CATERING MENU
WASHINGTON UNIVERSITY
2022-2023

Washington University in St. Louis
Dining Services

2022
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 - NOT CURRENTLY AVAILABLE
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 $30 per hour per server and $35 per hour per bartender 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.
**AT YOUR SERVICE**

**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 may incur additional fees of $50 per order and are limited to Chef’s selection of food.

**PAYMENT OPTIONS** | we accept WU billing department numbers, PO numbers, Visa, MasterCard, and American Express credit cards. Payment information must be submitted to confirm your order. For payment with a check we require 80% of payment a week prior to the event and remaining amount one week after the event.

**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 event authorization 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. 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 or porters to monitor trash, 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 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.
ALLERGENS

DAIRY

EGG

PEANUT & TREE NUT

WHEAT

SOY

FISH

SHELLFISH

MAY CONTAIN

VEGAN

VEGETARIAN
BEVERAGES

INFUSED SPA WATER
21.00 gallon serves 16-20

SELECT ONE:
  - orange-ginger
  - strawberry-mint
  - lime-cucumber

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
21.00 / half gallon serves 10-12 | 31.25 / whole gallon serves 16-20

KALDI’S FRESH ICED TEA
16.50 / whole gallon serves 16-20

LEMONADE
16.50 / whole gallon serves 16-20

ORANGE JUICE
26.75 / 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

MINI CANS OF SODA | Coke, Diet Coke, Sprite
1.50 / per can

12OZ CANS OF AHA SPARKLING WATER | Assorted Flavors
1.75 / per can

BOTTLED JUICES | orange, cranberry, or apple
3.25 / bottle
CLASSIC CONTINENTAL  
assorted small coffee cakes, Danish, croissants, muffins and seasonal fruit salad  
5.75 per person - minimum of 10 people  

DELUXE CONTINENTAL  
assorted small coffee cakes, danish, croissants, muffins, seasonal fruit salad, local vanilla Greek yogurt, cherry vanilla granola and dried fruit  
10.25 per person - minimum of 10 people  

HEALTHY START  
local vanilla and blueberry Greek yogurt, cherry vanilla granola, assorted dried fruit, toasted coconut, ground flaxseed and cocoa nibs  
8.25 per person - minimum of 10 people  
add fresh berries - 3.95 per person - minimum of 10 people  

BREAKFAST BREAD BOARD  
assorted breakfast breads, compound butter and home-made jam  
5.25 per person - minimum of 10 people  

ASSORTED LARGE PASTRIES - one dozen pastries  
chef’s assortment of bear claws, croissants, muffins, Danish and bread pudding  
45.00 per dozen  

ONE DOZEN COMPANION BAGELS  
choice of two bagel flavors, served with cream cheese, butter, and assorted preserves  
choose from: plain, cinnamon-raisin and everything  
42.00 per dozen  

Add a flavored cream cheese: sold by the pint  
smoked salmon cream cheese - 7.50  
strawberry cream cheese - 6.50  
brown sugar and currant cream cheese - 7.50  

ASSORTED SMALL PASTRIES  
chef’s assortment of small coffee cakes, Danish, croissants and muffins  
25.50 per dozen  

ASSORTED CROISSANTS  
croissants, chocolate filled croissants and strawberry cream cheese croissants  
45.00 per dozen  

see page 1 for beverages
BREAKFAST TO GO

individually packaged hot breakfast, ready for quick pickup
minimum order of 10

THE CLASSIC | cage-free scrambled eggs, French toast with maple syrup and bacon
9.75 per person - minimum of 10 people | no substitutions

VEGETARIAN | cage-free scrambled eggs, French toast with syrup & roasted breakfast potatoes
9.00 per person - minimum of 10 people | no substitutions

BUILD YOUR OWN
HOT BREAKFAST

minimum order of 10

1 ENTRÉE & 2 SIDES 10.50 per person
2 ENTRÉES & 1 SIDE 11.50 per person

ENTREES | SELECT FROM
- cage-free scrambled eggs
- cage-free scrambled egg whites
- French toast with maple syrup
- pancakes with maple syrup
- egg and cheese quiche
- spinach, red pepper and feta cheese quiche
- house-made biscuit with turkey sausage gravy (1 biscuit per order)
- French toast casserole
- tofu scramble with kale, roasted breakfast potatoes, and peppers +1.00
- cage-free egg scramble with ham and roasted breakfast potatoes +1.00
- cage-free egg strata with bacon, cheddar, and chives +1.00
- cage-free egg strata with Marooot creamery mozzarella, mushrooms, roasted peppers, and basil +1.00

SIDES | SELECT FROM
- smoked bacon (2)
- turkey sausage links (2)
- roasted breakfast potatoes
- potatoes o' brien
- maple sweet potato hash
- seasonal fruit salad

see page 1 for beverages
BREAKFAST SANDWICHES

ANY ORDERS UNDER 20 - 3 SELECTIONS ONLY
ANY ORDERS 21 AND OVER - 4 SELECTIONS ONLY
prepared on your choice of a brioche bun or croissant
6.50 each - minimum order of 10

SELECT FROM
- turkey sausage, cheddar and cage-free egg
- bacon, cheddar and cage-free egg
- ham, cheddar and cage-free egg
- spinach, tomato, cheddar and egg white
- cheddar and cage-free egg

BREAKFAST BURRITOS

ANY ORDERS UNDER 20 - 3 SELECTIONS ONLY
ANY ORDERS 21 AND OVER - 4 SELECTIONS ONLY
prepared in a whole wheat tortilla
6.50 each - minimum order of 10

SELECT FROM
- turkey sausage, cheddar, roasted potatoes and cage-free egg
- bacon, cheddar, roasted potatoes and cage-free egg
- ham, cheddar, roasted potatoes and cage-free egg
- cheddar, roasted potatoes and cage-free egg
- tofu scramble, kale and bell peppers

see page 1 for beverages
**BREAKFAST ADD ONS:**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEASONAL FRUIT SALAD</td>
<td>$27.50</td>
<td>10</td>
</tr>
<tr>
<td>WHOLE FRUIT seasonal</td>
<td>$16.75</td>
<td>10</td>
</tr>
<tr>
<td>HARD-BOILED LOCAL CAGE-FREE EGGS eggs in shell</td>
<td>$15.75</td>
<td>10</td>
</tr>
<tr>
<td>INDIVIDUAL YOGURT PARFAITS local greek vanilla, granola and fresh berries</td>
<td>$44.25</td>
<td>10</td>
</tr>
<tr>
<td>INDIVIDUAL FRUIT YOGURT</td>
<td>$32.25</td>
<td>10</td>
</tr>
<tr>
<td>INDIVIDUAL GREEK YOGURT</td>
<td>$39.00</td>
<td>10</td>
</tr>
<tr>
<td>SLOW COOKED OATS with brown sugar, honey and raisins</td>
<td>$31.00</td>
<td>10</td>
</tr>
</tbody>
</table>

**minimum order of 10**

See page 1 for beverages
BOXED LUNCHES: SANDWICHES & WRAPS

sandwiches & wraps include a bag chips and cookie
halal and kosher options available upon request
vegan meals and gluten free meals
available upon request for +3.00

ANY ORDERS UNDER 20- 3 SELECTIONS ONLY
ANY ORDERS 21 AND OVER- 4 SELECTIONS ONLY
ANY ORDERS UNDER 10 MUST BE PICKED UP FROM CHERRY TREE CAFÉ

CLASSIC SANDWICHES | prepared on local bread with green leaf lettuce and tomato | 11.25 / each
  • SMOKED TURKEY AND CHEDDAR
  • TUNA SALAD
  • SMOKED HAM AND SWISS
  • GRILLED VEGGIE AND HUMMUS

SIGNATURE SANDWICHES | prepared on chef’s choice of bread with green leaf lettuce and tomato | 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, salami, roasted beef, banana peppers, Marcoot hatch pepper cheese, tomatoes, and herb vinaigrette 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 | 13.95 / each
  • SMOKED TURKEY PESTO | smoked turkey in pesto sauce, Marcoot Creamery mozzarella, baby spinach, and tomato jam
  • CHICKEN CAESAR | grilled chicken, Romaine hearts, shaved Parmesan, house-made Caesar dressing, and croutons
  • SOUTHWEST STEAK WRAP | Latin seasoned flank steak, jasmine rice, black beans, Romaine, red onion and ranch dressing
  • BUFFALO CHOP | breaded chicken tossed in frank’s red-hot sauce, croutons, Romaine, shredded cheddar, red onion and blue cheese dressing
  • SANTA FE | roasted corn, black beans, chopped lettuce, quinoa, and pico de gallo

ADD-ON’S:
  • fruit salad + 2.00 to each box
  • pasta salad + 2.00 to each box
  • grain salad + 2.00 to each box
  • sub dessert bar + 1.25 to each box

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

Salads are packaged with freshly baked roll, butter, and cookie 🍪. Halal and kosher options available upon request. Vegan meals and gluten free meals available upon request for an additional 3.00.

**ANY ORDERS UNDER 20- 3 SELECTIONS ONLY**
**ANY ORDERS 21 AND OVER- 4 SELECTIONS ONLY**
**ANY ORDERS UNDER 10 MUST BE PICKED UP FROM CHERRY TREE CAFÉ**

<table>
<thead>
<tr>
<th>SALAD.Style</th>
<th>Description</th>
<th>Price / Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>MIXED GREENS</td>
<td>Mixed greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette 🍋</td>
<td>11.25</td>
</tr>
<tr>
<td>CAESAR</td>
<td>Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing 🍝</td>
<td>11.25</td>
</tr>
<tr>
<td>GREEK</td>
<td>Chopped romaine, feta, grape tomatoes, cucumbers, red onions, Kalamata olives, pita chips, and red wine vinaigrette 🍔</td>
<td>11.25</td>
</tr>
<tr>
<td>CHEF’S COBB</td>
<td>Romaine lettuce, grilled chicken, hard boiled egg, bacon, garbanzo beans, bleu cheese, avocado, red onion, tomato and red wine vinaigrette 🍋</td>
<td>13.50</td>
</tr>
<tr>
<td>CHICKEN BACON RANCH</td>
<td>Mixed greens, chicken breast, local bacon, cheddar cheese, tomatoes, croutons &amp; house made buttermilk ranch 🍗</td>
<td>13.50</td>
</tr>
<tr>
<td>BABY SPINACH</td>
<td>Spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing 🍋</td>
<td>13.25</td>
</tr>
<tr>
<td>SEASONAL SALAD</td>
<td>Ask your coordinator for current selection</td>
<td>13.50</td>
</tr>
</tbody>
</table>

**ADD-ON’S:**

- Roasted chicken 🍗 + 3.10 to each salad
- Wild-caught salmon 🐟 + 6.25 to each salad
- Grilled flank steak 🍗 + 6.25 to each salad
- Roasted tofu 🍗 + 3.10 to each salad
- Fruit salad 🍓 + 2.00 to each box
- Pasta salad 🍝 + 2.00 to each box
- Grain salad 🍳 + 2.00 to each box
- Sub dessert bar 🍪 + 1.25 to each box

See page 1 for beverages.
COLD BUFFET

halal and kosher options available upon request.
vegan meals and gluten free meals available for an additional +2.00
minimum order of 20

THE SANDWICH BOARD
assortment of pre-made gourmet sandwiches with choice of salad includes house-made chips, fruit salad
select salad and sandwiches from options below
15.25 per person per person

SELECT ONE | SALAD

CAESAR | Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing
MIXED GREENS | field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette
GREEK | chopped romaine, feta, grape tomatoes, cucumbers, red onions, Kalamata olives, pita chips, and red wine vinaigrette
BABY SPINACH | spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing +1.25

SELECT THREE | SANDWICHES
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, salami, roasted beef, banana peppers, Marcoot hatch pepper cheese, tomatoes, and herb vinaigrette on sliced sourdough
HOUSE-ROASTED BEEF | Swiss cheese, shaved red onion, baby spinach, and horseradish aioli on sliced sourdough

add vegetarian or meat soup of the day for additional / 3.50 per person

see page 1 for beverages
and page 18 for sweets
HOT BUFFET SELECTIONS

minimum order of 20

CANTINA | served with jalapenos, shredded cheese, pico de gallo, sour cream and shredded lettuce

16.60 per person - minimum of 20

INCLUDES:
- southwestern green salad with roasted red peppers, green onions, black olives, roasted corn, shredded Monterey Jack and citrus vinaigrette
- green chili braised chicken tacos with flour and corn tortillas
- cheese enchilada bake
- Frijoles negros
- Spanish rice
- churros

ADD-ON’S CHIPS AND DIP:
- guacamole and corn tortilla chips
  55.00 / pint serves 8-10 guests
- salsa roja and corn tortilla chips
  45.00 / pint serves 8-10 guests
- salsa Verde and corn tortilla chips
  45.00 / pint serves 8-10 guests
- mango pimento salsa and corn tortilla chips
  45.00 / pint serves 8-10 guests
- rotel dip and corn tortilla chips
  54.00 / pint serves 8-10 guests

see page 1 for beverages
and page 18 for sweets
HOT BUFFET SELECTIONS

minimum order of 20

ROADHOUSE | served with BBQ sauce and cornbread

17.50 per person

SELECT ONE ENTREE | ADDITIONAL À LA CARTE ENTREE | 5.50 per person
- smoked bone-in chicken
- dry rubbed smoked brisket +2.00
- smoked turkey breast
- house-smoked pork shoulder

SELECT TWO SIDES | ADDITIONAL À LA CARTE SIDE | 3.50 per person
- corn on the cob
- mashed potatoes served with white pepper gravy
- macaroni and cheese
- green bean casserole
- mustard potato salad
- creamy coleslaw

SELECT ONE DESSERT
- seasonal fruit cobbler
- cupcakes

AMERICAN | served with BBQ sauce, ketchup, mustard, mayo, buns, lettuce, tomatoes, onions, and assorted cheese slices

17.75 per person

SELECT TWO | ADDITIONAL À LA CARTE ENTREE | 5.50 per person
- hamburgers
- beyond burgers +1.00
- all beef hot dogs
- grilled chicken breast

SELECT TWO | ADDITIONAL À LA CARTE SIDE | 3.50 per person
- picnic salad with mixed greens, tomatoes, shredded cheddar, cucumbers, croutons and ranch dressing
- house-made chips
- baked beans
- mustard potato salad
- creamy coleslaw

SELECT ONE
- fruit salad
- cookies
- brownies

see page 1 for beverages
BUFFETS: CLASSIC

minimum order of 20

CLASSIC | served with dinner rolls and butter
18.25 per person

SELECT ONE | SALAD
mixed greens | field greens, cucumbers, cherry tomatoes, matchstick carrots and house-made balsamic vinaigrette
Caesar salad | romaine, parmesan & house made croutons tossed in our Caesar dressing
baby spinach | spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing +1.25 seasonal salad | ask your coordinator for current selection

SELECT TWO | ENTÉES
potato gnocchi | mushrooms, peas, alfredo sauce
pan seared chicken breast | wild mushroom, thyme and white wine reduction
roasted chicken thighs | gremolata
herb-crusted salmon | grilled lemon +2.10
chicken ragout pasta | chef’s choice of pasta, chicken, tomatoes, zucchini, yellow squash, red and green bell peppers with marinara sauce
roasted apple cinnamon pork loin | Dijon mustard sauce
grilled flank | chimichurri +2.10
mushroom Florentine | chef’s choice of pasta, mushrooms, spinach, tomatoes, creamy white wine sauce
baked ziti | penne pasta, Italian sausage, oregano, marinara, fresh mozzarella and breadcrumbs
vegetable lasagna | seasonal vegetables, pasta, marinara, fresh basil, mozzarella and garlic

SELECT ONE | VEGETABLE SIDES
roasted brussels sprouts | balsamic reduction
maple-roasted carrots | rosemary
cauliflower piccata | capers, lemon, and parsley
oven roasted broccoli | chile, garlic, and parmesan
roasted green beans | stewed tomatoes and red onion

SELECT ONE | STARCH SIDES
smashed sweet potatoes
roasted garlic mashed potatoes
oven roasted potatoes | rosemary and garlic
wild rice pilaf | roasted carrots, onion and thyme
cous cous | olive oil and lemon
bravas yukon gold potatoes

see page 1 for beverages and page 18 for sweets
hot individual lunch or dinner
served in a disposable container priced per guest
minimum of 10

GRILLED LEMON CHICKEN WITH CITRUS AND HERBS | served with rice pilaf and oven roasted broccoli with chile, garlic and parmesan
11.00 / each

POTATO GNOCCHI | mushrooms, peas, Alfredo sauce and served with a dinner roll and butter
11.00 / each

CHICKEN RAGOUT PASTA | chef’s choice of pasta, chicken, tomatoes, zucchini, yellow squash, red and green bell peppers with marinara sauce & served with a dinner roll and butter
11.00 / each

MUSHROOM FLORENTINE | chef’s choice of pasta, mushrooms, spinach, tomatoes, creamy white wine sauce and served with a dinner roll and butter
11.00 / each

PAN SEARED CHICKEN BREAST | with wild mushroom, thyme and white wine reduction and served with garlic mashed potatoes, green beans with stewed tomatoes and red onion
11.00 / each

GRILLED FLANK STEAK | with chimichurri sauce and served with bravas Yukon gold potatoes, green beans with stewed tomatoes and red onion
12.00 / each

APPLE CINNAMON PORK LOIN | oven roasted pork loin and served with smashed sweet potatoes, oven roasted broccoli with chile, garlic and parmesan
11.50 / each

see page 1 for beverages
and page 18 for sweets
VEGETABLE CRUDITÉS | chef’s choice of vegetable and your choice of house-made hummus or sriracha hummus and served with ranch dip
49.50 / platter serves 10

FRUIT DISPLAY | seasonal assortment of sliced fruit and berries
47.50 / 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, crackers, sliced baguettes, marmalades and mustards
82.50 / platter serves 10

ANTIPASTO | local cured meats and assorted cheese, roasted peppers, marinated artichoke hearts, assorted olives, crackers and sliced baguettes
90.00 / platter serves 10

HOT DIPS | select one dip and one dipper
57.50 / serves 10
   SELECT DIP: spinach artichoke, rotel, or buffalo chicken
   SELECT DIPPER: carrots and celery, pita chips, or corn tortilla chips

COLD DIPS | select one dip and one dipper
45.00 / serves 10
   SELECT DIP: sriracha hummus, hummus, pico de gallo, ranch, caramelized onion dip, pimento cheese, salsa roja, salsa verde, mango pimento salsa, or guacamole +10.00
   SELECT DIPPER: carrots and celery, pita chips, corn tortilla chips, or house kettle chips

ASSORTED DOLLAR SANDWICHES
38.00 / serves 12
SELECT FROM: vegetarian, beef, or turkey on a local roll with chef’s choice of cheese, greens and tomato

FLATBREADS

SELECT FROM:
22.80 / each serves 8-10
   MARGHERITA | fresh mozzarella, tomato and basil
   PEPPERONI | fresh mozzarella and pepperoni
   COMBO | Italian sausage, sweet peppers, onions, Kalamata olives, and mozzarella
   ROASTED MUSHROOM | spinach, onions, roasted red peppers, and mozzarella
   CARAMELIZED LEEK AND CHEVRE | sweet onion with apricot chutney and balsamic reduction
   BASIL PESTO AND TOMATO | fresh mozzarella, roasted cherry tomatoes, and red onion
   BUFFALO CHICKEN | chicken tenders tossed franks hot sauce, ranch sauce, red onion, blue cheese and fresh mozzarella
   BROCCOLI ALFREDO | alfredo sauce, roasted broccoli, garlic, red onion and cheddar cheese

see page 1 for beverages
and page 18 for sweets
PLATTERS: SANDWICHES & WRAPS

halal and kosher options available upon request
vegan meals and made without gluten meals
available upon request for 2.00

CLASSIC SANDWICHES | prepared on 9-grain whole wheat bread with green leaf lettuce and tomatoes | select three
38.00 / small platter serves 12- includes 1 sandwich wedge per person
55.00 / large serves 18- includes 1 sandwich wedge per person

SMOKED TURKEY AND CHEDDAR
TUNA SALAD
SMOKED HAM AND SWISS
GRILLED VEGGIE AND HUMMUS

SIGNATURE SANDWICHES | prepared on chef’s choice of bread with green leaf lettuce and tomato | select three
44.00 / small serves 12- includes 1 sandwich wedge per person
66.00 / large serves 18- includes 1 sandwich wedge per person

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, salami, roasted beef, banana peppers, Marcoot hatch pepper cheese, tomatoes, and herb
vinegar on sliced sour dough
HOUSE-ROASTED BEEF | Swiss cheese, shaved red onion, baby spinach, and horseradish aioli on sliced sourdough

WRAPS | prepared on whole wheat tortillas | select three
38.00 / small serves 12- includes 1 wrap per person
55.00 / large serves 18- includes 1 wrap per person

SMOKED TURKEY PESTO | smoked turkey in pesto sauce, Marcoot Creamery mozzarella, baby spinach and tomato jam
CHICKEN CAESAR | Romaine hearts, shaved parmesan, house-made Caesar dressing, and croutons
SOUTHWEST STEAK WRAP | Latin seasoned flank steak, jasmine rice, black beans, romaine, red onion and ranch dressing
BUFFALO CHOP | breaded chicken tossed in frank’s red-hot sauce, croutons, Romaine, shredded cheddar, red onion and blue cheese dressing
SANTA FE | roasted corn, black beans, chopped lettuce, quinoa, and pico de gallo

see page 1 for beverages
and page 18 for sweets
## COLD APPETIZERS

- Goat cheese, kalamata olives & tomato jam bruschetta: $2.00
- Guacamole in a phyllo cup: $3.15
- Pimento cheese stuffed celery: $2.00
- Boursin stuffed piquillo pepper: $2.60
- Turkey, provolone & pesto mayo pinwheel: $1.75
- Mozzarella, tomato & pesto pinwheel: $1.75
- Trio of olives: $2.00
- Blackberry brie crostini topped with basil and balsamic: $2.10
- Shrimp skewer with cocktail sauce: $3.25
- Beef crostini with caramelized onion and horseradish aioli: $2.50
- Antipasto skewer with cheese tortellini, piquillo pepper, marinated artichoke, jumbo olive, mozzarella: $2.50

## HOT APPETIZERS

- Toasted cheese ravioli with marinara: $1.95
- Toasted beef ravioli with marinara: $1.95
- Pork egg roll with sweet chili sauce: $2.45
- Vegetarian spring roll with sweet chili sauce: $2.45
- Buffalo chicken slider with blue cheese crumbles and red onion: $2.95
- Chicken empanada with salsa: $3.00
- Beef empanada with salsa: $3.10
- Vegetable pot stickers with honey soy sauce: $2.00
- Vegan samosa with chutney: $2.45
- Green chicken chili taquito in a corn tortilla: $3.15
- Portobello mushroom slider with arugula & Dijon caramelized onions: $2.95
- Assorted miniature quiche: $2.40
- Candied bacon wrapped date: $1.75
- Companion pretzel sticks with honey mustard sauce: $2.00
- Blackened chicken skewer with Cajun aioli dipping sauce: $2.00
- Swedish meatballs: $2.00
- Franks in a blanket with mustard dipping sauce: $1.50

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*Minimum order of 20 items. See page 1 for beverages and page 18 for sweets.*
MAC N' CHEESE BAR
13.25 per person

INCLUDES:
traditional macaroni and cheese with sharp cheddar
toppings: grilled chicken, bacon, caramelized onions, sautéed mushrooms, roasted broccoli, diced cherry tomatoes, green onions and toasted breadcrumbs

TASTE OF ST. LOUIS
16.50 per person

INCLUDES:
companion pretzel sticks with Budweiser cheese sauce
toasted cheese ravioli with marinara
pulled pork sliders with Fitz rootbeer bbq sauce
green chili chicken Cherokee street tacos
gooey butter bars

ST. LOUIS HILL FAVORITES
22.50 per person

INCLUDES:
antipasto platter | cured meats, cheese, olives local cured meats and assorted cheese, roasted peppers, marinated artichoke hearts, assorted olives, crackers and sliced baguettes
toasted meat ravioli with marinara
fried cheese | Provel cheese breaded, fried and served with marinara
Italian salad | iceberg and Romaine lettuce, diced red peppers, red onion, parmesan and mozzarella cheese tossed in Italian dressing
mini cannoli | pastry shell stuffed with sweetened mascarpone and topped with chocolate chips

DELUXE CARNIVAL
17.25 per person

INCLUDES:
mini corn dogs with mustard dipping sauce
nacho chips and cheese
funfetti cookie sandwiches
chocolate dipped rice krispy treat
churros
lemonade

see page 1 for beverages
and page 18 for sweets
SNACK PACKAGES
minimum order of 20 | sold in increments of 10

ENERGY | assorted protein bars, whole fruit, dark chocolate energy boost mix, and assorted Greek yogurts
12.25 per person

BALLPARK | soft pretzels sticks with honey mustard dipping sauce, big cheese mix and cracker jacks
9.25 per person

CINEMA | local Papa Bear popcorn, assorted candy, and Neapolitan mix
13.50 per person

CLASSIC | house made chips, chocolate chip cookies and hummus with carrots and celery
8.25 per person

NAMASTE | yogurt covered pretzels, cucumber and cream cheese tea sandwich, hummus with carrots and celery, and chef’s choice of spa water
7.75 per person

HIT THE TRAIL | build your own trail mix with cherry vanilla granola, kettle corn, yogurt covered pretzels, goldfish, craisins, chocolate chips, pepitas and m&m’s
8.50 per person

INDIVIDUAL SNACKS

CHIPS AND PRETZELS | minimum order of 10
2.00 per person

TRAIL MIX | minimum order of 10
2.40 per person

ASSORTED GRANOLA BARS | minimum order of 10
1.50 per person

ASSORTED PROTEIN BARS | minimum order of 10
4.00 per person

SEASONAL WHOLE FRUIT | minimum order of 10
1.35 per person

LOCAL BILLY GOAT CHIPS - SNACK SIZE | minimum order of 25 people, need 1 week notice to order
2.50 per person
SELECT FROM: original, spicy kicker or sweet potato

LOCAL PAPA BEAR POPCORN | minimum order of 25 people, need 1 week notice to order
5.25 per person
SELECT FROM: movie theater butter, cheese, kettle, cheesy ranch, white cheddar or spicy buffalo

see page 1 for beverages
BULK SNACKS

minimum order of 10

NEOPOLITAN MIX | strawberry yogurt raisins, chocolate brownie bites and yogurt pretzel balls
3.75 per person

DARK CHOCOLATE ENERGY BOOST MIX | almonds, cranberries, dark chocolate raisins, dark chocolate espresso beans, dark chocolate probiotic cranberries and dark chocolate chunks
3.75 per person

BIG CHEESE MIX | nacho peanuts, pretzels, rye chips, sesame seed breadsticks, plain breadsticks, cheese crackers and cheese sesame sticks
2.45 per person

KEY LIME CRUNCH | mini yogurt pretzels, key lime bits, pecans, cashews and honey graham toasters
4.35 per person

GOLDFISH
2.45 per person

YOGURT COVERED PRETZELS
2.45 per person

M&M’S
3.55 per person

CHERRY SOUR CANDY
1.25 per person

SWEETS

COOKIES | chocolate chip, oatmeal and sugar
15.50 per dozen

BROWNIES | chocolate fudge and m&m
16.50 per dozen

DESSERT BARS | seasonal and chef’s choice
22.00 per dozen

HAND DECORATED CUPCAKES
22.00 per dozen for standard size
48.00 per dozen for jumbo size

COOKIE SANDWICHES | 2 chocolate chip or sugar cookies filled with buttercream icing and chef’s choice of decorations
40.00 per dozen

INDIVIDUAL LARGE DESSERTS | available upon request
60.00 per dozen- must order each type by the dozen
fruit tarts with vanilla cream
dark chocolate cake with chocolate ganache glaze
chef’s choice of cheesecake
chocolate espresso tart
seasonal fruit mousse cups
“build your own” strawberry shortcake

see page 1 for beverages
We provide multiple bar options to accommodate different occasions. All bar service requires a liquor license and bartender. We will assist you with planning how many bartenders would be best for your event.

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 nonrefundable liquor license is 150.00. Liquor license must be requested 10 days in advance.
HOSTED BEER, WINE, SODA BAR
minimum of 20 guests

LIMITED BAR INCLUDES | domestic beer, craft beer, seltzers, assorted house red and white wine, assorted sodas, sparkling water and iced water

1 hour 10.50 / guest
2 hours 13.50 / guest
3 hours 16.50 / guest
4 hours 20.50 / guest

HOSTED FULL BAR
minimum of 20 guests

FULL BAR PACKAGE INCLUDES | vodka, gin, bourbon, rum, scotch, tequila, domestic beer, craft beer, seltzers, assorted house red and white wine, assorted sodas, sparkling water, iced water, assorted juice, bar fruit and mixers

1 hour 14.00 / guest
2 hours 18.75 / guest
3 hours 24.00 / guest
4 hours 29.25 / guest

PREMIUM WINE
available for an additional charge upon request

WINE SERVICE WITH DINNER

pricing is per bottle opened plus $150 liquor license and additional staffing added as needed

house white & red 28.50 per bottle
premium white & red bottle price will vary based on selections
CONSUMPTION BAR

Consumption packages have a $300 fee billing charge plus the $150 liquor license fee and bartending staff. If the cost of the drinks served is more than the $300 minimum billing fee, the host will be billed for the total amount consumed. If the amount of drinks served is less than the $300 billing fee, the host will be charged the difference. All hosted bars include disposable cups and cocktail napkins. Rentals of bar glassware are available for an additional fee.

COCA-COLA PRODUCTS
1.50 / can
Coke, Diet Coke, Sprite

SPARKLING WATER
1.50 / can

DOMESTIC BEERS
4.15 / bottle

CRAFT BEER and SELTZERS
6.25 / can or bottle

WINE
6.50 / glass
chardonnay, cabernet sauvignon, pinot noir, pinot grigio

PREMIUM WINE
available upon request

CLIENT PROVIDED CORKAGE BAR

Bon Appétit will provide service to clients who prefer to provide their own wine and beer. All deliveries of unopened client alcoholic beverages must be made to the South 40 loading dock. An inventory of all products must be provided and signed off upon delivery by a Bon Appétit manager. Only beer and wine will be accepted. Corkage bars have a $100 fee minimum billing charge plus the $150 liquor license fee and bartender fee. If the cost of the corkage served is more than the $100 minimum billing fee, the host will be billed for the total amount opened. If the amount of drinks served is less than the $100 billing fee, the host will be charged the difference. Corkage bars include disposable cups and cocktail napkins. Rentals of bar glassware are available for an additional fee.

CORKAGE FEE
5.00 / 750 ml bottle of wine corked
10.00 / 1500 ml bottle of wine corked
1.00 / bottle of beer opened
100.00 minimum will apply