



*bon appétit catering  
at wheaton college*

**BON APPÉTIT**  
MANAGEMENT COMPANY

*food service for a sustainable future®*

# *bon appétit catering at wheaton college*

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Thank you so much for considering Bon Appétit to manage your special event. We take great pride in delivering the highest quality food and service. It is our goal to make the experience for you and your guests memorable. At the end of this menu are some guidelines and frequently asked questions we hope you'll find helpful. Please contact our catering director, Samantha Bauman, should you have any additional questions:

Samantha Bauman

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*We look forward to serving you!*

# breakfast

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*Breakfast buffets require a minimum of 15 people—groups under 15 people are required to order from the a la carte breakfast menu on page 3. Continental breakfasts and hot breakfast buffets includes coffee and hot tea. Per person price does not include delivery or labor costs.*

## **continental breakfast**

### **just a little something**

assortment of freshly baked muffins, fruit breads, coffee and tea

*\$4.95 per person / ADD hot oatmeal with brown sugar and raisins for \$1.50 per person*

### **the wheaton continental**

assortment of freshly baked muffins, croissants, danish, chilled orange juice, coffee and tea

*\$7.15 per person / ADD hot oatmeal with brown sugar and raisins for \$1.50 per person*

### **the alumni continental**

assortment of freshly baked muffins, donuts, bagels and cream cheese, seasonal fruit tray, chilled orange juice, cranberry juice, coffee and tea

*\$8.50 per person / ADD hot oatmeal with brown sugar and raisins for \$1.50 per person*

## **breakfast buffets**

### **build-your-own yogurt parfait bar**

vanilla yogurt, homemade granola, assorted berries, toasted coconut, cranberries, and mini chocolate chips served with a seasonal fruit tray and mini muffins, chilled orange juice, cranberry juice, coffee and tea

*\$10.25 per person*

### **breakfast taco bar**

fluffy scrambled eggs, picadillo, spanish veggie mix, house made salsa, shredded cheese, sour cream and warm flour tortillas, chilled orange juice, coffee and tea

*\$9.95 per person*

### **how about a little quiche**

quiche lorraine with bacon, swiss cheese, caramelized onions and scallions

mediterranean quiche with spinach, fresh tomatoes and feta cheese

freshly baked pastries, chilled orange juice, cranberry juice, coffee and tea

*\$11.75 per person / UPGRADE to individual quiches for additional \$3.00 per person*

# breakfast

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## **create your own breakfast buffet**

Includes an assortment of baked pastries, regular & decaffeinated coffee, tazo tea and juices

*\$11.15 per person*

*choice of two:*

brioche french toast with maple syrup  
buttermilk pancakes served with maple syrup  
fluffy scrambled cage free eggs with cheddar cheese  
biscuits and sausage gravy  
egg white sandwich ++  
breakfast burrito with salsa ++  
seasonal pancakes or pancakes with fresh berries +  
seasonal stuffed french toast ++  
baked cage free egg & cheese croissant ++  
frittata with spinach, onion, swiss & parmesan ++

*choice of two sides:*

sausage patties	potatoes o'brien
sausage links	cheesy potatoes
grilled ham	oatmeal
turkey sausage links	cheesy grits
apple wood smoked bacon	grilled marinated tomatoes
shredded idaho potato hash browns	

*+ \$1.00 upgrade per person*

*++ \$2.00 upgrade per person*

## **breakfast items a la carte**

**fruit tray / assortment of fresh fruits and berries**

*small (10-25 people) \$29.50 medium (25-50 people) \$85.85 (50-100 people) large \$143.05*

**fruit kabobs / assortment of fresh fruits and berries**

*\$2.50 each / minimum of 10 pieces*

**whole fruit / apples, oranges or bananas**

*\$1.25 each*

**breakfast sandwich / scrambled eggs, sliced ham, colby jack cheese on a croissant**

*\$3.00 each*

**egg white sandwich / egg whites, spinach, tomato, provolone on a whole wheat english muffin**

*\$3.25 each*

**breakfast burrito / scrambled eggs with chorizo, green & red pepper, onion, cilantro, cheddar and salsa on the side**

*\$2.75 each*

**breakfast parfaits / vanilla yogurt, granola and chef's choice of seasonal toppings**

*\$3.00 each*

# breakfast

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*breakfast items a la carte, continued*

**house made granola bars**  
*\$1.50 each*

**yogurt cups/ strawberry, raspberry or blueberry**  
*\$1.95 each*

**baked goodies / muffins, danish, croissants, donuts, scones, breakfast breads OR cinnamon rolls**  
*\$11.50 per dozen (minimum of 1 dozen per type)*

**donut holes**  
*\$5.00 per dozen*

**bagels/ assorted bagels served with regular and flavored cream cheese**  
*\$14.50 per dozen*

## **morning beverages**

*Coffee service comes with cream, sugar and stirrs*

*Ordering tip... 1 gallon serves approximately 15-20 people*

*Just want coffee to go? Pick up your airpot of coffee at the Bon Appétit office and save on delivery.*

## **hot beverages**

starbucks coffee / \$14.25 per gallon

fresh brewed regular coffee / \$12.30 per gallon / \$7.10 per airpot

fresh brewed decaffeinated coffee / \$12.30 per gallon / \$7.10 per airpot

hot water and tazo tea / \$13.65 per gallon / \$8.00 per airpot

## **cold beverages**

ice water / \$2.50 per gallon

aqua fresca / orange, lemon, lime or cucumber / \$3.50 per gallon

chilled juice / \$8.00 per carafe

pitchers of ice water / \$1.25 per pitcher

individual bottled water / \$1.75 each

individual bottled fruit juice / \$1.55 each

iced coffee / hint of sugar and cream / \$14.25 per gallon

# box meals



Box meals are available for pick up or delivery (delivery fees vary based on number of meals, time and location).

Select up to 3 choices to serve at your next lunch event.

Sandwiches can be altered to meet dietary needs (i.e. gluten free or dairy free).

## premium box lunches

Includes apple, chips, dessert bar, napkin, wrapped utensils, condiments and bottled water

**smoked turkey sandwich** / turkey breast, colby jack cheese, sliced tomatoes, green leaf lettuce, boursin spread, served on a corn kaiser roll

*\$11.15 per person*

**monterey chicken sandwich** / grilled chicken breast, provolone, sliced avocado, sliced tomato, applewood bacon, green leaf lettuce and cholula mayo, served on a sesame baguette

*\$12.75 per person*

**smoked ham sandwich** / ham and smoked gouda cheese with mixed greens, tomato and maple mustard spread, served on an onion ciabatta roll

*\$11.25 per person*

**italian muffuletta** / ham, salami, capicola, provolone cheese, green leaf lettuce, tomato, red onion and olive tapenade spread, served on tomato focaccia bread

*\$11.75 per person*

**roast beef sandwich** / sliced roasted beef, caramelized red onion jam, shredded romaine heart, roasted tomato, local cheddar, served on marbled rye

*\$12.00 per person*

**caprese ciabatta** / sliced buffalo mozzarella, sliced tomato and fresh basil pesto, served on an onion ciabatta roll

*\$10.25 per person*

**caesar salad wrap** / romaine lettuce, tomatoes, and shredded parmesan cheese with caesar dressing wrapped in a flour tortilla

*\$10.00 per person / add grilled chicken \$1.00 extra per person*

**southwest veggie wrap** / black bean, corn and tomato relish, shredded iceberg lettuce, and sliced avocado with a light chipotle mayo wrapped in a sun dried tomato tortilla

*\$10.00 per person / add grilled chicken \$1.00 extra per person*

**mediterranean vegetable sandwich** / grilled zucchini, squash, red onion, pepper with hummus and crumbled feta

served in a pita pocket

*\$10.00 per person*

## sack lunches

*lunch packed in a brown bag and includes chips, cookie, napkin, condiments and bottled water*

roasted turkey breast with local cheddar cheese

house roast beef with provolone cheese

smoked lean ham with domestic swiss cheese

grilled marinated vegetable wrap

served on sliced wheat or white bread

*\$7.50 each*

# box meals

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## **premium box salads**

Includes dinner roll, butter, dessert bar, apple, dressing on the side, wrapped utensils and bottled water. Salads can be altered to meet dietary needs (i.e. gluten free or dairy free).

**cobb** / romaine lettuce topped with diced tomatoes, blue cheese, hard boiled egg, bacon, diced chicken and avocado, served with sweet & tangy dressing  
*\$11.65 per person*

**classic chopped salad** / chopped iceberg and romaine lettuce with gorgonzola cheese, green onions, bacon crumbles, diced tomato, ditalini pasta and croutons, served with red pepper vinaigrette  
*\$12.75 per person*

**asian kale salad** / mixed kale, teriyaki grilled chicken, julienne peppers, shredded carrots, sunflower seeds, bacon crumbles, water chestnuts and crispy rice noodles, served with sesame soy vinaigrette  
*\$11.65 per person*

**caesar** / chopped romaine lettuce, grated parmesan and croutons, served with our house made caesar dressing  
*\$10.50 per person/add grilled chicken \$1.00 extra per person*

**traditional chef's salad** / iceberg lettuce, shaved turkey and honey baked ham, tomatoes, hard boiled egg, swiss and cheddar cheese, served with thousand island dressing  
*\$12.50 per person*

**steak salad** / romaine lettuce, grilled marinated steak, bleu cheese crumbles, green pepper, red onion, and candied pecans, served with a creamy Italian dressing  
*\$14.50 per person*

**southwestern shrimp salad** / iceberg and romaine lettuce, grilled chili lime shrimp, avocado, cherry tomatoes, olives, cheddar cheese, roasted red peppers, corn relish and toasted tortilla strips, served with cilantro lime ranch dressing  
*\$14.50 per person*

**greek** / iceberg and romaine lettuce, tomato, cucumber, kalamata olives, feta cheese and red onion, served with creamy greek vinaigrette  
*\$11.00 per person/add grilled chicken \$1.00 extra per person*

**quinoa salad** / baby spinach, cranberry, shredded carrot, celery, red pepper, toasted almonds and sliced mango, served with strawberry white balsamic vinaigrette  
*\$12.50 per person*

# casual buffets

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All buffets require a minimum of 15 people. Buffet price includes table linen for buffet and beverages (regular/decaffeinated coffee, tazo tea, ice tea and water). Additional labor charges will apply.

**the sandwich board / \$15.00 per person / add soup \$1.50 per person**

a choice of 3 pre-made gourmet sandwiches, displayed on a platter and accompanied by chef's choice of side salad, our homemade potato chips and dessert (cookies, dessert bars OR brownies)  
roast beef on telera rolls with grilled red onion, avocado, cilantro mayo with pepper jack cheese  
turkey breast sandwich on croissant with cheddar cheese, tomato, cranberry, mayo and baby arugula  
grilled chicken sandwich on herbed focaccia roll with onion marmalade and peppered bacon  
balsamic grilled portabella mushroom on focaccia bun with roasted red pepper, mozzarella cheese, and pesto sauce

*\$2 upgrades: seafood salad, salmon sandwich OR flank steak sandwich*

**build your own sandwich / \$13.35 per person / add soup \$1.50 per person**

choice of two proteins, assorted breads and rolls, cheddar and swiss cheese, lettuce, tomatoes, pickles, grilled marinated vegetables, mayo, and mustard, accompanied by chef's choice of side salad, our homemade potato chips and dessert (cookies, dessert bars OR brownies)

house roasted beef

smoked turkey

honey ham

hard salami

smoked turkey salad with cranberries

classic tuna salad

**farmer's market – make your own salad / \$11.65 per person**

Soup du jour, romaine and baby field greens, homemade chicken salad, with toppings to include: tomatoes, cucumbers, shredded cheese, croutons, hardboiled egg, diced ham, balsamic and ranch dressing, assorted rolls with butter and fresh baked cookies

**loaded baked potato bar / \$9.95 per person**

toppings to include sour cream, butter, crumbled bacon, green onion, cheddar cheese and chopped broccoli. served with soup du jour and fresh baked cookies

**the sub way / \$12.00 per person**

chef's choice of assorted sub sandwiches

garden salad with ranch and balsamic dressing

house made potato chips and assorted cookies

**chili bar / \$11.95 per person**

house made chili and baked potatoes with toppings to include sour cream, shredded cheddar cheese, green onion, oyster crackers and butter

served with corn bread and assorted cookies



# casual buffets

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## **pizza party / \$13.95 per person**

includes 3 pizzas on double dough – up to 3 toppings total (only 1 protein)

toppings to include: sausage, pepperoni, tomato slices, mushrooms, onion, green pepper, spinach and black olives

traditional caesar salad and cookies and brownies

*ADD: penne pasta with tomato basil sauce for \$2.00 extra per person*

## **pasta bar / \$13.00 per person**

includes 2 pastas, traditional caesar salad, garlic bread sticks and assorted cookies and brownies

pick 1 pasta – rotini, penne, ziti, rigatoni or farfalle

pick 1 stuffed pasta – cheese ravioli, beef, ravioli, mushroom ravioli butternut squash ravioli or cheese tortellini

pick 1 sauce – marinara, garlic olive oil, primavera or puttanesca

pick 1 cream sauce – four cheese, spinach pesto, broccoli alfredo or creamy tomato

# themed buffets

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## **taste of chicago / \$16.00 per person**

italian beef with peppers and onions with italian rolls

mini chicago hot dogs with all the trimmings

(tomato, onion, sport peppers, celery salt, pickle spear and sweet pickle relish, and yellow mustard)

cheese fries

cheesecake bars

*ADD: double dough cheese pizza for \$2.00 extra per person*

## **china town / \$15.00 per person**

canton noodle salad with sesame ginger dressing

grilled five spice chicken with hoisin sauce

fried rice

stir-fried vegetables

fortune cookies and almond cookies

## **the italian feast / \$16.95 per person**

traditional caesar salad & garlic breadsticks

antipasto salad with salami, pepperoni, provolone cheese, pepperoncini, tomatoes, and sliced

red onions tossed in an italian dressing

tuscan grilled chicken with artichoke and sundried tomato with a saffron sauce

gnocchi mixed with spinach, roasted red peppers and asparagus with a garlic cream sauce

green beans with parmesan and tomato

petite cannolis and cappuccino cheesecake bars

## **greek station / \$15.00 per person**

classic greek salad with tomato, cucumber, red onion, feta and creamy greek dressing

marinated mediterranean grilled chicken strips

warm pita bread, tomato and cucumber relish with dill, tzatziki sauce and hummus

toasted orzo with cracked black pepper and lemon

mediterranean vegetable medley

orange pistachio cookies and baklava

## **barbecue buffet / \$16.50 per person**

pulled pork and barbeque chicken

coleslaw

macaroni and cheese

corn o'brien

slider rolls

cowboy cookies and M&M brownies

# themed buffets

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## **the taqueria / \$15.00 per person**

homemade chips and salsa

southwestern salad with romaine lettuce, black beans, diced tomato, corn and crispy tortilla strips, served with chipotle ranch dressing on the side

marinated chicken fajitas with sautéed green peppers and onions

spanish rice and refried beans with cheese

shredded cheese, sour cream, pico de gallo and warm flour tortillas

tres leches dessert shooters

mexican wedding cookies

*ADD: guacamole for \$1.00 per person*

## **international buffet / \$18.00 per person**

create your very own international buffet...

pick 1 salad, 1 starch, 1 vegetable and 1 entrée from the buffets above or from the family style menus

includes assorted cookies and dessert bars

# build your own buffet

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Customize your very own buffet! Pick 1 salad, 1 starch and your choice of entrée (choose 1 or 2). Your buffet will also come with seasonal vegetables and a dessert station with chocolate dipped macaroons, cheesecake bars and white chocolate macadamia cookies.

## salad / pick one

**house salad** / iceberg lettuce, cucumbers, tomato and shaved carrots with balsamic or ranch dressing

**caesar salad** / chopped romaine lettuce, grated parmesan, croutons with caesar dressing

**field greens salad** / mixed greens, cranberries, grape tomatoes, crumbled feta with balsamic and sweet red pepper vinaigrette

## entrée / \$16.95 for 1 entrée & \$20.95 for 2 entrées

### chicken entrées

lemon thyme grilled chicken breast with a shallot and shitake mushroom ragout

pesto chicken with fire roasted tomato and corn relish

athenian chicken with lemon, oregano and creamy garlic feta sauce

chicken laredo: pan seared chili dusted chicken breast with spinach and poblano pepper cream sauce

### pork entrée

herb crusted pork loin with dijon sauce

cranberry apple pork loin with a wild cherry sauce

### vegetarian entrées

stuffed portobello with spinach, roasted peppers and gorgonzola cream sauce

butternut squash ravioli with leek and shitake mushrooms and charred tomato coulis

### seafood entrées (\$1.00 upgrade)

pesto and panko crusted tilapia with a red pepper cream sauce

shrimp and broccoli alfredo with bow tie pasta

baby scallops and pappardelle pasta with basil cream sauce

### beef entrées (\$2.00 upgrade)

adobo crusted flank steak with forest mushroom demi glaze

roast sirloin of beef with chasseur sauce

grilled sirloin of beef with red pepper chimchurri sauce

## starch / choice of one

crushed yukon gold potatoes

herb roasted red potatoes

cranberry wild rice pilaf

potatoes au gratin

## dessert

chocolate dipped macaroons, cheesecake bars and white chocolate macadamia cookies

# plated meals

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Plated meals are great for lunch or dinner service and don't require a minimum number of guests. The below entrée price includes your salad course, chef's choice of seasonal vegetable, plated dessert, table linen and beverages (regular/decaffeinated coffee, tazo tea, ice tea and water). Additional labor charges will apply.

## salad course / pick one

**house salad** / iceberg lettuce, cucumbers, tomato and shaved carrots with balsamic or ranch dressing

**caesar salad** / chopped romaine lettuce, grated parmesan, croutons with caesar dressing

**field greens salad** / mixed greens, cranberries, grape tomatoes, and crumbled feta with balsamic and sweet red pepper vinaigrette

## salad upgrades

**cucumber wrapped micro greens** / pickled red onion, tear drop tomatoes and a panko crusted goat cheese cake, served with a white balsamic syrup (\$2.00 extra per person)

**classic wedge salad** / bacon, tomato, black olives and blue cheese dressing (\$1.00 extra per person)

**baby frisee and mixed green salad** / strawberries, crumbled goat cheese and almonds served with a balsamic vinaigrette (\$2.00 extra per person)

**baby boston lettuce** / roasted red pepper, sweet and spicy pecans, crispy pancetta served with a citrus vinaigrette (\$2.00 extra per person)

## entrée course / pick one

### chicken entrées

**chicken francese** / chicken breast topped with prosciutto, red and yellow pepper and fontina cheese sauce, served with a leek and mushroom risotto  
*\$21.00 per person*

**chicken breast florentine** / stuffed airline chicken breast with spinach, pancetta and provolone cheese, with a sundried tomato cream sauce, served with herb gnocchi  
*\$21.50 per person*

**almond crusted chicken breast** / chicken breast topped with a wild cherry sauce, served with red jasmine rice  
*\$22.00 per person*

### vegetarian entrées

**grilled vegetable polenta tower** / zucchini, squash, eggplant and a herb tomato sauce  
*\$21.95 per person*

**eggplant parmesan** / pesto, ricotta and fire roasted tomato sauce  
*\$22.95 per person*

# plated meals

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## seafood entrées

**pan seared salmon** / with a citrus nage, served with herbed israeli cous cous  
*\$29.00 per person*

**blackened tilapia** / with a red pepper coulis, served with savoyard potato  
*\$26.95 per person*

## pork entrées

**sage & cornbread stuffed pork loin** / with natural au jus, served with a sweet potato gratin  
*\$19.95 per person*

**cumin dusted pork tenderloin** / with a mango demi glaze, served with dill and sour cream infused red potatoes  
*\$20.95 per person*

## duet entrées

**petit filet & shrimp** / 4oz filet with green peppercorn demi paired with four herb marinated gulf shrimp and served with crusted red bliss potatoes with dill  
*\$23.00 per person*

**duet of beef & chicken medallions** / tenderloin of beef with sauce forestiere paired with a chicken medallion with a citrus beurre blanc sauce, served with a three grain risotto  
*\$20.00 per person*

**filet of salmon & chicken medallion** / sesame seed crusted salmon with a ponzu sauce paired with a chicken medallion with a roasted shallot herb butter sauce, served with roasted fingerling potatoes  
*\$24.00 per person*

## beef entrées

**beef tenderloin** / herb-dijon crusted beef tenderloin served with celery root infused mashed potatoes  
*\$26.00 per person*

**london broil** / with caramelized red onion confit and horseradish sauce, served with roasted red potatoes  
*\$23.00 per person*

**flank steak** / porcini mushroom dusted flank steak with espagnole sauce, served with a three potato hash  
*\$21.00 per person*

## dessert course / pick one

**individual cheesecake** / turtle, bananas foster or double chocolate

**tarts** / apple almond, caramel pecan or lemon curd

**entremet** / chocolate brownie, strawberry shortcake or peanut butter and chocolate

**bread pudding** / raspberry white chocolate, toffee or double chocolate

*We are always happy to customize a menu for you, just ask the catering department!  
And please let us know of any dietary restrictions so we can accommodate them.*

# family style

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Family style menus are great options for groups over 8 people and looking to start conversations around the table. Per person price includes your salad course, bread, entrée, two sides, dessert, table linen and beverages (regular/decaffeinated coffee, tazo tea, ice tea and water). Additional labor charges and rentals will apply.

## French themed

**salad** / field green mix with herbed goat cheese, teardrop tomatoes, croutons, fennel, dijon mustard vinaigrette

**bread** / french bread

**entrée** / chicken francese with tarragon cream sauce

**sides** / pomme a la crème & french style ratatouille with zucchini, squash, carrot and red pepper

**dessert** / assortment of profiteroles and berries

*\$25.75 per person*

## Italian themed

**salad** / antipasto salad with iceberg, olives, red onion, tomatoes, pepperoncini and italian vinaigrette

**bread** / garlic bread sticks

**entrée** / chicken limone with chive lemon caper sauce

**pasta** / rotini pasta, artichokes, spinach, caramelized onions and potatoes tossed in garlic olive oil sauce

**sides** / grilled tuscan roasted vegetables with olive oil and herbs

**dessert** / traditional cannoli

*\$25.75 per person*

## American themed

**salad** / classic chopped salad with romaine, iceberg, bleu cheese, diced tomato, bacon, ditalini pasta, and creamy ranch dressing

**bread** / traditional dinner rolls and butter

**entrée** / grilled flank steak with wild mushroom sauce

**sides** / roasted red potato wedges with garlic butter and green beans with julienne red pepper and shallots

**dessert** / apple pie dessert squares

*\$27.00 per person*

## Indian themed

**salad** / kachumber salad with tomato, onion, cucumber, vinegar and oil, red pepper flakes and cilantro

**bread** / grilled naan

**entrée** / chicken korma, coconut curry chicken

**sides** / green beans thoran and kashmiri pilaf

**dessert** / kheer – cardamom scented rice pudding with apricot and almonds

*\$25.75 per person*

## Greek themed

**salad** / macedonian salad with cucumber, tomato, carrot, celery, artichoke, feta and lemon oregano vinaigrette

**bread** / olive oil grilled pita bread

**entrée** / grilled athenian chicken with yogurt dill sauce

**sides** / herb roasted mediterranean vegetable medley and toasted orzo with sundried tomato, leek and kalamta olives

**dessert** / classic baklava with cinnamon yogurt

*\$25.75 per person*

# meetings / breaks / receptions

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*Hors d'oeuvres are great additions to your lunch/dinner or for a meeting/break.*

## **a la carte hors d'oeuvres**

Display or passed (additional labor charges will apply for passed hors d'oeuvres)

Minimum of 30 pieces per order

### **cold**

red grape and pistachio-cruste goat cheese lollipop / \$1.65 each

greek salad kabobs with iceberg, tomato, olive, cucumber and feta / \$1.45 each

antipasto skewers with salami, fresh mozzarella, tomato, artichoke hearts and kalamata olives / \$1.65 each

smoked salmon mousse served in a cucumber cup with dill / \$1.95 each

goat cheese crostini with artichoke and lemon zest / \$1.45 each

melon and prosciutto skewer / \$1.75 each

blackened shrimp with red pepper cream crostini / \$1.95 each

endive spear with gorgonzola cream and strawberry / \$1.45 each

shrimp shooter with mango salsa / \$1.95 each

### **hot**

chicken satay marinated in our house-made peanut sauce / \$1.55 each

argentinian steak skewer with chimichurri sauce / \$1.95 each

artichoke fritters with lemon basil aioli / \$1.65 each

cranberry and brie en croute / \$1.45 each

wild mushroom tart / \$1.45 each

bacon wrapped dates with chorizo sausage / \$1.85

reuben cup / phyllo cup with corn beef, sauerkraut, thousand island dressing and swiss cheese / \$1.75

mini potato cup / red potato with sour cream, chives and bacon crumbles / \$1.75

roasted vegetable quesadilla with house made salsa / \$1.55 each



# meetings / breaks / receptions

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## **hors d'oeuvre platters**

Small platters serve approximately 10-25 people, medium platters 25-50 people, and large platters 50-100 people.

### **fresh garden vegetable platter**

fresh and colorful array of seasonal garden vegetables served with ranch dipping sauce

*small \$25.35      medium \$76.05      large \$126.75*

*add hummus for \$7.00 per 25 guests*

### **fresh seasonal fruit display**

variety of sliced seasonal north American fruits and berries

*small \$29.50      medium \$85.85      large \$143.05*

### **domestic cheese platter**

sliced cheddar, swiss, pepperjack, and colby cheese with grapes and crackers on the side

*small \$29.50      medium \$85.85      large \$143.05*

**antipasto platter** / salami, capicola, olives, pepperoncini, roasted vegetables, fresh mozzarella and tuscan bread

*small \$29.50      medium \$75.75      large \$125.25*

**baked spinach and artichoke dip** / served with warm pita bread

*small \$46.35      medium \$100.85      large \$147.20*

**brie en croute** / warm brie in puff pastry served with seasonal fruit and crackers

*\$85.00 each*

**gourmet crostini assortment** / sundried tomato goat cheese dip and olive tapenade with toast rounds

*\$4.50 per person (minimum of 20 people)*

**roasted garlic hummus dip** / toasted pita chips

*\$3.50 per person (minimum of 20 people)*

**build your own bruschetta** / roma tomatoes, garlic, olive oil, basil, parmesan shavings with crispy toast rounds

*\$3.50 per person (minimum of 20 people)*

**assorted tea sandwiches** / cucumber and dill, egg salad with watercress OR waldorf chicken salad

*\$9.95 per dozen (minimum of 1 dozen per type)*

**gourmet pinwheels** / smoked turkey and apricot cream cheese, ham and boursin cheese OR roasted vegetables

*\$12.95 per dozen (minimum of 1 dozen per type)*

# meetings / breaks / receptions

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## snacks

Small bowls serve approximately 10-25 people, medium bowls 25-50 people, and large bowls 50-100 people.

**house-made potato chips** / ranch or french onion dip

*small \$12.75    medium \$16.75    large \$20.75*

**tortilla chips** / house made salsa

*small \$19.65    medium \$39.25    large \$58.85*

*add guacamole for \$7.00 per 25 guests*

**mixed nuts**

*small \$16.75    medium \$23.75    large \$30.75*

**mastodon mix** / m&ms, raisins and assorted mixed nuts

*small \$16.75    medium \$23.75    large \$30.75*

**thunder mix** / candied walnuts, raisins, white chocolate chips, dried apricots and banana chips

*small \$17.25    medium \$24.75    large \$31.75*

**candy bars** / assorted candy bars

*\$1.00 each*

**hot pretzels** / nacho cheese and mustard

*\$2.45 each*

**fresh whole fruit** / apples, oranges, or bananas

*\$1.25 per piece*

**granola bars** / nature valley, kashi and nutri-grain bars

*\$1.45 each*

**individual yogurt cups** / assorted

*\$1.95 each*

# meetings / breaks / receptions

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## **bakery snacks**

**assorted cookies or dessert bars** / just ask the catering department for flavors of the month!  
*\$13.50 per dozen (minimum of 1 dozen per type)*

**home style brownies** / fudge, mocha, mint oreo or turtle  
*\$13.50 per dozen (minimum of 1 dozen per type)*

**mini tarts** / pecan, chocolate, fruit, pumpkin, lemon, key lime or salted caramel  
*\$15.95 per dozen (minimum of 1 dozen per type)*

**mini cupcakes** / chocolate, vanilla, carrot or red velvet  
*\$15.95 per dozen*

**donut holes**  
*\$5.00 per dozen*

**alumni platter** / the favorites of our beloved staff... chocolate dipped shortbread cookies, seven layer dessert bars and chocolate dipped strawberries  
*\$16.75 per dozen*

**dessert dip** / cheesecake or brownie dessert dip with graham crackers, pretzels or strawberries for dipping  
*\$2.00 per person (minimum order of 20)*

**dessert shooters** / carrot cake, turtle cheesecake, oreo peanut butter, tiramisu, chocolate raspberry, banana cream pie, salted caramel brownie, bananas foster... the bakery is always coming up with new dessert shooters, just ask!  
*\$1.50 each (minimum order of 20)*

**chocolate covered strawberries** / original, sprinkles, or nuts  
*\$2.00 each*

**chocolate covered pretzel rods**  
*\$15.00 per dozen*

**puppy chow** / cereal, peanut butter and chocolate  
*small \$10.00 medium \$15.00 large \$20.00*

# beverages

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## hot beverages

starbucks coffee / \$14.25 per gallon  
fresh brewed regular coffee / \$12.30 per gallon / \$7.10 per airpot  
fresh brewed decaffeinated coffee / \$12.30 per gallon / \$7.10 per airpot  
hot water and tazo tea / \$13.65 per gallon / \$8.00 per airpot  
hot or chilled apple cider / \$14.95 per gallon  
hot chocolate / \$14.95 per gallon

## cold beverages

ice water / \$2.50 per gallon  
aqua fresca / orange, lemon, lime or cucumber / \$3.50 per gallon  
chilled juice / \$16.00 per gallon / \$8.00 per carafe  
iced tea / \$12.75 per gallon  
iced coffee / hint of sugar and cream / \$14.25 per gallon  
lemonade / \$12.75 per gallon  
strawberry lemonade / \$15.75 per gallon  
limeade / \$15.75 per gallon  
pitchers of ice water / \$1.25 per pitcher  
individual bottled water / \$1.75 each  
assorted canned soda / pepsi products / \$1.65 each  
individual bottled fruit juice / \$1.55 each  
bottled iced tea / \$1.85 each

## punch bowls

*Minimum order is 2 gallons to fill 1 punch bowl*

*Ordering tip... 1 punch bowl serves approximately 30-40 people depending how thirsty your group is!*

**ruby punch** / cran-raspberry, fresh raspberries and ginger ale  
*\$16.95 per gallon*

**thunder punch** / orange sherbet, orange juice, club soda and a splash of milk  
*\$19.95 per gallon*

**wheaton punch** / blend of orange juice, cranberry juice, guava juice and sierra mist  
*\$13.00 per gallon*

**tropical punch** / tropical blend of fruit juices (pineapple, strawberry, mango and banana)  
*\$14.95 per gallon*

**black tea punch** / pineapple, lemonade, orange juice, black tea and ginger ale  
*\$15.95 per gallon*

**paradise punch** / blend of apple juice, pineapple juice, earl grey tea, lime juice, simple syrup, raspberry syrup and fresh raspberries  
*\$14.95 per gallon*

**sparkling apple cider punch** / apple juice, sierra mist, cinnamon and nutmeg  
*\$13.55 per gallon*

**holiday punch** / cranberry juice, pineapple juice, ginger ale and fresh cranberries  
*\$13.55 per gallon*

# *bon appétit catering at wheaton college*



## **communication**

We ask that you contact the Catering Director, Samantha Bauman, at 630-752-5839 or [samantha.bauman@cafebonappetit.com](mailto:samantha.bauman@cafebonappetit.com), for all initial catering requests. We make every effort to respond quickly to all requests, questions and messages. Our standard response is no later than 24 hours or the next business day if on a weekend. In the unlikely event the 24 hour deadline is missed, please call or email Raul Delgado who will respond the same day. Contact Raul at 630-903-3140 or at [raul.delgado@cafebonappetit.com](mailto:raul.delgado@cafebonappetit.com).

## **event space**

The client is responsible for booking event space and staging area needed for the event and should be pre-arranged through 25Live prior to making catering arrangements. Tables and trash bins need to also be arranged by the client in 25Live—please consult with the catering department for the proper number of tables needed for your food/beverage setup. Should you have any questions regarding your reservation in 25Live contact Karen King at [karen.king@wheaton.edu](mailto:karen.king@wheaton.edu) or at 630-752-5184.

Bon Appétit will need a minimum of 1 hour to setup (2 hours for china service) prior to the event start time. Please allocate for this time when booking the event space. Events that are booked in classrooms that cannot be granted access 1 hour prior the start time will be limited to a drop off catering only and will require a minimum of 30 minutes to setup.

Bon Appétit does not have access to many buildings and rooms on campus. Please make arrangements with Public Safety to ensure that facilities are unlocked to allow for delivery and clean up.

## **menu prices**

Our menu prices are based on current market conditions. We reserve the right to make changes as necessary. Price quotations will be guaranteed 30 days prior to the event. Menu prices do not include labor/delivery or rental items.

## **same day event additions**

Bon Appétit will make every effort to accommodate any last minute day-of-event requests by the client outside of the contract parameters to the best of our ability. These verbally authorized change requests will be added to the final invoice.

## **delivery fees**

For any drop off catering a delivery fee will be applied. The delivery fee ranges from \$20-\$100 and is determined by the location and the event times. A higher delivery fee will be charged for late night and weekend events; however, if Bon Appétit determines equipment is in a secure area, Bon Appétit will pick up equipment the following business day to minimize a high delivery fee. Client is responsible for any missing equipment.

Looking to save money? You are more than welcome to pick up your catering order from our Bon Appétit office to save on the delivery fee. Please bring a friend and/or cart and we will be more than happy to help you load your food order. All equipment must be returned to the Bon Appétit office 24 hours after the event. In the event that equipment has been lost, stolen or damaged an equipment fee will apply and will be noted on the invoice.

# *bon appétit catering at wheaton college*



## **service staff**

The number of staff required will depend on the number of guests at your event, location and the desired level of service. If set up is required in advance there may be additional labor charges. Please contact the catering department to get an estimate on your staffing. If your event requires staff then your delivery fee will be waived.

## **cancellations**

We require all cancellations to be in writing and received by our office 72 hours prior to the event. Any event that is not cancelled within this period will result in 50% payment of the total amount of the contracted food, plus the full amount on rentals. Events cancelled within a 24-hour time frame will result in 100% payment of the total food and beverage amount, plus the full amount on rentals and staffing. Cancellation exceptions include weather. "Acts of God" will be exempted from this policy.

## **payment**

Bon Appétit must have a secured form of payment prior to any event. University Account Number, Checks, Visa, or MasterCard are all valid payment methods. Bon Appétit does not accept AMEX. Non-university clients must provide a 50% event down payment 10 days prior to the catered function and balance paid in full prior 72 hours prior to event. Non-university clients will be charged sales tax.

## **equipment**

All catering equipment supplied for your event must be available for pick up upon event completion. You will be notified of any missing or damaged items and have 24 hours to return the items to the catering office. All items not returned or broken within this time frame will be billed at full replacement cost.

## **leftover food and beverage**

We try to plan your food quantities carefully, but sometimes there is food left over. Due to state health regulations, leftovers may not be taken from the event and will not be packaged for removal off premises. Bon Appétit will not be held responsible for food items removed without our knowledge.

## **linen**

Bon Appétit carries 85" square table cloths in black or white (for dining room tables), 90x156 banquet cloths in black or white (for 8ft tables) and white napkins. These linens are included if client hosts a full service hot breakfast, lunch or dinner.

If you're hosting an event and not providing a full service meal, additional linen costs will be charged to the client.

Linen upgrades, including linen type or colors, are available and will be charged to the client directly. Please contact the catering department for more information.

# frequently asked questions

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**Q. How far in advance should I place my catering order?**

A. The sooner the better. All events must be contracted no later than 2 weeks before the event date. Any drop off catering orders that are under 50 people and chosen from our printed menu will require a minimum of 72 hours.

**Q. What other information is needed to place a catering order?**

A. We will need to know the event date, event start time and end time, location, number of people, and the account number for billing. It's also nice to have the program or agenda as well.

**Q. What if I can't find what I'm looking for on your catering menu?**

A. We are happy to customize a menu for you! Just let us know your catering needs, vision and budget and our catering team will be happy to put together something for you. Please give us additional time so that our chefs can have the time to create something special for you.

**Q. What if I have a guest with dietary restrictions (i.e. gluten free, dairy free, vegan, etc.)?**

A. We can certainly alter a menu based on guests' dietary restrictions. We just ask that you give us those meal requests in advance so we can successfully accommodate them.

**Q. When is my final guest count due?**

A. A preliminary guest count is given when we start working on your contract that way we can quote pricing on food, labor and any rentals. Your final guest count is due 3 business days prior to your event. After you turn in your final guest count, your counts can only increase not decrease. If you have rented china or linens please give us as much time as possible so we can ensure matching linen and china. In the event Classic Party Rentals does not have the equipment, Bon Appétit will do their best to find the equipment from another vendor though we cannot guarantee an exact match.

**Q. Why do I sometimes get charged for china and glassware?**

A. The university only owns so many place settings of china, flatware and glassware. If your count exceeds our current inventory additional rental fees will be charged, along with a delivery fee from Classic Party Rentals.

**Q. What tables does the university own?**

A. You can request 8ft tables or 60" rounds in 25Live for your event. Currently the college does not own bistro or high boy tables; however, we are happy to rent them for you. We can also rent specialty chairs for you as well. Please contact the catering department for an updated price list on tables/chairs. If your event is held in North Party Room or South Party Room, custodial requires that you use the square tables for your dining.

**Q. Will I be charged more if my event runs late?**

A. Unfortunately, yes you will. Your estimated labor fee on your contract is based on the event times that were given prior to the event. If staff needs to stay later to clean up the client will be charged additional labor fee, which will be reflected on the final invoice.

**Q. Can I bring any leftover food home?**

A. Unfortunately, no. Due to state health regulations, leftovers may not be taken from the event and will not be packaged for removal off premises.

Bon Appétit Catering at Wheaton College

16-5323

**BON APPÉTIT**  
MANAGEMENT COMPANY

*food service for a sustainable future®*