catering guide
by Bon Appétit Management Company
at Case Western Reserve University
WHAT ARE YOU ENVISIONING?
An elegant banquet for clients or alumni? Tasty boxed lunches for a meeting or seminar? A fun team-building event or homecoming barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we relish in attending to the details of your event — whether it’s big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit Management Company executive catering chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at Case Western Reserve University, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

CONNECT WITH US
Feel free to place your catering orders online at case.catertrax.com.
For assistance or special orders, contact:
Allison Hamel | 216.368.6071 | Allison.Hamel@cafebонппетит.com
Sara Kolis | 216.368.3233 | Sara.Kolis@cafebонппетит.com

TIMING
We ask that you place orders at least 3 business days in advance of your event. In the event that you place your order inside of this 3 day window, we cannot guarantee service, but will make all efforts to accommodate your order.

We ask that you give us the final guest count 3 business days prior to your function. If no final guest count is received, we will consider the number indicated on the original booking forms to be the correct number of guests. Final guest counts must submitted directly to the catering office at 216.368.4548.

BILLING FOR EVENTS
Prior to booking your event, you will be asked to provide a university speedtype. After the event, this will be assigned to a Bon Appétit Management Company catering invoice.

ORDERING MINIMUMS
For all catering orders under $50, a delivery fee of $10 will be charged.
CANCELLATIONS AND LATE CHARGES
In the event that you need to cancel your order within 3 business days prior to your scheduled event, a minimum 35% charge of the projected total will be assessed to cover labor and food that has already been purchased and prepared.

GOING GREEN
To decrease the amount of waste within our operations, all disposable plates and bowls are sourced from Going Green Services, which are completely compostable.

CLIENT RESPONSIBILITIES AND POLICIES

leftovers
We do our best to plan your event so that there will be minimal food left over. Removal of food by guests after an event is strongly discouraged due to food safety concerns. Because of health department regulations, to-go boxes will not be provided.

equipment
All catering equipment supplied for your event must be available for pick-up upon the conclusion of the event. It is the responsibility of the client to work with Bon Appétit to return all equipment.

DIETARY RESTRICTIONS
Special menu items for guests with dietary restrictions, or who a follow halal or kosher diets, are available upon request. These requests will need to be made 3 business days in advance of your event.

A SPECIAL THANK YOU TO OUR FARMERS AND ARTISANS
Bowman and Landes - New Carlisle, OH – turkey
Case Western Reserve University Farm - Hunting Valley, OH – fruits and vegetables
Green City Growers – Cleveland, OH – lettuce and herbs
Hartzler Family Dairy – Wooster, OH – milk and butter
Middlefield Original Cheese Co-Op – Middlefield, OH – cheese
Miller Livestock – Kinsman, OH - meat and eggs
New Creation Farm – Chardon, OH - pork and beef
Rainbow Farms – Madison, OH – fruit and vegetables
Shagbark Seed and Mill – Athens, OH – tortilla chips
Stone Oven Bakery – Cleveland, OH – assorted breads
Vegetable Basket Farm – Waynesburg, OH – potato, butternut squash and eggplant
Velvet-View Farmstead - Big Prairie, OH - yogurt
Kernels by Chrissie - Cleveland, OH - popcorn
THINK WELL. LIVE WELL. BE WELL

Case Western Reserve University is known for its academic successes and in order to continue performing at these levels, students, faculty, and staff should be fueling their minds with a balanced meal, every day. Whether ordering for a meeting, student event or extracurricular activity, the “Spartan’s Choice” selection featuring the Spartan icon will nourish your mind and body, reducing the likelihood that your event will stall out due to food fatigue.

healthy ways to fuel-up at your event:

breakfast:
Breakfast meats are often high in sodium and saturated fat – choose more vegan and vegetarian options than animal protein offerings. Try ordering:

- southwest egg white scramble with pico de gallo
- sliced seasonal fresh fruit and berries
  - steel cut oatmeal

lunch and dinner:
Stay fueled up for the rest of the day by choosing options high in fiber and with an assortment of food colors. Consider the following:

- shrooben
- create-your-own ancient grains bar, choosing quinoa, salmon and toppings of your choice

morning or afternoon break:
Try choosing the fresh fruit skewers or the hummus platter

GO ALL IN - INCORPORATE EXERCISE INTO YOUR MEETING USING THESE HELPFUL TIPS:

- play upbeat music during breaks in order to encourage participants to get moving
  - plan a walk – create a post-meal walking meeting or a walking break
    - encourage participants to use the stairs whenever possible
- if offering prizes or giveaways, aim for things that encourage wellness such as water bottles, cook books, jump ropes, or gym bags
INSIDE THE GUIDE

breakfast 1-2
lunch 3-4
customized lunch 5-6
hot buffets 7-8
snacks 9
desserts 10
beverages 11
student catering 12

ICON KEY

ード “Spartan’s Choice”: these menu items will nourish your mind and body, reducing the likelihood that your event will stall out due to food fatigue

 Contractors made without gluten-containing ingredients: please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items

VG vegan: contains absolutely no animal or dairy products

V vegetarian: contains no meat, fish, poultry, shellfish or products derived from these sources, but may contain dairy or eggs
breakfast

continental
-7- per person, minimum of 5 guests
sliced seasonal fresh fruit and berries, freshly baked seasonal muffins, bagels and vegan banana bread; served with whipped plain and vegetable cream cheese, butter, fruit preserves and house-made granola bars

premium continental
-9- per person, minimum of 5 guests
petite individual assorted quiche, freshly baked seasonal muffins, bagels and vegan banana bread; served with whipped plain and vegetable cream cheese, butter, fruit preserves and house-made granola bars

the spa
-10- per person, minimum of 5 guests
seasonal berry, local yogurt and granola parfait, sliced seasonal fresh fruit and berries, house-made bran muffins, whole berry muffins and granola bars

breakfast pizzas
-15- per half sheet pizza, 24 square inches
• Mediterranean pizza with spinach, tomato, feta, olive and pepperoncini
• country breakfast pizza with sausage, bacon, cheese and potatoes
• CWRU breakfast pizza with eggs, bacon, cheddar and mozzarella

sandwiches, wraps and quiche
-6- each, minimum of 10 guests

select three
chorizo and pepper jack quiche
spinach, tomato and feta quiche
egg, applewood-smoked bacon and cheddar on croissant
egg, sausage and apple slaw on focaccia
grilled portobello, arugula and roma tomato wrap
egg white, avocado and tomato on croissant
egg, apple chicken sausage, cheddar and oven-roasted roma tomato on a whole wheat wrap

à la carte
seasonal berries and local yogurt parfaits with granola
-4- each

sliced seasonal fresh fruit and berries
-4.5- per person

fresh fruit salad
-3.5- per person

seasonal hand fruit
-1.5- each

prepackaged yogurt
-2.5- each

prepackaged granola bars
-2- each

steel-cut oatmeal with raisins, brown sugar, dried cranberries and cinnamon
-5- each, minimum of 5 guests

overnight oats | apple cranberry or seasonal chef’s variety
-5- each, minimum of 5 guests
breakfast

hot buffet
- $14.50 per person, minimum of 10 guests
selection of two entrées and two sides; includes freshly baked seasonal muffins, bagels and vegan banana bread; served with whipped plain and vegetable cream cheese, butter and fruit preserves

entrees
- scrambled eggs
- scrambled egg whites
- cheddar egg scramble
- Southwest egg white scramble with pico di gallo
- local chorizo and pepper jack cheese quiche
- spinach, tomato and feta quiche
- grilled banana, granola and peanut butter sandwiches
- vanilla French toast with fresh berries, whipped butter and maple syrup
- pancakes with fresh berries, whipped butter and maple syrup
- potato pancakes with sour cream and apple sauce

sides
- applewood-smoked bacon
- sausage
- apple-chicken sausage
- steel-cut oatmeal with brown sugar, dried cranberries and cinnamon
- home fries
- sliced seasonal fresh fruit
- overnight oats

breakfast pastries
pastry made without gluten containing ingredients are available upon request

- muffins
  - $1.30 per dozen
  - chocolate chocolate chip, blueberry, bran, banana and seasonal selection

- bagels
  - $1.50 per dozen
  - Einstein Bros. varieties including plain, blueberry, cinnamon raisin, everything, Asiago, wheat, sesame and seasonal selection

- coffee cake
  - $1.50 per dozen
  - cinnamon, seasonal fruit or cream cheese

- scones
  - $1.20 per dozen
  - raspberry, blueberry, lemon

- vegan banana bread
  - $1.00 per 10-slice loaf

- house-made granola bars
  - $1.80 per dozen

- assortment of breakfast pastries
  - $1.60 per dozen
lunch

assorted sandwiches*
-15- per person, served with your choice of two salads, house-made kettle chips, and your choice of three sandwiches served on sourdough, wheat and assorted wraps with lettuce, tomato and assorted cheeses: local smoked turkey, local ham, tuna salad, chicken salad, egg salad and grilled seasonal vegetables

premium sandwiches*
-17- per person, served with your choice of two salads, house-made kettle chips and your choice of three premium sandwiches

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

curried cauliflower wrap
cauliflower, pickled red cabbage, baby kale, cucumber and vegan raita on a grilled spinach tortilla

smoked tuna salad
smoked skipjack tuna, caper aioli, tomato and frisée on ciabatta

southwest chicken wrap
fajita grilled chicken, sliced pepper and onions, white cheddar, leaf lettuce and cilantro avocado spread on a tomato wrap

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

corned beef
grilled corned beef, sautéed kraut, Swiss cheese and Russian aioli on rye bread

shrooben
roasted mushrooms with beet kraut and spicy aioli on rye bread

muffaletta
spicy capicola, salami, mortadella, spicy olive spread, pickled vegetables and provolone on focaccia

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

box it!
choose three of our premium sandwiches and make it a boxed lunch; served with assorted chips and a freshly baked cookie
-13.5- per person

substitute house-made kettle chips -1- per person
substitute house-made brownie -1- per person
add hand fruit -1.5- per person
add side salad -2.5- per person

*bread made without gluten containing ingredients is available upon request for all sandwich options
lunch

salads
- 4- side
- 8- entree

local garden salad with grape tomato, cucumber, julienned carrot with balsamic vinaigrette
Caesar salad with romaine hearts, Parmigiano Reggiano and garlic croutons with creamy garlic dressing

premium salads
- 5- side
- 10- entree

tri-colored tortellini salad with grilled artichokes, spinach, shaved Parmesan, sliced pepperoncini, black olives and creamy Italian dressing
roasted Brussels sprouts and chicory salad with Parmesan, dried cranberries, bacon and lemon-shallot vinaigrette
panzanella bread salad with local greens, red onion, baby tomato, cucumber, feta and Mediterranean vinaigrette
baby kale, roasted forest mushrooms, quinoa, grilled baby peppers, crumbled goat cheese and tarragon white balsamic dressing
Asian spinach salad with napa cabbage, sliced bell peppers, baby corn, Mandarin oranges, julienned carrot, edamame and sesame ginger dressing
wheat berry salad with dried cranberries, kale, cucumber, sunflower seeds and citrus vinaigrette

box it!
choose any of our salads and make it a boxed lunch served with a house-made roll and a freshly baked cookie
- 12.5- per person

add your choice of chicken or tofu - 3.5- per person
add salmon - 4.5- per person
substitute house-made brownie - 1- per person
add hand fruit - 1.5- per person
add house-made kettle chips - 1- per person

soup
- 6.5- per person, minimum of 10 guests

fire roasted tomato bisque with blue cheese
Italian wedding soup
beef chili with sour cream, cheddar cheese and scallions
vegetable chili with scallions
roasted red pepper and leek with kale
customized lunch

create-your-own salad bar
-16- 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

protein
- grilled chicken
- marinated grilled flank steak
- crispy smoked tofu
- lemon herb-roasted salmon

toppings
- European cucumbers
- shredded carrots
- hard-boiled egg, diced
- grape tomatoes
- broccoli
- lemon roasted artichokes
- kalamata olives
- roasted corn
- black beans
- chickpeas
- sunflower seeds
- croutons
- Craisins
- Parmesan cheese
- crumbled blue cheese
- shredded cheddar
- feta cheese

dressings
- Caesar
- balsamic vinaigrette
- ranch
- fat free Italian
- Mediterranean vinaigrette
- sesame ginger

create-your-own ancient grains bar
-17- per person, minimum of 10 guests served with your choice of two grains, two proteins and six toppings

ancient grains
- Asian-spiced quinoa
- cilantro lime farro
- curried red lentils
- lemon wheat berry

proteins
- grilled chicken
- crispy smoked tofu
- molasses seared pork belly
- lemon pepper grilled salmon
- sweet soy skirt steak
- hummus

toppings
- kale
- spinach
- chopped green onion
- edamame
- red bell pepper
- avocado
- tomatoes
- feta
- shredded cheddar

create-your-own pasta bar
-16- per person, minimum of 10 guests served with house-made garlic bread, sautéed seasonal vegetables and Parmesan cheese. Choose two types of pasta, two types of protein and two sauces

pasta
- penne
- bowtie
- linguini
- macaroni
- tri-color cheese tortellini
- pasta made without gluten containing ingredients

proteins
- sliced Italian sausage
- grilled chicken breast
- turkey meatballs
- breaded chicken breast

sauce
- marinara
- alfredo
- ala vodka
- pesto
- diablo
customized lunch

create-your-own potato bar
-10- per person, minimum of 10 guests

- baked potato
  with butter, sour cream, scallions, chopped bacon, fresh broccoli and shredded cheddar

- sweet potato
  with butter, sour cream, brown sugar, candied bacon, marshmallow and streusel topping

- whipped potato
  with sour cream, shredded cheddar, scallions, chopped bacon, fresh broccoli and caramelized onions

- scalloped potato
  with shredded cheddar, scallions, chopped bacon, sour cream, caramelized onions and roasted mushrooms

create-your-own curry bowl bar
-20- per person, minimum of 10 guests
served with grilled naan bread, whipped curry butter, basmati rice and your choice of two curries, two proteins, three toppings and two sauces

- proteins
  - stewed lamb
  - curry chicken breast
  - red curried coconut shrimp
  - ginger soy tofu
  - grilled curry cauliflower steak

- curries
  - Jamaican curry
    banana-based flavor - mild heat profile
  - Indian curry
    traditional curry, spicy heat profile
  - English curry/tikka masala
    tomato and yogurt based, very mild heat profile

- toppings
  - jalapenos
  - avocado
  - chickpeas
  - saffron paneer
  - roasted spiced sweet potato
  - cilantro leaves
  - Indian slaw
  - stewed squash and zucchini
  - roasted eggplant
  - pickled onions
  - curried cauliflower (aloos gobi)
  - curried peas and cauliflower (gobi mutter)

- sauces
  - fresh herb chutney
  - tomato raita
  - pineapple chutney (spicy)
  - kachumber
  - mango marmalade

premium add-ons
-3.5- per person

- beef chili
- vegetable chili
- pulled pork
- grilled chicken
hot buffets

backyard barbecue
-22- per person, minimum of 10 guests

first
local greens garden salad with house-made buttermilk ranch dressing

entrees
New Creation Farm smoked beef brisket
bone-in fried chicken
sides
cheddar macaroni and cheese
roasted Brussels sprouts and shallots
honey sweet cornbread
Asian
-20- per person, minimum of 10 guests

first
Asian spinach salad with napa cabbage, sliced bell peppers, baby corn, Mandarin oranges, julienned carrot, edamame and sesame ginger dressing

entrees
teriyaki-glazed salmon
sesame chicken
sides
bulgogi vegetables
vegetable fried lo mein
fortune cookies
Spartan
-19- per person, minimum of 10 guests

first
panzanella bread salad with greens, red onion, baby tomato, cucumber, feta and Mediterranean vinaigrette

entrees
grilled chicken gyro with marinated sliced chicken breast, pita bread, shaved lettuce, sliced tomato, red onion and tzatziki sauce
Mediterranean farro stuffed bell pepper with sautéed kale and baby tomatoes
sides
lemon garlic green beans and baby tomatoes
herb-roasted tri-colored fingerling potatoes
fresh sliced bread with olive oil butter
Mexican
-17- per person for two proteins, minimum of 10 guests
-20- per person for three proteins, minimum of 10 guests

first
Mexican chopped salad with local greens, black beans, corn, tomatoes, red onions, cheddar, crisp tortillas and cilantro-lime ranch

entrees
beef, chicken or tofu fajitas with flour tortillas and grilled peppers and onions
sides
charro beans
cilantro-lime rice
sour cream
shredded cheddar salsa Mexicana with tortilla chips
hot buffets

Italian
-18- per person, minimum of 10 guests

first
¥ Caesar salad with romaine hearts, Parmigiano Reggiano, garlic croutons and creamy garlic dressing
entrées
¥ pesto grilled chicken caprese with sliced tomato and melted fresh mozzarella
¥ tri-colored tortellini alfredo with fresh basil and baby tomatoes
sides
¥ roasted lemon garlic broccoli, red pepper flakes and Parmesan cheese
¥ garlic focaccia bread
create-your-own hot buffet
-22- per person, minimum of 10 guests
served with house-made rolls and your choice of one salad, two entrees and two sides

salads
¥ garden salad with grape tomato, cucumber and julienned carrot with balsamic vinaigrette
¥ Caesar salad with romaine hearts, Parmigiano Reggiano and garlic croutons with creamy garlic dressing
¥ wheat berry salad with dried cranberries, kale, cucumber and sunflower seeds with citrus vinaigrette
¥ panzenella bread salad with greens, red onion, baby tomato, cucumber and feta with Mediterranean vinaigrette
¥ baby kale salad with roasted forest mushroom, quinoa, grilled baby peppers and crumbled goat cheese with tarragon white balsamic

entrées
hoisin grilled beef flank steak
¥ sliced beef brisket in jus
¥ sliced black garlic grilled sirloin
¥ honey lemon tarragon chicken breast
¥ chicken tikka masala
¥ teriyaki-glazed salmon
¥ curried grilled cauliflower steak
¥ tri-colored tortellini alfredo

sides
¥ roasted Brussels sprouts and shallots
¥ grilled asparagus
¥ baby carrots
¥ truffled chive whipped potatoes
¥ multi-colored fingerling potatoes
¥ spinach and artichoke risotto
¥ grilled garlic broccoli
¥ quinoa vegetable pilaf
¥ sautéed kale and mushrooms
¥ baked potatoes, butter and sour cream
¥ baked sweet potatoes and cinnamon honey butter

pizza
-16.5- per half sheet three cheese pizza, 24 square pieces (recommended 3-4 pieces per person)
-19.5- per two nine-inch round three cheese pizzas with crust made without gluten containing ingredients

standard toppings
-1- each
¥ olive
¥ onion
¥ tomato
¥ broccoli
¥ bell pepper
¥ banana pepper
¥ basil
¥ spinach
¥ mushroom
¥ pineapple
¥ squash
¥ zucchini

premium toppings
-2- each
¥ sausage
¥ ham
¥ pepperoni
¥ grilled chicken
¥ bacon
¥ bleu cheese
¥ feta
¥ vegan cheese
¥ extra cheese

sauce
¥ red sauce
¥ alfredo
¥ pesto
¥ buffalo
¥ barbecue
¥ aglio e olio
snacks

- **fresh start**
  - 5- per person
  seasonal whole fruit selection, house-made granola bars and Terra chips

- **south of the border**
  - 8- per person
  guacamole, salsa Mexicana, queso di gallo, fresh corn tortilla chips and plantain chips

- **little something sweet**
  - 6- per person
  assorted fruits and treats dipped in dark chocolate with shortbreads and mini tortes

- **fresh fruit skewer**
  - 3.5- per person
  fresh seasonal fruit skewer with local yogurt dipping sauce

- **Kernels by Chrissie handcrafted gourmet popcorn**
  5 gallon minimum; serves roughly 40 guests
  
  movie theater butter -20- per gallon
  caramel -45- per gallon
  cheddar -32- per gallon
  kettle corn -20- per gallon
  cheddar caramel mix -45- per gallon

- **hummus and crudité platter**
  - 7.5- per person
  traditional hummus, grilled lemon artichoke spread, baba ghanoush and assorted seasonal vegetables; served with sliced bread and fresh baked pita chips

- **cheese board, local**
  - 7- per person
  selection of local cheeses with fresh grapes and berries, assorted crackers and sliced baguette

- **artisan cheese board, local and imported**
  - 9- per person
  selection of imported and local cheeses with fresh grapes and berries, fruit compote, fig cake, assorted crackers and sliced baguette

- **antipasto**
  - 10- per person
  shaved Italian meats, assorted cheese, grilled vegetables, roasted peppers and olives; served with toasted baguettes and grissini breadsticks
desserts

- **cookies***
  - 13/- per dozen, select three flavors
  - chocolate chip, oatmeal, sugar, rosemary sea salt, vegan banana chocolate chip

- **mini shortbread cookies**
  - 12/- per dozen
  - lemon, raspberry

- **mini tortes**
  - 18/- per dozen
  - raspberry, chocolate

- **brownies and bars**
  - 14/- per dozen
  - chocolate, blondies, lemon bars

- **panna cotta**
  - 20/- per miniature dozen
  - vanilla bean, fruit or seasonal custard topped with seasonal berries

- **tarts**
  - 18/- per miniature dozen
  - fresh fruit, chocolate truffle, blueberry, lemon curd

- **truffles**
  - 24/- per miniature dozen
  - chocolate, banana, espresso

- **cupcakes***
  - 24/- per dozen, minimum six per flavor
  - yellow, chocolate, mocha, lemon, banana, red velvet, vegan chocolate, vegan banana

- **cheesecakes**
  - 20/- per miniature dozen
  - classic, cherry, chocolate

- **almond macarons**
  - 24/- per miniature dozen
  - banana, vanilla bean, raspberry

- **cake***
  - 25/- per 10-inch cake, 12-16 people
  - 40/- per half sheet, 30-40 people
  - 80/- per full sheet, 50-80 people
  - yellow, chocolate, mocha, lemon, banana, red velvet, vegan chocolate, vegan banana

*cakes, cupcakes or cookies made without gluten containing ingredients can be made upon request*
beverages

iced tea
-18- per gallon*

lemonade
-18- per gallon*

cranberry, apple or orange juice
-18- per gallon*

hot chocolate
-18- per gallon*

seasonal signature punch
-24- per gallon*

Starbucks regular, decaffeinated and assorted hot teas
-26- per gallon*

96 oz. joe-to-go box
-22- per box

assorted diet and regular Pepsi products
-1.75- each

bottled water
-1.75- each

apple, cranberry, orange and grapefruit bottled juices
-2.5- each

bottled Pure Leaf Iced Tea | tea and lemonade, unsweetened black tea, lemon and honey green tea
-2.75- each

Bubly flavored sparkling water
-1.75- each

*approximately 10-12 cups per gallon
Bon Appétit will make the entire on-campus catering menu available to official student groups at a discounted rate. This special pricing is limited to events that will be paid for from student group funds via AGY speedtype or CDEP card.

CONTACT BACATERING@CASE.EDU OR CALL 216.368.4548 FOR MORE INFORMATION!