

f r e s h a u t h e n t i c n a t u r a l

c a t e r i n g b o n a p p é t i t



Bon Appétit at Wheaton College
501 College Avenue
Wheaton, IL 60187

WELCOME



BON APPÉTIT at WHEATON COLLEGE

CATERING GUIDELINES

Initial Space Reservations

Room reservations and facility contracts by off-campus groups are directed to conference services. On-campus departments should contact student activities. Information that you will need to provide includes: a description of the event, the number of guests expected, and special equipment (audio/visual) you will need.

Conference Services: (630) 752-5112

Student Activities: (630) 752-5184

Catering Arrangements

Following initial contracting of the facility, Bon Appétit will assist in developing menu selections. Events can be arranged by calling the Bon Appétit office. For more elaborate events and set-ups, we suggest that you make an appointment with our Director of Catering. All event details with the exception of the final guarantee should be arranged with a contract two weeks prior to the event. Last minute bookings will be subject to a late fee at the discretion of Bon Appétit.

Bon Appétit Office: (630) 752-5839

Email Address: Kimberly.Farmer@cafebonappetit.com

Facsimile Number: (630) 752-5885

Billing Procedures & Guarantees

All contracts must be signed within the guarantee 72 hours prior to the event. Your final bill will reflect the final guarantee or the number served (whichever is greater). The final guarantee is not subject to change. Account numbers must be provided to Bon Appétit prior to your scheduled event. We recommend that you retain your event order sheet, please keep in mind that the billed amount is subject to change based on attendance or added charges. An authorized person must sign all event order sheets.

CATERING GUIDELINES

continued

Service Charges & Labor

It is our desire to serve you promptly at the scheduled time of your event. Last minute requests may delay service and quality of food. If your event runs past the scheduled time, additional labor charges will be added to your bill.

Additional labor service charge of \$19.50 per waiter per hour will apply to all full service catering needs. At the time of menu planning labor estimates will be configured by your catering event planner.

All Served and buffet events include standard table linen and napkins. An additional surcharge will be added for china service. Our standard china is \$2.50 per person. Our gold rim specialty china is \$3.50 per person. Specialty linens, floral arrangements, table skirting, decorations and other equipment can be added to your event for an additional price. All events are subject to a delivery fee of \$20.00 per 50 guests.

Cancellations

Cancellations must be made at least 3 business days prior to the scheduled event. Bon Appétit, Conference Services, and Student Activities must be notified. Bon Appétit will apply a 50% cancellation fee to functions without the minimum 72-hour notification; any direct costs incurred by Bon Appétit will be added to the cancellation fee.

CONTINENTALS

Please choose from the following selections

Regular and decaf coffee, hot water and assorted teas with lemon slices are included in all selections

The Wheaton Continental \$6.20
Freshly Baked Danish, Muffins and Fruit Breads
Assorted Chilled Fruit Juices

The College Classic \$7.50
Freshly Baked Danish, Muffins and Fruit Breads
Seasonal Sliced Fruit and Berries
Assorted Chilled Fruit Juices

The Bagel Way \$8.25
Freshly Baked Assorted Bagels with Plain
And Flavored Cream Cheese
Seasonal Sliced Fruit and Berries
Assorted Chilled Fruit Juices

The Thunders Break-Feast of Champions \$9.00
Freshly Baked Assorted Muffins and Fruit Breads
Assorted Whole Fresh Fruit
Homemade Granola with 2% and Skim Milk
Assorted Chilled Fruit Juices

BREAKFAST BUFFETS

All buffet selections are served with assorted freshly baked pastries, regular and decaf coffee, specialty teas and assorted chilled juices

Minimum of 20 people required

The Early Bird Special \$9.70
Seasonal Sliced Fruit and Berries
Fluffy Scrambled Eggs
Breakfast Potatoes
Choose one of the following:
Crispy Bacon
Sausage Links or Patties
Grilled Ham

Wheaton's Fitness First \$8.25
Hot oatmeal served with the following toppings:
Brown Sugar, Raisins, Cinnamon, shredded Coconut
And your Choice of Milk 2%, Whole and Skim
Low Fat Yogurt with Homemade Granola
Seasonal Sliced Fruit and Berries

Chef for the Day \$10.75
Build your own buffet — choose one of each category:

Egg
Scrambled
Scrambled with Cheese
Quiche

Entree
Pancakes
French Toast
Biscuites & Gravy

Meat
Bacon
Grilled Ham
Sausage Links

Potatoes
Hashbrown
Skillet
O'Brien

A LA CARTE

Sippers

Freshly Brewed Starbuck's Coffee	\$16.25 Per Gallon
Freshly Brewed House Coffee	\$13.65 Per Gallon
Bottle Juices	\$1.95 per Bottle
Chilled Orange, Apple, Cranberry Juice	\$7.80 Per Carafe
Bottle Water – Still and Sparkling	\$1.95 Per Bottle
Assorted Soft Drinks – Regular and Diet	\$1.65 Per Can
Whole Milk, Skim Milk or 2%	\$7.15 per Carafe
Air-pot of Coffee/Decaf/Hot Water	\$7.80 per Air-pot
Wheaton Punch	\$13.65 Per Gallon
Sparkling Apple Cider	\$17.55 Per Gallon
Lemonade or Ice Tea	\$13.65 Per Gallon
Hot Cocoa	\$13.65 Per Gallon

ONE GALLON SERVES APPROXIMATELY 20 GUESTS

Gourmet Coffee Station \$5.25 per person

Includes the following:

- Regular and DeCaf Coffee
- Assorted Hot Teas
- Assorted Flavor Syrups
- Whipped Cream and Chocolate Shavings
- Cinnamon and Cocoa Powder

FRESH FROM THE BAKERY

Assorted Muffins, Croissants and Fruit Breads	\$12.35 Per Dozen
Assorted Bagels with Cream Cheese & Jam	\$16.25 Per Dozen
Warm Cinnamon Buns	\$12.35 Per Dozen
Assorted Scones	\$14.95 Per Dozen
Freshly Baked Cookies	\$10.40 Per Dozen
Gourmet Fudge Brownies	\$11.05 Per Dozen
Bundt or Coffee Cake	\$13.65 Each
Gourmet Dessert Bars	\$11.70 Per Dozen
Cheesecake Bars	\$12.35 Per Dozen
Chocolate Dipped Strawberries	\$16.25 Per Dozen
Chocolate Dipped Pretzels	\$11.50 Per Dozen
Assorted Biscotti	\$12.35 Per Dozen
Mini Fruit Tartlets	\$20.15 Per Dozen

MUNCHIES

Sliced Fresh Fruit and Seasonal Berries	\$2.55 Per Person
Imported and Domestic Cheese Tray	\$2.25 Per Person
Vegetable Basket	\$2.15 Per Person
Whole Pieces of Fruit	\$1.30 Each
Individual Bags of Chips	\$1.75 Per Bag
Bowl of Salsa and Tortilla Chips	\$9.85 Per Bowl
Hot Jumbo Cinnamon Pretzels	\$1.95 Each
Hot Jumbo Pretzels with Cheese Sauce	\$2.25 Each
Power Mix: M&M's, Raisins, Assorted Nuts	\$13.00 Per Pound
Mixed Nuts	\$15.60 Per Pound

EVERYONE NEEDS A BREAK

*Please note beverages are not included in breaks
Paper products will be supplied
Minimum of 20 people required*

McCully Field's Bleacher Break \$6.50
Individual Bags of Chips and Cracker Jacks
Hot Pretzels with Yellow Mustard
Nacho Chips with Nacho Cheese Sauce

Health Nut \$6.85
Seasonal Sliced Fresh Fruit
Vegetable Crudite with Ranch Dip
Homemade Wheaton Power Mix

Wheaton College Break \$6.85
Mini Assorted Candy Bars
Homemade Wheaton Power Mix
Peanut Butter Rice Crispy Treats

Chocoholic \$7.85
Gourmet Fudge Brownies
Chocolate Dipped Strawberries
Chocolate Dipped Pretzel Sticks

Café Maison \$8.15
Chocolate Dipped Biscotti
Selection of Miniature Pastries and Cannoli

Mexican Fiesta \$7.50
Homemade Tortilla Chips with Fresh Salsa
Homemade Guacamole, Sour Cream and Warm Nacho Cheese

English Tea Break \$8.75
Assorted finger sandwiches to include:
Tomato, Cucumber, Ham & Cheese
Assorted Homemade Scones with Preserves and Butter
Selection of Miniature Pastries

BOXED LUNCHES

*Each fabulously fresh sandwich or salad box lunch is delivered to you with
fresh whole fruit, pasta salad, a gourmet snack, a delicious home-baked cookie
and napkin-wrapped utensils and beverage*

YOUR CHOICE OF:

N.Y. Style Turkey Breast \$9.10
Roasted Turkey Breast, Roma Tomatoes and Green Leaf Lettuce on Rye Bread
with a Mayonnaise Spread

Wheaton's Chicken Focaccia \$10.00
Tender Grilled Chicken Breast on a Tomato Focaccia
Topped with Red Pepper Rings, Provolone Cheese, Gourmet Greens and
Mayonnaise Spread

Ham & Swiss Crescent Subzz \$9.10
Virginia Style Ham with Imported Swiss Cheese and Lettuce on a Kaiser Roll
With Mustard - Mayonnaise

Dad's Roast Beef \$9.45
Sliced Roast Beef with Horseradish-Mayo Spread, Onion rings,
Roma Tomatoes and Crisp Lettuce Make This Sandwich
a Salute to Dads Everywhere!

Beef and Cheddar Subzz \$9.75
A Yummy Hoagie Roll Filled with Thinly Sliced Roast Beef, Cheddar Cheese
and Green Leaf Lettuce.
Served with Mayonnaise and Mustard

BOXED LUNCHES

continued

Classic Ham, Turkey, Salami and Provolone \$9.75

Smoked Virginia Ham, Smoked Turkey Breast and Salami Stacked with
Provolone Cheese and Lettuce
On Whole Grain Wheat with Mayonnaise Spread

Roma Tomato & Mozzarella (Vegetarian) \$9.45

The Tastes of Summer. Dense Italian Bread Blankets Juicy Roma Tomatoes,
Fresh Mozzarella, Spinach, Pesto Mayonnaise and Balsamic Vinaigrette

Crispy Chicken Salad \$9.10

Crispy Breaded Chicken Breast, Julienned Carrots and Cherry Tomatoes
on a Bed of Crisp Romaine Lettuce. Ranch Dressing Included

Traditional Chef Salad \$9.45

Virginia Ham, smoked Turkey Breast, tender cooked Roastbeef,
Sliced Swiss Cheese
Tomato, Cucumber, Carrots and Hard boiled Egg

SUPREME SALAD SELECTIONS

Harbor House Salad

Assorted Field Greens with Tomato, Cucumbers and Carrots
With your Choice of Dressing
SIDE SALAD \$3.25 PER PERSON
ENTRÉE SALAD \$6.85 PER PERSON

Traditional Caesar Salad

Chopped Romaine Lettuce Tossed with Caesar Dressing,
Garlic and Herb Croutons,
Sprinkled with Parmesan Cheese
SIDE SALAD \$4.25 PER PERSON
ENTRÉE SALAD \$10.00 PER PERSON

Or

ADD GRILLED SHRIMP 3.25 PER PERSON
ADD GRILLED CHICKEN \$2.00 PER PERSON

California Cobb Salad

Diced Chicken, Avocado, Blue Cheese, Hard boiled Egg
Olives, Bacon and Tomato
Served with Traditional Cobb Dressing
\$11.35 PER PERSON

Baby Spinach Salad

Baby Spinach, Red Onion Rings, Sugar Glazed Walnuts
Sliced Hard Boiled Egg
With a Warm Potato-Bacon Vinaigrette
SIDE SALAD \$4.25 PER PERSON
ENTRÉE SALAD \$10.00 PER PERSON

Asian Chicken & Garlic Shrimp Salad

Marinated Teriyaki Chicken Strips and Sautéed Garlic Shrimps On a Bed
Of Baby Field Greens With Pepper Julienne, Bean Sprouts
Cucumbers, Crispy Rice Noodles and Sesame Soy Dressing
\$12.35 PER PERSON

WHEATON COLLEGE SIGNATURE BUFFETS

All buffets include regular and decaf coffee and iced tea with lemon slices

Minimum of 20 guests

The Italian Village

Traditional Caesar Salad with Homemade Caesar Dressing
Marinated Chilled Grilled Vegetable Platter drizzled
With Balsamic Vinegar and Olive Oil

Assorted Pizzas to include:

Cheese, Sausage and Pepperoni

Penne & Linguine Pasta with Homemade Marinara
And Creamy Alfredo with Parmesan Cheese

Served with Garlic Bread Sticks

Tiramisu Cake

\$13.35 PER PERSON

The Pasta Mania

Homemade Antipasto Salad
Traditional Caesar Salad with Homemade Caesar Dressing

Choice of Two Pastas:

Penne

Farfalle

Linguine

Spaghetti

Choice of Two Sauces:

Basil Marinara

Creamy Garlic Alfredo

Pesto

Bolognese

Garlic Bread Sticks

Tiramisu Cake

\$14.75 PER PERSON

WHEATON COLLEGE SIGNATURE BUFFETS

continued

The Orient Express

Vegetable Egg Rolls and Pot Stickers with Dipping Sauce

Choice of Two Entrées:

Cashew Chicken

Sweet & Sour Chicken or Pork

Sesame Beef & Broccoli

Singapore Noodles

Choice of:

Vegetable Fried Rice

Steamed Coconut Rice

Pineapple Fried Rice

Fortune Cookies & Rice Pudding

\$16.20 PER PERSON

Wheaton Style BBQ

Marinated Grilled Chicken Breast

Homemade Hamburgers

Honey Glazed BBQ Ribs

Lettuce, Tomato, Onion, Pickle Slices

Kaiser Rolls, Hamburger Buns and the Appropriate Sauces

Baked Beans

German Potato Salad or Bow Tie Pasta Salad

Creamy Cole Slaw

Assorted Chicago Style Cheesecakes

\$13.35 PER PERSON

The Wheaton Deli Station

Smoked Ham, Smoked Turkey Breast, Homemade Roast Beef,

Salami, Assorted Cheeses

Lettuce, Tomatoes, Pickles, Sliced Olives, Pepperoncinis

German Potato Salad or Bow Tie Pasta Salad

Assorted Fresh Sliced Breads

Lemon Bars

\$12.00 PER PERSON

WHEATON COLLEGE SIGNATURE BUFFETS

continued

The Bon Appétit Farmers Market

Romaine & Baby Field Green Lettuces

Homemade Vegetable Pasta Salad

Homemade Tuna or Tarragon Chicken Salad

The following Toppings included:

Tomatoes, Cucumbers, Shredded Cheese

Croutons, Hard boiled Eggs, Ham & Bacon

Sunflower Seeds and Garlic Herb Croutons

Your Choice of Dressings

Freshly Baked Rolls & Butter

Chocolate Cake with Whipped Cream

\$13.35 PER PERSON

The Wrapper

Chef's Soup of the Day

Assorted Flour Tortillas with Basil Mayonnaise, Tomato and Crisp Lettuce

Wrapped with the following:

Your Choice of Three:

Sliced Roast Beef & Cheddar Cheese

Ham & Swiss Cheese

Turkey Breast & Provolone Cheese

Homemade Chicken Salad

Seasonal Grilled Vegetables

Assorted Dessert Bars from our Pastry Kitchen

\$11.70 PER PERSON

SERVED MAIN ENTREES

All full-service dinners are served with a house garden salad, entrée

Fresh baked rolls with butter rosettes

Iced tea, freshly brewed regular and decaf coffee

All entrées include your choice of starch of the following:

Dauphinois Potatoes, Blue Cheese Whipped Potato, Roasted Parsley Potatoes

Wild Rice Pilaf, Israeli Cous Cous or Grilled Mushroom Polenta

Poultry

ASIAGO CHICKEN ROULADE

Filled with Sun Dried Tomato-Asiago Cheese

Toasted Pine Nuts, Mushrooms and Fresh Herbs

Served With a Lemon-Herb Veloute and Vegetables du Jour

\$17.55 PER PERSON

CHICKEN BREAST FLORENTINE

Stuffed Herb Crusted Chicken Breast with Spinach, Ricotta Cheese

And Pine Nuts, Served with Garlic Cream Sauce and Vegetable du Jour

\$16.55 PER PERSON

CHICKEN BREAST PARMESAN

Lightly Breaded Chicken Breast Topped with Melted Mozzarella Cheese

Served with Linguine Pasta and Fresh Basil Marinara

\$14.65 PER PERSON

CHICKEN BREAST TROCADERO

Marinated, Pan Seared Chicken Breast Served with a Demiglace

Including: Pepper Julienne, Capers, Mushrooms, Onions

And Prosciutto Ham Served with Vegetable du Jour

\$15.25 PER PERSON

FREE RANGE CHICKEN BREAST

A Nice and Tender French Chicken Breast with Wing Bone

Served with a Wild Mushroom-Thyme Reduction and Vegetable du Jour

\$17.85 PER PERSON

SERVED MAIN ENTREES

continued

Beef & Pork

All entrées include your choice of starch of the following:

Dauphinois Potatoes, Blue Cheese Whipped Potatoes,
Roasted Parsley Potatoes

Wild Rice Pilaf, Israeli Cous Cous or Grilled Mushroom Polenta

PEPPER CRUSTED LONDON BROIL

Sliced Beef Top Cap Cooked Medium, Served with a Wild Mushroom
Shallot Reduction and Vegetables du Jour

\$19.35 Per Person

ROASTED PRIME RIB

Juicy Beef Cooked Medium with Au Jus and Horseradish
Served with Vegetables du Jour

\$25.55 Per Person

DUET OF MEATS

Petite Filet of Beef Tenderloin and Herb Crusted Lamb Chop
Served with Three Peppercorn Reduction and Vegetable du Jour

\$31.20 Per Person

ROASTED PORK CHOP

Marinated Roasted Pork Chop stuffed with Mushroom Duxelle and Sage
Served with Sund Dried Tomato-Herb Reduction and Vegetable du Jour

\$26.00 Per Person

MEDALLION OF PORK TENDERLOIN

Herb Crusted Medallion of Pork Tenderloin Served on a Bed of Sautéed
Baby Spinach Topped Smoked Apple Demi Glace and Vegetable du Jour

\$27.30

SERVED MAIN ENTREES

continued

Seafood & Shellfish

All entrées include your choice of starch of the following:

Dauphinois Potatoes, Blue Cheese Whipped Potato, Roasted Parsley Potatoes
Wild Rice Pilaf, Israeli Cous Cous or Grilled Mushroom Polenta

ENCHRUSTED SALMON

Wild Caught Salmon Wrapped in a Horseradish Crust
on Top of a Rich Mousse

De Poisson with Lemon-Chervil Buerre Blanc and Vegetable du Jour

\$19.85

OATMEAL STRIPED BASS

Farm Raised Striped Bass Baked to Perfection with Fresh Herbal Oats
And Served with a Orange-Herb Buerre Blanc and Vegetable du Jour

\$24.75

DUET OF SHRIMP & SCALLOP

Garlic Marinated Tiger Prawns and Fresh Sea Scallops On a Bed of
Sautéed Baby Spinach, Served with a Lemon-Saffron Veloute

And Vegetable du Jour

\$31.20

Vegetarian Selections

ROASTED VEGETABLE PIROSHKI

Seasonal Roasted Vegetables Baked in Light Puff Pastry and Fresh Herbs
Served with a Roasted Sweet Red Pepper Coulis and Wild Rice Timbale

\$15.60

EGGPLANT PARMESAN NAPOLEON

Lightly Breaded Eggplant and Fresh Basil Marinara Stacked Together with
Shredded Mozzarella Cheese and Served with Linguine Pasta

\$15.60

RECEPTION HORS D'OEUVRES

The following selections include 50 pieces per order

Hot

Sausage Stuffed Mushroom Caps \$91.00
Mushroom Caps Filled with Sausage, Walnuts, Spinach, and Parmesan Cheese

Crab Stuffed Mushrooms \$97.50
Mushroom Caps Filled with Spicy Crab Stuffing

Maryland Crab Cakes \$117.00
A Mixture of Crab Claw Meat, Dijon Mustard, Herbs, and Spices
Griddled to a Golden Brown Perfection and Served with Spicy Bistro Sauce

Brie en Croute \$97.50
Warm Molten Triple Cream French Brie in Pastry
Served with Apples, Grapes, and Crackers

Mission Fig and Maytag Blue Cheese Strudel \$104.00
Mission Figs, Simmered with Walnuts, and Caramelized Onions in Concord
Grape Juice Rolled in Phyllo with Crumbled Maytag Blue Cheese
Served with a Reduction of Grape Juice and Balsamic Vinegar

Swedish Meatballs \$84.50
What Hors d'Oeuvre Menu Would Be Complete without this Classic?

Mini Chicken Brochettes \$91.00
With Tri-colored Peppers and Citrus Aioli

Chicken Quesadillas \$97.50
Seasoned Grilled Chicken with Chihuahua Cheese and Pico de Gallo

Coconut Crusted Shrimps \$97.50
Crispy Baked Coconut Shrimps
Served with a Tropical Mango-Pineapple Salsa

Mini Deep Dish Pizza \$91.00
Assorted miniature deep dish pizzas to include:
Cheese, Sausage and Pepperoni

RECEPTION HORS D'OEUVRES

The following selections include 50 pieces per order

Cold

Chevre Crostini \$78.00
Chevre Cheese, Roasted Tomatoes, and Chiffonade of Fresh Basil on an
Herb Garlic Toast Point

Beef Medallion & Boursin Canapé \$104.00
Tender Slices of Peppered Beef Tenderloin on Top of Boursin Cheese,
Topped with Red Onion Marmalade

Melon Prosciutto \$91.00
Sweet Melon Wrapped with Thinly Sliced Prosciutto Ham

Shrimp Cocktail \$123.50
Chilled Gulf Shrimps Served on Ice with Traditional Cocktail Sauce
And Lemon wedges

Bruschetta \$78.00
Toasted Garlic Crostinis Topped with a Tomato Concasse, Fresh Basil
Chopped Garlic and Shredded Parmesan Cheese

Smoked Salmon & Cucumber Canapé \$91.00
Slices of French Cucumber with Dill Fromage Blanc and Smoked Salmon

Assorted Sushi & Maki Rolls \$117.00
Seasoned Rice, Hand-rolled in Nori with Crisp Vegetable, Avocado, and Crab
with Pickled Ginger, Wasabi and Soy Sauce

Ahi Tuna Tartare \$130.00
Lime, Ginger, Soy, and Chili Paste Marinated Tuna on top of a Wonton Crisp
Garnished with Tobiko Caviar

ACTION STATIONS

The additional charge of 75.00 for one chef is not included

The minimum is 20 people for the following choices

Mashed Potato Bar

Plain, wasabi and roasted garlic mashed potatoes

served with the following toppings:

Bacon Bits, Diced Ham, Horseradish, Fresh Herbs, Diced Tomato, Crumbled
Blue Cheese, Shredded Cheddar Cheese, Roasted Garlic, Black Olives

Made to Order For You and Served in Tulip Glasses

\$5.85 PER PERSON

Salmon Coulbiac

Salmon Filet topped with Sautéed Spinach and Herbal Rice and Wrapped
Puff Pastry, Served with a Lemon Veloute

\$7.15 PER PIECE

Whole Carved Beef Wellington

Juicy and Tender Cooked Filet of Beef Tenderloin topped with a Wild
Mushroom Duxelle and Wrapped with Fluffy Puff Pastry

Served with Sauce Choron and Silver Dollar Rolls

\$9.10 PER PIECE

SWEET TEMPTATIONS

Homemade Cheesecake \$5.20

Your choice of: Turtle, Raspberry, Chocolate, Key Lime or Plain

Walnut Torte \$5.50

Served with Warm Chocolate Sauce

Flourless Chocolate Cake \$4.85

Served with Crème Anglaise

Profiteroles filled with Coffee Ice Cream \$5.20

Served with Bittersweet Chocolate Sauce

Traditional Carrot Cake \$4.85

Served with Crème Anglaise

Wheaton's Chocolate Delight \$5.20

Chocolate Sponge Cake with Milk Chocolate Mousse

Covered with Dark Chocolate Ganache

Vienna Apple Strudel \$5.50

Served with Crème Anglaise and Whipped Cream

SWEET TEMPTATIONS

continued

Chocolate Banana Bread Pudding \$4.85
Served with Crème Anglaise and Dusted with Cocoa

Strawberry Shortcake \$5.20
Fresh Strawberries Layered with Lemon Biscuits
Topped with Whipped Cream and Dusted Sugar

Raspberry Rumba \$5.20
Layers of Rich Chocolate Cake with White Chocolate Mousse
Served with Raspberry Coulis

Traditional Tiramisu \$5.20
Layers of soft Ladyfingers soaked with Espresso and Rich Mascarpone Cheese
Dusted with Cocoa Powder

Fruit Sorbet or Ice Creams \$2.50
Served with a Fruit Topping and Wafer Cookie

Homemade Sheet Cakes for Special Occasions
¹/₂ Sheet Cake with Your Choice of Filling \$55.00 (*Serves 40 Guests*)
Full Sheet Cake with Your Choice of Filling \$130.00 (*Serves 80 Guests*)

CATERING NOTES

BON APPÉTIT
MANAGEMENT COMPANY

food services for a sustainable future®

CATERING NOTES
