

GEORGETOWN UNIVERSITY Law Center

MENU



Bon Appétit Catering



Dear Colleague

While you may be familiar with our on-campus cafés, you might be unaware with the fact that Bon Appétit was essentially founded as a catering company. Bon Appétit Catering at Georgetown Law Center is committed to presenting foods that will not only appeal to the eye but also to the palate.

Our freshest and finest ingredients are combined to produce a stunning collection of light fares and entrées. Whether your event is a breakfast meeting, a conference luncheon, or simply a reception for a visiting dignitary, you will find that we offer superb taste prepared with originality and passion.

Developing a trust level with our clients is an integral part of our efforts. We are proud to partner with you and share our menu concepts on the following pages. Nevertheless, these pages represent only a starting point. Our goal is to present you with versatile yet quality selections. We are more than happy to develop original menus catering to your particular needs and desires. Communication and consideration are key on behalf of our staff that of which gains our customers' respect, loyalty, and business.

If we can offer more information or if you would like to make an appointment, you may contact the catering department at anytime. We look forward to the opportunity of partnering with you soon.

Bon Appétit will be more than happy to customize any menu tailored specifically to meet your catering needs and budget.

Bon Appétit thanks you in advance for your catered order!

TABLE OF CONTENTS

Breakfast	4
Soup & Pizza	8
Wraps & Sandwiches	9
Casual Lunch	14
Formal Entrées	16
Attended Food Stations	18
Hors D'oeuvres	19
Surrender Sweets	25
Dessert Stations	27
Beverages	29
Additional Services	30
Guidelines	31
Order Procedures	33
Make your Notes	35

Kosher Menu available upon request

START LIGHT BREAKFAST

Healthy Start

Whole Grain Granola or Cereal
2% Milk & Skim Milk
Flavored Yogurt and Low-Fat Yogurt
Starbuck's Coffee and Tea Service
(Regular, Decaffeinated)
Two Types of Juice
(Orange, Apple, Grapefruit, or Cranberry)
\$6.00 per person

Bon Appétit Continental

Assorted Bagels
(Assorted Cream Cheese, Jellies, Jams and Butter)
Breakfast Muffins and Pastries
Starbuck's Coffee and Tea Service
(Regular, Decaffeinated)
Two Types of Juice
(Orange, Apple, Grapefruit, or Cranberry)
\$7.00 per person

Seasonal Breakfast

Homemade Old Fashioned Oatmeal or Grits
(Served with Raisins, Brown Sugar, Bananas, Berries, and Almonds)
Breakfast Breads
Starbuck's Coffee and Tea Service
(Regular, Decaffeinated)
Two Types of Juice
(Orange, Apple, Grapefruit, or Cranberry)
\$8.00 per person

For Seasonal sliced or cubed Fruit
Additional \$2.75 per person

FULL BREAKFAST

Southern Comfort

Scrambled Eggs
Red Potato Hash Browns
Canadian Bacon and Turkey Sausage
Breakfast Bread Basket
Starbuck's Coffee and Tea Service
(Regular, Decaffeinated)
Three Types of Juice
(Orange, Apple, Grapefruit, or Cranberry)
\$11.25 per person

All Classic

Your choice of French Toast or Hotcakes
(Served with Banana Caramel and Maple Syrup)
Scrambled Eggs
Applewood Smoked Bacon & Turkey Sausage
Potato Hash Browns
Starbuck's Coffee and Tea Service
(Regular, Decaffeinated)
Three Types of Juice
(Orange, Apple, Grapefruit, or Cranberry)
\$12.00 per person

Eggs Benedict

Classic Eggs Benedict with Hollandaise Sauce
Cheddar Cheese Biscuit or English Muffin Basket
Sautéed Herbed Potato
Fresh Seasonal Fruit.
Starbuck's Coffee and Tea Service
(Regular, Decaffeinated)
Three Types of Juice
(Orange, Apple, Grapefruit, or Cranberry)
\$12.25 per person

FULL BREAKFAST

Breakfast Quiches

(Each Quiche Serves 6)

The Original

Breakfast Sausage, Sweet Fennel, Zucchini, Asparagus,
Mushrooms, Buffalo Mozzarella, baked in hand-rolled Pie Shell

The Classic

Ham or Bacon, roasted Sweet Onions, Swiss
Cheese, Spinach, baked in hand-rolled Pie Shell

The Veggie

Wild Mushroom, Spinach, Tofu, Broccoli, Onions, baked
in hand-rolled Pie Shell

Starbuck's Coffee and Tea Service
(Regular, Decaffeinated)

Two Types of Juice
(Orange, Apple, Grapefruit, or Cranberry)

\$8.00 per person

BREAKFAST EXTRAS

Danish/Pastries

\$18.50 per doz.

Donuts

\$13.00 per doz.

Whole Fruit

\$1.25 each

Low-Fat Yoplait Yogurt

\$2.25 each

Assorted Breakfast Bread

\$12.00 per doz.

Bagels

\$15.50 per doz.

Granola Bars

\$2.00 each

12oz Granola Parfaits

\$3.50 each

Turkey Bacon & Turkey Sausages

\$7.50 per doz.

Bagels & Lox

Smoked Salmon served with Chopped Egg, Capers,
Red Onion and Cream Cheese on Petite Bagels.

\$2.95 per person

BREAKFAST STATIONS

Staff charges will apply.

Waffle Station

Buttery Belgian Waffles made right in front of your eyes!
Presented with Grand Marnier Strawberries, chopped
Nuts and Whipped Cream.

\$5.00 per person

Breakfast Burrito Bar

Build your own Breakfast Burrito from the following options

Vegetable

Scrambled Eggs, Sweet Onions, Mushrooms, Baby Spinach,
and White Cheddar Cheese wrapped in a Spinach Tortilla

Southern Border

Scrambled Eggs, Maple Sausage, sweet roasted Peppers,
and Monterey Jack Cheese wrapped in a Flour Tortilla

Cowboy Side

Scrambled Eggs, Flat Iron Steak, Pinto Bean Mash, and
American Cheese wrapped in a Tomato Tortilla

(Minimum 15 Guests)

\$6.00 per person

Sunrise Omelets

Cheddar, Monterey Jack, and Feta Cheeses, Mushrooms,
Tomatoes, Scallions, Onions, Bell Peppers, Spinach, Ham,
Bacon, Sausage.

(Minimum 15 guests)

\$7.00 per person

SOUP SELECTIONS

Bread Rolls are Included with Each Soup Selection

\$2.50 per person

Crab Bisque

Boston Clam Chowder

Creamy Broccoli Cheddar Soup

Butternut Squash Soup

French Onion Soup

Tomato Basil Soup

Herb White Bean Soup

Italian Minestrone Soup

PIZZA SELECTION

Each Pie Serves 8 Slices

Cheese Pizza

\$12.95 per pie

Vegetable Pizza

\$14.50 per pie

Pepperoni Pizza

\$14.50 per pie

Chicken & Artichoke Pizza

\$14.50 per pie

BBQ Chicken Pizza

\$14.50 per pie

HEALTHY DELI MENU

All Wraps are served with the following:

Baked Chips or Pretzels

Whole Fruit & Granola Bars

Assortment of Soft Drinks

Buffet Price \$11.00 per person

Bagged Lunch Price \$12.50 per person

Please choose up to 4 wrap selections

Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce, shaved Parmesan Cheese, and Classic Low Fat Caesar Dressing in a Herb Tortilla

Asian Chicken Wrap

Hoisin marinated Breast of Chicken with Spring Onion, Asian Greens and Low Fat Wasabi Mayonnaise in an Herb Tortilla

Turkey Club Wrap

Smoked Turkey Breast, Monterey Jack Cheese, Smokehouse Bacon, Red Leaf Lettuce, sliced Tomato, and Low Fat Mayonnaise in a Spinach Tortilla

Antipasto Wrap

Smoked Ham, Geneo Salami, Provolone Cheese, Plum Tomatoes, grilled Zucchini, sliced roasted Peppers and Arugula in a Sundried Tomato Tortilla

Smokin' Salmon Wrap

Smoked Salmon, Green Leaf Lettuce, sliced Cucumbers, Dill Cream Cheese spread in a Garden Herb Tortilla

Veggie Lovers Wrap

Asparagus, Leaf Lettuce, Feta Cheese, Mixed Greens, roasted Red Peppers, and Boursin Cheese spread in an Herb Tortilla

Kaskasa Wrap (Vegan)

Curry Couscous wrapped with Mandarin Oranges, Red Onions, sliced Almonds, Golden Raisins, and Mango Chutney spread in a Wheat Tortilla

DELI DELIGHTS MENU

All Sandwiches are served with the following:

One Salad: *House Green, Seasonal Pasta, or Potato*

Chips or Pretzels

Assorted Baked Cookies or Cookie Bars

Assortment of Soft Drinks

Buffet Price \$13.00 per person

Boxed Lunch Price \$14.50 per person

Please choose up to 4 sandwich selections

Chicken Caesar Sandwich

Grilled Chicken Breast marinated in Caesar Dressing, tossed with Parmesan Cheese, Romaine Lettuce, and Tomato with Garlic Herb Cream Cheese on Rustic Bread

Cranberry Walnut Chicken Salad-wich

Diced Chicken Breast tossed with Cranberries, Walnuts, Red Onion, Mayonnaise, Balsamic Vinegar, Lemon topped with Baby Spinach, and Tomato on Rustic Italian Bread

Mesquite Chicken Sandwich

Mesquite-smoked sliced breast of farm-raised Chicken, Lettuce, Tomato, Pepper Jack Cheese, and sun-dried Tomato-Basil spread on Whole Grain Bread

Turkey Monte Cristo Sandwich

Smoked Turkey, Lettuce, Tomato, Muenster Cheese, Raspberry Preserve on a Brioche Roll

Harvest Turkey Sandwich

Roasted Turkey, shredded Parmesan Cheese, Romaine Lettuce, and Tomato spread with Pesto Mayo on Ciabatta Bread

Albacore Tuna Salad-wich

White Albacore Tuna Salad with Celery, Sweet Onion, Lettuce, Tomato, Provolone Cheese and a touch of Pickle Relish on a Butter Croissant

DELI DELIGHTS MENU

Marinated Roast Beef & Cheese Sandwich

Marinated Roast Beef, Sharp Cheddar, caramelized Onions, Lettuce, Tomato, and Horseradish Crème on French Bread

VA Ham & Swiss Sandwich

Cured VA Ham, Swiss Cheese, Lettuce, Tomato and caramelized Onions with Stone-ground Mustard on Sourdough Bread

Grilled Eggplant & Hummus Sandwich (Vegan)

Grilled Eggplant, freshly made Hummus, Roasted Peppers, Lettuce, Tomato, and Sweet Onions on Whole Wheat Flatbread

Garden Sandwich

Fresh Mozzarella, Artichokes, Sun-dried Tomatoes, Mushrooms, Spinach, and roasted Peppers on French Bread Baguette

Greece in a Pita Sandwich

European Cucumbers, crumbled Feta, Kalamata Olives and Cherry Tomatoes with Lemon Oregano dressing in a Pita Bread

CREATE YOUR OWN DELI PLATTER

\$14.00 per Person

Assortment of Meats

Turkey, Tuna Salad, Roast Beef, Baked Ham

Assortment of Cheeses

Provolone, Swiss, Pepper Jack, and Yellow Cheddar

Basket of Breads

Whole Grain, Wheat, Sour Dough, Marble, Assorted Brioche, Focaccia and Ciabatta

Assorted Condiments

Ketchup, Mayonnaise, and Mustard
Lettuce, Tomato, Red Onion & Pickles
Potato Chips & Cookies
Assortment of Soft Drinks

GOURMET DELI MENU

All Sandwiches are served with the following:

One Salad: *Classic Caesar, Strawberry Citrus or Artichoke-Spinach Tortellini*

Dirty Chips

Gourmet Cookies

Assortment of Soft Drinks

Buffet Price \$15.00 per person

Boxed Lunch Price \$16.50 per person

Please choose up to 4 sandwich selections

The Tuscany

Grilled Chicken Breast with fresh Basil Pesto, smoked Mozzarella and Eggplant Caponata, Lettuce, and Tomato on a Whole Grain Triangle Roll

Havarti Turkey a la Gourmet

Smoked Breast of Turkey, Havarti Cheese, Leaf Lettuce, sliced Beefsteak Tomato, and Artichoke-Spinach Spread on Ciabatta Bread

Gouda Merci

Turkey Breast Pastrami, Gouda, crushed Red Peppers, Green Leaf Lettuce, and Tomatoes with Garlic Herb Cream Cheese on French Bread Baguette

Angus Rebel

Rare Black Angus top Round of Beef, grilled Red Onion, Lettuce, Tomato, and Boursin Cheese-Horseradish spread on a French Baguette

Greek Masterpiece

Roast Beef, roasted Peppers, Arugula, Lettuce, Tomato, and Feta Cheese served with Garlic Herb Spread on Ciabatta Bread

GOURMET DELI MENU

That's Amore

Genoa Salami, Prosciutto Ham, Mortadella, Sausage, Capicola, Mozzarella Peppers, Black Olives, Romaine Lettuce, Tomato, and a Pesto Spread on a Rustic Roll

Tuna Club

Tuna mixed with Cucumber, Scallions, Dill and Lemon, topped with Avocado, Tomatoes, Green Leaf Lettuce, and Mayonnaise spread on Rustic Bread

Southern Style Salmon

Cajun grilled Salmon accented with Red Onions, Goat Cheese, Tomatoes, and Greens Leaf Lettuce, painted with Lemon Mayonnaise and served on a Ciabatta Roll.

The Cosmoses

Hummus, roasted Red Peppers, Cucumbers, shaved Red Onion, Plum Tomatoes, Romaine, Cured Black Olives, crumbled Feta Cheese and Tzatziki dressing on a Baked Olive Bread

Italian Caprese

Roma Tomatoes, Buffalo Mozzarella, fresh Basil and Pesto spread on Rustic Italian Bread

Bonjourno Bello

Grilled Portobello Mushroom, Red and Yellow vine-ripened Tomatoes and Field Greens with a Boursin Cheese spread on Tomato-Basil Focaccia

QUICK BITE SELECTIONS

Have one dish and one salad while you're working!

Selection No. 1

Stuffed Bell Peppers
Filled with Mixed Grains, Tomato and Jack Cheese
Spinach Salad with Vegetables and Citrus Vinaigrette
Wheat Roll with Butter

Mixed Berries Salad with Lavender Sugar
Soda or Water

\$14.00 per person

Selection No.2

Roasted Chicken with Sesame Oil
Garden Fresh Vegetables accented with Crispy Wontons
Sesame Noodle Salad with colorful Vegetables and Peanut Soy Dressing

Fresh Baked Roll with Butter

Blueberry Pound Cake

Soda or Water

\$17.00 per person

Selection No.3

Grilled Turkey Breast and Artichoke with
Sweet Red Peppers and Sherry Vinaigrette
Fresh Greens with roasted Beets, Haricots Verts and Goat Cheese

Brioche Roll with Butter

Pecan Praline and Raspberry Cheesecake Bar

Soda or Water

\$17.50 per person

Selection No.4

Dijon Chicken Breast with colorful Summer Vegetables
Caprese salad of Fresh Tomato, Basil and Mozzarella Cheese
with Oregano Vinaigrette over Mixed Greens

Fresh Baked Roll with Butter

Cupcake

Soda or Water

17.75 per person

QUICK BITE SELECTIONS

Selection No.5

Mesquite grilled Skirt Steak with oven roasted Cherry Tomatoes
Saffron Rice and Black Bean Salad
Corn Muffin with Butter
Chocolate Brownie
Soda or Water
\$18.50 per person

Selection No.6

Shrimp Pesto Tortellini
Salad of Mixed Greens with colorful Vegetables and Balsamic Vinaigrette
Italian Bread Stick with Butter
Chocolate Cannoli
Soda or Water
\$19.00 per person

Selection No.7

Grilled Steak sliced and served with garden fresh Vegetables
Penne Pasta Salad with Seasonal Vegetables and Parmesan Dressing
Fresh Baked Roll with Butter
Fresh Fruit Tart
Soda or Water
\$20.00 per person

Selection No.8

Salmon with Mustard and Brown Sugar
With Steamed Seasonal Vegetables
Orzo and roasted Corn Salad
Crusty Bread with Butter
Angelfood Cake with Fresh Berries
Soda or Water
\$21.00 per person

FORMAL HOT ENTRÉES

Minimum 20 Guests

Entrée No.1

Pesto Chicken Breast with Tomato Basil Confit
Orzo Parmesan Pilaf
Zucchini and Squash with roasted Shallot Vinaigrette
Classic Caesar Salad with House-made Dressing
Focaccia Diamonds with Butter
Key Lime Tarts with Berry Coulis
\$22.00 per person

Entrée No.2

Breast of Chicken with fresh Asparagus, Wild Mushrooms,
Tomatoes, roasted Garlic, Basil, and Olive Oil
Rosemary Red roasted Potatoes & Honey Dijon Baby Carrots
Grilled Vegetables over Mixed Greens Salad with Italian Dressing
Bread Basket with Butter
Assorted Miniature Cheesecakes
\$22.00 per person

Entrée No.3

Marinated and grilled London Broil
Seasoned with Rosemary, Sage and Dijon
Offered with fresh Tomato Chutney
Gratin of Mushrooms and Summer Vegetables
Mesclun Greens with shaved Parmesan and Balsamic Vinaigrette
Bread Basket with Butter
Peach Tarts
\$24.00 per person

Entrée No.4

Atlantic Mahi Mahi seasoned and grilled, topped with a
tapenade of Sun-Dried Tomatoes, Kalamata Olives, and Mushrooms
Mashed Cauliflower
Asparagus with roasted Peppers and caramelized Onions
Pear and Walnut Gorgonzola Salad with Red Wine Dressing
Bread Basket with Butter
French Pastries
\$24.00 per person

FORMAL HOT ENTRÉES

Minimum 20 Guests

Entrée No.5

Grilled Salmon with roasted Pepper Coulis
Garlic Mashed Potatoes
Broccoli, Red Pepper, Cauliflower, & Carrots
Strawberry Salad
Baked Rolls with Butter
Peach Cobbler

\$25.00 per person

Entrée No.6

Bay Scallop and Shrimp Penne Pasta
With Pesto Chardonnay Sauce
Asparagus Spears
Parmesan crusted Zucchini Fans
Salad of Mixed Greens and Balsamic Vinaigrette
Bread Basket with Butter
Apple Sponge Cake

\$25.00 per person

Entrée No.7

Chardonnay marinated Chicken Breasts with Dill and Lemon
Salmon Cakes with Cilantro Tartar Sauce
Jasmine Rice with Peppadews
Garden Salad with Low Fat Ranch Dressing
Bread Basket with Butter
Raspberry Roulland

\$27.00 per person

Entrée No.8

Chesapeake Rockfish Fillet with Lemon Caper Sauce
Chicken Saltimbocca with Mushrooms, Herbs and Olives
Basmati Rice with Confetti of Garden Fresh Vegetables
Spinach Salad with Citrus Dressing
Bread Basket with Butter

Macaroons dipped in White Chocolate

\$27.00 per person

ATTENDED FOOD STATIONS

Staff charges will apply.

Carved Top Round

(Minimum 50 guest)

Top Round Beef carved
with Horseradish Cream Sauce,
Grain Mustard on Assorted Rolls.

\$7.50 per person

Virginia Baked Ham

(Minimum 35 people)

Served with Grain Mustard and Cranberry Mayonnaise
on Assorted Rolls.

\$7.50 per person

Pasta Station

(Minimum 30 people)

A Pasta Selection of Gemeli, Fettuccini
Sauces: Marinara, Mascarpone Cream, Pesto
Toppings: Onion, Diced Tomato, Mushroom, Spinach, Diced Chicken,
Squash, Broccoli, Shaved Parmesan, Peas, Carrots

\$7.50 per person

Additional Selections Upon Request:

Beef, Chicken, Shrimp

\$4.50 per person

Sushi

Bon Appétit offers an Expanded Variety of Sushi, Using Only the Finest
and Freshest Seafood. Impress Guests with this Light Start or Serve to
Satisfy. Inquire within about Available Selections.

Sushi Selection is available as a Stationary or Passed Item.

Attendant is Not Required.

Market Price per person

HORS D'OEUVRES

*PRICED PER PERSON
(Based on 1.5 per person)*

SEAFOOD

Seafood Shu Mai

Served with dipping Soy Sauce
\$2.75

Peppered Tuna Skewers

Served with Wasabi Mayonnaise
\$2.95

Shrimp Wonton

With Miso-Soy Vinaigrette
\$3.25

Shrimp Cocktail

With Zesty Old Bay Cocktail
\$3.25

Coconut Shrimp

Served with Mango Chutney
\$3.25

Lobster Empanadas

Served with Cilantro Lime Crema
\$3.25

Maryland Crab Cakes

Served with Cocktail Sauce or Lemon Aioli
\$3.25

Salmon Skewers

Served with Lemon Aioli
\$3.25

Tea Sandwiches

Basil, Tomato and Mozzarella,
Cucumber & Cream Cheese,
Smoked Salmon, Chicken and Tuna Salad
all served on mini Flat Bread and Butter Croissants
\$5.50

HORS D'OEUVRES

*PRICED PER PERSON
(Based on 1.5 per person)*

BEEF

Meatloaf Baby Burgers

Mini Meatloaf Burgers, Pickle, Ketchup
\$2.75

Ham & Cheese Biscuits

Served with Honey Mustard
\$2.75

Beef Empanadas

Served with Salsa
\$2.75

Beef Tenderloin Crostinis

Thinly sliced tenderloin on a toasted French
Baguette with Horseradish Mayonnaise
\$3.00

Steak Skewers

With Mint Chimichurri
\$3.00

Mini Reuben's

Wedge-style Marble Rye with Corn Beef,
Swiss Cheese, Russian Dressing, and Sauerkraut
\$3.00

Cuban Cristo

Cuban inspired Wedge-Style Sandwich with layers of Ham, Swiss,
Pickles, Shallots, and Mustard on Chive Seasoned, Egg wash Toast
\$3.00

Miniature Beef Wellington

Served with Cracked Peppercorn Sauce
\$3.25

Lollipop Lamb Chops

Served with Mint Jus
\$3.75

HORS D'OEUVRES

*PRICED PER PERSON
(Based on 1.5 per person)*

POULTRY

Mexican Chicken Pitadillas

Melted Mexican Cheeses, Chicken, grilled Onions,
Zesty Tomato Sauce on a crusted Pita Bread

\$2.25

Chicken Empanadas

Served with Pico de Gallo

\$2.75

Tandoori Chicken Satay

Served with Cucumber Yogurt

\$2.75

Chicken and Pineapple Kabob

Served with Thai Chili Sauce

\$2.75

Coconut Crusted Chicken

Served with Sweet & Sour Dipping Sauce

\$2.75

Mini Chicken Pot Pies

Miniature pastry cups filled with Chicken, Mushrooms, Peas,
Carrots, Onions with pastry topping

\$2.75

Chicken Samosas

\$2.75

Chicken Fajitas

Served with Salsa Verde

\$2.75

Chicken Dijon Puff Pastry

Topped with Mustard and Garlic

\$2.75

HORS D'OEUVRES

*PRICED PER PERSON
(Based on 1.5 per person)*

VEGETARIAN

Pakora

Indian Fritter Onions, Potatoes, Cauliflower, and
Spinach with a touch of Jalapeño.

\$2.25

Bruschetta Trio:

Wild Mushroom and Herbed Goat Cheese,
Hummus and Grilled Vegetables,
Pesto Plum Tomato and Shaved Parmesan on Focaccia Crisps

\$2.25

Vegetable Cocktail Samosas

Traditional Potato, Vegetable, and Indian seasoning in Triangle.

\$2.25

Vegetarian Roll

With Cilantro Sweet Soy

\$2.50

Classic Spanakopita

With Tatziki Sauce

\$2.50

Parmesan Artichoke Hearts

Stuffed with Goat Cheese and rolled in Parmesan Breading

\$2.50

Ruby Beet Filo Stars

Roasted, marinated Beets with fresh Herbs, Goat
Cheese, and mixed with Pignoli Nuts

\$2.50

Portobello Mushroom Stack

Grilled Mushrooms, sweet Peppers, Pesto and Parmesan Cheese with
Olive Oil and Balsamic Vinegar hand stacked on a skewer

\$2.75

STATIONARY HORS D'OEUVRES

PRICED PER PERSON
(Based on 1.5 per person)

Mozzarella and Plum Tomato Skewer Platter

Cherry Tomatoes, Pesto and Honey Balsamic Reduction Garnishes
\$2.25

Fresh Julienne Vegetable Platter

An Assortment of Seasonal Vegetable sticks
With Ranch & Tarragon Dipping Sauce
\$2.50

Seasonal Fruit Platter

Selection of Chef's choice of Fresh Seasonal Fruits
\$2.75

Cheese Platter

Assortment of Domestic & Imported Cheeses
served with Crackers and Flatbread.
\$2.75

Middle East Platter

Hummus, Baba Ghanouj, Dolmas, Assorted Olives,
Cucumber, Tatziki served with Toasted Pita Bread.
\$2.75

Baked Brie

Wrapped in Puff Pastry Layered with Dried Fruit .
Served with French Baguette
\$3.00

Antipasto Platter

Selection of all natural Italian Meats Prosciutto, Sopressata, and Salami. Italian Cheeses including Parma, Buffala, Mozzarella & Provolone. Marinated grilled Vegetables, Artichokes and Olives
Served with Crusty Bread and smoked Salmon dip for spread.
\$4.00

STATIONARY HORS D'OEUVRES

PRICED PER PERSON
(Based on 1.5 per person)

Couscous Salad

Couscous with Dried Fruit, Toasted Almonds, and Roasted Pears.
\$2.00

Grilled Vegetable Salad

An assortment of The Season 's Best available Yellow Squash, Asparagus, Red Pepper, Portobello, Eggplant Fennel, Carrots and Local Heirloom Vegetables in our House Marinade
\$2.25

Raw & Steamed Vegetables Salad

Raw and steamed Vegetable Basket with Green Beans, Baby Carrots, Cauliflower, Cherry Tomatoes, and Cucumber with Boursin Cream Dip.
\$2.25

Spinach Artichoke & Parmesan Dip

Served with Crusted Pita Bread
\$2.50

Shrimp Crap & Artichoke Dip

Served with Pita Chips
\$3.00

Summer Salad

Fresh Strawberry, Blueberry, Blackberry, Mango, with Pistachios and Goat Cheese in Raspberry Vinaigrette
\$3.00

Mango Strawberry Salad

Tossed with Mint toasted Pistachios and a side of Raspberry Vinaigrette
\$3.00

SURRENDER SWEETS

An extended variety of additional dessert selections are available

Café Cookies

Double Chocolate Chip • Oatmeal Raisin

Peanut Butter • Sugar Cookies

\$15.00 per dozen

Cookie Bars

Chocolate • Lemon • Blondies

Raspberry • Pecan

\$15.00 per dozen

Gourmet Cookies

Apricot Butter • Raspberry Butter

Lemon Butter • White & Dark Chocolate

\$18.00 per dozen

French Pastries

\$21.00 per dozen

Tea Scones

\$18.00 per dozen

Mini Fruit Tarts

\$21.00 per dozen

Mini Petit Fours

\$21.00 per dozen

Chocolate Dipped Strawberries

\$19.00 per dozen

Yogurt Parfaits

(12 oz cup)

\$3.50 each

Caramel Flan

\$3.00 each

SURRENDER SWEETS

Priced and Delivered Whole

The following Selections serve 12-14 guests

Vanilla Cake

\$20.00

Carrot Cake

\$20.25

Cheesecake

\$21.25

Black Forest Cake

\$22.50

Strawberry Tart

\$23.00

Strawberry Cheesecake

\$25.50

Grand Marnier Cake

\$26.00

Mixed Fruit Tart

\$27.00

Tiramisu

\$28.50

Hazelnut Dacquoise

\$30.00

MINI DESSERT STATIONS

Assorted Tiered Cupcake Display

\$2.75 per person

Miniature French Pastries

\$3.00 per person

Table Side Tiered Cheesecake Display

With 2 Dipping Sauces

\$3.25 per person

DESSERT STATIONS

*PRICED PER PERSON
(Based on 1.5 per person)*

Chocolate & Caramel Dessert Fountain

Hawaiian Pineapple, Strawberries, Bananas, Biscotti, Maraschino
Cherries, Pretzels Rocks, Baby Brownies, Mini Pancakes, Marshmallows

\$3.75 per person

Silver Fountain Dipping 25 Pounds of Belgian Milk or White Chocolate

Inquire about fountain services and price

\$3.75 per person

SMOOTHIES

(Minimum 20 people)

\$4.95 per person

Choice of Two:

Tropical Fruit Smoothie

Cream of Coconut, Bananas, Orange Juice and Ice Cubes.

Southeast Smoothie

Bananas, Mangos, Milk and Honey.

Banana Strawberry Smoothie

Bananas, Strawberries, Vanilla Yogurt and Orange Juice

Berry Breeze Smoothie

Bananas, Strawberries, Mixed Berries

(Raspberries, Blueberries and Blackberries),

Yogurt, Honey and chilled Cranberry Juice.

MAKE YOUR OWN SUNDAE

(Minimum 10 guests)

\$6.75 per person

Variety of ice cream and toppings

To include marinated Fruits, Nuts, Sauces, Sprinkles,
Chocolate, M&M's & Whipped cream

BEVERAGES

*Price reflects amount charged per gallon (unless otherwise indicated).
One gallon serves 12 cups (12oz each)*

Starbuck's Regular & Decaffeinated Coffee

\$17.00

Hot Tea

Individual Bags of Tea with Hot Water

\$1.15 per person

Spiced Apple Cider

\$21.00

Hot Chocolate

\$21.00

Freshly Squeezed Orange Juice

\$15.25

Fresh Apple Juice

\$15.25

Cranberry Juice

\$15.25

Iced Tea

\$12.50

Country Time Lemonade

\$12.50

Sparkling Fruit Punch

\$14.50

Assorted Canned Sodas

\$1.50 per can

Bottled Water

\$1.50 per bottle

Sparkling Water

\$3.00 per bottle

ALCOHOLIC BEVERAGES

*Plastic Cups and Paper supplies are included in price
Glassware, and Service Staff are an additional charge
Inquire within about additional selections.*

BEERS

Domestic

Budweiser • Bud Light • Michelob

\$4.00 per bottle

Import

Stella Artois • Beck's Light

\$5.00 per bottle

LOCAL WINES

Red Wine

Merlot • Cabernet Sauvignon

\$14.00 per bottle

White Wine

Chardonnay • Pinot Grigio

\$14.00 per bottle

(Premium Wines List Available Upon Request)

SPIRITED PUNCHES

Champagne Punch • Sangria Punch

\$55.00 per gallon

CHAMPAGNE

\$16.00 per bottle

(Additional Selections Available)

*Due to DC Liquor License requirements a Certified Bartender must be
scheduled when alcoholic beverages are served at an event, and the alcohol
must be purchased through Bon Appétit.*

ADDITIONAL SERVICES

*All basic plasticware is included in the price per person.
Glassware and Service Staff are an additional charge.
Inquire within about additional selections.*

China

(1 full setting)

\$6.00 per set

Silverware

(1 full setting)

\$4.00 per set

Glassware

(Includes all necessary glassware)

\$3.50 per person

Linen Napkins

\$1.00 per person

House Linen Tablecloths

\$8.00 per linen

Table Skirting

\$15.00 per table

Service Attendant

\$23.00 an hour

Bartender

\$25.00 an hour

Linen Exclusively

Twill Cotton

\$25.00

Basic Print

\$35.00

Premium Print

\$45.00

*A three day notice is required to ensure delivery. Linens must be
returned in 48 hours. Inquire within about additional linens.*

Guidelines

7 Day Requirement The Director of Catering must receive catering orders for events of 25 or more attendees and those that require wait staff at least 5 days prior to the event date.

Guest Confirmation The Catering Department requires a confirmation of the final attendance at your event. This number is required 48 hours prior to the event. If the actual number of attendees falls below the guaranteed number, the Catering Department will charge your department for the guaranteed number. If the actual number exceeds the guaranteed number, you will be charged accordingly.

48 Hour Deadline Changes on the event's menu may be made up until the 48-hour deadline. The Caterer will not guarantee service on changes made thereafter. A surcharge of \$100.00 will be added to orders placed less than 24 hrs. of the event time.

Room Setup Reservation The Caterer will be responsible for all food set-ups and breakdowns and all accompanying effects. The client is responsible for room and table reservations which will require contacting the Facilities Department (tables & chairs) and Student Affairs (rooms & times).

Setup & Breakdown Time To fully service your event, the Catering Department will also need to know the time our staff has access to the room for set up. Please allow ample time depending on the nature of the event for setup and breakdown. Please use the following guidelines to assist you with appropriate timing.

Breakfast Service: Full (setup 1.5hr/breakdown 1.0hr)
Simple/Breaks (30-45min)

Lunches Service: Full (setup 2.0hr/breakdown 1.0)
Simple/Breaks (1.0hr)

Reception Service: Full (set up 2.0hr/breakdown 1.5hr)

Dinners Service: Full (set up 2.0 hr/breakdown 1.5hr)

Catered Service Fees Only Bon Appétit staff members are permitted to service Bon Appétit catered events. A Bon Appétit Bartender shall be scheduled when liquor service is required at an event, provided that alcoholic beverages are purchased from the Caterer. The client is responsible for staffing a Bartender otherwise.

Weekends and After Hours Fee The client will pay all wait staff wages including weekends and after hours. The fee for each attendant is \$23 per hour; TIPS trained Bartender is \$25 per hour for a minimum of 4 hours. The fee for a Station Chef is \$75.

The required number of staffing for your event is as follows:

Buffet Lunch or Dinner.....one server per 20 guests

Plated Lunch or Dinner.....one server per 10 guests

Reception.....one server per 40 guests

Special Requests Additional specialty equipment and linens are available to make your event special. We can rent a variety of equipment, china, silverware, linen and tables. The rental charges shall be billed to the client. The client will be charged for expenses incurred due to damages or loss of any equipment.

9. Bon Appétit Catering has the option to refuse any service.

Order Procedure

Please follow these procedures to ensure efficient service for your upcoming catered event.

1. REQUEST FORM: Please provide your caterer the following information when placing an order:

-Purpose of the Event

-Contact Name and Number

-Department Hosting the Event

-Method of Payment to be billed:

GULC cost center, Check, Credit Card

-Date and Time of the Event:

Specify start and finish times

-Number of Attendees

-Type of the Event:

Breakfast, Lunch, Dinner, Meeting, Reception

-Location

Building & Room Number

2. SUBMIT: Orders may be placed with the Catering Office via email or by filling out a Catering Order Sheet that may be obtained from the Bon Appétit Office (MCD 193).

3. PROCESS: The Catering Associates will process orders and an Event Proposal will be drafted and forwarded via email for the client's approval. A revised proposal will be completed if necessary. The Catering Associates must receive **all** order changes at least 48 hours before an event.

4. SIGN: A signed copy of the Event Contract must be turned in to the Catering Office prior to the event.

5. UNIVERSITY GROUPS: An authorized signature and budget number must be included in the catering contract and returned at least 3 days prior to the event. Please refer to your Financial Advisor for details on the list of Authorized signatures.

Only events with proper approval will be served.

**** Student Organizations:** *Approval from the Office of Student Affairs must be obtained prior to the event.*

6. NON-UNIVERSITY GROUPS: Payment can be made by VISA, MasterCard, Discover, Diners Club or Checks. A 50% deposit is required with the signed Catering Contract. The balance is due on the day of the event prior to its commencement. To qualify for tax-exempt status, you need to provide a DC Tax Exempt Certificate for your group or organization. Otherwise, a 10% DC tax will be added to your invoice.

Contact Us!

Catering Line 202-662-9046

Catering Fax Line 202-662-9478

Catering Email catering@law.georgetown.edu

Juan Carlos Balcazar

Director of Catering

jb545@law.georgetown.edu

Ronde Murphy

Executive Chef

ram95@law.georgetown.edu

Stephanie Lobos

Catering Manager

catering@law.georgetown.edu

Make Your Own Notes Here!



Georgetown University Law Center

Bon Appétit Management Company

McDonough Hall, Rm. 193
600 New Jersey Avenue, NW
Washington DC 20001-2075

IMPORTANT CONTACT INFORMATION

Audio Visual Department.. 202-662-9026
Facilities Department..202-662-9330
Financial Affairs Department..202-662-9058
Room Scheduling Department..202-662-9290

BON APPÉTIT
MANAGEMENT COMPANY

food services for a sustainable future®