



**DINING
ADVENTURES**

CORNELL COLLEGE

CATERING BY BON APPÉTIT



WELCOME TO CATERING BY BON APPÉTIT

ABOUT BON APPÉTIT

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. 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.

For more information about the healthy foods that we serve, visit our website at www.bamco.com. Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee and delicious hors d'oeuvres to elegant served meals and beautiful buffets. However, our menu is just a starting point to our culinary expertise. We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentation and professional hands on service.

Bon Appétit is 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 environment.

Our experience has taught us to pay great attention to the quality of our ingredients, food preparation, presentation and service. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best for your event. We want our guests to see us as partners in creating a better world. It is what makes us uniquely Bon Appétit.

BON APPÉTIT CATERING AT CORNELL COLLEGE

Bon Appétit catering is committed to presenting foods that appeal to both the palate and the eye. Our menus are thoughtfully designed to highlight the freshest local ingredients available. Within our catering menus are the most requested menus to guide your planning but we'll gladly assist you in selecting items and developing custom menus for your event. Please allow at least two weeks for customized menus.

MENU PRICING

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include applicable taxes and/or service charges, when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, or service labor over and beyond our usual staffing levels.

PLACING YOUR ORDER

Please have your estimated number of guests, event name, start and end time, location, budget number and contact name when ordering. We ask that all catering requests be placed at least three business days prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or product. Late requests will incur a 25% service fee and may be subject to limited menu offering and/or customer pick up may be required.

**Please contact Christian Hindt, Catering Manager
319-895-4470 or
Christian.Hindt@cafebonappetit.com**

**visit us online:
cornell.cafebonappetit.com**

EVENT CONFIRMATION, GUARANTEES, AND CANCELLATIONS

Final guest count guarantees must be received at least three business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or the actual number of guests served, whichever is greater.

All cancellations should be made no later than 72 hours prior to the scheduled event. Any event that is not canceled within this period will result in 50% payment of the total amount of the contracted event. Events that are canceled within a 24-hour time frame will result in 100% payment of the total contract amount, with exception of cancellations due to weather-related conditions.

EVENT DAY GUARANTEE DUE DATE

Saturday, Sunday, or Monday: Noon Tuesday

Tuesday: Noon Tuesday

Wednesday: Noon Friday

Thursday: Noon Friday

Friday: Noon Friday

PAYMENT & BILLING

Upon confirmation of your event you will receive a copy of the Banquet Event Order listing all estimated charges. It is necessary that a signed contract be returned to the Bon Appétit Catering Office to confirm the order. Upon receipt of the signed contract, an order will be entered into the system. Bon Appétit must have a secured form of payment prior to any event. A department charge number, credit cards and checks are all valid payment methods. Non-college clients must provide a 50% event deposit, upon confirmation of the contract and balance paid in full prior to start of event. Final event charges will appear on the final invoice, which is created at the conclusion of the event and subject to change based on final attendance and additions. Additional charges may be necessary for any additional rental items and/or labor over our usual staffing levels.

SERVICE FEE

All college events will incur a 10% service fee on food and beverage. All third party events will incur a 20% service fee on food and beverage and 7% tax where applicable.

STAFFING

Catering prices include a minimum service staff determined by the service option chosen:

- Passed Service—Three (3) hours of service provided for your event. One hour set up, one hour service, one hour of breakdown. Any additional time will be billed per hour. * 1 Attendant per 50 guests
- Buffet Service—Three (3) hours of service provided for your event. One hour set up, one hour buffet and one hour breakdown. Any additional time will be billed per hour. * 1 Attendant per 35 guests
- Table Service—Four (4) hours of service provided for your event. One and a half hours of set up, one hour table service, one and a half hours of breakdown. Any additional hours will be billed per hour. * 1 Attendant per 25 guests
- Reception and Dinner Service—Five (5) hours of service provided for your event. One and a half hours of set up, one hour reception, one hour table/buffet service, and one and a half hours of breakdown. Any additional hours will be billed per hour. * 1.5 Attendant per 25 guests

LABOR CHARGES

If needed additional service staff will be billed at the following rates:

- Attendant Wait Staff: 25.00 per hour 4 hour minimum*
- Beverage Server: 25.00 per hour 4 hour minimum*
- Chef/Carver: 30.00 per hour 3 hour minimum**

* 1 hour set up, 2 hours service, 1 hour breakdown

CHINA SERVICE

China, glassware and silverware are included with events up to 50 guests, at no additional charge. Disposable ware is included with all off site catering. China may be rented at an additional cost. Please inquire with the catering department regarding pricing.

LINENS

Linens are complimentary for Bon Appétit food and beverage set-up tables. Additional linens are available for an additional fee.

- Linen Napkin: 1.00 each
- Oblong Tablecloth: (54 X 120) 7.00 each
- Square Tablecloth: (85 X 85) 7.00 each

Specialty linens and colors are available upon request. Please inquire with the catering department regarding availability and pricing. For linens that you have provided or rented that you would like catering staff to install, an additional service fee will apply.

ALCOHOLIC BEVERAGE SERVICE

Wine and/or Beer Services are available for your event through Bon Appétit. All host and cash bars must meet a minimum sales of 350.00 per bar, per function or the client will be billed 150.00 service fee per bar. Our standard is one bartender per 100 guests but may require additional bartenders depending on the location of the event. If the event requires more than our standard number of bartenders, labor will be charged at the rate of 25.00 per hour with a four hour minimum. Bon Appétit offers a wide variety of beer and wine selections. Pricing is listed below for our house selections.

Please inquire with the catering department regarding additional options.

Domestic Beer Bottles = 5.00
Domestic Keg = 275.00
Specialty/Import Beer Bottles = 6.00
Specialty Keg = 375.00
Hard Ciders = 6.00
House Mixed Drinks = 5.00
House Wine = 20.00 per bottle

BEVERAGES:

HOT:

Fresh Brewed Little Scratch Coffee (Mount Vernon, IA) | 16.95 per gallon

Regular or Decaffeinated | 11.95 per pump pot

Assorted Teas | 2.25 per bag
With Hot Water and Lemon

Hot Cocoa | 16.95 per gallon

Hot Cider (seasonal) | 18.95 per gallon

COLD:

Ice Water | 5.00 per gallon

Infused Water | 14.25 per gallon
*Lemon-Strawberry, Cucumber
Mint, or Citrus Medley*

Iced Tea | 10.25 per gallon

Lemonade | 10.25 per gallon

Fruit Punch | 10.25 per gallon

Gourmet Punch | 16.50 per gallon
*Apple, Cranberry and Orange Juices with Ginger Ale
Lemonade, Cranberry Juice and Club Soda
Citrus Juice, Ginger Ale and Raspberry Sherbet*

Orange Juice | 16.50 per gallon

Apple or Cranberry Juice | 16.50 per gallon

INDIVIDUAL:

Soft Drinks | 2.00 each
12oz. Cans

Bottled Water | 2.00 each

MORNING TREATS FROM THE BAKERY:

Assorted Selection

Breakfast Breads | 14.95 per loaf
15 Slices per Loaf, Includes Whipped Butter

Muffins | 19.50 per dozen
Includes Whipped Butter

Danish | 19.50 per dozen

Scones | 19.50 per dozen
Includes Whipped Butter

Bagels with Cream Cheese | 19.50 per dozen
*Choose from Regular, Herbed or
Strawberry Cream Cheese*

Croissants | 19.50 per dozen
Includes Whipped Butter

Cinnamon Rolls | 19.50 per dozen

Donuts | 19.50 per dozen

Donut Holes | 8.95 per dozen
Powdered Sugar, Cinnamon Sugar

BREAKFAST BUFFETS: 10 PERSON MINIMUM, PRICED PER PERSON

Includes Coffee, Tea, Orange Juice and Water

Continental Breakfast | 9.50 per person
Assorted Muffins, Whipped Butter, Fresh Fruit

Baked Quiche | 14.95 per person
Served with Fresh Fruit, and Breakfast Potatoes

Choice of Two:

Three Cheese / Seasonal Vegetable and Swiss / Spinach and Goat
Cheese / Smoked Ham and Cheddar / Smoked Bacon with Onions
and Swiss / Seasonal Vegetable

South of the Border | 14.95 per person
*Southwestern Scramble with Sausage, Breakfast Potatoes, Cheddar
Cheese, Roasted Tomato Salsa, Assorted Hot Sauces, Flour and Corn
Tortillas. Served with Fresh Fruit*

Build Your Own Breakfast Buffet | 15.95 per person
Includes Biscuit, Whipped Butter, Fresh Fruit

Choice of One:

Cage Free Scrambled Eggs / Cage Free Scrambled Eggs
with Cheese / Vegetarian Greek Scramble- Denver

Scramble Choice of One:

Heartland Fresh Family Farms Smoked Bacon / Heartland Fresh
Family Farms Pork Sausage Links / Vegetarian Sausage Patties /
Pit Ham Steak * Add a second meat option for an additional 2.95
per person

Choice of One:

Hash Brown Potatoes / House Griddle Potatoes with Peppers and
Onions / Vegetarian Breakfast Fried Brown Rice / Potato Hash
with Sweet Potatoes and Roasted Red Peppers

Add the Following to Any Buffet for an Additional Cost Per Person:

Country View Dairy Yogurt 2.25 per person

Country View Dairy Yogurt | 3.25 per person
with House-made Granola

DELI:
10 PERSON MINIMUM, PRICED PER PERSON

Executive boxed lunch

choose from sandwiches and wraps below | 14.95 Per person
Includes Fresh Fruit Cup, Bottled Water and a Cookie. Also includes your choice of Roasted Potato Salad, Italian Pasta Salad, Greek Orzo Salad, or American Potato Salad. All Boxed Lunches Include Napkins and Cutlery.

Turkey and Gouda Sandwich

House-roasted Smoked Turkey Breast, Smoked Gouda, Mixed Greens, Tomato, Aioli, Ciabatta

Roast Beef and Cheddar Sandwich

House-roasted Beef, Cheddar, Mixed Greens, Dijon-Mayonnaise, Pretzel Roll

Chicken Salad Sandwich

House-made Chicken Salad with Celery and Grapes, Mixed Greens, Tomato, Croissant

Chicken Club Sandwich

Grilled Chicken Breast Sliced and Served with Crisp Bacon, Mixed Greens, Tomato, Avocado Spread, Ciabatta

Vegetarian Wrap

House-made Roasted Red Pepper Hummus, Spinach, Roasted Eggplant, Zucchini, Yellow Squash, Portabella Mushrooms, Spinach Tortilla

Chicken Caesar Wrap

Roasted Chicken, Romaine Lettuce, House-made Caesar Dressing, Parmesan Cheese, Spinach Wrap

Chipotle Turkey Wrap

House-roasted Smoked Turkey Breast, Pepper Jack Cheese, Chipotle Mayonnaise, Leaf Lettuce, Tomato, Chipotle Wrap

Caprese Salad Wrap

Roasted Red Peppers, Fresh Mozzarella Cheese and Sun-Ripened Roma Tomatoes, Fresh Basil, Mesclun Greens, Sundried Tomato Mayonnaise, and Balsamic Vinaigrette, in a Sun Dried Tomato-Basil Wrap

Build Your Own Deli Buffet:

Served with Chef's Choice of Bread, Bar and Cookie Selection, Ice Water, and Iced Tea or Lemonade

Choice of two sandwich options | 14.95 per person
Choice of three sandwich options | 17.95 per person

Sandwich Options:

Served with Swiss and Cheddar Cheese, Lettuce, Tomato, Shaved Red Onion, Pickles, Dijon, Aioli, Kettle Chips
House-roasted Turkey / House-roasted Beef / Roasted Vegetables / Smoked Pit Ham / Genoa Salami / Capicola Italian Ham

Side Option, Choice of Two:

Classic Potato Salad / Garden Green Salad / Deli Style Coleslaw / Traditional Caesar / Garden Pasta Salad / Fresh Fruit Salad / House-made Potato Chips

Deli Box Lunch | 12.50 per person

Includes Whole Fresh Fruit, Chips, Bottled Water, and a Cookie. Includes Condiments, Napkins, Cutlery

Sandwich Options:

House-roasted Turkey, Provolone Cheese, Lettuce, Tomato, Wheat Bread

Sliced Ham, Swiss Cheese, Lettuce, Tomato, Wheat Bread

Roast Beef, Cheddar Cheese, Lettuce, Tomato, Wheat Bread

Roasted Vegetable, Hummus, Spinach Tortilla Wrap

ENTRÉE SALADS: PRICED PER PERSON

Choose One Salad per 10 Guests

All Entrée Salads Include Fresh Baked Rolls, Whipped Butter, Ice Water, and Iced Tea or Lemonade.

All Salads | 11.25 per person

Goat Cheese Salad

Organic Greens with Goat Cheese, Roasted Beets, Fennel, Walnuts and Citrus Vinaigrette

Wildberry Spinach Salad

Spinach, Goat Cheese, Blueberries, Raspberries, Blackberries, Strawberries and Pumpkin Seeds with Blueberry Vinaigrette

Southwest Salad

Field Greens, Pico de Gallo, Fire Roasted Corn, Black Beans, Fried Tortilla Strips with Chipotle Ranch Dressing

Chophouse Wedge

Iceberg Lettuce, Hardboiled Eggs, Heartland Fresh Family Farms Crumbled Bacon, and Cucumbers with Gorgonzola Dressing

Caesar Salad

Romaine Lettuce, House Croutons, Shredded Parmesan, Traditional Caesar Dressing

Add to Any Salad:

Chicken Breast | 2.95 per person

Grilled Flank Steak | 5.95 per person

Wild-Caught Salmon | 6.95 per person

BREAK ITEMS:

Whole Fruit Selection | 2.00 per piece

Country View Dairy Greek Yogurt Parfait | 4.95 each

House-made Parmesan-Garlic Potato Chips

House-made Ranch Dip 10-

15 Servings | 19.95

20-30 Servings | 40.25

40-50 Servings | 66.95

Salsa Trio and House-made Tortilla Chips

Pico De Gallo, Roasted Tomato, and Tomatillo Salsas with House Fried Tortilla Chips

10-15 Servings | 19.95

20-30 Servings | 40.25

40-50 Servings | 66.95

House-Seasoned Pretzels *Choice of Cajun or Ranch*

10-15 Servings | 19.95

20-30 Servings | 40.25

40-50 Servings | 66.95

Ram's Mix | 15.95 per pound

Dry Fruit, Pumpkin Seeds, and Sunflower Seeds

Sweet and Salty | 15.95 per pound

Trail Mix, Gold Fish, and Dry Fruit

Mixed Nuts | 16.95 per pound

Butter Popcorn | 2.25 per person

Caramel Popcorn | 4.00 per person

Assorted Candy Bars | 2.50 each

Assorted individual snacks: kind bars, potato chips, specialty items | 2.50 each

HORS D'OEUVRES - DISPLAYS

Fruit and Cheese

Selection of Domestic, Local and Artisanal Cheese with Crackers, Grapes and Berries

10-15 Servings | 41.25
20-30 Servings | 75.50
40-50 Servings | 154.75

Fresh Cut Fruit Selection of Seasonal Fruit

10-15 Servings | 41.25
20-30 Servings | 75.50
40-50 Servings | 154.75

Hummus Platter

Traditional and Roasted Red Pepper Hummus Served with Toasted Pita Points and Fresh Vegetables

10-15 Servings | 41.25
20-30 Servings | 75.50
40-50 Servings | 154.75

Farmer's Market Vegetable Display

Selection of Fresh and Roasted Vegetables with Creamy Dill Dressing

10-15 Servings | 41.25
20-30 Servings | 75.50
40-50 Servings | 154.75

Antipasto Platter

Roasted Vegetables, Marinated Olives, Pepperoncini, Salami, Capicola, Marinated Fresh Mozzarella

20-30 Servings | 105.95
40-50 Servings | 164.95

Bruschetta Bar

Tomato-Basil Bruschetta, Traditional Hummus, House Crostini

20-30 Servings | 58.95
40-50 Servings | 111.95

Classic Shrimp Cocktail - Market Price Per Dozen

Jumbo Poached Shrimp with House Cocktail Sauce and Lemon

Warm Spinach and Artichoke Dip with Toasted Pita

20-30 Servings | 86.95
40-50 Servings | 161.25

HORS D'OEUVRES - PER DOZEN - COLD:

Mini Fruit Skewers | 15.65

Grilled Avocado Toast | 17.95

Bruschetta of Tomato and Basil | 17.95

Fresh Tomato, Basil and Garlic Tossed with Extra Virgin Olive Oil and Balsamic on French Bread Crostini

Beet and Goat Cheese Bruschetta | 17.95

Caprese Skewers | 17.95

Sweet Basil, Fresh Mozzarella, Petite Tomato and Balsamic Reduction

Bacon, Lettuce and Tomato Tartlet | 19.25

Mini Taco Cups | 19.25

Avocado Crème, Smoked Chili Coulis

Pear and Pecan Chicken Salad Profiterole | 19.25

Bangkok Spring Rolls | 24.25

Rice Paper, Cellophane Noodles, Shredded Vegetables, Soy Vinaigrette and Sweet and Spicy Dipping Sauce

Chimichurri Beef | 24.25

Marinated Grilled Flank Steak, Corn Relish, Chimichurri Sauce on Crostini

HORS D'OEUVRES - PER DOZEN - HOT:

Mac and Cheese Bites | 19.25

Homemade Mac and Cheese with Panko Breading

Vegetable Spring Rolls Thai Sweet Chili Sauce | 19.25

Stuffed Mushrooms Chorizo and Parmesan | 19.25

Heartland Fresh Family Farms Beef Meatballs | 21.25

Choose From BBQ, Teriyaki, or Marinara

Thai Peanut Chicken Satay | 21.25

Peanut Sauce

Andouille Sausage, Shrimp and Pepper Kabobs | 26.50

BUFFET:

10 PERSON MINIMUM, PRICED PER PERSON

Includes Coffee, Ice Water, and Iced Tea or Lemonade

Southern Americana | 25.95

Includes Honey Corn Bread, and dessert selection:

Caramel Peach Cobbler with Cinnamon Whipped Cream or an assortment of Cookies and Brownies

Choose One:

Buttermilk Fried Chicken / BBQ Beef Brisket / Barbecue Pulled Pork

Choose Two:

Baked Mac and Cheese / Sautéed Green Beans and Onions / Garden Salad /

Fresh Fruit Salad / Corn on the Cob / Garlic Mashed Potatoes / Vegan Baked Beans

Additions:

Add an additional protein | 3.95

Add an additional side | 2.95

All American Picnic | 23.25

Includes Rolls, Cheese, Condiments, Lettuce, Tomato, Onions, Dessert selection of assortment of Cookies and Brownies

Choose Two:

Grass Fed Heartland Fresh Family Farms Beef Hamburgers / Garden or Black Bean Burger / Grilled

Chicken Breast / All Beef Hot Dog /

Heartland Fresh Family Farms Bratwurst

Choose Two:

Vegan Baked Beans / Creamy Coleslaw / Garden Salad /

Caesar Salad / Classic Potato Salad / Potato Chips / Fresh

Fruit Salad

Additions:

Add an additional protein | 3.95

Add an additional side | 2.95

Taste of Italy | 17.95

Includes Ratatouille, Garlic Bread Sticks, and Cannoli

Choose One:

Garden Salad with Ranch / Caesar Salad

Choose One:

Meat Lasagna / Vegetable Lasagna / Baked Chicken Alfredo / Baked Broccoli Alfredo / Spaghetti Bolognese

Add a Second Pasta Option | 4.00

Fajitas | 22.95

Grilled Marinated Chicken, and Carne Asada

Spanish Rice, Simmered Pinto Beans, and Peppers and Onions,

Pico de Gallo, and Roasted Tomato Salsa

Lettuce, Sour Cream, and Cheddar Cheese

Flour and Corn Tortillas

Fried Churros with Chocolate Sauce

PIZZA:

PRICED PER PIZZA, 14", 8 SLICES PER PIZZA

Cheese | 14.95

Sausage | 15.95

Pepperoni | 15.95

Vegetarian | 15.95

Mushrooms, Black Olives, Green Peppers, Onions and Tomatoes

Pesto | 16.95

Grilled Chicken, Roma Tomato and Fresh Mozzarella

Supreme | 16.95

Pepperoni, Sausage, Onions, Mushrooms, Black Olives, and Bell Peppers

Hawaiian | 16.95

Smoked Ham and Pineapple

Buffalo Chicken | 16.95

Spicy Buffalo Sauce, Grilled Chicken, Red Onions, Mozzarella Cheese and Blue Cheese

Chicken, Bacon Ranch | 16.95

House-made Ranch Dressing, Grilled Chicken and Smoked Bacon

BUILD YOUR OWN, PLATED OR BUFFET:

Includes Choice of One Salad, One Starch, One Vegetable, Rolls and Butter, Coffee, Ice Water, and Iced Tea or Lemonade

Choice of One Salad:

- *Garden Salad with House Ranch Dressing or Balsamic Vinaigrette*
- *Classic Caesar Salad*
- *RAMS' Salad with Spring Greens, Dried Cranberry, Blue Cheese, Toasted Walnuts, Champagne Vinaigrette*
- *Greek Salad with Olives, Red Onion, Sun Dried Tomato, Cucumber, Feta, Greek Vinaigrette*

Choice of One Starch:

Buttermilk Mashed Potatoes / Roasted Red Potatoes / Whipped Sweet Potatoes / Cheesy Potato Bake / Wild Rice Pilaf / Parsley Buttered Potatoes

Choice of One Vegetable:

Sautéed Green Beans / Grilled Asparagus / Steamed Broccoli / Maple Sage Roasted Carrots / Roasted Zucchini and Yellow Squash with Red Pepper / Roasted Winter Squash Medley

TIER 1 ENTREES:

Choice of One | 20.95 per person

Choice of Two | 24.95 per person

- *Chicken Piccata, Lemon Caper Sauce*
- *Chicken Marsala*
- *Herbed Mushroom Marsala*
- *Garlic-Oregano Chicken Breast, Piperade*
- *Pan Roasted Pork Chop, Roasted Shallot-Thyme Veloute*
- *Parmesan Panko Crusted Tilapia, Pesto Vinaigrette*
- *Roast Beef, Caramelized Onion Jus*

TIER 2 ENTREES:

Choice of One | 22.95 per person

Choice of Two | 26.95 per person

- *Crispy Ratatouille Chicken*
- *Local Chicken Breast with Crispy Skin, Stewed Ratatouille*
- *Chicken Cordon Blue*
- *Ham and Swiss Stuffed Chicken Breast, Mornay Sauce*
- *Chicken Saltimbocca*
- *Pan Seared Boneless Chicken Breast, Fresh Sage, Prosciutto, White Wine Lemon Butter Sauce*
- *Sage Dressing and Sausage Stuffed Pork Chop*
- *Pan Roasted Alaskan Salmon Local Honey-Orange Glaze Grilled Chimichurri Flank Steak*

TIER 3 ENTREES:

Choice of One | 32.95 per person

Choice of Two | 36.95 per person

- *Roast Heartland Fresh Family Farm's Pork Tenderloin Apple Cider Gastrique*
- *Roasted Black Pepper and Garlic Beef Tenderloin Bordelaise*
- *Frenched Lamb Chops, Seared with Rosemary in Olive Oil, Finished with - Agave Plum Sauce*
- *Walleye Meunier*
- *Pan seared with lemon, capers and butter*

VEGETARIAN OPTIONS:

Portabella Mushroom Napoleon

Crispy Vegan Polenta

Rustic Tomato Sauce with House-made Seitan Italian Sausage and Roasted Peppers and Onions

Stuffed Acorn Squash

Herbed Quinoa Pilaf, Braised Chickpeas with Wilted Spinach, Roasted Red Pepper Coulis

Butternut Squash and Spinach Lasagna

DESSERTS: PRICED PER DOZEN

Fresh Baked Cookies | 14.95

Vegan options:

Cookies: molasses, oatmeal raisin/chocolate chip, chocolate, carrot cake, blueberry, peanut butter, snickerdoodle, lemon, cookies & cream, chocolate chip, & orange cardamom

MWGCI:

Coconut Macarons

Cookies: Almond joy, M&M, Reese's, Sugar, Fudge, and Peanut Butter, Cranberry Orange Cardamom

Mini Cupcakes | 14.95

Chocolate and Vanilla

House-made Brownies | 16.95

House-made Bars | 16.95

Sweet Petites | 18.95

Mini Eclairs, Mini Crème Puffs, Mini Fruit Tarts, Mini Lemon Tarts, Coconut Macarons, Mini Pecan Tarts, Mini Chocolate Caramel Tarts

Chocolate Dipped Strawberries | 19.95

Seasonal availability

Cupcakes | 21.50

Chocolate, Vanilla, Red Velvet

Cake Pops | 21.50

Custom Cakes

Fruit Pizza

20-30 Servings 41.75

50-60 Servings

76.95

Vanilla Cheesecake with Topping | 42.95 serves 16

Macerated Strawberries or Blueberries, Turtle, Plain New York Style or Chocolate Sauce

Round Cake | 24.95

Serves 8-16

Half Sheet Cake | 37.95

Serves 40

Full Sheet Cake | 72.99

Serves 80

Cake Flavors - Choose from White, Yellow, Chocolate, Marble, Red

Velvet, or Carrot Icing - Choose from Vanilla, Chocolate or Cream Cheese

A la Carte Plated Desserts | 4.95 Per Person

Vanilla Cheesecake

Fresh Berries, Caramel or Chocolate Sauce

Flourless Chocolate Cake

Raspberry Coulis and Whipped Cream

Chocolate Lover's Mousse Cake

Baked Bittersweet Chocolate Mousse

Lemon Curd Pound Cake Berry Trifle

Seasonal Pie

Apple Crisp

Baked Apples with a Sweet Oat-Butter Crumble

Seasonal Fruit Tart

Sweet Pastry Cream

Vanilla Mango Panna Cotta

Raspberry Coulis

KNOW WHAT YOU ARE EATING



FARM TO FORK

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



SEAFOOD WATCH

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



LOCALLY CRAFTED

Contains products crafted by a small, locally owned food business using socially and/or environmentally responsible practices.



HUMANE

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



ORGANIC

Contains at least 95 percent organically produced ingredients (by weight) from a USDA certified source.



VEGAN

Contains absolutely no animal or dairy products.



IN BALANCE

Contains a balanced portion of whole grains, fresh fruits and vegetables, and lean protein, with a minimum amount of healthy fat.



MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

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



VEGETARIAN

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

BON APPÉTIT
MANAGEMENT COMPANY

Food service for a sustainable future™

NOTES:

