

*f r e s h   a u t h e n t i c   n a t u r a l*

*c a t e r i n g   b o n   a p p é t i t*

Bon Appétit Catering at Reed College

Contact us via email:  
[catering@reed.edu](mailto:catering@reed.edu)

or

Phone us at: (503) 777-7541

**BON APPÉTIT**  
MANAGEMENT COMPANY  
*food services for a sustainable future®*

LEARN HOW FOOD CHOICES IMPACT  
THE ENVIRONMENT, COMMUNITY  
AND YOUR WELL BEING AT  
[www.CircleofResponsibility.com](http://www.CircleofResponsibility.com)

10-2908





BON APPÉTIT  
CATERING MENU

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## FOOD SERVICES FOR A SUSTAINABLE FUTURE

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We believe in serving only the freshest food.  
Food that is prepared from scratch, using authentic ingredients.  
Food that is alive with flavor & nutrition.  
Food that is created in a socially-responsible manner for the well-being  
of our guests, our communities & our environment.

Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee, delicious hors d'oeuvres, elegant served meals, to beautiful buffets. However, our menu is just a starting point to our culinary expertise. We specialize in custom designing menus for all occasions. We offer fresh ingredients, creative presentation, & professional hands-on service.

### OUR KITCHEN PRINCIPLES

We serve only Oregon Country all-natural beef  
Our chicken & eggs are always antibiotic free  
([www.keepantibioticsworking.com](http://www.keepantibioticsworking.com))  
Seafood is purchased only from sustainable sources  
(Adheres to Monterey Bay Aquarium Seafood Watch Guidelines)  
Our bakery items are made from scratch

FOR MORE INFORMATION ABOUT  
THE HEALTHY FOODS THAT WE SERVE,  
VISIT OUR WEBSITE AT [WWW.BAMCO.COM](http://WWW.BAMCO.COM)

BON APPÉTIT CATERING  
AT REED COLLEGE

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### Here is a list of just a few of the local farms and producers that we work with:

Carlton Farms • Rain Sheep Lamb • Creative Growers • Reed Sustainable Farm  
Omega Farms • Peak Forest Farms • Deep Roots Farm • Flamingo Ridge Farms  
A & J Farms (or Sam the apple guy) • Ayers Creek • Queener Farms  
Greens Bridge Farms • Freddy Guys Hazelnuts • Juniper Grove • Tenino Farms  
Tillamook Cheese Company • Yamhill County Farms • Hayton Farms  
Bluebird Grain Farms • Sunshine Dairy • Omega Farms • Millenium Farms  
Zenger Farms • Sauvie Island Organics

## PLANNING YOUR SPECIAL EVENT

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*Bon Appétit is the exclusive provider of food & beverage service at Reed College*

### **Reed College Conference & Events Planning Office 503-777-7522.**

The Reed College CEP office is your first contact in booking an event. Staff members check availability of space, match function size to appropriate campus locations, & arrange set-up of your event, including diagrams, tables, seating, & floral arrangements.

### **Bon Appétit Catering Office 503-777-7541 or catering@reed.edu**

The next step is to contact the Bon Appétit catering office to discuss your event.

Please be prepared to provide all pertinent information, including date & time of event, guest count, menu, linen needs, & billing information.

Catering services are available seven days a week from 7:00am to 12:00 midnight.

We are available to accommodate catering requests outside these hours upon request. After hours services are billed at \$17.50 per server per hour.

Please contact us as soon as you have booked the date(s) for your event.

For large events, please call the office no later than 14 days before your event to avoid additional labor & or food costs. For morning or afternoon refreshment needs, please call the catering office no later than 7 days before your event.

### **Delivery & Services**

Menu prices are for on-campus drop off buffet service of food & beverages, biodegradable or disposable ware & linen for the food service table. Client is responsible for any & all catering equipment from drop off time to pick up times given. All catering equipment must remain at drop-off site.

China & served dinners are available at additional rates.

Additional linens are available for \$4.50 each, please let us know if you would like linens for dining or registration tables when ordering food service.

Menu price includes labor, restocking, set up & break down of event. If the event extends beyond 2 hours, additional labor costs of \$17.50 per hour may occur.

Bar Services are available; a set up fee & or minimums will apply. Set up fees include an OLCC bartender during scheduled event times.

Cash Concessions for your events are available, please call for prices.

### Guarantees, Cancellations & Changes

Please provide an estimated guest count when placing your order.

Final guest count is due 3 working days prior to the event. You will be responsible for the guaranteed or actual number of guests, whichever is greater.

Cancellations must be made 3 working days before an event.

You will be charged for any specialty items purchased or items prepared that we cannot reuse or resell.

Please call with any changes as soon as you can. We cannot guarantee changes made within 2 working days of events.

Prices in the guide are based on academic year use for Reed Campus events only. Pricing for Off-Campus & Conference Groups will be arranged accordingly.

### Catering Menu

*prices listed below are for on campus drop service only. china service, served meals, parker house events, weddings & other events requiring staff will be priced accordingly.*

### BEVERAGES

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freshly brewed nossa familia coffee	13.75 gal
tazo tea	13.75 gal
mulled apple cider	15.25 gal
house made hot chocolate	15.25 gal
orange, apple, cranberry juice	14.75 gal
bottled juices	1.75 ea
assorted soft drinks	1.25 ea
sparkling waters	1.25 ea
bottled water 16oz	1.25 ea
iced tea	9.00 gal
flavored iced tea	9.50 gal
lemonade	11.25 gal
pomegranate lemonade	12.25 gal

BAKERY

large muffins	14.00 dozen
jam scones & butter	14.00 dozen
cinnamon rolls with icing	15.00 dozen
flaky croissants	14.25 dozen
breakfast bread slices <i>zucchini, cranberry-pecan, apple spice, banana, orange-apricot, date nut &amp; many more.</i>	13.00 dozen
bagels with cream cheese	18.25 dozen
“mini” muffins, jam scones, cinnamon rolls & danish pasties	8.25 dozen
streusel coffee cake (serves 12)	19.50 dozen
assorted cookies or vegan cookies	14.00 dozen
brownies	12.75 dozen
frosted brownies	14.50 dozen
chocolate chip blondie’s	12.75 dozen
pound cake slices <i>lemon, poppy seed, chocolate marble, cherry almond &amp; anything else we come up with</i>	13.00 dozen

BAKERY

*continued*

biscotti <i>check for current varieties</i>	14.00 dozen
dipped biscotti <i>check for current varieties</i>	15.00 dozen
lemon or lime bars	12.00 dozen
rice krispie treats	12.00 dozen
rice krispie treats dipped in chocolate	13.00 dozen
cup cakes	21.00 dozen
mini cup cakes	12.00 dozen
specialty “holiday” frosted cookies	16.00 dozen

## CONTINENTAL BREAKFASTS

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*priced per person with a 10 person minimum  
coffee service includes coffee, decaf, hot water & assorted teas*

### mini

*house baked muffins & scones  
coffee service & juice  
5.50*

### traditional

*freshly sliced fruit tray  
house baked assorted pastries  
coffee service & juice  
7.00*

### new york

*fresh fruit salad  
fresh kettleman's bagels  
with cream cheese  
coffee service & juice  
7.50*

### health nut

*freshly sliced fruit tray  
assorted yogurts  
granola milk  
coffee service & juice  
7.00*

## HOT BREAKFAST

---

*priced per person with a 10 person minimum  
coffee service includes coffee, decaf, hot water & assorted teas*

### all american

*freshly sliced fruit tray  
farm fresh scrambled eggs  
crisp bacon or sausage links  
country fried potatoes  
house baked muffins & scones  
coffee service & juice  
8.50*

### rose city

*freshly sliced fruit tray  
farm fresh scrambled eggs with  
roasted vegetables or wild mushrooms & swiss  
crisp bacon or sausage links  
fried red potatoes  
house baked morning pastries  
coffee service & juice  
9.25*

### crustless quiche

*Lorraine- eggs, cream, gruyere, & bacon  
Mediterranean- eggs, spinach, red peppers, & artichokes  
fruit salad  
mini croissants, jam & butter  
coffee service & juice  
9.25*

### strata

*(savory bread pudding)  
wild mushroom & swiss  
roasted vegetable & gouda  
bacon & gorgonzola  
sausage, cheddar & leek  
country fried potatoes  
fresh fruit array  
jam scones & butter  
coffee service & juice  
8.75*

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## BREAKFAST OR BRUNCH

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*priced per person with a 10 person minimum  
coffee service includes coffee, decaf, hot water & assorted teas*

### french country

*traditional quiche served at room temperature  
design your own or check out the ideas below:*

*\*nw - smoked salmon topped with crème fraiche*

*\*lorraine - cream, gruyere & bacon*

*\*parisian - sautéed leek & chevre*

*\*b & b - black pepper bacon, caramelized onions & bleu cheese*

*\*italian style - thinly sliced ham, zucchini & parmesan cheese*

*seasonal fruits*

*mini croissants, jam & butter*

*coffee service & juice*

8.50

### ploughman's tray

*hard cheeses, thick ham slices, hard boiled eggs,  
seasonal fruit, baguette, butter & jam*

22.50 small – serves 10

45.00 medium – serves 20

67.50 large – serves 30

### breakfast cheese tray

*domestic cheeses, hard boiled egg slices, seasonal fruit,  
baguette, butter & jam*

20.00 small – serves 10

40.00 medium – serves 20

60.00 large – serves 30

### breakfast & brunch additions

individual yogurt 2.50

small bowl of yogurt 5.00

bowl of granola 4.50

scrambled egg toppings .25 pp

bacon or sausage 1.00 pp

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## SANDWICH BUFFETS

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*priced per person.  
traditional sandwiches, wraps or box lunches available*

### upscale

*house roasted turkey & roast beef, ham,  
roasted vegetables, hummus & seasonal aioli  
assorted cheeses, breads & condiment tray*

*deli salad & chips*

*cookie & soft drink*

10.00

### new york style

*house roasted turkey & roast beef, ham,  
salami, pastrami, & corned beef  
artisan bread (includes rye) & condiment tray*

*deli salad & chips*

*cookie & soft drink*

10.25

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## FOCACCIA SANDWICHES

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*minimum of 6 each*

*\*grilled eggplant, roasted peppers,  
mozzarella & seasonal aioli*

*chips & deli salad*

*cookie & soft drink*

8.50

*\*grilled chicken with roasted tomatoes*

*mozzarella & seasonal aioli*

*chips & deli salad*

*cookie & soft drink*

9.50

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## FOCACCIA SANDWICHES

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*continued*

\*shaved ham, gruyere, caramelized onions  
& seasonal aioli on a ciabbatta roll  
*includes chips or whole fruit  
deli salad  
cookie & soft drink*  
9.50

\*grilled flat iron steak with aged cheddar,  
roasted red peppers & seasonal aioli on a ciabbatta roll  
*chips & deli salad  
cookie & soft drink*  
11.50

croissant sandwiches

\*classic chicken salad croissant

\*brie, apple & caramelized onion croissant  
or

\*classic turkey club croissant  
*chips  
deli salad  
cookie & soft drink*  
9.75

lunch additions

small bowl hummus 5.00

small plate roasted vegetables 5.00

platter of grilled sliced chicken 2.75 person

platter of grilled sliced tofu 2.25 person

garden salad 1.50 person

seasonal soup 1.50 person

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## SALADS

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*priced per person.*

*main-plate or buffet style. box lunches available*

nw style waldorf

*local greens, roasted pears or apples*

*oregonzola, candied hazelnuts*

*& seasonal vinaigrette*

*roll & butter*

*cookie & soda*

*grilled chicken or tofu*

10.25

grilled salmon

13.50

grilled flat-iron steak

15.50

azteca

*house smoked chicken or tofu*

*greens, roasted red peppers, black beans,*

*chopped tomatoes, fire roasted corn & cotija cheese*

*fried tortilla strips & chili-lime vinaigrette*

*roll & butter*

*cookie & soda*

10.25

grilled flat iron

15.95

chinese chicken

*grilled chicken or tofu*

*greens, napa cabbage, snap peas, cucumbers*

*shredded carrots, julienne peppers, red onion*

*wonton crisps, ginger-sesame vinaigrette*

*roll & butter*

*cookie & soft drink*

10.25



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## SALADS

*continued*

### black 'n bleu

*blackened or seared flat iron steak over  
mixed greens with bleu cheese  
cured tomatoes, caramelized onions  
white balsamic or mustard vinaigrette  
roll & butter  
pear tart & soft drink*

15.95

### rustic greek salad

*grilled & sliced chicken breast over  
mixed salad greens topped with baked feta, walnuts, olives,  
grilled zucchini & tomatoes, lemon garlic vinaigrette  
pita bread & hummus  
walnut cookie & soft drink*

10.50

### traditional caesar salad (vegan dressing available)

*romaine lettuce, parmesan cheese,  
garlic croutons & creamy caesar dressing  
roll & butter  
cookie & soda  
grilled chicken or tofu*

10.25

### the classic cobb

*romaine lettuce & spring mix  
avocado, diced chicken, diced eggs, crumbled bacon,  
diced tomatoes, crumbled bleu cheese & two dressings  
rolls & butter  
cookie & soft drink*

10.50

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## SALADS

*continued*

### chef salad

*romaine & spring mix  
tomatoes & cucumbers  
strips of ham, turkey, cheddar & swiss  
hard boiled egg quarters & two dressings  
rolls & butter  
cookie & soft drink*

10.50

### pacific nw mixed greens with dried cranberries, candied hazelnuts & bleu cheese

*with seasonal vinaigrette  
rolls & butter  
cookie & soft drink*

with grilled chicken

10.50

grilled salmon

13.50

grilled flat-iron steak

15.50

### spinach salad

*fresh spinach, sliced mushrooms,  
red onion slices,*

*dried figs, slivered almonds with seasonal vinaigrette*

*rolls & butter*

9.50

grilled chicken

10.50

### trio salad

*please choose three  
seasonal mixed green, red potato, cheese tortellini,  
pesto pasta, caesar, grilled vegetable, chopped salad,  
traditional greek, panzanella, quinoa, caprese,  
spinach, tabbouleh, asian noodle or vegetable rice salad  
rolls & butter*

*assorted cookies & soft drink*

10.00

## BUFFETS

*priced per person with a minimum of 10 people*

### taste of the mediterranean

*build you own falafel station*

*falafel, pita pockets, chopped salad w/ diced tomatoes, diced cucumbers, & chopped onion,*

*shredded lettuce, olives,*

*feta cheese, hummus & tzatziki*

*tabbouleh salad*

*cookies & soft drink*

10.25

### taco feast

*seasoned ground beef, tofu or shredded chicken*

*vegetarian refried beans & spanish rice*

*shredded lettuce, diced tomatoes, cheese,*

*jalapenos, salsa & sour cream*

*corn tortillas*

*cookie & soft drink*

9.50

### a taste of italy pasta bar

*caesar or garden salad*

*spaghetti & penne pasta (vegan pasta available)*

*choose two homemade sauces:*

*marinara, roasted vegetable marinara,*

*arrabbiata, bolognese, alfredo or pesto cream*

*seasonal vegetable*

*garlic bread*

*cookie & soft drink*

10.50

### ravioli feast (call for seasonal flavors)

*mixed spring salad with two dressings*

*cucina fresca freshly made seasonal ravioli*

*with appropriate sauce*

*rosemary rolls & butter*

*cookie & soft drink*

11.25

## BUFFETS

*continued*

### chili bar

*choose vegetarian, chicken or beef chili*

*& have fun with the toppings...*

*chopped onions, shredded cheese,*

*sour cream & hot peppers*

*green salad & vinaigrette*

*cornbread & butter*

*cookie & soft drink*

9.75

### chicken your way

*garden salad with seasonal vinaigrette*

*petit portion chicken breast*

*prepared your way or choose from:*

*wild mushroom, seasonal chutney, tomato & basil,*

*moroccan style, greek, roasted artichoke & garlic,*

*lemon-herb or our seasonal house smoked specialty*

*choose rice pilaf, mashed or oven roasted potatoes*

*seasonal vegetable*

*rolls & butter*

*cookie & soft drink*

11.25

### house smoked brisket (minimum 25 people)

*green salad with seasonal vinaigrette*

*dry rubbed brisket smoked in house*

*served with carolina style sauce*

*vegetable slaw*

*roasted fingerlings or house mashed potatoes*

*corn bread & butter*

*seasonal cobbler & soft drink*

13.95

### oregon county beef dinner

*green salad with seasonal vinaigrette*

*grilled oregon county flat iron steak*

*with balsamic glaze, chimichurri, goregonzola or roasted red pepper sauce*

*garlic smashed potatoes or wild rice pilaf*

*seasonal roasted vegetables*

*rolls & butter*

*cookie & soft drink*

16.95

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## BUFFETS

*continued*

mac & cheese

*green salad w/ seasonal vinaigrette*

*homemade mac & cheese topped with breadcrumbs*

*roll & butter*

*cookie & soft drink*

9.25

old fashioned pot pie

*seasonal salad with seasonal vinaigrette*

*roasted chunky chicken & vegetables or*

*chunky tofu & roasted vegetables*

*in a savory sauce topped with flaky pastry*

*rolls & butter*

*cookie & soft drink*

9.25

home-style meatloaf

*green salad with ranch or vinaigrette*

*beef meat loaf*

*mashed potatoes & gravy*

*seasonal vegetable*

*rolls & butter*

*cookie & soft drink*

10.50

home-style lasagna

*caesar or garden salad*

*italian sausage, spinach & mushroom,*

*roasted vegetable, chicken pesto*

*or spicy beef bolognese*

*seasonal vegetable*

*garlic bread, focaccia or rolls & butter*

*assorted cookies & soft drink*

10.50

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## BBQ'S

back yard favorite

*quarter pound hamburgers, garden burgers & hot dogs*

*buns & condiments*

*2 seasonal sides*

*brownie triangles, cookies or watermelon (summer only)*

*lemonade or iced tea*

11.00 person

*(additional servings of hamburgers, hotdogs, or garden burgers 3.95ea.)*

down home

*barbequed chicken or*

*boneless breast of chicken*

*2 seasonal sides*

*potato rolls & butter*

*watermelon (seasonal), brownie triangles or cookies*

*lemonade or iced tea*

13.00

bbq beef ribs

15.50

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## PIZZA

16" pizza

*fresh-made dough & homemade sauce*

*with mozzarella, provolone, parmesan & romano cheeses*

*choose three toppings:*

*peppers, onions, mushrooms, olives, pineapple,*

*roasted tomatoes, pear or apple, blue cheese, ham,*

*pepperoni, roasted garlic, sausage or bacon*

16.25

*(additional toppings 1.00 each)*

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## SNACKS

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mixed nuts, snack mix,  
pretzels or goldfish  
10.00 lb

spinach & artichoke dip  
*served with tortilla chips or baguette*  
1.75pp

yam chips with mango salsa  
1.50pp

hummus & pita  
1.50pp

flavored hummus & pita  
*choose from: roasted garlic, balsamic, scallion,  
kalamata olive, spinach, white bean, black bean  
or roasted red pepper*  
1.75pp

tortilla chips & salsa  
1.25pp

potato chips & caramelized onion dip  
1.25pp

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## PARTY FOOD & RECEPTION FOOD

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### *platters*

stuffed brie en croûte  
*your choice of:  
apricot glaze & slivered almonds  
local preserves or  
caramelized onion & herb  
served with baguette & crackers*  
36.50 – serves 20

domestic cheese tray  
*featuring selections of swiss, cheddar, jack, & provolone  
served with crackers*  
15.25 small – serves 10  
30.50 medium -serves 20  
45.75 large – serves 30

imported cheese tray  
*featuring selections of swiss, brie, feta, gouda & havarti  
served with crackers*  
20.00 small – serves 10  
40.00 medium -serves 20  
60.00 large – serves 30

glory cheese tray  
*featuring a selection of specialty imported & domestic cheeses  
including organic, traditional european, & raw milk cheeses  
served with crackers*  
34.00 small – serves 10  
68.00 med-serves 20  
102.00 large – serves 30

cheese, fruit & nuts (a little of everything)  
*featuring a mix of domestic and imported cheeses,  
dried fruits, marcona almonds  
served with crackers*  
45.00 medium – serves 20  
67.500 large – serves 30

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PARTY FOOD & RECEPTION FOOD

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*continued*

garden fresh crudité  
*a medley of carrots, broccoli, cauliflower, celery,  
cherry tomatoes & other seasonal vegetables served with  
ranch dressing, bleu cheese or balsamic vinaigrette*

13.00 small – serves 10

25.50 medium – serves 20

38.00 large – serves 30

*(add a small bowl of hummus 5.00)*

fresh fruit array  
*the season's finest selection of available fresh fruits*

21.00 small – serves 10

42.00 medium – serves 20

63.00 large – serves 30

antipasto platter  
*marinated olives, peppers, artichoke hearts,  
fresh mozzarella, semi-roasted tomatoes  
cipolini onions, & cured meats  
served with baguette & crackers*

27.50 small – serves 10

55.00 medium – serves 20

82.50 large – serves 30

marinated & grilled seasonal vegetable platter  
*seasonal availability*

15.00 small – serves 10

30.00 medium – serves 20

45.00 large – serves 30

house-smoked northwest salmon platter  
*capers, lemon dill aioli, diced onion, chopped eggs,  
blueberry-habanero compote, baguette & crackers*

39.95 serves approximately 15

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APPETIZERS

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jerk chicken skewers with mango salsa 27.50

chicken saté skewers with thai dipping sauce 27.50

beef saté skewers with thai dipping sauce 30.25

sesame tofu skewers with ponzu 24.50

spanakopita 24.25

vegetable pot stickers with soy & chili oil 22.75

picadillo empanadas with salsa veracruz 26.25

gouda puffs w/ roasted garlic aioli 15.75

buffalo chicken wings with blue cheese sauce  
*(3 dozen minimum)* 16.75

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CROSTINI

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smoked salmon & dilled cream 26.25

thinly sliced roast beef with horseradish cream 27.75

roasted chicken with smoked tomato salsa & cabbage slaw 25.50

roma tomato, fresh mozzarella & basil 22.25

brie & house made tomato jam 23.25

white bean hummus with pickled red onions 21.95

honeyed goat cheese & arugula 22.25

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## SMALL BITES

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pecan pear bites	23.95
curried chicken salad phyllo cup	24.95
rogue creamery bleu & caramelized onion tartlets	24.50
mini cheese tartlet	13.25
mini vegetable & cheese tartlet	14.50
bacon, leek, & pecan phyllo cup	24.25
greek salad phyllo cup	22.25
prosciutto & cheese pinwheels	23.75
polenta cakes with smoked chicken & roasted red pepper	21.75
bacon wrapped dates	30.25
fig & blue cheese wrapped in prosciutto	27.75

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## DESSERTS

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### *small treats*

truffles	21.75 dozen
cream puffs <i>(with pastry cream &amp; dipped in chocolate)</i>	24.75 dozen
mini tarts <i>(lemon, lime, or orange curd, caramel, chocolate, or fruit)</i>	24.75 dozen
chocolate cups <i>(filled with mousse, custard, or berries)</i>	21.75 dozen
mini lavender shortbread cookies	21.75 dozen

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## WHOLE CAKES & TORTES

*(serves approx 12)*

round layer cake	20.50
chocolate decadence	43.50
chocolate hazelnut torte	43.50
cheesecake	46.50
tiramisu cake	42.50
carrot cake with cream cheese frosting	42.00
lemon torte	44.00

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## SHEET CAKES

*choose your favorite flavor cake & frosting-vegan available*

full sheet- <i>serves approx 80</i>	68.00
half sheet- <i>serves approx 40</i>	44.00
quarter sheet- <i>serves approx 20</i>	22.00

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## NOTES

## NOTES

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