

THEME BUFFET SELECTIONS

20 person minimum

pizza party

pizzas made with fresh dough (8 slices per pie)

italian cheese: variety of cheeses

8.95 per pizza

meat lovers': pepperoni, ham and sausage

vegetarian: peppers, olives and tomatoes

9.95 per pizza

add garden or caesar salad 2.25 per person

chef's slider sampler

(2 sliders per person)

all-american beef cheeseburger topped with onions and chipotle ketchup

chesapeake bay crab slider with old bay remoulade and sliced tomatoes

roasted corn and black bean slider topped with tomatillo salsa and fresh arugula

served with oven-roasted vegetable salad

10.75 per person

buon appetito

mixed garden green or caesar salad with breadsticks
lasagna with house-made marinara, sautéed ground beef, and local ricotta, mozzarella, and parmesan cheeses

vegetarian lasagna with house-made marinara, sautéed mushrooms, spinach, and local ricotta, mozzarella, and parmesan cheeses

11.25 per person

fajita fiesta

santa fe caesar salad topped with crunchy tortilla strips
tequila-lime grilled breast of chicken with sautéed yellow onions and bell peppers

served with flour tortillas

shredded lettuce, grated cheddar cheese, sour cream, guacamole and pico de gallo

spanish rice pilaf or vegetarian black beans

basket of cheddar-chive biscuits and rolls

11.15 per person

PARTY PLATTERS

seasonal vegetable crudités

with garlic-herb aioli

small (10 – 15 guests) 48.75

large (30 – 35 guests) 113.75

seasonal fruit & berries

with honey-yogurt dip

small (10 – 15 guests) 52.50

large (30 – 35 guests) 122.50

spinach & artichoke dip boule

rich, creamy dip blend served in round boule accompanied with house-made toasted pita chips

round boule (serves 15 – 20) 92.50

chef's baked brie en croute

large wheel of brie topped with cranberry-apple chutney wrapped in puff pastry & baked golden brown, served with sliced baguette and flatbread crackers

large wheel (serves 25 – 30) 95.95

petite sandwich platter

ham & brie cheese on mini black currant scones with dijon chunky chicken salad on mini croissant

smoked turkey & gruyere cheese in tortilla wrap with mayo

small (10 – 15 guests) 82.50

large (30 – 35 guests) 185.50

mediterranean meze display

house-made hummus, tabbouleh and baba ghanoush with assorted olives, carrot and pepper sticks, cucumber slices, and toasted herbed pita chips and rosemary focaccia triangles

small (10 – 15 guests) 75.75

large (30 – 35 guests) 176.75

all orders are subject to a delivery charge, which will be waived if customer picks up order.

biodegradable or plastic service ware is available for 65 cents per person.

BON APPÉTIT
MANAGEMENT COMPANY
*food service for a sustainable future**

BON APPÉTIT EXPRESS & TO GO CATERING

THANK YOU FOR CHOOSING OUR EXPRESS
AND TO-GO CATERING FOR YOUR EVENT.

To place an order, please contact

the catering office at (410) 337-6487

or visit our online order center at

<https://catering.cafebonappetit.com/goucher>

BON APPÉTIT MANAGEMENT COMPANY
AT GOUCHER COLLEGE

BAKERY & SNACKS

10 person minimum

fresh baked muffins or danish

12.00 per dozen

assorted cookie & brownie bites

fresh-baked chocolate chip, sugar & oatmeal raisin cookies, and chocolate fudge brownies

small tray (10 – 15 guests) 15.50

large tray (30 – 35 guests) 35.75

house-made bars

chocolate chip, raspberry granola crunch, lemon crunch, apricot-oatmeal or white chocolate-pistachio blondies

small (10 – 15 guests) 17.25

large (30 – 35 guests) 36.85

decorated celebration cakes

gourmet cupcakes 14.00

10" round decorated cakes (serves 15) 14.00

½ size sheet cake

(serves 30 to 40 guests) 30.00

snacks & house-made dips

kettle chips or nacho chips with choice of salsa or french onion dip

small tray (10 – 15 guests) 20.95

large tray (30 – 35 guests) 43.75

toasted pita petals with hummus

& baba ghanoush

small tray (10 – 15 guests) 29.56

large tray (30 – 35 guests) 68.98

BEVERAGES

joe to go boxes

locally-roasted regular and decaffeinated coffee hot water and assorted gourmet teas sugar, sweeteners and creamer cups 18.99 per box

assorted canned sodas, fresh-brewed iced tea or lemonade

1.25 can/bottle

SALADS

10 person minimum

served in clear disposable clamshell containers with dressing on side. includes bag of kettle chips or whole fresh fruit

curried chicken salad: chicken breast, fresh greens, apples, red onion and red grapes tossed in curried mayonnaise

grilled chicken caesar: grilled chicken breast, chopped romaine & fresh greens blend, shredded parmesan cheese, herbed croutons and caesar dressing

greek pasta salad: penne pasta, spinach leaves, tomatoes, cucumbers, black olives, artichoke hearts, red onion, feta cheese and greek vinaigrette

italian pasta salad: rotini pasta, sliced italian meats, diced mozzarella cheese, sun-dried tomatoes, black olives and light italian dressing

6.45 per salad

BOX LUNCHEON SELECTIONS

all box lunches include choice of fresh made sandwich, utensils, napkin and handi-wipe

market side salad selections: house-made potato salad, garden vegetable pasta salad and fresh fruit salad

the budget

freshly-made sandwich, gourmet chips, whole fresh seasonal fruit and freshly baked cookie

6.85 per person

the executive

freshly-made sandwich and market side salad selection, gourmet chips and freshly baked cookie

8.25 per person

budget and executive freshly-made sandwich selections

house-smoked turkey breast: with swiss cheese, leaf lettuce, sliced tomatoes and cranberry mayonnaise

baked ham: with cheddar cheese, leaf lettuce, sliced tomatoes and dijon mustard spread

grilled chicken caesar: with romaine, fresh parmesan cheese, crunchy croutons and caesar dressing

classic chicken salad: with leaf lettuce, tomatoes and onion

powerhouse: three cheeses, leaf lettuce, sliced carrots, zucchini, squash and dill-cream cheese spread

vegan hummus wrap: hummus with sliced cucumbers, tomatoes, red onion & leaf lettuce

LUNCHEON SELECTIONS

10 person minimum

ny deli platter

sliced choice roast beef, baked honey ham and oven-roasted turkey breast aged cheddar, swiss, and provolone cheeses leaf lettuce, sliced tomatoes, onions, and pickle spears stone-ground mustard, mayonnaise and creamy horseradish basket of deli and artisan breads house-made potato salad 8.55 per person

wrap extravaganza

choice of three sandwich selections. served with garden vegetable pasta salad

house-smoked turkey breast with swiss cheese, leaf lettuce, sliced tomatoes and dijonnaise

roast turkey breast with monterey jack cheese, red onions, sliced avocado, black beans and chipotle cream

baked ham with cheddar cheese, leaf lettuce sliced tomatoes and dijon mustard spread

roast beef with provolone cheese, leaf lettuce, caramelized onions and horseradish cream

grilled chicken caesar with romaine, fresh parmesan cheese, crunchy croutons and caesar dressing

classic chicken salad with leaf lettuce, sliced tomatoes and onion

powerhouse: three cheeses, leaf lettuce, sliced carrots, zucchini, squash and dill-cream cheese spread

classic tuna salad: with leaf lettuce, sliced tomatoes and onion

7.75 per person

