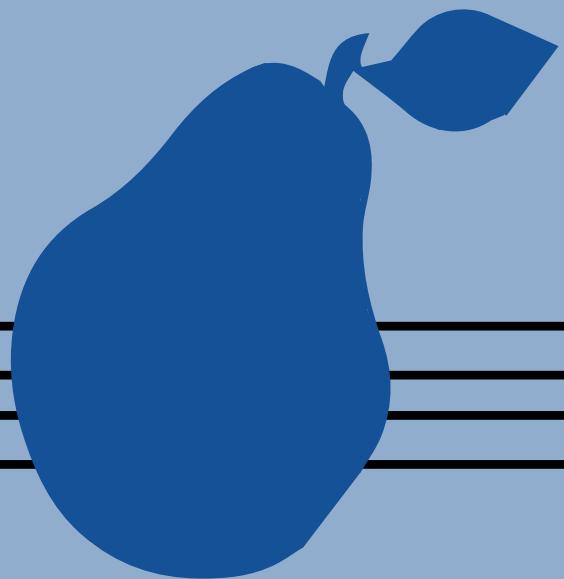


BON APPÉTIT CATERING AT
WHEATON COLLEGE



WELCOME TO BON APPÉTIT CATERING

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.

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.

EXECUTING YOUR VISION

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.

GETTING A QUOTE/PLACING YOUR ORDER

Please have your estimated number of guests, event name, start and end times, location/room name on campus, budget estimate and conference/event planner contact name, email and phone number ready to provide to the catering department when getting a quote or placing an order.

We require that all catering requests be placed at least two weeks prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or product. Last-minute requests may incur a 25% service fee and be subject to a limited menu and/or pick up may be required.

To begin the catering order process, you may reach out to Emma Henning, Bon Appétit Director of Catering, at Emma.henning@cafebonappetit.com. Your Event Services Conference/Event Manager can also connect you to Bon Appétit as well.

Catering Hours of Operation:

Monday through Friday 7:00 a.m. to 7:00 p.m.

Saturday and Sunday 7:00 a.m. to 3:00 p.m.

THE FINE LINE

EVENT CONFIRMATION, GUARANTEES & CANCELLATIONS

Final guest count guarantees must be received at least two weeks prior to the event. After that time, your count can increase if needed, but it can no longer decrease. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed count or the actual number of guests served, **whichever is greater.**

Any cancellation should be made no later than 1 week prior to your scheduled event. Any event that is not canceled within this period will result in a 50% charge of the total amount of the contracted event. Events that are canceled within a 24-hour time frame will result in a 100% charge of the total contract amount.

PAYMENT AND BILLING

After discussing your event needs with Bon Appétit, you will receive a copy of the Banquet Event Order (BEO) listing all estimated charges. You must return a signed copy of Banquet Event Order to the Bon Appétit Catering Office to confirm the order. Upon receipt of the signed BEO, an order will be entered into Bon Appétit's system. A catering charges will appear on your final invoice from Event Services, which is created at the conclusion of your event and is subject to change based on final attendance and any additions you request. Additional charges may be necessary for additional rental items and/or labor over Bon Appétit's standard staffing levels.

EVENT SPACES

Your Event Services Conference/Event Manager will assist you with booking the proper spaces for your event. In some cases, Bon Appétit may need a staging area for your event. When this is required, Bon Appétit will work with Event Services on your behalf to secure the

additional space. This space may not have been included in your original arrangements with Event Services and may involve an additional rental charge.

Bon Appétit will also consult with Event Services to arrange for the proper number of catering tables and trash cans needed for your food/ beverage setup. Bon Appétit will need a minimum of 2 hours to setup (3 hours for china service) prior to your event start time. Please allocate this time when planning your event schedule. Please remember Bon Appétit will also need time at the end of your event to clean up your event space.

ADDITIONAL INFORMATION

LABOR CHARGES

If needed, additional Bon Appétit 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

Disposable tableware is included with all off-site catering. China, flatware and glassware may be rented at an additional per person cost. Please inquire with the catering department regarding pricing. Should you choose to bring in outside china rentals, if you would like Bon Appétit catering staff to install/set them up, an additional labor/service fee will apply.

TABLE LINENS

Table linens for your food & beverage service/buffet tables only are complimentary from Bon Appétit. Guest dining table linens, welcome table, or any other table linens are not included.

Additional linens are available for a fee:

- Linen dinner napkin: \$2.00 each
- Black rectangle linen: (90" x156" for an 8' table) \$17.00 each
- Black square linen: (85" x85") \$7.00 each

Specialty linens and colors are available upon request. Please inquire with the catering department regarding availability and pricing. You may also get a linen rental quote through Event Services. For linens, such as these, that you have provided yourself or rented through Event Services if you would like Bon Appétit catering staff to install/set them up, an additional labor/service fee will apply.

BEVERAGES

COLD

*Prices are per gallon unless otherwise noted.
20 servings per gallon.*

Iced Water 5

Infused Water 10

Lemon-strawberry, cucumber mint, or citrus medley

Iced Tea 15

Lemonade 15

Wheaton Punch 20

Orange juice, guava juice, Sierra Mist

Orange Juice 16

Apple or Cranberry Juice 16

INDIVIDUAL

Prices are individually priced unless otherwise noted.

Soft Drinks 1.50 each

12oz. cans

Bottled Water 2.50 each

HOT

*Prices are per gallon unless otherwise noted.
20 servings per gallon.*

Fresh Brewed "I Have a Bean" Regular Coffee 20

Fresh Brewed "I Have a Bean" Decaf Coffee 20

Regular or Decaf Coffee 15

Priced per pump pot, serves 8

Assorted Stash Teas 15

Includes hot water

Priced per pump pot, serves 8

Hot Cocoa 15

Hot Cider 16

Offered seasonally

BREAKFAST BUFFETS

Prices are per person with a 15-person minimum. Includes coffee, tea, orange juice, and water.

The Wheaton Continental Breakfast 9.50

Assorted freshly baked breakfast pastries, assorted muffins, Danishes, buttery croissants, assorted breads, whipped butter, assorted jellies, fresh cubed fruit

All American 15

Cage free scrambled eggs, breakfast potatoes, biscuits, butter, jelly, fresh cubed fruit
Choice of 1 protein: smoked bacon, turkey sausage, pit ham, or pork sausage

Baked Frittata 12

Choice of cheese and vegetables or cheese and ham, breakfast potatoes, biscuits, butter, jelly, fresh cubed fruit
Choice of one protein: smoked bacon, turkey sausage, vegetarian sausage, pit ham, or pork sausage

French Toast or Pancakes 16

French toast or pancakes with seasonal fruit topping
Choose one: smoked bacon, pork sausage, turkey sausage, pit ham, fresh cubed fruit

How About a Little Quiche 12

Choice of Lorraine or Mediterranean with tomatoes, spinach and feta cheese, breakfast potatoes, fresh cubed fruit

Order in increments of 6

Yogurt Parfait Bar 4.25

Vanilla yogurt, homemade granola, assorted berries, coconut flakes, mini chocolate chips

Oatmeal Bar 4.25

Oats, assorted berries, coconut flakes, brown sugar and cinnamon, banana slices, mini chocolate chips

BREAKFAST A LA CARTE

Prices are per dozen unless otherwise noted.

Croissants 20

Assorted Danish 18

Cinnamon Rolls 18

Assorted Mini Muffins 18

Assorted Large Muffins 36

Assorted Large Muffins 18

Priced per half dozen

Assorted Scones 18

Assorted Donuts 15

Gluten-free Donuts 25

Assorted Donut Holes 7

Bagels with Cream Cheese 20

Breakfast Bread Loaf 15 each

12 slices per loaf

BOXED LUNCHES

16.50 each, with a 15-person minimum. Includes fresh whole fruit, bottled water, house-baked cookie, mayonnaise and mustard packets, bagged chips, napkins, and cutlery.

Turkey and Swiss Sandwich

House-roasted smoked turkey breast, Swiss cheese, mixed greens, tomato, whole grain bread

Roast Beef and Cheddar Sandwich

House-roasted beef, sharp cheddar, mixed greens, tomato, white bread

Ham and American Sandwich

Hickory smoked ham, American cheese, mixed greens, tomato, sourdough bread

Vegetable Wrap

House-made roasted red pepper hummus, spinach, roasted eggplant, zucchini, portabella mushrooms, spinach tortilla

Tuna Salad Sandwich

Mixed greens, tomato, wholegrain bread

Chicken Salad Sandwich

Mixed greens, tomato, white bread

Southwest Salad

Mixed greens, pico de gallo, fire roasted corn, black beans, red and green peppers, cheddar cheese, fried tortilla strips, lime wedge, avocado ranch dressing

Add chipotle chicken +2.50 per person

Chophouse Wedge

Iceberg lettuce, hard-boiled eggs, bacon, cucumbers, tomatoes, blue cheese dressing

Add seasoned chicken +2.50 per person

Caesar Salad

Romaine hearts, house croutons, shaved parmesan, traditional Caesar dressing

Add chicken +2.50 per person

Greek Salad

Romaine lettuce, tomatoes, cucumbers, Kalamata olives, feta cheese, red onions, Greek vinaigrette

Add chicken +2.50 per person

SANDWICH TRAYS

16.00 per person. Includes choice of one pre-made sandwich on chef's choice of bread, house chips, mayonnaise, iced water, iced tea, or lemonade.

Ham and American

Hickory smoked ham, American, lettuce, tomato

Turkey and Swiss

Turkey, Swiss, lettuce, tomato

Grilled Vegetable

Seasonal grilled vegetables, lettuce, tomato

Roast Beef and Cheddar

House-roasted beef, sharp cheddar, lettuce, tomato

SNACK ATTACK

Prices are per person unless otherwise noted, with a 15-person minimum.

Buttered Popcorn 1.75

Chicago-style Popcorn 3.50

Cheddar, caramel

House Tortilla Chips and House-made Salsa 5

Jumbo Pretzels with Cheese Sauce 4.50 each

Sweet and Salty Trail Mix 3.50

Goldfish, dry fruit, pumpkin seeds

Hummus and Pita Chips 6

House-made Potato Chips 2

Ranch, house, or barbecue seasoning

HORS D'OEUVRES & APPETIZER DISPLAYS

COLD

Prices are per dozen unless otherwise noted.

Tuscan Skewer 18

Cubed cheese, aged salami, Kalamata olive, cheese tortellini

Caprese Skewer 18

Fresh mozzarella, vine ripe grape tomato, sweet fresh basil, garlic oil, balsamic glaze

Fruit Skewers

Small 14

Large 18

Italian Pinwheels 20

Flour tortilla with salami, capicola, provolone, Italian dressing

Turkey Pinwheel 20

Flour tortilla, house-roasted smoked turkey breast, Swiss cheese, bacon, ranch dressing

Vegetable Pinwheel 20

Spinach tortilla, hummus, cucumber, tomato

HOT

Prices are per dozen unless otherwise noted.

Spinach and Artichoke Dip

served with toasted pita chips

25-35 Servings, 89

40-50 Servings, 154

Sliders 30

Choice of classic cheeseburger with American cheese and pickle or barbecue pork

Chicken Satay Skewers 24

Choice of teriyaki sauce, barbecue, or lemon oregano

Franks in a Blanket 28

Mini frank, puff pastry

Chicken Quesadilla 32

Chicken, cheese, tortilla, peppers, and onions

Meatballs 18

Choice of barbecue, honey sriracha, teriyaki, sweet chili, Swedish, marinara, or sweet and sour

DISPLAYS

Artisan Cheese

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

10-20 servings, 42

25-35 servings, 78

40-50 servings, 140

Fruit Tray

Selection of seasonal fruit

10-20 servings, 38

25-35 servings, 75

40-50 servings, 135

Hummus Bar

Traditional hummus, white bean hummus, roasted red pepper hummus, toasted pita points, fresh vegetables

10-20 servings, 42

25-35 servings, 75

40-50 servings, 135

Antipasto Platter

Marinated olives, salami, prosciutto, capicola, marinated fresh mozzarella, provolone cheese, grape tomatoes, dried fruit, assorted crackers

10-20 servings, 75

25-35 servings, 97

40-50 servings, 154

Bruschetta Bar

Tomato-basil bruschetta, house crostini

10-20 servings, 33

25-35 servings, 59

40-50 servings, 105

Farmers Market Vegetable Display

Grilled zucchini, yellow squash, eggplant, portabella mushrooms, carrots, celery, broccoli, cauliflower, creamy ranch dressing

10-20 servings, 42

25-35 servings, 77

40-50 servings, 134

PLATED ENTREES

Prices are per person, with a 15-person minimum. Includes choice of salad, one starch, one vegetable, dinner rolls, butter, water, lemonade, or iced tea.

Chicken Saltimbocca 16

Chicken Limone 16

Chicken Bruschetta 16

Flank Steak Chimichurri 18

Dill-garlic Cream Pork Chop 16

Stuffed Sweet Potato 17

Sweet potatoes stuffed with black beans, quinoa, jack cheese, cilantro, pico de gallo, avocado crema, bed of sautéed spinach greens

Pork Tenderloin 18

Cherry demi

Pesto Crusted Salmon 23

Beef Filet 36

Mushroom demi

Jumbo Garlic Shrimp 23

Select one starch

Rice pilaf

Pesto pasta

Fingerling potatoes

Roasted red potatoes

Butter mashed potatoes

Select one salad

House garden

with balsamic vinaigrette

Classic Caesar

Select one vegetable

Glazed carrots

Citrus asparagus

Root vegetables

Garlic green beans

Steamed broccolini

BUFFETS

Prices are per person, with a 15-person minimum. Includes water and choice of iced tea or lemonade.

All American Picnic 21

Includes buns, American cheese, condiments, lettuce, tomatoes, onions, garden salad with balsamic dressing

Select one

All beef hamburger, black bean burger, grilled chicken sandwich

Select two

Creamy coleslaw, classic potato salad, fresh fruit salad, corn on the cob or cut corn, potato chips

Southern Americana 25

Includes honey cornbread, butter, garden salad with balsamic dressing

Select one

Fried chicken, barbecue beef brisket, barbecue pulled pork

Select two

Baked macaroni and cheese, sautéed green beans and onions, fresh fruit salad, corn on the cob or cut corn, garlic mashed potatoes

Taste of Italy 18

Select one

Garden salad with balsamic vinaigrette or Caesar salad

Select one

Herb-roasted chicken, Italian sausage with peppers and onions, chicken piccata, chicken Vesuvio, sliced beef oregano jus

Select one

Penne, farfalle, linguini, cavatappi, cheese ravioli or cheese tortellini (additional +2.50 per person)

Select one

Basil pesto, sun-dried tomato pesto, alfredo, marinara, arrabiata, garlic infused oil, Bolognese meat sauce (additional +2.50 per person)

Select one

Ratatouille, oven-roasted vegetables, lemon broccoli, sautéed green beans

Fiesta 24

Includes flour tortillas, house-roasted salsa, lettuce, sour cream, shredded cheddar, chips, garden salad with chipotle ranch dressing

Select one

Pork carnitas, beef fajitas, chicken fajitas, ground beef taco meat

Select two

Cilantro lime rice, Spanish rice, refried beans, chipotle black beans, braised pinto beans, Mexican street corn

Add guacamole 2.50 per person

Asian-style Fusion 24

Includes garden salad with sesame ginger dressing

Select one

Beef, chicken, pork, shrimp, Phoenix bean tofu

Select one

Soy ginger, General Tso's, Mongolian, orange sauce, kung pao

Select one

Vegetable fried rice, white rice, stir fry vegetables, stir fry green beans, stir fry egg lo Mein

Mediterranean-inspired 24

Includes tzatziki sauce, Greek salad with Greek dressing

Select one

Chicken gyros, beef gyros, oregano lemon chicken breast, ocean perch with olives, capers, and tomato (market price per person)

Select two

Greek lemon potatoes, roasted vegetables, garlic lemon oil orzo, Greek rice, oregano squash

DESSERTS

BY THE DOZEN

Prices are per dozen unless otherwise noted.

Fresh Baked Cookies 14

Mini Cupcakes 15

Chocolate, vanilla, red velvet

Brownies 32

Cannoli 25

Made Without Gluten-containing Ingredients

Brownies 4.50 each

Bars 32

Rice Crispy Treats 16

Chef's Choice Sweet Petites 16

Chef's Choice Dessert Shooters 5 each

Chocolate Dipped Strawberries 24

Coconut Macaroon 17

Cupcakes 24

Chocolate, vanilla, red velvet

Cake Pops 36

CUSTOM CAKES

Vanilla Cheesecake 35

Serves 16

Vanilla Cheesecake with Topping 40

Macerated strawberries or blueberries, chocolate or caramel sauce

Serves 16

Round Cake 25

Serves 8-16

Half Sheet Cake 38

Serves 40

Full Sheet Cake 76

Serves 80

Cake flavors

White, yellow, chocolate, marble, red velvet, or carrot

Icing flavors

Vanilla, chocolate or cream cheese

A LA CARTE PLATED DESSERTS

6.00 per person, with 15 portions per item minimum.

Tiramisu

Carrot Cake

Seasonal Pie

Chocolate Lover's Mousse Cake

Vanilla Cheesecake

Fresh berries,
caramel or chocolate sauce

Flourless Chocolate Cake

Raspberry coulis and whipped cream

Strawberry Whipped Cream Cake

Berry Trifle

Mocha Layer Cake

Lemon Curd Pound Cake

Vanilla Mango Panna Cotta

NOTES

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —