



CATERING AT BUTLER UNIVERSITY

BON APPÉTIT
MANAGEMENT COMPANY

food service for a sustainable future®

WHAT ARE YOU ENVISIONING

An elegant banquet for VIP alumni? Tasty (and nutritious) boxed lunches for a seminar? A memorable homecoming barbecue? Whether big or small – whatever your vision may be, we are here to support you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit 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 prepare at Butler, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

Our commitment to you does not end with food. Our event team offers creative planning services to help you make your vision come to life. On the day of your event, we will be right beside you to ensure everything from decor and setup, to service and event flow are thoughtfully and professionally executed.

BELLS AND WHISTLES

To initiate the catering process, please visit <https://butlercatering.catertrax.com/> and create or sign in to your account. Please have the following information ready when creating the order: date, event start time, event end time, number of anticipated guests and location for your function, as well as the name, telephone number, and billing information for the on-site contact. We ask that all catering orders be finalized one week prior to the event. We will do our best to accommodate expedited requests, but please note that late requests will be subject to an additional 20% charge and/or limited menu offerings.

Event Guarantees and Cancellations

Final guest count guarantees must be received at least (3) business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or actual number of guests served, whichever is greater. If the guarantee is not received within the time requested, billing will be based upon the original count given at the time the order is placed.

We require all cancellations to be in writing and received by our office (3) business days prior to the event. Any event that is not cancelled within the (3) day period will result in 50% payment of the total amount of the contract. Events cancelled within 24-hours of the start time will result in 100% payment of the contracted amount.

Event Payment - Upon confirmation of your event, you will receive a copy of the catering contract listing all estimated charges. Bon Appétit must have a secured form of payment when booking an event.

All contracted payments must be made (3) days prior to the event. Final event charges, if applicable, will appear on the final invoice, which is created at the conclusion of the event and is subject to change. Accepted forms of payment include Cash, Check, Visa, MasterCard or Discover. Any tax-exempt certificates must be received prior to the event and will be recorded on the signed catering contract.

Event Service Fees

Any catering performed outside of the Atherton Union under \$100.00, will be subject to a service fee of \$25.00. Guests have the option to pick up their catering order from Atherton Union to waive the service fee. All equipment must be returned to the Bon Appétit office immediately following the event. In the event the equipment has been lost, stolen or damaged an equipment fee will apply and be noted on the invoice. Non-University events will be subject to a delivery charge based on proximity to campus and will be discussed during the quote process.

BELLS AND WHISTLES CONT.

Food Safety Policy

We try to plan your food quantities carefully, but sometimes there is excess food and/or beverages. Due to state health regulations, food and beverages may not be taken from the event and will not be packaged for removal off premise. Bon Appétit will not be held responsible for food items removed without our knowledge.

Food-Allergic Guests

Please be advised we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products and other potential allergens in our kitchens. Please direct questions or concerns to our catering team.

Service Styles Bon Appetit offers five levels of service to meet your needs:

1. Pick-Up

A limited number of menu items are available for pick up at the Atherton Union, thus eliminating service and setup charges.

2. Drop-Off

Drop-off service includes tabletop linens for the food table and tableware for your event. This service style includes event set-up and teardown at the times indicated on your sales/catering contract. No attendant will be on-site during the event.

3. Buffet Service

This service is recommended for more formal events with a minimum of 25 guests. This service will require an attendant to be on site during the event with set-up and take-down service included.

4. Reception Service

Passed service is recommended for formal beverage services and hors d'oeuvres receptions. Beverage and service attendant costs are charged separately based on the needs of each event.

5. Table Service

Plated table service is available for sit-down events. This service includes complete set-up and take-down. Staffing costs are charged separately based on the need of each event.

6. Bar Service

IA&TC Certified Bartenders will be required for all Bar Services.

Bar Service Fee will be a flat rate based on size of the group. Host bars or cash bars are options for service. Varied alcohol tiers are available as well.

All pricing is exclusive of the required 20% service charge and applicable tax.

CONTENTS

Breakfast Collections	1
Hot Breakfast	2
Build Your Own Breakfast	3
À La Carte Breakfast	4
Beverages	5
Lunch Salads	6
Sandwiches & Wraps	7
Hors d'oeuvres Platters	8
Hors d'oeuvres	9-10
Simple Buffet	11-12
Customizable Collection	13
Pizza	14
Snacks	15
Sweets	16

KNOW WHAT YOU ARE EATING



FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.



IN BALANCE

Contains a balanced portion of whole grains, fresh fruits and vegetables, and lean protein, with a minimum amount of healthy fat.



LOCALLY CRAFTED

Contains products crafted by a small, locally owned food business using socially and/or environmentally responsible practices.



VEGETARIAN

Contains no meat, fish, poultry, shellfish, or products derived from these sources but may contain dairy or eggs.



ORGANIC

Contains *at least* 95 percent organically produced ingredients (by weight) from a USDA certified source.



VEGAN

Contains absolutely no animal or dairy products.



SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.



MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with an on-site manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.



HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.

BREAKFAST COLLECTIONS

All Breakfast Collections include locally roasted coffee and Fair Trade Numi tea service.
Minimum order of 15 people.

Coconut Chia Pudding (VG)

Berries, house-baked granola, dried apricots, agave syrup, and seasonal fruit salad
\$5.95 per person

Avocado Toast Bar (VG)

Toasted artisanal wheat bread, avocado, sliced radishes, blistered tomatoes, house-pickled onions, salted cucumbers, lemons, olive oil, sea salt, and cracked black pepper
\$5.95 per person

Greek Yogurt Bar (V)

Greek yogurt, berries, house-made granola, dried fruit, honey, and seasonal fruit salad
\$5.95 per person

Classic Continental (V)

Assorted pastries and sliced seasonal fruit
\$8.95 per person

Healthy Start (V)

Assorted pastries, sliced seasonal fruit, Greek yogurt, house-made granola, and dried fruit
\$9.25 per person

Deluxe Continental (V)

Assorted house-baked croissants, local bagels, assorted local preserves, whipped cream cheese and butter with sliced seasonal fruit, Greek yogurt, and house-baked granola
\$9.95 per person

HOT BREAKFAST

All Hot Breakfasts include locally roasted coffee and Fair Trade Numi tea service.
Minimum order of 15 people. All eggs are cage-free and Certified Humane.

Small-Batch Slow-Cooked Oats (V)

Warm steel-cut oats, dried fruits, brown sugar, milk, granola, local honey and sliced seasonal fruit
\$5.95 per person | may be added to breakfast selection for \$3.95 per person

Savory Oats (V)

Warm steel-cut oats, roasted cremini mushrooms, sautéed spinach, parmesan, roasted cherry tomatoes, toasted walnuts, olive oil, and lemon
\$5.95 per person | may be added to breakfast selection for \$3.95 per person

Local Goat Cheese, Sundried Tomato, and Mushroom Frittata (V)

Freshly baked croissants, butter, and seasonal fruit salad
\$10.50 per person

California Vegetable Quiche with Carrot, Broccoli, Spinach, Cherry Tomato, Onion, Cheddar (V)

Freshly baked bread, butter, and seasonal fruit salad
\$10.50 per person

Local Ham, Leek, and Gruyere Quiche (FF)

Freshly baked bread, butter, and seasonal fruit salad
\$10.50 per person

Classic Cinnamon French Toast or Classic Buttermilk Pancakes (V)

With local bacon, scrambled eggs, butter, maple syrup, and seasonal fruit salad
\$10.95 per person

The Classic (MWGCI)

Scrambled eggs, smoked local bacon, turkey sausage, herb-roasted redskin potatoes, and seasonal fruit
\$10.95 per person

Breakfast Burritos

Whole wheat or flour tortilla, scrambled eggs, roasted potatoes, roasted bell peppers, cheddar, and sour cream served with seasonal fruit salad and house-made salad

Choose two:

Local smoked bacon (FF)

Mushroom, blistered tomatoes, onion (V)

Turkey sausage

House-made chorizo

\$10.95 per person

BUILD YOUR OWN BREAKFAST BUFFET

All Breakfast Collections include locally roasted coffee, assorted breakfast juices, and Fair Trade Numi tea service.
Minimum order of 15 people.

Select one

Scrambled eggs with cheese on the side (V, MWGCI)

Breakfast burrito with eggs, chorizo sausage, peppers and onions and cheddar cheese

Local Goat Cheese, Sundried Tomato, and Mushroom Frittata (V, MWGCI)

California Vegetable Quiche with Carrot, Broccoli, Spinach, Cherry Tomato, Onion, Cheddar (V, MWGCI)

Select one

House-baked buttermilk biscuits and local country sausage gravy

Classic cinnamon French toast (V)

Banana foster stuffed French toast with caramel drizzle (V)

Fluffy buttermilk pancakes with maple syrup and whipped butter (V)

Roasted brussels sprouts with orange zest and sun dried cranberries (VG, MWGCI)

Select One

Turkey bacon

Local bacon (FF)

Local sausage patties (FF)

Local sausage links (FF)

Select One

Herb roasted redskin potatoes (VG, MWGCI)

Butler potatoes – oven roasted Yukon gold potatoes with sautéed onions (VG, MWGCI)

Orange, rosemary and local honey roasted sweet potatoes (V, MWGCI)

\$15.50 per person

À LA CARTE BREAKFAST

Bagels

Minimum order of 15 people.

Served with cream cheese, butter, and preserves

Choose from:

Whole wheat

Cinnamon-raisin

Everything

Blueberry

Plain

\$4 per person

Add — Smoked salmon, capers, shaved red onions, egg, and lemons (SW) additional \$3 per

Add — Seasonal cream cheese spread additional \$1 per person

Assorted Miniature Scones

Served with butter and preserves

\$13.95 per dozen

Assorted Muffins

Served with butter and preserves

\$13.95 per dozen

House-Made Granola Bars

Chocolate Peanut Butter Raisin

White Chocolate Cranberry Flax

\$14.95 per dozen

Sliced Seasonal Fruit

Minimum order of 15 people.

\$3.95 per person

Hard-Boiled Cage-Free Eggs

\$ 5.95 per dozen

Assorted Donut Holes

\$ 5.25 per dozen

Assorted Individual Yogurts

Minimum order of 15 people.

\$ 1.75 each

Greek Yogurt Parfait

Minimum order of 15 people.

Assorted fruit, house-made granola, Greek yogurt

\$ 3.50 each

BEVERAGES

Refreshing Spa Water

Lemon-cucumber
Mixed citrus
Strawberry-mint
Lime-basil
\$15.00 per gallon

Fresh Brewed Julian Coffee Roaster's Coffee

Served with assorted sugars, half & half, skim milk, soy milk, and other coffee condiments
Regular or decaf coffee
\$15.00 per gallon – serves 16 – 8 ounce portions

Fair Trade Numi Tea Hot Service

Served with local honey and assorted sugars
\$8.00 gallon— serves 16 – 8 ounce portions

Orange Juice

\$15.00 per gallon – serves 16 – 8 ounce portion

Assorted Bottled Juices

\$2.00 per bottle

Fresh Lemonade

\$10.00 a gallon

Fair Trade Numi Tea Iced Tea

Served with assorted sugars
\$8.00 a gallon

Bottled Circle City Kombucha

\$3.50 per bottle

Pure Leaf Bottled Iced Tea

\$2.50 per bottle

Bottled Cold Brew Coffee

\$3.00 per bottle

Coconut Water

\$3.00 per bottle

Vitamin Water

\$2.50 per bottle

Canned Soda

Assorted Pepsi products
\$1.50 per can

Bottled Aquafina Water

\$1.50 per bottle

LUNCH SALADS

All salad selections come with seasonal fruit and local artisanal bread with whipped butter. All Salads selections are available as box lunches. Boxed lunches come complete with seasonal fresh cut fruit, cookies, and house-made kettle chips. Minimum order of 15 people.

Mixed Greens (VG, MWGCI)

Organic field greens, cucumbers, cherry tomatoes, julienne carrots, and house-made balsamic vinaigrette
\$6.95 per person | \$7.25 boxed lunch

Sesame-Bok Choy (VG)

Sliced bok choy, sweet Napa cabbage, carrots, red peppers, edamame, crunchy wontons, and sesame-soy vinaigrette
\$7.95 per person | \$8.25 boxed lunch

Caesar (V, MWGCI)

Romaine hearts, shaved parmesan, herbed croutons, and Caesar dressing
\$7.95 per person | \$8.25 boxed lunch

Southwestern (V, MWGCI)

Chopped romaine, black beans, avocado, jicama, red bell peppers, crispy tortilla strips, and chipotle ranch dressing
\$7.95 per person | \$8.25 boxed lunch

Cobb (V, MWGCI)

Hard-boiled cage-free eggs, local bacon, avocado, blue cheese, tomatoes, romaine lettuce, organic field greens, and ranch dressing
\$7.95 per person | \$8.25 boxed lunch

Additions

Herb-roasted tofu (VG, MWGCI) add \$2

Grilled local chicken breast (FF) add \$3

Grilled local flank steak (FF) add \$4

Wild-caught salmon (SW, MWGCI) add \$5

Chipotle marinated grilled shrimp (SW, MWGCI) add \$5

SANDWICHES AND WRAPS

Boxed lunches come complete with seasonal fresh cut fruit, cookies, and house-made kettle chips. Minimum order of 15. Made without gluten bread is available by request.

Classic Sandwiches

Prepared on artisanal breads

Grilled Zucchini and Bell Peppers | Fresh mozzarella, basil aioli, and organic field greens (V)

Local Roast Chicken Breast and Provolone | Roasted red peppers and basil-pine-nut pesto (FF)

House-Roasted Local Turkey and Cheddar | Bibb lettuce and tomatoes (FF)

House-Made Tuna Salad | Bibb lettuce and thick-cut tomatoes (SW)

Smoked Ham and Swiss | Bibb lettuce and tomatoes

House-Roasted Local Beef and Swiss | Bibb lettuce, horseradish aioli and tomatoes (FF)

\$ 11.95 per person | box lunch \$ 12.50

Signature Sandwiches

Prepared on artisanal breads

Roasted Portobello | Blistered tomatoes, organic field greens, caramelized shallots, sundried tomato hummus (V)

House-Roasted Local Turkey | Organic field greens and cranberry-chipotle aioli (FF)

Tuna Confit | Arugula, blistered tomatoes, caper aioli, and lemon vinaigrette (SW)

Smoked Ham | Brie, caramelized apples, arugula, and Dijon

Artisanal Salami | Blistered tomatoes, olive tapenade, mozzarella, arugula, and lemon vinaigrette

House-Roasted Local Beef | Sautéed spinach, local smoked Gouda, tomatoes, caramelized shallots, horseradish aioli (FF)

\$12.25 per person | boxed lunch \$12.75

Wraps

Prepared on whole wheat tortillas

Grilled Vegetables | Roasted garlic hummus, cucumbers, and organic field greens (V)

Local Chicken Caesar | Grilled chicken, romaine lettuce, parmesan cheese, and Caesar dressing (FF)

Local Turkey Club | Bacon, avocado, tomato, organic field greens, mayonnaise and cheddar (FF)

House-Roasted Local Beef and Swiss | Bibb lettuce, horseradish aioli and tomatoes (FF)

Falafel | Hummus, romaine hearts, cucumbers tzatziki, feta, and tomatoes (V)

\$ 11.95 per person | boxed lunch \$ 12.50

Additions

Organic field greens with house-made balsamic vinaigrette (VG) 1.95 per person

Seasonal grain salad 1.95 per person

House baked seasonal dessert bars (V) 2.95 per person

HORS D'OEUVRES PLATTERS

Minimum order of 15 people

Colorful and Crisp Vegetable Crudités (V, MWGCI)

House-made hummus and ranch dip

\$3.00 per person

Fruit Display (VG, MWGCI)

Fresh seasonal assortment

\$3.95 per person

Artisanal Cheese (V)

Variety of regional domestic and local cheeses with seasonal fruit, crackers and sliced baguette

\$4.95 per person

Mediterranean Trio (V)

House-made hummus, twisted feta, baba ghanoush, olives, marinated peppers and local flatbreads

\$5.95 per person

Artisanal Charcuterie (FF)

Assorted local cured meats, grilled bread, house-made pickles, marmalades, and mustards

\$7.95 per person

Antipasto

Italian salami, prosciutto, fresh mozzarella, roasted peppers, marinated artichoke hearts and mushrooms, Kalamata olives, house-made tapenade, house-made pesto, and sliced baguette

\$8.95 per person

HORS D'OEUVRES

Please contact our catering manager to assist with planning the perfect customized plated menu, hors d'oeuvre reception, or choose one of our themed buffets to fit your event.

HORS D'OEUVRES selections –

Suggested service key for your planning needs:

Non-meal 1 hour service; we suggest 3 – 4 pieces per person

Meal time 1 hour service; we suggest 6 – 8 pieces per person

Non-meal 2 hour service; we suggest 6 – 8 pieces per person

Meal time 2 hour service; we suggest 10 – 12 pieces per person

Roasted gold beet canapé, whipped goat cheese, tarragon lime apple, pine nut crumble (V)
\$17.00 per dozen

Seared beef tenderloin, blue cheese crostini, candied pecans, cranberry conserve
\$29.00 per dozen

Four cheese gratin stuffed mushrooms, basil oil (V, MWGCI)
\$17.00 per dozen

“BLT” shitake ‘bacon’, micro greens, watercress aioli, roasted tomato (V)
\$17.00 per dozen

Smoked salmon deviled egg, caper, shallot, lemon dill cream (SW)
\$23.00 per dozen

Bay leaf poached jumbo shrimp, horseradish cocktail sauce (SW)
\$27.00 per dozen

Local goat cheese arancini, Pomodoro sauce (V)
\$19.00 per dozen

Caprese skewers with red and yellow cherry tomatoes with balsamic sauce (V, MWGCI)
\$15.00 per dozen

East coast style mini crab cake with remoulade (SW)
\$27.00 per dozen

White bean crostini, picked kale and sweet pepper relish (V)
\$17.00 per dozen

Bleu cheese tartlet, crisp pear and praline (V)
\$17.00 per dozen

Buttermilk fried local chicken n’ waffle with maple grilled peaches (FF)
\$20.00 per dozen

HORS D'OEUVRES CONT.

Black and blue local beef bite
\$29.00 per dozen

Petite margherita flatbread (V)
\$17.00 per dozen

Applewood local bacon and smoked Gouda twice baked Yukon potato (MWGCI)
\$25.00 per dozen

Local pork belly buns, steamed rice bun, hoisin glaze, house-pickled vegetables (FF)
\$28.00 per dozen

Thai turkey meatballs with red curry coconut glaze
\$20.00 per dozen

SIMPLE BUFFETS

Minimum order of 15 people. Please specify buffet or family-style table service. Plated style will be an additional \$7.00 per person. Includes organic mixed greens salad with balsamic vinaigrette or Caesar Salad.

Maple-Miso Glazed Wild-Caught Salmon (SW)

Sesame-scallion brown rice (VG, MWGCI) and steamed bok choy (VG, MWGCI)
\$17.95 per person

Grilled Lemon-Rosemary Local Chicken (FF, MWGCI)

Quinoa-wild-rice pilaf (VG, MWGCI) and parmesan-roasted cauliflower with red peppers (V)
\$15.95 per person

Quinoa and Fresh Basil Stuffed Tomatoes (V)

Smoked tomato sauce (VG), avocado pesto (V), tossed farfalle, roasted asparagus with charred lemon vinaigrette (VG, MWGCI)
\$13.95 per person

Baked Penne with Local Italian Sausage, Roasted Peppers, and Spinach (FF)

Roasted garlic bread (V) and organic field greens with balsamic vinaigrette (V, MWGCI)
\$14.95 per person

Local Chicken Tikka Masala (FF, MWGCI)

Pea pulao (VG, MWGCI), dal, naan (V), and raita (V, MWGCI)
\$15.95 per person

Grilled Chimichurri Local Flank Steak (FF, MWGCI)

Honey-glazed rainbow carrots (V, MWGCI) and roasted fingerling potatoes (VG, MWGCI)
\$16.95 per person

Build-Your-Own Tacos

Cilantro rice (VG, MWGCI), black beans (VG, MWGCI), salsa roja (VG, MWGCI), guacamole (VG, MWGCI), queso fresco (V), chopped onions (VG, MWGCI), corn (VG, MWGCI) and flour tortillas (V)
Served with organic field greens and ancho-lime vinaigrette (VG, MWGCI)

Choose two:

Roasted sweet corn and achiote squash (VG, MWGCI)

Achiote chicken (MWGCI)

Carne asada (MWGCI)

Mojo de ajo shrimp (SW, MWGCI) add \$3 per person

\$15.95 per person

SIMPLE BUFFETS CONT.

Wok Around the World

Vegetable spring rolls with house-made dipping sauce (VG)
Napa cabbage salad with toasted almonds, edamame, shaved onion, radish, orange segments, crunchy wontons, tamari garlic ginger dressing (VG, MWGCI)
Seared wild-caught salmon with sweet citrus mirin glaze (SW, MWGCI)
Crispy tofu and wok flashed seasonal vegetables with sweet chili glaze (VG, MWGCI)
Steamed jasmine rice with fresh scallion (VG, MWGCI)
Wok flashed string beans with garlic and orange (VG, MWGCI)
Strawberry roll Japanese style green matcha (VG)
\$18.95 per person

Cantina

House-fried tortilla chips with fresh house-made salsa roja and guacamole (VG, MWGCI)
Torn romaine, roasted local Indiana sweet corn, black olives, fresh diced tomato, red onion, with fiesta avocado ranch dressing (V, MWGCI)
Spanish style seasoned rice

Choice of Two Entrees:

Achiote chicken with peppers and onions (MWGCI)
Local marinated skirt steak with peppers and onions (FF, MWGCI)
Orange chili marinated tofu with peppers and onions (VG, MWGCI)
Three cheese vegetable enchiladas with house-made roja sauce (V, MWGCI)

Choice of Side:

Fiesta black beans (VG, MWGCI)
Calabacitas (VG, MWGCI)
Served with warm flour and corn tortillas and topping bar to include shredded cheddar cheese, house-made dandy breeze queso fresco, shredded lettuce, sour cream, fresh pico de gallo and guacamole
House-fried sopapillas with sweet life honey farm drizzle (V, FF)
\$17.95 per person

Tamarind Trail

Fresh grilled naan bread (V)
Bibb salad with toasted almonds, roasted mango and chili tamarind dressing (V, FF)

Choose two:

Local chicken tikka masala (MWGCI, FF)
Local butter chicken (MWGCI, FF)
Tandoori style local chicken (MWGCI, FF)
Classic dal (VG, MWGCI)
Served with cilantro mint chutney (VG, MWGCI) and raita (V), basmati pulao (VG, MWGCI), curried roasted vegetables (VG, MWGCI)
Cardamom whipped honey mousse with vanilla tamarind roasted pineapple and raisin compote (V)
\$17.95 per person

CUSTOMIZABLE COLLECTION

Minimum order of 15 people. Please specify buffet or family-style table service. Plated style will be and additional \$7.00 per person. Includes organic mixed greens salad with balsamic vinaigrette or Caesar Salad.

Two Entrées and Two Sides (Vegetable or Starch) — \$24.95 per person

Add Entrée — \$7 per person

Add Side — \$4 per person

Entrées

Roasted Acorn Squash | Quinoa, wild mushrooms, charred sweet corn, and tomatillo salsa (VG, MWGCI)

Stuffed Portobello | Local goat cheese, shallots, sautéed spinach, sundried tomato (V, MWGCI)

Grilled Local Chicken Breast | Wild mushroom, thyme, and red wine reduction (MWGCI, FF)

Local Chicken Confit | Braised greens and gremolata (FF)

Moroccan-Style Grilled Local Chicken Quarter | Ras el hanout and cucumber yogurt

Herb-Crusted Pollock | Grilled lemon (SW)

Wild-Caught Salmon | Maple miso glaze (SW, MWGCI)

Pan-Roasted Halibut | Citrus broth (SW, MWGCI)

Flash-Seared Tuna | Citrus-ginger salsa (SW, MWGCI)

Cider-Brined Local Pork Chop | Miso-apple chutney (FF)

Roasted Local Lamb Chop | Mint pesto (add \$4 per person) (FF)

Grilled Local Skirt Steak | Herb-garlic butter (MWGCI)

Beef Tenderloin | Caramelized shallot demi-glace (add \$3 per person) (MWGCI)

Braised Local Short Rib | Red wine reduction (MWGCI)

Vegetable Sides

Sautéed Spinach | Garlic and sea salt (VG, MWGCI)

Crispy Brussels Sprouts | Local honey (V, MWGCI)

Pan-Roasted Cauliflower | Capers, lemon, and parsley (V, MWGCI)

Grilled Asparagus | Charred lemon vinaigrette (VG, MWGCI)

Charred Broccolini | Chile, garlic, and parmesan (V, MWGCI)

Roasted Rainbow Carrots | Cranberry local honey glaze (V, MWGCI)

Sautéed Green Beans | Shallots and garlic (VG, MWGCI)

Starch Sides

Quinoa Pilaf | Dill and toasted almond (VG, MWGCI)

Smashed Sweet Potatoes | Maple black pepper pecans (V, MWGCI)

Chive Mashed Potatoes (V, MWGCI)

Roasted Yukon Potatoes | Rosemary and garlic (VG, MWGCI)

Potato Gratin | Gruyère and parmesan (V)

Penne Aglio e Olio | Garlic, olive oil, parsley, and parmesan (V)

Pesto Fusilli | Basil-pine-nut pesto and pecorino (V)

Wild Rice Pilaf (V, MWGCI)

PIZZA

Our pizzas are made from scratch from dough to sauce. All pizzas are 16 inch. Each pizza serves approximately four people.

Neapolitan-Style Marinara

House-made marinara, spinach, and sautéed wild mushrooms (traditionally served without cheese)

\$12

Four Cheese (V)

House-made marinara, grated mozzarella, parmesan, asiago, ricotta, and fresh local basil

\$12

Pepperoni

House-made marinara, grated mozzarella, and roasted garlic

\$14

Italian Sausage

House-made Marinara, grated mozzarella, and mushrooms

\$14

Build Your Own Pizza

Choice of sauce and three total toppings with grated mozzarella

Sauces: house-made pizza sauce, garlic Alfredo sauce, barbecue sauce

Toppings: green olives, black olives, feta, cheddar cheese, fresh mozzarella, onions, mushrooms, green onions, green pepper, banana peppers, tomatoes, jalapenos, and spinach

Meat toppings: grilled marinated chicken, shrimp, salami, Italian sausage, pepperoni, bacon, and ham

\$16

SNACKS

Minimum order of 15 people.

Energy

Assorted house-made energy bars, whole fruit, whole-grain crackers, and nut butters
\$9.95 per person

House-Roasted Mixed Nuts

\$2.00 per person

Seasonal Whole Fruit

\$1.50 per person

Ballpark

Soft pretzels, mustard, house-made cheese sauce, popcorn, and mixed nuts
\$4.95 per person

Cinema

Popcorn, assorted candy, and bagged chips
\$4.95 per person

Hummus Trio (V)

Chickpea hummus, roasted red pepper, spinach & feta hummus, seasonal vegetables, and pita chips
\$5.95 per person

Individual Bags of Chips

Kettle chips, Skinny Pop, pretzel chips, and Lay's varieties
\$1.95 per bag

House-Made Trail Mix

Dried cranberries, almonds, peanuts, raisins, chocolate chunks, and pepitas
\$3.25 per person

House-Made Tortilla Chips and Dips

Salsa roja, salsa verde, and guacamole
\$2.95 per person

Togarashi Chips

House-made potato chips tossed with chili, orange peel, sesame, nori, and sea salt
\$2.95 per person

Just Pop In! Popcorn Bowls

Indy-Style, Caramel Nut Crunch, Sun King Osiris Ale Pretzel, Cheddar Ranch, Smoking Goose Cheddar Bacon
\$5.95 per person

SWEETS

Minimum order of 15 people.

Cookies, Bars, and Brownies

An assortment of miniature cookies, dessert bars, and brownies
\$2.25 per person

Assorted Cookies

Chocolate chip, oatmeal-raisin, and sugar
\$1.95 per person

Cupcakes

Vanilla, chocolate, and red velvet
\$2.95 per person

Mini Dessert Shooter

Chocolate mousse with raspberry coulis
Bananas foster
Peanut butter mouse with chocolate cookie crumble
Lemon curd with blueberry compote
Strawberry shortcake
\$3.25 per person

Fruit Display

A seasonal assortment
\$3.95 per person

Individual Miniature Style Desserts

Minimum order of 15

Apple and Cranberry Galette | Maple cream
Chocolate Pots de Crème | Chantilly cream (MWGCI)
Lemon and White Chocolate Tartlet | Blueberry sauce
Butterscotch Budino | Candied pecans (MWGCI)
Chocolate Cake | Milk chocolate ganache
Buttermilk Panna Cotta (MWGCI)
\$2.95 each

