

EXTERNAL CATERING

CARLETON

A MESSAGE FROM OUR TEAM

Bon Appétit Catering at Carleton College is committed to presenting foods that appeal to the palate and the eye. Our catering guides are thoughtfully designed to simplify your event planning and give you a feel for our fresh, contemporary menu, and service options.

FOOD AND BEVERAGE MINIMUMS

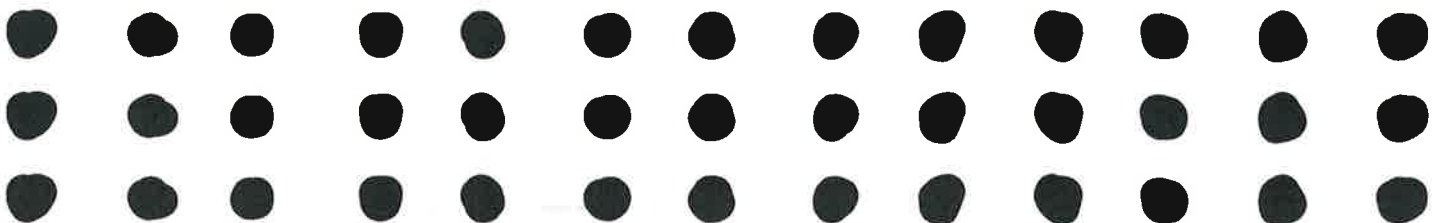
A food and beverage minimum will apply, which will vary based on the date and scope of your event. Please speak with the Bon Appétit Catering team for details. Minimums can be reached with any combination of food and beverage purchased by the client on behalf of their guests at the event. Cash bars, staffing fees, services charges and sales tax do not apply toward the applicable food and beverage minimum.

TAX AND SERVICE CHARGES

All food and beverages, services and sub-contracted rentals are subject to a surcharge and applicable sales tax. The service charge is not a gratuity and will not be distributed as compensation to the employee(s) who rendered services to the guests.

PAYMENT TERMS, GUARANTEE, AND CANCELLATIONS

- A 50% deposit of the proposed contract is due 120 business days prior to the event.
- The final guest count guarantees must be received no later than 21 business days prior to the event date.
- Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or the actual number of guests served, whichever is greater.
- Final payment is due 14 business days prior to the event date. We accept VISA, MasterCard or cash.
- Cancellation of an event is subject to payment equivalent to 100% of the contracted food and beverage.



EVENT STAFF AND LABOR CHARGES

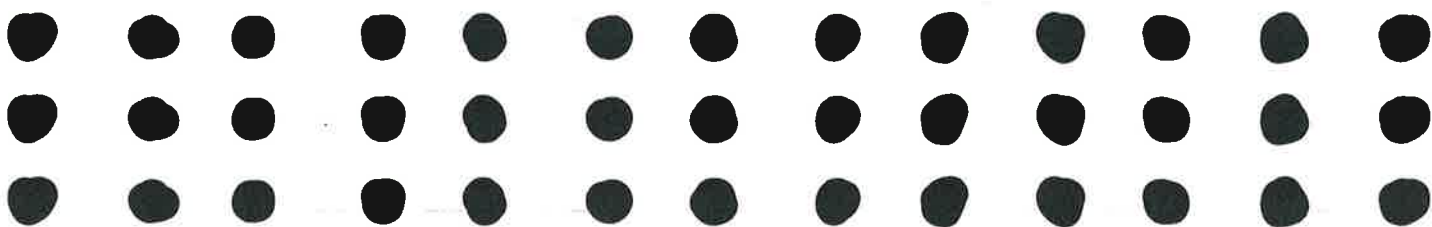
- Service Staff \$40.00 per hour, 4 hour minimum, includes 1 hour of each set up and tear down, per server
- Bartender \$50.00 per hour, 4 hour minimum, includes 1 hour of each setup and tear down, per bartender
- Chef \$125.00 per hour, 3 hour minimum

ALCOHOLIC BEVERAGE SERVICE

Bon Appétit holds the Minnesota Liquor License for serving alcohol on the Carleton campus. All alcohol served on campus must be served and arranged through Bon Appétit. Questions? Please contact the catering office at 507.222.4229.

LEFTOVER FOOD AND BEVERAGES

Due to MN Health Department regulations and policies, all food and beverage are to be consumed on the premise during the scheduled event and removal of leftover food and beverage is prohibited. Food and beverage not consumed during the event become the property of Bon Appétit and cannot be removed from the event site. Bon Appétit does not offer to-go boxes and items are not to be personally packaged from event spaces.



KNOW WHAT YOU ARE EATING

V | VEGETARIAN

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

↓G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Please speak to a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

VG | VEGAN

Contains absolutely no animal or dairy products.

FF | FARM TO FORK

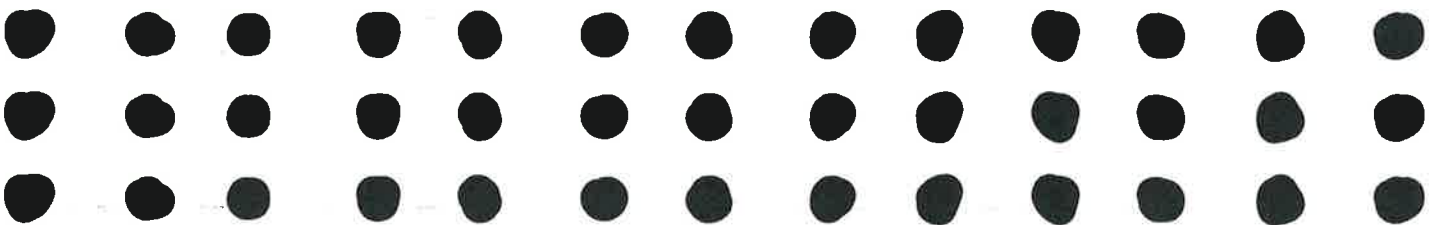
Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.

S | SEAFOOD WATCH

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

H | HUMANE

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



BEVERAGES

Hot Beverages

Freshly Brewed Peace Coffee | \$20.00 gallon
regular or decaffeinated

Assorted Equal Exchange Hot Teas | \$2.00 each

Chai Tea | \$19.00 gallon

Hot Chocolate | \$19.00 gallon

Apple Cider | \$19.00 gallon

Cold Beverages

Iced Tea | \$18.50 gallon

Lemonade | \$18.50 gallon

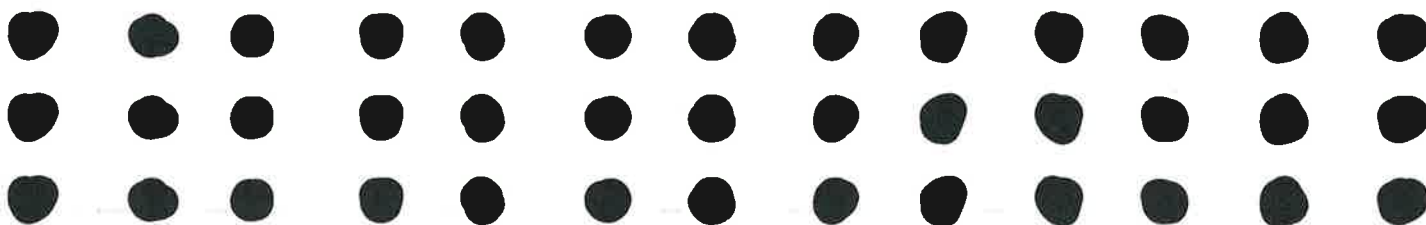
Sparkling Punch | \$26.00 gallon

Canned Soft Drinks | \$2.00 each

Bottled Water | \$2.00 each

Canned Bubly Sparkling Water | \$2.50 each

Cambro Water Service | \$35.00



BREAKFAST BUFFETS

30 person minimum, 1 hour

Knights | \$10.00 per person

muffins, orange juice, fresh brewed Peace coffee, assorted equal exchange teas

20 person minimum, 1 hour

New Yorker | \$12.00 per person

assorted bagels, trio of cream cheese, assorted jellies, seasonal fresh fruit bowl,
orange juice, fresh brewed Peace coffee, assorted equal exchange teas

20 person minimum, 1 hour

Build Your Own Breakfast | \$18.00 per person

muffins, orange juice, fresh brewed Peace coffee, assorted equal exchange tea

Choice of 2:

Cage-free scrambled eggs V ↓G H

Cage-free scrambled eggs with cheese V ↓G H

Garden vegetable and Swiss cheese quiche V H FF

Three cheese quiche V H

Ham and cheddar quiche H

Bacon, onion, Swiss quiche H FF

French toast with creamery butter and syrup V

Pancakes with creamery butter and syrup V

Choice of 1:

Applewood smoked bacon ↓G

Pork sausage links ↓G

Ferndale Markey turkey sausage links ↓G FF

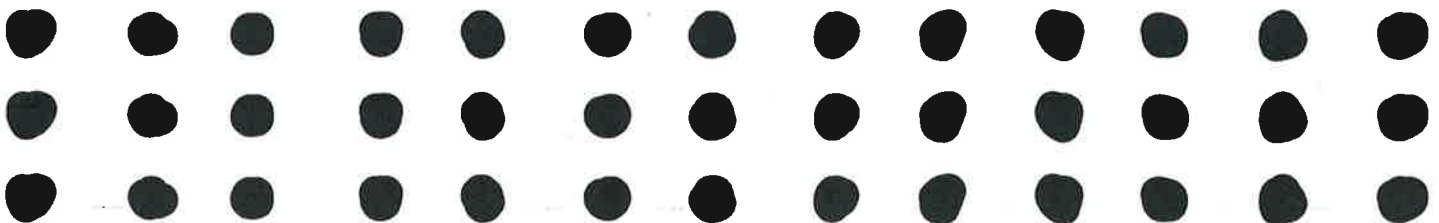
Vegetarian sausage patties V

Choice of 1:

Hash brown potatoes ↓G VG

Breakfast potatoes ↓G VG

Roasted sweet potatoes ↓G VG



BOXED LUNCHES

Deli Boxed Lunch | \$15.00

Includes potato chips, whole fresh fruit, freshly baked cookie, bottled water

1 per sandwich selection:

Spinach wrap

Ciabatta

Multigrain

Soft French

Choice of 2:

Roasted Ferndale Market Turkey **FF**

chipotle mayonnaise, pepper jack cheese, lettuce

Grilled Ferndale Market Turkey **FF**

sundried tomato pesto, provolone cheese, lettuce

Grilled Chicken Caesar

romaine lettuce, parmesan cheese, Caesar dressing

Grilled Chicken Ranch

lettuce, Swiss cheese, ranch dressing

Roast Beef

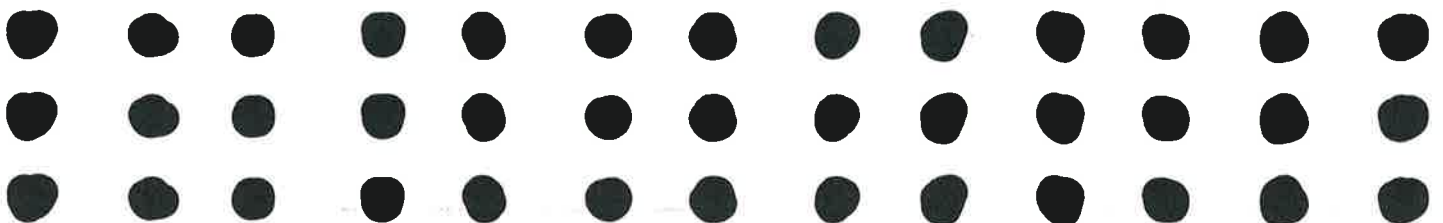
lettuce, provolone cheese, house-made Italian dressing

Roasted Red Pepper Hummus **VG**

spinach, cucumber, tomato

Grilled Vegetable **VG**

olives, cucumbers, lemon tahini hummus



BOXED LUNCHES

Executive Boxed Lunch | \$17.00

Includes composed salad, whole fresh fruit, freshly baked cookie, bottled water

1 per sandwich selection:

Spinach wrap

Ciabatta

Multigrain

Soft French

Choice of 2:

Roasted Ferndale Market Turkey **FF**

bacon, cheddar cheese, lettuce, avocado, tomato, sweet and tangy aioli

Grilled Chicken Cobb

bacon, avocado, chopped romaine, blue cheese, white balsamic reduction

Roast Beef

sautéed peppers, caramelized onions, roasted tomato, spinach, Boursin cheese

Grilled Vegetable **V**

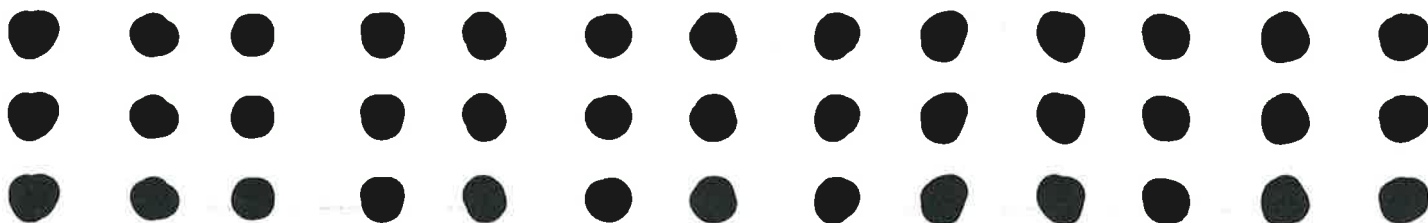
spinach, queso fresco cheese, smoky black bean hummus

Roasted Vegetables **V**

artichokes, olives, mixed greens, goat cheese, balsamic reduction

Roasted Red Pepper Hummus **VG**

grilled eggplant, lettuce, olive oil marinated carrots, mint and basil



ENTRÉE SALADS + SALAD BAR BUFFET

Boxed Entrée Salads | \$15.00

Individually boxed, 20 person minimum, choice of 2
Served with freshly baked roll and creamery
butter, cookie, bottled water

Caesar Salad V

romaine lettuce, house-baked croutons, shredded
parmesan cheese, peppercorn dressing
made without gluten-containing ingredients option
available upon request

Carleton Cobb Salad ↓G FF

romaine lettuce and field greens, smoked Oneota
bacon, crumbled blue cheese, red onions, sweet
corn, roasted apples, tomatoes, herbed red wine
dressing

Southwestern Salad ↓G V

romaine lettuce, black beans, grilled sweet corn,
tomatoes, pickled onions, diced avocado, queso
fresco cheese, cilantro-lime vinaigrette

Southwestern Salad ↓G V

romaine lettuce, black beans, grilled sweet corn,
tomatoes, pickled onions, diced avocado, queso
fresco cheese, cilantro-lime vinaigrette

Seasonal Berry Salad ↓G V

spinach and mixed greens, seasonal berries,
almonds, gorgonzola, shaved fennel,
dried cranberries, raspberry vinaigrette

Chopped Power Salad ↓G VG

spring mix, kale, red cabbage, tomatoes, radishes,
sweet potatoes, sunflower seeds, marinated
chickpeas, lemon sesame tahini dressing

Mediterranean Salad ↓G V

spinach, arugula, roasted chickpeas, turmeric
roasted cauliflower, red peppers, cucumbers,
petite tomatoes, olives, red onions, feta cheese,
Greek dressing

Additions

add to entrée salads, choice of 1 protein per salad

shrimp \$7.00
salmon \$7.00

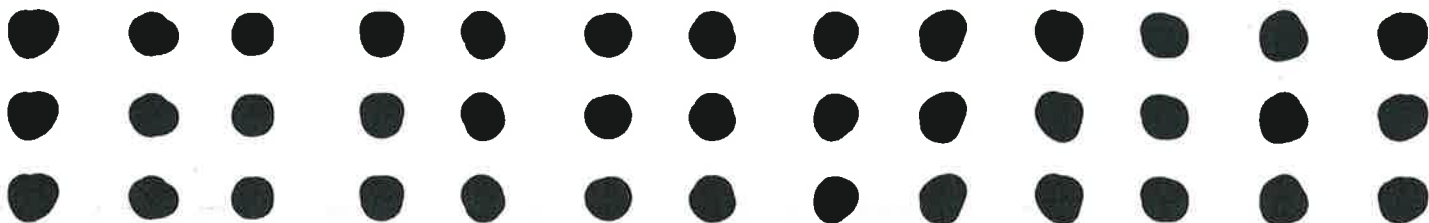
chicken breast \$5.00
grilled steak \$7.00

tofu \$5.00

Salad Bar Buffet | \$22.00 per person

40 person minimum

spring greens, smoked ham, grilled chicken, broccoli, shredded cheese, cucumbers, tomatoes,
carrots, diced eggs, sunflower seeds, croutons, ranch and vinaigrette dressings, breadsticks



APPETIZER DISPLAYS

Cheese and Baguette V

selection of domestic cheeses, sliced

French baguette

40-50 servings | \$120.00

Artisanal Cheeses V

selection of cheeses from local and regional
artisans, sliced baguette, crackers

40-50 servings | \$250.00

Fresh Fruit ↓G V

selection of cut fruit with honey yogurt

40-50 servings | \$130.00

Taste of Mediterranean V

roasted vegetables, marinated olives,
tahini hummus, pepperoncini, marinated
feta cheese, roasted red pepper-garlic
sauce, fried pita points

40-50 servings | \$173.00

Green Grocer ↓G V

selection of fresh vegetables, creamy dill
dressing

serves 50 | \$130.00

Hummus Trio VG

traditional hummus, roasted zucchini
hummus, red pepper hummus, grilled
flatbread

serves 50 | \$173.00

Pinwheel Trio

Ferndale Market turkey, chipotle mayonnaise,
pepper jack cheese FF

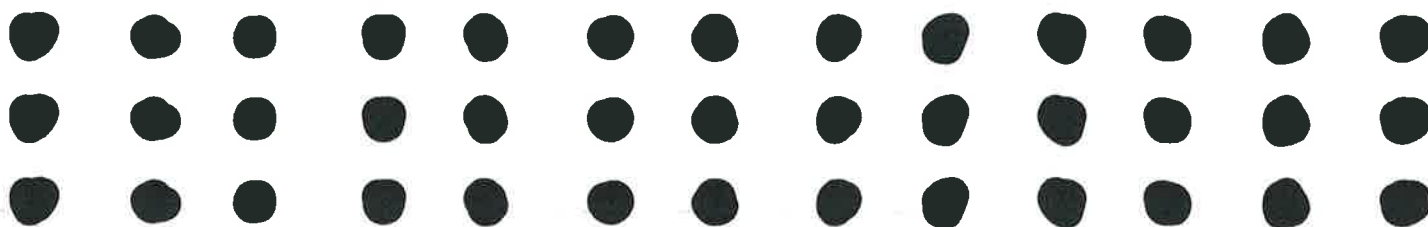
Roast beef, provolone cheese, herbed aioli
Red Pepper hummus, cucumbers, tomatoes,
carrots VG

serves 50 | \$173.00

Charcuterie Display

cured meats, seasonal pickled vegetables,
moustarda, chutney, sliced baguette

serves 50 | \$250.00



COLD HORS D'OEUVRES

All cold hors d'oeuvres sold in 50 pieces

Sweet Potato Petals | \$108.00 ↓G VG

sweet potato petals filled with black bean hummus and topped with tomato jam

Phyllo Tartlet | \$95.00

brie and wine poached pears in phyllo shell

Caprese Skewer | \$95.00 ↓G V

sweet basil, fresh mozzarella, petite tomatoes, balsamic reduction

Mekong Spring Rolls | \$95.00 VG

rice paper, cellophane noodles, hoisin sauce, shredded vegetables, sweet and spicy dipping sauce

Bruschetta Crostini | \$82.00 VG

fresh tomatoes, sweet basil, olive oil, toasted crostini, topped with balsamic reduction

Asparagus Spears | \$108.00 ↓G

prosciutto wrapped grilled asparagus with balsamic reduction

Goat Cheese Stuffed Dates | \$116.00 ↓G FF

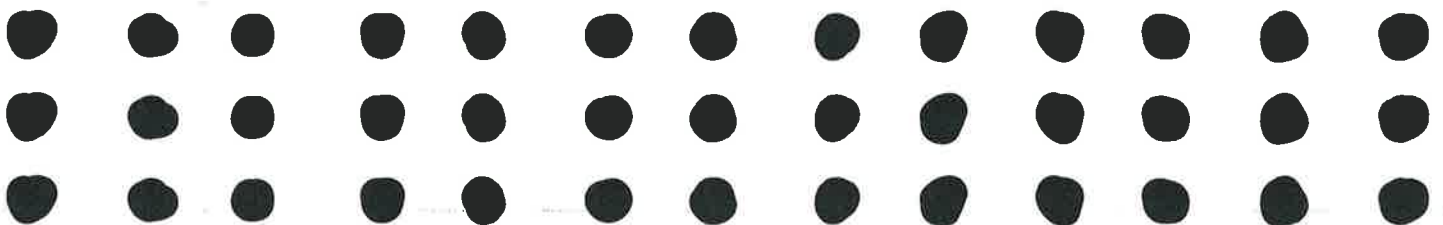
goat cheese stuffed dates wrapped in Hidden Streams bacon

Shrimp and Pea Crostini | \$108.00 S

toasted crostini topped with sweet pea purée and marinated shrimp

Salmon and Cucumber Bite | \$108.00 ↓G S

smoked salmon on crisp cucumber with Boursin cheese



WARM HORS D'OEUVRES

All warm hors d'oeuvres sold in 50 pieces

Spanakopita | \$108.00 V

spinach and feta wrapped in phyllo dough

Teriyaki Chicken Skewers | \$120.00 ↓G

teriyaki seasoned chicken with sesame and scallions

Beef Bulgogi Phyllo Cups | \$120.00

Korean barbecue glazed beef with scallion and cilantro

Bacon Wrapped Shrimp | \$135.00 ↓G S

maple glazed bacon wrapped shrimp served with Rooster mayo

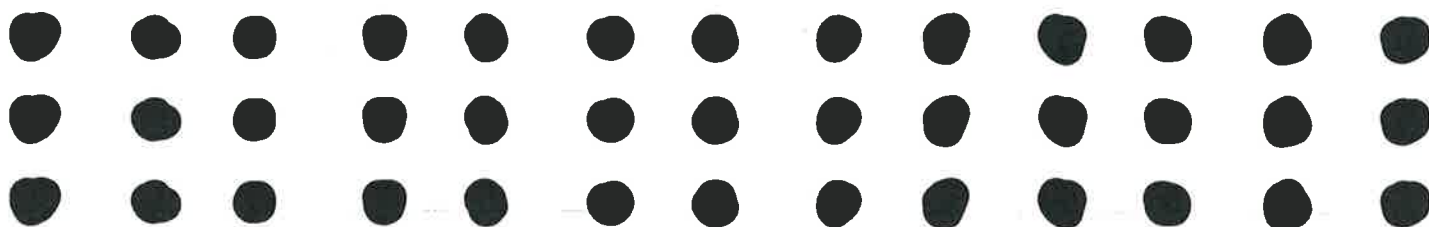
Chicken Blue Bites | \$120.00 ↓G

grilled chicken, creamy blue cheese, wrapped in maple-infused bacon

Honey Sriracha Chicken Wonton Cups | \$120.00

Herbed Vegetable Fritter | \$95.00 ↓G VG

with green chutney



PLATED ENTRÉES

25 person minimum, choice of 2 entrées

Includes seasonal salad and freshly baked dinner rolls with creamery butter

Grilled Butter Chicken | \$24.00 ↓G

tandoori spice, yogurt and tomatoes braised with wilted spinach, steamed basmati rice

Herb Roasted Wing Tip Chicken Breast | \$26.00 ↓G

roasted asparagus, crisp smashed fingerling potatoes, lemon pan jus

Braised Short Ribs | \$39.00 ↓G

red wine demi glace, crispy shallots, herbed buttermilk mashed potatoes, garlic and lemon zest sautéed green beans

Grilled Tenderloin | \$49.00 ↓G

grilled mushrooms, tomato compound butter, parmesan and cheesy potato aligot, roasted Brussels sprouts with golden raisins

Grilled Wild Salmon | \$31.00 ↓G S

parsley and lemon gremolata, roasted red peppers, artichoke potato confit, grilled asparagus

Pan Roasted Salmon | \$31.00 ↓G S

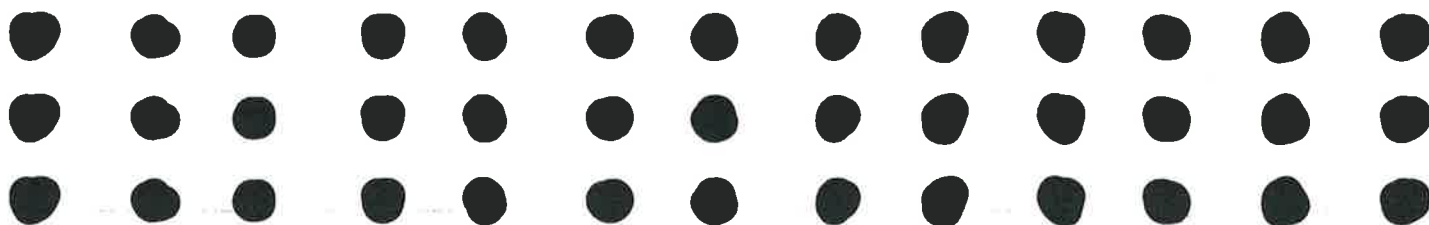
ginger mirin glazed salmon, brown sugar soy whipped sweet potatoes, miso roasted vegetables

Garlic Lemon Asparagus Risotto | \$23.00 ↓G V

parmigiana Reggiano cheese, roasted cherry tomatoes

Chickpea and Vegetable Tagine | \$23.00 VG

apricot couscous



BUFFET SELECTIONS

50 person minimum for all buffets

All American Picnic | \$24.00

grass fed beef hamburgers ↓ G
Malibu vegan burgers VG
grilled chicken breast ↓ G
red wine vinegar based potato salad ↓ G VG
coleslaw ↓ G V
potato chips ↓ G VG
cheese V
lettuce VG ↓ G
tomatoes VG ↓ G
onions VG ↓ G
pickles VG ↓ G
rolls V
condiments

Feast from the East | \$26.00

General Tso chicken ↓ G
pan-fried sesame garlic tofu ↓ G VG
vegetable fried rice ↓ G V
herb and green salad
with sweet chili lime dressing ↓ G VG
grilled flatbread with fresh chilies, cilantro leaves V

Dishes of India | \$26.00

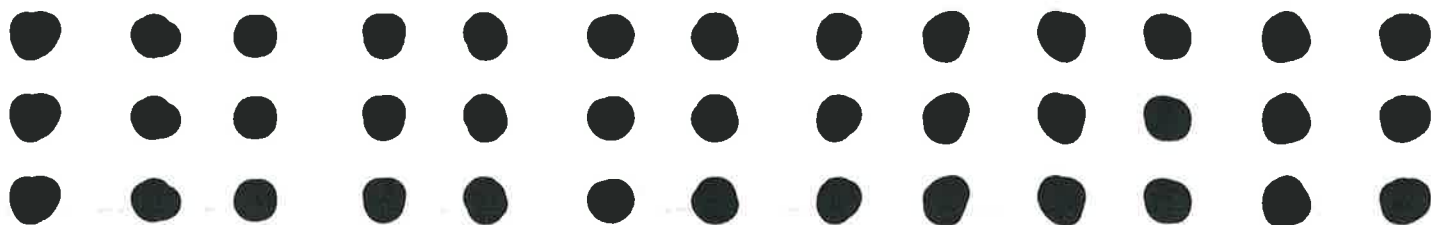
chicken tikka ↓ G
vegetable sweet potato curry ↓ G VG
coconut basmati rice ↓ G VG
green beans with paneer ↓ G V
cucumber, onion, and tomato salad ↓ G VG V
cucumber raita ↓ G V
naan VG

Taqueria | \$24.00

smoked chipotle grilled chicken ↓ G
adobo grilled vegetables ↓ G VG
corn tortillas ↓ G VG
flour tortillas VG
Spanish rice ↓ G VG
mixed green salad with chiles, cucumbers,
tomatoes, tequila dressing ↓ G VG
pico de gallo and roasted tomato salsa ↓ G VG
sour cream V
shredded lettuce VG ↓ G
shredded cheese V
green onions VG ↓ G

Western Mediterranean | \$28.00

grilled tomato rosemary wild-caught salmon with
lemon butter sauce ↓ G S
roasted chicken breast with roasted red pepper
cream sauce ↓ G
saffron rice pilaf ↓ G VG
sautéed summer squash and carrots with oven
roasted cherry tomatoes ↓ G VG
green salad with cucumbers, tomatoes, red wine
vinaigrette ↓ G VG
feta cheese, tzatziki, warm pita bread V



BUFFET SELECTIONS

Heartland Prairie | \$26.00

citrus roasted Ferndale Market turkey breast, pan jus ↓G FF

thyme roasted tofu, cranberry apple chutney ↓G VG

herb roasted Yukon potatoes, sweet potatoes, butternut squash ↓G VG

steamed green beans ↓G VG

mixed green salad with tomatoes, cucumbers, buttermilk dressing ↓G V

assorted dinner rolls and creamery butter

Tour of Italy | \$23.00

baked lasagna with Italian sausage FF

fettuccini with alfredo sauce V FF

roasted zucchini and tomatoes ↓G VG

mesclun green, spinach, balsamic

vinaigrette ↓G VG

caprese salad with basil, mozzarella, tomatoes ↓G V

fresh baked breadsticks V

Nutting House | \$39.00

seasonal greens, shaved carrots, fennel beets, cucumbers, radish, Dijon vinaigrette ↓G VG

grilled tenderloin, brandy peppercorn sauce ↓G

braised Portobello ↓G VG

rosemary glazed baby carrots ↓G VG

shallot tarragon roasted potatoes ↓G VG

assorted dinner rolls with creamery butter V

Taste of Minnesota | \$29.00

wingtip chicken breast, cranberry chutney ↓G

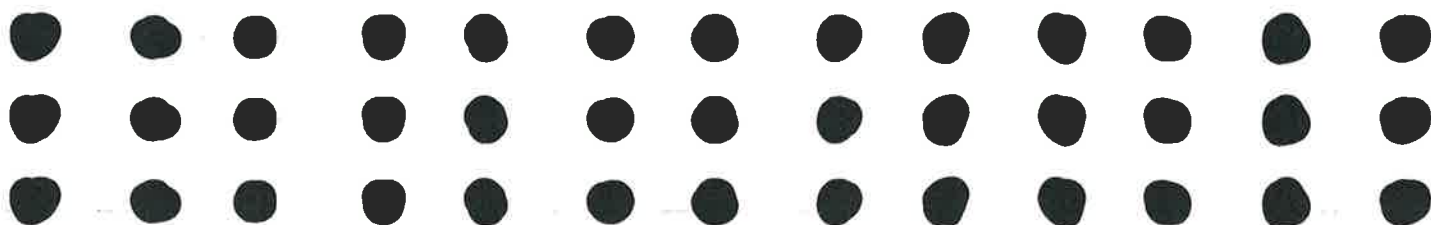
mushroom tater tot hot dish ↓G VG

Minnesota wild rice ↓G VG

green top carrots ↓G VG

green salad, tomatoes, cucumbers, buttermilk dressing ↓G V

assorted dinner rolls with creamery butter V



DESSERTS

\$5.25 each

minimum of 8 per selection

Vanilla Cheesecake V

fresh berries

Apricot Glazed Fruit Tart V

sweet pastry cream

House-made Apple Crisp ↓G V

vanilla whipped cream

Chocolate Decadence Torte ↓G V

sea salt caramel sauce

Limoncello Cake V

raspberry mascarpone, lemon curd

Mocha Layer Cake V

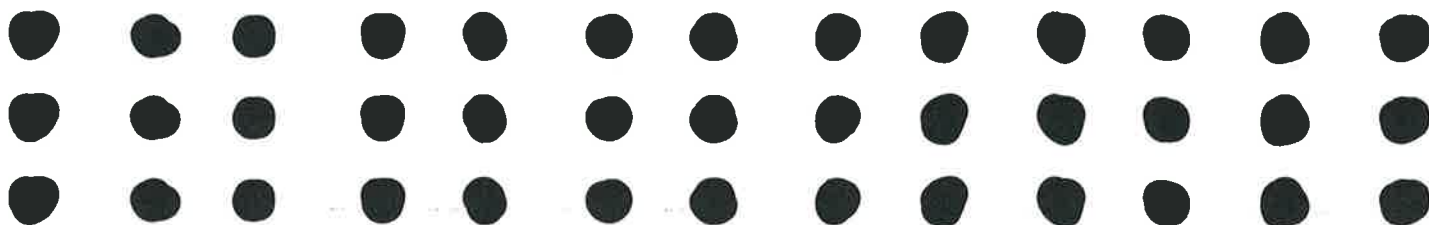
espresso whipped cream, chocolate curls, chocolate caraque

Blackberry Bundt Cake VG

basil coulis

Lemon Panna Cotta ↓G

sugar rim and candied lemon peel



BON APPÉTIT
MANAGEMENT COMPANY

food service for a sustainable future®

