



Bon Appétit at Wesleyan University

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BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®

catering by

bon appétit

at wesleyan university

catering information

reservations

Please make your reservations for catered events through the academic year at Wesleyan University with Bon Appétit's catering office at catering@wesleyan.edu, (860) 685-3504 or via Web EMS. In order to serve you better, we ask that all requests for arrangements for buffet and formal service luncheons and dinners are made at least two weeks prior to the event. Coffee service and beverage set-up requests must be received no later than 48 hours prior to the function. EMS Web reservations are not confirmed until you have guaranteed the event. Weekend events and those scheduled outside of regular business hours (Monday – Friday, 8:00 a.m. – 5:00 p.m.) may be subject to additional labor charges.

banquet menus

Our catering professionals are eager to help you plan the perfect menu for your banquet. We have an array of suggestions, sample menus, and theme and specialty ideas. Please call our catering office to set-up a meeting time with one of our managers. Bring your budget and ideas – we'll help with the rest.

billing for personal events

All personal and non-college sponsored events are billed by Bon Appétit Management Company. All such functions must be guaranteed with a payment of 50% of the estimated costs two weeks prior to the function. The balance will be due three days prior to the event once guarantee is set. Service charge and tax will be added to the final invoice.

guarantee

We ask that you give us a final attendance number at least 72 hours prior to your function. If no final guarantee is received, we will consider the number indicated on the original booking forms to be the correct and guaranteed number of guests. The guarantee is not subject to reduction after 72 hours. Final guarantees must be submitted directly to the Catering Office at catering@wesleyan.edu or (860) 685-3504.

service and rental items

All price quotes are for disposable service unless otherwise noted. China service is available upon request with proper notice for an additional cost. This charge is based on the complexity of your event. A variety of tablecloths and napkins can be arranged to give your event a more elegant appearance. Linens for your buffet tables are included. If you need linen for guest or conference tables for receptions, breaks, boxed meals, or lunch/dinner tables, there will be an additional charge. Skirting for tables is \$30.00 per table. Additional charges will apply for specialty linens.

catering information

event staffing

Our service staff is available to attend to buffets, pass hors d'oeuvres, or serve plated meals at your event. Our Catering Department will determine your staffing needs based on the size, style, and logistics of your event. Staffing is charged at \$27 per hour for a minimum of 4 hours.

cancellations and late charges

Cancellations must be made, no later than 72 hours prior to the start of your event. A minimum of 50% service charge is assessed if cancellations are made after the cut-off period.

leftovers

We try to plan your event so that there will be little food left. As required by State Health Regulations, perishable leftovers may not be taken from the event and will not be packaged for removal off the premises. Catering equipment may not be removed from the event; in cases where it is removed, appropriate charges will be applied to the final bill. Catering by Bon Appétit will not be held responsible for food items removed without our knowledge and prior consent.

delivery and service charges

A labor service charge will be assessed for any event with less than \$50.00 of food requiring delivery and pick-up. The charge will be between \$20.00 - \$40.00.

off-campus catering

All prices stated in the Catering Guide are for service on the Wesleyan University Campus. Off-campus catering prices are subject to change.

alcohol beverage policy

Alcoholic beverages may be served at private events upon satisfaction of state laws and campus-wide policy. Student organizations must obtain written proof of approval from the Director of Student Activities.

flowers

Flower arrangements can be provided on buffet tables and dining tables to enhance your event at an additional cost. Contact our Catering Department to review your needs.

beverage service

pierce brothers organic fair trade coffee service

Regular or decaffeinated
\$21.50 per half gallon (24 8oz cups)

Thermal air pot
\$8.00 per air pot (8 8oz cups)

Hot chocolate with mini marshmallows or apple cider
\$21.50 per gallon

juice bar

Assorted orange, cranberry, and apple juices
\$1.50 per person

beverage favorites

Lemonade, unsweetened iced tea, or sparkling cranberry punch
\$21.00 per gallon

cold beverage service

Canned regular, diet, and caffeine-free sodas and bottled juices
\$1.50 each

sustainable service option

In an effort to reduce waste, Bon Appétit is proud to offer Aqua Health® filtered or sparkling water in one liter flip-top glass bottles. Bottles may not be removed from event premises
\$2.00 per bottle (serves 2-4 people)

agua fresca

Cantaloupe, watermelon, cucumber, lemon, lime, orange, pineapple, or strawberry
Served in Aqua Health® Glass Bottles
\$3.00 per bottle / \$13.65 per gallon

breakfast selections

the Wesleyan cardinal continental

House-made muffins and miniature coffee cakes

Mini bagels with whipped cream cheese

Assorted chilled fruit juices and filtered water

Pierce Brothers Organic Fair Trade coffee service

Tea Service

\$7.95 per person

Sliced seasonal fresh fruit (Add \$1.00 per person)

Individual yogurt parfaits with house-made granola and seasonal fruit

(add \$3.00 per person)

healthy start

House-made low fat mini loaves with jam

Fat free flavored yogurt

House-made granola

Sliced seasonal fresh fruit

Assorted chilled fruit juices

Pierce Brothers Organic Fair Trade coffee service

Tea Service

\$8.95 per person

good morning breakfast

Bakery basket with assorted mini croissants, muffins and mini coffee cakes

Bacon or sausage

Scrambled eggs

Waffles, pancakes or french toast served with maple syrup

Country-style home fries

Assorted chilled fruit juices

Chilled filtered water

Pierce Brothers Organic Fair Trade coffee service

Tea Service

\$11.95 per person

Sliced seasonal fresh fruit (Add \$1.00 per person)

Individual yogurt parfaits with house-made granola and seasonal fruit (add \$3.00 per person)

lunch selections

boxed lunches

All prices are per person. Boxed meals are packaged in our signature striped box and include all condiments and utensils, choice of assorted rolls, bread or wraps.

\$12.95

Choice of signature sandwich, bag of chips, seasonal whole fruit, freshly baked cookie and cold beverage

signature sandwich and wrap buffet

(made without gluten wraps and rolls are available with advance request)

Classics

Curried walnut chicken salad with micro mint, and grapes on a croissant

House roasted beef, with caramelized onions and saffron, tarragon aioli

Herb grilled chicken breast with roasted tomato salsa, and boursin

Chimichurri flank steak, avocado, oven roasted tomatoes, and chipotle aioli

Black forest ham, with brie, honey laced apples, and baby spinach

House roasted turkey, with cranberry aioli, baby spinach, on onion roll

Vegetarian Options

Grilled eggplant and roasted red peppers, artichoke hearts, and rosemary aioli

Grilled portobello with sweet red pepper sesame hummus, baby spinach, and tomatoes

Grilled mediterranean seasoned vegetables, kalamata olive sesame hummus

Fresh mozzarella, tomatoes, basil leaves, spring greens and balsamic drizzle

All sandwiches and wraps include a choice of mixed greens or spinach salad (including two dressings), vegan sweet potato or rustic potato, seasonal cut fruit, whole grain pasta salad, chips and a baked treat.

Add an additional salad for \$2 per person.

lunch selections

lunch buffets

A minimum of ten people are required

Carolina-style Barbecue

Choice of one of the following:

Tangy shredded smoked pork with soft rolls

Herb and garlic roasted chicken with house-made barbecue sauce

Marinated grilled vegetables

Southern potato salad or tomato, cucumber and onion salad

Dixie-style piquant coleslaw

Jalapeño cornbread

Vanilla bourbon bread pudding with chantilly cream

\$17.95 per person

Add hamburgers, beef hot dogs or grilled portabellas for \$2.00 per person

Grandma's House

Choice of one of the following:

Classic eggplant parmesan, rustic vegetable lasgna or pork and beef Bolognese

Caesar salad

House-baked garlic bread

Assorted Italian cookies

\$15.95 per person

Classic Lunches

Includes assorted dinner rolls and dessert bars. Choice of one of the following:

Carved rotisserie-style chicken, herb grilled chicken with roasted corn and onion compote,
or classic chicken madera

Choice of two of the following:

Country mashed or roasted potatoes

Green beans, squash, or mixed vegetables

Seasonal roasted vegetables

Garden salad served with two dressings

Dinner rolls

\$16.50 per person

Buffet lunches may be ordered for dinner for an additional charge

All buffets include plasticware and linens for the buffet table

afternoon break suggestions

10-person minimum order

snack break

Assorted bagged chips, goldfish crackers, Smartfood popcorn, and trail mix

Assorted Coke beverages

\$4.95 per person

connecticut orchard

Seasonal local apples and pears

Apple-cinnamon coffeecake

Hot and cold apple cider

\$5.95 per person

tuscan break

Assorted biscotti and italian cookies

Pierce Brothers Organic Fair Trade coffee service

\$4.95 per person

healthy break

Vegetable crudité

Sesame hummus with cumin spiced pita wedges

House-made lightly sweetened granola bars

Chilled filtered water

Pierce Brothers Organic Fair Trade coffee service

\$7.95 per person

afternoon tea

Assorted traditional mini sandwiches

Italian cookies and petit sweets

Seasonal fruit agua fresca

Pierce Brothers Organic Fair Trade coffee service

\$9.95 per person

Add fruit skewers with yogurt dip for \$3.00 per person

afternoon break suggestions

southwesternbreak

Tri-colored tortilla chips

House-made salsa, pico de gallo and sour cream

Tex Mex chocolate cake bites

Seasonal fruit agua fresca

Pierce Brothers Organic Fair Trade coffee service

\$8.95 per person

Add guacamole for \$1.00 per person

Mediterranean break

Tabouleh salad

Zhatar spiced pita chips

Roasted red pepper sesame hummus

Seasonal fruit agua fresca

\$9.95 per person

Add guacamole for \$1.00 per person

reception hors d'oeuvres

seasonal sliced fruit with yogurt dip

\$7.95 per person

domestic cheese board with crackers

\$4.95 per person

artisan cheese sliced baguettes and crackers

\$5.95 per person

garden vegetable display with two savory dips

\$3.95 per person

house cooked potato chips

Select a chip flavor and a dip:

Chips: cheddar and onion, salt and vinegar, BBQ onion, honey siracha or soy ginger garlic

Dips: blue cheese, creamy French onion or New England clam

\$3.95 per dozen

fried corn tortilla chips & pico de gallo

\$2.95 per dozen

Add guacamole, chili con queso or spicy black beans for \$1.00 per person

antipasto display

Prosciutto, pepperoni, salami, fontina and mozzarella cheeses, olives and roasted peppers

\$7.95 per person

middle eastern platter

Sesame hummus, baba ghanoush, tzatziki, tabbouleh salad and toasted pita points

\$6.95 per person

tortilla platter

House-made tortilla chips with spicy pico de gallo, and guacamole

\$3.95 per person

reception hors d'oeuvres

charcuterie display

Assorted sliced breads
Chorizo, capicola, prosciutto, salsichon
sausage, and smoked duck
Grilled vegetables with traditional and
roasted red pepper hummus
Assorted cheeses
Olives
Assorted mustards
\$9.95 per person

tapenade bar

*Crispy baguette slices topped with choice
of three of the following:*
Tomato-basil
Field mushroom
Chèvre with artichokes and fine herbs
Roasted red peppers
Kalamata olive tapenade
\$5.95 per person

warm dips

Choice of one of the following:
Spinach and artichoke hearts
Old Bay spiced crab dip
Walnut and goat cheese
\$5.95 per person

cold spreads

Choice of one of the following:
Pita chips, toasted baguette slices, assorted
crackers or toasted focaccia
Choice of two of the following:
Sun-dried tomato spread
Olive tapenade
Blue cheese
Sesame hummus
Roasted grape tomato
Pine nut pesto
\$4.95 per person

assorted mini sandwiches platter

Choice of three of the following:
Roasted vegetables with sun-dried
tomato spread
Smoked turkey with cranberry relish
Ham and cheddar with honey mustard
Roast Beef with brie and sweet
onion marmalade
Tarragon grilled chicken salad
\$29.95 per dozen

hors d'oeuvres by the dozen

hot hors d'oeuvres

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| Salt grilled oysters, smoked onion relish with chipotle aioli | \$37.00 |
| Pomegranate glazed chicken skewers | \$29.00 |
| Bacon wrapped beef short ribs with sesame hoisin glaze | \$38.00 |
| Crispy sesame wontons with asian spiced ground turkey with cilantro & mint | \$26.00 |
| Shrimp and pork wontons with ponzu sauce | \$29.00 |
| Steamed mini bbq pork bun (char siu bao) | \$30.00 |
| Slow roasted beef bulgogi dumplings | \$28.00 |
| Pine nut pesto grilled chicken crostini with tomatoes and basil | \$24.00 |
| Louisiana crab cakes with chipotle remoulade | \$34.00 |
| Zucchini stuffed with gorgonzola and oven-roasted tomatoes | \$22.00 |
| Risotto and sun-dried tomato fritters | \$22.00 |
| Miniature potato latkes with caramelized apples | \$23.00 |
| Roasted mushroom caps with boursin and spinach | \$23.00 |
| Bite size beef or chicken wellingtons | \$33.00 |
| Crispy parmesan artichoke hearts with lemon aioli | \$24.00 |
| Vegetable samosas | \$23.00 |
| Grilled shrimp, sun-dried tomato, fresh mozzarella with basil in a brioche bite | \$26.00 |
| Polenta cake with crispy forest mushrooms and red pepper relish | \$24.00 |
| White truffle macaroni and cheese brioche bites | \$26.00 |

cold hors d'oeuvres

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| Asparagus wrapped with prosciutto drizzled with fig balsamic | \$29.00 |
| Artichoke heart with a dollop of sun dried tomato ricotta | \$25.00 |
| House roasted beef atop a boursin crostini, tomato confit | \$26.00 |
| Assorted selection of vegetable sushi with ginger soy dip | \$22.00 |
| Cucumber slices with a piquant shrimp and crab salad | \$26.00 |
| Cucumber rounds topped with sesame hummus | \$18.00 |
| Six vegetable and six chicken spring rolls with sesame hoisin sauce | \$22.00 |
| Jumbo shrimp with horseradish cocktail sauce in a shot glass | \$26.00 |

bruschetta bar

Oven-dried tomatoes, smoked mozzarella, pine nut pesto and balsamic reduction
Roasted corn, red peppers, rosemary and goat cheese
Spinach, artichoke hearts, fresh mozzarella and roasted garlic
Maple wood moked bacon, gorgonzola and arugula
Curried walnut chicken salad
\$25.00 per dozen

*Additional hors d'oeuvres available upon request. All hors d'oeuvres may be passed or
stationary and include plasticware and linens for the buffet table.*

dinner buffets

Ten person minimum

pasta station

Choice of two pastas and two sauces:

Pastas: farfalle, penne, orecchiette, whole grain, whole grain plus, cheese-filled tortellini, cheese ravioli

Sauces: alfredo, marinara, bolognese, basil and parmesan puree, creamy vodka, arrabiatta or roasted garlic, crushed red peppers and olive oil

\$13.00 per person

Add grilled chicken for \$3.00 per person

fajita celebration

Southwestern-spiced chicken or beef with warm flour tortillas

Cheddar jack cheese

Fire-roasted peppers and onions

Yellow rice

Refried beans or simmered black beans

Spicy salsa, guacamole and sour cream

Mexican chocolate cake

Unsweetened iced tea

\$18.00 per person

viva Italia

Caesar salad

Penne with creamy parmesan carbonara with prosciutto and sweet Italian sausage

Parmesan-crust chicken breast with sun-dried tomato cream

Wild mushroom and parmesan risotto or shallot and garlic roasted potatoes

Herb-roasted Tuscan vegetables

Vanilla and chocolate cannoli or NY-style cheesecake with fruit compote

Pierce Brothers Organic Fair Trade coffee service

\$22.00 per person

dinner buffets

New England comforts

Choice of one of the following:

New England clam chowder

Boston lager cheddar potato

Mesclun greens, golden beets, candied walnuts, Beltane Farms goat cheese, crispy beet strands and strawberry vinaigrette

Baby spinach, roasted corn and pepper compote, chestnut polenta croutons, blue cheese crumbles grilled shallot vinaigrette

Choice of two of the following:

Pan-seared cod, roasted mussels and clams simmered in tomato broth

Stonington flounder with scallop stuffing and tarragon cream sauce

Slow-roasted turkey breast, strawberry sage glaze and house-made cornbread stuffing

Turkey roulade with baby spinach, oven-dried tomatoes, Cato Corners cheese and natural jus

Sam Adams beer basted roast beef, pan-browned potatoes, carrots, Ronny Brook Farm buttermilk popover

New England root vegetable pot pie with red beet cabot cheddar crust

Baby dumpling squash filled with cranberry wild rice, golden corn reduction and Harvard beet coulis

Quinoa and pine nut stuffed squash

price?

sides

Roasted potatoes

Mashed red bliss potatoes

Wild rice pilaf

desserts

Pumpkin cheesecake with chocolate coffee drizzle

Strawberry rhubarb pie with vanilla ice cream

Warm apple cider donuts with cinnamon sugar and raspberry chocolate sauce

Peach and mixed berry crumble with nutmeg crème anglaise

All buffets include plasticware and linens for the buffet table.

Disposable serveware is \$2.00 per person.

Glassware is \$4.00 per person.

plated dinner selections

salads

Choice of one of the following:

- Arugula, golden beet ribbons, shaved red onions, pepitas, goat cheese with anise scented honey vinaigrette
- Baby kale, julienned vegetables, parmesan crisps, polenta croutons with roasted shallot vinaigrette
- Grilled radicchio, romaine, orange sections, shaved fennel, artichoke hearts with Parmigiano-Reggiano vinaigrette

main entrée

Choice of one of the following:

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| Herbed Pacific salmon fillet with seared spinach and sun-dried tomato pesto | Market Price |
| Grilled filet mignon with onion marmalade and Roquefort drizzle | \$34.00 |
| Pan-seared sea bass with saffron fennel sauce | Market Price |
| Roasted Pacific salmon fillet with apricot-teriyaki sauce | Market Price |
| Chicken breast and grilled shrimp with tomato-basil coulis | \$25 |
| Grilled chicken caprese with roma tomatoes, basil, and fresh mozzarella | \$23 |
| Bone-in beef ribeye with chimichurri sauce and crispy buttermilk fried shallots | \$32 |
| Pork tenderloin with pine nut pesto wrapped prosciutto and soba sauce | \$28 |
| Eggplant rolatini with ricotta stuffing and creamy parmesan polenta | \$24 |
| Butternut squash noodles, wild mushroom polpetta and creamy sage sauce | \$23 |
| Mole grilled vegetables with queso fresco, popcorn shoots and corn tortillas | \$23 |

sides

Choice of two of the following:

- Lemon-roasted asparagus
- Haricot verts with pine nuts and brown butter
- Oven-roasted carrots with balsamic vinegar glaze
- Sautéed seasonal squash with dill
- Ratatouille with olives
- Herb-roasted fingerling potatoes
- Risotto milanese
- Savory wild rice with fresh herbs
- Creamy garlic and chive whipped potatoes

plated dinner selections

dessert

Choice of one of the following:

- Dark chocolate opera torte
- Tiramisu
- Fresh fruit tart with vanilla pastry cream
- Pear croustade with ginger crème anglaise
- Warm local apple tart with bourbon Chantilly cream
- Chocolate chambord torte with crème anglaise
- Dulce de leche with orange mousse
- Chocolate entremet (mousse) with raspberry coulis
- Amaretti cheesecake with almond brittle
- Five-spice panna cotta with berries
- Blood orange cheesecake

Pricing based on selection

All dinners are served with artisan dinner rolls and butter, ice water, coffee service, and choice of soup du jour or seasonal house salad

Disposable plasticware is provided and china is available for an additional cost

dessert stations

sundae bar

Chocolate, strawberry, and vanilla ice creams

Marshmallows, strawberries, M&Ms, crushed Oreos, toasted almonds, honey-roasted peanuts, caramel sauce, hot fudge, butterscotch, maraschino cherries, and whipped cream

\$6.00 per person

petit sweets

Miniature éclairs, opera cakes, lemon tarts, fresh fruit tarts, and cream puffs

\$19.00 per dozen

all things chocolate

Chocolate brownies, chocolate diamonds, double-chocolate cookies, and chocolate chip cookies

\$14.00 per dozen

bar retreat

Assorted lemon, chocolate chip, blondies, rocky road, pecan, and coconut bars

\$15.00 per dozen

cookie jar

Chocolate chip, oatmeal, peanut butter-macadamia nut, and sugar cookies

\$13.00 per dozen

pies

Key Lime

Banana Cream

Chocolate Pecan

Chocolate

Apple

Peach

(Each pie serves eight; additional options available upon request)

\$20.00 each

dessert stations

cupcakes

Red Velvet

Mint Chocolate Chip

Lemon

Double Chocolate with sea salt

Carrot

Peanut Butter

Oreo

(Please place order one week in advance; additional options available upon request)

\$24.00 per dozen

cakes

Cake: red velvet, carrot, vanilla, chocolate or marble swirl

Frosting: buttercream, whipped cream, vanilla or chocolate

Filling: fruit, chocolate or vanilla

Small serves 12 people \$24.00

Medium serves 25 people \$65.00

Large serves 100 people \$225.00

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