



CATERING

AT VASSAR COLLEGE

BON APPÉTIT
MANAGEMENT COMPANY
CATERING AND EVENTS

SEASONAL TABLE



Catering and Events by Bon Appétit Management Company

We live our passion through our food!

As a team, we provide flavorful, locally-sourced meals prepared with enthusiasm, expertise and a strong sense of style. From planning and executing events with keen attention to detail and customer service, to cooking and serving flavorful foods from scratch, our team is capable and excited to work with you on your next event!

Our Commitment To Sustainability

Bon Appétit was the first food service company to address sustainability issues related to where our food comes from and how it is grown. Our experience has taught us to pay great attention to the quality of our ingredients, food preparation, presentation and service. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best at your event. All of our menus are prepared with creativity and passion, and presented with style and elegance.

To provide you with the highest level of service while minimizing cost, we have established the following guidelines to assist you.

Placing Your Order

Orders may be placed online utilizing our online catering ordering system, email or by phone at 845-437-7624. If you are placing the order online through our online ordering system, please create an account at <https://vassardining.catertrax.com/>

To ensure adequate ordering and staffing, please allow a minimum of 4 business days prior to the event; we appreciate a minimum of 10 business days for larger and specialty events.

Please contact our catering team directly 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.

Ordering Information

Although we make every effort to accommodate last minute orders and changes, please contact us as soon as possible with any changes or cancellations. All of our food is prepared to order; therefore, cancellations or changes made within 48 business hours of the event may be billed in full.

Final Counts

Final counts must be guaranteed 48 business hours prior to the event. No-shows and cancellations within 48 hours of the event will be charged for the full price of the event.

Late Orders

Bon Appétit Catering at Vassar welcomes last-minute orders, but please note that they are subject to availability. We will do our best to accommodate your request.

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BEVERAGES



Pierce Bros. Coffee Roasters Coffees and Teas

\$2.25 per person

Hot Cocoa

\$2.50 per person

Hot Apple Cider

\$2.50 per person

Beverages by the Gallon

(1 gallon equals 15 servings)

Iced water | \$5.00 per gallon

Freshly squeezed backyard lemonade | \$9.00 per gallon

Iced tea | \$9.00 per gallon

Seasonal fruit infused waters | \$7.00 per gallon

Bottled Beverages

Assorted bottled juices | \$2.00 each

Assorted soft drinks | \$1.75 each

Naked Juice | \$2.50 each

Pure Leaf iced tea | \$1.75 each

BREAKFAST



The Continental

Freshly baked breakfast pastries, bagels, muffins and breads; sweet butter and preserves; sliced seasonal fresh fruit; assorted juices and water; Pierce Bros. Coffee Roasters regular and decaffeinated coffee and assorted Tazo teas

\$8.99 per person

A LA CARTE BREAKFAST



Cage-Free Quiche

Choice of two: spinach, goat cheese, gruyere, tomato, bacon, ham, roasted peppers, and caramelized onions

\$3.25 each

Cage-Free Frittata (MWGCI)

Choice of two: Spinach, goat cheese, gruyere, tomato, bacon, ham, roasted peppers, caramelized onions

\$3.25 per person

Cage-Free Scrambled Eggs

\$2.95 per person

Yogurt and Granola Parfait

Low-fat yogurt and seasonal fresh fruit topped with crunchy granola

\$4.99 per person

Greek Yogurt Bar

Toppings include house-made dried cherry and almond granola, fresh berries and bananas, toasted coconut, local honey

\$7.99 per person

Oatmeal Station (VG)

McCann's Steel-Cut Irish Oatmeal, with optional toppings including brown sugar, cinnamon, dried cranberries, toasted almonds, dried bananas, and fresh berries

\$4.50 per person

Hard Cooked Cage-Free Eggs

\$.85 each

A LA CARTE BREAKFAST (CONTINUED)



Farmhouse Breakfast

Choose one:

Cage-free scrambled eggs (MWGCI), cage-free scrambled eggs with cheddar & chives (MWGCI), ham & gruyere cage-free egg frittata (MWGCI), seasonal vegetable quiche, tofu & seasonal vegetable scramble (VG) (MWGCI)

Choose one:

Cinnamon roll French toast, lemon buttermilk pancakes, house-made country biscuits with veggie sausage gravy, banana oat pancake (VG)

Choose two:

Applewood smoked bacon, grilled ham, pork sausage, turkey breakfast bacon, cheddar cheese grits, country home fries with sautéed onions, vegetable hash (VG) (MWGCI)

Freshly baked coffee cakes and breakfast pastries

Sliced seasonal fresh fruit, assorted juices and waters, Pierce Bros. Coffee Roasters regular and decaffeinated coffee and assorted Tazo teas

\$15.99 per person (20 guest minimum)

SANDWICHES



NY Deli Build Your Own Sandwich

House-roasted turkey, roast beef and smoked ham; grilled vegetables and hummus (VG); swiss, cheddar and provolone cheeses; mustard, mayo and ketchup; deli rolls, sliced rye, white and wheat breads (gluten-free bread available upon request)

Chips or whole fruit

Add egg salad | \$2.00 per person

Add tuna salad | \$2.00 per person

Add chicken salad | \$3.00 per person

\$11.99 per person

Sandwich Luncheon

Selection of four gourmet sandwiches and choice of side salad:

Kale Caesar Salad | house baked croutons, shaved parmesan cheese

Roasted Seasonal Vegetable Salad | sunflower seeds, fresh herbs dressing (VG) (MWG-CI),

Garden Greens | carrots, cucumbers, tomatoes, house-made balsamic dressing (VG) (MWG-CI),

Provençal Roasted Red Bliss Potato Salad | sweet peppers, garlicky vinaigrette (VG) (MWG-CI),

Roasted Vegetable Quinoa Salad | herb pistou, sunflower seeds, fresh herbs (VG) (MWG-CI),

Wheat Berry Salad | golden raisins, parmesan & arugula in apple cider vinaigrette

Farfalle Pasta Salad | roasted red peppers, red onion, summer squash, lemon olive oil (VG)

Chips or whole fruit

House-baked cookies

Hydration station of spa water or water

\$16.49 per person

SANDWICHES (CONTINUED)



Boutique Boxed Lunch

Selection of four gourmet sandwiches; granola bar; bagged chips; whole fresh fruit; house-baked cookies; canned beverage of choice

\$17.99 per person

GOURMET SANDWICH SELECTION



Vegan/Vegetarian

Powerhouse Cheese | arugula, marinated carrot & zucchini, dill cream cheese spread, whole grain bread

Red Pepper Hummus | fresh spinach, feta cheese, spicy cucumbers and capers, sundried tomato bun

Fresh Avocado | roasted heirloom tomato (seasonal), fresh basil and vegan mayo, rosemary focaccia (VG)

Balsamic Roasted Eggplant | zucchini & portobellos, fresh tomatoes, butter lettuce, multigrain baguette (VG)

Tofu Banh Mi | pickled vegetables, cucumber, cilantro, sriracha mayo, baguette (VG)

Fresh Mozzarella | slow roasted tomatoes, grilled eggplant and pesto, rosemary focaccia

Poultry

Herb and Lemon Grilled Chicken Breast | havarti, roasted red peppers & arugula, baguette

Adobe-Rubbed Chicken Breast | pepper jack, romaine, sliced tomato, black bean & corn salsa, flour tortilla

Cajun Spiced Chicken Po' Boy | shredded iceberg, red onion, plum tomato & Cajun remoulade, ciabatta

Grilled Chicken Caesar Wrap | romaine, fresh parmesan cheese, herbed croutons & Caesar dressing, flour tortilla

House-made Chunky Chicken Salad | dried cherry, tarragon, leaf lettuce & red onion, croissant

Roasted Turkey Breast | Monterey jack, romaine, avocado, black bean spread, chipotle cream, flour tortilla

Roasted Turkey | goat cheese, spinach, avocado, red onion, roasted peppers, spinach tortilla

Fried Chicken | gruyere, pickled red onion, butter lettuce and dijonaise, potato roll

Beef/Ham

Roast Beef | provolone cheese, romaine, caramelized onions, chipotle mayo, knot roll

Corned Beef | coleslaw and Russian dressing, rye bread

Smoked Ham | Swiss, leaf lettuce, sliced pickles & honey mustard, baguette

Barbecued Beef Brisket | house-made pickles and grilled onions, horseradish mayo, knot roll

Baked Ham | smoked gouda, pineapple mustard, brioche

Breads/Rolls/Wraps

Options include rye, multigrain, country white, pita, flavored wraps, pumpnickel, brioche kaiser roll, snowflake rolls, multigrain bun, sundried tomato bun, rosemary focaccia, multigrain baguette, french baguette, potato roll, croissant; tostadas (MWGCI), corn tortilla bowl (MWGCI), Udi's gluten-free white or whole grain bread (specialty order)

SNACKS AND SWEETS



Sweet Stuff

Assorted freshly-baked cookies and brownies

\$9.99 per dozen

The Health Nut

Power bars, whole fruit, pecan-raisin mix, low-fat yogurt cups

\$8.99 per person (minimum of 10 guests)

Fresh and Zesty (MWGCI)

Chunky guacamole, pico de gallo, house-made salsa, smoky black bean dip, corn tortilla chips

\$6.99 per person

The Big Cheese

A display of local farmstead cheeses, fresh and dried fruit, crackers, crisps, and baguette

\$8.99 per person

Cupcakes

Specialty gourmet cupcakes

Contact the catering team for pricing

Pies (9 inch)

Pie flavors include: apple, blueberry, Dutch apple, lemon meringue, banana, Boston cream, key lime

\$16.99 each

Sweet Bites

Tiramisu, chocolate entremets, vanilla bean cheesecake, raspberry marble cake, carrot cake, petit fours

\$21.99 per dozen

Ice Cream Social

Vanilla, chocolate or strawberry ice cream; hot fudge, strawberry sauces, M&M's, candy sprinkles, cookie crumbles, Oreo crumbles, maraschino cherries and whipped cream

\$7.99 per person

COLD RECEPTION DISPLAYS



Minimum of 10 guests.

The Big Cheese

A display of local farmstead cheeses
Fresh and dried fruit to garnish
Assortment of crackers, crisps and sliced baguette
\$8.99 per person

Farm Fresh Crudité

Seasonal vegetables
Assorted house-made dips (pick two): caramelized onion and spinach, house-made ranch, house-made blue cheese, spinach and artichoke
\$7.99 per person

Antipasto Platter

Genoa salami, prosciutto, marinated artichoke hearts & cremini mushrooms, fresh mozzarella, aged provolone, roasted red peppers, olives, extra virgin olive oil
Sliced baguette and assorted crackers
\$8.99 per person

Mezze Display

House-made hummus, tabbouleh, tzatziki, baba ganoush
Stuffed grape leaves, assorted olives, roasted red peppers
Toasted herbed pita chips and rosemary crostini
\$6.99 per person

Salsa

House-made guacamole
Roasted tomato salsa
House-made black bean salsa
Corn tortilla chips and root vegetable chip
\$6.99 per person

Crostini Bar

Artichoke, grilled lemon, asiago dip
Tomato, red onion, aged balsamic, fresh basil chutney
Seasonal fruit and gorgonzola chutney
Edamame-mint pesto hummus
Toasted crostini and assorted crackers
\$6.99 per person

Hummus Trio

Served with crispy naan, carrots and celery spears
Choice of three: spicy black bean, mint pea, edamame, roasted red pepper, tahini, sundried tomato chipotle
\$6.99 per person

HOT RECEPTION DISPLAYS



Global Dim Sum

Choice of four:

Truffle Macaroni And Cheese Tarts

Chile Vegetable Empanadas

Classic Spanakopita

White Truffle Potato Croquettes

Chipotle Beef Blue Corn Empanadas

Chicken Blue Corn Empanadas

\$6.99 per person | Minimum 10 guests

Casserole Dips

Artichoke, Goat Cheese, And Lemon Dip

Chesapeake Old Bay Crab Dip

Buffalo Chicken Dip

Served with crispy pita chips, freshly cut carrot and celery spears

\$65.00 – serves 15

Baked Brie In Puff Pastry

Choice of mixed forest berry, hot peach habanero, cranberry apple chutney, or Port wine fig and walnut

Served with slices of freshly baked baguette and assorted crackers

\$44.99

CREATE YOUR OWN BUFFET



Includes 2 Entrées plus 1 vegetarian, 2 sides, 1 salad, 1 dessert | \$26.99 per guest (minimum 25 guests)
Additional side or salad | add \$2.65

Entrées

- Pan-roasted Filet of Beef | smoked mushroom glaze, blue cheese and fried onions
- Pecorino Crusted Breast of Chicken | tomato compote and black olive tapenade (MWGCI)
- Roasted Breast of Chicken | roasted mushrooms, cipollini onions and au jus (MWGCI)
- Herb Grilled Filet of Salmon | capers, fresh lemon and sweet garlic (MWGCI)
- Cajun Filet | salmon with pepper and fennel ragout (MWGCI)
- Smoked Crab Cakes | avocado, tomato, cilantro and lime
- Shrimp Etouffee | seasonal vegetables
- Stuffed Red Pepper | quinoa, eggplant, raisins and almonds (VG) (MWGCI)
- Vegan Gumbo | okra, sweet peppers, tomato and thyme (VG)
- Teriyaki Tofu Steak | bok choy, Napa cabbage, red pepper and edamame stir fry (VG)
- Penne Al Forno | seasonal vegetables, ricotta and roasted tomato salsa

Sides

- Braised kale | charred lemon and toasted garlic (VG) (MWGCI)
- Mashed Yukon Gold Potatoes | cheddar and chives
- Roasted Potatoes | rosemary and sea salt (VG) (MWGCI)
- Barley Risotto | roasted peppers, charred broccoli and ricotta
- Charred Cauliflower | golden capers and balsamic glaze (VG) (MWGCI)

Salads

- Kale Caesar Salad | house baked focaccia croutons and shaved parmesan cheese
- Roasted Seasonal Vegetable Salad | toasted sunflower seeds and fresh herbs (VG) (MWGCI)
- Mixed green salad
- Garden Green Salad | carrots, cucumbers, tomatoes and balsamic dressing (VG) (MWGCI)
- Provencal Roasted Red Bliss Potato Salad | sweet peppers, garlicky vinaigrette and fresh herbs (VG) (MWGCI)
- Seasonal Roasted Vegetable Quinoa Salad | herb pistou, toasted sunflower seeds and fresh herbs (VG) (MWGCI)
- Wheat Berry Salad | golden raisins, parmesan, arugula and apple cider vinaigrette
- Greek Orzo Salad | black olive, feta, tomato, red onion, fresh herbs and lemon vinaigrette
- Farro Salad | butternut squash, goat cheese, dried cranberry and smoked chili vinaigrette
- Tomato and Fresh Mozzarella Salad | with basil pesto (seasonal) (MWGCI)

Dessert

- Assorted cookies
- Brownies and bars
- Dark chocolate cake
- Seasonal pie
- Seasonal bread pudding, fresh whipped cream
- Seasonal fruits and berries (VG) (MWGCI)
- Assorted cupcakes

HOT BUFFETS



Austin Grill

Southwestern Caesar Salad | grilled corn, crispy tortilla strips and chipotle Caesar dressing
Margarita Grilled Chicken Breast | with lime, tequila, tomatillo and avocado (MWGCI)
Fajita Style Carne Asada | sweet peppers, red onions, cilantro and pineapple chipotle salsa (MWGCI)
Refried Pinto Beans (VG) (MWGCI)
Red Chile Rice (VG) (MWGCI)
Corn and flour tortillas
Lettuce, cheddar cheese, sour cream, chopped cilantro and red onions
Guacamole and pico de gallo (VG) (MWGCI)

\$18.99 per person – minimum 25 guests

Island Paradise

Jicama, Cabbage and Red Onion Salad | cilantro citrus dressing (VG) (MWGCI)
Roasted Corn and Black Bean Salad (VG) (MWGCI)
Jerk Glazed Chicken Kebabs (MWGCI)
Mojito Shrimp Kebabs (MWGCI)
White Rice and Pigeon Peas (VG) (MWGCI)
Spicy Greens | pineapple, red onion and scotch bonnet sauce
Fried Sweet Plantains

\$23.99 per person – minimum 25 guests

Country Cooking

Chopped House Salad | mixed lettuce, smoked bacon, dried cranberries, blue cheese, tomatoes, cucumbers and dark beer vinaigrette
Southern BBQ Chicken
Dry Rubbed Braised Beef Brisket
Blackened Portobello Steaks (VG)
Four Cheese Mac and Cheese
Southern Style Firecracker Green Beans (VG) (MWGCI)
Cornbread and Biscuits with Honey Butter

\$16.99 per person – minimum 25 guests

PICNIC STYLE



Picnic Essentials

- Black Angus beef burgers
 - Hebrew National jumbo all beef hot dogs
 - Corn and black bean burger (VG)
 - Burger and hot dog buns
 - Lettuce, tomato, onion, and sliced cheese platter
 - Ketchup, mustard, relish, sauerkraut
 - Bagged chips
- \$16.99 per person – minimum 25 guests

Picnic Upgrades

Entrées

- | | |
|------------------------------------------|-------------------|
| Pulled Pork with corn bread | \$5.99 per person |
| BBQ pork ribs (MWGCI) | \$5.99 per person |
| BBQ chicken (MWGCI) | \$5.99 per person |
| Texas style Smoked Beef Brisket (MWGCI) | \$5.99 per person |
| Buffalo Cauliflower (VG) (MWGCI) | \$4.99 per person |
| Smoky Barbecued Chicken Legs (MWGCI) | \$5.99 per person |
| BBQ Glazed Smoked Tofu Steak (VG, MWGCI) | \$5.99 per person |

Sides | all 2.99 per person

- Macaroni and Cheese
 - Corn on the Cob (VG, MWGCI)
 - Smoke Roasted Tomatoes | mustard, herb bread crumbs (VG)
 - Baked beans (VG, MWGCI)
 - Green Salad | with your choice of dressing
 - Southern-Style Coleslaw with Peaches (MWGCI)
 - New potato salad (VG, MWGCI)
 - Sweet Potato and Green Onion Salad (VG, MWGCI)
 - Tortellini Pasta | fresh tomato and sweet pea salad
 - Farfalle Pasta Primavera Salad | fresh vegetables and herbs, lemon garlic vinaigrette
- \$2.99 per person

Desserts

- | | |
|-----------------------------------------|-------------------|
| Sliced watermelon (seasonal) | \$1.49 per person |
| Fruit salad | \$2.99 per person |
| Brownies and blondies | \$1.99 per person |
| Grilled stone fruit, ginger honey glaze | \$3.29 per person |
| Assorted pies | \$2.99 per person |