



BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®



*catering
guide*

BON APPÉTIT CATERING
AT MACALESTER COLLEGE

table of contents

Beverages and Bakery	page 3
Breakfast Buffets	page 4
Deli	page 5
Signature Salads	page 7
Global Buffets	page 8
Snacks and Sweets	page 10
Appetizer Platters	page 12
Hors d'Oeuvres	page 13
Plated Three Course Dinner	page 15
Catering Policies and Procedures	page 17

welcome to bon appétit

Bon Appétit Management Company is an on-site restaurant company offering full food-service management to corporations, universities, museums, and specialty venues. Based in Palo Alto, CA, we operate more than 500 cafes in 32 states for dozens of marquee clients.

We Believe In Serving Only The Freshest Food

Our food is cooked from scratch, including sauces, stocks, and soups (salsa, too!). We serve food that is alive with flavor and nutrition, food that is created in a socially responsible manner for the wellbeing of our guests, communities, and environment.

A pioneer in environmentally sound sourcing policies, we've developed programs addressing local purchasing, overuse of antibiotics, sustainable seafood, the food-climate connections, humanely raised meat and eggs, and farmworker rights.

Menus

Custom menus and special diet accommodations

The menus contained within this guide have been developed to assist with your event planning. However, since every function is unique, our culinary team can create unique menus that are tailored to your event and your budget. In addition, we will gladly accommodate special dietary needs including vegetarian, vegan, or items made without gluten-containing ingredients.

Our Kitchen Principals

- Menus are written based on seasonality and availability of regional fresh product. Whenever possible, these are produced locally using sustainable and organic practices.
- Stocks are made from scratch.
- Olive and canola oils are used for everyday dressings. We use specialty oils for other purposes (i.e. walnut oil or chili oil). Peanut oil is never used in the preparation of our food.
- All salad dressings are made from scratch. Nonfat and low-calorie dressing may be purchased as necessary.
- Cookies and muffins are baked fresh daily. Breads are baked fresh daily when possible.
- Trans fats are not used in our kitchens.
- Turkey and beef are roasted in house daily for deli meat.
- Seafood is purchased fresh when available locally or frozen at the source to ensure quality—never air-freighted.
- MSG is never used in the preparation of our food.

These are just a few of our kitchen principals. To learn more, please visit us online at: macalester.cafebonappetit.com

beverages and bakery

Priced Per Gallon (16 Cups)

Fresh-brewed regular/decaf coffee, hot or cold press	17.00
Hot chocolate or hot apple cider	15.00
Fruit-infused water service	15.00
Lemonade or iced tea	15.00
Seasonal punch	15.00
Water	1.00

Individual Servings

Sparkling cider (750 ml bottle)	8.00
Assorted soft drinks and sparkling water	1.50
Organic and fair trade certified loose leaf teas	0.75

Bakery priced per dozen

Assorted muffins	18.00
Assorted danishes	18.00
Mini iced cinnamon rolls	18.00
Scones with preserves	18.00
Bagels with assorted cream cheese	24.00
Crustless quiche	26.00

Select from: ham and cheese, three cheese, vegetable

breakfast buffets

PRICED PER PERSON | 10 PERSON MINIMUM

All breakfasts are served with hot tea, assorted juices, and regular coffee (decaf is available by request)

Continental

Assorted bakery tray, fresh cut fruit display

7.50

Build Your Own Parfait

Granola, plain and berry yogurt, and seasonal berries served with petite plain and chocolate croissants

8.00

Healthy Start

Whole grain morning glory muffin, fresh cut fruit, yogurt with granola and nuts, gourmet oatmeal with raisin, brown sugar, and milk

10.00

Omelet Station

Chef attended omelet station is also available. Just ask!

Hot Breakfast

Choice of two main dishes and two sides, add a fresh cut fruit platter for 4.50 per person

12.00

Select from main dish options:

- Cage-free Scrambled eggs
(add extra ingredients for 1.00 per person: cheese, sausage, roasted seasonal vegetables, spinach, mushrooms, or seasoned tofu)
- Biscuits and gravy (sausage or plain)
- Buttermilk pancakes
- Baked cinnamon French toast
- Gluten free waffles
- Breakfast sandwiches, cage-free eggs, choice of roasted vegetables, ham, sausage, and cheddar cheese on croissants or English muffins
- Oatmeal bar with brown sugar, dried fruit, and milk

Select from side options:

- Vegetarian sausage
- Sliced honey ham
- Pork sausage or bacon
- Oven roasted breakfast potatoes
- Hashbrowns
- Cheesy potato breakfast casserole

deli

PRICED PER PERSON | 10 PERSON MINIMUM

Please limit to three selections. Includes seasonal whole fruit, chips, bars or cookies, assorted sodas, and sparkling water. Add house made soup for 2.50 per person.

Deluxe Sandwich or Wrap

Served on ciabatta roll, french roll, spinach wrap or whole wheat wrap

12.80

Select from the following:

Ferndale Turkey: House roasted Ferndale Farms turkey breast, local cheddar cheese, sliced tomatoes, organic mixed field greens, red onions, and stone ground mustard aioli

Smoked Chicken: House smoked chicken breast, provolone cheese, roasted pepper pesto, spinach, and tomato

Classic Roast Beef: Slow roasted garlic beef, baby arugula, thin red onions, mild horseradish aioli, vine ripe tomato

Little Italy: Capicola ham, genoa salami, black forest ham, provolone cheese, lettuce, tomatoes, red onions, and giardiniera oil and vinegar

Caprese: Fresh mozzarella cheese, tomatoes, lettuce and basil pesto

Fire Grilled Portabella: Grilled marinated portabella with roasted bell peppers, red onions, pepper jack cheese, fresh greens, garlic aioli

Curry Cauliflower Steak: Roasted curry cauliflower steak with leaf lettuce, house made hummus, tomato

Tofu Salad: Pressed and roasted tofu, celery, blanched onion, Just Mayo, romaine lettuce, and provolone cheese

Chicken Caesar Wrap: Romaine, tomato, Parmesan cheese

Boxed Lunches

Sandwich or wrap served on sourdough bread, whole wheat or flour tortilla with sliced tomato, lettuce, packets of mayo, and mustard.

9.75

Select from the following:

- Ferndale Farms roast turkey with swiss cheese
- Roast beef with pepper jack cheese
- Black forest ham with cheddar cheese
- Roasted seasonal vegetables with hummus
- Tofu salad

deli, cont.

Cold Deli Buffet

Sliced white and wheat breads, lettuce, onion, tomato, dill pickles, giardinara, Just Mayo, whole grain mustard, hummus and chips

13.80

Select Three: Ferndale Farms roasted turkey breast, smoked ham, house roasted beef, roasted seasonal vegetables, capicola, salami

Select Two: Swiss, Cheddar, Provolone, Pepper Jack, Muenster, American

Select Two: potato salad, pasta salad, fresh fruit salad, cole slaw, whole grain salad, or daily fresh composed salads may be available upon request

Soup and Sandwich Combo

Half classic deli sandwich and bowl of soup

9.75

Sandwich on Sliced Wheat or Wrap

Turkey, provolone

Ham, cheddar

Roast Beef

Vegetarian

9.75

signature salads

PRICED PER PERSON | 10 PERSON MINIMUM

Please limit to three selections. Includes seasonal whole fruit, fresh roll, bars or cookies, assorted sodas, and sparkling water. Served as buffet or boxed.

Caesar Salad

Romaine lettuce, house made herbed croutons, shaved parmesan cheese and Caesar dressing

12.80

Mediterranean Salad

Romaine lettuce, cucumbers, tomatoes, red onions, mixed olives and Feta cheese and lemon-oregano vinaigrette

12.80

Tuscan Salad

Organic field greens, white beans, grilled eggplant, roasted sweet peppers, grilled red onions, tomatoes, garlic croutons and balsamic vinaigrette

12.80

Asian Market Salad

Chopped napa cabbage tossed with cilantro, carrots, green onions, pea pods, cucumbers, red bell pepper, crispy rice noodles, soy nuts, and sesame-soy dressing

12.80

Cobb Chop Salad

Romaine lettuce, tomatoes, bleu cheese, chopped eggs, grilled red onions, avocados, crate free bacon, and ranch dressing

12.80

Add grilled chicken, teriyaki chicken, tofu, local Ferndale Farms turkey, or steak 2.00

global buffets

PRICED PER PERSON | 10 PERSON MINIMUM

All buffets include freshly baked rolls, butter, bars or cookies, and assorted soda or lemonade

Chef attended action stations are available upon request

Southwest

Choose two: barbacoa beef, green chili roasted pork, or grilled adobo chicken.

Served with pinto beans, cilantro lime rice, shredded lettuce, diced tomatoes, cheese, pico da gallo, salsa verde and sour cream, and corn and flour tortillas

Add guacamole for an additional 1.00 per person

Add an additional protein for 2.00 per person

Chopped romaine available to make salad

15.00

Asian Fusion

Served with steamed brown rice and sesame-soy lo mein noodles, pork or vegetable egg rolls with sweet and sour dipping sauce, soy sauce, and fortune cookies

Substitute egg roll for salad available

Select two of the following:

- Mongolian Beef and green beans
- General Tso's chicken or tofu
- Szechuan beef and eggplant or tofu
- Moo shu and vegetables

15.50

Italian

Penne pasta or cheese tortellini, served with seasonal vegetables with fresh basil, choice of two sauces, grilled garlic bread, and Caesar or mixed green salad

Substitute house made Lasagna for an additional 4.00 per person

16.00

Select two sauces:

- Beef bolognese
- Alfredo sauce with grilled chicken breast
- Basil pesto alfredo
- Marinara sauce
- Spicy putanesca sauce

global buffets

Curry Leaf

Comes with steamed brown rice or basmati rice, toasted garlic naan, and crispy chickpea fritters with mango chutney, and salad (mixed baby greens, dried mango, toasted coconut, cilantro lime vinaigrette)

15.50

Choice of:

- Tomato and yogurt curry with roasted chicken
- Bombay chicken curry with harvest vegetables
- South Indian phau with seitan or chicken

Minnesota Grown

Choice of two proteins and two sides.

17.00

Select two of the following:

- Beer brats and sausages
- Hamburgers
- Turkey burgers
- All beef hot dogs
- Grilled chicken breasts
- Black bean burger

Select two of the following:

- Baked macaroni and cheese
- Baked beans
- Coleslaw
- Potato chips
- Mixed green salad
- Sliced fresh fruit

From our Smoker

Smoked or brined pork shoulder, smoked chicken on the bone, or house smoked Ferndale turkey breast with condiments and a variety of house made barbecue sauces, corn on the cob, coleslaw, roasted potato salad, mixed green salad and stone ground mustard vinaigrette

Grilled onsite—additional 75.00 for chef

19.00

snacks & sweets

PRICED PER PERSON

The Munchies

Mixed nuts, pretzels, and party mix
(custom mixes are available, just ask)
2.95

Chips and Guac

House made tortilla chips with pico de gallo and guacamole
3.20

Signature Vegan Pound Cake

Select from lemon poppy seed or raspberry
2.50

House Made Caramel Corn

1.50

Covered Pretzels

Select from chocolate, toffee or blueberry
2.00

Veggie and Hummus Cups

House made hummus and fresh vegetables
3.50 (1.5-2 cups per person)

Healthy Break

Whole fruit, Country View Dairy individual yogurt, granola bars, trail mix
6.75

Seasonal Berry Skewers

Based on seasonality
3.80 (1.5-2 skewers per person)

snacks & sweets

PRICED PER DOZEN

Assorted Mini Sweets

Selection of mini cheesecakes, mini tarts, and petit fours
18.50

Assorted Cookies

13.50

Assorted Dessert Bars

Lemon, carmelite, apple, blondie, brownie, fruit streusel
15.50

Cannolis

Cannolis with sweet ricotta, pistachio, or dark chocolate
21.00

Petite Cupcakes

16.50

House Made Granola Bars

15.50

Mini Molasses Cookies

Made without gluten
12.00

Ask us about specialty cakes—our bakery can customize for you!

appetizer platters

PRICED PER PLATTER

Platters serve approximately 40 guests. Half orders are available.

Fresh Sliced Assorted Vine Ripened Seasonal Fruit and Berries

80.00

Fresh Garden Vegetables

With ranch, hummus, or bleu cheese dressing

75.00

Domestic Cheese Display

Three cheese varieties with crackers and sliced breads

85.00

Artisan Cheese Display

Selection of European and local specialty cheeses served with spiced nuts, local honey, seasonal dried fruit, crackers, and sliced toasted crostini

110.00

Harvest Platter

Assortment of Italian and domestic meats, marinated vegetables, olives, dried fruit, stone ground mustard, and sliced toasted crostini

95.00

Grilled and Roasted Vegetable Platter

Seasonal selection of marinated and grilled, smoked and roasted fresh vegetables served with smoked pepper vinaigrette

65.00

Trio of Hummus and Olives

Trio of house made hummus including red pepper, traditional garlic and spinach served with crisp pita chips and assorted olives

55.00

Bleu Cheese and Artichoke Casserole

Served with grilled baguette

60.00

hors d'oeuvres

PRICED PER ORDER

50 pieces per order. Available passed or displayed.

Vegetarian

Mini tarts with roasted cherries, thyme, and brie	65.00
Grilled crostini with bleu cheese, roasted pear compote	60.00
Chickpea and spinach fritters with mango chili chutney	65.00
Local goat cheese with cranberry, wild rice chutney on flax crisps	75.00
Herb smoked crimini mushrooms with herb chimichurri sauce	75.00
Herb focaccia with roasted pepper aioli, feta and artichoke	85.00
Vine ripened tomato and mozzarella skewer with aged balsamic, fresh basil	80.00
Crispy wild mushroom croquette with oregano aioli	75.00
Soba noodle salad with carrot, bean sprout, and cashews	85.00
Buttercup risotto fritters stuffed with fontina, oregano aioli	85.00
Thai style vegetable spring rolls with tea sweet and sour sauce	65.00
Vegetable pot stickers with sweet soy and chili oil	65.00
Crispy arepa with black bean puree, avocado, and tomato relish	80.00

Poultry

Buffalo chicken empanadas with grilled onion, bleu cheese, spicy dipping sauce	100.00
Honey rosemary chicken skewers with maple chili sauce	75.00
Lemongrass chicken skewer with miso glaze, tea sweet and sour sauce	75.00
Smoked chicken, flame grape, toasted pecan on crostini	85.00
Griddled chicken cake with apple and bleu cheese relish	85.00
Chicken and lentil meatballs with smoked pepper sauce	55.00

Beef & Pork

Herb crusted beef tenderloin on crostini, horseradish aioli, olive relish, roasted peppers	125.00
Mini beef barbacoa taco with salsa verde, roasted corn, and cotija	90.00
Mini open faced BLT, Fisher Farms bacon, garlic aioli, local baby tomatoes, baby arugula	85.00
Prosciutto wrapped dates with fontina and aged balsamic	80.00
Deviled eggs with crispy bacon, roasted jalapeño, capers, mustard	95.00
Pork meatball with cilantro and sesame green curry sauce	55.00
Pork scallion pot stickers with chili mango relish and sweet soy	85.00
Minnesota sushi: tator tots wrapped in bacon, dipping sauce	55.00
Sirloin and vegetable skewers with chimichurri	65.00

hors d'oeuvres, cont.

Seafood

Blue crab cocktail with chili lime sauce, avocado puree, and tomato relish	175.00
Coriander seared yellow fin tuna with pickled ginger, crispy wonton and wasabi peas	125.00
Cold smoked salmon, capers, and red onion on focaccia with roasted pepper aioli	100.00
Cold smoked salmon, capers, red onions	100.00
Roasted fingerling potato with crème fraiche, cold smoked salmon, scallions	100.00
Grilled garlic shrimp with chorizo, lemon parsley pesto	200.00
Lump crab cakes with grilled pineapple chili relish	100.00

plated three-course dinner

PRICED PER PERSON | 10 PERSON MINIMUM

All meals include salad, fresh dinner roll, water, iced tea. Select one item from each category. Other seasonal sides available upon request.

Salad Course

Organic baby mixed greens, toasted almonds, flame grapes, goat cheese, aged red wine vinaigrette	4.00
Roasted tomato soup with horseradish cream and fresh herbs	4.00
Roasted beet ravioli with goat cheese, sherry vinaigrette and watercress	4.00
Organic spinach salad with spiced pecans, roasted sweet pepper buttermilk dressing	4.00
Organic baby mixed green with grilled apples, local bleu cheese, toasted walnuts, cider vinaigrette	4.00
Baby arugula salad with shaved fennel, citrus, and local goat cheese with a vanilla vinaigrette	4.00

Entrée Course

Seafood

Almond crusted walleye with wild rice and harvest vegetable compote, smoked tomato vinaigrette	24.00
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Beef

Herb roasted beef tenderloin with caramelized onion whipped potatoes, wild mushrooms, Swiss chard, cabernet demi glaze	35.00
Herb grilled teres major of beef with roasted buttercup risotto cake, grilled onions, roasted green beans, stone ground mustard demi-glace	22.00

Poultry

Rosemary and garlic grilled chicken breast, sweet corn risotto cake, roasted pepper sauce and baby spinach	18.50
Pan seared chicken marsala with crispy polenta, roasted wild mushroom and kale	16.00

Vegetarian

Roasted and stuffed butternut squash with wild rice, roasted brussels sprouts, garbanzo beans, and kale	18.50
Eggplant, goat cheese, wild mushroom napoleon	16.50
Herb charred cauliflower steak with smoked tomato quinoa and braised kale	14.00
Leek and swiss chard tart with grilled asparagus and roasted pepper vinaigrette	14.50
Gnocchi with roasted peppers, sweet onions, baby kale, summer squashes, white wine, Parmesan cream sauce	18.00
Roasted seasonal vegetable crepes, chevre cheese, spinach, walnut pesto, sautéed roasted vegetables, mixed organic grains	18.00

plated three-course dinner

Entrée Course, continued

Pork

Sage grilled pork tenderloin with yam puree, roasted brussel sprouts, toasted walnuts and red pepper sauce 18.00

Dessert

Tiramisu with coffee sauce and shaved chocolate 4.00
Vanilla bean panna cotta with fresh berries and crispy cookies 4.00
Roasted banana cheesecake with roasted blueberry sauce 4.00
Warm apple cake with vanilla bean ice cream and sea salt caramel sauce 4.00
Vanilla bean crème brulee with fresh berries and crispy cookies 5.00
Molten chocolate cake with vanilla bean ice cream and sea salt caramel sauce 6.00
Chocolate turtle mousse cake 4.00
White chocolate banana cream pie with chocolate sauce 4.00
Warm gingerbread with apple compote and vanilla sauce 4.00
Warm apple crisp with sea salt caramel sauce and vanilla sauce 4.00
Tres leches cake with pineapple relish and sweet cream 5.00

Custom menus are available. Just ask!

catering policies and procedures

Reserving a Location

Please contact reservations to reserve a space on campus.

Website: Macalester.edu/reservations

Email: reservations@macalester.edu

Phone: 651-696-6638

Conference and Facility Rentals

Website: macalester.edu/conferences

Email: conferences@macalester.edu

Phone: 651-696-6472

Placing Your Order

- Catering orders may be placed via email, telephone, or in person. Email orders should be sent to amy.jackson@cafebonappetit.com. Telephone orders and inquiries should be addressed to the Director of Catering at 651-696-6313.
- The catering department should be made aware of any program-specific details: meetings, speakers, or any other activity that would occur before, during, or following the time catering service is requested. This may affect our ability to properly set up, service or clean up your event.
- Catering orders must be placed no later than (7) business days prior to the event. Custom menus require at least (2) weeks notice.
- Catering orders are not booked or confirmed until you are contacted by Bon Appétit with a contract.

Menu and Guest Count Changes

- When ordering catering, please provide an estimated guest count, then a guaranteed guest count (3) business days prior to your event. You will be responsible for the guaranteed number or the actual number, whichever is greater.
- Cancellations or menu changes must be confirmed no less than (3) business days prior to the event day.
- Event cancellations within less than (3) business days will result in the client being charged 50% of the total contracted order price.
- Event cancellations occurring within 24 hours of the event will result in the client being charged 100% of the total contracted order price (including any charges for rented equipment, linen, etc.).

Linen

- Linen for food, beverage and registration tables will be provided at no charge. Hollow square and u-shape table configurations may incur additional linen costs.
- Black and white linens are provided for tables at no additional charge. Colored linens are available at \$5 per linen.

Removal of Food

- All food and beverages are to be consumed on the premises during the scheduled event. Food and beverages not consumed during the event remain the property of Bon Appétit. Bon Appétit does not offer to-go boxes.

Service Fees and Payment

- Upon confirmation of your event, you will receive a copy of the Catering Contract listing all estimated charges. Any additional charges will appear on a final invoice, after the completion of your event. All menu prices are based on current food market availability and cost. We reserve the right to make changes when necessary.
- Price quotations will be guaranteed 30 days prior to the event. There is a 10% service charge for all campus catering events, and a 20% service charge for all third party events.

Service Levels/Serviceware

- For any event that requires a catering attendant, this includes any buffet with chaffers or plated meal, there is a \$25 per hour fee. The number of catering attendants needed is based on the number of guests attending the event.
- Drop off service is available and at the discretion of the Catering Director.
- Both china and compostable-ware are options for your event, we can discuss which option is best for your event and any additional charges that may incur.
- For any event that requires a chef on site for grilling or carving, there will be a \$75 per hour charge.

Looking to plan your own grand event in high style? Contact us for additional menu options and pricing.

Thank you for choosing Bon Appétit!

