



# *catering guide*

by Bon Appétit Management Company  
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.catertrax.com](http://case.catertrax.com).  
For assistance or special orders, contact:

**Jennifer Corbin | 216.368.4548 | [Jennifer.Corbin@cafebonappetit.com](mailto:Jennifer.Corbin@cafebonappetit.com)**

**Ashley Fluty | 216.368.4548 | [Ashley.Fluty@cafebonappetit.com](mailto:Ashley.Fluty@cafebonappetit.com)**

## TIMING

We ask that you place orders at least 3 business days in advance of your event. In the event that you place your order inside of this 3 day window, we cannot guarantee service, but will make all efforts to accommodate your order.

We ask that you give us the final guest count 3 business days prior to your function. If no final guest count is received, we will consider the number indicated on the original booking forms to be the correct number of guests. Final guest counts 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 university speedtype. After the event, this will be assigned to a Bon Appétit Management Company catering invoice.

## ORDERING MINIMUMS

For all catering orders under \$50, a delivery fee of \$10 will be charged.





## CANCELLATIONS AND LATE CHARGES

In the event that you need to cancel your order within 3 business days prior to your scheduled event, a minimum 35% charge of the projected total will be assessed to cover labor and food that has already been purchased and prepared.

## GOING GREEN

To decrease the amount of waste within our operations, all disposable plates and bowls are sourced from Going Green Services, which are completely compostable.

## CLIENT RESPONSIBILITIES AND POLICIES

### leftovers

We do our best to plan your event so that there will be minimal food left over. Removal of food by guests after an event is strongly discouraged due to food safety concerns. Because of health department regulations, to-go boxes will not be provided.

### equipment

All catering equipment supplied for your event must be available for pick-up upon the conclusion of the event. It is the responsibility of the client to work with Bon Appétit to return all equipment.

## DIETARY RESTRICTIONS

Special menu items for guests with dietary restrictions, or who follow halal or kosher diets, are available upon request. These requests will need to be made 3 business days in advance of your event.

## 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  
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 – potato, butternut squash and eggplant  
Velvet-View Farmstead - Big Prairie, OH - yogurt  
Kernels by Chrissie - Cleveland, OH - popcorn



## 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:

- southwest egg white scramble with pico de gallo
- sliced seasonal fresh fruit and berries
- steel cut oatmeal

### **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:

- shrooben
- create-your-own ancient grains bar, choosing quinoa, salmon and toppings of your choice

### **morning or afternoon break:**

Try choosing the fresh fruit skewers or the hummus platter

*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

## **continental**

-9- per person, minimum of 5 guests  
sliced seasonal fresh fruit and berries, freshly baked seasonal muffins, bagels and vegan banana bread; served with whipped plain and vegetable cream cheese, butter, fruit preserves and house-made granola bars

## **premium continental**

-11- per person, minimum of 5 guests  
sliced seasonal fresh fruit and berries, petite individual assorted frittata, freshly baked seasonal muffins and vegan banana bread, danish and begels served with whipped plain and vegetable cream cheese, butter, fruit preserves and house-made granola bars

## **the spa**

-12- per person, minimum of 5 guests  
seasonal berry, local yogurt and granola parfait, sliced seasonal fresh fruit and berries, house-made bran muffins, whole berry muffins and granola bars

## **breakfast pizzas**

-18.5- per half sheet pizza, 24 square inches  
• Mediterranean pizza with spinach, tomato, feta, olive and pepperoncini  
• country breakfast pizza with sausage, bacon, cheese and potatoes  
• CWRU breakfast pizza with eggs, bacon, cheddar and mozzarella


## **sandwiches, wraps, and quiche**

-6.5- each, minimum of 10 guests

### *select three*


candied bacon, aged cheddar and scallion quiche  
spinach, tomato, mushroom, and feta quiche  
egg, applewood-smoked bacon and cheddar on croissant  
egg, ham and local apple slaw on foccacia




 grilled portobello, arugula and roasted roma tomato, sundried tomato tofu spread, vegan wrap



 egg white, avocado and tomato on croissant

egg, apple chicken sausage, cheddar and oven-roasted roma tomato on a whole wheat wrap



## **a la carte**


 local yogurt parfaits with seasonal berries and granola  
-5- each

   sliced seasonal fresh fruit and berries  
-5- per person




   fresh fruit salad  
-5- per person

   seasonal hand fruit  
-2- each

  prepackaged yogurt  
-2.75- each

 prepackaged granola bars or house-made bars: granola bars, chocolate and date bars, cherry chia bars  
-2.5- each

   steel-cut oatmeal with raisins, brown sugar, dried cranberries and cinnamon  
-6- each, minimum of 5 guests

   overnight oats | apple cranberry or seasonal chef's variety  
-6- each, minimum of 5 guests
















# breakfast

## hot buffet











-16.5- per person, minimum of 10 guests

selection of two entrées and two sides; includes freshly baked seasonal muffins, bagels and vegan banana bread; served with whipped plain and vegetable cream cheese, butter and fruit preserves

### entrees





-    scrambled eggs
-    scrambled egg whites
-    cheddar egg scramble
-    Southwest egg white scramble with pico di gallo
- Southwest tempeh scramble, pico di gallo
- candied bacon, aged cheddar and scallion quiche
- spinach, tomato, mushroom and feta frittata
-  vanilla French toast with fresh berries, whipped butter and maple syrup
-  pancakes with fresh berries, whipped butter and maple syrup
-  potato pancakes with sour cream and apple sauce

### sides

-  applewood-smoked bacon
- local pork sausage
- apple-chicken sausage
-    steel-cut oatmeal with brown sugar, dried cranberries and cinnamon
-  breakfast potatoes: home fries or potatoes o'brien
-   sliced seasonal fresh fruit
-    overnight oats

## breakfast pastries

pastries made without gluten containing ingredients are available upon request

-  muffins
  - 14.5- per dozen
  - double chocolate chip, blueberry, morning glory, and apple spice
-  bagels
  - 16- per dozen
  - Einstein Bros. varieties including plain, blueberry, cinnamon raisin, everything, Asiago, wheat, sesame and seasonal selection
- assorted danish
  - 16- per dozen
  - cheese, raspberry, apple
-  scones
  - 12.5- per dozen
  - chocolate chip, herb and feta, orange-cranberry
-  vegan banana bread
  - 11 - per 10-slice loaf
- croissants
  - 16- per dozen
  - butter and chocolate
- cinnamon rolls
  - 16- per dozen



maximum of three sandwiches selections per order

**assorted sandwich platter\***

-16.5- per person, served with your choice of two salads, house-made kettle chips, and your choice of three sandwiches served on sourdough, wheat and assorted wraps with lettuce, tomato and assorted cheeses: local smoked turkey, local ham, tuna salad, chicken salad, egg salad and grilled seasonal vegetables

**premium sandwich platter\***

-20- per person, served with your choice of two salads, house-made kettle chips and your choice of three premium sandwiches

CWRU turkey club

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

honey ham sub

sliced ham, pepper jack, frisee, sliced tomato, honey mustard on soft Italian bread

smoked tuna salad

smoked skipjack tuna, caper aioli, tomato and frisée on ciabatta

southwest chicken wrap

fajita grilled chicken, sliced pepper and onions, white cheddar, leaf lettuce and cilantro avocado spread on a tomato wrap

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

corned beef

grilled corned beef, sautéed kraut, Swiss cheese and Russian aioli on rye bread



shrooben

roasted mushrooms with beet kraut and spicy aioli on rye bread

chicken caprese

pesto grilled chicken breast, buffalo mozzarella, sliced tomato, spinach on foccacia bread



vegetable pita

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

grilled chicken club

applewood smoked bacon, frisee, tomato, Swiss cheese, honey mustard aioli on ciabatta

teriyaki tempeh wrap

julienned peppers, pickled carrot, napa cabbage, Sriracha



curried cauliflower wrap

cauliflower, pickled red cabbage, baby kale, cucumber and vegan raita on a grilled spinach tortilla



# lunch

## box it!

choose three of our premium sandwiches and make it a boxed lunch; served with assorted chips and a freshly baked cookie

-16- per person

substitute house-made kettle chips -1- per person

substitute house-made brownie -1- per person

add hand fruit -2- per person

add side salad -4- per person

add fruit salad -4.5- per person

\*bread made without gluten containing ingredients is available upon request for all sandwich options

## bento power box

assorted local cheeses and crackers, seasonal vegetables with hummus and ranch, fresh diced fruit and berries


-14.5- per person

## soup

-8- per person, minimum of 10 guests, served with house-made rolls and butter

  fire-roasted tomato bisque with bleu cheese

spicy sausage, white bean and kale

 beef or vegetable chili with sour cream, cheddar cheese and scallions



chicken or beef pho, garnish of shaved radish, cilantro, basil leaves, jalapeno, mushroom


smoked chicken and corn chowder

# lunch

## deluxe salads


-4- side  
-8- entree


  local garden salad with grape tomato, cucumber, julienned carrot with balsamic vinaigrette


 Caesar salad with romaine hearts, Parmigiano Reggiano and garlic croutons with creamy garlic dressing


## premium salads

-5- side  
-10- entree



 tri-colored tortellini salad with grilled artichokes, spinach, shaved Parmesan, sliced pepperoncini, black olives and creamy Italian dressing

 roasted Brussels sprouts and chicory salad with Parmesan, dried cranberries, bacon and lemon-shallot vinaigrette

 panzanella bread salad with local greens, red onion, baby tomato, cucumber, feta and Mediterranean vinaigrette

  baby kale and arugula, roasted pear, goat cheese, sunflower seeds, cranberries, tarragon white balsamic

   Asian spinach salad with napa cabbage, sliced bell peppers, baby corn, Mandarin oranges, julienned carrot, edamame and sesame ginger dressing

  wheat berry salad with dried cranberries, kale, cucumber, sunflower seeds and citrus vinaigrette

## box it!

choose three of our salads and make it a boxed lunch served with a house-made roll and a freshly baked cookie  
-15- per person

add your choice of chicken or tempeh -4.5- per person

add salmon -6- per person

 substitute house-made brownie -1- per person

  add hand fruit -2- per person

add house-made kettle chips -1- per person

  add fruit salad -4.5- per person

# customized lunch

## create-your-own salad bar

-19- 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
-  crispy smoked tofu
-  lemon herb-roasted salmon

### toppings

-  European cucumbers
-  shredded carrots
-  hard-boiled egg, diced
-  grape tomatoes
-  broccoli
-  lemon roasted artichokes
-  kalamata olives
-  roasted corn
-  black beans
-  chickpeas
-  sunflower seeds
-  croutons
-  Craisins
-  Parmesan cheese
-  crumbled blue cheese
-  shredded cheddar
-  feta cheese

### dressings

-  Caesar
-  balsamic vinaigrette
-  ranch
-  fat free Italian
-  Mediterranean vinaigrette
-  sesame ginger



## create-your-own ancient grains bar

-21- per person, minimum of 10 guests  
served with your choice of two grains, two  
proteins and six toppings

### ancient grains

-  Asian-spiced quinoa
-  cilantro lime farro
-  curried red lentils
-  lemon wheat berry

### proteins

-  herbed grilled chicken
-  crispy smoked tofu
-  lemon pepper grilled salmon
-  sweet soy skirt steak

### toppings

- |   |  |
|---|--|
|  kale                |  roasted broccoli         |
|  spinach             |  roasted Brussels sprouts |
|  chopped green onion |  roasted corn             |
|  edamame             |  roasted squash           |
|  red bell pepper    |  chickpeas               |
|  avocado           |  cucumber               |
|  tomatoes          |  shredded carrots       |
|  feta              |  napa cabbage           |
|  shredded cheddar  |  cilantro               |
|  Parmesan          |  romaine                |

## create-your-own pasta bar

-22- per person, minimum of 10 guests  
served with house-made garlic bread, sautéed  
seasonal vegetables and Parmesan cheese.  
Choose two types of pasta, two types of protein  
and two sauces

### pasta

-  penne
-  bowtie
-  linguini
-  macaroni
-  tri-color cheese tortellini
-  pasta made without gluten containing ingredients

### proteins

-  sliced Italian sausage
-  grilled chicken breast
-  turkey meatballs
-  breaded chicken breast


### sauce

-  marinara
-  alfredo
-  ala vodka
-  pesto
-  diablo

# customized lunch





## create-your-own potato bar

-13- per person, minimum of 10 guests

 *baked potato*  
with butter, sour cream, scallions, chopped  
bacon, fresh broccoli and shredded cheddar

*sweet potato*  
with butter, sour cream, brown sugar, candied  
bacon, marshmallow and streusel topping






*premium add-ons*  
-4.5- per person

 beef chili  
 vegetable chili  
 pulled pork  
 grilled chicken




## create-your-own curry bowl bar

-23- per person, minimum of 10 guests  
served with grilled naan bread, whipped curry  
butter, basmati rice and your choice of two  
curries, two proteins, three toppings and two  
sauces

### proteins

 stewed lamb  
 curry chicken breast  
 red curried coconut shrimp  
 ginger soy tofu  
 grilled curry cauliflower steak






### curries

 Jamaican curry  
(banana-based flavor - mild heat profile)  
 Indian curry  
(traditional curry, spicy heat profile)  
 English curry/tikka masala  
(tomato and yogurt based, very mild heat profile)

### toppings

 jalapenos  
 avocado  
 chickpeas  
 saffron paneer  
 roasted spiced sweet potato  
 cilantro leaves  
 Indian slaw  
 stewed squash and zucchini  
 roasted eggplant  
 pickled onions  
 curried cauliflower (aloo gobi)  
 curried peas and cauliflower (gobi mutter)

### sauces

 fresh herb chutney  
 tomato raita  
 pineapple chutney (spicy)  
 kachumber  
 mango marmalade

# hot buffets

## backyard barbecue

-27- per person, minimum of 10 guests

*first*

IG V local greens garden salad with house-made buttermilk ranch dressing

*entrées*

IG New Creation Farm slow-roasted beef brisket  
bone-in fried chicken

*sides*

V cheddar macaroni and cheese  
IG VG roasted Brussels sprouts and shallots  
V honey sweet cornbread

## Asian

-25- per person, minimum of 10 guests

*first*

IG VG Asian spinach salad with napa cabbage, sliced bell peppers, baby corn, Mandarin oranges, julienned carrot, edamame and sesame ginger dressing

*entrées*

miso scallion salmon  
sesame chicken

*sides*

VG bulgogi vegetables  
V vegetable fried lo mein  
V fortune cookies

## Spartan

-21- per person, minimum of 10 guests

*first*

V panzanella bread salad with greens, red onion, baby tomato, cucumber, feta and Mediterranean vinaigrette

*entrées*

grilled chicken gyro with marinated sliced chicken breast, pita bread, shaved lettuce, sliced tomato, red onion and tzatziki sauce

V Mediterranean farro stuffed bell pepper with sautéed kale and baby tomatoes

*sides*

IG VG broccolini and baby tomatoes  
IG VG herb-roasted tri-colored fingerling potatoes  
V fresh sliced bread with olive oil butter

## Mexican

-22- per person for two proteins, minimum of 10 guests

*first*

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

*entrées*

beef, impossible ground soy, chicken, or tofu with flour tortillas and grilled peppers and onions

*sides*

IG VG charro beans  
IG VG cilantro-lime rice  
IG V sour cream  
IG V shredded cheddar  
IG V salsa Mexicana with tortilla chips



# hot buffets

## Italian

-21- per person, minimum of 10 guests

### first

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

### entrées

- IG grilled romesco chicken, stewed tomatoes, and peppers
- V cheese tortellini pomodoro, wilted greens and roasted baby tomatoes

### sides

- IG V roasted zucchini with red pepper flakes and parmesan cheese
- V garlic focaccia bread

## create-your-own hot buffet

-27- per person, minimum of 10 guests

served with house-made rolls and your choice of one salad, two entrees and two sides

### salads

- VG garden salad with grape tomato, cucumber and julienned carrot with balsamic vinaigrette
- V Caesar salad with romaine hearts, Parmigiano Reggiano and garlic croutons with creamy garlic dressing
- VG wheat berry salad with dried cranberries, kale, cucumber and sunflower seeds with citrus vinaigrette
- V panzanella bread salad with greens, red onion, baby tomato, cucumber and feta with Mediterranean vinaigrette
- VG baby kale and arugula, roasted pear, goat cheese, sunflower seeds, cranberries, tarragon, white balsamic

### entrées

- hoisin grilled beef flank steak
- local slow-roasted black garlic grilled sirloin
- maple-brined turkey
- IG honey-lemon-tarragon chicken breast
- IG chicken tikka masala
- lemon-dill salmon
- VG curried grilled cauliflower steak
- VG tortellini spinach alfredo

### sides

- VG roasted Brussels sprouts and shallots
- VG grilled asparagus and baby carrots
- VG charred baby bok choy
- IG V truffled chive whipped potatoes
- IG VG multi-colored fingerling potatoes
- IG V spinach and artichoke risotto
- VG roasted garlic broccolini
- VG quinoa mushroom-stuffed acorn squash
- VG sautéed kale and mushrooms
- IG V baked potatoes with butter and sour cream
- V macaroni and cheese

## pizza

-22- per half sheet three cheese pizza, 24 square pieces (recommended 3-4 pieces per person)

-21.5- per two nine-inch round three cheese pizzas with crust made without gluten containing ingredients

standard toppings  
-2- each

- IG VG olive
- IG VG onion
- IG VG tomato
- IG VG broccoli
- IG VG bell pepper
- IG VG banana pepper
- IG VG basil
- IG VG spinach
- IG VG mushroom
- IG VG pineapple
- IG VG squash
- IG VG zucchini

premium toppings  
-3- each

- IG sausage
- IG ham
- IG pepperoni
- IG grilled chicken
- IG bacon
- IG V bleu cheese
- IG V feta
- IG VG vegan cheese
- IG V extra cheese

sauce

- IG VG red sauce
- V alfredo
- IG V pesto
- IG VG buffalo
- IG VG barbecue
- IG V aglio e olio

# snacks

## ✓ healthy choice

-6- per person

seasonal whole fruit selection, house-made granola bars, and trail mix

## south of the border

-9- per person

guacamole, salsa Mexicana, queso di gallo, fresh corn tortilla chips and plantain chips

## ✓ little something sweet

-7- per person

assorted fruit and treats dipped in dark chocolate with chocolate bark, shortbreads and mini tortes



## fresh fruit skewer

-5- per person

fresh seasonal fruit skewer with local yogurt dipping sauce

## ✓ Kernels by Chrissie handcrafted gourmet popcorn

5 gallon minimum; serves roughly 40 guests

movie theater butter -18- per gallon

caramel -16- per gallon

cheddar -16- per gallon

kettle corn -16- per gallon

cheddar caramel mix -19- per gallon

Small Favor Bags (1.5 cups)

\*minimum of 10

\$3.50 per bag - simple flavors

\$4.25 per bag - premium flavors

Large Favor Bags (3 cups)

\*minimum of 10

\$4.50 per bag - simple flavors

\$5.25 per bag - premium flavors



## ✓ hummus and crudité platter

-9- per person

traditional hummus, grilled lemon artichoke spread, baba ghanoush and assorted seasonal vegetables; served with sliced bread and fresh baked pita chips

## ✓ local cheese board

-10- per person

selection of local cheeses with fresh grapes and berries, assorted crackers and sliced baguette

## antipasto

-11- per person

shaved Italian meats, assorted cheese, grilled vegetables, roasted peppers and olives; served with toasted baguettes and grissini breadsticks

# desserts

one flavor per dozen

**V cookies\***

-15- per dozen

chocolate chip, oatmeal, sugar, rosemary sea salt, vegan banana chocolate chip

**V mini shortbread cookies**

-12- per dozen

lemon, raspberry

**V specialty miniature cakes**

-19.5 - per dozen

raspberry torte, chocolate torte, lemon-blueberry torte, chocolate mousse, apple crunch

**V brownies and bars**

-15.5- per dozen

chocolate, blondies, lemon bars

**IG V panna cotta, custards, and mousse**

-21- per miniature dozen

vanilla bean panna cotta, fresh fruit panna cotta, apple crunch, chocolate mousse, s'more custard with marshmallow and graham cracker

**V tarts**

-18- per miniature dozen

fresh fruit, chocolate truffle, blueberry, lemon curd

**IG V truffles**

-24- per miniature dozen

chocolate, raspberry, espresso

**IG V cupcakes\***

-24- per dozen

yellow, chocolate, mocha, lemon, banana, red velvet, vegan chocolate, vegan banana

**V cheesecakes**

-21- per miniature dozen

classic, cherry, chocolate

**IG V almond macarons**

-26- per miniature dozen

banana, raspberry, vanilla bean, salted caramel

**cream puffs and eclairs**

-24- per dozen

mocha filled profiterole, raspberry filled profiterole, chocolate and marshmallow éclair, traditional chocolate éclair

**V cake\***

-28- per 10-inch cake, 12-16 people

-48- per half sheet, 30-40 people

-98- per full sheet, 50-80 people

yellow, chocolate, mocha, lemon, banana, red velvet, vegan chocolate, vegan banana

\*cakes, cupcakes or cookies made without gluten containing ingredients can be made upon request

# beverages

**unsweetened iced tea**

-19- per gallon\*

**lemonade**

-19- per gallon\*

**cranberry, apple or orange juice**

-19- per gallon\*

**hot chocolate**

-19- per gallon\*

**seasonal signature punch**

-25- per gallon\*

**Starbucks regular, decaffeinated and assorted hot teas**

-30- per gallon\*

**96 oz. joe-to-go box**

-28- per box

**assorted diet and regular Pepsi products**

-2.5- each

**bottled water**

-2.5- each

**apple or orange bottled juices**

-3- each

**bottled Pure Leaf Iced Tea | assorted flavors**

-3.25- each

**Bubly flavored sparkling water**

-2- each

**\*approximately 10-12 cups per gallon**



# *student group catering*

Bon Appétit will make the entire on-campus catering menu available to official student groups at a discounted rate. This special pricing is limited to events that will be paid for from student group funds via AGY speedtype or CDEP card.

CONTACT [BACATERING@CASE.EDU](mailto:BACATERING@CASE.EDU) OR  
CALL 216.368.4548 FOR MORE INFORMATION!





**BON APPÉTIT**  
MANAGEMENT COMPANY

*food service for a sustainable future®*

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