

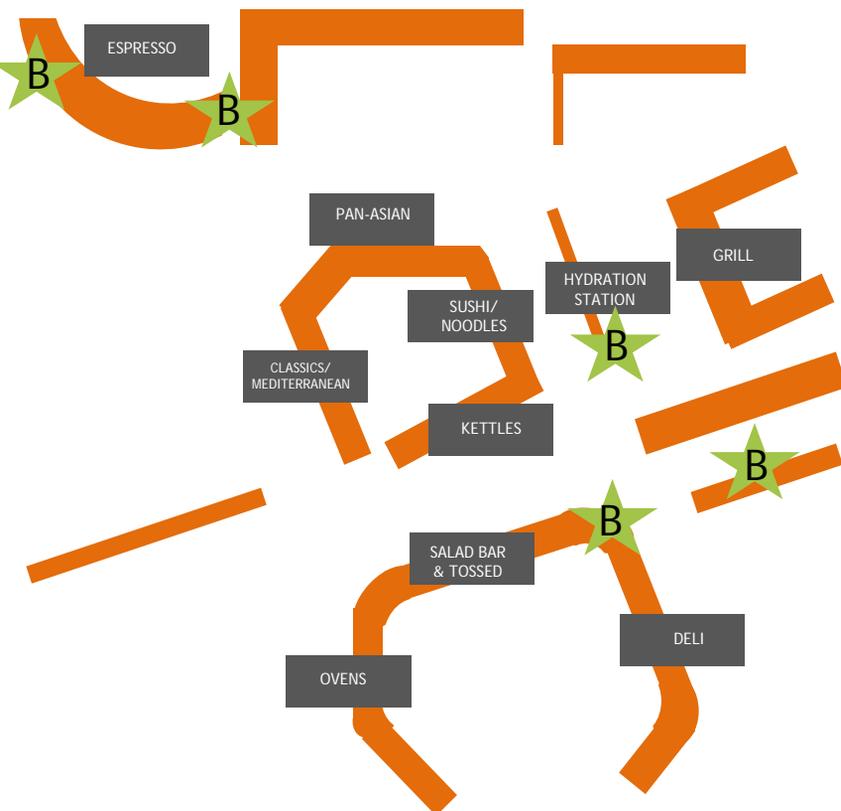
BON APPÉTIT AT EDWARDS LIFESCIENCES



AT BON APPÉTIT, IT'S ALL ABOUT THE FOOD.

There is no need to leave campus for a delicious restaurant quality meal! Our Executive Chef Rene Adame starts by cooking from scratch using the freshest, highest-quality ingredients, sourced with care, so you'll never get bored. We present our menus artfully yet without gimmicks, and create a welcoming place for our guests to gather. We believe in helping our guests make choices that are healthy for you, healthy for farmers, farmworkers, farm animals, communities, and the environment, too. We believe that great food is the product of great values.

WELCOME TO YOUR NEW CAFÉ!



HOURS OF OPERATION

Breakfast 6am-9:30am
Salad Bar and Soups 10am-1:30pm
Lunch 11:00am-1:30pm
Coffee Bar 6am-4pm

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WE'RE CASHLESS!

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KNOW BEFORE YOU GO!

Sign up for menu mail today and get the specials delivered to your in box daily at:
edwards.cafebonappetit.com

BEVERAGE LOCATIONS

 Grab your beverage first, now you can pay at many of our stations.

BREAKFAST

There is no better way to fuel your mind and body than breakfast in the Café; whether you want lighter fare like steaming hot steel-cut oats or a heartier breakfast of cage-free eggs and humanely raised bacon, you'll find an option at the Café. On the go? Pick up a freshly-prepared breakfast burrito or sandwich perfectly packaged to go or a yogurt and house-made granola parfait from our Grab and Go cooler made with the same care and consideration as all of our meals.

KETTLES

Soup is a great addition to any entrée, or a perfect meal all on its own. In the Café, making soup is a multi-day affair! We believe the best soups start with great stock, so we make ours from scratch using roasted beef, chicken bones, fresh vegetables and herbs. Slowly simmered all day, our stocks develop rich flavor without the addition of extra fats, salts or sugars. We believe that's the only way to achieve the deep, soul-satisfying layers of flavor that a good bowl of soup provides. With our stocks, we create a variety of daily soups, stews and chili for our guests. Our soups change with the seasons, but vegan and vegetarian options are always available. Soup styles include broth-based soups, hearty meat or vegetable stews and chili, bisques and vegetable purées. Our garnish station offers flavorful toppings like grated cheese, croutons, nuts, seeds, and fresh herbs to elevate a bowl of soup into a sophisticated, fun meal.

SALAD BAR

Our salad bar provides both a healthy destination for our guests as well as offers delicious, seasonal locally grown produce harvested by our farm partners and artisans within 150 miles of the Café. As the seasons change, so will your salad bar, featuring a wide variety of freshly harvested produce, whole grains, proteins, and tempting garnishes for our guests to create their own masterpieces.

We emphasize simple preparations at the salad bar, letting ingredients' innate flavors speak for themselves. Our dressings are made in-house with heart-healthy olive or canola oils, and low-fat options are always available. Look for a daily-changing selection of composed salads and seasonal toppings that reflect the diverse food preferences of the Edwards Lifesciences community.

DELI

We obsessively build each sandwich and wrap with layers of textures and flavors in a quest to make each bite "the perfect bite." Our chef combines house-roasted meats, cooked and raw Farm to Fork vegetables, local artisan breads, and house-made spreads such as hummus, sun-dried tomato pesto, and basil aioli, to elevate the art of the sandwich. Meat lovers will take solace - as part of our many commitments to sustainability and health, turkey and chicken are produced without routine antibiotics, bacon is gestation crate-free, and eggs are certified cage-free. We will surprise and delight our vegetarian and vegan diners with an array of satisfying fillings such as marinated and grilled vegetables and thoughtfully prepared non-meat protein sources, making a sandwich a meal. With our Panini press and carving station, we can serve sandwiches both cold and hot.

To encourage healthy choices, we envision our deli to be brimming with colorful, healthy side options including whole grain salads such as farro, dried cranberry, and sliced almond salad; fresh local vegetables with marinades or sauces such as cool cucumber and dill salad; and seasonal fresh fruit.

In a hurry? Grab a freshly prepared specialty sandwich.

OVENS

A cornerstone of flavors! From thin-crust flatbreads and piping-hot pizza, to authentic calzones, hot sandwiches, and pasta, our oven station serves up hot Italian fare to satisfy all types of diners, from meat lovers to vegans. The experience is a theater of activity, as house-made dough is hand-stretched and adorned with local and artisan toppings. Our pizza crust is made with a traditional two day dough process, with recipes brought to us from our founders, the Bauccio brothers, who are passionate about pizza. The sauce is made daily with fresh herbs, and we partner with a local dairy to use farm fresh mozzarella cheese. While the ovens station may focus on perfecting pizza, the options don't stop there. We use the oven's fire power to cook rustic flatbreads, open faced sandwiches, tortas, and classic baked pastas.

PAN-ASIAN

Tantalizing aromas of ginger, lemongrass, and just a pungent hint of fish sauce, will draw you in. While fresh ingredients and low fat preparation techniques ensure a satisfying meal that's beneficial for your health as well.

Our chefs will customize your meal in front of your eyes from our fresh, local ingredients. A world of flavor, live and in person, the Pan-Asian station will awaken your senses with the aroma of fresh garlic, the sound of sizzling vegetables and meats, the sight of dancing flames, and the satisfaction of a warm bowl full of new flavors. Using fresh ingredients and timeless techniques, these made-to-order, authentic dishes are vibrant, restaurant-quality, and always flavorful.

MEDITERRANEAN

Based on Mediterranean culinary traditions, this station will highlight the key ingredients of Mediterranean cuisine which include olive oil, fresh fruits and vegetables, protein-rich legumes, whole grains, fish and lean proteins. Both the flavors and health benefits are rich at the Mediterranean station.

CLASSICS

"There's no place like home!" Sometimes we just want to click our heels three times and wish we were back in that familiar place. There, we relish in the simple foods and uncomplicated tastes of home-cooking. At classics our chefs get excited by the simplicity of preparing real foods using traditional and elemental kitchen techniques. Cooking from scratch, re-creating the comfort foods you remember. Here is where you'll find the American regional classics. The foods we grew up on, the foods that comfort us, the foods our mothers and grandmothers made. Casseroles, roasted meats, mashed potatoes, simple vegetable sides. Maybe it's not home, but it's a good close second when it comes to food.

GRILL / MARKET GRILL

A comprehensive and chef-driven grill and hot entrée program highlights both American and ethnic specialties, drawing from rich culinary histories and new trends. While you may always order traditional grilled items such as 100% certified humane burgers house-made vegetarian patties, daily-changing sandwiches, and grilled entrées with complementary sides, you'll likely be tempted by gourmet specials dreamed up daily by Chef Rene such as grilled pork skewers with sweet soy glaze or harpoon-caught mahi mahi with grilled scallions, local rainbow card, basmati rice and caper berry seca.

TOSSED

Our tossed station focuses on local, sustainable, and healthy salads and wraps tossed to order. Choose from a menu of seasonal options like a mid-summer salad filled with fresh, ripe tomatoes, crisp cucumbers, fresh herbs, flavorful olives, and local cheese. Winter might bring shredded radicchio, toasted walnuts, and sweet, golden beets, all perfectly tossed to order with your choice of house-made dressings and topped with herb-marinated grilled chicken.