



CATERING AT
WHEATON COLLEGE
2023



ABOUT BON APPÉTIT

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.

For more information about the healthy foods that we serve, visit our website at www.bamco.com. Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee and delicious hors d'oeuvres to elegant served meals and beautiful buffets. However, our menu is just a starting point to our culinary expertise. We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentation, and professional hands-on service.

Bon Appétit is 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 environment.

Our experience has taught us to pay great attention to the quality of our ingredients, food preparation, presentation, and service. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best for your event. We want our guests to see us as partners in creating a better world. It is what makes us uniquely Bon Appétit.



BON APPÉTIT CATERING AT WHEATON COLLEGE

Bon Appétit catering is committed to presenting foods that appeal to both the palate and the eye. Our menus are thoughtfully designed to highlight the freshest local ingredients available. Within our catering menu are the most requested items to guide your planning but we'll gladly assist you in selecting items and developing custom menus for your event. Please allow at least two weeks for customized menus.

MENU PRICING

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include applicable taxes and/or service charges when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, or service labor above our originally quoted staffing levels.

PLACING YOUR ORDER

Please have your estimated number of guests, department name, event name, start and end time, location, budget number and contact name when ordering. We require that all catering requests be placed at least seven business days prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or product. Late requests will incur a 25% service fee and may be subject to limited menu offering and/or customer pick up may be required.

Please contact:

Jen Vincent, Catering Manager
jennifer.vincent@cafebonappetit.com

Visit us online: bawheaton.catertrax.com



EVENT CONFIRMATION, GUARANTEES, AND CANCELLATIONS

Final guest count guarantees must be received at least three business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or the actual number of guests served, whichever is greater.

All cancellations should be made no later than 72 hours prior to the scheduled event. Any event that is not canceled within this period will result in 50% payment of the total amount of the contracted event. Events that are canceled within a 24-hour time frame will result in 100% payment of the total contract amount, except for cancellations due to weather-related conditions.

EVENT DAY GUARANTEE DUE DATE

Saturday, Sunday or

Monday: Order placed by Wednesday 10:00 a.m.

Tuesday: Order placed by Thursday 10:00 a.m.

Wednesday: Order placed by Friday 10:00 a.m.

Thursday: Order placed by Monday 10:00 a.m.

Friday: Order placed by Tuesday 10:00 a.m.



PAYMENT AND BILLING

Upon confirmation of your event, you will receive a copy of the Banquet Event Order listing all estimated charges. It is necessary that the signed contract be returned to the Bon Appétit Catering Office to confirm the order. Upon receipt of the signed contract, an order will be entered into the system. Bon Appétit must have a secure form of payment prior to any event. Department charge number is the accepted form of payment. Non-college clients must provide a 50% event deposit, upon confirmation of the contract and balance paid in full prior to start of event. Final event charges will appear on the final invoice, which is created at the conclusion of the event and subject to change based on final attendance and additions. Additional charges may be necessary for any additional rental items and/or labor over our usual staffing levels.

EVENT SPACE

The client is responsible for booking the event space and staging area needed for the event and should be pre-arranged through 25Live prior to making catering arrangements. Tables and trash bins need to also be arranged by the client in 25Live—please consult with the catering department for the proper number of tables needed for your food/ beverage setup. Should you have any questions regarding your reservation in 25Live contact Karen King at karen.king@wheaton.edu or at 630-752-5184. Bon Appétit will need a minimum of 2 hours to setup (3 hours for china service) prior to the event start time. Please allocate this time when booking the event space. Please remember we will also need time at the end of your event to clean the event space. If an event begins early in the morning, we request that you have tables and chairs set up the day before the event. Events that are booked in classrooms that cannot be granted access 1 hour prior to the start time will be limited to drop-off catering only and will require a minimum of 30 minutes to set up. Bon Appétit does not have access to all buildings and rooms on campus. Please plan with Public Safety to ensure that facilities are unlocked to allow for both delivery and cleanup.



LABOR CHARGES

If needed, additional service staff will be billed at the following rates:

- Attendant Wait Staff: 35.00 per hour 4 hour minimum*
- Beverage Server: 35.00 per hour 4 hour minimum*
- Chef/Carver: 35.00 per hour 3 hour minimum**

* 1 hour set up, 2 hours service, 1 hour breakdown **1 hour set up, 1 hour service, 1 hour breakdown

CHINA SERVICE

China, glassware, and silverware are included with events up to 100 guests, at no additional charge. Events over 100 may incur additional rental fees.

Disposable ware is included with all off-site catering. China may be rented at an additional cost. Please inquire with the catering department regarding pricing.

LINENS

Linens are complimentary for Bon Appétit food and beverage set-up tables.

Additional linens are available for a fee-

- Linen Napkin: 1.00 each
- Oblong Tablecloth: (90 X 156) 16.00 each Black
- Square Tablecloth: (85 X 85) 6.00 each Black

Specialty linens and colors are available upon request. Please inquire with the catering department regarding availability and pricing. For linens that you have provided or rented that you would like catering staff to install, an additional service fee will apply.



BEVERAGES

HOT

Freshly brewed “I Have a Bean” Coffee

15.95 per gallon | 18 servings

Regular or Decaffeinated

10.75 per pump | 14 servings

Assorted Numi Teas

with hot water and lemon

15.95 per gallon

Hot Cocoa

15.95 per gallon | 18 servings

Hot Cider

15.95 per gallon | 18 servings

INDIVIDUAL

Soft Drinks

1.50 each | 12oz. cans

Bottled Water

1.75 each

COLD

Ice Water

5.00 per gallon | 20 servings

Infused Water

Lemon-strawberry, cucumber mint, citrus medley

13.75 per gallon | 20 servings

Iced Tea

10.25 per gallon | 20 servings

Lemonade

9.50 per gallon | 20 servings

Fruit Punch

9.50 per gallon | 20 servings

Gourmet Punch

Wheaton Punch – orange juice, cranberry juice, guava juice, Sierra Mist

apple, cranberry, orange juice, ginger ale

lemonade, cranberry juice, club soda

citrus juice, ginger ale, raspberry sherbet

15.95 per gallon | 20 servings | minimum 2 gallons

Orange Juice

15.95 per gallon | 20 servings

Apple or Cranberry Juice

15.95 per gallon | 20 servings



FROM THE BAKERY

MORNING TREATS

Assorted selection

Breakfast Breads 13.75 per loaf

15 slices per loaf, includes whipped butter

Muffins 17.95 per dozen

includes whipped butter

Danish 17.95 per dozen

Scones 17.95 per dozen

includes whipped butter

Bagels with Cream Cheese 17.95 per dozen

choose from regular, herbed, or strawberry cream cheese

Croissants 18.25 per dozen

includes whipped butter

Donuts 18.25 per dozen

mini or large

Donut Holes 8.25 per dozen

powdered sugar, cinnamon sugar



BREAKFAST BUFFETS

10 person minimum | priced per person
Includes coffee, tea, orange juice, and water

Continental Breakfast 8.50

assorted muffins, whipper butter, fresh fruit

Baked Quiche 13.95

served with fresh fruit and breakfast potatoes

Choice of two:

- + seasonal vegetables and Swiss
- + spinach and goat cheese
- + smoked ham and cheddar
- + smoked bacon with onions and Swiss
- + seasonal vegetables

South of the Border 13.95

Southwestern scramble with sausage, breakfast potatoes, cheddar cheese, roasted tomato salsa, assorted hot sauces, flour and corn tortillas, served with fresh fruit

Build Your Own Breakfast Buffet 14.95

includes biscuit, whipped butter, fresh fruit

Choice of one:

- + cage-free scrambled eggs
- + cage-free scrambled eggs with cheese
- + vegetarian Greek scramble
- + Denver scramble

Choice of one:

- + smoked bacon
- + Makowski real sausage pork sausage links
- + vegetarian sausage patties
- + pit ham steak
- + add a second meat option for an additional 2.95 per person

Choice of one:

- + hash brown potatoes
- + house griddle potatoes with peppers and onions
- + vegetarian breakfast fried brown rice
- + potato hash with sweet potatoes and roasted red peppers

Add the following to any buffet for an additional cost per person

- + Prairie Farms yogurt 1.95 per person
- + Prairie Farms yogurt with house-made granola 2.95 per person



DELI

10 person minimum | priced per person

Executive Boxed Lunch 13.95

Includes fresh fruit cup, bottled water, house-made cookie, your choice of roasted potato salad | Italian pasta salad | house-made chips. All boxed lunches include napkins and cutlery.

Turkey and Gouda Sandwich

house-roasted smoked turkey breast, smoked gouda, mixed greens, tomato, aioli. Ciabatta

Roast beef and Cheddar Sandwich

house-roasted beef, cheddar, mixed greens, Dijon mayonnaise, pretzel roll

Chicken Club Sandwich

grilled chicken breast sliced and served with crisp bacon, mixed greens, tomato, avocado spread, ciabatta

Vegetarian Wrap

house-made roasted red pepper hummus, spinach, roasted eggplant, zucchini, yellow squash, portabella mushrooms, spinach tortilla

Chicken Caesar Wrap

roasted chicken, romaine lettuce, house-made Caesar dressing, parmesan cheese, spinach wrap

Build Your Own Deli Buffet

Served with chef's choice of bread, bar and cookie selection, ice water, and iced tea or lemonade

Choice of two sandwich options 13.95 per person

Choice of three sandwich options 16.95 per person

Sandwich options:

Served with Swiss and Cheddar cheese, lettuce, tomato, shaved red onion, pickles, Dijon, aioli, kettle chips

- + house-roasted turkey
- + house-roasted beef
- + roasted vegetables
- + smoked pit ham
- + genoa salami

Side options, choice of two:

- + classic potato salad
- + garden green salad
- + deli style coleslaw
- + traditional Caesar
- + garden pasta salad
- + fresh fruit salad
- + house-made potato chips



DELI continued

10 person minimum | priced per person

Deli Boxed Lunch 10.50

Includes whole fresh fruit, chips, bottled water, and a cookie. Includes condiments, napkins, and cutlery.

Sandwich options:

House-roasted Turkey

provolone cheese, lettuce, tomato, wheat bread

Sliced Ham

Swiss cheese, lettuce, tomato, wheat bread

Roast Beef

cheddar cheese, lettuce, tomato, wheat bread

Roasted Vegetable

hummus, spinach tortilla wrap

Deli Platter 13.95

A selection of premade subs on hoagie rolls. Served with cookies, green salad, ice water, and iced tea or lemonade.

Italian Sub

ham, salami, provolone, lettuce, tomato, giardiniera aioli

Turkey Sub

turkey, Swiss, roasted red pepper, lettuce, tomato, herb aioli

Grilled Vegetable Sub

seasonal grilled vegetables with hummus and mixed greens



ENTRÉE SALADS

Choose one salad per 10 guests | priced per person

All entrée salads include fresh baked rolls, whipped butter, ice water, and iced tea or lemonade.

All Salads 9.95

Goat Cheese Salad

organic greens with goat cheese, roasted beets, fennel, toasted pumpkin seeds, citrus vinaigrette

Wildberry Spinach Salad

spinach, goat cheese, seasonal berries, pumpkin seeds, blueberry vinaigrette

Southwest Salad

field greens, pico de gallo, fire roasted corn, black beans, fried tortilla strips, ranch dressing

Chophouse Wedge

iceberg lettuce, hardboiled eggs, Heartland Fresh Family Farms crumbled bacon, cucumbers, bleu cheese dressing

Caesar Salad

romaine lettuce, house croutons, shredded parmesan, traditional Caesar dressing

Additions:

- + chicken breast 1.95 per salad
- + grilled flank steak 4.95 per salad
- + wild-caught salmon 5.95 per salad



BREAK ITEMS

Whole Fruit Selection 1.33 per piece

House-made Yogurt Parfait 3.75 each

House-made Parmesan Garlic Potato Chips

house-made ranch dip

10-15 servings 19.95

20-30 servings 40.25

40-50 servings 66.95

Salsa Trio and House-made Tortilla Chips

pico de gallo, roasted tomato, and tomatillo salsas with house-fried tortilla chips

10-15 servings 19.25

20-30 servings 40.25

40-50 servings 66.95

Thunder's Mix 15.95 per pound

dry fruit, pumpkin seeds, sunflower seeds

Sweet and Salty 15.95 per pound

trail mix, Goldfish, dry fruit

Mastodon Mix 15.95 per pound

M&Ms, raisins, pumpkin seeds, sunflower seeds

Assorted Candy Bars 1.75 each

Granola Bar 1.75 each

Kashi, Nature's Valley, Nutrigrain, house-made



HORS D'OEUVRES | DISPLAYS

Fruit and Cheese

selection of domestic and local cheese with crackers and fruit

10-15 servings 37.50

20-30 servings 69.95

40-50 servings 133.75

Fresh Cut Fruit Selection of Seasonal Fruit

10-15 servings 37.50

20-30 servings 69.95

40-50 servings 133.75

Hummus Platter

traditional and roasted red pepper hummus served with toasted pita points and fresh vegetables

10-15 servings 37.50

20-30 servings 69.95

40-50 servings 133.75

Antipasto Platter

roasted vegetables, marinated olives, pepperoncini, salami, prosciutto, marinated fresh mozzarella

20-30 servings 96.50

40-50 servings 149.95

Bruschetta Bar

tomato-basil bruschetta, traditional hummus, house crostini

20-30 servings 53.50

40-50 servings 101.75

Farmer's Market Vegetable Display

selection of fresh and roasted vegetables with creamy dill dressing

10-15 servings 37.50

20-30 servings 69.95

40-50 servings 133.75



HORS D'OEUVRES | DISPLAYS continued

Artisan Cheese

selection of local and artisanal cheese with olives, grapes, dried fruit, crackers, crostini

10-15 servings 37.50

20-30 servings 69.95

40-50 servings 133.75

Assorted Tea Sandwiches

cucumber dill, egg salad, cranberry chicken salad

10-15 servings 37.50

20-30 servings 69.95

40-50 servings 133.75

Classic Shrimp Cocktail

jumbo poached shrimp with house cocktail sauce and lemon

market price per dozen

Baked Brie en Croute

toasted pita

25-30 servings 53.50

Baked Brie en Croute with Strawberry Preserves

toasted pita

25-30 servings 69.50

Spinach and Artichoke Dip

toasted pita

20-30 servings 79.95

40-50 servings 149.95



COLD HORS D'OEUVRES

Served per dozen

Mini Fruit Skewers 16.95

Bruschetta of Tomato and Basil 16.95

fresh tomato, basil, and garlic tossed with extra virgin olive oil and balsamic vinaigrette on fresh bread crostini

Strawberry Brie Bruschetta (seasonal) 16.95

Beet and Goat Cheese Bruschetta 16.95

Charred Onion Polenta Cake Tomato Basil Jam 16.95

Caprese Skewers 16.95

sweet basil, fresh mozzarella, petite tomato and balsamic reduction

Pear and Pepita Chicken Salad Profiterole 18.25

Chimichurri Beef 21.25

marinated grilled flank steak, corn relish, chimichurri sauce on crostini

Greek Salad Kababs 16.95

iceberg lettuce, tomatoes, olives, cucumbers, feta cheese

Antipasti Skewers 18.25

salami, mozzarella, tomatoes, artichokes, olives

HOT HORS D'OEUVRES

Served per dozen

Mac and Cheese Bites 18.25

house-made mac and cheese with panko breading

Stuffed Mushrooms Chorizo and Parmesan 18.25

La Proyer Beef Meatballs 19.95

choose from barbecue, teriyaki, Swedish, or marinara

Chicken Satay 19.95

teriyaki sauce chorizo sausage

Bacon Wrapped Dates 25.25

chorizo sausage

Sliders 25.25

buffalo chicken, classic cheeseburger, barbecue pork

Wild Mushroom Tarts 19.25



BUFFETS

10 person minimum | priced per person
Includes coffee, tea, iced tea or lemonade

All American Picnic 18.25

includes rolls, cheese, condiments, lettuce, tomatoes, onions, house-made cookies

Choose two:

- + grassfed La Proyer beef hamburgers
- + garden or black bean burger
- + grilled chicken breast
- + Makowski Sausage Co. all beef hotdog
- + Makowski Sausage Co. bratwurst

Choose two:

- + vegan black beans
- + creamy coleslaw
- + garden salad
- + Caesar salad
- + classic potato salad
- + potato chips
- + fresh fruit salad

Southern Americana 19.95

includes honey cornbread and caramel peach cobbler with cinnamon whipped cream

Choose one:

- + buttermilk fried chicken
- + barbecue beef brisket
- + barbecue pulled pork

Choose two:

- + baked mac and cheese
- + sautéed green beans and onions
- + garden salad
- + fresh fruit salad
- + corn on the cobb (seasonal)
- + garlic mashed potatoes
- + vegan baked beans



BUFFETS continued

10 person minimum | priced per person
Includes coffee, tea, iced tea or lemonade

Taste of Italy 16.95

includes sautéed green beans and onions, garlic breadsticks, and cannoli

Choose one:

- + meat lasagna
- + vegetable lasagna
- + baked chicken alfredo
- + baked broccoli alfredo
- + spaghetti Bolognese

Choose one:

- + garden salad with ranch
- + Caesar salad

Add a second pasta option 4.00

Fajitas 19.95

- + grilled marinated chicken and carne asada
- + Spanish rice, simmered pinto beans, peppers and onions, pico de gallo, roasted tomato salsa
- + lettuce, sour cream, cheddar cheese
- + flour and corn tortillas
- + fried churros with chocolate sauce

Add guacamole 2.50



BUFFETS continued

10 person minimum | priced per person
Includes coffee, tea, iced tea or lemonade

Pasta Bar 16.95

includes sautéed green beans and onions, garlic breadsticks, and cannoli

Choose one:

- + garden salad with ranch
- + Caesar salad

Choose one:

- + penne
- + rigatoni
- + cavatappi
- + farfalle

Choose one:

- + cheese ravioli
- + cheese tortellini
- + gnocchi

Choose two:

- + marinara
- + arrabiata
- + Bolognese
- + alfredo
- + pesto alfredo
- + chicken alfredo

Build Your Own Plated or Buffet Dinners

Includes choice of one salad, one starch, one vegetable, rolls and butter, coffee, ice water, and iced tea or lemonade

Choose one salad:

- + garden salad with house ranch dressing or balsamic vinaigrette
- + classic Caesar salad
- + Thunder's salad with spring greens, dried cranberry feta, toasted pepita, white balsamic vinaigrette
- + Greek salad with olives, red onions, sundried tomatoes, cucumbers, feta, Greek vinaigrette



BUFFETS continued

10 person minimum | priced per person
Includes coffee, tea, iced tea or lemonade

Choose one starch:

- + buttermilk mashed potatoes
- + roasted red potatoes
- + whipped sweet potatoes
- + cheesy potato bake
- + wild rice pilaf
- + parsley buttered potatoes

Choose one vegetable:

- + sautéed green beans
- + grilled asparagus (seasonal)
- + steamed broccoli
- + sage roasted carrots
- + roasted zucchini and yellow squash with red pepper

Choose one dessert:

- + tier one – freshly baked cookie or house-made brownie
- + tier two and three – one selection from DESSERTS (priced per dozen)

TIER ONE ENTRÉES

Choice of one 19.25

Choice of two 21.25

- + chicken piccata with lemon caper sauce
- + garlic-oregano chicken breast with piperade
- + pan-roasted porkchop with roasted shallot-thyme velouté
- + blackened tilapia with red pepper coulis
- + roast beef with caramelized onion jus

TIER TWO ENTRÉES

Choice of one 20.95

Choice of two 22.95

- + ratatouille chicken
- + chicken saltimbocca with fresh sage, prosciutto, white wine lemon butter sauce
- + sage dressing and sausage stuffed porkchop
- + pan-roasted Alaskan salmon with local honey-orange glaze
- + grilled chimichurri flank steak



BUFFETS continued

10 person minimum | priced per person
Includes coffee, tea, iced tea or lemonade

TIER THREE ENTRÉES

Choice of one 29.95

Choice of two 30.95

- + roasted pork tenderloin apple cider gastrique
- + roasted black pepper and garlic beef tenderloin bordelaise
- + French lamb chops seared with rosemary and olive oil and finished with agave plum sauce
- + Walleye Meunier pan-seared with lemon, capers, and butter

VEGETARIAN OPTIONS

- + portabella mushroom Napoleon
- + crispy vegan polenta with rustic tomato sauce and Beyond Italian sausage and roasted peppers and onions
- + stuffed acorn squash with herbed quinoa pilaf, braised chickpeas with wilted spinach, and roasted red pepper coulis

DESSERTS

Served per dozen

Freshly Baked Cookies 13.95

Mini Cupcakes 14.95

Chocolate and vanilla

House-made Brownies 15.95

House-made Bars 15.95

Sweet Petite Tarts 16.95

mini fruit tarts, mini lemon tarts, mini chocolate caramel tarts

Chocolate Dipped Strawberries 19.95

seasonal

Coconut Macaroon 16.95

Cupcakes 19.25

chocolate, vanilla, red velvet

Cheesecake Bar 19.95

Gourmet Petit Fours 23.95



A LA CARTE

Assorted Candy Bars 1.75 per piece

Granola Bar 1.75 per piece

Kashi, Nature's Valley, Nutrigrain, house-made banana, apple orange

Whole Fruit Selection 1.33 per piece

banana, apple, orange

Gatorade 1.75 per piece

Deli Meat 7.50 per pound

ham, turkey

Cheese 6.75 per pound

cheddar, Swiss

Lettuce 3.50 per head

Sliced Tomato 3.50 per pound

Bag of Chips 1.25

Loaf of Bread 5.00

Dessert 1.25

Individual Condiments 1.50 per 10

mayo, mustard, ketchup

Peanut Butter Tub



A LA CARTE PLATED DESSERTS

10 portions per item minimum | 4.25 per person

Vanilla Cheesecake

fresh berries, caramel, or chocolate sauce

Flourless Chocolate Cake

raspberry coulis and whipped cream

Chocolate Lovers Mousse Cake

baked bittersweet chocolate mousse

Lemon Curd Pound Cake Berry Trifle

Seasonal Pie

Apple Crisp

baked apples with a sweet oat-butter crumble

Seasonal Fruit Tart

sweet pastry cream

Vanilla Mango Panna Cotta

raspberry coulis



CUSTOM CAKES

Fruit Pizza

20-30 servings 37.95

50-60 servings 69.95

Vanilla Cheesecake 34.25

Vanilla Cheesecake with Topping 38.95

macerated strawberries or blueberries, turtle, or chocolate sauce

Round Cake 24.95

serves 8-16

Half Sheet Cake 37.95

serves 40

Full Sheet Cake 72.99

serves 80

Cake options:

+ white, yellow, chocolate, marble, red velvet, carrot

Icing options:

+ vanilla, chocolate, cream cheese





BON APPÉTIT
MANAGEMENT COMPANY

food service for a sustainable future®

