FROM OUR BAKERY
EARLY RISERS
one dozen minimum per variety
Fresh baked muffins  15.00 do zen
Chocolate chip, blueberry crumble, cranberry orange, lemon poppy seed,
apple streusel or savory corn and pepper
Assorted bagels with cream cheese 21.00 do zen
Choice of two cream cheese flavors: garlic chive, berry, caramelized onion, sun
dried tomato, basil pesto, honey walnut, herb, garden vegetable, cinnamon
maple, plain and low fat
House baked sweet rolls  18.00 do zen
Frosted almond buns, monkey bread, pecan sticky buns
Scones with preserves and whipped butter 18.00 do zen
Blueberry lemon, cherry almond, cranberry orange, banana raisin, chocolate
cream cheese, coconut butterscotch or cheddar bacon
Danish & pastries 16.00 do zen
Bear claws, powder sugar beignets, diplomat, glazed turnovers, large croissants
or fruit danish – choice of filling: cream cheese, berries, peaches, lemon curd
or apple
Doughnuts 18.00 do zen
House made glazed doughnut
Filled croissants 18.00 do zen
Classic, chocolate, almond, apricot, pesto or ham and cheddar
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

We will do our very best to accommodate any request received less than (3) working days prior to your event. Additional staffing charges may apply.

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
  - 16.25 per gallon (serves 16-20)
  - 10.95 per pump pot (serves 10-12)
- Hot Water & Assorted Tea Bags
  - 16.25 per gallon (serves 16-20)
  - 10.95 per pump pot (serves 10-12)
- Hot Spiced or Chilled Apple Cider
  - 16.95 per gallon (serves 16-20)
- Hot Chocolate
  - Rich dark chocolate whipped with half & half
  - 18.00 per gallon (serves 16-20)

**Cold Beverages**
- Fresh-Brewed Iced Tea, Lemonade or Fruit Punch
  - 13.75 per gallon
- Citrus Punch
  - 16.25 per gallon
- Chef's Selection of Seasonal Aqua Fresca
  - 16.95 per gallon
- Ice Water
  - 5.00 per gallon
  - 2.50 per pitcher
- Chilled Orange, Apple or Cranberry Juice
  - 13.75 – gallon (serves 15-20)
  - 8.50 – carafe (serves 4-6)

**Individual Beverages**
- Bottled Juice
  - 2.35
- Milk Chug
  - 2.60
- Sparkling Water
  - 1.40
- Iced Tea
  - 2.35
- Coke, Diet Coke or Sprite
  - 1.40

**Snacks & Treats**

**Individual**
- Individual Bags of Trail Mix
  - 2.00 each
- Fresh Whole Fruit
  - 0.95 per piece
- Nature's Valley Granola Bars
  - 1.35 each
- House-Made Espresso Granola Bars
  - 2.75 each
- Individual Bagged Chips, Pretzels & Popcorn
  - 1.40 each
- Assorted Fruit Yogurts
  - 2.25 each

**By the Pound**
- One Pound serves 12-20 guests
- House-Made Potato Chips with Dip
  - 10.85 per pound
- House-Made Sweet Potato Chips with Dip
  - 10.85 per pound
- House-Made Tortilla Chips with Salsa
  - 8.75 per pound
- Mixed Nuts
  - 24.00 per pound
- Snack Mix
  - 11.25 per pound
- Pretzels
  - 6.25 per pound
- Goldfish
  - 12.25 per pound
- Yogurt-Covered Pretzels
  - 16.50 per pound
- Mini M&M’s
  - 15.25 per pound
assorted breakfast basket
Muffins, Scones, Breakfast Breads & Croissants
mini 12.25 per dozen
regular 15.25 per dozen

assorted muffins
Blueberry, Bran Raisin, Chocolate Chip, Lemon Poppyseed, & Seasonal Selections
mini 12.25 per dozen
regular 15.25 per dozen

assorted danish
Chef’s Choice Assortment of Blueberry, Cream Cheese, Cherry, Apple, Raspberry, Apricot or Pineapple
mini 13.25 per dozen
regular 16.25 per dozen

assorted scones
Chef’s selection of flavors
mini 12.25 per dozen
regular 14.50 per dozen

savory scones
Cheddar Chive & Bacon Date
mini 12.50 per dozen
regular 15.75 per dozen

buttery croissants
mini 12.25 per dozen
regular 15.25 per dozen

chocolate chip stuffed croissants
19.00 per dozen

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

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

bagel spreads
Whipped Honey Butter, Orange & Brown Sugar, Honey Pecan or Garden Vegetable Cream Cheeses
2 oz. 2.25 each
**BREAKFAST BUFFETS**

Breakfast buffets include quality paper & plastic service ware. An upgrade to house china & flatware is available for 4.50 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  
7.25  
*Add On:*  
whole fruit .90  
fruit salad 2.25  
hb eggs 1.50  
cereal 3.95  
juice 13.75 per gallon or 8.50 per carafe

**new yorker**
Fresh Assortment of Companion Bagels with Assorted Cream Cheeses & Jellies, & Butter  
Kaldi’s Regular & Decaffeinated Coffee  
Hot Water & Assorted Teas  
9.00  
*Add:* Smoked Salmon, Red Onion, Diced Eggs & Capers – 4.75 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  
8.75

**breakfast bag**
House-Made Muffin  
Whole Seasonal Fruit  
Individual Trail Mix Packet  
6.25

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**SWEETS**

- **assorted cookies**  
  Chocolate Chip, Oatmeal, Sugar  
  12.95 per dozen

- **gluten free cookies**  
  2.25 per cookie

- **house-made gourmet tea cookies**  
  An attractive selection of our hand-made & decorated tea cookies  
  14.50 per dozen

- **home-style brownies**  
  Chef’s selection of – Chocolate & Nut, Chocolate Fudge or M&M  
  15.25 per dozen

- **assorted tartlets**  
  Chef’s Selection of – Seasonal Fruit, Lemon, Key Lime or Apple-Cinnamon  
  16.00 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  
  15.25 per dozen

- **miniature desserts**  
  Chef’s Selection of Assorted Bite-size Pastries (may contain nuts)  
  18.75 per dozen

- **cupcakes – hand decorated**  
  *mini* 15.00 per dozen  
  *large* 17.00 per dozen
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 – 11.25 per person
2 entrées & 2 sides – 12.50 per person

Entrées
Fluffy Scrambled Cage-Free Eggs
French Toast with Midwest Maple Syrup
Country Biscuits with Country Gravy
Baked Cage-Free Egg & Cheese Croissant
Buckwheat 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.

Fruit        3.95
Bacon        3.25
Sausage      2.75
Potatoes     1.95
Grits/oats   2.50
Seasonal Quiche 4.25
Eggs         3.50
Croissant & egg 3.25
Strata       3.95

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
5.25

cheesy potato breakfast casserole
3.95

breakfast hors d’oeuvres
**price per piece**

Petite Potato Pancakes with Sour Cream 1.95
Petite Potato Latkes with Smoked Salmon & Chive Cream 2.25
Miniature Yogurt Parfaits with Organic Granola 2.25
Miniature Raspberry & Ricotta Crepes with Sour Cream 2.25
Assorted Miniature Quiche 2.25
Bite-Size Bacon, Egg & Cheese Biscuits 2.50
BOXED LUNCHES

premium boxed lunches
All sandwiches are served on multi grain bread & include whole fruit, pasta salad, baker’s choice of dessert & soda or sparkling water with disposable cutlery
11.50
(upgrade whole fruit to fruit salad 1.50 per person)

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

galline 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

house roasted beef
With chipotle aioli, gouda, tomato and lettuce

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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 & soda or sparkling water with disposable cutlery
17.25

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 or sparkling water
11.25

*Add grilled chicken to any salad for 2.75 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-Tamari 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**
Tabouli Salad, Hummus, Grilled Peppers, Marinated Olives & Feta Cheese with Grilled Pita

**EXPRESS BOX LUNCHES**

All sandwiches served on Chef’s selection of fresh bread with 1 oz. bag of chips, cookie, condiments, soda or sparkling water & disposable cutlery
9.95

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
12.25
**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

14.50 a person

**soup of the day** – please select either 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, with Champagne Vinaigrette

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

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**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

13.50
APPETIZER DISPLAYS

Prices are per person unless otherwise stated.

Fresh seasonal fruit display (7 oz portion)
4.85

Fresh garden vegetable platter with choice of one dip
Creamy Curry, Green Goddess, Ranch or Avocado-Basil Dip (vegan)
4.25

dollar sandwiches
Choice of THREE, includes appropriate condiments:
Turkey
Roast Beef
Pastrami
Ham
Cage-Free Egg Salad
Tuna Salad
Grilled Vegetable & Hummus
58.50 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
59.50 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
68.50 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
42.00 per dozen

House made Flatbreads – each flatbread cut into 20 pieces
Flavors: Mushroom, Rosemary & Gouda
Pesto & Fresh Grana
Bbq sauce, Gouda, Red Onion & Cilantro
Roasted Bell Pepper & Goat Cheese
Tomato With Garlic & Fresh Basil
18.95 per 20 pieces

APPETIZER DISPLAYS

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4.85

Fresh garden vegetable platter with choice of one dip
Creamy Curry, Green Goddess, Ranch or Avocado-Basil Dip (vegan)
4.25

dollar sandwiches
Choice of THREE, includes appropriate condiments:
Turkey
Roast Beef
Pastrami
Ham
Cage-Free Egg Salad
Tuna Salad
Grilled Vegetable & Hummus
58.50 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
59.50 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
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Mix & Match
Italian Meat – Ham, Roast Beef, Salami & Provolone
Grilled Vegetable & Provolone
Provolone & Cheddar
42.00 per dozen

House made Flatbreads – each flatbread cut into 20 pieces
Flavors: Mushroom, Rosemary & Gouda
Pesto & Fresh Grana
Bbq sauce, Gouda, Red Onion & Cilantro
Roasted Bell Pepper & Goat Cheese
Tomato With Garlic & Fresh Basil
18.95 per 20 pieces
COLD HORS D'OEUVRES

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

**vegan**
- Gazpacho in English Cucumber Cups
- Edamame, Tahini, Fig Crostini

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

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

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

HOT HORS D'OEUVRES

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

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

**chicken/beef & pork**
- Honey-Ginger Glazed Oven Seared Chicken Sate
- Chicken & Cheese Quesadillas with Pico de Gallo & Guacamole
- Mini House-Made Chicken Pot Pies
- Lime-Tamari Chicken with Avocado Crema Dip
- Sriracha Chicken Bites
- Mini Beef Wellingtons
- Mini Beef Profiterole Sliders
- Mini Beef & Vegetable Kabob with Chipotle Sauce
- Beef Tenderloin Skewers with Mushrooms in a Mustard Brandy Sauce
- Toasted Beef Ravioli with Marinara Sauce
- Baby Angus Burgers on Companion Brioche Buns with Whole Grain Mustard Dijonnaise
- Spicy Chorizo Empanadas
- Skewered Prosciutto & Provolone Wrapped Chicken Saltimbocca
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 5.00 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
Stir Fry Vegetables with Tamari
Ginger-Almond Bars
15.25

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
15.25

taste of the hill
Caesar Salad
Cheese Ravioli with Marinara & Fresh Basil
Chicken & Pasta with Roasted Garlic, Spinach, Tomato, Olive Oil & Parmesan Cheese
Chef’s Selection of Seasonal Vegetables
Focaccia with Olive Oil & Cracked Pepper
Tiramisu Squares
14.50

HOT HORS D’OEUVRES

seafood
Bite-size Crab Cakes with Spicy Remoulade Sauce 2.75
Crab Rangoon with Sweet Thai Chili Sauce 2.85
Mini House-Made Lobster Pot Pie 3.25
Bacon-Wrapped Scallops 3.25
Grilled Pancetta-Wrapped Shrimp 3.65

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 Sautéd Fresh Spinach & Garlic 15.50

sicilian
Spicy Marinara with Italian Sausage, Spicy Capicola Ham, Salami, Fontina, Mozzarella, Parmesan, Fresh Basil & Oregano 17.50

buffalo chicken
Julienne-sliced Grilled Chicken, Spicy Buffalo Sauce & Three-Cheese Blend 15.50

vegetarian
Mushrooms, Black Olives, Green Peppers, Onions & Tomatoes 15.25

supreme
Pepperoni, Sausage, Onions, Mushrooms, Black Olives & Extra Cheese 17.50

pepperoni 15.50

sausage 15.50

cheese 13.50

additional toppings .75 each
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
15.25

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

choice of one entrée: 12.50
choice of two entrées: 14.50

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

Add guacamole ~ 2 ounces per person $.75 per person

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

Choice of 2 entrées & 2 sides 14.25
Choice of 3 entrées & 3 sides  17.25

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

13.50 – based on 2 slices per person

market fresh
A Seasonal celebration of Chef’s Selection of Composed Salad, Vegetable, Starch, Dessert,
Dinner Rolls & Butter
1 entrée/1 side 11.50
2 entrées/2 sides 12.95

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

14.50

Add guacamole ~ 2 ounces per person $.75 per person

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

14.75

includes fresh-baked buns, cheese, lettuce, tomatoes, pickles, red onion, condiments,
brownies & assorted cookies

Choice of 2 entrées & 2 sides 14.25
Choice of 3 entrées & 3 sides  17.25

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
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
10.50

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
17.25 – Classic
21.75 – 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 with Champagne Vinaigrette

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

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-Tamari 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
Wenneman Farms Pork Loin with Hoisin Glaze
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.
better for you catering lunch buffet
includes Chef’s selection of aqua fresca and water
choice of soup or salad
Tuscan Bean Soup
Great Northern Beans, Tomato, Baby Spinach & Fresh Oregano
Connie’s Choice Garden Salad
Spring Mix, Sliced Cucumbers, Cherry Tomatoes & Edamame

sandwich
select two
Mediterranean Quinoa Salad Wrap
Honey Wheat Tortilla, Edamame, Spinach
Venezuelan Chicken Salad Sandwich
Grilled Chicken, Cilantro, Avocado on Wheat Thin
Grilled Chicken Pita w/Cranberry Relish
Spring Mix, Cranberry Orange Relish, Sliced Red Onion

dessert
select one
Cherry Chocolate Oat Cookie
Ginger Drizzle Cookie
11.25 per person

better for you catering dinner buffet
includes Chef’s selection of aqua fresca and water
select one
Barley & Red Bean Salad
Sugar Snap Peas, Pineapple, Avocado, Lime
Tomato & Kale Pasta Salad
Ziti, Cherry Tomatoes, Kale and Balsamic Vinegar
Connie’s Choice Garden Salad
Spring Mix, Sliced Cucumbers, Cherry Tomatoes & Edamame

entrée
select two
Cedar Plank Salmon
Atlantic Salmon w/ Honey Tamari Sauce
Black Bean, Kale & Sweet Potato Hash
White Quinoa, Kale, Cumin & Fresh Cilantro
Chicken Marsala
Sliced Mushrooms, Marsala Wine Reduction

BETTER FOR YOU BUFFET SELECTIONS

better for you catering dinner buffet, continued

starch
select one
Barley & Brown Rice Pilaf w/ Mushrooms
Shallots, Red Bell Pepper & Fresh Thyme
Cauliflower & Potato Puree
Olive Oil & Italian Flat Leaf Parsley
Roasted Sweet Potatoes & Apples
Sliced Granny Smith Apples, Apple Cider Vinegar, Cinnamon

vegetable
select one
Glazed Caramelized Carrots
Shallots, Cinnamon, Lemon Juice
Seasonal Squash, Peppers & Pumpkin Seeds
Yellow Squash, Zucchini, Cilantro
Roasted Broccoli & Parmesan
Broccoli, Cherry Tomatoes, Lima Beans and Crushed Red Pepper

dessert
select one
Fresh Fruit Tart
Pastry Cream, Fresh Berries & Apricot Glaze
Devil’s Food Cupcake w/Chocolate Icing
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
6.75

trifle bar
Assorted Cakes, Fresh Mixed Berries, Crème Anglaise, Chocolate Shavings & Whipped Cream
5.50

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
7.95

chocolate fondue
With Cubed Pound Cake, Sable Cookies, Strawberries, Pineapple, Pretzel Rods & Marshmallows
4.95

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 SERVICE

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, Assortment of Beers including AB Products, Craft Beers & Assorted Sodas & Mixers

150.00 — Liquor License
2 Hours  15.50 per person
3 hours  18.50 per person
4 hours  22.50 per person

limited bar
Assortment of Beers Including AB Products, Craft Beers & Assorted Sodas

150.00 — Liquor License
2 Hours  10.25 per person
3 hours  13.25 per person
4 hours  17.50 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 4.50 per person.

linens
Tablecloths are complimentary for Bon Appétit food and beverage buffets. Additional linens are available.

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 & PRACTICES

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.

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 12% 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 Danforth Campus and Medical School 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.