CATERING
AT WASHINGTON UNIVERSITY
WHAT ARE YOU ENVISIONING?

An elegant banquet for VIP alumni? Tasty (and nutritious) boxed lunches for a meeting or seminar? A fun team-building barbecue? Whatever your vision is, we’re here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it’s big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your bon appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at Washington University, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But, our commitment to you doesn’t stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they’ll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

CONTACT & ORDERING

We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

PLACE AN ORDER ONLINE
diningservices.wustl.edu/catering

CATERING SALES OFFICE
for assistance or special orders feel free to contact the catering office:
(314) 935-5054
(314) 935-3908
wucatering@cafebonappetit.com

OFFICE HOURS
Monday - Friday from 8:00 am - 5:00 pm

BELLS & WHISTLES

EVENT STAFF | a smiling server or bartender adds an elevated level of service to your event. Event staff service will be charged $25 per hour per server with a 4 hour minimum.

EQUIPMENT RENTALS | a perfectly styled event sometimes requires additional equipment rentals and specialty linens. Please give us at least 3 business days in advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability.

FLORAL ARRANGEMENTS | a pop of color goes a long way — consider adding floral arrangements and centerpieces to your event. We’ll work with our local florist to design beautiful florals and just need a 3 business day in advance notice to meet vendor ordering and delivery timelines.

How else can we make your event amazing? Let us know! We’ll work together to create a wonderful experience for your guests.
AT YOUR SERVICE

ORDERING DEADLINES | to ensure availability of service and menu items, please place your orders at least 3 business days in advance. For last-minute catering requests please contact the catering office, and we will do our best to accommodate you. $50 will be added to all orders placed within 3 business days of the event and items may be limited to chefs selection.

DELIVERY FEE AND MINIMUM ORDER | all orders have a $25.00 delivery fee added to the invoice. There is a minimum of $125 on all orders. Certain locations are subject to additional delivery charges. Please speak with your catering sales person about details. If you don’t meet the minimum, you will be charged the difference to meet the minimum.

CANCELLATION FEE | customers are responsible for paying 50 percent of the total invoice plus $100 in labor for any orders canceled within 2 business days of the event. Change requests made after this time will be accommodated when possible and additional charges may apply.

GUARANTEES | guarantees are due 3 business days prior to your event. Please understand that increases within the 3 business days will incur additional fees and are $50 per order. Limited to Chef’s selection of food.

PAYMENT OPTIONS | we accept WU billing department numbers, PO numbers, Visa, MasterCard, and American Express credit cards. Payment information must be submitted to confirm your order.

PLACING YOUR ORDER | the catering office should be made aware of any program specific details: meetings, speakers, or any other activity that would occur before, during, or following the time catering service is requested. Our catering team will confirm your event. Catering orders require a signed contract within 3 business days. Requests to relocate an order after it is set up, will incur a move fee of $50.

TRASH | waste receptacles for your event are reserved and coordinated by event management (wff). This includes sustainable waste stations for compost, recycling, and landfill. If your event is held at an outdoor location requires additional trash or recycling bins, please make the appropriate arrangements prior to the event.

FOOD SAFETY | our culinary team plans to provide the appropriate amount of food and beverage for your confirmed guest count. Washington University Catering will not be held responsible for perishable food items removed without our knowledge or prior consent. The maximum time food will be on a buffet is 2 hours.

LINENS | black, white, or ivory linens are included in the food price for buffets and beverage tables. Drop off service will not provide linens.

CHINA, DISPOSABLE, AND COMPOSTABLE SERVICE | quality paper and plastic products are included in your food price. China and glassware or compostable disposable service can be added to your order per guest, depending the event needs. Speak with your catering sales team about costs.

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.

ADMINISTRATIVE FEE | a 12% administrative fee will be added to your event.

DIETARY NEEDS | Kosher, Halal, and allergen specific menus available upon request.
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Beverages

Infused Spa Water
20.00 gallon serves 16-20

Select one:
- lemon-cucumber
- blueberry- rosemary
- strawberry-mint
- lime-basil

Kaldi's Fresh Brewed Coffee | regular or decaffeinated
20.00 / half gallon serves 10-12 | 30.00 / whole gallon serves 16-20

Hot Water and Assorted Tea Bags
17.00 / half gallon serves 10-12 | 34.00 / whole gallon serves 16-20

Ice Tea, Lemonade, Orange Juice
12.50 / half gallon serves 10-12 | 25.00 / whole gallon serves 16-20

Ice Water
6.00 / gallon serves 16-20

Hot or Chilled Apple Cider (Only Offered from September-December)
35.00 / gallon serves 16-20

Hot Chocolate
35.00 / gallon serves 16-20

12Oz Cans of Soda | Coke, Diet Coke, Sprite
1.50 / per can

Bottled Juices | orange, cranberry, or apple
3.00 / bottle

Milk | skim, 2%, chocolate (dairy free options upon request for additional charge)
2.60 / pint
COLD BREAKFAST

AVO-TOAST BAR
Toasted 9-grain wheat bread, avocado spread, sliced radishes, marinated cherry tomatoes, house-pickled onions, salted cucumbers, smoked salmon, feta, lemons, olive oil, sea salt, and cracked black pepper
8.00 per person - minimum of 10 people

GREEK YOGURT BAR
Greek yogurt, berries, cherry granola, dried fruit, honey, and quinoa
6.00 per person - minimum of 10 people

CLASSIC CONTINENTAL
Assorted pastries and seasonal fruit salad
4.00 per person - minimum of 10 people

DELUXE CONTINENTAL
Assorted pastries, seasonal fruit salad, Greek yogurt, house-made granola, and dried fruit
8.00 per person - minimum of 10 people

COMPANION CONTINENTAL
Assorted plain and cinnamon raisin bagels, cream cheese, and seasonal fruit salad
6.00 per person - minimum of 10 people

NEW YORK CONTINENTAL
Assorted plain and sesame bagels, house-made smoked salmon schmear, cream cheese, capers, chopped cage-free eggs, cucumbers, tomatoes, and shaved red onions
7.00 per person - minimum of 10 people

PROTEIN POWER
Hard boiled cage-free eggs, cottage cheese, sliced smoked turkey, cheddar cheese, roasted red peppers, and seasonal fruit salad
6.00 per person - minimum of 10 people

MEDITERRANEAN BREAKFAST
Israeli salad, roasted garlic hummus, baba ghanoush, hard boiled cage-free eggs, feta cheese, roasted red peppers, and pita
6.00 per person - minimum of 10 people

BUILD YOU OWN LARGE PASTRY PLATTER - one dozen pastries
35.00 per dozen

SELECT THREE:
- Iced cinnamon roll
- Breakfast bread
- Croissants
- Muffins
- Scones

see page 1 for beverages

GLUTEN-FREE, VEGAN, VEGETARIAN, CONTAINS NUTS
HOT BREAKFAST

THE CLASSIC

cage-free scrambled eggs with chives GF, smoked bacon GF, turkey sausage GF, with choice of maple sweet potato quinoa hash VGN or roasted breakfast potatoes VGN

7.50 per person - minimum of 10 people | no substitutions

CUSTOMIZABLE BREAKFAST

SELECT THREE ITEMS

9.00 per person - minimum of 10 people

À LA CARTE ITEMS

3.00 per person - minimum of 10 people

cage-free scrambled eggs with chives GF

cage-free scrambled egg whites GF

tofu scramble with kale, potatoes, and peppers VEG GF

cage-free egg strata with bacon, cheddar, and chives

cage-free egg strata with Marcoot Creamery mozzarella, mushrooms, roasted peppers, and basil VEG

french toast casserole with maple syrup VEG

smoked bacon (2) GF

turkey sausage links (2) GF

house-made biscuit with turkey sausage gravy (1 biscuit per order) VEG

roasted breakfast potatoes GF VEG

maple sweet potato quinoa hash GF VEG

seasonal fruit salad GF VEG

slow cooked steel cut oats with brown sugar, honey, raisins, and milk GF VEG

see page 1 for beverages

GLUTEN-FREE GF, VEGAN VEG, VEGETARIAN VEG, CONTAINS NUTS
BREAKFAST SANDWICHES

prepared on a brioche bun
5.50 each - minimum order of 10

SELECT FROM
- cage-free egg whites, spinach, tomatoes, and Swiss
- cage-free egg and cheddar
- cage-free egg, cheddar, and bacon
- cage-free egg, turkey sausage, tomatoes, and pesto
- cage-free egg, cheddar, and smoked ham

BREAKFAST BURRITOS

prepared on a whole wheat tortilla with roasted potatoes, salsa, and crema
5.00 each - minimum order of 10

SELECT FROM
- cage-free egg and chorizo
- cage-free egg, turkey sausage, and cheddar
- cage-free egg, bacon, and cheddar
- cage-free egg, smoked ham, and cheddar
- tofu scramble, kale, bell peppers
- cage-free egg and roasted mushrooms

ADDITIONAL SAUCES
sold by the pint with a minimum order of two pints per type
- salsa roja 8.50 / pint serves 10 guests
- avo-cilantro lime crema 5.50 / pint serves 10 guests
- pico de gallo 8.50 / pint serves 10 guests

GLUTEN-FREE GF, VEGAN V, VEGETARIAN , CONTAINS NUTS
À LA CARTE BREAKFAST

ONE DOZEN COMPANION BAGELS
choice of two bagel flavors, served with cream cheese, butter, and assorted preserves
choose from: plain, whole wheat, cinnamon-raisin, everything, or sesame
35.00 / 12

COFFEE CAKE SQUARES
20.00 / 10

HOUSE-MADE ESPRESSO GRANOLA BARS
20.00 / 10

ASSORTED GRANOLA AND ENERGY BARS
25.00 / 10

SEASONAL FRUIT SALAD
2.00 per person - minimum order of 10

SLICED SEASONAL FRUIT DISPLAY
2.50 per person - minimum order of 10

WHOLE FRUIT | apple, bananas, oranges
16.00 / 10

HARD-BOILED CAGE-FREE EGGS
15.00 / 10

INDIVIDUAL COLD CEREALS AND MILK | sold in increments of 10 mixed | gluten-free cereals available upon request
50.00 / 10

INDIVIDUAL YOGURT PARFAITS | sold in increments of 10
low-fat plain yogurt, granola, and fresh berries
35.00 / 10

INDIVIDUAL FRUIT YOGURT | sold in increments of 10
32.00 / 10

ASSORTED MINI QUICHE | sold in increments of 10
30.00 / 10

MINI PASTRY BASKET | sold in increments of 10
28.00 / 12

see page 1 for beverages

GLUTEN-FREE, VEGAN, VEGETARIAN, CONTAINS NUTS
BOXED LUNCHES: SANDWICHES & WRAPS

Sandwiches & wraps include bag chips, cookie.
Halal and Kosher options available upon request.
Gluten free/vegan bread available upon request for 2.00 or dessert 3.00.
Minimum order of 10.
If below 10, order must be picked up from Cherry Tree Café.

CLASSIC SANDWICHES | prepared on 9-grain whole wheat bread with green leaf lettuce and tomato.
select three. | 10.90 / each
smoked turkey and Swiss
tuna salad
smoked ham and Swiss
cage-free egg salad
house-roasted beef and cheddar

SIGNATURE SANDWICHES | 12.90 / each
THE HERBIVORE | grilled squash, cucumbers, Sriracha hummus, and tomato jam on focaccia 🌶
SMOKED TURKEY | Havarti cheese, field greens, and local honey-Dijon on sliced 9-grain
CHICKEN SALAD | celery, grapes, and lettuce on brioche
WENNEMAN’S SMOKED HAM | Swiss cheese, local honey-Dijon, and lettuce on sliced 9-grain
ITALIAN | ham, capicola, salami, roasted beef, pepperoncini, provolone, tomatoes, and herb vinaigrette on sliced sourdough
DEVILED EGG SALAD | cage -free egg, smoked paprika, green onion, mayo, and field greens on brioche 🌶
SMOKED TURKEY CLUB | smoked bacon, Bibb lettuce, smoked Gouda, and Sriracha mayonnaise on sliced sourdough
HOUSE-ROASTED BEEF | Swiss cheese, shaved red onion, baby spinach, and horseradish aioli on sliced sourdough

WRAPS | prepared on whole wheat tortillas | 13.80 / each
SMOKED TURKEY PESTO | Marcoot Creamery mozzarella, baby spinach, and tomato jam
CHICKEN CAESAR | Romaine hearts, shaved Parmesan, house-made Caesar dressing, and croutons
MEDITERRANEAN TUNA | baby spinach, feta, cucumbers, roasted red peppers, tomatoes, and balsamic vinaigrette
BUFFALO CHICKEN | house-made hot sauce, Romaine, celery, carrots, and blue cheese dressing
CRISPY CHICKEN | local honey Dijon, feta, dried cranberries, and chopped Romaine
SANTA FE | roasted corn, black beans, chopped lettuce, quinoa, and pico de gallo 🌶

see page 1 for beverages
BOXED LUNCHES: SALADS

Salads are packaged with freshly baked roll, butter, and cookie. Minimum order of 10. If below 10, order must be picked up from Cherry Tree Café.

MIXED GREENS | field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette GF VEG
10.50 / each

KALE AND BRUSSELS SPROUT | kale, field greens, shaved Brussels sprouts, carrots, edamame, dried cranberries, sunflower seeds, garbanzo beans, and lemon-Dijon vinaigrette GF VGN
10.50 / each

CAESAR | Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing
10.50 / each

GREEK | chopped romaine, feta, grape tomatoes, cucumbers, red onions, Kalamata olives, pita chips, and red wine vinaigrette VEG
10.80 / each

CHEF’S SPECIAL | Romaine lettuce, smoked turkey, Wenneman’s ham, hard-boiled cage-free eggs, tomatoes, cucumbers, and house-made buttermilk ranch GF
11.50 / each

CALIFORNIA | mixed greens, grape tomatoes, avocados, citrus, shaved red onions, sunflower seeds, and lemon-tamari dressing GF VGN
11.25 / each

BABY SPINACH | spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing GF VEG
11.50 / each

see page 1 for beverages

GLUTEN-FREE GF, VEGAN VGN, VEGETARIAN VEG, CONTAINS NUTS
BOXED LUNCHES: UPGRADES

PROTEIN ADD-ON:

WILD-CAUGHT SALMON GF
+ 6.00 to each box lunch

ROASTED CHICKEN GF
+ 3.00 to each box lunch

GRILLED FLANK STEAK GF
+ 6.00 to each box lunch

WENNEMAN’S HAM GF
+ 3.00 to each box lunch

SMOKED TURKEY GF
+ 4.00 to each box lunch

GRILLED SLICED BEYOND BURGER GF VEG
+ 6.00 to each box lunch

SESAME ROASTED TOFU GF VEG
+ 3.00 to each box lunch

SPECIAL SIDES | upgraded sides will be applied to all boxes in addition to the pre-established sides + 2.00 to each box
organic field greens | with house-made balsamic vinaigrette GF VEG
house-made pasta salad | farfalle, cucumbers, Kalamata olives, carrots, and tomatoes VEG
quinoa salad | chickpeas, tomatoes, cucumbers, red onions, and cilantro-lime vinaigrette GF VEG
seasonal whole fruit
seasonal fruit salad GF VEG
house-baked brownies VEG

GLUTEN-FREE GF, VEGAN VEG, VEGETARIAN VEG, CONTAINS NUTS
BUFFETS: DELI

DELI COMBO | your choice of three proteins with sliced artisanal breads, Swiss cheese, cheddar cheese, lettuce, tomato, dill pickles, mayonnaise, mustard, and two side items.
110.00 small serves 8-12
220.00 large serves 16-24

SELECT THREE PROTEINS:
- smoked turkey breast
- house-roasted beef
- Wenneman’s smoked ham
- cage-free egg salad VEG
- tuna salad
- grilled squash and roasted peppers VEG

SELECT TWO SIDES:
- organic field greens | with house-made balsamic vinaigrette VEG
- Caesar | Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing
- house-made pasta salad | farfalle, cucumbers, Kalamata olives, carrots, and tomatoes
- quinoa salad | chickpeas, tomatoes, cucumbers, red onions, and cilantro-lime vinaigrette GF VEG
- seasonal fruit salad VEG
- house-made chips GF

BUFFETS: SIMPLE

Serves approximately 12-15

MAPLE-SRIRACHA GLAZED WILD-CAUGHT SALMON |
sesame-scallion brown rice GF VEG, sautéed kale, Napa cabbage, and bell pepper medley GF VEG
175.00

GRILLED LEMON-ROSEMARY CHICKEN WITH CITRUS AND HERBS | quinoa-wild-rice pilaf and sweet chili glazed broccoli GF
125.00

MARINARA FARFALLE | roasted potatoes, sautéed green beans and tomatoes VEG
125.00

BASIL PESTO FARFALLE | roasted potatoes, sautéed green beans and tomatoes VEG
125.00

WHITE BEAN & CHICKEN SAUSAGE RAGU | Italian chicken sausage, white bean ragu, roasted peppers, onions, and roasted Parmesan cauliflower GF
125.00

CHICKEN TIKKA MASALA | peas pulao, dal, naan, and raita
150.00

PANEER PALAK | peas pulao, dal, naan, and raita
150.00

GRILLED CHIMICHURRI FLANK STEAK | maple-Sriracha glazed carrots and roasted potatoes GF
175.00

HERB ROASTED TURKEY BREAST WITH CRANBERRY CHUTNEY | boursin mashed potatoes and Brussels sprouts GF
175.00

see page 1 for beverages
see page 20 for desserts

GLUTEN-FREE GF, VEGAN VEG, VEGETARIAN VEG, CONTAINS NUTS
BUFFETS: GLOBAL

OSTERIA | served with warm vegan focaccia
18.50 per person minimum of 20

SELECT TWO
à la carte items | 3.50 per person

CAESAR SALAD | Romaine lettuce, croutons, Parmesan
HILL SALAD | Romaine, iceberg, pimentos, black olives, pepperoncini, Parmesan, sweet vinaigrette (GF, V)
CAULIFLOWER PICCATA | lemon, caper, white wine, and garlic (GF, V)
PENNE À LA ARRABIA | eggplant, tomatoes, garlic, and crushed red pepper (V)
BAKED ZITI | Italian chicken sausage, marinara, oregano, mozzarella, and bread crumbs
PARMESAN POLENTA | mushroom and artichoke ragu (GF)
EGGPLANT PARMESIS | marinara, fresh mozzarella, basil, bread crumbs, and Parmesan (V)
GRILLED BROCCOLI | lemon and olive oil (GF, V)
ROSEMARY ROASTED POTATOES | olive oil and garlic (GF, V)

SELECT ONE À LA CARTE · 5.50 per person

CHICKEN FLORENTINE | penne pasta, chicken, spinach, tomatoes, white wine, and garlic
SLOW-BRAISED PORK SUGO | tomatoes and red wine
LASAGNA | beef or vegetable

SELECT ONE À LA CARTE · 5.50 per person

MINI CANNOLI | Chef’s seasonal selection
TIRAMISU TORTE | coffee, sponge cake, mascarpone mousse, and chocolate

MEDITERRANEAN | served with warm pita, tzatziki (GF), Israeli salad (GF, V), and baklava
18.50 per person - minimum of 20

SELECT FOUR À la carte option available

BEEF SHAWARMA | flank steak, cumin, coriander, turmeric, cloves, and pepper (GF) +2.00 | à la carte 5.50
CHICKEN SOUVLAKI | lemon, oregano, basil, and garlic (GF) | à la carte 5.50
MOUSSAKA | lamb, eggplant, and béchamel (GF) | à la carte 5.50
WILD RICE PILAF | carrots, celery, onions, and herbs (GF, V) | à la carte 3.50
EGGPLANT BAKE | chickpeas, mushrooms, and tomatoes (GF, V) | à la carte 3.50
TILAPIA | tomato caper relish (GF) | à la carte 3.50
OREGANO ROASTED POTATOES | lemon, parsley, and garlic (GF, V) | à la carte 3.50
GREEN BEANS | tomatoes and leeks (GF, V) | à la carte 3.00
BRIAMI | zucchini, tomatoes, eggplant, onions, potatoes, mint, oregano, and parsley (GF, V) | à la carte 3.00
SPINACH ORZO | chickpeas, lemon, and feta (V) | à la carte 3.00

see page 1 for beverages

GLUTEN-FREE (GF), VEGAN (V), VEGETARIAN (V), CONTAINS NUTS (V)
BUFFETS: GLOBAL

CANTINA | served with cilantro lime rice (GF), diced onions, sliced jalapeños, Cojita cheese, salsa, sour cream, cilantro, and diced tomatoes
16.00 per person - minimum of 20

SELECT TWO | hard shells, soft flour tortillas, tostadas, or corn tortilla chips

SELECT ONE | À LA CARTE | 3.50 PER PERSON
ROMAINE ROASTED CORN SALAD | radishes, tortilla strips, cilantro, cotija cheese, lime vinaigrette (GF VEG)
MELON | arugula, chile, sea salt, and lime (GF VEG)
POBLANO, CORN, AND MUSHROOM ENCHILADA BAKE | salsa verde, Cotija, and cilantro (GF VEG)
"MOJO DE AJO" MUSHROOMS (GF VEG)
TOFU SOFRITOS (GF VEG)

SELECT ONE | À LA CARTE | 5.50 PER PERSON
CARNE ASADA (GF) +2.00
PORK CARNITAS (GF)
GREEN CHILI BRAISED CHICKEN (GF)
TACO BEEF (GF)

SELECT ONE | À LA CARTE | 2.00 PER PERSON
BRAISED BLACK BEANS (GF VEG)
FRIOLES CHARROS | onion, poblano peppers, and pinto beans (GF VEG)

SELECT ONE | À LA CARTE | 2.50 PER PERSON
ASSORTED CHURROS | chocolate and caramel filled
FLAN | vanilla custard and caramel

À LA CARTE ITEMS
SALSA ROJA (VEG)
8.50 / pint serves 8-10 guests
AVO-CILANTRO LIME CREMA
5.50 / pint serves 8-10 guests
PICO DE GALLO (VEG)
8.50 / pint serves 8-10 guests
GUACAMOLE (VEG)
12.50 / pint serves 8-10 guests

see page 1 for beverages

GLUTEN-FREE (GF), VEGAN (VEG), VEGETARIAN (VEG), CONTAINS NUTS (NUTS)
BUFFETS: GLOBAL - CONTINUED

ROADHOUSE | served BBQ sauce, oil and vinegar slaw, and jalapeño corn bread
18.50 per person - minimum of 20

SELECT ONE ENTREE | À LA CARTE | 5.50 PER PERSON
- smoked bone-in chicken GF
- dry rubbed smoked brisket GF +2.00
- fried chicken | buttermilk brine
- house-smoked pork shoulder GF

SELECT TWO SIDES | À LA CARTE | 3.50 PER PERSON
- grilled corn salad | mayonnaise, chipotle, Parmesan cheese, green chili, red peppers, and cilantro GF VEG
- mashed potatoes | white pepper gravy GF VEG
- macaroni and cheese VEG
- green bean casserole VEG
- potato salad GF
- maple bacon Brussels sprouts GF

SELECT ONE DESSERT | À LA CARTE | 2.50 PER PERSON
- seasonal fruit cobbler VEG
- cupcakes VEG

MASALA | served with naan and raita
18.50 per person - minimum of 20

SELECT ONE | À LA CARTE | 2.00 PER PERSON
- PEAS PULAO | basmati rice with peas & cumin GF VEG
- STEAMED BROWN RICE GF VEG

SELECT ONE | À LA CARTE | 5.50 PER PERSON
- CHICKEN TIKKA MASALA | tomatoes and cream GF
- SAAG PANNEER | feta, spinach, and cream GF
- AMBOT TIK | spicy shrimp curry with coconut GF
- TANDOORI CHICKEN | onions and peppers GF

SELECT TWO | À LA CARTE | 3.50 PER PERSON
- CUCUMBER SALAD | red onions, tomatoes, cilantro, toasted cumin, and lime GF VEG
- CHANA MASALA | chickpeas, tomatoes, garam masala, tamarind, and garlic GF VEG
- ALOO GOBI | potatoes, cauliflower, turmeric, garlic, chili, and cilantro GF VEG
- DAL | slow-cooked lentils with tomatoes, ginger, and garam masala GF VEG
- CURRIED VEGETABLES GF VEG

SELECT ONE | À LA CARTE | 2.50 PER PERSON
- MANGO PANNA COTTA VEG
- COCONUT KEY LIME BARS VEG

see page 1 for beverages

GLUTEN-FREE GF, VEGAN VEG, VEGETARIAN VEG, CONTAINS NUTS
IZAKAYA | served with choice of jasmine rice or brown rice, Sriracha and soy sauce
18.50 per person - minimum of 20

SELECT ONE ENTRÉE | À LA CARTE | 5.00 PER PERSON
  FIVE-SPICED BRAISED PORK | fried shallots, soy, and ginger
  CHICKEN TERIYAKI GF
  FLANK STEAK TERIYAKI GF +2.00

SELECT TWO SIDES | À LA CARTE | 3.50 PER PERSON
  GREENS AND RADISH SALAD | kale, cabbage, onions, bell peppers, citrus, crispy wontons, honey vinaigrette
  CUCUMBER SALAD | red onions, sesame seeds, carrots, edamame, bell peppers, and Thai-lime vinaigrette GF VGN
  BRAISED DAikon AND SHIITAKE MUSHROOMS | ginger and mushroom dashi GF VGN
  GRILLED GOCHUJANG EGGPLANT | sesame and scallion GF VGN
  CHARRED BROCCOLI | tamari and lime GF VGN

SELECT ONE DESSERT | À LA CARTE | 2.50 PER PERSON
  CHERRY BLOSSOM PUDDING
  MATCHA GREEN TEA SPIRAL CAKE

AMERICAN | served with BBQ sauce, ketchup, mustard, mayo, buns, lettuce, tomatoes, onions, and assorted cheese slices
14.00 per person - minimum of 20

SELECT THREE | À LA CARTE | 2.00 PER PERSON
  hamburgers GF VGN
  Beyond burgers GF VGN
  hot dogs GF
  grilled chicken breast GF
  house-made chips GF VEG
  house-made sweet potato chips GF VGN
  baked beans GF VEG
  potato salad GF VEG

SELECT ONE | À LA CARTE | 2.50 PER PERSON
  fruit salad GF VGN
  cookies VEG
  brownies VEG

see page 1 for beverages

GLUTEN-FREE GF, VEGAN VGN, VEGETARIAN VEG, CONTAINS NUTS
BUFFETS: CLASSIC

CLASSIC | choice of 2 entrees, two sides, one salad, dinner rolls, and butter
17.50 per person - minimum of 20

SELECT ONE | SALAD
MIXED GREENS | field greens, cucumbers, cherry tomatoes, matchstick carrots,
house-made balsamic vinaigrette

KALE AND BRUSSELS SPROUT | kale, field greens, shaved Brussels sprouts, carrots, edamame,
dried cranberries, sunflower seeds, garbanzo beans, and lemon-Dijon vinaigrette

BABY SPINACH | spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries,
and maple-cider dressing

SELECT TWO | ENTREES
ROASTED ZUCCHINI SQUASH | quinoa, wild mushrooms, charred sweet corn, and chimichurri

STUFFED PORTOBELLO | goat cheese, shallots, turmeric sweet potatoes, and paprika

POTATO GNOCCHI | mushrooms, peas, white wine, and brown butter

PAN SEARED CHICKEN BREAST | wild mushroom, thyme, and red wine reduction

ROASTED CHICKEN THIGHS | gremolata

HERB-CRUSTED SALMON | grilled lemon +2.00

PAN ROASTED TROUT | creamed leeks +2.00

SEAFOOD & FARFALLE | mussels, shrimp, scallops, white wine, butter, garlic, tomatoes, shallots, mushroom

CHICKEN PENNE ALLA VODKA | tomatoes, mushrooms, and vodka cream sauce

PORCHETTA STYLE PORK LOIN | port wine-fig jus

ROASTED LAMB MEAT LOAF | mint pesto

GRILLED FLANK | rosemary-paprika butter +2.00

SELECT ONE | VEGETABLE SIDES
ROASTED BRUSSELS SPROUTS | balsamic reduction

MAPLE-ROASTED CARROTS | rosemary

PAN-FRIED CAULIFLOWER | capers, lemon, and parsley

GRILLED ASPARAGUS | lemon and breadcrumbs

CHARRED BROCCOLI | chile, garlic, and Parmesan

LEMONY STRING BEANS | lemon and garlic

SELECT ONE | STARCH SIDES
QUINOA PILAF | dill and toasted almonds

SMASHED SWEET POTATOES | kale and crispy leeks

CHIVE MASHED POTATOES

CREAMY POLENTA | boursin

ROASTED FINGERLING POTATOES | rosemary and garlic

POTATO GRATIN | caramelized onions and cheddar cheese

PENNE AGLIO E OLIO | garlic, olive oil, parsley, and Parmesan

PESTO FUSILLI | basil pesto and pecorino

WILD RICE PILAF | roasted carrots and thyme

see page 1 for beverages

GLUTEN-FREE, VEGAN, VEGETARIAN, CONTAINS NUTS
PLATTERS: APPETIZERS

Please order in increments of 10 guests.

VEGETABLE CRUDITÉS | house-made hummus (roasted garlic, cilantro-jalapeño, or Sriracha hummus)  
and ranch dip  
47.50 / platter serves 10

FRUIT DISPLAY | seasonal assortment  
25.00 / platter serves 10

ARTISANAL CHEESE | assorted imported and domestic cheeses, fresh and dried fruits, crackers, and sliced baguette  
75.00 / platter serves 10

ARTISANAL CHARCUTERIE | assorted local cured meats, grilled bread, marmalades, and mustards  
75.00 / platter serves 10

ANTIPASTO | Italian salami, prosciutto, fresh mozzarella, provolone, roasted peppers, marinated artichoke hearts, mushrooms, Kalamata olives, and sliced baguette  
70.00 / platter serves 10

THE GRAZING TABLE | a selection of the above platters  
select three for 260.00 serves 30-40 | select four for 325.00 serves 40-50

HOT DIPS | select one dip  and one chip  
52.50 / serves 10

select dip: spinach artichoke, Mexican street corn, buffalo chicken, goat cheese marinara

select chip: focaccia, pita, tortilla

À LA CARTE HOUSE-MADE CHIPS | served by the pound  
11.25 / pound, serves 12-20

corn tortilla  
pita chips  
focaccia  
house-made sweet potato chips  
house-made potato chips  
carrot and celery sticks

À LA CARTE DIPS | served by the quart  
18.00 / quart, serves 10-16

cilantro jalapeño hummus  
Sriracha hummus  
lemon kale hummus  
roasted garlic hummus  
pico de gallo  
guacamole  
ranch  
chipotle ranch  
baba ghanoush  
caramelized onion dip

GLUTEN-FREE , VEGAN , VEGETARIAN , CONTAINS NUTS
PLATTERS: SALADS

MIXED GREENS | field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette GF
29.50 small serves 10-15 | 58.80 large serves 20-25

KALE AND BRUSSELS SPROUT | kale, field greens, shaved Brussels sprouts, carrots, edamame, dried cranberries, sunflower seeds, garbanzo beans, and lemon-Dijon vinaigrette VG
48.00 small serves 10-15 | 72.00 large serves 20-25

CAESAR | Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing
35.50 small platter serves 10-15 | 55.50 large platter serves 20-25

GREEK | chopped Romaine, feta, grape tomatoes, cucumbers, red onions, Kalamata olives, pita chips, and red wine vinaigrette VEG
39.80 small platter serves 10-15 | 68.50 large platter serves 20-25

CHEF SPECIAL | Romaine lettuce, smoked turkey, Wenneman’s ham, hard-boiled cage-free eggs, tomatoes, cucumbers, and house-made buttermilk ranch GF
62.20 small platter serves 10-15 | 98.70 large platter serves 20-25

CALIFORNIA | mixed greens, grape tomatoes, avocados, citrus, shaved red onions, sunflower seeds, and lemon tamari dressing GF VG
65.00 small platter serves 10-15 | 110.00 large platter serves 20-25

BABY SPINACH | spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing GF VG
70.00 small platter serves 10-15 | 95.00 large platter serves 20-25

PROTEIN ADD-ONS

wild-caught salmon GF
60.00 small serves 10 | 120.00 large serves 20

roasted chicken GF
30.00 small serves 10 | 60.00 large serves 20

grilled flank steak GF
60.00 small serves 10 | 120.00 large serves 20

Wenneman’s ham GF
30.00 small serves 10 | 60.00 large serves 20

smoked turkey GF
80.00 small serves 10 | 140.00 large serves 20

grilled sliced Beyond Burger GF VG
60.00 small serves 10 | 120.00 large serves 20

sesame roasted tofu GF VG
30.00 small serves 10 | 60.00 large serves 20

GLUTEN-FREE GF, VEGAN VG, VEGETARIAN VEG, CONTAINS NUTS
PLATTERS: SANDWICHES & WRAPS

GLUTEN FREE/VEGAN BREAD AVAILABLE UPON REQUEST  \(\text{GF, VEGAN} \mid 2.00\)

CLASSIC SANDWICHES \(\mid\) prepared on 9-grain whole wheat bread with green leaf lettuce and tomatoes \(\mid\) select three

- smoked turkey and Swiss
- tuna salad
- smoked ham and Swiss
- cage-free egg salad \(\text{Vegan} \)
- house-roasted beef and cheddar

SIGNATURE SANDWICHES \(\mid\) select three

- \(\text{THE HERBIVORE} \mid\) grilled squash, cucumbers, Sriracha hummus, and tomato jam on focaccia \(\text{Vegan} \)
- \(\text{SMOKED TURKEY} \mid\) Havarti cheese, field greens, and local honey Dijon on sliced 9-grain \(\text{GF} \)
- \(\text{CHICKEN SALAD} \mid\) celery, grapes, and lettuce on brioche
- \(\text{WENNEMAN’S SMOKED HAM} \mid\) Swiss cheese, local honey-Dijon, and lettuce on sliced 9-grain
- \(\text{ITALIAN SUB} \mid\) ham, capricola, salami, roasted beef, pepperoncinis, provolone, tomatoes, and herb vinaigrette on sliced sourdough
- \(\text{DEVILED EGG SALAD} \mid\) cage-free egg, smoked paprika, green onions, mayonnaise, and field greens on brioche
- \(\text{SMOKED TURKEY CLUB} \mid\) smoked bacon, Bibb lettuce, smoked Gouda, and Sriracha mayonnaise on sliced sourdough
- \(\text{HOUSE-ROASTED BEEF} \mid\) Swiss cheese, shaved red onions, baby spinach, horseradish aioli, and sliced sourdough

WRAPS \(\mid\) prepared on whole wheat tortillas \(\mid\) select three

- \(\text{SMOKED TURKEY PESTO} \mid\) Marcoot Creamery mozzarella, baby spinach, and tomato jam
- \(\text{CHICKEN CAESAR} \mid\) Romaine hearts, shaved parmesan, house-made Caesar dressing, and croutons
- \(\text{MEDITERRANEAN TUNA} \mid\) baby spinach, feta, cucumber, roasted red peppers, tomatoes, and balsamic vinaigrette
- \(\text{BUFFALO CHICKEN} \mid\) house-made hot sauce, romaine, celery, carrots, and blue cheese dressing
- \(\text{CRISPY CHICKEN} \mid\) local honey Dijon, feta, dried cranberries, and chopped Romaine
- \(\text{SANTA FE} \mid\) roasted corn, black beans, chopped lettuce, quinoa, and pico de gallo \(\text{Vegan} \)

ADD ONS

- \(\text{HOUSE-MADE PASTA SALAD} \mid\) farfalle, cucumbers, Kalamata olives, carrots, tomatoes \(\text{Vegan} \)
  10.00 serves 10 \| 20.00 serves 20
- \(\text{QUINOA SALAD} \mid\) chickpeas, tomatoes, cucumber, red onions, cilantro-lime vinaigrette \(\text{GF, VEGAN} \)
  10.00 serves 10 \| 20.00 serves 20
- \(\text{TUREEN OF SOUP DU JOUR} \mid\) selection of meat or vegetarian soup
  47.50 small serves 12-16 \| 95.00 large serves 24-32

 seasonal fruit salad \(\text{GF, VEGAN} \)
  20.00 small serves 10 \| 40.00 large serves 20
house-made chips by the pound \(\text{GF, VEGAN} \)
  11.25 serves 12-20
assorted bagged chips \(\text{Vegan} \)
  2.50 per bag
house-baked chocolate chip cookies \(\text{Vegan} \)
  15.00 / dozen
house-baked brownies \(\text{Vegan} \)
  15.80 / dozen

see page 1 for beverages
see page 20 for desserts

GLUTEN-FREE \(\text{GF} \), VEGAN \(\text{VEGAN} \), VEGETARIAN \(\text{Vegan} \), CONTAINS NUTS \(\)
BOARDROOM BOWLS

Served with artisanal bread, butter, and gooey butter cake.
Available on china or compostable plate with lid.
Priced per guest, minimum of 10.

GRILLED FLANK STEAK BOWL | grilled chimichurri rubbed flank steak, brown rice, shaved Brussels sprouts, roasted red peppers, grilled corn, grape tomatoes, feta cheese, and chimichurri dressing  
18.00

THAI-SPICED GRILLED CHICKEN BOWL | lemon-basil marinated chicken breast, cucumbers, cherry tomatoes, carrots, scallions, basil, Napa cabbage, and honey-tamari vinaigrette  
18.00

GRILLED WILD-CAUGHT SALMON BOWL | grilled salmon, quinoa, cherry tomatoes, arugula, roasted red skin potatoes, and pesto vinaigrette  
22.00

GINGER GULF SHRIMP BOWL | ginger shrimp, quinoa, baby spinach, avocados, edamame, carrots, cucumbers, cherry tomatoes, lemon-basil vinaigrette  
22.00

SOUTHWEST CHICKEN BOWL | grilled and spiced chicken, brown rice, corn, black beans, sautéed peppers and onions, tortilla strips, and chipotle ranch dressing  
18.00

ROASTED SWEET POTATO POWER BOWL | roasted sweet potatoes, quinoa, braised kale, grilled squash, roasted red peppers, toasted pepitas, and maple-apple dressing  
16.00

see page 1 for beverages
FLATBREADS

CLASSICS
22.80 / each serves 8-10
MARGHERITA | fresh mozzarella and basil VEG
PEPPERONI COMBO | Italian sausage, sweet peppers, onions, Kalamata olives, and mozzarella VEG
ROASTED MUSHROOM | spinach, onions, roasted red peppers, and mozzarella VEG
BUFFALO CHICKEN | house-made hot sauce, blue cheese, and scallions
BBQ BACON | Jack cheese, shaved red onions, and cilantro
SOUTHWEST BLT | chipotle ranch, bacon, tomatoes, and arugula

ARTISAN
25.80 / each serves 8-10
ROASTED CAULIFLOWER PICCATA | capers, roasted garlic, lemon VEG
CARAMELIZED LEEK AND CHEVRE | fig jam VEG
PROSCIUTTO AND MELON | basil and balsamic reduction
ENGLISH PEA AND CHEVRE | caramelized leeks, hummus, mint, and local honey VEG
BASIL PESTO AND TOMATO | fresh mozzarella, roasted cherry tomatoes, and red onion VEG
FIG AND MASCARPONE | onion jam, basil, and blue cheese VEG
SHAVED BRUSSELS SPROUTS | caramelized leeks, provolone, and shaved Parmesan VEG

SANDWICHES FOR A CROWD

CLASSIC SUB STYLE SANDWICH PREPARED ON A 24” SOFT FRENCH BREAD
58.25 / each serves 12
CHOOSE FROM:
SMOKED TURKEY BREAST | cranberry relish, herbed cream cheese, and mixed greens
HOUSE-ROASTED BEEF | horseradish aioli, arugula, and house-pickled onions
WENNEMAN’S SMOKED HAM | brie, fig jam, and leaf lettuce
CAGE-FREE EGG SALAD | tarragon and leaf lettuce VEG
CURRIED CHICKEN SALAD | grapes, celery, and Bibb lettuce
GRILLED SQUASH | roasted peppers, provolone, and pesto VEG
ITALIAN | salami, Wenneman’s smoked ham, coppa, provolone, Italian herb aioli, lettuce, and tomatoes
MARINATED PORTABELLA | roasted red peppers, spinach, arugula, and chimichurri sauce VEG
SMOKED TURKEY | ham, roast beef, Swiss cheese, lettuce, tomatoes, pickles, and thousand island dressing
GRILLED CHICKEN | roast beef, ham, pepperoni, cheddar, provolone, lettuce, and black olives

ASSORTED DOLLAR SANDWICH ROLLS
32.00 / 20
CHOOSE FROM: vegetarian, beef, or turkey

GLUTEN-FREE GF, VEGAN VEG, VEGETARIAN VEG, CONTAINS NUTS
HORS D’ŒUVRES

Minimum of 30, order in increments of 10.

OFFERED ALL YEAR ROUND
- goat cheese and Kalamata olive bruschetta (VEG) $1.70 each
- edamame, tahini, fig crostini (VEG) $1.70 each
- 2x blt tartlet (GF) $1.80 each
- boursin stuffed mushrooms $3.00 each
- vegetable pot stickers with honey-soy (VEG) $1.90 each
- toasted cheese ravioli with marinara (VEG) $2.20 each
- toasted beef ravioli with marinara $2.15 each
- green chili chicken quesadilla with pico de gallo and cilantro lime crema (VEG) $2.00 each
- bacon-wrapped Sriracha chicken bites (GF) $2.40 each
- crab rangoon $3.00 each
- mini crab cakes with Cajun remoulade $2.90 each
- black bean corn quesadilla pico de gallo and cilantro lime crema (VEG) $1.70 each

OFFERED MARCH-AUGUST
- smoked Gouda bacon mac & cheese bites $2.40 each
- Mexican street corn arancini (VEG) $2.30 each
- gravlax and cilantro crème fraiche crostini (VEG) $1.90 each
- grilled beef tenderloin and chimichurri crostini $3.00 each
- spring pea hummus and caramelized shallot bruschetta (VEG) $1.90 each
- curried chicken salad tartlet $2.20 each
- mini Asian chicken lettuce wrap (GF) $2.20 each
- cold smoke shrimp with mango-chili BBQ sauce (GF) $3.00 each
- mango and crab salad on toast points $3.00 each
- grilled brie with orange-basil marmalade crostini (VEG) $2.90 each

OFFERED SEPTEMBER-FEBRUARY
- Companion pretzel bites with Budweiser Ale cheese sauce $1.90 each
- prosciutto, asiago cheese, fig crostini $2.20 each
- chicken slider cheddar cheese bacon and chipotle ranch $3.00 each
- andouille sausage cheddar jalapeño hushpuppy $1.90 each
- mini vegan chicken banh mi on focaccia (VEG) $3.50 each
- orange sesame chicken wing $3.50 each
- potato cake with braised beef with brandy peppercorn-mayonnaise (GF) $3.00 each
- grit cake with Cajun shrimp étouffée (GF) $3.00 each
- chicken and waffle bite with maple chipotle syrup $1.90 each

GLUTEN-FREE (GF), VEGAN (VEG), VEGETARIAN (VEG), CONTAINS NUTS (NUTS)
SNACKS & SWEETS

Chef's daily assortment and seasonal flavors. Special dietary needs met upon request.

ENERGY | assorted energy bars, whole fruit, yogurt parfait, and trail mix veg minimum order of 10 people
8.50 / person

SEASONAL WHOLE FRUIT veg
minimum order of 10 people
1.30 / person

BALLPARK | soft pretzels sticks, mustard trio, popcorn, and cracker jacks veg minimum order of 10 people
7.50 / person

CINEMA | popcorn, assorted candy, and chips veg minimum order of 10 people
7.50 / person

INDIVIDUAL SNACKS | potato chips, pretzels, popcorn veg minimum order of 10 people
1.90 / person

TRAIL MIX | minimum order of 10 people veg
2.30 / person

BULK SNACKS:
pretzels veg
6.50 / pound
goldfish veg
13.00 / pound
yogurt covered pretzels veg
10.50 / pound
mini M&Ms veg
16.20 / pound
chocolate covered pretzels veg
13.70 / pound
chocolate covered raisins veg
11.60 / pound
yogurt covered raisins veg
11.20 / pound
fried rice snack mix | sesame sticks, dried peas, rice crackers, and Cajun corn sticks veg
10.50 / pound
banana split mix | roasted peanuts, pineapple, cherry flavored cranberries, chocolate chunks, caramel bits, banana chips, and marshmallow bits veg
10.90 / pound
chia mix | roasted almonds, cranberries, dried pineapple, chia sticks, yogurt raisins, dark chocolate chunks, and white cocoa chips veg
15.30 / pound
bar snack mix | almonds, cheese crackers, corn chips, pretzels, rice crackers, and wheat germ bites veg
12.80 / pound

COOKIES | chocolate chip, oatmeal, or sugar veg
15.00 / dozen

BROWNIES OR BLONDIES | chocolate and nut, chocolate fudge, or M&M veg
15.80 / dozen

BARS | seasonal, gooey butter, key lime coconut, chocolate walnut, oatmeal jam, banana chocolate veg
21.00 / dozen

FRENCH MACARONS veg
37.80 / dozen

HAND DECORATED CUPCAKES veg
15.75 / dozen mini | 17.75 / dozen large

INDIVIDUAL DESSERTS
60.00 / dozen
fruit tarts with vanilla cream veg
deep dark chocolate cake square with chocolate ganache glaze veg
buttermilk panna cotta with strawberry gellee veg
lemon pound cake with berries and whipped topping veg
chef's choice cheesecake
chocolate mousse cup veg
seasonal fruit mousse cup veg

GLUTEN-FREE GF, VEGAN veg, VEGETARIAN veg, CONTAINS NUTS 🥜
No alcoholic beverages will be served to any person who is under the legal age to consume alcoholic beverages (21 years in Missouri) or anyone who is visibly intoxicated. Proof of age will be required. Please advise your attendees to be prepared to produce appropriate identification. Our bartending staff has been Tips trained per the state of Missouri.

LIQUOR LICENSE | liquor license is required for events held at all campus locations. The non refundable liquor license is 150.00. Liquor license must be requested ___ days in advance.

CLIENT PROVIDED CORKAGE BAR | Bon Appétit will provide service to clients who prefer to provide their own wine and beer only. All deliveries of unopened client alcoholic beverages must be made to the South 40 dock. A listing of all products must be provided and signed off upon delivery by a Bon Appétit manager. Our corkage fee applies to beer and wine only.

Corkage fee
10.00 / 750 ml bottle of wine corked
20.00 / 1500 ml bottle of wine corked
1.00 / bottle of beer opened
HOSTED BEER, WINE, SODA BAR

PREMIUM:
2 hours 15.00 / guest
3 hours 18.00 / guest
4 hours 20.00 / guest
domestic beer
craft beer
cabernet sauvignon
chardonnay
pinot noir
pinot grigio
assorted sodas
sparkling water
ice water

HOUSE:
2 hours 13.00 / guest
3 hours 16.00 / guest
4 hours 20.00 / guest
domestic beer
craft beer
cabernet sauvignon
chardonnay
pinot noir
assorted sodas
sparkling water
ice water

FULL OPEN BAR

PREMIUM:
2 hours 21.00 / guest
3 hours 26.00 / guest
4 hours 31.00 / guest
vodka
gin
bourbon
whiskey
rum
cabernet sauvignon
chardonnay
pinot noir
domestic beer
seasonal craft beers
assorted sodas, mixers, bar fruit
ice water

HOUSE:
2 hours 18.00 / guest
3 hours 23.00 / guest
4 hours 28.00 / guest
vodka
gin
bourbon
whiskey
rum
cabernet sauvignon
chardonnay
pinot noir
domestic beer
seasonal craft beers
assorted sodas, mixers, bar fruit
ice water

CONSUMPTION BAR

Consumption and hourly packages have a $300 fee (minimum billing charge plus the liquor license fee). All consumption counts and hours charges, if more than this minimum, will be billed to the host, less the minimum fee. All hosted bars include disposable cups and cocktail napkins. Rentals of bar glassware available, fees apply.

12 OZ COCA-COLA PRODUCTS
Coke, Diet Coke, Sprite
1.50 / can

SPARKLING WATER
1.50 / can

DOMESTIC BEERS
4.00 / bottle

CRAFT BEERS
6.00 / bottle

HOUSE WINE
chardonnay
6.50 glass | 18.00 bottle
cabernet sauvignon
6.50 glass | 18.00 bottle
pinot noir
6.50 glass | 25.00 bottle
pinot grigio
6.50 glass | 25.00 bottle

PREMIUM WINE
chardonnay
7.00 glass | 30.00 bottle
pinot grigio
7.00 glass | 30.00 bottle
cabernet
7.00 glass | 35.00 bottle
pinot noir
7.00 glass | 35.00 bottle