



**BON APPÉTIT**  
MANAGEMENT COMPANY

*food service for a sustainable future®*

[www.cafebonappetit.com](http://www.cafebonappetit.com)

Catering by

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Bon Appétit

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at Soka University

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## REGULAR BUSINESS HOURS

9:00 a.m.-5:00 p.m., Monday through Sunday, ext. 4307

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## ORDERING PROCESS

Order online through our CaterTrax website. Include your PO number if applicable. You will receive a response to your request within (1) full business day.  
**Service Options, Minimums and Deadlines**

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## “DELIVERED” ORDERS

Catering staff will deliver your order to a specified location and set it up with catering equipment. Staff does not remain for the duration of the event, but instead, bus carts are provided. Catering “Delivered” orders must be submitted and finalized (3) full business days prior to your event date and must meet a \$150.00 minimum or a fee may apply.

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## “FULL SERVICE” CATERING

Catering staff will deliver your order to a specified location and set it up with catering equipment. Catering staff will remain for the duration of the event. “Full Service” Catering orders must be submitted and finalized (3) full business days prior to your event date and must meet a \$250.00 minimum or a fee may apply.

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## ORDER CANCELLATIONS

Catering orders must be cancelled with at least (3) full business days notice to avoid cancellation fees. Orders cancelled with less than (3) full business days notice will be charged for all of the product that cannot be repurposed in normal outlets.

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## ADDITIONAL FEES

Set-Up Fee  
Orders that do not meet the minimum can be executed as a regular “Delivered” Catering order for a \$50.00 additional fee.

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## LONG HAUL DELIVERY FEE

Any orders that require a vehicle delivery will incur a \$50.00 fee.

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## LATE FEE

A \$25.00 late fee will apply for orders placed less than (3) full business days in advance. For example, if your event is on a Friday, you have until 5:00 p.m. on the previous Monday to submit your request or final revision. Please note that while we will do our best to accommodate last minute requests, it is not always possible to guarantee availability of product and/or staff.

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## REVISIONS

All revisions to your Catering Order (including guest count changes), must be submitted a minimum of (3) full business days in advance. Any and each revision request submitted within (3) business days will incur a \$25.00 late fee.

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## CHINA SERVICE

In accordance with Soka's GREEN initiative, China Service is offered at no charge for up to (50) guests. Quantities are limited and assigned to events on a first-come, first-served based on when requests are received. If China Service is not available and is requested, the charge for rental china will be added to your order.

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## REMOVING UNUSED PRODUCT

Items that remain on the buffet table may be available to take home. Please consult your Catering Manager for any items you may wish to take. Catering staff is not allowed to pack any food to go. Clamshells are available for the purpose of taking leftovers away from your event. Clamshells are charged on consumption at \$0.50 per piece. Please be sure to request these in advance.

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## LINENS

Standard in-house linen is available for \$4.00 per linen and \$0.50 per linen napkin. Please note, some banquet tables require (2) linens. Standard colors are white, black and blue. Additional colors are available but cannot be guaranteed. Please see your Catering Manager for additional linen options (including specialty rental linen).

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## LABOR

For Catering requests with (50) or more guests, a Catering Manager will recommend the appropriate staffing. Depending on the size and scope of your order, occasionally staffing will be recommended for events with less than (50) guests. Staffing for Full Service Catering will be charged using the standard labor formula: (2) hours set-up + event time + (1) hour breakdown. Labor is charged on the hour, not a portion thereof.

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## MENUS

### Special Menus

It is an option to have the Culinary Team create a menu that is tailored to your event. To do so, we will require a finite budget for your event prior to creating the special menu. If a budget has not been determined, a charge of \$25.00 per hour x (8) hours will be included on your final Catering Order for Culinary labor coverage. Special menus may be priced higher than menus that are taken from the Catering Guide to account for additional labor and special product.

### Seated Lunch and Dinners—Vegetarian Options

We prepare a Vegetarian option to serve 10% of your guests at every seated meal. There is no extra charge for this consideration. If you would like your Vegetarian option to be Vegan (contain no meat, eggs or dairy), please let your Catering Manager know in advance.

# Breakfast

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## BREAKFAST CLASSICS - SERVES (10)

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GREEK YOGURT PARFAIT \$49.00  
Served with vanilla yogurt, house-made granola and seasonal fruit

STEEL-CUT OATMEAL \$39.00  
Served with dried fruit, toasted almonds and brown sugar

FRENCH TOAST \$33.00  
Served with maple syrup and whipped cream

## FRITTATAS - SERVES (10)

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FARMER'S MARKET VEGETABLE \$44.00  
Fresh vegetables, herbs and parmesan

## QUICHE SELECTIONS - SERVES (8)

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HAM AND CHEESE \$31.00  
FLORENTINE \$31.00

## BREAKFAST SIDES - SERVES (10) (UNLESS OTHERWISE INDICATED)

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BREAKFAST POTATOES \$24.00  
Fresh vegetables, herbs and parmesan

APPLEWOOD-SMOKED BACON \$33.00  
PORK LINK SAUSAGE \$28.00  
CHICKEN APPLE SAUSAGE \$33.00

## SEASONAL FRUIT PLATTER

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SERVES (10) \$33.00  
SERVES (20) \$62.00

## BOWL OF SEASONAL BERRIES

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SERVES (10) \$50.00

### DID YOU KNOW?

- OUR EGG DISHES ARE PREPARED WITH CAGE-FREE EGGS.
- TRANS-FATS ARE NOT USED IN OUR KITCHENS.

# Breakfast

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## BAKERY ITEMS

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SCONES \$15.00 PER DOZ.  
Served with butter and preserves  
Choose from: blueberry, cranberry orange, cheddar, pecan, seasonal

BAGELS \$15.00 PER DOZ. \$8.00 PER HALF DOZ.  
Served with butter and cream cheese  
Choose from: plain, cinnamon raisin, onion, everything

MUFFINS \$15.00 PER DOZ. \$20.00 PER (2) DOZ.  
Served with butter  
Choose from: lemon poppyseed, blueberry, seasonal

TEA BREADS \$15.00 PER DOZ.  
Served with butter  
Choose from: zucchini, banana nut, seasonal

MINI CINNAMON ROLLS \$15.00 PER DOZ.

CROISSANTS \$26.00 PER DOZ.  
Served with butter and preserves

## BREAKFAST SANDWICHES AND BURRITOS - MINIMUM ORDER OF (10)

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BACON AND EGG BAGEL \$7.65  
Bacon, egg and cheddar

BREAKFAST CROISSANT \$6.55  
Ham, egg and swiss

SPINACH, TOMATO, EGG AND GOAT CHEESE SANDWICH ON BRIOCHE \$5.45

EGG, CHORIZO AND GREEN CHILE BURRITO \$5.45  
Red onions, tomato and cheddar

EGG, BACON AND CHEDDAR BURRITO \$5.45

EGG, ZUCCHINI, MUSHROOM AND ASPARAGUS BURRITO \$5.45  
Scallions and parmesan

## Dips and Chips

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### DIPS AND CHIPS - SERVES (10)

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#### COLD DIPS \$26.00

Caramelized onion dip  
Gorgonzola dip  
White bean and rosemary hummus  
Classic hummus  
Olive tapenade  
Sun-dried tomato and basil spread  
Parmesan artichoke  
Herb cream cheese  
Lemon herb aioli  
Guacamole  
Salsa fresca  
Tomatillo salsa  
Grilled vegetable salsa

#### HOT DIPS \$31.00

Spinach-artichoke with parmesan  
Black bean with goat cheese

#### DUNGINESS CRAB AND LEEKS \$44.00

#### CHIPS, CRACKERS AND BREADS \$16.00

Please select one per dip  
Kennebec potato chips  
Tortilla chips  
Pita chips  
Crispy wontons  
Sliced baguettes  
Crackers  
Gluten-free crackers  
Grilled ciabatta bread  
Flatbread

FARMER'S MARKET CRUDITÉS MAKE GREAT DIPPERS TOO!

## Cheese

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### CHEESE

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A selection of international and domestic cheeses served with dried fruits, artisan breads and crackers. Serves (10)

#### TIER 1 \$82.00

Grafton Aged Cheddar, Smoked Gouda, Brie, Sonoma Pepper Jack and Laura Chenel Goat Cheese

#### TIER 2 \$105.00

Truffled Pecorino, Brie, San Joaquin Fiscallini and Morbier

#### TIER 3 \$143.00

Humboldt Fog Goat Cheese, Gouda, Saint André Brie and Cabrales

MINI CINNAMON ROLLS \$15.00 PER DOZ.

### SPECIALTY CHEESES - SERVES (10)

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A selection of international and domestic cheeses served with dried fruits, artisan breads and crackers. Serves (10)

#### BRIE EN CROÛTE \$49.00

Filled with apricot jam, house-made pesto or roasted garlic and wild mushroom  
Served with sliced baguettes

#### BAKED CAMEMBERT \$49.00

Topped with dried fruit and toasted pecans. served with sliced baguettes

## From the Butcher Board

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### FROM THE BUTCHER BOARD - SERVES (10)

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#### CHARCUTERIE \$77.00

Sliced prosciutto, fra'mani salami, spicy coppicola and mortadella

#### GRILLED ITALIAN SAUSAGES, BRATWURST AND SPANISH CHORIZO \$66.00

Served with mustard

## From the Farm

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### FROM THE FARM - SERVES (10)

FARMER'S MARKET CRUDITÉS \$60.00  
(choose one cold dip — see page 6)

GRILLED SEASONAL VEGETABLES \$60.00  
(choose one cold dip — see page 6)

MARINATED OLIVES \$22.00  
ROASTED MIXED NUTS \$16.00  
MARCONA ALMONDS \$27.00

## The Cutting Board

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### THE CUTTING BOARD SANDWICHES - \$12.90 PER PERSON

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#### CHOICE OF (2) SIDES:

Assorted chips, homemade potato chips, whole fruit, fruit salad, pasta salad, potato salad, organic field greens salad with choice of (2) dressings: balsamic vinaigrette, ranch, or chef's selection

LESS THAN 10 ORDERS: INCLUDES (2) SANDWICH SELECTIONS FROM THE CUTTING BOARD

MORE THAN 10 ORDERS: INCLUDES (3) SANDWICH SELECTIONS FROM THE CUTTING BOARD

### ADDITIONAL COMBINATIONS

#### TWO ENTRÉE SALADS \$16.20 PER PERSON

Minimum order of (10)

Includes artisan breads

#### ONE SOUP AND TWO ENTRÉE SALADS \$18.50 PER PERSON

Minimum order of (10)

Includes artisan breads

#### SOUP, ENTRÉE SALAD AND TWO SANDWICH SELECTIONS \$20.85 PER PERSON

Minimum order of (10)

Includes (2) sandwich selections from the cutting board menu

(1) soup and (1) entrée salad

**UPGRADE THE CUTTING BOARD SIDE SALAD TO ENTRÉE SALAD**

**\$2.75 PER PERSON**

**ADD AN ENTRÉE SALAD TO YOUR ORDER**

**\$4.95 PER PERSON**

## The Cutting Board Sandwiches

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### GRILLED PORTOBELLO

Fresh mozzarella, spinach and sun-dried tomato spread on focaccia

### MARINATED ARTICHOKE AND GREEN OLIVE MUFFALETA

With spinach on a french roll

### GRILLED ZUCCHINI, RED PEPPERS AND GOAT CHEESE

Black bean spread on wheat tortilla

### CALIFORNIA VEGETABLE WRAP

Herb cream cheese, avocado, broccoli, spinach and shaved cucumber

### ALBACORE TUNA SALAD

Lettuce and tomato on pumpernickel

### TARRAGON EGG SALAD

On pumpernickel

### TURKEY AND AVOCADO

Tomato, baby greens, whole grain mustard and mayonnaise on sourdough

### GRILLED HERB CHICKEN

Fresh mozzarella, baby arugula and roasted garlic mayonnaise on focaccia

### CHICKEN CAESAR SALAD WRAP

In lavosh

### ROAST BEEF

Caramelized onions, arugula and blue cheese mayonnaise in lavosh

### PASTRAMI AND SWISS

Caramelized onion, lettuce, tomato and dijonaise on rye

### SMOKED HAM AND BRIE

Baby arugula and dijonaise on baguette

### APPLEWOOD SMOKED BACON, LETTUCE, TOMATO AND AVOCADO

Lemon mayonnaise in lavosh

### SEASONAL SANDWICH

### TANDOORI VEGETABLE PITA

Seasonal vegetable, hummus, spinach, and cucumber yogurt

### SPICED BACON BAHN-MI

Pickled vegetables, jalapenos, cilantro, and spicy mayonnaise on a baguette

## Entrée Salads

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### GRILLED CHICKEN CAESAR

Chopped romaine hearts, garlic croutons and shaved parmesan reggiano

### SOKA COBB SALAD

Chopped romaine, radicchio, bacon, apples, dried cranberries, blue cheese, rosemary pecans, roasted chicken and cider dressing

### CHARRED BROCCOLI AND TOMATO PANZANELLA

Herb croutons, baby spinach, fresh mozzarella and roasted garlic vinaigrette

### SOUTHWESTERN CHICKEN SALAD

Romaine lettuce, black beans, jicama, roasted corn, creamy avocado dressing and tortilla strips

### ROASTED MARKET BEETS AND BLUE CHEESE

Baby spinach, arugula, endive, orange segments and candied walnuts

### ASIAN CHOPPED SALAD

Grilled chicken, chopped romaine, napa cabbage, bell peppers, mandarins, green onion, and sesame-ginger vinaigrette

## House-made Soups

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### HOUSE-MADE SOUPS \$4.70 PER PERSON MINIMUM ORDER OF (10)

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#### (1) SOUP SELECTION PER ORDER

Soup of the Day

Vegan Soup of the Day

Roasted Tomato Basil

Italian Sausage Minestrone

**TRAY PASSED HORS D'OEUVRES  
PER PIECE - MINIMUM OF (20)**

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**FROM THE FIELD**

Classic cheese puff with cracked black pepper	\$3.00
Furikaki puff stickers	\$3.00
Polenta cake with oven-dried tomato, burrata and pesto	\$3.00
Caramelized fig and blue cheese crostini	\$3.00
Fried vegetarian spring rolls with sweet chili sauce	\$3.00
Egg salad on artisan bread	\$3.00
Parmesan and herb stuffed mushroom caps	\$3.00
Wild mushroom tartlet with parmesan and white truffle essence	\$3.60
Brie grilled cheese with sun-dried tomato spread	\$3.60
Sweet pea and goat cheese samosa (seasonal)	\$3.60
Crispy rice cake with spicy tomato marmalade	\$3.60
Vegetarian potsticker with chili ginger dipping sauce	\$3.60
Vegetarian fritter with wasabi cream	\$3.60

**FROM THE FARM**

Mini barbecue pork sliders with pickled cucumber and jalapeño	\$3.60
Prosciutto wrapped fig with goat cheese and aged balsamic	\$3.60
Peppered beef carpaccio on parmesan crisp with wild mushroom demi-glaze	\$3.85
Steak au poivre crostini	\$4.00
Steamed pork bun with pickled vegetables, hoisin sauce and sriracha	\$4.00

**FROM THE SEA**

Roasted pee wee potatoes with american caviar and chive crème fraîche	\$3.60
Tequila lime shrimp skewers with cilantro pesto	\$3.85
Lobster spring rolls	\$4.00
Dungeness crab cake with ginger aioli	\$4.00
Spicy albacore tuna in wonton cup with avocado relish	\$4.00
Oysters on the half shell with apple mignonette	\$4.00
Shrimp spring roll with sweet chili sauce	\$4.00

**STATIONARY HORS D'OEUVRES  
MOST ITEMS ARE TWO-BITES PER PIECE  
MINIMUM ORDER OF (20)**

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SELECTION OF (2) ITEMS, (2) PIECES OF EACH ITEM PER SERVING	\$11.95
SELECTION OF (3) ITEMS, (2) PIECES OF EACH ITEM PER SERVING	\$17.95
SELECTION OF (4) ITEMS, (2) PIECES OF EACH ITEM PER SERVING	\$21.95

**FROM THE FIELD**

Spanakopita
Wild mushroom and gruyere tartlets
Vegetarian egg rolls
Crispy potato and cheddar cakes

**FROM THE FARM**

Tandoori chicken skewers with cucumber yogurt sauce
Chicken croquettes with spicy mustard
Lemongrass beef skewers
Memphis style pulled pork sliders
Barbecue pork bahn mi sandwich
Prosciutto-wrapped asparagus

**FROM THE SEA**

Rock shrimp and roasted corn fritters with red pepper sauce
Dungeness crab cakes with avocado relish
Fried calamari and rock shrimp with roasted garlic aioli
Chilled jumbo prawns with cocktail sauce

## Reception Stations

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### RECEPTION STATIONS MINIMUM ORDER OF (10)

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#### TACO STATION \$15.00 PER PERSON

Braised ancho chile beef  
Roasted achiote chicken  
Fried potato tacos  
Spanish rice and pinto beans  
Salsa fresca, cheese, lettuce and sour cream  
Corn and flour tortillas

#### PASTA STATION \$18.00 PER PERSON

Lasagna bolognese  
Penne pasta with roasted market vegetables and pesto cream  
Roasted eggplant and zucchini  
Chopped romaine and radicchio with cider vinaigrette  
Grilled ciabatta bread

#### MEDITERRANEAN STATION \$23.00 PER PERSON

Poached Alaskan salmon with green olive and preserved lemon relish  
Grilled chicken breast with warm oregano vinaigrette  
Chilled orecchiette pasta with cucumbers, sweet peppers and feta  
Charred eggplant and zucchini  
Flatbread and mint yogurt dip

#### CARVERY BOARD \$24.00 PER PERSON

Grilled flat iron steak with sherry-glazed petit onions  
Pan-roasted arctic char with thyme-brown butter sauce  
Roasted eggplant and zucchini  
Whipped yukon potatoes  
Field greens with red wine vinaigrette  
Artisan rolls

#### ASIAN INSPIRED STATION \$24.00 PER PERSON

Grilled korean style beef ribs  
Baby bok choy with garlic  
Grilled edamame  
Steamed rice  
Green salad with sesame dressing

## Buffet

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### BUILD YOUR OWN BUFFET MINIMUM ORDER OF (10)

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Menu includes field greens salad with choice of (2) dressings:  
Balsamic vinaigrette, ranch, apple cider vinaigrette or champagne vinaigrette  
Artisan bread and dinner rolls

Choice of (1) Entrée and (1) Side	\$14.25 per person
Add Additional Entrée	\$6.55 per person
Add Additional Side or Vegetable	\$4.35 per person

#### LAND AND SEA

Braised short ribs with red wine reduction  
Roasted free-range chicken breast with wild mushroom jus  
Pan-seared arctic char with citrus beurre blanc  
Sea salt crusted tri-tip with creamy horseradish sauce  
Apple-brined pork loin with cider gastrique  
Lasagna bolognese  
Poached alaskan salmon with green olive and preserved lemon relish  
Grilled ahi tuna with sesame seaweed salad and spicy aioli

#### VEGETARIAN

Market vegetable baked ziti  
Sun-dried tomato and portobello mushroom risotto with aged parmesan  
Penne pasta with roasted market vegetables and pesto  
Bibimbap with spicy korean sauce  
Indian spiced lentil and vegetable stew (vegan)  
Braised cannellini beans with toscana kale and sweet onions (vegan)

#### SIDES

Vegetable rice pilaf  
Creamy Yukon gold mashed potatoes  
Wild mushroom orecchiette  
Aged white cheddar potato au gratin

#### VEGETABLES

Herb-roasted root vegetables  
Eggplant with hoisin sauce  
Market vegetable ratatouille  
Miso glazed green beans  
Grilled seasonal vegetables with oregano vinaigrette

**BARS AND BROWNIES \$24.00 - SERVES (15)**

Deep chocolate brownies  
Coconut blondies with pecans  
Florentine bars  
Lemon bars  
Pecan walnut cheesecake bars  
Raspberry linzer  
Apple streusel

**HOUSE-BAKED COOKIES \$16.00 - SERVES (15)**

Chocolate chip, oatmeal and peanut butter

**CUPCAKES**

Chocolate  
Strawberry  
Vanilla  
Red velvet  
Green tea

<b>MINI</b>	<b>\$30.00 PER (2) DOZ.</b>
Minimum order of (2) dozen	
<b>REGULAR</b>	<b>\$36.00 PER DOZ.</b>
Minimum order of (1) dozen	

**BUNDT CAKES**

Chocolate with dark chocolate ganache  
Lemon with vanilla glaze  
Pineapple brown sugar  
Carrot cake with cream cheese frosting  
Sweet red bean  
Green tea

<b>MINI</b>	<b>\$24.00 PER DOZ.</b>
Minimum order of (1) dozen	
<b>REGULAR</b>	<b>\$31.00 PER DOZ.</b>
Serves (10)	

**HOUSE-MADE PIES \$15.00 - SERVES APPROXIMATELY (8)**

Apple-streusel  
Pecan  
Key lime with whipped cream

**CREATE YOUR OWN DESSERT STATION  
MINIMUM ORDER OF (10), EACH SELECTION**

**SMALL BITES DESSERT STATION**

SELECTION OF (2) ITEMS, (2) PIECES OF EACH ITEM PER SERVING	<b>\$7.50 PER PERSON</b>
SELECTION OF (3) ITEMS, (2) PIECES OF EACH ITEM PER SERVING	<b>\$11.00 PER PERSON</b>
SELECTION OF (4) ITEMS, (2) PIECES OF EACH ITEM PER SERVING	<b>\$13.00 PER PERSON</b>

Petit gourmet cookies (chef's selection)  
French macarons  
Mini cupcakes  
Dark chocolate truffles with caramel and fleur de sel  
Raspberry pistachio chocolate truffles  
Lemon berry tartlet  
Coconut cream tartlet  
Seasonal dessert (chef's selection)

**INDIVIDUAL DESSERTS \$7.00 PER PERSON  
MINIMUM ORDER OF (10), EACH SELECTION**

Chocolate lava cake with whipped cream  
Tiramisu  
Carrot cake with cream cheese frosting  
Seasonal fruit tart  
Seasonal dessert

**SPECIAL ORDER CAKES**

Please speak to your Catering Manager regarding cake options.  
Sweet treats are available "To Go" with (3) full business days notice.  
Bon Appétit Catering at Soka ext. 4307 • catering@soka.edu

# Beverages

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## SOFT DRINKS

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Pepsi, Diet Pepsi, Sierra Mist	\$1.25
Bottled Water	\$1.50
Sparkling Water	\$1.75
Bottled Orange, Cranberry, Apple Juice	\$2.25

## DISPENSER

Serves (25)

Unsweetened Iced Tea	\$42.00
Fresh Lemonade	\$53.00
Cranberry Juice	\$53.00
Fresh Squeezed Orange Juice	\$70.00

## COFFEE AND TEA SERVICE

Served with half and half, sugars and sweetener

Mini Serves (10)	\$33.00
Small Serves (20)	\$65.00
Medium Serves (30)	\$98.00
Large Serves (50)	\$154.00

## HOUSE-MADE HOT CHOCOLATE

Served with marshmallows

Mini Serves (10)	\$30.00
Small Serves (20)	\$59.00
Medium Serves (30)	\$86.95
Large Serves (50)	\$139.60

## HOT CIDER WITH ALLSPICE AND FRESHLY-GRATED NUTMEG

Served with cinnamon sticks

Mini Serves (10)	\$30.00
Small Serves (20)	\$59.00
Medium Serves (30)	\$86.95
Large Serves (50)	\$139.60