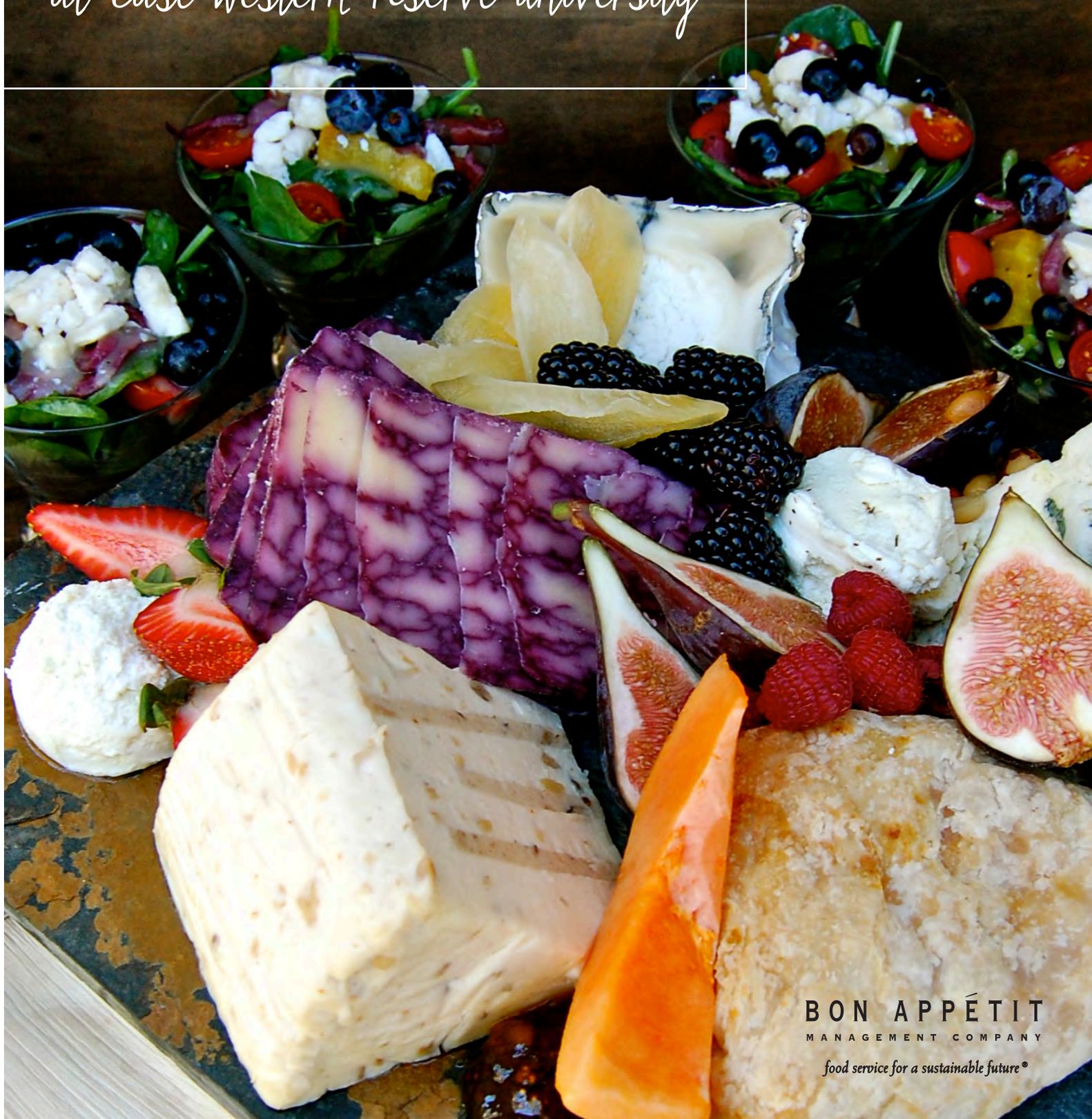


*bon appétit catering
at case western reserve university*



BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®



catering information

Billing for Events

Prior to booking your event you will be asked to provide a campus speed type. After the event, this will be assigned to a Bon Appétit catering invoice. 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 prior to the functions. The balance will be due three days prior to the function, with a credit card on file to handle any incidental charges the day of the event.

Guarantee

We ask that you give us the final attendance number 48 hours prior to your function so that we may make appropriate final arrangements. For your convenience, we will be prepared to serve 5% over the guaranteed number to a maximum of 25 people. 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 48 hours. Final guarantees must be submitted directly to the Catering Office at 216-368-4548.

Off Campus Catering

All prices stated in the Catering Guide are for services on the Case Western Reserve University Campus. Off-campus catering may incur additional charges.

Cancellations and Late Charges

Cancellations must be made no later than 48 hours prior to the scheduled event. A minimum 35% service charge of the projected event total will be assessed for events cancelled after the 48 hour notice to cover labor and food that has already been purchased and prepared. If a group finds it necessary to cancel a function, expenses incurred by Bon Appétit Management Company become the responsibility of the patron.

We Would Like to Thank Our Farmer and Artisan Friends

Blackbird Farms, Franklin, Ohio
Bowman & Landes, New Carlisle, Ohio
Case Western Reserve University Farm, Hunting Valley, Ohio
Chef's Garden, Huron, Ohio
Green City Growers, Cleveland, Ohio
Hartzler Family Dairy, Wooster, Ohio
Johnston Fruit Farm, Swanton, Ohio
Maple Valley Farms, Pittsburgh, Pennsylvania
Middlefield Cheese, Middlefield, Ohio
Miller Livestock, Kinsman, Ohio
Moreland Fruit Farm, Wooster, Ohio
New Creation Farm, Chardon, Ohio
Polter's Berry Farm, Fremont, Ohio
Rainbow Farms, Madison, Ohio
Shagbark Seed and Mill, Athens, Ohio
Stone Oven Bakery, Cleveland, Ohio
Vegetable Basket Farm, Waynesburg, Ohio
Veggie Valley Farm, Sandyville, Ohio



breakfast

deluxe continental

–5– per person, minimum of 5 guests

freshly baked seasonal muffins, danish, and bagels served with whipped plain and vegetable cream cheese, butter and preserves and house-made granola bars

premium continental

–7– per person, minimum of 5 guests

petite individual assorted quiche, freshly baked seasonal muffins, danish, and bagels served with whipped plain and vegetable cream cheese, butter and preserves and house-made granola bars

the spa

–9– per person, minimum of 5 guests

seasonal berry, local yogurt and granola parfait, sliced seasonal fresh fruit and berries, house-made bran and whole berry muffins and house-made granola bars

breakfast pizzas

–12– per half sheet pizza, 24 square pieces

Mediterranean pizza with spinach, grilled artichoke, tomato and feta
local country breakfast pizza with sausage gravy, cheese, potatoes and bacon
Case breakfast pizza with eggs, bacon, cheddar and Swiss

sandwiches, wraps and quiche

–5– per person, minimum of 10 guests

select three

local ham and Gouda quiche
spinach, tomato and feta quiche
egg, applewood-smoked bacon and cheddar on croissant
egg, local sausage and local apple slaw on focaccia
grilled portobella, arugula and egg white wrap
egg, local ham and Gouda on croissant
egg, apple-chicken sausage, cheddar and oven roasted Roma tomato in whole wheat wrap



breakfast

hot buffet

–14– *per person, minimum of 10 guests*

selection of two entrées and two sides and includes freshly baked seasonal muffins, danish and bagels served with whipped plain and vegetable cream cheese, butter and preserves

entrées

scrambled eggs

cheddar egg scramble

local ham and Gouda quiche

spinach, mushroom and feta quiche

kale, artichoke, tomato and parmesan quiche

local sausage gravy and buttermilk cheddar biscuits

local steak, egg and mustard-ale sauce on everything bagel

almond vanilla French toast with fresh berries, whipped butter and maple syrup

banana pancakes with chocolate chips and whipped cream

potato pancakes with sour cream and apple sauce

sides

corned beef hash

applewood-smoked bacon

local sausage

apple-chicken sausage

steel-cut oatmeal with brown sugar, dried cranberries and cinnamon

home fries

sliced seasonal fresh fruit

seasonal fruit and local yogurt parfaits with granola

breakfast pastries

muffins

–13– *per dozen*

chocolate chocolate chip, blueberry, bran, banana and pumpkin (seasonal)

bagels

–14– *per dozen*

Einstein Bros. varieties including plain, blueberry, cinnamon raisin, everything, Asiago, wheat, sesame and pumpkin (seasonal)

danish

–13– *per dozen*

pecan cinnamon rolls, cheese, maple and raspberry streusel

scones

–10– *per dozen*

raspberry, blueberry, lemon and chocolate chip

bear claw

–14– *per dozen*

danish pastry with almond-cinnamon filling

banana bread

–10– *per 10-slice loaf*



breakfast

à la carte

seasonal berries and local yogurt parfaits with granola

–4–

sliced seasonal fresh fruit and berries

priced per person

–4.5–

fresh fruit salad

priced per person

–3.5–

seasonal hand fruit

–1–

prepackaged yogurt

–2.5–

prepackaged granola bars

–2–

house-made granola bars

–3–

prepackaged trail mix

–2–

house-made trail mix

–3–

steel-cut oatmeal with raisins, brown sugar, dried cranberries and cinnamon

–4–



lunch

assorted deluxe sandwiches

–14– per person, served with your choice of two salads and house-made kettle chips

local smoked turkey, local ham, tuna salad, chicken salad, egg salad and grilled seasonal vegetable served on sourdough, wheat and assorted wraps with lettuce, tomato and assorted cheese

premium sandwiches

–16– per person, served with your choice of two salads and house-made kettle chips

select three

Case turkey club

local smoked turkey, crisp bacon, lettuce, tomato and avocado aioli on 9-grain bread

chicken salad

classic house-made chicken salad with lettuce and tomato on ciabatta

tomato and basil eggplant

tomatoes, fresh mozzarella, basil grilled eggplant, local lettuce and pesto aioli on focaccia

tuna and cheddar

skipjack tuna, cheddar, tomato and arugula on ciabatta

grilled chicken club

applewood-smoked bacon, Swiss, local lettuce, oven-roasted tomato and lemon-thyme aioli on ciabatta

local smoked turkey and brie croissant

local smoked turkey breast, brie, apple butter and frisée on croissant

roast beef Havarti

roast beef sliced rare, horseradish aioli, dill Havarti, caramelized onion and watercress on baguette

curry chicken wrap

curry chicken salad and arugula in spinach wrap

whole grain avocado

avocado, chicory, tomato, fresh mozzarella and rosemary-garlic aioli on 9-grain bread

the Sicilian

local ham, salami, pepperoncini, roasted tomatoes, arugula, parmesan and Italian vinaigrette on focaccia

vegetarian pita

seasonal grilled vegetables, arugula, cucumber, red pepper hummus, tomato and feta in grilled pita

box it!

choose any of our premium sandwiches and make it a boxed lunch served with assorted chips and freshly baked cookie

–12– per person

substitute house-made kettle chips –1– per person

substitute house-made brownie –1– per person

add hand fruit –1– per person

add side salad –2.5– per person



lunch

premium salads

local garden salad with balsamic vinaigrette

Caesar salad with romaine hearts, Parmigiano Reggiano and garlic croutons

tortellini salad with grilled artichokes, spinach, shaved parmesan, roasted garlic and sun-dried tomato vinaigrette

roasted Brussels sprouts and chicory salad with parmesan, dried cranberries, bacon, pine nuts and lemon-shallot vinaigrette

baby tomato and fresh mozzarella Caprese salad with local greens, fresh basil and pesto

panzanella salad with chopped romaine, red onion, baby tomato, cucumber, feta and Mediterranean vinaigrette

Bibb lettuce salad with crumbled blue cheese, julienned apple, candied walnuts and whole grain mustard vinaigrette

Asian chop chop salad with spinach, Napa cabbage, sliced bell peppers, baby corn, Mandarin oranges, cilantro and sesame-ginger dressing

cobb salad with local greens, tomato, egg, blue cheese, bacon, avocado and red wine vinaigrette

roasted fingerling potato salad with bacon, scallions and herb aioli

box it!

choose any of our premium salads and make it a boxed lunch served with house-made roll and freshly baked cookie

-12- per person

add your choice of chicken, salmon or tofu -2.5- per person

substitute house-made brownie -1- per person

add hand fruit -1- per person

add house-made kettle chips -1- per person

Mediterranean delicatessen platter

-17- per person, minimum of 10 guests

select four proteins

served with house-made kettle chips, grilled local vegetables, assorted domestic and imported cheese, relish tray including leaf lettuce, sliced beefsteak tomatoes, kosher pickles, pepperoncini and olives, herb aioli, honey-grain mustard, hummus, grilled pita and toasted baguette

grilled chicken breast

local turkey breast

marinated grilled flank steak

prosciutto, sliced thin

local ham, shaved

grilled sweet Italian sausage



lunch

create-your-own salad bar

–15– per person, minimum of 10 guests

served with house-made rolls and your choice of two greens, two proteins, six toppings and two house-made dressings

greens

spring mix
romaine
spinach

proteins

grilled chicken
marinated grilled flank steak
pesto tofu
lemon herb roasted salmon
seared cod

toppings

European cucumbers	marinated artichokes
shredded carrots	kalamata olives
hard-boiled egg, diced	hominy
grape tomatoes	radishes
edamame beans	roasted corn
red onions	black beans
roasted mushrooms	chickpeas
marinated roasted red peppers	roasted asparagus
broccoli	sunflower seeds
green beans	toasted almonds
parmesan cheese	wasabi peas
crumbled blue cheese	croutons
shredded cheddar	craisins
feta cheese	

dressings

Caesar
balsamic vinaigrette
blue cheese
ranch
Italian
Russian
basil–Dijon vinaigrette
red wine–herb vinaigrette
Mediterranean vinaigrette
sesame ginger
whole grain mustard vinaigrette

soups

–5– per person, minimum of 10 guests

tomato basil
smoked corn and potato chowder
chicken noodle
local sausage, potato and kale
beef chili
vegetarian chili



hot buffets

backyard barbecue

–21– per person, minimum of 10 guests

first

local greens garden salad with house made buttermilk ranch

entrées

New Creation Farm barbecue sliced brisket
bone in fried chicken

sides

local cheddar macaroni and cheese
barbecue baked beans
jalapeño-cheddar cornbread

Asian

–18– per person, minimum of 10 guests

first

Asian chop chop salad with spinach, Napa cabbage, sliced bell peppers, baby corn, Mandarin oranges, cilantro and sesame-ginger dressing

entrées

teriyaki-glazed salmon with baby bok choy
sesame chicken with broccoli

sides

vegetable fried lo mein
fortune cookies

the Spartan

–18– per person, minimum of 10 guests

first

Greek garden salad with chopped romaine, feta, cucumber, olives, tomato and bell peppers with Mediterranean vinaigrette

entrées

grilled chicken souvlaki with lemon, oregano and tzatziki
moussaka: grilled eggplant lasagna and béchamel

sides

lemon herb roasted potatoes
fresh sliced bread with olive oil butter

fajitas

–16– per person, minimum of 10 guests

first

Mexican chop chop salad with local greens, black beans, corn, tomatoes, red onion, cheddar, crisp tortillas and cilantro-lime ranch

entrée

beef and chicken fajitas with flour tortillas and grilled peppers and onions

sides

charro beans
cilantro-lime rice
sour cream
salsa Mexicana
shredded cheddar



hot buffets

Italian

–16– per person, minimum of 10 guests

first

Caesar salad with romaine hearts, Parmigiano Reggiano and garlic croutons

entrées

chicken Piccata with lemon-caper-butter sauce

grilled pesto eggplant parmesan

sides

aglio e olio bow tie pasta

garlic bread

create-your-own

–18– per person, minimum of 10 guests

served with house-made rolls and your choice of one salad and two entrées

salads

Caesar salad with romaine hearts, Parmigiano Reggiano and garlic croutons

cobb salad with local greens, tomato, egg, blue cheese, bacon, avocado and red wine vinaigrette

panzanella salad with chopped romaine, red onion, baby tomato, cucumber, feta and Mediterranean vinaigrette

baby tomato and fresh mozzarella Caprese salad with fresh basil, local greens and pesto

Asian chop chop salad with spinach, Napa cabbage, sliced bell peppers, baby corn, Mandarin oranges, cilantro and sesame-ginger vinaigrette

entrées

sliced beef brisket with roasted Brussels sprouts and spiced sweet potato Jo Jo's

sliced pepper-crust sirloin with grilled asparagus and baby carrots, cheddar and chive whipped potatoes

lemon oregano roasted local pork loin with sautéed kale and roasted fingerling potatoes

hickory smoked chicken breast, andouille scallion risotto and garlic broccolini

chicken Marsala with wild mushrooms, caramelized onions and buttered parmesan linguini

teriyaki-glazed salmon with baby bok choy and fried rice

eggplant parmesan with fresh mozzarella and tomato-basil sauce

stuffed shells with house-made ricotta

pizza

–13– per half sheet pizza, 24 square pieces

pepperoni

margarita

seasonal vegetable

three cheese

–15– per half sheet pizza, 24 square pieces

sausage and fennel with pesto

buffalo chicken with blue cheese crumbles

white pizza with spinach and truffled mushrooms

barbecue chicken with bacon, cheddar and pineapple



morning and afternoon breaks

healthy choice

–5– *per person*

seasonal whole fruit selection, house-made granola bars and terra chips

south of the border

–6– *per person*

guacamole, salsa Mexicana and pico di gallo
fresh corn tortilla chips and plantain chips

chocolate fix

–5– *per person*

assorted dried fruits, pretzels and other treats dipped in milk chocolate

fresh fruit

–5– *per person*

fresh seasonal fruit skewers with local yogurt dipping sauce



hors d'oeuvres

hummus and crudité platter

–6.5– per person

traditional hummus, grilled lemon artichoke spread, baba ghanoush and assorted seasonal vegetables served with assorted breads and fresh-baked pita chips

cheese board, local

–6– per person

selection of local cheeses with fresh grapes and berries, assorted crackers and sliced baguette

cheese board, local and imported

–8– per person

selection of imported and local cheeses with fresh grapes and berries, fruit compote and fig cake, assorted crackers and sliced baguette

antipasto

–9– per person

shaved Italian meats, assorted cheese, grilled vegetables, roasted peppers and olives served with sliced baguette

vegetarian queso dip

–4– per person

queso di gallo served with house-made tortilla chips and plantain chips

petites

per piece, passed or plated

hot

smoked beef brisket slider with bacon marmalade and frisée –2.75–

eggplant parmesan crisp with fresh mozzarella –1.75–

 applewood-smoked bacon wrapped chorizo stuffed date with red pepper aioli –2.5–

coconut breaded butterfly shrimp with tropical salsa –2.75–

braised short rib popover with Gouda and local apple chutney –2.75–

chicken wellington –1.75–

barbecue chicken slider with local apple slaw –2–

 spicy sausage and fontina stuffed baby peppers –2.25–

 Boursin stuffed cremini mushroom with lemon gremolata –1.75–

cold

falafel on pita chip with tzatziki –1.5–

 roasted shrimp cocktail with Bloody Mary cocktail sauce –2.75–

 pesto mozzarella stuffed cherry tomato –1.75–

tomato jam and Cambozola blue cheese bruschetta –1.75–

  vegetable spring roll with sweet Thai chile sauce –1.5–

Marsala chicken toast point –2–

  plantain chip with mango chutney –1.5–

 antipasti skewer with tomato, artichoke, mozzarella and olive –2.25–

curry chicken salad on endive leaf –2–

COR icon key

 made without gluten-containing ingredients

 vegan



desserts

cookies

-12- per dozen

chocolate chip, oatmeal cranberry, peanut butter, sugar and white chocolate macadamia nut

brownies and bars

-12- per dozen

chocolate, blondies and lemon bars

panna cotta

-18- per miniature dozen

vanilla bean, chocolate or pumpkin (seasonal) custard topped with seasonal berries

tarts

-18- per miniature dozen

fresh fruit, chocolate truffle, coconut cream and apple

chocolate truffles

-24- per miniature dozen

chocolate truffle and banana truffle

cupcakes

-18- per dozen

white, yellow, chocolate, pistachio, mocha, lemon, banana and red velvet

cheesecakes

-18- per miniature dozen

cherry, chocolate and New York style

Napoleon

-18- per miniature dozen

puff pastry filled with fresh berries, whipped cream and custard

macarons

-24- per miniature dozen

banana, vanilla bean and chocolate

cake

-20- per miniature dozen

-25- per 10-inch cake, 12-16 people

-35- per half sheet, 30-40 people

-60- per full sheet, 50-80 people

white, yellow, chocolate, pistachio, mocha, lemon, banana and red velvet



beverages

iced tea

-2- *per person*

lemonade

-2- *per person*

cranberry, apple or orange juice

-2- *per person*

seasonal signature punch

-2.5- *per person*

Starbucks regular, decaffeinated and assorted hot teas

-2.5- *per person*

hot chocolate

-2- *per person*

assorted diet and regular Pepsi products

-1.65- *each*

bottled water

-1.65- *each*

apple, cranberry, orange and grapefruit bottled juices

-2.5- *each*