Holiday Party Catering Menus

Call 314.935-5054 to Place Your Order
or Email us at wucatering@cafebonappetit.com

Menus Include Disposable Serviceware & All Necessary Chafing Dishes and Serving Utensils. Please Talk to Your Catering Sales Manager about China & Flatware Rentals. Some options may not be available without 72 hours’ notice.

Holiday Lunch Buffet

Your Lunch Buffet Includes: Rolls & Butter, Assorted Holiday Cookies, House-made Holiday Cookies, Mini Chocolate Pecan Tartlets, Kaldi’s Coffee (Regular/Decaf), Firepot Hot Tea & Ice Water

Choice One of Soup

- Old Fashioned Tomato Soup with White Cheddar Grilled Cheese Crouton
  Or
- Wild Mushroom Bisque with Bleu Cheese Crostini

Salad (Choose 2)

- Shaved Brussels Sprout Slaw, Red Onion, Red Pepper, White Balsamic Vinaigrette
- Spinach Salad 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
- Classic Caesar Salad with Hearts of Romaine, Garlic Croutons, Flaked Parmesan Cheese & Our Classic Signature Caesar Dressing

Small Sandwiches (Choose 2)

- Grilled Chicken, Pear Raisin Compote, Muenster Cheese, Sour Rye
- Fresh Roast Turkey, Local Cheddar, Cranberry Relish, Crispy Bacon
- Ham, Brie & Baby Spinach with Balsamic Syrup on Pretzel Bun
- Grilled Vegetable on Whole Wheat Roasted Seasonal Vegetables & House-made Garlic Hummus

Hot Pasta (Choose 1)

- Tortellini in White Wine Pesto Cream Sauce
- Wild Mushroom and Spinach Risotto
- Four Cheese Ravioli, Marinara Sauce
- Sautéed Spinach Farfalle Pasta, Caramelized Onions, Grilled Shiitake Mushrooms, Roasted Carrots, Vegan Demi Glace

$24.95 Per Person Minimum 20 Guests
The Holiday Tradition

Your Lunch Buffet Includes: Rolls & Butter, House-made Holiday Cookies, Mini Chocolate Pecan Tartlets, Kaldi’s Coffee (Regular/Decaf), Firepot Hot Tea & Ice Water

Choice of Two Entrees:

Mustard-Herb Roasted Pork Loin

Panko Crusted Chicken,
Lemon Cream Sauce

Citrus Glazed Smoked Turkey Breast
Cranberry Chutney

Holiday Brisket
Dijonaise Sauce

Cedar Roasted Wild Grilled Salmon
Sweet Chili Glaze *add $4.00 per guest

Accompanied by
OH, KALE YEAH!
Baby Kale & Spring Mix, Roasted Button Mushrooms, Fresh Shelled Edamame, Dried Cherries, Sunflower Seeds, Pumpkin Seeds, Garbanzo Beans, Matchstick Carrots, Served with Tofu Cauliflower Vinaigrette

Maple Glazed Sweet Potatoes
Or
Pasta Florentine
&
Roasted Winter Vegetable Medley

$29.95 Per Person
Minimum 20 Guests
The Executive Grand Buffet
Requires Service at an Additional Cost

Your Buffet Includes: Rolls & Butter,
House-made Holiday Cookies, White Chocolate Cranberry Buche de Noel (slices)
Kaldi’s Coffee (Regular/Decaf), Firepot Hot Tea & Ice Water

Chopped Holiday Garden Salad with Chickpeas, Olives, Cranberries, Gorgonzola Cheese,
Scallions & Red Wine Vinaigrette Dressing

Hand-Carved Choice Beef Tenderloin
Horseradish Cream Sauce

Champagne Chicken with Tarragon Butter

Potato Gratin with Goat Cheese & Sage

Seared Polenta Cakes with Sherry Mushrooms

Choice of Winter Ratatouille or Balsamic Roasted Carrots

$35.95 Per Person
Minimum 20 Guests
Dessert Options

Gingerbread Cake Squares
$24.00 dozen.

White Chocolate Cranberry Buche de Noel (slices)
$32.00 Dozen

Holiday Orange Chocolate Cheesecake
$32.00 Dozen

Eggnog Tres Leches Parfait
(presented in a verrine)
$36.00 Dozen

Grasshopper Bars
(rich chocolate base, peppermint filling, chocolate ganache glaze)
$36.00 Dozen

Assorted Holiday Cookies
$45.00 for a Tray of 3 Dozen

Assorted Miniature Pastries
$60.00 for a Tray of 3 Dozen

Turtle Cheesecake
Mini Cheesecakes with Caramel Filling And Striped in Chocolate
$32.00 Dozen

Pumpkin Pie Cheesecake
(mini cheesecakes layered with pumpkin pie, with a graham cracker crust)
$32.00 Dozen

Mini Chocolate Pecan Tartlets
$32.00 Dozen

Mini Pear Frangipane Tartlets
$32.00 Dozen
**Holiday Hors d’oeuvre Party Trays**

25 Pieces Per Order  
Please Order in Increments of 25 Pieces  
Party Trays Require Minimum Order $300.00

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chicken and Waffle Bites with Chipotle Maple Brittle</td>
<td>$44.00</td>
</tr>
<tr>
<td>Thai Chicken Flatbread with Thai Peanut Sauce</td>
<td>$38.00</td>
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<tr>
<td>Beef Tenderloin Skewers with Mushrooms in a Mustard Brandy Sauce</td>
<td>$62.00</td>
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<tr>
<td>Chianti Braised Beef Polenta Cake with Natural Braising Reduction</td>
<td>$75.00</td>
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<tr>
<td>Loaded Baked Potato Bites</td>
<td>$38.00</td>
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<tr>
<td>Mini Pork Wellingtons, Apple Fennel Herb Dijonnaise</td>
<td>$87.50</td>
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<tr>
<td>Honey, Bacon &amp; Bleu Grilled Cheese</td>
<td>$65.00</td>
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<tr>
<td>Peking Duck Egg Roll with Sesame Plum Sauce</td>
<td>$87.50</td>
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<tr>
<td>Mini Pork Banh Mi Sliders on French Bread</td>
<td>$87.50</td>
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<tr>
<td>Bourbon Glazed Apple Crostini with Arugula &amp; Brie</td>
<td>$66.00</td>
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<tr>
<td>Butternut Squash Mushroom Arancini with Thyme Remoulade</td>
<td>$68.00</td>
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<tr>
<td>Cranberry Goat Cheese Balls with Pumpkins Seeds</td>
<td>$75.00</td>
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<tr>
<td>Oven Roasted Beet Crostini with Agave-Tarragon Spread on Country Wheat Toast</td>
<td>$44.00</td>
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<tr>
<td>Fried Companion Pretzel Bites with Ale Cheese Sauce</td>
<td>$44.00</td>
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<tr>
<td>Fig &amp; Mascarpone Purse with Poached Pear Compote</td>
<td>$75.00</td>
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<tr>
<td>Sweet Potato Waffle Fry with Cranberry Chutney &amp; Fried Sage</td>
<td>$62.50</td>
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<tr>
<td>Butternut Squash Focaccia Toast with Kale Pesto</td>
<td>$62.50</td>
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<tr>
<td>Mini Vegan Chicken Banh Mi Sliders on Focaccia</td>
<td>$77.50</td>
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Delivery is Additional.

Service Staff Recommended for Large Parties