

REED COLLEGE

CATERING GUIDE

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —

CATERING POLICIES & PROCEDURES

OFFICE HOURS & PLACING ORDERS

Bon Appétit catering office hours are Monday through Friday from 9:00 a.m. – 5:00 p.m.

PLANNING YOUR EVENT

The Reed College Conference & Events Planning office is your first contact in booking an event. CEP will check the availability of space, match function size to appropriate campus locations, and arrange the set-up of your event, including diagrams, tables, seating, and floral arrangements. Contact CEP at (503) 777-7522 or cep@reed.edu

The next step is to contact the Bon Appétit catering office to discuss your event. Bon Appétit is the exclusive provider of food and beverage service at Reed College. Please be prepared to provide all pertinent information, including the date and time of the event, guest count, menu, dietary restrictions (if applicable), linen needs, and billing information. Please contact us as soon as you have booked the date(s) for your event.

For all events, please place your catering order no later than 14 days before your event. This notice enables us to adequately order, staff, and plan for your event. Custom menus require at least three weeks' notice. Late orders will result in a late fee. Your catering order is not confirmed until you receive a confirmation email from us.

GUARANTEES, CANCELLATIONS & CHANGES

The final guest count is due 7 days prior to the event. You will be responsible for the guaranteed or the actual number of guests, whichever is greater. Cancellations within 5 days of the event date will be charged 50% of the total order amount. Cancellations within 24 hours of the event will be charged the full order amount. Any late changes to an event will result in additional fees.

DELIVERY MINIMUM & FEES

There is a \$75.00 minimum for all catering deliveries. If your order does not meet the delivery minimum, there will be a fee added that brings your total to \$75.

BREAKFAST & BRUNCH BUFFETS

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Priced Per Person | 10 person minimum

Continental Breakfast (vegetarian) | \$9.00

Assorted house-baked pastries, fresh fruit salad
Nossa Familia coffee, hot water & assorted Numi teas

Bagel Buffet (vegetarian) | \$9.25

Local Henry Higgins' bagels, cream cheese, fresh fruit salad
Nossa Familia coffee, hot water & assorted Numi teas

Add-ons:

Meat: Bacon (2 slices) +\$2.75 | Ham or Turkey +\$2.75

Cheese: Swiss, cheddar, or provolone (1 slice) +\$.75

Egg: Cage-free egg round +\$1 | Just Egg (vegan) +\$1.75

Salmon Lox with shaved onion +\$5

Yogurt Bar (vegetarian) | \$9.50

Served with sliced almonds, granola, spicy honey, peach compote,
fresh berries, Nossa Familia coffee, hot water & assorted Numi teas

Please choose a maximum of one yogurt per six guests

Choice of:

Plain yogurt

Acai yogurt +\$.25

Vegan coconut yogurt +\$1

Add-ons: +\$1.75

Coffee cake

Assorted scones

Assorted muffins (vegan)

Savory Breakfast Sandwich Buffet | \$10.00

Served with fresh fruit salad, country potatoes, Nossa Familia coffee, hot water, and assorted Numi teas, orange juice

Choice one meat and one vegetarian option:

Bacon, cage-free egg, cheddar cheese on an English muffin
upgrade to a croissant +\$1.25

Ham, cage-free egg, American cheese on an English muffin
upgrade to a croissant +\$1.25

Vegan Morningstar sausage patty, cage-free egg, Swiss cheese on an
English muffin (vegetarian, contains soy)

Vegan Morningstar sausage patty, Just Egg, coconut cheese on an
English muffin (vegan, contains soy)

Add-ons:

Individual assorted yogurt cups +\$1.75

Vegan yogurt cups +\$2.25

House-made granola +\$2.25

Breakfast Taco Bar or Breakfast Burrito Bar | \$12.75

Served with fresh fruit salad, your choice of pastries, scrambled
cage-free eggs, country potatoes, pepper jack cheese, sour cream, salsa,
Nossa Familia coffee, hot water with assorted Numi teas

Choice of:

Tacos - Three Sisters corn tortillas (mwegci) or 6" flour tortillas

Burritos - Flour tortillas

Burritos - Whole-wheat tortillas

Choice of:

Crisp bacon

Spicy chorizo

Morningstar vegetarian bacon (contains egg, soy, gluten, dairy)

Vegan Chipotle Field Roast crumbles (mwegci)

Choice of:

Coffee cake

Assorted scones

Assorted muffins (vegan)

Egg Bites | \$10.00

Served with fresh fruit salad, your choice of pastries

Nossa Familia coffee, hot water & assorted Numi teas, orange juice

**Cheddar & bacon, parmesan & chive egg bites are available as egg white only*

Choice of: (2 per person)

Cheddar & bacon

Parmesan & chive (vegetarian)

Vegan sun-dried tomato & basil (vegan)

Choice of:

Coffee cake

Assorted scones

Assorted muffins (vegan)

Classic Breakfast | \$12.00

Scrambled cage-free eggs, country potatoes, fresh fruit salad, your choice of pastries, Nossa Familia coffee, hot water & assorted Numi teas, orange juice

Choice of one meat and one vegetarian option:

Crisp smoked bacon (2 per person)

Pork sausage links (2 per person)

Crisp bacon and sausage links +\$2.50

Vegan Morningstar Sausage Patties (1 per person) (contains gluten, soy)

Choice of:

Coffee cake

Assorted scones

Assorted muffins (vegan)

Add ons:

French Toast (2 pieces) + \$1.75

Pancakes (2 pancakes) + \$1.75

Cascadian Breakfast | \$13.75

Scrambled cage-free eggs, spinach, cherry tomatoes, oyster mushrooms, Tillamook white cheddar cheese, country potatoes, fresh fruit salad, your choice of pastries, Nossa Familia coffee, hot water & assorted Numi teas, orange juice

Choice one meat and one vegetarian option:

Crisp smoked bacon (2 per person)

Pork sausage links (2 per person)

Crisp bacon and sausage links + \$2.50

Vegan Morningstar Sausage Patties (1 per person) (Contains gluten, soy)

Choice of:

Coffee cake

Assorted scones

Assorted muffins (vegan)

A LA CARTE BREAKFAST AND BRUNCH

Assorted Muffins | \$20.00 per dozen

+option to make vegan

Assorted Jam Scones | \$20.00 per dozen

+option to make vegan

Savory Scones | \$20.00 per dozen

Choose from:

Feta, spinach, sun-dried tomatoes

Bacon & cheddar

Parmesan, black pepper, chives

+option to make vegan

Iced Cinnamon Rolls | \$25.00 per dozen

House Made Coffee Cake | \$20.00 per dozen

+option to make vegan

Assorted Bagels with Cream Cheese | \$25.00 per dozen

Sliced Breakfast Sweet Bread | \$22.00 per dozen

Choose from:

Zucchini

Banana

Lemon Poppyseed

+ option to make vegan

Butter Croissants | \$35.00 each

Assorted Mini Pastries | \$18.00 per dozen

+option to make vegan

Hard Boiled Cage-Free Eggs | \$2.50 each

Assorted Individual Yogurts | \$2.60 each

Assorted Soy Delicious Coconut Yogurt (vegan) | \$2.60 each

Small Bowl of Granola (serves 4) | \$4.50 each

Fresh Fruit Salad | \$2.95 per person

Whole Fruit | \$1.50 each

SANDWICHES, WRAPS, & SALADS

Priced per person | 10 person minimum order

Deli Buffet | \$13.00

Lettuce, tomato, shallots, pickles, mustard, mayonnaise (vegan option available), sliced assorted bread, potato chips, assorted house-baked cookies, canned sodas, sparkling waters

Choose three:

House-roasted turkey | House-roasted roast beef | Deli ham

Italian dry salami | Oven-roasted vegetables (vegan)

House-smoked tempeh bacon (vegan, contains soy)

Sliced field roast (vegan, contains gluten) | Just Egg (vegan)

Choose two:

Cheddar cheese | Swiss cheese | Pepper jack cheese

Provolone cheese | Vegan Coconut Cheese (vegan)

Hummus (vegan, contains sesame)

Choose one:

Fresh fruit bowl (vegan)

Garden salad with balsamic vinaigrette (vegan)

Quinoa Tabbouleh (vegan)

Lunch add-ons:

Soup of the day (vegetarian) +\$2.75 per person

Gluten-free bread +\$1.25 per serving (2 slices)

Bag of Tim's potato chips +\$1.00 each

Whole fruit +\$1.50 each

Signature Sandwich Buffet | \$14.00

Choose up to three:

House-roasted turkey – provolone cheese, local spinach, caramelized onions, pesto aioli, rustic sourdough

Pastrami - Swiss cheese, spicy brown mustard, bread & butter pickles, leaf lettuce, swirl rye bread

Black Forest ham – Havarti cheese, arugula, honey Dijon aioli, pickled red onion, demi baguette

Caprese - Fresh mozzarella, sliced tomato, basil, balsamic aioli, demi baguette (vegetarian)

Sweet chili-glazed tofu bánh mi – sweet vegan mayonnaise, mint, cilantro, jalapeños, pickled daikon, carrots, baguette (vegan)

Field Roast (contains gluten) – hummus (contains sesame), roasted bell pepper, roasted zucchini and yellow squash, spinach, ciabatta bread

Choose one:

Fresh fruit bowl (vegan)

Garden salad with balsamic vinaigrette (vegan)

Quinoa Tabbouleh (vegan)

Lunch additions:

Soup of the day +\$2.75 per person

Gluten-free bread +\$1.25 per serving (2 slices)

Bag of Tim's potato chips +\$1.00 each

Whole fruit +\$1.50 each

Wrap it up! | \$14.00

10 person minimum order

Assorted house-baked cookies, canned sodas, sparkling waters

Choose up to three:

Chicken Caesar wrap – grilled halal chicken breast, chopped romaine,

Parmesan cheese, house-made croutons, Caesar dressing (contains anchovies, gluten)

Turkey club wrap – house-roasted turkey breast, bacon, lettuce, tomato, avocado aioli

Grilled paneer wrap – grilled curry-rubbed paneer cheese, spinach, tomato, cucumber, mango chutney (vegetarian)

Curried lentil wrap – spicy lentil dahl with onions and jalapeños, spinach, shredded carrots, tomatoes (vegan)

Choose one:

Fresh fruit bowl (vegan)

Garden salad with balsamic vinaigrette (vegan)

Quinoa Tabbouleh (vegan)

Lunch additions:

Gluten-free Wrap +\$1.25 per serving

Soup of the day +\$2.75 per person

Bag of Tim's potato chips +\$1.00 each

Whole fruit \$1.50 each

The DIY Salad | \$14.00

Ciabatta roll (vegan), butter, assorted house-baked cookies, canned sodas, sparkling waters

Choose one:

Classic Caesar salad – romaine hearts, Parmesan cheese, garlic croutons, Caesar dressing (contains anchovies, gluten)

Pacific Northwest salad – mixed greens, roasted pears, dried cranberries, blue cheese crumbles, candied hazelnuts, balsamic vinaigrette

Chipotle salad – romaine hearts, roasted poblano peppers, black beans, diced tomatoes, sweet corn, cotija cheese, cilantro, crispy tortilla strips, chipotle vinaigrette

Soba noodle salad – Buckwheat soda noodles (contains gluten), shredded Napa cabbage, snap peas, cucumber, shredded carrot, red bell pepper, green onion, sesame-ginger dressing (contains soy)

Arugula salad – arugula, cucumber, crumbled feta cheese, beets, cherry tomatoes, sunflower seeds, lemon-poppyseed vinaigrette

Cobb salad - romaine hearts, blue cheese, bacon, hard-boiled cage-free egg, cherry tomatoes, kalamata olives, honey Dijon dressing

Grain bowl salad - mixed greens, quinoa, garbanzo beans, roasted sweet potatoes, roasted tomatoes, toasted pepitas, cilantro-lime vinaigrette

Add on:

Grilled halal chicken breast

Grilled marinated tofu

Smoked lentil tempeh +\$1.00 per person

Smoked turkey breast +\$2.00 per person

Grilled flat iron steak +\$6.00 per person

Grilled wild salmon +\$7.50 per person

LUNCH ON THE GO



Signature Boxed Sandwiches | \$15.00 each

Small seasonal hand fruit, chips, house-baked cookie

Choice of: Canned soda | Canned sparkling water

House-roasted turkey – Roasted turkey – provolone cheese, local spinach, caramelized onions, pesto aioli, rustic sourdough

Pastrami - Swiss cheese, spicy brown mustard, bread & butter pickles, leaf lettuce, swirl rye bread

Black Forest ham – Havarti cheese, arugula, honey Dijon aioli, pickled red onion, demi baguette

Caprese - Fresh mozzarella, sliced tomato, basil, balsamic aioli, demi baguette (vegetarian)

Sweet chili-glazed tofu bánh mi – sweet vegan mayonnaise, mint, cilantro, jalapeños, pickled daikon, carrots, baguette (vegan)

Field Roast (contains gluten) – hummus (contains sesame), roasted bell pepper, roasted zucchini and yellow squash, spinach, ciabatta bread

Boxed Wraps | \$15.00 each

Small seasonal hand fruit, chips, house-baked cookie

Choice of:

Canned soda

Canned sparkling water

Chicken Caesar wrap – grilled halal chicken breast, chopped romaine, Parmesan cheese, house-made croutons, Caesar dressing (contains anchovies, gluten)

Turkey club wrap – house-roasted turkey breast, bacon, lettuce, tomato, avocado aioli

Grilled paneer wrap – grilled curry-rubbed paneer cheese, spinach, tomato, cucumber, mango chutney (vegetarian)

Curried lentil wrap – spicy lentil dahl with onions and jalapeños, spinach, shredded carrots, tomatoes (vegan)

Add-on:

Gluten-free wrap +\$1.25 per serving

Boxed Salads | \$15.00 each

Small seasonal hand fruit, chips, house-baked cookie

Choice of:

Canned soda

Canned sparkling water

Classic Caesar salad – romaine hearts, Parmesan cheese, garlic croutons, Caesar dressing (contains anchovies, gluten)

Pacific Northwest salad – mixed greens, roasted pears, dried cranberries, blue cheese crumbles, candied hazelnuts, balsamic vinaigrette

Chipotle salad – romaine hearts, roasted poblano peppers, black beans, diced tomatoes, sweet corn, cotija cheese, cilantro, crispy tortilla strips, chipotle vinaigrette

Soba noodle salad – Buckwheat soda noodles (contains gluten), shredded Napa cabbage, snap peas, cucumber, shredded carrot, red bell pepper, green onion, sesame-ginger dressing (contains soy)

Arugula salad – arugula, cucumber, crumbled feta cheese, beets, cherry tomatoes, sunflower seeds, lemon-poppseed vinaigrette

Cobb salad - romaine hearts, blue cheese, bacon, hard-boiled cage-free egg, cherry tomatoes, kalamata olives, honey Dijon dressing

Grain bowl salad - mixed greens, quinoa, garbanzo beans, roasted sweet potatoes, roasted tomatoes, toasted pepitas, cilantro-lime vinaigrette

Add on:

Grilled halal chicken breast

Grilled marinated tofu

Smoked lentil tempeh +\$1.00 per person

Smoked turkey breast +\$2.00 per person

Grilled flat iron steak +\$6.00 per person

Grilled wild salmon +\$7.50 per person

PIZZA AND SIDES

16" freshly baked pizzas cut into eight slices; one pizza serves four people

Cheese | \$18.00

House-made dough (vegan), marinara, mozzarella, parmesan

Pepperoni | \$19.00

House-made dough (vegan), marinara, pepperoni, mozzarella, parmesan

Margherita | \$20.50

House-made dough (vegan), marinara, sliced tomato, fresh basil, fresh mozzarella cheese, parmesan (vegetarian)

From the Farm | \$20.50

House-made dough (vegan), basil pesto, the season's best vegetables, mozzarella, parmesan (vegetarian)

Quattro Formaggio | \$20.00

House-made dough (vegan), marinara, mozzarella, parmesan, chevre, feta, fresh herbs (vegetarian)

Barbecue Chicken | \$20.50

House-made dough (vegan), barbecue sauce, grilled halal chicken breast, diced tomato, red onion, green onions, mozzarella, cheddar

Spicy Andouille | \$20.50

House-made dough (vegan), arrabbiata sauce, andouille sausage, bell peppers, onions, jalapeños, mozzarella, parmesan

Hawaiian | \$20.50

House-made dough (vegan), marinara, ham, pineapple, red onion, mozzarella, parmesan

Mediterranean (vegetarian) | \$20.50

House-made dough (vegan), marinara, kalamata olives, feta, spinach, red onion, mozzarella, parmesan

+ *vegan & mwgci crust +\$4 per pie, crust is 12" and cut into 6 slices (serves 2-3 people)*

Pizza side salads:

Garden salad | \$2.25 per person

Mixed greens, crisp garden vegetables, balsamic vinaigrette

Classic Caesar salad | \$2.50 per person

Crisp romaine lettuce, house-made croutons, shredded Parmesan cheese,

Caesar dressing (contains anchovies)

Fresh fruit salad | \$2.95 per person

HOT ENTRÉE BUFFETS

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Priced per person | 10 person minimum order

Caribbean Buffet | \$14.50

Hoppin' John black-eyed peas and rice, roasted plantains, mango chutney, ciabatta rolls (vegan), butter, rum cake (option to make vegan and/or mwgci), assorted canned sodas & sparkling waters

Choice of:

Jerk Chicken

Carne Guisada

Curried Chickpeas (vegan)

Masala | \$14.25

Steamed basmati rice, lentil dahl, naan bread, mint chutney, coconut jalebi (vegan) (contains soy, coconut), assorted canned sodas & sparkling waters

Choice of:

Chicken tikka masala (contains dairy, mwgci except for naan bread)

Palak paneer with farmer's cheese and spinach (contains dairy, vegetarian)

Aloo gobi with cauliflower and potatoes with vegan pita bread (vegan)

Thai Curry | \$14.25

Steamed jasmine rice, vegetable spring rolls, sweet chili dipping sauce, almond cookies, assorted canned sodas & sparkling waters

Choice of:

Yellow curry with potato, carrot, onion, bell pepper

Grilled lemongrass chicken thigh

Bui tofu (vegan)

Rice Bowl | \$13.75

Steamed bok choy, almond cookies, assorted canned sodas & sparkling waters

Vegetable fried rice with onions, celery, bell pepper, peas and your choice of:

Teriyaki grilled chicken thigh

Char Siu pork

Korean-style barbecue tofu (vegan, contains gluten)

Barbecue | \$18.25

Garden salad, balsamic vinaigrette, barbecue sauce, ciabatta rolls, butter, brownie bites, assorted canned sodas & sparkling waters

Choice of:

Smoked brisket

Smoked pulled pork

Grilled chicken thigh

Smoked tofu (vegan)

Before the Butcher beef tips (vegan, contains soy)

Smoked Impossible meatloaf (vegan, contains soy and coconut)

Choice of:

Macaroni and cheese | Potato salad (vegan)

Quinoa Tabbouleh (vegan) | Coleslaw (vegan)

Add on:

Sliced watermelon (2 slices) +\$1.25 per person

Corn on the cob (1 cob) +\$1.25 per person

Pasta | \$12.50

Garden salad, balsamic vinaigrette, roasted vegetables, garlic bread, parmesan cheese, pizzelles (dessert upgrade available), assorted canned sodas & sparkling waters

Choice of:

Penne (vegan)
Linguine (vegan)
Penne (vegan, mwgci)

Choose sauce:

Marinara (vegan)
Alfredo (vegetarian, contains gluten)
Vegetable primavera (vegan)

Add-ons:

Ground beef meatballs +\$3.75 per person
Pork Italian sausage +\$3.25 per person
Grilled halal chicken breast +\$3.25 per person
Beyond Italian sausage (vegan) +\$3.75 per person
Impossible meatballs (vegan) +\$3.75 per person

Tiramisu dessert upgrade +\$4.75 per person

Taco Bar | \$14.75

Spanish rice, vegan pinto beans, choice of corn or flour tortillas (2 per person), shredded lettuce, diced tomatoes, cotija cheese, jalapeños, salsa, sour cream, tortilla chips, cinnamon sugar sopapillas (vegan), assorted canned sodas & sparkling waters

Choice of:

Grilled tamarind chicken
Pork al pastor
Seasoned ground beef
Spicy tofu and mushroom sofritas (vegan, mwgci)
Vegan chipotle Field Roast crumbles (vegan, mwgci)

Add ons:

Local salad greens +\$1.00 per person
Guacamole +\$2.25 per person
Extra tortillas (2 per serving) +\$0.35 per person

Gyro Plate | \$14.25

Lemon couscous, diced tomatoes, pickled red onions, shredded lettuce, feta cheese, hummus (contains sesame), tzatziki, pita bread, loukoumades (vegan), (dessert upgrade available), assorted canned sodas & sparkling waters

Choice of:

Shwarma chicken
Beef kofta
Falafel (vegan)

Add ons:

Baklava - dessert upgrade +\$4.75 per person

SNACKS & APPETIZERS

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Priced per person | 6-person minimum order

Pita Chips and Specialty Hummus | \$2.50

Your choice of:

- Roasted garlic hummus (contains sesame)
- Roasted red pepper hummus (contains sesame)
- Fresh herb hummus (contains sesame)
- Spicy hummus (contains sesame)

Tortilla Chips and Salsa | \$2.50

Upgrade to mango salsa + \$.50 per person

House-made Popcorn | \$3.95

Truffle (vegan) | Traditional butter

Spinach and Artichoke Dip with Sliced Baguette | \$2.75

Bread & Spreads | 10 person minimum | \$3.95

- Small (serves 10) - choose two spreads
- Medium (serves 20) - choose three spreads
- Large (serves 30) - all four spreads

Assorted breads & crostini with your choice of:

- Eggplant caponata (vegan) | Tomato bruschetta (vegan)
- Olive tapenade (vegan) | Marinated feta (vegetarian) +\$.50 pp
- Pine nut pesto (vegetarian) +\$.50 pp

Snacks by the Pound

- Mixed nuts | \$18.50
- Mixed nuts with dried fruit | \$17.25
- Snack mix | \$8.00
- Fried Chickpeas (salt, Madras curry powder) (vegan, mwgci) | \$8.00

Assorted Boom Chicka Pop Popcorn Bags | \$1.25 each

Assorted Chip Bags | \$1.25 each

SPECIALTY DISPLAYS

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Fresh Fruit Platter

The season's best fruits and berries

Small (serves 10) \$29.50 | Medium (serves 20) \$56 | Large (serves 30) \$82

Crudité Platter

Crisp carrots, celery, broccoli, cauliflower, bell pepper strips, cucumber, cherry tomatoes

Your choice of dip: Creamy ranch | Blue cheese

Small (serves 10) \$15 | Medium (serves 20) \$30 | Large (serves 30) \$45

Add on:

Roasted garlic hummus (contains sesame) & pita chips (serves 10) +\$7.50

Artisan Vegetable Platter

A mix of char-broiled seasonal and house-pickled vegetables with your choice of dip:

Small (serves 10) \$29.50 | Medium (serves 20) \$58.25 | Large (serves 30) \$85.25

Your choice of dip:

- Truffle and parmesan ranch dip (vegetarian)
- Rogue Smokey Blue pimento dip (vegetarian)
- Smoked paprika hummus (vegan, contains sesame)
- Sweet pea hummus (vegan, contains sesame)

Artisan Cheese Board

Specialty imported and local craft cheeses, Marcona almonds, fruit jams, dried fruit, assorted crackers, sliced baguette

Small (serves 10) \$43.50 | Medium (serves 20) \$85.00 |

Large (serves 30) \$125.00

Cheese & Fruit Board

Domestic cheeses, brie, chevre, fresh and dried fruits, assorted crackers
Small (serves 10) \$28.00 | Medium (serves 20) \$55.00 | Large (serves 30) \$82.00

Add on:

Mixed nuts +\$7.50 per bowl

Antipasto

Cured meats, fresh mozzarella, pomodoraccio tomatoes, marinated artichoke hearts, pickled peppers, assorted olives, sliced baguette, assorted crackers
Small (serves 10) \$38.00 | Medium (serves 20) 72.00 | Large (serves 30) \$108.00

APPETIZERS BY THE DOZEN

Cold Skewers

Choice of:

Fresh mozzarella, grape tomatoes, basil vinaigrette (mwgci, vegetarian) | \$26.00

Blistered halloumi cheese, watermelon, and mint (mwgci, vegetarian) | \$26.00

Spicy ginger pineapple and shiitake mushroom (mwgci, vegan) | \$26.00

Grilled Skewers

Choice of:

Teriyaki chicken (mwgci) | \$30.00

Honey serrano pork belly (mwgci) | \$30.00

Cherry-balsamic glazed steak tips (mwgci) | \$30.00

Crostini

Served on a toasted baguette

Roma tomato, fresh mozzarella, fresh basil (vegetarian) | \$26

Eggplant caponata with fresh basil (vegetarian) | \$26

Honeyed goat cheese, sweetie drop peppers, arugula (vegetarian) | \$26

Butternut squash hummus, fried sage, pepitas (vegan) (contains sesame) | \$26

Brie, fig jam, balsamic-roasted carrot (vegetarian) | \$26.00

Mushroom duxelles, pomodoraccio tomato, pea shoots (vegan) | \$26.00

Grilled beef tenderloin, Rogue smokey blue cheese, horseradish spread, chives | \$30.00

Smoked salmon, dilled cream cheese, pickled red onion | \$32.50

Dolmas | \$23

Stuffed grape leaves, toasted cumin yogurt sauce (vegetarian, mwgci)

Potato Samosas | \$27

Mint chutney dipping sauce (vegetarian, contains soy)

Saffron Arancini Balls | \$27

Arugula pesto (vegan, mwgci)

Stuffed Mushrooms | \$27

Feta, spinach, Mama Lil's peppers (vegetarian, mwgci)(can be made vegan)

Soft Pretzel Bites | \$25

Cheese sauce

Empanadas

Served with salsa roja

Chicken tinga (contains soy) | \$29

Black bean, corn, pepper jack cheese (contains soy, vegetarian) | \$27

Bacon-Wrapped Dates | \$32.50

Spanakopita | \$27

Tzatziki sauce (vegetarian)

Spring Rolls | \$27

Served with soy-chili dipping sauce (vegetarian)

Pork spring rolls | Vegetable spring rolls (vegan)

DESSERTS



Priced are per dozen, unless otherwise stated

Cookie Jar

House-baked cookies | \$25

House baked vegan cookies | \$25

House-baked mini cookies | \$18

House-baked mini vegan cookies | \$18

Red Plate Cookies (individually wrapped) (vegan, gluten-free) | \$3.75 ea

Sandwich Cookies | \$28

Lemon with vanilla filling | Chocolate with salted caramel filling

Chocolate chip with chocolate filling | Oatmeal raisin with strawberry filling

Ginger molasses with cream cheese filling

Chocolate Frosted Brownies | \$25

+option to be made vegan

S'mores Bars | \$25

+option to be made vegan

Lemon Bars | \$20

+option to be made vegan

Chocolate Dipped Rice Krispie Treats | \$20

+option to be made vegan

Custom Decorated Sugar Cookies | \$40

+option to be made vegan

Assorted Cupcakes | \$29

+option to be made vegan

Assorted Mini Cupcakes | \$18

+option to be made vegan

Almond Macarons (vegan, mwgci) | \$32

Cherry Bombs (vegan) | \$29

Assorted Cake Pops | \$31

+option to be made vegan

Petit Fours | \$31

Orange cardamom cake with coconut cream
Chocolate cake with raspberry filling | Lemon cake with blueberries
+option to be made vegan

Mini Tarts | \$27

Milk chocolate & salted caramel | Fresh fruit with custard | Key lime

Chocolate Cups (MWGCI) | \$27

Chocolate mousse | Pistachio cream | Fresh berries with custard
Tiramisu | Vegan coconut cream

Ice Cream Social | \$9.25 per person

Your choice of:

Vanilla ice cream | Chocolate ice cream

Vegan sorbet \$1 per person, flavor based on availability

Strawberry slices | Chocolate sauce | Caramel sauce | Sprinkles

Chopped nuts | House-made whipped cream (+option to be made vegan)

Signature Cakes (9-inch round) \$40 (serves 12)

Cakes are delivered with small plates, forks, and napkins.
Custom cake designs may incur an additional fee.

Red Velvet cake, cream cheese frosting

Triple Chocolate cake - chocolate cake with chocolate ganache filling
chocolate Italian buttercream frosting

Lemon Poppyseed cake with lemon curd filling, triple cream frosting

Carrot cake, cream cheese frosting

+option to be made vegan

Sheet Cakes

Cakes are delivered with small plates, forks, and napkins.
Custom cake designs may incur an additional fee.

Full sheet cake | \$82 (serves 60) | Half sheet cake | \$57 (serves 30)

Quarter sheet cake | \$38 (serves 15) | Round cake | \$30 (serves 12)

Cake Flavor:

Vanilla | Red Velvet | Chocolate

Frosting:

Vanilla | Cream Cheese | Chocolate

BEVERAGES

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Hot Beverage Service

Nossa Familia coffee or decaf | \$22 per gallon

Nossa Familia coffee or decaf, creamer, sugar

Hot Tea | \$22 per gallon

Assorted Numi tea, creamer, sugar

House-made Hot Chocolate | \$19.50 per gallon

Whipped cream, chocolate shavings, sprinkles

Mulled Apple Cider | \$19.50 per gallon

96oz Coffee To-Go | \$28 each

Must schedule a time to pick up at the catering kitchen)

Includes cups, lids, stir sticks, sugar, creamers

Cold Beverage Service

Juice | \$17 per gallon

Orange | Apple | Cranberry | Grapefruit

Refreshing Iced Tea | \$14 per gallon

Lemonade | \$16 per gallon

Watermelon Agua Fresca | \$19 per gallon

Watermelon, lime, mint, agave

Canned Beverages

Assorted sodas | \$2.00 each

Assorted sparkling water | \$2.00 each

16oz Liquid Death spring water can | \$3.00 each

7oz Rise Nitro Coffee can, assorted flavors | \$3.50 each

12oz Brew Dr. Kombucha, assorted flavors | \$3.95 each

16oz Yerba Mate can, assorted flavors | \$3.95 each

Bar Service

Bar Consumption

House red and white wine at \$25.95 each - bottles = \$

Underwood rosé at \$26.95 each - bottles = \$

Assorted local microbrews (including Athletic NA) and hard cider at \$6.50 each - cans = \$

Assorted sodas and sparkling waters at \$2.00 each - cans = \$

GIFT PACKAGES

For pickup at the catering kitchen

Welcome Basket | \$35 each

Welcome card, (4) fresh whole fruit, (4) assorted cupcakes, a bottle of sparkling cider, Griffin keychain, presented in a basket

Thank you! Basket | \$35 each

Thank you card, (4) fresh whole fruit, (4) assorted cupcakes, a bottle of sparkling cider, Griffin keychain, presented in a basket

Birthday Package | \$45 each

Birthday card, custom signature birthday cake for 12 guests, plates, forks, napkins, candles

ADDITIONAL SERVICES

Table Linens | \$5.50 each

Buffet table linens are included with your food & beverage catering order. Any additional table linens can be ordered for seating, registration, display tables, etc. Please allow two table linens for each 6ft or 8ft table, one linen for seating rounds or tall/short bistros. Please note a color preference if you have one: black, burgundy, sandalwood.

China Service | \$3.75 per person

Per campus policy, china service is available for indoor events only.

Attendants and Servers

Server \$30.00 per hour / 3-hour minimum

OLCC server \$35.00 per hour / 3-hour minimum

OLCC manager \$45.00 per hour / 3-hour minimum

Chef \$50.00 per hour