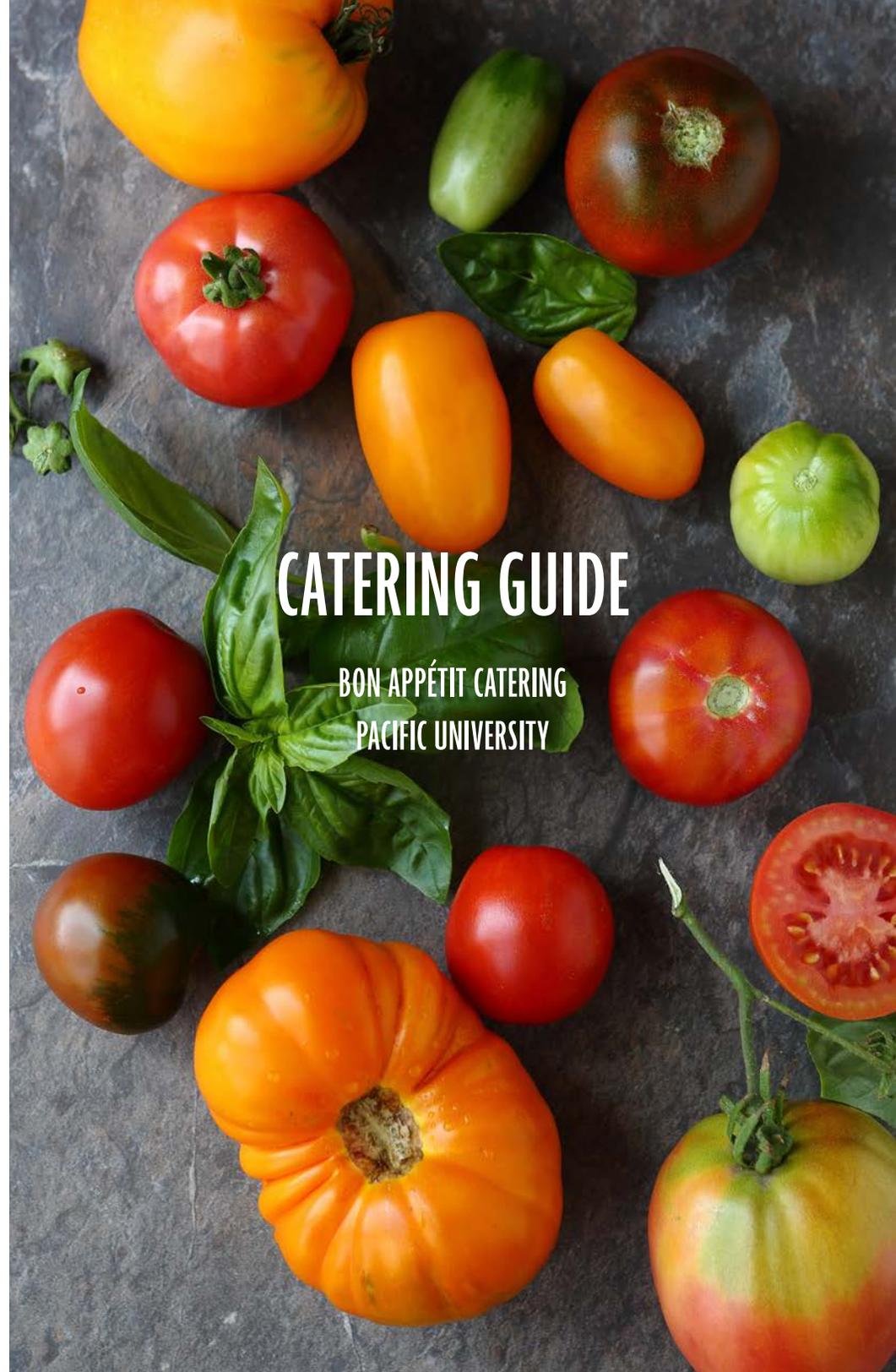


BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®



CATERING GUIDE

BON APPÉTIT CATERING
PACIFIC UNIVERSITY

FOOD SERVICE FOR A SUSTAINABLE FUTURE

We believe in serving only the freshest food. Food prepared from scratch, using authentic ingredients. Food alive with flavor and nutrition. Food created in a socially responsible manner for the well-being of our guests, communities and the environment.

Our Kitchen Principles

- Over 25% of our food is sourced locally, supporting over 20 farmers and producers within 150 miles of our kitchen.
- Our chicken and eggs are always antibiotic free. www.keepantibioticsworking.com
- Shell eggs are produced cage-free and are certified by Humane Farm Animal Care, Food Alliance or Animal Welfare Approved.
- Seafood is purchased only from sustainable sources and adheres to Monterey Bay Aquarium seafood watch guidelines.
- We use locally grown and organic produce whenever possible.
- For more information about the healthy foods that we serve, visit our website at www.bamco.com.

Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee, delicious hors d'oeuvres, elegant served meals, to beautiful buffets. Our menu is just a starting point. We specialize in custom designing menus for all occasions. We proudly offer fresh ingredients, creative presentation and professional hands-on service.

Bon Appétit Management Company continues to provide premier service as an onsite restaurant company known for its culinary expertise and commitment to socially responsible practices.

Sustainable Catering

Do you care about sustainability? Want your event to be zero waste? Then here are some considerations to make when placing your catering order:

- Request china service. In doing so, you cut back on the amount of waste that would be generated from disposable plates, napkins, and utensils. If china isn't an option for your event, ask us about our lower cost SustainWare program.
- Request beverages that are not bottled or canned.
- Request composting. Your guests can follow a few simple guided steps at the end of their meal.
- Choose seasonal, local dishes. Ask our catering manager if any of your choices include ingredients from a Farm to Fork vendor. We do our best to source as fresh and locally as possible.
- Order to-go boxes for leftovers. Unfortunately we can't reuse food that has already been served, so sending leftovers home with your guests is the best way to keep food out of the trash! Even though we compost whenever possible, it is much more sustainable to have the food feed someone than go to waste.
- We offer vegetarian and vegan selections in order to lower our carbon footprint. Visit our website to learn more about how choosing low carbon foods can reduce greenhouse gas emissions at www.eatlowcarbon.org.

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CATERING POLICIES & PROCEDURES

The Office of Events and Conferences Pacific University

Before you book with us, start by contacting the Pacific University Office of Conferences & Events Support Services or visit the on-line booking site at <http://schedule.pacificu.edu/EmsWebApp/Default.aspx>. Reserve the date and location of your event as early as possible, even if the date is tentative. Staff members will check availability of space and arrange set-up of your event, including table and seating needs, floor plan, podiums, and audio/visual needs. For the Pacific University Office of Conferences and Events Support Services, please call 503-352-2283 or email schedule@pacificu.edu

Placing Your Order

- Catering orders may be placed online through our online ordering system; catertrax. Special event inquiries should be addressed directly with the Catering Manager at 503-352-2241 Visit www.cafebonappetit.com/PacificU for more information.
- The catering department should be made aware of any program-specific details: meetings, speakers, or any other activity that will 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 seven (7) business days prior to the event. Custom menus require at least two (2) weeks' notice.
- Delivery is complimentary for all onsite orders of \$60.00 or more. Orders not meeting this amount will incur a delivery charge of \$15.00 to cover incremental costs.
- Catering orders are not considered booked until you are contacted by Bon Appétit with a confirmation.

Menu & Guest Count Changes

- When ordering catering, please provide an estimated guest count, then a guaranteed guest count three (3) business days before the event. You will be responsible for the guaranteed number or the actual number, whichever is greater.
- Any cancellations, menu changes, or restrictions must be confirmed no less than three (3) business days prior to the event date. Changes inside the three day window will incur additional labor charges.
- Event cancellations within three (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, linens, etc.)

CATERING POLICIES & PROCEDURES

Late Orders

- Bon Appétit Catering will make every attempt to accommodate late requests based upon product availability and previously scheduled catering events. A rush charge of \$30.00 may be applied.
- The rush charge covers accelerated ordering and staffing, as well as any fees we incur from the rushed order. Proper notice enables us to adequately order, staff, and plan for the event.

China Usage

- Unless otherwise specified, disposable service ware is included in all our catered event pricing.
- Formal service ware (china, silverware and glassware) is available for most catered events. A charge of \$4.00 per person will be applied.

Labor

- An additional charge for labor may be applied to an order that has china service.
- Additional labor costs may incur if the scheduled event time is greater than amount originally stated on an order.
- Events held outside our normal hours of operation, 7:00 a.m. – 8:00 p.m. during academic periods and 8:00 a.m.– 5:00 p.m. during break periods, will incur an additional labor charge.
- Events exceeding four hours may incur an additional labor charge.
- Labor is billed at a per hour cost of \$28.00 per hour for servers or \$32.00 per hour for OLCC servers.

Quantities

- We commit to providing quantities for the number of guests confirmed, including an industry standard buffer.
- Platters are produced and priced in ten guest increments.
- Appetizers are priced by the dozen. We recommend 2-6 pieces per guest depending on the style of service.
- In some cases, food and beverages are ordered by specific quantity. We can recommend an amount based on experience and average consumption to fit your needs.

Dietary Restrictions

- In the interest of providing a safe and enjoyable catering experience, it is important that our clients make Bon Appétit fully aware in advance of any guest dietary restrictions, food sensitivities, or allergies. To ensure greatest guest satisfaction we require three days of advance notice for any dietary modifications.

CATERING POLICIES & PROCEDURES

Confirmations

- Please review the information on the catering contract carefully and reply via email with an authorized consent or changes of the contract.
- A budget number or other means of payment must be provided prior to delivery. Bon Appétit cannot provide services without this information.

Linen

- Linen for food and beverage tables will be provided at no charge. Substantial breakfast buffets, lunch and dinner buffets include linen for seating tables. Hollow square and u-shape table configurations may incur additional linen costs.
- Extra linens are available at \$5.25 per piece. Please inform catering of any display, registration, name tag or materials tables you require linen for. This ensures we have the amounts/colors requested in stock.

Equipment

- For any event not attended by catering employees, you are responsible for all equipment provided from the beginning of the event until clean-up time. Removal of any service item is prohibited.
- You will be notified of any missing items and have 24 hours to return the items to the Bon Appétit main office.
- Any items not returned within this time frame will be billed at full replacement cost to the department responsible for the event.

Removal of Food

- The handling of food in a safe manner is imperative. Food not handled in a safe manner is a health hazard. For this reason we do not recommend the removal of food from any catered event. Should you choose to take food with you, we will not be responsible for its quality or safety.
- Catering prices do not include to-go boxes. To-go boxes are available by request for \$0.25 each. Please request these with your initial order if you anticipate taking food with you.

Alcohol Policy

- Except in limited situations, alcoholic beverages must be served in a controlled area and served by an OLCC-licensed bartender. OLCC labor hours are to include set-up and take-down of the bar, with an industry standard four (4) hour minimum. Alcohol may not be removed from the area where the event is being serviced. Consumption will be charged separately.

CATERING POLICIES & PROCEDURES

Alcohol Policy, continued

- When Bon Appétit is serving alcohol not purchased through Bon Appétit, it may assess reasonable charges for handling. The minimum handling fee for client-provided:
 - Keg beer is \$80.00 and may increase based on the scope of your event.
 - Wine service based on \$12.00 per bottle
 - Bottled beer service \$1.00 per bottle
- Food in sufficient quantity must be available for the number of guests anticipated whenever alcoholic beverages are to be served. Per OLCC regulations, we must serve a minimum of two different substantial snack food or appetizer items. For more details, see Oregon Administrative Rules OAR 845-006-0462 at <http://www.oregon.gov/OLCC>.

NON-UNIVERSITY AFFILIATED & OFF-SITE CATERING

If you are interested in Bon Appétit as a caterer for an off-site or non-university sponsored event, please contact our Catering Manager at 503-352-2241.

Service Fees

- Pricing in the catering guide is preferred institutional pricing. Third-party catered events are subject to a 20% service fee.

Delivery Fees

- For some events at off-site locations, we will add reasonable delivery charges to cover our incremental costs. Delivery charges are specifically designed to allow for transportation of food, service equipment, china, flatware, and all needed linens.

Payment for Catering Services

- Bon Appétit requires all third-party clients to pay a 50% deposit of the event's projected costs at signing. The balance (less hosted bar service consumption sales) must be paid in full on or before the day of the event.
- Bon Appétit accepts most major credit cards as well as checks. Please make checks payable to Bon Appétit. Our mailing address is: Bon Appétit, 2043 College Way, Forest Grove, OR 97116.

BEVERAGES

Fresh-Brewed Coffee & Fair Trade Teas

One tower is approximately 25 cups	24.95
One airpot is approximately 10 cups	14.75
Add 1 quart coconut milk	+7.00
Add 1 quart soy milk	+7.00

Cold Beverages (options below)

Per gallon/per pitcher	12.25/5.25
Orange juice	
Cranberry juice	
Classic lemonade	
Raspberry lemonade	
Iced tea	
Citrus punch	

Assorted soft drinks

1.75 each	
Sparkling water	2.25 each
Boxed water	2.50 each
Martinelli's sparkling cider	8.25 per bottle
Spa water	1.25 per guest

For questions regarding our bar services, please contact our Catering Manager.

BAKEHOUSE

Morning Goodies

Priced per dozen, 1 dozen minimum per variety

Breakfast pastries 17.25
variety of scones, danishes, croissants

Breakfast breads 15.50
variety of muffins and breakfast breads

Vegan breakfast breads 18.50
variety of vegan muffins and vegan breakfast breads

Made without gluten breakfast breads 18.50
variety of made without gluten muffins and made without gluten breakfast breads

Spinach and feta croissants 34.25

Ham and swiss croissants 34.25

Assorted Portland French bagels 22.95
choice of plain or flavored cream cheese

Afternoon Treats

Priced per dozen, one dozen minimum per variety

Traditional cookies 15.50
Chocolate chip
Oatmeal raisin
Peanut butter
Snickerdoodle
White chocolate macadamia nut
Healthy harvest
Lemon coconut cooler
Triple chocolate

Vegan and made without gluten cookies 18.50

Bar cookies 15.50
Lemon bar
Berry crumble bar
Brownie

MORNING BUFFETS

Priced per guest 10 person minimum

Continental 8.95
Fresh baked assorted breakfast items, fresh sliced fruit, ice water, choice of orange juice or freshly brewed coffee & fair trade teas

add hard boiled eggs, peeled +\$18 per dozen

Healthy Start 8.95
Greek yogurt with house-made granola, sliced fresh fruit platter, ice water, choice of orange juice or freshly brewed coffee & fair trade teas

add hard boiled eggs, peeled +\$18 per dozen

All American 10.95
Scrambled eggs, applewood smoked bacon, Pure Country pork sausage or vegan sausage, sliced fresh fruit platter, breakfast potatoes, ice water, choice of orange juice or freshly brewed coffee & fair trade teas

Build-Your-Own Breakfast Buffet 13.95
Choice of two main dish options and two sides, fresh sliced fruit, assorted muffins & breakfast breads, ice water, orange juice or freshly brewed coffee & fair trade teas

Main dish options, choose two:

Scrambled eggs, choice of cheddar or plain
Vegan tofu seasonal vegetable scramble
Frittata, choice of vegetarian or meat
Bob's Red Mill oatmeal w/ with brown sugar and seasonal toppings
Brioche French toast with whipped butter & and syrup

Side dish options, choose two:

Applewood smoked bacon (2 pieces)
Turkey sausage link (2 pieces)
Pure Country pork sausage links (2 pieces)
Morningstar vegetarian sausage patties (2 pieces)
Oven roasted breakfast potatoes

BOXED LUNCHES AND SALADS

Priced per guest, 10 person minimum

Boxed Lunches

Includes whole fruit, chips, cookie and sparkling water or soda.

The basic sandwich or wrap, minimum five per variety 10.25

Served on Portland French sourdough with cheese, tomato, lettuce, mayonnaise & mustard

Baked ham

Roast turkey breast

Roasted red pepper, zucchini, squash, hummus

The deluxe sandwich or wrap, minimum five per variety 11.95

Served on Portland French ciabatta bread or flour tortilla

Turkey club

Turkey, bacon, cheddar cheese, romaine lettuce, garlic aioli

Spring Chicken Salad Sandwich

English peas, pea tendrils, tarragon, mint

Fancy ham

Baked ham, brie, caramelized onions and apricot compote, whole grain mustard

Chickpea of the sea – our vegan play on a classic tuna salad

Chickpea, aioli, celery, onion (vegan)

Celery Root Caprese Sandwich

Fresh mozzarella, tomato, basil, greens, balsamic reduction

Ham, Gruyere, and Choi's Kimchi

BOXED LUNCHES AND SALADS

Salads

Includes whole fruit, chips, cookie and sparkling water or soda.

Signature salads, minimum five per variety 13.50

Mediterranean salad

Spinach, cucumber, red onion, tomato, chickpeas, olives, feta, golden balsamic vinaigrette

Grilled chicken Caesar salad

Chicken breast, romaine, fresh herb croutons, parmesan cheese, caesar dressing

Roasted beet salad

Goat cheese, mesclun greens, dried Oregon blueberries, pistachios, citrus vinaigrette

Grilled chicken cobb salad

Chicken breast, mesclun greens, blue cheese, bacon, tomato, egg, ranch dressing

Cold Buffet

Priced per guest, 10 person minimum

Deli Buffet 12.50

Portland French white and wheat breads, turkey, ham, grilled vegetables, swiss, cheddar, provolone, lettuce, tomatoes, pickles, mayonnaise, hummus, whole grain mustard, kettle chips and choice of salad.

Salad options, choose one:

Mesclun green salad, shaved seasonal veggies, ranch and balsamic dressings

Picnic potato salad (vegan)

Whole grain salad (vegan)

Fresh fruit salad (vegan, made without gluten)

DESIGN YOUR OWN SALAD BAR

Choice of greens, choice of dressings and shredded cheeses, cherry tomato, sliced cucumber, shredded carrot, sliced radish, croutons

Fresh greens, choose two:

Chopped romaine, mesclun mix greens, baby spinach or arugula

House-made dressings, choose two:

Caesar, creamy ranch, balsamic vinaigrette, citrus vinaigrette or fat free Italian

Deluxe add-ons, priced per person

Roasted seasonal vegetables	+ 1.25
Toasted nuts	+ 1.75
Marinated button mushrooms	+ 1.50
Quinoa	+ 1.50
Avocado	+ 1.50
Dried fruit	+ 1.50
Grilled steak	+ 3.50
Herb roast chicken	+ 3.00
Hard cooked egg	+ 1.75
Marinated tofu	+ 2.00
Chopped bacon	+ 3.50
Blue cheese crumbles	+ 1.75
Additional dressing choice	+ 1.00
Garlic breadsticks	+ 1.50

SNACKS AND PLATTERS

Priced per 10 guests

Snacks

Traditional mixed nuts	20.95
Assorted snack mix	13.00
House-made tortilla chips with salsa	20.95
Kettle chips with caramelized onion dip	20.95
Sea salt & olive oil popcorn	22.95
<i>20 guest minimum</i>	

Platters

Vegetable crudité served with ranch or hummus	20.95
Spinach artichoke dip and crostini	26.00
Assorted diced fruit	23.50
Domestic Cheese Board with assorted crackers	26.00
Local Artisan Cheese Board	57.25
<i>dried fruit, toasted nuts, olives, pickled peppers with crostini</i>	
Bruschetta Duo	36.50
<i>with classic bruschetta, and seasonal roasted vegetable tapenade</i>	
Mezze Platter	36.50
<i>with grilled vegetables, tabouleh, tzatziki, feta, seasonal hummus, grilled pita</i>	
Olympia Provisions Charcuterie Platter	52.00
<i>20 guest minimum</i>	

Flatbreads

19.75

Each flatbread serves 8 people. Made without gluten option available for 3.00

English Pea Pesto

Caramelized leeks, shaved parmesan, mustard greens

Wild mushroom

Olive oil, prosciutto, arugula, roasted garlic, balsamic reduction (vegan)

Artichoke and Roasted Cauliflower

Mama Lil's peppers, capers, fresh picked herbs (vegan)

HORS D'OEUVRES

Priced per dozen, please inquire for suggested quantities

Vegetarian

Spanikopita	15.50
Polenta, roasted red pepper and pistou <i>(made without gluten containing ingredients, vegan)</i>	15.50
Quinoa croquette topped with seasonal chutney <i>(made without gluten, vegan)</i>	17.25
Panko fried black truffle risotto bite <i>with parmesan and tomato coulis</i>	18.75
Crispy spring rolls with dipping sauce	18.75
Mediterranean tart <i>with feta, peppers, zucchini, onion, cherry tomato</i>	18.75
Potato leek cakes	19.75
Sesame fried oyster mushroom <i>with spicy avocado dip (made without gluten, vegan)</i>	19.95

Poultry

Yellow curry chicken skewers with sesame soy sauce <i>(made without gluten)</i>	15.50
Rosemary-apricot glazed chicken skewers <i>(made without gluten)</i>	16.50
Chicken cobb bite <i>with bacon, blue cheese, and balsamic tomato</i>	17.25
Korean barbecue chicken skewer with kimchi slaw <i>minimum 2 dozen</i>	24.95

HORS D'OEUVRES

Beef & Pork

Grilled beef skewers with Argentinean chimichurri sauce <i>(made without gluten)</i>	17.25
Candied pork belly, herbed ricotta, and apple chutney crostini	18.75
Grilled steak, arugula and roasted pepper-artichoke relish crostini	18.75
Barbeque pulled pork slider with house pickles <i>minimum 2 dozen</i>	24.95

Seafood

Smoked salmon, caper, and dill canapes	17.25
Shrimp and Dungeness crab cakes	24.95
Rough cut tuna nachos <i>with mango, habanero hot sauce, avocado crema (made without gluten)</i>	24.95
Seared tuna, green chive, basil, tomato and citrus canapé	24.95
Seared scallops with port wine reduction <i>topped with micro greens and lemon olive oil</i>	25.95

SIGNATURE BUFFETS

Priced per guest, 10 person minimum

All buffets include one dessert option, iced water, and choice of lemonade, iced tea, or regular coffee & hot tea service. Add a second entree for an additional \$2.50 per person. Our buffets are available without bundled dessert, please inquire for pricing.

Taqueria

15.50

Choice of entree, beans and rice, fajita style vegetables, mixed greens salad with citrus vinaigrette, tomatoes, sour cream, shredded cheddar, salsa, flour tortillas house-made tortilla chips. Add guacamole for \$1.75 per person.

Entree options, choose one:

Chile verde chicken
Shredded beef barbacoa
Carnitas
Vegetable chile verde

Dessert options, choose one:

Cookie
Brownie

Ciao Bella

15.00

Penne pasta, seasonal vegetables with fresh basil, choice of two sauces, garlic bread, choice of caesar or mixed greens balsamic salad, parmesan cheese

Upgrade to cheese tortellini or cheese ravioli
+ 2.50

Sauce options, choose two:

Braised beef sugo
Alfredo sauce with grilled chicken
Basil pesto cauliflower (vegan)
Marinara sauce (vegan)
White wine clam sauce

Dessert options, choose one:

Cookie
Brownie

SIGNATURE BUFFETS

Curry Leaf

16.00

Choice of entree, split pea daal, choice of basmati rice or brown rice, raita, seasonal fruit chutney, grilled naan bread

Entree options, choose one:

Chicken tikka masala
Vindaloo chicken
Makhani paneer
Seasonal vegetable korma
Aloo matar

Dessert options, choose one:

Cookie
Brownie

Southern Comfort

16.50

Choice of entree, mashed potatoes or mac-n-cheese, collard greens with or without ham, coleslaw or mixed greens balsamic salad, bread rolls or corn bread and whipped butter

Entree options, choose one:

Buttermilk fried chicken
Carolina pulled pork
Memphis barbeque chicken
Texas slow roasted beef brisket with fried onions
Polenta Cake with succotash (vegan)

Dessert options, choose one:

Cookie
Brownie

Ohana

16.00

Choice of entree, stir-fried vegetables, choice of white rice brown rice, mac salad or field green salad with cherry tomato, crispy noodles, toasted coconut and ginger citrus vinaigrette, sweet Hawaiian rolls

Entree options, choose one:

Kalua pork
Sweet soy tofu (made without gluten, vegan)
Huli Huli chicken
Korean style chicken
Bulgogi beef with kimchi + 4.00

Dessert options, choose one:

Cookie
Brownie

SIGNATURE BUFFETS

Mediterranean Table

14.00

Choice of entree, tabouleh salad, rosemary roasted potato
Seasonal roasted vegetable salad with mint, tzatziki, hummus, grilled pita bread

Entree options, choose one:

Ground lamb and beef gyro
Zaatar grilled chicken
Hand made falafel
Shakshuka style Pacific cod

Dessert options, choose one:

Cookie
Brownie

Pacific Northwest Fare

24.50

Choice of entree, choice of vegetable side, choice of starch side with kale salad with lemon tahini dressing and assorted Portland French artisan rolls with whipped sea salt butter, and choice of dessert

Entree options, choose one:

Flame roasted chicken with charred scallion mustard sauce, baby gremoulatta
Seared pork chop with sauce vierge
Roasted sweet potato with wild mushroom, lentil, salsa verde (vegan, made without gluten)
Stuffed collard greens with ancient grains, root vegetable romesco (vegan, made without gluten)
Smoked boneless short rib with red ale braised fennel +4.00
Seared King Salmon with gilled lemon, NW salsa verde +4.00

Vegetable side, choose one:

Broccolini with chile, garlic, and lemon
Roasted cauliflower with capers, lemon, and parsley
honey roasted brussel sprouts with mustard greens

Starch side, choose one:

Quinoa and brown rice pilaf with dill and toasted pumpkin seed (vegan, made without gluten)
Potato gratin with gruyère and parmesan
Roasted fingerling potatoes with rosemary and garlic

Dessert options, choose one:

berry crumble bars
lemon bars

CUSTOM PLATED MEALS AND BUFFETS

Custom Menus

Our chefs and managers would love to work with you to create a menu that is unique to your event. To inquire about custom menus and pricing please contact the catering department at 503-352-2241

SPECIAL OCCASION DESSERTS

Signature Desserts

Tarts and Tortes, 12 servings per

Chocolate decadence torte (made without gluten)	37.50
Mixed almond berry tart	37.50
Baked lemon tart	37.50
Willamette apple almond tart	37.50
Fresh fruit tart seasonal May - September	37.50
Cheezecake <i>(vegan, made without gluten) inquire about seasonal flavors and toppings</i>	33.50

Individual desserts, 3 - 4 bite items, priced per dozen

Tiramisu	23.75
Classic éclairs	23.75
Cannolis	23.75
Assorted Cupcakes <i>inquire about flavor options</i>	25.50

Assorted Cupcakes

25.50
(vegan, made without gluten)
inquire about flavor options

Mini desserts, 1 - 2 bite items, priced per dozen

Assorted petit fours	19.75
Lemon meringue tartlets	19.75
Chocolate hazelnut tartlets	19.75
Assorted French macarons <i>(contain nuts, made without gluten)</i>	19.75

Sheet Cakes

Cake decoration is subject to an additional charge based on complexity of the design and labor required. We offer a wide variety of flavors and frostings — please inquire!

<i>Small round, serves approximately 12</i>	34.25
<i>Medium half sheet, serves approximately 40</i>	64.50
<i>Large full sheet, serves approximately 80</i>	128.00

