



Bon Appétit at

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BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future®

catering by

bon appétit

at rose-hulman

institute of technology

rose-hulman catering with bon appétit

ordering

To place a catering order, please go to <http://rose-hulman.cafebonappetit.com/>. For direct correspondence with members of our catering team, please email bon appétit at Janice.moore@cafebonappetit.com. Please have your confirmed event id number (provided by campus services), date, start and end time, number of guests and location. We will also need contact and billing information, including your Rose-Hulman department account number and event number (if applicable). We ask that all catering orders be placed a minimum of five business days prior to the event. At times your order may require a minimum number for our chef to prepare for, or we can customize your menu offerings to avoid a minimum charge. We will do our best to accommodate last minute requests, but please note that late requests may be subject to additional charges and/or limited menu offerings.

guarantees and cancellations

Final guest count guarantees must be received at least 72 hours prior to the event. For your convenience, we prepare to serve 5% over the guaranteed number (up to a maximum of ten guests). Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or actual number of guests served, whichever is greater. If a guest count guarantee is not received within the time requested, billing will be based upon the original count recorded on the event order. All cancellations should be made within reasonable notice, no later than 72 hours prior to the scheduled event. A minimum of a 50% service charge will be assessed if an event is cancelled with less than 72 hour notice.

payment and billing

Upon confirmation of your event you will receive a copy of the event order listing all estimated charges. A copy of the event order must be signed and returned to the catering office no later than 72 hours prior to the event. Final event charges will appear on the final invoice, which is created at the conclusion of the event and is subject to change based on final attendance and additions. All menu prices are based on current market prices. We reserve the right to make reasonable changes and/or substitutions as necessary. Menu pricing will be guaranteed 30 days prior to the event.

All events that are not hosted by a RHIT department are required to provide a 50% deposit payment 30 days prior to the event date. Complete payment is due the day of the event, or processed with an approved credit card on file. 7% Indiana State Sales Tax may be applicable.

All tax exempt groups need to provide a tax exempt certificate for each event booking.

rose-hulman catering with bon appétit

miscellaneous fees

We offer equipment rentals, special or extra linen, and floral arrangements available through the catering office. Different sized linen tablecloths for seating and cocktail tables available, cloth napkins for table service and 90" x 156" tablecloths for extra banquet tables are available at a cost dependent on the linen. A wide variety of colors, prints and fabrics are also available with sufficient notice; please contact your catering manager for assistance. Events with durations in excess of two hours from guest arrival to departure, or that require additional labor, will incur additional labor charges.

hulman union building

Reservations for rooms in the Hulman Union building must be reserved through the Union office at 812-877-8346. No food or drink may be brought into the Union building without prior authorization from Student Affairs and Dining Services. Once your room reservation is complete, please contact Bon Appétit to assist in planning your event.

leftover policy and service ware agreement

Bon Appétit does not permit any prepared hot food to be taken off the premise at the conclusion of an event. A food waiver must be signed, and the client is responsible for providing containers for leftovers. An electronic copy of the catering food waiver may be requested from the catering office. Service ware may not be removed from its original delivery or setup site. If we are unable to locate any equipment at the scheduled pick up or clear time, a replacement charge may be assessed.

food-allergic guests

Please be advised that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products, and other potential allergens in our kitchens. Please inform us immediately of any attendees with special dietary restrictions; we will do our best to accommodate their needs. Please direct questions, concerns or special requests to our catering management team.

service styles

1. Pick-up

A limited number of menu items are available for pick up (see pack outs) at the Hulman Cafe. Orders must be picked up during normal hours of operation between 7:30 a.m. and 8:00 p.m. Rental equipment is available; please inquire for rates.

2. Drop-off

Drop-off service includes table linens for the food table and tableware for your event. Orders will be dropped off and picked up at the times indicated on your event order. We recommend this service for beverage services, continental breakfasts, deli lunches and appetizer receptions.

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service styles, continued

3. Buffet service

This service is recommended for more formal event. We use our own buffet equipment whenever possible and provide setup and take-down service, as well as china, glassware, silverware, food table linens. Table linens and cloth napkins are available for an extra charge.

4. Passed service

Passed service is recommended for formal beverage services and appetizer receptions. China, glassware and beverage napkins are included. Beverage and wait staff attendant costs are charged separately based on the needs of each event.

5. Table service

Waited table service is available for sit-down events. This service includes complete set-up and take-down, as well as china, glassware, table linens and cloth napkins.

staffing levels and labor charges

Catering prices include a minimum number of service staff based on the level of service:

1. Buffet service – 1 attendant per 25 guests.
2. Reception service – 1 attendant per 20 guests.
3. Table service – 1 attendant per 16 guests.

Passed service, or additional service staff requested, will be billed at a per hour rate for each attendant.

bar service

Currently all beer, wine and alcohol must be purchased by the host. Bon Appétit can provide TIPS trained bartending staff at \$25 per hour, per bartender/ for a 4 hour minimum. We require 1 bartender per 50 guests. Bon Appétit can provide a full bar set up of glassware, mixers, garnishes and soft drinks for \$5.00 per person. Please contact us to arrange your full service event.

special menus

Our staff will gladly assist you in making arrangements for any special event. Please allow a minimum of 10 business days advance notice for any special order.

breakfast

morning beginnings

served with seasonal fruit salad, coffee, hot tea, orange juice and water

traditional continental – 6.75 per person

assorted fresh baked muffins and pastries with assorted jams and whipped butter

healthy start – 6.95 per person

assorted breakfast breads, house made granola and yogurt

a la carte addition – 10.95 per dozen

house made muffins

miniature scones

miniature glazed danish

house made cinnamon rolls with cream cheese icing

house made sticky buns

house baked sugar glazed yeast donuts

plain or assorted bagels with cream cheese, assorted jams and whipped butter

english muffins with assorted jams and whipped butter

fresh whole fruit

assorted individual yogurts

local yogurt parfait with fresh berries and house made granola

house made granola – 1.95 per person

a la carte breakfast beverage addition – 15.00 per gallon

fresh brewed house blend or decaf coffee

fresh brewed hot tea

orange juice

peach basil or strawberry citrus aqua fresca

bottled orange, cranberry, or apple juices – 2.00 per bottle

breakfast

build your own breakfast buffet

12.00 per person

served with assorted muffins and pastries, fresh cut fruit, coffee, hot tea, orange juice and water

select one:

certified humane cage free scrambled eggs

cheesy certified humane cage free scrambled eggs

spanish egg frittata with local chorizo sausage, peppers, onions

and shredded cheddar cheese

vegetarian egg frittata with local goat cheese, spinach, peppers, and onions

egg and bacon quiche

select one:

house baked buttermilk biscuits and local country sausage gravy

classic cinnamon french toast

sweet vanilla mascarpone stuffed french toast with fresh strawberry compote

fluffy buttermilk pancakes with local maple syrup and whipped butter

orange scented crepes with lemon ricotta filling and fresh blueberry compote

select one:

local apple wood smoked bacon

local baked ham steak

local sausage patties

local sausage links

turkey bacon or sausage

select one:

crispy hash browns

farmer oven roasted potato fries

breakfast redskin potatoes

potatoes o'brien

add any of the following items or an extra selection from above for 1.50 per person:

yogurt parfait with fresh berries and local granola

hearty oatmeal with brown sugar and raisins

breakfast

made-to-order omelet bar

12.50 per person with additional chef attendant \$50 per 25 guests, 2 hour minimum served with assorted muffins and pastries, fresh cut fruit, coffee, hot tea, orange juice and water

omelet bar includes:

certified humane cage-free eggs, egg whites
spinach, tomatoes, scallions, mushrooms, sweet peppers
shredded cheddar and mozzarella cheese
diced smoked local ham
apple wood smoked bacon, turkey bacon or sausage
crispy hash browns

add any of the following items or an extra selection from above for 1.50 per person:

yogurt parfait with fresh berries and local granola
hearty oatmeal with brown sugar and raisins

made-to-order pancake and French toast bar

12.50 per person with additional chef attendant \$50 per 25 guests, 2 hour minimum served with assorted muffins and pastries, fresh cut fruit, coffee, hot tea, orange juice and water

assorted fillings and toppings to include:

chocolate chips, blueberries, strawberries, bananas
crushed reese's cups, oreo crumbles, and whipped cream
certified humane cage free scrambled eggs
baked sausage links
crispy hash browns
local maple syrup, assorted compotes, and whipped butter

add any of the following items or an extra selection from above for 1.50 per person:

yogurt parfait with fresh berries and local granola
hearty oatmeal with brown sugar and raisins

lunch

entrée salad selections

pre-set or served, all entrée salads served with house-baked rolls, assorted dessert bars, coffee and iced tea.

add to any salad selection:

grilled chicken breast – 3.50 per person
wild-caught salmon – 5.95 per person
shrimp – 5.95 per person
grilled flank steak – 4.95 per person

turkey cobb – 11.00 per person

baby greens, local house roasted and diced turkey, blue cheese crumbles, diced tomato, crumbled apple wood smoked bacon, red onion and avocado with choice of house made dressing

caesar salad – 8.50 per person

romaine lettuce, house-made garlic croutons, shredded parmesan cheese and house made caesar dressing

asian spinach salad – 8.50 per person

tender baby spinach with toasted almonds, fried rice noodles, orange supremes, red onion, snow peas and house made soy ginger vinaigrette

chef salad – 11.00 per person

baby greens with diced local ham and turkey, tomato wedges, hard boiled certified humane cage free eggs, swiss cheese strips, fresh diced cucumber, house made garlic croutons and your choice of house made dressing

black and blue salad – 12.95 per person

fresh romaine lettuce with blackened flank steak, blue cheese crumbles, red onion, dried cranberries, cherry tomatoes, and creamy house made blue cheese or raspberry balsamic dressing

italian tomato salad – 9.00 per person

baby greens with house roasted roma tomato and red peppers, shaved local asiago cheese, oven-roasted garbanzo beans and house made balsamic dressing

strawberry fields chicken salad – 11.25 per person

baby greens topped with pecan crusted chicken, fresh sliced strawberries, raspberries, white cheddar cheese and a sweet poppy seed dressing

all dressing choices are made in house:

butter milk ranch, blue cheese, balsamic, italian, french, honey mustard, raspberry balsamic

lunch

mid-day buffet, platters and boxed lunches

make your own deli sandwich – 10.95 per person

served with assorted breads, rolls, lettuce wrappers, tomatoes, red onions, kosher pickles, condiments, house-made beet and sweet potato kettle chips, assorted cookies, ice tea and water

select two:

house-roasted local turkey breast
shaved local smoked ham
house-roasted beef
grilled vegetables
house-made mediterranean tuna salad with olive oil, capers, celery
house roasted chicken salad tossed with lite mayonnaise

select two:

local swiss cheese
local cheddar cheese
pepper jack cheese
local gouda cheese
provolone cheese

select two:

whole grain mustard potato salad with dill and chives
creamy country coleslaw with cabbage, carrots and parsley
house made whole grain salad
fresh fruit salad
tossed green salad
southwest black bean and roasted corn salad with red peppers, scallions and chipotle lime dressing

lunch

mid-day buffet, platters and boxed lunches, continued

chef made sandwich platters – 12.25 per person

served with house made cookies, ice tea and water with house-made beet and sweet potato kettle chips. all sandwiches are cut in half and arranged on a platter. lettuce wraps and tortilla wraps can be substituted below.

select two:

local roast beef with cheddar cheese, horseradish, lettuce and tomato on french baguette
local smoked turkey with swiss cheese, lettuce and tomato on multigrain baguette
local ham with sharp cheddar, lettuce and tomato on sourdough
house-pulled chicken salad with tender bits of celery and avocado on a croissant
classic tuna salad with tender bits of celery and onion in a creamy dressing on whole grain wheat bread
grilled vegetables with goat cheese, arugula, basil pesto in tomato basil wrap

select two:

whole grain mustard potato salad with dill and chives
creamy country coleslaw with cabbage, carrots and parsley
house made pasta salad
fresh fruit salad
tossed green salad
southwest black bean and roasted corn salad with red peppers, scallions and chipotle-lime dressing

boxed lunch – 8.75 per person

all sandwiches are available on whole wheat, sourdough bread or a tortilla or lettuce wrap served with bagged potato chips, apple, jumbo house made cookie and bottled water

select one:

turkey and arugula
ham and swiss cheese
roast beef and cheddar cheese
tuna salad
roasted vegetable wrap with house-made roasted red pepper hummus

lunch

mid-day buffet, platters and boxed lunches, continued

executive boxed lunch – 10.75 per person

all sandwiches are served with your choice of salad, fresh cut fruit, root vegetable chips, house-made dessert bar and bottled water.

roast beef and asiago – thinly sliced house roast beef with wild arugula, pickled red onions, asiago cheese and house roasted red pepper aioli

italian baguette – thinly sliced ham, salami, and pepperoni with pesto mayo, banana peppers, red onion, lettuce, tomato, thinly sliced fresh mozzarella and house Italian vinaigrette

chicken rustica – grilled chicken, mozzarella cheese, tomato, arugula and pesto mayonnaise on focaccia

vegetable wrap – house-made roasted red pepper hummus spread, grilled vegetables, field greens in a herb seasoned wrap

country ham and cheese – shaved smoked local ham, local gouda cheese, lettuce, tomatoes and local grain mustard aioli on a ciabatta roll

asian tofu wrap – chili-marinated tofu, shredded napa cabbage, rice noodles, carrots, peppers and sesame vinaigrette in a flour tortilla

select one:

whole grain mustard potato salad with dill and chives

creamy country coleslaw with cabbage, carrots and parsley

house made pasta salad

southwest black bean and roasted corn salad with red peppers, scallions and chipotle-lime dressing

lunch

pizza

16 inch, house made pizza, cut into 12 slices or party cut squares

pepperoni 11.99

sausage 11.99

cheese 10.99

deluxe vegetable 11.99

made without gluten-containing ingredients and made without dairy containing ingredients pizza can be made with notice

ask about any variety of specialty pizza – we would be happy to make it for you! perfect for pick-up.

soup and salad bar

10.95 per person

fresh romaine lettuce and other seasonal greens served with bread, soup du jour, choice of additional salads, a variety of fresh and seasonal salad toppings, cookies, and iced tea

select six:

diced ham

diced turkey

shredded cheddar cheese

cucumbers

cherry tomatoes

edamame

sugar snap peas

roasted beets

shredded carrots

scallion

red onion

select two:

house-made buttermilk ranch

house-made balsamic vinaigrette

poppy seed

raspberry-balsamic vinaigrette

italian

fat free italian

fat free french

select one:

whole grain mustard potato salad with dill and chives

creamy country coleslaw with cabbage, carrots and parsley

whole wheat pasta salad with chopped tomato, onion and italian herb vinaigrette

fresh fruit salad

southwest edamame and roasted corn salad with red peppers, scallions and chipotle-lime dressing

house made chips

lunch

beverages

hot beverage

15.00 a gallon

coffee

decaf

hot chocolate

hot water and hot tea selection

cold beverages – priced per person

iced tea – 2.00

lemonade – 2.00

Pepsi or Coke products – 2.00

desserts

priced per dozen, unless otherwise specified

house-made cookies – 7.95

chocolate chip, oatmeal raisin, peanut butter, double chocolate or sugar

house-made brownies and blondies – 8.95

seasonal fruit crisps and cobblers – 24.00 each serves up to 30 people

half sheet cake – 32.00 each

30-40 people

full sheet cake – 55.00 each

50-80 people

house-made granola bars – 12.00

chocolate covered seasonal strawberries, white or dark chocolate – 16.00

dinner

hors d'oeuvres

please contact our catering manager to assist with planning the perfect customized plated menu or choose one of our themed buffets to fit your event.

selections – all priced per dozen

suggested service key for your planning needs:

non-meal 1 hour service; we suggest 3-4 pieces per person

meal time 1 hour service; we suggest 6-8 pieces per person

non-meal 2 hour service; we suggest 6-8 pieces per person

meal time 2 hour service; we suggest 12-14 pieces per person

mini lamb kebobs rubbed with rosemary and dijon mustard – 24.00

smoked paprika and honey marinated beef skewer – 24.00

seared to rare beef tenderloin with local river bend blue cheese smear, candied pecans and cranberry conserve – 25.00

house made local barbecue or teriyaki tossed meatballs – 16.00

tenderloin of beef with horseradish mousse on crostini – 24.00

thai chicken lettuce cups with house made red curry and sweet coconut lime sauce – 14.00

chicken meatball with spicy coconut red curry and mint – 14.00

grilled jamaican chicken skewers with mango chutney – 14.00

chicken sate skewers with spicy thai peanut sauce – 14.00

local goat cheese and bacon wrapped chicken roulade with apple and chipotle glaze – 16.00

prosciutto-wrapped asparagus with balsamic drizzle and shredded parmesan – 15.00

three cheese gratin or crab mousse stuffed crimini mushroom caps – 18.00

mini crab cakes with bacon-caper remoulade – 24.00

smoked lox salmon crostini with peach-shallot relish and white corn cream – 18.00

traditional poached jumbo shrimp with horseradish cocktail sauce – 24.00

caprese skewers with red and yellow cherry tomatoes and balsamic sauce – 11.50

phyllo cups with spinach, goat cheese and tomato-basil relish – 12.50

parmesan tuiles with herbed tomato salad and basil – 12.50

traditional potato latkes with caramelized apple jam and sour cream – 11.50

crostini with local goat cheese spread, candied walnuts and local honey drizzle – 12.50

roasted jalapeño and cilantro hummus atop a pita crisp – 11.50

chocolate covered seasonal strawberries, white or dark chocolate – 16.00 per dozen

house made cheesecake lollipops – 16.00

sea salt caramel, chocolate, white chocolate peanut butter

mini key lime tartlets with fresh blueberries – 12.00

mini panna cotta verrine with raspberry gel – 15.00

choux puffs filled with pastry cream, whipped cream and chocolate sauce – 13.00

dinner

themed buffets, continued

taqueria – 15.95 per person

toppings include house made pico de gallo, house made salsa verde, fresh guacamole, house made queso fresca, shredded cheddar, shredded lettuce and sour cream. served with flour and corn tortillas, iced tea, lemonade and water

select two:

house marinated beef or chicken fajitas
seasoned ground local beef
seasoned ground local turkey
seasoned portobello mushroom and vegetable fajitas
house made three cheese enchiladas

select two:

seasoned braised black beans
refried smashed pinto beans
spanish white or brown rice with tomato and cilantro

select one:

cinnamon sugar churros
pasteles de tres leches (three milk cake)
grilled peaches with whipped cream and pound cake croutons

wok around the world – 14.95 per person

chop sticks, soy sauce, fortune cookies and almond cookies

select two:

sweet and sour chicken
sweet soy-glazed grilled chicken breast with scallions and lime
beef and broccoli stir-fry
marinated tofu and vegetable stir-fry with spicy chili hoisin sauce
house made thai red curry pork with sweet potatoes and vegetables in a sweet coconut broth

select one:

asian salad with napa cabbage, romaine, oranges, almonds, radishes, crispy wonton strips and orange-ginger vinaigrette
gingered snow peas with julienne carrots and peppers

select one:

jasmine fried rice with egg – also available as vegan
asian sesame noodles

dinner

themed buffets, continued

build your own buffet – 15.95 per person

fresh green salad with choice of house made buttermilk ranch and balsamic vinaigrette, fresh baked rolls, iced tea, lemonade and water

select one:

grilled cumin chicken with charred tomatillo sauce
pan seared chicken with lemon and capers
slow roasted beef brisket
herb crusted eye of round (beef) with mushroom sauce
herb roasted pork loin with chunky applesauce
pork scaloppini with mustard pan sauce
quinoa stuffed bell pepper (vegetarian)
roasted red pepper falafel cake (vegetarian)

select one:

white cheddar whipped potatoes
roasted red potatoes with smoked paprika
brown rice pilaf
house made baked macaroni and cheese

select two:

sautéed green beans with shallots
roasted zucchini with red pepper, onion and garlic
steamed broccoli
roasted parsnips and carrots with fresh dill and lemon-honey glaze
roasted cauliflower with caraway and scallions

select one:

house-made bread pudding
house-made assorted dessert bars
cheesecake with assorted fruit toppings

signature plated or buffet offerings

please contact our catering office to assist with planning the perfect customized meal to fit your event.

Our creative culinary team at RHIT welcomes the opportunity to discuss your plated meal needs. We will work with you to create a customized menu featuring fresh, seasonal, foods that will exceed your guests' expectations!

break time

snack breaks

south of the border – 4.50 per person

tortilla chips with guacamole and salsa, cinnamon chips, assorted sodas and ice water

healthy break – 4.50 per person

granola bars, yogurt, sliced fresh fruit, assorted juices and ice water

trail break – 4.50 per person

trail mix, assorted whole fruit, assorted juices and ice water

chocolate heaven – 4.50 per person

chocolate chip, sugar, double chocolate, oatmeal raisin, blondies and brownies, chocolate milk and water

pack outs and other needs

a variety of different pack out menu options available for pick-up from the cafe.

deli pack out – 8.75 per person

sliced turkey or ham (grilled vegetables available per vegetarian meal ordered), sliced swiss and cheddar, assorted sliced bread, lettuce and tomato, mayonnaise and mustard, house-made cookies and canned soda or bottled water

select one:

whole wheat pasta salad

red potato salad

crispy coleslaw

bag of chips

italian pack out (packed hot) – 8.75 per person

caesar salad with dressing (on the side), garlic bread, cooked pasta du jour, house marinara sauce, house-made bolognese sauce, parmesan cheese, cookies and canned soda or bottled water

additional add ons

charcoal grill – \$50 per day

charcoal by the 40# bag – \$25 per bag

lighter fluid by the can – 10 per can

china charge \$2.50 per person (minimum 25 ppl)

treats from home

birthday celebration – 29.95

includes personalized birthday card, personalized jumbo cupcake, complete with candles and surrounded by bite sized cookies and treats

pizza party – 45.95

serves 10

includes 2 pepperoni pizzas, 1 cheese pizza, chips and dip and soda

get well basket – 24.95

includes personalized get well card, packet of tissue, saltine crackers, 3 packages microwavable popcorn, 3 packages of hot chocolate, 3 chamomile teas, 2 cans of sierra mist, 2 bottles of orange juice, an apple and an orange

cookie club – 19.95/74.95 semester

a dozen house baked and decorated cookie pops arranged and displayed in an edible rice krispy treat base

snack attack – 24.95/95.95 semester

your student will enjoy a variety of delicious snacks, including house made flavored popcorns, cookies, brownie bites beautifully arranged in a basket

exam energizer – 29.95

help your student “make the grade” while showing your support through those busy test times. includes a variety of house made flavored popcorns, chips, granola bars, chocolate covered espresso beans and an energy drink

specialty holiday treat baskets also available

notes
