

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —

Wheaton College

Event Services Client Menu



WELCOME TO BON APPÉTIT CATERING

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. Bon Appétit is 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 environment.

For more information about the healthy foods that we serve, visit our website at www.bamco.com. Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee and delicious hors d'oeuvres to elegant served meals and beautiful buffets. However, our menu is just a starting point to our culinary expertise. We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentation, and hands-on professional service.

Our experience has taught us to pay great attention to the quality of our ingredients, food preparation, presentation, and service. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best for your event. We want our guests to see us as partners in creating a better world. It is what makes us uniquely Bon Appétit.

EXECUTING YOUR VISION

Bon Appétit catering is committed to presenting foods that appeal to both the palate and the eye. Our menus are thoughtfully designed to highlight the freshest local ingredients available. Within our catering menu are the most requested items to guide your planning but we'll gladly assist you in selecting items and developing custom menus for your event. Please allow at least two weeks for customized menus.

MENU PRICING

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices in this menu do not include applicable taxes and/or service charges when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, or labor. **Prices in this menu are subject to change.**

GETTING A QUOTE/PLACING YOUR ORDER

Please have your estimated number of guests, event name, start and end times, location/room name on campus, budget estimate and conference/event planner contact name ready to provide to the Catering Manager when getting a quote or placing an order.

We require that all catering requests be placed at least two weeks prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the

availability of services or product. Last-minute requests may incur a 25% service fee and be subject to a limited menu and/or pick up may be required.

To begin the catering process, you may reach out to Alexis Tapia, Bon Appétit Catering Manager, at Alexis.tapia@cafebonappetit.com. Your Event Services Conference/Event Manager can also connect you to Bon Appétit as well.

THE FINE LINE

EVENT CONFIRMATION, GUARANTEES & CANCELLATIONS

Final guest count guarantees must be received at least two weeks prior to the event. After that time, your count can increase if needed, but it can no longer decrease. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed count or the actual number of guests served, **whichever is greater.**

Any cancellation should be made no later than 1 week prior to your scheduled event. Any event that is not canceled within this period will result in a 50% charge of the total amount of the contracted event. Events that are canceled within a 24-hour time frame will result in a 100% charge of the total contract amount.

PAYMENT AND BILLING

After discussing your event needs with Bon Appétit, they will enter the order in their online catering system for you and you will receive information about your order in writing from their Catering Manager. You must confirm the order in writing. Once confirmed in writing, your catering services will be provided and then the catering charges will appear on your final invoice from Event Services, which is created at the conclusion of your event and is subject to change based on your event's final count and any changes or additions you request. Additional charges may be necessary for rental items and/or labor over Bon Appétit's standard staffing levels.

EVENT SPACES

Your Event Services Conference/Event Manager will assist you with booking the proper spaces for your event. In some cases, Bon Appétit may need a staging area for your event. When this is required, Bon Appétit will work with Event Services on your behalf to secure the additional space. This space may not have been included in your original arrangements with Event Services and may involve an additional rental charge.

Bon Appétit will also consult with Event Services to arrange for the proper number of catering tables and trash cans needed for your food/ beverage setup. Bon Appétit will need a minimum of 2 hours to setup (3 hours for china service) prior to your event start time. Please

allocate this time when planning your event schedule. Please remember Bon Appétit will also need time at the end of your event to clean up your event space.

ADDITIONAL INFORMATION

LABOR CHARGES

Bon Appétit will need a minimum of 2 hours to set up prior to your event start time (or 3 hours if you are using rented dishware & flatware). Bon Appétit will also need time at the end of your event to clean up your event space. Please allocate this time when planning your event schedule and confirm your schedule with the Bon Appetit Catering Manager before publishing it to your participants/guests.

If needed, additional service staff will be billed at the following rates:

- Tier one wait staff: \$30.00 per hour. 4 hour minimum*
- Tier two wait staff: \$38.00 per hour. 4 hour minimum*
- Beverage Server: \$30.00 per hour 4 hour minimum*
- Chef/Carver: \$50.00 per hour. 3 hour minimum**

*2 hour set up, 2 hours service, 1 hour breakdown

**1 hour set up, 1 hour service, 1 hour breakdown

DISHWARE/FLATWARE RENTAL SERVICE

Disposable tableware is included with all off-site catering. Dishware, flatware and glassware may be rented at an additional per person cost. Please inquire with the Catering Manager regarding pricing. Should you choose to bring in outside dishware rentals, additional labor fees will apply.

TABLE LINENS

Table linens for your food & beverage service/buffet tables only are complimentary from Bon Appétit. Guest dining table linens, welcome table, or any other table linens are not included.

Additional linens are available for a fee:

- Black linen dinner napkin: complimentary with dishware/flatware rental
- Black rectangle linen: (90" x156" for an 8' table) \$18.00 each
- Black square linen: (85" x85") \$8.00 each

Specialty linens and additional colors are available upon request for an additional fee. Please inquire with the Catering Manager regarding availability and pricing. You may also get a linen rental quote through Event Services. For linens that you provide yourself or rent through Event Services an additional labor fee will apply if you would like Bon Appétit catering staff to set them up and/or clean them up.

BEVERAGES

Cold

Per Gallon (serves 10-12)

Iced Water	\$6
Spa Water	\$11
• Lemon-Strawberry	
• Cucumber	
• Citrus Medley	
Iced Tea	\$16
Iced Tea Unsweetened.....	\$16
Lemonade	\$16
Orange Juice	\$16
Apple Juice	\$16
Cranberry Juice	\$16
Wheaton Punch: Passion Fruit, Orange Juice, Guava Juice, Sierra Mist	\$21
Mastodon Punch – Citrus Juice, Peach Juice, Sprite	\$21
Flavored Water	\$21
• Blueberry, Pomegranate, Acai	
• Strawberry, Kiwi	
• Watermelon	
• Mango	
Holiday Punch – Apple Juice, Grape Juice, Pineapple Juice, Club Soda	\$21

Hot

Per Gallon (Serves 10-12)

Fresh Brewed "I Have a Bean" Regular Coffee	\$21
Fresh Brewed "I Have a Bean" Decaf Coffee	\$21
Hot Cocoa	\$16
Hot Cider (Seasonal)	\$17

Per Pump Pot (Serves 6)

Fresh Brewed "I Have a Bean" Regular Coffee ..	\$16
Fresh Brewed "I Have a Bean" Decaf Coffee	\$16
Assorted "Stash" Teas with Hot Water	\$16

Individual Beverages Options

Soft Drinks – 12 oz. Cans	\$2
Bottled Water	\$3
Fresh Squeezed Orange Juice – 9 oz glass	\$5

Breakfast Buffets

Price are per person with a 15-person minimum. Includes Regular Coffee, Tea, and Water. **Decaf Coffee not included.*

The Wheaton Continental Breakfast – \$10

Assorted Freshly Baked Breakfast Pastries, Assorted Muffins, Danishes, Buttery Croissants, Assorted Breads and Fresh Cubed Fruit

South of the Border - \$17

Scrambled Eggs Mixed with Chorizo, Served with Breakfast Potatoes, Salsa, Shredded Cheddar Cheese, Flour Tortillas, Avocado Crema, and Fresh Cubed Fruit

All America - \$17

*Choice of one Protein, Cage Free Scrambled Eggs, Breakfast Potatoes, Biscuits, Butter and Jelly and Fresh Cubed Fruit

How About a Little Quiche – \$12.50

Choice of One Quiche (6 Slices), Breakfast Potatoes, Choice of one Protein and Fresh Cubed Fruit

Choice of one quiche

- Vegetable only with no cheese
- Smoked bacon with onions and Swiss

Baked Frittata - \$12.50 per person

Choice of one Frittata, Breakfast Potatoes, *Choice of one protein, Biscuits, Butter, Jelly and Fresh Cubed Fruit

Choice of one frittata

- Vegetable only with no cheese
- Smoked bacon with onions and Swiss

Biscuits and Gravy - \$17

Scrambled Eggs, Two Biscuits, Pork Sausage Gravy, Breakfast Potatoes and Fresh Cubed Fruit

French Toast - \$17

*Choice of one Protein, French Toast with Seasonal Fruit Topping and Fresh Cubed Fruit

Pancakes - \$17

*Choice of one Protein, Pancakes with Seasonal Fruit Topping and Fresh Cubed Fruit

Croissant Breakfast Sandwich - \$17

Bacon, Scrambled Eggs, Cheddar Cheese, Breakfast Potatoes and Fresh Cubed Fruit

English Muffin Breakfast Sandwich - 17

Sausage Patty, Scrambled Eggs, Cheddar Cheese, Breakfast Potatoes and Fresh Cubed Fruit

Yogurt Party Bar – \$4.50

Vanilla Yogurt, Homemade Granola, Assorted Berries, Coconut Flakes, Mini Chocolate Chips

Oatmeal Bar - \$4.50

Vanilla Yogurt, Homemade Granola, Assorted Berries, Coconut Flakes, Mini Chocolate Chips

***Choice of one Protein**

- Smoked Bacon
- Turkey Sausage Links
- Pit Ham
- Pork Sausage Links

Breakfast a la Carte

Per Dozen

Assorted Mini Muffins - \$20

Butter Croissants - \$21

Assorted Large Muffins - \$38

Assorted Scones - \$19

Assorted Danish - \$20

Assorted Donuts - \$16

Cinnamon Rolls - \$19

Assorted Donut Holes - \$7.5

Assorted Bagels - \$21

Gluten Free Donuts - \$26

Schmear Options:

- Plain
- Honey
- Fresh Herb
- Cinnamon Brown Sugar

Overnight Oats - \$38

Chia Seeds, Almond Milk, Fresh Berries, Honey

Per Loaf – 12 slices

Lemon Breakfast Bread - \$16

Blueberry Breakfast Bread - \$16

Cranberry-Orange Breakfast Bread - \$16

Banana Breakfast Bread - \$16

Pumpkin Breakfast Bread (seasonal) - \$16

Per Person

Smoked Bacon – \$3.99

2 Pancakes – \$3.99

Pork Sausage – \$3.99

2 Slices of French Toast – \$3.99

Turkey Sausage – \$3.99

Hash Brown Potatoes – \$3.99

Ham – \$3.99

Potatoes O'Brien – \$3.99

Boxed Lunches

Price are per person with a 15-person minimum. Choice of one boxed meal, includes fresh whole fruit, bottled water, house baked cookie, mayo packets Mustard packets, Bagged Chips, Napkins and Cutlery.

Hot Sandwich

Grilled Chicken Sandwich – \$17.50

Lettuce, Tomato, Beamer Special Sauce

Hamburger – \$17.50

Lettuce, Tomato, Red Onion

Breaded Chicken Sandwich – \$17.50

Lettuce, Tomato, Beamer Special Sauce

Cheeseburger – \$17.50

Lettuce, Tomato, Red Onion

Veggie Burger – \$17.50

Lettuce, Tomato, Red Onion

Cold Sandwich

Turkey and Swiss Sandwich – \$17.50

House Roasted Smoked Turkey Breast, Swiss Cheese, Mixed Greens, Tomato, Wholegrain Bread

Roast Beef and Cheddar Sandwich – \$17.50

House Roasted Beef, Sharp Cheddar, Mixed Greens, Tomato, White Bread

Ham and American Sandwich – \$17.50

Hickory Smoked Ham, American Cheese, Mixed Greens, Tomato, Sourdough Bread

Vegetarian Wrap – \$17.50

House-made Roasted Red Pepper Hummus, Spinach, Zucchini, Portabella Mushrooms, Spinach Tortilla

House Made Tuna Salad – \$17.50

Mixed Greens, Tomato, Wholegrain Bread

House Made Chicken Salad – \$17.50

Mixed Greens, Mixed Greens, Tomato, White Bread

Salads

Southwest Salad – \$17.50

Field Greens, Pico de Gallo, Fire Roasted Corn, Black Beans, Red and Green Peppers, Cheddar Cheese, Fried Tortilla Chips, Lime Wedge, Avocado Ranch Dressing

Southwest Salad with Chipotle Chicken – \$20.50

Field Greens, Pico de Gallo, Fire Roasted Corn, Black Beans, Red and Green Peppers, Cheddar Cheese, Fried Tortilla Chips, Lime Wedge, Avocado Ranch Dressing with Chipotle Chicken

Chophouse Wedge – \$17.50

Iceberg Lettuce, Hardboiled Eggs, Bacon, Cucumbers, Tomatoes, Blue Cheese Dressing

Chophouse Wedge with Seasoned Chicken – \$20.50

Iceberg Lettuce, Hardboiled Eggs, Bacon, Cucumbers, Tomatoes, Blue Cheese Dressing, Seasoned Chicken

Caesar Salad – \$17.50

Romaine Hearts, House Croutons, Shaved Parmesan, Traditional Caesar Dressing

Caesar Salad with Chicken – \$20.50

Romaine Hearts, House Croutons, Shaved Parmesan, Traditional Caesar Dressing, Chicken

Greek Salad – \$17.50

Romaine Lettuce, Tomato, Cucumber, Kalamata Olives, Feta Cheese, Red Onion, Greek Vinaigrette

Greek Salad with Chicken – \$20.50

Romaine Lettuce, Tomato, Cucumber, Kalamata Olives, Feta Cheese, Red Onion, Greek Vinaigrette, Chicken

Deli Tray

\$17 Per Person

Price are per person with a 15-person minimum.
Your Choice of Three Meats, Two Cheeses, Served with Sliced Bread, Lettuce, Tomatoes,
Red Onions, Mayo, Mustard, and House Chips

Choice of Three Meats

- Capicola
- Salami
- Tuna Salad
- Chicken Salad
- Ham
- Turkey
- Roast Beef

Choice of Two Cheeses

- American
- Swiss
- Cheddar
- Provolone
- Pepper Jack

Snack Attack

Price are per person with a 15-person minimum.

Butter Popcorn	\$2
Guacamole and House Tortilla Chips	\$6.50
Chicago Style Popcorn	\$4
House Tortilla Chips and House Made Salsa	\$5.50
Jumbo Pretzels with Cheese Sauce	\$5
Sweet and Salty Trail Mix	\$4
Trail Mix, Goldfish, Dried Fruit, M&M's, Mini Pretzels	
Hummus and Pita Chips	\$6.50
House Made Potato Chips	\$2.50
Choice of one; Ranch, BBQ or House Seasoning	
Priced per Dozen	
Italian Pinwheels on Flour Tortilla	\$20
Turkey Pinwheels on Flour Tortilla	\$20

Appetizer Display

Price per Per Order

Artisan Cheese

Domestic and Artisanal Cheese with Assorted Crackers

- 10 – 20 Servings \$43.50
- 25 – 35 Servings \$81
- 40 – 50 Servings \$145

Fruit Tray

Fruit Tray with Selection of Seasonal Fruit

- 10 – 20 Servings \$39.50
- 25 – 35 Servings \$78
- 40 – 50 Servings \$140

Mediterranean Spread Bar

Traditional Hummus, Baba Ghanoush Eggplant Spread and Whipped Spicy Feta Spread. Served with Crispy Pita Chips and Fresh Vegetables.

- 10 – 20 Servings \$43.50
- 25 – 35 Servings \$78
- 40 – 50 Servings \$140

Antipasto Platter

Choice of Cold Cuts, Marinated Fresh Mozzarella, Provolone Cheese, Grape Tomatoes and Marinated Olives. Served with Assorted Crackers.

- 10 – 20 Servings \$78
- 25 – 35 Servings \$100
- 40 – 50 Servings \$159

Mezze Board

Olives, Falafel, Feta Cheese, Dolma, Tabbouleh, Cucumber Sticks, Cherry Tomatoes, Tzatziki Spread and Hummus. Served with Multigrain Crispy Flatbread.

- 20 – 35 Servings \$92
- 40 – 50 Servings \$159

Bruschetta

Tomato-Basil Bruschetta with a Balsamic Reduction and Home-Made Crostini

- 10 – 20 Servings \$34
- 25 – 35 Servings \$61
- 40 – 50 Servings \$109

Farmer's Market Vegetable Tray

Grilled Zucchini, Yellow Squash, Eggplant, Portabella Mushrooms, Carrots, Celery, Broccoli, Cauliflower with Creamy Ranch Dressing

- 10 – 20 Servings \$43.50
- 25 – 35 Servings \$80
- 40 – 50 Servings \$139

Spinach and Artichoke Dip

Toasted Pita

- 25 – 35 Servings \$92
- 40 – 50 Servings \$159

Hors D'oeuvres

Hot

Priced per Dozen

Chicken Satay Skewers \$25

Choose one sauce per order

- Teriyaki Sauce
- Barbecue Sauce
- Lemon Oregano Sauce

Franks in a Blanket \$29

Brie en Croute Bites \$40

Apricot Sauce

Scallops Wrapped in Bacon \$45

Vegetable Samosa \$30

Tamarind Chutney

Pork Pot Stickers \$10

Gyoza Sauce

Spanakopita Triangles \$30

Mediterranean Pinwheels in Puff Pastry \$24

Ham and Cheese Pinwheels in Puff Pastry \$24

Meatballs \$19

Choice of one sauce per dozen:

- Barbecue Sauce
- Honey Sriracha Sauce
- Teriyaki Sauce
- Sweet Chili Sauce
- Swedish Sauce
- Marinara Sauce
- Sweet and Sour Sauce

Cold

Priced per Dozen

Jumbo Shrimp Skewers \$21

Cocktail Sauce

Melon Prosciutto Skewers \$20

With Fresh Mozzarella, Basil and Balsamic Drizzle

Tuscan Skewers \$19

Cubed Cheese, Aged Salami, Kalamata Olives and Cheese Tortellini

Caprese Skewer \$19

Fresh Mozzarella, Vine Ripe Grape tomato, Sweet Fresh Basil, Garlic Oil and Balsamic Glaze

Small Fruit Skewer \$14.50

Large Fruit Skewer \$19

Entrees

This can be a plated or buffet. Price are per person with a 15-person minimum.
All entrees includes a Garden Salad, One Starch, One Vegetable, Rolls and Butter and Water

Blackened Salmon with Lime-Butter Sauce – \$24

Chicken Bruschetta - \$24

Airline Chicken Breast with Heirloom Cherry Tomatoes, Garlic, Basil and Balsamic Reduction

Chicken Marsala - \$24

Airline Chicken Breast in Mushroom-Marsala wine Sauce

Chicken Picatta - \$24

Airline Chicken Breast in Caper-White Wine Sauce

Chilean Sea Bass in Lemon-Butter Sauce – Market Price

Chimichurri Flank Steak - \$21

Filet with Mushroom Demi - \$39

Jumbo Shrimp Scampi - \$24

Pork Tenderloin with Cherry Demi - \$19

Stuffed Yellow Bell Pepper - \$19

Custom Entrée

Send your custom items. We will cost out your request and provide you with a quote.

Starch

Choose one

- Roasted Herbed Fingerling Potatoes
- Buttermilk Mashed Potatoes
- Roasted Sweet Potatoes
- Wild Rice Pilaf
- Pesto Pasta
- Parmesan-Mushroom Risotto

Vegetable

Choose one

- Grilled Herbed Asparagus
- Sauteed Green Beans
- Glazed Roasted Carrots
- Roasted Broccoli with Lemon Zest
- Roasted Seasonal Vegetables

Buffets

All American Picnic - \$22 per person

Choice of One Sandwich and Two Sides. Includes Buns, Ketchup, Mustard, Lettuce, Tomato and Onions

Choice of One Protein

- Pulled Pork
- Hot Dog
- All Beef Cheeseburger
- All Beef Hamburger
- Black Bean Burger
- Grilled Chicken Breast

Choice of Two Sides

- Baked Mac and Cheese
- Creamy Coleslaw
- Classic Potato Salad
- Fresh Fruit Salad
- Corn on the Cob
- Cut Corn
- Potato Chips

Fiesta Buffet - \$24 per person

Choice of One Protein and Two Sides. Includes: Garden Salad with Chipotle Ranch Dressing, Flour Tortillas, House Roasted Salsa, Sour Cream, Shredded Cheddar. Add Guacamole for an additional \$3 per person.

Choice of One Protein

- Pork Carnitas
- Beef Fajitas
- Chicken Fajitas
- Ground Beef Taco Meat

Choice of Two Sides

- Cilantro Lime Rice
- Spanish Rice
- Chipotle Black Beans
- Braised Pinto Beans
- Refried Beans
- Mexican Street Corn

Mediterranean Buffet- \$24 per person

Choice of One Protein and Two Sides. Includes: Tzatziki and Greek Salad with Greek dressing, and Pita Pockets

Choice of One Protein

- Ground Beef Kabob
- Beef Gyros
- Oregano Lemon Chicken Breast
- Chicken Shawarma

Choice of Two Sides

- Greek lemon Potatoes
- Roasted Vegetables
- Garlic Lemon Oil Orzo with Oregano
- Oregano Squash

Build Your Own Grain Bowl - \$19 per person

Choice of One Protein, One Grain, Six Veggies, Legumes and One Dressing. Includes Pita Pocket. Add Flank Steak or Salmon for \$5 extra.

Choice of One Protein

- Grilled Chicken
- Falafel
- Grilled Tofu

Choice of One Dressing

- Balsamic Vinaigrette
- Greek Vinaigrette
- Lemon Vinaigrette
- Asian Vinaigrette
- Chipotle Vinaigrette

Choose Six Toppings

- Garbanzo Beans
- Black Beans
- Red Kidney
- Mixed Greens
- Romaine Lettuce
- Shredded Red Cabbage
- Kale
- Arugula
- Tomatoes
- Cucumbers
- Red Peppers
- Shredded Carrots
- Red Onions
- Kalamata Olives
- Feta Cheese
- Shredded Cheddar Cheese

Choice of One Grain

- White Rice
- Cilantro Lime Rice
- Quinoa Blend
- Brown Rice

Asian Fusion - \$24 per person

Choose one Protein, One Sauce, and Two Sides. Includes Garden Salad with Sesame Ginger Dressing

Choice of One Protein

- Beef
- Chicken
- Pork
- Shrimp
- Phoenix Bean Tofu

Choose One Sauce

- Soy Ginger
- General Tso's
- Mongolian
- Orange Sauce
- Kung Pao

Choice of Two Sides

- Vegetable Fried Rice
- White Rice
- Stir Fry Vegetables
- Stir Fry Green Beans
- Stir Fry Egg Lo Mein

Taste of Italy - \$26 per person

Includes Choice of One Salad a Vegetables and Garlic Bread Sticks

Choice of One Salad

- Garden Salad with Balsamic
- Caesar Salad

Choose One Vegetable

- Ratatouille
- Roasted Broccoli with Lemon Zest
- Seasonal Green Beans
- Oven Roasted Vegetables

Choice of One Pasta

- Fettucine Alfredo with Chicken
- Penne Pasta a la Vodka with Italian Sausage
- Meat Lasagna
- Vegetable Lasagna
- Spaghetti with Meatballs
- Pasta Primavera with Seasonal Vegetables
- Beef Ravioli with Marinara
- Cheese Ravioli with Marinara
- Cavatappi Pasta with Shrimp and Pesto Sauce

Custom Buffet

Send your custom items. We will cost out your request and provide you with a quote.

Dessert

Per Dozen

Cannoli - \$26

Rice Crispy Treats - \$17

Fresh Baked Cookies- \$14.50

Mini Cupcakes: Chocolate, Vanilla, Red Velvet - \$16

House Made Brownies - \$33.50

House Made Bars - \$33.50

Sweet Petits: Chef Choice Based on Seasonal Ingredients - \$17

Chocolate Dipped Strawberries, Seasonal - \$25

Coconut Macaroon - \$18

Cupcakes: Chocolate, Vanilla, Red Velvet - \$25

Cake Pops: Chocolate, Vanilla, Red Velvet - \$37

Individual Desserts - Each

Gluten Free Brownies – \$5.50

Dessert Shooters: Chef Choice Based on Seasonal Ingredients - \$5.50

A La Carte Plated Desserts – \$6.50 Per Person

Choose One

- Vanilla Cheesecake with Berries and Whipped Cream
- Flourless Chocolate Cake with Raspberry Coulis and Whipped Cream
- Black Forest Cake
- Carrot Cake
- Tiramisu
- Mocha Layer Cake
- Strawberry Shortcake
- German Chocolate Cake
- Crème Brulee
- Vanilla, Mango Panna Cotta
- Strawberry Panna Cotta
- Raspberry Sorbet with Fresh Berries (Vegan)
- Espresso Panna Cotta
- Chocolate Mousse
- Tollhouse Pie
- S'mores Pie
- French Silk Pie
- Lemon Meringue Pie

Custom Dessert

Send your custom items. We will cost out your request and provide you with a quote.

Custom Cakes

Half Sheet Cake - \$40

Serves 40

Full Sheet Cake - \$80

Serves 80

Choice of one cake flavor

- White
- Yellow
- Chocolate
- Marble
- Red Velvet
- Carrot

Choice of one Icing

- Vanilla
- Chocolate
- Cream Cheese

Vanilla Cheesecake - \$37

10" Round Vanilla Cheesecake

Vanilla Cheesecake with Topping - \$42

10" Round Vanilla Cheesecake

Choose One Topping

- **Macerated Strawberries**
- **Macerated Blueberries**
- **Caramel Sauce**
- **Chocolate Sauce**



BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —

