

# CATERING

## BUTLER UNIVERSITY

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2023-2024



**BON APPÉTIT**  
MANAGEMENT COMPANY  
— CATERING AND EVENTS —

BON APPÉTIT  
MANAGEMENT COMPANY  
and catering services, LLC

# WHAT ARE YOU ENVISIONING?

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An elegant banquet for your VIP's? Tasty (and nutritious) boxed lunches for a meeting or team function? A fun 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 Butler University, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But our commitment to you doesn't stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

# CONNECT WITH US

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We see ourselves as part of your team, so our goal is to collaborate with you and offer an experience perfectly tailored to your needs.

## PLACE AN ONLINE ORDER

[butler.cafebonappetit.com/catering](http://butler.cafebonappetit.com/catering)

## CATERING OFFICE - AU300

For assistance or special orders,  
contact the catering office at:

**(317)-940-9213**

## EMAIL US

[catering@butler.edu](mailto:catering@butler.edu)



# BELLS & WHISTLES

## **Event Staff**

Our smiling servers and bartenders are included for each event, and staffing ratios match our industry standards. Additional fees may apply for specialty stations or bars, and will be noted within each section of the menu.

## **Equipment Rentals**

A perfectly styled event sometimes requires additional equipment rentals. The Butler University Event team can help with this process.

## **How else can we make your event amazing?**

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

# THE FINE PRINT

## **Ordering Deadlines**

To ensure availability of service and menu items please place your orders at least 72 hours in advance (3 business days). For last minute catering requests, please contact the catering department directly and we will do our best to accommodate you. A last-minute order fee of 20% will be added to all orders placed within 72 hours of the event. A credit card must be placed on file at the time of booking to secure an event order and event date.

## **Service Charges**

Service charges apply to all events and will vary due to the complexity of each individual contract. Please speak with your catering manager for details.

## **Minimum Orders**

All orders for per-person pricing that are under the 15-person minimum will still be billed for 15 people.

## **Cancellation Fee**

Customers are responsible for paying 50% of the total invoice plus a \$100 labor fee for any orders canceled within 72 hours of the event date. Any event cancelled within 24 hours of the scheduled event time will be billed for the full cost of the event.

## **Payment Options**

We accept credit cards, checks, and Butler service center numbers. Payment information must be submitted to confirm your order. All checks must be for the complete amount of the event, received 7 business days prior to event date.

# KNOW WHAT YOU ARE EATING



**FF**

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



**VG**

Contains absolutely no animal or dairy products.



**V**

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



**↓G**

Made without gluten-containing ingredients. Please speak with an on-site manager to learn how these items are prepared in our kitchens.



**S**

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



**H**

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



**LC**

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



**O**

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



**IN**

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

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# SEASONAL FLAVORS

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15-person minimum

## Breakfast

### Cameron Farms bacon and egg breakfast sliders **FF LC H**

Spring Valley Farm's egg, American cheese, Cameron Farm's bacon, BreadWork's bun  
\$42.00 per dozen

### house made coffee cake **V**

lemon-blueberry cream cheese or cinnamon-brown sugar  
\$32.00 per dozen

### individual Spring Valley Farm's blistered tomato quiche **V H FF**

Spring Valley Farm's eggs, blistered tomatoes, spinach, swiss cheese, flaky pie crust  
\$6.25 per person

## Soups

### Roasted red pepper bisque **VG MWG**

extra virgin olive oil  
\$3.50 per person

### Asparagus mushroom chowder **V MWG**

parmesan cheese  
\$3.50 per person

## Sandwiches

### Green goddess chicken baguette **LC**

grilled chicken, fresh mozzarella, arugula, basil, peppadew peppers, roasted garlic aioli, house made green goddess dressing, BreadWork's toasted baguette  
\$11.00 each or \$13.25 per boxed meal

### Bowman and Landes turkey panini **FF LC**

white cheddar, spinach, grilled onions, apricot jam, chili garlic aioli, BreadWork's sourdough  
\$11.00 each or \$13.25 per boxed meal

### Crispy avocado sandwich **VG**

crispy fried avocado, tomato, spring mix, sweet chili garlic vinaigrette, ciabatta roll  
\$11.00 each or \$13.25 per boxed meal

# SEASONAL FLAVORS

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15-person minimum

## Appetizers

### Strawberry bruschetta crostini **V**

fresh basil, white balsamic glaze

\$24.00 per dozen

### Cucumber mint gazpacho shooter **VG MWG**

lime “crema”

\$30.00 per dozen

### Stuffed mini peppers **V MWG**

herbed goat cheese, honey thyme drizzle

\$30.00 per dozen

### Radish canape **VG MWG**

smoked sundried tomato-pea pesto, sumac oil, micro greens

\$24.00 per dozen

## Desserts

### Assorted macarons **V MWG**

chocolate, raspberry, salted caramel, vanilla, and lemon

\$32.00 per dozen

### Miniature fruit tart **V**

graham crust, Crème Anglaise, fresh fruit, orange syrup

\$38.00 per dozen

### Grilled strawberry shortcake **V**

grilled pound cake, house made strawberry sauce, fresh strawberries, chantilly cream, lemon zest

\$38.00 per dozen



# CONTINENTAL BREAKFAST & ADD-ONS

Priced per person /15-person minimum

## Build-your-own Classic Continental

\$12.75 per person | \$3.50 per person for an additional item

### Includes:

Fresh-cut fruit

Individual Crystal Springs yogurt **FF**

Orange Juice

### Select one:

BreadWorks assorted muffins - blueberry, lemon poppyseed, chocolate **LC V**

BreadWorks danishes and croissovers **LC V**

BreadWorks donuts - chocolate, maple and plain glazed **LC V**

BreadWorks assorted bagels - everything, cinnamon raisin, asiago, blueberry, plain **LC V**

*Bagels include cream cheese and whipped butter. Toasters based on availability.*

Cake donut holes - glazed, cinnamon and sugar **V**

Made without gluten-containing ingredients donut holes - glazed, powdered sugar, chocolate **V ↓G**

\$1.50 upcharge

Vegan and made without gluten-containing ingredients assortment **↓G VG** \$1.50 upcharge

### Select one:

Spring Valley Farms hardboiled eggs **FF V ↓G H**

House-made granola bars **V ↓G**

Peanut butter-Agave protein bites **↓G VG**

Add **cured meats & domestic cheeses** to your continental breakfast for **\$5.00** more!

### Vegetable Frittata **FF H V ↓G**

Spring Valley Farms eggs, mushrooms, spinach, sweet potato, Parmesan cheese

\$6.25 per person

### Denver Style Frittata **FF H ↓G**

Spring Valley Farms eggs, cheddar, ham, bell pepper, onion

\$7.25 per person

### BreadWorks French Toast Casserole **LC V H**

brioche, cinnamon, whipped butter, Harris Sugar Bush maple syrup

\$6.00 per person

# FULL BREAKFAST BUFFETS

Priced per person with a 15-person minimum | plating available for \$10.00 per person

## Build-your-own Bulldog Breakfast

\$22.00 per person | \$3.50 per person for an additional item

### Includes:

Assorted BreadWorks pastries **LC V**

Seasonal fruit

Orange Juice

### Select one:

Spring Valley Farms certified humane cage-free scrambled eggs **H FF V ↓G**

Spring Valley Farms certified humane cage-free cheesy scrambled eggs **FF V ↓G H**

Tofu scramble - bell peppers, onions and spinach **VG ↓G**

Spring Valley Farms frittata - Seven Sons breakfast sausage, peppers, onions, spinach, garlic, cheddar cheese **H FF ↓G**

Spring Valley Farms frittata - Mushrooms, spinach, sweet potato, Parmesan cheese **H V FF ↓G**

### Select one:

Avocado Smash - open-faced tofu “egg”, Daiya cheese, seasoned avocado “smash”,

BreadWorks Texas toast **LC VG**

Classic biscuits and Seven Sons sausage gravy **FF**

BreadWorks French Toast Casserole, Harris Sugar Bush maple syrup **LC FF V**

Buttermilk pancakes, Harris Sugar Bush maple syrup **FF V**

European style crepes - choice of fruit or Nutella fillings, Chantilly cream **V**

Green Chile Hashbrown Casserole - green chile cheese sauce, shredded cheddar **V ↓G**

Tater Tots **VG**

Homestyle Potatoes **VG ↓G**

### Select one:

House-made tofu “ham” **VG FF ↓G**

Morningstar “soy”sage patties **V ↓G**

Cameron Farms bacon **FF ↓G**

Grilled Cameron Farms ham steak **FF ↓G**

Seven Sons Sausage patties **FF ↓G**

Seven Sons Sausage links **FF ↓G**

Turkey bacon **FF ↓G**

Turkey sausage **FF ↓G**

**Enhance your breakfast experience with your own omelette station and chef attendant!**

\$30.00 per hour of service for each station, additional \$8.00 per person

# BREAKFAST SANDWICHES

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Priced per piece / 12 per platter

## Breakfast Burritos

Flour tortilla, scrambled Spring Valley Farm eggs, roasted potato & cheddar

*Includes sides of sour cream and salsa*

**Select one:** additional fillings \$1.25 per burrito

Tofu “chorizo”, Daiya Cheese and Roasted Vegetable (excludes eggs and cheddar) **VG**

Cameron Farms Bacon **FF**

Cameron Farms Sausage **FF**

Turkey Bacon **FF**

Turkey Sausage **FF**

\$8.00 individual burrito | \$85.00 per platter

## Build-your-own Breakfast Sandwich

Choice of bread, Spring Valley Farms fried egg, cheese and protein

**Select one:**

Breadwork’s bagel **LC V**

Croissant **V**

Breadwork’s Texas toast **LC VG**

English muffin **V**

Breadwork’s brioche bun **LC V**

House-baked biscuit **V**

**Select one:**

American **V ↓G**

cheddar **V ↓G**

Pepper jack **V ↓G**

Swiss **V ↓G**

Provolone **V ↓G**

**Select one:**

Tofu “ham” **VG ↓G**

Ham **↓G**

Turkey bacon **↓G**

Cameron Farm’s bacon **FF ↓G**

Seven Son’s sausage **FF ↓G**

House-made Cameron Farm’s Canadian bacon **FF ↓G**

\$8.50 individual sandwich | \$91.00 per platter

# BREAKFAST SANDWICHES

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Priced per piece / 12 per platter

## Chef's Breakfast Sandwiches

### Avocado Smash **LC VG**

Open-faced tofu “egg”, Daiya cheese, seasoned avocado “smash”, BreadWorks Texas toast  
\$8.00 individual sandwich | \$85.00 per platter

### Ham, Egg and Cheese Croissant **FF LC H**

Spring Valley Farms egg, sliced ham, American cheese, toasted croissant  
\$8.50 individual sandwich | \$91.00 per platter

### Chicken and Waffle Sandwich **FF**

golden malted waffle, breaded chicken, whipped chipotle butter, Harris Sugar Bush Maple Syrup  
\$9.50 per person | \$100.00 per platter

# À LA CARTE BREAKFAST

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## **BreadWorks Bagels** LC V

served with cream cheese and whipped butter - toaster available upon request  
blueberry, cinnamon-raisin, everything, asiago, plain  
\$38.00 per dozen

## **English-Style Scones** V

Assorted flavors  
\$25.00 per dozen

## **BreadWorks Assorted Muffins** V LC

Miniature - \$20.00 per dozen  
Regular - \$31.00 per dozen

## **BreadWorks Artisan Danish Assortment** V LC

\$31.00 per dozen

## **House-baked Cinnamon Rolls**

cream cheese icing V  
\$32.00 per dozen

## **English Muffins** V

served with house-made jam and whipped butter  
\$16.00 per dozen

## **12oz. Crystal Springs Yogurt Parfait** ↓G FF

fresh berries, homemade granola  
\$5.00 per person

## **Spring Valley Farms Hard-boiled Cage-free Eggs** FF V H

\$15.00 per dozen

## **Hearty Oatmeal with brown sugar, raisins, cinnamon** VG

\$3.25 per person (minimum 15 people)

## **Overnight Oats** V

cinnamon roll, strawberry coconut, dark chocolate banana  
\$3.25 per person

## **Seasonal Fresh-cut Fruit** VG ↓G

\$3.50 per person  
Individual fruit cup - \$4.00 ea

# SALADS, SANDWICHES & WRAPS

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15 minimum per order / Individual salad entrées or boxed meals available

Boxed salad and bowl meals include a cookie/dessert bar and fresh fruit

## Power Bowls and Salads

### Mediterranean Power Bowl **V ↓G**

quinoa, spinach, crispy chickpeas, cucumber, red onion, tomato, kalamata olives, feta, classic tzatziki sauce

\$13.00 individual entrée | \$15.00 boxed meal

### Taco Salad Bowl **V ↓G**

brown rice, shredded lettuce, green chile black beans, corn, pico de gallo, sautéed peppers and onions, queso fresco, cilantro, avocado crema

\$13.00 individual entrée | \$15.00 boxed meal

### Chicken Caesar Salad

Romaine, shredded parmesan, house-made croutons, Caesar dressing

\$12.50 individual salad | \$14.50 boxed meal

### Garden Salad with Chicken **↓G**

Romaine lettuce and spring mix, cucumber, carrot, tomato, radishes, house balsamic dressing

\$12.50 individual salad | \$14.50 boxed meal

### Southwest Chicken Salad **↓G**

Romaine, black beans, corn, tomato, pepitas, chicken, shredded cheddar cheese and chipotle ranch

\$12.50 individual salad | \$14.50 boxed meal

### Bon Appétit Chef Salad **↓G FF**

Romaine and iceberg, Bowman and Landes roasted turkey, ham, Cameron Farms bacon, cheddar, diced tomato, shredded carrot, ranch

\$13.00 individual salad | \$15.00 boxed meal

### Chicken Sesame Kale Salad

kale, red cabbage, shredded carrots, chicken, edamame, red bell peppers, scallions, chow mein noodles, sesame-tamari dressing

\$12.50 individual salad | \$14.50 boxed meal

### Substitute for chicken on any group of salads:

Herb-roasted tofu <b>↓G VG</b>	No charge
Marinated portabella <b>↓G VG</b>	No charge
Wyeth Farms grilled flank steak <b>↓G FF</b>	\$3.50
Roasted shrimp <b>S ↓G</b>	\$2.00
Wild-caught salmon <b>S ↓G</b>	\$3.50

# SALADS, SANDWICHES & WRAPS

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15 minimum per order / Individual entrée or boxed meals available

Boxed meals include chips, fresh fruit and a cookie/dessert bar

Premium boxed meals include chips, a composed side, fresh fruit and a cookie/dessert bar

## Classic Sandwiches and Wraps

\$9.25 Individual Sandwich | \$12.25 boxed meal | \$14.25 premium boxed meal

Made-without-gluten bread/wrap, or lettuce wrap - \$1.25 additional

### Grilled Vegetable Panini **VG**

marinated grilled vegetable, Daiya cheese, house-made hummus, spinach, ciabatta

### Smoked Ham & Swiss

lettuce, whole wheat bread, dijonnaise

### House Roasted Turkey Chipotle Sandwich **FF**

Bowman and Landes turkey, lettuce, pepper jack, chipotle mayonnaise and sliced multigrain bread

### Turkey Club Wrap **FF**

house-roasted Bowman and Landes turkey breast, Cameron Farms bacon, lettuce, tomato, Swiss cheese, mayonnaise

## Composed Sides

Included in the premium boxed meal - choice of:

Caprese pasta salad **V** | penne, cherry tomatoes, fresh mozzarella, basil, balsamic vinaigrette

Creamy house-made coleslaw **V ↓ G**

Pesto potato salad **VG ↓ G**

Crudité **VG ↓ G** with hummus **VG ↓ G** or ranch **V ↓ G**

Tomato and cucumber salad **VG ↓ G**

Creamy orzo pasta salad **V** | crispy broccoli, red peppers, feta, creamy lemon dressing

# SALADS, SANDWICHES & WRAPS

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15 minimum per order / Individual entrée or boxed meals available

Boxed meals include chips, fresh fruit and a cookie/dessert bar

Premium boxed meals include chips, a composed side, fresh fruit and a cookie/dessert bar

## Premium Sandwiches and Wraps

\$10.25 Individual Sandwich | \$13.25 boxed meal | \$15.25 premium boxed meal

Made-without-gluten bread/wrap, or lettuce wrap - \$1.25 additional

### Caprese Panini **V**

herbed goat cheese spread, spinach, tomato, basil, balsamic glaze, ciabatta

### Grilled Balsamic Vegetable Wrap **VG**

portabella, blistered tomatoes, spring mix, artichoke hearts, basil sunflower seed pesto

### Tuscan Pesto Chicken and Provolone

rosemary grilled chicken breast, roasted red peppers, leaf lettuce, sliced provolone and basil-sunflower seed pesto on focaccia

### Buffalo Chicken Wrap

crispy buffalo chicken, lettuce, house-made ranch, cheddar cheese, diced tomato

### Crispy Chicken Caesar Wrap

lettuce, Caesar dressing, parmesan, diced tomato

### Italian Club Submarine

ham, pepperoni and salami, provolone, romaine, tomato, banana peppers, Italian dressing

### Triple Decker Club Sandwich **FF**

house-roasted Bowman and Landes turkey breast, Cameron Farms bacon, ham, lettuce, tomato, cheddar cheese, mayonnaise, Pullman loaf bread

### Chicken Salad Croissant

house-made chicken salad, tomato, leaf lettuce, croissant

### House Roasted Beef Sandwich **FF**

Wyeth Farms beef, homemade chutney, arugula, mustard cream, pretzel bun

## Composed Sides

Included in the premium boxed meal - choice of:

Caprese pasta salad **V** | penne, cherry tomatoes, fresh mozzarella, basil, balsamic vinaigrette

Creamy house-made coleslaw **V ↓ G**

Pesto potato salad **VG ↓ G**

Crudit  **VG ↓ G** with hummus **VG ↓ G** or ranch **V ↓ G**

Tomato and cucumber salad **VG ↓ G**

Creamy orzo pasta salad **V** | crispy broccoli, red peppers, feta, creamy lemon dressing



# APPETIZER STATIONS AND DISPLAYS

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Priced per person /15-person minimum

## **Vegetable Crudité** ↓G V

broccoli florets, cauliflower, sliced cucumber, sweet bell peppers, cherry tomatoes, celery and carrots with house-made hummus and ranch dip

\$7.00 per person

## **Mediterranean Hummus** V

roasted garlic hummus, red pepper hummus, seasonal vegetables, naan bread, house-made kettle chips

\$7.00 per person

## **Sliced Seasonal Fruit Display** ↓G V

fresh seasonal fruits, house-made brown sugar and cinnamon yogurt dip, hazelnut spread

\$6.00 per person

## **Creamery** V

assorted domestic cheeses, grapes, crostini, house-made jam

\$9.00 per person

Imported cheeses can be procured for an additional \$4.00 per person.

Receive a 10% discount when combining the Charcuterie and Creamery displays

## **Charcuterie**

chef's selection of cured meats, marinated & pickled vegetables, herb focaccia, baguette, basil pesto, house-made jam

\$13.00 per person

Receive a 10% discount when combining the Charcuterie and Creamery displays

## **Sushi Display** ↓G S

variety of four sushi rolls (8 pieces per roll): California, veggie, tuna, spicy crab, wasabi paste, tamari, pickled ginger and chopsticks

\$9.25 per person

## **House-smoked Salmon Display** S H FF

house-smoked wild salmon, boiled Spring Valley Farms eggs, minced shallot, capers, house-made pickles, crostini, whipped dill cream cheese

\$7.50 per person

## **Hand-Carved Selections** FF ↓G S

Wyeth Farms prime rib, horseradish cream \$445 - Serves 30

Wyeth Farms beef tenderloin, herb au jus \$445 - Serves 20

18-hour smoked Wyeth Farms brisket, Bulldog Barbeque \$415 - Serves 25

glazed Cameron Farms pork loin with honey jus, apple & rosemary \$275 - Serves 30

house-roasted Bowman and Landes turkey breast, pan jus \$360 - Serves 40

seared side of Wild Norwegian Salmon, dill butter sauce \$320 - Serves 20

Carving stations require one chef attendant per station at \$30 per hour.

# HORS D'OEUVRES

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## Vegan Selections

### Sweet Potato Crostini **VG ↓G**

citrus avocado mousse, chili pickled radish

\$22.00 per dozen

### Cucumber Canape **VG ↓G**

whipped dill Tofutti cream cheese, smoked “salmon” carrot

\$24.00 per dozen

### “Incogmeato” Chicken tenders **VG**

barbecue, sweet Thai chili

\$53.00 per dozen

### Roasted vegetable pinwheel **VG**

sundried tomato “cream cheese”, roasted vegetables

\$23.00 per dozen

### House-made Hummus Crostini **VG**

roasted red pepper, cilantro oil

\$22.00 per dozen

### “Impossible” Meatballs **VG ↓G**

Bulldog Barbecue sauce, Sweet and Sour or Teriyaki

\$30.00 per dozen

### Thai “Chicken” Lettuce Cups **VG**

vegan chicken protein, house-made red curry, sweet coconut lime sauce

\$30.00 per dozen

### Spinach Artichoke Tartlet **VG ↓G**

Daiya vegan cheese, spinach, tomatoes

\$30.00 per dozen

### Spring Roll **VG ↓G**

julienned vegetables, cilantro, choice of sweet Thai chili sauce or spicy peanut sauce

\$25.00 per dozen

### Vegan Balsamic Asparagus **VG ↓G**

balsamic drizzle, Daiya vegan cheese

\$25.00 per dozen

# HORS D'OEUVRES

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## Vegetarian Selections

### Herb Polenta Cakes **V ↓G**

grilled wild mushrooms, herb butter, house-made crème fraîche

\$22.00 per dozen

### Classic Deviled Egg **V FF ↓G H**

Spring Valley Farms eggs, mayonnaise & caper

\$27.00 per dozen

### Three cheese-stuffed Crimini Mushroom Caps **V ↓G**

provolone, mozzarella, parmesan, spinach and garlic

\$25.00 per dozen

### Caprese Skewers **V ↓G**

basil, cherry tomatoes, fresh mozzarella, balsamic glaze

\$22.00 per dozen

### Traditional Potato Latkes **V ↓G**

caramelized apple sauce, sour cream

\$22.00 per dozen

### Cauliflower Buffalo Wings **V ↓G**

ranch & blue cheese dip

\$39.00 per dozen

### Margherita Bites **V**

fresh mozzarella, tomato, basil, puff pastry, balsamic drizzle

\$33.00 per dozen

### Gouda Potato Skins **V ↓G**

sour cream

\$23.00 per dozen

### Parmesan Arancini **V**

smoked tomato jam

\$25.00 per dozen

### Barbecue Jackfruit Slider **V**

vinegar slaw

\$39.00 per dozen

# HORS D'OEUVRES

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## Beef & Lamb Selections

### Wyeth Farms Beef Slider **FF**

cheddar, crispy onions, house-made ketchup, mayonnaise

\$40.00 per dozen

### Wyeth Farms Brisket Slider **FF**

pepper jack, bourbon barbecue, crispy jalapenos

\$40.00 per dozen

### Lamb Lollipop **↓G**

butter braised cherries, mint chimichurri, smoked sea salt

\$55.00 per dozen

### Wyeth Farms Beef Skewer **FF ↓G**

smoked paprika and RJ's honey marinated

\$37.00 per dozen

### Wyeth Farms Beef Tenderloin Crostini **FF**

horseradish mousse, ciabatta toast

\$52.00 per dozen

### Wyeth Farms Beef Meatballs **FF ↓G**

Bulldog Barbecue sauce, sweet and sour, teriyaki, or chipotle honey

\$29.00 per dozen

# HORS D'OEUVRES

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## Pork Selections

### Melon, Mozzarella, and Prosciutto Skewer ↓G

balsamic glaze

\$29.00 per dozen

### Cameron Farms Bacon-wrapped Dates FF ↓G

whipped ricotta, spiced orange glaze

\$34.00 per dozen

### Apple-candied Cameron Farms Pork Belly FF ↓G

cilantro mint chutney

\$40.00 per dozen

### Cameron Farms Bacon Gouda Potato Skins FF ↓G

sour cream

\$24.00 per dozen

### Cameron Farms Pulled Pork Slider FF

vinegar slaw topping

\$38.00 per dozen

### Prosciutto-wrapped Asparagus ↓G

balsamic drizzle, shredded parmesan

\$27.00 per dozen

### Pork Belly Crostini FF

Cameron Farms pork belly, cherry preserves, goat cheese

\$38.00 per dozen

### Garnished Deviled Egg FF ↓G H

Spring Valley Farms eggs, mayonnaise & caper with Cameron Farms bacon

\$28.00 per dozen

# HORS D'OEUVRES

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## Seafood Selections

### Shrimp Spring Roll S↓G

julienned vegetables, cilantro, choice of sweet Thai chili sauce or spicy peanut sauce

\$27.00 per dozen

### House-smoked Salmon Crostini S

house-made chive crème fraîche, crispy capers, and dill

\$29.00 per dozen

### Crab Dip Tart S

dill cream cheese, parmesan

\$31.00 per dozen

### Miniature Crab Cakes S

caper remoulade

\$42.00 per dozen

### Seafood Cocktail S↓G

snow crab claw, colossal shrimp, house-made spicy cocktail sauce, lemon

\$95.00 per dozen

### Shrimp Cocktail S↓G

colossal shrimp, house-made spicy cocktail sauce, lemon

\$40.00 per dozen

# HORS D'OEUVRES

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## Poultry Selections

### Grilled Jamaican Chicken Skewers ↓G

in mango chutney

\$25.00 per dozen

### Chipotle Honey Chicken Slider FF

Bastin Farms honey chipotle glaze, white cheddar cheese, house-made pickles, lime cilantro aioli

\$38.00 per dozen

### Crispy Chicken Blini

Yukon gold potato, house-smoked maple syrup, sweet chili butter

\$29.00 per dozen

### Garnished Deviled Egg FF ↓G H

Spring Valley Farms eggs, mayonnaise & caper with turkey bacon

\$28.00 per dozen

### Bowman & Landes Turkey Meatballs FF ↓G

Bulldog Barbecue sauce, Sweet and Sour, Teriyaki, or Chipotle Honey

\$29.00 per dozen

### Chicken Tenders

barbecue, ranch, honey mustard

\$32.00 per dozen

### Buffalo Chicken Bites

honey buffalo chicken, blue cheese, puff pastry

\$29.00 per dozen

### Rosemary Chicken Skewers ↓G

lemon garlic sauce

\$25.00 per dozen

# THEMED BUFFETS

Priced per person /15 person minimum

## Salad Bar Buffet

\$21.00 per person | additional entrée \$3.50 per person | plating available for \$10.00 per person

### ***Includes:***

Romaine **VG** ↓ **G**  
Seasonal mixed greens **VG** ↓ **G**  
Feta cheese **V** ↓ **G**  
Shredded cheese **V** ↓ **G**  
Cherry tomatoes **VG** ↓ **G**  
Cucumbers **VG** ↓ **G**  
Shredded carrots **VG** ↓ **G**  
Onions **VG** ↓ **G**  
Bell peppers **VG** ↓ **G**  
Olives **VG** ↓ **G**  
Legumes **VG** ↓ **G**  
House made croutons **V**  
Warm rolls and whipped butter **V**  
Fresh-cut fruit **VG** ↓ **G**  
Cottage cheese **V** ↓ **G**

### ***Select two:***

Spring Valley hard boiled egg **FF** **V** ↓ **G** **H**  
Marinated grilled tofu **VG** ↓ **G**  
Ham ↓ **G**  
Bowman and Landes house roasted turkey **FF** ↓ **G**  
Marinated grilled chicken breast ↓ **G**  
Wyeth Farm's steak (add additional protein for \$3.50 per person) **FF** ↓ **G**

### ***Select two:***

Ranch **V** ↓ **G**  
Blue cheese **V** ↓ **G**  
Balsamic vinaigrette **VG** ↓ **G**  
Red wine vinaigrette **VG** ↓ **G**  
Caesar **V** ↓ **G**  
Ginger tamari **VG** ↓ **G**

### ***Select one:***

Tomato Basil Bisque - cream, basil julienne (vegan available upon request) **V** ↓ **G**  
Broccoli and Cheese - cheddar, Monterey Jack, crouton **V**  
Chicken and Rice - House-made chicken broth, vegetables, short grain rice ↓ **G**  
Seasonal vegetable minestrone **V**



# THEMED BUFFETS

Priced per person /15 person minimum

## Make-your-own Deli Bar

\$20.00 per person | additional entrée \$3.50 per person | plating available for \$10.00 per person

### ***Includes:***

Sliced deli ham ↓G  
Bowman and Landes turkey FF ↓G  
Breadwork's sourdough LC V  
Breadwork's honey wheat LC V  
Assorted flavored wraps VG  
Pepper jack V ↓G  
Cheddar V ↓G  
Swiss V ↓G  
Provolone V ↓G  
tomatoes VG ↓G  
Lettuce VG ↓G  
House-made pickles VG ↓G  
Sliced onion VG ↓G  
Mayo V ↓G  
Brown mustard VG ↓G  
House-made chips V  
Fresh-cut fruit VG ↓G  
Cookies/dessert bar V

Made-without-gluten breads - \$1.50 upcharge

### ***Select one:***

Seasonal grilled vegetables VG ↓G  
Tofu "ham" VG ↓G  
Salami ↓G  
Pepperoni ↓G  
Capicola ↓G  
Chicken salad ↓G  
Tuna salad ↓G S  
Wyeth Farm's house roasted beef FF ↓G  
Cameron Farms Bacon FF ↓G

### ***Select one:***

Tomato Basil Bisque - cream, basil julienne (*vegan available upon request*) V ↓G  
Broccoli and Cheese - cheddar, Monterey Jack, crouton V  
Chicken and Rice - House-made chicken broth, vegetables, short grain rice ↓G  
Seasonal vegetable minestrone V

# THEMED BUFFETS

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Priced per person /15 person minimum

## Make-your-own Power Bowl

\$22.00 per person | additional entrée \$3.50 per person | plating available for \$10.00 per person

### ***Includes:***

Cherry tomatoes **VG** ↓ **G**  
Cucumbers **VG** ↓ **G**  
Onion **VG** ↓ **G**  
Pickled carrot **VG** ↓ **G**  
Grilled vegetables **VG** ↓ **G**  
Seasonal mixed greens **VG** ↓ **G**  
Legume **VG** ↓ **G**  
Sautéed peppers and onions **VG** ↓ **G**  
Corn **VG** ↓ **G**  
Edamame **VG** ↓ **G**  
Fresh cut fruit **VG** ↓ **G**  
Cookie/ dessert bar **V**

### ***Select two:***

Quinoa **VG** ↓ **G**  
Brown rice **VG** ↓ **G**  
Farro **VG**  
Jasmine rice **VG** ↓ **G**  
Cous cous **VG**

### ***Select two:***

Feta cheese **V** ↓ **G**  
Shredded parmesan **V** ↓ **G**  
Cheddar jack **V** ↓ **G**  
Queso fresco **V** ↓ **G**

### ***Select two:***

Marinated grilled chicken ↓ **G**  
Seared salmon **S** ↓ **G**  
Wyeth Farm's steak **FF** ↓ **G**  
Fire roasted shrimp **S** ↓ **G**  
Marinated grilled tofu **VG** ↓ **G**

### ***Select two:***

Tzatziki sauce **V** ↓ **G**  
Avocado crema **V** ↓ **G**  
Cilantro chimichurri **VG** ↓ **G**  
Sweet mango chili **VG** ↓ **G**  
Red wine vinaigrette **VG** ↓ **G**  
Caesar **V** ↓ **G**

*Service charges and taxes apply to all events –  
speak with your catering manager for details.*

# THEMED BUFFETS

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Priced per person /15 person minimum

## Make-your-own Poke Bowl Bar

\$29.00 per person | additional entrée \$3.50 per person | plating available for \$10.00 per person

### *Includes:*

Sushi rice **VG** ↓**G**  
nori **VG** ↓**G**  
tamari **VG**  
wasabi **VG** ↓**G**  
roasted sesame seeds **VG** ↓**G**  
pickled ginger **VG** ↓**G**  
cucumber **VG** ↓**G**  
avocado **VG** ↓**G**  
radish **VG** ↓**G**  
pickled carrot **VG** ↓**G**  
edamame **VG** ↓**G**  
red cabbage **VG** ↓**G**  
mango **VG** ↓**G**

### *Pick two:*

Ahi tuna ↓**G** **S**  
smoked salmon ↓**G** **S**  
crab sticks ↓**G** **S**  
spicy jackfruit “crab” **VG** ↓**G**

### *Pick two:*

spicy mayo **V** ↓**G**  
sweet mango chili **VG** ↓**G**  
ginger tamari **VG** ↓**G**  
spicy peanut sauce **VG** ↓**G**  
eel sauce **VG** ↓**G**

# THEMED BUFFETS

Priced per person /15 person minimum

## Bulldog house-smoked Barbeque

\$23.00 per person | additional entrée \$3.50 per person | plating available for \$10.00 per person

### *Includes:*

Assorted cheese V↓G

House-made kettle chips V

Buns VG

Cookies/dessert bars V

### *Select two:*

Chipotle black bean patty - ketchup, veganaise, mustard, house-made pickles, lettuce, tomato, onion VG

Marinated portabella steak - roasted red pepper coulis, house-made pickles, lettuce, tomato, onion VG ↓G

Wyeth Farms grilled beef patty - ketchup, mayo, mustard, house-made pickles, lettuce, tomato, onion FF ↓G

Grilled chicken breast - ketchup, mayo, mustard, house-made pickles, lettuce, tomato, onion ↓G

Cameron Farms house-smoked pulled pork with Bulldog Barbecue sauce - house-made pickles, onions, lettuce FF ↓G

Grilled all-beef hot dogs - ketchup, mustard, relish, diced onion ↓G

### *Select two:*

Fresh cut fruit salad VG ↓G

Mustard-style potato salad V ↓G

Caprese pasta salad V

House-made baked beans VG ↓G

Creamy macaroni and cheese V

Seasonal roasted vegetable VG ↓G

House tossed salad - homemade ranch V↓G and balsamic vinaigrette VG ↓G

Traditional creamy coleslaw V ↓G

Add creamy corn chowder (V↓G) to your buffet for only \$3.00 per person!

# THEMED BUFFETS

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Priced per person /15 person minimum

## Taste of the East

\$27.00 per person | additional entrée \$3.50 per person | plating available for \$10.00 per person

### **Select one:**

Spring Valley Farm egg drop soup **V H**

Tom Kha soup - coconut curry, mushrooms and lemongrass **VG ↓G**

Japanese clear soup - mushroom consommé **VG ↓G**

Curry Cauliflower Bisque **↓G**

### **Select two:**

Orange chicken - peppers and onions

Orange tofu - peppers and onions **VG ↓G**

Chana masala - chickpea curry **VG ↓G**

Chicken tikki masala **↓G**

Wyeth Farm's beef bulgogi **FF**

Mushroom bulgogi **VG**

Cameron Farm's pork Katsu **FF**

### **Select two:**

Eggless fried jasmine rice **VG ↓G**

Steamed brown rice **VG ↓G**

Steamed white rice **VG ↓G**

Ginger snow peas and bell pepper **VG ↓G**

Sesame roasted broccoli and carrots **VG ↓G**

Cucumber kimchi salad **VG ↓G**

### **Select one:**

Coconut sticky rice pudding **VG ↓G**

Chinese mango pudding **↓G V**

Chinese egg tarts - sweet custard **V**

# THEMED BUFFETS

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Priced per person /15 person minimum

## Butler Cantina

\$24.00 per person | additional entrée \$3.50 per person | plating available for \$10.00 per person

### ***Includes:***

House-made pico de gallo **VG ↓G**  
Queso fresco **V ↓G**  
Sour cream **V ↓G**  
Flour tortillas **VG** (corn tortillas **VG ↓G** on request)  
Tortilla chips **V**

Warm queso dip or fresh guacamole available - \$1.50 additional per person

### ***Select two:***

Chicken **↓G**, Wyeth Farms steak **FF ↓G** or tofu fajitas **VG ↓G**  
Wyeth Farms barbacoa **FF ↓G**  
Chicken Adobo **↓G**  
Cameron Farms pork carnitas **FF ↓G**  
Wyeth Farms beef **FF ↓G** or cheese **V ↓G** enchiladas  
Chicken **↓G** or Wyeth Farms ground beef **FF ↓G** nachos with warm queso dip included  
Tofu **VG ↓G** nachos with warm sweet potato “queso” dip included

### ***Select two:***

Refried pinto beans **VG ↓G**  
Green chile black beans **VG ↓G**  
Spanish rice **VG ↓G**  
Cilantro lime rice **VG ↓G**  
Roasted calabacitas **VG ↓G**  
Mexican style-street corn **V ↓G**  
Cumin-roasted cauliflower **VG ↓G**

### ***Select one:***

House-made churros - caramel sauce & chocolate sauce **V**  
Traditional sopapillas  
Tres Leches cake **V**

Add green chile tortilla soup (**VG**) to your buffet for only \$3.00 per person!

# THEMED BUFFETS

Priced per person /15 person minimum

## Taste of Italy

\$25.00 per person | additional entrée \$3.50 per person | plating available for \$10.00 per person

### ***Includes:***

Garlic-herb focaccia sticks **V**  
Italian chopped salad **VG ↓G**  
Balsamic vinaigrette **VG ↓G**  
Parmesan cheese **V↓G**

### ***Select two:***

Marinated chicken picatta **↓G** with fettuccini **VG**  
Seven Sons ground Italian sausage, peppers, onions, tomatoes, basil, Gemelli pasta **FF**  
Shrimp Scampi **S ↓G** with fettuccini **VG**  
Wild mushroom ravioli, brown butter, sage **V**  
House-made Wyeth Farms beef lasagna **FF** (or) cheese lasagna **V**  
Penne pasta **VG** with Wyeth Farms Bolognese **FF ↓G**, Alfredo **V↓G** or house-made marinara **↓G VG**

Brown rice pasta available - \$1.50 additional

### ***Select one:***

Pesto-roasted fingerling potatoes **VG ↓G**  
Creamy polenta **V ↓G**  
Roasted garlic parmesan risotto **V ↓G**  
Zucchini noodles - olive oil, sea salt **VG ↓G**  
Garlic herb roasted Italian vegetables **VG ↓G**  
Sautéed green beans and shallots **VG ↓G**  
Grilled asparagus **VG ↓G**

### ***Select one:***

Vanilla and mixed berry panna cotta **V↓G**  
Tiramisu - Classic (or) Lemon Raspberry **V**  
Chocolate espresso cake **V**  
House-made cannoli - chocolate chips and pistachios **V**

Add vegetable minestrone soup (**VG**) to your buffet for only \$3.00 per person!

# DESSERTS

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## Traditional Selections

### Traditional Sopapillas

powdered sugar and cinnamon

\$28.00 per dozen

### Chocolate Strawberries **V** **↓G**

white chocolate, Glutino crushed pretzels, chocolate chip

\$32.00 per dozen

### Cookies, Assorted **V**

chocolate chip, peanut butter, oatmeal raisin, snickerdoodle

\$29.00 per dozen

*Vegan or made without gluten-containing ingredients cookies can be substituted by request.*

*Flavors may vary.*

### Dessert Bars, Assorted **V**

brownies and blondies

\$29.00 per dozen

### Classic Lemon Bars **V**

\$32.00 per dozen

### Cake Pops (*select one*) **V**

vanilla white chocolate, double chocolate, dark chocolate strawberry

\$29.00 per dozen

### Bite-sized Cheesecakes **V**

lemon zest, Amarena cherry

\$32.00 per dozen

### Miniature Tartlets **V**

key Lime & Blueberry or Mixed Berry & Vanilla

\$32.00 per dozen

### White Chocolate Bread Pudding **V**

crispy croissant, chocolate chips

\$38.00 per dozen

### Cupcakes, Assorted **V**

white wedding cake, marbled, double chocolate, strawberry

\$32.00 per dozen

*Vegan or Made-without-gluten cupcakes can be substituted by request. Flavors and cost may vary.*



# DESSERTS

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## Traditional Selections (continued)

### Miniature Cannoli's **V**

chocolate, pistachios

\$32.00 per dozen

### Mixed Berry Panna Cotta **↓G**

berries, vanilla bean

\$32.00 per dozen

## Vegan Selections

### Vegan Cookies, Assorted **VG**

Chocolate chip, oatmeal raisin

\$29.00 per dozen

Vegan and made-without-gluten cookies available **VG ↓G** \$36.00 per dozen

### Chocolate Avocado Mousse **VG ↓G**

Macerated berry

\$38.00 per dozen

### Fresh Fruit Skewers **VG ↓G**

Fresh-cut seasonal fruit

\$36.00 per dozen

### Chocolate Strawberries **VG ↓G**

Vegan chocolate and Glutino crushed pretzels

\$34.00 per dozen

### Blueberry Lemon Cups **VG ↓G**

Lemon vegan gelee, blueberry compote, lemon streusel

\$32.00 per dozen

### Coconut Raspberry Parfait **VG ↓G**

coconut crème, raspberry puree, coconut vanilla crumble

\$38.00 per dozen

### Chocolate caramel sea salt tartlets **VG ↓G**

pretzel crust, caramel filling, chocolate ganache, sea salt

\$32.00 per dozen

# SNACK PACKAGES

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## **Kettle Chips and Pretzels**

house-made kettle chips **V**, Glutino pretzels **VG ↓G**, caramelized onion dip **V ↓G** and spinach artichoke dip **V ↓G**

\$6.00 per person

Packaged chips only - \$2.25 per bag

## **Popcorn and Candies**

Chicago mix and sea salt & pepper popcorns **V ↓G**, assorted candy selection

\$6.00 per person

Individual popcorn bags only - \$3.50 each

## **Make-your-own Trail Mix **V ↓G****

wide array of trail mix ingredients including chocolates, dried fruits, nuts & snacks

\$6.00 per person

Individual trail mix bags - \$3.00 each

## **House-made Granola Bars **V ↓G****

\$3.00 per person

Individually wrapped bars - \$3.50 each

## **Peanut Butter Agave Protein Bites **VG ↓G****

\$3.00 per person

Individually wrapped protein bites - \$3.50 each

## **Cantina Chips and Dips **V****

tortilla chips, house-made salsa, fresh guacamole

\$5.00 per person

## **Bulldog Chow **V ↓G****

corn cereal coated in chocolate, peanut butter and powdered sugar, candy gems, Glutino pretzels

\$4.00 per person

Individual portion bags - \$4.00 each

# BEVERAGES

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## **Beverage Package**

assorted sodas, bottled waters and juices

up to four hours – \$6.00 per person

each additional hour – \$1.00 per person, per hour

add coffee, decaf and hot tea service to your beverage package – additional \$3.00 per person

## **Julian's Coffee and Fair Trade Numi Tea Service - all additives included**

\$48.00 per gallon

## **Julian's Cold Brew Coffee Service - all additives included**

\$56.00 per gallon

## **Starbucks Cold Beverages**

nitro-brew coffees, Frappuccino beverages

\$6.00 per beverage

## **Fresh Lemonade or Fair Trade Numi Black Iced Tea (Unsweetened)**

\$36.00 per gallon

## **Infused Water**

lemon-cucumber, mixed citrus, strawberry-mint or Lime-basil

\$24.00 per gallon

## **Bottled Water - Aquafina**

\$2.50 per bottle

## **Pure Leaf Bottled Iced Tea - Sweetened and Unsweetened**

\$3.00 per bottle

## **Canned Soda**

Pepsi & Diet Pepsi, Starry, Dr. Pepper & Diet Dr. Pepper, Mountain Dew, Bubly (assorted flavors)

\$2.50 per can

## **Celsius Fitness Drinks**

assorted flavors

\$5.00 per can

## **Bottled Juices**

orange, cranberry or apple

\$3.00 per bottle

# BAR PACKAGES

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## **Non-alcoholic Beverage Package**

assorted sodas, bottled waters and juices

up to four hours — \$6.00 per person

each additional hour - \$1.00 per person, per hour

garnish and mixer package (ginger ale, soda water, tonic, sweet & sour, margarita mix, and ginger beer with limes, lemons and whiskey cherries) - additional \$2.00 per person

## **Signature Wine and Beer Package**

house red and white wines, domestic beers, assorted sodas, bottled waters

Two hours — \$15.00 per person

Four hours — \$27.00 per person

## **Premium Wine and Beer Package**

premium red and white wines, domestic & local beers, assorted sodas, bottled waters

Two hours — \$20.00 per person

Four hours — \$36.00 per person

## **Signature Craft Bar Package**

signature craft liquors, mixers, house red and white wines, domestic beers, assorted sodas, bottled waters and juice

Two hours— \$24.00 per person

Four hours— \$42.00 per person

## **Premium Tier Bar Package**

premium liquors, mixers, premium red and white wines, domestic & local beers, assorted sodas, bottled waters and juice

Two hours— \$28.00 per person

Four hours — \$48.00 per person

## **Signature Cocktails or Mocktails**

traditional-style or creative custom beverages

Pricing based on selection; contact us for more info!

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**Upgrades from our signature, premium wine and liquor selections are available!** Please ask your catering manager regarding options from our exclusive options.

## **Bar Service**

Labor, permits, or other services may be required to provide alcohol at your event. Your catering manager will work with you on the details of your particular order.