

UNIVERSITY OF
SAN FRANCISCO

2024-25 CATERING



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 décor and setup to service and event flow are thoughtfully and professionally executed.

CONNECT WITH US

Place an Order Online

Event Management at eventsmanagement@office.usfca.edu

Catering Sales Office

Christian Romero christian.romero@cafebonappetit.com

Business Hours

Monday - Sunday, 7:00 a.m. - 9:00 p.m.



BELLS & WHISTLES

EVENT STAFF

A 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 thereafter.

- Service staff 62.50 per hour
- Chef's fee 275.00 for 4-hour event (required for plated events)
- Bartenders 275.00 for 4-hour event
- Holiday fee 50.00 flat rate

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

- Events with 75+ guests, at least 1 waitstaff
- Events with 100+ guests, at least 2 waitstaff

If there is enough space to set all food and beverages, food and beverage 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 85.00
- Full bar 150.00

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, LM419 and the Del Santo room require china service.

IN HOUSE CHINA

Individual display pieces can be used to elevate your event starting at +.75 per piece. Please contact your Events Manager for exact pricing.

How else can we make your event amazing?

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



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 50.00
- Less than 2 business days 75.00
- Less than 1 business day 100.00

MINIMUM ORDER

There is a minimum requirement of 100.00 per order. A minimum charge of 25.00 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 HOURS SERVICES

Events taking place before or after regular business hours are subject to service fee of 100.00 and any overtime charges for staffing that may occur.

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.



KNOW WHAT YOU ARE EATING

↓G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

VG | VEGAN

Contains absolutely no animal or dairy products.

V | VEGETARIAN

Contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs.

FF | FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.

S | SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.

H | HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.



COLD BREAKFAST

All orders are priced per person unless otherwise noted, with a required minimum order of 10 guests. All breakfast buffets include artisan coffee, decaf, tea, and water.

Continental Breakfast **V** 7.00

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

Upgrade pastry size to regular +2.00 per guest

Substitute with made without gluten-containing ingredients pastries +1.00 per guest

Deluxe Continental **V** 9.00

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

Upgrade pastry size to regular +2.00 per guest

Substitute with made without gluten-containing ingredients pastries +1.00 per guest

Bagel Bar **V** 8.00

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

Add flavor schmear for +1.50 per guest: roasted jalapeño, scallion, herbs, berries, smoked salmon +2.50 per guest

Deluxe Bagel and Lox Bar **S** 12.50

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

Build Your Own Avocado Toast **V** 12.50

Grilled Panorama sourdough levain served with avocado mousse, grated cotija/crescenza, cherry tomatoes, shaved radishes, hard-boiled egg, everything bagel seasoning, and fresh fruit platter

Substitute for made without gluten-containing ingredients bread +1.00 per guest

Build Your Own Parfait

Plain and Berry Yogurt 8.75 **V** **↓G**

All-natural Bakery 350 granola, assorted seasonal berries

Chia Seed Pudding 8.75 **VG** **↓G**

Coconut and pineapple

BREAKFAST MEAT OPTIONS

Smoked Bacon

Vegetarian Sausage

Hawaiian Sausage

Chicken Apple Sausage

Pork Sausage

Portuguese Sausage

BREAKFAST ENHANCEMENTS

Hawaiian Sausage 4.25

Chicken Apple Sausage 4.25

Portuguese Sausage 4.25

Fresh Fruit Platter 5.00

Pork Sausage 4.25

Tater Tots 4.25

Vegetarian Sausage 4.25

Herb-roasted Potatoes 4.25

Assorted Petit Pastries 4.25
croissants, Danish, muffins, scones
minimum order 6

Smoked Bacon 4.25

Assorted Gluten-free Pastries 5.25

Assorted Regular Pastries 5.25
croissants, Danish, muffins, scones
minimum order 6

Donut Holes 7.50 per dozen

Assorted Donuts 35.00 per dozen
raised, old fashioned, cake

Individual Yogurt Parfait 5.25
house-made granola and seasonal berries

Assorted Bagels 4.25

fruit preserves and cream cheese
minimum order 6

Breakfast Burrito 9.00

Breakfast Sandwiches 7.00

Scrambled eggs, tater tots, pico de gallo
Add choice of meat +1.00 per guest

English muffin, scrambled egg, choice of cheese
Add choice of meat for +.75 per guest



HOT BREAKFAST

All orders are priced per person unless otherwise noted, with a required minimum order of 10 guests. All breakfast buffets include artisan coffee, decaf, tea, and water. All eggs are cage-free and certified humane. Substitute vegan tofu scramble eggs at no additional charge.

Oatmeal Bar 8.50 **VG V ↓G**

Steel cut oatmeal, dried cranberries, sliced almonds, toasted pepitas, cinnamon, brown sugar, milk, soy milk

Congee/ Jook Bar 10.50

Wild mushroom and ginger congee **V VG ↓G**, chicken jook **↓G** +1.50 per guest, Island-style chicken arroz caldo **↓G** +1.50 per guest, all served with hard-boiled egg, chili crisp, fried shallots, cilantro, furikake, green onions

Sunrise Scramble **V ↓G** 13.50

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

French Toast Breakfast **V** 14.50

Cinnamon French toast with sides of fresh vanilla whipped cream, fresh berries, maple syrup, and served with herb-roasted potatoes and choice of meat

Kimchi Fried Rice **V ↓G** 14.50

Kimchi fried rice topped with green onions, furikake, and crispy shallots, served with choice of meat, scrambled egg, and fresh fruit platter

Meat options: Portuguese sausage, Hawaiian sausage, longaniza, Morning Star patty

Tofu Scramble **VG ↓G** 15.50

Sautéed wild mushrooms, spinach, tofu, fine herbs, onions, fresh cherry tomatoes, served with Morning Star breakfast sausage, assorted vegan made without gluten-containing ingredients muffins, and fresh fruit platter

Breakfast Egg English Muffin 14.50

Toasted Panorama English muffin topped with scrambled egg and your choice of cheese and meat served with a side of roasted potatoes, tater tots or breakfast side salad

Meat options: bacon, pork patty, Morning Star patty

Cheese options: American, cheddar, pepper jack

Substitute for Mariposa vegan/gluten-free bread +4.00 per guest

Substitute for Udi's gluten-free bread +2.00 per guest

Quiche **V** 16.75

Served with herb-roasted potatoes, sliced fruit, choice of meat

Quiche options: Quiche Lorraine (ham and cheese), mushroom and spinach, roasted vegetable

Island-style Loco Moco 15.50

Mushroom, sweet onion and dark soy gravy, steamed rice, scrambled egg and your choice of meat topped with furikake and fried shallots

Meat options: Togarashi beef slider, Morning Star patty

BREAKFAST ENHANCEMENTS

Hawaiian Sausage 4.25

Portuguese Sausage 4.25

Pork Sausage 4.25

Vegetarian Sausage 4.25

Assorted Petit Pastries 4.25
croissants, Danish, muffins, scones
Minimum order 6

Assorted Regular Pastries 5.25
croissants, Danish, muffins, scones
Minimum order 6

Individual Yogurt Parfait 5.25
house-made granola and seasonal berries

Breakfast Burrito 9.00
Scrambled eggs, tater tots, pico de gallo
Add choice of meat +1.00 per guest

Chicken Apple Sausage 4.25

Fresh Fruit Platter 5.00

Tater Tots 4.25

Herb Roasted Potatoes 4.25

Smoked Bacon 4.25

Assorted Gluten-free Pastries 5.25

Donut Holes 7.50 per dozen

Assorted Donuts 35.00 per dozen
raised, old fashioned, cake

Assorted Bagels 4.25
fruit preserves and cream cheese
Minimum order 6

Breakfast Sandwiches 7.00
English muffin, scrambled egg, choice of cheese
Add choice of meat for +.75 per guest

BREAKFAST MEAT OPTIONS

Smoked Bacon

Vegetarian Sausage

Chicken Apple Sausage

Pork Sausage

Hawaiian Sausage

Portuguese Sausage



SANDWICHES

BARS + BOARDS

All orders are priced per person unless otherwise noted, with a required minimum order of 10 guests. Substitute Udi's gluten-free bread +2.50 per guest. Includes seasonal farm to fork salad or bagged chips, freshly baked cookies, and fruit infused water.

BYO Deli Bar 16.75

Build your own deli bar with turkey breast, house-roasted beef and cured ham, grilled balsamic vegetables, cheddar and pepper jack cheese, mustard, mayonnaise, greens, tomatoes, dill pickle slices, sliced white and wheat bread, assorted freshly baked cookies

Deluxe Deli Bar 19.00

House-roasted turkey, house-roasted beef, grilled chicken, prosciutto, grilled balsamic vegetables, white cheddar, pepper jack, smoked gouda, avocado spread, pesto, hummus, Dijon, herb aioli, greens, tomatoes, red onions, pepperoncini, dill pickle slices, artisan baguettes, ciabatta, assorted dessert bars

Classic Sandwich Board 16.00

Three sandwiches with your choice of variety:

Smoked Turkey

Dill Havarti, greens, tomatoes, pickles, garlic aioli, whole grain mustard, French roll

House-roasted Beef

Pepper jack, greens, pickled onions, tomatoes, Dijon-horseradish cream, ciabatta

Grilled Herb Marinated Portobello Mushroom **VG**

Arugula, sun-dried tomatoes hummus, sourdough

Gourmet Sandwich Board 19.00

Three sandwiches with your choice of variety:

Rosemary Roasted Chicken

Provolone, baby greens, sun-dried tomato pesto, focaccia

Lemon Herb Shrimp Salad

Frisee, pickled onions, French roll

Crushed Chickpea Salad **VG**

Cherry tomatoes, cucumbers, red onions, olives, spinach tortilla

CHEF-CRAFTED SANDWICHES

All orders are priced per person unless otherwise noted, with a required minimum order of 5 per menu item. Substitute Udi's gluten-free bread +2.50 per guest. Includes seasonal farm to fork salad or bagged chips, freshly baked cookies, and fruit infused water.

California Club 14.50

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

Chicken Caprese 14.50

Herb grilled chicken breast, fresh mozzarella, tomatoes, marinated red peppers, basil pesto, mixed greens, balsamic glaze drizzle, ciabatta

Turkey Croissant 14.50

Smoked turkey, provolone, pesto aioli, greens, tomatoes, onions, butter croissant

Chimichurri Grilled Flank Steak 16.00

Grilled flank steak, chimichurri, pickled onions, tomatoes, aji amarillo aioli, arugula, onions, poppyseed roll

OG Caprese **V** 14.00

Fresh mozzarella, tomatoes, marinated red peppers, basil pesto, mixed greens, balsamic glaze drizzle, ciabatta

The Italian 16.00

Smoked ham, mortadella, capicola, peppered salami, provolone cheese, red wine vinaigrette, roasted garlic aioli, tomatoes, green leaf lettuce, cherry peppers, oregano Italian hoagie roll

Bello Portobello **VG** 14.00

Balsamic marinated portobello mushroom, tomatoes, basil and local olive oil, French baguette

Curried Cauliflower Wrap **V** 14.00

Za'atar and curry roasted cauliflower, sliced red onions, shredded romaine, cherry tomatoes, roasted garlic-lemon hummus, chile tomato tortilla

BOXED MEALS

Have your meal packaged in compostable packaging with utensils, napkins, and choice of bag or box.

4.00 per meal



SALADS

All salads are priced per person unless otherwise noted, with a required minimum order of 10 guests. All salads include choice of seasonal hand fruit or bagged chips, bread roll, freshly baked cookies, and fruit infused water. Substitute Udi's gluten-free bread for additional +2.50 per guest. All proteins can be substituted for a plant-based option.

Build Your Own Salad Buffet 16.95

Organic spring mix, spinach, beets, cucumbers, carrots, bell peppers, cherry tomatoes, broccoli, kidney beans, diced hardboiled eggs, sweet potatoes, shredded cheddar cheese, roasted garlic croutons, buttermilk ranch, lemon shallot vinaigrette, herb grilled chicken, tofu

Cobb ↓G 17.95

Grilled chicken breast, romaine, bacon, hardboiled eggs, avocado, red onions, tomatoes, Point Reyes blue cheese dressing

Sesame-soy Chicken 16.95

Sweet chili grilled chicken, chopped Napa cabbage, organic spring mix, mandarin oranges, snap peas, sesame seeds, carrots, cilantro, crispy wonton strips, sesame-soy dressing

The Greek 16.95

Lemon oregano grilled chicken, mixed greens, romaine, cucumbers, tomatoes, red onions, feta, Mediterranean mixed olives, crispy pita strips, lemon tahini vinaigrette

Southwest ↓G 16.95

Achiote marinated flank steak, romaine, avocado, roasted corn, pico de gallo, black beans, cotija cheese, crispy tortilla strips, chipotle ranch dressing

Salmon Caesar S 16.95

Grilled herb salmon, romaine, kale blend, shaved parmesan, roasted garlic croutons, lemon wedge, Caesar dressing

Fattoush V 16.95

Za'atar roasted heirloom eggplant, romaine, Kalamata olives, piquillo peppers, roasted garlic, red onions, Persian cucumbers, feta, crispy pita croutons, local arbequina olive oil, lemon sumac vinaigrette

Italian Chopped 16.95

Chopped romaine and gem, fontina cheese, peppered salami, pepperoncinis, garbanzo beans, red onions, dill, Castelvetrano olives, champagne vinaigrette

BOXED MEALS

Have your meal packaged in compostable packaging with utensils, napkins, and choice of bag or box.
4.00 per meal



HOT BUFFETS

All buffets are priced per person unless otherwise noted, with a required minimum order of 10 guests. All buffets include water and iced tea. Substitute gluten-free bread and dessert for additional +4.00 per guest.

Mangiamo! 24.00

Choose one salad, two entrées, and two sides

Includes garlic breadsticks and petite cannoli

Italian Salads

Choose one:

Romaine, shaved parmesan, roasted garlic croutons, Caesar dressing V

Romaine, mixed greens, kidney beans, olives, pepperoncini, asiago, red wine vinaigrette VG ↓G

Panzanella salad, baby greens, tomatoes, mozzarella cheese, red onions, cucumbers, olive oil, vinegar V

Italian Entrées

Choose two:

Baked Ziti V

ziti pasta, marinara or basil pesto, herbed ricotta, mozzarella, provolone

Wild Mushroom Marsala V

wild mushrooms, marsala wine, sweet onions, thyme, rosemary, garlic, butter

Chicken Parmesan

panko, parmesan, Italian herb mix, marinara sauce

Chicken Scarpariello

white wine, Yukon potatoes, Italian sausage, sweet and hot cherry peppers, rosemary, parsley

Lasagna Bolognese

layered pasta, sautéed natural ground beef, marinara sauce, herbed ricotta, topped with mozzarella

Roasted Eggplant Moussaka V

layers of eggplant, roasted peppers, and potato with warm spiced tomato ragout and goat cheese béchamel

Red Wine Braised Beef Short Rib ↓G +5.00 per guest

beef short rib, red wine, tomatoes, onions, bay leaves, celery, carrots, thyme

Italian Sides

Choose two:

Sautéed seasonal vegetables VG ↓G

Lemon-dill asparagus VG ↓G

Garlic and chili pepper roasted broccolini VG ↓G

Oregano and garlic roasted fingerling potatoes VG ↓G

Spaghetti marinara, alfredo, or pesto V

Rice penne with marinara VG ↓G

Additional Protein Entrées:

Plant-based meatballs (3 per order) +8.00 per guest

Beef and pork meatballs (3 per order) + 8.00 per guest

Pesto salmon filet +10.00 per guest

All American 23.00

Choose one salad, two entrées, and two sides

Includes house-made chips, lettuce, red onions, cheese, mustard, ketchup, mayonnaise, freshly baked cookies

All American Salads

Choose one:

Pasta salad VG

Dill red potato salad VG ↓G

Coleslaw VG ↓G

Mixed greens, cherry tomatoes, cucumbers, carrots, balsamic vinaigrette VG ↓G

All American Entrées

Choose two:

Marin Sun Farms Beef Hamburger

(substitute Mariposa vegan/gluten-free buns additional +4.00 per guest, substitute Udi gluten-free buns additional +2.00 per guest)

Herb Grilled Chicken Breast ↓G

All Beef Evergood Hotdog

Beyond Sausage Bratwurst VG

Grilled Portobello Mushroom Burger VG

Chipotle Black Bean Burger V

All American Sides

Choose two:

Old Bay potato wedge VG ↓G

Barbecue baked beans VG ↓G

Corn on the cobb VG ↓G

Watermelon wedges VG ↓G

Freshly made salt and pepper potato chips VG ↓G

Add Barbecue A La Carte Entrées:

Marin Sun Farms Beef Hamburger 12.00 each

(substitute Mariposa vegan/gluten-free bun additional +4.00 per guest, substitute Udi gluten-free bun additional +2.00 per guest)

Herb Grilled Chicken Breast ↓G 8.00 each

All Beef Hotdog 8.00 each

Beyond Sausage Bratwurst VG 9.00 each

Grilled Portobello Mushroom VG 9.00 each

Chipotle Black Bean Burger V 9.00 each



All buffets are priced per person unless otherwise noted, with a required minimum order of 10 guests. All buffets include water and iced tea. Substitute gluten-free bread and dessert for additional +4.00 per guest.

Fiesta!

Choose one salad, two entrées, and two sides

Includes chips, salsa, and petite cinnamon twists

Mexican Salads

Choose one:

Chipotle Caesar salad, romaine, cotija cheese, roasted garlic croutons **V**

Elote salad, mixed greens, charred corn, cilantro, roasted peppers, red onions, tajin, avocado lime dressing **VG ↓G**

Mexican chopped salad, romaine, tomatoes, cucumbers, onions, black beans, hominy, crispy tortilla strips, cilantro lime vinaigrette **V ↓G**

Mexican Entrées

Choose two:

Entrées are made without gluten-containing ingredients when choosing corn tortillas

Green Chile-cheese Enchiladas **V**

Portobello Mushroom Fajitas **V VG**

choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Roasted Cremini Mushroom **V VG ↓G**

pasilla peppers, onions, choice of corn or flour tortillas, sour cream, shredded cheese, pico de gallo

Chicken Fajitas

choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Chicken Rojo Enchiladas

Steak Fajitas + 5.00 per guest

choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Pork Carnitas

choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Shrimp Fajitas **S** +5.00 per guest

choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Birria +5.00 per guest

consommé, avocado tomatillo salsa, choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Chicken Tinga

choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Shrimp a la Diavola +5.00 per guest

choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Mexican Sides

Choose two:

Spanish rice **VG ↓G**

Cilantro lime rice **VG ↓G**

Black beans **VG ↓G**

Refried pinto beans **VG ↓G**

Cumin scented roasted broccoli **VG ↓G**

Chili dusted roasted cauliflower **VG ↓G**

Guacamole **VG ↓G** +2.50 per guest

Pan-Asian 26.00

Choose one salad, two entrées, and two sides

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

Pan-Asian Salads

Choose one:

Cold soba noodle salad, edamame, scallions, red bell peppers, radishes, mint and lemon togarashi vinaigrette **VG ↓G**

Tatsoi salad, water chestnuts, mandarins, fried wontons, yuzu-karashi vinaigrette **V**

Ginger-sesame Napa cabbage salad, carrots, bell peppers, crispy noodles, roasted peanuts, green onions, ginger-sesame vinaigrette **VG ↓G**

Green papaya salad, carrots, green beans, cherry tomatoes, green onions, cilantro, crispy shallots, sweet chili-lime vinaigrette

Pan-Asian Entrées:

Choose two:

Lemon Togarashi Seared Tofu Steak **VG ↓G**

Soy Ginger-glazed Tofu Stir Fry **VG**
broccoli, carrots, Napa cabbage, shiitake mushrooms

Crispy Tofu Steaks in Ponzu Sauce **VG ↓G**

Grilled Spicy Gochujang Chicken Thighs

Spicy Pork Bulgogi **↓G**

Beef Bulgogi **↓G** +5.00 per guest

Lemon Togarashi Chicken Wings **↓G**

Thai Pumpkin Coconut Curry **VG ↓G**

Thai Coconut Chicken Curry **↓G**

Shrimp with Black Bean Sauce **S ↓G** + 5.00 per guest

Ginger-soy Grilled Flank Steak **↓G** +5.00 per guest
soy, ginger, cilantro, garlic

Miso Glazed Salmon **S ↓G** +5.00 per guest
topped with green onions

Pan-Asian Sides

Choose two:

Vegetable fried rice **VG ↓G**

Kimchi fried rice **VG ↓G**

Vegetable chow mein with cabbage, celery, onions, tamari, garlic, sesame, yakisoba noodles **V**

Vegetarian spring rolls **V**
2 per person

Garlic and ginger glazed asparagus **VG ↓G**

Green bean and red bell pepper stir fry **VG ↓G**

Stir fry garlic snap peas **VG ↓G**

Chinese broccoli with oyster sauce **VG**



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Backyard Barbecue 27.00

Choose one salad, two entrées, and two sides
Includes corn bread, honey butter, and s'mores bars

Backyard Barbecue Salads

Choose one:

Farm to fork salad with organic spring mix, seasonal vegetables, apple cider vinaigrette **VG ↓G**

Fusilli pasta salad with tomatoes, cucumbers, red onions, parsley, sherry shallot vinaigrette **VG ↓G**

Roasted Yukon potato salad with roasted pasilla peppers, shallots, cilantro, Dijonnaise **VG ↓G**

Backyard Barbecue Entrées

Choose two:

Cajun Tofu **VG ↓G**

Barbecue Pulled Jackfruit **VG ↓G**

Slow-cooked Barbecue Brisket **↓G**

Old Bay Grilled Chicken Quarters **↓G**

Barbecue Pulled Pork **↓G**

Barbecue Pulled Chicken **↓G**

Barbecue Pork Baby Back Ribs **↓G**

Backyard Barbecue Sides

Choose two:

Cowboy beans **VG ↓G**

Traditional macaroni and cheese **V**

Grilled seasonal vegetables **VG ↓G**

Herb-roasted potatoes **VG ↓G**

Smoky bacon braised field greens **↓G**

Coleslaw **VG ↓G**

Napa Valley 27.00

Choose one salad, two entrées, and two sides
Includes artisan bread roll, butter, assorted French macarons

Napa Valley Salads

Choose one:

Butter lettuce with shaved radishes, citrus segments, avocado, lemon shallot vinaigrette, spiced pepitas **VG ↓G**

Peppery strawberry with arugula, fennel, strawberries, feta, sherry shallot vinaigrette **V ↓G**

Classic spinach with chopped bacon, red onions, hardboiled eggs, avocado, Dijon mustard vinaigrette **↓G**

Napa Valley Entrées

Choose two:

Tandoori Cauliflower Steak **VG ↓G**

Lemon Herb Grilled Mary's Chicken Breast **↓G**

Chimichurri Grilled Tri-tip (prepared medium rare) **↓G**

Woody Herb-brined Pork Chop with Jalapeño Pesto **↓G**

Togarashi-crust Seared Tuna **S ↓G** +5.00 per guest topped with avocado mousse

Napa Valley Sides

Choose two:

Jalapeño whipped mashed potatoes **V ↓G**

Roasted broccolini with Calabrian chile-tomato vinaigrette **VG ↓G**

Orange cumin glazed baby carrots **VG ↓G**

Jeweled quinoa with parsley, celery, carrots, onions, dried cranberries, sunflower seeds **VG ↓G**



PIZZA

Market-style pizzas are 16 inches, cut into 8 slices, and boxed. One pizza serves approximately four guests. Substitute 12" gluten-free pizza crust upon request.

Cheese V 21.00 each

Marinara sauce, mozzarella, provolone

Vegetable V 21.00 each

Marinara sauce, mozzarella, provolone, mushrooms, onions, bell peppers, black olives, artichoke hearts

Vegan Vegetable VG 23.00 each

Marinara sauce, vegan Daiya cheese, mushrooms, spinach, roasted squash, roasted eggplant, balsamic

Margherita V 21.00 each

Roasted garlic confit oil, sliced tomatoes, fresh mozzarella, basil

Florentine V 21.00 each

Garlic alfredo, mozzarella, provolone, sautéed spinach, sun-dried tomatoes, mushrooms, roasted garlic cloves

Mushroom V 22.00 each

Garlic cream, roasted herb wild mushrooms, caramelized onions, mozzarella, provolone

The GOAT V 22.00 each

Garlic cream, charred broccoli rabe, goat cheese, Calabrian honey

Pepperoni 21.00 each

Marinara sauce, mozzarella, provolone, pepperoni

Barbecue Chicken 24.00 each

Barbecue sauce, mozzarella, provolone, roasted chicken, red onions, red bell peppers

Supreme 25.00 each

Marinara sauce, mozzarella, provolone, mushrooms, onions, bell peppers, black olives, pepperoni, salami, Italian sausage

Carnivore 25.00 each

Marinara sauce, mozzarella, provolone, bacon, ham, pepperoni, salami, Italian sausage

LEVEL UP YOUR PIZZA

Minimum order 10 guests.

Caesar Salad +4.00 per guest

Mixed Green Salad +4.00 per guest

Garlic Parmesan Breadsticks with Marinara +2.00 per guest

Chicken Wings +21.50 per guest
12 pieces, buffalo, lemon, or barbecue

Gluten-free Pizza Crust 10" +0.00 per guest



LUNCH ON THE GO

All lunch on the go orders are 13.00, with a minimum order of 10. The hot meal option is designed for easy pickup and go! The meal is delivered individually packaged with to-go utensils, and bottled beverages can be added a la carte. Linen or bulk beverage service not included.

Bucatini Bolognese

Chicken Tikka Masala ↓G

Steamed basmati rice

Chicken Teriyaki and Broccoli ↓G

Steamed jasmine rice

Broccoli Beef ↓G

Steamed jasmine rice

Saag Paneer V ↓G

Steamed basmati rice

Fettuccini Alfredo Florentine V

Thai Pumpkin Curry VG ↓G

Steamed jasmine rice

Tofu and Vegetable Stir Fry VG ↓G

Steamed jasmine rice

APPETIZER DISPLAYS

All prices are per guest unless otherwise noted, with a minimum order of 10. All orders include water.

Fresh Fruit Display VG ↓G 5.00

Selection of melon and berries

Farmers Market Vegetable Display V VG ↓G 6.50

Celery, carrots, cherry tomatoes, broccoli, cucumbers, radishes, sweet baby peppers, house-made hummus or ranch

Add pita (minimum order 5) +2.50 per guest

Antipasto Display 10.00

Salami, prosciutto, smoked mozzarella, provolone, grilled vegetables, marinated artichokes, mushrooms, Kalamata olives, pepperoncini, toasted Italian breads

Artisan Cheese Display 13.00 V

Parmesan Reggiano, herbed Laura Chenel goat cheese, Spanish manchego, Point Reyes blue cheese, cheddar, brie, Boursin, dried cranberries, apricots, grapes, strawberries, fig jam, crackers, artisan bread

Add roasted nuts (minimum order 5) +2.50 per guest

Charcuterie Display 15.00

Salami, prosciutto, Spanish chorizo, Fra' Mani smoked ham, capicola, Fiscalini Farmstead cheddar, brie, gouda, cornichon, grapes, strawberries, crackers, artisan breads

Add roasted nuts (minimum order 5) +2.50 per guest



CHOOSE YOUR ADVENTURE

All prices are per person unless otherwise noted, with a minimum order of 10 per menu item. All orders include water.

Nachos V ↓G 10.00

Tortilla chips, nacho cheese, pico de gallo, sour cream, olives

Add guacamole (minimum order of 5) VG ↓G +2.50 per guest

Add fajita mushrooms (minimum order of 5) VG ↓G +2.50 per guest

Add lime grilled chicken (minimum order of 5) ↓G +3.50 per guest

Add seasoned ground beef (minimum order of 5) ↓G +3.50 per guest

Street Taco Bar 10.00

2 tacos per person, choice of protein, corn tortillas, sour cream, cheese, salsa roja, onion cilantro mix

Options:

Fajita mushrooms VG ↓G

Lime grilled chicken ↓G

Chili rubbed steak ↓G

Pork carnitas ↓G

Cochinita pibil ↓G

Bruschetta Bar V 7.00

Tomato basil relish, truffle mushrooms, cucumber tzatziki spread, toasted baguette slices

Slider Bar 15.00

Choice of two sliders, ketchup, mayonnaise, mustard, house-made chips

Options:

All American with beef, American cheese, lettuce, tomato, pickle

Barbecue chicken topped with coleslaw

Pulled pork topped with coleslaw and crispy shallots

Beyond beef with caramelized onions, lettuce, tomatoes VG

Hot Dip Bar 12.00

Tortilla chips, sourdough crostini

Options:

Spinach artichoke V

Buffalo chicken dip

Beef chili

Vegetarian chili V



APPETIZERS

Individual appetizers priced per person unless otherwise noted, with a minimum order of 10 per menu item.

FROM THE GARDEN

Seasonal Crostini V 5.00

Panorama bread topped with Bellweather Farms ricotta, Marshall Farms honey, seasonal fruit

Fresh Vietnamese Spring Rolls VG ↓G 2.00

Mint, pickled jicama, carrots, mint, rolled in rice paper and served with sunflower butter dipping sauce

Fried Vegetarian Egg Rolls V 3.75

2 per person

Pan-fried Vegetarian Potstickers V 3.50

2 per person

Vegetarian Phyllo Cups V 4.00

2 per person

Options: garlic marinated mushroom topped with asiago, spinach artichoke, cucumber tomato hummus

Cauliflower "Wings" V 3.00

2 per person

Options: buffalo, lemon pepper, barbecue, sweet chili

Arancini V 4.00

2 per person

Caprese Skewers V 5.00

2 per person

Nopales Tamale Pop VG ↓G 5.00

Tomatillo salsa

Indian Butter Paneer Skewer V ↓G 4.00

Samosas V 3.00

Spanakopita V 3.00

FROM THE FARM

Chicken Wings 4.00

2 per person

Options: buffalo, lemon pepper, barbecue, hurricane, Sichuan firecracker

Chicken Potstickers 3.50

2 per person

Mini Banh Mi 5.00

Choice of meat or vegetable topped with pickled vegetables, roasted garlic kewpie, jalapeño cilantro, French bread

Options: grilled lemongrass chicken, grilled lemongrass beef, grilled lemongrass pork, grilled lemongrass tofu, grilled lemongrass portobello

Pigs in a Blanket 3.75

2 per person, pork hotdog wrapped in a puff pastry and served with ketchup and mustard

Beef Meatballs 5.00

2 per person

Options: teriyaki, arrabiata, barbecue, Greek-style (spinach and tzatziki)

Build Your Own Steak Tostada ↓G 5.50

Carne asada, pickled onions, cotija, cilantro and onion avocado salsa, corn tortilla crisp

Miso-glazed Pork Belly Bao Bun 6.00

Topped with pickled carrots, daikon, and cilantro

Lamb Shwarma Skewer ↓G 7.00

2 per person, served with dill Labneh

Indian Butter Chicken Skewer ↓G 4.00

FROM THE SEA

Smoked Salmon Crostini 6.00

Topped with dill crème fraiche and capers

Ahi Tuna Poke Tostada 6.00

On a wonton round

Crab Cake with Old Bay Aioli 4.50

Crab Louie Cucumber Bite 5.00

Jalapeño Pesto Salmon Skewer 6.00

Shrimp and Pork Sui Mai 4.00

Served with soy sauce

Shrimp Skewers 7.00

2 per person, chimichurri, chermoula, scampi, tandoori, ancho chili, yakitori



BEVERAGES

Java Service

Freshly brewed French roast coffee, regular and decaffeinated, hot water, assortment of herbal and flavored specialty teas, assorted sugars, half and half

10 guests, 35.00

40 guests, 140.00

Milk alternatives oat, almond, soy +8.00

Hot Chocolate or Mexican Hot Chocolate

10 guests, 25.00

40 guests, 90.00

Milk alternatives oat, almond, soy +1.00

Hot Apple Cider

10 guests, 20.00

40 guests, 70.00

Iced Water

Includes cups and beverage napkins

20 guests, 20.00

Fruit Infused Water

Includes cups and beverage napkins

20 guests, 22.00

Lemonade or Orange Juice

20 guests, 60.00

Iced Tea

20 guests, 65.00

Chef's Agua Fresca, Horchata, or Mocktail

20 guests, 90.00

SNACKS

All items are priced individually.

Candy Bars 3.00

Assortment of Snickers, Twix, M&M, Kit Kat

Assorted Granola Bars 3.00

Assorted Kettle Chips 2.75

House-made Trail Mix ↓G 5.00

Assorted nuts, dried fruit, chocolate chips

Whole Fruit VG ↓G 1.75

Assorted grapes, apples, oranges, bananas

Assorted Frito Lay Chips 2.00



SWEET SHOP

All desserts are priced individually unless otherwise noted, with a minimum order of 10 per menu item. Seasonal Bakery 350 dessert menus available, please inquire with your event manager. Ask about custom logos!

Traditional Cakes

Chocolate chip, double chocolate, snickerdoodle, sugar, red velvet, oatmeal raisin, peanut butter

Petit 2.50

Regular 3.75

Gluten-free or vegan 3.75

Specialty Cakes

Black and white, biscotti, Chinese almond, jelly thumbprint, Mexican wedding, Russian tea

Petit 2.75

Regular 3.50

Baklava 3.50

French Macarons 3.50

Coconut Macarons 3.50

Dessert or Fruit Bars 3.25

Fudge brownie, rocky road brownie, blondie, pecan, crispy rice treats, apple, apricot, blueberry, cherry, lemon, raspberry (also available in cobbler, topped with sweet crumb)

Chocolate Dipped Strawberries Market Price

Chocolate Dipped Pretzels 3.50

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

Cake Pops 4.00

Carrot, chocolate, lemon, red velvet, strawberry, vanilla

Cupcakes

Carrot, chocolate, lemon, red velvet, strawberry, vanilla

Petit 2.75

Regular 3.75

Gluten-free or vegan 4.00

Tarts and Pies

Apple, blueberry, cherry, chocolate pecan, lemon meringue, mocha cream, peach, pumpkin, strawberry

Petit 2" 4.00

Regular 3" 6.00

Whole pies 9" 30.00

Individual Dessert Cups 7.00

Black forest, chocolate mousse, mango mousse, Oreo cookie, strawberry shortcake, tiramisu

Cheesecakes

New York, blueberry, café mocha, chocolate, lemon, pumpkin, strawberry

Mini 1" 3.00

Individual 3" 8.00

Whole 9" 60.00

Traditional Cakes

Chocolate supreme, grand marnier, hazelnut, lemon mousse, passion fruit, raspberry, tiramisu

Petit 2" 3.25

Individual 3" 8.00

Gourmet 9" Cakes 75.00

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

Sheet Cakes

Carrot, chocolate fudge, chocolate hazelnut, French raspberry, German chocolate, lemon, mocha cream, strawberry cream, vanilla

Special décor and writing available upon request

Quarter sheet 58.00

Half sheet 155.00

Full sheet 165.00

Candy Buffet 9.00

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

Warm Cookie Bar 12.00

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

Ice Cream Bar

Vanilla or chocolate ice cream, chocolate sauce, whipped cream, cherries, sprinkles and almonds
10 guests, 120.00

Ice Cream Cart 4.00

Assorted bars, must include 200.00 ice cream rental fee



BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —