



Bon Appétit at Washington University

BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®

16-5897

WASHINGTON UNIVERSITY

CATERING
catering | **CATERING**

by bon appétit management company

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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 Hoer 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



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



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 Dip	9.50 per pound
House-Made Tortilla 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



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



bakery

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



sweets

assorted cookies

Chocolate Chip, Oatmeal, Sugar (VEGAN & NUT FREE)
12.25 per dozen

gluten free cookies

1.75 per cookie

house-made gourmet tea cookies

An attractive selection of our hand-made & decorated tea cookies
13.95 per dozen

home-style brownies

Chef's selection of – Chocolate & Nut, Chocolate Fudge or M&M
14.25 per dozen

assorted tartlets

Chef's Selection of – Seasonal Fruit, Lemon, Key Lime or Apple-Cinnamon
15.25 per dozen

assortment of bars, slices & squares

Chef's selection of – Lemon Bar, Raspberry Bar, Turtle Cheesecake Square, Carrot Cake Square, Rice Krispies Treat, Gooey Butter Cake or Seasonal Pumpkin Spice
14.25 per dozen

miniature desserts

Chef's Selection of Assorted Bite-size Pastries (may contain nuts)
17.25 per dozen

cupcakes – hand decorated

mini 14.25 per dozen
large 16.25 per dozen



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 entrees & 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 buffets

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

caesar 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

fresh garden vegetable platter with choice of one dip

Creamy Curry, Green Goddess, Ranch or Avocado-Basil Dip (vegan)

3.95

domestic cheese platter

Aged Cheddar, Wisconsin Hot Pepper Cheese, Swiss, & Provolone with Crackers

4.50

chef's local cheese board

A Seasonal Assortment of (4) Local Artisan Cheeses with Bread Slices & Biscuit Crackers

6.25

Mediterranean display

Display of Grilled Vegetables, Artichokes, Kalamata Olives, Pepperoncinis, & Sun Dried Tomato Tapenade with sliced artisan bread 3.95

Upgrade & add an assortment of italian meats to include salami, prosciutto & capicola 3.25

California & vegetable rolls – 48 hour notice required

With Wasabi, Pickled Ginger & Soy Ginger Dipping Sauces – 4 Pieces per Person

6.45

additional sushi available on request

house-made dips & chips

One Dip 3.95

Two Dips 4.95

cold

Roasted Garlic Hummus & Pita Chips

Baba Ghanoush & Pita Chips

Edamame Hummus with Focaccia Chips

hot

Spicy Bean & Tortilla Chips

Buffalo Chicken & Tortilla Chips

Curried Lentil & Pita Chips

Spinach and Artichoke & Focaccia Chips

Hard Cider Cheddar Dip & Tortilla Chips



appetizer displays

dollar sandwiches

Choice of THREE, includes appropriate condiments:

Turkey

Roast Beef

Pastrami

Ham

Cage-Free Egg Salad

Tuna Salad

Grilled Vegetable & Hummus

54.00 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

55.00 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

36.00 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 Focaccia 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

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

Theme buffets include high-quality paper & plastic serveware, & 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

southern comfort buffet

Chicken Gumbo
Jambalaya with Sausage & Chicken
Baked Creole Eggplant with Cajun-Spiced Ratatouille
Red Beans & Rice
Glazed Sweet Potatoes
Praline Pecan Squares
13.50

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

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

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

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



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



theme buffets

design your own buffet, continued

classic entrées (choice of two)

Grilled Chicken Breast with Shiitake Mushroom & Marsala

Chicken Picatta with a Lemon Caper White Wine Sauce

Roasted Chicken Quarter with Plumped Golden Raisins in White Wine Pan Jus

Lemon Grass-Soy Marinated Norris Farms Flank Steak

Beef Steak Tip Stroganoff over Egg Noodles

Pecan Wood Smoked Beef Brisket with Roasted Garlic Jus

Pan-Seared Tilapia with Arugula Pesto

Baked Pacific Cod with Lemon Zest, Olive Oil & Rosemary

Grain Mustard-Crusted Wenneman Farms Pork Loin with Sherry Cream Sauce

Roasted Seasonal Vegetable Lasagna

Tortellini in Marinara or Pesto Cream Sauce

Eggplant Parmesan

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
<i>both beef selections include Horseradish & Mushroom Demi-Glace</i>	
Roasted Turkey Breast with Cranberry Relish	7.50
Dijon-Encrusted Wenneman Farms Roasted Pork Loin with Apple Chutney	7.95
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'Douls, 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'Douls & 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.

<i>Service Staff</i>	<i>20.00 per hour</i>
<i>Bartender</i>	<i>25.00 per hour</i>
<i>Chef</i>	<i>30.00 per hour</i>

The required number of staff for events utilizing china service is as follows, and may vary by location:

<i>Buffet</i>	<i>One (1) server per 30 guests</i>
<i>Served Meal</i>	<i>One (1) server per 10 guests</i>
<i>Reception</i>	<i>One (1) server per 40 guests</i>

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	12.50 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 cafés 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.