

Catering Information & Sample Menus

BON APPÉTIT

MANAGEMENT COMPANY

food services for a sustainable future®

Modern

Hors d'Oeuvres

Artisan Cheese, Dried Fruit, and Nut Display
Assorted Crackers and Sliced Baguettes

Salad

Seasonal Mixed Greens
Dried Cranberries, Candied Pecans, Feta Crumble,
House Made Balsamic Vinaigrette

Fresh Romaine, Shaved Parmesan Cheese, House Made Garlic Croutons
House Made Caesar Dressing

Carving Stations

Classic Roasted Turkey Breast
Cranberry Chutney, Grainy Mustard, Garlic Aioli

Roast Beef Tenderloin
House Made Whole Grain Mustard Crème, Chive Crème Fraiche, Garlic Aioli
Freshly Baked House Rolls and Butter

Mashed Potato Station

Creamy Yukon Gold Mashed Potato
Bourbon Infused Sweet Potato
Three Cheese Mashed Potato
Accompanied by:
Crème Fraîche
Smoked, Apple Wood Bacon Crumble
Caramelized Onion and Mushroom Sauté
Fresh Cut Chives
Shredded Sharp Cheddar

\$39.50 per person

Traditional Experience

Hors d'Oeuvres

Fresh, Seasonal Fruit Display

Bruschetta

Fresh, Local, Seasonal Spreads with Roasted Whole Clove Garlic and Olive Oil Sliced

Freshly Sliced Baguettes

Salad

Seasonal Mixed Greens

Dried Cranberries, Candied Pecans, Feta Crumble

House Made Balsamic Vinaigrette

Or

Fresh Romaine, Shaved Parmesan Cheese, House Made Garlic Croutons

House Made Caesar Dressing

Entrée

(Select Two)

Seared French Chicken Breast Stuffed with Chevre and Pancetta

Seared Juniper Thyme Infused Pork Tenderloin

New York Steak “Au Poivre”

Sides

(Select Two)

Creamy Polenta

Roasted Potatoes with Parsnip Crisp

Three Cheese Mashed Potatoes

Bourbon Sweet Potato Puree

Steamed Broccolini Rabe

Seasonal Vegetable Sauté

Roasted Root Vegetable Ragout

\$44.50 per person

Ultimate Experience

Hors d'Oeuvres

Fresh, Seasonal Fruit Display

Bruschetta

Fresh, Local, Seasonal Spreads with Roasted Garlic and Olive Oil

Antipasti

Assorted Meats and Cheeses, Seasonal Grilled Vegetables, Olives

Assorted Crackers and Sliced Baguettes

Salad

Seasonal Mixed Greens

Dried Cranberries, Candied Pecans, Feta Crumble

House Made Balsamic Vinaigrette

Or

Fresh Romaine, Shaved Parmesan Cheese, House Made Garlic Croutons

House Made Caesar Dressing

Entrée

(Select Two)

Steamed Halibut in White Wine, Butter, and Fresh Herbs

Cabernet BBQ Glazed Pork Chop

New York Steak "Au Poivre"

California Spice Seared "Tombo" Tuna

Sides

(Select Two)

Creamy Polenta

Roasted Potatoes with Parsnip Crisp

Three Cheese Mashed Potatoes

Bourbon Sweet Potato Puree

Steamed Broccolini Rabe

Roasted Root Vegetable Ragout

Julienned Seasonal Vegetables

\$49.50 per person

Classic Additions

Passed Hors d'Oeuvres

Spinach Croquettes
Bite Sized Twice Baked Potatoes
Artichoke Serrano Crostini
Carmelized Onion, Gorgonzola Mousse, & Fig Crostini
Olive Polenta Bites
Vegetarian Spring Rolls

\$2.75 per person

BLT Lollipops
Braised Short Rib and Goat Cheese Cups
Crab Cakes with Cajun Remoulade, Roasted Garlic Aioli, and Fresh Lemon
Wonton Wrapped Shrimp with Cilantro “Nuoc Cham” Dipping Sauce
Spinach Ricotta Stuffed Mushroom
Marinated Chicken or Beef Skewers
Ruben Canapé

\$3.25 per person

Ginger Pancake with Seared Beef and Juniper Crème Fraîche
Ahi Poke with Wakame Salad on Crispy Wonton Chip
Prawns in a Blanket
Smoked Salmon Mousse “en Croûte”
Lobster Mimosa

\$4.25 per person

Carving Stations

Classic Roasted Turkey Breast
Cranberry Chutney, Grainy Mustard, Garlic Aioli
Freshly Baked House Rolls and Butter

\$6.50 per person

Kurabuta Ham Leg with Honey Glaze
Port Wine Raisin Sauce, Grainy Mustard Garlic Aioli
Freshly Baked House Rolls and Butter

\$7.25 per person

Roast Beef Tenderloin
House Made Whole Grain Mustard Crème, Chive Crème Fraîche, Garlic Aioli
Freshly Baked House Rolls and Butter

\$9.25 per person

Catering Planning Information

Thank you for including Bon Appetit and the University of the Pacific in your plans for your special occasion. Throughout the planning of your reception, Catering Staff is available to assist you to ensure a memorable occasion for you and your guests. As we realize each Bride is unique, Catering Staff will assist in developing a customized menu. Our talented Kitchen Staff, led by Executive Chef Marco Alvarado, is adept in preparation of world and regional cuisine. Bring your ideas to us and we will create a menu to impress your guests!

Upon booking plan to attend two to three planning appointments at least one hour in length with our Catering Staff. Appointment scheduling is flexible, however may change due to University Event demands. Tasting appointments are scheduled dependent upon the University Events Schedule and availability of our Executive Chef. A confirmed booking includes a tasting for up to six guests at no additional charge. Additional guests may be included for \$25.00 per person. Tastings without confirmation of facility agreement can be arranged for \$35.00 per person.

Please inform our Catering Department of any specific dietary requests when securing a tasting appointment. To schedule, please contact our offices at 209.460.3893.

Payment Terms

- A 50% deposit is due six (6) months prior to your event and is payable by cashier's check, or credit card.
- The standard event length is six (6) hours. Any time over the standard event time is available at a rate of \$300.00 per hour if purchased at least forty-eight (48) hours prior to the event. If purchased within forty-eight (48) hours or on the day of the event, a \$400 overtime charge will be applied.
- State and local taxes are applied to the final bill at the current rate.
- Payment in full is due seven (7) business days prior to your event and is payable by cash, cashier's check, or credit card.

Confirmation and Deposit Policy

- Quoted prices and product availability are subject to change without notice.
- Deposits are applied toward the final bill.
- The number of guests in attendance must be confirmed at least seven (7) business days in advance of the event. This number is a guarantee and is not subject to reduction. If a guarantee is not received given at this time, the original count will be considered as the guarantee.

Cancellation/Refund Policy

- All deposits are nonrefundable. If it becomes necessary to cancel your scheduled reception, the deposit can be applied to a different date or time that is available.

Food and Beverage

- With the exception of wedding cakes, Bon Appétit is the exclusive caterer for all food and beverage.
- The University is only licensed to serve beer and wine. We will gladly provide you with a vendor list if you opt to serve hard alcohol. In the event that you do opt to use an outside vendor, beer, wine, and champagne must also be provided by the vendor.
- A casual host-bar can be setup at no additional charge.
- You may provide wine, beer, and champagne for your wedding reception. A \$26/hour bartender fee will be assessed for this service. One bartender is required per 100 guests. All other beverage services must be purchased through Bon Appétit. Please consult with Catering Director regarding specifications.

- Any beverages brought to your reception beyond what you have provided will be confiscated and a fine of \$300 will be charged per occurrence. Please do not allow your guests to bring any unauthorized alcohol to the event. We must enforce this rule as it will affect our liquor license.
- The menu must be finalized two weeks prior to the event.
- Served meals may require special service attention. Please consult our Catering Staff regarding the handling of multiple entrée selections.
- Meals for those with special dietary needs are available upon request.
- Consult with Catering Director for pricing of vendor and children’s meals.
- Consult with Catering Director for pricing and availability of specialty silverware, china, glassware, and linens.

Client Responsibilities

The following items must be on file with the Catering Director prior to your event:

- A signed Agreement: A signed copy of the Event Agreement
- Payment: You must provide a valid Credit Card number at the time the deposit is made. You will receive an invoice after a final count is provided. Full payment must be received seven (7) business days prior to the reception.

All reception packages* include the following:

- An onsite Event Manager and Wait staff
- Complete setup and teardown of catering equipment
- Six (6) hours of event time
- Full standard china, glassware, and flatware
- Classic standard, color coordinated floor length linens and linen napkins
- Bar setup and service with the purchase of wine and beer
- California sparkling wine and sparkling apple cider for the toast
- Coffee and hot tea service
- Cake cutting and service

*For Served Meal Service, please plan an additional \$2.50 per guest
Bon Appétit reserves the right to adjust pricing according to market fluctuations.

Acknowledgment

Client Signature: _____ Date: _____

Catering Director: _____ Date: _____