

CATERING

AT WASHINGTON UNIVERSITY



Washington
University in St. Louis

DINING SERVICES

WHAT ARE YOU ENVISIONING?

An elegant banquet for VIP alumni? Tasty (and nutritious) boxed lunches for a meeting or Seminar? A fun team-building barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your bon appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at Washington University, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But, our commitment to you doesn't stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

CONTACT & ORDERING

We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

PLACE AN ORDER ONLINE

diningservices.wustl.edu/catering

CATERING SALES OFFICE

for assistance or special orders feel free to contact the catering office:

(314)935-5054

wucatering@cafebonappetit.com

OFFICE HOURS

Monday - Friday from 8:00 am – 5:00 pm

BELLS & WHISTLES

EVENT STAFF | a smiling server or bartender adds an elevated level of service to your event. Event staff service will be charged \$25 per hour per server with a 4 hour minimum.

EQUIPMENT RENTALS | a perfectly styled event sometimes requires additional equipment rentals and specialty linens. Please give us at least 3 business days in advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability.

FLORAL ARRANGEMENTS | a pop of color goes a long way — consider adding floral arrangements and centerpieces to your event. We'll work with our local florist to design beautiful florals and just need a 3 business day in advance notice to meet vendor ordering and delivery timelines.

How else can we make your event amazing? Let us know! We'll work together to create a wonderful experience for your guests.

AT YOUR SERVICE

ORDERING DEADLINES | to ensure availability of service and menu items, please place your orders at least 3 business days in advance. For last-minute catering requests please contact the catering office, and we will do our best to accommodate you. \$50 will be added to all orders placed within 3 business days of the event and items may be limited to chefs selection.

DELIVERY FEE AND MINIMUM ORDER | all orders have a \$25.00 delivery fee added to the invoice. There is a minimum of \$125 on all orders. Certain locations are subject to additional delivery charges. Please speak with your catering sales person about details. If you don't meet the minimum, you will be charged the difference to meet the minimum.

CANCELLATION FEE | customers are responsible for paying 50 percent of the total invoice plus \$100 in labor for any orders canceled within 2 business days of the event. Change requests made after this time will be accommodated when possible and additional charges may apply.

GUARANTEES | guarantees are due 3 business days prior to your event. Please understand that increases within the 3 business days will incur additional fees and are \$50 per order. Limited to Chef's selection of food.

PAYMENT OPTIONS | we accept WU billing department cost center numbers, PO numbers, Visa, MasterCard, and American Express credit cards.

Payment information must be submitted to confirm your order.

PLACING YOUR ORDER | the catering office should be made aware of any program specific details: meetings, speakers, or any other activity that would occur before, during, or following the time catering service is requested. Our catering team will confirm your event. Catering orders require a signed contract within 3 business days. Requests to relocate an order after it is set up, will incur a move fee of \$50.

TRASH | waste receptacles for your event are reserved and coordinated by event management (wff). This includes sustainable waste stations for compost, recycling, and landfill. If your event is held at an outdoor location or requires additional trash or recycling bins, please make the appropriate arrangements prior to the event.

FOOD SAFETY | our culinary team plans to provide the appropriate amount of food and beverage for your confirmed guest count. Washington University Catering will not be held responsible for perishable food items removed without our knowledge or prior consent. The maximum time food will be on a buffet is 2 hours.

LINENS | black, white, or ivory linens are included in the food price for buffets and beverage tables. Drop off service will not provide linens.

CHINA, DISPOSABLE, AND COMPOSTABLE SERVICE | quality paper and plastic products are included in your food price. China and glassware or compostable disposable service can be added to your order per guest, depending the event needs. Speak with your catering sales team about costs.

CLASSROOM EVENTS | events that are booked in classrooms that access cannot be granted one hour prior to the start time will be limited to drop off catering only.

ADMINISTRATIVE FEE | a 12% administrative fee will be added to your event.

DIETARY NEEDS | Kosher, Halal, and allergen specific menus available upon request.

CONTENTS

BEVERAGES	1
COLD BREAKFAST	2
HOT & CUSTOMIZABLE BREAKFAST	3
BREAKFAST SANDWICHES & BURRITOS	4
À LA CARTE BREAKFAST	5
BOXED LUNCHES: SANDWICHES & WRAPS.....	6
BOXED LUNCHES: SALADS	7
FLATBREADS & BUFFET: SIMPLE	8
BUFFETS: GLOBAL	9-12
BUFFETS: CLASSIC	13
PLATTERS: APPETIZERS	14
PLATTERS: SALADS	15
PLATTERS: SANDWICHES & WRAPS	16
HORS D'OEUVRES	17
SNACKS & SWEETS	18
BAR SERVICES	19-20

BEVERAGES

INFUSED SPA WATER

21.00 gallon serves 16-20

SELECT ONE:

lemon-cucumber
**blueberry-
rosemary**
strawberry-mint
lime-basil

KALDI'S FRESH BREWED COFFEE | regular or decaffeinated

21.00 / half gallon serves 10-12 | 31.25 / whole gallon serves 16-20

HOT WATER AND ASSORTED TEA BAGS

17.75 / half gallon serves 10-12 | 35.50 / whole gallon serves 16-20

ICE TEA, LEMONADE, ORANGE JUICE

13.00 / half gallon serves 10-12 | 26.00 / whole gallon serves 16-20

ICE WATER

6.25 / gallon serves 16-20

HOT OR CHILLED APPLE CIDER (ONLY OFFERED FROM SEPTEMBER-DECEMBER)

36.50 / gallon serves 16-20

HOT CHOCOLATE

36.50 / gallon serves 16-20

12OZ CANS OF SODA | Coke, Diet Coke, Sprite

1.55 / per can

12OZ CANS OF AHA SPARKLING WATER

1.55 / per can

BOTTLED JUICES | orange, cranberry, or apple

3.10 / bottle

MILK | skim, 2%, chocolate (dairy free options upon request for additional charge)

2.70 / pint

COLD BREAKFAST

CLASSIC CONTINENTAL

assorted pastries and seasonal fruit salad

4.15 per person - minimum of 10 people

DELUXE CONTINENTAL

assorted pastries, seasonal fruit salad, Greek yogurt, house-made granola, and dried fruit

8.25 per person - minimum of 10 people

COMPANION CONTINENTAL

assorted plain and cinnamon raisin bagels, cream cheese, and seasonal fruit salad

6.25 per person - minimum of 10 people

BUILD YOUR OWN LARGE PASTRY PLATTER - one dozen pastries

36.50 per dozen

SELECT THREE:

iced cinnamon

roll breakfast

bread

croissants

muffins

scones

see page 1 for beverages

HOT BREAKFAST

THE CLASSIC

cage-free scrambled eggs with chives, smoked bacon, turkey sausage quinoa hash, with choice of maple sweet potato quinoa hash or roasted breakfast potatoes

7.95 per person - minimum of 10 people | no substitutions

CUSTOMIZABLE BREAKFAST

SELECT THREE ITEMS

9.25 per person - minimum of 10 people

À LA CARTE ITEMS

3.10 per person - minimum of 10 people

cage-free scrambled eggs with chives cage-free

scrambled egg whites

tofu scramble with kale, potatoes, and peppers

cage-free egg strata with bacon, cheddar, and chives

cage-free egg strata with Marcoot Creamery mozzarella, mushrooms, roasted peppers, and basil

french toast casserole with maple syrup smoked bacon (2)

turkey sausage links (2)

house-made biscuit with turkey sausage gravy (1 biscuit per order)

roasted breakfast potatoes

maple sweet potato quinoa hash

seasonal fruit salad

slow cooked steel cut oats with brown sugar, honey, raisins, and milk

see page 1 for beverages

BREAKFAST SANDWICHES

prepared on a brioche bun with roasted potatoes

6.25 each - minimum order of 10

SELECT FROM

**cage-free egg whites, spinach, tomatoes,
and Swiss**

cage-free egg and cheddar

cage-free egg, cheddar, and bacon

**cage-free egg, turkey sausage, tomatoes,
and pesto**

cage-free egg, cheddar, and smoked ham

BREAKFAST BURRITOS

prepared on a whole wheat tortilla with roasted potatoes, salsa, and crema

6.25 each - minimum order of 10

SELECT FROM

cage-free egg and chorizo

cage-free egg, turkey sausage, and cheddar

cage-free egg, bacon, and cheddar

cage-free egg, smoked ham, and cheddar

tofu scramble, kale, bell peppers

cage-free egg and roasted mushrooms

ADDITIONAL SAUCES

sold by the pint with a minimum order of two pints per type

salsa roja

9.00 / pint serves 10 guests

avo-cilantro lime crema

5.75 / pint serves 10 guests

pico de gallo

9.00 / pint serves 10 guests

À LA CARTE BREAKFAST

ONE DOZEN COMPANION BAGELS

choice of two bagel flavors, served with cream cheese, butter, and assorted preserves

choose from: plain, cinnamon-raisin, or everything

36.50 / 12

COFFEE CAKE SQUARES

30.00/ 12

ASSORTED GRANOLA AND ENERGY BARS

31.50 / 12

SEASONAL FRUIT SALAD

2.10 per person - minimum order of 10

SLICED SEASONAL FRUIT DISPLAY

2.60 per person - minimum order of 10

WHOLE FRUIT | apple, bananas, oranges

16.75 / 12

HARD-BOILED CAGE-FREE EGGS

15.75 / 12

INDIVIDUAL COLD CEREALS AND MILK | sold in increments of 10 mixed | gluten-free cereals available upon request

52.00 / 10

INDIVIDUAL YOGURT PARFAITS | sold in increments of 10

low-fat plain yogurt, granola, and fresh berries

44.25 / 12

INDIVIDUAL FRUIT YOGURT | sold in increments of 12

32.25 / 12

MINI PASTRY BASKET

25.00 / 12

see page 1 for beverages

BOXED LUNCHES: SANDWICHES & WRAPS

Sandwiches & wraps include bag chips, cookie.
Halal and Kosher options available upon request.
Gluten free/vegan bread available upon request for 2.00 or dessert 3.00.
Minimum order of 10.
If below 10, order must be picked up from Cherry Tree Café.

CLASSIC SANDWICHES | prepared on 9-grain whole wheat bread with green leaf lettuce and tomato.

select three. | 11.25 / each

smoked turkey and Swiss

tuna salad

smoked ham and Swiss

cage-free egg salad

house-roasted beef and cheddar

SIGNATURE SANDWICHES | 13.50 / each

THE HERBIVORE | grilled squash, cucumbers, Sriracha hummus, and tomato jam on focaccia

SMOKED TURKEY | Havarti cheese, field greens, and local honey-Dijon on sliced 9-grain

CHICKEN SALAD | celery, grapes, and lettuce on brioche

WENNEMAN'S SMOKED HAM | Swiss cheese, local honey-Dijon, and lettuce on sliced 9-grain

ITALIAN | ham, capicola, salami, roasted beef, pepperoncini, provolone, tomatoes, and herb vinaigrette on sliced sourdough

DEVEILED EGG SALAD | cage-free egg, smoked paprika, green onion, mayo, and field greens on brioche

SMOKED TURKEY CLUB | smoked bacon, Bibb lettuce, smoked Gouda, and Sriracha mayonnaise on sliced sourdough

HOUSE-ROASTED BEEF | Swiss cheese, shaved red onion, baby spinach, and horseradish aioli on sliced sourdough

WRAPS | prepared on whole wheat tortillas | 14.50 / each

SMOKED TURKEY PESTO | Marcoot Creamery mozzarella, baby spinach, and tomato jam

CHICKEN CAESAR | Romaine hearts, shaved Parmesan, house-made Caesar dressing, and croutons

MEDITERRANEAN TUNA | baby spinach, feta, cucumbers, roasted red peppers, tomatoes, and balsamic vinaigrette

BUFFALO CHICKEN | house-made hot sauce, Romaine, celery, carrots, and blue cheese dressing

CRISPY CHICKEN | local honey Dijon, feta, dried cranberries, and chopped Romaine

SANTA FE | roasted corn, black beans, chopped lettuce, quinoa, and pico de gallo

SPECIAL SIDES | upgraded sides will be applied to all boxes in addition to the pre-established sides

+ 2.10 to each box

organic field greens | with house-made balsamic vinaigrette

house-made pasta salad | farfalle, cucumbers, Kalamata olives, carrots, and tomatoes

quinoa salad | chickpeas, tomatoes, cucumbers, red onions, and cilantro-lime vinaigrette

seasonal whole fruit

seasonal fruit salad

house-baked brownies

BOXED LUNCHES: SALADS

Salads are packaged with freshly baked roll, butter, and cookie.

Minimum order of 10.

If below 10, order must be picked up from Cherry Tree Café.

MIXED GREENS |

field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette

11.00 / each

KALE AND BRUSSELS SPROUTS |

kale, field greens, shaved Brussels sprouts, carrots, edamame, dried cranberries, sunflower seeds, garbanzo beans, and lemon-Dijon vinaigrette

11.00 / each

CAESAR |

Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing

11.00 / each

GREEK |

chopped romaine, feta, grape tomatoes, cucumbers, red onions, Kalamata olives, pita chips, and red wine vinaigrette

11.25 / each

CHEF'S SPECIAL |

Romaine lettuce, smoked turkey, Wenneman's ham, hard-boiled cage-free eggs, tomatoes, cucumbers, and house-made buttermilk ranch

12.00 / each

CALIFORNIA |

mixed greens, grape tomatoes, avocados, citrus, shaved red onions, sunflower seeds, and lemon-tamari dressing

11.75 / each

BABY SPINACH |

spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing

12.00 / each

PROTEIN ADD-ON:

WILD-CAUGHT SALMON

+ 6.25 to each box lunch

ROASTED CHICKEN

+ 3.10 to each box lunch

GRILLED FLANK STEAK

+ 6.25 to each box lunch

WENNEMAN'S HAM

+ 3.10 to each box lunch

SMOKED TURKEY

+ 4.20 to each box lunch

GRILLED SLICED BEYOND BURGER

+ 6.25 to each box lunch

SESAME ROASTED TOFU

+ 3.10 to each box lunch

see page 1 for beverages

FLATBREADS

CLASSICS

24.00 / each serves 8-10

MARGHERITA | fresh mozzarella and basil

PEPPERONI

COMBO | Italian sausage, sweet peppers, onions, Kalamata olives, and mozzarella

ROASTED MUSHROOM | spinach, onions, roasted red peppers, and mozzarella

BUFFALO CHICKEN | house-made hot sauce, blue cheese, and scallions

BBQ BACON | Jack cheese, shaved red onions, and cilantro

SOUTHWEST BLT | chipotle ranch, bacon, tomatoes, and arugula

ARTISAN

27.00 / each serves 8-10

ROASTED CAULIFLOWER PICCATA | capers, roasted garlic, lemon

CARAMELIZED LEEK AND CHEVRE | fig jam

PROSCIUTTO AND MELON | basil and balsamic reduction

ENGLISH PEA AND CHEVRE | caramelized leeks, hummus, mint, and local honey

BASIL PESTO AND TOMATO | fresh mozzarella, roasted cherry tomatoes, and red onion

FIG AND MASCARPONE | onion jam, basil, and blue cheese

SHAVED BRUSSELS SPROUTS | caramelized leeks, provolone, and shaved Parmesan

BUFFETS: SIMPLE

Serves approximately 12-15

MAPLE-SRIRACHA GLAZED WILD-CAUGHT SALMON |

sesame-scallion brown rice, sautéed kale, Napa cabbage, and bell pepper medley

182.00

GRILLED LEMON-ROSEMARY CHICKEN WITH CITRUS AND HERBS | quinoa-wild-rice pilaf and sweet chili glazed broccoli

130.00

MARINARA FARFALLE | roasted potatoes, sautéed green beans and tomatoes

130.00

BASIL PESTO FARFALLE | roasted potatoes, sautéed green beans and tomatoes

130.00

WHITE BEAN & CHICKEN SAUSAGE RAGU | Italian chicken sausage, white bean ragu, roasted peppers, onions, and roasted Parmesan cauliflower

130.00

CHICKEN TIKKA MASALA | peas pulao, dal, naan, and raita

155.00

PANEER PALAK | peas pulao, dal, naan, and raita

155.00

GRILLED CHIMICHURRI FLANK STEAK | maple-Sriracha glazed carrots and roasted potatoes

182.00

HERB ROASTED TURKEY BREAST WITH CRANBERRY CHUTNEY | boursin mashed potatoes and Brussels sprouts

182.00

see page 1 for beverages

see page 20 for desserts

BUFFETS: GLOBAL

OSTERIA | served with warm vegan focaccia

19.25 per person minimum of 20

SELECT TWO

à la carte items | 3.75 per person

CAESAR SALAD | Romaine lettuce, croutons, Parmesan

HILL SALAD | Romaine, iceberg, pimentos, black olives, pepperoncinis, Parmesan, sweet vinaigrette

CAULIFLOWER PICCATA | lemon, caper, white wine, and garlic

PENNE A LA ARRABIATA | eggplant, tomatoes, garlic, and crushed red pepper

BAKED ZITI | Italian chicken sausage, marinara, oregano, mozzarella, and bread crumbs

PARMESAN POLENTA | mushroom and artichoke ragu

EGGPLANT PARMESAN | marinara, fresh mozzarella, basil, bread crumbs, and Parmesan

GRILLED BROCCOLI | lemon and olive oil

ROSEMARY ROASTED POTATOES | olive oil and garlic

SELECT ONE | À LA CARTE - 5.75 per person

CHICKEN FLORENTINE | penne pasta, chicken, spinach, tomatoes, white wine, and garlic

SLOW-BRAISED PORK SUGO | tomatoes and red wine

LASAGNA | beef or vegetable

SELECT ONE | À LA CARTE - 2.60 per person

MINI CANNOLI | Chef's seasonal selection

TIRAMISU TORTE | coffee, sponge cake, mascarpone mousse, and chocolate

MEDITERRANEAN | served with warm pita, tzatziki, Israeli salad, and baklava

19.25 per person - minimum of 20

SELECT FOUR | à la carte option available

BEEF SHAWARMA | flank steak, cumin, coriander, turmeric, cloves, and pepper +2.10 / à la carte 5.75

CHICKEN SOUVLAKI | lemon, oregano, basil, and garlic / à la carte 5.75

MOUSSAKA | lamb, eggplant, and béchamel / à la carte 5.75

WILD RICE PILAF | carrots, celery, onions, and herbs / à la carte 3.75

EGGPLANT BAKE | chickpeas, mushrooms, and tomatoes / à la carte 3.75

TILAPIA | tomato caper relish / à la carte 3.75

OREGANO ROASTED POTATOES | lemon, parsley, and garlic / à la carte 3.75

GREEN BEANS | tomatoes and leeks / à la carte 3.10

BRIAMI | zucchini, tomatoes, eggplant, onions, potatoes, mint, oregano, and parsley / à la carte 3.10

SPINACH ORZO | chickpeas, lemon, and feta / à la carte 3.10

BUFFETS: GLOBAL

CANTINA | served with cilantro lime rice, diced onions, sliced jalapeños, Cojita cheese, salsa, sour cream, cilantro, and diced tomatoes

16.60 per person - minimum of 20

SELECT TWO | hard shells, soft flour tortillas, tostadas, or corn tortilla chips

SELECT ONE | À LA CARTE | 3.75 PER PERSON

ROMAINE ROASTED CORN SALAD | radishes, tortilla strips, cilantro, cotija cheese, lime vinaigrette

MELON | arugula, chile, sea salt, and lime

POBLANO, CORN, AND MUSHROOM ENCHILADA BAKE | salsa verde, Cotija, and cilantro

“MOJO DE AJO” MUSHROOMS

TOFU SOFRITOS

SELECT ONE | À LA CARTE | 5.50 PER PERSON

CARNE ASAD +2.10

PORK CARNITAS

GREEN CHILI BRAISED CHICKEN

TACO BEEF

SELECT ONE | À LA CARTE | 2.10 PER PERSON

BRAISED BLACK BEANS

FRIJOLE CHARROS | onion, poblano peppers, and pinto beans

SELECT ONE | À LA CARTE | 2.60 PER PERSON

ASSORTED CHURROS | chocolate and caramel filled

FLAN | vanilla custard and caramel

À LA CARTE ITEMS

SALSA ROJA

9.00 / pint serves 8-10 guests

AVO-CILANTRO LIME CREMA

5.75 / pint serves 8-10 guests

PICO DE GALLO

9.00 / pint serves 8-10 guests

GUACAMOLE

13.00 / pint serves 8-10 guests

BUFFETS: GLOBAL - CONTINUED

ROADHOUSE | served BBQ sauce, oil and vinegar slaw, and jalapeño corn bread

19.25 per person - minimum of 20

SELECT ONE ENTREE | À LA CARTE | 5.75 PER PERSON

smoked bone-in chicken

dry rubbed smoked brisket +2.00

fried chicken | buttermilk brine

house-smoked pork shoulder

SELECT TWO SIDES | À LA CARTE | 3.75 PER PERSON

grilled corn salad | mayonnaise, chipotle, Parmesan cheese, green chili, red peppers, and cilantro

mashed potatoes | white pepper gravy

macaroni and cheese

green bean casserole

potato salad

maple bacon Brussels sprouts

SELECT ONE DESSERT | À LA CARTE | 2.60 PER PERSON

seasonal fruit cobbler

cupcakes

MASALA | served with naan and raita

19.25 per person - minimum of 20

SELECT ONE | À LA CARTE | 2.10 PER PERSON

PEAS PULAO | basmati rice with peas & cumin

STEAMED BROWN RICE

SELECT ONE | À LA CARTE | 5.75 PER PERSON

CHICKEN TIKKA MASALA | tomatoes and cream

SAAG PANEER | feta, spinach, and cream

AMBOT TIK | spicy shrimp curry with coconut

TANDOORI CHICKEN | onions and peppers

SELECT TWO | À LA CARTE | 3.75 PER PERSON

CUCUMBER SALAD | red onions, tomatoes, cilantro, toasted cumin, and lime

CHANA MASALA | chickpeas, tomatoes, garam masala, tamarind, and garlic

ALOO GOBI | potatoes, cauliflower, turmeric, garlic, chili, and cilantro

DAL | slow-cooked lentils with tomatoes, ginger, and garam masala

CURRIED VEGETABLES

SELECT ONE | À LA CARTE | 2.60 PER PERSON

MANGO PANNA COTTA

COCONUT KEY LIME BARS

BUFFETS: GLOBAL - CONTINUED

IZAKAYA | served with choice of jasmine rice or brown rice, Sriracha and soy sauce

19.25 per person - minimum of 20

SELECT ONE ENTRÉE | À LA CARTE | 5.25 PER PERSON

FIVE-SPICED BRAISED PORK | fried shallots, soy, and ginger

CHICKEN TERIYAKI

FLANK STEAK TERIYAKI +2.10

SELECT TWO SIDES | À LA CARTE | 3.75 PER PERSON

GREENS AND RADISH SALAD | kale, cabbage, onions, bell peppers, citrus, crispy wontons, honey vinaigrette

CUCUMBER SALAD | red onions, sesame seeds, carrots, edamame, bell peppers, and Thai-lime vinaigrette

BRAISED DAIKON AND SHIITAKE MUSHROOMS | ginger and mushroom dashi

GRILLED GOCHUJANG EGGPLANT | sesame and scallion

CHARRED BROCCOLI | tamari and lime

SELECT ONE DESSERT | À LA CARTE | 2.60 PER

PERSON CHERRY BLOSSOM PUDDING

MATCHA GREEN TEA SPIRAL CAKE

AMERICAN | served with BBQ sauce, ketchup, mustard, mayo, buns, lettuce, tomatoes, onions, and assorted cheese slices

14.50 per person - minimum of 20

SELECT THREE | À LA CARTE | 2.10 PER PERSON

hamburgers

Beyond burgers

hot dogs

grilled chicken breast

house-made chips

house-made sweet potato

chips baked beans

potato salad

SELECT ONE | À LA CARTE | 2.60 PER PERSON

fruit salad

cookies

brownies

see page 1 for beverages

BUFFETS: CLASSIC

CLASSIC | choice of 2 entrees, two sides, one salad, dinner rolls, and butter

18.25 per person - minimum of 20

SELECT ONE | SALAD

MIXED GREENS | field greens, cucumbers, cherry tomatoes, matchstick carrots, house-made balsamic vinaigrette

KALE AND BRUSSELS SPROUTS | kale, field greens, shaved Brussels sprouts, carrots, edamame, dried cranberries, sunflower seeds, garbanzo beans, and lemon-Dijon vinaigrette

BABY SPINACH | spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing

SELECT TWO | ENTRÉES

ROASTED ZUCCHINI SQUASH | quinoa, wild mushrooms, charred sweet corn, and chimichurri

STUFFED PORTOBELLO | goat cheese, shallots, turmeric sweet potatoes, and paprika

POTATO GNOCCHI | mushrooms, peas, white wine, and brown butter

PAN SEARED CHICKEN BREAST | wild mushroom, thyme, and red wine reduction

ROASTED CHICKEN THIGHS | gremolata

HERB-CRUSTED SALMON | grilled lemon +2.10

PAN ROASTED TROUT | creamed leeks +2.10

SEAFOOD & FARFALLE | mussels, shrimp, scallops, white wine, butter, garlic, tomatoes, shallots, mushroom

CHICKEN PENNE ALLA VODKA | tomatoes, mushrooms, and vodka cream sauce

PORCHETTA STYLE PORK LOIN | port wine-fig jus

ROASTED LAMB MEAT LOAF | mint pesto

GRILLED FLANK | rosemary-paprika butter +2.10

SELECT ONE | VEGETABLE SIDES

ROASTED BRUSSELS SPROUTS | balsamic reduction

MAPLE-ROASTED CARROTS | rosemary

PAN-FRIED CAULIFLOWER | capers, lemon, and parsley

GRILLED ASPARAGUS | lemon and breadcrumbs

CHARRED BROCCOLI | chile, garlic, and Parmesan

LEMONY STRING BEANS | lemon and garlic

SELECT ONE | STARCH SIDES

QUINOA PILAF | dill and toasted almonds

SMASHED SWEET POTATOES | kale and crispy leeks

CHIVE MASHED POTATOES

CREAMY POLENTA | boursin

ROASTED FINGERLING POTATOES | rosemary and garlic

POTATO GRATIN | caramelized onions and cheddar cheese

PENNE AGLIO E OLIO | garlic, olive oil, parsley, and Parmesan

PESTO FUSILLI | basil pesto and pecorino

WILD RICE PILAF | roasted carrots and thyme

see page 1 for beverages

PLATTERS: APPETIZERS

VEGETABLE CRUDITÉS | house-made hummus (roasted garlic, cilantro-jalapeño, or Sriracha hummus and ranch dip

49.50 / platter serves 10

FRUIT DISPLAY | seasonal assortment

26.00 / platter serves 10

ARTISANAL CHEESE | assorted imported and domestic cheeses, fresh and dried fruits, crackers, and sliced baguette

78.00 / platter serves 10

ARTISANAL CHARCUTERIE | assorted local cured meats, grilled bread, marmalades, and mustards

78.00 / platter serves 10

ANTIPASTO | Italian salami, prosciutto, fresh mozzarella, provolone, roasted peppers, marinated artichoke hearts, mushrooms, Kalamata olives, and sliced baguette

73.00 / platter serves 10

THE GRAZING TABLE | a selection of the above platters

select three for 270.50 serves 30-40 | select four for 338.00 serves 40-50

HOT DIPS | select one dip and one chip

54.00 / serves 10

select dip: spinach artichoke, Mexican street corn, buffalo chicken, goat cheese marinara

select chip: focaccia, pita, tortilla

À LA CARTE HOUSE-MADE CHIPS | served by the pound

11.75 / pound, serves 12-20

corn tortilla

pita chips

focaccia

house-made sweet potato chips

house-made potato chips

carrot and celery sticks

À LA CARTE DIPS | served by the quart

18.75 / quart, serves 10-16

cilantro jalapeño hummus

Sriracha hummus

lemon kale hummus

roasted garlic hummus

pico de gallo

guacamole

ranch

chipotle ranch

baba ghanoush

caramelized onion dip

PLATTERS: SALADS

MIXED GREENS | field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette
30.50 small serves 10-15 | 61.10 large serves 20-25

KALE AND BRUSSELS SPROUTS | kale, field greens, shaved Brussels sprouts, carrots, edamame, dried cranberries, sunflower seeds, garbanzo beans, and lemon-Dijon vinaigrette
50.00 small serves 10-15 | 75.00 large serves 20-25

CAESAR | Romaine hearts, shaved Parmesan, garlic croutons, and house-made Caesar dressing
37.00 small platter serves 10-15 | 57.75 large platter serves 20-25

GREEK | chopped Romaine, feta, grape tomatoes, cucumbers, red onions, Kalamata olives, pita chips, and red wine vinaigrette
41.50 small platter serves 10-15 | 71.25 large platter serves 20-25

CHEF SPECIAL | Romaine lettuce, smoked turkey, Wenneman's ham, hard-boiled cage-free eggs, tomatoes, cucumbers, and house-made buttermilk ranch
64.75 small platter serves 10-15 | 102.75 large platter serves 20-25

CALIFORNIA | mixed greens, grape tomatoes, avocados, citrus, shaved red onions, sunflower seeds, and lemon tamari dressing
67.60 small platter serves 10-15 | 114.50 large platter serves 20-25

BABY SPINACH | spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing
72.80 small platter serves 10-15 | 98.80 large platter serves 20-25

PROTEIN ADD-ONS

wild-caught salmon
62.50 small serves 10 |
124.50 large serves 20

roasted chicken
31.20 small serves 10 |
62.50 large serves 20

grilled flank steak
62.50 small serves 10 |
124.80 large serves 20

Wenneman's ham
31.20 small serves 10 |
62.50 large serves 20

smoked turkey
83.20 small serves 10 |
145.60 large serves 20

grilled sliced Beyond Burger
62.50 small serves 10 |
124.50 large serves 20

sesame roasted tofu
31.20 small serves 10 |
62.50 large serves 20

see page 1 for beverages
see page 20 for desserts

PLATTERS: SANDWICHES & WRAPS

CLASSIC SANDWICHES | prepared on 9-grain whole wheat bread with green leaf lettuce and tomatoes | select three
39.50 small serves 8-10 | 60.30 large serves 12-16

smoked turkey and Swiss

tuna salad

smoked ham and Swiss

cage-free egg salad

house-roasted beef and cheddar

SIGNATURE SANDWICHES | select three

46.80 small serves 8-10 | 67.60 large serves 12-16

THE HERBIVORE | grilled squash, cucumbers, Sriracha hummus, and tomato jam on focaccia

SMOKED TURKEY | Havarti cheese, field greens, and local honey Dijon on sliced 9-grain

CHICKEN SALAD | celery, grapes, and lettuce on brioche

WENNEMAN'S SMOKED HAM | Swiss cheese, local honey-Dijon, and lettuce on sliced 9-grain

ITALIAN SUB | ham, capricola, salami, roasted beef, pepperoncinis, provolone, tomatoes, and herb vinaigrette on sliced sourdough

DEVEILED EGG SALAD | cage-free egg, smoked paprika, green onions, mayonnaise, and field greens on brioche

SMOKED TURKEY CLUB | smoked bacon, Bibb lettuce, smoked Gouda, and Sriracha mayonnaise on sliced sourdough

HOUSE-ROASTED BEEF | Swiss cheese, shaved red onions, baby spinach, horseradish aioli, and sliced sourdough

WRAPS | prepared on whole wheat tortillas | select three

67.60 small serves 8-10 | 88.40 large serves 12-16

SMOKED TURKEY PESTO | Marcoot Creamery mozzarella, baby spinach, and tomato jam

CHICKEN CAESAR | Romaine hearts, shaved parmesan, house-made Caesar dressing, and croutons

MEDITERRANEAN TUNA | baby spinach, feta, cucumber, roasted red peppers, tomatoes, and balsamic vinaigrette

BUFFALO CHICKEN | house-made hot sauce, romaine, celery, carrots, and blue cheese dressing

CRISPY CHICKEN | local honey Dijon, feta, dried cranberries, and chopped Romaine

SANTA FE | roasted corn, black beans, chopped lettuce, quinoa, and pico de gallo

ADD ONS

HOUSE-MADE PASTA SALAD | farfalle, cucumbers, Kalamata olives, carrots, tomatoes 10.50 serves 10 | 21.00 serves 20

QUINOA SALAD | chickpeas, tomatoes, cucumber, red onions, cilantro-lime vinaigrette 10.50 serves 10 | 21.00 serves 20

TUREEN OF SOUP DU JOUR | selection of meat or vegetarian soup 49.50 small serves 12-16 | 98.80 large serves 24-32

seasonal fruit salad 21.00 small serves 10 | 41.60 large serves 20

house-made chips by the pound 11.70 serves 12-20

assorted bagged chips 2.60 per bag

house-baked chocolate chip cookies 15.60 / dozen

house-baked brownies 16.50 / dozen

see page 1 for beverages

see page 20 for desserts

HORS D'OEUVRES

Minimum order of 30 per hors d'oeuvres, and in quantities of 10.

OFFERED ALL YEAR ROUND

goat cheese and Kalamata olive bruschetta 1.80 each
edamame, tahini, fig crostini 1.90 each
2x blt tartlet 1.90 each
boursin stuffed mushrooms 3.10 each
vegetable pot stickers with honey-soy toasted cheese ravioli with marinara 2.00 each
toasted cheese ravioli with marinara 2.20 each
toasted beef ravioli with marinara 2.30 each
green chili chicken quesadilla with pico de gallo and cilantro lime crema 2.10 each
bacon-wrapped Sriracha chicken bites 2.50 each
crab rangoon 3.10 each
mini crab cakes with Cajun remoulade 3.00 each
black bean corn quesadilla pico de gallo and cilantro lime crema 1.80 each

OFFERED MARCH-AUGUST

smoked Gouda bacon mac & cheese bites 2.50 each
Mexican street corn arancini 2.40 each
gravlax and cilantro crème fraiche crostini 2.00 each
grilled beef tenderloin and chimichurri crostini 3.10 each
spring pea hummus and caramelized shallot bruschetta
curried chicken salad tartlet 2.30 each
mini Asian chicken lettuce wrap 2.30 each
cold smoke shrimp with mango-chili BBQ sauce 3.10 each
mango and crab salad on toast points 3.10 each
grilled brie with orange-basil marmalade crostini 3.00 each

OFFERED SEPTEMBER-FEBRUARY

Companion pretzel bites with Budweiser Ale cheese sauce 2.00 each
prosciutto, asiago cheese, fig crostini 2.30 each
chicken slider cheddar cheese bacon and chipotle ranch 3.10 each
andouille sausage cheddar jalapeño hushpuppy 2.00 each
mini vegan chicken banh mi on focaccia 3.65 each orange sesame chicken wing 3.65 each
potato cake with braised beef with brandy peppercorn-mayonnaise 3.10 each
grit cake with Cajun shrimp étouffée 3.10 each
chicken and waffle bite with maple chipotle syrup 2.00 each

SNACKS & SWEETS

Chef's daily assortment and seasonal flavors.
Special dietary needs met upon request.

ENERGY | assorted energy bars, whole fruit, yogurt parfait, and trail mix, minimum order of 10 people
8.95 / person

SEASONAL WHOLE FRUIT
minimum order of 10 people
1.35 / person

BALLPARK | soft pretzels sticks, mustard trio, popcorn, and cracker jacks, minimum order of 10 people
7.80 / person

CINEMA | popcorn, assorted candy, and chips
minimum order of 10 people
7.80 / person

INDIVIDUAL SNACKS | potato chips, pretzels, popcorn
minimum order of 10 people
2.00 / person

TRAIL MIX | minimum order of 10 people
2.40 / person

BULK SNACKS:

pretzels

6.75 / pound

goldfish

13.50 / pound

yogurt covered pretzels

11.00 / pound

mini M&Ms

16.90 / pound

chocolate covered pretzels

14.25 / pound

chocolate covered raisins

12.00 / pound

yogurt covered raisins

11.65 / pound

fried rice snack mix | sesame sticks, dried peas, rice crackers, and Cajun corn sticks

10.90 / pound

banana split mix | roasted peanuts, pineapple, cherry flavored cranberries, chocolate chunks, caramel bits, banana chips, and marshmallow bits

11.35 / pound

chia mix | roasted almonds, cranberries, dried pineapple, chia sticks, yogurt raisins, dark chocolate chunks, and white cocoa chips

15.90 / pound

bar snack mix | almonds, cheese crackers, corn chips, pretzels, rice crackers, and wheat germ bites

13.30 / pound

COOKIES | chocolate chip, oatmeal, or sugar
15.50 / dozen

BROWNIES OR BLONDIES | chocolate and nut, chocolate fudge, or M&M
16.50 / dozen

BARS | seasonal, gooey butter, key lime coconut, chocolate walnut, oatmeal jam, banana chocolate
22.00 / dozen

FRENCH MACARONS
40.00 / dozen

HAND DECORATED CUPCAKES
16.40 / dozen mini | 18.50 / dozen large

INDIVIDUAL DESSERTS

62.00 / dozen

fruit tarts with vanilla cream

deep dark chocolate cake square with chocolate ganache glaze

buttermilk panna cotta with strawberry gellee

lemon pound cake with berries and whipped topping

chef's choice cheesecake

chocolate mousse cup

seasonal fruit mousse cup

BAR SERVICES

AT WASHINGTON UNIVERSITY

No alcoholic beverages will be served to any person who is under the legal age to consume alcoholic beverages (21 years in Missouri) or anyone who is visibly intoxicated. Proof of age will be required. Please advise your attendees to be prepared to produce appropriate identification. Our bartending staff has been Tips trained per the state of Missouri.

LIQUOR LICENSE | liquor license is required for events held at all campus locations. The non refundable liquor license is 150.00. Liquor license must be requested 14 days in advance.

CLIENT PROVIDED CORKAGE BAR | Bon Appétit will provide service to clients who prefer to provide their own wine and beer only. All deliveries of unopened client alcoholic beverages must be made to the South 40 dock. A listing of all products must be provided and signed off upon delivery by a Bon Appétit manager. Our corkage fee applies to beer and wine only.

Corkage fee

10.50 / 750 ml bottle of wine corked

21.00 / 1500 ml bottle of wine corked

1.05 / bottle of beer opened

HOSTED BEER, WINE, SODA BAR

PREMIUM:

2 hours 15.50 / guest

3 hours 18.75 / guest

4 hours 23.00 / guest

domestic beer

craft beer

cabernet sauvignon

chardonnay

pinot noir

pinot grigio

assorted sodas

sparkling water

ice water

HOUSE:

2 hours 13.50 / guest

3 hours 16.65 / guest

4 hours 21.00 / guest

FULL OPEN BAR

PREMIUM:

2 hours 22.00 / guest

3 hours 27.00 / guest

4 hours 32.25 / guest

vodka

gin

bourbon

whiskey

rum

cabernet sauvignon

chardonnay

pinot noir

domestic beer

seasonal craft beers

assorted sodas, mixers, bar fruit

ice water

HOUSE:

2 hours 18.75 / guest

3 hours 24.00 / guest

4 hours 29.00 / guest

CONSUMPTION BAR

Consumption and hourly packages have a \$300 fee (minimum billing charge plus the liquor license fee). All consumption counts and hours charges, if more than this minimum, will be billed to the host, less the minimum fee. All hosted bars include disposable cups and cocktail napkins. Rentals of bar glassware available, fees apply.

12 OZ COCA-COLA PRODUCTS

Coke, Diet Coke, Sprite

1.55 / can

SPARKLING WATER

1.55 / can

DOMESTIC BEERS

4.15 / bottle

CRAFT BEERS

6.25 / bottle

HOUSE WINE

chardonnay

6.75 glass | 18.75
bottle

cabernet sauvignon

6.75 glass | 18.75 bottle

pinot noir

6.75 glass | 26.00 bottle

pinot grigio

6.75 glass | 26.00 bottle

PREMIUM WINE

chardonnay

7.30 glass | 31.25 bottle

pinot grigio

7.30 glass | 31.25 bottle

cabernet

7.30 glass | 36.50 bottle

pinot noir

7.30 glass | 36.50 bottle



Washington
University in St. Louis

DINING SERVICES

