Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities and the environment.

OUR KITCHEN PRINCIPALS
• Hamburger are made with fresh ground beef from cows raised on vegetarian feed and never given antibiotics or hormones
• Turkey breast and chicken are raised without antibiotics as a routine feed additive
• We use locally grown and organic produce whenever possible
• All seafood purchases, wild and farmed, follow the sustainability guidelines of the Monterey Bay Aquarium’s Seafood Watch program

For more information about the healthy foods that we serve, visit our website at www.bamco.com

Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee and delicious hors d’oeuvres to elegant served meals and beautiful buffets. However, our menu is just a starting point to our culinary expertise. We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentation, and professional hands on service.
Alcoholic Beverage Service
Alcoholic Beverages are available at Carleton College through Bon Appétit for your event. Our standard is one bartender per 100 guests but may require additional bartenders depending on the location of the event. Additional bartenders are charged at $35.00 per hour.
Full Bar service will be billed a $250.00 set up / service fee per bar.
Wine and Beer Station require a beverage attendant and will be charged $25.00 per hour with a four hour minimum (includes 1 hour of each set up and tear down).
Beer, wine and alcohol packages are available upon request.

CIRCLE OF RESPONSIBILITY ICONS
Please use these COR icons as a reference for dietary preferences

(V) Vegetarian: contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs

(ＶＧ)** 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 handle gluten for other menu items.

(VG) Vegan: contains absolutely no animal or dairy products

(FF) Farm to Fork: contains seasonal, minimally processed ingredient 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: (no definition provided in brief/document - will add once received)

**Important information about (ＶＧ) labeling:
Menu options prepared without gluten-containing ingredients are labeled (Ｇ) However, due to our open kitchens that handle gluten, we cannot guarantee that items made without gluten-containing ingredients are “gluten-free,” as defined by the FDA. We make every effort to avoid gluten cross-contact; however, there is always the potential for cross-contact with other gluten-containing food items, particularly in our self-serve facilities. We encourage guests to speak to the chef or manager regarding any questions about ingredients.
BEVERAGES

hot beverages

fresh brewed peace coffee – regular or decaffeinated
assorted equal exchange hot teas with hot water
chai tea
hot chocolate
apple cider

cold beverages

iced tea
lemonade
orange juice
apple juice
cranberry juice
sparkling punch
fruit juices, bottled
milk – 2%, skim, chocolate
soft drinks, cans
water, bottled
mineral water, cans
water service, cambro includes compostable cups
APPETIZER DISPLAYS

cheese and baguette (V)
selection of domestic cheeses, sliced French baguette
• 10-15 servings
• 20-30 servings
• 40-50 servings

artisanal cheeses (V)
selection of cheeses from local and regional artisans, sliced baguette and crackers
• 20-30 servings
• 40-50 servings

fresh fruit (V) (PG)
selection of cut fruit with honeyed yogurt
• 10-15 servings
• 20-30 servings
• 40-50 servings

taste of the Mediterranean (V)
roasted vegetables, marinated olives, hummus, pepperoncini, marinated feta cheese, roasted red pepper-garlic sauce and fried pita points
• 20-30 servings
• 40-50 servings

green grocer (V) (PG)
selection of fresh vegetables, creamy dill dressing
• small serves 25
• large serves 50

hummus trio (VG)
traditional, roasted zucchini and red pepper, and grilled flatbread
• small serves 25
• large serves 50

pinwheel trio (FF)
Ferndale Market turkey, chipotle mayonnaise, pepper jack cheese
roast beef, provolone cheese, herbed aioli
red pepper hummus, cucumber, tomato, carrot (VG)
• small serves 25
• large serves 50

charcuterie display
cured meats, pickled cauliflower, cherry mustard, caramelized onion chutney, whole grain mustard
• small serves 25
• large serves 50
COLD HORS D'OEUVRES
hors d'oeuvres sold by 25 or 50 pieces

**sweet potato petals** (VG) (VG)
sweet potato petals filled with a
black bean hummus topped with tomato jam

**phyllo tartlet** (V)
brie and wine poached pears in a phyllo shell

**caprese skewer** (V) (VG)
sweet basil, fresh mozzarella, petite tomato
and balsamic reduction

**Mekong spring rolls** (VG)
rice paper, cellophane noodles, hoisin sauce, and
shredded vegetables with a sweet and spicy dipping sauce

**roasted mushroom and mascarpone** (V) (VG)
roasted mushrooms whipped with mascarpone
in a parmesan cup

**bruschetta crostini** (VG)
fresh tomato, sweet basil tossed in olive oil on a
toasted crostini topped with balsamic reduction

**asparagus spears** (VG)
prosciutto wrapped grilled asparagus with
a balsamic reduction

**goat cheese stuffed dates** (VG) (FF)
Stickney Hills goat cheese stuffed dates wrapped
in hidden streams bacon

**shrimp and pea crostini** (S)
toasted crostini topped with sweet pea puree
and marinated shrimp

**salmon and cucumber bite** (S) (VG)
smoked salmon on a crisp cucumber with Boursin cheese

WARM HORS D'OEUVRES
hors d'oeuvres sold by 25 or 50 pieces

**cheddar potato bites** (V) (VG)
smashed potato topped with cheddar cheese and chives

**spanakopita** (V)
spinach and feta wrapped in phyllo dough

**teriyaki chicken skewers** (VG)
teriyaki seasoned chicken with sesame and scallion

**beef bulgogi skewer** (VG)
Korean BBQ glazed beef with scallion and cilantro

**bacon wrapped shrimp** (S) (VG)
maple glazed bacon wrapped shrimp served with rooster
miso

**chicken blue bites** (VG)
grilled chicken with creamy blue cheese, wrapped in maple
infused bacon

**pesto chicken bites** (VG)

**spicy Italian sausage stuffed mushrooms** (VG)
PLATED ENTREES
includes seasonal salad and fresh baked dinner rolls with creamery butter

grilled butter chicken (VG)
tandoori spiced, yogurt and tomatoes braised with wilted spinach, steamed basmati rice

herb roasted wing tip breast of chicken (VG)
with roasted asparagus, crisp smashed fingerling potatoes and lemon pan jus

braised short ribs with balsamic glaze (VG)
mashed potatoes and sautéed broccolini

roasted tenderloin of beef (VG)
smoked bacon and porcini red wine sauce, parmesan dauphinois potatoes, roasted brussels sprouts

grilled wild salmon (S) (VG)
white wine whole grain mustard cream sauce, steamed green beans, baby red smashed potatoes

pan roasted wild salmon (S) (VG)
maple citrus glaze, green topped carrots, white and wild rice pilaf

garlic lemon asparagus risotto (V) (VG)
Parmigiano Reggiano cheese, roasted cherry tomatoes

chickpea and vegetable tagine (VG)
apricot couscous
BUFFET SELECTIONS
20 person minimum on all buffets

all American picnic
- grass fed beef hamburgers (VG)
- malibu vegan burgers (VG)
- grilled chicken breast (VG)
- vegan baked beans (V) (VG)
- coleslaw (VG) (V)
- potato chips (VG) (VG)
- cheese, lettuce, tomato, onions, pickles
- rolls and condiments

taste of the Orient
- General Tso chicken (VG)
- pan-fried sesame garlic tofu (VG) (VG)
- vegetable fried rice (V) (VG)
- herb and green salad with sweet chili lime dressing (VG) (VG)
- grilled flatbread, fresh chilies, cilantro leaves (V)

taste of India
- chicken tikka (VG)
- vegetable sweet potato curry (VG) (VG)
- coconut basmati rice (VG) (VG)
- green beans with paneer (VG) (V)
- cucumber, onion and tomato salad (VG) (VG)
- cucumber raita (VG) (V)
- naan (VG)

taqueria
- smoked chipotle grilled chicken (VG)
- adobo grilled vegetables (VG) (VG)
- corn tortilla (VG) (VG)
- flour tortillas (VG) (VG)
- spanish rice (VG) (VG)
- mixed green salad with chiles, cucumbers, tomatoes with tequila dressing (VG) (VG)
- pico de gallo and roasted tomato salsa (VG) (VG)
- sour cream, shredded lettuce, shredded cheese, green onions

western Mediterranean
- grilled tomato rosemary wild-caught salmon with a lemon butter sauce (VG) (S)
- roasted chicken breast with a roasted red pepper cream sauce (VG)
- saffron rice pilaf (VG) (VG)
- sautéed summer squash and carrots with oven roasted cherry tomatoes (VG) (VG)
- green salad with cucumber, tomato, and red wine vinaigrette (VG) (VG)
- feta cheese, tzatziki and warm pita bread (V)
heartland prairie
citrus roasted Ferndale Market turkey breast with pan jus (VG) (FF)
thyme roasted tofu with a cranberry apple chutney (VG) (VG)
herb roasted yucon potatoes, sweet potatoes and butternut squash (VG) (VG)
steamed green beans (VG) (VG)
mixed green salad with tomato, cucumber and buttermilk dressing (V) (VG)
assorted dinner rolls and creamery butter (V)

taste of Italy
baked lasagna with Italian sausage (FF)
fettucini with alfredo sauce (V) (FF)
roasted zucchini and tomatoes (VG) (VG)
mesclun green, spinach and balsamic vinaigrette (VG) (VG)
caprese salad with basil, mozzarella and tomatoes (VG) (V)
Fresh baked breadsticks

scoville
greens, fried garlic, shaved asparagus, blue cheddar cheese, lemon and olive oil (VG) (V)
Sheppard's Way sheep cheese & cherry stuffed chicken breast, white balsamic butter sauce (VG) (FF)
tempeh with spicy eggplant caponata (VG)
lemon bitters haricot vert with black sesame seeds (VG) (VG)
cacio e pepe fingerling potatoes (VG) (VG)
house rolls and flat bread crackers

nutting house
spinach goat cheese, pear, candied pecans, white balsamic vinaigrette (VG) (VG)
grilled tenderloin with brandy peppercorn sauce (VG)
Aloo Tikki with tamarind chutney (VG) (VG)
Agave cumin baby carrots mwgc (VG) (VG)
roasted fingerling potatoes, roasted shallot tarragon butter (VG) (VG)
assorted dinner rolls with creamery butter

taste of Minnesota
wingtip chicken breast with cranberry chutney (VG)
mushroom tater tot hot dish (VG) (VG)
Minnesota wild rice (VG) (VG)
green top carrots (VG) (VG)
green salad, tomato, cucumber and buttermilk dressing (VG) (V)
assorted dinner rolls with creamery butter
SNACKS

granola bars (V-G) (VG)
Individually wrapped

house-made trail mix (V-G) (VG)
peanuts, roasted almonds, cashews, banana chips,
dried apricots, chocolate pieces, dried cranberries

dry roasted nuts (V-G) (VG)

sweet and salty (V)
equal measures of trail mix, goldfish and dry fruit

tortilla chips and salsa (VG) (V-G)
house-fried tortilla chips served with housemade salsa,
with the option to add guacamole

yogurt and granola parfaits (V) (V-G)

whole fruit selection

fair-trade banana

DESSERT SELECTIONS

vanilla cheesecake (V)
fresh berries

apricot glazed fruit tart (V)
sweet pastry cream

house-made apple crisp (V-G) (V)
vanilla whipped cream

chocolate decadence (V-G) (V)
sea salt caramel sauce

limoncello cake (V)
raspberry mascarpone, lemon curd

tiramisu (V)

mocha layer cake (V)
espresso whipped cream, chocolate curls and chocolate
caraque

vegan bundt cake (VG)
blackberry basil coulis

lemon panna cotta (V-G)
sugar rim and candied lemon peel