our philosophy

We’d like to share with you our food philosophy…

Bon Appétit Management Company’s area of expertise is serving only the freshest food. Food that is alive with flavor and nutrition, prepared by hand using authentic ingredients and doing so in a socially responsible manner for the well-being of our guests, communities and environment.

We believe we must take a stand on many of the issues surrounding our food supply. We view this responsibility as a value of who we are. Our guests see us as partners in creating a better world. It is what makes us uniquely bon appétit.

At Bon Appétit we recognize the great power and importance of food. Food brings people together, creates a sense of place and a feeling of kinship. Food sustains not only our bodies but also our communities and environment.

our kitchen principles

Our kitchen principles
• Meats are raised without antibiotics as a first preference
• Turkey breast and chicken are produced without the routine use of antibiotics as a feed additive
• We use locally grown and organic produce whenever possible
• Seafood is purchased according to the Seafood Watch guidelines as recommended by the Monterey Bay Aquarium

For more information about our food, visit our website at: www.bamco.com

tips for planning a great event

Plan Ahead
Place your order as early as possible.

Pop-ups
We believe in serving only the freshest food and buying ingredients in small batches from local family farms and artisans, so we require catering orders to be placed at least three full business days prior to the event.

Any order that is not placed three full business days prior to the event is considered a “pop-up” and may incur a $25.00 late fee. Pop-ups are subject to approval by the catering office. All pop-up requests must be emailed to erin.malleus@woodbury.edu and confirmed by calling 818.252.5175.

IN A HURRY? ON A TIGHT BUDGET? CALL ERIN MALLEUS TO CREATE A MENU BASED ON OUR CURRENT CAFÉ SPECIALS.

Placing Orders
Email your catering template to Erin Malleus at erin.malleus@woodbury.edu. The catering template can be downloaded from our website.

Revisions And Cancellations
Event catering orders (ecos), including guest count and menu changes, must be finalized no later than three full business days prior to your event. Cancellations must be received a full 24 business hours prior to your event to avoid being charged in full for your event. All cancellations received within 24 business hours of the original event will be charged 1/3 of your total food charge for preparation, product ordered, and/or possible rental fees.

Minimum orders
The minimum order charge for a catered event is $50.00 in food and beverage charges only.
If you would like to place a smaller order, please contact Erin Malleus at 818.252.5175.
event catering orders (ecos)

Labor
If bartender(s) or servers are required for your event, an additional labor quote will be provided. Service staff are charged at a rate of $25 per hour for a minimum of four hours. Please plan to allow service staff one hour for event set up and one hour for event break down in addition to the duration of your event.

China and Disposables
We are very mindful of the environmental impact of our operations and offer complimentary melamine service platters for your catering needs. We are also pleased to offer our guests the convenience of compostable service ware at an additional cost. For your special events, in-house china service is now available for up to 150 guests. Groups in need of china service will incur an additional labor surcharge based on the size of your event.

Linens
Linens for buffet tables are included with all food and beverage orders.

Additional linens for seating tables and water stations are available for $3.00 each linen and $.25 each napkin (white table linens and napkins).

Please plan ahead and place your linen needs one week in advance of your event/meeting to guarantee availability.

Set-up and Pick-up
Your order will be ready 15 minutes prior to the event start time and picked up within 30 minutes after the event end time unless otherwise requested.

CATERING BUSINESS HOURS ARE:
Monday – Thursday 7:00am – 8:00pm
Friday – 7:00am – 6:00pm
Saturday & Sunday – 9:00am – 6:00pm

Events requiring set up and/or pick up outside of these service hours will be charged the “after hours” labor rate of $25.00 per hour.

Pitchers of iced water are complimentary and are included with all catering service orders.

good morning

Housemade pastries are prepared from scratch, by hand using the highest quality, local, and sustainable ingredients whenever possible. When making your selections, please choose from the following baked goods:

- Housemade muffins, scones, coffee cake, tea breads, butter croissants, mini danish/bear claws/cinnamon rolls.

OUR FLAVORS CHANGE WITH THE SEASONS… PLEASE CONTACT BON APPÉTIT TO FIND OUT WHAT WE’RE BAKING!

Glorious Morning
Selection of (3) seasonal housemade pastries with butter and jam, seasonal fruit platter, chilled juice and premium house brewed coffee and tea service
6.75

Traditional Continental
Selection of (2) housemade pastries with butter and jam, premium house brewed coffee and tea service
4.50
add seasonal fruit platter per person .95

Get Up and Go
Assortment of (2) housemade pastries with butter and jam, fresh bagels and cream cheese, chilled juice, and premium house brewed coffee and tea service
6.00
add seasonal fruit platter per person .95

Mountaineer
Housemade crunchy almond granola with low-fat vanilla or strawberry yogurt, seasonal fruit platter, chilled juice, and premium house brewed coffee and tea service
5.95
add seasonal fruit platter per person .95

Country Style Breakfast
Cage-free scrambled eggs, your choice of bacon or sausage (vegetarian sausage patties available upon request), seasoned home-style potatoes, and housemade buttermilk biscuits or muffins. Served with chilled juice and premium house brewed coffee
8.00
add seasonal fruit platter per person .95
Good Morning, cont.

South of the Border
Warm flour tortilla burritos with scrambled eggs, cheddar cheese, your choice of bacon, ham, sausage, or roasted vegetables
Served with housemade salsa, tater tots, chilled juice, premium house brewed coffee and tea service
8.00
add seasonal fruit platter per person .95

Rise and Shine
Your choice of Cinnamon Swirl French toast, whole grain or buttermilk pancakes with seasonal fruit compote, butter and maple syrup, scrambled eggs, and your choice of bacon or sausage (vegetarian sausage patties available upon request). Served with chilled juice, premium house brewed coffee and tea service
9.00
add seasonal fruit platter per person .95

Á La Carte Breakfast
(10 servings each)
English muffin breakfast sandwich 30.00
with egg, cheese and your choice of meat or vegetarian option
Croissant breakfast sandwich 35.00
with egg and your choice of meat or vegetarian option
Seasonal quiche or frittata 25.00
Breakfast burritos 35.00
Tater tots, hash browns or seasoned home-style potatoes 15.00
Bacon, sausage patties, links or vegetarian sausage patties 20.00
Smoked salmon bagels with traditional accompaniments 45.00
Seasonal fruit platter 30.00

Beverage Menu
Coffee & Tea Service (per person) 2.25
Pitcher of Juice (serves 6-8) 10.50
Seasonal Fruit-infused water (serves 6-8) 3.95

sandwiches

The Cutting Board
A selection of three sandwiches or wraps for lunch and light evening meals, served on artisan breads with peach iced tea or lemonade. Please refer to supplemental seasonal menu for additional selections.
Order these boxed for your events on the go!
Add additional .50 per person for bottled waters and sodas.
The cutting board includes two or three sides. Please make your selections from:
- Potato salad, pasta salad, mixed greens salad, assorted chips, whole fruit, cookies or fudge brownies
10.50 with two sides
11.50 with three sides

The Deli Platter
Build your own sandwich from a selection of three deli meats: turkey, ham, roast beef, pastrami or salami and cheeses: cheddar, provolone or Swiss cheese Served on artisan breads and rolls, lettuce, tomato, onion and condiments
Peach iced tea or lemonade
(Select balsamic roasted vegetables for a vegetarian/vegan alternative)
The deli platter includes two or three sides. Please make your selections from:
- Potato salad, pasta salad, mixed greens salad, assorted chips, whole fruit, cookies or fudge brownies
11.50 with two sides
12.50 with three sides

Pitchers of iced water are complimentary and are included with all catering service orders.
Sandwiches, cont.

**Italian Panini**
Select two varieties from smoked turkey, marinated chicken breast or grilled eggplant with local spinach, fresh mozzarella, sun-dried tomato and pesto spreads on artisan panini rolls
Peach iced tea or lemonade
Italian panini includes two or three sides. Please make your selections from:
- Potato salad, pasta salad, mixed greens salad, assorted chips, whole fruit, cookies or fudge brownies
10.50 with two sides
11.50 with three sides

*Add $.50 per person to include bottled sodas, water and/or teas on your sandwich order*

*Pitchers of iced water are complimentary and are included with all catering service orders.*

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**salads**

A selection of salads and soups offered for lunch and light evening meals

Served with artisan rolls and butter, cookies or fudge brownies and iced tea or lemonade

**Entrée Salad Buffet**
Single entrée salad (protein can be served on the side)

**Entrée Salads**
Please refer to supplemental seasonal menu for additional selections.
- Greek salad with local romaine, tomato, red onion, cucumber, pepperoncini, feta and red wine vinaigrette
- Grilled free-range chicken Caesar with garlic croutons and shaved parmesan Reggiano
- Roasted beet salad with baby spinach, grilled chicken and feta cheese with champagne vinaigrette
- Cobb salad with turkey or roasted chicken, Fuji apples, sun-dried cranberries, Maytag blue cheese, and creamy cider dressing
- Southwestern tortilla salad with barbecued chicken, black beans, roasted corn, tomatoes and chipotle ranch

10.50 pp
Two entrée salads 12.50 pp

*We create new seasonal options daily… please contact Bon Appétit to find out what we’re cooking!*

**Build Your Own Salad Bar**
Local lettuce, marinated chicken breast, tofu and a variety of seasonal vegetables with cheese and a selection of two housemade dressings

Served with artisan rolls and butter, cookies or fudge brownies
Peach iced tea or lemonade

10.50

*Add $.50 per person to include bottled sodas, water and/or teas on your salad order*
Salads, cont.

Salad and Soup Buffets
One soup and one entrée salad
12.50 pp
One soup and two entree salads
15.50 pp

**breaks and snacks**

**Sweet**
- Handmade fudge brownies 1.50
- House-baked cookies 1.50
- Seasonal housemade dessert bars 2.25
- Assorted housemade cupcakes 2.75
- Selection of two gourmet cookies 2.75
- Whole seasonal fruit .95

**Savory**
- Housemade Kennebec potato chips 3.00
  with caramelized onion dip
- Artisan soft baked pretzels 2.75
  with honey mustard
- Tortilla chips 2.50
  with housemade salsa fresca
  Add guacamole .95
- Tomato and basil bruschetta 2.95
  with toasted baguette

**Favorites**
- 10 servings each
- Fresh or roasted vegetable crudités 30.00
  with parmesan buttermilk dip
- Artisan cheese board with crackers 45.00
  and seasonal fruit
- Warm spinach artichoke dip 25.00
  with pita or crostini
- Roasted garlic hummus 20.00
  with pita or crostini
- Baked brie wrapped in puff pastry 48.00
  with pesto or apricot marmalade
  served with sliced baguettes

*Our housemade soups change daily… Please contact Bon Appétit to find out what we’re cooking!*

*Pitchers of iced water are complimentary and are included with all catering service orders.*
hot entrée buffets

Hot entrée buffets are inclusive meals from start to finish! Each buffet selection includes salad, entrée, vegetable, starch, authentic style rolls, housemade dessert, and peach iced tea or lemonade.

*8 person minimum

Italiano
Lasagna bolognese or
Baked ziti with chicken italian sausage
Pasta primavera (bowtie pasta with seasonal vegetables sautéed with fresh herbs, garlic and white wine)
Chopped romaine and radicchio with cider vinaigrette
Roasted seasonal vegetables
Warm ciabatta rolls
12.95 pp

The Bento Box
Chicken or beef teriyaki with green onions and toasted sesame seeds
Seasonal vegetable tempura
Asian style spicy slaw
Ginger stir-fried seasonal vegetables
Steamed calrose rice
12.95 pp

The Carvery
Garlic and herb-crusted tri-tip or turkey breast with au jus
Roasted vegetable tart
Local mixed greens salad with champagne vinaigrette
Sautéed blue lake beans or roasted asparagus (selection based on seasonal availability)
Creamed Yukon gold potatoes
Artisan rolls and butter
14.95 pp

Add coffee & tea service for 2.25 per person

Hot Entrée buffets, cont.

The Barbecue
Housemade barbecue rubbed pork ribs
Bourbon-glazed chicken breast
Grilled seasonal vegetables
Potato salad and housemade slaw
From scratch cornbread
15.95 pp

The Fiesta
Ancho chili-braised beef or chicken
Braised chicken or cheese enchiladas in guajillo sauce
Spanish rice and pinto beans
Salsa fresca and sour cream
Corn or flour tortillas
13.50 pp

The Mediterranean
Seared lemon oregano chicken with minted cucumber yogurt
Spanakopita (spinach and feta cheese pie layered with flaky phyllo)
Greek salad with feta cheese, tomatoes, cucumber, olives and red wine oregano vinaigrette
Roasted seasonal vegetables
Warm pita bread
15.95

Southern Comfort
Buttermilk fried chicken
From scratch mac n’ cheese
Garden salad with housemade ranch
Braised collard greens
Housemade buttermilk biscuits
14.95 pp

Pitchers of iced water are complimentary and are included with all catering service orders.
Desserts
One dessert selection is included with your hot entrée buffet. Please select one flavor option for your entire group from the following*:
• Housemade chocolate, vanilla or seasonal pot de crème
• Flourless chocolate cake
• Baked seasonal fruit crumble with softly whipped cream
• Handmade cupcakes or individual bundt cakes
• Seasonal bread pudding

WE'RE CREATING NEW DESSERTS EVERY DAY… PLEASE CONTACT BON APPÉTIT TO SEE WHAT WE’RE BAKING!

*split orders may be available for an additional charge

Pitchers of iced water are complimentary and are included with all catering service orders.

appetizers à la carte
10 servings each. Please refer to supplemental seasonal menu for additional selections.

Spicy Chicken Wings 38.00
with carrots and celery sticks, blue cheese dressing

Parmesan Chicken Tenders 35.00
with ranch dressing

Fried Potato and Cotija Taquitos 32.00
with salsa fresca and sour cream

Carribean Coconut Chicken Skewers 35.00
with mango salsa

Stuffed Mushrooms 35.00
Spinach, artichoke & parmesan or chicken and sun-dried tomato

Pot stickers or Egg Rolls 35.00
with Hoisin Dipping Sauce
Chicken or vegetarian

 THESE CAN BE ADDED TO ANY RECEPTIONS STATION

beverages

Pitcher of peach iced tea 7.95 ea
Pitcher of lemonade 7.95 ea
Pitcher of orange, apple or cranberry juice 10.50 ea
Pitcher of seasonal agua fresca 12.50 ea
Pitcher of seasonal fruit infused water 3.95 ea
20 oz bottled soda 1.50 ea
Individual bottled water 1.50 ea
Bottled juice and iced teas 1.75 ea
Coffee and Tea Service 2.25 pp

Add a water station for 10.00

* Pitchers serve 6-8 people.
pick up breakfast and snacks

On a tight budget?
Need something quick and casual?
Order from the “pick up” menu and we’ll prepare your selections on melamine platters for you to pick up from New Woody’s. Disposable plates, napkins, and cutlery are included in a bag for easy transport.

Pick up orders do not include beverages or linens.
(20.00 deposit will be charged for platters not returned to café)

From the Bakery

BAKERY ITEMS BY THE DOZEN  16.00
Scones
Bagels with cream cheese or butter & jam
Muffins
Tea breads

SWEET
Minimum order of 6 for each item; priced per person
Chocolate fudge brownies  1.25
House-baked cookies  1.25
Seasonal dessert bars  2.00
Daily housemade dessert  2.50
Whole seasonal fruit  .95

SAVORY
Minimum order of 8 for each item; priced per person
Housemade potato chips  2.75
with caramelized onion dip
Vegetable crudités  2.50
with buttermilk parmesan dip
Artisan soft baked pretzels  2.50
with honey mustard
Housemade tortilla chips  2.25
with salsa fresca
Add guacamole  .80

Pitchers of iced water are complimentary and are included with all catering service orders.

sandwiches can be mixed and matched with a minimum order of six

Wraps or Pinwheels
Smoked turkey or ham wrap  3.50
BLT wrap  3.50
Chicken Caesar wrap  3.75
Vegetarian wrap  3.25
Bags of assorted chips  .90

Hoagie Sandwiches
Roast beef (roasted in-house)  3.50
Italian hoagie  4.00
Herb grilled chicken breast  3.75
Roasted vegetable hoagie  3.25
Bags of assorted chips  .90

Pick up Ice Cold Beverages
Bottled soda  1.50
Individual bottled water  1.50
Bottled teas  1.50
Bottled juices  1.50
Glaceau vitamin water  1.50