VIP CATERING

AT WASHINGTON UNIVERSITY
WHAT ARE YOU ENVISIONING?

An elegant banquet for VIP alumni? Tasty (and nutritious) boxed lunches for a meeting or Seminar? A fun team-building barbecue? Whatever your vision is, we’re here for you. With 30 years of experience as caterers and event professionals, we delight 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 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 Washington University, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But, our commitment to you doesn’t stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they’ll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

CONTACT & ORDERING

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.

PLACE AN ORDER ONLINE

diningservices.wustl.edu/catering

CATERING SALES OFFICE

for assistance or special orders feel free to contact the catering office:
(314)935-5054
wucatering@cafebonappetit.com

OFFICE HOURS

Monday - Friday from 8:00 am – 5:00 pm

BELLS & WHISTLES

EVENT STAFF | a smiling server or bartender adds an elevated level of service to your event. Event staff service will be charged $25 per hour per server with a 4 hour minimum.

EQUIPMENT RENTALS | a perfectly styled event sometimes requires additional equipment rentals and specialty linens. Please give us at least 3 business days in advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability.

FLORAL ARRANGEMENTS | a pop of color goes a long way — consider adding floral arrangements and centerpieces to your event. We’ll work with our local florist to design beautiful florals and just need a 3 business day in advance notice to meet vendor ordering and delivery timelines.

How else can we make your event amazing? Let us know! We’ll work together to create a wonderful experience for your guests.
ORDERING DEADLINES | to ensure availability of service and menu items, please place your orders at least 3 business days in advance. For last-minute catering requests please contact the catering office, and we will do our best to accommodate you. $50 will be added to all orders placed within 3 business days of the event and items may be limited to chefs selection.

DELIVERY FEE AND MINIMUM ORDER | all orders have a $25.00 delivery fee added to the invoice. There is a minimum of $125 on all orders. Certain locations are subject to additional delivery charges. Please speak with your catering sales person about details. If you don't meet the minimum, you will be charged the difference to meet the minimum.

CANCELLATION FEE | customers are responsible for paying 50 percent of the total invoice plus $100 in labor for any orders canceled within 2 business days of the event. Change requests made after this time will be accommodated when possible and additional charges may apply.

GUARANTEES | guarantees are due 3 business days prior to your event. Please understand that increases within the 3 business days will incur additional fees and are $50 per order. Limited to Chef’s selection of food.

PAYMENT OPTIONS | we accept WU billing department cost center numbers, PO numbers, Visa, MasterCard, and American Express credit cards. Payment information must be submitted to confirm your order.

PLACING YOUR ORDER | the catering office should be made aware of any program specific details: meetings, speakers, or any other activity that would occur before, during, or following the time catering service is requested. Our catering team will confirm your event. Catering orders require a signed contract within 3 business days. Requests to relocate an order after it is set up, will incur a move fee of $50.

TRASH | waste receptacles for your event are reserved and coordinated by event management (wff). This includes sustainable waste stations for compost, recycling, and landfill. If your event is held at an outdoor location or requires additional trash or recycling bins, please make the appropriate arrangements prior to the event.

FOOD SAFETY | our culinary team plans to provide the appropriate amount of food and beverage for your confirmed guest count. Washington University Catering will not be held responsible for perishable food items removed without our knowledge or prior consent. The maximum time food will be on a buffet is 2 hours.

LINENS | black, white, or ivory linens are included in the food price for buffets and beverage tables. Drop off service will not provide linens.

CHINA, DISPOSABLE, AND COMPOSTABLE SERVICE | quality paper and plastic products are included in your food price. China and glassware or compostable disposable service can be added to your order per guest, depending the event needs. Speak with your catering sales team about costs.

CLASSROOM EVENTS | events that are booked in classrooms that access cannot be granted one hour prior to the start time will be limited to drop off catering only.

ADMINISTRATIVE FEE | a 12% administrative fee will be added to your event.

DIETARY NEEDS | Kosher, Halal, and allergen specific menus available upon request.
BEVERAGES

INFUSED SPA WATER
21.00 gallon serves 16-20

SELECT ONE:
- lemon-cucumber
- blueberry rosemary
- strawberry-mint
- lime-basil

KALDI'S FRESH BREWED COFFEE | regular or decaffeinated
21.00 / half gallon serves 10-12 | 31.25 / whole gallon serves 16-20

HOT WATER AND ASSORTED TEA BAGS
17.75 / half gallon serves 10-12 | 35.50 / whole gallon serves 16-20

ICE TEA, LEMONADE, ORANGE JUICE
13.00 / half gallon serves 10-12 | 26.00 / whole gallon serves 16-20

ICE WATER
6.25 / gallon serves 16-20

HOT OR CHILLED APPLE CIDER (ONLY OFFERED FROM SEPTEMBER-DECEMBER)
36.50 / gallon serves 16-20

HOT CHOCOLATE
36.50 / gallon serves 16-20

12OZ CANS OF SODA | Coke, Diet Coke, Sprite
1.60 / per can

12OZ CANS OF AHA SPARKLING WATER
1.60 / per can

BOTTLED JUICES | orange, cranberry, or apple
3.10 / bottle

MILK | skim, 2%, chocolate (dairy free options upon request for additional charge)
2.70 / pint
AVO-TOAST BAR
toasted 9-grain wheat bread, avocado spread, sliced radishes, marinated cherry tomatoes, house-pickled onions, salted cucumbers, smoked salmon, feta, lemons, olive oil, sea salt, and cracked black pepper
8.25 per person - minimum of 10 people

GREEK YOGURT BAR
Greek yogurt, berries, cherry granola, dried fruit, honey, and quinoa
6.25 per person - minimum of 10 people

DELUXE CONTINENTAL
assorted pastries, seasonal fruit salad, Greek yogurt, house-made granola, and dried fruit
8.25 per person - minimum of 10 people

NEW YORK CONTINENTAL
assorted plain, house-made smoked salmon schmear, cream cheese, capers, chopped cage-free eggs, cucumbers, tomatoes, and shaved red onions
7.25 per person - minimum of 10 people

PROTEIN POWER
hard boiled cage-free eggs, cottage cheese, sliced smoked turkey, cheddar cheese, roasted red peppers, and seasonal fruit salad
6.25 per person - minimum of 10 people

MEDITERRANEAN BREAKFAST
Israeli salad, roasted garlic hummus, baba ghanoush, hard boiled cage-free eggs, feta cheese, roasted red peppers, and pita
6.25 per person - minimum of 10 people

BUILD YOU OWN LARGE PASTRY PLATTER - one dozen pastries
36.50 per dozen

SELECT THREE:
  iced cinnamon
  roll breakfast
  bread
  croissants
  muffins
  scones

see page 1 for beverages
HOT BREAKFAST

THE CLASSIC
cage-free scrambled eggs with chives, smoked bacon, turkey sausage, with choice of maple sweet potato, quinoa hash or roasted breakfast potatoes
7.95 per person - minimum of 10 people | no substitutions

CUSTOMIZABLE BREAKFAST

SELECT THREE ITEMS
9.25 per person - minimum of 10 people

À LA CARTE ITEMS
3.10 per person - minimum of 10 people

cage-free scrambled eggs with chives
cage-free scrambled egg whites
tofu scramble with kale, potatoes, and peppers
cage-free egg strata with bacon, cheddar and chives
cage-free egg strata with Marcoot Creamery mozzarella, mushrooms, roasted peppers and basil
french toast casserole with maple syrup
smoked bacon (2)
turkey sausage links (2)
house-made biscuit with turkey sausage gravy (1 biscuit per order)
roasted breakfast potatoes
maple sweet potato quinoa hash
seasonal fruit salad
slow cooked steel cut oats with brown sugar, honey, raisins, and milk

see page 1 for beverages
BREAKFAST SANDWICHES

prepared on a brioche bun with roasted potatoes
6.25 each - minimum order of 10

SELECT FROM

cage-free egg whites, spinach, tomatoes, and Swiss

cage-free egg and cheddar

cage-free egg, cheddar, and bacon

cage-free egg, turkey sausage, tomatoes, and pesto

cage-free egg, cheddar, and smoked ham with roasted potatoes, salsa, and crema.

BREAKFAST BURRITOS

prepared on a whole wheat tortilla with roasted potatoes, salsa, and crema
6.25 each - minimum order of 10

SELECT FROM

cage-free egg and chorizo

cage-free egg, turkey sausage and cheddar

cage-free egg, bacon and cheddar

cage-free egg, smoked ham and cheddar

tofu scramble, kale, bell peppers

cage-free egg and roasted mushrooms

ADDITIONAL SAUCES
sold by the pint with a minimum order of two pints per type

salsa roja
9.00 / pint serves 10 guests

avo-cilantro lime crema
5.75 / pint serves 10 guests

pico de gallo
9.00 / pint serves 10 guests
À LA CARTE BREAKFAST

ONE DOZEN COMPANION BAGELS
choice of two bagel flavors, served with cream cheese, butter, and assorted preserves
choose from: plain, cinnamon-raisin, or everything
36.50 / 12

Smoked Salmon Platter
Tomatoes, Red Onion, Egg Yolks, Egg Whites, Capers, Assorted Bagels, Cream Cheese
Small ~ 109.00 (serves 12)
Large ~ 218.00 (serves 24)

Frittatas (serves 16) $38.50
• Spinach, Gruyère, and Mushroom
• Zucchini, Tomato, Feta, and Basil
• Bacon, Potato, Cheddar, and Scallion
• Ham and Asparagus with Tarragon and Parmesan
• Prosciutto, Manchego, Caramelized Onion and Potato
• Chicken Apple Sausage, Rosemary, and Kale

Baked Oatmeal (serves 16) $34.00
• Mixed Berry
• Banana Almond
• Strawberry Banana
• Apple Cinnamon Raisin
• Lemon, Blueberry, and Coconut
• Lemon Raspberry

COFFEE CAKE SQUARES
30.00 / 12

ASSORTED GRANOLA AND ENERGY BARS
31.50 / 10

SEASONAL FRUIT SALAD
2.10 per person - minimum order of 10

SLICED SEASONAL FRUIT DISPLAY
2.60 per person - minimum order of 10

WHOLE FRUIT | apple, bananas, oranges
16.75 / 10

INDIVIDUAL COLD CEREALS AND MILK sold in increments of 10 mixed, gluten-free cereals available upon request
52.00 / 10

INDIVIDUAL YOGURT PARFAITS | sold in increments of 10
low-fat plain yogurt, granola, and fresh berries
44.25 / 10

INDIVIDUAL FRUIT YOGURT | sold in increments of 12
33.25 / 12

ASSORTED MINI QUICHE | sold in increments of 10
31.20 / 10

MINI PASTRY BASKET
25.00 / 12

see page 1 for beverages
Sandwiches & wraps include bag chips, cookie.
Halal and Kosher options available upon request.
Gluten free/vegan bread available upon request for 2.00 or dessert 3.00.
Minimum order of 10.
If below 10, order must be picked up from Cherry Tree Café.

CLASSIC SANDWICHES
prepared on 9-grain whole wheat bread with green leaf lettuce and tomato.
select three. | 11.25 / each
smoked turkey and Swiss
tuna salad
smoked ham and Swiss
cage-free egg salad
house-roasted beef and cheddar

SIGNATURE SANDWICHES | 13.50 / each
THE HERBIVORE | grilled squash, cucumbers, Sriracha hummus, and tomato jam on focaccia
SMOKED TURKEY | Havarti cheese, field greens, and local honey-Dijon on sliced 9-grain
CHICKEN SALAD | celery, grapes, and lettuce on brioche
WENNEMAN’S SMOKED HAM | Swiss cheese, local honey-Dijon, and lettuce on sliced 9-grain
ITALIAN | ham, capicola, salami, roasted beef, pepperoncini, provolone, tomatoes, and herb vinaigrette on sliced sourdough
DEVILED EGG SALAD | cage -free egg, smoked paprika, green onion, mayo, and field greens on brioche
SMOKED TURKEY CLUB | smoked bacon, Bibb lettuce, smoked Gouda, and Sriracha mayonnaise on sliced sourdough
HOUSE-ROASTED BEEF | Swiss cheese, shaved red onion, baby spinach, and horseradish aioli on sliced sourdough

WRAPS | prepared on whole wheat tortillas | 14.50 / each
SMOKED TURKEY PESTO | Marcoot Creamery mozzarella, baby spinach, and tomato jam
CHICKEN CAESAR | Romaine hearts, shaved Parmesan, house-made Caesar dressing, and croutons
MEDITERRANEAN TUNA | baby spinach, feta, cucumbers, roasted red peppers, tomatoes, and balsamic vinaigrette
BUFFALO CHICKEN | house-made hot sauce, Romaine, celery, carrots, and blue cheese dressing
CRISPY CHICKEN | local honey Dijon, feta, dried cranberries, and chopped Romaine
SANTA FE | roasted corn, black beans, chopped lettuce, quinoa, and pico de gallo

SPECIAL SIDES | upgraded sides will be applied to all boxes in addition to the pre-established sides
+ 2.10 to each box
organic field greens | with house-made balsamic vinaigrette
house-made pasta salad | farfalle, cucumbers, Kalamata olives, carrots, and tomatoes
quinoa salad | chickpeas, tomatoes, cucumbers, red onions, and cilantro-lime vinaigrette
seasonal whole fruit
seasonal fruit salad
house-baked brownies

see page 1 for beverages
**BOXED LUNCHES: SALADS**

Salads are packaged with freshly baked roll, butter, and cookie.  
Minimum order of 10.  
If below 10, order must be picked up from Cherry Tree Café.

**MIXED GREENS |**  
field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette  
11.00 / each

**KALE AND BRUSSELS SPROUTS |**  
kale, field greens, shaved Brussels sprouts, carrots, edamame, dried cranberries, sunflower seeds, garbanzo beans, and lemon-Dijon vinaigrette  
11.00 / each

**CAESAR |**  
Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing  
11.00 / each

**GREEK |**  
chopped romaine, feta, grape tomatoes, cucumbers, red onions, Kalamata olives, pita chips, and red wine vinaigrette  
11.25 / each

**CHEF’S SPECIAL |**  
Romaine lettuce, smoked turkey, Wenneman’s ham, hard-boiled cage-free eggs, tomatoes, cucumbers, and house-made buttermilk ranch  
12.00 / each

**CALIFORNIA |**  
mixed greens, grape tomatoes, avocados, citrus, shaved red onions, sunflower seeds, and lemon-tamari dressing  
11.75 / each

**BABY SPINACH |**  
spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing  
12.00 / each

**PROTEIN ADD-ON:**

**WILD-CAUGHT SALMON**  
+ 6.25 to each box lunch

**ROASTED CHICKEN**  
+ 3.10 to each box lunch

**GRILLED FLANK STEAK**  
+ 6.25 to each box lunch

**WENNEMAN’S HAM**  
+ 3.10 to each box lunch

**SMOKED TURKEY**  
+ 4.20 to each box lunch

**GRILLED SLICED BEYOND BURGER**  
+ 6.25 to each box lunch

**SESAME ROASTED TOFU**  
+ 3.10 to each box lunch

See page 1 for beverages
BUFFETS: DELI

DELI COMBO | your choice of three proteins with sliced artisanal breads, Swiss cheese, cheddar cheese, lettuce, tomato, dill pickles, mayonnaise, mustard, and two side items.
114.50 small serves 8-12
228.80 large serves 16-24

SELECT THREE PROTEINS:
- smoked turkey breast
- house-roasted beef
- Wenneman’s smoked ham
- cage-free egg salad
- tuna salad
- grilled squash and roasted peppers

SELECT TWO SIDES:
- organic field greens | with house-made balsamic vinaigrette
- Caesar | Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing
- house-made pasta salad | farfalle, cucumbers, Kalamata olives, carrots, and tomatoes
- quinoa salad | chickpeas, tomatoes, cucumbers, red onions, and cilantro-lime vinaigrette
- seasonal fruit salad
- house-made chips

BUFFETS: SIMPLE

Serves approximately 12-15

MAPLE-SRIRACHA GLAZED WILD-CAUGHT SALMON |
sesame-scallion brown rice, sautéed kale, Napa cabbage, and bell pepper medley
182.00

GRILLED LEMON-ROSEMARY CHICKEN WITH CITRUS AND HERBS |
quinoa-wild-rice pilaf and sweet chili glazed broccoli
130.00

MARINARA FARFALLE |
roasted potatoes, sautéed green beans and tomatoes
130.00

BASIL PESTO FARFALLE |
roasted potatoes, sautéed green beans and tomatoes
130.00

WHITE BEAN & CHICKEN SAUSAGE RAGU |
Italian chicken sausage, white bean ragu, roasted peppers, onions, and roasted Parmesan cauliflower
130.00

CHICKEN TIKKA MASALA |
peas pulao, dal, naan, and raita
155.00

PANEER PALAK |
peas pulao, dal, naan, and raita
155.00

GRILLED CHIMICHURRI FLANK STEAK |
maple-Sriracha glazed carrots and roasted potatoes
182.00

HERB ROASTED TURKEY BREAST WITH CRANBERRY CHUTNEY |
boursin mashed potatoes and Brussels sprouts
182.00

see page 1 for beverages
see page 20 for desserts
BUFFETS: GLOBAL

OSTERIA | served with warm vegan focaccia
19.25 per person minimum of 20

SELECT TWO
à la carte items | 3.75 per person

CAESAR SALAD | Romaine lettuce, croutons, Parmesan
HILL SALAD | Romaine, iceberg, pimentos, black olives, pepperoncini, Parmesan, sweet vinaigrette
CAULIFLOWER PICCATA | lemon, caper, white wine, and garlic
PENNE A LA ARRABIATA | eggplant, tomatoes, garlic, and crushed red pepper
BAKED ZITI | Italian chicken sausage, marinara, oregano, mozzarella, and bread crumbs
PARMESAN POLENTA | mushroom and artichoke ragu
Eggplant Parmesan | marinara, fresh mozzarella, basil, bread crumbs, and Parmesan
GRILLED BROCCOLI | lemon and olive oil
ROSEMARY ROASTED POTATOES | olive oil and garlic

SELECT ONE | À LA CARTE - 5.75 per person

CHICKEN FLORENTINE | penne pasta, chicken, spinach, tomatoes, white wine, and garlic
SLOW-BRAISED PORK SUGO | tomatoes and red wine
LASAGNA | beef or vegetable

SELECT ONE | À LA CARTE - 2.60 per person

MINI CANNOLI | Chef’s seasonal selection
TIRAMISU TORTE | coffee, sponge cake, mascarpone mousse, and chocolate

MEDITERRANEAN | served with warm pita, tzatziki, Israeli salad, and baklava
19.25 per person - minimum of 20

SELECT FOUR | à la carte option available

BEEF SHAWARMA | flank steak, cumin, coriander, turmeric, cloves, and pepper +2.10 / à la carte 5.75
CHICKEN SOUVLAKI | lemon, oregano, basil, and garlic / à la carte 5.75
MOUSSAKA | lamb, eggplant, and béchamel / à la carte 5.75
WILD RICE PILAF | carrots, celery, onions, and herbs / à la carte 3.75
EGGPLANT BAKE | chickpeas, mushrooms, and tomatoes / à la carte 3.75
TILAPIA | tomato caper relish / à la carte 3.75
OREGANO ROASTED POTATOES | lemon, parsley, and garlic / à la carte 3.75
GREEN BEANS | tomatoes and leeks / à la carte 3.10
BRIAMI | zucchini, tomatoes, eggplant, onions, potatoes, mint, oregano, and parsley / à la carte 3.10
SPINACH ORZO | chickpeas, lemon, and feta / à la carte 3.10

see page 1 for beverages
CANTINA | served with cilantro lime rice, diced onions, sliced jalapeños, Cojita cheese, salsa, sour cream, cilantro, and diced tomatoes
16.60 per person - minimum of 20

SELECT TWO | hard shells, soft flour tortillas, tostadas, or corn tortilla chips

SELECT ONE | À LA CARTE | 3.75 PER PERSON
  ROMAINE ROASTED CORN SALAD | radishes, tortilla strips, cilantro, cotija cheese, lime vinaigrette
  MELON | arugula, chile, sea salt, and lime
  POBLANO, CORN, AND MUSHROOM ENCHILADA BAKE | salsa verde, Cotija, and cilantro
  “MOJO DE AJO” MUSHROOMS
  TOFU SOFRITOS

SELECT ONE | À LA CARTE | 5.75 PER PERSON
  CARNE ASADA +2.10
  PORK CARNITAS
  GREEN CHILI BRAISED CHICKEN
  TACO BEEF

SELECT ONE | À LA CARTE | 2.10 PER PERSON
  BRAISED BLACK BEANS
  FRIJOLES CHARROS | onion, poblano peppers, and pinto beans

SELECT ONE | À LA CARTE | 2.60 PER PERSON
  ASSORTED CHURROS | chocolate and caramel filled
  FLAN | vanilla custard and caramel

À LA CARTE ITEMS
  SALSA ROJA
  9.00 / pint serves 8-10 guests
  AVO-CILANTRO LIME CREMA
  5.75 / pint serves 8-10 guests
  PICO DE GALLO
  9.00 / pint serves 8-10 guests
  GUACAMOLE
  13.00 / pint serves 8-10 guests

see page 1 for beverages
BUFFETS: GLOBAL - CONTINUED

ROADHOUSE | served BBQ sauce, oil and vinegar slaw, and jalapeño corn bread
19.25 per person - minimum of 20

SELECT ONE ENTREE | À LA CARTE | 5.75 PER PERSON
- smoked bone-in chicken
- dry rubbed smoked brisket +2.10 fried chicken | buttermilk brine
- house-smoked pork shoulder

SELECT TWO SIDES | À LA CARTE | 3.75 PER PERSON
- grilled corn salad | mayonnaise, chipotle, Parmesan cheese, green chili, red peppers, and cilantro
- mashed potatoes | white pepper gravy
- macaroni and cheese
- green bean casserole
- potato salad
- maple bacon brussels sprouts

SELECT ONE DESSERT | À LA CARTE | 2.60 PER PERSON
- seasonal fruit cobbler
- cupcakes

MASALA | served with naan and raita
19.25 per person - minimum of 20

SELECT ONE | À LA CARTE | 2.10 PER PERSON
- PEAS PULAO | basmati rice with peas & cumin
- STEAMED BROWN RICE

SELECT ONE | À LA CARTE | 5.75 PER PERSON
- CHICKEN TIKKA MASALA | tomatoes and cream
- SAAG PANEER | feta, spinach, and cream
- AMBOT TIK | spicy shrimp curry with coconut
- TANDOORI CHICKEN | onions and peppers

SELECT TWO | À LA CARTE | 3.75 PER PERSON
- CUCUMBER SALAD | red onions, tomatoes, cilantro, toasted cumin, and lime
- CHANA MASALA | chickpeas, tomatoes, garam masala, tamarind, and garlic
- ALOO GOBI | potatoes, cauliflower, turmeric, garlic, chili, and cilantro
- DAL | slow-cooked lentils with tomatoes, ginger, and garam masala
- CURRIED VEGETABLES

SELECT ONE | À LA CARTE | 2.60 PER PERSON
- MANGO PANNA COTTA
- COCONUT KEY LIME BARS

see page 1 for beverages
IZAKAYA | served with choice of jasmine rice or brown rice, Sriracha and soy sauce
19.25 per person - minimum of 20

SELECT ONE ENTRÉE | À LA CARTE | 5.25 PER PERSON
- FIVE-SPICED BRAISED PORK | fried shallots, soy, and ginger
- CHICKEN TERIYAKI
- FLANK STEAK TERIYAKI +2.10

SELECT TWO SIDES | À LA CARTE | 3.75 PER PERSON
- GREENS AND RADISH SALAD | kale, cabbage, onions, bell peppers, citrus, crispy wontons, honey vinaigrette
- CUCUMBER SALAD | red onions, sesame seeds, carrots, edamame, bell peppers, and Thai-lime vinaigrette
- BRAISED DAIKON AND SHIITAKE MUSHROOMS | ginger and mushroom dashi
- GRILLED GOCHUJANG EGGPLANT | sesame and scallion
- CHARRED BROCCOLI | tamari and lime

SELECT ONE DESSERT | À LA CARTE | 2.60 PER PERSON
- CHERRY BLOSSOM PUDDING
- MATCHA GREEN TEA SPIRAL CAKE

AMERICAN | served with BBQ sauce, ketchup, mustard, mayo, buns, lettuce, tomatoes, onions, and assorted cheese slices
14.50 per person - minimum of 20

SELECT THREE | À LA CARTE | 2.10 PER PERSON
- hamburgers
- Beyond burgers hot dogs
- grilled chicken breast
- house-made chips
- house-made sweet potato chips
- baked beans
- potato salad

SELECT ONE | À LA CARTE | 2.60 PER PERSON
- fruit salad
- cookies
- brownies

see page 1 for beverages
BUFFETS: CLASSIC

CLASSIC | choice of 2 entrees, two sides, one salad, dinner rolls, and butter
18.25 per person - minimum of 20

SELECT ONE | SALAD
MIXED GREENS | field greens, cucumbers, cherry tomatoes, matchstick carrots,
   house-made balsamic vinaigrette
KALE AND BRUSSELS SPROUTS | kale, field greens, shaved Brussels sprouts, carrots, edamame,
dried cranberries, sunflower seeds, garbanzo beans, and lemon-Dijon vinaigrette
BABY SPINACH | spinach, goat cheese, roasted sweet potatoes, red onions, pepitas,
dried cranberries, and maple-cider dressing

SELECT TWO | ENTÉRÉES
ROASTED ZUCCHINI SQUASH | quinoa, wild mushrooms, charred sweet corn,
   and chimichurri
STUFFED PORTOBELLO | goat cheese, shallots, turmeric sweet potatoes, and paprika
POTATO GNOCCHI | mushrooms, peas, white wine, and brown butter
PAN SEARED CHICKEN BREAST | wild mushroom, thyme, and red wine reduction
ROASTED CHICKEN THIGHS | gremolata
HERB-CRUSTED SALMON | grilled lemon +2.10
PAN ROASTED TROUT | creamed leeks +2.10
SEAFOOD & FARFALLE | mussels, shrimp, scallops, white wine, butter, garlic,
tomatoes, shallots, mushroom
CHICKEN PENNE ALLA VODKA | tomatoes, mushrooms, and vodka cream sauce
PORCHETTA STYLE PORK LOIN | port wine-fig jus
ROASTED LAMB MEAT LOAF | mint pesto
GRILLED FLANK | rosemary-paprika butter +2.10

SELECT ONE | VEGETABLE SIDES
ROASTED BRUSSELS SPROUTS | balsamic reduction
MAPLE-ROASTED CARROTS | rosemary
PAN-FRIED CAULIFLOWER | capers, lemon, and parsley
GRILLED ASPARAGUS | lemon and breadcrumbs
CHARRED BROCCOLI | chile, garlic, and Parmesan
LEMONY STRING BEANS | lemon and garlic

SELECT ONE | STARCH SIDES
QUINOA PILAF | dill and toasted almonds
SMASHED SWEET POTATOES | kale and crispy leeks
CHIVE MASHED POTATOES
CREAMY POLENTA | boursin
ROASTED FINGERLING POTATOES | rosemary and garlic
POTATO GRATIN | caramelized onions and cheddar cheese
PENNE AGLIO E OLIO | garlic, olive oil, parsley, and Parmesan
PESTO FUSILLI | basil pesto and pecorino
WILD RICE PILAF | roasted carrots and thyme

see page 1 for beverages
VEGETABLE CRUDITÉS | house-made hummus (roasted garlic, cilantro-jalapeño, or Sriracha hummus) and ranch dip
49.50 / platter serves 10

FRUIT DISPLAY | seasonal assortment
26.00 / platter serves 10

ARTISANAL CHEESE | assorted imported and domestic cheeses, fresh and dried fruits, crackers, and sliced baguette
78.00 / platter serves 10

ARTISANAL CHARCUTERIE | assorted local cured meats, grilled bread, marmalades, and mustards
78.00 / platter serves 10

ANTIPASTO | Italian salami, prosciutto, fresh mozzarella, provolone, roasted peppers, marinated artichoke hearts, mushrooms, Kalamata olives, and sliced baguette
73.00 / platter serves 10

THE GRAZING TABLE | a selection of the above platters
select three for 270.50 serves 30-40 | select four for 325.00 serves 40-50

HOT DIPS | select one dip and one chip
54.00 / serves 10
   select dip: spinach artichoke, Mexican street corn, buffalo chicken, goat cheese marinara
   select chip: focaccia, pita, tortilla

À LA CARTE HOUSE-MADE CHIPS | served by the pound
11.75 / pound, serves 12-20
   corn tortilla
   pita chips
   focaccia
   house-made sweet potato chips
   house-made potato chips
   carrot and celery sticks

À LA CARTE DIPS | served by the quart
18.75 / quart, serves 10-16
   cilantro jalapeño hummus
   Sriracha hummus
   lemon kale hummus
   roasted garlic hummus
   pico de gallo guacamole
   ranch
   chipotle ranch
   babaghanoush
   caramelized onion dip
PLATTERS: SALADS

**MIXED GREENS** | field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette
30.50 small serves 10-15 | 61.10 large serves 20-25

**KALE AND BRUSSELS SPROUTS** | kale, field greens, shaved Brussels sprouts, carrots, edamame, dried cranberries, sunflower seeds, garbanzo beans, and lemon-Dijon vinaigrette
50.00 small serves 10-15 | 75.00 large serves 20-25

**CAESAR** | Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing
37.00 small platter serves 10-15 | 57.75 large platter serves 20-25

**GREEK** | chopped Romaine, feta, grape tomatoes, cucumbers, red onions, Kalamata olives, pita chips, and red wine vinaigrette
41.50 small platter serves 10-15 | 71.25 large platter serves 20-25

**CHEF SPECIAL** | Romaine lettuce, smoked turkey, Wenneman's ham, hard-boiled cage-free eggs, tomatoes, cucumbers, and house-made buttermilk ranch
64.75 small platter serves 10-15 | 102.75 large platter serves 20-25

**CALIFORNIA** | mixed greens, grape tomatoes, avocados, citrus, shaved red onions, sunflower seeds, and lemon tamari dressing
67.60 small platter serves 10-15 | 114.50 large platter serves 20-25

**BABY SPINACH** | spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing
72.80 small platter serves 10-15 | 98.80 large platter serves 20-25

**PROTEIN ADD-ONS**

- **wild-caught salmon**
  62.50 small serves 10 | 124.80 large serves 20

- **roasted chicken**
  31.20 small serves 10 | 62.50 large serves 20

- **grilled flank steak**
  62.50 small serves 10 | 124.80 large serves 20

- **Wenneman's ham**
  31.20 small serves 10 | 62.50 large serves 20

- **smoked turkey**
  83.20 small serves 10 | 145.60 large serves 20

- **grilled sliced Beyond Burger**
  62.50 small serves 10 | 124.80 large serves 20

- **sesame roasted tofu**
  31.20 small serves 10 | 62.50 large serves 20

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see page 1 for beverages
see page 20 for desserts
PLATTERS: SANDWICHES & WRAPS

CLASSIC SANDWICHES | prepared on 9-grain whole wheat bread with green leaf lettuce and tomatoes | select three
39.50 small serves 8-10 | 60.30 large serves 12-16
- smoked turkey and Swiss
- tuna salad
- smoked ham and Swiss
- cage-free egg salad
- house-roasted beef and cheddar

SIGNATURE SANDWICHES | select three
46.80 small serves 8-10 | 67.60 large serves 12-16
- THE HERBIVORE | grilled squash, cucumbers, Sriracha hummus, and tomato jam on focaccia
- SMOKED TURKEY | Havarti cheese, field greens, and local honey Dijon on sliced 9-grain
- CHICKEN SALAD | celery, grapes, and lettuce on brioche
- WENNEMAN'S SMOKED HAM | Swiss cheese, local honey-Dijon, and lettuce on sliced 9-grain
- ITALIAN SUB | ham, capricola, salami, roasted beef, pepperoncinis, provolone, tomatoes, and herb vinaigrette on sliced sourdough
- DEVILED EGG SALAD | cage-free egg, smoked paprika, green onions, mayonnaise, and field greens on brioche
- SMOKED TURKEY CLUB | smoked bacon, Bibb lettuce, smoked Gouda, and Sriracha mayonnaise on sliced sourdough
- HOUSE-ROASTED BEEF | Swiss cheese, shaved red onions, baby spinach, horseradish aioli, and sliced sourdough

WRAPS | prepared on whole wheat tortillas | select three
67.60 small serves 8-10 | 88.40 large serves 12-16
- SMOKED TURKEY PESTO | Marcoot Creamery mozzarella, baby spinach, and tomato jam
- CHICKEN CAESAR | Romaine hearts, shaved parmesan, house-made Caesar dressing, and croutons
- MEDITERRANEAN TUNA | baby spinach, feta, cucumber, roasted red peppers, tomatoes, and balsamic vinaigrette
- BUFFALO CHICKEN | house-made hot sauce, romaine, celery, carrots, and blue cheese dressing
- CRISPY CHICKEN | local honey Dijon, feta, dried cranberries, and chopped Romaine
- SANTA FE | roasted corn, black beans, chopped lettuce, quinoa, and pico de gallo

ADD ONS
- HOUSE-MADE PASTA SALAD | farfalle, cucumbers, Kalamata olives, carrots, tomatoes 10.50 serves 10 | 21.00 serves 20
- QUINOA SALAD | chickpeas, tomatoes, cucumber, red onions, cilantro-lime vinaigrette 10.50 serves 10 | 21.00 serves 20
- TUREEN OF SOUP DU JOUR | selection of meat or vegetarian soup 49.50 small serves 12-16 | 98.80 large serves 24-32

seasonal fruit salad 21.00 small serves 10 | 41.60 large serves 20
house-made chips by the pound 11.70 serves 12-20
assorted bagged chips 2.60 per bag
house-baked chocolate chip cookies 15.60 / dozen
house-baked brownies 16.50 / dozen

see page 1 for beverages
see page 20 for desserts
BOARDROOM BOWLS

Served with artisanal bread, butter, and gooey butter cake.
Available on china or compostable plate with lid.
Priced per guest, minimum of 10.

**GRILLED FLANK STEAK BOWL** | grilled chimichurri rubbed flank steak, brown rice, shaved Brussels sprouts, roasted red peppers, grilled corn, grape tomatoes, feta cheese, and chimichurri dressing  
18.75

**THAI-SPICED GRILLED CHICKEN BOWL** | lemon-basil marinated chicken breast, cucumbers, cherry tomatoes, carrots, scallions, basil, Napa cabbage, and honey-tamari vinaigrette  
18.75

**GRILLED WILD-CAUGHT SALMON BOWL** | grilled salmon, quinoa, cherry tomatoes, arugula, roasted red skin potatoes, and pesto vinaigrette  
23.00

**GINGER GULF SHRIMP BOWL** | ginger shrimp, quinoa, baby spinach, avocados, edamame, carrots, cucumbers, cherry tomatoes, lemon-basil vinaigrette  
23.00

**SOUTHWEST CHICKEN BOWL** | grilled and spiced chicken, brown rice, corn, black beans, sautéed peppers and onions, tortilla strips, and chipotle ranch dressing  
18.75

**ROASTED SWEET POTATO POWER BOWL** | roasted sweet potatoes, quinoa, braised kale, grilled squash, roasted red peppers, toasted pepitas, and maple-apple dressing  
16.75

see page 1 for beverages
FLATBREADS

CLASSICS
24.00 / each serves 8-10
MARGHERITA | fresh mozzarella and basil
PEPPERONI
COMBO | Italian sausage, sweet peppers, onions, Kalamata olives, and mozzarella
ROASTED MUSHROOM | spinach, onions, roasted red peppers, and mozzarella
BUFFALO CHICKEN | house-made hot sauce, blue cheese, and scallions
BBQ BACON | Jack cheese, shaved red onions, and cilantro
SOUTHWEST BLT | chipotle ranch, bacon, tomatoes, and arugula

ARTISAN
27.00 / each serves 8-10
ROASTED CAULIFLOWER PICCATA | capers, roasted garlic, lemon
CARAMELIZED LEEK AND CHEVRE | fig jam
PROSCIUTTO AND MELON | basil and balsamic reduction
ENGLISH PEA AND CHEVRE | caramelized leeks, hummus, mint, and local honey
BASIL PESTO AND TOMATO | fresh mozzarella, roasted cherry tomatoes, and red onion
FIG AND MASCARPONE | onion jam, basil, and blue cheese
SHAVED BRUSSELS SPROUTS | caramelized leeks, provolone, and shaved Parmesan
HORS’ D’OEUVRES

Minimum order of 30 per hors d’oeuvres, and in quantities of 10.

OFFERED ALL YEAR ROUND
Goat Cheese Strawberry Bruschetta | thyme balsamic glaze (v) 2.40
Focaccia Toast | sundried tomato pesto, roasted eggplant & zucchini (v) 1.60
Pork Satay | coconut, condensed milk, lime-chili sauce (gf) 2.00
Chicken Won Ton Cup | jalapeno, lime zest, mango, and cilantro 1.60
Peach Canapes | marscapone, lemon zest, shallot, French baguette (v) 2.30
Grilled Portobello Mushroom Skewer | rosemary, olive oil, parsley, shallots, garlic (vegan & gf) 2.10
Smoked Shrimp Cucumber Cup | avocado (gf) 3.10
Buffalo Cauliflower Bite | rosemary, olive oil, parsley, shallots, garlic (vegan, v) 2.00
Deviled Eggs | 2.30
Smoked Salmon | wasabi, garlic, basil, chipotle, lime 2.30
Spanakopita | Greek-style savory spinach & feta bites 1.60
Kimchi Fried Rice Cake | tamari-lime remoulade 1.60

OFFERED MARCH-AUGUST
smoked Gouda bacon mac & cheese bites 2.50 each
Mexican street corn arancini 2.40 each
gravlax and cilantro crème fraiche crostini 2.00 each
grilled beef tenderloin and chimichurri crostini 3.10 each
spring pea hummus and caramelized shallot bruschetta
curried chicken salad tartlet 2.30 each
mini Asian chicken lettuce wrap 2.30 each
cold smoke shrimp with mango-chili BBQ sauce 3.10 each
mango and crab salad on toast points 3.10 each
grilled brie with orange-basil marmalade crostini 3.00 each

OFFERED SEPTEMBER-FEBRUARY
Companion pretzel bites with Budweiser Ale cheese sauce 2.00 each
prosciutto, asiago cheese, fig crostini 2.30 each
chicken slider cheddar cheese bacon and chipotle ranch 3.10 each
andouille sausage cheddar jalapeño hushpuppy 2.00 each
mini vegan chicken banh mi on focaccia 3.65 each
orange sesame chicken wing 3.65 each
potato cake with braised beef with brandy peppercorn-mayonnaise 3.10 each
grit cake with Cajun shrimp étouffée 3.10 each
chicken and waffle bite with maple chipotle syrup 2.00 each
SNACKS & SWEETS

Chef’s daily assortment and seasonal flavors. Special dietary needs met upon request.

ENERGY | assorted energy bars, whole fruit, yogurt parfait, and trail mix, minimum order of 10 people
8.95 / person

SEASONAL WHOLE FRUIT
minimum order of 10 people
1.35 / person

BALLPARK | soft pretzels sticks, mustard trio, popcorn, and cracker jacks, minimum order of 10 people
7.80 / person

CINEMA | popcorn, assorted candy, and chips minimum order of 10 people
7.80 / person

INDIVIDUAL SNACKS | potato chips, pretzels, popcorn
minimum order of 10 people
2.00 / person

TRAIL MIX | minimum order of 10 people
2.40 / person

BULK SNACKS:
pretzels
6.75 / pound
goldfish
13.50 / pound
yogurt covered pretzels
10.95 / pound
mini M&Ms
16.90 / pound
chocolate covered pretzels
14.25 / pound
chocolate covered raisins
12.00 / pound
yogurt covered raisins
11.65 / pound
fried rice snack mix | sesame sticks, dried peas, rice crackers, and Cajun corn sticks
10.90 / pound
banana split mix | roasted peanuts, pineapple, cherry flavored cranberries, chocolate chunks, caramel bits, banana chips, and marshmallow bits
11.35 / pound
chia mix | roasted almonds, cranberries, dried pineapple, chia sticks, yogurt raisins, dark chocolate chunks, and white cocoa chips
15.90 / pound
bar snack mix | almonds, cheese crackers, corn chips, pretzels, rice crackers, and wheat germ bites
13.30 / pound

COOKIES | chocolate chip, oatmeal, or sugar
15.50 / dozen

BROWNIES OR BLONDIES | chocolate and nut, chocolate fudge, or M&M
16.50 / dozen

BARS | seasonal, gooey butter, key lime coconut, chocolate walnut, oatmeal jam, banana chocolate
22.00 / dozen

FRENCH MACARONS
40.00 / dozen

HAND DECORATED CUPCAKES
16.40 / dozen mini | 18.50 / dozen large

INDIVIDUAL DESSERTS 62.50 / dozen
fruit tarts with vanilla cream
deep dark chocolate cake square with chocolate ganache glaze
buttermilk panna cotta with strawberry gellee
lemon pound cake with berries and whipped topping
chef's choice cheesecake
chocolate mousse cup
seasonal fruit mousse cup
BAR SERVICES

AT WASHINGTON UNIVERSITY

No alcoholic beverages will be served to any person who is under the legal age to consume alcoholic beverages (21 years in Missouri) or anyone who is visibly intoxicated. Proof of age will be required. Please advise your attendees to be prepared to produce appropriate identification. Our bartending staff has been Tips trained per the state of Missouri.

LIQUOR LICENSE | liquor license is required for events held at all campus locations. The non refundable liquor license is 150.00. Liquor license must be requested 14 days in advance.

CLIENT PROVIDED CORKAGE BAR | Bon Appétit will provide service to clients who prefer to provide their own wine and beer only. All deliveries of unopened client alcoholic beverages must be made to the South 40 dock. A listing of all products must be provided and signed off upon delivery by a Bon Appétit manager. Our corkage fee applies to beer and wine only.

Corkage fee

10.50 / 750 ml bottle of wine corked
21.00 / 1500 ml bottle of wine corked
1.05 / bottle of beer opened
## Hosted Beer, Wine, Soda Bar

**Premium:**
- 2 hours: 15.50 / guest
- 3 hours: 18.75 / guest
- 4 hours: 23.00 / guest

- Domestic beer
- Craft beer
- Cabernet Sauvignon
- Chardonnay
- Pinot Noir
- Pinot Grigio
- Assorted sodas
- Sparkling water
- Ice water

**House:**
- 2 hours: 13.50 / guest
- 3 hours: 16.65 / guest
- 4 hours: 21.00 / guest

## Full Open Bar

**Premium:**
- 2 hours: 22.00 / guest
- 3 hours: 27.00 / guest
- 4 hours: 32.25 / guest

- Vodka
- Gin
- Bourbon
- Whiskey
- Rum
- Cabernet Sauvignon
- Chardonnay
- Pinot Noir
- Domestic beer
- Seasonal craft beers
- Assorted sodas, mixers, bar fruit
- Ice water

**House:**
- 2 hours: 18.75 / guest
- 3 hours: 24.00 / guest
- 4 hours: 29.00 / guest

## Consumption Bar

Consumption and hourly packages have a $300 fee (minimum billing charge plus the liquor license fee). All consumption counts and hours charges, if more than this minimum, will be billed to the host, less the minimum fee. All hosted bars include disposable cups and cocktail napkins. Rentals of glassware available, fees apply.

### 12 oz Coca-Cola Products
- Coke, Diet Coke, Sprite
  - 1.55 / can

### Sparkling Water
- 1.55 / can

### Domestic Beers
- 4.15 / bottle

### Craft Beers
- 6.25 / bottle

### House Wine
- **Chardonnay**
  - 6.75 glass / 18.75 bottle
- **Cabernet Sauvignon**
  - 6.75 glass / 18.75 bottle
- **Pinot Noir**
  - 6.75 glass / 26.00 bottle
- **Pinot Grigio**
  - 6.75 glass / 26.00 bottle

### Premium Wine
- **Chardonnay**
  - 7.30 glass / 31.25 bottle
- **Pinot Grigio**
  - 7.30 glass / 31.25 bottle
- **Cabernet**
  - 7.30 glass / 36.50 bottle
- **Pinot Noir**
  - 7.30 glass / 36.50 bottle