



preparing authentic, made from scratch food
in a socially responsible manner

catering
at
the college
of idaho

BON APPÉTIT
MANAGEMENT COMPANY

food service for a sustainable future®



about bon appétit

We are 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 the environment and always conduct our business with the highest ethical standards.

Our food standards

The following food standards have been created for the well-being of our guests:

- Menus are written based on seasonality and availability of regional fresh product. Whenever possible, these are produced locally using sustainable and organic practices.
- Turkey and chicken are produced without the routine use of antibiotics as a feed additive.
- Hamburgers are made with fresh ground beef from cattle raised on vegetarian feed and never given antibiotics or hormones. We use only solid muscle meat and fat. No neck or trim is allowed.
- Other meats are raised without antibiotics as a first preference.
- Turkey and beef are roasted in-house daily for deli meat.
- Milk and yogurt are from cows not treated with artificial bovine growth hormone.
- Shell eggs are produced cage-free and are certified by humane farm animal care, food alliance or animal welfare approved.
- Vegetarian options are plentiful at every meal.
- Healthy menu items are a mainstream offering throughout our cafés.
- Salsas, pizza, marinara and other sauces are made from scratch.
- Stocks are made from scratch the day before use to ensure the removal of fats.
- All seafood purchases, wild and farmed, follow the sustainability guidelines of the Monterey Bay Aquarium's Seafood Watch Program. Seafood should be purchased fresh when available locally or frozen at the source to ensure quality, and never air-freighted.
- Olive and canola oils are used for everyday salad dressings. Specialty oils for other purposes (i.e. Walnut oil or chili oil). Peanut oil is never used in the preparation of our food.
- Trans fats are not used in our kitchens.
- All salad dressings are made from scratch. Nonfat and low-calorie dressings may be purchased as necessary.
- Vegetables are prepared in batches at the last possible minute and served in the smallest possible batches.
- Msg is never used in the preparation of our food.
- Mashed potatoes are made from fresh potatoes.
- Fresh squeezed lemon juice is used for cooking and sauces.
- Cookies and muffins are baked fresh daily. Breads are baked fresh daily where possible.

LEARN HOW FOOD CHOICES IMPACT THE ENVIRONMENT, COMMUNITY AND YOUR WELL-BEING AT:

WWW.CAFEBONAPPETIT.COM

about bon appétit

We proudly work with the following local farms and producers:

Canyon Bounty Farm

Next Generation Organics

Purple Sage Farms

Ballard Family Dairy & Cheese

Homestead Natural Foods

Purvis Nursery and Orchard

Sunny Slope Poultry

Springs of Life

Robbins Family Farm

Williamson Orchards

Wissel Farms

M&M Heath Farms

Rolling Stone Chèvre

Meadow Lark Farm

Idaho's Bounty Co-Op

Peaceful Belly Farms

Sweet Valley Organics

Green Goat Dairy

Rice Family Farms

The College of Idaho Sustainability Garden

Rooster Ridge Vineyards

table of contents

Beverages	1
Early Risers	2
Breakfast	4
Deli	5
Appetizers	8
Casual Buffet Meals.....	14
Barbecues	18
Custom Buffets and Plated Meals.....	19
Sweet Endings	20
Catering Policies and Procedures.....	22

beverage selections

Hot beverages

approximately 10 servings per small tower / 20 servings per large tower

Regular, decaffeinated coffee or hot tea

Small tower 12.00

Large tower 20.00

Cold beverages

pitcher serves approximately 8, 3 gallon serves approximately 48

Orange / Apple / Passion Guava / Cranberry Juice 8.00 pitcher/35.00 3 Gallon

Iced Tea / Lemonade / Fruit Punch 5.00 pitcher/25.00 3 Gallon

Aqua Fresca 5.00 pitcher/25.00 3 Gallon

Strawberry Basil, Cucumber Mint, Pineapple Jalapeño

Ice water service .25 per person

(service fee covers labor, and costs for disposable ware etc.)

Bottled beverages

Fruit Juices 1.75 each

Dole varieties include orange, grape, apple, cranberry and grape cranberry

Naked Juice 3.25 each

Varieties include blue, green and red machine

Rocks Water 1.50 each

Canned Pepsi Brand Sodas 1.25 each

Specialty beverages available upon request

Beer and wine

Wine – bottle 30.00/15.00 (local/domestic)

Beer – bottle 4.00 (domestic & microbrew)

Beer – keg 200.00/250.00 (domestic/microbrew) includes tapping equipment

Wine

Local / Domestic

We offer local wines as a first preference, please ask about our wine selection

Beer

Domestic / Microbrew

Ask about our local beer selections

from our bakery

Early risers

one dozen minimum per variety

Fresh baked muffins 13.00 dozen

Cherry, coffee cake, lemon cream cheese, chocolate chip, blueberry crumble or savory corn and pepper

Sweet breakfast breads 10.00 loaf

approx. 11 slices

Chocolate zucchini, almond cranberry, glazed banana nut, carrot with cream cheese frosting, sunflower seed bread or orange almond poppy seed

Assorted bagels with cream cheese 16.50 dozen

Choice of two cream cheese flavors: garlic chive, berry, caramelized onion, sun dried tomato, basil pesto, honey walnut, herb, garden vegetable, cinnamon maple, plain and low fat

House baked sweet rolls 14.00 dozen

Caramel sticky buns, orange glazed cinnamon rolls, maple walnut sticky bread, apple cinnamon buns with maple glaze or frosted almond buns

Scones with preserves and whipped butter 14.50 dozen

Blueberry lemon, cheddar sausage, cherry almond, oatmeal chocolate chip, cranberry orange, banana raisin, chocolate cream cheese or maple nut

Danish & pastries 13.50 dozen

Bear claws, powder sugar beignets, diplomat, glazed turnovers, large croissants or fruit danish – choice of filling: cream cheese, berries, peaches, lemon curd or apple

Doughnuts 13.00 dozen

House made glazed doughnut, bismark or apple fritter

Petite croissants 13.50 dozen

Fresh baked croissants with whipped butter and preserves

Filled croissants 16.00 dozen

Chocolate, almond, apricot, pesto or ham and cheddar

Monkey bread 13.00 loaf

Sweet, sticky soft pastry dough sprinkled with cinnamon

breakfast selections

10 person minimum order per buffet

- The continental** **6.00 per person**
Fresh baked muffins, pastries, croissants, sliced fruit, assorted juices, water, coffee and tea
- The classic** **10.00 per person**
Fresh baked muffins, sliced fruit, scrambled eggs, bacon or sausage links, country potatoes, assorted juices, water, coffee and tea
- Hippie breakfast** **11.00 per person**
Yogurt and granola station, pesto eggs with tofu and mushrooms, oven roasted breakfast potatoes and sliced fruit served with assorted juices, water, coffee and tea
- New York continental** **12.00 per person**
Assorted bagels with cream cheese, fresh baked pastries, smoked salmon with hard boiled eggs, minced shallots, lemon slices and crispy capers, sliced fruit, assorted juices, water, coffee and tea
- Naturally healthy continental** **11.00 per person**
Yogurt parfait station with low fat yogurt selection, seasonal berries and dried fruit, house made granola, multigrain breads and whole wheat muffins with sliced fruit, assorted juices, water, coffee and tea
- The quiche** **9.00 per person**
Fresh baked mini croissants served with preserves, sliced fruit, spinach and swiss quiche, bacon and cheddar quiche, ham and roasted pepper quiche or customized quiche, assorted juices, water, coffee and tea
- Texmexfast** **11.00 per person**
Pepper jack scramble, chorizo scramble, roasted potatoes, bacon or sausage links, warm tortillas, fresh pico de gallo and salsa with assorted juices, water, coffee and tea

breakfast selections

The custom breakfast

11.00 per person

Choose two main dishes and two sides from the list below

Served with fruit salad, assorted juices, water, coffee and tea

- **main dishes (choose two):**

scrambled eggs

herb and tomato frittata

scrambled eggs with cheese

customized quiche

ham and cheddar scramble

biscuits and sausage gravy

- **sides (choose two):**

smoked bacon

sausage links

hash browns

savory bread pudding

oven roasted potatoes

hot cereal

Additions to any of the above breakfast selections:

Add 2.00 per person for granola and yogurt

Add 1.00 per person for whole fruit

Add 1.50 per person for bagels and cream cheese

from the deli

10 person minimum order per wrap or sandwich variety

Beverages and desserts sold separately

Add **\$1.00** per person for tossed green salad, potato salad, pasta salad or fruit salad

Build your own deli sandwich **8.75 per person**

Choice of turkey, ham, salami, roast beef

Or vegetarian (seared eggplant, squash, spinach, tomato and hummus)

Sandwiches served on whole grain bread

Includes mayonnaise and mustard on the side

Bon Appetit boxed Lunch **9.50 per person**

Includes: whole fruit, chips, cookie, bottled water or soda, packets of mayonnaise and mustard, napkin and plastic knife

Pre-made deli sandwich **7.25 per person**

Choice of turkey, ham, salami, roast beef

Or vegetarian (seared eggplant, squash, spinach, tomato and hummus)

Sandwiches served on whole grain bread

Includes mayonnaise and mustard on the side

Gourmet wraps and pitas **8.50 per person**

Roasted turkey and tomato wrap with spinach, parmesan cheese and pesto aioli

Smoked turkey and brie wrap with red onion marmalade and romaine lettuce

Beef shawarma with seasoned sliced meat, cucumber, tomato, olive, feta cheese and lettuce on folded pita bread

Gourmet sandwiches **8.50 per person**

Choose from:

- House roast beef with artichokes, roasted peppers and green olive tapenade on a tellara roll
- Chipotle pulled chicken with crisp lettuce, avocado aioli and pickled onion on baguette
- Grilled chicken with goat cheese, red pepper jam and fresh greens on house made focaccia bread
- Grilled flank steak with remoulade sauce, arugula and roasted peppers on ciabatta bread
- Turkey pastrami with green pepper relish and provolone on rustic garlic and black pepper bread
- Grilled eggplant with roasted peppers, red onions, baby spinach and ricotta cheese on a tellara roll

from the deli

Beverages and desserts sold separately

Side salads

Baby green salad 1.00

Crisp greens tossed with cherry tomato, diced onion, carrot, black olive and choice of dressing

Thai noodle salad 2.00

Thin rice noodles with shredded napa cabbage, purple cabbage, sweet red pepper, carrot and cucumber tossed with red curry soy dressing and garnished with cilantro and peanuts

Singapore noodle salad 2.00

Yakisoba noodles, sliced shiitake mushrooms, bamboo shoots, sweet peppers and green onion tossed with spicy chili and peanut sauce

Tabbouleh salad 2.00

Bulgur wheat with fresh tomatoes, cucumbers, feta cheese, parsley, lemon juice and extra virgin olive oil

Entrée salads

10 person minimum order per salad variety

Prices include house baked roll

Add \$1.00 per person for entrée salads to be served as a buffet

Grilled chicken, tomato, fennel and spinach salad with feta, toasted almond and red wine vinaigrette 9.00

Smoked salmon and spinach salad with red onion, feta, slivered almond, tomato and orange cumin vinaigrette 11.00

Romaine salad with tomato, sliced strawberry, red onion and blue cheese with honey thyme balsamic dressing 9.00
add grilled chicken 2.50
add roasted shrimp 5.00

Baby greens salad with roasted dates, avocado, parmesan croutons, cherry tomatoes and roasted garlic vinaigrette 8.00
add grilled chicken 2.50
add roasted shrimp 5.00

Roasted beet salad tossed with baby spinach, blue cheese, honey roasted chili onions and candied walnuts 8.00
add grilled chicken 2.50
add roasted shrimp 5.00

from the deli

Soup du jour

minimum of 10 people, prices include house baked roll and crackers

Made from scratch daily

Vegetarian and vegan options always available

Á la carte – bowl 3.25

Á la carte – cup 2.50

Selections:

Tomato bisque

Loaded potato

Black bean stew

Curried lentil stew

Corn and bacon chowder

Beef and barley stew

Spinach mushroom and bleu cheese

Roasted vegetable and thai red curry

Cream of mushroom and tarragon

Pork sausage and kale

Chunky roasted vegetable and tomato

Clam chowder

appetizers

Small bites

three dozen minimum order per variety

Dumplings

Steamed ginger pork dumpling with plum sauce

15.00 per dozen

Steamed hoisin mushroom and scallion dumpling

15.00 per dozen

Bruschetta

Crispy baguette topped with tomato and basil, olive tapenade and eggplant caponatta

12.00 per dozen

Tartlets

Fresh mozzarella, tomato and basil

Wild mushrooms, rosemary and fontina

Oregano grilled chicken with tomato and feta

Roasted apple pecan and balsamic shallots

Oven roasted tomato with lemon thyme

12.00 per dozen

Chicken and halloumi phyllo cup with roasted red pepper, fresh basil and balsamic reduction

Tomato, shrimp and cilantro pico de gallo

Chicken, avocado and bleu cheese with red pepper marmalade

14.00 per dozen

Smoked salmon with onion, caper and dill crème fraiche

Thai mango curry and roasted shrimp with cilantro and crushed peanut

Seared tuna and grilled pineapple tartar with wasabi soy glaze

15.00 per dozen

Meatballs

Hickory smoked meatballs with tangy barbecue sauce

Garlic and oregano lamb meatballs with tzatziki sauce

Chili chive beef meatballs with red pepper marinara

Ginger pork with bok choy and sweet chili glaze

Vegetarian "neat" balls with fresh herbs, parmesan and green wheat simmered in tomato sauce

13.00 per dozen

appetizers

Small Bites, continued

Hot skewers

Grilled panzanella skewer

tomato, mozzarella, onion, kalamata bread and pesto

13.00 per dozen

Teriyaki chicken with spicy peanut sauce

14.00 per dozen

Garlic and oregano ground beef skewer with tzatziki sauce

14.00 per dozen

Korean kalbi marinated flank steak with grilled mushrooms, onions and sesame seeds

15.50 per dozen

Sweet chili shrimp and pineapple skewer

24.00 per dozen

Empanadas

Portabella, balsamic, basil and mozzarella with chili roasted tomato salsa

Tomatillo, shrimp, tomato and cotija with avocado chimichurri

Basque chorizo, pepper and onion with orange chipotle mojo sauce

Barbecue duck with spicy orange sauce

15.00 per dozen

Baked brie

Mushroom leek

Walnut basil pesto

Apricot rosemary

Chipotle raspberry

Plain

42.00 (one wheel yields approximately 30 servings)

Dips with pita and vegetable sticks

choice of one type of dip per order of 10 guests

Baba ghanoush, hummus or white bean oregano hummus

minimum order of 10 persons

2.00 per person

Chips and Salsa

minimum order of 10 guests

1.50 per person

appetizers

Canapés

three dozen minimum order per variety

- | | |
|--|------------------------|
| Arancini di riso
<i>Creamy risotto fritter with tomato, fresh mozzarella and pesto dipping sauce</i> | 14.00 per dozen |
| Macaroni and cheese fritters
<i>Served with spicy red pepper puree</i> | 12.00 per dozen |
| Adobo pulled chicken
<i>Tender pulled chicken with roasted poblano sauce and pickled red onion on tortilla crisp</i> | 13.00 per dozen |
| Roasted eggplant caponata
<i>Eggplant, bell peppers and tomatoes tossed with a fresh herb and garlic infused vinaigrette on crispy olive oil crostini with shaved parmesan</i> | 12.00 per dozen |
| Herb roasted mushrooms
<i>Herb roasted mushrooms and gorgonzola on garlic grilled crostini</i> | 12.00 per dozen |
| Assorted mini savory quiche
<i>Asparagus and feta, sundried tomato, herbed red pepper or bacon and swiss</i> | 13.00 per dozen |
| Smoked salmon phyllo tartlet
<i>House smoked salmon with crispy caper and dill crème fraiche in a phyllo cup</i> | 14.00 per dozen |
| Red wine braised brisket crostini
<i>Tender pulled braised brisket with herbed goat cheese, seared shiitake and red onion jam</i> | 15.00 per dozen |
| Seared risotto cakes
<i>Creamy pan seared risotto topped with candied bacon and shaved white cheddar</i> | 14.00 per dozen |
| Stuffed red skin potatoes
<i>Twice baked red skin potato with caramelized onion and goat cheese, crisp bacon, sour cream and chive</i> | 13.00 per dozen |
| Spanakopita
<i>Spinach and feta cheese rolled together in flaky phyllo dough triangles</i> | 12.00 per dozen |
| Teriyaki chicken strips
<i>Fried chicken marinated in teriyaki served with coconut peanut sauce</i> | 14.00 per dozen |

appetizers

Canapés, continued

Pulled pork slider	15.00 per dozen
<i>Slow smoked pork with red onion, avocado mayo and pepper jack cheese on house made cornmeal jalapeño roll</i>	
Pork belly blt	18.00 per dozen
<i>Tender slow roasted brown sugar pork with garlic aioli loaded on a petite croissant</i>	
Beef slider	16.00 per dozen
<i>Ground beef patty with red onion, chipotle aioli and cotija on a house made torta slider</i>	
Grilled halloumi and ricotta crostini	14.00 per dozen
<i>Grilled halloumi, house made ricotta and red pepper marmalade on a toasted crostini</i>	
Grilled salmon crostini	15.00 per dozen
<i>Grilled salmon with brandy cherry compote on rye crostini</i>	
Catfish cakes	14.00 per dozen
<i>Pan seared idaho catfish cakes with sweet red pepper, onion and capers with lemon dill crème fraiche</i>	
Curried lamb	15.00 per dozen
<i>Curried lamb with red pepper chutney and pickled onion on house made naan</i>	
Sweet potato quiche	12.00 per dozen
<i>Mini sweet potato quiche with caramelized onion and goat cheese</i>	
Savory sope	13.00 per dozen
<i>Fried masa topped with black bean, pico de gallo and crumbled cotija cheese</i>	
Crab wonton	15.00 per dozen
<i>Sweet chili crab with ginger, onion and shredded cabbage</i>	

appetizers

Simply platters

Petite platters accommodate approximately 10 people

Medium platters accommodate approximately 30 people

Large platters accommodate approximately 50 people

Fruit platters

(based on seasonal availability)

Served with house made dip your choice of lemon poppy seed, vanilla bean or honey cinnamon

Petite 19.50

Medium 58.50

Large 87.50

Vegetable platters

Served with house made dip your choice of roasted garlic, herbed bleu cheese or chipotle ranch

Petite 12.50

Medium 37.50

Large 50.50

Domestic cheese platters

Cheddar, swiss, gouda, bleu cheese and havarti

Served with crackers

Petite 23.50

Medium 68.50

Large 110.50

Idaho cheese platters

Flavored goat, pepper cheddar, halloumi, white cheddar, garlic cheese curds, danish pearl and Feta style

Served with breads and crostini

Petite 32.00

Medium 96.00

Large 150.00

Deli platters

Ham, roast beef, roast turkey, swiss, cheddar and provolone

Served with rolls and condiments

Petite 42.50

Medium 127.50

Large 200.50

appetizers

Gourmet platters

Petite platters accommodate approximately 10 people

Medium platters accommodate approximately 30 people

Large platters accommodate approximately 50 people

Antipasto platter

Salami, chorizo, prosciutto, capicola, olives, roast garlic, roasted peppers, grilled vegetables, brie, pepper cheddar and parmesan tuile

Served with crackers and sliced baguette

Petite 32.50

Medium 97.50

Large 150.50

Shrimp platter

Chipotle roasted shrimp served with corn salsa and salsa verde

Garlic basil shrimp with roasted marinara sauce

Thai chili shrimp with spicy peanut sauce

25 pieces 30.00

50 pieces 55.00

100 pieces 100.00

casual buffet meals

10 person minimum order per buffet

Prices include salad and bread. Beverages and desserts sold separately.

Pasta buffet

8.50 per person

served with a caesar salad and garlic bread

Choose two sauces:

Classic alfredo

Basil pesto

Romesco: tomato sauce with pine nuts, roasted garlic, olive oil and bell peppers

Roasted vegetable marinara

Arabiata: tomato and roasted pepper sauce seasoned with garlic, chili flake and olive oil

Roasted pepper and sundried tomato cream sauce

Choose two pastas:

(gluten free pasta available upon request)

Penne

Rotini

Linguini

Fettuccini

Add meat:

Sliced Italian sausage add 2.00

Seasoned meatballs add 2.00

Grilled chicken add 2.00

Sautéed shrimp add 4.00

Steamed clams add 3.00

Gourmet deli buffet

9.00 per person

Pit ham, salami, house smoked turkey, house roast beef, local white cheddar, swiss cheese, provolone, mixed field greens, roasted red peppers, caramelized red onions, tomatoes, dill pickles, assorted breads, olive tapenade, herbed aioli and whole grain mustard

Your choice of house made salad, fresh fruit, tossed greens, caesar salad, dilled potato salad or pasta salad served with chips

Vegetarian option available upon request

Pizza party

8.00 per person

Three slices of pizza per person and caesar salad

Ask about available varieties

Bento buffet

9.00 per person

Choice of teriyaki chicken, chinese braised pork, orange sesame beef or tempeh served with stir fried vegetables, lemongrass rice, yakisoba noodles, vegetable egg rolls, ginger slaw and fortune cookies

casual buffet meals

Mediterranean buffet

10.00 per person

Grilled house made flatbread, hummus, baba ghanoush, feta cheese, roasted red peppers, kalamata olives, cucumbers and shredded lettuce with smoked chicken, pork and antipasto salad

Fajita buffet

10.00 per person

Flour tortillas, your choice of asada, pollo or carnitas served with lettuce, cheese, tomatoes, sour cream, fresh salsa, rice and beans and southwestern salad – (romaine lettuce, lime chipotle ranch dressing, roasted corn, green chilies, tortilla strips, cilantro and diced tomatoes)

Indian buffet

12.00 per person

Tandoori or biryani style chicken, curried eggplant, spiced lentils and curried chickpeas served with house made naan, fruit chutney, yellow rice and cucumber raita

Natural beef pot roast

15.00 per person

Homestead natural beef served with horseradish, mashed potatoes, gravy, seasonal vegetables and garden salad

Artichoke and spinach stuffed chicken

12.00 per person

Chicken breast stuffed with ricotta, spinach and artichokes topped with roasted red pepper sauce, served with wild rice pilaf, seasonal vegetables and garden salad

casual buffet meals

Build your own buffet

Prices include fresh baked rolls with whipped butter and tossed green salad with choice of dressing. Beverages and desserts sold separately.
Choose one meat entree and two side items.
For additional sides and entrees, please ask for pricing.

MEATS

Seared idaho trout 13.00 per person
Hagerman pan seared trout filet with cilantro chimichurri

Prosciutto and provolone chicken breast 14.00 per person
Tender chicken wrapped in prosciutto with provolone cheese served on roasted vegetable marinara sauce

Char-grilled salmon 17.00 per person
Wild caught alaskan salmon topped with sautéed leek and prosciutto salad and beurre blanc

Beef madeira 14.00 per person
Roast beef medallions topped with madera and mushroom demi-glace

Garlic and rosemary chicken 12.00 per person
Oven roasted bone-in chicken with fresh rosemary and garlic crust

Coffee and fennel spice rubbed pork tenderloin 13.00 per person
Pork tenderloin rubbed with a blend of ground coffee and fennel seed, oven roasted and topped with sweet cherry and bourbon glaze

Pecan chicken 12.00 per person
Pan seared chicken with panko and pecan crust topped with whole grain mustard and honey sauce

Slow roasted brisket 14.00 per person
Tender brisket slow roasted with a brown sugar mesquite rub and served with caramelized onion demi-glace

CARVED OPTIONS

carver fee \$25 per hour, two hour minimum

Robbins family pesto roasted turkey 15.00 per person
Served with savory bread stuffing and gravy

Slow roasted prime rib 19.00 per person
Served with au jus and creamy horseradish sauce

Honey glazed pit ham 13.00 per person
Served with honey mustard sauce

casual buffet meals

Build your own buffet, continued

Sides (choose two)

Whipped sweet potatoes

Garlic mashed potatoes

Roasted yukon potatoes

Steamed, red skin potatoes

Brown rice

Wild rice blend

Quinoa pilaf

Buttered leek faro

Sautéed green beans

Roasted seasonal vegetables

Caramelized glazed carrots

Honey roasted brussel sprouts

Salt and pepper roasted broccoli

Salt and pepper roasted cauliflower

Sautéed greens

Sautéed squash and zucchini

barbecues

Beverages and desserts sold separately. For events hosted in outdoor locations, a chef will cook on site for an additional charge of \$25.00 per hour, with a three hour minimum.

Sliced cheese is available on all barbecues for .50 per person

Bon Appétit barbecue **8.00 per person**

Hamburgers, garden burgers, buns, condiments, chips, potato salad, tossed green salad and sliced watermelon

All natural beef hot dogs available – 1.00 per person

Chicken picnic barbecue **10.00 per person**

Grilled chicken quarters or fried chicken, house made barbecue sauce, baked beans, potato salad, sliced watermelon and cornbread or buttermilk biscuits with whipped honey butter

Big city barbecue **14.00 per person**

Bone in grilled chicken and pork ribs with house made barbecue sauce, baked beans, potato salad, sliced watermelon and cornbread or buttermilk biscuits with whipped honey butter

All natural beef hot dogs available – 1.00 per person

Smokehouse barbecue **14.00 per person**

Smoked beef brisket and smoked pork served with house made barbecue sauce, creamy coleslaw, slow-cooked barbecue beans, sliced watermelon and cornbread or buttermilk biscuits with whipped honey butter

custom buffets & served meals

Plated and buffet meals

We also take pride in making custom menus for your group and budget. This allows us to use fresh, local, and organic products.

Custom menus require a 2 week minimum notice for research, pricing, and special ordering.

Give us a call at 209-459-5023 or email catering@collegeofidaho.edu so we can start creating a menu for your event.

sweet endings

Afternoon delights

one dozen minimum per variety

House made cookies 12.00 dozen
Chocolate chip, oatmeal raisin, snicker doodle, chocolate cashew, peanut butter, white chocolate cranberry or no bake cookies

Specialty cookies 13.00 dozen
Chocolate dipped coconut macarons, cherry double chocolate chunk or vegan swedish dreams

Brownies 12.00 dozen
Original, caramel marble, white chocolate chunk, espresso chip, blondie or cherry chocolate fudge

Dessert bars 12.00 dozen
Almond joy, peanut butter, chocolate chip, s'mores, raspberry granola bar, lemon crumb or chocolate rice crispy treats

Tartlets 14.00 dozen
Miniature pastry shell filled with your choice of chocolate mousse, lemon raspberry, strawberry cream or mixed berry compote

Cheesecake bites 12.00 dozen
Bite size cheesecake available in vanilla, chocolate, raspberry or marble

Mini creampuffs 12.00 dozen
Bite size pate au choux puffs with choice of lemon, chocolate, vanilla or cherry filling with chocolate ganache

Cupcakes 14.00 dozen
*Cake: chocolate, yellow, white, carrot, apple sauce, red velvet or marble
Filling: ganache, seasonal berry, cherry, lemon curd or mousse
Frosting: butter cream, chocolate butter cream, cream cheese frosting or whipped ganache*

House made biscotti 17.00 dozen
Pistachio, cranberry almond, chocolate dipped, espresso, chocolate hazelnut or lemon almond

Sundae bar 3.50/person
Ice cream, chocolate syrup, caramel syrup, toffee or candy pieces, whipped cream, sprinkles, maraschino cherries

sweet endings

Specialty desserts are available for your menu and occasion. Our in-house baker can make all your favorites by using seasonal fresh ingredients.

New York style cheesecake <i>(topping selections: plain, chocolate, caramel, cherry or strawberry)</i>	3.50 per person
Flavored cheesecakes	3.50 per person
Seasonal fruit pies	3.00 per person
Assorted fruit cobbler or crisp <i>with whipped cream</i>	3.00 per person
Flourless chocolate torte	3.75 per person
Cream pie <i>(chocolate, banana or coconut)</i>	2.75 per person
Shortbread topped with berries and crème anglaise	3.00 per person
Lemon or chocolate mousse	3.00 per person
Crème brûlée	3.75 per person
Lemon tart	3.50 per person
Classic fruit tart	3.50 per person
Angel food cake with fruit compote	2.75 per person
Red velvet cake with cream cheese frosting	3.00 per person
Molten chocolate cake	3.75 per person
Tres leches cake	3.00 per person
German chocolate cake	3.00 per person
Chocolate espresso mousse cake	3.00 per person
Tiramisu	3.75 per person
Quarter sheet cakes <i>(approximately 18-24 slices)</i>	25.00 quarter sheet
Half sheet cakes <i>(approximately 36-40 slices)</i>	47.50 half sheet
Full sheet cakes <i>(approximately 75-80 slices)</i> <i>available in vanilla, chocolate or marble with buttercream frosting</i>	95.00 full sheet

catering policies & procedures

Booking Your Event Space

We recommend that you call and reserve the date and location of your event as early as possible, even if the date is tentative. Staff members check availability of space and arrange set-up of your event, including table and seating needs, floor plan, podiums, and audio/visual needs. To reach campus event services please call 208-459-5025 or email events@collegeofidaho.edu.

Placing Your Order

- Catering orders may be placed via email, telephone, or in person. Email orders should be sent to catering@collegeofidaho.edu. Telephone orders and inquiries should be addressed to the Catering Manager at 208-459-5023.
- We request 3 days (72hrs) for all catering orders. While we make every effort to fulfill last minute or late requests, we are not always able to do so due to product ordering restrictions and timelines.
- Please provide an initial estimated guest count in first communication, then a guaranteed guest count at least three (3) business days before the event date. You will be responsible for the guaranteed number or the actual number, whichever is greater.
- Menu changes are adjustable up to 3 business days prior to your event. No menu changes will be allowed within 3 days of event.
- Any cancellations within less than three (3) business days will result in the client being charged 50% of the total contracted order price. Event cancellations occurring within 24 hours of the event will result in the client being charged 100% of the total contracted order price (including any charges for rented equipment, linens, floral arrangements, etc.).
- Additional service or personnel fees may apply for short notice requests, after business hour, off-site or weekend caterings.
- Catering orders are not booked or confirmed until you are contacted by Bon Appétit with a confirmation.

Quantities

- Quantities for menu items sold "per person" are based on average consumption. We commit to providing quantities for the number of guests confirmed, including an industry standard buffer. In some cases, food and beverages are ordered by specific quantity. We can recommend an amount based on experience and average consumption.

China Service

- In keeping with our commitment to promote environmental sustainability, all events held in the Simplot Dining Hall are served on china, free of charge.
- All other locations on/off campus are given disposable ware, unless china is requested at an additional cost of \$2.00 per person.
- Full china service ware includes: flatware, plates and bowls, coffee cups, saucers and glassware.

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Dietary Restrictions

- In the interest of providing a safe and enjoyable catering experience, it is important that our clients make Bon Appetit Catering fully aware in advance of any guest dietary restrictions, food sensitivities, and/or allergies.

Delivery Fees

- Local \$50.00/distant \$250.00 (local within 10 miles/anything greater than 10 miles)

Linen

- Linen for food and beverage tables will be provided at no charge.
- Additional linen can be ordered for \$5.00 per table to include linen napkins.
- Premium fine linen is available by request at an additional charge.

Equipment

- Clients are responsible for the equipment provided for the event from the beginning of the event until the pick-up time. Catering equipment must remain in the original function location. Notification of any missing items will be sent and the client given 24 hours to return the items to Bon Appetit without incurring a fee. Items not returned within this time frame will be invoiced at full replacement cost to the department/party responsible for the event.

Removal of Food

- The handling of food in a safe manner is imperative. Food not handled in a safe manner is a health hazard. For this reason we do not recommend the removal of food from any catered event. However, should you choose to take food with you, we will not be responsible for its quality or safety.
- Catering prices do not include to-go boxes. To-go boxes are available by request at \$0.50/box.

Service Charges

- All menu prices reflect buffet-style service at a minimum of 10 guests.
- Additional services can be ordered for a fee:
- Plated meals under 15 guests will be charged an additional service fee of \$25.00 per hour with a three hour minimum.
- Buffet meal prices can be arranged to be a plated service with a \$2.00 per person increase.
- Additional servers for table-side beverage service, etc., are available for \$25.00 per hour, with a three hour minimum per server.
- Cooking staff for exhibition or carving stations are available for an additional charge of \$25.00 per hour, with a three hour minimum per chef.

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Alcohol and Bar Service

- All clients interested in having alcohol included in their event must first contact Special Events and Conference Services at 208-459-5025 to receive and complete an alcohol clearance form. All alcohol served by Bon Appetit is limited to beer and wine only.
- All off-premise catering wishing to have alcohol served at event location requires a minimum of 30-day notice to properly obtain off-site alcohol permits. Alcohol permits are \$50 per permit.
- Bon Appetit is responsible for all alcohol events on campus. There is a \$50.00 bar set-up fee which includes all disposables and glassware. Bartenders are required at \$25.00 per hour, with a three hour minimum per bartender. We recommend one bartender for every 50-75 guests.
- Should a client wish to provide his or her own wine for an event, Bon Appetit is required to serve the alcohol and will assess a \$5.00 corkage fee per bottle.
- Alcoholic beverages must be served in a controlled area and served by TIPS trained service staff. Alcohol may not be removed from the area where the event is being serviced.

Billing Information

College affiliated catering

- All on-campus billing is invoiced through our Bon Appetit office located in the Simplot Dining Hall and sent to the college's Business Office.

Non-college catering

- Catering that is not sponsored or guaranteed by the college requires a deposit for the room rental prior to the event. The remaining balance of the event, room rental and catering will be billed by The College of Idaho after the event.

Off-premise catering

- All catering functions off-site require 50% of the total confirmation upon booking the catering. The remaining balance is due the day of the event. Any invoice not paid in full will receive a late fee of 10%, based on the original catering confirmation. Past due invoices will continue to incur late fee penalties per month until paid in full.

Please email us at catering@collegeofidaho.edu or call 208-459-5023 so we may start creating a menu for your group