



CATERING BY


---

BON APPÉTIT

---

AT ST. OLAF COLLEGE

---



Bon Appétit Catering at St. Olaf College

1520 St. Olaf Ave.

Northfield, MN 55057-1098

[www.CafeBonAppetit.com/StOlaf](http://www.CafeBonAppetit.com/StOlaf)

[www.cafebonappetit.com](http://www.cafebonappetit.com)

Brochure has been printed on recycled paper

14-4947

**BON APPÉTIT**  
MANAGEMENT COMPANY

*food service for a sustainable future®*

# BON APPÉTIT AT ST. OLAF COLLEGE

---

*Our seasonal menus are thoughtfully designed to highlight the freshest local ingredients available. We are proud to share with you the menus on the following pages and will gladly assist you in both selecting items and developing custom menus for your event. Please allow at least two weeks for customized menus.*

## RESERVING YOUR LOCATION

To reserve a location for your event, please contact the St. Olaf Buntrock Commons office at (507) 786-3017.

## PLACING YOUR ORDER

Please contact our Catering Department at (507) 786-3050 or email us at catering@stolaf.edu. We ask that all catering requests be placed at least five business days prior to your event. **We will do our best to accommodate last minute requests, but such requests may be subject to additional charges and/or limited menu offerings.**

## EVENT CONFIRMATION, GUARANTEES AND CANCELLATIONS

Final guest count guarantees must be received at least three business days prior to the event. For your convenience, we prepare to serve 5% over the guaranteed number (up to a maximum of 10 guests). Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or actual number of guests served, whichever is greater. All cancellations should be made within reasonable notice no later than 72 hours prior to the scheduled event. A minimum of a 50% service charge will be assessed if an event is cancelled with less than 72 hours notice.

## EVENT DAY GUARANTEE DUE DAY

Saturday, Sunday or Monday	Noon Wednesday
Tuesday	Noon Thursday
Wednesday	Noon Friday
Thursday	Noon Monday
Friday	Noon Tuesday

## IMPORTANT INFORMATION ABOUT ↓G LABELING:

Menu options prepared without gluten-containing ingredients are labeled ↓G. However, due to our open kitchens that handle gluten, we cannot guarantee that items made without gluten-containing ingredients are “gluten-free,” as defined by the FDA. We make every effort to avoid gluten cross-contact; however there is always the potential for cross-contact with other gluten-containing food items, particularly in our self-serve facilities. We encourage guests to speak to the chef or manager regarding any questions about ingredients.

# PLANNING YOUR SPECIAL EVENT

---

## PAYMENT AND BILLING

Upon confirmation of your event you will receive a copy of the Event Order listing all estimated charges. A copy of the Event Order must be signed and returned to the Bon Appétit Catering Office no later than 72 hours prior to the event. Final event charges will appear on the final invoice, which is created at the conclusion of the event and is subject to change based on final attendance and additions. Additional charges may be necessary for any additional rental items or labor over our usual staffing levels.

## EXCLUSIVITY

Bon Appétit retains the exclusive right to provide and control the sale of food and beverage services for catering in the Buntrock Commons building.

## FOOD REMOVAL

Food safety regulations prevent the removal of prepared food from the premises once it has been served.

## MISCELLANEOUS FEES

### *Staffing*

Catering prices include a minimum service staff determined by the service option chosen:

- Buffet Service— 1 Attendant per 32 guests
- Butler Service— 1 Attendant per 45 guests
- Table Service— 1 Attendant per 24 guests

### *Labor Charges*

If you request additional service staff you will be billed at the following rates:

- Attendant Wait Staff — \$83 each
- Chef/Carver — \$83 each
- Beverage Attendant — \$83 each

This fee covers a four-hour shift which includes one hour of setup/take-down. Additional time will be billed at the rate of \$20.75 per hour.

### *Catering Equipment*

An additional fee will be assessed if catering equipment is not returned to the catering department within 24 hours of the event end time.

### *Delivery*

All deliveries outside of Buntrock Commons will incur a 15% service charge with a \$20 minimum. The service charge is not a gratuity. It is property of Bon Appétit Management Company, not the employees who rendered personal services to the customer.

# PLANNING YOUR SPECIAL EVENT

---

*Miscellaneous fees, continued*

## ***Linens and Skirting***

Linens and skirting will be provided for food and beverage tables at no additional charge. If you would like linen for receptions, breaks, registration tables or any additional table that will be directly used for setup, charges of \$4.25 per white tablecloth, \$4.25 per conference cloth and \$.50 per napkin will apply.

*Note: Special order linen available upon request for additional fee.*

## **SERVICE LEVELS**

We offer four levels of service to fit your needs.

### ***Pick-up***

A limited number of menu items are available for pick-up at the Buntrock Commons loading dock or the Cage, thus eliminating delivery and setup fees. Orders must be picked up during normal hours of operation Monday through Friday between 7:00am and 7:00pm.

### ***Buffet Service***

This option allows you to offer a variety of menu options for guests to serve themselves. We use our own buffet equipment whenever possible and provide set-up and take-down service, as well as china, glassware, skirting, table linens and cloth napkins.

### ***Butler Service***

Butler service is recommended for formal beverage services and appetizer receptions. China, glassware and beverage napkins are included.

### ***Table Service***

Waited table service is available for plated events. This service includes complete setup and take-down, as well as china, glassware, skirting, table linens and cloth napkins.

# BEVERAGES

---

COFFEE (regular or decaf) OR HOT CHOCOLATE

*8.50 per airpot*

*13.50 per gallon*

COFFEE TO-GO

*15.50 per container*

ASSORTED TEAS

*1.35 per tea bag*

HOT APPLE CIDER

*18.50 per gallon*

JUICE

*apple, cranberry or orange*

*8.00 per pitcher*

*15.50 per gallon*

ASSORTED BOTTLED FRUIT JUICE

*2.00 per 12oz bottle*

LEMONADE, ICE TEA OR 50/50

*6.00 per pitcher*

*10.50 per gallon*

SODA

*Coca Cola, Diet Coke, Cherry Coke, Sprite*

*1.25 per 12oz can*

SPARKLING MINERAL WATER

*1.25 per 12oz can*

PUNCH

*apple, cranberry and orange juice with ginger ale*

*lemonade, cranberry juice and club soda*

*16.50 per gallon*

SPARKLING CIDER

*apple or pear*

*16.00 per bottle*

ICE WATER

*1.00 per pitcher*

*1.00 per gallon*

# FRESH FROM THE BAKERY

---

*served by the dozen*

## DONUTS HOLES

*powdered sugar or cinnamon sugar*

5.00

## COFFEE CAKE

*apple cinnamon, Budapest or banana toffee*

9.00

## ALMOND BRAID

*11.25 per loaf*

## BREAKFAST BREADS

*banana, cranberry, lemon poppy seed or blueberry*

*14.50 per loaf*

## SCONES

*blueberry lemon, maple oatmeal or apple cinnamon*

11.00

*homemade jam and butter*

9.00

## ASSORTED PASTRIES

*an assortment of house made pastries*

11.00

## RUGELACH

*blackberry almond or chocolate pecan*

10.00

## ASSORTED DONUTS

13.00

## CHOCOLATE FILLED CROISSANTS

9.00

## ASSORTED BARS

*blondies, fudge brownies, citrus, seven layer, fruit bars, cherry coconut or turtle bars*

8.00

## COOKIES

*chocolate chip, peanut butter, sugar, ginger, white chocolate fudge or cookie of the week*

6.00

# BREAKFAST

---

*10 person minimum*

## **BUILD YOUR OWN BREAKFAST SANDWICH**

*choice of one: ham bacon or sausage*

*choice of one: bagel, biscuit or english muffin*

*includes: three cheese scrambled eggs, caramelized peppers, dijon cream cheese, grilled red onions*

*4.95 per person*

## **STEEL CUT OATMEAL**

*mixed dried fruit, buttermilk, cream, toasted almonds, brown sugar and spiced sugar*  
*7.00 per person*

## **EUROPEAN BREAKFAST PLATTER**

*cured meats, assorted cheeses, fruit, olives, rustic breads*

*7.25 per person*

## **YOGURT PARFAITS**

*2.50 each*

## **YOGURT CUPS**

*2.00 each*

## **SEASONAL FRUIT KABOBS**

*2.50 each*

## **BAGELS AND CREAM CHEESE**

*18.25 per dozen*



# ENTRÉE SALADS

---

*Choose one salad per ten guests*

All entrée salads include fresh-baked dinner rolls

*5.25 per person*

## SOUTHWEST

*romaine, pico di gallo, roasted corn, cheddar cheese, crispy tortillas, black beans, avocado ranch dressing*

## ASIAN

*Napa cabbage, snow peas, carrots, daikon, peppers, scallions, mandarin oranges, cashews, wontons, sesame vinaigrette*

## STRAWBERRY FIELDS

*mixed greens, oranges, strawberries, toasted almonds, goat cheese, poppy vinaigrette*

## THE BROWN DERBY

*iceberg, watercress, bacon, Roquefort, hard-boiled egg, avocado, scallions, tomato, herb vinaigrette*

## BLACK AND BLUE

*spinach, romaine, pumpkin seeds, blackberries, balsamic roasted red onion, blue cheese dressing*

## ADD:

chicken breast

2.00

crispy tofu

2.00

smoked beef tri-tip

2.50

wild salmon

4.75

# SANDWICHES

---

*15 person minimum*

## **DELI BUFFET**

*served with assorted sliced bread, Swiss and cheddar cheese, lettuce, tomato, onion, pickle*

*7.50 per person*

**Select three:**

*balsamic roasted vegetables*

*Ferndale Market smoked turkey*

*maple ham*

*rosemary garlic roast beef*

*truffled egg salad*

*lemon dijon tuna salad*

*curried chicken salad*

**Select three:**

*Cuban relish*

*mayonnaise*

*sriracha aioli*

*mustard*

**Select two:**

*vegetable pasta salad*

*fruit salad*

*apple slaw*

*buttermilk potato salad*

*mixed green salad*

*add chips for an additional 1.50 per person*

*add side salad for an additional 2.50 per person*

## **MUFFALETTA BAR**

*sliced ham, prosciutto and salami*

*provolone, red pepper aioli, banana pepper and green olive relish*

*served with a french baguette*

*13.50 per person*

*add chips for an additional 1.50 per person*

*add side salad for an additional 2.50 per person*

# SANDWICHES

---

## PLATED SANDWICHES

*served with seasonal salad, cookie or brownie*

*7.00 per person*

### Ferndale Market smoked turkey

*cheddar cheese, cranberry apple mustard, greens, whole wheat wrap*

### grilled chicken and asparagus

*Parmesan cheese, sundried tomato aioli, spinach wrap*

### Italian hoagie

*Pastrami, ham, salami, provolone cheese, olive relish, romaine lettuce*

### balsamic garden

*hummus, goat cheese, grilled flatbread, mixed greens*

### Santa Fe roast beef

*avocado salsa, pepper jack cheese, mixed greens, onion roll*

*any sandwich can be made into a box lunch for an additional*

*2.95 per person*

*add seasonal soup for an additional 2.95 per person*

# PLATTERS

---

PETITE (serves up to 15 ppl)

GRANDE (serves up to 30 ppl)

## FRUIT PLATTER

*Petite 37.00*

*Grande 74.00*

## GARDEN VEGETABLE CRUDITÉS

*vegetables with hummus and herbed buttermilk dipping sauces*

*Petite 17.25*

*Grande 34.50*

## DOMESTIC CHEESE

*aged cheddar, Swiss, pepper Jack, Muenster, and Colby cheeses with assorted crackers*

*Petite 38.25*

*Grande 76.50*

## CHEESE AND FRUIT PLATTER

*Port wine and toasted almond cheese ball with berries, grapes and assorted crackers*

*Petite 39.00*

*Grande 78.00*

## GRILLED VEGETABLE BOARD AND FROMAGE FORT FONDUE

*petite 20.00*

*grande 40.00*

## THE MEDITERRANEAN

*hummus, tzatziki, sun-dried tomato tapenade, pita triangles, feta cheese and marinated olives*

*Petite 20.00*

*Grande 40.00*

# HORS D'OEUVRES

---

*served by the dozen*

## **Hot Hors d'Oeuvres**

### **THOUSAND HILLS BEEF AND SMOKED CHEDDAR MEATBALLS**

*with house barbeque sauce*

12.50

### **GARDEN EGG ROLLS**

*vegetable egg rolls with sweet chili sauce*

10.00

### **CHICKEN SATAY**

*served with peanut dipping sauce*

11.00

### **WINGS**

*crispy chicken wings with buffalo-barbeque sauce, blue cheese dressing and garden vegetables*

11.00

### **SPANAKOPITA**

*spinach, feta cheese and pine nuts wrapped in phyllo dough*

11.00

### **SAVORY KOLACHES**

*ham and swiss cheese*

*sundried tomato and goat cheese*

18.00

## **Cold Hors d'Oeuvres**

### **ASSORTED BRUSCHETTA**

*garlic and olive oil toasted crostinis with tomato and basil, chopped olive salad and roasted wild mushroom and grilled leek spread (relishes served on the side)*

9.25

### **TEA SANDWICHES**

*cucumber and dill*

*oven dried tomato and fromage fort*

10.00

*prosciutto fig and Amablu bleu cheese*

*truffled egg salad with celery root and challah*

### **CANAPES**

*blackberry and blue cheese toast*

*apple and caramelized onion tartlet (made without gluten-containing ingredients option available)*

*cappicola and provolone roulade*

*four-five flatbread*

14.00

# BUFFETS

---

20 person minimum

## SOUTHWEST

beef tacos

*(includes seasoned ground beef, crispy shells and flour tortillas, pico, salsa, shredded cheese, lettuce, sour cream, hot sauce)*

achiote grilled chicken with salsa verde

cilantro black beans and rice

cheese enchiladas

roasted garden vegetables

10.25

## AMERICAN GRILL

Thousand Hills hamburgers

mustard grilled bratwurst

hamburger and brat buns

wild mushroom sloppy joe

sweet potato salad

apple slaw

fruit salad

10.25

## MACARONI AND CHEESE BAR

house salad with champagne vinaigrette

ultra pasta

smoked cheddar cheese and Swiss mornay sauces

green chilies, bacon, crispy cheese gremolata, scallion and roasted vegetables

cheese bread

10.25

## COMFORT

cobb salad

crispy buttermilk chicken with honey mustard

grilled pork tenderloin with cranberry mango salsa

crispy tofu with balsamic onion jam

mashed potatoes

maple roasted carrots

13.00

## ITALIAN

Classic caesar salad

spinach and ricotta cannelloni with mushroom marinara

chicken fettuccine alfredo with broccoli

baked penne with italian sausage and mozzarella cheese

roasted vegetables

garlic bread

13.00

## PLATED OR BUFFET OPTIONS

---

### SALAD

*pick one*

*mixed greens with tomato, cucumbers, carrots and champagne vinaigrette*  
*spinach salad with chopped hard-boiled egg, red onion and tomato vinaigrette*  
*romaine, parmesan cheese, croutons and parmesan dressing*

### PROTEINS

*select two entrees for buffets or select one entrée for plated dinners*

**14.50**

*grilled ribeye with house steak sauce and charred onions*  
*grilled wild-caught salmon with mango sweet chili sauce*  
*sauteed shrimp with basil pesto*

**12.50**

*smoked pork tenderloin with sour cherry chutney*  
*horseradish crusted walleye with apple relish*

**10.50**

*grilled chicken breast with balsamic tomatoes*  
*pan roasted chicken with apricots and pinenuts*  
*crispy tofu with balsamic onion jam*

### STARCH

*Pick one*

*wild rice pilaf*  
*buttermilk mashed potatoes*  
*rustic white beans*  
*warm grain salad*  
*saffron basmati rice*  
*potato gratin*

### VEGETABLE

*Pick one*

*garlic brussels sprouts*  
*julienne vegetables*  
*balsamic roasted red onions*  
*maple ginger carrots*  
*calabacitas*

## DESSERTS

---

*A la carte*

*3.75 per person*

### NEW YORK CHEESECAKE

*choice of raspberry, strawberry or chocolate sauce*

### ANGEL FOOD CAKE

*a light spongy white cake served with strawberry compote*

### RASPBERRY KEY LIME CAKE

*key lime custard baked with a light vanilla sponge cake and served with fresh raspberries*

### DOUBLE CHOCOLATE MOUSSE CAKE

*a bittersweet chocolate mousse layered with a dense fudge cake*

### WHITE CHOCOLATE PASSION FRUIT BOMBETTE

*creamy white chocolate mousse with layers of passion fruit jam covered in chocolate ganache*

### HONEY AND MASCARPONE CREAM LOG

*honey scented mascarpone mousse with brandied cherries*

### BANANA WALNUT CARAMEL TART

*toffee custard with bananas and toasted walnuts*

### FLOURLESS CHOCOLATE TORTE

*rich and creamy bittersweet chocolate cake*

### PINEAPPLE ALMOND TART

*almond filled baked shortbread with slices of caramelized pineapple*



# DESSERTS

---

## CUSTOM CAKES

### 9-inch Round

*vanilla, chocolate or marble*

29.50

### Half Sheet Cake

*vanilla, chocolate, or marble*

50.00

### Full Sheet Cake

*vanilla, chocolate or marble*

100.00

All custom cakes are available with our choice of the following fillings and icings:

*chocolate mousse, seasonal fresh fruit mousse, whipped cream, vanilla buttercream or chocolate buttercream*

*Add \$5.00 for pre-cut cake – only available on full sheet cakes*

## CUPCAKES

*vanilla, chocolate, red velvet*

14.25

## PETIT FOURS

16.00

*fresh fruit tarts*

*mini éclairs or cream puffs*

*vanilla cheesecake truffle cake*

*white chocolate bombettes*

*strawberry vanilla tartlets*

*chocolate pistachio pyramids*

*chocolate coconut torte*

*baked chocolate cherry mousse*

*raspberry mascarpone cups*

*assorted tea and butter cookies*

# SNACKS

---

## OLE CHOW

*10-15 servings per pound  
raisin pecan or Butterfinger  
7.00 per pound*

## ENERGY BARS

*fruit and nut  
chocolate banana chip  
no bake peanut butter granola bar  
12.00 per dozen*

## HOUSE MADE TRAIL MIX

*10-15 servings per pound  
cracker maxx  
pretzel apricot crunch  
jade dragon with wasabi peas  
13.00*

## CHIP & DIP

*pick one chip, pick one dip  
7.00 per person*

*grilled flat bread  
hand ripped blue corn tortillas  
house salt and malt potato chips  
garlic grilled crostini's*

*smoked salmon dip  
roasted onion and dill dip  
grilled asparagus relish  
ten-layer taco*

## ICE CREAM

*per container – 65 servings per three-gallon container  
vanilla, mint chocolate chip or chocolate  
65.95*

*toppings  
strawberry, caramel and chocolate sauces  
chopped nuts, M&M's, whipped cream and sprinkles  
4.00 per person*

*ice cream novelties  
2.95*

*Jonny Pops  
2.95*

*Cookie of the week  
6.00 per dozen*

## HOUSE MADE NUTS

*10-15 servings per pound  
wasabi cashews  
24.00/lb.*

*spicy cinnamon almonds  
14.00/lb.*

*honey mustard mixed nuts  
24.00/lb.*

## WHOLE FRUIT

*.85*

## POPCORN

*one pound serves 30 people  
regular, cheese and kettle corn  
24.00*