



CATERING BY BON APPÉTIT AT WILLAMETTE

CATERING
catering | **CATERING**

by bon appétit management company

BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®

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OFFICE HOURS

Our catering office is open Monday through Friday from 8:30 a.m. – 4:30 p.m.

PLACING YOUR ORDER

We prefer that clients place their orders via email once they have had a chance to discuss plans with our catering director.

Our email address for order submissions is catering@willamette.edu.

In order to ensure the success of your catered event, we ask for a minimum of 2 business days notice on standard orders, and 5 business days notice for served events or orders for more than 75 guests.

Clients with special dietary requests or needs should communicate those requests and needs a minimum of 2 business days in advance in order.

Orders will only be confirmed after Bon Appétit is provided with a valid form of payment.

Third party / non-Willamette University clients must submit a 50% deposit no later than 1 week prior to event date – orders will only be confirmed once this deposit is received.

ON-SITE CLIENT RESPONSIBILITIES

Pre-arrangement of event space and room setup (e.g. – seating, technology, audio-visual equipment) with Willamette University's Office of Scheduling, Events, and Conferences at 503-375-5442.

Reservation of event space beginning a minimum of 1 hour before and ending 1 hour after the event start and end times / 2 hours for events of more than 25 requiring china service – this is necessary to allow appropriate setup and clean-up time.

DELIVERY & SERVICE CHARGES

Complimentary onsite delivery is included for orders of \$25 or more.

Smaller orders may be picked up at no charge; or delivery is available for an additional \$10 per order.

Offsite deliveries to locations more than 1 mile from Willamette University are subject to additional delivery and fuel charges based upon distance and the number of trips required to service a given event.

An additional service and setup fee of 12.5% will be assessed for non-Willamette University / third-party events.

Bon Appétit Catering does not charge (or accept) gratuity or staff tips.

GUEST COUNTS & GUARANTEES

Clients will be asked to provide an approximate guest count when requesting a catering quote.

Final guest counts are due 2 business days prior to event dates for caterings of 25 or less; 5 business days prior to event dates for caterings of 25 or more.

Final counts represent the minimum amount a client will be billed for.

No discounts will be given for actual counts which are lower than a client's final guest count.

An additional charge will be assessed in the event that any additional food or beverage is needed for numbers beyond a client's final guest count.

Cancellations made a minimum of 2 business days in advance will qualify for a 100% refund / those made a minimum of 1 business days in advance will qualify for a 50% refund.

Same day cancellations will be charged 100% of the event total based on a client's final count.

Bon Appétit reserves the right to charge clients for any specialty items purchased or prepared should we be unable to reuse or resell them.

ALCOHOL SERVICE

Bon Appétit is able to provide limited alcohol service (beer and wine only) at catered events.

For University-sponsored or on-campus events, clients must secure an alcohol approval in advance through Willamette University. Bon Appétit Catering is unable to provide alcohol service without this approval.

Clients may be required to rent security or alcohol monitors depending on the nature and size of their food and alcohol event.

Outdoor Events

Food safety considerations require that Bon Appétit place tents over outdoor food stations and buffet lines.

Clients will be billed for any rented tenting at market rates and these rental costs will be clearly indicated on client proposals.

CUSTOM CATERED MENUS & EVENTS

In addition to the standard items and menus listed our catering guide, Bon Appétit understands the importance of customizing selections and events to meet the needs of our clientele.

We're eager to work with prospective guests to create unique personalized events and menus.

Clients interested in exploring options for a custom catered experience should contact Tricia Matte (Catering Director) directly by email at tmatte@willamette.edu to begin the planning process

THE BAKESHOP

priced by the dozen (individual pricing available upon request – minimum orders may apply)
made without gluten options available for an extra .75 per dozen

MORNING GOODIES

All items are \$15.00 per dozen (\$1.25 each) unless otherwise indicated

MUFFINS (TWO-INCH SIZE) 15.00

blueberry, zucchini, raisin bran, apple, chocolate, poppy seed, lemon-raspberry, and seasonal selections

PETITE PLAIN CROISSANTS 15.00

with local preserves and butter

FRUIT FILLED ICED DANISHES 15.00

mixed berry, apple, lemon

FROSTED CINNAMON ROLLS 15.00

traditional icing or cream cheese frosting
(walnuts or raisins added by request)

COFFEE CAKE SQUARES 15.00

lemon-blueberry, traditional crumb, seasonal varieties available

HOUSE-BAKED SCONES 17.00

with local house-made preserves and butter
traditional, poppy seed, maple nut, chocolate, seasonal berry, seasonal selections

BREAKFAST BREADS 13.00

zucchini, banana, blueberry, chocolate chip, seasonal varieties

MINIATURE CINNAMON ROLLS 12.00

traditional icing or cream cheese frosting
(walnuts or raisins added by request)

FULL-SIZED CROISSANTS

with local preserves and butter 19.50
plain (almond and chocolate available for 23.50 / dozen)

ASSORTED RAISED DONUTS 13.50

locally baked by King Donut

BAGELS WITH WHIPPED CREAM CHEESE 22.50

plain, sesame, whole wheat, blueberry, cinnamon raisin, everything, onion, garlic, asiago, and multi-grain

PETITE BAGELS WITH WHIPPED CREAM CHEESE 16.75

plain, sesame, whole wheat and cinnamon raisin

ALL- DAY GOODIES

FRESH-BAKED COOKIES AND BROWNIES 13.00

chocolate chip, oatmeal raisin, sugar, snickerdoodle, lemon coconut, molasses, peanut butter, and m&m

SPECIAL SELECTION COOKIES 15.50

pignoli, coconut macaroons, chocolate dipped coconut macaroons, toasted hazelnut shortbread, chocolate dipped shortbread, monster cookies, pignoli

BAR TREATS 14.50

blondies, seasonal jam swirl, cheesecake brownies, oreo brownies, lemon bars, rocky road bars, seasonal berry oat bars, chocolate oat bars, rice krispy treats, oreo krispy treats

additional sweets options available on desserts page

COLD BREAKFASTS

priced per person – all include coffee, decaffeinated coffee, hot water, tazo teas, and bottled juice
made without gluten options available for an extra .75 per person

CLASSIC CONTINENTAL 6.75

fresh fruit salad and assorted goudy-baked breakfast breads
substitute coffee cake squares or fruit filled iced danishes for an additional 1.00 per person

THE MILL STREAM 8.45

seasonal fresh fruit salad, bob's red mill granola, plain yogurt, willamette valley berry puree, local flying bee ranch honey, and raisin bran muffins

FRITTATA BREAKFAST 10.25

oven-baked 'muffin tin' frittatas (served at room temperature, except by request), fresh-cut fruit salad, and local berry muffins
choice of vegetarian or traditional
vegetarian: caramelized onions, fresh tomatoes, basil, ricotta salata
traditional: italian sausage, caramelized onions, fresh herbs, yukon potato, and ricotta salata

GOING OUT IN THE MORNING, TRY A BOX TO GO!

MUFFIN BREAKFAST BOX \$7.75

local berry muffin, individual fruit yogurt, seasonal whole fruit, orange or apple juice, bottled water

BAGEL BREAKFAST BOX \$8.75

bagel and cream cheese, individual fruit yogurt, seasonal whole fruit, orange or apple juice, bottled water

HOT BREAKFASTS

priced per person – all include coffee, decaffeinated coffee, hot water, tazo teas, and bottled juice made without gluten available for an extra .75 per person

THE BLUE RIBBON 9.00

traditional scrambled eggs, sausage links or bacon, hash brown potatoes, fresh-cut fruit salad, streusel-topped coffee cake

THE OLD-FASHIONED 9.75

scrambled eggs with cheddar and chives, home-fried potatoes, chicken apple sausage, fresh fruit salad, corn muffins

THE BISCUIT BAR 10.95

house-made biscuits, sausage or vegetarian gravy, bacon, traditional scrambled eggs, shredded cheddar cheese, fresh-cut fruit salad, whipped butter, seasonal fruit jam, and local honey

BUILD YOUR OWN BURRITO 11.75

scrambled eggs, chorizo, country style potatoes, sweet onions, fire-roasted peppers, sour cream, cotija cheese, shredded cheese, mild salsa verde, salsa rojo, cilantro and flour tortillas, fruit salad

FLAPJACK BREAKFAST 8.95

traditional and local blueberry flapjacks with smoked gouda scrambled eggs, sausage links or bacon, whole fruit, warm maple syrup, and whipped butter

A LA CARTE ADDITIONS

priced by the each unless otherwise indicated

scrambled egg toppings (e.g. – melted cheese, caramelized onions, salsa) .75

bob's red mill granola (four ounce portion / equivalent to a small soup cup) 2.25

6 oz individual fruit yogurt 1.95

house-made yogurt, fresh fruit, and bob's red mill granola parfait 3.95

bacon, sausage links, or ham (two pieces) 1.75

BOXES TO GO

STANDARD BOX LUNCHES – sandwiches and wraps

all include whole fruit, bagged chips, bagged brownie, and your choice of soda or bottled water

made without gluten bread and dessert available at .75 per person

the deli sandwich 9.65

choice of meat (turkey breast, italian-style salami, ham, roast natural beef, or pastrami)

and cheese (swiss, cheddar, pepperjack, or provolone), lettuce, tomato, packets of mayonnaise and mustard – served on focaccia or whole wheat bread

the deli vegan sandwich 9.65

roasted garden vegetables with house-made chickpea hummus – served on focaccia bread (vegan)

the deli tortilla wrap 9.95

choice of fillings and served in flour tortillas

teriyaki chicken (or tofu) with rice, cabbage, and carrots

roasted garden vegetable with chickpea hummus

turkey breast with lettuce, tomato, swiss cheese, and dijon mayonnaise

roast natural beef with lettuce, onion, tomato, pepper jack cheese, and dijon mayonnaise

crispy-fried chicken with white rice, lettuce, tomato, cheddar cheese, and house-made ranch dressing

DELUXE BOX LUNCHES – SANDWICHES, WRAPS, AND ENTRÉE SALADS

SANDWICHES 11.25

all deluxe sandwiches are served on focaccia (or ciabatta) bread and include whole fresh fruit, bagged house-made potato chips, lemon coconut cookie, and your choice of soda or bottled water made without gluten bread and dessert available at .75 per person

the cowbell

roast natural beef with roasted Poblano pepper, romaine hearts, pepper jack cheese, and chipotle honey cream cheese

capitol dagwood

smoke-roasted turkey breast, roast natural beef, and deli ham with field greens, sliced tomato, provolone cheese, and whole grain mustard mayonnaise

emidio's choice

capicola salami and prosciutto with red wine vinegar marinated onions, field greens, provolone cheese, and house-made garlicky caesar spread

sometimes a great turkey

smoke-roasted turkey breast with bacon, field greens, sliced tomato, tillamook cheddar cheese, and house-made avocado spread

the gardener

grilled local portabella mushrooms with caramelized onion, roasted red peppers, field greens, sliced tomato, aged smoked provolone, and sundried tomato hummus (vegetarian)

(vegan available upon request)

chicken caprese

roasted chicken breast, fresh mozzarella, sliced tomato, fresh spinach, and balsamic basil pesto

TORTILLA WRAPS 11.25

all deluxe wraps include whole fresh fruit, bagged house-made potato chips, lemon coconut cookie, and your choice of soda or bottled water

made without gluten wrap and dessert available at .75 per person

the honolulu express

sweet soy (or tofu) marinated chicken with pineapple cabbage slaw and spicy sriracha chile aioli (available vegan)

the smoke-roasted beef

house-smoked and roasted natural beef with fried onions, field greens, tillamook cheddar cheese, sliced tomato, and craft ale aioli

the mighty falafel

deep-fried chickpea falafel with romaine lettuce, hummus, tomato, red onion, feta and curried yogurt sauce (vegetarian)

turkey club

smoke-roasted turkey breast with field greens, bacon, sliced tomato, swiss cheese, and house-made avocado ranch

thai smoked shrimp wrap

steamed white rice, lentils, sautéed shrimp (or tofu), fresh spinach, cilantro, and thai aioli (thai chili sauce, thai chili, garlic, lime juice, and mayonnaise)

barbeque ranch

grilled chicken breast, bacon, smoked gouda, lettuce, tomato, and house-made barbecue ranch sauce

ENTRÉE SALADS

all boxed entrée salads include three slices of artisan bread, whole fresh fruit, bagged house-made potato chips, lemon coconut cookie, and your choice of soda or bottled water

grilled steelhead niçoise 12.85

salt-and-pepper-seared sustainably-farmed northwest steelhead with field greens, roasted fingerling potatoes, sliced cherry tomatoes, hard-boiled egg wedges, green beans, and house-made lemon vinaigrette

zorba the salad 11.75

greek-style salad with two lemon chicken skewers, grilled sweet peppers, tomatoes, cucumbers, crumbled feta cheese, olive oil, mediterranean herbs, and cured olives

honey glazed steelhead 13.50

mesclun greens, julienned carrots, tomato wedges, blue cheese, candied nuts, and shallot vinaigrette

asian sidestreet salad 11.75

ginger-soy marinated beef, chicken, or tofu with napa cabbage, red onion, carrot, cilantro, fried rice stick noodle garnish, and spicy sweet chile sriracha dressing

goudy's caesar salad 9.75

fresh-chopped romaine lettuce with crumbled parmesan frico, herbed croutons, and traditional caesar dressing (add grilled chicken or oregon pink shrimp for 2.25)

frijole chop 10.75

romaine lettuce, cherry tomatoes, black beans, red onion, avocado, jicama, cotija cheese, house-made tortilla strips, cilantro lime vinaigrette (add grilled chicken for 2.15)

bistro style chicken 10.75

mesclun greens, sliced apples or pears, candied nuts, blue cheese, and grilled chicken breast with cider vinaigrette

HOUSE-MADE PIZZAS

14" pies each serves approximately 3-4 people
all pies are cut into 12 slices

easy cheese 11.15

house-blend cheese pizza with goudy tomato sauce base

ciao, pepperoni! 12.15

sliced pepperoni with house-blend cheese and goudy tomato sauce base

lanai city pie 12.95

canadian-style bacon with pineapple chunks, house-blend cheese, and goudy tomato sauce base

EL RANCHO DEL POLLO 13.95

grilled chicken breast with crumbled bacon, caramelized onion, house-blend cheese, and house-made ranch dressing (blue cheese is recommended and available by request)

the harvest 12.95

gorgonzola, bacon, roasted apples or pears (season dependent), sliced red onion, and brushed-olive oil base

salsiccia 12.50

italian-style sausage with olives and fresh mushrooms, mozzarella, herb garnish, and goudy tomato sauce base

veganlove 11.95

sun dried tomatoes, spinach, red onion, eggplant, roasted peppers, and goudy tomato sauce base (no cheese)

bacon simplicity 12.50

sweet bacon with mozzarella, red onions, and house-made pesto base

johnny napoli 11.95

fresh mozzarella, roma tomatoes, basil garnish, and brushed garlic olive oil base (vegetarian)

the genovese 12.00

mozzarella and local goat cheese with balsamic onions, fresh basil and a brushed olive oil base (vegetarian)

pepperoni supreme 12.95

sliced pepperoni with mozzarella, mushrooms, red onion, pepperoncini, black olives, roasted red peppers, and goudy tomato sauce base

the taco 12.50

taco-seasoned ground beef with provolone, onions, bell peppers and a cheese sauce base

MAKE IT A BUFFET

add a vegetarian mixed green salad or a traditional caesar salad, cookies or brownies, and assorted sodas/bottled waters for an additional \$6.15 per person

BUFFET MEALS

all buffets include your choice of cookies or brownies (unless otherwise indicated), and assorted canned soda and bottled water or coffee and hot tea service – priced per person

goudy's mobile deli 10.75

made without gluten options available for an extra .75 per person

your choice of deli meats, cheeses, and salad (see below);

includes lettuce, onion, tomato, dill pickles, house-made potato chips, assorted sliced breads, mayonnaise, whole grain mustard, and

vegan hummus (portions based on one sandwich per person)

deli meats and veggie option (choose three)

turkey breast

ham

italian style salami

pastrami

roast beef

prosciutto

grilled portobello mushrooms

grilled zucchini and yellow squash

cheeses (choose three)

pepper jack

smoked gouda

provolone

cheddar

dill havarti

salads (choose one)

goudy caesar salad

creamy potato salad

seasonal whole grain

pesto tortellini

blue-ribbon coleslaw

mixed green salad dressings

the taco shop 13.95

your choice of taqueria meat, rice, and beans (see below); includes fajita vegetables, red and white cabbage slaw with carrots, cilantro, and honey lime dressing, shredded cheese and lettuce, onions, jalapeño peppers, sour cream, house-made guacamole, salsa rojo, warm flour and corn tortillas, and tortilla chips

taqueria meat (choose 1)	vegetarian option	rice (choose 1)	beans (choose 1)
carne asada (beef)	sofritas style tofu	vegan spanish rice	whole pinto beans
spiced ground beef	vegan brown rice	whole black beans	refried pinto beans
shredded chicken rojo		cilantro lime white rice	
carnitas-style pork		cilantro lime brown rice	

old school supertime 12.95

your choice of main dish and side dish; includes corn-on-the cob, blue-ribbon coleslaw with creamy celery seed dressing, house-made drop biscuits with whipped butter and local berry jam, seasonal fruit cobbler with whipped cream

main dish (choose one)	vegetarian option	side dish (choose one)
traeger-smoked brisket	quinoa stuffed sweet potatoes	sweet potato purée
local honey-glazed ham	vegetarian meatloaf	scalloped potatoes with chives
ketchup-glazed meatloaf (turkey on request)		herb and mushroom stuffing
boneless fried chicken		creamy mac-n-cheese
bone-in fried chicken		cajun-style mac-n-cheese
cooked pork roast		mashed potatoes with gravy

little italy 10.75

made without gluten option .75 extra per person

penne pasta and cheese tortellini with your choice of sauces (see below); includes goudy's caesar salad with house-made croutons and parmesan frico, fresh fruit salad, herb-&-garlic ciabatta, and shredded parmesan

sauces (choose two)

italian sausage marinara
grilled chicken alfredo
vegan garden pomodoro with mushrooms
creamy basil pesto
creamy basil pesto with chicken
traditional puttanesca with olives

from the chengdu spice box 11.75

sichuan-style spicy pork (or chicken) and stir-fried chile tofu with asian mushrooms; includes noodle salad with peanut dressing, shredded napa cabbage salad with shredded fresh vegetables and rice wine vinaigrette, steamed white rice, and almond cookie

the reinvented baked potato 10.95

add sweet potatoes for .75 per person

baked jumbo potatoes with your choice of chili and salad (see below); includes crisp-fried onion shreds, sour cream, chopped spicy candied bacon, queso fresco, mild roasted corn salsa, sliced avocado, sautéed local kale, steamed broccoli, and butter

chili (choose one)	salads (choose two)
vegetarian chili	mixed green salad with (2) dressings
black bean chili	fresh fruit salad
chili con carne (natural beef)	traditional cabbage slaw

north-and-west 14.75

your choice of a main dish, side dish, and salad; includes roasted seasonal vegetables and rolls with whipped butter

main dish (choose 1)	side dish (choose 1)	salad (choose 1)
citrus honey glazed steelhead	roasted fingerling potatoes	chef's seasonal
lemon-herb chicken quarters	roasted sweet potatoes & yams	mixed green saladwith (2) dressings
shepherds pie	whole grain pilaf	
vegetarian option (choose 1)		
vegetable wild rice stuffed hard squash		wilted kale salad
root vegetables with red wine ragu		
vegetarian shepherd's pie		

il mediterraneo 13.65

your choice of a main dish, side dish, and salad; includes roasted seasonal vegetables, parmesan breadsticks and whipped butter, biscotti and cookies

main dish (choose 1)	side dish (choose 1)	salad (choose 1)
chicken marsala	roasted fingerlings	traditional caesar salad
tomato basil poached meatballs	mediterranean couscous	wilted kale salad
in marinara		mixed green salad
vegetarian option (choose 1)		
quinoa cakes with roasted pepper sauce		
stuffed portobello mushrooms		
grilled vegetarian napoleon with basil marinara sauce		

THE THREE SALAD EXPERIENCE 12.95

choice of (3) salads with fresh seasonal fruit salad, grilled sliced chicken, grilled sliced portobello mushrooms, and rolls with whipped butter

field green salad

with (2) dressings

goudy whole grain salad

with apples, pears, and cranberries in lime vinaigrette

ranch-house salad

with romaine, hard-boiled eggs, chopped tomatoes, red onion, avocado, bacon, blue cheese, and creamy blue cheese dressing

asian sidestreet salad

with napa cabbage, red onion, shredded carrot, cilantro, fried rice stick noodle garnish and spicy sweet chile sriracha dressing

zorba the salad

with grilled sweet peppers, tomatoes, cucumbers, crumbled feta cheese, olive oil, mediterranean herbs, and cured olives

frijole chop

with black beans, roasted corn, grilled chiles, onion, cheddar cheese, avocado, cilantro, and honey-chipotle dressing

BARBEQUE BUFFETS

all bbq buffets include house-baked cookies, assorted soda and bottled water
upgrade to a berry shortcake for an additional \$1.75 per person
onsite chef is available to prepare your food for an additional \$15 per hour (4 hour minimum)
15 person minimum

traditional bbq 11.00

grilled all natural beef hamburgers, grilled all beef hot dogs, and grilled veggie burgers
cheddar cheese, lettuce, tomato, onions, and pickles
traditional potato salad
mixed green salad with (2) dressings
sliced watermelon
includes mayonnaise, mustard, ketchup, and relish packets

western chicken 13.75

herb and citrus grilled chicken quarters served with whisky bbq sauce
masa and queso fresco stuffed roasted tomatoes with roasted red pepper sauce
smashed yukon potatoes with chipotle butter
grilled vegetable platter
mixed greens with briar rose chèvre, fried onions, candied pecans, and roasted shallot vinaigrette
mixed fruit salad with berries

ranch house bbq 15.00

traeger-smoked beef brisket served with local ale bbq sauce
house-made quinoa veggie cakes with roasted tomato sauce
local honey barbeque baked beans
roasted seasonal vegetables
creamy cabbage slaw
potato salad
sliced watermelon

shrimp-on-the-fire 16.95

lemon and garlic grilled shrimp
grilled vegetable skewers
twice-baked yams with quinoa and herbs
salt and pepper roasted fingerling potatoes
layered tomato, fresh mozzarella, basil salad topped with olive oil, salt, pepper, and balsamic reduction
mixed green salad with seasonal vegetables and 2 dressings
sliced watermelon

APPETIZERS & HORS D'OEUVRES

(priced per person)

sliced fruit platter 1.90

sliced fruit and cheese platter 2.95

with sliced baguette and crackers

skewered fruit sticks 2.85

with vanilla bean sweetened cream cheese

vegetable crudité platter 1.90

with house-made ranch and hummus

local & artisan cheese platter 2.70

with baguette and crackers

super mezze 5.95

with pita bread, feta cheese, hummus, tzatziki, baba ghanoush, cucumbers, tomatoes, and olives

mixed nuts, dried fruit, and cheese platter 3.05

with honey and crackerbread

cascade crostini 2.75

with (3) custom spreads

willamette antipasto 4.15

italian style salami, capicola, prosciutto, provolone, mozzarella, house-pickled vegetables, olives, and sliced baguette

lemon poached shrimp with house-made cocktail sauce 3.10

(36-40 count/ 3 per person)

crostini with tomatoes, capers, fresh basil, and olive oil 2.35

chile-seared shrimp crostini round 3.25

with chipotle spread, cilantro and roasted corn

make your own nacho bar 3.60

cheese sauce, guacamole, salsa, sour cream, onions, jalapenos, and tortilla corn chips

house-made hot wings 5.00

choice of buffalo, teriyaki, or barbeque / house-made ranch or blue cheese dressing – includes carrot and celery sticks
(based on 2.5 per person)

APPETIZER PACKAGES

(priced per person)

the greek goddess 8.15

cucumber cubes with baba ghanoush, lemon zest
caprese skewers with cherry tomato, fresh mozzarella, basil leaf
marinated and grilled seasonal vegetables
flatbread with hummus, tzatziki, cured olive tapenade

rustic bites 9.50

roasted pumpkin and chèvre tartlets
assorted tortilla pinwheels (include prosciutto & cheese)
pecan and pear bites
willamette antipasto platter (see individual item description)

southwest flair 6.60

open-faced miniature beef pastries with salsa ranchera, queso fresco & cilantro
chipotle chicken crostini with grilled corn, queso fresco & cilantro
black bean quesadillas with chipotle lime crema

simply from scratch 9.25

prosciutto wrapped cantaloupe
petite wild mushroom and chèvre phyllo cups
bite-sized brie & pear puree turnovers
petite chicken pesto profiteroles

northwest flavors 9.25

northwest smoked steelhead crostini with lemon aioli
berry stuffed brie en croute with sliced baguette
bacon wrapped chèvre stuffed dates
roasted pear with pecan and blue cheese phyllo cups

the southeast asian 7.50

tamari ginger chicken skewers with pineapple salsa
asian salad rolls with ponzu sauce
beef satay skewers with thai peanut dipping sauce
bangkok sweet chile cabbage slaw

sub-continental delights 10.25

seared lamb skewer with mint pesto
cocktail potato samosas
curried chicken and vegetable phyllo cups with garlic mint yogurt drizzle
curried butternut squash phyllo cup

from sea to shore 10.75

seared shrimp skewer with lemon, garlic, and herbs
baked baguette topped with spinach dip
crab salad in a roasted crimini mushroom cup
cherry tomatoes with bacon, micro greens and herbed aioli

hand-rolled sustainable sushi platter 19.50

your choice of three six-piece rolls – includes shoyu, wasabi, and pickled ginger

northwest roll with surimi, avocado, and cream cheese
oregon pink shrimp roll with chives and cucumber
spicy local albacore roll with green onion, sesame, cucumber, and gochujang mayonnaise
garden roll with fresh vegetables and goma wakame

kaneko bento express 11.15

hibachi chicken, seared albacore tuna, marinated & seared tofu, vegetable sushi rolls,
yakisoba noodle salad, pineapple, shoyu and wasabi

SWEETS & HOUSE-BAKED DESSERTS

decorated cupcakes - priced per dozen
5" size 28.00 / 2" size 18.00/ bite-sized 12.25

chocolate with raspberry buttercream
vanilla bean with caramel buttercream
cappuccino with latte buttercream
lemon with berry buttercream
seasonal varieties (inquire)

individual icing-drizzled bundt cakes 2.95 each

assorted seasonal flavors (inquire)

freshly baked cheesecake 17.50 each

traditional, white chocolate, dark chocolate, seasonal fruit/berry, seasonal pumpkin/eggnog, oreo
9" diameter / serves 12 guests
made without gluten available for an additional 2.00

PIES, TARTS AND TARTLETS

individual 3-inch tartlets 3.00 each

(see pies below for flavors)

House-made 8-inch pies 22.00 each

apple, lemon meringue, mixed berry, seasonal berry, peach, pecan, sweet potato, pumpkin, banana cream, coconut cream, chocolate cream, seasonal berry cream

house-made 8-inch tarts 25.00 each

fresh fruit and pastry cream, key lime, lemon curd, caramel chocolate ganache

warm fruit crisp with whipped cream 3.50 per person

strawberry rhubarb, northwest apple, peach, local mixed berry, cinnamon pear

sweet phyllo bites 3.00 each

caramel hazelnut, seasonal fruit and cream, chocolate mint ganache, salted caramel
apple, white chocolate raspberry

hand-made truffles 18.50 per dozen

milk chocolate, dark chocolate, white chocolate

hand-made cake truffles 16.00 per dozen
inquire on flavors

petite mousse-filled cream puffs 1 8.00 per dozen
chocolate, maple, local mixed berry, vanilla, lemon

willamette valley berry shortcake bar 4.95
priced per person- housemade shortcake, willamette valley berry blend, whipped cream

ice cream sundae bar 5.95
priced per-person including two flavors of ice cream, assorted sauces and toppings, whipped cream, mixed nuts

ice cream 48.00
three-gallon tub (specialty flavors by special order / pricing)

CAKES

cake decoration is subject to additional charges based upon design review
made-without-gluten / vegan cakes are available for an additional 10% above menu price

8-inch round cake 22.95
serves approximately 6 – 8 guests

½ sheet cake 45.00
serves approximately 40 guests

serves approximately 80 guests

cakes	fillings	frostings
carrot	cream cheese	cream cheese
chocolate	chocolate mousse	chocolate buttercream
german chocolate	raspberry	coconut pecan
vanilla	lemon	lemon buttercream
white	white chocolate mousse	vanilla buttercream
yellow		raspberry buttercream
cappuccino		latte buttercream
		strawberry buttercream
		coconut buttercream

Birthday Celebration Package 22.95
Includes Personalized Decorated 8-inch Cake (See Above),

Special Birthday Card & Utensils / Napkins for Six

BEVERAGE SELECTIONS

HOT BEVERAGES

price includes cream, sweetener, disposables cups, stir sticks & disposable napkins
non-dairy milks available by request at no additional charge

starbucks fair trade coffee and / or decaffeinated coffee
1.30 per person
16.25 per 96 ounce portable 'traveler'

tazo tea
1.30 per person (based on one bag each)

COLD BEVERAGES (CONTAINERS)

priced per gallon – approximately 8 servings per pitcher / 16 servings per gallon

orange juice / apple juice / cranberry juice / natural lemonade 19.75

iced tea / fruit punch 14.00

sparkling fruit punch 15.00

iced water 4.00

BOTTLED BEVERAGES

tropicana fruit juices 1.95
still bottled water 1.60
canned pepsi-brand soda 1.60
sparkling water 2.00
small bottle martinelli's sparkling apple cider 2.15

ALCOHOLIC BEVERAGES AND BAR SERVICE

in addition to our house-selections, a wide variety of regionally and globally-sourced wines are available for order through bon appétit at market prices.

should you wish to purchase specific wines for your event, please contact our catering director to make arrangements.

bottled oregon craft-brewed beer (house-selection)

3.85 per bottle

kegs of oregon craft-brewed beer kegs

starting at 310.00

(requires 50.00 keg tap fee per keg)

oregon-made wine (house-selection)

standard offerings include pinot noir, pinot gris, chardonnay, riesling, rosé

6.25 glass / 25.00 bottle

argyle (oregon) sparkling wine 9.50 glass / 38.00 bottle

(champagne flute rental is necessary – market rates apply)

sparkling prosecco / cava (house-selection) 7.50 glass / 30.00 bottle

(champagne flute rental is necessary – market rates apply)

sparkling wine bar (market price)

create your own wine cocktail bar setup with simple syrup, ginger syrup, fresh berries, willamette valley fruit puree, and orange juice

(champagne flute rental is necessary – market rates apply)

corkage for client-provided wines 10.50 per bottle

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