



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

wucatering@cafebonappetit.com for main campus ordering

wusmcatering@cafebonappetit.com for medical campus ordering

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 or 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

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

BOXED WATER

2.25 / individual

12OZ CANS OF SODA | Coke, Diet Coke, Sprite

1.50 / per can

12OZ DANSANI SPARKLING WATER

2.25 / per can

16OZ CANS OF AHA SPARKLING WATER/ Assorted Flavors

2.50 / per can

BOTTLED JUICES | orange, cranberry, or apple

3.00 / bottle

BOTTLED LEMONADE

3.00 / 16oz bottle

BOTTLED ICED TEA

3.00 / 16oz bottle

MILK | skim, 2%, chocolate (dairy free options upon request for additional charge)

2.60 / pint

COLD BREAKFAST

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

BUILD YOUR OWN LARGE PASTRY PLATTER - one dozen pastries

35.00 per dozen

SELECT THREE:

iced cinnamon roll
breakfast bread
croissants
muffins
Scones

HOT BREAKFAST

THE CLASSIC BREAKFAST BOWL

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

*vegetarian option with tofu scramble

7.50 per person - minimum of 10 people | no substitutions

INDIVIDUAL BREAKFAST BOWL

baked pancake with syrup, scrambled eggs, turkey sausage *vegetarian option with tofu scramble
7.50 per person - minimum of 10 people

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

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
cage-free egg and roasted mushrooms

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 individually wrapped

COFFEE CAKE SQUARES

20.00 / 10 individually wrapped

ASSORTED GRANOLA AND ENERGY BARS

25.00 / 10 individually wrapped

SEASONAL FRUIT SALAD

2.00 per person - minimum order of 10 / individually wrapped

WHOLE FRUIT | apple, bananas, oranges

16.00 / 10 individually wrapped

HARD-BOILED CAGE-FREE EGGS

15.00 / 10 individually wrapped

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

INDIVIDUAL FRUIT YOGURT | sold in increments of 10

32.00 / 10

MINI PASTRIES

28.00 / 12 individually wrapped

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.

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

DEVEILED 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

BOXED LUNCHESES: SALADS

Salads are packaged with freshly baked roll, butter, and cookie.
Minimum order of 10.

MIXED GREENS | field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette 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 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 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 11.50 / each

CALIFORNIA |

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

BABY SPINACH |

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

BOXED LUNCHES: UPGRADES

PROTEIN ADD-ON:

WILD-CAUGHT SALMON

+ 6.00 to each box lunch

ROASTED CHICKEN

+ 3.00 to each box lunch

GRILLED FLANK STEAK

+ 6.00 to each box lunch

WENNEMAN'S HAM

+ 3.00 to each box lunch

SMOKED TURKEY

+ 4.00 to each box lunch

GRILLED SLICED BEYOND BURGER

+ 6.00 to each box lunch

SESAME ROASTED TOFU

+ 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

house-made pasta salad | farfalle, cucumbers, Kalamata olives, carrots, and tomatoes **quinoa salad** | chickpeas, tomatoes, cucumbers, red onions, and cilantro-lime vinaigrette

seasonal whole fruit | seasonal fruit salad house-baked brownies

SIMPLE BOWLS

MAPLE-SRIRACHA GLAZED WILD-CAUGHT SALMON | sesame-scallion brown rice, sautéed kale, Napa cabbage, and bell pepper medley 14.75 per guest / based on a minimum of 12

GRILLED LEMON-ROSEMARY CHICKEN WITH CITRUS AND HERBS | quinoa-wild-rice pilaf and sweet chili glazed broccoli 10.50 per guest / based on a minimum of 12

MARINARA FARFALLE | roasted potatoes, sautéed green beans and tomatoes 10.50 per guest / based on a minimum of 12

BASIL PESTO FARFALLE | roasted potatoes, sautéed green beans and tomatoes 10.50 per guest / based on a minimum of 12

WHITE BEAN & CHICKEN SAUSAGE RAGU | Italian chicken sausage, white bean ragu, roasted peppers, onions, and roasted Parmesan cauliflower 10.50 per guest / based on a minimum of 12

CHICKEN TIKKA MASALA | peas pulao, dal, naan, and raita 12.50 per guest / based on a minimum of 12

PANEER PALAK | peas pulao, dal, naan, and raita 12.50 per guest / based on a minimum of 12

GRILLED CHIMICHURRI FLANK STEAK | maple-Sriracha glazed carrots and roasted potatoes 14.75 per guest / based on a minimum of 12

HERB ROASTED TURKEY BREAST WITH CRANBERRY CHUTNEY | boursin mashed potatoes and Brussels sprouts 14.75 per guest / based on a minimum of 12

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 / individually wrapped / based on 10 guests

FRUIT CUP | seasonal assortment 25.00 / individually wrapped / based on 10 guests

ARTISANAL CHEESE | assorted imported and domestic cheeses, fresh and dried fruits, crackers, and sliced baguette 75.00 / individually wrapped / based on 10 guests

ARTISANAL CHARCUTERIE | assorted local cured meats, grilled bread, marmalades, and mustards 75.00 / individually wrapped / based on 10 guests

ANTIPASTO | Italian salami, prosciutto, fresh mozzarella, provolone, roasted peppers, marinated artichoke hearts, mushrooms, Kalamata olives, and sliced baguette 70.00 / individually wrapped / based on 10 guests

HORS D'OEUVRES

Minimum of 30, order in increments of 10.

OFFERED ALL YEAR ROUND

goat cheese and Kalamata olive bruschetta 1.70 each
edamame, tahini, fig crostini 1.70 each
2x blt tartlet 1.80 each
boursin stuffed mushrooms 3.00 each
vegetable pot stickers with honey-soy 1.90 each
toasted cheese ravioli with marinara 2.20
each toasted beef ravioli with marinara 2.15 each
green chili chicken quesadilla with pico de gallo and cilantro lime crema 2.00 each
bacon-wrapped Sriracha chicken bites 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 1.70 each

OFFERED MARCH-AUGUST

smoked Gouda bacon mac & cheese bites 2.40 each
Mexican street corn arancini 2.30 each
gravlax and cilantro crème fraiche crostini 1.90 each
grilled beef tenderloin and chimichurri crostini 3.00 each
spring pea hummus and caramelized shallot bruschetta 1.90 each
curried chicken salad tartlet 2.20 each
mini Asian chicken lettuce wrap 2.20 each
cold smoke shrimp with mango-chili BBQ sauce 3.00 each
mango and crab salad on toast points 3.00 each
grilled brie with orange-basil marmalade crostini 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 3.50 each
orange sesame chicken wing 3.50 each
potato cake with braised beef with brandy peppercorn-mayonnaise 3.00 each
grit cake with Cajun shrimp étouffée 3.00 each
chicken and waffle bite with maple chipotle syrup 1.90 each

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 minimum order of 10 people
8.50 / person

SEASONAL WHOLE FRUIT
minimum order of 10 people 1.30 / person

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

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

TRAIL MIX | minimum order of 10 people 2.30 / person

COOKIES | chocolate chip, oatmeal, or sugar 15.00 / dozen / individually wrapped

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

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

FRENCH MACARONS
37.80 / dozen /individually wrapped

HAND DECORATED CUPCAKES
15.75 / dozen mini | 17.75 / dozen large / /individually wrapped

INDIVIDUAL DESSERTS
60.00 / dozen/ /individually wrapped
deep dark chocolate cake square with chocolate ganache glaze
lemon pound cake
chef's choice cheesecake
chocolate mousse cup
seasonal fruit mousse cup

BAR SERVICES

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:

hours 15.00 / guest
hours 18.00 / guest
hours 22.00 / guest

domestic beer craft beer cabernet sauvignon chardonnay
pinot noir pinot grigio assorted sodas sparkling water ice water

HOUSE:

hours 13.00 / guest
hours 16.00 / guest
hours 20.00 / guest

domestic beer craft beer cabernet sauvignon chardonnay
pinot noir assorted sodas sparkling water ice water

FULL OPEN BAR

PREMIUM:

hours 21.00 / guest
hours 26.00 / guest
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:

hours 18.00 / guest
hours 23.00 / guest
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