
- Sparkling Water $1.30 each
- Iced Tea (Bottled) $2.25 each
- Coke, Diet Coke or Sprite (Can) $1.30 each
bakery

assorted breakfast basket
Muffins, Scones, Breakfast Breads & Croissants
mini  11.50 per dozen
regular  14.50 per dozen

assorted muffins
Blueberry, Bran Raisin, Chocolate Chip, Lemon Poppyseed, & Seasonal Selections
mini  11.25 per dozen
regular  14.25 per dozen

gluten free & vegan muffins
2.75 each

assorted danish
Chef’s Choice Assortment of Blueberry, Cream Cheese, Cherry, Apple, Raspberry, Apricot or Pineapple
mini  12.50 per dozen
regular  15.50 per dozen

assorted scones
Cranberry-Orange, Chocolate Chip, Lemon-blueberry
mini  11.25 per dozen
regular  13.95 per dozen

savory scones
Cheddar Chive & Bacon Date
mini  11.75 per dozen
regular  15.00 per dozen

buttery croissants
mini  11.25 per dozen
regular  14.00 per dozen

chocolate chip stuffed croissants
18.25 per dozen

mini bagels with assorted individual packets of cream cheese
17.95 per dozen

companion bakery bagels
with Assorted Flavors of Prepackaged Cream Cheeses
18.25 per dozen

bagel spreads
Whipped Honey Butter, Orange & Brown Sugar, Honey Pecan or Garden Vegetable Cream Cheeses
2 oz. 1.99 each

breakfast breads
Banana, Pumpkin (seasonal), Blueberry, Lemon & Poppy Seed, Cranberry Orange, Chocolate Chip or Cinnamon (15 slices per loaf)
12.25 loaf
breakfast buffets

Breakfast buffets include quality paper & plastic service ware. An upgrade to house china & flatware is available for 3.00 per guest. Wait Staff may be required depending on your event location & number of guests.

cold breakfasts

custom continental
This Morning’s Fresh Bakery Assortment of Mini Muffins, Mini Scones, Breakfast Breads & Mini Croissants
Kaldi’s Regular & Decaffeinated Coffee
Hot Water & Assorted Teas
6.75
Add On:
Whole Fruit .85 each
Seasonal Fruit Salad 2.00 per 3 oz. serving
Hard Boiled Eggs 1.25 each
Cereal & Milk 3.95
Orange, Apple or Cranberry Juice 7.25 per carafe – 13.00 per gallon

new yorker
Fresh Assortment of Companion Bagels with Assorted Cream Cheeses & Jellies, & Butter
Kaldi’s Regular & Decaffeinated Coffee
Hot Water & Assorted Teas
8.25
Add: Smoked Salmon, Red Onion, Diced Eggs & Capers – 3.75 per person

healthy start
Fresh-Baked Low-Fat Muffins & Breakfast Breads
Granola & Vanilla Yogurt with Assortment of Berries
Kaldi’s Regular & Decaffeinated Coffee
Hot Water & Assorted Teas
7.95

breakfast bag
House-Made Muffin
Whole Seasonal Fruit
Individual Trail Mix Packet
4.95
**breakfast buffets**

**hot breakfasts**
Are served with a Fresh Bakery Assortment of Mini Muffins, Mini Scones, Breakfast Breads & Mini Croissants
Kaldi's Regular & Decaffeinated Coffees
Hot Water & Assorted Teas

**bear's breakfast buffet**
1 entrée & 1 Side – 10.50 per person
2 entrées & 2 sides – 11.95 per person

**Entrees**
- Fluffy Scrambled Cage-Free Eggs with Cheddar Cheese
- French Toast with Midwest Maple Syrup
- Country Biscuits with Country Gravy
- Baked Cage-Free Egg & Cheese Croissant
- Buttermilk Pancakes with Midwest Maple Syrup
- Seasonal Cage-Free Egg & Cheese Quiche
- Cage-Free Egg, Sharp Cheddar & Sausage Strata Casserole

**Sides**
- Pork Sausage Links
- Turkey Sausage Links
- Applewood-Smoked Bacon
- Breakfast Ham
- Shredded Idaho Potato Hash Browns
- Potatoes O'Brien with Peppers & Onions
- Steel Cut Oatmeal with Brown Sugar & Raisins
- Maple Sweet Potato Quinoa Hash
- Grilled Marinated Tomatoes

**breakfast à la carte**
Add a dish to your breakfast menu for an additional cost per person; minimum 15 guests.

- Add Seasonal Fruit Display 3.25 per person
- Applewood-Smoked Bacon (3 pieces) 2.95
- Sausage Links (2 pieces) 2.25
- O'Brien Potatoes with Peppers & Onions 1.50
- Grits or Oatmeal 1.95
- Seasonal Quiche 3.95
- Cage-free Scrambled Eggs 2.95
- Fresh Fruit Display 3.25
- Cage-Free Egg & Cheese Petit Croissant 2.75
- Individual Egg, Cheese & Sausage Strata 3.25

**breakfast burritos**
Scrambled Cage Free Eggs, Country Sausage, Hash Brown Potato & Shredded Cheddar
Egg White, Spinach & Feta Cheese
Scrambled Cage Free Eggs, Roasted Zucchini, Yellow Squash, Bell Pepper & Hash Brown Potatoes
Scrambled Cage Free Eggs & Shredded Cheddar Cheese 4.25

**cheesy potato breakfast casserole**
3.50

**breakfast hors d'oeuvres**

**price per piece**

- Petit Potato Pancakes with Sour Cream 1.50
- Petite Potato Latkes with Smoked Salmon & Chive Cream 1.95
- Miniature Yogurt Parfaits with Organic Granola 1.75
- Miniature Raspberry & Ricotta Crepes with Sour Cream 1.50
- Assorted Miniature Quiche 1.50
- Bite-Size Bacon, Egg & Cheese Biscuits 1.95
boxed lunches

premium boxed lunches
All sandwiches are served on multi-grain bread & include whole fruit, pasta salad, baker’s choice of dessert & an 8 oz soda with disposable cutlery.
10.65
(Upgrade whole fruit to fruit salad 1.50 per person)

For specialty selections of breads and/or cheeses, an additional charge of 1.25 per sandwich will apply.

house-smoked turkey & provolone
Shaved Turkey & Domestic Provolone with Lettuce, Tomato & Cranberry-Mayo Spread

sliced rosemary lemon marinated chicken
Hormone Antibiotic Free Chicken, Lettuce, Tomato & Whole Grain Mustard Dijonnaise

chicken salad
Oven-Roasted Chicken tossed with Mayonnaise, Grapes, Celery & Onions

bavarian ham & cheese
Ham, Maple Smoked White Cheddar, Lettuce & Tomato with Honey Mustard

italian sub sandwich
Roast Beef, Ham, Salami & Provolone, Lettuce, Tomato, Red Onion & a classic Hill-style Red Wine Vinaigrette

grilled vegetables & goat cheese
Heartland Dairy Goat Cheese, Baby Spinach, Balsamic Grilled Vegetables

caprese supreme
Marcoot Creamery Fresh Mozzarella, Roma Tomatoes, Baby Spinach & Pesto with Olive Oil & Balsamic Reduction

southwest turkey wrap
Shaved Turkey with Tomato, Lettuce, Onion, Avocado, Jalapeno & Cream Cheese wrapped in a Flour Tortilla

chicken caesar wrap
Grilled Chicken & Crisp Romaine Lettuce with Fresh-Shaved Parmesan Cheese & House-Made Caesar Dressing in a Garlic-Herb Wrap

mediterranean tuna wrap
Albacore Tuna, Baby Spinach, Feta Cheese, Cucumber, Roasted Red Pepper, Tomato & Balsamic Vinaigrette

boxed lunches

gourmet boxed lunches
All sandwiches are served on our Chef’s selection of specialty bread, include fruit salad, tortellini pasta salad, gooey butter bar & an 8 oz soda with disposable cutlery.

16.50

chicken & avocado
Grilled chicken, Prosciutto, Avocado, Asiago Cheese Spread, Tomato & Spinach on Kalamata Olive Bread

flank steak & cucumber
Flank Steak, Dill Havarti Cheese, Cucumber, Red Onion, Mixed Greens & Lemon Dill Aioli on House-Made Focaccia Bread

salmon & bibb
Grilled Salmon, Avocado, Dill Cream Cheese, Shaved Red Onion & Tomato on Brioche Bread

portobello
Grilled Portobello Mushroom, Herbed Goat Cheese, Grilled Red Onion, Arugula & Roasted Red Pepper on Ciabatta Roll
premium boxed salads

All salads include dinner roll, butter, dressing on the side, baker’s choice of dessert & soda.
10.25

Add grilled chicken to any salad for 2.50 per salad

cobb salad
Grilled Chicken, Avocado, Bleu Cheese, Crisp Bacon, Tomatoes, Chopped Cage-Free Eggs & Crisp Greens with Creamy Roasted Garlic Dressing

California grilled chicken salad
Marinated Chicken Breast, Bibb Lettuce, Tomato, Avocado, Shaved Red Onion, Sunflower Seeds with Honey-Lemon-Soy Dressing

cæsar salad
Chopped Romaine Lettuce, Grated Parmesan Cheese & House-Made Croutons with Our Traditional Caesar Dressing

traditional chef’s salad
Turkey, Ham, Cheddar, Hardboiled Eggs, Tomatoes, Cucumbers & Crisp Greens with Creamy Buttermilk Dressing

greek salad
Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Red Onion & Mixed Greens with Red Wine Vinaigrette

niçoise salad
Tuna, Green Beans, Kalamata Olives, Tomatoes, Diced Potatoes & Mixed Greens with Red Wine Vinaigrette

tomato mozzarella salad
Sun-Ripened Tomatoes, Buffalo Mozzarella Slices with Olive Oil & Balsamic Reduction, Artisan Sea Salt, Fresh Basil Leaves

spinach & strawberry
Crisp Baby Spinach, Fresh Strawberries, Goat Cheese, Red Onions & Chopped Egg with Champagne Vinaigrette

mediterranean plate
Tabbouleh Salad, Hummus, Grilled Peppers, Marinated Olives & Feta Cheese with Grilled Pita

express boxed lunches

All sandwiches served on Chef’s selection of fresh bread with 1 oz. bag of chips, cookie, condiments, 8 oz. soda & disposable cutlery.
9.00

For Specialty selections of breads and/or cheeses, an additional charge of 1.25 per sandwich will apply.
sandwich selections
Smoked Turkey Breast with Domestic Swiss
Smoked Lean Ham with Domestic Swiss
House-Roasted Beef with Cheddar
Pastrami & Provolone
Grilled Vegetables
Chicken Salad
Tuna Salad
Cage-Free Egg Salad
Peanut Butter & Jelly

salad & 1/2 sandwich
Garden Salad & 1/2 Sandwich from Express Boxed Lunch Selections

deluxe deli buffet

Buffet includes your choice of three deli meats, chef’s selection of side salad, house-made chips, assorted fresh-baked breads & rolls, domestic swiss & cheddar cheeses, lettuce, tomatoes, pickles, mayonnaise & mustard, pastry chef’s selection of dessert & include iced water & iced tea.

choice of three:
Smoked Turkey Breast
Tender Roast Beef
Smoked Ham
Pastrami
Tuna Salad
Cage-Free Egg Salad
Roasted Vegetables
11.25
the sandwich board

Assortment of Pre-Made Gourmet Sandwiches with Chef’s Choice of Side Salad, Assorted Bagged Chips & include Iced Water & Iced Tea

sandwich selections – choice of four:
Slow-Roasted Beef with Gouda & Chipotle Aioli
Shaved House-Smoked Turkey with Domestic Provolone & Cranberry Mayo Spread
Pastrami & Provolone with an Oil & Vinegar Slaw
Chicken Salad with Grapes
Caprese
Smoked Ham & Maple Smoked Cheddar with Honey Mustard
Tuna Salad
Cage-Free Egg Salad

dessert selections – choice of one:
Assorted Gourmet Cookies
Assorted Bars & Brownies
12.95

soup, salad & sandwich buffet

Buffet Includes Soup of the Day, Your Choice of Two Salads & Two Sandwiches, Pastry Chef’s Selection of Dessert & include Iced Water & Iced Tea

13.95 a person

soup of the day – vegetarian or non-vegetarian

salads – please choose two:

St. Louis hill style salad
Heart of Romaine & Iceberg, Shredded Provel Cheese, Pepperoncini, Pimiento, Black Olives & Grated Parmesan with Sweet Red Wine Anchovy Vinaigrette

house garden salad
Mixed Greens, Cucumber, Shaved Red Onion, Shredded Carrot & Tomato Wedges with Balsamic Vinaigrette & Light Ranch Dressings

classic Caesar salad
Hearts of Romaine, Garlic Croutons, Flaked Parmesan Cheese & Our Classic Signature Dressing

spinach salad
Spinach with Cashews, Dried Cranberries, Caramelized Onions & Herbed Croutons

Boston bibb lettuce salad
Avocado, Shaved Red Onion, Sunflower Seeds, Cherry Tomatoes with Honey-Lemon-Soy Dressing

petite sandwiches – please choose two:

grilled cheese
Toasted Multi Grain Bread With Mild Cheddar Cheese

ham & cheddar
Smoked Ham & Maple Smoked Cheddar with Honey Mustard

house-smoked turkey & provolone
Shaved Turkey & Domestic Provolone with Lettuce, Tomato & Cranberry-Mayo Spread

chicken salad
Oven-Roasted Chicken Tossed with Mayonnaise, Grapes, Celery & Onions

grilled vegetable & hummus
Roasted Seasonal Vegetables & House-made Garlic Hummus
appetizer displays

Prices are per person unless otherwise stated.

fresh seasonal fruit display (7 oz portion) 4.45

dollar sandwiches
Choice of THREE, includes appropriate condiments:
- Turkey
- Roast Beef
- Pastrami
- Ham
- Cage-Free Egg Salad
- Tuna Salad
- Grilled Vegetable & Hummus
5.00 per 50 Sandwiches

gourmet tea sandwiches
Choice of THREE:
- Curried Egg Salad with Currants & Carrots
- Turkey with Spinach & Cranberry Mayo
- Fresh Mozzarella & Tomato Chutney
- Smoked Salmon & Herb Cream Cheese
- Chicken Salad with Grapes
- Ham & Brie & Whole Grain Mustard
- Apple, Brie & Almond Butter
- Goat Cheese & Marinated Vegetables
5.50 per 50 sandwiches

gourmet pinwheels
Choice of THREE:
- Turkey, Havarti & Cranberry
- Muffaletta (Salami, Provolone & Olive Relish)
- Mozzarella, Tomato & Pesto
- Roast Beef, Apples & Horseradish Cream Cheese
- Ham, Domestic Brie & Baby Spinach with Balsamic Syrup
- Hummus, Cucumber & Roasted Bell Peppers
- 64.00 per 50 pinwheels

hill style sub wedges with shredded lettuce, tomato, onion, pepperoncini & sweet red wine vinaigrette

Mix & Match
- Italian Meat – Ham, Roast Beef, Salami & Provolone
- Grilled Vegetable & Provolone
- Provolone & Cheddar
3.60 per dozen
cold hors d’oeuvres

Prices are per piece with a 25 piece minimum per selection.

vegan
Gazpacho in English Cucumber Cups 1.25
Edamame, Tahini, Fig Crostini 1.40

vegetarian
Goat Cheese, Kalamata Olives & Tomato Chutney Bruschetta 1.40
Alderman Farms Cherry Tomato & Mozzarella Skewers with Balsamic Reduction & Basil Oil 1.35
Chive & Cream Cheese Stuffed Cherry Tomato 1.25
Mascarpone Filled Strawberries 1.65
Garlic, Basil & Parmesan Deviled Eggs 1.75

chicken/beef & pork
Marinated Asian Chicken with Sesame in a Phyllo Cup 1.50
Chive Profiterole with Chicken Salad 1.50
Beef Tenderloin on Foccacia Toast with Candied Onion & Horseradish Sour Cream 1.75
Pesto Dipped Cheese Tortellini, Roasted Bell Pepper, Prosciutto & Marinated Kalamata Olive Skewer 1.75
Prosciutto & Asiago Cheese with Fig Jam on Crostini 1.50
Antipasto Skewer of Salami, Spanish Olive, Roasted Bell Pepper & Cheese Tortellini 2.00
Bacon, Lettuce & Tomato Tartlet 1.25

seafood
Sustainable Shrimp Cocktail Skewers with Remoulade Sauce 2.75
Gulf Shrimp, Sweet Cream Cheese, Chive & Chili Sauce in a Baked Won Ton Cup 1.75
Smoked Salmon & Dill Mascarpone on Olive Bread 1.75
Spicy Tuna, Wasabi & Pickled Ginger in a Won Ton Cup 2.00

hot hors d’oeuvres

Prices are per piece with a 25 piece minimum per selection.

vegetarian
Black Bean Chipotle Tart 1.75
Petite Tuscan Ratatouille & Ricotta Tart 2.00
Breaded Boursin-stuffed Mushrooms 1.95
Sun Dried Tomato Arancini 1.95
Rich Sweet Potato in Puff Pastry 2.95
Portobello & Goat Cheese Puff Pastry 2.95
Brie en Croute with Raspberry 2.95
Vegetable Pot Stickers & Honey-Soy Dipping Sauce 1.50
Mac & Cheese Bites 1.85
Vegetarian Spring Rolls & Thai Chili Dipping Sauce 1.50
Wild Mushroom, Garlic & Thyme Bouchées 1.50
Potato & Rosemary Focaccia 1.50
Kalamata Olive Cheddar Beignet 1.75
Toasted Cheese Ravioli & Marinara Sauce 1.50

chicken/beef & pork
Honey-Ginger Glazed Oven Seared Chicken Sate 1.75
Chicken & Cheese Quesadillas with Pico de Gallo & Guacamole 1.65
Mini House-Made Chicken Pot Pies 1.75
Lime-Marinated Chicken with Avocado Crema Dip 1.95
Sriracha Chicken Bites 1.95
Mini Beef Wellingtons 2.25
Mini Beef Profiterole Sliders 1.75
Mini Beef & Vegetable Kabob with Chipotle Sauce 2.25
Beef Tenderloin Skewers with Mushrooms in a Mustard Brandy Sauce 2.25
Toasted Beef Ravioli with Marinara Sauce 1.50
Baby Angus Burgers on Companion Brioche Buns with Whole Grain Mustard Dijonnaise 3.25
Spicy Chorizo Empanadas 1.75
Skewered Prosciutto & Provolone Wrapped Chicken Saltimbocca 2.25
theme buffets

Theme buffets include high-quality paper & plastic serviceware, & iced tea & ice water. An upgrade to house china, flatware & linen napkin is available for 4.00 per guest. Buffets require a minimum of 20 guests & events with more than 30 guests will require service staff for an additional labor fee.

taste of east asia
Sesame Chicken
Lo Mein Noodles with Beef & Broccoli
Vegan Sichuan Mapo Tofu
Vegetable Fried Rice
Steamed Bok Choy with Soy
Ginger-Almond Bars
$14.25

taste of the islands
Hawaiian Spiced Shoyu Chicken
Seared Tilapia with a Mango Cucumber Relish
Jasmine Rice with Scallions & Toasted Coconut
Vegetable Spring Rolls with Thai Chili Dipping Sauce
Cucumber Salad with Rice Vinegar & Sesame Seeds
Key Lime Bars
$14.50

taste of the hill
Caesar Salad
Cheese Ravioli with Marinara & Fresh Basil
Chicken & Pasta with Roasted Garlic, Olive Oil & Parmesan Cheese
Chef’s Selection of Seasonal Vegetables
Focaccia with Olive Oil & Cracked Pepper
Tiramisu Squares
$13.75

hot hors d’oeuvres, continued

seafood
Bite-size Crab Cakes with Spicy Remoulade Sauce 2.50
Crab Rangoon with Sweet Thai Chili Sauce 1.65
Mini House-Made Lobster Pot Pie 2.65
Bacon-Wrapped Scallops 2.95
Grilled Pancetta-Wrapped Shrimp 3.45

pizza a la carte

Our 16” traditional crust pizza is cut into 12 slices & served with your choice of toppings, marinara sauce & our special blend of three cheeses.

white pizza
Mozzarella, Fontina, Ricotta, Parmesan, Pecorino & Romano Cheeses with Sautéed Fresh Spinach & Garlic
$14.95

sicilian
Spicy Marinara with Italian Sausage, Spicy Capicola Ham, Salami, Fontina, Mozzarella, Parmesan, Fresh Basil & Oregano
$16.75

buffalo chicken
Julienne-sliced Grilled Chicken, Spicy Buffalo Sauce & Three-Cheese Blend
$14.95

vegetarian
Mushrooms, Black Olives, Green Peppers, Onions & Tomatoes
$14.95

supreme
Pepperoni, Sausage, Onions, Mushrooms, Black Olives & Extra Cheese
$16.75

pepperoni
$14.95

sausage
$14.95

cheese
$12.95

additional toppings .75 each
theme buffets

**taste of the Mediterranean**
- Warm Pita Bread
- Chicken Schwarma with Cucumber Tzatziki
- Beef Gyros
- Baked Eggplant, Chickpea, Mushroom Bake
- Oregano-scented Rice Pilaf
- Feta, Tomato & Tabouli Salad
- Baklava
  - 13.95

**fiesta buffet**
- Beef Tacos
- Chicken & Cheese Enchilada Bake
- Sofritos (vegan)
- Spanish Rice
- Cuban Black Beans
- Pico de Gallo, Sour Cream, Shredded Lettuce, Guacamole, Diced Tomatoes, Shredded Cheese, Diced Onions & Jalapeños
- Cinnamon-Spiced & Caramel-Filled Churros
  - 13.75

**picnic buffet**
- Includes Fresh-Baked Buns, Cheese, Lettuce, Tomatoes, Pickles, Red Onion, Condiments, Brownies & Assorted Cookies

- **Choice of 2 entrées & 2 sides** 13.25
- **Choice of 3 entrées & 3 sides** 16.25

**entrée selections**
- Hamburgers
- Veggie Burgers
- Grilled Chicken Breasts
- Bratwursts
- Beef Hot Dogs
- Beef Brisket
- Pulled Smoked Turkey

**sides**
- Baked Beans
- Macaroni & Cheese
- Corn on the Cob
- Pasta Salad
- House-Made Chips
- Red Potato Salad
- Coleslaw
- Tossed Garden Salad
- Fruit Salad

**pizza buffet**
- Assortment of Meat, Cheese & Vegetable Pizzas
- Tossed Green Salad with Two Dressings
- Crushed Red Pepper & Grated Parmesan Cheese
- Assorted Cookies
  - 12.50

**market fresh**
- A Seasonal celebration of Chef’s Selection of Composed Salad, Vegetable, Starch, Dessert, Dinner Rolls & Butter

- **1 entrée/1 side** 10.95
- **2 entrées/2 sides** 12.50
- **3 entrées/3 sides** 14.00

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**theme buffets**

**sona’s global flavors**
- Tandoori Chicken with Yogurt Sauce (Indian Spiced Chicken)
- Chana Dahl
- Curry Vegetables
- Basmati Rice
- Cucumber Raita
- Naan Bread
- Pastry Chef’s Selection of Dessert
  - 14.95

**comfort food**
- Rolls & Butter
- Tossed Green Salad
- Green Bean Casserole
- Fudgy Turtle Cake

- **choice of one entrée**: 11.25
- **choice of two entrées**: 13.50

**entrée selections**
- Mom’s Pot Roast
- Homemade Meat Loaf
- Chicken & Vegetable Stew
- Eggplant Parmesan with Marinara Sauce
- Macaroni & Cheese
- Vegetarian Baked Ziti

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**entrée selections**
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- Veggie Burgers
- Grilled Chicken Breasts
- Bratwursts
- Beef Hot Dogs
- Beef Brisket
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**sides**
- Baked Beans
- Macaroni & Cheese
- Corn on the Cob
- Pasta Salad
- House-Made Chips
- Red Potato Salad
- Coleslaw
- Tossed Garden Salad
- Fruit Salad

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**market fresh**
- A Seasonal celebration of Chef’s Selection of Composed Salad, Vegetable, Starch, Dessert, Dinner Rolls & Butter

- **1 entrée/1 side** 10.95
- **2 entrées/2 sides** 12.50
- **3 entrées/3 sides** 14.00
theme buffets

soup, salad & baked potato bar
Soup of the Day or Chili
Mixed Green Salad
Idaho Baked Potatoes
Toppings: Broccoli, Shredded Cheese, Bacon Bits, Sliced Scallions, Salsa, Sour Cream & Butter
Pastry Chef’s Selection of Dessert
9.25

design your own buffet
Buffets require a 20 person minimum; events with more than 30 guests require a server.
Includes Dinner Rolls & Butter, Chef’s Selection of Seasonal Vegetables, Pastry Chef’s Selection of Dessert, & Soda or Iced Tea
16.50 – Classic
21.25 – Premium

salad (choice of one)
St. Louis Hill style salad
Hearts Of Romaine & Iceberg, Shredded Provel Cheese, Pepperoncinis, Pimientos, Black Olives & Grated Parmesan with Sweet Red Wine Anchovy Vinaigrette
house garden salad
Mixed Greens, Cucumber, Shaved Red Onion, Shredded Carrot & Tomato Wedges With Balsamic Vinaigrette or Light Ranch Dressings
classic Caesar salad
Hearts of Romaine, Garlic Croutons, Flaked Parmesan Cheese & Our Classic Signature Dressing
spinach salad
Cashews, Dried Cranberries, Caramelized Onions & Herbed Croutons
Boston bibb lettuce salad
Avocado, Shaved Red Onion, Sunflower Seeds, Cherry Tomatoes with Honey-Lemon-Soy Dressing

premium entrées (choice of two)
Chicken with Prosciutto & Fontina Cheese with Pan Jus
Chicken Medallions with Artichoke Hearts, Kalamata Olives & Oregano Lemon Sauce
Roasted Airline Chicken Breast, Boursin Cream Sauce with Thompson Grapes
American Grass Fed Flank Steak with Thyme Demi-Glace
Cedar Roasted Wild Salmon with Lemon Zest, Caper & Tomato Relish
Wild Ozark Forest Mushroom Strudel
Wenneman Farms Pork Chops stuffed with Sausage Dressing & served with Shallot & Missouri Maple Glaze
Seafood Primavera with Scallops & Sustainable Shrimp

starch (choice of one)
Spinach Risotto
Seared Polenta Cakes with Sherry Mushrooms
Horseradish-Whipped Potatoes
Wild Rice Pilaf
Brown Sugar-Glazed Sweet Potatoes
Herb-Roasted Red Potatoes
Pumpkin-Spiced Sweet Potato Casserole
Warm Barley Salad with Confetti Vegetables

Add 1.00 per person for each course that you would like served or pre-set on the dining table.
themed stations

Stations are priced per person & require a 25 person minimum; two hours of service are provided for each station. Stations with an (*) require a Chef for an additional charge of 60.00 for two hours.

carving board* (choice of one)
Includes Petit Dinner Rolls
Norris Farms Roasted Beef Tenderloin 10.25
House-Roasted Beef with Au Jus 7.50
both beef selections include Horseradish & Mushroom Demi-Glaze
Roasted Turkey Breast 7.50
with Cranberry Relish
Dijon-Encrusted Wenneman Farms Roasted Pork Loin 7.95
with Apple Chutney
Smoked Bone-In Country Ham with Honey Mustard 7.50

interactive pasta station*
Penne or Farfalle Pasta with:
Grilled Chicken
Marinated Shrimp
Silken Tofu
Artichokes
Cherry Tomatoes
Roasted Mushrooms
Italian Sausage
Grilled Vegetables
Top off your perfectly-cooked, custom pasta with Olive Oil, Marinara Sauce or Creamy Alfredo Sauce 9.25

dessert themed stations

caramel apple bar
Granny Smith Apples on Skewers with Warm Caramel for Dipping & Assorted Toppings: M&Ms, Crushed Snickers, Sugared Peanuts, Toasted Pecans & Crushed Oreos 6.25

trifle bar
Assorted Cakes, Fresh Mixed Berries, Crème Anglaise, Chocolate Shavings & Whipped Cream 5.25

premium build-your-own ice cream sundae bar
Premium Chocolate & Vanilla Ice Cream with a Variety of Toppings Including Chocolate Syrup, Strawberries, Crushed Candies, Chopped Nuts, Whipped Cream & Cherries 7.50

chocolate fondue
With Cubed Pound Cake, Sable Cookies, Strawberries, Pineapple, Pretzel Rods & Marshmallows 4.50
served entrées

Our creative catering & culinary team welcomes the opportunity to discuss your plated dinner needs in detail, & will create a customized menu featuring fresh, seasonal foods that will exceed your guests' expectations.

bar & beverage services

A liquor license is required for events held at all campus locations; to secure bar service for your event please contact the catering department 12 days prior to your event date.

full bar
Absolut Vodka, Beefeaters Gin, Bacardi Rum, Jim Beam, Dewar’s Scotch, Jose Cuervo Tequila, House White & House Red, Budweiser, Bud Light, Schlafly, O’Doul’s, Assorted Sodas & Mixers

150.00 — Liquor License

2 Hours 15.00 per person
3 hours 18.00 per person
4 hours 22.00 per person

limited bar
House White & House Red, Budweiser, Bud Light, Schlafly, O’Doul’s & assorted sodas

150.00 — Liquor License

2 Hours 9.75 per person
3 hours 12.75 per person
4 hours 17.00 per person

dinner service
Wine service by the bottle is available:
House White & House Red 25.00 per bottle
Premium White & Red Price will vary based on selections
Sparkling Wine 25.00 per bottle

client-provided beverages
Bon Appétit will gladly provide service to clients who prefer to provide their own alcoholic beverages.

Liquor License 150.00
Bartender (4 hours) 100.00
One bartender per 75 guests

Corkage Fee 5.00 per bottle of wine
.50 per bottle of beer
special services

staffing guide
The number of staff required will depend on the type of event and the desired level of service. Staffing is required for all events in premier campus spaces, as well as for events with china service. All service staff is booked for a minimum of four (4) hours; these hours are calculated from event set-up through event breakdown.

Service Staff 20.00 per hour
Bartender 25.00 per hour
Chef 30.00 per hour

The required number of staff for events utilizing china service is as follows, and may vary by location:
Buffet One (1) server per 30 guests
Served Meal One (1) server per 10 guests
Reception One (1) server per 40 guests

Chefs and back of the house staff will vary with each event depending on the group size and menu.

china service
Quality paper and plastic products are included with each event at no additional charge. House china, glassware and silverware are available for an additional fee of 3.00 per person.

linens
Tablecloths and skirting are complimentary with Bon Appétit food and beverage set-ups. Additional linens are available.

Linen Napkin 1.00 each
Oblong Tablecloth (54"x120") 12.00 each
Square Tablecloth (54"x54") 8.00 each
120 Inch Round Linens 14.50 each

Specialty linens in various colors are available upon request; please contact a Bon Appétit event planning professional regarding availability and pricing.

An additional fee will be charged for clients who wish to have their own or rented linens set-up by catering staff.

advanced event set-up
Events that you request to be set-up prior to our scheduled time will incur a staffing set-up fee of 80 per server. We try to honor all requests, however during peak catering times it is not always possible.

classroom events
Events that are booked in classrooms that access cannot be granted one hour prior to the start time will be limited to drop off catering only.

client responsibilities & policies

event space
Event space and tables for food service must be prearranged through Event Management or the appropriate booking office prior to making menu arrangements. Event space must be set-up one (1) hour prior to the scheduled event start time to ensure catering for your event is set on time. Events with china service will require set-up to be completed two (2) hours prior to start time.

prices and minimums
Our menu prices are based on current market conditions and we reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include taxes, service charge, labor or additional rental items. All catering events will have a 10% service charge added to the total food and beverage bill with a 5.00 minimum fee. With the exception of Boxed Lunches, events under 125.00 may be picked up at specified Bon Appétit cafes on campus or delivery fees will apply.

same-day event additions
We will make every effort to accommodate your specific requests and needs. Please understand that all items requested the same day of your event or items that are not part of the signed contract will incur a fee that is twice that of the original item price. For each additional requested delivery to your event site, a delivery fee will be applied to your final bill.

cancellations
We require all cancellations to be in writing and received by our office at least three (3) business days prior to the event date. Any event that is not cancelled within this period will result in 50% payment of the total amount of the contracted event. Events that are cancelled within a 24 hour time frame will result in 100% payment of the total contract amount, with the exception of cancellations due to weather-related conditions.

delivery fees
For catering events held on Washington University’s campus that have not met a 125.00 minimum, a 25.00 delivery charge will apply. Deliveries to off-campus venues will be required to meet the 125.00 minimum and may be subject to an additional delivery fee based on distance traveled.
client responsibilities & policies

trash
Bon Appétit does not supply trash bins or recycling receptacles. If your event is held at an outdoor location or requires additional trash or recycling bins, please make the appropriate arrangements prior to the event.

leftovers
We try to plan your event so that there will be little food left. Because of state health regulation, perishable leftovers may not be taken from the event and will not be packaged for removal off-premises. Bon Appétit will not be held responsible for food items removed without our knowledge or prior consent.

equipment
All catering equipment supplied for your event must be available for pick-up upon the conclusion of the event. You will be notified of any missing items and will have 24 hours to return the items to the South 40 Center Catering Office. All items that are not returned within this time frame will be billed at full replacement cost.