

Catering by
Bon Appétit
at Claremont McKenna College



fresh
flavorful
sustainable



Catering for a sustainable future.

2013

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catering policies & guidelines

Bon Appétit Catering at Claremont McKenna College



Information and Ordering Policies

Booking a catered event at Claremont McKenna College is a painless process. It's what we do – specializing in serving catered events from the small, quaint get together to the full banquet. Fine catering is a challenge; creativity is our response. At Bon Appétit, we are very proud of our catering services; we blend fine service with creative planning and consistent event execution to bring satisfaction to our clients and customers every time.

We are here to assist in making your event everything it should be—very special.

Ordering

All room reservations need to be booked through the appropriate administrative office. To discuss food and beverage service for your event, please visit our catering office or call us at extension 79309. To complete your order, you will need to provide us with the date, time, number of guests, location, and appropriate billing information. We ask that all catering orders be placed at least 5 days prior to the event date. We will do our best to accommodate last minute requests; however, such events may be subject to additional charges and/or limited menu offerings.



Guarantees & Cancellations

Price quotes are guaranteed for 30 days. We ask that if you need to cancel an event that you provide us with at least 48 hours notice prior to the scheduled event. Events cancelled outside of 48 hours are subject to be charged 50% of the contract total. Inside 48 hours is subject to be charged 100% of the contract total.

Catering Contract and Review Confirmation

Once an initial decision has been made for your event, a contract will be provided to you for approval. We ask that you review the contract to ensure that all of your needs have been met. If a change needs to be made, please return the contract with all noted changes to the catering office. We will make the necessary changes and provide you with a revised contract. Once the contract meets your expectations, we ask that you sign and return it to our office (or fax to 909-607-9307).



catering policies & guidelines

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Miscellaneous Fees

China and Flatware – Available for an additional \$2 per person

Floral and Décor Arrangements – Estimates provided upon request

Cake Cutting – Pricing available upon request

Specialty or Extra Linen – Estimates provided upon request

Decorated Cakes – Estimate provided upon requests

Labor/Service Charges – Additional labor/service charges are \$25 per hour-per staff member. Minimum two hours

Minimum Orders – All orders which do not meet the catering minimum are subject to an additional fee if labor is requested

Equipment Rentals – Estimates provided upon request

Delivery Fee – All off campus deliveries are subject to a delivery charge based on distance, order quantity, and labor requirements



Management Guarantee

Bon Appétit is here to put you at ease by ensuring the successful execution of all service details, handling last minute changes or requests, and ensuring your event proceeds as planned—to your satisfaction from start to finish.





Coffee Break

Fresh brewed regular and decaffeinated Peet's coffee, hot water, and assorted teas

\$2.50 per person

Continental

Choice of breakfast pastries, muffins, or coffee cake; chilled fruit juices; fresh, sliced fruit; and fresh brewed regular and decaffeinated Peet's coffee, hot water, and assorted teas

\$7 per person

Scones and croissants, add \$2 per person

Mini Continental

Fresh brewed regular and decaffeinated Peet's coffee, hot water with assorted teas, chilled fruit juices, muffins, and Danishes

\$6 per person



Breakfast Buffets

\$15 per person

(Minimum order 15 per choice)

Choose one hot item

Served with country potatoes, bacon or sausage, assorted pastries, assorted juices, fresh brewed Peet's coffee, and assorted tea service

- Egg Beaters available upon request
- Additional bacon, sausage, or ham for \$1 per person
- Pricing available for additional hot items



Three Cheese Scrambled Eggs

Cheddar, Monterey Jack, and Swiss cheese

Denver Scramble

Diced ham, green and red bell peppers, onions, and cheddar cheese

Santa Fe Breakfast

Breakfast burritos filled with sausage, onions, and scrambled eggs, topped with salsa, cilantro, and cheese

Eggs Benedict

French Toast or Pancakes

Served with warm maple syrup and drawn butter



Breakfast à la Carte

ADD:

Quiche Lorraine or Quiche Florentine

\$4 per serving – *minimum 6 servings*

Yogurt and Granola

\$3.75 per serving

(Individual yogurts available for \$2.75 each)

Granola Bars

\$1.75 each



Breakfast Breads and Pastries

minimum order one dozen each

Muffins

Choose from bran, blueberry, cranberry orange, chocolate chip, corn, or lemon poppy seed

\$14 per dozen

Danishes and Cinnamon Rolls

\$15 per dozen

Breakfast Breads

Choose from banana nut, apple cinnamon, pumpkin, cranberry-orange, or zucchini

\$15 per dozen



Mini Scones, Fruit Turnovers, or Petite Croissants

\$18 per dozen

Assorted Bagels and Cream Cheese

\$18 per dozen

Add smoked salmon, onions, capers, and tomatoes for \$4 per person

Fresh Sliced Fruit Platter

\$3.75 per person

Basket of Whole Fresh Fruit

\$1.25 per person



Assorted Soft Drinks and Bottled Water

\$1.75 per person

Assorted Bottled Juices

\$2 per person

Apple or Orange Juice

\$16 per gallon

Citrus Punch, Lemonade, or Iced Tea

\$13 per gallon



Hydration Station

Lemon, lime, orange, cranberry, or cucumber

\$25 per dispenser (serves 20)



specialty luncheon buffets

Bon Appétit Catering at Claremont McKenna College



(Minimum order 15)

All buffets served with iced tea or lemonade

Our "Themed Luncheon Buffets" are also offered in the evening as a "Dinner Buffet" option for an additional \$2 per person

Deli Buffet

In-house roasted turkey breast and roast beef, honey cured ham, sliced domestic cheeses, fresh garden greens, sliced tomatoes and pickles, "deli style" potato salad or roasted vegetable pasta salad, fresh fruit salad, and assorted cookies or brownies

\$16 per person

Add spreads: tapenade, pesto and sun dried tomato spread for \$1 per person



Pasta and Salad Bar

Tomato basil marinara baked penne pasta with roasted chicken, mushrooms, and grilled Italian vegetables; tri-color tortellini alfredo with roasted garlic; roasted vegetable antipasto or mixed garden salad with two dressings; bread sticks; and tiramisu

\$18 per person

Add medallions of chicken Marsala or piccata for \$3 per person

CMC Cook-Out

All beef hamburgers, grilled chicken breasts, vegetarian burgers, roasted corn on the cob, vegetarian baked beans, assorted cookies or brownies, and choice of two salads: red bliss potato salad, roasted vegetable pasta salad, citrus coleslaw, or fresh fruit salad

\$18 per person

Add brisket, Italian sausage, or barbecued pulled pork for \$3 per person



Mundo Latino Fiesta

Grilled chicken fajitas or carne asada with corn and flour tortillas, sour cream, guacamole, and pico de gallo; Mexican rice; green (verde) enchiladas; basket of tortilla chip and salsa; and lemon bars

\$18 per person

Pizza Party

Create your own masterpiece by selecting your favorite toppings: pepperoni, sausage, vegetable, and cheese

Cheese Pizza \$11

Additional toppings \$1 each

Pick-up times from 9 a.m. – 7 pm.



(Minimum order of 10)

Selections include: whole fruit, pasta or potato salad, cookies and a beverage
\$12 per person

Ideal for those time-sensitive luncheon events where a pre-set meal is desired!

YOU CHOOSE

Convenient Drop-off (box lunch) or **Served**

Box Lunches are "take outs," to be picked up in the kitchen or dropped-off

For drop-off – All off campus deliveries subject to a delivery charge based on distance, order, and labor



Roasted Vegetarian

Grilled eggplant, zucchini, portobello mushroom, bell peppers, and provolone cheese on dark sweet wheat bread

Grilled Portobello Sandwich

Grilled portobello mushroom served on a whole wheat bun with herbed goat cheese, caramelized red onions, fresh greens, and a drizzle of balsamic vinegar

Grilled Tuscan Chicken

Grilled garlic and herb-marinated chicken breast served on artisan ciabatta bread with red bell peppers, tomatoes, and wild organic greens
beef may be substituted for chicken



Classic Club

House-roasted turkey breast, bacon, avocado, local lettuce, and tomato layered on your choice of bread

Honey Cured Ham and Swiss

Thinly sliced honey cured ham, Swiss cheese, local lettuce, and tomato served on your choice of bread

Turkey Sandwich

House-roasted turkey breast, local lettuce, and tomato served on your choice of bread

Roast Beef Sandwich

House-roasted roast beef, local lettuce, and tomato served on your choice of bread
Wraps Available Upon Request

luncheon entrée salads

Bon Appétit Catering at Claremont McKenna College



(Minimum order 10)

Selections include: freshly baked roll, cookies or brownies, and a beverage

Ideal for those time-sensitive luncheon events where a pre-set meal is desired!

YOU CHOOSE

Convenient Drop-off (box lunch) or Served

Box Lunches are "take outs," to be picked up in the kitchen or dropped-off

For drop-off – All off campus deliveries subject to a delivery charge based on distance, order, and labor



Herbed Goat Cheese and Beet Stacks

Served on a bed of baby organic greens with toasted hazelnuts and citrus vinaigrette

\$14 per person

Greek Salad

Mixed organic greens, diced cucumbers, kalamata olives, diced tomato, green bell pepper, feta cheese, and red onions served with vinaigrette dressing, hummus, and pita bread

\$14 per person

Add chicken for \$2



Mediterranean Saffron Couscous Salad

Served warm or cold over arugula with sautéed onions, sun dried tomatoes, dried cranberries, and chick peas

\$14 per person

Grilled Chicken with Mixed Greens

Grilled chicken, crumbled blue cheese, and walnuts served on a bed of mixed organic greens with balsamic dressing

\$16 per person

Classic Favorites

Chicken Caesar Salad – **\$16 per person**

Chef Salad – **\$16 per person**

Cobb Salad – **\$16 per person**

Asian Chicken and Rice Noodle Salad

Marinated and grilled chicken breast, green onions, sesame seeds, shaved carrots, and orange sections served on a bed of rice noodles

\$16 per person

Grilled Steak Salad

Grilled strips of steak, golden beets, grape tomatoes, and crumbled blue cheese over a bed of baby arugula mix with balsamic vinaigrette

\$16 per person



*(Minimum order 2 dozen per item)
Perfect for your cocktail hour or reception.
Appetizers may be served on a buffet or passed*

Before dinner, please plan for a minimum of 4-6 pieces per person.
Receptions, please plan for 6-8 pieces per person

Hot Items

Vegetarian Flautas

Served with fresh salsa and sour cream

\$18 per dozen

Chicken Empanadas

Served with fresh salsa and sour cream

\$16 per dozen

Chicken or Beef Satay

Served with spicy peanut dipping sauce

\$16 per dozen

Chicken Lettuce Cups

Served with sweet chili sauce

\$16 per dozen

Coconut Crusted Shrimp

\$24 per dozen

Chicken Tenders

\$16 per dozen

Rumaki

Water chestnut stuffed dates, wrapped in bacon and served warm

\$16 per dozen

Spanakopita

Spinach and cheese triangles

\$15 per dozen

Chicken Wings

Buffalo, teriyaki, chile lime, or barbecue (choose one sauce per dozen)

\$14 per dozen

Pizza Squares

Choice of pepperoni or cheese

\$14 per dozen

Mini Meatballs

Choice of barbecue or sweet and sour dipping sauce

\$14 per dozen

Vegetable or Chicken Egg Rolls

with dipping sauce

\$14 per dozen





Cold Items

Prosciutto and Melon

\$16 per dozen

Assorted Finger Sandwiches

\$16 per dozen

Crostini with choice of spread

Truffled mushroom, artichoke, fire roasted eggplant, or brie and tomato

\$14 per dozen

Imported Cheese Board

\$12 per person

Fruit and Cheese Board

Served with assorted domestic cheeses and fresh crostini

\$9 per person

Assorted Domestic Cheese Board

\$6 per person

Chocolate Dipped or Mousse Filled Strawberries

\$24 per dozen

House-made Tortilla Chips

Served with salsa fresca and house-made guacamole

\$6 per person



appetizer specialty station

Bon Appétit Catering at Claremont McKenna College



(Minimum 25 guests per station)

Add \$75 for 3 1/2 hours of labor per station

All action stations are charged \$75 for 3 1/2 hours of labor

(1/2 hour setup, 2 1/2 hours service, and 1/2 hour cleanup)

Pasta Station

(Choice of two sauces and two pastas)

Sauce Selections: Three cheese Alfredo, marinara, fresh basil pesto, or creamy mushroom and thyme

Pasta Selections: Cheese tortellini, penne, fettuccine, or farfalle

Served with Parmesan cheese and warm Italian bread sticks

Gluten-free pasta available upon request

\$12 per person



Taqueria Bar

Choice of tofu and chicken or beef mini tacos with corn tortillas, pico de gallo, sour cream, guacamole, shredded cheese, green chiles, refried beans, and Mexican rice served with fresh corn tortilla chips and salsa

\$12 per person



specialty carving stations

Bon Appétit Catering at Claremont McKenna College



(Minimum 25 guests)

All action stations are charged \$75 for 3 1/2 hours of labor

(1/2 hour setup, 2 1/2 hours service, and 1/2 hour cleanup)

All items are carved to order and served with mini dinner rolls

Beef Tenderloin

Served with au jus, béarnaise sauce, and balsamic demi glace

Market Price

Roast Turkey Breast

Served with cranberry sauce and herb aioli

\$14 per person

Honey Baked Ham

Served with sweet and sour sauce and Dijon mayonnaise

\$14 per person

Prime Rib of Beef

Served with au jus and creamy horseradish sauce

Market Price



buffet and served dinners

Bon Appétit Catering at Claremont McKenna College



Additional staffing will be added for served dinners (Minimum 10)

Served with a choice of fresh salad, dinner rolls, creamy butter, choice of dessert, iced tea, fresh Peet's coffee, and specialty teas

Salad Selections (included in the price per person):

Road To Romaine

Fresh romaine, herbed croutons, and shaved Parmesan cheese tossed in Caesar dressing

Garden House

Local organic greens with sliced cucumbers and tomatoes, shredded carrots, and olives drizzled with cucumber-basil dressing

Strawberry Spinach

Baby spinach with sliced strawberries, red onions, and sliced roasted almonds, raspberry vinaigrette

Optional Salad Dressing Selections

Balsamic Vinaigrette	Italian
Ranch	Caesar
Low Fat Italian	Cucumber Apple
Blue Cheese	Pomegranate Vinaigrette



Southwest Chicken

Fire-roasted poblano chili stuffed baked chicken breast, served with Pepper Jack cream sauce and offered with a sweet corn cake and seasonal vegetables

\$18 per person

Chicken Saltimbocca

Pan-seared boneless chicken breast with fresh sage, prosciutto, white wine lemon butter sauce, roasted potatoes, and seasonal vegetables

\$18 per person

Lemon Rosemary Chicken

Boneless chicken breast marinated in lemon zest, olive oil, garlic, and rosemary, served with wild rice pilaf and fresh seasonal vegetables

\$18 per person

Chicken Marsala

Boneless chicken breast with Marsala wine and mushroom sauce, served with farfalle pasta or fettuccine noodles and fresh seasonal vegetables

\$18 per person

Chicken Picatta

Boneless chicken breast with lemon caper sauce, served with farfalle pasta or fettuccine noodles and fresh seasonal vegetables

\$18 per person





The following served at market price:

Roast Prime Rib of Beef

Served medium with creamy horseradish and au jus, mushroom and garlic mashed potatoes, and fresh vegetables

Filet Mignon (served only)

Served medium with béarnaise sauce or demi glace, garlic roasted red potatoes, and seasonal vegetables

Rack of Lamb

Dijon mustard and herb crusted, served with caramelized onion mashed potatoes and fresh vegetables

Roasted Pork Loin

Fresh thyme and basil marinated, topped with balsamic glaze, served with garlic mashed potatoes and seasonal vegetables

Grilled Wild Salmon

Served with a choice of citrus butter or honey marinade, choice of fresh herb rice pilaf or roasted potatoes, and seasonal vegetables

Macadamia Nut Crusted Mahi Mahi

Served with lemongrass beurre blanc sauce, parsley and butter Red Rose potatoes, and fresh seasonal vegetables

Grilled Halibut

Marinated with fresh herbs and lemon, served with wild rice and seasonal vegetables

California Sea Bass

California grown sea bass topped with lemon butter sauce and served over quinoa with red roasted pepper coulis and grilled asparagus





(Minimum 25)

Served with a choice of fresh salad, dinner rolls, creamy butter, choice of dessert, iced tea, fresh brewed Peet's coffee, and specialty teas

Lasagna

Layers of pasta, Italian sausage, herbed ricotta, Parmesan, tangy tomato sauce, and mozzarella cheese

\$18 per person

Southwest Penne Pasta

Served with grilled chicken strips and chipotle pepper cream sauce

\$18 per person



Vegetarian Options

Mediterranean Farfalle

Farfalle pasta tossed with artichoke hearts, olives, tomatoes, roasted red peppers, and feta cheese

\$16 per person

Grilled Vegetable Napoleon

Layers of spinach, tomatoes, seasonal vegetables, herbed ricotta, and Parmesan cheese cream sauce

\$16 per person



Roasted Vegetable Stuffed Portobello Mushroom

Fresh portobello mushroom stuffed with assorted roasted seasonal vegetables, topped with Boursin cheese, and served over rice pilaf or pasta

\$14 per person



Desserts

Desserts also available à la carte

Flourless Chocolate Torte

Tiramisu

Carrot Cake

\$3.95 each (minimum order 1 dozen)

Specialty Desserts

\$5 each (minimum order 1 dozen)

Choose to upgrade your dessert selection served with dinner for \$2 per person

Pecan German Chocolate Cake

Opera Cake

Seasonal Fruit Tart

Chocolate Tart with Berries

Lemon Mousse Tart with Seasonal Fresh Fruit

Cheesecake — Classic New York, Raspberry Swirl, Apple Crumb, or Chocolate

Espresso

Mixed Berries in a Florentine Cup



Desserts by the dozen

Mini Petit Fours

Choose from: Raspberry limóncello torte with white chocolate crunch, chocolate raspberry ganache cake, passion fruit mousse, and orange mousse

\$21 per dozen (minimum order 2 dozen)

Mini Cupcakes

Choose from: Boston cream, espresso butter cream, lemon mousse, peanut butter frosted chocolate cupcake, and red velvet

\$21 per dozen (minimum order 2 dozen)



Bars and Crumbles

Choose from: lemon bar, pecan chocolate bar, apple cinnamon bar, blueberry, and raspberry crumble

\$18 per dozen (minimum order 1 dozen)

Fresh-baked Cookies

Choose from: chocolate chip, oatmeal raisin, snickerdoodle, lemon almond, lime cornmeal, orange oatmeal chocolate chip, palmiers, double chocolate made without gluten, and Mexican wedding cookies

\$9.50 per dozen (minimum order 1 dozen)

Macaroons

\$18 per dozen (minimum order 2 dozen)

Additional desserts available upon request

custom dishes & international favorites

Bon Appétit Catering at Claremont McKenna College



Our Chef enjoys working with fine foods and creating new dishes. If you have a specific dish in mind for your special event, we are more than happy to prepare it for you. Our Chef and Catering Director are available to offer creative ideas and suggestions.

Paired entrées and custom dishes available upon request.

Seafood selections subject to market conditions and availability.

