



Carleton College 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 talented culinary team has created an array of locally sourced and seasonally inspired catering options sure to meet your every taste and dietary need. As is the case with all the food we cook at Carleton College, our catered offerings are full of flavor and made from scratch with only the finest ingredients

We are honored to serve as your primary point of contact for all things catering related and can assure you, we take great pride in determining and executing our events with the highest degree of food quality and service expectations. It is our goal to create an exceptional experience for you and your guests.

Our catering guides are thoughtfully designed and created with great care and creativity to simplify your event planning and give you a feel for our fresh, contemporary menu and service options. Not finding what you are looking for? Need something more customized? Please reach out to us! Our skilled team of culinarians will do all we can to accommodate such needs.

Also included in this guide are general service guidelines and the answers to many frequently asked questions. Please review and feel free to contact us directly should you have any questions.

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PLACING AN ORDER

RESERVE YOUR LOCATION

To ensure the perfect setting for your event, we encourage you to make sure the location is available BEFORE submitting your catering order. Carleton students and faculty can submit a request to reserve space on campus by visiting the 25Live Campus Services webpage at <https://www.carleton.edu/scheduling/25live> and click the **Access 25Live** button to reserve your event location. For assistance with 25Live, please contact scheduling@catering.edu.

CATERING ORDERS

We have three convenient ways to place your catering order:

- Online: <https://www.carleton.edu/dining/catering/request>
- Email us: catering@carleton.edu
- Contact us: (507) 222-4229

Please have your estimated number of guests, event name, event start and end time, catering location, budget number and contact name when placing an order.

ORDERING DEADLINES

To ensure that we provide the best customer service possible for your event, we ask that all catering requests be placed at least 10 business days prior to your event. Custom menu requests require at least 14 business days prior to the event date. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of staff services or products. Last minute requests will be subject to additional charges and/or limited menu offerings and customer pick-up may be required.

FINAL EVENT CONFIRMATION, GUEST GUARANTEES AND CANCELLATIONS

Final guest count guarantees must be received at least five (5) business days prior to the event. 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. All cancellations should be received at least three (3) business days prior to the event. A minimum 50% Event charge will be assessed if an event is canceled with less than three (3) business days' notice. Cancellations less than 24 hours will be responsible for 100% of the total invoice.

USING OUTSIDE LOCATIONS FOR ON-CAMPUS CATERING

While Bon Appetit is committed to providing quality food and unparalleled customer service at your on-campus events, we recognize that there are certain occasions when outside catering may be a better accommodation for your event. Beverages and compostable serve ware may be ordered - and linens may be rented - by contacting Bon Appetit catering and we can assist in arrangement for pick up and return of those items. It is Bon Appetit's policy that we will be unable to provide staff assistance, including delivery and set up, at any event that includes outside or off-campus catering.

UNUSED FOOD AND BEVERAGES

All food and beverage provided by Bon Appetit catering are to be consumed on the premise during the scheduled event and removal of leftover food and beverage is prohibited. Any food and/or beverage(s) not consumed during your event becomes 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.

THE FINE LINE

Prices in this menu reflect base pricing. Total costs of food and service will vary based on final customer selections, level/type of service requested, 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 \$36.00/hour staffing charge to cover operational costs & back-of-house fees. This staffing charge is not a gratuity. Estimated total cost for food and service, including the \$36.00/hour staffing charge, will be provided once menu selections and general number of attendees are provided. Final costs of food and service, including the \$36.00/hour staffing charge, will be reflected on your final catering invoice.

All catering orders placed for delivery will incur a delivery fee of \$36.00, except when the catered event(s) takes place in one of the following on-campus locations:

- Severance Hall, including Great Hall
- Sayles-Hill Student Center
- Weitz Center for Creativity
- Alumni Guest House/Johnson House

PAYMENT AND BILLING

Upon confirmation of your event, you will receive a copy of the event order listing all estimated charges. You will be responsible to review the event order and to confirm all the details listed, including event timeline, menu, quantities, budget number, etc. Final event billing is based on final attendance and any additions charges that are necessary for any additional rental items and/or labor over our usual staffing levels.

EVENT STAFF | LABOR CHARGES

Service Staff \$36.00 per person/per hour, 1 hour minimum

Bartender \$46.00 per hour, 4 hours minimum, includes 1 hour each of setup and tear down

Chef \$105.00 per hour, 3 hours minimum

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 served and arranged through Bon Appétit. Please contact the Catering Office at 507.222.4229 or catering@carleton.edu for more information.

SALES TAX

Applicable local sales (and any applicable liquor tax) will be added to all food, beverage, labor charges and rental items. Please contact the Catering Office at 507.222.4229 or catering@carleton.edu for more information.

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

HOT BEVERAGES

Fresh brewed Peace coffee (Regular or Decaf) FF \$18.15
Coffee service includes creamer pods, sugars and stir sticks

Assorted Equal Exchange Hot Teas \$1.65 each
Tea service includes hot water, sugars and stir sticks

Seasonal Hot Cider \$16.85 gallon

Hot Chocolate \$16.85 gallon

Hot Chai Tea Latte \$16.85 gallon

COLD BEVERAGES

Unsweetened Iced Tea \$12.95

Lemonade \$12.95

Orange Juice \$16.75

Sparkling Punch \$17.85

Bottled Fruit Juices \$2.65 each

Soft Drinks (12 oz cans of Coke, Diet Coke, Sprite) \$1.40 each

Bottled Water \$1.40 each

Still Water (12 oz cans) \$1.95 each

Bubly Sparkling Water (12 oz cans) \$1.95 each

Lemonade (12 oz cans) \$1.95 each

Water Service, 5-gallon Cambro \$30.00 each

BREAKFAST PASTRIES

Prices per dozen

Fresh-Baked Muffins \$15.00

Also available in VG ↓G \$2.05 each

Mini Muffins \$9.30

Assorted Pastries \$14.60

Assorted Scones \$18.05

Mini Scones \$10.35

Bagels \$15.80

Includes one whipped cream cheese

Filled Croissants \$18.05

Assorted Biscotti \$16.50

Mini Biscotti \$8.85

Cinnamon Rolls \$15.00

Caramel Rolls \$15.00

Assorted Donuts \$16.15

Fruit-filled Turnovers \$15.75

Bars, brownies, cookies, cakes and other sweets have been moved to the back pages of this guide.

BREAKFAST BUFFETS

Prices are per person unless otherwise noted

Knights V \$7.90

10 people minimum

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

Healthy Express V \$7.90

10 people minimum

Includes individually wrapped granola bars, seasonal fresh fruit bowl, individual yogurt cups

New Yorker FF V \$8.65

10 people minimum

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

Build Your Own Breakfast \$14.50

15 people minimum

Includes fresh baked muffins

Select two:

Cage-free scrambled eggs V, ↓G, FF, H

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

BREAKFAST A LA CARTE

Prices are per person unless otherwise noted with a 15-person minimum

Smoked bacon ↓G \$3.50
Pork Sausage Links ↓G \$2.60
Ferndale Market Turkey Sausage FF ↓G \$2.60
Smoked Ham ↓G \$2.60
Vegetarian Sausage Patties V \$3.50
Breakfast Potatoes VG, ↓G \$2.25
Breakfast Sweet Potatoes VG, ↓G \$2.25
Hash Browns VG, ↓G \$2.25
Fresh Fruit Bowl VG, ↓G \$3.30
Whole Fruit VG, ↓G \$1.05
Fair Trade Banana VG, ↓G \$2.10
Boiled Cage-free Eggs H, V, ↓G \$0.80
Overnight Oats V, ↓G \$3.20

Frittata minis

*Priced per dozen with a one dozen minimum order
Made with Country View dairy*

Three Cheese H, FF, V, ↓G \$17.40
Garden Vegetable H, FF, V, ↓G \$17.40
Roasted Tomato and Herb H, FF, V, ↓G \$17.40
Sausage and Cheddar H, FF, ↓G \$18.55
Bacon and Swiss H, FF, ↓G \$18.55

Breakfast Sandwich Platters \$43.50

Priced per dozen with a one dozen minimum. Made with Cage-Free eggs and American cheese. Choice of one protein and one bread per dozen.

Select one:

Smoked Ham ↓G
Smoked Bacon ↓G
Sausage Patty ↓G
Vegetarian Sausage Patty V

Select one:

House-baked biscuit V
Croissant V
English Muffin V

DELI

Sandwich Board \$15.35

Prices are per person with a 10-person minimum. Select three sandwich/wrap options and two sides.

Select three:

Turkey

Roasted Ferndale Market Turkey FF

Chipotle mayonnaise, pepper jack cheese, lettuce on multi-grain

Grilled Ferndale Market Turkey FF

Sun-dried tomato pesto, provolone cheese, lettuce on ciabatta

Chicken

Grilled Caesar Wrap

Grilled chicken breast, romaine lettuce, parmesan cheese, house-made Caesar dressing

Grilled Chicken Ranch

Swiss cheese, house-made ranch dressing on ciabatta

Beef

Roast Beef

Provolone cheese, lettuce, house-made Italian-style dressing on soft French

Gochujang-Glazed Beef Wrap

Pickled daikon, shaved carrots, sesame-marinated cucumbers and lettuce with a sweet and smokey soy gochujang sauce

Vegetarian

Mediterranean Vegetable Wrap VG

Grilled vegetables, olives, cucumbers with lemon tahini hummus

Roasted Red Pepper Hummus VG

Cucumber, tomato, spinach

Select two sides:

Garden fresh green salad with dressing VG, ↓G

Creamy-style coleslaw V, ↓G

Caesar Salad V, ↓G

Garden Pasta Salad VG

Fruit Salad VG, ↓G

Quinoa tabbouleh VG, ↓G

Kettle chips VG, ↓G

DELI

Build Your Own Deli \$17.60

Prices are per person with a 15-person minimum. Includes lettuce, tomato, mayonnaise and mustard.

Select two:

Spinach Wrap VG
Multi-grain VG
Soft French VG

Select three:

Oven-roasted turkey FF, ↓G
House-roasted beef ↓G
Roasted vegetables VG, ↓G
Smoked Ham ↓G
Genoa Salami ↓G
Classic Tuna salad S ↓G
Home-style egg salad H, V, ↓G
Dried Cranberry-chicken salad ↓G
Red Pepper tahini hummus VG, ↓G

Select two:

Swiss V, ↓G
Cheddar V, ↓G
Provolone V, ↓G
Pepper Jack V, ↓G

Select two:

Garden fresh green salad with dressing VG, ↓G
Creamy-style coleslaw V, ↓G
Caesar Salad V, ↓G
Garden Pasta Salad VG
Fruit Salad VG, ↓G
Quinoa tabbouleh VG, ↓G
Kettle chips VG, ↓G

BOXED LUNCHES

Substitute VG ↓G cookie for an additional \$1.20 each.

DELI BOXED LUNCH

\$11.40 per person. Includes potato chips, whole fresh fruit, fresh baked cookie and bottled water.

EXECUTIVE BOXED LUNCH

*\$12.25 per person. Includes composed salad, whole fresh fruit, fresh baked cookie and bottled water.
Substitute canned water or Bubly sparkling water for an additional \$1.95 per person.*

SUSTAINABLE EXECUTIVE BOXED LUNCH

\$14.40 per person. 100% compostable, includes composed salad, whole fresh fruit, fresh baked cookie and canned still water. Choose from the Executive Boxed Lunch selections.

Deli Boxed Lunch

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

Executive Boxed Lunch

Roasted Ferndale Market Turkey on Multi-Grain FF

Bacon, cheddar, avocado, lettuce tomato, sweet and tangy aioli

Grilled Chicken Cobb Wrap

Bacon, avocado, chopped romaine, bleu cheese, white balsamic reduction

Roast Beef on Soft French

Sauteed peppers, caramelized onions, roasted tomato, spinach, herbed cream cheese

Roasted Red Pepper Hummus VG

Grilled eggplant, lettuce, olive oil-marinated carrots, mint and basil salad

ENTRÉE SALADS | PLATED OR BOXED

\$11.65 per person for plated salad (select two), includes fresh baked roll and butter. \$14.65 per person for boxed (select two), includes fresh baked roll, butter, baker-selected bar and bottled water. Substitute VG ↓G bar for an additional \$1.20 each.

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 ↓G, S \$4.70

Grilled Steak ↓G \$4.75

Shrimp ↓G, S \$4.15

Chicken Breast ↓G \$2.85

Tofu VG, ↓G \$2.80

SALAD BAR BUFFET

\$19.65 per person, with a 25-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

BOWLS

Prices are per person with a 10-person minimum. Bowls are prepackaged.

Select two

Grilled Steak Bowl ↓G \$15.70

Grilled chimichurri rubbed steak, brown rice, shaved Brussels sprouts, roasted red peppers, grilled corn, grape tomatoes, feta cheese, chimichurri dressing

Korean-spiced Grilled Chicken Bowl \$14.65

Sweet soy-marinated chicken breast, cucumbers, carrots, scallions, basil, Napa cabbage, soba noodles, gochujang vinaigrette

Grilled Wild-caught Salmon Couscous Bowl S 15.80

Pan-roasted salmon, couscous, cucumber, arugula, feta cheese, yogurt dressing

Falafel Bowl V, ↓G \$11.55

Chickpea falafel, torn romaine, lettuce, red bell peppers, feta cheese, cucumbers, sweet onions, cucumber yogurt sauce

Spring Roll in a Bowl VG, ↓G \$11.55

Roasted tamari-marinated tofu with rice noodles, Napa and purple cabbage, red peppers, shredded carrots, pea pods, sweet chili vinaigrette

KNIGHT'S SPECIAL BUFFETS

Prices are per person with a 20-person minimum. Buffets will be set outside of meeting room where guests will be seated. No substitutions.

Chili and Cornbread \$14.25

Ferndale Market Turkey and white bean chili FF, ↓G
Roasted corn and black bean chili VG, ↓G
Shredded cheddar cheese V, ↓G
Sour cream V, ↓G
Chopped onions VG, ↓G
Garden salad with vinaigrette dressing VG, ↓G
Cornbread muffins V

Baked Potato Bar ↓G \$12.55

Butter, sour cream, cheddar cheese, bacon, steamed broccoli, green onion, green salad with red wine vinaigrette

Macaroni and Cheese Bar \$14.50

Shredded chicken, cheddar cheese, bacon, steamed broccoli, green onion, mushrooms, green salad with vinaigrette dressing

Nacho Bar ↓G \$14.50

Tortilla chips, seasoned beef and seasoned chicken, cheese sauce, sour cream, Pico de Gallo, green onions, jalapeño, shredded lettuce, seasoned black beans

Soup, ½ Sandwich and Salad \$14.50

Two sandwich choices, one soup option
Served with soup de jour or Creamy Tomato Basil soup (VG ↓G) and garden salad with red wine vinaigrette (VG ↓G)

Choose one:

Creamy Tomato Basil Soup VG ↓G
Soup de jour (soup of the day)

Choose two:

Roasted Ferndale Market Turkey on Multi-Grain FF
Ham and Swiss on Multi-Grain
Grilled Chicken Caesar Wrap
Grilled Vegetable Wrap VG

BUILD A BLUE PLATE BUFFET

Prices are per person with a 20-person minimum. Buffets will be set outside of the meeting room where guests will be seated. Any added beverages will be provided at a separate station for self-service. No substitutions.

\$15.50, select one entrée and one side

\$16.60, select two entrees and two sides

Entrees:

Pan-fried Chickpea Cakes VG ↓G

Apricot chutney

Spicy Potato Curry VG ↓G

Garbanzo beans, peas and tomatoes

Garden Quinoa Loaf VG ↓G

Roasted tomato sauce

General Tso's Tofu VG ↓G

Crispy tofu tossed with a sweet and spicy tamari glaze

Cavatappi Primavera Pasta Spirals VG

Seasonal vegetables in a garlic, white wine and herb sauce

Roman-style Baked Polenta V ↓G

Mozzarella, roasted tomatoes and basil

Baked Macaroni and Cheese V

Roasted Ferndale Market Turkey FF ↓G

Caramelized apples and onions in pan jus

Honey-citrus Baked Chicken ↓G

Pan jus

Parmesan and Panko-crusted Chicken

Tomato puree

Caprese Chicken ↓G

Balsamic-seared chicken with roasted petite tomatoes, basil and fresh mozzarella

Grass-fed Beef Meatloaf ↓G

Mushroom sauce

Beef Pot Roast ↓G

Roasted carrots and pan gravy

Seared Salmon S, ↓G

Dill cream sauce

BUILD A BLUE PLATE BUFFET

Sides

Caesar salad V

Garden salad with vinaigrette dressing V, ↓G

Steamed broccoli VG, ↓G

Seasonal roasted vegetables VG, ↓G

Mushroom quinoa pilaf VG, ↓G

Minnesota wild rice pilaf VG, ↓G

Steamed jasmine rice VG, ↓G

Roasted red potatoes VG, ↓G

Roasted sweet potatoes VG, ↓G

Buttered egg noodles V

Select one

Dinner rolls and creamery butter V

Cornbread muffins V

Breadsticks V

Select one

Apple crisp with vegan vanilla whipped topping VG, ↓G

Seasonal cobbler V

Key lime bars V

Caramel cheesecake bars V

Frosted pumpkin bars V

Assorted bars

Assorted cookies

APPETIZER DISPLAYS

Cheese and Baguette V

An assortment of domestic cheeses and sliced French banquette

\$34.20, 10-15 servings

\$68.40, 20-30 servings

\$102.60, 40-50 servings

Artisanal Cheeses V

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

\$107.25, 20-30 servings

\$203.75, 40-50 servings

Fresh Fruit VG, ↓G

A selection of seasonal fresh cut fruit

\$38.50, 10-15 servings

\$77.00, 20-30 servings

\$115.50, 40-50 servings

Taste of the Mediterranean V

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

\$74.95, 20-30 servings

\$149.50, 40-50 servings

Green Grocer V, ↓G

A selection of fresh vegetables and creamy dill dressing

\$56.45, small (serves 25)

\$112.90, large (serves 50)

Hummus Trio VG

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

\$74.95, small (serves 25)

\$149.90, large (serves 50)

Pinwheel Trio

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

\$74.95, small (serves 25)

\$149.90, large (serves 50)

Charcuterie Display

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

\$107.25, small (serves 25)

\$203.75, large (serves 50)

HORS D'OEUVRES

Small serves 25, Large serves 50

COLD

Sweet Potato Petals VG, ↓G

Filled with black bean hummus and topped with tomato jam

Small \$46.10 Large \$92.20

Phyllo Tartlet V

Brie and wine-poached pear in a phyllo shell

Small \$40.50 Large \$81.00

Caprese Skewers V, ↓G

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

Small \$40.50 Large \$81.00

Bruschetta Crostini VG

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

Small \$34.95 Large \$69.90

Goat Cheese Stuffed Dates FF, ↓G

Goat cheese stuffed dates wrapped in Hidden Streams bacon

Small \$49.80 Large \$99.60

Garlic Butter Shrimp Crostini S

Toasted Crostini topped with roasted red pepper and garlic butter shrimp

Small \$46.10 Large \$92.20

Salmon and Cucumber Bites S, ↓G

Smoked salmon on a crisp cucumber with whipped herb cream cheese

Small \$46.10 Large \$92.20

Fruit Skewers VG, ↓G

Marinated fresh fruit with basil and mint

Small \$40.50 Large \$81.00

Antipasto Skewers ↓G

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

Small \$46.10 Large \$92.20

HORS D'OEUVRES

Small serves 25, Large serves 50

HOT

Spanakopita V

Marinated Greek pie made of crispy layers of phyllo dough filled with spinach and feta cheese
Small \$46.10 Large \$92.20

Teriyaki Chicken Skewers ↓G

Marinated teriyaki chicken grilled and finished with teriyaki basting sauce
Small \$51.95 Large \$103.90

Beef Bulgogi Phyllo Cups

Sliced grilled steak marinated in a sweet soy, sesame, and garlic sauce in a mini phyllo cup
Small \$51.95 Large \$103.90

Bacon-Wrapped Shrimp S ↓G

Shrimp wrapped in maple-infused bacon and served with a tangy rooster mayonnaise
Small \$57.55 Large \$115.10

Chicken Blue Bites ↓G

Grilled chicken with creamy blue cheese and wrapped in maple-infused bacon
Small \$51.95 Large \$103.90

Honey Sriracha Chicken Wonton Cups

Wonton cups stuffed with garlic-ginger seasoned chicken
Small \$51.95 Large \$103.90

Herbed Vegetable Fritters V ↓G

With herbed Thai-basil chili chutney
Small \$40.50 Large \$81.00

PLATED ENTREES

Prices are per person and include seasonal salad and freshly baked roll with butter. An additional chef fee is applied to all plated entrée orders. Please contact the catering office to request custom sides.

Grilled Butter Chicken ↓G \$20.90

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

Herb-Roasted Wing Tip Breast of Chicken ↓G \$22.05

Roasted Asparagus, crisp smashed fingerling potatoes, lemon pan jus

Braised Short Ribs ↓G \$31.50

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

Grilled Tenderloin ↓G \$45.16

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

Grilled Wild Salmon S ↓G \$27.45

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

Pan-roasted Salmon S \$27.45

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

Garlic Lemon Asparagus Risotto V ↓G \$19.50

Parmigiano Reggiano cheese and roasted cherry tomatoes

Chickpea and Vegetable Tagine VG \$19.50

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

BUFFETS

Prices are per person with a 20-person minimum

All-American Picnic \$20.25

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 \$22.55

Orange chicken
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 \$22.55

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 \$20.60

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 \$23.60

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 \$21.85

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 \$20.05

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 \$31.20

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 \$25.45

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 \$23.60

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

SNACKS & BENTO BOXES

GRAB AND GO SNACKS

Priced individually with a 10-person minimum

Granola Bars VG, ↓G \$2.45

Individually Wrapped \$2.60

House-made Trail Mix VG ↓G \$3.75

Sweet and savory mix of peanuts, roasted almonds, cashews, banana chips, dried apricots, chocolate pieces and dried cranberries

Sweet and Salty V \$3.05

Equal measures of trail mix, goldfish, and dried fruit

Tortilla Chips and Salsa VG \$3.75

House-fried tortilla chips with house-made salsa

Kettle Chips VG ↓G \$3.05

House-made BBQ-seasoned Kettle Chips VG ↓G \$3.05

SNACK CUPS

Priced individually with a 15-person minimum

Yogurt, Berries and Granola Parfaits V ↓G \$4.45

With house-made granola

Meat and Cheese Cup ↓G \$5.30

Salami, cheese and dried fruit

Olive, Mozzarella and Vegetable Antipasto V ↓G \$4.25

Marinated olives and artichokes, pesto mozzarella and balsamic roasted vegetables

Olive, Artichoke and Chickpea Antipasto VG ↓G \$4.05

Marinated olives and artichokes, balsamic roasted vegetables, herbed chickpeas

Mixed Berry Cup with House-made Granola VG ↓G \$4.05

Marinated Melon Cup VG ↓G \$4.05

BENTO-STYLE BOXES

\$9.35 each

Cheese and Crackers V

A selection of domestic cheeses, crackers, mixed berries, and a fresh sweet petite

Fruit and Nuts V ↓G

Dried fruit, roasted nuts, grapes, cheese cubes, and a fresh sweet petite

Italian Rivera V

Olives, tomatoes, basil, fresh mozzarella, a bread stick, and a fresh sweet petite

Mediterranean VG

Tahini-hummus, pita chips, fresh vegetables, and a fresh sweet petite

SYMPHONY OF SWEETS

Ice Cream Sundae Bar \$89.25

Serves 65, in bulk and un-scooped, includes chocolate sauce, M&Ms, crumbled Oreos, sprinkles, house-made vegan vanilla whipped cream. Choose from chocolate or vanilla (3-gallon tub).

Sweet Tooth Petites, 1 dozen \$21.00

Also available in VG ↓G \$24.00

Fresh-Baked Cookies, 1 dozen \$12.00

Frosted Sugar Cookies, 1 dozen \$14.25

Decorated Cookies, 1 dozen \$17.40

Home-style Brownies, 1 dozen \$15.15

House-made Bars, 1 dozen \$15.15

Special Dietary Options

Priced individually and baked with certified gluten-free flour

Fresh Baked Cookie VG ↓G \$1.70

House-made Bar VG ↓G \$2.05

\$4.80 each with a minimum of 8 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

CAKES AND CUPCAKES

Priced individually unless otherwise noted

Cupcakes, 1 dozen \$14.10

Decorated Cupcakes, 1 dozen \$17.20

10" Layer Cake \$25.85 each

Decorated 10" Layer Cake \$32.30 each

Full-Sheet Cake \$103.50 each

Serves up 90

Full-Sheet Cupcake Cake \$103.50 each

(60 cupcakes)

Half-Sheet Cake \$51.80 each

Serves up to 48

Half-Sheet Cupcake Cake \$51.80 each

(30 cupcakes)

Choose one cake flavor:

Vanilla
Chocolate
Red Velvet

Choose one icing flavor:

Vanilla Buttercream
Chocolate Buttercream
Cream Cheese

Pricing includes optional messaging inscribed in icing; additional artwork and icing is subject to baker acceptance and may incur additional charges.