CATERING

CATERING BY BON APPÉTIT

GENERAL MANAGER
Ralph Mura

DIRECTOR OF OPERATIONS
Michael Aquaro

CATERING MANAGER
Karen Morgan Windisch

natural
authentic
fresh

BON APPÉTIT AT GROVE CITY COLLEGE
made from scratch
dear colleague

Thank you for choosing Catering by Bon Appétit.

Whatever your event- a breakfast meeting, faculty luncheon, black tie dinner, or special celebration- you will find that we offer the freshest ingredients, prepared with creativity, passion, and presented with style and elegance.

We are proud to share with you the menus and ideas on the following pages. However, they represent only a starting point. Our hallmark is custom menu design, and we are happy to create custom menus for your event.

If you need more information, or would like to schedule an event please call (724)458-2210.

We look forward to having an opportunity to serve you.

ABOUT BON APPÉTIT:

Bon Appétit’s heritage is catering. Beginning in 1987 as a San Francisco based catering company, we quickly expanded into an onsite custom restaurant company taking with us the earmarks of our catering expertise.

INNOVATIVE CUISINE, CREATIVITY, AND HIGH SERVICE STANDARDS

Bon Appétit’s business is providing excellent food and service with a commitment to quality, innovation, and customer satisfaction. Bon Appétit is a restaurant company offering full food service management by providing café and catering service to corporations, universities, and specialty venues. We have clients in twenty two states and have over 8,000 associates.

"Bon Appétit: How apt a name for an operation that- like any topnotch restaurant- is driven by the proprietor’s passion for food. Bon Appétit, however, is not a restaurant but a contract food service company, the first to win Ivy in the award’s 22-year history”

A PASSION FOR FOOD UNITES IVY WINNERS

Restaurants and Institutions Magazine
HOT BEVERAGE SERVICE
Regular and Decaffeinated Coffee, Assorted Herbal Teas and Hot Water
Hot Chocolate
$4.50 per gallon

JUICE BAR
Apple, Orange, Tomato and Cranberry Juice
12 oz. Bottle
$2.00 each

BOTTLED WATER
Bottled Spring Water
12 oz. Bottle
$0.70 each

BEVERAGE FAVORITES
Lemonade, Citrus Punch, Fruit Punch, Sweetened or Unsweetened Iced Tea, Raspberry Iced Tea
$4.10 per gallon

Apple Cider
(Available Seasonally)
$5.65 per gallon

SODA SERVICE
Canned Regular, Diet, and Decaffeinated Sodas, Canned Iced Tea and Lemonade
$.70

BEFORE NOON:
MUFFINS
Blueberry, Cranberry, Chocolate Chip, and Corn
$5.35 per dozen

DANISH
Blueberry, Lemon, Cheese, Cherry, Apple, and Raspberry
$5.35 per dozen

BAGELS
Assorted Flavors
$5.35 per dozen

DOUGHNUTS
Assorted Flavors
$6.25 per dozen

SCONES
Assorted Flavors
$6.25 per dozen

AFTER NOON:
BROWNIES
Chocolate, Blonde, and Chocolate Nut
$4.65 per dozen

COOKIES
Assorted Flavors
$4.65 per dozen

BAR COOKIES
Lemon, Raspberry, and Chocolate Chip
$4.65 per dozen

OUR BAKERY SELECTIONS ARE SOLD BY THE DOZEN
### Our Breakfast Buffet Selections

**Crimson Breakfast**
- Muffins, Scones, and Danish
- Assortment of Bottled Juices
- Served with Regular and Decaffeinated Coffee
- Hot Water with Assorted Teas
- $5.29 per person

**Early Beverage Break**
- Assortment of Bottled Juices
- Served with Regular and Decaffeinated Coffee
- Hot Water with Assorted Teas
- $2.99 per person

**The Continental Choice**
- Muffins, Danish, and Bagels
- Fresh Seasonal Fruit Display
- Assortment of Bottled Juices
- Served with Regular and Decaffeinated Coffee
- Hot Water with Assorted Teas
- $6.79 per person

**Good Morning Breakfast**
- A Basket of Pastries and Muffins
- Scrambled Eggs
- Cinnamon French toast
- Home Fry or Hash Brown Potatoes
- Choice of Bacon or Sausage
- Assortment of Bottled Juices
- Served with Regular and Decaffeinated Coffee
- Hot Water with Assorted Teas
- $8.29 per person

### Our Boxed Lunch Selections

**Deli Sandwich**
- Choice of Ham, Roast Beef, or Turkey Breast
- Served on a Kaiser Roll with Lettuce and Tomato
- Potato Chips, Whole Fruit, Cookie or Brownie
- Choice of Beverage
- $6.29 per person

**Vegetable Pita Sandwich**
- Hummus, Sprouts, Sliced Cucumber and Tomato
- Served on Pita Bread
- Whole Fruit, Cookie or Brownie
- Choice of Beverage
- $5.99 per person

**Wolverine Sub Sandwich**
- Thinly Sliced Ham, Turkey and Bacon
- With Pesto Mayonnaise, Lettuce, Tomato, Onion, and Hot Peppers on a Sub Bun
- Potato Chips, Whole Fruit, Cookie or Brownie
- Choice of Beverage
- $6.99 per person

**Grilled Chicken Foccacia**
- Grilled and Marinated Boneless Breast of Chicken
- With Roasted Peppers, Fresh Mozzarella and Spring Greens on Herbed Foccacia Bread
- Pasta Salad, Whole Fruit, Cookie or Brownie
- Choice of Beverage
- $7.29 per person

**Boxed Lunches Include Bottled Water, Juice or Canned Beverage**
our luncheon salad selections

**ROASTED CHICKEN AND MUSHROOM SALAD**
Oven Roasted Balsamic Marinated Breast of Chicken, Mushrooms, Bell Peppers, and Red Onion Served on a Bed of Leafy Greens Topped with Cheese
$9.29 per person

**CLASSIC CAESAR SALAD**
Chopped Romaine Lettuce, Shredded Parmesan Cheese, and Garlic Croutons Tossed with House Made Caesar Dressing
$7.99 per person
Add Grilled Chicken or Tofu
$9.29 per person

**CHEF SALAD**
Mixed Greens, Diced Tomatoes, Sliced Onions, Cucumbers, Ham, Turkey, Cheddar and Swiss cheese Served with Choice of Dressing
$9.29 per person

**CLASSIC COBB SALAD**
Mixed Greens Topped with Diced Tomatoes, Crisp Bacon, Eggs, Bleu Cheese, and Avocado Served with Choice of Dressing
$8.79 per person

ALL LUNCHEON SALADS ARE SERVED WITH A BASKET OF ROLLS OR BREADSTICKS, COOKIES OR BROWNIES, REGULAR AND DECAFFEINATED COFFEE, HOT WATER WITH ASSORTED TEAS, AND ICED TEA

our sandwich selections

**ROAST VEGGIE PITA SANDWICH**
Pita Bread Filled with Roasted Seasonal Vegetables Tossed in a Homemade Herb Marinade Served with Pickles, Potato Chips or Pasta Salad
$8.99 per person

**ROAST BEEF SANDWICH**
Shaved in House Roasted Beef with Red Onions, Bleu Cheese, and Dijon Aioli Served on Choice of Bread with Pickles, Potato Chips or Pasta Salad
$9.49 per person

**YEOMANN SALADS**
Chef's Display of Deli Salads and Breads Choose two: Tuna, Chicken, Egg, Ham, or Tofu Salad Served with Pickles, Potato Chips or Pasta Salad
$8.29 per person

**CHICKEN CAESAR WRAP**
Marinated and Grilled Breast of Chicken, Mixed Greens, Parmesan Cheese, and Croutons Wrapped in a Flour Tortilla Served with Creamy Caesar Dressing, Pickles, Potato Chips or Pasta Salad
$9.99 per person

ALL LUNCHEON SANDWICHES ARE SERVED WITH COOKIES OR BROWNIES, REGULAR AND DECAFFEINATED COFFEE, HOT WATER WITH ASSORTED TEAS, AND ICED TEA
our luncheon buffet selections

THE DELI BUFFET
Sliced Roast Beef and Turkey, Baked Ham, Salami, Pepperoni and Roasted Vegetables served with Aged Cheddar, Swiss, Provolone and American cheese
Lettuce, Tomatoes, and Onions, Fresh Baked Italian Bread, Assorted Rolls, and Antipasto Salad
$9.99 per person

THE ALL AMERICAN
House Roasted Beef, Turkey, Baked Ham, House Prepared Tuna and Egg Salad served with Aged Cheddar, Swiss, Provolone, and American cheese
Lettuce, Tomatoes, and Onions, Assorted Sliced Breads and Rolls, Pickles, and Potato Salad
$10.29 per person

PANINO MIO (MY SANDWICH)
House Roasted Beef, Turkey and Capicola with Fresh Spinach, Basil, Smoked Mozzarella, Sun Dried Tomatoes, Basil Pesto
Lettuce, Tomatoes, and Onions, Fresh Baked Breads, and Marinated Vegetable Salad
$12.49 per person

GRILLED CHICKEN, SOUP & SALAD
Grilled Chicken Served Warm with Mixed Greens, Cheddar Cheese, Cherry Tomatoes, Red Onions, Croutons, Greek Olives, and Cucumbers Served with Soup Du Jour, Rolls and Butter
$9.99 per person

ALL LUNCHEON BUFFETS ARE SERVED WITH COOKIES OR BROWNIES, REGULAR AND DECAFFEINATED COFFEE, HOT WATER WITH ASSORTED TEAS, AND ICED TEA

our snack selections

GARDEN CRUDITE
Artfully Arranged Fresh Seasonal Vegetables Served with Hummus, Ranch or Dill Dip
$1.25 per person

CHEF’S CHEESE BOARD
A Variety of Domestic Cheeses Served with an Assortment of Crackers, and Fresh Fruit Garnish
$1.45 per person

FRUIT DISPLAY
An Arrangement of Seasonal Fresh Fruit with Dip
$1.45 per person

WHOLE FRESH FRUIT
$.60 each

MIXED NUTS
$.60 each

SNACK MIX
$.60 each

PRETZELS
$.60 each

CHIPS AND DIPS PLATTER
Choice of Tortilla Chips and Salsa, or Potato Chips and Dip (Serves 10 People)
$3.99 per platter
<table>
<thead>
<tr>
<th>Cold hors d'oeuvres selections</th>
<th>Hot hors d'oeuvres selections</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SUN DRIED TOMATO AND CREAM CHEESE IN PHYLLO CUPS</strong></td>
<td><strong>SPANIKOPITA</strong></td>
</tr>
<tr>
<td><strong>BELGIAN ENDIVE</strong></td>
<td><strong>CHICKEN SATAY</strong></td>
</tr>
<tr>
<td>Topped with an Herbed Cream Cheese or Smoked Salmon Mousse</td>
<td><strong>VEGETARIAN SPRING ROLLS</strong></td>
</tr>
<tr>
<td><strong>ARTICHOKE DIP</strong></td>
<td><strong>ASSORTED MINI QUICHE</strong></td>
</tr>
<tr>
<td>Creamy Dip Prepared with Marinated Artichoke Hearts Served with Assorted Crackers and Breads</td>
<td><strong>SPINACH STUFFED MUSHROOMS</strong></td>
</tr>
<tr>
<td><strong>FRESH VEGETABLE DISPLAY</strong></td>
<td><strong>HOT SEAFOOD DIP</strong></td>
</tr>
<tr>
<td><strong>ROAST TENDERLOIN CROSTINI</strong></td>
<td><strong>BACON WRAPPED SCALLOPS</strong></td>
</tr>
<tr>
<td>Tender Beef with Herbed Mascarpone Cheese on Toasted Bread</td>
<td><strong>WINGS GALORE!</strong></td>
</tr>
<tr>
<td><strong>ASSORTED MINI PASTRIES</strong></td>
<td>Choice of Two: Buffalo, Garlic and Butter, Honey Mustard, or Teriyaki</td>
</tr>
<tr>
<td>A Selection of Mini Éclairs, Mini Cheesecakes, and Mini Cream Puffs</td>
<td><strong>NACHOS</strong></td>
</tr>
<tr>
<td><strong>ANTIPASTO DISPLAY</strong></td>
<td><strong>PARMESAN CRISP WITH GOAT CHEESE MOUSSE</strong></td>
</tr>
<tr>
<td>An Arrangement of Prosciutto, Genoa Salami, Artichoke Hearts, Fresh Mozzarella, Provolone, and Asiago Cheese, Marinated Olives, Oven Roasted Vegetables and Assorted Breads</td>
<td><strong>CHICKEN BROCHETTE</strong></td>
</tr>
<tr>
<td><strong>CHORIZO AND MANCHEGO FILLED MUSHROOMS</strong></td>
<td><strong>GRILLED VEGETABLE BROCHETTE</strong></td>
</tr>
<tr>
<td><strong>MIDDLE EASTERN PLATTER</strong></td>
<td><strong>VIETNAMESE BEEF STICKS</strong></td>
</tr>
<tr>
<td>Hummus, Baba Ghanoush, Tzatziki, Stuffed Grape Leaves, Feta Cheese, Tomatoes, Greek Olives, and Toasted Pita Points</td>
<td>Zesty Grilled Beef Served with Soy Dipping Sauce</td>
</tr>
</tbody>
</table>

**PRICING:**
- Half Hour Pre-Meal Receptions: $4.99 per person
- Events with 50 or Fewer Guests Should Select Four Items
- Events with 100 or Fewer Guests Should Select Six Items
- Butler Service is Available upon Request for an Additional Charge
- Beverages are Included with Most Packages
MEAT AND FISH

PEPPERCORN FILLET
Seared Tenderloin of Beef with Green Peppercorn Sauce Served with Herb Roasted Potatoes and Seasonal Vegetable
$17.99 per person

BRASIED SHORT RIBS
Slow Roasted Short Ribs Served with Potato and Parsnip Puree, and Jardinière Vegetables
$16.49 per person

LEMON GRASS AND GINGER MARINATED SIRLOIN
Marinated Sirloin with Asian Pesto, Served with Soy Glazed Rice Cakes and Asian Style Vegetables
$15.49 per person

SLICED ROAST TOP ROUND
Sliced Slow Roasted Top Round Served with Mashed Redskin Potatoes and Seasonal Fresh Vegetables
$14.49 per person

HERB ROASTED STRIP STEAK
Seared Strip Steak Sliced and Topped with Caramelized Onions, Served Gruyere Potato Au Gratin and Seasonal Fresh Vegetables
$16.49 per person

CATCH OF THE DAY
market price

ENTREES ARE SERVED WITH A HOUSE SALAD, ROLLS OR BREADSTICKS, COFFEE AND TEA SERVICE, ICED TEA, AND DESSERT

A TASTE OF ASIA
Thai BBQ Chicken, Vietnamese Tofu Kebabs, Shiitake Mushroom and Marinated Round Steak, Stir Fried Soba Noodles or Fried Rice, Chinese Broccoli with Black Bean Sauce
$14.95 per person

GOURMET BBQ
Fresh Tomato and Basil Salad, Fresh Ground Chuck Burgers, Ginger Marinated Turkey Steaks, Black Bean Burgers, Grilled Cheese Quesadillas, Corn on the Cobb, Fresh Baked Corn Bread
$15.95 per person

ITALIAN FEAST
Mesculin Mixed Greens with Gorgonzola Cheese and Balsamic Vinaigrette, Spinach Pasta with Fontina and Parmesan Cheese, Mushrooms and Broccoli, Mushroom and Herb Stuffed Chicken Breast in a Marsala Sauce, Tofu Pasta Carbonara, Foccacia and Tuscan Bread
$16.95 per person

DINNER BUFFETS ARE SERVED WITH ASSORTED CANNED BEVERAGES AND DESSERT
POULTRY

CHICKEN MARSALA
Boneless Chicken Breast Topped with a Wild Mushroom Marsala Sauce, Served with Wild Rice Blend and Seasonal Fresh Vegetables
$11.99 per person

STUFFED CHICKEN BREAST
Cornbread and Cranberry Stuffed Chicken Breast with a Shallot Reduction, Served with Mashed Potatoes and Seasonal Fresh Vegetables
$10.99 per person

CHICKEN CONCASSÉ
Semi Boneless Chicken Breast with a Tomato and Balsamic Relish, Served with Confetti Rice and Seasonal Fresh Vegetables
$11.99 per person

CHICKEN PAILLARD
Boneless Chicken Filled with Fontina Cheese, Roasted Peppers, and Fresh Basil, Served with Fresh Tomato Coulis, Risotto Cakes, and Seasonal Fresh Vegetables
$12.99

ASIAN ROASTED GAME HEN
Served with Sticky Rice and Five Spice Vegetable Ragout
$13.99 per person

CHICKEN PISTACHIO
Semi Boneless Chicken Breast Filled with Pistachio and Cilantro Pesto, Served with Basmati Rice and Seasonal Fresh Vegetables
$12.99 per person

ROASTED DUCK
Roasted Duck with a Pear Demi Glaze, Served with Fruited Israeli Cous Cous and Seasonal Fresh Vegetables
$15.99 per person

VEGETARIAN

ROASTED VEGETABLE NAPOLEAN
Oven Roasted Vegetables Layered with Mozzarella Cheese and Fresh Herbs
$12.99 per person

ROASTED VEGETABLE STRUDEL
Roasted Vegetables with Olive Oil and Fresh Herbs Wrapped in Puff Pastry, Served with a Light Garden Vegetable Sauce
$11.99

VEGETARIAN HERBED POLENTA
Herb Polenta Stack with Goat Cheese and Wild Mushroom Ragout
$11.99 per person

CAVATAPPI PASTA AND MARINATED SEITAN
Marinated Seitan Over Cavatappi Pasta with a Manchego and Boursin Cheese Sauce, Served with Grilled Asparagus
$10.99 per person

PAN SEARED TOFU
Seared Tofu on a Bed of Wilted Swiss Chard with Chili Pear Syrup, Served with Jasmine Rice
$10.99 per person

A SELECTION OF VEGAN ENTREES ARE AVAILABLE UPON REQUEST
our dessert selections

MARBLE CAKE
CARROT CAKE
FRESH FRUIT FOLDOVERS
Pear, Apple, Blueberry, or Strawberry
CHEESECAKE
CARAMEL APPLE PIE
BANANA CREAM PIE
CARAMEL PECAN PIE
TOLLHOUSE PIE

DECORATED CAKES
9” Double Layer Cake
(serves approximately 10 people)
$12.99
½ Sheet Cake
(serves approximately 32 people)
$22.99
Full Sheet Cake
(serves approximately 64 people)
$44.99

Standard Icing Flavors:
Vanilla, Chocolate, and Cream Cheese

Standard Cake Flavors:
Vanilla, Chocolate, Yellow, Marble, Carrot and Spice

catering notes
Welcome to Catering by Bon Appétit at Grove City College:

We invite you to use our services for all of your special events needs. We can help..........

Schedule Your Event:
The success of your event is dependant upon careful planning and timing. With your cooperation, the professionals at Grove City College Campus Catering will provide a memorable event for you and your group. First, you will decide what type of event that you would like to have; will it be a breakfast, luncheon, dinner, or reception? Next, you will need to plan the date and time of your event, and book the appropriate space. It has been our experience that the earlier that you book your event, the more pleasing the results. Please use the following table for booking your event:

- **Major Events** with over 100 guests should be booked a minimum of ten business days in advance.
- **Breakfast, Luncheons, Meetings, and Small Receptions** should be booked a minimum of five business days in advance.
- **Small Breaks** should be booked a minimum of three business days in advance.

To book your event, please call Grove City Campus Catering at x2210. At that time we will discuss your needs, your estimated attendance numbers, and the style of your function. Please have an estimated number of event attendees, start and ending times, your room that has been reserved, and your department account number available when booking your event.

Location Reservations:
Room or area reservations should be arranged with the appropriate facility scheduler prior to booking your event with Campus Catering.

Menu Design:
Our catering manager will meet with you to discuss the requirements for your event, such as event theme, type of service, table appointments, floral decoration, linens, rentals, and special dietary needs.

Linen Fees:
Linens lend a finished look to an event. Tablecloths and skirting are not included with most set ups.

Other Fees:
The standard fee for attendants will be billed at $15.40 per hour, per attendant. Beyond standard services, additional labor costs may be applied for upgrades or special services. If there is a program before or after the meal, please notify the catering manager. There may be additional labor charges for services that extend beyond the designated service window for your event. An administrative fee of 6% will be added to all events prior to the calculation of sales tax.

Catering Confirmation & Payment:
Once your final menu selections and catering arrangements have been made, a catering event order will be provided to you. Please review the information on the event order form carefully. Your department account number will be charged upon completion of your events. Events over $5,000 will require a 50% deposit at the time of booking.

Number of Guaranteed Attendees:
Campus Catering requires a guaranteed number of guests to be confirmed no later than three business days before small events, and six business days before major events.

Leftover Food:
We will prepare a sufficient amount of food to meet the needs of your group. Food and beverage leftovers may not be packaged for take out.

Cancellations:
Written notification of cancellation is required within a minimum of 48 business hours prior to the event. If a cancellation occurs after this time period, any incurred expenses will be billed to your department account number.

Audio Visual Equipment:
Our catering manager will gladly assist with any audio/visual needs that you may have.

Thank you and BON APPÉTIT!