



Carleton College External Catering Guide

2025-2026



BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —

Welcome to Bon Appétit Catering

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. Use the guide as a starting conversation with our catering team as we are happy to customize a menu for your event.

FOOD AND BEVERAGE MINIMUMS

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

EVENT STAFF AND LABOR CHARGES

Service Staff: \$41.00 per person/per hour, 4 hours minimum, includes 1 hours of each set up and tear down per server

Bartender: \$52.00 per hour, 4 hours minimum, includes 1 hour each of setup and tear down per bartender

Chef: \$130.00 per event

TAX AND STAFFING CHARGES

Prices in this menu reflect base pricing. Total costs of food and service will vary based on final customer selections and number of attendees. In addition, market conditions may necessitate a price change during your consideration period; if that happens, we will notify you. All food and beverage costs will be subject to an additional \$41.00/hour staffing charge to cover operational costs & back-of-house fees. This service charge is not a gratuity. Estimated total cost for food and service, including the \$41.00/hour staffing charge, will be provided once menu selections and general number of attendees are provided. Final costs of food and service, including the \$41.00/hour staffing charge, and local sales tax, and any applicable alcohol tax, will be reflected on your final catering invoice.

ALCOHOLIC BEVERAGE SERVICE

As Bon Appétit holds the Minnesota Liquor License for serving alcohol on the Carleton campus, all alcohol served on campus must be purchased through, and served by, Bon Appétit Catering staff.

PAYMENT TERMS, GUEST GUARANTEES AND CANCELLATIONS

A 50% deposit of the proposed contract is due 120 business days prior to the event date. A final guest count guarantee must be received at least 21 business days prior to the event. Billing of all food, any equipment rental, taxes and staffing 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.

LEFTOVER FOOD AND BEVERAGES

Due to state and local 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, including alcohol, 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 cannot be personally packaged and removed from event spaces.

KNOW WHAT YOU ARE EATING



VG | VEGAN

Contains absolutely no animal or dairy products



↓G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with a manager to learn how these items are prepared in our open kitchens that also handles gluten for other menu items



V | VEGETARIAN

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



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

Prices are per gallon unless otherwise noted

Fresh brewed Peace coffee (Regular or Decaf) FF \$21.75

Coffee service includes creamer pods, sugars and stir sticks

Assorted Equal Exchange Hot Teas \$2.10 each

Tea service includes hot water, sugars and stir sticks

Seasonal Hot Cider \$20.10

Hot Chocolate \$20.10

Hot Chai Tea Latte \$20.10

Unsweetened Iced Tea \$19.25

Lemonade \$19.25

Sparkling Punch \$26.00

12 oz. Canned Soft Drinks (Coke, Diet Coke, Pepsi) \$2.10 each

Bottled Water \$2.10 each

12 oz. Bubly Sparkling Water \$2.60

Water Service, 5-gallon Cambro \$36.25

BREAKFAST BUFFETS

Prices are per person unless otherwise noted

Knights FF V \$10.00

20 people minimum

Includes fresh-baked muffins, seasonal fresh fruit bowl, individual yogurt cups

New Yorker FF V \$12.00

20 people minimum

Includes assorted bagels, trio of cream cheeses, assorted jellies, and seasonal fresh fruit bowl

Build Your Own Breakfast \$18.50

30 people minimum

Includes fresh baked muffins

Select two:

Cage-free scrambled eggs V ↓G, H

Cage-free scrambled eggs with cheese V ↓G, H

House-baked biscuits with sausage gravy

House-baked biscuits with vegetarian sausage gravy V

Garden vegetable with Swiss cheese quiche FF H, V

Three-cheese quiche H V

Ham and cheddar quiche FF

Spinach and goat cheese quiche FF H, V

Bacon, onion and Swiss cheese quiche H FF

French toast with butter and syrup V

Pancakes with butter and syrup V

Select one:

Applewood smoked bacon ↓G

Pork sausage links ↓G

Ferndale Market turkey sausage links ↓G, FF

Vegetarian sausage patties V

Smoked ham ↓G

Select one:

Hash brown potatoes ↓G VG

Roasted sweet potatoes ↓G VG

Breakfast potatoes ↓G VG

Oatmeal with brown sugar and cinnamon ↓G VG

House-made granola and yogurt parfait V ↓G

BOXED LUNCHES

Prices are per person with a 20-person minimum.

\$15.50 per person. Includes potato chips, whole fresh fruit, fresh baked cookie and bottled water

OR

\$17.75 per person. Includes composed salad, whole fresh fruit, fresh baked cookie and bottled water.

Roasted Ferndale Market Turkey on Multi-Grain FF

Chipotle mayonnaise, pepper jack, lettuce

Grilled Ferndale Market Turkey on Multi-Grain FF

Sun-dried tomato pesto, provolone, lettuce

Grilled Chicken Caesar Wrap

Romaine lettuce, parmesan, house-made Caesar dressing

Grilled Chicken Ranch Wrap

Swiss cheese, lettuce, house-made ranch dressing

Ham and Swiss on Multi-Grain

Swiss cheese, dijonnaise and lettuce

Roast Beef on Soft French

Provolone cheese, lettuce, house-made Italian dressing

Roasted Red Pepper Tahini Hummus Wrap VG

Cucumbers, tomatoes, spinach

BOXED ENTRÉE SALADS

\$15.50 per person with a 10-person minimum, includes fresh baked roll, butter, baker-selected bar and bottled water.

Caesar Salad V

Romaine lettuce, house-baked croutons, shredded Parmesan, Caesar dressing

Carleton Cobb Salad ↓G FF

Romaine lettuce and field greens, smoked Hidden Streams bacon, crumbled blue cheese, red onions, sweet corn, roasted apples, fresh tomatoes, herbed red wine dressing

Southwestern Salad V ↓G

Romaine lettuce, black beans, grilled sweet corn, petite tomatoes, pickled onions, diced avocado, queso fresco, cilantro-lime dressing

Strawberry Spinach Salad V ↓G

Spinach, mixed greens, seasonal berries, pumpkin seeds, gorgonzola, shaved fennel, dried cranberries, raspberry vinaigrette

Chopped Power Salad VG ↓G

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

Mediterranean Salad V ↓G

Spinach, arugula, roasted chickpeas, turmeric-roasted cauliflower, red peppers, cucumbers, petite tomatoes, olives, red onions, feta, Greek-style dressing

Additions

Salmon S \$7.25

Grilled Steak ↓G \$7.25

Shrimp S \$7.25

Chicken Breast ↓G \$5.20

Tofu VG ↓G \$5.20

SALAD BAR BUFFET

\$23.00 per person with a 40-person minimum

Includes spring greens, smoked ham, grilled julienned chicken, broccoli, shredded cheese, cucumbers, tomatoes, carrots, diced cage-free eggs, sunflower seeds, croutons, house-made ranch and vinaigrette dressings, breadsticks

APPETIZER DISPLAYS

Appetizer displays are 40-50 servings.

Cheese and Baguette V \$125.00

An assortment of domestic cheeses and sliced French banquette

Artisanal Cheeses V \$260.00

A presentation of local and regional cheese artisans with sliced baguette, crackers and seasonal accouterments

Fresh Fruit VG ↓G \$143.50

A selection of seasonal fresh cut fruit

Taste of the Mediterranean V \$181.50

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

Green Grocer V ↓G \$140.00

A selection of fresh vegetables and creamy dill dressing

Hummus Trio VG \$181.50

Trio of traditional, red pepper, and roasted zucchini tahini hummus with grilled flatbread

Pinwheel Trio \$181.50

Ferndale Market turkey with chipotle mayonnaise and pepper jack cheese FF

Roast beef with provolone cheese and herbed aioli

Red pepper hummus with cucumber, tomato and carrot

Charcuterie Display \$260.00

A specialty assortment of cured meats, seasonal pickled vegetables, moustarda, chutney and sliced baguette

HORS D'OEUVRES

All hors d'oeuvres sold in 50 pieces

COLD

Sweet Potato Petals VG ↓G \$112.00

Filled with black bean hummus and topped with tomato jam

Phyllo Tartlet V \$99.00

Brie and wine-poached pear in a phyllo shell

Caprese Skewers V ↓G \$99.00

Sweet basil, fresh mozzarella and petite tomatoes drizzled with balsamic reduction

Bruschetta Crostini VG \$88.00

Fresh tomato and sweet basil tossed in olive oil on a toasted crostini and topped with balsamic reduction

Goat Cheese Stuffed Dates FF ↓G \$120.00

Goat cheese stuffed dates wrapped in Hidden Streams bacon

Garlic Butter Shrimp Crostini S \$112.00

Toasted Crostini topped with roasted red pepper and garlic butter shrimp

Salmon and Cucumber Bites S ↓G \$112.00

Smoked salmon on a crisp cucumber with Boursin cheese

Fruit Skewers VG ↓G \$82.00

Marinated fresh fruit with basil and mint

Antipasto Skewers ↓G \$88.00

Salami, chili-cured olives, roasted peppers, marinated olives, grana Padano and basil

HORS D'OEUVRES

All hors d'oeuvres sold in 50 pieces

HOT

Spanakopita V \$112.00

Marinated Greek pie made of crispy layers of phyllo dough filled with spinach and feta cheese

Teriyaki Chicken Skewers ↓G \$130.00

Marinated teriyaki chicken grilled and finished with teriyaki basting sauce

Beef Bulgogi Phyllo Cups \$130.00

Sliced grilled steak marinated in a sweet soy, sesame, and garlic sauce in a mini phyllo cup

Bacon-Wrapped Shrimp S ↓G \$140.00

Shrimp wrapped in maple-infused bacon and served with a tangy rooster mayonnaise

Chicken Bleu Bites ↓G \$130.00

Grilled chicken with creamy bleu cheese and wrapped in maple-infused bacon

Honey Sriracha Chicken Wonton Cups \$130.00

Wonton cups stuffed with garlic-ginger seasoned chicken

Herbed Vegetable Fritter V ↓G \$99.00

With herbed Thai-basil chili chutney

PLATED ENTREES

*Prices are per person, and includes seasonal salad and fresh baked roll with butter.
Additional chef fee of \$130.00 is applied to all plated entrée orders.*

Grilled Butter Chicken ↓G \$26.00

Tandoori-spiced yogurt and tomatoes, wilted spinach, steamed basmati rice

Herb-Roasted Wing Tip Breast of Chicken ↓G \$27.00

Roasted Asparagus, crisp smashed fingerling potatoes, lemon pan jus

Braised Short Ribs ↓G \$40.00

Red wine demi-glaze, crispy shallots, herbed buttermilk mashed potatoes, garlic, and lemon zest sauteed green beans

Grilled Tenderloin ↓G \$55.00

Grilled mushrooms, tomato compound butter, parmesan and cheese potato aligoté, roasted Brussel sprouts with golden raisins

Grilled Wild Salmon S ↓G \$33.00

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

Pan-roasted Salmon S \$33.00

Ginger-mint glaze, brown sugar-soy whipped sweet potatoes, miso roasted vegetables

Garlic Lemon Asparagus Risotto V ↓G \$24.00

Parmigiano Reggiano cheese and roasted cherry tomatoes

Chickpea and Vegetable Tagine VG \$24.00

Chickpeas and root vegetables simmered in a rase el hanout-spiced tomato broth, herbed couscous with dried apricot

BUFFETS

Prices are per person with a 20-person minimum

All-American Picnic \$25.00

Grass-fed beef hamburgers ↓G
Malibu burgers V ↓G
Grilled chicken breast ↓G
Red wine vinegar-based potato salad VG ↓G
Creamy coleslaw V ↓G
Potato chips VG ↓G
Cheese V ↓G
Lettuce, tomatoes, onions, pickles VG ↓G
Rolls V
Condiments

Feast from the East \$27.50

Orange chicken ↓G
Orange tofu VG ↓G
Vegetable fried rice V ↓G
Herb and green salad with sweet chili-lime dressing VG ↓G
Grilled flatbread, fresh chilies, cilantro leaves V

Dishes of India \$27.50

Chicken tikka ↓G
Vegetable sweet potato curry VG ↓G
Coconut basmati rice VG ↓G
Green beans with paneer V ↓G
Cucumber, onion and tomato salad VG ↓G
Cucumber riata V ↓G
Naan V

Taqueria \$25.50

Smoked chipotle grilled chicken ↓G
Adobo grilled vegetables VG ↓G
Corn tortillas VG ↓G
Flour tortillas VG
Spanish-style rice VG ↓G
Mixed greens salad with chilies, cucumbers and tomatoes with tequila dressing VG ↓G
Pico de Gallo and roasted tomato salsa VG ↓G
Sour cream V
Shredded lettuce VG ↓G
Shredded cheese V ↓G
Green onions VG ↓G

Western Mediterranean \$29.00

Grilled tomato rosemary wild-caught salmon with lemon butter sauce S ↓G
Roasted chicken breast with roasted red pepper cream sauce ↓G
Saffron rice pila VG ↓G
Sauteed summer squash and carrots with oven-roasted cherry tomatoes VG ↓G
Green salad with cucumber, tomato and red wine vinaigrette VG ↓G
Feta cheese, tzatziki and warm pita bread V

Heartland Prairie \$27.00

Citrus-roasted Ferndale Market turkey breast with pan jus FF ↓G
Thyme-roasted tofu with cranberry-apple chutney VG ↓G
Herb-roasted Yukon potatoes, sweet potatoes and butternut squash VG ↓G
Steamed green beans VG ↓G
Mixed green salad with tomato, cucumber, and buttermilk dressing V ↓G
Assorted dinner rolls and creamery butter V

Tour of Italy \$24.50

Baked lasagna with Hidden Streams Italian sausage FF
Fettuccini with alfredo sauce made with Country View cream FF V
Roasted zucchini and tomatoes VG ↓G
Mesclun greens and spinach with balsamic vinaigrette VG ↓G
Caprese salad with basil, mozzarella and tomatoes V ↓G
Fresh baked breadsticks V

Nutting House \$40.50

Seasonal greens, shaved carrots, cucumbers, fennel, beets, radishes and Dijon vinaigrette ↓G
Grilled tenderloin with brandy peppercorn sauce ↓G
Braised Portobello mushrooms VG ↓G
Rosemary glazed baby carrots VG ↓G
Shallot tarragon roasted potatoes VG ↓G
Assorted dinner rolls and creamery butter V

Taste of Minnesota \$30.50

Wingtip chicken breast with cranberry chutney ↓G
Mushroom tater tot hot dish VG ↓G
Minnesota wild rice VG ↓G
Green top carrots VG ↓G
Green salad with tomatoes, cucumbers and buttermilk dressing V ↓G
Assorted dinner rolls with creamery butter V

The East African Table \$24.50

East African-style braised chicken thighs ↓G
African vegetable stew V ↓G
Steamed Basmati rice V ↓G
Braised collard greens V ↓G
Kachumbari (East African-style tomato salad) V

DESSERTS

\$5.75 each with a minimum of 8-person minimum per selection

Vanilla Cheesecake V
Fresh berries

Apricot-glazed Fruit Tart V
Sweet pastry cream

House-made Apple Crisp VG ↓G
Vegan vanilla whipped topping

Chocolate Decadence Torte V ↓G
Sea salt caramel sauce

Limoncello Cake V
Raspberry mascarpone and lemon curd

Mocha Layer Cake V
Espresso whipped cream, chocolate curls and a chocolate caraque

Blackberry Bundt Cake VG
Basil coulis

Lemon Panna Cotta ↓G
Sugared rim and candied lemon peel