ABOUT BON APPÉTIT
Our team is driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, our community and the environment. We blend a tradition of fine service with creative planning, a commitment to sustainability and consistent, memorable event execution.

CATERING WITH BON APPÉTIT
Whether you are hosting a breakfast meeting, a conference luncheon, a reception for a visiting dignitary or a formal affair, our catering menu offers a glimpse of the most requested menus to guide your planning. Our catering professionals will work with you to design a custom event, perfectly tailored to your needs, which you’ll be proud to host.

For more information, special menus, requests and additional catering options, please contact our catering department. You can also place your order online by visiting our website, uchicago.cafebonappetit.com/catering.

The dietary needs of your guests are of the utmost importance to us. Please be sure to discuss with our catering team any special dietary restrictions when creating your menu.

KOSHER CATERING
Under the supervision of the Mashgiach, our experienced culinary team uses our on-site kosher kitchen to prepare only the highest quality and freshest ingredients available for kosher food preparations. Our team can provide a wide variety of kosher dining options for any occasion and welcomes the opportunity to work with you to assist with your kosher catering needs. For more information, including customized kosher catering menus, please contact our catering department.

FOOD SAFETY POLICIES
Food items, beverages and serving equipment may not be taken from any event. Bon Appétit adheres to the State of Illinois Health Code regarding the sanitary and responsible service of potentially hazardous foods and cannot accept liability for food not properly handled when removed from a function. Removal of serving equipment and/or rental items will result in the addition of a replacement value to the billing invoice.
ADDITIONAL SERVICES
Bon Appétit is able to source décor, custom linens, staging, and floral. Please contact the catering department for more information.

SERVICE STAFF
The number of staff required will depend on the number of guests at your event, the location and the desired level of service. Staff hours are calculated from event preset through event breakdown and will be charged to the client directly; additional labor charges will be incurred and noted on the invoice if setup is required in advance, or if your event begins and/or ends later than anticipated. Please contact the catering department to get an estimate on your staffing. Note that if your event requires staff, your delivery fee will be waived.

DELIVERY FEES
A delivery fee will be applied for any drop-off catering. This delivery fee ranges from $20 to $100 and is determined by the location and event times. A higher delivery fee will be charged for late night and weekend events that do not require a server to be present. If equipment is in a secure area, Bon Appétit will pick up equipment on the following business day to minimize higher delivery fees.

CANCELLATIONS
All cancellations must be received in writing 72 business hours prior to the event. Any event that is not cancelled within this period will result in 50% payment of the total amount of contracted food, plus the full amount of rentals. Events cancelled within a 24-hour time frame will result in 100% payment of the total food and beverage amount, plus the full amount of rentals and staffing.

PAYMENT POLICY
Upon confirmation of your event, you will receive a copy of the event order listing all estimated charges. This event order must be approved and confirmed with the catering office no later than 72 business hours in advance. Final event charges will appear on the invoice, which is created at the conclusion of the event and is subject to change based on final attendance, additions, and event duration.
MORNING SPECIALTIES

classic continental - $9.00 per person
a fresh assortment of breakfast pastries, including muffins, breakfast breads, danishes or croissants. includes orange juice, Starbucks regular coffee, hot water, and assorted fair trade Numi teas

healthy start - $10.00 per person
fresh baked muffins and breakfast breads, low-fat vanilla yogurt with house-made granola and fresh berries. includes orange juice, Starbucks regular coffee, hot water, and assorted fair trade Numi teas

the Chicagoan - $9.00 per person
an assortment of bagels served with a variety of cream cheeses, jellies, and butter. includes orange juice, Starbucks regular coffee, hot water, and assorted fair trade Numi teas

breakfast additions:
assorted bagels with a variety of cream cheeses - $2.00 per person
smoked salmon with cucumbers and capers - $7.00 per person
*minimum of 15 people
fresh seasonal fruit display - $3.50 per person
whole fruit - $1.00 per piece
hard boiled egg - $1.25 per piece
HOT BREAKFAST BUFFETS
hot breakfast buffets require a minimum of 20 guests. events with more than 30 guests will require a service staff for an additional labor fee

each hot breakfast buffet is served with an assortment of fresh baked pastries, orange juice, Starbucks regular coffee, hot water, and assorted Numi teas

one entrée and one side - $12.00 per person
one entrée with two sides - $14.00 per person
two entrées and two sides - $16.00 per person

entées
- cage-free scrambled eggs with cheddar cheese
- French toast with whipped butter and syrup
- buttermilk pancakes with whipped butter and syrup
- fresh baked biscuits with country-style sausage gravy
- broccoli cheddar breakfast strata
- sausage, red pepper and goat cheese breakfast strata
- spinach and feta quiche
- vegan chickpea scramble with zucchini and thyme
- traditional breakfast burrito
  made with cage-free eggs, sausage crumbles, hash brown potato & cheddar cheese
- healthy selection breakfast burrito
  made with egg whites, tomatoes, spinach & feta cheese
- vegetable breakfast burrito
  made with cage-free eggs, zucchini, squash, bell pepper & hash brown potatoes

side selections
- pork sausage links
- turkey sausage links
- applewood smoked bacon
- breakfast ham steaks
- shredded potato hash browns
- potatoes o'brien with peppers and onions
- vegan maple sweet potato quinoa hash
- fresh seasonal fruit display
LUNCHEON BUFFETS

each luncheon buffet includes assorted cookies, dessert bars, ice water and iced tea

one entrée and one side - $10.00 per person
two entrées and one side - $13.00 per person
two entrées with two sides - $15.00 per person
three entrées and two sides - $18.00 per person

entrée sandwiches
any sandwich can be made on gluten-free bread or wrap

slow-roasted beef and gouda
with caramelized onions and chipotle aioli on baguette

California chicken and Monterey jack
with grilled chicken, avocado, bacon, tomatoes, lettuce and Cholula mayo on wheat baguette

vegan southwest vegetable wrap
with black bean, corn and tomato relish, lettuce, avocado and chipotle mayo wrapped in a tortilla

cranberry turkey
with shaved smoked turkey with provolone, arugula, cranberry chutney, and mayonnaise on wheat baguette

local ham and brie
with arugula and lavender honey on ciabatta bread

house-made chicken salad
made with grapes and celery, with lettuce on wheat baguette

Italian sub
with roast beef, ham, salami, provolone, lettuce, tomatoes, red onions, banana peppers and red wine vinaigrette on baguette

caprese supreme
with fresh mozzarella, roma tomatoes, baby spinach, and pesto with olive oil, and balsamic reduction on ciabatta bread

chicken Caesar wrap
with grilled chicken, parmesan cheese, crisp romaine lettuce and house-made creamy parmesan dressing wrapped in a tortilla

Mediterranean tuna wrap
with albacore tuna, baby spinach, feta cheese, cucumber, roasted red pepper, tomato, and balsamic vinaigrette wrapped in a tortilla
entrée salads
all dressing served on the side

Asian kale
mixed kale, teriyaki grilled chicken, julienned peppers, shredded carrots, sunflower seeds, water chestnuts and crispy rice noodles with house-made sesame soy vinaigrette

classic chopped
chopped iceberg and romaine lettuce with blue cheese, green onions, bacon crumbles, diced tomatoes, ditalini pasta and croutons with house-made Italian dressing

strawberry spinach
baby spinach with fresh strawberries, blueberries, feta cheese, and red onions with house-made raspberry vinaigrette

Mediterranean
mesclun greens, artichoke hearts, cucumbers, roasted red peppers, Kalamata olives, and feta cheese with house-made herb vinaigrette

chicken Caesar
romaine lettuce, cherry tomatoes, parmesan cheese, and croutons with house-made creamy parmesan dressing

side selections
house-made potato chips
house-made sweet potato chips
garden greens salad
with house-made ranch and balsamic dressings
fresh fruit salad
chef’s choice vegan vegetable grain salad
oil and vinegar slaw
chef’s choice pasta salad
deluxe deli buffet - $13.00 per person
includes your choice of three deli meats as well as assorted breads, Swiss and cheddar cheeses, house-made potato chips, chef’s choice side salad, lettuce, tomatoes, red onions, pickles, mustard, mayonnaise, assorted cookies, ice water, and iced tea.
choice of three:
smoked turkey breast
house-roasted beef
local honey ham
sliced grilled chicken breast
house-made tuna salad
house-made chicken salad
house-made cage-free egg salad
vegan house-made chickpea salad
vegan roasted vegetables with house-made traditional hummus

university of chicago catering - bon appétit | 773.834.1533 | catering@uchicago.edu | uchicago.cafebonappetit.com/catering
BOXED LUNCHES
choice of three; exceptions will be made for dietary restrictions

classic boxed lunch - $8.00 each
each box includes a bag of chips, apple, cookie and bottled water
all sandwiches are made on whole wheat bread
any sandwich can be made on gluten-free bread or wrap

ham, Swiss, lettuce, and tomato
turkey, cheddar lettuce, and tomato
roast beef, provolone, lettuce, and tomato
fresh mozzarella, tomato and pesto
vegan roasted vegetable and hummus

gourmet boxed salad - $14.00 each
each box includes a dinner roll with butter, apple, dessert bar, and bottled water
all dressing served on the side

Asian kale
mixed kale, teriyaki grilled chicken, julienned peppers, shredded carrots, sunflower seeds, water chestnuts and crispy rice
noodles with house-made sesame soy vinaigrette

classic chopped
chopped iceberg and romaine lettuce with gorgonzola, green onions, bacon crumbles, diced tomatoes, ditalini pasta and croutons with house-made sweet vinaigrette

strawberry spinach
baby spinach with fresh strawberries, blueberries, feta cheese, and red onions with house-made raspberry vinaigrette

Mediterranean
mesclun greens, artichoke hearts, cucumbers, roasted red peppers, Kalamata olives, and feta cheese with house-made herb vinaigrette

chicken Caesar
romaine lettuce, cherry tomatoes, parmesan cheese, and croutons with house-made creamy parmesan dressing
gourmet boxed lunch - $14.00 each
each box includes fruit salad, chef’s choice vegetable grain salad, dessert bar and bottled water. any sandwich can be made on gluten-free bread or wrap

house-roasted beef and gouda
with caramelized onions and chipotle aioli on baguette

California chicken and Monterey jack
with avocado, bacon, tomatoes, lettuce and Cholula mayo on wheat baguette

vegan southwest vegetable wrap
with black bean, corn and tomato relish, lettuce, avocado and chipotle mayo wrapped in a tortilla

cranberry turkey
with shaved smoked turkey with provolone, cranberry chutney, and mayo on wheat baguette

local ham and brie
with arugula and lavender honey on ciabatta bread

house-made chicken salad
made with grapes and celery, with lettuce on wheat baguette

Italian sub
with roast beef, ham, salami, provolone, lettuce, tomato, red onions, banana peppers and red wine vinaigrette on baguette

caprese supreme
with fresh mozzarella, roma tomatoes, baby spinach, and pesto with olive oil, and balsamic reduction on ciabatta bread

chicken Caesar wrap
with grilled chicken, parmesan cheese and crisp romaine lettuce and house-made creamy parmesan dressing wrapped in a tortilla

Mediterranean tuna wrap
with albacore tuna, baby spinach, feta cheese, cucumbers, roasted red peppers, tomatoes, and balsamic vinaigrette wrapped in a tortilla
APPETIZER DISPLAYS
priced per person

local cheese platter - $5.00
chef’s local cheese selection with fresh berries, dried fruit and an assortment of table crackers and breads

farmer’s market vegetable crudités board – $4.00
fresh vegetable crudités with house-made ranch dip and traditional hummus

antipasti board - $6.00
capicola ham, sopressata, prosciutto, salami, mortadella, marinated fresh mozzarella, artichoke hearts, grilled vegetables, marinated olives and sliced artisan breads

fresh seasonal fruit display - $3.50
a colorful array of fresh sliced cantaloupe, honey dew, and watermelon, garnished with berries and grape clusters

chef’s vegetarian bruschetta bar - $4.00
Tuscan white bean dip, olive tapenade, and pear tomato spread with basil and garlic, served with focaccia points and assorted flatbreads

hot spinach artichoke dip - $4.00
house-made with baby spinach, sundried tomatoes, and parmesan cream, served with toasted pita

silver dollar sandwiches - $5.00
choice of three:
  - turkey and cheddar
  - roast beef and provolone
  - pastrami and provolone
  - ham and Swiss
  - cage-free egg salad
  - house-made tuna salad
  - vegan grilled vegetable and hummus
COLD HORS D’OEUVRES
priced per person

vegan Greek salad kabobs - $2.75
melon and prosciutto bite - $2.75
goat cheese, kalamata olive and tomato bruschetta crostini - $2.25
garlic, basil, and parmesan deviled egg - $2.00
caprese skewer with balsamic drizzle - $2.75
strawberry brie crostini with fresh basil and honey drizzle - $2.25
smoked salmon mousse served in a cucumber cup with dill - $2.25
antipasti skewer with salami, olive, bell pepper and tortellini - $3.00
beef crostini with caramelized onions and horseradish cream - $3.25
shrimp cocktail - $6.00

HOT HORS D’OEUVRES
priced per person

mini crab cakes with spicy remoulade - $3.00
chicken satay marinated in house-made teriyaki sauce - $2.75
Argentinian steak skewer with chimichurri sauce - $3.50
classic cocktail meatballs - $2.50
please choose one sauce: barbeque, sherry cream or marinara
Italian sausage stuffed mushrooms - $3.25
spinach and risotto stuffed mushrooms - $3.00
cranberry brie en croute - $2.00
chicken and cheese quesadillas with pico de gallo & guacamole - $2.75
COMPOSED DINNER BUFFETS

Events with more than 30 guests will require service staff for an additional labor fee

All-american grill - $16.00
Hamburgers, vegetable burgers, and all-beef hot dogs, accompanied by house-made potato salad and fresh fruit salad. Served with buns, condiments, fresh baked cookies & brownies, ice water, and lemonade

Backyard barbeque - $18.00
Barbeque smoked beef brisket and grilled chicken breast, accompanied by house-made macaroni and cheese, traditional cole slaw, and corn bread muffins. Served with fresh baked cookies & brownies, ice water, and ice tea

Italian feast - $18.00
Baked ziti with marinara sauce and classic chicken parmesan, accompanied by Caesar salad and Italian style green beans. Served with garlic bread sticks, fresh baked cookies & brownies, ice water, and iced tea

Street taco bar - $16.00 per person
Warm soft tortillas with pulled beef, chicken and sautéed vegetable blend, with lettuce, pico de gallo, cheese, sour cream, jalapenos, and guacamole. Accompanied by Spanish rice, Cuban black beans, roasted corn, and chips with house-made salsa. Served with cinnamon spiced churros, ice water, and iced tea

Classic Mediterranean - $18.00
Warm pita bread with grilled chicken, thinly sliced lamb and a variety of toppings including lettuce, tomatoes, red onions, sliced olives, cucumbers, roasted chickpeas, feta cheese, and traditional tzatziki sauce, accompanied by quinoa arugula Greek salad, and feta and tomato tabouli salad. Served with pita wedges and hummus, fresh baked cookies & brownies, ice water, and iced tea

Comfort food - $17.00
House-made meatloaf and fried chicken, accompanied by steamed broccoli and mashed potatoes and gravy. Served with dinner rolls and butter, fresh baked cookies & brownies, ice water, and lemonade
DESIGN YOUR OWN BUFFET
includes salad course, artisan dinner rolls with whipped butter, dessert selection, ice water and iced tea. events with more than 30 guests will require service staff for an additional labor fee
priced per person
one classic entrée and two sides - $15.00
two classic entrées and two sides - $22.00
one classic entrée, one premium entrée and two sides - $22.00
two premium entrées with two sides - $28.00

salad course (choice of one)
all dressing served on the side

garden greens salad
mixed greens, cucumbers, shaved red onions, shredded carrots and tomato wedges, served with house-made ranch and balsamic dressings
classic Caesar salad
heart of romaine, garlic croutons, and parmesan cheese served with house-made creamy parmesan dressing
spinach salad
dried cranberries, caramelized onions and herb croutons, served with house-made raspberry vinaigrette and balsamic dressings
Boston bibb lettuce salad
avocado, shaved red onions, sunflower seeds, and cherry tomatoes served with house-made lemon-soy dressing
grilled romaine hearts
with halved cherry tomatoes, pomegranate seeds, shaved asiago cheese and honey mustard dressing

classic entrées
grilled chicken breast with shiitake mushroom and marsala
chicken picatta with lemon caper white wine sauce
grain mustard-crusted pork loin with sherry cream sauce
beef steak tip stroganoff over egg noodles
pan-seared tilapia with arugula pesto
baked pacific cod with lemon zest, olive oil and rosemary
tortellini in marinara or pesto cream sauce
vegan lasagna with roasted seasonal vegetables
vegan lentil, kale and red onion pasta
premium entrées
chicken with prosciutto, fontina cheese and pan jus
roasted airline chicken breast with boursin cream sauce
pork chops and sausage dressing, served with shallot maple glaze
sliced beef sirloin with horseradish demi-glace
pasta primavera with scallops and shrimp
wild salmon with lemon zest, caper and tomato relish
stuffed portobello with quinoa, root vegetables and spinach
vegan acorn squash stuffed with wild rice, apple and carrots
duck breast with rum cherry compote *additional $2.00 per person
grass-fed flank steak with thyme demi-glace *additional $3.00 per person

side selections
spinach risotto
seared polenta cakes with sherryed mushrooms
horseradish-whipped potatoes
garlic-mashed cauliflower
vegan wild rice pilaf
orzo with sundried tomato cream sauce
vegan brown sugar-glazed sweet potatoes
herb-roasted red skin potatoes
warm, vegan barley salad with confetti vegetables
vegan roasted root vegetable medley
parmesan broccoli
vegan soy-ginger snow peas
chef’s selection seasonal vegetable

desserts (choice of one)
assorted cookies and brownies
fruit flavored dessert bars
chocolate caramel tarts
cheesecake bars
pastry chef’s seasonal dessert
ENHANCE YOUR BUFFET WITH AN ACTION STATION
please contact the catering office for additional information and pricing

chef carving stations
beef tenderloin
*with horseradish cream and mushroom demi-glace*
house-roasted beef with au jus
*with horseradish cream and mushroom demi-glace*
roasted turkey breast
*with cranberry relish*
dijon-encrusted roasted pork loin
*with apple chutney*
smoked bone-in country ham
*with honey mustard*

interactive pasta station
penne pasta with:
grilled chicken, marinated shrimp, artichokes, roasted mushrooms, spinach, and diced tomatoes. top off your custom pasta
with olive oil, house-made marinara sauce, or house-made alfredo sauce

made-to-order omelet station
cage-free egg or tofu scramble with:
assorted cheeses, bacon pieces, sausage crumbles, diced ham, broccoli, tomatoes, mushrooms, spinach, peppers and onions

ice cream sundae bar
premium chocolate and vanilla ice cream with:
chocolate syrup, caramel syrup, strawberry syrup, sprinkles, cookies pieces, crushed candies, whipped cream and cherries
SNACKS AND TREATS
*can be customized for your event

hand-tied bags of house-made trail mix* - $2.50
hand-tied bags of spicy and savory trail mix* - $2.50
fresh whole fruit - $1.00
nature valley granola bars - $1.50
kind bars - $2.25
assorted fruit yogurts - $2.25
assorted cookies* - $12.00 per dozen
displayed on platter, can be individually bagged for an additional fee
chocolate brownies* - $15.00 per dozen
displayed on platter, can be individually bagged for an additional fee
assorted fruit flavored dessert bars* - $15.00 per dozen
displayed on platter, can be individually bagged for an additional fee
BEVERAGES
priced per gallon; one gallon serves 16-20

*hot beverages*
- freshly brewed Starbucks coffee - $19.00
- *includes*
  - freshly brewed Starbucks decaf coffee - $19.00
- *includes*
  - hot water and assorted fair trade Numi teas - $17.00
  - hot chocolate - $18.00
  - spiced apple cider (seasonal) - $18.00

*cold beverages*
- unsweetened iced tea - $18.00
- lemonade - $18.00
- ice water - $5.00
- chef’s selection of seasonal aqua frescas - $18.00
- orange juice - $15.00

*individual beverages*
- bottled water - $1.75
- canned soda - $1.50
- bottled iced tea - $2.50
- canned lemonade - $1.50
- sparkling water - $2.00
- bottled juices - $1.75
- milk (skim, 2% or chocolate) - $2.00

BAR SERVICES
a liquor license is required for events held at all campus locations; to secure bar service for your event, please contact the catering department 15 days prior to your event date.

our bar services range from beer and wine bars to full service bars. our bartenders are Basset certified. please contact our catering office to design the bar service that best meets your needs.