



Bon Appétit Catering at St. Olaf College

1520 St. Olaf Ave.

Northfield, MN 55057-1098

www.CafeBonAppetit.com/StOlaf

www.cafebonappetit.com

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BON APPÉTIT
MANAGEMENT COMPANY

food service for a sustainable future®

OFF-CAMPUS CATERING

BY BON APPÉTIT

AT ST. OLAF COLLEGE

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

9.50 per airpot

15.00 per gallon

COFFEE TO-GO

17.25 per container

ASSORTED TEAS

1.50 per tea bag

HOT APPLE CIDER

20.50 per gallon

JUICE

apple, cranberry or orange

9.00 per pitcher

17.25 per gallon

ASSORTED BOTTLED FRUIT JUICE

2.25 per 12oz bottle

LEMONADE, ICE TEA OR 50/50

6.75 per pitcher

11.75 per gallon

SODA

Coca Cola, Diet Coke, Cherry Coke, Sprite

1.50 per 12oz can

SPARKLING MINERAL WATER

1.50 per 12oz can

PUNCH

apple, cranberry and orange juice with ginger ale

lemonade, cranberry juice and club soda

18.25 per gallon

SPARKLING CIDER

apple or pear

17.75 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

5.50

COFFEE CAKE

apple cinnamon, Budapest or banana toffee

10.00

ALMOND BRAID

12.50 per loaf

BREAKFAST BREADS

banana, cranberry, lemon poppy seed or blueberry

16.00 per loaf

SCONES

blueberry lemon, maple oatmeal or apple cinnamon

12.25

homemade jam and butter

10.00

ASSORTED PASTRIES

an assortment of house made pastries

12.25

RUGELACH

blackberry almond or chocolate pecan

11.00

ASSORTED DONUTS

13.00

CHOCOLATE FILLED CROISSANTS

10.00

ASSORTED BARS

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

9.00

COOKIES

assorted, fresh baked cookies

6.75

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

5.50 per person

STEEL CUT OATMEAL

mixed dried fruit, buttermilk, cream, toasted almonds, brown sugar and spiced sugar

7.75 per person

EUROPEAN BREAKFAST PLATTER

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

8.00 per person

YOGURT PARFAITS

2.75 each

YOGURT CUPS

2.25 each

SEASONAL FRUIT KABOBS

2.75 each

BAGELS AND CREAM CHEESE

20.25 per dozen

ENTRÉE SALADS

Choose one salad per ten guests

All entrée salads include fresh-baked dinner rolls

6.00 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

2.25

crispy tofu

2.25

smoked beef tri-tip

2.75

wild salmon

5.25

SANDWICHES

15 person minimum

DELI BUFFET

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

8.25 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 1.75 per person

add side salad for an additional 2.75 per person

MUFFALETTA BAR

sliced ham, prosciutto and salami

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

served with a french baguette

15.00 per person

add chips for an additional 1.75 per person

add side salad for an additional 2.75 per person

SANDWICHES

PLATED SANDWICHES

served with seasonal salad, cookie or brownie

7.75 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

3.25 per person

add seasonal soup for an additional 3.25 per person

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
11.50

AMERICAN GRILL

Thousand Hills hamburgers
mustard grilled bratwurst
hamburger and brat buns
wild mushroom sloppy joe
sweet potato salad
apple slaw
fruit salad
11.50

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
11.50

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
14.50

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
14.50

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

16.00

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

13.75

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

11.75

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

4.25 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

ASSORTED COOKIES

assortment of seasonal flavors

DESSERTS

CUSTOM CAKES

9-inch Round

vanilla, chocolate or marble

32.50

Half Sheet Cake

vanilla, chocolate, or marble

55.00

Full Sheet Cake

vanilla, chocolate or marble

110.00

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 5.50 for pre-cut cake – only available on full sheet cakes

CUPCAKES

vanilla, chocolate, red velvet

15.75

PETIT FOURS

17.75

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
7.75 per pound

ENERGY BARS

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

HOUSE MADE TRAIL MIX

10-15 servings per pound
cracker maxx
pretzel apricot crunch
jade dragon with wasabi peas
14.50

CHIP & DIP

pick one chip, pick one dip
7.75 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
72.75

toppings

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

ice cream novelties

3.25

Jonny Pops

3.25

Cookie of the week

6.75 per dozen

HOUSE MADE NUTS

10-15 servings per pound
wasabi cashews
26.50/lb.

spicy cinnamon almonds
14.00/lb.

honey mustard mixed nuts
26.50/lb.

WHOLE FRUIT

1.00

POPCORN

one pound serves 30 people
regular, cheese and kettle corn
26.50