



catering

BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®

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Winter 2017 MENU

in order to serve you best, we kindly request that all orders be placed at least 72 hours in advance - thank you

cocktail reception hors d'oeuvres

priced per piece

crispy mortadella

tomato jam, mozzarella

1.75

jerk chicken sliders

raisins, pine nuts

2.00

grilled citrus shrimp

shaved vegetable slaw, roasted pepper coulis

2.75

chicken spanakopita

grilled chicken breast, spinach, feta

2.00

stuffed banana peppers

petite ratatouille, chive crème fraîche

1.50

salads

served with freshly baked rolls & whipped butter

11.00 per person

local winter greens salad

radish, scallion, toasted pepitas, lemon vinaigrette

arugula & radicchio citrus salad

citrus supremes, shaved fennel, toasted walnuts, citrus vinaigrette

soup

5.00 per person, minimum 10 guests

creamy parsnip ale

toasted rye croutons



catering

sandwiches

choice of three sandwiches and one seasonal side

13.00 per person

coriander black pepper beef baguette

pickled carrot, cilantro, jalapeños, avocado, Asian remoulade

grilled chicken pita

leaf lettuce, tomato, whole bean hummus, cucumber yogurt sauce

grilled portabella focaccia

pickled red onion, roasted red pepper, local lettuce, basil aioli

honey mustard ham & 9-grain

brie, local lettuce, whole grain honey mustard, 9-grain wheat bread

Bowman & Landes smoked turkey ciabatta

spinach, grilled artichokes, roasted tomato, parmesan aioli

seasonal sides

crispy truffled fingerlings

truffle oil, parmesan, scallions

roasted baby carrots

honey, feta, mint

vegetable cous cous

feta, dill, scallions, red pepper, cucumber, lemon vinaigrette

buffet dinners

served with winter greens salad, freshly baked rolls, whipped butter and vegetarian entrée

lemon herb roasted salmon

braised lentils, charred broccoli, lemon butter sauce

18.50 per person

chicken paprikash

mustard spätzle, braised kale

17.50 per person

roasted butternut squash

wheat berry, goat cheese, roasted mushroom, maple vinaigrette

desserts

18.00 per dozen

pecan tart

chocolate truffle cupcake

raspberry swirl cheesecake

chocolate almond bar