



# CATERING GUIDE

BON APPÉTIT CATERING  
AT COLORADO COLLEGE

# WELCOME TO CATERING BY BON APPÉTIT

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## **Our Dream**

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.

## **The Importance of Food**

At Bon Appétit Management Company, we recognize the great power and importance of food. Dining rooms are gathering places. Breaking bread together helps to create a sense of community and comfort. We recognize the important role we fill and take great care to honor our position on a corporate or school campus. We show this care in our operations every day by...

- Cooking food from scratch using fresh seasonal ingredients
- Taking our role in the community seriously and making socially responsible purchasing decisions
- Serving great tasting, authentic and nutritious food that exceeds the expectations of our guests including vegetarian, vegan, and international diners
- Providing opportunities for all our employees, including student workers, to develop their potential and abilities
- Recognizing that every client we serve is unique and creating tailored food programs for each one
- Serving a wide variety of menu items at each meal, each day keeping things fresh, fun, and interesting – you won't find a cycle menu at a Bon Appétit account
- Being a leader in our industry by working to create a more sustainable food system

We believe that if we live by these tenets, Bon Appétit will indeed be a very select company and we will reach our dream. We have the conviction that today can be a little better and a little more fulfilling than yesterday. We have the will to achieve excellence through a wealth of dedicated management talent. We have the courage to look closely at ourselves, so that we are always striving to improve.

## **Introducing our new catering ordering tool CaterTrax!**

Please go to [www.coloradocollege.catertrax.com](http://www.coloradocollege.catertrax.com) to create an account and your online order.

If you need assistance or have questions please contact our catering office at [catering@coloradocollege.edu](mailto:catering@coloradocollege.edu) or call (719) 389-6576

# KITCHEN PRINCIPLES

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Our kitchen philosophy is simple. We cook from scratch using fresh, authentic ingredients. We start with food in its simplest, most natural form. We purchase local and seasonal products. We make our food alive with flavor and nutrition. Our freezers are small and our intention to serve great food is big.

We care about our guests. We care about what they like and we care about their health. Fresh ingredients used in our kitchens are complemented with cooking techniques that preserve nutrition and produce healthy dishes. Our ethnic programs are crafted using hands-on research with real people in real kitchens. The flavors are real and they are authentic.

We have a sincere passion at all levels of the company for great food. From the part time student worker, to the experienced grill person, to our managers, to corporate support staff, to our executives; it is our daily focus. It's all about the food.

The following standards have been created to assure the highest level of food quality for our guests:

- Menus are written based on seasonality and availability of regional fresh product. Whenever possible, these are produced locally using sustainable and organic practices
- Turkey breast and chicken are produced without the routine use of antibiotics as a feed additive
- Hamburgers are made with fresh ground chuck from beef raised on vegetarian feed without antibiotics or hormones
- Other meats are raised without antibiotics as a first preference
- Milk is free of antibiotics and artificial Bovine Growth Hormone
- Shell eggs are produced cage-free and Certified Humane
- Healthy menu items are a mainstream offering throughout
- Salsas, pizza, marinara and other sauces are made from scratch
- Stocks are made from scratch
- Turkey and beef are roasted in-house daily for deli meat
- Tuna is dolphin-safe, packed in water
- Seafood should be purchased fresh when available locally. Salmon is wild caught. We support the Seafood Watch guidelines as recommended by the Monterey Bay Aquarium
- Olive and canola oils are used for everyday salad dressings, specialty oils for other purposes (i.e. walnut oil or chili oil)
- Trans fats are not used in our kitchens
- All salad dressings are made from scratch except nonfat and low-calorie dressings which may be purchased as necessary
- Vegetables are prepared in batches at the last possible minute and served in the smallest possible batches
- MSG and peanut oil are never used in the preparation of our food
- Mashed potatoes are made from fresh potatoes
- Fresh squeezed lemon juice is used for cooking and sauces
- Cookies, muffins and breads (where possible) are baked fresh daily

# SUSTAINABLE FOOD SERVICE

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*Bon Appétit Management Company has become a model for what is possible in sustainable food service.*

Bon Appétit was the first food service company to address the issues related to where our food comes from and how it is grown. Because of our success in tackling issues of sustainability on such a large scale, we are often asked to speak at industry conferences and to participate in strategic projects aimed at changing the food supply chain. We are proud to say we truly have a seat at the table with advocacy groups. We have even won several awards for our work, including the prestigious Ecological Society of America Corporate Award, the Humane Society of the United States Excellence in Food Service Award, and the Food Alliance Keeper of the Vision Award. Our programs have been recognized both inside and outside the food service world as being groundbreaking.

In today's industrialized food system, animals are being treated with potent antibiotics, raising concerns about increased human resistance to these critical drugs. As a socially responsible company, Bon Appétit is committed to helping address the public health threat from antibiotic resistance. Bon Appétit purchases only turkey breast and chicken that has been produced without the non-therapeutic use of antibiotics that belong to classes of drugs approved for use in human medicine. Their pioneering poultry purchasing policy has been in place since 2003, driving producers to make healthier products more widely available and prompting transformation of the industry.

With Bon Appétit's model, serving made-from-scratch food from sustainable sources doesn't have to be more expensive. By buying directly from farmers and artisans, Bon Appétit is able to put more money into the producers' pockets, rather than paying a middleman, and still offer reasonable prices to guests. As for seafood, many of the sustainable choices, such as tilapia and catfish, are also very economical.

At Bon Appétit Management Company, we truly believe we have the opportunity and responsibility to make this a better world. As Margaret Mead said, "never doubt that a small group of thoughtful, committed citizens can change the world; indeed, it is the only thing that ever has."

# AT BON APPÉTIT CATERING...

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We blend a tradition of fine service with creative planning and consistent event execution. A company founded on catering, our focus is on the quality of food preparation, presentation and service. From that successful foundation, we build a magnificent catering atmosphere. As the exclusive caterer for Colorado College, we provide unique full-service on and off-premise event planning. We are committed to presenting foods that appeal to both the palate and the eye. The freshest and finest ingredients are combined to produce a stunning collection of menu executed by our skilled and innovative chefs. Our company philosophy and entrepreneurial spirit emphasizes quality and allows our culinary team to use their talents and capabilities to fully ensure undeniable satisfaction.

Our artful creativity and passion for fine locally-grown food makes it possible to fully customize made-from-scratch menus, featuring the best seasonal ingredients. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best at your event. We focus on becoming a part of each community and creating a strong network of local resources. Whether it's a private, intimate dinner, a family wedding celebration, a crucial corporate meeting or a pull-out-all-the stops grand holiday gala, we work with you to create a unique custom event perfectly tailored to your needs. While perusing the seasonal menus, you are encouraged to select from any or our exceptional menu items to create your own custom menu design.

# CATERING POLICIES & PROCEDURES

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## Office Hours

- Bon Appétit Catering office hours are Monday – Friday from 9:00 a.m. – 5:00 p.m., closed on some holidays.

## Bon Appétit Catering Management

Angelina Rice, Catering Director (719)389-6576 [catering@coloradocollege.edu](mailto:catering@coloradocollege.edu)

Maura Warren, Catering Manager (719)205-8605 [maura.warren@coloradocollege.edu](mailto:maura.warren@coloradocollege.edu)

## Placing Your Order

- Catering orders may be placed via email, telephone, or in person. Email orders should be sent to [catering@coloradocollege.edu](mailto:catering@coloradocollege.edu). Telephone orders and inquiries should be addressed to the Catering Director Angelina Rice at 719-389-6576. Visit [www.cafebonappetit.com/coloradocollege](http://www.cafebonappetit.com/coloradocollege) for more information and photos.
- When making your reservation, please send the facilities department any non-food related needs including number of tables, chairs, trash cans, recycling bins, or any other non food related information necessary
- Room cleanup will normally be done by Bon Appétit staff immediately following the event.
- Catering orders are not booked or confirmed until you are contacted by Bon Appétit with a confirmation.
- After your order is placed, you will receive a Banquet Event Order form from the Bon Appétit Catering Department to be confirmed.
- Catering orders must be placed no later than three (3) business days prior to the event. Proper notice enables us to adequately order, staff, and plan for your event.
- A confirmation and guarantee of guest count, event times, location, room set-up and menu choices must be completed at least three (3) business days prior to your event. Charges may be incurred if cancellations or changes are made after this time frame. If Bon Appétit Catering is not contacted with final count details within 3 business days will prepare for the original estimated number and charge accordingly.
- Some food selections may be limited based on seasonal availability, location of event and number of attendees.

## Late Orders

- Bon Appétit catering will make every attempt to accommodate last minute requests based on product availability and previously scheduled catering events. Late orders that are filled are subject to a late fee.

## China Usage

- Unless otherwise specified, disposable service ware or bamboo is included in our catered event pricing.
- Formal service ware (china, silverware and glassware) is available for most catered events. A charge of \$3.00 per person will be applied to events where such wares are requested. An additional \$3.00 per person will be charged for receptions prior to lunches or dinners.

# CATERING POLICIES & PROCEDURES

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## *China Usage, continued*

- We are able to provide formal service ware for up to three hundred (300) persons at any one time (available on a first-come-first-served basis). Additional formal service ware may be rented at the client's expense
- Bar events requesting glassware will be charged 0.50 cents per wine/beer glass and 0.75 cents per champagne flute

## **Alcohol Policy**

- All alcoholic beverages must be served by Bon Appétit staff in designated areas.
- In order to have alcohol served at your event you must fill out an alcohol request form to be approved; you can either call Brenda Soto 389-6265 or email her at bsoto@coloradocollege.edu. All student groups must go through Rochelle Mason to get approval for alcohol events.
- Alcohol may be provided by the client and should be delivered to the location one hour prior to the event start time. If you are interested in having a cash bar, alcohol will be provided and sold by Bon Appétit. The only place a cash bar can be held is on the main level of Worner Center. For additional information regarding alcohol service please contact the Catering Department.
- Bon Appétit will provide one bartender for every seventy-five (75) guests at events where alcoholic beverages are offered. We will charge a \$25 per hour fee for each bartender, 3 hour minimum.
- If your event involves liquor at a dinner or reception, a full bar set-up is \$3.50 per person. The bar set-up will include containers for alcohol, non-alcoholic beverages and mixers, fruit, ice, napkins and glassware. Events hosting beer and wine only will be charged a separate fee for glassware or biodegradable products.
- Bon Appétit reserves the right to refuse service of alcoholic beverages to any person.

## **Dietary Restrictions**

- In the interest of providing a safe and enjoyable catering experience, it is important that our clients make Bon Appétit Catering fully aware (in advance) of any guest dietary restrictions, food sensitivities and/or allergies. Depending on the dietary need there may be an additional charge.

## **Menu & Guest Count Changes**

- Any cancellations or changes to menu selections, guest counts and other event details must be confirmed no less than three (3) business days prior to the event date.
- Event cancellations with less than the specified notice will result in the client being charged 50% of the total contracted order price. Event cancellations must be confirmed in writing.
- Event cancellations occurring within 24 hours of the event will result in the client being charged 100% of the total contracted order price (including any charges for rented equipment, linens, floral arrangements, et cetera.)

# CATERING POLICIES & PROCEDURES

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## Onsite Deliveries

Delivery is complimentary for all onsite orders of \$50.00 or more. For orders not meeting this amount, clients may request onsite delivery for a \$15 service fee, or in some instances, pickup catered goods at our kitchen for no additional charge

Payment for Catering Services Bon Appétit must have a means of guaranteeing payment at the time an order is placed. This guarantee may be in the form of a credit card number, departmental credit card number or a check for 50% of the total cost.

- Payment in full must be received by the day of the event

## Prices

- Menu prices are based on current market conditions and are subject to change.
- Price quotations cannot be guaranteed more than thirty (30) days in advance.

## Linen Fees

- Standard color linens and draping for guest dining tables and food and beverage tables will be provided at no charge for all full service meals. Linen for any additional tables needed for your event not directly used for food or seating will be \$10 per 85"x85" table cloth, Black, White or Ivory (120" or 132" to the floor linen charged by event order)
- For reception style events including continental breakfasts cloths for food tables will be provided at no charge. Linen for additional linens will be an additional \$10.00 per cloth.
- If table draping is needed for your event, please discuss this when placing your order. \$20.00 per table.

## Service Charges

- Event appropriate service, setup and room cleanup are included in our menu prices. Bon Appétit catering staff will be provided during the first 2 hours of service. If additional staff time is needed, a fee of \$25 per hour per catering staff will be charged. We recommend one catering staff for every 50 guests for receptions and events.

## Rented Goods & Charges

- Rented goods, service ware and equipment may be necessary for client events for a number of reasons. These may include:
- Extensive use of Bon Appétit Catering's own china and silverware at another, previously scheduled event.
- Client requests for specialty linen, service ware, flowers, or other décor items
- When the above mentioned additional rental needs is required, Bon Appétit catering can facilitate these rentals and an appropriate rental charge will be added to the event invoice based on rental prices and coordination needs.
- Outdoor events requiring a gas grill will require the rental of such grill for use at that event. Grill rental (\$300) will be coordinated by Bon Appétit catering and rental fee will be applied to event invoice.

# CATERING POLICIES & PROCEDURES

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## **Floral Arrangements**

Basic Small table arrangements are \$20.00, Medium \$40; large arrangements are \$100.00 each. For specific floral arrangement requests additional fees may be applied.

## **Non-University Affiliated & Off-Site Catering**

If you are interested in Bon Appétit as a caterer for an off-site and/or non-university sponsored event, please contact our Catering Department at 719-389-6576

## **Minimum Orders**

- Offsite delivery is possible for orders of \$100 or more. Orders not meeting this amount may be available for client pickup at no charge.

## **Service Fees**

- Third party catered events are subject to a 18% service fee

## **Delivery Fees**

- Offsite deliveries will be assessed a delivery fee based on distance and order size.

## **Payment for Catering Services**

- Bon Appétit must have a means of guaranteeing payment at the time an order is placed
- Clients must provide a 50% down payment on the contracted total no less than three (3) days prior to the event or provide Bon Appétit with a valid credit card number as guarantee of payment.
- Payment in full must be received by the day of the event.

## **Weather Cancellation**

- In the event of The Colorado College being closed due to inclement weather, all catering events will be automatically cancelled and no financial charges will be incurred.

# BEVERAGE SELECTIONS

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Starbucks Organic Serena Blend Coffees	\$2.50 per person
TAZO Hot Teas	\$2.00 per person
Hot Chocolate	\$12.00 per gallon
Apple Cider– hot or cold	\$12.00 per gallon
Chilled Orange / Apple/Cranberry Juice / TAZO Iced tea	\$15.00 per gallon
Lemonade / Fruit Punch	\$12.00 per gallon
Iced Water	\$3.00 per gallon
Aqua Fresca	\$15.00 per gallon
Horchata	\$15.00 per gallon

## **Bottled Beverages**

Fruit juices	\$2.00 each
Bottled Water	\$1.50 each
Canned Soda	\$1.50 each
Iced tea– Lipton	\$2.00 each
Energy/Sports Drinks	\$3.00 each
Sparkling Apple Cider or Grape Juice	\$6.75 bottle
Individual sparkling water	\$2.00 each
Sparkling water	\$6.00 bottle
Specialty Drinks – Fuse/Dri/Izzi/Arizona/Honest	\$3.00 bottle

## **Alcohol Sales**

Bon Appétit can supply you with alcoholic beverages for your events. Beer, Wine & Spirits are available through the catering department.

# FROM OUR BAKERY

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## Morning Goodies

<b>Fresh Baked Muffins</b>	\$15.00 dozen
Local Berry, Bran Raisin, Chocolate, Cranberry or Lemon Poppy seed, Molasses, or Walnut Streusel	
<b>Sweet Breakfast Breads</b>	\$18.00 dozen
Banana, Rum Raisin, Local Berry, Lemon Poppy seed, Pumpkin Nut, Marble, Cranberry Orange and Zucchini	
<b>Assorted Bagels with Cream Cheese</b>	\$21.00 dozen
Add flavored cream cheese for additional \$2.00 per person	
<b>Cream Cheese Frosted Cinnamon Rolls</b>	\$21.00 dozen
<b>Housemade Biscotti</b>	\$21.00 dozen
Almond, Dried Currant or Plain & Simple	
<b>Coffee Cake Squares</b>	\$21.00 dozen
Cranberry, Banana, Blueberries and Cheese or Cream Cheese	
<b>Chocolate or Almond Filled Croissants</b>	\$21.00 dozen
<b>Pecan Sticky Buns</b>	\$21.00 dozen
<b>Fruit Filled Danishes</b>	\$18.00 dozen
Apple, Raspberry, Pear, Strawberry, Blueberry or Lemon	
<b>Classic Croissants with Butter &amp; Preserves</b>	\$18.00 dozen
<b>Individual Yogurt Cups</b>	\$2.50 each
<b>Coconut or Almond Milk yogurt cups</b>	\$3.25 each
<b>Individual granola bars</b>	\$2.00 each
<b>Individual whole fruit</b>	\$1.00 each
Apples, bananas, oranges	

# BREAKFAST BUFFETS

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All items are served buffet style. If you would like to arrange a plated breakfast, please contact the bon appétit catering department to create a menu. All breakfast buffets are served with coffee (regular and decaf) hot tea and a selection of two juices.

## Cold Breakfasts

**Classic Continental Breakfast** **\$8.75 per person**  
Fresh Fruit Plate, Assorted Muffins and Breakfast Breads and two Fruit Juices.

**The Not-Quite-Continental Breakfast** **\$7.50 per person**  
Assorted Muffins and Breakfast Breads and two Fruit Juices.

**Sunrise Healthy Start** **\$9.00 per person**  
Assorted Muffins, Fresh Seasonal Fruit, Assorted Yogurts, Granola and Fruit Juices.

**Bagel Bar** **\$10.50 per person**  
Assorted bagels, house smoked salmon, red onion, capers, onions, sliced tomato, cucumber slices. Herb, fruit and traditional cream cheeses.

## Hot Breakfasts

**Biscuit Bar** **\$13.95 per person**  
House made biscuits with choice of bacon or ham, scrambled egg, Country gravy, lemon curd, fresh berries, whipped cream and whipped butter and honey

**Build-Your-Own Breakfast Buffet** **\$12.00 per person**

**Add Fresh Fruit** **\$2.00 per person**  
Choice of Two Main Dishes and Two Sides, Assorted Muffins and Breakfast Breads and Fruit Juices.

### *Main Dishes (Choose Two)*

Scrambled Eggs  
Scrambled Egg Florentine  
Cheddar Egg Scramble  
Vegetarian or Traditional Quiche  
French Toast— traditional/vanilla or cinnamon  
Buttermilk or Fruit Pancakes  
Tofu Scramble  
Grilled Breakfast Wrap  
Cheese Blintz  
Biscuits & Gravy  
Breakfast Enchilada Bake  
Oatmeal  
Corned Beef Hash  
Quinoa Porridge  
Southern Grits  
Country fried steak

### *Sides (Choose Two)*

Hash Brown Potatoes  
Home Fries  
Sausage Links  
Applewood Smoked Bacon Strips  
Bulk yogurt & granola  
Roasted Red Potatoes  
Honey Ham  
Turkey Sausage  
Cheese platter  
Bagels & Cream Cheese

# FROM THE BON APPÉTIT DELI

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## **Standard Boxed Lunches** (8 person minimum for pre-plated and buffet)

All Standard Boxed Lunches include Whole Fruit, Bagged Chips, Cookie and Choice of Soda.

All Sandwiches can be served as a pre-plated lunch or a buffet for an additional \$1.50 per person.

### **Deli Sandwich** \$12.00 per person

Choice of Turkey, Ham, Roast Beef or Vegetarian Sandwich\*  
*\*includes packets of Mayonnaise and Mustard on the side*

### **Deli Tortilla Wrap** \$12.00 per person

Choice of Teriyaki Chicken, Vegetarian Greek, Turkey & Swiss, Buffalo Chicken, Ham & Cheddar or Teriyaki Tofu Tortilla Wrap, Chicken Caesar

## **Signature Sandwiches & Wraps – Boxed or Buffet Style\***

All sandwich selections can be served as a wrap.

All Signature Boxed Lunches include Whole Fruit, Bagged Chips, Cookie and Choice of Soda.

### **Sandwich Selections**

#### Turkey Breast and Havarti \$13.00 per person

*All Natural Turkey Breast, Havarti, leaf lettuce and Cranberry Chutney and Sage Aioli*

#### Greek Vegetarian \$13.00 per person

*Cucumbers, Tomatoes, Red Onion, Feta Cheese, Spinach, Garlic Hummus Spread and Kalamata Olive Tapenade*

#### Roast Beef and Cheddar \$13.00 per person

*Rare Roast Beef, Cheddar, Red Onions, Romaine, Tomato and Red Pepper Mayonnaise on Sourdough Bread*

#### California Chicken Sandwich \$13.00 per person

*Grilled All Natural Chicken Breast, Apple-wood Smoked Bacon, Leaf Lettuce, Tomato, Avocado on Sourdough*

#### Honey Ham and Swiss \$13.00 per person

*Honey ham, Swiss cheese, leaf lettuce and honey Dijon mustard*

#### Portobello and Marinated Vegetable \$13.00 per person

*Marinated and Grilled Portobello with Seasonal Vegetables and herb cream cheese on Ciabatta*

#### Caprese Sandwich (Seasonal) \$13.00 per person

*Variety of fresh local tomatoes, Fresh Mozzarella, Basil, Vinegar, Extra Virgin Olive Oil, Salt and Pepper on Crisp Focaccia*

# FROM THE BON APPÉTIT DELI

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## *Sandwich Selections, continued*

Traditional Muffeletta \$13.00 per person  
*Smoked ham, salami, cappicola, provolone, red onion, peppers, olive tapenade, roasted red pepper mayo on ciabatta*

Club Sandwich \$13.00 per person  
*Ham, turkey, bacon, provolone, lettuce, tomato and Mayonnaise*

## **Entrée Salads – Boxed or Buffet Style (8 Person Minimum on pre-plated or buffet Entrée Salad)**

Entrée Salads include a Roll and Butter, Cookie and Canned Soda.

*Buffet Style is an additional \$1.50 per person*

*Entrée Salads may also be pre-plated for an additional \$1.50 per person*

Bon Appétit Signature Salad (add on option) \$13.00 per person

*Aquaponic greens, candied pecans, dried cranberries, bleu cheese crumbles and poppyseed vinaigrette*

Home-style Chicken Salad \$13.00 per person  
*Over Leaf Lettuce with walnuts, grapes and Vinaigrette Dressing*

Pan seared Salmon Nicoise \$16.00 per person  
*Wild Salmon over Spinach with Marinated Red Onion, Chopped Egg, Black Olives and Green beans, sliced potatoes, cherry tomatoes with Lemon-Caper Vinaigrette*

Chipotle Rubbed Chicken and Jicama Salad \$13.00 per person  
*Chipotle Rubbed All Natural Chicken Breast, Leaf Lettuce, Jicama, Roasted Corn, Cherry Tomatoes, Black Beans, Fresh Cilantro and Lime Vinaigrette*

Peppercorn Crusted Flank Steak Salad \$15.00 per person  
*Grilled Marinated Seasonal Vegetables, Feta Cheese, Leaf Lettuce and Smoked Tomato Vinaigrette*

Caesar Salad (add on option) \$13.00 per person  
*Romaine Lettuce with herbed croutons, grilled chicken, black olives, parmesan cheese, artichokes, red onion and traditional Caesar dressing*

Greek Salad (add on option) \$13.00 per person  
*Kalamata olives, artichoke hearts, roasted red pepper, feta cheese, cucumber, red onion with oregano vinaigrette*

Cobb Salad \$13.00 per person  
*Aquaponic greens, sliced chicken breast, bacon, chopped egg, green onion, tomato, avocado, blue cheese, with choice of dressing.*

# FROM THE BON APPÉTIT DELI

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## *Entrée Salads, continued*

Asian Salad (add on option) \$13.00 per person  
*Seasonal greens, edamame, shredded carrot, snow peas, red pepper, red onion, crispy wonton strips, sesame ginger dressing*

Thai Peanut Salad (add on option) \$13.00 per person  
*Napa cabbage, red cabbage, cucumber, red pepper, red onion, shredded carrot, peanuts and Thai peanut dressing (contains nuts)*

Vegan Kale Salad (add on option) \$12.50 per person  
*Kale, apples, cranberries, avocado, sunflower seeds and curry vinaigrette*

Quinoa Bowl (add on option) \$12.50 per person  
*Quinoa, kale, roasted sweet potatoes, black beans, tomato avocado, corn and herb vinaigrette*

*Add:*

Chicken \$2

Salmon \$3

Shrimp \$3

Tofu \$2

# LUNCH BUFFETS

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**Castle Rock Deli Sandwich Buffet**      **\$14.95 per person**

(10 Person Minimum)

*Additional sides are \$1.00 per person*

Sliced Deli Meats (Turkey, Ham and Roast Beef), Deli Cheeses (Swiss, Jack and Cheddar), Lettuce, Onion, Tomato, Dill Pickles, Assorted Sliced Breads, Mayonnaise, Yellow and Dijon Mustards and Chips

Includes the following choices:

*Salads (Choose Two)*

Mixed Fruit

Classic Caesar

Mixed Greens with Two Dressings

All American Potato

Greek Salad

Garden Pasta

Heritage Grain

Yakisoba Noodle

*Desserts (Choose One)*

Chocolate Brownies

Assorted Dessert Bars

Assorted Cookies

*Beverage (Choose One)*

Canned Soda

Bottled Water

**Colorado College Sandwich Buffet**      **\$15.95 per person**

(10 Person Minimum)

*Additional sides are \$1.00 per person*

Sliced Artisan Meats (Black Forest Ham, Grilled Chicken Breast, Mortadella and Traeger Smoked Natural Beef), Artisan Cheeses (Aged Cheddar, Manchego, Fontina), Mesclun Greens, Roasted Red Peppers, Red Onion, Tomato, Dill Pickles, Roasted Shallot Aioli, Country Olive Tapenade, Herb Aioli, Whole Grain Mustard on Artisan Breads.

Includes the following choices:

*Salads (Choose Two)*

Mixed Fruit

Classic Caesar

Mixed Greens with Two Dressings

All American Potato

Greek Salad

Garden Pasta

Heritage Grain

Yaki Soba Noodles

*Desserts (Choose One)*

Chocolate Brownies

Assorted Dessert Bars

Assorted Cookies

*Beverage (Choose One)*

Canned Soda

Bottled Water

# HOT LUNCH BUFFET

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*Lunch Buffets, continued*

## **Soup & Salad Bar**

**\$15.95 per person**

*Choice of two housemade soups*

Chicken Noodle

Vegetarian Vegetable

Potato Leek

Creamy Broccoli

Bean with Bacon

Cheese

Tortilla

Clam Chowder

Squash Bisque

*Choice of two (2) salads*

Seasonal green salad

Southwest Salad

Greek Salad

Roasted Seasonal Vegetables

Traditional Caesar Salad

*Included:*

Assorted dinner rolls with whipped butter

Housemade dessert bars

Iced tea & ice water

# LIGHT FARE

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**\$15.95 per person**

*Includes, choice of cookies or dessert bars, ice tea and ice water*

## **Macaroni & Cheese Bar**

smoked gouda & cheddar cheese, grilled onion, diced tomatoes & peppers, Applewood smoked bacon, ham, fried jalapeños, wild mushrooms, broccoli and truffle oil (gluten free pasta available)

## **Baked Potato Bar**

Baked russet & sweet potatoes, vegetarian chili, steamed broccoli, sautéed mushrooms & onions, shredded cheddar cheese, sour cream, chives, Applewood smoked bacon whipped butter

## **Nacho Bar**

Tortilla chips, melted cheddar & jack cheeses, sour cream, sliced olives, chopped onion, sliced jalapeños, tomatoes, shredded lettuce, refried or black beans, hot sauce

## **Taco Salad Bar**

Tortilla bowls, ground beef or shredded chicken, sliced olives, tomato, chopped onion, sour cream, jalapeños, shredded lettuce, refried or black beans, hot sauce

## **Thai Buffet**

Grilled all natural chicken, fried tofu, glass noodles with broth, snow peas, green onion, shredded carrots, boiled egg, Thai basil, chopped peanuts, fresh lime, coconut curry sauce, Thai peanut sauce, spicy sambal

## **Falafel Bar**

Chicken falafel, lettuce, tomato, onion, feta, hummus, tzatziki, pita bread, marinated cucumber salad

## **Bento Bowls**

Teriyaki chicken or teriyaki tofu, steamed white rice, soft boiled egg, sesame marinated greens, julienne carrots and green onion

## **BYO Street Tacos – 3 each**

Barbacoa, shredded spiced chicken, black beans, shredded cabbage, pickled vegetables, sour cream, cilantro, lime, queso fresco, green chile sauce, housemade red hot sauce

# PIZZA

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## Tuscan Style Pizza

### Pizza Buffet

\$14.00 per person

Includes 3 slices per person, garden salad, breadsticks, assorted cookies, iced tea or lemonade and ice water.

### Build Your Own Pizza

\$12.00 each

Includes two toppings. Foundation of house made crust, classic tomato sauce and blended cheese

*Additional toppings .50 each*

Pepperoni

pineapple

black olive

Ham

mushrooms

spinach

Onions

artichoke hearts

red pepper

Sausage

sundried tomato

grilled chicken

Prosciutto

jalapeños

pepperoncini

Salami

fresh basil

green olives

# BACK YARD BARBECUES

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All Barbecues includes iced tea or lemonade and ice Water.

An onsite chef is available for a \$50.00 per hour chef fee and Price of Grill Rental \$200.00

**Grilled Hamburgers, Garden burgers, Hot Dogs, Bratwurst** \$18.00 per person  
Sliced Cheddar Cheese, Lettuce, Onion, Tomato, Dill Pickle, Ketchup, Mayonnaise and Mustard

*Or your Choice of....*

**West Slope Rib & Brisket Barbeque** \$22.00 per person

**Powderhorn Jack Daniels Chicken Barbeque** \$18.00 per person

**Southern Barbecue Pulled Pork** \$18.00 per person

*Choose Two (2) Sides:*

All American Potato Salad

Home-style Creamy Cole Slaw

Seasonal Fruit Salad

Corn on the Cob (seasonal only)

Watermelon (seasonal only)

Garden Pasta Salad

Molasses Baked Beans

Kettle Chips

Broccoli Raisin Salad

Macaroni & Cheese

*Choose One (1) Bread Selection:*

Cornbread with honey butter

Buttermilk Biscuits with whipped butter

Jalapeño Cheddar Cornbread

Dinner Rolls with whipped butter

*Choose One (1) Dessert Selection:*

Assorted fresh baked cookies

Seasonal Fruit Pies

Assorted Dessert Bars

# HOT BUFFETS

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All buffets include iced tea & ice water

## **The Wok** **\$17.50 per person**

Includes soy sauce, chopsticks, iced tea and ice water

### *Choose One (1)*

Udon noodle salad with Napa cabbage, carrots, cucumber, pineapple, pickled ginger, sunflower seeds with Thai sweet chili vinaigrette

Asian citrus salad with romaine, mandarin oranges, almonds, carrots, wonton crisps and sweet & sour vinaigrette

### *Choose One (1) Entree*

Sweet & Sour Chicken

Beef & Broccoli

Mongolian Beef

Thai Basil Shrimp

Kung Pao Chicken

Garlic Chili Pork

Almond Chicken

Sticky Chicken

### *Choose One (1) Vegetarian Entrée*

Sweet & Sour Tofu

Thai Chile Tofu & vegetables

Kung Pao Vegetables

Coconut Curry Vegetables

Teriyaki Tofu

Vegetable Chow Mein

Vegetable Fried Rice

### *Choose Two (2) Sides*

Egg Rolls (chicken or vegetarian)

Ramen Noodles in Broth

Udon Noodles

Pot stickers (pork, chicken or vegetarian)

Glass Noodles in Broth

Brown Rice

Vegetarian Spring Rolls

Rice Paper Salad Rolls

Steamed Rice

### *Choose Two (2) Sauces*

Thai Peanut

Coconut Curry

Sweet & Sour

Teriyaki

Thai Chili

Sambal

### *Choose One (1) Dessert*

Almond Cookies

Fortune Cookies

Chocolate Chow Mein Cookies

# HOT BUFFETS

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## Home-style Comfort Food

\$18.95 per person

Includes cornbread muffins with honey butter, iced tea & ice water

### *Choose One (1) Salad*

Seasonal Green Salad with cucumber, tomato, red onion, house made croutons, shredded cheddar and choice of ranch or herb vinaigrette

Home-style Creamy Cole Slaw

### *Choose One (1) Entree*

Southern Fried Chicken

Honey Ham

Jambalaya

Chicken or Vegetarian Pot Pie

Beer Battered Cod

Oven Roasted Turkey

Blackened Salmon

Meatloaf

Shepherds Pie

### *Choose One (1) Vegetarian Option*

Vegetarian Lasagna

Spinach Pie

Vegetarian Shepherds Pie

Vegetarian Wellington

Quinoa Stuffed Portobello Mushrooms

Portebello Stroganoff

### *Choose Two (2) Side Dishes*

Mashed Yukon Gold Potatoes

Herb Stuffing

Green Bean Casserole

Dirty Rice with Black Eyed Peas

Roasted Squash

Red Beans & Rice

Roasted Sweet potatoes

Scalloped Potatoes

Braised Southern Greens

Black Eyed Pea & Corn Succotash

Molasses Baked Beans

### *Choose One (1) Dessert*

Seasonal fruit crisp (apple, peach, blueberry)

Bread Pudding

# HOT BUFFETS

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## Southwest Rio Buffet

\$18.95 per person

Includes tortilla chips, grated cheese, pico de gallo and sour cream

### *Choose One (1) Salad*

Southwest Salad with romaine, diced tomatoes, black olives, roasted corn, black beans, peppers and cilantro vinaigrette

Jicama Citrus Salad with cilantro vinaigrette

### *Choose One (1) Entree*

Pork Green Chile

Chicken Enchiladas

Beef & Bean Chile

Skirt Steak with corn avocado salsa

Chipotle Chicken & tomatillos

Chile rubbed chicken with lime butter

Shredded Pork Posole

Spicy shredded chicken burrito bar

Beef barbacoa burrito bar

### *Choose One (1) Vegetarian Option*

Quinoa Vegan Enchiladas

Cheese Enchilada Bake

Tempah Fajitas

Chile Relleno Bake

Vegetarian Bean Chile

Vegetarian Quesadillas

### *Choose Two (2) Side Dishes*

Ancho Chile Rice

Spanish Rice

Black Beans

Refried Beans

Cilantro Green Rice

Pinto Beans

Peppers, Onions & Mushrooms

*Add Guacamole or Horchata for \$2.00 per person*

### *Choose One (1) Dessert*

Sopapilla Dessert Bars

Cinnamon Churros

# HOT BUFFETS

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## Taste of Paris

\$18.95 per person

### *Choose One (1) Salad/Soup*

Nicoise Salad with spinach, chopped egg, green beans, cherry tomato, capers, potatoes and herb vinaigrette

Normandy Salad with roasted pears, goat cheese, shallots, almonds, tomatoes and peppercorn vinaigrette

French Onion Soup with melted provolone and croutons

### *Choose One (1) Entree*

Coq Au Vin

Beef Bourguignon

Slow Baked Salmon

Duck Confit/Sausage Cassoulet

Steak Au Poivre

Pan Roasted Chicken

Bouillabaisse

Ham and Swiss Quiche

### *Choose One (1) Vegetarian Option*

Ratatouille with tofu

Crepes With Ricotta, Spinach,

Mushroom & Mornay Sauce

Alsation Onion Pie

Puffed pastry vegetable turnovers

Vegetarian Quiche

Mushroom/Root Vegetable Bourguignon

### *Choose Two (2) Side Dishes*

Wild Grain Rice

Seasonal Grilled Vegetables

Glazed Carrots

Herb Roasted Potatoes

Ratatouille

### *Choose One (1) Dessert*

Eclairs

Crème Puffs

Chocolate Mousse

# HOT BUFFETS

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## Mediterranean Buffet

\$18.95 per person

Includes grilled garlic bread and can also include a made without gluten pasta option

### *Choose One (1) Salad*

Mediterranean Salad with aquaponic greens, kalamata olives, artichoke hearts, tomatoes, red peppers, pepperoncini, feta cheese and Italian vinaigrette

Caprese Salad with roma tomato, fresh basil and mozzarella with olive oil and white balsamic reduction

### *Choose One (1) Entree*

Beef Bolognese Lasagna

Chicken Alfredo with Broccoli

Prosciutto & Parmesan Chicken

Dukkah spiced flank steak

Mediterranean Spiced Chicken Breast

Chicken Alfredo with Broccoli

Pan seared whitefish picatta

### *Choose One (1) Vegetarian Option*

Vegetarian Lasagna (white or red)

Eggplant Parmesan

Penne w/seasonal Vegetables  
and White Wine Sauce

Layered Phyllo Spanikopita Pie

Mushroom & Asparagus Risotto

Vegetarian Dolmas With Mornay Sauce

### *Choose Two (2) sides*

Grilled Lemon Asparagus

Grilled Zucchini

Broccolini w/Roasted Red Pepper

Parmesan Risotto

Herb Cous Cous

Tusan Eggplant Caponata

Orzo w/Tomato, Basil & Gorgonzola

### *Choose One (1) Dessert*

Tiramisu

Cannoli

Panna Cotta

# HOT BUFFETS

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## Taste of the Islands

\$18.95 per person

Includes sweet Hawaiian rolls with whipped honey butter

### *Choose One (1) Salad*

Seasonal mixed greens with peppers, grilled pineapple, scallions and miso orange vinaigrette

Island slaw with Napa cabbage, carrots, cucumbers, green onion and citrus chili vinaigrette

### *Choose One (1) Entrée*

Caraway Orange jerk Chicken

Kahula glazed Pork loin

Mojito Marinated Grilled Chicken

Shredded Cuban Pot Roast

Beef with Pineapple And Scallions

### *Choose One (1) Vegetarian Option*

Coconut chickpea Fritters

Thai Curry Tofu

with curry remoulade

Mojito marinated tempeh

Coconut Long Rice

Lomi lomi Tofu

### *Choose Two (2) Side Dishes*

Coconut Rice

Jasmine Pilaf

Spicy roasted sweet potatoes

Seasonal vegetables

### *Choose One (1) Dessert*

Pineapple upside down cake

Banana Cake with coconut frosting

Lime bars with ginger shortbread crust

# SNACKS, APPETIZERS & HORS D'OEUVRES

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All individually portioned appetizers and hors d'oeuvres are based upon two pieces per person

Planters Individual Bags of Nuts	\$2.50 each
Rosemary Almonds, House seasoned or candied nuts	\$2.50 per person
Garden Vegetables with Ranch or Blue Cheese Dip	\$2.50 per person
Lavosh Wrapped Pinwheels with Assorted Meat and Fillings	\$3.00 per person
Hummus, Pita Chips & Vegetable Platter	\$3.25 per person
Seasonal Fresh Fruit Platter	\$3.00 per person
Domestic Cheeses with Crackers	\$3.50 per person
House made Chips & Smoked Onion Dip	\$3.00 per person
Yukon Gold, Beet & Sweet Potato	
House made Snack Mix	\$1.50 per person
Snack Pretzels	\$ .75 per person

## Signature Appetizers

Artisan Cheese Platter with Dried Fruits & Nuts & Assorted Accoutrements <i>72 hours notice required</i>	\$5.95 per person
Bruschetta Bar (15 person minimum) <i>Choose three (3)</i> Wild Mushroom and Rustic Herb, Roma Tomato and Basil, Kalamata Olive Tapenade, Artichoke-Parmesan Spread, Seasonal – ask for details	\$4.25 per person
Handmade Sushi Assorted Ahi Tuna, Dungeness Crab, Unagi, Vegetarian and California Rolls with Wasabi	\$8.95 per person
Tapas Platter Bacon Wrapped Dates, Spanish Olives, Mercona Almonds, Manchego Cheese, Spicy Sausages and Grilled Bread	\$7.00 per person
Authentic Italian Antipasto Platter Italian meats & cheeses with grilled vegetables, marinated mushrooms, artichoke hearts, cured olives and bread	\$7.00 per person
Assorted Finger Sandwiches (3 per person) Egg Salad, Chicken Salad, cucumber cream cheese, Reuben, French dip, roasted vegetable & herb, caprese, muffaletta	\$6.00 per person
Pretzel Station (2 per person) Melted gouda cheese, cinnamon marscarpone dip, beer mustard	\$4.50 per person
Baked Brie En Croute with apricot or berry glaze	\$65.00 serves 25
Slider Bar All Natural Burger, BLT and Portobello Mushroom served with Chipotle Mayonnaise and Chimichurri Sauce, lettuce, tomato & onion	\$6.00 per person

# SNACKS, APPETIZERS & HORS D'OEUVRES

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## Poultry

Trio of Wings	\$6.00 per person
Traditional, Buffalo Style, Jerk and Teriyaki with Fresh Vegetables and Ranch Dressing	
Sticky chicken with sesame & green onion in lettuce cups	\$3.50 per person
Miso Chicken Lettuce Wraps with Sweet Soy Dipping Sauce	\$3.50 per person
Chicken Quesadillas with Chipotle Sour Cream and Fresh Cilantro	\$3.00 per person
Asian chicken pot stickers with soy dipping sauce	\$3.50 per person
Korean style teriyaki chicken skewers	\$3.50 per person
Mini Chicken Pot Pies	\$3.50 per person
Crispy Duck Egg Rolls	\$4.95 per person

## Beef, Pork & Lamb

Beef Carpaccio on Crostini with Red Onion and Caper Crème Fraiche	\$4.25 per person
Sliced Laughing Lab Bratwurst with Sweet and Spicy Mustard Dips	\$3.00 per person
Mini Pork Tostada with Roasted Corn, Queso Fresco, Cilantro and Crisp Corn Chip	\$3.25 per person
Bacon wrapped dates with gorgonzola	\$3.00 per person
Chorizo sausage stuffed puff pastry with spicy hot mustard	\$3.75 per person
Speck wrapped artichoke hearts with manchego cheese	\$3.00 per person
Mini Chicken & Waffles	\$3.95 per person
Mini Cobb Salads	\$3.95 per person
Bacon Garlic Crispy Brussel Sprouts	\$2.75 per person
Chorizo and Cheddar Stuffed Jalapeño Peppers	\$3.25 per person

## Seafood

Smoked Wild Salmon Crostini with Crème Fraîche and Dill	\$4.00 per person
Smoked wild salmon platter	\$6.95 per person
Capers, red onion, egg, dill cream cheese, crostini	
Dungeness Crab Cakes with Lemon Aioli	\$5.95 per person
Shrimp Ceviche shooter	\$4.50 per person
Pan Seared Scallop with Heirloom Tomato Confit	\$4.95 per person
Shrimp Cocktail	\$4.50 per person
Coconut Shrimp with lemongrass crema	\$4.50 per person
Bang Bang Shrimp (spicy)	\$4.50 per person
Ahi tuna poke with crispy wonton	\$4.95 per person

# SNACKS, APPETIZERS & HORS D'OEUVRES

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## Vegetarian

Seasonal Squash Fritters with Tomato Relish	\$3.00 per person
Wild Mushroom and Gorgonzola Tart	\$3.00 per person
Crostini with Fresh Mozzarella, Roma Tomato and Basil	\$3.00 per person
Crostini with fig, goat cheese, arugula and candied pecan	\$3.00 per person
Corn Fritters with Jalapeño Jam	\$3.00 per person
Gazpacho Shooter with Cilantro Crème Fraiche	\$3.00 per person
Gorgonzola stuffed mini potatoes	\$2.75 per person
Spinach-artichoke dip, tortilla chips, garden vegetables	\$3.75 per person
Vegetarian empenadas-cilantro crema	\$3.50 per person
Vegan samosas-mint chutney	\$3.25 per person
Crispy artichoke hearts with lemon aioli	\$3.25 per person
Spinach and feta stuffed pastry pinwheels	\$2.75 per person

## Chef attended action station

\$75.00 chef fee

### Carving station

\$10.95 per person

Includes Old School bakery rolls

Choose (1):

House smoked turkey  
All natural prime rib  
Spice rubbed pork tenderloin  
Marinated flank steak

Choose (2):

Cranberry Chutney	Pineapple-Jalapño Relish
Horseradish Cream	Mushroom-Rosemary Cream Sauce
Chimichurri	Guinness-Mustard
Cherry-thyme Chutney	Port Wine Reduction

### Crepe station

\$8.95 per person

Smoked salmon, prosciutto, ham, mushrooms, spinach, bell peppers, green onion, butternut squash, tomatoes, capers, ricotta cheese, mascarpone cheese, fresh berries, lavender honey, whipped cream

### Street taco station

\$8.95 per person

Beef barbacoa, shredded spiced chicken, shrimp ceviche, cabbage, pickled vegetables, fresh jalapenos, cilantro, fresh lime, sour cream, queso fresco

### Omelet station

\$6.95 per person

Cage free eggs, diced ham, Applewood smoked bacon, chorizo, shredded cheese, mushrooms, diced potatoes, bell peppers, green onion, diced tomatoes, jalapeños and spinach

# DESSERT TREATS

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<b>Fresh Baked Cookies</b>	<b>\$14.00 dozen</b>
Chocolate Chip, Sugar Raisin, Cinnamon Sugar, Snickerdoodle, Oatmeal & Raisin, White Chocolate Chunk or Peanut Butter	
<b>Rice Krispy Treats</b>	<b>\$14.00 dozen</b>
Traditional, butterscotch, chocolate chip, peanut butter, M&M, Chex mix	
<b>Upscale Cookies</b>	<b>\$15.00 dozen</b>
Coconut Macaroons, Gingersnaps, Crème Brûlée Thumbprints, Raspberry Thumbprints, Chocolate Dipped Macaroons	
<b>Decadent Brownies or Blondies</b>	<b>\$15.00 dozen</b>
Caramel Marble, Espresso Charged, White Chocolate Chunk, Dried Cherry, Peanut Butter, Almond Macaroon or Original Straight Chocolate	
<b>Dessert Bars</b>	<b>\$15.00 dozen</b>
Lemon, Raspberry, S'mores, Apple, Chocolate Chip, Cheesecake, Chocolate Pecan, Raspberry Oatmeal, Seven Layer, Mint Chocolate, Chocolate Cherry, Butterscotch or Peanut Butter	
<b>Cupcakes</b>	<b>\$15.00 dozen</b>
Chocolate, Yellow or White with Frosting	
<b>Fancy decorated cupcakes or specialty cupcakes</b>	<b>\$24.00 dozen</b>
Red Velvet, Carrot, German Chocolate, Lemon	
<b>Cake Pops</b>	<b>\$24.00 dozen</b>
<b>Mini Fruit Tarts</b>	<b>\$18.00 dozen</b>
<b>Individual Fruit Tarts</b>	<b>\$6.95 each</b>
<b>Shot glass Parfaits</b>	<b>\$3.00 each</b>
<b>Cannoli</b>	<b>\$18.00 dozen</b>
<b>Eclairs</b>	<b>\$18.00 dozen</b>
<b>Cream Puffs</b>	<b>\$18.00 dozen</b>
<b>Chocolate Dipped Strawberries</b>	<b>\$24.00 dozen</b>
<b>House made Chocolate Truffles</b>	<b>\$24.00 dozen</b>
<b>New York Style Cheesecake with Chocolate, Caramel or Fruit topping</b>	<b>\$30.00 each</b>
9" diameter / serves 12 guests	
<b>Whole Fruit Pies</b>	<b>\$18.00 each</b>

# DESSERT TREATS

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Southern Pecan Pie	\$20.00 each
Baked Fruit Cobbler or Crisp	\$3.50 per person
Warm Bread Pudding	\$3.50 per person
Chocolate Lover's Torte 9" diameter / serves 16 guests	\$24.00 each
Carrot Cake with Cream Cheese Frosting 9" diameter / serves 16 guests	\$20.00 each
Flourless Chocolate Cake (vegan/made without gluten)	\$24.00 each
Macadamia nut torte	\$24.00 each
Espresso infused mocha tart	\$24.00 each
Ice Cream Sundae Bar Add cookies for ice cream sandwiches \$2.00 per person	\$7.95 per person
9" Decorated Cake Chocolate, Yellow or White w/frosting	\$35.00 each
9" Specialty Cake Red Velvet, German Chocolate, Carrot, Lemon Chiffon, Cheesecake, Dreamscicle	\$45.00 each
½ Sheet Cake chocolate, white, yellow	\$70.00 each
Full Sheet Cake chocolate, white, yellow <i>Specialty flavors upcharged</i>	\$125.00 each
Berry Shortcake Bar	\$4.95 per person
Assorted Mini Pastries	\$5.95 per person
S'mores Station Hershey chocolate bars, graham crackers, marshmallows and sticks	\$4.50 per person
Fire Pit rental	\$25 each

# CLIENT FEEDBACK

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"We were extremely impressed with the professional services we received from you as well as your entire staff... We would recommend Bon Appétit to anyone needing a catering service. Many, many of our guests that night expressed compliments on how wonderful the meal tasted. They especially liked the turkey meatloaf AND the potatoes and gravy. Thank you again. You and your staff certainly helped make our son's wedding weekend a memorable and pleasurable experience."

"I heard so many compliments on the food and the staff! It made it easy for me to enjoy the reception."

"Thanks so much for your excellent service and fabulous food!"

"Thank you it all looks so tasty and makes me want to eat again!!! The event was successful and we certainly appreciate all that you and your team did to make it so. Everyone raved about the food! And the service was excellent, the team was constantly there to clear up and replenish so that nothing looked stale or picked over. Thank you so much."

"I wish I could be more specific, but everything was just perfect. We were in a bit of a hurry to complete our event and your staff was very quick and efficient. And of course the food was great! Thanks!"

"I wanted to make sure that I gave feedback on my luncheon this past Tuesday. Bravo! I was so pleased with the catering service, and I wanted to make sure that you knew how important the roles of Angelina, Maura, Chef, and Cathy are to my events. The food was excellent and of course the professionalism was outstanding. You have a wonderful crew far and beyond the people I have listed. Please let them know that they are valued and appreciated."

"THANK YOU for the wonderful lunch and service provided for the parents' luncheon at the African-American Youth Leadership Conference. I just left the event and everyone was raving about the delicious food and great service! Thanks again, the day went off without a hitch and I appreciate all you and your staff did to help us make this a great success!"

"BRAVO! Bon Appétit was amazing. The staff was pleasant, efficient and they made our wedding a day to truly remember. The chefs and the food were outstanding. Maura saw to every detail and the table decorations and flowers received many favorable comments. Thank you all again, we will highly recommend your services to our friends and family." —Teresa & Chris

"Thank you for catering our wedding reception on September 6th. I felt so comfortable and confident about my decision from my very first phone meeting with Maura to when we ate our amazing all vegetarian menu! We paid for the reception ourselves so great food was essential to a successful wedding. Bon Appétit went above and beyond, the quality, local, fresh food at a reasonable price amazed us, our dinner was exceptional and we got rave reviews from many of our guests. I loved the eggplant roulade! Chef Ed is skilled and very talented, especially with sauces. It is not an easy task to create an all vegetarian menu and make it appealing and tasty for and vegetarians alike. Bon Appétit hit a home run. Nothing brings people together like sharing an amazing meal. We feel lucky to have found you and your very personal services. And the staff, what can we say...they were friendly, helpful and kept their sense of humor despite the rain and terrible weather conditions. Thank you for providing the most wonderful food service anyone could ask for."

—Norma & Travis