



Bon Appétit at Washington University

BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®

16-5897

WASHINGTON UNIVERSITY

CATERING
catering | **CATERING**

by bon appétit management company

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about bon appétit

We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities and the environment. We blend a tradition of fine service with creative planning, a commitment to sustainability and consistent, memorable event execution.

catering with bon appétit

All of our menus are prepared with creativity and passion and presented with style and elegance. We strive to develop relationships with each client and to execute our commitments with integrity. Our team works with you to design a custom event perfectly tailored to your needs that you'll be proud to host.

Whether you are hosting a breakfast meeting, a conference luncheon, a reception for a visiting dignitary or a formal affair, our catering brochures offer a glimpse of the most requested menus to guide you're planning. Our catering professionals will guide you through turning ideas into a delicious reality.

For more information, special menus, requests and additional catering options please contact our catering department at 314-935-5054 or wucatering@cafebonappetit.com.

kosher catering

Under the supervision of the Vaad Hoeir of St. Louis, our experienced culinary team uses our on-site kosher kitchen to prepare only the highest-quality and freshest ingredients available for kosher food preparations. Our team can provide a wide variety of kosher dining options for any occasion and welcome the opportunity to work with you to assist with your kosher catering needs. For more information, including customized kosher catering menus, please contact our catering department at wucatering@cafebonappetit.com or 314-935-5054.



beverages

hot beverages

Kaldi's Fresh-Brewed Regular or Decaffeinated Coffee
15.25 per gallon – (serves 16-20)
10.25 per pump pot – (serves 10-12)

Hot Water and Assorted Tea Bags
15.25 per gallon (serves 16-20)
10.25 per pump pot – (serves 10-12)

Hot Spiced or Chilled Apple Cider
15.95 per gallon (serves 16-20)

Hot Chocolate
Rich dark chocolate whipped with half & half
16.00 per gallon, (serves 16-20)

cold beverages

Fresh-Brewed Iced Tea, Lemonade or Fruit Punch
13.25 per gallon

Citrus Punch
15.50 per gallon

Chef's Selection of Seasonal Aqua Fresca
15.25 per gallon

Ice Water
5.00 per gallon
2.50 per pitcher

Chilled Orange, Apple or Cranberry Juice
\$13.00 – gallon (serves 15-20)
\$7.25 – carafe (serves 4-6)

individual beverages

Fruit Juice (Bottled)	2.25 each
Milk Chug (Skim, 2% or Chocolate)	2.50 each
Sparkling Water	1.50 each
Iced Tea (Bottled)	2.25 each
Coke, Diet Coke or Sprite (Can)	1.30 each



snacks and treats

individual

Individual Bags of Trail Mix	1.85 each
Fresh Whole Fruit	.85 per piece
Nature's Valley Granola Bars	1.25 Each
House-Made Espresso Granola Bars	2.50 each
Individual Bagged Chips, Pretzels and Pop Corn	1.25 each
Assorted Fruit Yogurts	1.85 each

by the pound

One Pound serves 12-20 guests

House-Made Potato Chips with Dip	9.50 per pound
House-Made Sweet Potato Chips with Dip	9.50 per pound
House-Made Tortilla Chips with Salsa	8.25 per pound
Mixed Nuts	\$15.00 per pound
Snack Mix	8.25 per pound
Pretzels	5.95 per pound
Goldfish	10.50 per pound
Yogurt-Covered Pretzels	12.00 per pound
Mini M&M's	14.50 per pound



bakery

assorted breakfast basket

Muffins, Scones, Breakfast Breads and Croissants

mini 11.50 per dozen

regular 14.50 per dozen

assorted muffins

Blueberry, Bran Raisin, Chocolate Chip, Lemon Poppyseed, and Seasonal Selections

mini 11.25 per dozen

regular 14.25 per dozen

gluten free & vegan muffins

4.25 each

assorted danish

Chef's Choice Assortment of Blueberry, Cream Cheese, Cherry, Apple, Raspberry, Apricot or Pineapple

mini 12.50 per dozen

regular 15.50 per dozen

assorted scones

Cranberry-Orange, Chocolate Chip, Lemon Blueberry

mini 11.25 per dozen

regular 13.95 per dozen

savory scones

Cheddar Chive & Bacon Date

Mini 11.75 per dozen

Regular 15.00 per dozen

buttery croissants

mini 11.25 per dozen

regular 14.00 per dozen

chocolate chip stuffed croissants

18.25 per dozen

mini bagels with assorted individual packets of cream cheese

17.95 per dozen

companion bakery bagels

with Assorted Flavors of prepackaged cream cheeses

18.25 per dozen



bakery

bagel spreads

Whipped Honey Butter, Orange and Brown Sugar, Honey Pecan or Garden Vegetable Cream Cheeses

2 oz. 1.99 each

breakfast breads

Banana, Pumpkin (seasonal), Blueberry, Lemon and Poppy Seed, Cranberry Orange, Chocolate Chip or Cinnamon (15 slices per loaf)

12.25 loaf



sweets

assorted cookies

Chocolate Chip, Oatmeal, Sugar (VEGAN AND NUT FREE)
12.25 per dozen

gluten free cookies

1.75 Per cookie

house-made gourmet tea cookies

An attractive selection of our hand-made and decorated tea cookies
13.95 per dozen

home-style brownies

Chef's selection of – Chocolate and Nut, Chocolate Fudge or M&M
14.25 per dozen

assorted tartlets

Chef's Selection of – Seasonal Fruit, Lemon, Key Lime or Apple-Cinnamon
15.25 per dozen

assortment of bars, slices and squares

Chef's selection of – Lemon Bar, Raspberry Bar, Turtle Cheesecake Square, Carrot Cake Square, Rice Krispies Treat, Gooey Butter Cake or Seasonal Pumpkin Spice
14.25 per dozen

miniature desserts

Chef's Selection of Assorted Bite-size Pastries (may contain nuts)
17.25 per dozen

cupcakes – hand decorated

mini 14.25 per dozen
large 16.25 per dozen



breakfast buffets

Breakfast buffets include quality paper and plastic service ware. An upgrade to house china and flatware is available for 3.00 per guest. Wait Staff may be required depending on your event location and number of guests.

cold breakfasts

custom continental

This Morning's Fresh Bakery Assortment of Mini Muffins, Mini Scones, Breakfast Breads and Mini Croissants
Kaldi's Regular and Decaffeinated Coffee
Hot Water and Assorted Teas
6.75

Add On:

Whole Fruit	.85 each
Seasonal Fruit Salad	2.00 per 3oz. serving
Hard Boiled Eggs	1.25 each
Cereal & Milk	3.95
Orange, Apple or Cranberry Juice	7.25 Per carafe – 13.00 per gallon

new yorker

Fresh Assortment of Companion Bagels with Assorted Cream Cheeses and Jellies, and Butter
Kaldi's Regular and Decaffeinated Coffee
Hot Water and Assorted Teas
8.25

Add: Smoked Salmon, Red Onion, Diced Eggs and Capers – 3.75 per person

healthy start

Fresh-Baked Low-Fat Muffins and Breakfast Breads
Granola and Vanilla Yogurt with Assortment of Berries
Kaldi's Regular and Decaffeinated Coffee
Hot Water and Assorted Teas
7.95

breakfast bag

House-Made Muffin
Whole Seasonal Fruit
Individual Trail Mix Packet
4.95



breakfast buffets

hot breakfasts

Are served with a Fresh Bakery Assortment of Mini Muffins, Mini Scones, Breakfast Breads and Mini Croissants
Kaldi's Regular & Decaffeinated Coffees
Hot Water & Assorted Teas

bear's breakfast buffet

1 entrée and 1 Side – 10.50 per person
2 entrees and 2 sides – 11.95 per person

Entrees

Fluffy Scrambled Cage-Free Eggs with Cheddar Cheese
French Toast with Midwest Maple Syrup
Country Biscuits with Sausage or Country Gravy
Baked Cage-Free Egg and Cheese Croissant
Buttermilk Pancakes with Midwest Maple Syrup
Seasonal Cage-Free Egg and Cheese Quiche
Cage-Free Egg, Sharp Cheddar and Sausage Strata Casserole

Sides

Pork Sausage Links
Turkey Sausage Links
Applewood-Smoked Bacon
Breakfast Ham
Shredded Idaho Potato Hash Browns
Potatoes O'Brien with Peppers and Onions
Steel Cut Oatmeal w/ Brown Sugar & Raisins
Maple Sweet Potato Quinoa Hash
Grilled Marinated Tomatoes

breakfast à la carte

Add a dish to your breakfast menu for an additional cost per person; minimum 15 guests.

Add Seasonal Fruit Display	3.25 per person
Applewood-Smoked Bacon (3 pieces)	2.95
Sausage Links (2 pieces)	2.25
O'Brien Potatoes w/Peppers & Onions	1.50
Grits or Oatmeal	1.95
Seasonal Quiche	3.95
Fluffy Scrambled Eggs	2.95
Fresh Fruit Display	3.25
Cage-Free Egg and Cheese Petit Croissant	2.75



breakfast buffets

hot breakfasts, continued

breakfast burritos

Scrambled cage free eggs, country sausage, hash brown potato & shredded cheddar

Egg white, spinach & feta cheese

Scrambled cage free eggs, roasted zucchini, yellow squash, bell pepper & hash brown potatoes

Scrambled cage free eggs & shredded cheddar cheese
3.50

cheesy potato breakfast casserole

3.50

breakfast hors d'oeuvres

price per piece

Petit Potato Pancakes with Sour Cream	1.50
Petite Potato Latkes with Smoked Salmon and Chive Cream	1.95
Miniature Yogurt Parfaits with Organic Granola	1.75
Miniature Raspberry and Ricotta Crepes with Sour Cream	1.50
Assorted Miniature Quiche	1.50
Bite-Size Bacon, Egg and Cheese Biscuits	1.95 each



boxed lunches

premium boxed lunches

All sandwiches are served on multi grain bread and include whole fruit, pasta salad, baker's choice of dessert and 8-oz soda with disposable cutlery.

10.65

(upgrade whole fruit to fruit salad \$1.50 per person)

For Specialty selections of breads and/or cheeses, an additional charge of 1.25 per sandwich will apply.

house-smoked turkey and provolone

Shaved Turkey and Domestic Provolone with Lettuce, Tomato and Cranberry-Mayo Spread

sliced rosemary lemon marinated chicken

Hormone Antibiotic Free Chicken Lettuce, Tomato and Whole Grain Mustard Dijonnaise

chicken salad

Oven-Roasted Chicken tossed with mayonnaise, grapes, celery and onions

bavarian ham and cheese

Ham, Maple Smoked White Cheddar, Lettuce & Tomato w/ Honey Mustard

italian sub sandwich

Roast Beef, Ham, Salami and Provolone with Lettuce, Tomato, Red Onion and a classic Hill-style Red Wine Vinaigrette

grilled vegetables and goat cheese

Heartland Dairy Goat Cheese, Baby Spinach and Balsamic Grilled Vegetables

caprese supreme

Marcoot Creamery Fresh Mozzarella, Roma Tomatoes, Baby Spinach and Pesto with Olive Oil and Balsamic Reduction

southwest turkey wrap

Shaved Turkey with Tomato, Lettuce, Onion, Avocado, Jalapeno and Cream Cheese wrapped in a Flour Tortilla

chicken caesar wrap

Grilled Chicken and Crisp Romaine Lettuce with Fresh-Shaved Parmesan Cheese and House-Made Caesar Dressing in a Garlic-Herb Wrap

mediterranean tuna wrap

Albacore Tuna, Baby Spinach, Feta Cheese, Cucumber, Roasted Red Pepper, Tomato and Balsamic Vinaigrette



boxed lunches

gourmet boxed lunches

All sandwiches are served on our Chef's selection of specialty bread, include fruit salad, tortellini pasta salad, gooey butter bar and 8-oz soda with disposable cutlery.

16.50

chicken & avocado

Grilled chicken, Prosciutto, Avocado, Asiago Cheese Spread, Tomato and Spinach on Kalamata Olive Bread

flank steak & cucumber

Flank Steak, Dill Havarti Cheese, Cucumber, Red Onion, Mixed Greens and Lemon Dill Aioli on House-Made Focaccia Bread

salmon & bibb

Grilled Salmon, Avocado, Dill Cream Cheese, Shaved Red Onion and Tomato on Brioche Bread

portobello

Grilled Portobello Mushroom, Herbed Goat Cheese, Grilled Red Onion, Arugula and Roasted Red Pepper on Ciabatta Roll



premium boxed salads

All salads include dinner roll, butter, dressing on the side, baker's choice of dessert and soda.

10.25

Add grilled chicken to any salad for 2.50 per salad

cobb salad

Grilled Chicken, Avocado, Bleu Cheese, Crisp Bacon, Tomatoes, Chopped Cage-Free Eggs and Crisp Greens with Creamy Roasted Garlic Dressing

california grilled chicken salad

Marinated Chicken Breast, Bibb Lettuce, Tomato, Avocado, Shaved Red Onion, Sunflower Seeds with Honey-Lemon-Soy Dressing

caesar salad

Chopped Romaine Lettuce, Grated Parmesan Cheese and House-Made Croutons with Our Traditional Caesar Dressing

traditional chef's salad

Turkey, Ham, Cheddar, Hardboiled Eggs, Tomatoes, Cucumbers and Crisp Greens with Creamy Buttermilk Dressing

greek salad

Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Red Onion and Mixed Greens with Red Wine Vinaigrette

niçoise salad

Tuna, Green Beans, Kalamata Olives, Tomatoes, Diced Potatoes and Mixed Greens with Red Wine Vinaigrette

tomato mozzarella salad

Sun-Ripened Tomatoes and Buffalo Mozzarella Slices with Olive Oil and Balsamic Reduction, Artisan Sea Salt and Fresh Basil Leaves

spinach and strawberry

Crisp Baby Spinach, Fresh Strawberries, Goat Cheese, Red Onions and Chopped Egg with Champagne Vinaigrette

mediterranean plate

Tabbouleh Salad, Hummus, Grilled Peppers, Marinated Olives and Feta Cheese with Grilled Pita



express boxed lunches

All sandwiches served on Chef's selection of fresh bread with 1 oz. bag of chips, cookie, condiments, 8 oz. soda and disposable cutlery.

9.00

For Specialty selections of breads and/or cheeses, an additional charge of 1.25 per sandwich will apply.

sandwich selections

Smoked Turkey Breast with Domestic Swiss

Smoked Lean Ham with Domestic Swiss

House-Roasted Beef with Cheddar

Pastrami & Provolone

Grilled Vegetables

Chicken Salad

Tuna Salad

Cage-Free Egg Salad

Peanut Butter & Jelly

salad and 1/2 sandwich

Garden Salad and 1/2 Sandwich from Express Boxed Lunch Selections

deluxe deli buffet

Buffet includes your choice of three deli meats, chef's selection of side salad, house-made chips, assorted fresh-baked breads and rolls, domestic swiss and cheddar cheeses, lettuce, tomatoes, pickles, mayonnaise and mustard, pastry chef's selection of dessert and include iced water and iced tea.

choice of three:

Smoked Turkey Breast

Tender Roast Beef

Smoked Ham

Pastrami

Tuna Salad

Cage-Free Egg Salad

Roasted Vegetables

11.25



the sandwich board

Assortment of Pre-Made Gourmet Sandwiches with Chef's Choice of Side Salad, Assorted Bagged Chips and include Iced Water and Iced Tea

sandwich selections – choice of four:

Slow-Roasted Beef with Gouda & Chipotle Aioli
Shaved House-Smoked Turkey with Domestic Provolone & Cranberry Mayo Spread
Pastrami & Provolone with an Oil & Vinegar Slaw
Chicken Salad with Grapes
Caprese
Smoked Ham & Maple Smoked Cheddar with Honey Mustard
Tuna Salad
Cage-Free Egg Salad

dessert selections – choice of one:

Assorted Gourmet Cookies
Assorted Bars and Brownies
12.95



soup, salad and sandwich buffet

Buffet Includes Soup of the Day, Your Choice of Two Salads and Two Sandwiches, Pastry Chef's Selection of Dessert and include Iced Water and Iced Tea

5.62 cost – 13.95 a person

soup of the day – vegetarian or non-vegetarian
salads – please choose two from the following:

st. louis hill style salad

Heart of romaine and iceberg, shredded provolone cheese, pepperoncini, pimiento, black olives and grated parmesan with sweet red wine anchovy vinaigrette

house garden salad

Mixed greens, cucumber, shaved red onion, shredded carrot and tomato wedges with Balsamic Vinaigrette and Light Ranch Dressings

classic Caesar

Hearts of romaine, garlic croutons, flaked parmesan cheese and our classic signature dressing

spinach salad

Spinach with Cashews, Dried Cranberries, Caramelized Onions and Herbed Croutons

Boston Bibb Lettuce

Avocado, Shaved Red Onion, Sunflower Seeds, Cherry Tomatoes with Honey-Lemon-Soy Dressing

petite sandwiches – please choose two from the following:

grilled cheese

Toasted multi grain bread with mild cheddar cheese

ham and cheddar

Smoked Ham & Maple Smoked Cheddar with Honey Mustard

house-smoked turkey and provolone

Shaved Turkey and Domestic Provolone with Lettuce, Tomato and Cranberry-Mayo Spread

chicken salad

Oven-Roasted Chicken tossed with mayonnaise, grapes, celery and onions

grilled vegetable and hummus

Roasted Seasonal Vegetables & House-made Garlic Hummus



appetizer displays

Prices are per person unless otherwise stated.

fresh seasonal fruit display

4.45

fresh garden vegetable platter with choice of one dip

Creamy Curry, Green Goddess, Ranch or Avocado-Basil Dip (vegan)
3.95

domestic cheese platter

Aged Cheddar, Wisconsin Hot Pepper Cheese, Swiss, and Provolone
with Crackers
4.50

chef's local cheese board

A Seasonal Assortment of (4) Local Artisan Cheeses with Bread Slices
and Biscuit Crackers
6.25

Mediterranean display

Display of Grilled Vegetables, Artichokes, Kalamata Olives, Pepperoncini's, and Sun
Dried Tomato Tapenade with sliced artisan bread 3.95

*Upgrade & add an assortment of italian meats to include salami, prosciutto and
capicola 3.25*

California and vegetable rolls – 48 hour notice required

With Wasabi, Pickled Ginger and Soy Ginger Dipping Sauces – 4 Pieces per Person
6.45

additional sushi available on request

house-made dips & chips

One Dip 3.95

Two Dips 4.95

cold

Roasted Garlic Hummus and Pita Chips
Baba Ghanoush & Pita Chips

hot

Spicy Bean and Tortilla Chips
Buffalo Chicken and Tortilla Chips
Curried Lentil & Pita Chips

Spinach and Artichoke & Focaccia Chips
Hard Cider Cheddar Dip & Tortilla Chips



appetizer displays

dollar sandwiches

Choice of THREE, includes appropriate condiments:

Turkey

Roast Beef

Pastrami

Ham

Cage-Free Egg Salad

Tuna Salad

Grilled Vegetable & Hummus

54.00 Per 50 Sandwiches

gourmet tea sandwiches

Choice of THREE:

Curried Egg Salad with Currants and Carrots

Turkey with Spinach and Cranberry Mayo

Fresh Mozzarella & Tomato Chutney

Smoked Salmon and Herb Cream Cheese

Chicken Salad with Grapes

Ham and Brie & Whole Grain Mustard

Apple, Brie and Almond Butter

Goat Cheese and Marinated Vegetables

55.00 per 50 sandwiches

gourmet pinwheels

Choice of THREE:

Turkey, Havarti and Cranberry

Muffaletta (Salami, Provolone and Olive Relish)

Mozzarella, Tomato and Pesto

Roast Beef, Apples and Horseradish Cream Cheese

Ham, Domestic Brie and Baby Spinach with Balsamic Syrup

Hummus, Cucumber and Roasted Bell Peppers

64.00 per 50 pinwheels

hill style sub wedges with shredded lettuce, tomato, onion,

pepperoncini & sweet red wine vinaigrette

Mix and Match

Italian Meat – Ham, Roast Beef, Salami & Provolone

Grilled Vegetable & Provolone

Provolone & Cheddar

36.00 per Dozen



cold hors d'oeuvres

Prices are per piece with a 25 piece minimum per selection.

vegan

Gazpacho in English Cucumber Cups	1.25
Edamame, Tahini, Fig Crostini	1.40

vegetarian

Goat Cheese, Kalamata Olives and Tomato Chutney Bruschetta	1.40
Alderman Farms Cherry Tomato and Mozzarella Skewers with Balsamic Reduction and Basil Oil	1.35
Chive and Cream Cheese Stuffed Cherry Tomato	1.25
Mascarpone Filled Strawberries	1.65
Garlic, Basil & Parmesan Deviled Eggs	

chicken/beef and pork

Marinated Asian Chicken with Sesame in a Phyllo Cup	1.50
Chive Profiterole with Chicken Salad	1.50
Beef Tenderloin on Focaccia Toast with Candied Onion and Horseradish Sour Cream	1.75
Pesto Dipped Cheese Tortellini, Roasted Bell Pepper, Prosciutto and Marinated Kalamata Olive Skewer	1.75
Prosciutto and Asiago Cheese with Fig Jam on Crostini	1.50
Antipasto Skewer of Salami, Spanish Olive, Roasted Bell Pepper and Cheese Tortellini	2.00
Bacon, Lettuce and Tomato Tartlet	1.25

seafood

Sustainable Shrimp Cocktail Skewers with Remoulade Sauce	2.75
Gulf Shrimp, Sweet Cream Cheese, Chive and Chili Sauce in a Baked Won Ton Cup	1.75
Smoked Salmon and Dill Mascarpone on Olive Bread	1.75
Spicy Tuna, Wasabi and Pickled Ginger in a Won Ton Cup	2.00



hot hors d'oeuvres

Prices are per piece with a 25 piece minimum per selection.

vegetarian

Black bean Chipotle Tart	
Petite Tuscan Ratatouille & Ricotta Tart	
Breaded Boursin-stuffed Mushrooms	1.95
Sundried Tomato Arancini	1.95
Rich Sweet Potato in Puff Pastry	2.95
Portobello and Goat Cheese Puff Pastry	2.95
Brie en Croute with Raspberry	2.95
Vegetable Pot Stickers and Honey-Soy Dipping Sauce	1.50
Mac and Cheese Bites	1.85
Vegetarian Spring Rolls and Thai Chili Dipping Sauce	1.50
Wild Mushroom, Garlic and Thyme Bouchées	1.50
Potato and Rosemary Focaccia	1.50
Kalamata Olive Cheddar Beignet	1.75
Toasted Cheese ravioli	1.50

chicken/beef & pork

Honey-Ginger Glazed Oven Seared Chicken Sate	1.75
Chicken and Cheese Quesadillas with Pico de Gallo and Guacamole	1.65
Mini House-Made Chicken Pot Pies	1.75
Lime-Marinated Chicken with Avocado Crema Dip	1.95
Sriracha Chicken Bites	1.95
Mini Beef Wellingtons	2.25
Mini Beef Profiterole Sliders	1.75
Mini Beef and Vegetable Kabob with Chipotle Sauce	2.25
Beef Tenderloin Skewers w/ Mushrooms in a Mustard Brandy Sauce	2.25
Toasted Beef Ravioli with Marinara Sauce	1.50
Baby Angus Burgers on Companion Brioche Buns with Whole Grain Mustard Dijonnaise	3.25
Spicy Chorizo Empanadas	1.75
Skewered Prosciutto & Provolone Wrapped Chicken Saltimbocca	2.25
Bacon-Wrapped Scallops	2.95
Grilled Pancetta-Wrapped Shrimp	3.45



hot hors d'oeuvres, continued

seafood

Bite-size Crab Cakes with spicy remoulade sauce	2.50
Crab Rangoon with Sweet Thai Chili Sauce	1.65
Mini House-Made Lobster Pot Pie	



theme buffets

Theme buffets include high-quality paper and plastic serviceware, and iced tea & ice water. An upgrade to house china, flatware & linen napkin is available for 4.00 per guest. Buffets require a minimum of 20 guests and events with more than 30 guests will require servicestaff for an additional labor fee.

taste of east asia

Sesame Chicken
Lo Mein Noodles with Beef and Broccoli
Vegan Sichuan Mapu Tofu
Vegetable Fried Rice
Steamed Bok Choy with Soy
Ginger-Almond Bars
14.25

southern comfort buffet

Chicken Gumbo
Jambalaya with Sausage and Chicken
Baked Creole Eggplant with Cajun-Spiced Ratatouille
Red Beans and Rice
Glazed Sweet Potatoes
Praline Pecan Squares
13.50

taste of the islands

Hawaiian Spiced Shoyu Chicken
Seared Tilapia with a Mango Cucumber Relish
Jasmine Rice with Scallions & Toasted Coconut
Vegetable Spring Rolls with Thai Chili Dipping Sauce
Cucumber Salad with Rice Vinegar and Sesame Seeds
Key Lime Bars
14.50

taste of the hill

Caesar Salad
Cheese Ravioli with Marinara and Fresh Basil
Chicken and Pasta with Roasted Garlic, Olive Oil and Parmesan Cheese
Chef's Selection of Seasonal Vegetables
Focaccia with Olive Oil and Cracked Pepper
Tiramisu Squares
13.75

theme buffets

taste of the Mediterranean

Warm Pita Bread
Chicken Schwarma with Cucumber Tzatziki
Beef Gyros
Baked Eggplant, Chickpea, Mushroom Bake
Oregano-scented Rice Pilaf
Feta, Tomato and Tabouli Salad
Baklava
13.95

fiesta buffet

Beef Tacos
Chicken and Cheese Enchilada Bake
Sofritos (vegan)
Spanish Rice
Cuban Black Beans
Pico de Gallo, Sour Cream, Shredded Lettuce, Guacamole, Diced Tomatoes,
Shredded Cheese, Diced Onions and Jalapeños
Cinnamon-Spiced and Caramel-Filled Churros
13.75

picnic buffet

Includes Fresh-Baked Buns, Cheese, Lettuce, Tomatoes, Pickles, Red Onion,
Condiments, Brownies and Assorted Cookies

Choice of 2 Entrees and 2 sides 13.25

Choice of 3 Entrée and 3 sides 16.25

entrée selections

Hamburgers
Veggie Burgers
Grilled Chicken Breasts
Bratwursts
Beef Hot Dogs
Beef Brisket
Pulled Smoked Turkey

sides

Baked Beans
Macaroni and Cheese
Corn on the Cob
Pasta Salad
House-Made Chips
Red Potato Salad
Coleslaw
Tossed Garden Salad
Fruit Salad

theme buffets

sona's global flavors

Tandoori Chicken with Yogurt Sauce (Indian Spiced Chicken)
Chana Dahl
Curry Vegetables
Basmati Rice
Cucumber Raita
Naan Bread
Pastry Chef's Selection of Dessert
14.95

comfort food

Rolls and Butter
Tossed Green Salad
Green Bean Casserole
Fudgy Turtle Cake

choice of one entrée: 11.25

choice of two entrées: 13.50

entrée selections

Mom's Pot Roast
Homemade Meat Loaf
Chicken & Veggie Stew
Eggplant Parmesan with Marinara Sauce
Macaroni & Cheese
Vegetarian Baked Ziti

pizza buffet

Assortment of Meat, Cheese and Vegetable Pizzas
Tossed Green Salad with Two Dressings
Crushed Red Pepper and Grated Parmesan Cheese
Assorted Cookies
12.50

market fresh

A Seasonal celebration of Chef's Selection of Composed Salad, Vegetable, Starch,
Dessert, Dinner Rolls and Butter

One entrée/1 side 10.95

2 entrée/2 side 12.50

3 entrée/3 side 14.00



theme buffets

soup, salad and baked potato bar

Soup of the Day or Chili

Mixed Green Salad

Idaho Baked Potatoes

Toppings: Broccoli, Shredded Cheese, Bacon Bits, Sliced Scallions, Salsa, Sour Cream and Butter

Pastry Chef's Selection of Dessert

9.25

design your own buffet

Buffets require a 20 person minimum; events with more than 30 guests require a server.

Includes Dinner Rolls and Butter, Chef's Selection of Seasonal Vegetables, Pastry Chef's Selection of Dessert, and Soda or Iced Tea

15.95 – *Classic*

20.95 – *Premium*

salad (choice of one)

St. Louis Hill style salad

Heart of romaine and iceberg, shredded provol cheese, pepperoncini, pimiento, black olives and grated parmesan with sweet red wine anchovy vinaigrette

house garden salad

Mixed greens, cucumber, shaved red onion, shredded carrot and tomato wedges with Balsamic Vinaigrette or Light Ranch Dressings

classic Caesar

Hearts of romaine, garlic croutons, flaked parmesan cheese and our classic signature dressing

spinach salad

Cashews, Dried Cranberries, Caramelized Onions and Herbed Croutons

Boston bibb lettuce

Avocado, Shaved Red Onion, Sunflower Seeds, Cherry Tomatoes with Honey-Lemon-Soy Dressing



theme buffets

design your own buffet, continued

classic entrées (choice of two)

Grilled Chicken Breast with Shitake Mushroom and Marsala

Chicken Picatta with a Lemon Caper White Wine Sauce

Roasted Chicken Quarter with Plumped Golden Raisins in White Wine Pan Jus

Lemon Grass-Soy Marinated Norris Farms Flank Steak

Beef Steak Tip Stroganoff over Egg Noodle

Pecan Wood Smoked Beef Brisket with Roasted Garlic Jus

Pan-Seared Tilapia with Arugula Pesto

Baked Pacific Cod with Lemon Zest, Olive Oil and Rosemary

Grain Mustard-Crusted Wenneman Farms Pork Loin with Sherry Cream Sauce

Roasted Seasonal Vegetable Lasagna

Tortellini in Marinara or Pesto Cream Sauce

Eggplant Parmesan

premium entrées (choice of two)

Chicken with Prosciutto and Fontina Cheese with Pan Jus

Chicken Medallions with Artichoke Hearts, Kalamata Olives and Oregano Lemon Sauce

Roasted Airline Chicken Breast, Boursin Cream Sauce with Thompson Grapes

American Grass Fed Flank Steak with Thyme Demi-Glace

Cedar Roasted Wild Salmon with lemon zest, caper and tomato relish

Wild Ozark Forest Mushroom Strudel

Wenneman Farms Pork Chops stuffed with Sausage Dressing and served with Shallot and Missouri Maple Glaze

Seafood Primavera with scallops and sustainable shrimp

starch (choice of one)

Spinach Risotto

Seared Polenta Cakes with Sherry Mushrooms

Horseradish-Whipped Potatoes

Wild Rice Pilaf

Brown Sugar-Glazed Sweet Potatoes

Herb-Roasted Red Potatoes

Pumpkin-Spiced Sweet Potato Casserole

Add 1.00 per person for each course that you would like served or pre-set on the dining table.



themed stations

Stations are priced per person and require a 25 person minimum; two hours of service are provided for each station. Stations with an (*) require a Chef for an additional charge of 50.00.

carving board* (choice of one)

Includes Petit Dinner Rolls

Norris Farms Roasted Beef Tenderloin	10.25
House-Roasted Beef with Au Jus	7.50
<i>both beef selections include Horseradish and Mushroom Demi-Glace</i>	
Roasted Turkey Breast with Cranberry Relish	7.50
Dijon-Encrusted Wenneman Farms Roasted Pork Loin with Apple Chutney	7.95
Smoked Bone-In Country Ham with Honey Mustard	7.50

interactive pasta station*

Penne or Farfalle Pasta with:

Grilled Chicken
Marinated Shrimp
Silken Tofu
Artichokes
Cherry Tomatoes
Roasted Mushrooms
Italian Sausage
Grilled Vegetables

Top off your perfectly-cooked, custom pasta with olive oil, marinara sauce or creamy Alfredo sauce

9.25

soup and sandwich station

Chef's Selection of Three Seasonal Soups with Mixed Herb Breadsticks, Assorted Toppings and Petit Grilled Cheese Sandwiches

6.50



dessert themed stations

caramel apple bar

Granny Smith apples on skewers with warm caramel for dipping and assorted toppings: M&Ms, crushed Snickers, sugared peanuts, toasted pecans and crushed Oreos

6.25

trifle bar

Assorted cakes, fresh mixed berries, crème anglaise, chocolate shavings and whipped cream

5.25

premium build-your-own ice cream sundae bar

Premium chocolate and vanilla ice cream with a variety of toppings including chocolate syrup, strawberries, crushed candies, chopped nuts, whipped cream and cherries

7.50

chocolate fondue

With cubed pound cake, sable cookies, strawberries, pineapple, pretzel rods and marshmallows

4.50



served entrées

Our creative catering and culinary team welcomes the opportunity to discuss your plated dinner needs in detail, and will create a customized menu featuring fresh, seasonal foods that will exceed your guests' expectations.



bar and beverage services

A liquor license is required for events held at all campus locations; to secure bar service for your event please contact the catering department 12 days prior to your event date. All bar pricing is based on a 75 guest minimum and does not include service charges or sales tax. Bar services with less than this minimum will incur a 15% per person increase; bar services with fewer than 25 guests will incur a 25% per person increase.

full bar

Absolut Vodka, Beefeaters Gin, Bacardi Rum, Jim Beam, Dewar's Scotch, Jose Cuervo Tequila, House Chardonnay and House Merlot, Budweiser, Bud Light, Schlafly, O'Douls, Assorted Sodas and Mixers
150.00 — Liquor License and Bartender

2 Hours 15.00 per person
3 hours 18.00 per person
4 hours 22.00 per person

limited bar

House Chardonnay and House Merlot, Budweiser, Bud Light, Schlafly, O'Douls and assorted sodas
150.00 — Liquor License and Bartender

2 Hours 9.75 per person
3 hours 12.75 per person
4 hours 17.00 per person

dinner service

Wine service by the bottle is available:

House White and House Red 25.00 per bottle
Premium White and Red Price will vary based on selections

champagne toast 5.00
Champagne flutes included

client-provided beverages

Bon Appétit will gladly provide service to clients who prefer to provide their own alcoholic beverages.

Liquor License 150.00
Bartender (2 hours) 50.00
One bartender per 75 guests
Corkage Fee 5.00 per bottle of wine
.50 per bottle of beer



special services

staffing guide

The number of staff required will depend on the type of event and the desired level of service. Staffing is required for all events in premier campus spaces, as well as for events with china service. All service staff is booked for a minimum of four (4) hours; these hours are calculated from event set-up through event breakdown.

<i>Service Staff</i>	<i>20.00 per hour</i>
<i>Bartender</i>	<i>25.00 per hour</i>
<i>Chef</i>	<i>30.00 per hour</i>

The required number of staff for events utilizing china service is as follows, and may vary by location:

<i>Buffet</i>	<i>One (1) server per 30 guests</i>
<i>Served Meal</i>	<i>One (1) server per 10 guests</i>
<i>Reception</i>	<i>One (1) server per 40 guests</i>

Chefs and back of the house staff will vary with each event depending on the group size and menu.

china service

Quality paper and plastic products are included with each event at no additional charge. House china, glassware and silverware are available for an additional fee of 3.00 per person.

linens

Tablecloths and skirting are complimentary with Bon Appétit food and beverage set-ups. Additional linens are available.

Linen Napkin	1.00 each
Oblong Tablecloth (54"x120")	12.00 each
Square Tablecloth (54"x54")	8.00 each
120 Inch Round Linens	12.50 each

Specialty linens in various colors are available upon request; please contact a Bon Appétit event planning professional regarding availability and pricing.

An additional fee will be charged for clients who wish to have their own or rented linens set-up by catering staff.

advanced event set-up

Events that you request to be set-up prior to our scheduled time will incur a staffing set-up fee of \$80 per server. We try to honor all requests, however during peak catering times it is not always possible.

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.



client responsibilities & policies

event space

Event space and tables for food service must be prearranged through Event Management or the appropriate booking office prior to making menu arrangements. Event space must be set-up one (1) hour prior to the scheduled event start time to ensure catering for your event is set on time. Events with china service will require set-up to be completed two (2) hours prior to start time.

service time

Two (2) hours of service are provided for your event. Any additional time will be billed per hour.

prices and minimums

Our menu prices are based on current market conditions and we reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include taxes, service charge, labor or additional rental items. All catering events will have a 10% service charge added to the total food and beverage bill with a \$5.00 minimum fee. With the exception of Boxed Lunches, events under 125.00 must be picked up at the South 40 House or delivery fees will apply.

same-day event additions

We will make every effort to accommodate your specific requests and needs. Please understand that all items requested the same day of your event or items that are not part of the signed contract will incur a fee that is twice that of the original item price. For each additional requested delivery to your event site, a delivery fee will be applied to your final bill.

cancellations

We require all cancellations to be in writing and received by our office at least three (3) business days prior to the event date. Any event that is not cancelled within this period will result in 50% payment of the total amount of the contracted event. Events that are cancelled within a 24 hour time frame will result in 100% payment of the total contract amount, with the exception of cancellations due to weather-related conditions.

delivery fees

For catering events held on Washington University's campus that have not met a 125.00 minimum, a 25.00 delivery charge will apply. Deliveries to off-campus venues will be required to meet the 125.00 minimum and may be subject to an additional delivery fee based on distance traveled.



client responsibilities & policies

trash

Bon Appétit does not supply trash bins or recycling receptacles. 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.

leftovers

We try to plan your event so that there will be little food left. Because of state health regulation, perishable leftovers may not be taken from the event and will not be packaged for removal off-premises. Bon Appétit will not be held responsible for food items removed without our knowledge or prior consent.

equipment

All catering equipment supplied for your event must be available for pick-up upon the conclusion of the event. You will be notified of any missing items and will have 24 hours to return the items to the South 40 House Catering Office. All items that are not returned within this time frame will be billed at full replacement cost.

contact us

All catering contracts must be signed and return to the catering office three (3) business days prior to the event.

Catering events may be booked by contacting us during Office Hours:

Monday through Friday 8:30am – 4:30pm

- 314.935.5054
- wucatering@cafebonappetit.com