

Bon Appétit Catering @ Seattle University  
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BON APPÉTIT  
MANAGEMENT COMPANY  
*food service for a sustainable future®*



SEATTLE UNIVERSITY  
**CATERING**

BY BON APPÉTIT MANAGEMENT COMPANY

# Our Kitchen Principles

Bon Appétit Catering services range from small breakfast pastry baskets with fresh brewed coffee, delicious hors d'oeuvres, elegantly served meals to beautiful buffets. Our menu is just a starting point. We specialize in custom designing menus for all occasions.

We proudly offer fresh ingredients, creative presentation and professional hands-on service.

Produce is locally grown and organic whenever possible.

Poultry and eggs are always antibiotic free. Please visit [www.keepantibioticsworking.com](http://www.keepantibioticsworking.com) for additional information.

Shelled eggs are produced cage-free and are certified by Humane Farm Animal Care, Food Alliance or Animal Welfare Approved.

Seafood is purchased only from sustainable sources and adheres to Monterey Bay Aquarium Seafood Watch guidelines.

For more information about the healthy foods that we serve, visit us at [www.bamco.com](http://www.bamco.com).

Bon Appétit Catering @ Seattle University

Contact us at (206) 296-6312

Email: [catering@seattleu.edu](mailto:catering@seattleu.edu)

Office hours are Monday – Friday 8:00 a.m. – 4:30 p.m.

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# Planning Your Special Event

Bon Appétit is proud to be the exclusive provider of food and beverage service at Seattle University. We will gladly work with you to create a customized menu that fits your needs.

## RESERVATIONS AND ROOM SET-UP

Arrangements regarding room reservations, set-up, audio-visual equipment and all non-food and beverage needs should be directed to Seattle University's Conference and Event Services team. Contact CES at (206) 296-5620 or [rooms@seattleu.edu](mailto:rooms@seattleu.edu).

## IMPORTANT INFORMATION ABOUT YOUR EVENT

- Event organizer name and event host (if different)
- Event date
- Delivery time
- Clean-up time
- Event location
- Number of guests attending
- China and linen needs
- Billing information or budget number

## GUARANTEES AND DEADLINES

To better serve you, we request the following:

All orders must be placed at least one week in advance.

All orders are not guaranteed until your billing information and/or budget number is provided prior to the event date.

All non-university affiliated events require a 50% deposit of the event's projected cost at least one week prior to the event date.

Catering orders are not booked or confirmed until you are contacted by Bon Appétit with a confirmation email.

Last minute changes and orders placed within two full business days of your event will incur an additional 20% service charge. Options may be limited.

## PLEASE ALSO NOTE THE FOLLOWING:

There is a minimum charge of 30.00 before Washington state sales tax.

Clients will be charged for the guaranteed number of guests or the actual number in attendance, whichever is greater.

An increase or decrease in the guarantee must be submitted at least 2 full business days prior to the event to avoid late charges. Larger parties may require advanced notice greater than 2 full business days.

Additional service charges and service upgrades are listed in the back of this guide.

Cancellations must be submitted in writing, and charges are determined based on the number of days written notice is given prior to the scheduled event:

- |                                 |            |
|---------------------------------|------------|
| One week prior                  | no charge  |
| 3 to 5 full business days prior | 50% charge |
| 0 to 2 full business days prior | full price |

# “Green” Catering Options

Bon Appétit Management Company continues to provide premier service as an onsite restaurant company known for its culinary expertise and commitment to socially responsible practices.

## THE FOLLOWING SUSTAINABLE PRACTICES ARE STANDARD AT ALL CATERED EVENTS

All disposable products are made from compostable plant-based materials. Over 40% of our food is sourced locally, supporting over 20 local farmers and producers. Seafood meets Monterey Bay Aquarium Seafood Watch guidelines ([www.seafoodwatchguidelines.org](http://www.seafoodwatchguidelines.org)). Baked goods use local, sustainably grown grain and all fresh produce comes from North America.

We now offer Fair Trade Certified coffee, in addition to locally owned and operated Caffé Vita coffee, as part of our continuing effort to support sustainable agriculture.

Seattle University no longer sells bottled water on campus. The most sustainable water option is to serve tap water in a dispenser, which is provided free of charge and included with most catering orders.

We offer reusable china instead of compostable products. Complimentary china service is offered for events held in the Student Center. Events held in other campus buildings are charged transportation and washing fees. We highly recommend adding a server to your event if china is used for 30 guests or more. Please refer to the Additional Services section for more information.

If you feel your event requires a boxed lunch, we have created a bagged lunch option that produces less waste. Please refer to the Lunch section for more information.

Though compostable to-go containers are available upon request, the greenest option is to bring your own to-go containers so you and your guests can take home any leftover food.

Compost for your guests' used cups, plates, napkins and cutlery is available. Contact your event coordinator at Conference and Event Services for compost bins for your event. Smaller events can utilize existing compost bins at your event location.

As part of our commitment to sustainability, we belong to the Food Recovery Network – an organization that unites students and fights hunger by recovering excess food that would otherwise go to waste and donating it to people in need. Please contact us if you are interested in contributing to this cause.

We offer vegetarian and vegan selections in order to lower our carbon footprint. Visit our website to learn more about how choosing low carbon foods can reduce greenhouse gas emissions at [www.eatlowcarbon.org](http://www.eatlowcarbon.org). Refer to each section in the menu for a larger variety of these available options.

Noted symbols:    vg = vegan                    v = vegetarian

# Breakfast

## CONTINENTAL BREAKFAST

Includes coffee service, bottled juices and iced water.  
Minimum of 6 people per continental breakfast selection.

### S.U. CONTINENTAL

Assorted pastries.  
8.25 person

### NEW YORKER

Assorted bagels with cream cheese, butter and jam.  
8.50 person

Add salmon lox with traditional condiments.  
5.75 person

### EURO

Sliced baguettes, mini croissants, brie and seasonal fruit.  
8.75 person

### HEALTHY START

Build your own yogurt parfait. Bowls of lowfat vanilla yogurt, housemade granola and seasonal fruit.  
8.25 person

### HOT BREAKFAST

Includes coffee service, bottled juices and iced water.  
Minimum of 10 people per hot breakfast selection.

### BELLTOWN

Choice of housemade french toast or pancakes with butter, maple syrup, scrambled eggs and sausage.  
10.50 person

Add whipped cream and strawberry compote.  
2.45 person

### ELLIOTT BAY

Scrambled eggs, breakfast potatoes, pastries and your choice of bacon or sausage.  
12.95 person

Vegan option: tofu, vegan sausage and follow your heart cheese scramble.  
13.75 person

Add omelet-style toppings:

Sautéed mushrooms and onions, shredded cheddar cheese, fresh salsa, sour cream or diced bell peppers.

0.75 per person per topping selection

## LAKE UNION

Choice of seasonal individual mini quiches or frittatas, roasted potatoes and seasonal fruit.

15.50 person

## GREEN LAKE

Breakfast burritos with cage free eggs, crispy potatoes and tillamook cheddar cheese.

Includes seasonal fruit.

12.25 person

Add bacon, sausage or chorizo.

1.05 person

Vegan option: tofu, vegan sausage and follow your heart cheese scramble.

13.75 person

## BREAKFAST BAGEL SANDWICHES

Cage free eggs and tillamook cheddar cheese. Includes seasonal fruit.

10.50 person

Add bacon, sausage or vegan sausage.

1.05 person

Options made without gluten-containing ingredients.

1.50 person



# Breakfast Upgrades

Express orders are available for pick-up only.

Express orders do not include carts, assisted service and water service.

## ASSORTED PASTRY BASKET

23.50 dozen | 19.50 express

## ASSORTED BAGELS

Includes cream cheese, butter and jam.

24.25 dozen regular | 11.35 dozen mini

20.25 express regular | 7.35 express mini

## ASSORTED MINI DOUGHNUTS

Minimum of 2 dozen.

17.00 dozen | 13.00 express

## MIGHTY-O DONUTS (VG)

25.50 dozen | 21.50 express

## BREAKFAST BREADS

19.95 dozen | 15.95 express

## COFFEE CAKES

19.95 dozen | 15.95 express

## ASSORTED MUFFINS

23.50 dozen | 19.50 express

## ASSORTED SCONES

23.50 dozen | 19.50 express

## ASSORTED FRUIT AND CHEESE DANISHES

23.50 dozen | 19.50 express

## HOUSEMADE CINNAMON ROLLS

23.50 dozen | 19.50 express

## HOUSEMADE GRANOLA BREAKFAST COOKIES (VG)

2.65 each

## SEASONAL WHOLE FRUIT

1.65 each

## ASSORTED YOGURTS

3.15 each

# Breakfast Upgrades

## BOWL OF YOGURT

Choice of plain, vanilla or strawberry.

2.50 person

## HARD BOILED EGGS

1.25 each

## SCRAMBLED EGGS

2.95 person

## BACON, SAUSAGE OR VEGAN SAUSAGE

1.05 person

## SEASONAL FRESH FRUIT PLATTER

Petite	(8-12 servings)	37.00
Small	(12-20 servings)	54.00
Medium	(20-30 servings)	80.00
Large	(30-40 servings)	105.00
Grande	(40-50 servings)	131.00

# Beverages

Complimentary iced water is included with catering orders, some restrictions apply.

## CAFFÉ VITA COFFEE SERVICE

Regular and decaffeinated coffee with hot assorted teas.

Starbucks fair trade coffee available upon request.

2.95 person

## REFRESH COFFEE SERVICE

Recommended every 3 hours.

1.95 person

## HOT APPLE CIDER

1.80 person

## SPARKLING CIDER

7.95 per 750ml bottle

## HOT COCOA

1.85 person

## ASSORTED BOTTLED JUICES

2.40 person

## FRUIT PUNCH

1.65 person

## LEMONADE

1.65 person

## SEASONAL LEMONADE

2.25 person

## ICED TEA

1.65 person

## ASSORTED SODAS

1.95 person

## SPARKLING MINERAL WATERS

2.15 person

## SEASONAL AGUA FRESCA

1.50 person

## COFFEE EXPRESS

Coffee express with delivery is exclusively for events without additional catering. Express pick-up orders do not include carts, assisted service and water service.

Choice of regular or decaf caffè vita coffee in a 15-cup disposable container with condiments.

14.95 pick-up | 16.70 delivery

## ICED WATER

Complimentary with all food delivery orders.

25.50 delivery fee for events with iced water only.

# Lunch

## KETTLE

Made from scratch daily.

Minimum of 10 people per soup selection.

Choose from the following:

Tomato basil (vg)	Chili (beef, chicken or vegan)
Minestrone (vg)	Split pea (with or without ham)
Curry lentil (vg)	Chicken noodle
Broccoli cheddar (v)	Turkey and rice

## KETTLE A LA CARTE

Includes bowl of house made soup, rolls and butter.

4.65 person

## KETTLE COMBO

Includes cup of soup, rolls and butter, green salad and choice of beverage.

10.15 person

## SOUP AND SANDWICH COMBO

Includes half classic deli sandwich, cup of soup and choice of beverage.

10.60 person

## ADD A SIDE SALAD

Mixed greens salad with choice of dressing

Pasta salad

Potato salad

Tabouleh salad (vg)

Seasonal fruit salad

3.95 person

## DELI

All deli selections include a choice of fresh green or pasta salad, choice of cookies or brownies and choice of beverage. Express orders are available for pick-up only. Express orders do not include carts, assisted service and water service. Minimum of 6 people per deli selection.

Options made without gluten-containing ingredients.  
1.50 person

## BUILD YOUR OWN SANDWICH BUFFET

Assortment of turkey, roast beef, ham, fresh vegetable garnishes, sliced cheeses, assorted breads and condiments.  
14.50 person | not available boxed

## GYROS

Lettuce, red onions, tomatoes, feta cheese and tzatziki sauce wrapped in pita bread. Choice of chicken, ground lamb or falafel (v) or (vg).  
14.50 person | 15.50 boxed | 11.50 express

## CLASSIC DELI BUFFET

Pre-made sandwiches on whole wheat or classic white bread, topped with lettuce and tomato. Boxed and express options include condiments and a choice of chips or whole fruit.  
12.50 person | 13.50 boxed | 9.50 express

Maximum of 4 sandwich filling options:  
Choice of roast beef and cheddar, ham and swiss, turkey and provolone, tuna salad, hummus and cucumber (vg) or field roast (vg).

Enhance your lunch with a cup of housemade soup on page 9.  
Minimum of 10 people per soup selection.  
2.85 person

# Lunch

## CREATE YOUR OWN SIGNATURE SANDWICH

Pre-made sandwiches on your choice of one bread type. Boxed and express options include chips and whole fruit.

BREAD TYPE	BUFFET	BOXED	EXPRESS
Wrap	14.50	15.50	11.50
Ciabatta	14.50	15.50	11.50
Croissant	14.75	15.75	11.75
Baguette	14.75	15.75	11.75
Silver dollar roll	11.75	12.75	8.75

Maximum of 4 signature sandwich filling options:

### PORK

Bacon, lettuce, tomato and roasted garlic mayo.

Black forest ham, salami, pepperoni, provolone cheese, pepperoncini, tomatoes, red onions, lettuce, and red wine vinegar.

### TURKEY

Roasted turkey, brie, lettuce and cranberry chutney.

Smoked turkey, pepper jack cheese, roasted red peppers, red onions, lettuce and avocado cilantro mayo.

### CHICKEN

Chicken, parmesan, provolone, tomatoes, lettuce and caesar dressing.

Chicken, bacon, tillamook cheddar cheese, tomatoes, lettuce and housemade ranch dressing.

Chicken, provolone cheese, tomatoes, lettuce and pesto mayo.

### VEGETARIAN/VEGAN

Roasted balsamic marinated vegetables, boursin cheese, provolone cheese and roasted garlic mayo (v).

Tomatoes, fresh mozzarella, basil, salt & pepper, olive oil and white balsamic vinegar (v).

Roasted red pepper hummus, sautéed mushrooms, tomato, red onions, spinach and avocado mayo (vg).

Balsamic marinated portobello mushrooms, red onions, arugula and roasted garlic mayo (vg).

### OTHER

Natural angus roast beef, tillamook cheddar, sun-dried tomatoes, caramelized onions, spring mix and horseradish mayo.

Mediterranean st. jude's albacore tuna salad (red onions, tomatoes, dill, kalamata olives, lemon vinaigrette) and mixed greens.

Chipotle spiced wild salmon, bacon, tomatoes, lettuce and avocado mayo.

## GARDEN SALADS

Includes rolls and butter, choice of cookies or brownies and choice of beverage. Express orders are available for pick-up only. Express orders do not include carts, assisted service and water service.

Minimum of 6 people per garden salad selection.

## SOUTHWEST SALAD

Choice of ground beef or shredded chicken, romaine lettuce, tomatoes, olives, cheese, black beans, fresh salsa, house fried tortilla chips and chipotle vinaigrette.

14.75 person | not available boxed

Add housemade guacamole.

1.95 person

## FRESH SPINACH SALAD

Bacon, red onion, hard boiled cage-free eggs, sliced mushrooms, roasted beets, blue cheese and honey mustard dressing.

12.50 person | 13.50 boxed | 9.50 express

Add roasted chicken breast or oregon bay shrimp.

15.35 person | 16.35 boxed | 12.35 express

Add grilled wild salmon.

16.35 person | 17.35 boxed | 13.35 express

## CLASSIC COBB SALAD

Romaine lettuce, avocado, roasted chicken breast, hard boiled cage-free eggs, bacon, tomato, blue cheese and white balsamic vinaigrette.

17.25 person | 18.25 boxed | 14.25 express

## CAESAR SALAD

Romaine lettuce, tomato, parmesan cheese, croutons and housemade caesar dressing (v).

11.75 person | 12.75 boxed | 8.75 express

Add roasted chicken breast or oregon bay shrimp.

14.60 person | 15.60 boxed | 11.60 express

Add grilled wild salmon.

15.60 person | 16.60 boxed | 12.60 express

## CRUNCHY ASIAN SALAD

Mixed greens, edamame, toasted almonds, mandarin oranges, wonton strips, red pepper, green onions and soy ginger vinaigrette (vg).

13.75 person | 14.75 boxed | 10.75 express

Add roasted chicken breast or oregon bay shrimp.

16.60 person | 17.60 boxed | 13.60 express



# Garden Salads

## VIETNAMESE SALAD

Choice of marinated tofu (vg) or chicken breast, romaine lettuce, napa cabbage, green onions, carrots, rice stick noodles, cucumber, mint, cilantro, basil, peanuts and garlic lime dressing.

13.75 person | 14.75 boxed | 10.75 express

## EMERALD CITY SALAD

Mixed greens, seasonal vegetables, organic quinoa, sunflower seeds and green goddess dressing (vg).

12.75 person | 13.75 boxed | 9.75 express

## FINGER FOODS

### SEASONAL PINWHEELS

Chef's choice meat.

17.95 dozen

Chef's choice vegetarian.

15.95 dozen

### HOUSE FRIED POTATO CHIPS

Choice of housemade french onion dip or cheddar bacon dip.

3.25 person

### TORTILLA CHIPS AND HOUSEMADE SALSA

3.25 person

Add housemade guacamole.

1.95 person

### TRAIL MIX

2.95 person

### HAWK MIX

Chex, pretzels, mixed nuts, goldfish and house seasoning.

3.05 person

### PRETZEL BITES

Choice of beecher's cheese sauce or stone ground honey mustard.

2.35 person

### MIXED NUTS

1.65 person

### PRETZELS

1.60 person

### POPCORN

1.60 person

# Hors d'oeuvres

## RECEPTION PLATTERS

### VEGETABLE CRUDITÉ

Choice of pesto ranch dip or hummus dip.

Petite	(8-12 servings)	31.00
Small	(12-20 servings)	46.00
Medium	(20-30 servings)	66.00
Large	(30-40 servings)	92.00
Grande	(40-50 servings)	113.00

### SEASONAL FINGER FRUIT DISPLAY

Petite	(8-12 servings)	40.00
Small	(12-20 servings)	57.00
Medium	(20-30 servings)	82.00
Large	(30-40 servings)	108.00
Grande	(40-50 servings)	139.00

### DOMESTIC CHEESE PLATTER

Swiss, cheddar, provolone, mozzarella and pepper jack with assorted crackers.

Petite	(8-12 servings)	40.00
Small	(12-20 servings)	57.00
Medium	(20-30 servings)	82.00
Large	(30-40 servings)	108.00
Grande	(40-50 servings)	139.00

### LOCAL AND ARTISAN CHEESE PLATTER

Includes gourmet rustic crackers.

Petite	(8-12 servings)	67.00
Small	(12-20 servings)	98.00
Medium	(20-30 servings)	139.00
Large	(30-40 servings)	185.00
Grande	(40-50 servings)	232.00

### ANTIPASTO PLATTER

Market available cured meats, local cheeses, seasonal vegetables, seasonal spread and gourmet rustic crackers.

Small	(20-30 servings)	165.00
Medium	(30-40 servings)	231.00
Large	(40-50 servings)	294.00

## ASSORTED CRACKERS AND SPREADS

Choose 2 of the following spreads:

Warm southwest chicken dip

Warm crab and artichoke dip

Spinach artichoke dip (v)

Tuscan cheese spread (v)

Fromage blanc with local honey and pistachios (v)

Baba ghanoush (vg)

Green garbanzo hummus (vg)

Petite	(8-12 servings)	39.00
Small	(12-20 servings)	62.00
Medium	(20-30 servings)	92.00
Large	(30-40 servings)	118.00
Grande	(40-50 servings)	149.00

# Hors d'oeuvres

## CHICKEN

Chicken wings with choice of barbecue, teriyaki, classic buffalo or sweet chili (2 dozen minimum)	20.25 dozen
Rosemary garlic chicken skewers with lemon thyme mayo	19.95 dozen
Mini buffalo chicken taquitos with blue cheese dipping sauce	17.50 dozen
Honey chipotle chicken sliders with beecher's just jack cheese, roasted poblano peppers and cilantro lime crema	19.50 dozen
Beer braised chicken sliders with fried onions and mama lil's pepper relish	19.50 dozen
Brazilian chicken skewers with coconut chicken, mango and aji amarillo salsa	19.95 dozen
Spicy chicken empanadas with cilantro lime sour cream	19.50 dozen

## BEEF AND PORK

Herb marinated beef and portobello mushroom skewers with horseradish sauce	20.25 dozen
Italian sausage stuffed mushrooms with boursin cheese	16.95 dozen
Classic barbecue meatballs	13.95 dozen
Barbecue smoked pork sliders with apple slaw	18.50 dozen
Mini burgers with peppercorn cheese and caramelized onions	18.95 dozen

## SEAFOOD

Mini crab and shrimp cakes with cajun remoulade	24.75 dozen
Pancetta wrapped salmon skewers with lemon caper aioli	24.25 dozen
Wild alaskan salmon sliders with bacon, tomat and avocado mayonnaise	21.75 dozen
Northwest sushi display	market price
Shrimp scampi skewers and frizzled prosciutto	market price

## VEGETARIAN | VEGAN

Caprese skewers with mozzarella, tomato and basil (v)	16.50 dozen
Spanakopita triangles (v)	23.25 dozen
Spinach florentine stuffed artichoke bottoms (v)	20.75 dozen
Vegetable egg rolls with hot mustard and sweet chili dipping sauce (v)	18.25 dozen
Black bean and sweet potato taquitos with avocado lime dipping sauce (vg)	17.50 dozen
Vegan samosas with tamarind chutney (vg)	18.95 dozen
Vegan chipotle sausage empanadas with roasted corn and black beans with chimichurri dipping sauce (vg)	19.50 dozen
Vegan buffalo "chicken" sliders with celery slaw (vg)	19.50 dozen
Fresh vegetable rolls with peanut dipping sauce (vg)	20.75 dozen

# The Main Course

Bon Appétit works closely with local companies to provide fresh, seasonal ingredients year-round.

Please contact the catering office to inquire about our seasonal menu for your special event. Please refer to our Additional Services section to assist you in making the best choices for your event. We require a minimum of 6 people per entrée selection with a maximum of 3 entrée choices.

Menus are available by request for guests with dietary restrictions.

All entrées include artisan bread, butter, seasonal mixed greens salad, dessert and choice of beverage.

## THE UPPER CRUST

### HERB ROASTED CHICKEN

Draper valley chicken, housemade gravy and seasonal sides.

17.25 person

### CHICKEN ARGENTINA

Grilled chicken with housemade chimichurri sauce, sweet potato purée and roasted vegetables.

20.75 person

### CHICKEN MARSALA

Mushroom marsala sauce, garlic mashed potatoes and market vegetables.

19.95 person

### MURG MAKHANI

Butter chicken with basmati rice, naan bread and market vegetables.

15.50 person

### ROASTED DOUBLE CUT PORK CHOP

Carlton farms pork, apple sage cream sauce and seasonal sides.

20.75 person

### HERB CRUSTED STEAK

Natural angus beef, mushroom beef gravy and seasonal sides.

22.25 person

### ROASTED WILD SALMON

Please inquire about seasonal options.

Market price

### SEARED CAPE CLEAR LING COD

Please inquire about seasonal options.

Market price

# The Main Course

## VEGETARIAN ENTRÉES

### QUINOA STUFFED EGGPLANT

Caponata, parmesan cheese, housemade pomodoro sauce and seasonal side.  
17.25 person

### PORTOBELLO PIE

Puff pastry with roasted vegetables, bistro cheese, vegetarian demi-glaze and seasonal side.  
17.95 person

### PANEER MASALA

Basmati rice, naan bread and market vegetables.  
14.00 person

### PESTO GRILLED PORTOBELLO MUSHROOM

With salsa and seasonal sides.  
17.25 person

### SEASONAL CANNELLONI

With seasonal side.  
17.50 person

### STUFFED PEPPER

Israeli couscous, roasted vegetables, pesto sauce, housemade marinara sauce and seasonal side.  
17.25 person

## VEGAN ENTRÉES

### BALSAMIC GRILLED PORTOBELLO MUSHROOM

With salsa and seasonal sides.  
17.25 person

### GRILLED VEGETABLE KABOBS

Housemade chimichurri sauce with wild rice pilaf.  
16.75 person

### VEGAN CASSOULET

Vegan apple sage sausage, white beans and roasted garlic croutons.  
18.25 person

# The Main Course

## LITTLE ITALY

Includes breadsticks, caesar salad, lemon curd mascarpone cupcakes and choice of beverage.

Minimum of 6 people per pasta entrée.

Add meatballs, chicken or italian sausage links 3.10 person

Upgrade to cucina fresca cheese tortellini or seasonal ravioli 2.10 person

Options made without gluten-containing ingredients 1.95 person

Pasta options:

penne

gemelli

or whole grain penne.

## PASTA BEEF BOLOGNESE

14.25 person

## PASTA ALFREDO (V)

Garlic cream sauce.

16.50 person

## PASTA MARINARA (VG)

13.75 person

## PASTA PRIMAVERA (VG)

15.75 person

## STROZZAPRETI POMODORO (VG)

Roasted tomatoes, garlic, basil and extra virgin olive oil.

15.50 person

## BAKED CHEESE TORTELLINI (V)

Green peas, arugula, sun-dried tomatoes in a garlic cream sauce.

16.75 person

## CLASSIC CHEESE LASGNA (V)

16.25 person

Add ground beef or roasted vegetables.

18.50 person



# The Main Course

## EAST WIND

Includes choice of brown rice or jasmine rice, crunchy asian salad, almond cookies and choice of beverage.

Minimum of 6 people per entrée.

### TERIYAKI

Tofu (vg) 14.00 person

Chicken 14.00 person

Beef 18.50 person

### THAI GRILLED CHICKEN

Sweet chili glaze.

14.95 person

### THAI VEGETABLE CURRY (VG)

Seasonal vegetables with yellow curry sauce.

14.75 person

Add tofu (vg) or chicken.

15.75 person

### VIETNAMESE LEMONGRASS TOFU STIR FRY (VG)

15.75 person

### CASHEW TOFU (VG) OR CHICKEN

15.75 person

# The Main Course

## BARBECUES

Minimum of 6 people per barbecue entrée.

### BACKYARD BARBECUE

A chef will barbecue at outdoor event sites for 50 or more guests. Smaller parties may add a chef attended barbecue for 35.00 per hour, with a two hour minimum.

The backyard barbecue includes hamburgers, hot dogs, vegetable burgers, cheeses, vegetable garnishes, condiments, potato salad, green salad, choice of cookies or brownies and choice of beverage.

14.25 person

Buns made without gluten-containing ingredients available upon request.

1.50 person

### BUILD A BARBECUE

Live barbecues are not available for the build a barbecue.

Choice of meat: chicken quarters, st. louis pork ribs, pulled pork sandwiches, beef brisket.

One meat 16.50 person

Two meats 20.25 person

Choice of 2 side dishes:

Barbecue beans

Coleslaw

Macaroni salad

Potato salad

Mac 'n' cheese

Cornbread

Green salad with dressing

Choice of 1 dessert:

Apple pie

Key lime pie

Seasonal pie

Gourmet dessert bar

Seasonal shortcake

Choice of beverages: assorted sodas and mineral waters, lemonade, fruit punch or iced tea.

# Pizza

## PIZZA PARTY

16" PIZZAS - 8 SLICES PER PIE

Minimum of 6 people with an estimated 2 slices per person.

Choice of whole pizzas, green salad, choice of cookies or brownies and choice of beverage.

12.95 person

Choice of pizza toppings:

Pepperoni

Hawaiian

Supreme with pepperoni, red onions, bell peppers, mushrooms and black olives

Meat-lovers

Chicken, bacon, ranch

Vegetarian combo (v)

Four cheese and zesty tomato sauce (v)

Vegan pepperoni with follow your heart cheese (vg)

## A LA CARTE PIZZAS

Salad, dessert and beverages are not included.

21.25 each

## EXPRESS PIZZAS

Express orders are available for pick-up only. Salad, dessert, beverages, carts, assisted service and water service are not included.

17.00 each

# Specialty Bars

Minimum of 6 people per specialty bar selection.

## BURRITO BUILDER

Includes tortilla chips and salsa, rice, beans (vg), mexican wedding cookies and choice of beverage. Choice of seasoned shredded chicken or ground beef, salsa, cheese, lettuce, sour cream and flour tortillas.

15.50 person

## NACHO BAR

Includes tortilla chips and salsa, rice, beans (vg), mexican wedding cookies and choice of beverage. House fried tortilla chips, jalapenos, black olives, salsa, sour cream and tillamook cheddar cheese sauce.

14.50 person

Add shredded chicken or ground beef.

0.75 person

## BAKED POTATO BAR

Includes cookies and choice of beverage.

Choose 6 toppings from the following: Tillamook cheddar cheese, broccoli, green onions, bacon, whipped butter, sour cream, sautéed mushrooms, salsa, black olives, jalapenos.

10.25 person

Add additional toppings.

1.05 per person per topping

# Desserts

## SWEET TOOTH

Made without gluten-containing ingredients and vegan options available upon request.

### FRESH BAKED COOKIES

1.65 each

### HOUSEMADE BROWNIES

2.05 each

### SEASONAL SUGAR COOKIES

With royal icing.

2.35 each

### GOURMET DESSERT BARS

2.65 each

### COCONUT MACAROONS

2.35 each

### CUPCAKES

2.85 each

## UPPER CRUST

### STRAWBERRY MOCHI

3.35 each

### CANNOLIS

3.15 each

### TARTS

Choice of lemon meringue, chocolate caramel, seasonal fresh fruit.

3.95 each

### INDIVIDUAL PIES

Choice of apple, chocolate cream, pecan, banana cream, coconut cream, key lime, peanut butter, seasonal.

2.95 each

## CAKES

Choice of red velvet with cream cheese frosting, carrot cake, blackberry white chocolate layer cake, chocolate mousse.

3.95 each (1 dozen minimum)

## CHEESECAKES

Choice of nutella, traditional with berry topping, seasonal.

3.95 each

## TIRAMISU

4.15 each (1 dozen minimum)

## PROFITEROLES

Choice of chocolate cream, vanilla cream, whipped cream.

3.50 each (1 dozen minimum)

## PETITES

Minimum of 2 dozen for each selection.

## MINI COOKIES

0.95 each

## MINI TARTS

3.05 each

## MINI CUPCAKES

2.25 each

## HANDMADE ARTISAN TRUFFLES

1.75 each

# Desserts

## SPECIALTIES

### ICE CREAM BARS

Assorted gourmet ice cream bars.

3.15 each

### WHOLE PIES

Serves approximately 8.

Choice of apple, chocolate cream, pecan, banana cream, coconut cream, key lime, peanut butter, seasonal.

20.75 each

### CUSTOM CAKES

Custom made cakes are available upon request. Prices may vary based on décor and complexity.

Cake flavors: white, yellow, chocolate, carrot, marble or red velvet.

Frosting: cream cheese, chocolate buttercream, vanilla buttercream, flavored buttercream (raspberry, strawberry or mocha).

Quarter sheet cake	(serves approximately 20)	28.50
Half sheet cake	(serves approximately 40)	49.25
Full sheet cake	(serves approximately 80)	87.95

Add 12.50 for cakes made vegan or without gluten-containing ingredients.

# Alcohol and Bar Service

## CHINA SERVICE

In keeping with our commitment to sustainability, all events held in the Student Center are served on china free of charge upon request. All other campus locations utilize compostable ware, unless china is ordered for an additional charge. China service for large events may need to be rented for an additional charge.

Campion Ballroom and Casey Building:

2.60 per person for full china service.

1.75 per person for reception china service.

1.20 per person for coffee and continental breakfast china service.

All other campus locations:

4.00 per person for full china service.

2.75 per person for reception china service.

1.85 per person for coffee and continental breakfast china service.

Full china service includes event appropriate flatware, plates and bowls, coffee cups, saucers and glassware for non-alcoholic beverages. Reception china service includes reception appropriate flatware, coffee cups, saucers and glassware for non-alcoholic beverages. Coffee and continental breakfast china service includes breakfast appropriate flatware, coffee cups, saucers and glassware for non-alcoholic beverages. Glassware for alcoholic beverages can be provided for an additional charge (refer to Alcohol and Bar Service section). These charges help defray the cost of transportation and ware washing.

## LINEN SERVICE

Linens are complementary for all buffet and bar tables. Specialty linens can be ordered for an additional charge. Table skirts are based on availability and may be subject to additional charges.

17.00 per skirt for additional skirting.

7.00 per linen for additional tablecloths. Some tables may need more than one tablecloth for full coverage.

2.50 per person for full linen service with tablecloths and linen napkins for each guest.

## SERVICE CHARGES

Pre-set china, beverages and silverware roll-ups can be provided for up to 1.65 per person.

Pre-set cold meals can be arranged for 2.15 per person.

Full table service is available for 5.95 per person (required for served meals).

Additional servers for table-clearing, table-side beverage service, etc., are available for 30.00 per hour (two hour minimum per server).

Cooking staff for exhibition or carving stations are available for an additional charge of 35.00 per hour (two hour minimum per chef).

All menu prices reflect buffet-style service except for Express orders. Further services can be ordered for an additional charge.

Service ware that is not accounted for at the end of the event may be charged to the client.



# Billing Information

To serve alcohol on campus, all clients must first contact Conference and Event Services at (206) 296-5620 as alcohol service requires a temporary permit from the Washington State Liquor Board.

Seattle University allows wine and beer to be served on campus with an approved Alcohol Service Request Form and Washington State Banquet Permit. "BYOB" events, beer kegs, and hard liquor are not permitted on campus. Please visit [www.seattleu.edu/ces/policies/alcohol](http://www.seattleu.edu/ces/policies/alcohol) for more information.

Seattle University and Washington state law requires a licensed Bon Appétit staff member to serve alcohol at any on-campus event\*\*. Clients are responsible for purchasing all alcoholic beverages as Bon Appétit is unable to provide alcohol. Bartenders are available for 30.00 per hour, with 1 hour set-up and 1 hour clean-up (three hour minimum per bartender). We recommend 1 bartender for every 75 guests. The required charge for standard bar service is an additional 1.90 per guest, and includes an assortment of non-alcoholic beverages, disposable cups, and set-up of bar stations.

Glassware is available for an additional 1.00 per person. Additional glassware is available with one week minimum notice for an extra charge.

Alcohol may be delivered to the catering department two days prior to the event for chilling and transportation. Alcohol must be picked up within two business days following the event or it will be discarded. There is no charge for storage services if you deliver and pick up your alcoholic beverages within these timeframes. Bon Appétit Catering is happy to arrange for the pick-up of alcoholic beverages for your event from your department/office for a service charge of 25.50 per event, and will return unopened items to you the following business day (on-campus locations only).

\*\*Bon Appétit staff members are prohibited by state law from serving alcoholic beverages at events without posted temporary permits.

# Billing Information

## UNIVERSITY AFFILIATED CATERING

All on-campus billing is invoiced through our Bon Appétit office. The accounting office can be reached at (206) 296-6310. Each individual Seattle University department or club will be invoiced by their particular university budget number unless stated otherwise. A budget number must be provided prior to the event date or services will not be guaranteed.

\*Effective August 1, 2015, all university affiliated events will be charged the applicable Washington state sales tax (9.6%).

## NON-UNIVERSITY AFFILIATED CATERING

Catering that is not sponsored or guaranteed by the university requires a 50% deposit of the event's projected cost at least one week prior to the event date. The balance must be paid in full on or before the day of the event, unless other arrangements have been made. Bon Appétit accepts checks, Visa and MasterCard only. Please make checks payable to Bon Appétit with reference to your catering reservation number when sending payment by mail. Our mailing address is: Bon Appétit attn. Catering, 901 12th Avenue, Seattle, WA 98122.

\*All non-university affiliated events will be charged the applicable Washington state sales tax (9.6%).

## OFF-PREMISES CATERING

An additional service charge of 20% will be added to off-premises locations. Additional service charges may also apply. Bon Appétit is happy to provide you with customized menus and event proposals for any off-premises event.

Please contact our catering office at (206) 296-6312, or email us at [catering@seattleu.edu](mailto:catering@seattleu.edu) for additional catering information.



