



catering guide 2017-18

by Bon Appétit
at Case Western Reserve University

BON APPÉTIT
MANAGEMENT COMPANY

food service for a sustainable future®

WHAT ARE YOU ENVISIONING?

An elegant banquet for clients or alumni? Tasty boxed lunches for a meeting or seminar? A fun team-building event or homecoming barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we relish in attending to the details of your event – whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit Management Company executive catering chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at Case Western Reserve University, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

CONNECT WITH US

Feel free to place your catering orders online at case.cafebonappetit.com/catering.

For assistance or special orders, contact:

Allison Hamel | 440.724.1834 | Allison.Hamel@cafebonappetit.com

or

Joan McGervey | 216.215.5063 | Joan.McGervey@cafebonappetit.com

TIMING

We ask that you place orders at least 72 hours in advance of your event. We are happy to accommodate orders placed within 72 hours on a case-by-case basis. However, these orders will incur an additional 15% charge.

We ask that you give us the final attendance number 72 hours prior to your function so that we may make appropriate final arrangements. For your convenience, we will be prepared to serve 5% over the guaranteed number to a maximum of 25 people. If no final guarantee is received, we will consider the number indicated on the original booking forms to be the correct and guaranteed number of guests. The guarantee is not subject to reduction after 72 hours. Final guarantees must be submitted directly to the catering office at 216.368.4548.

BILLING FOR EVENTS

Prior to booking your event, you will be asked to provide a campus speed type. After the event, this will be assigned to a Bon Appétit Management Company catering invoice. All personal and non-college sponsored events are billed by Bon Appétit Management Company. All such functions must be guaranteed with a payment of 50% of the estimated costs prior to the function. The balance will be due three days prior to the function, with a credit card on file to handle any incidental charges the day of the event.

OFF CAMPUS CATERING

All prices stated in the catering guide are for services on the Case Western Reserve University Campus. Off-campus catering may incur additional charges.

CANCELLATIONS AND LATE CHARGES

Cancellations must be made no later than 72 hours prior to the scheduled event. A minimum 35% service charge of the projected event total will be assessed for events cancelled after the 72 hour notice to cover labor and food that has already been purchased and prepared. If a group finds it necessary to cancel a function, expenses incurred by Bon Appétit Management Company become the responsibility of the patron.

GOING GREEN

To decrease the amount of waste within our operations, all disposable plates and bowls have been switched to Going Green Services, which are completely compostable.

We hope that you embrace this change. However, if you would like to use plastic plates and bowls at your event, these can be provided for an additional \$0.50 per person.

CLIENT RESPONSIBILITIES AND POLICIES

leftovers

We try to plan your event so that there will be little food left. Because of state health regulation, perishable leftovers may not be taken from the event and will not be packaged for removal off-premises. Bon Appétit Management Company will not be held responsible for food items removed without our knowledge or prior consent.

equipment

All catering equipment supplied for your event must be available for pick-up upon the conclusion of the event. You will be notified of any missing items and will have 24 hours to return the items to the Tomlinson catering office. All items that are not returned within this time frame will be billed at full replacement cost.

A SPECIAL THANK YOU TO OUR FARMERS AND ARTISANS

Bowman and Landes - New Carlisle, OH – turkey

Case Western Reserve University Farm - Hunting Valley, OH – fruits and vegetables

Green City Growers – Cleveland, OH – lettuce and herbs

Hartzler Family Dairy – Wooster, OH – milk and butter

Middlefield Original Cheese Co-Op – Middlefield, OH – cheese

Miller Livestock – Kinsman, OH - meat and eggs

Moreland Fruit Farm – Wooster, OH – fruit

New Creation Farm – Chardon, OH - pork and beef

Rainbow Farms – Madison, OH – fruit and vegetables

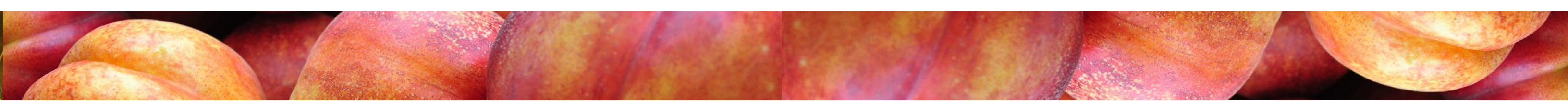
Shagbark Seed and Mill – Athens, OH – tortilla chips

Stone Oven Bakery – Cleveland, OH – assorted breads

Vegetable Basket Farm – Waynesburg, OH – tomatoes

Veggie Valley Farm – Sandyville, OH – potatoes and squash

Velvet-View Farmstead - Big Prairie, OH - yogurt



THINK WELL. LIVE WELL. BE WELL

Case Western Reserve University is known for its academic successes and in order to continue performing at these levels, students, faculty, and staff should be fueling their minds with a balanced meal, every day. Whether ordering for a meeting, student event or extracurricular activity, the “Spartan’s Choice” selection featuring the Spartan icon will nourish your mind and body, reducing the likelihood that your event will stall out due to food fatigue.

healthy ways to fuel-up at your event:

breakfast:

breakfast meats are often high in sodium and saturated fat – choose more vegan and vegetarian options than animal protein offerings. Try ordering:

- the spa (berry and granola parfaits, sliced fresh fruit, house-made bran muffins, and house-made granola bars)
 - spinach, tomato, and feta quiche
- grilled portobello, arugula, and egg white wrap

lunch and dinner:

stay fueled up for the rest of the day by choosing options high in fiber and with an assortment of food colors. Consider the following:

- premium salads such as the local garden salad, bibb lettuce salad or Asian chop chop salad
- create-your-own salad with chicken, tofu, salmon or cod, toppings of your choice, and one of our house-made vinaigrettes
 - build a hot buffet with lean protein including the lemon-oregano roasted local pork, hickory-smoked chicken, or teriyaki-glazed salmon; pair it with a side of roasted Brussels sprouts, Mediterranean farro salad, or grilled asparagus

morning or afternoon break:

try the healthy choice bundle or the fresh fruit with local yogurt dipping sauce

go all in - incorporate exercise into your meeting using these helpful tips:

- play upbeat music during breaks in order to encourage participants to get moving
 - plan a walk – create a post-meal walking meeting or a walking break
 - encourage participants to use the stairs whenever possible
- if offering prizes or giveaways, aim for things that encourage wellness such as water bottles, cook books, jump ropes, or gym bags

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ICON KEY



“Spartan’s Choice”: these menu items will nourish your mind and body, reducing the likelihood that your event will stall out due to food fatigue



made without gluten-containing ingredients: please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items




vegan: contains absolutely no animal or dairy products




vegetarian: contains no meat, fish, poultry, shellfish or products derived from these sources, but may contain dairy or eggs


breakfast

 **deluxe continental**
-5- per person, minimum of 5 guests
freshly baked seasonal muffins, Danish and bagels; served with whipped plain and vegetable cream cheese, butter, fruit preserves and house-made granola bars

 **premium continental**
-8- per person, minimum of 5 guests
petite individual assorted quiche, freshly baked seasonal muffins, Danish and bagels; served with whipped plain and vegetable cream cheese, butter, fruit preserves and house-made granola bars

 **the spa**
-10- per person, minimum of 5 guests
seasonal berry, local yogurt and granola parfait, sliced seasonal fresh fruit and berries, house-made bran and berry muffins and house-made granola bars

breakfast pizzas











 -12- per half sheet pizza, 24 square inches

- Mediterranean pizza with spinach, grilled artichoke, tomato and feta
- local country breakfast pizza with sausage gravy, cheese, potatoes and bacon
- CWRU breakfast pizza with eggs, bacon, cheddar and Swiss



sandwiches, wraps and quiche




-6- each, minimum of 10 guests




select three



  local ham and Gouda quiche
  spinach, tomato and feta quiche
egg, applewood-smoked bacon and cheddar on croissant
  egg, local sausage and local apple slaw on focaccia
  grilled portobello, arugula and egg white wrap
egg, local ham and Gouda on croissant
  egg, apple-chicken sausage, cheddar and oven-roasted roma tomato on a whole wheat wrap



a la carte


  seasonal berries and local yogurt parfaits with granola
-4-



   sliced seasonal fresh fruit and berries
-4.5- per person


   fresh fruit salad
-3.5- per person


  seasonal hand fruit
-1-




  prepackaged yogurt
-2.5-

 prepackaged granola bars
-2-

  house-made granola bars
-3-

 prepackaged trail mix
-2-

 house-made trail mix
-3-



   steel-cut oatmeal with raisins, brown sugar, dried cranberries and cinnamon
-4-



breakfast


hot buffet



-14- per person, minimum of 10 guests
selection of two entrées and two sides; includes freshly baked seasonal muffins, Danish and bagels; served with whipped plain and vegetable cream cheese, butter and fruit preserves


entrees


  scrambled eggs


  cheddar egg scramble
local ham and Gouda quiche

  spinach, mushroom and feta quiche


  kale, artichoke, tomato and Parmesan quiche
local sausage gravy and buttermilk cheddar biscuits
local steak, egg and mustard-ale sauce on an everything bagel


 vanilla French toast with fresh berries, whipped butter and maple syrup


 banana pancakes with chocolate chips and whipped cream


 potato pancakes with sour cream and apple sauce



sides


 corned beef hash



 applewood-smoked bacon


 local sausage

 apple-chicken sausage


  steel-cut oatmeal with brown sugar, dried cranberries and cinnamon


 home fries


  sliced seasonal fresh fruit


 seasonal fruit and local yogurt parfaits with granola


breakfast pastries

 muffins
-13- per dozen
chocolate chocolate chip, blueberry, bran, banana and seasonal selection

 bagels
-14- per dozen
Einstein Bros. varieties including plain, blueberry, cinnamon raisin, everything, Asiago, wheat, sesame and seasonal selection

 Danish
-15- per dozen
cinnamon rolls, cheese, maple and raspberry streusel

 scones
-12- per dozen
raspberry, blueberry, lemon and chocolate chip

 banana bread
-10- per 10-slice loaf

assorted deluxe sandwiches

-15- per person, served with your choice of two salads and house-made kettle chips
local smoked turkey, local ham, tuna salad, chicken salad, egg salad and grilled seasonal vegetables served on sourdough, wheat and assorted wraps with lettuce, tomato and assorted cheese

premium sandwiches

-17- per person, served with your choice of two salads and house-made kettle chips

select three

CWRU turkey club

local smoked turkey, crisp bacon, lettuce, tomato and avocado aioli on 9-grain bread

chicken salad

classic house-made chicken salad with lettuce and tomato on ciabatta

-  tomato and basil eggplant
tomatoes, fresh mozzarella, basil grilled eggplant, local lettuce and pesto aioli on focaccia

tuna and cheddar

skipjack tuna, cheddar, tomato and arugula on ciabatta

grilled chicken club

applewood-smoked bacon, Swiss, local lettuce, oven-roasted tomato and lemon-thyme aioli on ciabatta

local smoked turkey and brie croissant

local smoked turkey breast, brie, apple butter and frisée on croissant

roast beef Havarti

roast beef sliced rare, horseradish aioli, dill Havarti, caramelized onion and watercress on baguette



curry chicken wrap

curry chicken salad and arugula in a spinach wrap

-   whole grain avocado
avocado, chicory, tomato, fresh mozzarella and rosemary-garlic aioli on 9-grain bread

the Sicilian

local ham, salami, pepperoncini, roasted tomatoes, arugula, Parmesan and Italian vinaigrette on focaccia

-   vegetarian pita
seasonal grilled vegetables, arugula, cucumber, red pepper hummus, tomato and feta in a grilled pita

box it!

choose any of our premium sandwiches and make it a boxed lunch; served with assorted chips and a freshly baked cookie
-13- per person















substitute house-made kettle chips -1- per person

substitute house-made brownie -1- per person

add hand fruit -1- per person





add side salad -2.5- per person

premium salads

-   local garden salad with balsamic vinaigrette
-  Caesar salad with romaine hearts, Parmigiano Reggiano and garlic croutons
-  tortellini salad with grilled artichokes, spinach, shaved Parmesan, roasted garlic and sun-dried tomato vinaigrette
-  roasted Brussels sprouts and chicory salad with Parmesan, dried cranberries, bacon, pine nuts and lemon-shallot vinaigrette
-   baby tomato and fresh mozzarella caprese salad with local greens, fresh basil and pesto
-  panzanella salad with chopped romaine, red onion, baby tomato, cucumber, feta and Mediterranean vinaigrette
-   bibb lettuce salad with crumbled blue cheese, julienned apple and whole grain mustard vinaigrette
-   Asian chop chop salad with spinach, napa cabbage, sliced bell peppers, baby corn, Mandarin oranges, cilantro and sesame-ginger dressing
-  cobb salad with local greens, tomato, egg, blue cheese, bacon, avocado and red wine vinaigrette
-  roasted fingerling potato salad with bacon, scallions and herb aioli

box it!

choose any of our premium salads and make it a boxed lunch served with a house-made roll and a freshly baked cookie
-12- per person



-  add your choice of chicken, salmon or tofu -2.5- per person
-  substitute house-made brownie -1- per person
-  add hand fruit -1- per person
-  add house-made kettle chips -1- per person

Mediterranean delicatessen platter

-18- per person, minimum of 10 guests

select four proteins

served with house-made kettle chips, grilled local vegetables, assorted domestic and imported cheese, relish tray including leaf lettuce, sliced beefsteak tomatoes, kosher pickles, pepperoncini and olives, herb aioli, honey-grain mustard, hummus, grilled pita and toasted baguette

-  grilled chicken breast
-  local turkey breast
- marinated grilled flank steak
- prosciutto, sliced thin
- local ham, shaved
- grilled sweet Italian sausage

lunch






create-your-own salad bar

-16- per person, minimum of 10 guests
served with house-made rolls and your choice of two greens, two proteins, six toppings and two house-made dressings

greens

spring mix
romaine
spinach

protein










 grilled chicken
 marinated grilled flank steak
 pesto tofu
 lemon herb-roasted salmon
 seared cod

toppings

European cucumbers
shredded carrots
hard-boiled egg, diced
grape tomatoes
edamame beans
red onions
roasted mushrooms
marinated roasted red peppers
broccoli
green beans
Parmesan cheese
crumbled blue cheese
shredded cheddar
feta cheese
marinated artichokes
kalamata olives
hominy
radishes
roasted corn
black beans
chickpeas
roasted asparagus
sunflower seeds
wasabi peas
croutons
Craisins

soups

-6- per person, minimum of 10 guests

-   tomato basil
-   smoked corn and potato chowder
-  chicken noodle
-  local sausage, potato and kale
-  beef chili
-   vegan chili





dressings

Caesar
 balsamic vinaigrette
blue cheese
ranch
Italian
Russian
 Dijon-basil vinaigrette
 red wine herb vinaigrette
 Mediterranean vinaigrette
 sesame ginger
 whole grain mustard vinaigrette





hot buffets

backyard barbecue

-21- per person, minimum of 10 guests



  *first*
local greens garden salad with house-made buttermilk ranch dressing



 *entrées*
New Creation Farm barbecue sliced brisket
bone-in fried chicken

 *sides*
 local cheddar macaroni and cheese
 barbecue baked beans
 jalapeño cheddar cornbread

Asian

-18- per person, minimum of 10 guests



  *first*
Asian chopped salad with spinach, napa cabbage, sliced bell peppers, baby corn, Mandarin oranges, cilantro and sesame-ginger dressing




 *entrées*
teriyaki-glazed salmon with baby bok choy
 sesame chicken with broccoli

 *sides*
vegetable fried lo mein
fortune cookies

Spartan

-18- per person, minimum of 10 guests

  *first*
green garden salad with chopped romaine, feta, cucumbers, olives, tomatoes and bell peppers with Mediterranean vinaigrette

 *entrées*
 grilled chicken souvlaki with lemon, oregano and tzatziki
 moussaka: grilled eggplant lasagna and béchamel













 *sides*
lemon herb-roasted potatoes
fresh sliced bread with olive oil butter

fajitas

-17- per person, minimum of 10 guests

 *first*
Mexican chopped salad with local greens, black beans, corn, tomatoes, red onions, cheddar, crisp tortillas and cilantro-lime ranch

entrées
beef and chicken fajitas with flour tortillas and grilled peppers and onions

  *sides*
  charro beans
  cilantro-lime rice
  sour cream
  salsa Mexicana
  shredded cheddar

hot buffets

Italian

-17- per person, minimum of 10 guests

first

- Caesar salad with romaine hearts, Parmigiano Reggiano and garlic croutons

entrées

chicken piccata with lemon-caper-butter sauce

- grilled pesto eggplant Parmesan

sides

- aglio e olio bow tie pasta
- garlic bread

create-your-own

-19- per person, minimum of 10 guests
served with house-made rolls

choose 2 entrees, 2 sides and 1 salad

salads

- Caesar salad with romaine hearts, Parmigiano Reggiano and garlic croutons
- cobb salad with local greens, tomato, egg, blue cheese, bacon, avocado and red wine vinaigrette
- panzanella salad with chopped romaine, red onion, baby tomato, cucumber, feta and Mediterranean vinaigrette
- baby tomato and fresh mozzarella caprese salad with fresh basil, local greens and pesto
- Asian chop chop salad with spinach, napa cabbage, sliced bell peppers, baby corn, Mandarin oranges, cilantro and sesame-ginger vinaigrette

entrées

- sliced beef brisket
- sliced pepper-crust sirloin
- lemon oregano roasted local pork loin
- hickory smoked chicken breast
- chicken Marsala
- teriyaki-glazed salmon
- eggplant Parmesan
- stuffed shells

sides

- Brussels sprouts
- sweet potato jo jos
- grilled asparagus
- baby carrots
- whipped potatoes
- fingerling potatoes
- andouille risotto
- broccolini
- farro salad
- baby bok choy

morning and afternoon breaks



healthy choice

-5- per person
seasonal whole fruit selection, house-made granola bars and Terra chips



south of the border

-7- per person
guacamole, salsa Mexicana and pico de gallo
fresh corn tortilla chips and plantain chips



chocolate fix

-5- per person
assorted dried fruits, pretzels and other treats dipped in milk chocolate



fresh fruit

-5- per person
fresh seasonal fruit skewers with local yogurt dipping sauce

pizza




















-15- per half sheet pizza, 24 square pieces

- pepperoni
- Margherita
- seasonal vegetable
- three cheese




-16- per half sheet pizza, 24 square pieces

- sausage and fennel with pesto
- buffalo chicken with blue cheese crumbles
- white pizza with spinach and truffled mushrooms
- barbecue chicken with bacon, cheddar and pineapple

hors d'oeuvres

-  **hummus and crudité platter**
-7.5- per person
traditional hummus, grilled lemon artichoke spread, baba ghanoush and assorted seasonal vegetables; served with assorted breads and fresh baked pita chips
-  **cheese board, local**
-7- per person
selection of local cheeses with fresh grapes and berries, assorted crackers and sliced baguette
-  **cheese board, local and imported**
-8- per person
selection of imported and local cheeses with fresh grapes and berries, fruit compote, fig cake, assorted crackers and sliced baguette
- antipasto**
-10- per person
shaved Italian meats, assorted cheese, grilled vegetables, roasted peppers and olives; served with sliced baguette
-  **queso dip**
-5- per person
queso; served with house-made tortilla chips and plantain chips
- petites**
per piece, passed or plated
- hot**
 - smoked beef brisket slider with bacon marmalade and frisée -2.75-
 -  eggplant Parmesan crisp with fresh mozzarella -1.75-
 -  applewood-smoked bacon wrapped chorizo stuffed date with red pepper aioli -2.5-
 - coconut breaded butterfly shrimp with tropical salsa -2.75-
 - braised short rib popover with Gouda and local apple chutney -2.75-
 - chicken wellington -1.75-
 - barbecue chicken slider with local apple slaw -2-
 -  spicy sausage and fontina stuffed baby peppers -2.25-
 -   Boursin stuffed cremini mushroom with lemon gremolata -1.75-
- cold**
 -  falafel on a pita chip with tzatziki sauce -1.5-
 - roasted shrimp with bloody mary cocktail sauce -2.75-
 -   pesto mozzarella stuffed cherry tomato -1.75-
 -  tomato jam and Cambozola blue cheese bruschetta -1.75-
 -  vegetable spring roll with sweet Thai chili sauce -1.5-
 - Marsala chicken toast point -2-
 -   plantain chip with mango chutney -1.5-
 -   antipasto skewer with tomato, artichoke, mozzarella and olive -2.25-
 -  curry chicken salad on endive leaf -2-

desserts

- cookies**
-12- per dozen
chocolate chip, oatmeal cranberry and sugar
- brownies and bars**
-13- per dozen
chocolate, blondies and lemon bars
-  **panna cotta**
-18- per miniature dozen
vanilla bean, chocolate or seasonal custard topped with seasonal berries
- tarts**
-18- per miniature dozen
fresh fruit, chocolate truffle, coconut cream and apple
-  **truffles**
-24- per miniature dozen
chocolate truffle and banana truffle
- cupcakes**
-20- per dozen
white, yellow, chocolate, mocha, lemon, banana and red velvet
- cheesecakes**
-20- per miniature dozen
cherry, chocolate and New York style
- Napoleon**
-18- per miniature dozen
puff pastry filled with fresh berries, whipped cream and custard
- macarons**
-24- per miniature dozen
banana, vanilla bean and chocolate
-  **banana cake**
-18- per miniature dozen
- cake**
-20- per miniature dozen
-25- per 10-inch cake, 12-16 people
-35- per half sheet, 30-40 people
-60- per full sheet, 50-80 people
white, yellow, chocolate, mocha, lemon, banana and red velvet



beverages

iced tea

-2- per person

lemonade

-2- per person

cranberry, apple or orange juice

-2- per person

seasonal signature punch

-2.5- per person

Starbucks regular, decaffeinated and assorted hot teas

-2.5- per person

hot chocolate

-2- person

assorted diet and regular Pepsi products

-1.65- each

bottled water

-1.65- each

apple, cranberry, orange and grapefruit bottled juices

-2.5- each

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