



UCHICAGO

DINING

BON APPÉTIT

MANAGEMENT COMPANY

food service for a sustainable future®

no frills catering

casual catering options for

- student groups
- department meetings
- casual gatherings



UCHICAGO

DINING

Bon Appétit
at The University Chicago

A convenient pickup catering service brought to you by Bon Appétit

What

No Frills catering is designed to satisfy all customers - students, departments, individuals and groups - with casual catering needs and who are willing to do the pickup, setup, and cleanup while keeping entertaining costs within their budget. Orders may be customized by calling the catering department directly.

How

Contact us at least 24 hours in advance (more, if possible, thanks) to place your order. If you want Saturday or Sunday pick up, the order must be placed by the prior Thursday during regular business hours. All orders are paid before pickup; sales tax will be added as applicable. All you have to do is grab 'n' go!

Catering by Bon Appétit at UChicago
Contact info:

phone: 773.834.1533

email:

marypat.dorner@cafebonappetit.com

Customer Service Hours:

Mon – Fri 8:00 a.m. to 5:00 p.m.

It's so simple to pay by using:

- Departmental or student organization budget account numbers
- Cash
- Credit Card

Where

Orders are available for pick up at select locations.

snacks

bagels

assorted fresh bagels served with cream cheese, butter, and jam

1 dozen \$20.00

mini pastries

assorted mini muffins, danish, and croissants served with butter and jam
please ask about our wide variety of fresh-baked pastries available for any event

1 dozen \$16.00

snacks + appetizers

tortilla chips and salsa

8 – 10 people \$18.00

add guacamole \$2.00 per person

vegetarian egg rolls

crisp-fried eggrolls filled with chopped vegetables, served with soy and sweet and sour dipping sauces

1 dozen \$20.00

chicken pot stickers

wonton wrappers stuffed with finely chopped vegetables and chicken, crisp-fried and served with hot, sweet chili and soy dipping sauces

1 dozen \$20.00

crispy chicken

small morsels of boneless chicken, battered, crisp-fried and served with house-made barbecue sauce and house-made ranch dressing

1 dozen \$25.00

box lunches

a complete lunch conveniently packed to go! served with bag of chips, apple, cookie and water.

served on whole wheat bread or leaf lettuce cups:

ham and cheddar

roast beef and provolone

fresh mozzarella

tomato and pesto

buffalo chicken and romaine lettuce

per boxed lunch

\$8.00

salads

add a salad to your event family-style with 2 dressings on the side

garden salad

medley of organic spring mix & romaine, cucumbers, carrots, tomato, marinated chickpeas, celery, broccoli

10 – 12 servings \$32.00

20 – 24 servings \$60.00

caesar salad

traditional caesar with romaine parmesan and croutons all served on the side

10 – 12 servings \$32.00

20 – 24 servings \$60.00

greek salad

grain, barley, rye berries, wheat berries, feta cheese, kalamata olives, red onions, cucumber, tomatoes

10 – 12 servings \$32.00

20 – 24 servings \$60.00

choice of two dressings

balsamic vinaigrette

chipotle ranch

cilantro lime

honey mustard

lite italian

asian sesame

additions, per person

grilled marinated chicken \$2.00

grilled flank steak \$3.00

seasoned toasted mixed seeds \$2.00

pizza

gourmet pizza made with house-made dough and tomato sauce*

pizzas are 16", 8-cut

fromaggi pizza	\$20.00
margherita pizza	\$25.00
spinacipolo pizza	\$28.00
supremo pizza	\$30.00

**pick up at Hutchinson pizzapazzo*

platters

small	(8-12)
medium	(12-30)
large	(30-50)

vegetable crudité

assorted fresh vegetable crudité served with house-made ranch dressing and roasted red pepper hummus

<i>small</i>	\$24.00
<i>medium</i>	\$54.00
<i>large</i>	\$84.00

deli platter

assorted house-roasted deli meats, cheese and sliced bread, served with lettuce, tomato, pickles, and mayonnaise, mustard and chefs' choice aioli.

deli meats:

house-roasted turkey
local smoked ham
roasted beef
buffalo chicken
tuna salad
roasted vegetables

side vegetables:

lettuce
tomato
arugula
cucumber

breads:

sliced bread
rolls

sliced cheese:

cheddar
provolone
swiss

<i>small</i>	\$80.00
<i>medium</i>	\$225.00

cheese board

an assortment of cheeses (cheddar, Pepper Jack, Brie and Swiss) served with assorted crackers, breads and made-without-gluten options

<i>small</i>	\$30.00
<i>medium</i>	\$67.00
<i>large</i>	\$100.00

platters, continued

fruit platter

a variety of fresh, local, sliced fruit, and seasonal berries

small \$30.00

medium \$67.00

large \$100.00

desserts

baker's dozen platter

assorted cookies, brownies and bars

1 dozen \$12.00

beverages

bottled water \$1.50 each

bottled sodas \$1.50 each

canned sodas \$1.00 each

Starbucks coffee \$12.00/airpot

Numi hot tea \$12.00/airpot

individual bottled juice \$2.00 each

*please ask about our fantastic
custom created desserts – perfect
for any event!*

extras

paper supplies for your event

(napkins, plates & appropriate utensils)

per person \$.50

Notes

