



BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®



*catering
guide*

BON APPÉTIT CATERING
AT GOUCHER COLLEGE

welcome to catering by bon appétit

Thank you for choosing catering by Bon Appétit.

While you may be familiar with our on-campus cafés, you may not know that Bon Appétit was actually founded as a catering company. We have catered events for five to 5,000, from cookies and tea to a five-course black tie event. You and your guests will benefit from the experience and knowledge we have gained from the 100,000 events we have catered.

Our experience has taught us to pay great attention to the quality of our food preparation, presentation, and service. At Bon Appétit, our team of culinary professionals is sure to make your event a memorable one! Utilizing the freshest ingredients, we take an old fashioned approach to food. We make everything from scratch! From soups, salad dressings and marinades, to hors d'oeuvres, entrees, desserts and breads, everything is made right in our kitchens. You will find we utilize only the freshest vegetables, herbs, meats and seafood, prepared with creativity and passion, and presented with style and elegance.

We are proud to share with you the following menus and ideas: however, they represent only a starting point. Our hallmark is custom menu design and we would be delighted to create an original menu for you. Thank you and we look forward to working with you to plan a successful and memorable event!

– *Bon Appétit catering team*

Campus catering office

410.337.6487

Campus catering office fax

410.769.5086

Allergen Disclaimer— Due to our open kitchens that handle all major 8 allergens, we cannot guarantee that items are “free” of eggs, wheat, dairy, soy, tree nuts, peanuts, fish and/or shellfish. We make every effort to avoid cross-contact of major 8 allergens; however there is always the potential for cross-contact in our open kitchens and self-serve facilities. We encourage guests to speak with our sales consultants with ingredient questions.

catering guidelines

Placing Orders

Orders may be placed online utilizing our online catering ordering system, Catering Area 101, email or by phone at 410-337-6487. If you are placing the order online thru Catering Area 101, please create an account at <https://catering.cafefonappetit.com/goucher>

To ensure adequate ordering and staffing, please allow a minimum of 5 business days prior to the event; we appreciate 10 business days for large and specialty events.

Please contact our Catering Director to discuss the requirements of your event, such as the event theme, type of service style, table arrangements, floral decoration, linens, rentals and special dietary meals. You may also contact our Campus Executive Chef to discuss any menus or special meals.

Event Space

Bon Appétit does not reserve event space on campus. Please contact Goucher's Event & Conference Services office at 410 337-6289 regarding room, tables and chair availability. Bon Appétit does not provide tables for onsite event prep kitchen areas, so if these tables are needed they need to be provided by the Events office.

Arranging trash removal and/or composting is the responsibility of Events & Conference Services or the individual department. Contact Facilities Management Services at 410-337-6166 to arrange.

Number of Guaranteed Attendees

Catering requires confirmation of the number of guests at least 72 hours prior to the event. This number is considered a guarantee and will be reflected on the final bill. If the guest count increases within 72 hours of your event we will make every effort to accommodate your request. Additional fees and charges may apply beyond original quote.

Cancellations

Written notification of cancellation is required a minimum of 48 business hours prior to the event. If the cancellation occurs after this time period, any incurred expenses will be billed to your department or account number.

If Goucher closes due to inclement weather, or any other reason, Bon Appétit automatically assumes your event is cancelled. If you wish to have your event during a school closure, contact the catering office at 410-337-6487.

Service Staff & Fees

Our standard labor charge is \$150 per uniformed server, bartender, or culinary staff per event. (4-hour minimum)

catering guidelines

Events that do not require staff will incur service fees for setup and cleanup. Events that require on site culinary staff will incur additional charges.

- Delivery & cleanup fees – \$30 (larger events fee will increase)

China Service & Disposables

China service is available at an additional charge for all events. The fee for in house china, flatware and glassware service is \$4.00 per person. Lost or damaged china or equipment will be billed to the appropriate department unless returned or replaced.

Disposable products are included, at no additional charge, with all deliveries.

Equipment Rentals

Events requiring the rental of china, equipment, tables, linens & tents are available. Please contact our office to speak with a catering professional.

Linens

Floor length buffet table linens are included with most food and beverage setups. Seating table and nonfood table linens are available at an additional charge, prices noted below are per linen.

Floor length box linen tablecloth	\$11.00
Round seating table linen (120")	\$10.00
Round seating table linen (108")	\$7.00

Bar Service

Bon Appétit bartenders reserve the right to request identification and refuse the right of service.

Leftovers

Catering by Bon Appétit will not be held responsible for food items removed without our knowledge and prior consent. Disposable trays are not provided for "take-home" food.

Confirmation and payment

Catering event orders will be processed and sent for final confirmation. Upon review of your order, please email or scan the event order back to Bon Appétit for approval.

On-campus clients need to send a signed payment requisition form to the controller's office for authorization of payment through the accounting department. Off-campus clients are required to provide a 50% deposit with the balance paid at the beginning of the event.

We accept Visa, American Express, MasterCard, Discover and checks, and in most cases, the Goucher credit card is the preferred method of payment for on campus catering events.

beverage selections

minimum of 10 guests

hot beverage service

locally roasted regular and decaffeinated coffee, hot water and assorted gourmet teas accompanied by raw sugar, sweeteners, half and half and skim milk
3.25 per person

early beverage break

chilled orange, apple and cranberry juices, chilled aqua health water locally roasted regular and decaffeinated coffee hot water and assorted gourmet teas accompanied by raw sugar, sweeteners, half and half and skim milk
5.95 per person

cold beverage break

chilled lemonade and aqua health water fresh brewed unsweetened iced tea served with sugar, sweeteners, and lemon
2.50 per person

hot mulled apple cider

1.75 per person

hot chocolate bar

hot cocoa accompanied by mini marshmallows, chocolate chips & whipped cream
1.95 per person

assorted can sodas, fresh-brewed iced tea or lemonade

1.50 per person

sparkling favorites

sparkling apple cider or mountain valley sparkling water
2.75 per person

please consult us if you require beer, wine, or liquor service

bakery & snack selections

minimum of 10 guests

assorted cookie and brownie bites

chocolate fudge brownies and assorted fresh baked chocolate chip, peanut butter, lemon cooler, oatmeal raisin, or white chocolate macadamia cookies and garnished with fresh berries
2.75 per person (2 per person)

chef's house-made bar retreat

chocolate chip, raspberry granola crunch, apricot oatmeal, white chocolate pistachio blondies, lemon or key lime bars
3.75 per person (2 per person)

fancy tea cookies and mini scones

assortment of homemade linzer and butter cookies, assorted biscotti, raspberry thumbprints, and miniature scones garnished with fresh berries
4.75 per person (2 per person)

assorted petite sweets

chef's selection of ganache tarts, cream puffs, petit fours, mini éclairs, mini fruit tarts and assorted pastry filled tarts
5.65 per person (2 per person)

chef's bakery selections

assorted gourmet cupcakes or cake pops

red velvet, double chocolate, white chocolate, oreo cookie, lemon, strawberry
25.00 per dozen

large round 9-10" cakes

carrot, german chocolate, lemon coconut, chocolate mocha layer torte, strawberry shortcake
15.00 per cake

fresh-made cheesecakes

plain style with berry coulis, strawberry amaretto, chocolate marble and bailey's chocolate chip
16.00 per cheesecake

fresh-baked 8" pies

apple crumb, Boston crème, key lime, lemon meringue, pecan and pumpkin selections
12.00 per pie

bakery & snack selections

minimum of 10 guests

chips and dip

kettle chips or ruffle chips with French onion dip OR
nacho chips with house made salsa
1.95 per person

south of the border

array of colorful tortilla chips served with hot and spicy salsa, sour cream and guacamole
2.95 per person

the american way

baskets of ruffled chips, large corn chips, and veggie stix served with house-made creamy ranch dip, chunky salsa, and French onion dip
3.45 per person

the natural pita

toasted pita petals served with house made hummus and baba ghanoush
3.95 per person

sweet & salty break

soft baked pretzels served with grain mustard & honey mustard dips
house baked cookies and assorted candy bars
6.95 per person

goucher welcome

assorted health and granola bars, whole fresh seasonal fruit baskets
chilled orange juice and aqua health water
locally roasted regular and decaffeinated coffee & hot water and assorted gourmet teas
6.25 per person

ice cream social

hand-dipped vanilla, chocolate and strawberry ice creams served with hot fudge and strawberry sauces, chopped nuts, m&ms, candy sprinkles, cookie crumbles, oreo crumbles, all-natural maraschino cherries and chef's home-made whipped cream
7.25 per person
minimum of 25 guests

breakfast starters

minimum of 10 guests

light fare

bakery fresh assorted bagels served with whipped butter, cream cheese and preserves
fresh fruit display with honey-yogurt dip
locally roasted regular and decaffeinated coffee & hot water and assorted gourmet teas
6.95 per person

continental start

bakery basket of bagels and muffins served with whipped butter, cream cheese and preserves
assorted danish or pastries
fresh seasonal fruit display with honey-yogurt dip
chilled orange juice and aqua health water
locally roasted regular and decaffeinated coffee & hot water and assorted gourmet teas
8.25 per person

the natural start #2

bakery fresh scones, breakfast breads and pastries
served with whipped butter, orange marmalade and preserves
fresh seasonal fruit display accompanied by organic yogurt and crunchy organic granola
chilled orange juice and aqua health water
locally roasted regular and decaffeinated coffee & hot water and assorted gourmet teas
10.25 per person

hearty breakfast buffet

includes selection of house made coffee cake and breakfast pastries, seasonal fresh fruit, & locally roasted regular and decaffeinated coffee & hot water and assorted gourmet teas

select 1:

- cage free scrambled eggs, cage free scrambled eggs with cheddar & chives, quiche lorraine, seasonal vegetable quiche or southwestern veggie scramble

select 1:

- cinnamon french toast, buttermilk pancakes, multi grain pancakes or house made buttermilk biscuits with sausage gravy

select 2:

- applewood smoked bacon, chicken apple sausage, turkey breakfast sausage links, seasoned hash brown potatoes, country home fries with sautéed onions or grilled ham
13.25 per person

breakfast starters

chef's individual miniature quiche

fresh whipped cage-free, certified humane eggs and cream baked in 3" savory tart stuffed with seasonal vegetables and your choice of bacon, sausage or ham
19.99 per dozen

luncheon salads

all selections include artisan breads with butter, fresh baked assorted cookies and assorted sodas and water
10 person minimum

make your own salad

mixed greens accompanied by sliced cucumbers, shredded carrots, grape tomatoes, chopped onions, herbed croutons, chopped egg, crumbled blue cheese and shredded cheddar
served with your choice of dressing: italian, creamy ranch and balsamic
11.50 per person
13.25 per person with grilled sliced chicken breast

classic chicken caesar salad

chopped romaine, shredded parmesan cheese, garlic croutons tossed with a classic caesar dressing and topped with sliced grilled chicken
12.95 per person

classic trio salad sampler

chef's chicken salad, albacore tuna salad, curried egg salads accompanied by leaf lettuce, sliced tomatoes, onions, sliced cheddar, swiss, and provolone cheeses
baskets of artisan breads and rolls
13.75 per person

chicken cobb salad

grilled marinated chicken breast atop blend of romaine and garden greens with plum tomatoes, avocado fans, hard-boiled egg, blue cheese and bacon served with ranch dressing
13.95 per person

thai beef salad

crisp greens topped with grilled lime and cilantro marinated flank steak with chopped basil, julienne carrots, red onions, serrano peppers in sweet sesame soy dressing
14.95 per person

taco salad

house made tortilla bowls served with shredded lettuce, chopped tomatoes, black beans, sautéed peppers & onions, black olives & sliced jalapenos; accompanied by pico de gallo, sour cream and house made guacamole and choice of meat options (select 2)

- grilled chicken breast or roast pork
- shredded beef or carne asada
- vegan chorizo

14.95 per person

luncheon salads

blackened salmon salad

wild alaskan salmon coated in our house-made blackened spices and grilled to perfection, served atop a bed of mixed mesclun greens with grape tomatoes, julienne red onion, roasted red peppers, cucumber wheels, shredded carrots, and fresh orange wedges drizzled with fresh citrus vinaigrette

16.95 per person

luncheon buffets

includes fresh baked assorted cookies and assorted sodas and water
10 person minimum

sandwich buffet

includes selection of 3 sandwiches & 1 side
12.25 per person

vegan/vegetarian

- fresh mozzarella, sliced tomato, julienne basil & basil pesto on baguette
- powerhouse 3 cheese with leaf lettuce, sliced carrot & zucchini with dill cream cheese spread
- red pepper hummus spread with spinach leaves, feta cheese, sliced cucumbers & black olives
- fresh avocado, garden tomato, lettuce & vegan mayonnaise on focaccia (vegan)
- balsamic glazed roasted eggplant, zucchini & mushrooms with sliced tomatoes, fresh basil & butter lettuce (vegan)
- house made hummus spread with sliced cucumbers, tomatoes, red onions in wrap (vegan)

poultry/meat

- grilled chicken breast with havarti, roasted red peppers & arugula
- adobe-rubbed chicken breast with pepper jack cheese, mixed greens, sliced tomato, black bean & corn salsa served in flour tortilla
- cajun seared chicken breast with petit greens, red onion, plum tomato & cajun remoulade
- grilled chicken with chopped romaine, fresh parmesan cheese, herbed croutons & caesar dressing served in flour tortilla
- house made chunky chicken salad with leaf lettuce & sliced tomato
- traditional tuna salad with leaf lettuce & sliced tomato
- roast turkey breast with monterey jack cheese, leaf lettuce, sliced avocado, black beans & chipotle cream served in flour tortilla
- roast turkey breast with goat cheese, spinach, red/yellow tomatoes served in spinach wrap
- smoked turkey with green leaf lettuce, tomato & red onion with cranberry mayonnaise spread
- smoked turkey breast with swiss cheese, red leaf lettuce, sliced tomato & dijon mustard
- roast beef with provolone cheese, leaf lettuce, caramelized onions and horseradish cream
- thinly sliced corned beef with coleslaw and russian dressing served on local rye bread
- smoked ham with swiss cheese, leaf lettuce, sliced pickles & yellow mustard spread

luncheon buffets

market side salad selections

- garden greens with carrots, cucumbers, tomatoes with house made ranch & balsamic dressings
- herb roasted red bliss potato salad
- creamy egg & potato salad
- vegetable quinoa salad
- wheat berry salad with golden raisins & arugula in apple cider vinaigrette
- roasted red pepper & vegetable farfalle pasta salad
- garden vegetable pasta salad
- oven roasted vegetable salad
- fresh tomato & mozzarella salad with basil and pesto

baltimore deli board

chef's display of sliced choice roast beef, baked honey ham, oven roasted turkey breast and pastrami served with aged cheddar, swiss, and provolone cheeses
leaf lettuce, sliced tomatoes, onions, and pickle spears
stone-ground mustard, mayonnaise, and creamy horseradish
with basket of deli and artisan breads
13.25 per person

à la carte add-ons

items may be added to buffet style salad or sandwich luncheons

soup du jour

2.50 per person

creamy tomato bisque	roasted tomato with tarragon
vegetable minestrone	potato leek with scallions
roasted butternut squash	southwestern corn chowder
chicken vegetable barley	chunky chicken noodle
beef and bean hearty chili	vegetable beef barley
white turkey & bean chili	southwestern beef tortilla
maryland crab	new england clam chowder

house side salad

choice of fresh garden green salad with 2 dressings or fresh caesar salad
1.95 per person

market side selection

2nd selection from market sides may be added to buffet
2.50 per person

boxed luncheons

*box lunches include utensils, napkin and wet nap
selection of 3 sandwiches*

the budget

choice of freshly made sandwich, gourmet chips, large chocolate chip cookie and whole fresh seasonal fruit & fresh brewed iced tea, lemonade, and ice water
9.95 per person

the executive

choice of freshly made sandwich and market side salad selection (excludes garden green salad), gourmet chips and fresh baked cookie & chilled sodas and ice water
13.45 per person

hot buffets

*includes assorted sodas and bottled waters
20 person minimum*

chef's slider sampler

all-american beef cheeseburger with chipotle ketchup,
chesapeake bay lump crab burger with old bay remoulade and sliced tomato,
roasted corn and black bean burger with tomatillo salsa and fresh arugula
accompanied by oven roasted vegetable salad & red bliss potato salad
chocolate chip bars and chewy fudge brownies
14.95 per person (3 pieces per person)

buon appetito

mixed garden green or caesar salad served with bread sticks,
lasagna with house-made marinara, sautéed ground beef and local ricotta, mozzarella and
parmesan cheeses
vegetarian lasagna with house-made marinara, sautéed mushrooms, spinach, local ricotta
and mozzarella cheeses
chef's miniature cannoli and crème puffs
14.25 per person

austin grill

southwestern caesar salad topped with crunchy tortilla strips
tequila lime grilled breast of chicken sautéed with yellow onions and bell peppers
beef strips sautéed with yellow onions and bell peppers
served with corn & flour tortillas
black beans and rice
accompanied by toppings of shredded lettuce, grated cheddar cheese, sour cream,
guacamole and pico de gallo
tres leches cake
16.50 per person

island paradise

jicama salad with lime vinaigrette
roasted corn & black bean salad
rum glazed chicken kebobs & mojito shrimp kebobs
white rice with island peas
grilled pineapple slices
fried plantains
key lime bars & lemon bars
17.50 per person

hot buffets

*includes assorted sodas and bottled waters
20 person minimum*

tuscan tour

panzanella salad
heirloom tomato and fresh hand stretched mozzarella salad
chicken piccata or chicken parmesan
roasted vegetable & cheese stuffed manicotti
sautéed broccolini with olive oil and crushed red pepper
sliced garlic bread
house made tiramisu
17.95 per person

bon appetit's barbecue picnic

grilled roseda farm black angus burgers, all beef hotdogs and garden vegetable burgers
served with leaf lettuce, sliced tomatoes, onions and pickle spears
swiss cheese and provolone cheeses and condiments
vegetarian baked beans
chef's house-made marinated vegetable pasta salad & chesapeake cole slaw
baskets of kettle potato chips, assorted fresh baked cookies and fudge brownies
14.75 per person
additional chef cooking fees & grill rental charges apply

country cookin

southern chop house salad with herb vinaigrette
southern fried chicken
bourbon braised brisket of beef
blackened blue cheese portabello steaks
four cheese baked macaroni & cheese
spicy southern style collard greens
house made corn bread & biscuits with whipped honey butter
warm apple or peach cobbler with local whipped cream
18.95 per person

additional chef cooking fees & grill rental charges apply

reception trays & hors d'oeuvres

10 person minimum

baked brie en crute

large wheel of brie topped with house made topping wrapped in puff pastry and baked golden brown served with sliced baguette and flatbread crackers

choice of topping

- fresh raspberry sauce
- apples, pecans, cranberries and caramel
- cranberry apple chutney
- hot pepper jam spread

3.95 per person

farmer's market vegetable board

baby carrots, broccoli, bell peppers, cucumbers, asparagus, cherry tomatoes, radishes, mushrooms and squash served with sundried tomato aioli & ranch dips

4.50 per person

grilled vegetable display

chef's grilled asparagus, bell peppers, zucchini & squash, mushrooms, onions and tomatoes served with romesco sauce

4.50 per person

seasonal fruit display

market-fresh sliced seasonal fruit & berries served with honey-yogurt dip

4.75 per person

chef's bruschetta bar

roma tomato and basil, roasted portobello mushroom and red pepper, & white bean and arugula bruschettas accompanied by toasted crostini chips

5.25 per person

spinach and artichoke dip

rich, creamy, and smooth blend served with chef's house-made toasted pita chips

4.75 per person

maryland crab and cheddar dip

blend of lump maryland crabmeat topped with cheddar cheese, baked golden brown served with old bay toast points and sliced baguettes

6.25 per person

reception trays & hors d'oeuvres

10 person minimum

mediterranean mezze display

house made hummus, tabbouleh and roasted red pepper dips served with stuffed grape leaves, assorted olives and peppers and cucumber slices accompanied by toasted herbed pita chips and rosemary crostini

6.25 per person

miniature sandwiches

chef's display of miniature tea/cocktail sandwiches:

ham and brie cheese on mini black currant scones with dijon mustard

chunky chicken salad on miniature croissants

smoked turkey and gruyere cheese on roasted red pepper biscuits with chutney mayonnaise

6.95 per person

chef's executive cheese board

variety of local and imported artisan cheeses garnished with dried fruits, red flame grapes, fresh kiwi, and seasonal berries served with assorted crackers and flatbreads

7.25 per person

antipasto display

selection of capicola ham, sopressata, prosciutto, genoa salami and mortadella, sliced fontina cheese and miniature marinated mozzarella served with grilled asparagus, grilled peppers, artichoke hearts, marinated mushrooms and accompanied by sliced baguettes

7.45 per person

handmade hors d'oeuvres

priced per dozen

vegetarian

- fried mozzarella sticks with marinara sauce 17.95 per dozen
 - herb cheese baby stuffed new potatoes 17.95 per dozen
 - cocktail cage-free deviled eggs 17.95 per dozen
 - goat cheese crostini with fig and caramelized onion compote 18.75 per dozen
 - house made tomato gorgonzola bruschetta crostini 18.75 per dozen
 - spinach and feta spanakopita 18.75 per dozen
 - wild mushroom and brie cheese duxelle savory tartlette 18.75 per dozen
 - roasted vegetable ratatouille phyllo cup dusted with parmesan 18.75 per dozen
 - fig & goat cheese stuffed phyllo baked golden brown 18.75 per dozen
 - lancaster county potato latkes with fresh applesauce 18.75 per dozen
 - sweet potato latkes topped with hot pepper jelly 18.75 per dozen
 - spinach & feta italiano risotto stuffed mushroom caps 19.25 per dozen
 - risotto arancini with spicy marinara sauce 19.95 per dozen
 - wild mushroom empanada with roasted salsa verde 19.95 per dozen
 - curried potato and pea empanada with cucumber raita 19.95 per dozen
 - potato and green pea samosa with spicy tomato chutney 19.95 per dozen
 - asian vegetable spring roll with thai cucumber dip 19.95 per dozen
 - garden gazpacho shooter 19.25 per dozen
- (local tomatoes, cucumbers, red pepper and micro cilantro)*

poultry

- crispy chicken wings with bbq & honey mustard dips 18.95 per dozen
- chicken fritters with chipotle ranch, teriyaki & sweet chili dips 18.95 per dozen
- cranberry-apple chicken salad tartlette 19.95 per dozen
- spiced chicken salad with spinach, pine nuts & onion tart 19.95 per dozen
- chicken and cilantro quesadillas with salsa fresco & avocado cream 19.95 per dozen
- chili-dusted chicken tostada with avocado corn salsa 19.95 per dozen
- shredded chicken and red onion empanada with cilantro cream 21.25 per dozen
- southern fried chicken skewer with honey mustard 21.25 per dozen
- chicken satay with thai peanut sauce 21.25 per dozen
- cranberry coated chicken breast bite with cranberry aioli 21.25 per dozen

pork

- prosciutto wrapped asparagus with boursin spread 19.75 per dozen
- mini pulled bbq pork tostadas 21.45 per dozen
- pork tenderloin crostini with apple cranberry compote 23.95 per dozen
- roasted pork and green chili empanada with cilantro drizzle 23.95 per dozen
- italian sausage stuffed crimini mushrooms 23.95 per dozen

handmade hors d'oeuvres

priced per dozen

seafood

- coconut macademia crusted shrimp with mango chutney 25.80 per dozen
- harissa grilled shrimp skewers with pineapple salsa 25.80 per dozen
- bbq glazed shrimp skewer 25.80 per dozen
- house cured salmon atop potato cake with crème fraîche 26.50 per dozen
- chili lime marinated salmon satay 26.50 per dozen
- ahi tuna atop crisp wonton with wasabi aioli & seaweed salad 26.50 per dozen
- blue corn fried oysters with buffalo sauce & cucumber ranch 26.50 per dozen
- local scallops wrapped with bacon & bread crumbs 26.50 per dozen
- lobster stuffed spring rolls with ponzu sauce 28.95 per dozen
- miniature maryland crabcakes with old bay cream 29.95 per dozen

beef and lamb

- bbq or marinara beef mini meatballs 17.95 per dozen
- spicy shredded beef empanada with salsa roja 19.95 per dozen
- chimichurri skirt steak bites 19.95 per dozen
- seared beef carpaccio with southwestern aioli & caramelized onions 21.95 per dozen
- beef tenderloin crostini with horseradish onion compote 22.25 per dozen
- beef tenderloin skewers with triple mustard dip 22.25 per dozen
- asian beef satay with teriyaki glaze 22.25 per dozen
- lamb köfte with mint and mango chutney 22.95 per dozen
- kofta lamb kebobs with white bean & tomato salsa 22.95 per dozen
- moroccan spiced lollipop lamb chops with mint yogurt 26.95 per dozen

please contact our catering office to speak with a catering professional to discuss further menus

sustainability

Goucher College and Bon Appétit strive to be leaders in sustainable living. By embracing sustainability, we further our mission to act as a voice of reason, conscience and service to society. Here are a few of the sustainability commitments that guide our business.

We serve only all-natural beef.

Our chicken and eggs are always antibiotic free.

Seafood is purchased only from sustainable sources.

We adhere to the Monterey Bay Aquarium Seafood Watch Guidelines.

We use locally grown and organic produce whenever possible.

Our bakery items are made from scratch.