



Limited Catering Menu

for orders, please contact
wucatering@cafebonappetit.com - Danforth Campus
314-935-5054 Catering Office

BEVERAGES

All beverages will be dropped off or served by an attendant if requested.

KALDI'S FRESH BREWED COFFEE | regular or decaffeinated
\$20.00 / half gallon serves 10-12 | \$30.00 / whole gallon serves 16-20

HOT WATER AND ASSORTED TEA BAGS
\$34.00 / whole gallon serves 16-20

ICED TEA, LEMONADE, ORANGE JUICE
\$25.00 / whole gallon serves 16-20

ICED WATER \$6.00/ gallon serves 16-20

BOXED WATER \$2.25/ each

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

SPARKLING WATER | Assorted Flavors \$1.50 / per can

BOTTLED JUICES | orange, cranberry, or apple \$3.00 / bottle

ICED COFFEE | assortment of original & flavored \$4.00 / bottle

please note: for your safety, all items will be individually packaged and drop off only unless otherwise requested for beverage service. We thank you for your understanding!

BREAKFAST

All items will be individually packaged.

CLASSIC CONTINENTAL assorted pastries and seasonal fruit salad

\$5.00 per person – minimum of 10

LARGE PASTRY PLATTER one dozen pastries; Chef's choice: iced cinnamon roll breakfast bread croissants muffins scones

\$35.00 per dozen

THE CLASSIC BREAKFAST BOWL cage-free scrambled eggs with chives, smoked bacon, turkey sausage, with choice of maple sweet potato quinoa hash or roasted breakfast potatoes

\$7.50 per person - minimum of 10

INDIVIDUAL BREAKFAST BOWL French toast with syrup, scrambled eggs, turkey sausage –

\$7.50 per person - minimum of 10

BREAKFAST BURRITOS prepared on a whole wheat tortilla with roasted potatoes, salsa, and crema

\$5.50 each - minimum of 10

SELECT FROM:

- turkey sausage, and cheddar cage-free egg
- bacon, and cheddar cage-free egg
- tofu scramble, kale, bell peppers

ONE DOZEN COMPANION BAGELS Chef's choice of 2 bagel flavors, served with cream cheese, butter, and assorted preserves choose from: plain, whole wheat, cinnamon-raisin, everything, or sesame

\$35.00 per dozen

SEASONAL FRUIT SALAD

\$2.75 per person - minimum of 10

INDIVIDUAL FRUIT YOGURT | sold in increments of 10 \$32.00

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LUNCH

sandwiches & wraps include bag chips, condiments and cookie. Gluten free/vegan bread available upon request for 2.00 or dessert 3.00. Minimum order of 10.

Any Orders Under 20- 3 Selections Only

Any Orders 21 and Over- 4 Selections Only

CLASSIC SANDWICHES BOXED LUNCH | prepared on 9-grain whole wheat bread with green leaf lettuce, tomato & appropriate condiments | \$10.90 each

- smoked turkey and Swiss
- tuna salad
- smoked ham and Swiss
- grilled veggie and hummus

SIGNATURE SANDWICHES BOXED LUNCH | prepared on 9-grain whole wheat bread with green leaf lettuce & tomato | \$12.90 each

THE HERBIVORE | grilled squash, cucumbers, sriracha hummus, and tomato jam on focaccia

SMOKED TURKEY | smoked turkey, havarti cheese, field greens, and local honey-Dijon on 9-grain whole wheat bread

CHICKEN SALAD | roasted chicken, celery, grapes, mayo and lettuce on brioche

HOUSE-ROASTED BEEF | Swiss cheese, shaved red onion, baby spinach, and horseradish aioli on sliced sourdough

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**BOXED LUNCH WRAPS | prepared on chef's choice of tortilla with bagged chips and cookie
Minimum order of 10| \$13.80 / each**

Any Orders Under 20- 3 Selections Only

Any Orders 21 and Over- 4 Selections Only

SMOKED TURKEY PESTO | Marcoot Creamery mozzarella, baby spinach, and tomato jam

CHICKEN CAESAR | romaine hearts, shaved Parmesan, house-made Caesar dressing, and croutons

SOUTHWEST STEAK WRAP | latin seasoned flank steak, jasmine rice, black beans, romaine, red onion, ranch dressing in a whole wheat tortilla

BUFFALO CHICKEN | grilled chicken, frank's red hot sauce, jasmine rice, bleu cheese, red onion & romaine in a tomato basil tortilla

CRISPY CHICKEN | local honey Dijon, feta, dried cranberries, and chopped romaine

SANTA FE | roasted corn, black beans, chopped lettuce, quinoa, and pico de gallo

**BOXED LUNCH SALADS are packaged with freshly baked roll, butter, and cookie.
Minimum order of 10.**

MIXED GREENS | field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette \$10.50 | each

CAESAR | Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing \$10.50 | each

GREEK | chopped romaine, feta, grape tomatoes, cucumbers, red onions, Kalamata olives, pita chips, and red wine vinaigrette \$11.25 | each

ITALIAN | romaine, roasted red peppers, artichokes, red onion, parmesan cheese & red wine vinaigrette \$10.50 | each

CHEF'S COBB | Romaine lettuce, grilled chicken, bacon, hard boiled egg, garbanzo beans, bleu cheese, avocado, red onion, tomato & red wine vinaigrette \$12.50 | each

BABY SPINACH | spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing \$11.50 | each

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Hot Individual Lunch or Dinner Plates – Served in a Disposable Container

\$10.75 each, minimum of 10, served with chef's choice side salad and bag of chips

- GRILLED CHICKEN SANDWICH
- TURKEY BURGER
- HAMBURGER
- BLACK BEAN BURGER

GRILLED LEMON CHICKEN WITH CITRUS AND HERBS | rice pilaf and sweet chili glazed broccoli
\$11 each, minimum of 10

BASIL PESTO PASTA | chef's choice of pasta with roasted potatoes & sautéed green beans with tomatoes
\$10 each, minimum of 10

CHICKEN RAGOUT PASTA | chef's choice of pasta, chicken, tomatoes, zucchini, yellow squash, red and green bell peppers with marinara sauce & served with a breadstick
\$11 each, minimum of 10

MUSHROOM RAGOUT PASTA | chef's choice of pasta, foraged mushrooms, zucchini, yellow squash, red and green peppers with marinara sauce & served with a breadstick
\$10.50 each, minimum of 10

ROAST TURKEY | turkey breast with gravy, garlic mashed potato, stewed green beans and tomatoes
\$11 each, minimum of 10

CHIMICHURRI FLANK STEAK | grilled steak, chimichurri sauce, bravas Yukon gold potatoes, peas and carrots
\$12 each, minimum of 10

APPLE CINNAMON PORK LOIN | oven roasted pork loin, candied sweet potatoes, sautéed garlic broccoli
\$11 each, minimum of 10

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APPETIZERS

COLD APPETIZERS- TWO OPTIONS FOR SERVICE

1st option- choose 4 items to be individually packaged in a box

2nd option- buffet service where catering attendant is required to serve

Minimum of 25

| | |
|--|------|
| goat cheese, Kalamata olives & tomato chutney bruschetta | 2.00 |
| guacamole in a phyllo cup | 3.15 |
| pimento cheese stuffed celery | 2.00 |
| boursin stuffed piquillo pepper | 2.60 |
| assorted miniature quiche | 2.40 |
| candied bacon wrapped date | 1.75 |
| turkey, provolone & pesto mayo pinwheel | 1.75 |
| mozzarella, tomato & pesto pinwheel | 1.75 |
| bacon jam stuffed mushroom | 2.00 |

Hot Appetizers- TWO OPTIONS FOR SERVICE

1st option- choose 4 items to be individually packaged in a box

2nd option- buffet service where catering attendant is required to serve

Minimum of 25

*Notes which items are not available for a box

| | |
|---|------|
| *toasted cheese ravioli with marinara | 1.95 |
| *toasted beef ravioli with marinara | 1.95 |
| *pork egg roll | 2.45 |
| *vegan spring roll | 2.45 |
| buffalo chicken slider | 2.95 |
| chicken empanada | 3.00 |
| vegetable potstickers | 2.00 |
| beef empanada | 3.10 |
| vegan samosa | 2.45 |
| green chicken chili taquito (4 bites, can be made without gluten) | 3.15 |
| vegan portabello mushroom slider | 2.95 |

Individually Packaged Display Items

VEGETABLE CRUDITÉS | house-made hummus (roasted garlic)

\$47.50 | 10 individual servings

ARTISANAL CHEESE | assorted imported and domestic cheeses, fresh and dried fruits, crackers, and sliced baguette

\$75.00 | 10 individual servings

ARTISANAL CHARCUTERIE | assorted local cured meats, grilled bread, marmalades, and mustards

\$75.00 | 10 individual servings

ANTIPASTO | assorted local cured meats, local cheese, mustard, marmalade, grilled bread & crackers

\$90.00 | 10 individual servings



SNACKS

Individually Packaged, Minimum order of 10

PROTEIN BARS | assorted flavors- \$3.50 each

GRANOLA BARS - \$1.40 each

HOUSE POTATO CHIPS - \$2.75 each

BAGGED CHIPS | assorted - \$2.00 each

WHOLE FRUIT - \$1.35 each

TRAIL MIX | assorted - \$2.35 each

MIXED NUTS | assorted - \$4.00 each

*Additional Snack Items are Available Upon Request

DESSERTS

Individually Packaged, Minimum order of a dozen

COOKIES | chef's choice chocolate chip, oatmeal, or sugar
\$15.00 | dozen, individually packaged

BROWNIES OR BLONDIES | chef's choice of chocolate and nut, chocolate fudge, or M&M
\$15.80 | dozen, individually packaged

BARS | chef's choice seasonal, gooey butter, key lime coconut, chocolate walnut, oatmeal jam, banana chocolate
\$21.00 | dozen, individually packaged

COOKIE SANDWICHES | chef's choice of 2 cookies with icing in the middle
\$36.00 | dozen, individually packaged

*Additional Desserts are Available Upon Request

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ADDITIONAL INFORMATION

BAR SERVICE | available upon request, need two weeks notice to apply for a liquor license. Liquor license fee is \$150. Bartender fee is required.

DELIVERY FEE | all orders have a \$25.00 delivery fee added to the invoice.

PAYMENT OPTIONS | we accept WU billing department numbers, Visa, MasterCard and American Express credit cards. Payment information must be submitted to confirm your order.

ADMINISTRATIVE FEE | a 12% administration fee will be added to your event.

EVENT STAFF | Event staff will be charged \$25 per hour per server with a 4 hour minimum. Amount of service needed will depend on the type of event and amount of people.

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