Welcome to Colorado College! We are so glad to have you on campus.

Bon Appetit at Colorado College is a sustainable food service company with a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well being of our guests, communities and the environment.

We are really excited to have you visit the newly remodeled Rastall Café. As you will notice this is a great time of the year to dine at Colorado College. There is such an abundance of fresh produce available to Bon Appetit from local Colorado farmers. We are committed to supporting local farmers and ranchers and you will see the fruit of their labor in the food we prepare.

To assist with your special event or food needs, please contact our Catering Department. We have available specialty menus to help you plan your breaks while on campus and your meal trades when taking a trip off campus. We encourage you to work with our catering department to specialize your event to your needs and your budget.

If you have any other questions/comments or need assistance, please feel free to contact us.

Randy Kruse, General Manager (719) 235-2461
Derek Hanson, Dir. of Operations Rastall (719) 210-0150
Maura Warren, Catering Manager (719) 205-8605
Angelina Rice, Director of Catering (719) 213-4824

While you are with us, please do not hesitate to let us know how we can make your dining experience exceptional.

We look forward to serving you,

Randy Kruse, General Manager
Bon Appetit Management Company
Meal Trades® Boxed Meals

Boxed meals are available for offsite events or for special requests. Bon Appétit must have at least a three day notice if you would like boxed lunches or there will be a $1.00 per person charge.

Cancellation Policy-Bon Appétit must receive cancellation three days prior to the event in order to not be charged. Two days cancellation notice will result in the client being charged 50% of the total and only one day notice will result in the client being charged 100% of the total. Please make sure you let us know about any changes as soon as you can.

If you would like your boxed lunches delivered there will be a fee. Please inquire about a delivery fee.

*Bon Appétit offers many more boxed meal options for an additional up charge. Please inquire through the catering department for more options.

Our new policy is that we will no longer offer meal credits.

**Boxed Breakfast**

All standard boxed breakfast options include yogurt, whole fruit and a bottle of juice

Option 1- Bagel with Cream Cheese
Option 2 - Vegetarian or Ham and Swiss Quiche
Option 3- Cinnamon Roll

**Boxed Lunch**

All standard boxed lunch options include whole fruit, bagged chips, cookie and a soda or bottle of water

Option 1- Deli Sandwich or Wrap
Choice of Turkey, Ham, Roast Beef or Vegetarian Sandwich
Option 2- Chicken Caesar Salad
Grilled All Natural Chicken, Romaine Lettuce, Herbed Croutons, Parmesan Cheese and Caesar Dressing
Option 3- (Family Style) - Pepperoni or Garden Vegetable Pizza

**Boxed Dinner**

All standard boxed dinner options include brownie or cookie and soda or bottle of water

Option 1- Fried Chicken Dinner
All Natural Fried Chicken, Creamy Coleslaw and Buttermilk Biscuit with Honey and Butter
Option 2- Pesto Tortellini Pasta Salad served with a Dinner Roll and Butter
Cheese Filled Tortellini with Roasted Red Peppers, Sundried Tomatoes, Capers, Crumbled Feta Cheese and Handmade Basil Pine Nut Pesto
Option 3- (Family Style) - Pepperoni or Garden Vegetable Pizza
Break Snack Options

Linen - Seating tables and buffet tables will be clothed and included in the event price quoted. Additional linen for registration tables, etc. are available for $20.00 per table per table.

Flowers - Flowers on buffet or dining tables are $25.00 for a small arrangement and $80.00 for a large buffet, reception or registration table arrangement.

Morning Snack Packages:

a.m. Snack Package #1:
House-made Biscotti, Assorted Individual Packaged Yogurts, Assorted Whole Fruits and Granola
$6.00 per person, with coffee $8.00 per person, with juice and coffee $8.75

a.m. snack package #2:
Assorted Bagels with Cream Cheese, Hard-boiled Eggs and Seasonal Fresh Fruit Platter
$5.75 per person, with coffee $7.50 per person, with juice and coffee $8.50 per person

a.m. snack package #3
Assorted Muffins and Coffee Cake and Assorted Whole Fruits
$3.50 per person, with coffee $5.50 per person, with juice and coffee $6.50 per person

Afternoon Snack Packages:

p.m. snack package #1:
Domestic Cheese Platter with Assorted Crackers and Seasonal Fresh Fruit
$5.25 per person, with iced tea and ice water $6.00 per person, with sodas $6.50 per person

p.m. snack package #2:
Individual packaged string cheese, assorted energy bars, Assorted Whole Fruits
$5.75 per person, w/ iced tea and ice water $6.75 per person, with assorted sodas $7.00 per person

p.m. snack package #3:
Assorted Trays of Fresh Baked Cookies, Rice Krispie Treats, Brownies and Dessert Bars
$2.50 per person, with iced tea and ice water $3.50 per person, w/ assorted sodas $3.75 per person

p.m. snack package #4:
Ice Cream Sundae Bar: Two types of Ice Cream, Chocolate, Caramel and Strawberry Syrup, Whipped Cream and Cherries
$6.75 per person, with iced tea and Ice water $7.50 per person, with assorted canned sodas $7.75 per person

p.m. snack package #5:
Popcorn Bar: Cheddar, Butter and Caramel Popcorn
$4.00 per person, with iced tea and ice water $5.00 per person, with assorted canned soda $5.25 per person
Drug and Alcohol Policy

A. The College’s Policy

In compliance with the requirements of the Drug-Free Workplace Act of 1988 and the Drug-Free Schools and Communities Act Amendments of 1989, Colorado College has adopted this policy regarding the unlawful use of drugs and alcohol by students and employees. Abiding by this policy is a condition of continued employment for employees and continued enrollment for students. However, no policy can cover all possible situations. When this policy is not specific on a certain point, students, student organizations and employees are expected to conduct their activities in a socially responsible manner, and sanctions may be invoked for failure to do so.

The unlawful use, possession, distribution, manufacture or dispensing of illicit drugs* or alcohol is prohibited on Colorado College property or as part of any of the College’s activities.

As an educational institution, Colorado College attempts to educate its community members about unlawful use of illicit drugs and alcohol and to encourage appropriate, responsible behavior. The health risks associated with the abuse of alcohol and the use of illicit drugs are numerous. They include malnutrition, brain damage, heart disease, pancreatitis, cirrhosis of the liver, emotional illness, coma and death. In addition, use during pregnancy endangers the fetus. Personal relationships and the ability to work and study are at risk. There is also the possibility of blackout (temporary amnesia) when a person consumes a large amount of alcohol in a short period of time.

The College recognizes that chemical dependency of any sort is a major health problem and encourages employees and students who need help in overcoming such dependency to use the counseling, treatment and rehabilitation programs described in this policy.

Disciplinary sanctions for the violation of this policy by an employee may include, but are not limited to, reprimand, reassignment, demotion, suspension or termination of employment. Disciplinary sanctions for students may include, but are not limited to, disciplinary warning, probation, suspension or expulsion. A disciplinary sanction for either employees or students may include the completion of an appropriate rehabilitation program. Referral to the authorities for prosecution under criminal law may also be invoked, especially in cases of unlawful sale or distribution of drugs or alcoholic beverages. All disciplinary sanctions for violation of this policy shall be subject to other applicable College policies and regulations regarding disciplinary action with respect to students, faculty, administrators and support staff.

In addition to internal disciplinary sanctions, any employee or student who is convicted of unlawful use, possession, distribution, manufacture or dispensing of illicit drugs or alcohol may be subject to applicable criminal sanctions under local, state and federal law.

---

*“Illicit drugs” refers to “controlled substance” as defined in Schedules I through V, Section 22 of the Controlled Substance Act (21 U.S.C. Section 812) and related regulations (21 C.F.R. 1308.11 through 1308.15) as amended from time to time, and in Title 12, Article 22, Part 3 of the Colorado Statutes, as amended from time to time.
Penalties range in severity from relatively minor fines to fines of several million dollars. Imprisonment is also a possibility, for terms ranging from six months to a life sentence.

Any employee, whether faculty, administrator, or support staff, who is convicted under a criminal drug statute for a violation occurring in the workplace must so notify the College’s legal counsel, within five (5) days from the date of conviction.

The Residence Hall staff, Student Life Administration, Legal Counsel, Human Resources, and Boettcher Health Center staff will provide information or counseling on the physiological, psychological, and legal aspects of drug and alcohol use. For more information, please contact their offices.

B. Alcohol Use at the College

While the College’s alcohol policy reflects current interpretations of federal, state and local laws governing the possession, distribution, and use of alcohol, it also expresses the College’s commitment to responsible drinking and behavior.

The following regulations apply to all functions sponsored by College groups on and off campus. Non-College groups that use College facilities may not serve alcohol but can purchase through the College’s Conference Services.

C. Colorado Law

Colorado law prohibits consumption of alcoholic beverages by people under age 21. The law imposes social host liability on people who serve alcohol, or permit it to be served, to minors, visibly intoxicated persons, or habitual drunkards.

D. Locations

- Student Residence Halls. Students who are 21 or older may drink alcoholic beverages in the privacy of their residence hall rooms, providing they do not infringe upon the rights of others. Colorado law prohibits the consumption of alcoholic beverages by students under the age of 21. Open containers of alcohol are prohibited in the common areas of student residence halls.
- Athletic Facilities. Alcohol is prohibited in Honnen Ice Rink, Schlessman Pool, or El Pomar gymnasium, courts, and exercise facilities. Alcohol is prohibited for both players and officials at indoor and outdoor intercollegiate, intramural or club sport activities.
- Locations. Please refer to the “Procedures for Student [Employee] Functions at Which Alcohol is Served.”

E. College Functions

For the purposes of this policy, “function” is defined as a gathering sponsored by Colorado College, or any of its constituent groups, at which alcohol is served. The presence of alcohol at these functions creates a need to manage the activity with care and to be more concerned with the conduct of those present. Those who plan to choose to
attend functions where alcoholic beverages will be served and consumed must assume responsibility for the consequences of their actions.

F. Off-Campus College Functions

- College functions, which take place off-campus at establishments licensed to sell alcohol, are not governed by the College’s alcohol policy.
- College functions, which take place off-campus at locations not licensed to sell alcohol, are governed by the College’s alcohol policy.
- Federal, state and local laws (and not the College’s alcohol policy) govern off-campus employee sponsored functions, such as class parties and field trips; however, sponsors have the right to prohibit alcohol consumption.
- The Stabler-Gilmore Cabin and Baca Conference Center are considered on-campus and are governed by the College’s alcohol policy.

G. Risk-Management Guidelines

- Inform the group advisor or other sponsor of both planned activities and the person(s) responsible for the event at least 72 hours in advance of the event.
- Focus on a theme rather than on alcohol.
- When alcohol is served, encourage mature and responsible use. A general guideline is one keg per 55 legal drinkers or one 12-ounce can of beer per hour, per person.
- Designate officers or members who will not drink alcohol during the functions.
- Sponsor activities that do not require driving afterwards if alcohol is served.
- Help guests find escorts or transportation home if needed.
- Call Campus Safety (x6707) for assistance with on-campus emergencies.
- Observe proper fire and building codes with respect to maximum occupancy.
REQUEST TO SERVE ALCOHOL

Please fill out this form and return to Brenda Soto, Director of College Events, Spencer Center, Room 330.

1. College office sponsoring event: ______________________________________

2. Person responsible for event: ________________________________ Ext. _________

3. Name of event: ___________________________________________________

4. Date of event: ____________________ Time of event: ________________

5. Will students/individuals under 21 be present? Yes* or No

*If yes, please indicate name of company providing trained servers/bartenders:
_________________________________________________________________

6. Check which area event is to be held:

  _____ 1210 Wood Avenue  _____ McHugh Commons
  _____ Armstrong Great Hall  _____ Outside Areas ***
  _____ Bemis Great Hall **  _____ Packard Lounge or Gallery
  _____ El Pomar Foyer/Gym  _____ Slocum Commons
  _____ Facilities Services  _____ Stewart House
  _____ Gates Common Room  _____ Tutt Alumni House
  _____ Gaylord Hall **  _____ Woman’s Club (20 Mesa Rd.)
  _____ Hulbert Center  Other, please specify

__________________________________  ____________________________
Signature of Person Making Request   Date

Approval:  Granted _____  Denied _____

__________________________________  ____________________________
Brenda Soto   Date
Director of College Events

* Please note that when individuals under 21 are present, trained servers/bartenders must be used.

** Only wine and beer with food may be served at events in these areas.

*** The serving of alcohol in outdoor areas that are visible from a public street requires extra measures to ensure that uninvited persons are not served alcohol.

Alcoholic beverages cannot be sold on the Colorado College campus unless a Special Events Permit has been issued by the City of Colorado Springs.
About Bon Appetit Catering

Our Dream
Our Dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices.

We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well being of our guests, communities and the environment.

The Importance of Food
At Bon Appétit Management Company, we recognize the great power and importance of food. Dining rooms are gathering places. Breaking bread together helps to create a sense of community and comfort. We recognize the important role we fill and take great care to honor our position on a corporate or school campus. We show this care in our operations every day by...

- Cooking food from scratch using fresh seasonal ingredients
- Taking our role in the community seriously and making socially responsible purchasing decisions
- Serving great tasting, authentic and nutritious food that exceeds the expectations of our guests including vegetarian, vegan, and international diners
- Providing opportunities for all our employees, including student workers, to develop their potential and abilities
- Recognizing that every client we serve is unique and creating tailored food programs for each one
- Serving a wide variety of menu items at each meal, each day keeping things fresh, fun, and interesting - you won’t find a cycle menu at a Bon Appétit account
- Being a leader in our industry by working to create a more sustainable food system

We believe that if we live by these tenets, Bon Appétit will indeed be a very select company and we will reach our dream. We have the conviction that today can be a little better and a little more fulfilling than yesterday. We have the will to achieve excellence through a wealth of dedicated management talent. We have the courage to look closely at ourselves, so that we are always striving to improve.

Bon Appétit Management Company... food services for a sustainable future
Kitchen Principles

Our kitchen philosophy is simple. We cook from scratch using fresh, authentic ingredients. We start with food in its simplest, most natural form. We purchase local and seasonal products. We make our food alive with flavor and nutrition. Our freezers are small and our intention to serve great food is big.

We care about our guests. We care about what they like and we care about their health. Fresh ingredients used in our kitchens are complemented with cooking techniques that preserve nutrition and produce healthy dishes. Our ethnic programs are crafted using hands-on research with real people in real kitchens. The flavors are real and they are authentic.

We have a sincere passion at all levels of the company for great food. From the part time student worker, to the experienced grill person, to our managers, to corporate support staff, to our executives; it is our daily focus. It’s all about the food.

The following standards have been created to assure the highest level of food quality for our guests:

- Menus are written based on seasonality and availability of regional fresh product. Whenever possible, these are produced locally using sustainable and organic practices
- Turkey breast and chicken are produced without the routine use of antibiotics as a feed additive
- Hamburgers are made with fresh ground chuck from beef raised on vegetarian feed without antibiotics or hormones
- Other meats are raised without antibiotics as a first preference
- Milk is free of antibiotics and artificial Bovine Growth Hormone
- Shell eggs are produced cage-free and Certified Humane
- Healthy menu items are a mainstream offering throughout
- Salsas, pizza, marinara and other sauces are made from scratch
- Stocks are made from scratch
- Turkey and beef are roasted in-house daily for deli meat
- Tuna is dolphin-safe, packed in water
- Seafood should be purchased fresh when available locally. Salmon is wild caught. We support the Seafood Watch guidelines as recommended by the Monterey Bay Aquarium
- Olive and canola oils are used for everyday salad dressings, specialty oils for other purposes (i.e. walnut oil or chili oil)
- Trans fats are not used in our kitchens
• All salad dressings are made from scratch except nonfat and low-calorie dressings which may be purchased as necessary

• Vegetables are prepared in batches at the last possible minute and served in the smallest possible batches

• MSG and peanut oil are never used in the preparation of our food

• Mashed potatoes are made from fresh potatoes

• Fresh squeezed lemon juice is used for cooking and sauces

• Cookies, muffins and breads (where possible) are baked fresh daily

Sustainable Food Service

Bon Appétit Management Company has become a model for what is possible in sustainable food service.

Bon Appétit was the first food service company to address the issues related to where our food comes from and how it is grown. Because of our success in tackling issues of sustainability on such a large scale, we are often asked to speak at industry conferences and to participate in strategic projects aimed at changing the food supply chain. We are proud to say we truly have a seat at the table with advocacy groups. We have even won several awards for our work, including the prestigious Ecological Society of America Corporate Award, the Humane Society of the United States Excellence in Food Service Award, and the Food Alliance Keeper of the Vision Award. Our programs have been recognized both inside and outside the food service world as being groundbreaking.

In today's industrialized food system, animals are being treated with potent antibiotics, raising concerns about increased human resistance to these critical drugs. As a socially responsible company, Bon Appétit is committed to helping address the public health threat from antibiotic resistance. Bon Appétit purchases only turkey breast and chicken that has been produced without the non-therapeutic use of antibiotics that belong to classes of drugs approved for use in human medicine. Their pioneering poultry purchasing policy has been in place since 2003, driving producers to make healthier products more widely available and prompting transformation of the industry.

With Bon Appétit's model, serving made-from-scratch food from sustainable sources doesn't have to be more expensive. By buying directly from farmers and artisans, Bon Appétit is able to put more money into the producers' pockets, rather than paying a middleman, and still offer reasonable prices to guests. As for seafood, many of the sustainable choices, such as tilapia and catfish, are also very economical.

At Bon Appétit Management Company, we truly believe we have the opportunity and responsibility to make this a better world. As Margaret Mead said, "never doubt that a small group of thoughtful, committed citizens can change the world; indeed, it is the only thing that ever has."
At Bon Appetit Catering....

We blend a tradition of fine service with creative planning and consistent event execution. A company founded on catering, our focus is on the quality of food preparation, presentation and service. From that successful foundation, we build a magnificent catering atmosphere. As the exclusive caterer for Colorado College, we provide unique full-service on and off-premise event planning. We are committed to presenting foods that appeal to both the palate and the eye. The freshest and finest ingredients are combined to produce a stunning collection of menu executed by our skilled and innovative chefs. Our company philosophy and entrepreneurial spirit emphasizes quality and allows our culinary team to use their talents and capabilities to fully ensure undeniable satisfaction.

Our artful creativity and passion for fine locally-grown food makes it possible to fully customize made-from-scratch menus, featuring the best seasonal ingredients. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best at your event. We focus on becoming a part of each community and creating a strong network of local resources. Whether it’s a private, intimate dinner, a family wedding celebration, a crucial corporate meeting or a pull-out-all-the stops grand holiday gala, we work with you to create a unique custom event perfectly tailored to your needs. While perusing the seasonal menus, you are encouraged to select from any or our exceptional menu items to create your own custom menu design.

Catering Policies & Procedures

Office Hours
• Bon Appétit Catering office hours are Monday - Friday from 9:00 a.m. - 5:00 p.m., closed on some holidays.

Bon Appétit Catering Management
Angelina Rice-Catering Director-(719)389-6576, catering@coloradocollege.edu
Maura Warren-Catering Manager-(719)205-8605, maura.warren@coloradocollege.edu

Placing Your Order
• Catering orders may be placed via email, telephone, or in person. Email orders should be sent to catering@coloradocollege.edu. Telephone orders and inquiries should be addressed to the Catering Manager Angelina Rice at 719-389-6576. Visit www.cafebonappetit.com/coloradocollege for more information and photos.
• When making your reservation, please send the facilities department any non-food related needs including number of tables, chairs, trash cans, recycling bins, or any other non food related information necessary
• Room cleanup will normally be done by Bon Appétit staff immediately following the event.
• Catering orders are not booked or confirmed until you are contacted by Bon Appétit with a confirmation.
• After your order is placed, you will receive a Banquet Event Order form from the Bon Appétit Catering Department to be confirmed.
• Catering orders must be placed no later than three (3) business days prior to the event. Proper notice enables us to adequately order, staff, and plan for your event. 
• A confirmation and guarantee of guest count, event times, location, room set-up and menu choices must be completed at least three (3) business days prior to your event. Charges may be incurred if cancellations or changes are made after this time frame. If Bon Appétit Catering is not contacted with final count details within 3 business days will prepare for the original estimated number and charge accordingly. 
• Some food selections may be limited based on seasonal availability, location of event and number of attendees.

Late Orders
• Bon Appétit catering will make every attempt to accommodate last minute requests based on product availability and previously scheduled catering events. Late orders that are filled are subject to a late fee.

China Usage
• Unless otherwise specified, disposable service ware or bamboo is included in our catered event pricing.
• Formal service ware (china, silverware and glassware) is available for most catered events. A charge of $2.00 per person will be applied to events where such wares are requested. An additional $2.00 per person will be charged for receptions prior to lunches or dinners.
• We are able to provide formal service ware for up to three hundred (200) persons at any one time (available on a first-come-first-served basis). Additional formal service ware may be rented at the client’s expense
  • Bar events requesting glassware will be charged 0.50 cents per wine/beer glass and 0.75 cents per champagne flute

Alcohol Policy
• All alcoholic beverages must be served by Bon Appétit staff in designated areas.
  • In order to have alcohol served at your event you must fill out an alcohol request form to be approved; you can either call Brenda Soto 389-6265 or email her at bsoto@coloradocollege.edu. All student groups must go through Rochelle Mason to get approval for alcohol events.
• Alcohol may be provided by the client and should be delivered to the location one hour prior to the event start time. If you are interested in having a cash bar, alcohol will be provided and sold by Bon Appétit. The only place a cash bar can be held is on the main level of Worner Center. For additional information regarding alcohol service please contact the Catering Department.
• Bon Appétit will provide one bartender for every seventy-five (75) guests at events where alcoholic beverages are offered. We will charge a $25 per hour fee for each bartender, 3 hour minimum.
• If your event involves liquor at a dinner or reception, a full bar set-up is $3.50 per person. The bar set-up will include containers for alcohol, non-alcoholic beverages and mixers, fruit, ice, napkins and glassware. Events hosting beer and wine only will be charged a separate fee for glassware or biodegradable products.
• Bon Appétit reserves the right to refuse service of alcoholic beverages to any person.
**Dietary Restrictions**

- In the interest of providing a safe and enjoyable catering experience, it is important that our clients make Bon Appétit Catering fully aware (in advance) of any guest dietary restrictions, food sensitivities and/or allergies. Depending on the dietary need there may be an additional charge.

**Menu & Guest Count Changes**

- Any cancellations or changes to menu selections, guest counts and other event details must be confirmed no less than three (3) business days prior to the event date.
- Event cancellations with less than the specified notice will result in the client being charged 50% of the total contracted order price. Event cancellations must be confirmed in writing.
- Event cancellations occurring within 24 hours of the event will result in the client being charged 100% of the total contracted order price (including any charges for rented equipment, linens, floral arrangements, et cetera.)

**Onsite Deliveries**

Delivery is complimentary for all onsite orders of $50.00 or more. For orders not meeting this amount, clients may request onsite delivery for a $15 service fee, or in some instances, pickup catered goods at our kitchen for no additional charge

**Payment for Catering Services**

Bon Appétit must have a means of guaranteeing payment at the time an order is placed. This guarantee may be in the form of a credit card number, departmental credit card number or a check for 50% of the total cost.

- Payment in full must be received by the day of the event

**Prices**

- Menu prices are based on current market conditions and are subject to change.
- Price quotations cannot be guaranteed more than thirty (30) days in advance.

**Linen Fees**

- Standard color linens and draping for guest dining tables and food and beverage tables will be provided at no charge for all full service meals. Linen for any additional tables needed for your event not directly used for food or seating will be $10 per table cloth, Black, White or Ivory
  - For reception style events including continental breakfasts cloths for food tables will be provided at no charge. Linen for additional linens will be an additional $10.00 per cloth.
  - If table draping is needed for your event, please discuss this when placing your order. $20.00 per table.

**Service Charges**

- Event appropriate service, setup and room cleanup are included in our menu prices. Bon Appétit catering staff will be provided during the first 2 hours of service. If additional staff time is needed, a fee of $25 per hour per catering staff will be charged. We
recommend one catering staff for every 50 guests for receptions and events.

**Rented Goods & Charges**
- Rented goods, service ware and equipment may be necessary for client events for a number of reasons. These may include:
  - Extensive use of Bon Appétit Catering’s own china and silverware at another, previously scheduled event.
  - Client requests for specialty linen, service ware, flowers, or other décor items
  - When the above mentioned additional rental needs is required, Bon Appétit catering can facilitate these rentals and an appropriate rental charge will be added to the event invoice based on rental prices and coordination needs.
  - Outdoor events requiring a gas grill will require the rental of such grill for use at that event. Grill rental ($200) will be coordinated by Bon Appétit catering and rental fee will be applied to event invoice.

**Floral Arrangements**
Small table arrangements are $15.00, Medium $30, Large arrangements are $75.00 each. For specific floral arrangement requests additional fees may be applied.

**Non-University Affiliated & Off-Site Catering**
If you are interested in Bon Appétit as a caterer for an off-site and/or non-university sponsored event, please contact our Catering Department at 719-389-6576

**Minimum Orders**
Offsite delivery is possible for orders of $100 or more. Orders not meeting this amount may be available for client pickup at no charge.

**Service Fees**
Third party catered events are subject to a 18% service fee

**Delivery Fees**
Offsite deliveries will be assessed a delivery fee based on distance and order size.

**Payment for Catering Services**
- Bon Appétit must have a means of guaranteeing payment at the time an order is placed
- Clients must provide a 50% down payment on the contracted total no less than three (3) days prior to the event or provide Bon Appétit with a valid credit card number as guarantee of payment.
- Payment in full must be received by the day of the event.

**Weather Cancellation**
In the event of The Colorado College being closed due to inclement weather, all catering events will be automatically cancelled and no financial charges will be incurred.
**Beverage Selections**

- **Starbucks Organic Serena Blend Coffees** $2.00 per person
- **TAZO Hot Teas** $1.85 per person
- **Hot Chocolate** $12.00 per gallon
- **Apple Cider - hot or cold** $12.00 per gallon
- **Chilled Orange/Apple/Cranberry Juice/TAZO Iced tea** $15.00 per gallon
- **Lemonade/Fruit Punch** $12.00 per gallon
- **Iced Water** $3.00 per gallon
- **Aqua Fresca** $15.00 per gallon
- **Horchata** $15.00 per gallon

**Bottled Beverages**

- **Fruit juices** $1.75 each
- **Bottled Water** $1.25 each
- **Canned Soda** $1.50 each
- **Iced tea - Lipton** $1.75 each
- **Energy/Sports Drinks** $2.75 each
- **Sparkling Apple Cider or Grape Juice** $6.75 bottle
- **Individual sparkling water** $2.00 each
- **Sparkling water** $6.00 bottle
- **Specialty Drinks - Fuse/Dri/Izzi/Arizona/Honest** $2.75 bottle

**Alcohol Sales**

Bon Appetit can supply you with alcoholic beverages for your events. Beer, Wine & Spirits are available through the catering department.
FROM OUR BAKERY

Morning Goodies

Fresh Baked Muffins $15.00 dozen
Local Berry, Bran Raisin, Chocolate, Cranberry or Lemon Poppy seed, Molasses, or Walnut Streusel

Sweet Breakfast Breads $18.00 dozen
Banana, Rum Raisin, Local Berry, Lemon Poppy seed, Pumpkin Nut, Marble, Cranberry Orange and Zucchini

Assorted Bagels with Cream Cheese $21.00 dozen
Add flavored cream cheese for additional $2.00

Cream Cheese Frosted Cinnamon Rolls $21.00 dozen

Housemade Biscotti $21.00 dozen
Almond, Dried Currant or Plain & Simple

Coffee Cake Squares $21.00 dozen
Cranberry, Banana, Blueberries and Cheese or Cream Cheese

Chocolate or Almond Filled Croissants $21.00 dozen

Pecan Sticky Buns $21.00 dozen

Fruit Filled Danishes $16.00 dozen
Apple, Raspberry, Pear, Strawberry, Blueberry or Lemon

Classic Croissants with Butter & Preserves $18.00 dozen

Individual Yogurt Cups $1.75 each
Coconut or Almond Milk yogurt cups $2.25 each

Individual granola bars $1.75 each

Individual whole fruit $1.00 each
Apples, bananas, oranges

BREAKFAST BUFFETS

All items are served buffet style. If you would like to arrange a plated breakfast, please contact the Bon Appétit Catering department to create a menu. All Breakfast Buffets are served with coffee (regular and decaf) hot tea and a selection of two juices.
Cold Breaksfasts

Classic Continental Breakfast $8.50 per person

_Fresh Fruit Plate, Assorted Muffins and Breakfast Breads and two Fruit Juices._

The Not-Quite-Continental Breakfast $7.00 per person

_Assorted Muffins and Breakfast Breads and two Fruit Juices._

Sunrise Healthy Start $8.75 per person

_Assorted Muffins, Fresh Seasonal Fruit, Assorted Yogurts, Granola and Fruit Juices._

Hot Breaksfasts

Build-Your-Own Breakfast Buffet $10.95 per person

_Add Fresh Fruit $1.50 per person

Choice of Two Main Dishes and Two Sides, Assorted Muffins and Breakfast Breads and Fruit Juices.

Main Dishes (Choose Two) Sides (Choose Two)
- Scrambled Eggs   Hash Brown Potatoes
- Scrambled Egg Florentine Home Fries
- Cheddar Egg Scramble Sausage Links
- Vegetarian or Traditional Quiche Applewood Smoked Bacon Strips
- French Toast Canadian Bacon
- Straight or Fruit Pancakes Roasted Red Potatoes
- Tofu Scramble
- Grilled Breakfast Wrap

Dessert Treats

*Baked goods ordered with less than 48 hour notice are subject to availability*

Fresh Baked Cookies $12.00 dozen

_Chocolate Chip, Sugar Raisin, Cinnamon Sugar, Snickerdoodle, Oatmeal & Raisin, White Chocolate Chunk or Peanut Butter_
Rice Krispy Treats $12.00 dozen

Traditional, butterscotch, chocolate chip, peanut butter, M&M, chex mix

Upscale Cookies $14.00 dozen

Coconut Macaroons, Gingersnaps, Crème Brûlée Thumbprints, Raspberry Thumbprints, Chocolate Dipped Macaroons or Dried Apple

Decadent Brownies or Blondies $15.00 dozen

Caramel Marble, Espresso Charged, White Chocolate Chunk, Dried Cherry, 
Peanut Butter, Almond Macaroon or Original Straight Chocolate

Dessert Bars $15.00 dozen

Lemon, Raspberry, S'mores, Apple, Chocolate Chip, Cheesecake, Chocolate Pecan, Raspberry Oatmeal, Seven Layer, Mint Chocolate, Chocolate Cherry, Butterscotch or Peanut Butter

Cupcakes $15.00 dozen

Chocolate, Yellow or White with Frosting

Fancy decorated cupcakes or specialty cupcakes $20.00 dozen

Red Velvet, Carrot, German Chocolate

Cake Pops $24.00 dozen

Mini Fruit Tarts $16.00 dozen

Individual Fruit Tarts $6.95 each

Individual Parfaits $3.75 each

Cannoli $16.00 dozen

Petit Fours $16.00 dozen

Eclairs $16.00 dozen

Cream Puffs $18.00 dozen

Chocolate Dipped Strawberries $21.00 dozen

Housemade Chocolate Truffles $21.00 dozen

New York Style Cheesecake with Chocolate, Caramel or Fruit topping $27.00 each

9” diameter / serves 12 guests

Whole Fruit Pies $18.00 each

Southern Pecan Pie $20.00 each
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked fruit cobbler</td>
<td>$3.00 per person</td>
</tr>
<tr>
<td>Warm Bread Pudding</td>
<td>$3.00 per person</td>
</tr>
</tbody>
</table>
| Chocolate Lover’s Torte  
9” diameter / serves 16 guests | $22.00 each |
| Carrot Cake with Cream Cheese Frosting  
9” diameter / serves 16 guests | $20.00 each |
| Flourless Chocolate Cake (vegan/made without gluten)                 | $21.00 each |
| Macadamia nut torte                                                  | $21.00 each |
| Espresso infused mocha tart                                          | $21.00 each |
| Ice Cream Sundae Bar                                                 | $6.95 per person |
| 9” Decorated Cake - Chocolate, Yellow or White w/frosting            | $25.00 each |
| 9” Specialty Cake - Rec Velvet, German Chocolate, Carrot w/frosting   | $35.00 each |
| ½ Sheet Cake                                                        | $60.00 each |
| Full Sheet Cake                                                     | $110.00 each |

**FROM THE BON APPÉTIT DELI**

**Standard Boxed Lunches (8 person minimum for pre-plated and buffet)**

All Standard Boxed Lunches include Whole Fruit, Bagged Chips, Cookie and Choice of Soda.

All Sandwiches can be served as a pre-plated lunch or a buffet for an additional $1.50 per person.

<table>
<thead>
<tr>
<th>Deli Sandwich</th>
<th>$10.25 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of Turkey, Ham, Roast Beef or Vegetarian Sandwich*</td>
<td></td>
</tr>
<tr>
<td>*includes packets of Mayonnaise and Mustard on the side</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Deli Tortilla Wrap</th>
<th>$10.25 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of Teriyaki Chicken, Vegetarian Greek, Turkey &amp; Swiss, Buffalo Chicken, Ham &amp; Cheddar or Teriyaki Tofu Tortilla Wrap</td>
<td></td>
</tr>
</tbody>
</table>

**Signature Sandwiches & Wraps - Boxed or Buffet Style* **

All sandwich selections can be served as a wrap.

All Signature Boxed Lunches include Whole Fruit, Bagged Chips, Cookie and Choice of Soda.

**Sandwich Selections**
Salami and Provolone

Thin Sliced Salami with Provolone Cheese, Red Onion, Leaf Lettuce, Tomatoes and Pepperoncini’s and Italian Dressing

$11.50 per person

Turkey Breast and Brie

All Natural Turkey Breast, Brie, Roasted Red Peppers, Romaine, Tomato and Honey Whole Grain Mustard

$11.50 per person

Greek Vegetarian

Cucumbers, Tomatoes, Red Onion, Feta Cheese, Spinach, Garlic Hummus Spread and Kalamata Olive Tapenade

$11.50 per person

Roast Beef and Gorgonzola

Rare Roast Beef, Gorgonzola, Roasted Red Peppers, Red Onions, Romaine, Tomato and Herbed Mayonnaise on Sourdough Bread

$11.50 per person

California Chicken Sandwich

Grilled All Natural Chicken Breast, Apple-wood Smoked Bacon, Leaf Lettuce, Tomato, Avocado and Bleu Cheese Crumbles on Sourdough

$11.50 per person

Portobello and Marinated Vegetable

Marinated and Grilled Portobello with Seasonal Vegetables and Spread (on the side) on Ciabatta

$11.50 per person

Caprese Sandwich (Seasonal)

Variety of fresh local tomatoes, Fresh Mozzarella, Basil, Vinegar, Extra Virgin Olive Oil, Salt and Pepper on Crisp Foccacia

$11.50 per person

Entrée Salads – Boxed or Buffet Style (8Person Minimum on pre-plated or buffet Entrée Salad)

Entrée Salads include a Roll and Butter, Cookie and Canned Soda.

*Buffet Style is an additional $1.50 per person

*Entrée Salads may also be pre-plated for an additional $1.50 per person

Curry Chicken Salad

Over Leaf Lettuce with Sliced Almonds, Currants and Vinaigrette Dressing

$12.95 per person

Smoked Salmon Salad

House Smoked Wild Alaskan Salmon over Spinach with Marinated Red Onion, Chopped Egg, Black Olives and Green Onions with Lemon-Caper Vinaigrette

$15.00 per person

Chipotle Rubbed Chicken and Jicama Salad

$12.95 per person
Chipotle Rubbed All Natural Chicken Breast, Leaf Lettuce, Jicama, Roasted Corn, Cherry Tomatoes, Black Beans, Fresh Cilantro and Lime Vinaigrette

Peppercorn Crusted Flank Steak Salad $15.00 per person

Grilled Marinated Seasonal Vegetables, Feta Cheese, Leaf Lettuce and Smoked Tomato Vinaigrette

Tuscan White Bean Salad $12.95 per person

Sundried Tomatoes, Yellow Onion, Grilled Zucchini, Garlic, Rosemary and Olive Oil on a Bed of Mesclun Greens

Traditional Chicken Caesar Salad $12.95 per person

Romaine Lettuce with herbed croutons, grilled chicken, black olives, parmesan cheese, artichokes, red onion and traditional Caesar dressing

Lunch Buffets

Castle Rock Deli Sandwich Buffet (10 Person Minimum) $14.95 per person

*Additional sides are $1.00 per person

Sliced Deli Meats (Turkey, Ham and Roast Beef), Deli Cheeses (Swiss, Jack and Cheddar), Lettuce, Onion, Tomato, Dill Pickles, Assorted Sliced Breads, Mayonnaise, Yellow and Dijon Mustards and Chips

Includes the following choices:

Salads (Choose Two) Desserts (Choose One)
Mixed Fruit Chocolate Brownies
Classic Caesar Assorted Dessert Bars
Mixed Greens with Two Dressings Assorted Cookies
All American Potato
Greek Salad Beverage (Choose One)
Garden Pasta Canned Soda
Heritage Grain Bottled Water
Yakisoba Noodle

Colorado College Sandwich Buffet (10 person minimum) $15.95 per person

*Additional sides are $1.00 per person

Includes the following choices:

Salads (Choose Two) Mixed Fruit, Classic Caesar, Mixed Greens with Two Dressings, All American Potato, Greek Salad, Garden Pasta, Heritage Grain, Yaki Soba Noodle

Desserts (Choose One) Chocolate Brownies, Assorted Dessert Bars, Assorted Cookies,

Beverage (Choose One) Canned Soda, Bottled Water

**The Thai** $14.95 per person
Grilled All Natural Chicken and Fried Tofu
Glass Noodles in Vegetable Broth
Snow Peas, Shredded Carrots, Julienne Red Onion, Boiled Egg, Bean Sprouts, Thai Basil, Lemongrass, Chopped Peanuts, Fresh Lime and Green Onion
Coconut Curry Sauce, Thai Peanut Sauce and Spicy Sambal Sauce
Almond Cookies, Iced Tea and Ice Water

**The Rio Fresco** $15.25 per person
Seasoned Ground Beef, Spicy Grilled Chicken, Blackened Cod and Marinated Flank Steak
Black Beans, Ancho Chile Rice, Roasted Corn Relish, Shredded Cabbage, Pico de Gallo, Sour Cream, Green Onions,

Fresh Jalapenos, Queso Fresco, Fresh Lime, Fire Roasted Tomato Hot Sauce and Green Chile Sauce
Warm Corn and Flour Tortillas

Fresh Jicama-Citrus Salad with Cilantro Vinaigrette

*Add Handmade Guacamole for $6.00 per Pint
Cinnamon Churros

Iced tea and Ice Water (substitute Horchata for $1.00 per person)

**Baked Potato Bar** $12.00 per person
Baked Russet Potatoes and Baked Sweet Potatoes
Vegetarian Chili, Steamed Broccoli, Sauteed Mushrooms and Onions, Shredded Cheddar Cheese, Sour Cream, Chives, Apple-Wood Smoked Bacon and Whipped Butter
Seasonal Green Salad with Two Dressings, Assorted Dessert Bars, Iced Tea and Ice Water
Macaroni & Cheese Bar $12.00 per person

Smoked Cheddar & Gouda Cheeses

Grilled onion, diced tomatoes & peppers, Applewood smoked bacon, ham, fried jalapenos, wild mushrooms, broccoli & truffles oil

Seasonal green salad with cucumber, tomato, red onion, croutons and choice of two dressings

Fresh Baked Cookies

Iced tea & ice water

Mediterranean Buffet $13.95 per person

Grilled all natural chicken, housemade falafel

Lettuce, tomatoes, onions & feta cheese

Hummus & Tzatziki

Warm Pita Bread

Seasonal green salad with penne pasta, feta, Kalamata olives, red onion, cucumber, roasted red peppers and fresh herb vinaigrette

Baklava, Iced tea & Ice water

Pasta Bar $12.00 per person

Penne pasta with blackened chicken, creamy alfredo and shaved parmesan

Penne pasta with wild mushroom, garlic, caramelized onions and sherry sauce (vegan)

Seasonal green salad with pomegranate, citrus feta cheese, herbs and pomegranate dressing

Grilled garlic bread

Assorted dessert bars

Iced tea & ice water

Taco Salad Bar $12.00 per person

Seasoned all natural chicken & ground beef

Diced tomatoes & onions, cheddar & jack cheeses, jalapenos, black olives, black beans, crispy tortilla strips, pico de gallo, sour cream, shredded iceberg lettuce, tortilla shells & smoked chipotle dressing

Cinnamon churros, Iced tea & ice water
Soup & Salad Bar  $12.95 per person

Choice of two housemade soups

- Chicken Noodle
- Bean with Bacon
- Tortilla
- Vegetarian Vegetable
- Creamy Broccoli
- Clam Chowder
- Potato Leek
- Cheese
- Squash Bisque

Seasonal green salad with cucumber, tomato, red onion, herb croutons and choice of ranch or herb vinaigrette dressing.

Assorted dinner rolls with whipped butter

Housemade dessert bars

Iced tea & ice water

Barbecues (20 person minimum)

All Barbecues include Assorted Cookies and Your Choice of Assorted Canned Soda & Bottled Water.

An onsite chef is available for a $50.00 per hour chef fee and Price of Grill Rental $200.00

The Backyard Barbeque  $16.00 per person

Grilled Hamburgers, Garden burgers, Hot Dogs, Sliced Cheddar Cheese, Lettuce, Onion, Tomato, Dill Pickle, All American Potato Salad or Marinated Vegetable Salad, Seasonal Sliced Fruit, Ketchup, Mayonnaise and Mustard

West Slope Rib & Brisket Barbeque  $18.00 per person

Smoked BBQ Pork Ribs & Beef Brisket, Spicy Pinto Beans, All American Potato Salad, Homestyle Creamy Coleslaw, Fresh Baked Cornbread with Whipped Honey Butter and Sliced Watermelon

Powderhorn Chicken Barbeque  $16.95 per person

Grilled Chicken Quarters with Jack Daniels BBQ Sauce, Molasses Baked Beans, All American Potato Salad, Homestyle Creamy Cole Slaw, Fluffy Biscuits with Whipped Honey Butter and Sliced Watermelon

Southern Barbecue  $18.00 per person

All Natural Barbecue Pulled Pork with Assorted Fresh Baked Buns, Corn on the Cob, Southern Style Coleslaw, Hush Puppies and Watermelon
SNACKS, APPETIZERS & HORS D’OEUVRES

All individually portioned appetizers and hors d’oeuvres are based upon two pieces per person

Individual Bags of Nuts $1.75 each

Rosemary Almonds, House seasoned or candied nuts $2.50 per person

Parmesan Cheese, Sesame Seed and/or Rustic Herb Breadsticks $1.50 per person

Garden Vegetables with Ranch or Blue Cheese Dip $2.00 per person

Lavosh Wrapped Pinwheels with Assorted Meat and Fillings $2.75 per person

Seasonal Fresh Fruit Platter $2.50 per person

Domestic Cheeses with Crackers $2.75 per person

Salted pretzels with spicy mustard $4.95 each

Housemade Chips & smoked onion dip $3.75 per person

Yukon Gold, Beet & Sweet Potato

Signature Appetizers

Artisan Cheese Platter with Dried Fruits & Nuts & Assorted Accoutrements $4.95 per person

*72 hours notice required

Bruschetta Bar (15 person minimum) $3.50 per person

Wild Mushroom and Rustic Herb, Roma Tomato and Basil, Kalamata Olive Tapenade, Artichoke-Parmesan Spread

Handmade Sushi $4.95 per person

Assorted ‘Ahi Tuna, Dungeness Crab, Unagi, Vegetarian and California Rolls with Wasabi

Tapas Platter $5.75 per person

Bacon Wrapped Dates, Spanish Olives, Mercona Almonds, Manchego Cheese, Spicy Sausages and Grilled Bread

Authentic Italian Antipasto Platter $4.25 per person

Italian meats & cheeses with grilled vegetables, marinated mushrooms, artichoke hearts, cured olives and bread
**Assorted Mini Savory Tarts**  
$3.50 per person

*Goat cheese & tomato, wild salmon mousse with tarragon, butternut squash, fig preserve with crispy prosciutto and balsamic reduction, egg & spinach, caramelized onion with wild mushroom*

**Baked Brie En Croute with apricot or berry glaze**  
$55.00 serves 25

**Slider Bar**  
$6.00 per person

All Natural Bison Burger, BLT and Portobello Mushroom served with Chipotle Mayonnaise and Chimichurri Sauce

**Poultry**

**Trio of Wings**  
$6.00 per person

*Buffalo Style, Jerk and Teriyaki with Fresh Vegetables and Ranch Dressing*

**Sticky chicken with sesame & green onion in lettuce cups**  
$3.50 per person

**Miso Chicken Lettuce Wraps with Sweet Soy Dipping Sauce**  
$3.50 per person

**Chicken Quesadillas with Chipotle Sour Cream and Fresh Cilantro**  
$3.00 per person

**Asian chicken potstickers with soy dipping sauce**  
$2.50 per person

**Korean style teriyaki chicken skewers**  
$3.50 per person

**Mini Chicken Pot Pies**  
$3.50 per person

**Crispy Duck Spring Rolls**  
$4.00 per person

**Beef, Pork & Lamb**

**Beef Carpaccio on Crostini with Red Onion and Caper Crème Fraîche**  
$3.50 per person

**Sliced Laughing Lab Bratwurst with Sweet and Spicy Mustard Dips**  
$3.00 per person

**Mini Pork Tostada with Roasted Corn, Queso Fresco, Cilantro and Crisp Corn Chip**  
$3.25 per person

**Honey Roasted Lamb on a Sweet Potato Crisp with Lemon Mayonnaise and Fennel Salad**  
$3.50 per person

**Bacon wrapped dates with gorgonzola**  
$2.50 per person

**Chorizo sausage stuffed pretzel rolls with spicy hot mustard**  
$3.75 per person

**Speck wrapped artichoke hearts with manchego cheese**  
$3.00 per person
Seafood

Smoked Wild Salmon Crostini with Crème Fraîche and Dill $3.25 per person
Dungeness Crab Cakes with Lemon Aioli $5.95 per person
Shrimp Ceviche $4.25 per person
Pan Seared Scallop with an Heirloom Tomato Confit $4.95 per person

Vegetarian

Seasonal Squash Fritters with Tomato Relish $2.50 per person
Wild Mushroom and Gorgonzola Tart $2.50 per person
Crostini with Fresh Mozzarella, Roma Tomato and Basil $2.00 per person
Corn Fritters with Jalapeno Jam $2.00 per person
Gazpacho Shooter with Cilantro Crème Fraîche $2.50 per person

Signature Buffets* (15 person minimum) Please Choose One Entrée, Two Sides and One Dessert

The following are seasonal sample menus. Please contact the catering department to customize a menu to match your vision!

*Our Signature Buffets include Artisan Bread and Butter, Freshly Brewed Coffee, Iced Tea and Ice Water

*Signature Buffets are also available as served meals for an additional $2.00 per person

Fall Seasonal Buffet Menu #1:

Butter Leaf Lettuce with Dried Figs, Pancetta, Gorgonzola and Balsamic Vinaigrette
Rosemary Rotisserie Quarter Chicken
Forest Mushroom Polenta
Sautéed Green Beans
Lemon Chiffon Cake
$24.95 per person

Fall Seasonal Buffet Menu #2:

Roasted Fennel Salad with Mesclun Greens and Apple Vinaigrette
Sour Cherry Crusted Pork Loin with Thyme Jus
Wild Rice Blend
Braised Mustard Greens
Mocha Roulade
$32.95 per person

Fall Seasonal Buffet Menu #3:

Heirloom Tomato and Fresh Mozzarella with Basil
Candied Bacon Wrapped Bison Tenderloin with Caramelized Onion Jam
Tri Color Fingerling Potatoes
Sautéed Spinach
Warm Berry Cobbler with Whipped Cream

$42.95 per person
Client Feedback…

“We were extremely impressed with the professional services we received from you as well as your entire staff… We would recommend Bon Appétit to anyone needing a catering service. Many, many of our guests that night expressed compliments on how wonderful the meal tasted. They especially liked the turkey meatloaf AND the potatoes and gravy. Thank you again. You and your staff certainly helped make our son's wedding weekend a memorable and pleasurable experience.”

“I heard so many compliments on the food and the staff! It made it easy for me to enjoy the reception. Thanks so much for your excellent service and fabulous food!

“Thank you it all looks so tasty and makes me want to eat again!!! The event was successful and we certainly appreciate all that you and your team did to make it so. Everyone raved about the food! And the service was excellent, the team was constantly there to clear up and replenish so that nothing looked stale or picked over. Thank you so much.”

“I wish I could be more specific, but everything was just perfect. We were in a bit of a hurry to complete our event and your staff was very quick and efficient. And of course the food was great! Thanks!”

“I wanted to make sure that I gave feedback on my luncheon this past Tuesday. Bravo! I was so pleased with the catering service, and I wanted to make sure that you knew how important the roles of Angelina, Maura, Chef, and Cathy are to my events. The food was excellent and of course the professionalism was outstanding. You have a wonderful crew far and beyond the people I have listed. Please let them know that they are valued and appreciated.”

“THANK YOU for the wonderful lunch and service provided for the parents’ luncheon at the African-American Youth Leadership Conference. I just left the event and everyone was raving about the delicious food and great service! Thanks again, the day went off without a hitch and I appreciate all you and your staff did to help us make this a great success!”

BRAVO! Bon Appetit was amazing. The staff was pleasant, efficient and they made our wedding a day to truly remember. The chefs and the food were outstanding. Maura saw to every detail and the table decorations and flowers received many favorable comments. Thank you all again, we will highly recommend your services to our friends and family. Teresa & Chris

Thank you for catering our wedding reception on September 6th. I felt so comfortable and confident about my decision from my very first phone meeting with Maura to when we ate our amazing all vegetarian menu! We paid for the reception ourselves so great food was essential to a successful wedding. Bon Appetit went above and beyond, the quality, local, fresh food at a reasonable price amazed us, our dinner was exceptional and we got rave reviews from many of our guests. I loved the eggplant roulade! Chef Ed is skilled and very talented, especially with sauces. It is not an easy task to create an all vegetarian menu and make it appealing and tasty for and vegetarians alike. Bon Appetit hit a home run. Nothing brings people together like sharing an amazing meal. We feel lucky to have found you and your very personal services. And the staff, what can we say...they were friendly, helpful and kept their sense of humor despite the rain and terrible weather conditions. Thank you for providing the most wonderful food service anyone could ask for. Norma & Travis