

WHAT ARE YOU ENVISIONING?



An elegant banquet for VIP alumni? Tasty (and nutritious) boxed lunches for a meeting? A fun homecoming 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 University of San Francisco 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.

CONNECT WITH US



Place an Order Online

Contact Events Management at eventsmanagement@office.usfca.edu

Catering Sales Office

Christian Romero Christian.Romero@cafebonappetit.com

Business Hours

Monday – Sunday 7:00am – 9:00pm

BELLS & WHISTLES

.....

Event staff

A smiling server or bartender adds an elevated level of service to your event.

Event staff service will be charged per hour per server with a 4 hour minimum and adjusted accordingly for anything there after.

- Service Staff \$60/ hr
- Senior Service Staff \$288/ per 4 hr event
- Chef's Fee \$250/ per 4 hr event *required for plated events
- Bartenders \$250/ per 4 hr event
- Holiday Fee \$50/ flat fee

Large events with a substantial amount of food and beverage may require staffing to replenish dishes and assist with bussing.

- Events 75+ guests, atleast (1) waitstaff
- Events 100+ guests, atleast (2) waitstaff

If there is enough space to set all food and beverages, labor charges can be waived at the discretion of your Event Manager.

Alcohol Service

Bars can be set up through your Event Manager. The following fees cover the set up and break down of bar, as well as linen and compostable drink ware/ paper goods.

- Beer and Wine, \$75
- Full Bar, \$130

Equipment Rentals

A perfectly styled event sometimes requires additional equipment rentals. Please give us at least 7 business days advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability.

Please note all events held in LM 100, LM 103, LMR 419 and the Del Santo room require china service.

In House China

Here at USF, we have a great variety of individual display pieces. Should you want your yogurt parfaits elevated in glass mason jars or serve individual portions of pasta, we may have a great solution for you!

Individual display pieces can be used to elevate your event at \$.75 per item

How else can we make your event amazing?

Let us know! We'll work together to create a wonderful experience for your guests!

THE FINE PRINT



Ordering Deadlines

To ensure availability of service and menu items please place your orders at 3 business days in advance. For last-minute catering requests please contact the catering department, and we will do our best to accommodate you. Late fees will be applied if not ordered by the following days:

- Less than 3 business days \$50
- Less than 2 business days \$75
- Less than 1 business day \$100

Minimum Order

There is a minimum requirement of \$100 per order. A charge of \$25 will be added to all orders not reaching a minimum.

Delivery Fee

Having a catering offsite? A delivery fee will be calculated based on the distance and service needed for your event.

After Hour Services

Events taking place before or after regular business hours are subject to service fee of \$100.

Cancellation Fee

For all events, the final guaranteed guest count must be submitted by Noon, 3 business days prior to the event. To cover incurred costs, orders cancelled less than 2 business days are subject to 50% of the invoice. Less than 1 business day is subject to 100% of the invoice.

External Client Payment Options

Payment via credit card, must be submitted to confirm your order. Your credit card will be charge on Friday.

COLD BREAKFAST

All orders require a minimum order of 10 guests.

All breakfast buffets include artisan coffee, decaf, tea service and water.

Continental Breakfast (Vegetarian)

Petite muffins, scones and croissants served with fruit preserves and butter.

\$6.75 per person

Upgrade pastry size to regular \$2.00 per person

Substitute with Made without Gluten Pastries \$1.00 per person

Deluxe Continental (Vegetarian)

Petite muffins, scones, filled croissants and fresh fruit platter, served with fruit preserves and butter.

\$8.75 per person

Upgrade pastry size to regular \$2.00 per person

Substitute with Made without Gluten Pastries \$1.00 per person

Bagel Bar (Vegetarian)

Assorted bagels served with plain cream cheese, fruit preserves and butter.

\$7.75 per person

Add flavored cream cheese \$1.50 per person

- Herb Cream Cheese
- Berry Cream Cheese

Deluxe Bagel and Lox Bar (Vegetarian/Seafood)

Assorted savory bagels served with wild-caught cured salmon, plain and herb cream cheese, tomatoes, cucumbers, red onions, capers and lemon slices.

\$12.00 per person

BYOAT – Build Your Own Avocado Toast (Vegetarian/Vegan)

Grilled Panorama whole wheat toast served with crushed avocado, whipped Bellweather Farms ricotta, cherry tomato, shaved radish, everything bagel seasoning and fresh fruit platter

\$12.00 Per person

Substitute with Made without Gluten Bread \$1.00 per person

Build Your Own Parfait

Plain and berry yogurt, served with all-natural Bakery 350 granola and assorted seasonal berries.

(Vegetarian/ MWOG)

OR

Chia seed pudding, served with coconut and pineapple **(Vegan/MWOG)**

\$8.75 per person

HOT BREAKFAST

All orders require a minimum order of 10 guests.

All breakfast buffets include artisan coffee, decaf, tea service and water.

All eggs are cage-free and Certified Humane. Substitute Vegan Tofu scramble for scrambled eggs at no additional charge.

Oatmeal Bar (Vegetarian/Vegan/MWOG)

Steel-cut oatmeal served with raisins, dried cranberries, cinnamon, brown sugar, milk and soy milk.

\$8.50 per person

Savory Oats (Vegetarian/Vegan/MWOG)

Warm steel-cut oats, roasted crimini mushrooms, sautéed spinach, parmesan, roasted butternut squash, toasted walnuts, olive oil, and lemon

\$10.50 per person

Sunrise Scramble (Vegetarian/MWOG)

Scrambled eggs served with herb roasted potatoes, sliced fruit and choice of meat.

\$12.50 per person

Belgian Waffle Breakfast (Vegetarian)

Sweet Belgian Waffle served with sides of fresh vanilla whipped cream, berry compote, butter and maple syrup, served with herb roasted potatoes and choice of meat.

\$14.50 per person

Vegan Soyrito Potato Tacos (2 per person)

Corn Tortillas, served with Soyrito Potato filling, pico de gallo, Mexican conchas, fresh fruit platter

\$14.50 per person

Vegan Kale and Tofu Scramble (Vegan/ MWOG)

Tumeric marinated tofu scrambled with garlic sauteed kale, fresh cherry tomato and chive. Served with Morning Star breakfast sausage, Vegan MWOG assorted muffins, fresh fruit platter

\$15.50 per person

Breakfast Burger

Toasted Brioche Bun, pork sausage patty, bacon, cheddar cheese, scrambled egg served with a side of tater tots.

\$14.50 per person

Substitute with Mariposa Vegan/Gluten Free Bread \$4.00 per person

Substitute with Udi's Gluten Free Bread \$2.00 per person

Quiche (9in cut 8 pieces) (Vegetarian)

Quiche lorraine (ham and cheese), Mushroom and Spinach Quiche and Roasted Vegetable quiche served with herb roasted potatoes, sliced fruit and choice of meat.

\$16.75 per person

Southern Breakfast (Vegetarian)

Warm Buttermilk biscuits, served with choice of sausage gravy or vegetarian gravy, fried chicken and vegetarian sausage patties, scrambled eggs, home fries with sauteed onion and bell pepper.
\$18.75 per person

Breakfast Meat Options

Smoked bacon
Chicken apple sausage
Pork sausage
Vegetarian Sausage
Vegetarian Bacon

Breakfast Enhancements

Fresh Fruit Platter \$5.00 per person
Tater Tots or herb roasted potatoes \$3.00 per person
Smoked bacon \$4.25 per person
Chicken apple sausage \$4.25 per person
Pork sausage \$4.25 per person
Vegetarian Sausage \$4.25 per person
Vegetarian Bacon \$4.25 per person
Assorted Petit Pastries (croissants, Danish, muffins, scones), minimum order of 6 \$4.25 per person
Assorted Regular Pastries (croissants, Danish, muffins, scones), minimum order of 6 \$5.25 per person
Assorted Gluten Free Pastries \$5.25 per person
Donut Holes \$7.50 per dozen
Assorted Donuts (raised/ old fashion/ cake) \$35.00 per dozen
Individual Yogurt Parfait Yogurt topped with house made granola and seasonal berries 9oz. \$5.25 per person
Assorted Bagels, served with fruit preserves and cream cheese minimum order of 6 \$3.75 per person
Fresh Baked Cinnamon Rolls (Must be ordered in quantities of 12) \$75 per pan
Breakfast Sandwiches, English muffing, scrambled egg, cheddar \$6 per person
\$6.75 per person add choice of meat
Breakfast Burrito, scramble of eggs, tater tots, pico de gallo \$9 per person
\$11 per person add choice of meat

SANDWICHES

Minimum order of 10 per menu item

Udi Gluten Free Bread available for \$2.50 per person

Deli Bar (Vegetarian/ Vegan)

Build your Own Sandwich includes smoked turkey breast, house-roasted beef and cured ham, grilled balsamic vegetables, cheddar and provolone, mustard and mayonnaise, greens, tomatoes and dill pickle slices, sliced white and wheat bread, and assorted freshly baked cookies. Includes either a chef's choice seasonal farm-to-fork salad or bagged chips and fruit-infused water.

\$16 per person

Deluxe Deli Bar (Vegetarian/ Vegan)

Build your Own Sandwich includes house-roasted turkey, house-roasted beef, grilled chicken, and prosciutto, grilled balsamic vegetables, white cheddar, swiss, and smoked gouda cheeses, avocado spread, pesto, hummus, dijon, and herb aioli, greens, tomato, red onions, pepperoncini and dill pickle slices, artisan baguettes and ciabatta, assorted dessert bars. Includes either a chef 'S choice seasonal farm-to-fork salad or bagged chips, and fruit-infused water.

\$18.25 per person

Classic Sandwich Board

Includes either a seasonal farm-to-fork salad or bagged chips, freshly-baked cookies and fruit-infused water.

Get all three sandwiches with your choice of variety:

- Smoked turkey with dill havarti, greens, tomatoes, pickles, garlic aioli and whole grain mustard on french roll
- House-roasted beef with cheddar, greens, tomatoes, pickles and dijon-horseradish cream on ciabatta
- Grilled balsamic vegetables with arugula and sundried tomato pesto on sourdough (Vegan)

\$15 per person

The Gourmet Sandwich Board

Includes choice of pasta or potato salad, freshly-baked dessert bars and fruit-infused water.

Get all three sandwiches with your choice of variety:

- Rosemary roasted chicken, provolone, baby greens, sundried tomato pesto on focaccia
- Lemon Pepper Albacore Tuna Salad, baby greens, pickled onion, french roll
- Crushed chickpea salad, cherry tomato, cucumber, red onion, olives wrapped in a spinach tortilla (Vegan)

\$18 per person

Minimum order of 5 per menu item

Udi Gluten Free Bread available for \$2.50 per person

Includes either a seasonal farm-to-fork salad or bagged chips, freshly-baked cookies and fruit-infused water.

California Club

House-roasted turkey, bacon, avocado, greens, tomatoes and garlic aioli on sourdough.

\$14 per person

Chicken Caprese

Herb Grilled chicken breast, fresh mozzarella, tomato, marinated red peppers, basil pesto, mixed greens, balsamic glaze drizzle on ciabatta.

\$14 per person

Turkey Croissant

Smoked turkey, provolone, pesto aioli, greens, tomato, onion on butter croissant.

\$14 per person

Balsamic Flank Steak

Balsamic grilled flank steak, whipped gorgonzola, pickled onion, arugula, onion poppy seed roll .

\$16 per person

The Italian

Smoked ham, mortadella, capicola, salami, provolone cheese, red wine vinegarette aioli, mustard, tomato, baby greens, pepperoncini, oregano on focaccia .

\$16 per person

Bello Portobello (Vegan)

Balsamic marinated portobello mushroom, tomatoes, basil and local olive oil on french baguette.

\$14 per person

Buffalo Cauliflower Wrap (Vegetarian)

Roasted Cauliflower tossed in house made buffalo sauce, sliced red onion, shredded romaine, shredded carrot, celery, whipped blue cheese spread wrapped in a chile tomato tortilla.

\$14 per person

Boxed Meals

Have your meal packaged in compostable packaging, includes utensils, napkins and bag/box.

\$4 per meal

SALADS

Minimum order of 10 per menu item

All salads include choice of seasonal hand fruit or bagged chips, bread roll, freshly-baked cookies, and fruit-infused water.

All proteins can be subbed with a plant based protein

Udi Gluten Free Roll available for \$3.00 per person

Build Your Own Salad Buffet (Vegetarian/ Vegan/ MWOOG)

Organic spring mix and spinach with beets, cucumber, carrots, bell peppers, cherry tomatoes, broccoli, kidney beans, diced hardboiled egg, sweet potatoes, shredded cheddar cheese and croutons
housemade ranch and balsamic vinegar dressings, proteins of grilled chicken and tofu.

\$16.95 per person

Cobb (MWOOG)

Grilled chicken breast, bacon, hardboiled eggs, avocado, red onion, romaine, tomatoes and point Reyes bleu cheese with red wine vinaigrette.

\$17.95 per person

Chinese Chicken

Sweet Chili grilled chicken, mandarin oranges, chopped napa cabbage, snap peas, organic spring mix, sesame seeds, carrots, cilantro and crispy wonton strips with soy-sesame dressing.

\$16.95 per person

Greek Salad

Lemon Oregano Grilled Chicken, mixed green and romaine, cucumber, tomato, red onion, feta cheese, Mediterranean Mixed Olives and crispy pita strips with lemon tahini vinaigrette

\$16.95 per person

Southwestern (MWOOG)

Achiote Marinated Flank Steak, avocado, roasted corn pico de gallo, black beans, romaine, cilantro, queso fresco and crispy tortilla strips with chipotle ranch dressing.

\$16.95 per person

Salmon Caesar Salad (Seafood)

Grilled Herb Salmon, romaine kale blend, shaved parmesan, house croutons, tomato, lemon wedge, housemade Caesar dressing

\$16.95 per person

Fetoush (Vegetarian)

Sumac Roasted Heirloom Eggplant, Crispy pita croutons, kalamata olives, piquillo peppers, roasted garlic, red onions, cucumbers, romaine and feta with local arbequina olive oil, lemon juice

\$16.95 per person

Boxed Meals

Have your meal packaged in compostable packaging, includes utensils, napkins and bag/box.

\$4 per meal

HOT BUFFETS

Minimum order of 10 per menu item.

All buffets include water and iced tea.

Substitute for Gluten Free Bread and Dessert for \$4.00 per person

Mangiamo!

Choose one salad, two entrees and two sides.

Includes garlic bread sticks and tiramisu.

Italian Salads

(choice of 1)

- Romaine, shaved parmesan, housemade croutons, Caesar dressing (Vegetarian)
- Romaine, mixed greens, kidney beans, olives, pepperoncini, asiago with red wine vinaigrette (Vegan/MWOG)
- Panzanella salad, baby greens, tomato, mozzarella cheese, red onion, cucumbers, olive oil and vinegar (Vegetarian)

Italian Entrée

(choice of 2)

- Vegetarian Baked Ziti, ziti pasta, housemade marinara, mozzarella and provolone cheese (Vegetarian)
- Eggplant Napolea Stack, balsamic grilled eggplant, tomato, zucchini (Vegan/ MWOG)
- Chicken Parmesan, panko, parmesan, Italian herb mix served with housemade marinara sauce
- Roman Style Braised Chicken, white wine, tomato, garlic, roasted peppers (MWOG)
- Lasagna Bolognese, layered pasta with sautéed natural ground beef, marinara sauce and herbed ricotta topped with mozzarella cheese
- Red Wine Braised Beef Shortrib, tomato, onion, bay leaf, celery, carrots and thyme (additional +\$5) (MWOG)

Italian Sides

(choice of 2)

- Sautéed Seasonal Vegetable (Vegan/ MWOG)
- Balsamic Asparagus (Vegan/ MWOG)
- Oregano and Garlic Roasted Fingerling Potatoes (Vegan/ MWOG)
- Spaghetti Marinara, Alfredo or Pesto (Vegetarian/ Vegan)
- Rice Penne with Marinara (Vegan/ MWOG)

Additional Italian Protein Entrees

- Plant Based Meatballs (3 per order) - \$8
- Beef and Pork Meatballs (3 per order) - \$8
- Pesto Salmon Filet - \$10

\$22 per person

All American

Choose one salad, two entrees and two sides.

Includes house made chips, lettuce, tomato, red onion, cheese, mustard, ketchup, mayo and freshly baked cookies.

All American Salads

(choice of 1)

- Pasta Salad (Vegan)
- Potato Salad (Vegan/ MWOOG)
- Cole Slaw (Vegan/ MWOOG)
- Mixed Green Salad- Mixed greens, cherry tomato, cucumber, carrot, housemade balsamic vinaigrette (Vegan/ MWOOG)

All American Entrees

(choice of 2)

- Marin Sun Farms Beef Hamburger
 - o Mariposa Vegan/ Gluten Free Buns available \$4 per person
 - o Udi Gluten Free Buns available \$2 per person
- Herb Grilled Chicken Breast (MWOOG)
- All Beef Hot Dog
- Beyond Sausage Bratwurst (Vegan)
- Grilled Portobello Mushroom Burger (Vegan)
- Chipotle Blackbean Burger (Vegetarian)

All American Sides

(choice of 2)

- Old Bay Potato Wedge (Vegan/ MWOOG)
- Barbecue Baked Beans (Vegan/ MWOOG)
- Corn on the Cobb (Vegan/ MWOOG)
- Watermelon Wedges (Vegan/ MWOOG)

Add BBQ A la Carte Entrée

- Marin Sun Farms Beef Hamburger \$12 each
 - o Mariposa Vegan/ Gluten Free Buns available \$4 per person
 - o Udi Gluten Free Buns available \$2 per person
- Herb Grilled Chicken Breast (MWOOG) \$8 each
- All Beef Hot Dog \$8 each
- Beyond Sausage Bratwurst (Vegan) \$9 each
- Grilled Portobello Mushroom (Vegan) \$9 each
- Chipotle Blackbean Burger (Vegetarian) \$9 each

\$22 per person

Fiesta!

Choose one salad, two entrees and two sides.

Includes chips and salsa and petit cinnamon twists.

Mexican salads

(choice of 1)

- Chipotle Caesar Salad, romaine, cotija cheese, housemade croutons (Vegetarian)
- Elote Salad, mixed greens, charred corn, cilantro, roasted peppers, red onion, queso fresco, chile powder, avocado lime dressing (Vegetarian/ MWOOG)
- Mexican Chopped salad, romaine, tomato, cucumber, onion, black beans, corn, tortillas strips cilantro vinaigrette (Vegan/ MWOOG)

Mexican Entrees

(choice of 2)

- Vegetarian Green Chile-Cheese enchiladas (Vegetarian/ MWOOG)
- Portobello Mushroom Fajitas, served with your choice of corn or flour tortillas, sour cream, shredded cheddar cheese and pico de gallo (Vegetarian /Vegan/ MWOOG)
- Chicken Fajitas, served with your choice of corn or flour tortillas, sour cream, shredded cheddar cheese and pico de gallo (MWOOG)
- Chicken Rojo enchiladas (MWOOG)
- Steak Fajitas, served with your choice of corn or flour tortillas, sour cream, shredded cheddar cheese and pico de gallo (additional +\$5) (MWOOG)
- Pork Carnitas, served with fire roasted tomatillo salsa choice of corn or flour tortillas, sour cream, shredded cheddar cheese and pico de gallo (MWOOG)
- Shrimp Fajitas, served with your choice of corn or flour tortillas served with your choice of corn or flour tortillas, sour cream, shredded cheddar cheese and pico de gallo (additional +\$5) (Seafood/MWOOG)

Mexican Sides

(choice of 2)

- Spanish Rice (Vegan/ MWOOG)
- Cilantro Lime Rice (Vegan/ MWOOG)
- Black Beans (Vegan/ MWOOG)
- Refried Pinto Beans (Vegan/ MWOOG)
- Cumin Roasted Chayote Squash (Vegan/ MWOOG)
- Chile Dusted Corn Cobbettes (Vegetarian/ MWOOG)
- Add Guacamole \$2.50 per person (Vegan/ MWOOG)

\$25 per person

Pan - Asian

Choose one salad, two entrees and two sides.

Includes steamed jasmine rice, soy sauce, sweet chili sauce and fresh mango tart.

Asian salads

(choice of 1)

- Cold soba noodle salad: Bok choy, scallions, red bell peppers, radish, mint and sesame chile (Vegan/MWOG)
- Gai lan salad: Water chestnuts, slivered bok choy, mandarin, fried wontons and plum sesame vinaigrette (Vegetarian)
- Napa cabbage salad: Carrots, bell peppers, green onions and sesame-ginger vinaigrette (Vegan/MWOG)

Asian Entrees

(choice of 2)

- Soy ginger-glazed tofu stir fry with broccoli, carrots, napa cabbage and shiitake mushrooms (Vegan/ MWOG)
- Crispy tofu steaks in ponzu sauce (Vegan/ MWOG)
- Sweet and sour chicken with red bell peppers and green onions (MWOG)
- Grilled skirt steak with soy, ginger, cilantro and garlic (MWOG)
- Miso Glazed Salmon topped with green onion (additional +\$5) (Seafood/ MWOG)

Asian Sides

(choice of 2)

- Vegetable fried rice (Vegan/ MWOG)
- Vegetable chow mein, cabbage, celery, onion, tamari, garlic, sesame, yakisoba noodles (Vegetarian)
- Vegetarian spring rolls (2 per person) (Vegetarian)
- Garlic and Ginger glazed asparagus (Vegan/ MWOG)
- Green Bean and Red Bell Pepper stir fry (Vegan/ MWOG)

\$25 per person

Backyard Barbecue

Choose one salad, two entrees and two sides.

Includes corn bread and honey butter and s'mores bars

Backyard Barbecue Salads

- Farm to fork salad with organic spring mix, seasonal vegetables and balsamic vinaigrette (Vegan/ MWOG)
- White quinoa salad with tomatoes, cucumbers, red onion, parsley and lemon (Vegan/ MWOG)
- Roasted yukon potato salad with grilled peppers, shallots, pickled herbs and whole grain vinaigrette (Vegan/ MWOG)

Backyard Barbecue Entrees

- Bbq smoked tempeh (Vegan/ MWOG)
- Slow cooked barbecue brisket (MWOG)
- Honey chipotle grilled chicken quarters (MWOG)
- Barbecue pork ribs (MWOG)

Backyard Barbecue Sides

- Cowboy beans (Vegan/ MWOG)
- Traditional macaroni and cheese (Vegetarian)
- Grilled seasonal vegetables (Vegan/ MWOG)
- Herb roasted potatoes (Vegan/ MWOG)

\$27 per person

Napa Valley

Choose one salad, two entrees and two sides.

Includes artisan bread roll and butter and assorted french macarons

Napa Valley salads

(choice of 1)

- Butter Lettuce, shaved radish, citrus segments, avocado, what balsamic vinaigrette (Vegan/ MWOG)
- Arugula, fennel, dried cranberries, parmesan cheese, lemon vinaigrette (Vegetarian / MWOG)
- Spinach, chopped bacon, red onion, hard boiled egg, avocado, Dijon mustard vinaigrette (Vegetarian / MWOG)

Napa Valley Entrees

(choice of 2)

- Stuffed Zucchini, beyond meat crumble, tomato, onion, carrot topped with blistered tomato (Vegan/ MWOG)
- Lemon Herb Grilled Mary's Chicken Breast (MWOG)
- Chemicurri Grill Tri Tip (cooked medium) (MWOG)
- Honey Garlic Glazed Pork Chop topped with seasonal fruit chutney (MWOG)
- Sesame Crusted Seared Tuna Steak topped with Avocado Aioli (additional +\$5) (Seafood/ MWOG)

Napa Valley Sides

(choice of 2)

- Whipped Mashed Potatoes (Vegetarian / MWOG)
- Roasted Broccoli Raab topped with chili flake (Vegan/ MWOG)
- Maple Orange Glazed Baby Carrots (Vegan/ MWOG)
- Quinoa Pilaf, parsley, carrot, onion, house made vegetable stock (Vegan/ MWOG)

\$25 per person

PIZZA

Market-style pizzas are 16" pizzas, cut into 8 slices and boxed.

One pizza serves approximately four guests.

Substitution of 12" Gluten Free Pizza Crust available

Cheese Pizza House-made marinara sauce and mozzarella/provolone (Vegetarian)

\$21 each

Vegetable Pizza House-made marinara sauce, mozzarella/provolone, mushroom, onion, bell pepper, black olives, artichoke heart (Vegetarian)

\$21 each

Florentine Pizza House-made garlic alfredo, mozzarella/provolone, sauteed spinach, sun dried tomato, mushroom, roasted garlic cloves (Vegetarian)

\$21 each

Vegan Vegetable Pizza House-made marinara sauce, Vegan Daiya Cheese, mushroom, spinach, roasted squash, roasted eggplant with a balsamic drizzle (Vegan)

\$23 each

Pepperoni Pizza House-made marinara sauce, mozzarella/provolone, pepperoni

\$21 each

BBQ Chicken House-made Barbecue sauce, mozzarella/provolone, roasted chicken, red onion, green onions, red bell pepper

\$24 each

Supreme House-made marinara sauce, mozzarella/provolone, mushroom, onion, bell pepper, black olives, artichoke heart, pepperoni, salami and Italian sausage

\$25 each

Carnivore House-made marinara sauce, mozzarella/provolone, bacon, ham, pepperoni, salami and Italian sausage

\$25 each

Add On's

- Caesar Salad (minimum order 10 people) \$4 per person
- Mixed Green Salad (minimum order 10 people) \$4 per person
- Garlic Parmesan Bread Sticks with House made Marinara (minimum order 10 people)
\$2 per person
- Buffalo, Lemon Pepper, BBQ Wings (12 pieces) \$21.50
- Gluten Free Pizza Crust 10"

LUNCH ON THE GO

Minimum order of 10 per menu item.

This hot meal option is designed for easy pick up and go! The meal is delivered individually packaged with to go utensils. It does not include linen or bulk beverage service. Bottled Beverages can be added a la carte.

Chicken Teriyaki and Broccoli over steamed jasmine rice (MWOG)

Indian Butter Chicken over steamed jasmine rice (MWOG)

Broccoli Beef over steamed jasmine rice (MWOG)

Spaghetti Bolognese

Mushroom Alfredo Fettuccini (Vegetarian)

Paneer Tikka Masala over steamed jasmine rice (Vegetarian/MWOG)

Tofu and Vegetable Stir Fry over steamed jasmine rice (Vegan/MWOG)

\$12 per person

APPETIZERS

DISPLAYS

Minimum order of 10 per menu item.

All buffets include water.

Fresh Fruit Display Selection of melon and berries. (Vegan/ MWOG)

\$5 per person

Farmer's Market Vegetable Display celery, carrots, cherry tomato, broccoli, cucumber, radish, sweet baby peppers served with house made hummus or ranch. (Vegetarian/Vegan/ MWOG)

\$6 per person

- Add Pita (minimum order of 5) \$2.50

Antipasto Display Salami, prosciutto, smoked mozzarella and provolone with grilled vegetables, marinated artichokes, mushrooms and kalamata olives, pepperoncini served with toasted Italian breads.

\$10 per person

Artisan Cheese Display Parmesan Reggiano, herbed Laura Chenel goat cheese, spanish manchengo, pt. reyes blue cheese, cheddar, brie, boursain, dried cranberry and apricot, grapes and strawberries, fig jam, crackers and artisan bread. (Vegetarian)

\$13 per person

- Add roasted nuts (minimum order of 5) \$2.50

Charcuterie Display Salami, prosciutto, spanish chorizo, Framani smoked ham, capicola, Fiscalini Cheddar, brie, gouda, cornichon, grapes and strawberries, crackers and artisan breads

\$15 per person

- Add roasted nuts (minimum order of 5) \$2.50

CHOOSE YOUR ADVENTURE

Minimum order of 10 per menu item.

All buffets include water.

Nachos tortilla chips, nacho cheese, pico de gallo, sour cream and olives. (Vegetarian/ MWOOG)

\$10 per person

- guacamole (minimum order of 5) \$2.50 (Vegan/ MWOOG)
- Fajita mushrooms (minimum order of 5) \$2.50 (Vegan/ MWOOG)
- Lime grilled chicken (minimum order of 5) \$3.50 (MWOOG)
- Seasoned ground beef (minimum order of 5) \$3.50 (MWOOG)

Street Taco Bar (2 tacos per person) choice of protein, corn tortillas, sour cream, cheese, salsa roja, onion cilantro mix

- Fajita mushrooms (Vegan/ MWOOG)
- Lime grilled chicken (MWOOG)
- Chili rubbed steak (MWOOG)

\$10 per person

Bruschetta Bar, tomato basil relish, truffle mushroom, cucumber tzatziki spread with toasted baguette slices. (Vegetarian/ Vegan)

\$7 per person

Slider Bar, choice of 2 sliders served with ketchup, mayo, mustard and housemade chips

- All American – beef, American cheese, lettuce, tomato, pickle
- BBQ Chicken – topped with coleslaw
- Pulled Pork – topped with crispy shallots
- Beyond Beef – caramelized onion, lettuce, tomato (Vegan)

\$15 per person

Baked or Mashed Potato Bar cheddar cheese, garlic mushrooms, broccoli, scallions, sour cream, butter, pico de gallo (Vegetarian/ Vegan/MWOOG)

\$10 per person

- guacamole (minimum order of 5) \$2.50 (Vegan/ MWOOG)
- veggie sausage crumble (minimum order of 5) \$2.50 (Vegan/ MWOOG)
- bacon (minimum order of 5) \$2.50 (MWOOG)
- grilled chicken (minimum order of 5) \$3.50 (MWOOG)
- grilled steak (minimum order of 5) \$5.00 (MWOOG)

Hot Dip Bar served with tortilla chips and sourdough crostini

- spinach artichoke (Vegetarian)
- buffalo chicken dip
- beef or vegetarian chili

\$12 per person

Mini Bread Bowls, fresh baked mini sourdough bowls served with choice of 2
\$10 per person

- clam chowder
- beef or vegetable chili
- tomato bisque (Vegetarian)

INDIVIDUAL APPETIZERS FROM THE GARDEN

Minimum order of 10 per menu item.

- Seasonal Crostini, Panorama Bread topped with Bellweather Farms Ricotta, Marshall Farms Honey, seasonal Fruit \$5.00 (Vegetarian)
- Fresh Vietnamese spring rolls, mint, pickled jicama, carrot, mint, rolled in rice paper served with sunflower butter dipping sauce \$5.00 (Vegan/ MWOG)
- Fried vegetarian egg rolls (2 per person) \$3.75 (Vegetarian)
- Pan fried vegetarian potstickers (2 per person) \$3.50 (Vegetarian)
- Vegetarian Filo Cups (2 per person) \$4.00 (Vegetarian), choice of
 - o Garlic Marinated Mushroom, topped with asiago
 - o Spinach Artichoke
 - o Cucumber Tomato Hummus
- Cauliflower "Wings" (2 per person) \$3 (Vegetarian)
 - o Buffalo
 - o Lemon Pepper
 - o Barbecue
 - o Sweet Chili
- Arancini (2 per person) \$4.00 (Vegetarian)
- Caprese Skewers (2 per person) \$5.00 (Vegetarian)
- Avocado Flautas served with fire roasted tomato salsa \$4.75 (Vegetarian/ MWOG)
- Nopales Tamale Pop served with tomatillo salsa \$5 per person (Vegan/ MWOG)
- Indian Butter Paneer Skewer \$4 (Vegetarian/ MWOG)
- Samosas \$3 (Vegetarian)
- Spanikopita \$3 (Vegetarian)

FROM THE SEA

Minimum order of 10 per menu item.

- Ahi Tuna Poke Tostada on a won ton round \$6
- Crab Cake with Old Bay Aioli \$4.50
- Panorama Crostini topped with Crab Salad \$5
- Smoked Salmon Crostini topped with dill crème fraiche and capers \$6
- Pesto Salmon Skewer \$6
- Shrimp Skewer (2 per person) \$7
 - o Chimichurri
 - o Sambal
 - o Scampi
 - o Coconut, served with sweet chili
- Shrimp and Pork Sui Mai served with soy sauce \$4

FROM THE FARM

Minimum order of 10 per menu item.

- Chicken Wings (2 per person) \$4
 - o Buffalo
 - o Lemon Pepper
 - o Barbecue
 - o Sweet Chili
- Chicken Potstickers (2 per person) \$3.50
- Mini Chicken Ban Mi, Lemongrass grilled chicken topped with pickled vegetables, sriracha aioli, cilantro on French Bread \$5
- Pigs in a blanket, pork hot dog wrapped in puff pastry served with ketchup and mustard (2 per person) \$3.75 per person
- Beef meatballs (2 per person) \$5
 - o Teriyaki
 - o Marinara
 - o Barbecue
 - o Greek style (spinach and tzatziki)
- Steak Tostada, carne asada, topped with pickled onion, queso fresco cheese, cilantro and onion avocado salsa on corn tortilla crisp \$5 (MWOOG)
- Miso Glazed Pork Belly Bao Bun topped with pickled carrots and daikon, cilantro \$6
- Herb Crusted Lamb Lollipops topped with lemon gremolata(2 per person) \$7 (MWOOG)
- Indian Butter Chicken Skewer \$4 (MWOOG)

SNACKS

Order by the piece

- Candy Bars: Assortment of Snickers, Twix, M&M, Kit Kat \$3 (Vegetarian/ MWOG)
- Assorted Kettle Chips \$2.75
- Assorted Frito Lay Chips \$2.00
- Assorted Granola Bars \$3
- Whole Fruit: Assorted Apples, Oranges, Bananas \$1.75 (Vegan/ MWOG)
- House Made Trail Mix: assorted nuts, dried fruit, chocolate chips (2oz) \$5 (MWOG)

SWEET SHOP

Minimum order of 10 per menu item for individual desserts.

Looking for custom logos? Ask your Event Manager!

Traditional Cookies

- Petit \$1.75
- Regular \$2.50
- Flavors
 - o Chocolate Chip
 - o Double Chocolate
 - o Snickerdoodle
 - o Sugar
 - o Red Velvet
 - o Oatmeal Raisin
 - o Peanut Butter
- Gluten Free \$3.50
- Flavors
 - o Chocolate chip
 - o Snickerdoodle
 - o Oatmeal raisin
 - o Sugar Free
- Dough XX Vegan Cookies \$4.50
- Flavors
 - o Salted Chocolate Chip
 - o Horchata
 - o Brownie

Specialty Cookies

- Petit \$2.75
- Regular \$3.50
- Flavors
 - o Black and White
 - o Biscotti (available dipped in chocolate)

- Chinese Almond
- Jelly Thumbprint
- Mexican Wedding
- Russian Tea
- One Size Only
 - Baklava \$3.50
 - French Macarons \$3.50
 - Coconut Macarons (available dipped in chocolate) \$3.50

Dessert Bars \$3.25

- Flavors
 - Fudge Brownie
 - Rocky Road Brownie
 - Fruit Bars: apple, apricot, blueberry, cherry, lemon, raspberry
Also available in cobbler, topped with sweet crumb
 - Blondie
 - Pecan
 - Rice Krispy Treats

Chocolate Dipped Strawberries, Market Price

Chocolate Dipped Pretzel Rods \$3.50

Can be decorated with colored sprinkles of your choice, please mark in special requests

Cake Pops \$4

- Flavors
 - Carrot
 - Chocolate
 - Lemon
 - Red Velvet
 - Strawberry
 - Vanilla

Cupcakes

- Petit \$2.75
- Regular \$3.75
- Flavors
 - Carrot
 - Chocolate
 - Lemon
 - Red Velvet
 - Strawberry
 - Vanilla
- Gluten Free
- Flavors

- Chocolate
- Vanilla
- Red velvet
- lemon
- Vegan \$4
- Flavors
 - Vanilla
 - Red velvet
 - Lemon
 - Strawberry

Tarts and Pies

- Petit 2" \$4
- Regular 3" \$6
- Whole Pies 9" \$30
- Flavors
 - Apple
 - Blueberry
 - Cherry
 - Chocolate Pecan
 - Lemon Meringue
 - Mocha Cream
 - Peach
 - Pumpkin
 - Strawberry

Individual Dessert Cups \$7

- Flavors
 - Black Forest
 - Chocolate Mousse
 - Mango Mousse
 - Oreo Cookie
 - Strawberry Shortcake
 - Tiramisu

Cheesecakes

- Mini 1" \$3
- Individual 3" \$8
- Whole 9" \$60
- Flavors
 - New York
 - Blueberry
 - Café Mocha
 - Chocolate
 - Lemon
 - Pumpkin

- Strawberry

Cakes

- Petit 2" \$3.25
- Individual 3" \$8
- Flavors
 - Chocolate Supreme
 - Grand Marnier
 - Hazelnut
 - Lemon Mousse
 - Passion Fruit
 - Raspberry
 - Tiramisu
- Gourmet 9" \$75
- Flavors
 - Baileys Irish Cream
 - Burnt Almond
 - Cappuccino Torte
 - Carrot
 - Chocolate Mousse
 - Chocolate Truffle
 - German Chocolate
 - Lemon Mousse
 - Oreo Cookie
 - Pineapple Upside down
 - Strawberry Shortcake
 - Tiramisu
 - Tres Leches
- Quarter Sheet \$58
- Half Sheet \$155
- Full Sheet \$165

Special décor and writing available upon request

- Flavors
 - Carrot Cake
 - Chocolate Fudge Cake
 - Chocolate Hazelnut Cake
 - French Raspberry Cake
 - German Chocolate Cake
 - Lemon Cake
 - Mocha Cream Cake
 - Strawberry Cream Cake
 - Vanilla Cake

Candy Buffet \$8

Five assorted mini chocolates and sour candies displayed in glass jars with bags for your guests

Warm Cookie Bar \$12

Chocolate chip, snickerdoodle warm cookie skillet, served with fresh whipped cream, chocolate/caramel sauce, m&ms, sprinkles, mini marshmallows.

Ice Cream Bar \$120/ 10 guests

Choice of vanilla or chocolate ice cream, chocolate sauce, whipped cream, cherries, sprinkles and almonds

Ice Cream Cart (assorted bars) \$4

Must include a \$200 ice cream cart rental fee

Seasonal Bakery 350 dessert menus available, please inquire with your event manager.

BEVERAGES

Java Service

Freshly brewed french roast coffee, regular and decaffeinated; hot water with an assortment of herbal and flavored specialty teas; assorted sugars and half `n half

- 10 Guests \$35
- 40 Guests \$140
- Milk Alternatives: Oat, Almond, Soy \$8/option per container

Hot Chocolate or Mexican Hot Chocolate

- 10 Guests \$25
- 40 Guests \$90
- Milk Alternatives: Oat, Almond, Soy \$1/per person
- Add Toppings: whipped cream, chocolate chips \$2/ per person

Hot Apple Cider

- 10 Guests \$20
- 40 Guests \$70

Iced Water, comes with cups and beverage napkins

- 20 Guests \$20

Fruit Infused Water, comes with cups and beverage napkins

- 20 Guests \$22

Lemonade or Orange Juice

- 20 Guests \$60

Iced Tea

- 20 Guests \$65

Chef's Aguafresca, Horchata, Mocktail

- 20 Guests \$90

Bottled Beverages

Minute Maid OJ or Cran Apple \$2.50

Aha Sparkling Water \$2.50

Topo Chico \$2.75

20 oz smart water \$3.50

Canned Beverages \$2.75

Assorted Soda

Coke

Diet Coke

Sprite