

CATERING AT
REED COLLEGE



CATERING POLICIES & PROCEDURES

OFFICE HOURS AND PLACING ORDERS

Bon Appétit catering office hours are Monday through Friday from 9:00 a.m. - 5:00 p.m.

PLANNING YOUR EVENT

The Reed College Conference & Events Planning office is your first contact in booking an event. CEP will check the availability of space, match function size to appropriate campus locations, and arrange the setup of your event, including diagrams, tables, seating, and floral arrangements. Contact CEP at (503) 777-7522 or cep@reed.edu

The next step is to contact the Bon Appétit catering office to discuss your event. Bon Appétit is the exclusive provider of food and beverage service at Reed College. Please be prepared to provide all pertinent information, including the date and time of the event, guest count, menu, dietary restrictions (if applicable), linen needs, and billing information. Please contact us as soon as you have booked the date(s) for your event.

For all events, please place your catering order no later than 14 days before your event. This notice enables us to adequately order, staff, and plan for your event. Custom menus require at least three weeks' notice. Late orders will result in a late fee. Your catering order is not confirmed until you receive a confirmation from the Bon Appétit catering team.

GUARANTEES, CANCELLATIONS, AND CHANGES

The final guest count is due 7 days prior to the event. You will be responsible for the guaranteed or the actual number of guests, whichever is greater. Cancellations within 5 days of the event date will be charged 50% of the total order amount. Cancellations within 24 hours of the event will be charged the full order amount. Any late changes to an event will result in additional fees.

DELIVERY MINIMUM AND FEES

There is a \$75.00 minimum for all catering deliveries. If your order does not meet the delivery minimum, there will be a fee added that brings your total to \$75.00.



BREAKFAST & BRUNCH BUFFETS

Prices are per person unless otherwise noted, with a 10 person minimum.

Continental Breakfast V 9.25

Assorted house-baked pastries, fresh fruit salad,
Nossa Familia coffee, hot water, assorted Numi teas

Salmon Lox Platter

Sliced hard-boiled egg, sliced red onions, capers,
sliced cucumbers, lemon wedges

Served with mini Henry Higgins bagels and dill cream cheese

Small, 36.00 (serves 10)

Medium, 72.00 (serves 20)

Large, 108.00 (serves 30)

Yogurt Bar V 9.75

Sliced almonds, granola, honey, fresh berries,
toasted coconut, Nossa Familia coffee, hot water,
assorted Numi teas

Choose a maximum of one yogurt per six guests:

Plain Greek

Vanilla

Strawberry

Vegan coconut +1.00 per person

Add coffee cake +1.95 per person

Add assorted scones +1.95 per person

Add vegan assorted muffins +1.95 per person

Savory Breakfast Sandwich Buffet 10.50

Fresh fruit salad, country potatoes, Nossa Familia
coffee, hot water, assorted Numi teas, orange juice

Choose up to two:

Bacon, cage-free egg, cheddar, English muffin (upgrade
to croissant +1.25 per person)

Ham, cage-free egg, cheddar, English muffin (upgrade
to croissant +1.25 per person)

Plant-based Morningstar soy sausage patty, cage-free egg,
cheddar, English muffin V

Plant-based Morningstar soy sausage patty, Just Egg round,
coconut Chao cheese, English muffin VG

Egg Bites 10.25

Fresh fruit salad, choice of pastries, Nossa Familia
coffee, hot water, assorted Numi teas, orange juice

Cheddar + bacon, parmesan + chive egg bites available as egg white only

Choose two per person:

Cheddar and bacon

Parmesan and chive V

Vegan sun-dried tomato and basil VG

Choose one:

Coffee cake

Assorted scones

Assorted muffins VG

Bagel Buffet V 9.25

Local Henry Higgins bagels, cream cheese, fresh fruit
salad, Nossa Familia coffee, hot water, assorted
Numi teas

Add two slices crispy bacon +2.75 per person

Add sliced ham or turkey +2.75 per person

Add one slice swiss, cheddar, or provolone +.75 per person

Add cage-free egg round +1.00 per person

Add vegan Just Egg +1.75 per person

Classic Breakfast 12.50

Scrambled cage-free eggs, country potatoes, fresh
fruit salad, choice of pastries, Nossa Familia coffee,
hot water, assorted Numi teas, orange juice

Choose up to two:

Crispy smoked bacon (2 per person)

Pork sausage links (2 per person)

Crispy bacon and sausage links +2.75 per person

Plant-based Morningstar soy sausage patty (1 per person)

Choose one:

Coffee cake

Assorted scones

Assorted muffins VG

Brioche French Toast Buffet 13.25

Butter pats, whipped cream maple syrup, sunflower
butter, mixed berry compote, powdered sugar, fresh
fruit salad, Nossa Familia coffee, hot water, assorted
Numi teas

Add scrambled eggs +1.50 per person

Add country potatoes +1.25 per person

Add two slices crispy bacon +1.50 per person

Add two pork sausage links +1.50 per person

Add one plant-based Morningstar soy sausage patty +1.50 per person

Breakfast Scramble 14.00

Country potatoes, fresh fruit salad, choice of pastries,
Nossa Familia coffee, hot water, assorted Numi teas,
orange juice

Choose one:

Caprese scramble with tomatoes, mozzarella, fresh basil V

Chipotle black bean scramble with black beans, peppers,
onions, salsa, sour cream, cotija, cilantro V

Mushroom scramble with mushrooms, spinach, asparagus,
goat cheese, fresh chives V

Choose one:

Coffee cake

Assorted scones

Assorted muffins VG



A LA CARTE BREAKFAST & BRUNCH

Prices are per dozen unless otherwise noted.

Assorted Muffins 20.50

Vegan option available upon request

Assorted Jam Scones 20.50

Vegan option available upon request

Savory Scones 20.50

Options:

Feta, spinach, sun-dried tomatoes (can be made vegan)

Bacon and cheddar

Parmesan, black pepper, chives

Iced Cinnamon Rolls 25.50

House-made Coffee Cake 20.50

Vegan option available upon request

Assorted Bagels with Cream Cheese 25.75

Sliced Breakfast Sweet Bread 22.75

Zucchini, banana, or lemon poppyseed

Vegan option available upon request

Butter Croissants 36.00

Assorted Mini Pastries 18.50

Vegan option available upon request

Hard-boiled Cage-free Eggs 2.50 each

Small Bowl Yogurt 9.00 each

Vanilla, strawberry, plain Greek, Soy Delicious coconut

Serves 6

Small Bowl Granola 5.95

Serves 6

Fresh Fruit Salad 3.25 per person

Assorted fruits

Whole Fruit 1.50 each



SANDWICHES

Prices are per person unless otherwise noted, with a minimum order of 10.

Deli Buffet 13.25

Lettuce, tomatoes, shallots, pickles, mustard, mayo (vegan options available upon request), sliced assorted bread, potato chips, assorted house-baked cookies, canned sodas, sparkling waters

Choose one:

Fresh fruit bowl **VG ↓G**

Garden salad with balsamic vinaigrette **VG**

Sun-dried tomato and basil pasta salad **VG**

Choose up to three:

House-roasted turkey

House-roasted roast beef

Deli ham

Italian dry salami

Oven-roasted vegetables **VG**

Grilled tofu **VG**

Field Roast Celebration Loaf **VG**

Herbed chickpea salad **VG**

Choose up to two:

Cheddar

Swiss

Pepper jack

Provolone

Vegan coconut Chao

Sesame garlic hummus **VG**

Add soup of the day **V** +3.00 per person

Substitute gluten-free bread (2 slices) **↓G** +1.50 per person

Add whole fruit +1.50 each

Signature Sandwich Buffet 14.50

Assorted house-baked cookies, canned sodas, sparkling waters

Choose up to three:

House-roasted turkey with provolone, spinach, caramelized onions, pesto aioli, rustic sourdough

Pastrami with Swiss, spicy brown mustard, pickled onions and peppers, leaf lettuce, rye bread

Ham with brie, local arugula, Dijon aioli, pickled red onions, rustic wheat

Roast beef with cheddar, roasted peppers, caramelized onions, leaf lettuce, garlic herb aioli, rustic wheat

Caprese with fresh mozzarella, balsamic aioli, sliced tomatoes, basil, demi baguette **V**

Sweet chili-glazed tofu banh mi with sweet vegan mayonnaise, mint, cilantro, jalapeños, pickled daikon, carrots, baguette **VG**

Grilled portobello with roasted red peppers, onions, arugula, tomatoes, roasted garlic spread, ciabatta **VG**

Choose one:

Fresh fruit bowl **VG**

Garden salad balsamic vinaigrette **VG**

Pesto salad with spinach, tomatoes, cucumbers, basil vinaigrette **VG**

Add soup of the day **V** +3.00 per person

Substitute gluten-free bread (2 slices) **↓G** +1.50 per person

Bag of Tim's potato chips +1.00 each

Add whole fruit +1.50 each



WRAPS & SALADS

Prices are per person unless otherwise noted, with a minimum order of 10.

Wrap It Up! 14.50

Assorted house-baked cookies, canned sodas, sparkling waters

Choose up to three:

Chicken Caesar wrap with grilled chicken, chopped romaine, Parmesan, house-made croutons, Caesar dressing

Turkey club wrap with house-roasted turkey, bacon, lettuce, tomato, avocado aioli

Grilled paneer wrap with grilled curry-rubbed paneer, tzatziki, spinach, tomato, cucumber, mango chutney V

Grilled portobello mushroom pesto wrap with pesto Tofutti cream cheese, mixed greens, roasted peppers, tomatoes, caramelized onions, spinach flour tortilla VG

Choose one:

Fresh fruit bowl VG ↓G

Garden salad with balsamic vinaigrette VG

Pesto pasta salad with spinach, tomatoes, cucumbers, basil vinaigrette VG

Add soup of the day V +3.00 per person

Substitute gluten-free bread (2 slices) ↓G +1.50 per person

Add bag of Tim's potato chips +1.00 per person

Add whole fruit +1.50 each

The DIY Salad 14.75

Assorted house-baked cookies, canned sodas, sparkling waters, butter, vegan ciabatta roll

Choose one:

Caesar salad with romaine hearts, Parmesan, garlic croutons, Caesar dressing

Pacific Northwest salad with mixed greens, roasted pears, dried cranberries, candied hazelnuts, blue cheese crumbles, balsamic vinaigrette

Chipotle salad with romaine hearts, cotija, black beans, roasted poblano peppers, diced tomatoes, sweet corn, cilantro, crispy tortilla strips, chipotle vinaigrette

Arugula salad with arugula, cucumbers, beets, crumbled feta, cherry tomatoes, sunflower seeds, lemon-poppysseed vinaigrette

Cobb with romaine hearts, blue cheese, grilled chicken breast, bacon, hard-boiled egg, cherry tomatoes, Kalamata olives, honey Dijon dressing

Grain bowl with mixed greens, cucumbers, sorghum quinoa, garbanzo beans, roasted sweet peppers, bell peppers, toasted pepitas, cilantro-lime vinaigrette

Spinach with couscous, spinach, tomatoes, cucumbers, olives, feta, mint, lemon vinaigrette

Orzo with mixed greens, roasted onions, parsley, tomatoes, toasted pine nuts, pomegranate molasses vinaigrette

Add Grilled Draper Valley chicken breast

Add grilled marinated tofu VG

Add grilled halloumi V +1.50 per person

Add smoked lentil tempeh +1.25 per person

Add grilled flank steak +6.00 per person

Add wild salmon S +7.75 per person



LUNCH ON THE GO

Prices are per person unless otherwise noted.

Signature Boxed Sandwiches 15.75

Small seasonal hand fruit, bagged chips, house-baked cookie, choice of canned soda or sparkling water

Options:

House-roasted turkey with provolone, spinach, caramelized onions, pesto aioli, rustic sourdough

Pastrami with Swiss, spicy brown mustard, pickled onions and peppers, leaf lettuce, rye bread

Ham with Brie, arugula, Dijon aioli, pickled red onions, rustic wheat

Roast beef with cheddar, roasted peppers, caramelized onions, leaf lettuce, garlic herb aioli, rustic wheat

Caprese with fresh mozzarella, sliced tomatoes, basil, balsamic aioli, demi baguette **V**

Sweet chili-glazed tofu banh mi with mint, sweet vegan mayonnaise, cilantro, jalapeños, pickled daikon, carrots, baguette **VG**

Grilled portobello mushroom with onions, roasted red peppers, arugula, tomatoes, roasted garlic spread **VG**

Boxed Wraps 15.75

Small seasonal hand fruit, bagged chips, house-baked cookie, choice of canned soda or sparkling water

Options:

Chicken Caesar wrap with grilled chicken, chopped romaine, Parmesan, house-made croutons, Caesar dressing

Turkey club wrap with house-roasted turkey, bacon, lettuce, tomato, avocado aioli

Grilled paneer wrap with tzatziki, spinach, grilled curry-rubbed paneer, tomatoes, cucumbers, mango chutney **V**

Grilled portobello mushroom pesto wrap with pesto Tofutti cream cheese, mixed greens, roasted peppers, tomatoes, caramelized onions, spinach flour tortilla **VG**

Add gluten-free wrap +1.50 per person

Boxed Salads 16.00

Small seasonal hand fruit, bagged chips, house-baked cookie, choice of canned soda or sparkling water

Options:

Caesar salad with romaine hearts, Parmesan, garlic croutons, Caesar dressing

Pacific Northwest salad with mixed greens, roasted pears, dried cranberries, candied hazelnuts, blue cheese crumbles, balsamic vinaigrette

Chipotle salad with romaine hearts, cotija, black beans, roasted poblano peppers, diced tomatoes, sweet corn, cilantro, crispy tortilla strips, chipotle vinaigrette

Arugula salad with arugula, cucumbers, beets, crumbled feta, cherry tomatoes, sunflower seeds, lemon-poppysseed vinaigrette

Cobb with romaine hearts, blue cheese, grilled chicken breast, bacon, hard-boiled egg, cherry tomatoes, kalamata olives, honey Dijon dressing

Grain bowl with mixed greens, cucumbers, sorghum quinoa, garbanzo beans, roasted sweet peppers, bell peppers, toasted pepitas, cilantro-lime vinaigrette

Spinach with couscous, spinach, tomatoes, cucumbers, olives, feta, mint, lemon vinaigrette

Orzo with mixed greens, roasted onions, parsley, tomatoes, toasted pine nuts, pomegranate molasses vinaigrette

Add Grilled Draper Valley chicken breast

*Add grilled marinated tofu **VG***

*Add grilled halloumi **V** +1.50 per person*

All smoked lentil tempeh +1.25 per person

Add grilled flank steak +6.00 per person

*Add wild salmon **S** +7.75 per person*



PIZZA

Prices are per pizza unless otherwise noted. All pizzas are 16" and freshly baked, cut into eight slices (serves four people).

Cheese V 18.50

House-made dough, marinara, mozzarella, parmesan

Quattro Formaggio V 20.50

House-made dough, garlic oil, mozzarella, parmesan, chevre, feta, fresh herbs

Margherita V 21.00

House-made dough, marinara, tomatoes, fresh basil, fresh mozzarella, parmesan

From the Farm V 21.00

House-made dough, basil pesto, the season's best vegetables, mozzarella, parmesan

Mediterranean V 21.00

House-made dough, marinara, Kalamata olives, feta, spinach, red onion, mozzarella, parmesan

Pepperoni 19.50

House-made dough, marinara, pepperoni, mozzarella, parmesan

Barbecue Chicken 21.00

House-made dough, barbecue sauce, grilled chicken breast, tomatoes, red onions, green onions, mozzarella, cheddar

Spicy Andouille 21.50

House-made dough, arrabbiata sauce, andouille sausage, bell peppers, red onions, jalapeños, mozzarella, parmesan

Hawaiian 21.00

House-made dough, marinara, ham, pineapples, red onions, mozzarella, parmesan

Vegan and Made without gluten-containing Ingredients crust +4.00 per pizza

PIZZA SIDE SALADS

Garden 2.50 per person

Mixed greens, crisp garden vegetables, balsamic vinaigrette

Classic Caesar 2.75 per person

Crisp romaine lettuce, house-made croutons, shredded parmesan, Caesar dressing

Pesto Pasta VG 3.50 per person

Pasta, spinach, tomatoes, cucumbers, basil vinaigrette



HOT ENTRÉE BUFFETS

Prices are per person unless otherwise noted, with a 10 person minimum.

Caribbean 14.75

Red beans, coconut rice, roasted yams, squash, onions, fried plantains, mango chutney, ciabatta rolls **VG**, butter, coconut rum cake (vegan or made without gluten-containing ingredients option available upon request), assorted canned sodas and sparkling waters

Choose up to two proteins:

Jerk chicken

Carne guisada

Curried coconut chickpeas with onions and potato **VG**

Masala 14.50

Steamed basmati rice, lentil dahl, vegan flatbread, mint chutney, coconut jalebi **VG**, assorted canned sodas and sparkling waters

Choose up to two mains:

Yogurt marinated chicken tikka masala, vegan flatbread (make it **↓G** without the flatbread)

Palak paneer with farmer's cheese and spinach **V**

Aloo gobi with cauliflower, potatoes, and vegan flatbread **VG**

Rice Bowl 14.25

Garlic braised green cabbage and mushrooms, crispy breaded shallots, bamboo shoots, green onions, sweet chili sauce, sriracha, almond cookies, assorted canned sodas and sparkling waters

Choose one rice:

Steamed jasmine rice

Vegetable fried rice with onions, carrots, celery, peas **VG**

Choose up to two proteins:

Garlic black pepper soy tempura chicken

Chili soy ginger ground pork with diced cabbage **↓G**

Soy teriyaki tofu **VG**

Thai-inspired 15.25

Green papaya salad, jasmine rice, tamarind sauce, sweet chili sauce, coconut mango rice krispie treats, assorted canned sodas and sparkling waters

Choose up to two:

Galangal soy roasted chicken

Galangal soy roasted tofu **VG**

Soy marinated charred eggplant with peppers and basil **VG ↓G**



Barbecue 18.75

Garden salad, balsamic vinaigrette, ciabatta rolls, butter, brownie bites, assorted canned sodas and sparkling waters

Choose up to two proteins:

Smoked brisket

Smoked pulled pork

Grilled chicken thigh

Smoked tofu **VG**

Smoked Impossible meatloaf **VG**

Choose one side:

Macaroni and cheese

Potato salad **VG**

Pasta salad **VG**

Coleslaw **VG**

Choose one sauce:

Sweet mustard barbecue sauce

Chipotle molasses barbecue sauce

Add sliced watermelon (2 slices) +1.25 per person

Add corn on the cobb +1.25 per person

Pasta 13.75

Garden salad, balsamic vinaigrette, parmesan, garlic bread, house-made cannoli, assorted canned sodas and sparkling waters

Choose one:

Three cheese and spinach stuffed shells with arrabbiata sauce **V**

Ricotta gnocchi primavera with onions, squash, roasted tomatoes, spinach, garlic cream sauce **V**

Add Campfire Farms Italian sausage FF +5.25 per person

Cheese tortellini with mushrooms, onions, sun-dried tomatoes, sunflower seed pesto **V**

Penne pasta with roasted tomatoes, fresh basil, wilted spinach, sunflower seed pesto **VG ↓G**



Gyro Plate 14.50

Lemon couscous, diced tomatoes, feta, pickled red onions, shredded lettuce, sesame garlic hummus, tzatziki, pita bread, loukoumades **VG**, assorted canned sodas and sparkling waters

Choose up to two proteins:

Shawarma chicken

Beef kofta

Falafel **VG**

Taco Bar 15.25

Spanish rice, vegan pinto beans, choice of corn or flour tortillas (2 per person), shredded lettuce, diced tomatoes, cotija, jalapeños, salsa, sour cream, tortilla chips, vegan cinnamon sugar sopapillas, assorted canned sodas and sparkling waters

Choose up to two proteins:

Grilled tamarind chicken

Chicken fajitas **↓G**

Pork al pastor

Seasoned ground beef **↓G**

Spicy tofu and mushroom sofritas **VG ↓G**

Soy curl and jackfruit asada **VG ↓G**

Lentil tempeh con papas **VG ↓G**

Add local salad greens +1.25 per person

Add guacamole +2.75 per person

Add two extra tortillas +0.50 per person



SNACKS & APPETIZERS

Prices are per person unless otherwise noted, with a 6 person minimum order.

Pita Chips and Specialty Hummus 2.75

Options:

Roasted sesame garlic hummus

Roasted sesame red pepper hummus

Fresh herb sesame hummus

Toasted sesame baba ghanoush

Tortilla Chips and Salsa 2.50

Upgrade to mango salsa +0.50 per person

House-made Popcorn 3.95

Traditional butter or chef's choice VG

Creamy Spinach and Artichoke Dip 2.75

Served with sliced baguette

Assorted Boom Chicka Pop Popcorn

Bags 1.25 each

Assorted Bagged Chips 1.25 each

Bruschetta Bar 4.25

10 person minimum

Small (serves 10), choice of two spreads

Medium (serves 20), choice of three spreads

Large (serves 30), choice of three spreads

Crostini with your choice of:

Eggplant caponata VG

Tomato bruschetta VG

Olive tapenade VG

Marinated feta V +0.50 per person

Pine nut pesto V +0.50 per person

Sweet Treats

M&Ms 12.00 for small bowl (serves 10-20)

Assorted gummy bears 10.00 for medium bowl (serves 20)

SNACKS BY THE POUND

House-made Potato Chips 8.00

Sea salt and vinegar or barbecue

Mixed Nuts 19.00

Mixed Nuts and Dried Fruit 17.50

Snack Mix 8.00

Fried Chickpeas VG 8.00

Salt, Madras curry powder



SPECIALTY DISPLAYS

Ceviche Bar

Corn tortilla chips, mixed greens, lime wedges

Small (serves 10), 34.50

Medium (serves 20), 69.00

Large (serves 30), 103.50

Options:

Shrimp, red onion, mango, lime, cilantro

Halibut, red bell pepper, onion, lime,
cilantro **S**

Jackfruit, cucumber, red bell pepper, onion,
lime, cilantro

Fresh Fruit Platter **VG ↓G**

Season's best fruits and berries

Small (serves 10), 30.25

Medium (serves 20), 60.50

Large (serves 30), 90.75

Crudités Platter

Crisp carrots, celery, broccoli, cauliflower,
bell pepper strips, cucumber, cherry tomato

Small (serves 10), 15.50

Medium (serves 20), 31.00

Large (serves 30), 46.50

Dip options:

Creamy ranch

Blue cheese

Smoked paprika sesame hummus **VG**

Artisan Vegetable Platter

Mix of charbroiled seasonal and house-pickled
vegetables, balsamic glaze, rosemary infused
olive oil, focaccia bread

Small (serves 10), 29.50

Medium (serves 20), 58.25

Large (serves 30), 85.25

Artisan Vegetable Platter

Charbroiled seasonal and house-pickled
vegetables, balsamic glaze, rosemary
infused olive oil, focaccia bread

Small (serves 10), 29.50

Medium (serves 20), 58.25

Large (serves 30), 85.25

Artisan Cheese Board

Specialty imported and local craft cheeses,
Marcona almonds, fruit jams, dried fruit,
assorted crackers, sliced baguette

Small (serves 10), 44.75

Medium (serves 20), 89.50

Large (serves 30), 134.50

Cheese and Fruit Board

Domestic cheeses, brie, chevre, fresh and
dried fruits, assorted crackers

Small (serves 10), 28.95

Medium (serves 20), 57.90

Large (serves 30), 86.85

Antipasto

Cured meats, fresh mozzarella, pickled peppers,
oil-cured tomatoes, marinated artichoke hearts,
assorted olives, sliced baguette, assorted
crackers

Small (serves 10), 39.25

Medium (serves 20), 78.50

Large (serves 30), 117.75



APPETIZERS BY THE DOZEN

All prices are per dozen unless otherwise noted.

CROSTINIS

Served on toasted baguette

Options:

Roma tomato, fresh mozzarella, fresh basil **V**
26.75

Eggplant caponata with fresh basil **V** 26.75

Honeyed goat cheese, Sweet Drop peppers,
arugula **V** 26.75

Whipped goat cheese, fresh strawberries,
balsamic drizzle **V** 26.75

Mushroom duxelles, oil-cured tomatoes,
pea shoots **VG** 26.75

Butternut squash sesame hummus, fried sage,
pepitas **VG** 26.75

Grilled beef tenderloin, fresh chives,
oven-cured tomato coulis 32.00

Smoked salmon, dilled cream cheese,
pickled red onions **S** 33.50

Sesame-seared Ahi tuna, wasabi aioli,
microgreens, wonton crisp **S** 33.50

SPRING ROLLS

Soy-chili dipping sauce **V**

Options:

Pork and shrimp 27.75

Vegetable **VG** 27.75

Dolmas 23.25

Stuffed grape leaves served with
toasted cumin yogurt sauce **V** **↓G**

Potato Samosas **↓G** 27.75

Mint chutney dipping sauce

Saffron Arancini Balls **VG** 27.75

Arugula pesto

Empanadas

Served with salsa roja

Options:

Chicken tinga 29.75

Black bean, corn, pepper jack cheese **V** 27.75

Deviled Eggs 26.00

Traditional or chef's choice

Bacon-wrapped Dates 33.00

Spanakopita **V** 27.75

Tzatziki sauce

Tofu Salad Rolls **VG** **↓G** 27.75

Cashew dipping sauce

Stuffed Mushrooms **V** **↓G** 27.75

Feta, spinach, pickled peppers

Vegan Stuffed Mushrooms **VG** **↓G** 27.75

Vegan feta, spinach, pickled peppers

SKEWERS

COLD SKEWERS

Fresh mozzarella, grape tomatoes,
basil vinaigrette **V** **↓G** 26.75

Blistered halloumi cheese, watermelon,
mint **V** **↓G** 26.75

Mushroom a la recque marinated in
champagne vinegar and
white wine, shallots, thyme, tarragon,
chili flakes **VG** **↓G**

GRILLED SKEWERS

Soy teriyaki chicken **↓G** 31.00

Habanero mango beef tenderloin **↓G** 33.00

Cayenne maple pork belly **↓G** 31.00

Mediterranean lamb meatballs **↓G** 33.00



DESSERTS

Prices are per dozen unless otherwise noted.

Chocolate Frosted Brownies 25.75

Can be made vegan

S'mores Bars 25.75

Can be made vegan

Lemon Bars 20.50

Can be made vegan

Chocolate Dipped Rice Krispie

Treats 20.50

Can be made vegan

Assorted Cupcakes 30.00

Can be made vegan

Assorted Mini Cupcakes 18.50

Can be made vegan

French Almond Macarons 33.00

Can be made vegan or made without
gluten-containing ingredients

Mini Lemon Meringue Pies 30.00

Mini Mango Cheesecake Bites 32.00

Chocolate Cake Cherry Bombs VG 29.75

Dessert Crostini V 32.00

Vanilla cake base with your choice of frosting
and topping

Can be made vegan

Frosting:

Vanilla

Chocolate

Strawberry

Topping:

Salted caramel

Seasonal fruit

Petit Fours 32.00

Can be made vegan

Options:

Orange cardamom cake with coconut cream

German chocolate cake with coconut frosting

Lemon poppy seed with raspberry filling

Dessert Dip Platter V

Served with fresh strawberries, brownie bites,
pretzels, and shortbread

Small (serves 10), 29.50

Medium (serves 20), 59.00

Large (serves 30), 88.50

Choice of dip:

Chocolate

Caramel

Cheesecake

Mini Tarts 27.75

Can be made vegan

Options:

Milk chocolate and salted caramel

Fresh fruit with custard

Key lime

Chocolate Cups ↓G 27.75

Can be made vegan, except Tiramisu

Options:

Chocolate mousse

Pistachio cream

Fresh berries with custard

Coconut cream

Tiramisu

Ice Cream Social 9.50 per person

Options:

Vanilla ice cream

Chocolate ice cream

Vegan sorbet +1.00 per person, flavor based
on availability

Plant-based soy ice cream and whipped cream
+1.00 per person, flavor based on availability

Toppings:

Strawberry slices

Chocolate sauce

Caramel sauce

Sprinkles

Chopped nuts

House-made whipped cream



CAKES + COOKIES

CAKES

Signature Cakes 42.00

9-inch round, serves 12

Cakes are delivered with small plates, forks, and napkins. Custom cake designs may incur an additional fee

Options:

Red velvet cake with cream cheese frosting (can be made vegan)

Triple chocolate cake with chocolate ganache filling and chocolate Italian buttercream frosting (can be made vegan)

Carrot cake with cream cheese frosting (can be made vegan)

Lemon poppyseed cake with lemon curd filling and triple cream frosting

Sheet Cakes

Cakes are delivered with small plates, forks, and napkins. Custom cake designs may incur an additional fee

All sheet cakes can be made vegan

Round cake (serves 12), 30.00

Quarter sheet cake (serves 15), 38.00

Half sheet cake (serves 30), 57.00

Full sheet cake (serves 60), 82.00

Cake flavors:

Vanilla

Red velvet

Chocolate

Frosting:

Vanilla

Cream cheese

Chocolate

COOKIES

Prices are per dozen unless otherwise noted.

Seasonal Sugar Cookies 40.00

Decorated sugar cookies based on season, pastry chef's choice, can be made vegan

House-baked Vegan Cookies VG 25.50

House-baked Mini Vegan Cookies VG 18.50

Custom Decorated Sugar Cookies 48.00

Can be made vegan

Red Plate Cookies VG ↓G 3.95 each

Individually wrapped

House-baked Cookies 25.50

House-baked Mini Cookies 18.50

Sandwich Cookies 28.75

Options:

Lemon with vanilla filling

Chocolate with salted caramel filling

Chocolate chip with chocolate filling

Ginger molasses with cream cheese filling

Chocolate whoopie pie with buttercream filling



BEVERAGES

HOT BEVERAGES

Prices are per gallon unless otherwise noted.

Nossa Familia Coffee 24.00

Regular or decaf, half and half creamer, non-dairy creamer, sugar

Hot Tea 24.00

Assorted Numi tea, half and half creamer, non-dairy creamer, sugar

House-made Hot Chocolate 22.00

Whipped cream, chocolate shavings, sprinkles

Mulled Apple Cider 20.00

96oz. Coffee To-go 28.00 each

Includes carrier, cups, lids, stir sticks, sugar, creamers

Catering kitchen pickup time must be scheduled in advance

COLD BEVERAGES

Prices are per gallon unless otherwise noted.

Juice 17.50

Options:

Orange

Apple

Cranberry

Grapefruit

Iced Tea 15.00

Includes lemon wedges

Lemonade 16.50

Seasonal Agua Fresca 20.00

Assorted Canned Sodas 2.00 each

16oz. Canned Liquid Death Spring Water 3.00 each

Assorted Canned Sparkling Water 2.00 each



ADDITIONAL SERVICES

BAR SERVICE

Beer and wine must be purchased through Bon Appétit.

Bar Consumption

No guest count required

Options:

House red and white wine 25.95 per bottle

Underwood Rosé 26.95 per bottle

Assorted local beers and hard cider 6.50 per can

Athletic non-alcoholic beer available

Assorted Boneyard CBD Elixir 6.50 per can

Assorted sodas and sparkling waters 2.00 per can

ADDITIONAL SERVICES

Table Linens 5.50 each

Buffet table linens are included with your food and beverage catering order. Any additional table linens can be ordered for seating, registration, display tables, etc. Please allow two table linens for each 6 foot or 8 foot table, one linen for seating rounds or tall/short bistros.

Please note a color preference: black, burgundy, sandalwood

Packaging Fee 1.50 each, per item

China Service 3.75 per person

Per campus policy, china service is available for indoor events only.

Attendants and Servers

Server 30.00 per hour, 3 hour minimum

OLCC server 35.00 per hour, 3 hour minimum

OLCC manager 45.00 per hour, 3 hour minimum

Chef 50.00 per hour



NOTES



BON APPÉTIT

MANAGEMENT COMPANY

———— CATERING AND EVENTS ————