

**bon appétit special event
university of Redlands
2016**



catering . . .

. . . it's what we do.

We serve food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. Our foundation in catering and focus on culinary expertise means that we provide unparalleled food, presentation and service for your event.

We blend a tradition of fine service with creative planning and consistent event execution to bring satisfaction to our clients and customers. This brochure is designed to simplify event planning and give you a feel for our new, fresh, contemporary menu and service selections. We are here to assist in making your event everything it should be.

all Bon Appetit reception packages include

85x85 house tablecloths and linen napkins

set up and break down

china, silverware, glassware

catering event supervisor

full service staff in all black attire

house table number stands

custom floral arrangement for buffet table

house champagne and sparkling cider toast

iced tea, water, regular and decaffeinated coffee

seasonal sliced fruit platter

artisan cheese display with mixed olives toasted baguettes and imported crackers

6 inch presentation cake with petit desserts or complimentary cake cutting

seasonal vegetables

house baked rolls and butter

silver reception package

available as plated or buffet

34.00 per person

choice of one salad

traditional tossed caesar with herbed croutons, parmesan cheese, and caesar vinaigrette

Redlands mixed greens with dried cranberries, sunflower seeds, diced apple, and balsamic vinaigrette

mixed greens with sunflower seeds, vanilla poached pear, fig, goat cheese, and balsamic vinaigrette

choice of one entrée

all natural chicken

lemon garlic chicken

roasted all-natural chicken breast with citrus brine, lemon and garlic cream sauce

caramelized chipotle chicken

roasted all-natural chicken breast with brown sugar lacquer, topped with charred jalapeño

asiago crusted chicken

roasted all-natural chicken breast, crusted in asiago cheese topped with white wine cream sauce

all-natural beef

short rib

slow cooked boneless short rib with black pepper mushroom and port wine reduction

tri tip

grilled tri tip with garlic and herb truffle butter

house smoked barbecue brisket

slow-roasted beef brisket topped with Redlands orange barbecue sauce

choice of one vegetarian entree

spinach and portobello

basil pesto and local spinach stuffed portabella with parmesan polenta and marinara

boca neive

marinated mushroom, goat cheese, and arugula rolled pasta baked in caramelized fennel-tomato fond

eggplant cannelloni

grilled eggplant, ricotta, asiago, spinach, mushrooms, and basil with sundried tomato cream sauce

choice of one starch

garlic mashed potatoes

garlic and herb roasted tri color potatoes

lemon and herb brown rice

gold reception package

available as plated or buffet
choice of three tray passed appetizers
complimentary bridal basket
bar set up fee waived
two bottles of house wine per table
43.00 per person

choice of one salad

traditional tossed caesar with herbed croutons, parmesan cheese, and caesar vinaigrette
Redlands mixed greens with dried cranberries, sunflower seeds, diced apple, and balsamic vinaigrette
strawberry spinach salad with candied sunflower seeds, goat cheese, and honey poppy seed vinaigrette
mixed greens with sunflower seeds, vanilla poached pear, fig, goat cheese, and balsamic vinaigrette

choice of two entrées

all natural chicken

parma ham chicken

roasted all-natural chicken breast stuffed with spinach, fontina and parma ham with fume beurre blanc

lemon garlic chicken

roasted all-natural chicken breast with citrus brine, lemon and garlic cream sauce

caramelized chipotle chicken

roasted all-natural chicken breast with brown sugar lacquer, topped with charred jalapeño

asiago crusted chicken

roasted all-natural chicken breast, crusted in asiago cheese and topped with white wine cream sauce

all-natural beef

gratin tenderloin

garlic-marinated tenderloin with gorgonzola-shallot gratin and merlot-marion berry reduction

short rib

slow cooked boneless short rib with black pepper mushroom and port wine reduction

tri tip

grilled tri tip with garlic and herb truffle butter

house smoked barbecue brisket

slow-roasted beef brisket topped with Redlands orange barbecue sauce

sustainable seafood

blackened tilapia

pan seared cajun-spiced tilapia with spot prawn etouffe

pacific wild salmon

lightly breaded in herbs, panko and basil-pesto beurre blanc

choice of one vegetarian entree

spinach and portobello

basil pesto and local spinach stuffed portabella with parmesan polenta and marinara

boca neive

marinated mushroom, goat cheese, and arugula rolled pasta baked in caramelized fennel-tomato fond

eggplant cannelloni

grilled eggplant, ricotta, asiago, spinach, mushrooms, and basil with sundried tomato cream sauce

three onion tart

maui style sweets, shallots and leeks with shredded Yukon Gold potatoes, herbed feta, seasonal vegetables and Indian summer corn nage

eggplant and pasta timbale

Italian eggplant stuffed with ricotta and feta cheese, pasta, and cremini mushroom sauce

choice of one starch

garlic mashed potatoes

garlic and herb roasted tri color potatoes

lemon and herb brown rice

scalloped sweet potatoes

mushroom and asparagus risotto

platinum reception package

available as plated or buffet
carving attendant for buffet on select options
choice of three tray passed appetizers
complimentary bridal basket
bar set up fee waived
two bottles of house wine per table
gold or silver chargers
house floor length linen
choice of additional specialty station
52.00 per person

choice of one salad

traditional tossed caesar with herbed croutons, parmesan cheese, and caesar vinaigrette
spinach with roma tomato, cucumber, feta cheese, pickled red onions, and red wine vinaigrette
Redlands mixed greens with dried cranberries, sunflower seeds, diced apple, and balsamic vinaigrette
radicchio, endive and romaine lettuces with, cherry tomatoes, toasted pepitas, and gorgonzola dressing
strawberry spinach salad with candied sunflower seeds, goat cheese, and honey poppy seed vinaigrette
arugula and bloomsdale spinach with fennel, roasted grapes, pickled local radish, and lemon vinaigrette
mixed greens with sunflower seeds, vanilla poached pear, fig, goat cheese, and balsamic vinaigrette

choice of two entrées

all natural chicken

parma ham chicken

roasted all-natural chicken breast stuffed with spinach, fontina and parma ham with fume beurre blanc

lemon garlic chicken

roasted all-natural chicken breast with citrus brine, lemon and garlic cream sauce

caramelized chipotle chicken

roasted all-natural chicken breast with brown sugar lacquer, topped with charred jalapeño

asiago crusted chicken

roasted all-natural chicken breast, crusted in asiago cheese and topped with white wine cream sauce

fig and honey chicken

roasted all-natural chicken breast topped with figs and local McWilliams honey sauce

prohibition porter chicken

roasted all-natural chicken breast with Hangar 24 chocolate porter glaze

all-natural beef

gratin tenderloin

garlic-marinated tenderloin with gorgonzola-shallot gratin and merlot-marion berry reduction

short rib

slow cooked boneless short rib with black pepper mushroom and port wine reduction

tri tip

grilled tri tip with garlic and herb truffle butter

house smoked barbecue brisket

slow-roasted beef brisket topped with Redlands orange barbecue sauce

filet mignon

dry-rubbed tenderloin with porcini mushroom sauce and chive butter

sustainable seafood

blackened tilapia

pan seared cajun-spiced tilapia with spot prawn etouffe

pacific wild salmon

lightly breaded in herbs, panko and basil-pesto beurre blanc

macadamia nut mahi mahi

mahi mahi lightly crusted with macadamia nuts and savory Tahitian vanilla beurre blanc sauce

pacific swordfish

grilled swordfish steak with salmoriglio sauce and cherry tomato

choice of one vegetarian entree

spinach and portobello

basil pesto and local spinach stuffed portabella with parmesan polenta and marinara

boca neive

marinated mushroom, goat cheese, and arugula rolled pasta baked in caramelized fennel-tomato fond

eggplant cannelloni

grilled eggplant, ricotta, asiago, spinach, mushrooms, and basil with sundried tomato cream sauce

three onion tart

maui style sweets, shallots and leeks with shredded Yukon Gold potatoes, herbed feta, seasonal vegetables and Indian summer corn nage

eggplant and pasta timbale

Italian eggplant stuffed with ricotta and feta cheese, pasta, and cremini mushroom sauce

spinach and mushroom crepe

house-made large crepe filled with portabella mushroom, spinach, feta, parmesan, and goat cheese, with sun-dried tomato cream sauce

choice of one starch

garlic mashed potatoes

garlic and herb roasted tri color potatoes

lemon and herb brown rice

scalloped sweet potatoes

mushroom and asparagus risotto

whole grain and rice pilaf

sweet potato, apple and house-cured bacon bourbon hash

Carved Menu

citrus-marinated brined turkey breast with turkey gravy

red wine and horseradish marinated all-natural roast beef with au jus

house-smoked barbecue brisket with Redlands orange barbecue sauce

garlic, sea salt and pepper rubbed prime rib with horseradish sauce

grilled tri tip with garlic and herb truffle butter

smoked pork loin with cranberry compote

fennel and coriander crusted boneless pork loin with roasted pearl onion and cranberry relish

hours d'oeuvres selection

cold

tomato basil bruschetta
red pepper-roasted garlic dip on crostini
mozzarella and basil-pepitas pesto bruschetta
mini apple galette with chive crème fraîche
variety traditional and trendy deviled eggs
classic, smoked paprika, sracha, blue cheese, wasabi, chive
italian club sandwich bite
lemon ginger shrimp
cilantro shrimp
grilled beef tri tip on focaccia crostini
duck breast prosciutto with orange aioli
smoked salmon toast points with crème fraîche and caper
orange -miso marinated local cod and wonton crisp

hot

artichoke dip stuffed sweet baby bell peppers
almond stuffed bacon-wrapped dates
vegetarian spring rolls with asian slaw
goat cheese potato skins with bacon
mac and cheese with bacon
barbecue chicken in cornbread cups
braised chicken empanada with cilantro cream
fried chicken maryland with buttermilk sauce
smokehouse pulled pork sliders with slaw on sweet roll
black pepper beef and blue cheese crostini
coconut shrimp skewer
blackened shrimp skewer
mini beef sliders
crab cakes with grain mustard remoulade

complimentary six-inch presentation cake with cupcakes or petite specialty desserts

butter cream or whipped frosting topped cake presented on tiered tower
includes three mini cupcake selections or three petite dessert selections

petit dessert selection

dulce de leche torte
carrot cake torte
mandarin orange vanilla torte
lemon raspberry torte
Redlands orange and chocolate torte
red velvet torte
chocolate raspberry torte
german chocolate cake torte
black forest torte with cherry sauce
oreo cheesecake with chocolate sauce
peanut butter cheesecake with chocolate ganache
cheesecake with fruit topping
strawberry shortcake with fresh whipped cream
triple layer chocolate cake
apple tarte tatin
fresh fruit tart
key lime pie tart
panna cotta

cupcake selection

red velvet filled with vanilla mousse, topped with cream cheese icing
coconut cake filled with vanilla mousse, topped with butter cream and shredded coconut
lemon cake filled with vanilla mousse, topped with cream cheese icing
triple chocolate cake filled with chocolate mousse, topped with ganache
banana cake filled with vanilla mousse, topped with cream cheese icing
cherry cake filled with vanilla mousse, topped with butter cream frosting
chocolate cake filled with espresso mousse, topped with ganache

specialty stations

hangar 24 beer cheese jars 5.75

selection of up to two house-made cheese spreads infused with hangar 24 beer with toasted crostini, molasses bread and crackers

beer cheese selections:

alt bier	almond and red pepper pesto
betty ipa	bacon, bleu cheese, and fennel
chocolate porter	shallot and almond
helles lager	garlic, rosemary, and lemon
orange wheat	candied pecan and orange zest

mediterranean mezze 4.75

lemon-garlic chickpea hummus and edamame hummus served with feta cheese, kalamata olives, tabouleh salad, and warm pita bread

mashed potato bar 7.25

garlic mashed potatoes accompanied by:
bacon, cheddar cheese, scallions, sautéed mushrooms, and sour cream

macaroni and cheese bar 7.25

house made macaroni and cheese accompanied by:
bacon, jalapenos, blue cheese, chives, and fried onion straws

ice cream social 6.75

vanilla ice cream with fudge, caramel, strawberry topping, bananas, sprinkles, nuts, candies, whipped cream and, of course a cherry on top
served with bowls and sugar cones

s'mores bar 5.95

make your own smores prepared over an open flame with gram crackers, marshmallows, and chocolate

popcorn station 5.75

house made freshly popped popcorn
choice of two flavors
sweet caramel
black and white
savory cheese
old fashioned with sea salt

wine and spirits

all alcohol must be purchased exclusively from Bon Appétit unless previously agreed upon in contract.
A bar setup fee of \$85 per bar applies when bar revenue is less than \$300 per bar.
We strongly recommend a minimum of one bartender per 125 guests.

No Host Bars

Guests purchase individual drinks and are charged on a per drink basis.

Wine by the glass	7.00 – 9.00
House Wine – Bottle	20.00 – 25.00
Domestic Beer	5.00
Imported and Craft Beer	6.00
Mixed Drinks	9.00
Soft Drinks and Waters	3.00

Complete wine list available on request.

Corkage fee per bottle	15.00
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Hosted Bars

The event sponsor pays for all beverages and billed per drink basis. All drinks are served in disposable cups.

Wine by the glass	6.00 – 8.00
House Wine – Bottle	15.00 – 20.00
Domestic Beer	5.00
Imported and Craft Beer	5.00
Mixed Drinks	8.00
Soft Drinks and Waters	2.00

Hourly Hosted Bars

Bars may be hosted on an hourly basis. Hourly charges must commence upon stated arrival time for the event and are based on your guaranteed guest count

beer wine and soft drinks

one hour	10.00
two hours	15.00
three hours	20.00
four hours	25.00

full bar to include premium mixed drinks

one hour	16.00
two hour	22.00
three hour	28.00
four hour	33.00

Bartender Only Services

For off campus events, clients may purchase bartender only services for \$150 plus tax and service charge. Bon Appetit will provide ice, garnishes, cocktail napkins, and plastic cups.

Good to know

reception coordinator

certified coordinator available at an additional \$4 per person.

children's meals for guests between the ages of 3-11 receive 25% off your package price meal will include: chicken strips, macaroni and cheese, and fresh fruit

deposit a 50% deposit is required at booking
final payment is due 5 business days prior to the event

delivery charge: Applicable for all events at off-campus locations. Delivery charges allow transportation of food, service equipment, china, flatware, linens, and decorative pieces.

\$200 within Redlands
\$400 outside of Redlands

service charge: An eighteen percent (18%) service charge will be included in the final billing on all food, beverage and labor. The service charge covers the use of our equipment, kitchen essentials, buffet décor, rentals, energy costs, liability insurance fees, and all necessary permits and other administrative expenses. Please note that the service charge is taxable based on California State Regulation 1603(f) and is not a gratuity for the personnel.

gratuities are separate and at the discretion of the customer

sales tax

Applicable state sales tax and service charge will be added to food, beverage, rentals and all service charges for catered events. Subject to change.

equipment rental The catering department will assist with rental needs. To provide a safe environment for outdoor food service, tenting is required for outdoor buffet lines and food stations. This rental charge will be reflected as a separate item on the client invoice.

food allergies

we take food allergies seriously. if you or your guests have a food allergy, it is important to let our catering team know so we can make the necessary preparations before your event since everything is cooked from scratch onsite, our chefs can easily tell you what ingredients are in a specific dish and make modifications if needed.