Thank you for choosing Catering by Bon Appétit

While you maybe familiar with our on campus cafés, you may not know that Bon Appétit was actually founded as a catering company. We have catered black tie events and everything in between. You and your guests will benefit from the over 100,000 events previously catered by Bon Appétit.

Our experience has taught us to pay great attention the quality of food preparation, presentation and service. Whatever your event – a breakfast meeting, a conference luncheon, a reception for a visiting dignitary or a banquet you will find we offer the finest, freshest ingredients, prepared with creativity and passion, presented with style and elegance.

We are proud to share with you the menus and ideas on the following pages. However, they represent only a starting point. Our hallmark is custom menu design, and we are happy to create original menus for you for any occasion. Our staff is trained to interpret your particular catering needs as well as communicate our food capabilities. Our goal is to present you with a variety of high-quality options. Whether you are planning an informal lunch meeting or a reception for 5,000 guests, our catering staff will work with you to create an event you will be proud to host.

If we can offer more information, or if you would like to make and appointment or place an order, please call us at (315) 859-4985.

Or email us at: catering@hamilton.edu

We look forward to the opportunity to serve you.
RESERVATIONS
Please make your reservations for catered events through the academic year at Hamilton College with Bon Appétit’s catering office at 859-4985. In order to serve you better, and to avoid a late service charge, we ask that you make arrangements for buffet and formal service luncheons and dinners at least two weeks prior to the event. Coffee service and beverage set-up requests must be received no later than 48 hours prior to the function.

BANQUET MENUS
Our catering professionals are eager to help you plan the perfect menu for your banquet. We have an array of suggestions, sample menus, and theme and specialty ideas. Please call our catering office to set-up a meeting time with our chef.
Bring your budget and ideas – we’ll help with the rest.

BILLING FOR PERSONAL EVENTS
All personal and non-college sponsored events are billed by Bon Appétit Management Company. All such functions must be guaranteed with a payment of 50% of the estimated costs prior to the function. The balance will be due upon receipt of the invoice on the day of the function.

GUARANTEE
We ask that you give us a final attendance number at least 48 hours prior to your function so that we may make final arrangements. For your convenience, we will be prepared to serve 5% over the guaranteed number to a maximum of 25 people. If no final guarantee is received, we will consider the number indicated on the original booking forms to be the correct and guaranteed number of guests. The guarantee is not subject to reduction after 48 hours. Final guarantees must be submitted directly to the Catering Office at 859-4985.

CANCELLATIONS AND LATE CHARGES
Cancellations must be made within a reasonable time, and no later than 48 hours prior to the function. A minimum of 50% service charge is assessed if cancellations are made after the cut-off period. If a group finds it necessary to cancel a function, expenses incurred by Bon Appétit Management Company becomes the responsibility of the patron.

DELIVERY AND SERVICE CHARGES
A labor service charge will be assessed for any event with less than $50 of product requiring delivery and pick-up. The charge will be between $10 – 25 depending on costs incurred.

OFF CAMPUS CATERING
All prices stated in the Catering Guide are for service on the Hamilton College Campus. Off campus catering prices are higher.

ALCOHOL BEVERAGE POLICY
Alcoholic beverages may be served at private events upon satisfaction of state laws and Campus wide Policy. Student Organizations must obtain written proof of approval for the Director of Student Activities at ext. 4192.
Our Catering Department offers four levels of service to fit your event needs.

**DROP OFF**
Drop off service is recommended for Beverage set-ups, Continental Breakfasts and Deli Buffets. It does not include any attendants or linens. Your order will be dropped off and picked up at the times specified on your event order.

**SELF-SERVICE BUFFET**
Self-service is recommended for informal affairs and business meetings for 25 or fewer guests where hot or cold lunch or dinner is requested. No attendants are provided. This service level includes tabletop linens only, and paper or disposable is recommended. Your buffet will be beautifully presented and ready to start at your convenience.

**WAITED SERVICE BUFFET**
This service level is recommended for Receptions, Luncheons and Dinners serving more than 25 guests. Tabletop linens are included for banquet tables and guest seating tables. All steps or service (beverage, dessert, etc.) will be presented as buffet service.

**FORMAL TABLE SERVICE**
Full waited service is available for Formal Sit-Down Luncheons, Dinners and Cocktail Receptions. Tabletop linens are included; skirting is available at an additional charge.

Specialty Linens, China*, Equipment rentals and Floral Centerpieces are available for additional charges.

*Any event over 100 will be charged $3.00 per person to help with replacement and storage cost of college owned china.

**MINIMUMS**
Menus are based on a minimum of 15 guests. We are happy to accommodate smaller groups however final billing will be based on actual costs incurred not based on the prices quoted in this guide. Per person prices listed here may not cover actual costs for small events.
ASSORTED BAKER STREET
Oatmeal Raisin, Chocolate Chip, Peanut Butter,
Sugar Cookies, Rice Krispie Treats
$5.50 a dozen

GOURMET COOKIES
M&M, Butter Pecan, Macaroon, Half Moon
$6.00 a dozen

ASSORTED NUT BREADS
(10 slices per loaf)
Banana, Apple Cinnamon, Date, Pumpkin, Cranberry
$5.50 a loaf

ASSORTED BROWNIES OR LEMON BARS
Chocolate, Nut, Blondies, Chocolate Banana Swirl, Chocolate Raspberry Swirl
$6.00 a dozen

BAGELS
with plain cream cheese, flavored cream cheese and butter
$8.50 a dozen

TEA COOKIES OR FANCY BUTTER COOKIES
$6.00 a dozen

MUFFINS OR DANISH
$5.00 a dozen

MINIATURE FRUIT TARTS
$12.00 a dozen

BLUEBERRY, CINNAMON OR CRANBERRY SCONES
OR CINNAMON TWISTS
$6.00 a dozen

DONUT HOLES
$4.00 a dozen

DONUTS
$5.50 a dozen

All paper products, utensils, and condiments are included
our beverage selection

BEFORE NOON
French Roast Coffee $9.75 per gallon
Flavored Gourmet Coffee $9.75 per gallon
Brewed Decaffeinated Coffee $9.75 per gallon
Regular & Herbal Tea $9.75 per gallon
Hot Chocolate $9.75 per gallon
approximately 20 cups per gallon

JUICE
Orange, Grapefruit & Apple $8.00 per gallon
Cranberry $9.50 per gallon
Bottled/Canned Juice $1.25 each

AFTERNOON
Refreshing Fruit Juices
Lemonade $7.00 per gallon
Iced Tea with Lemon $9.00 per gallon
Apple Cider (seasonal) $7.00 per gallon

HAMILTON PUNCH
a Blend of Orange & Peach Fruit Juices with a Hint of Lemon
and a Splash of Ginger Ale
$10.50 per gallon
add Vanilla Ice Cream or Fruit Sorbet for an additional $2.00 per gallon

SPARKLING CRANBERRY PUNCH
Cranberry Juice & Ginger Ale Combine to Make This a Very Refreshing Beverage
$9.00 per gallon

CANNED SOFT DRINKS
Diet & Regular $.85 each
Milk Half Pint $.50 each
Bottled Water $1.00 each
Sparkling Water/ Seltzer Water $3.00 a liter

All paper products, utensils, and condiments are included
CONTINENTAL  
$5.25 per person  
Add Assorted Cereals with Milk And Bananas $1.00 per person  
Choice of two juices: Orange, Apple, V8 or Cranberry  
A Bakery Basket of Two Pastries: Danish, Muffins, Nut Breads, and Cinnamon Twists  
Assorted Bagels with Cream Cheese • Whole or Sliced Fresh Fruit  
Coffee, Decaffeinated Coffee, & an Assortment of Flavored Teas

FRITTATA BUFFET  
$7.25 per person (minimum of 20 people)  
Assorted Pastries • Homefried Potatoes • Seasonal Fresh Fruit  
Orange or Cranberry Juice • Coffee & Tea Service  
Choice of One Variety of Frittata  
Country – Roasted Vegetables with goat cheese & cilantro  
Italian – Roasted Red & Yellow Peppers, Roma Tomatoes, Fresh Parmesan Cheese & Basil  
Florentine – Spinach & Roasted Tomatoes, Herbes de Provines & Gruyere Cheese

TRUDY’S CROISSANT  
$6.95 per person  
Fluffy Scrambled Eggs Topped with American Cheese & Ham Served on a Bakery Fresh Croissant  
Fresh Fruit Kebab • Bakery Fresh Muffin  
Coffee & Tea Service

BRUNCH SPECTACULAR  
$11.25 per person  
A Bakery Basket Filled With Assorted Muffins, Danish and Bagels  
Fluffy Scrambled Eggs • Quiche Florentine or Frittata  
French Toast • Carved Ham or Turkey  
Sliced Seasonal Fresh Fruit • Assorted Fresh Fruit Juices  
Freshly Brewed French Roast, Decaf, and Hot Water with Assorted Teas

COUNTRY BREAKFAST  
$10.75 per person  
French Toast • Sausage Patties • Maple Glazed Ham  
Fresh Baked Biscuits with Sausage Gravy  
Scrambled Eggs • Corned Beef Hash • Lyonnaise Potatoes  
Assorted Fresh Fruit Juices  
Freshly Brewed French Roast, Decaf And Hot Water with Assorted Teas

THE GRAND BUFFET  
$9.25 per person  
A Bakery Basket: A Bountiful Selection of Muffins, Cinnamon Twists & Mini Danish  
Bacon & Sausage • Home Fried Potatoes  
Fluffy Scrambled Eggs or Red Pepper Frittata  
Seasonal Fresh Fruit • Pancakes or French Toast  
Coffee, Decaffeinated Coffee, an Assortment of Flavored Teas Fresh Fruit Juice
BAG LUNCHES
$6.00 each

HAM & SWISS CHEESE SANDWICH
Your Choice of Kaiser Rolls or Sliced Bread
includes Lettuce & Tomato
served with Potato Chips, Fruit, Cookies or a Brownie

ROAST BEEF OR TURKEY
Cold Roast Beef or Turkey on a Kaiser Roll with Lettuce & Tomato
served with Potato Chips, Fruit, Cookies or Brownies

CHEESE SANDWICH
Your Choice of Swiss or American Cheese on Whole Grain Bread
with Lettuce & Tomato Sliced Cucumber & Alfalfa Sprouts
served with Potato Chips, Fruit and Veggie Sticks

VEGGIE PITA SANDWICH
Hummus, Alfalfa Sprouts, Green Leaf Lettuce, Sliced Cucumber and Tomato

EXECUTIVE BOX LUNCH
Your Choice of:

CHICKEN FOCACCIA
Grilled Chicken and Roasted Tomatoes
with a Red Pepper Aioli On Focaccia Bread
$7.25

ROAST BEEF
with Grilled Onions, Bleu Cheese and a Horseradish Mayonnaise
on an Onion Roll
$7.25

TUSCAN
Salami, Ham & Provolone Cheese with Roasted Red Peppers and Red Onion
Served with a Grainy Mustard on Panini
$7.25

The Executive Box Lunch includes a pasta salad,
a freshly baked cookie, a wrapped mint, and bottled water.
DELI PLATTER BUFFET
$7.65 per person

MEAT & CHEESE PLATTER
Roast Beef, Turkey, Baked Ham, American Cheese, Swiss Cheese, Muenster
Vegetarian Option: Tuna Salad, Egg Salad, or Hummus

Choice of Salad
Potato Salad, Pasta Salad or Green Salad

Basket of Breads & Rolls

Condiments Tray
Lettuce, Tomato, Onions, Mayonnaise, Mustard, Dill Pickles,

Potato Chips • Assorted Cookies
Assorted Soft Drinks

Soup may be added by the gallon and will be priced upon request.

DELI SANDWICH TRAY
$7.10 per person

Platter of Ready Made Sandwiches to include
Turkey, Tuna Salad, Ham, & Roast Beef
Small Platter of Swiss & American Cheese

Condiments
Mayonnaise, Mustard (Regular or Dijon) & Dill Pickles

Choice of Salad
Potato Salad, Pasta Salad, or Green Salad

Potato Chips • Cookies
Assorted Drinks

Paper products supplied unless requested otherwise.

(China service is available for parties of 20 or less at no additional charge.
Larger Parties may require additional labor fees.)
CHICKEN SALAD CROISSANT
$7.50
Flaky Baked Croissant Stuffed with Chicken Almond Salad, Tomato, Lettuce, Deli Style Pickle and Marinated Vegetables

CAESAR SALAD WITH GRILLED CHICKEN
$9.25

SEAFOOD SALAD
$9.75
Shrimp, Selected Whitefish and Crabmeat Blended into a Salad Lightly Seasoned with Old Bay, Onion & Celery served on a Jumbo Buttered Croissant with Homemade Pasta Salad

PAN ROASTED SALMON SALAD
$9.00 per person
Salmon Pan Roasted and Served with Asparagus, Tomatoes and Red Onions in a Honey Balsamic Vinaigrette

SALAD NICOISE
$8.75 per person
Flaked Tuna, Marinated New Potatoes, Plum Tomatoes & Green Beans with a Balsamic Vinaigrette

CHICKEN ORIENTAL SALAD
$9.25 per person
Breast of Chicken Chilled and Tossed with Blanched Pea Pods, Water Chestnuts, Red Pepper, Bacon Bits and a Honey Sesame Dressing garnished with Mandarin Oranges, Crispy Wonton Skins & Green Onion

TURKEY CASHEW SALAD
$9.25 per person
Smoked Turkey Tossed with an Apricot Dressing, Roasted Cashews & Seedless Red Grapes served in a Pineapple Boat

ORIENTAL CHEF SALAD
$9.25 per person
Mixed Greens with Julienne Chicken, Roast Beef, Ham, Snow Peas, Red Peppers, & Mushrooms served with an Oriental Dressing

PANINO MIO
(My Sandwich) $7.85
Choice of Smoked Turkey, Rare Roast Beef, Grilled Eggplant or Genoa Salami with Fresh Spinach, Basil, Mozzarella & Pesto Mayonnaise served on Focaccia Bread with Pasta Salad

TACO SALAD
$8.50
Crisp Mixed Greens served in a Taco Salad Bowl and Topped with Seasoned Ground Beef, Shredded Cheddar Cheese, and Salsa
(Black Bean – Vegetarian also available)

Formal Cold Luncheons are Served with Ice Tea or Lemonade and an Assortment of Specialty Cookies and Brownies
BUFFET ENTRÉE SUGGESTIONS

VEGETARIAN LASAGNA WITH MARINARA SAUCE

CHICKEN NORMANDY
Breast of Chicken with Apple Sage Dressing

ROAST PORK LOIN
Tri-colored Peppercorn Roasted with Fresh Mint Hollandaise

CHEESE TORTELLINI IN MARINARA SAUCE

GRILLED PORTOBELLO MUSHROOMS
topped with Spinach, Ricotta Cheese and a Sun Dried Tomato Marinara

BEEF, CHICKEN OR VEGETABLE STIR FRY

PENNE WITH SUN DRIED TOMATO CREAM

BAKED LASAGNA WITH ITALIAN SAUSAGE
AND MARINARA SAUCE

ORIENTAL SWEET & SOUR PORK

CHICKEN PICATTA
Sautéed Breast of Chicken in a Lemon Caper Mushroom Butter

BAKED SOLE WITH LEMON BUTTER

SEAFOOD NEWBURG

GRILLED CHICKEN BREAST WITH RATATOUILLE ORZO RAGOUT

TAGLIATELLE WITH WILD MUSHROOM PROVENCAL

RAVIOLI PRIMAVERA
WITH BASIL CREAM SAUCE & PARMESAN

MEDITERRANEAN QUICHE
WITH FETA, SPINACH & ROASTED RED PEPPERS

GRILLED CHICKEN TUSCAN STYLE
Chicken Marinated in Garlic, Fresh Herbs and Olive Oil and topped
with Sun Dried Tomatoes, Eggplant, Squash, Zucchini & Onions

CHICKEN ROMA
Chicken Breast Stuffed with Spinach and Proscuitto
topped with Sun Dried Tomato Sauce

ROAST TURKEY WITH SAGE DRESSING

ROAST BEEF WITH ROASTED GARLIC MASHED POTATOES
LONDON BROIL
Marinated London Broil with a Mushroom Wine Glaze

CHICKEN OSCAR
Sautéed Chicken Breast topped with Lump Crab, Asparagus Tips & Hollandaise

TURKEY SCALOPPINI ROMANO
Sautéed Turkey Breast with Prosciutto & Provolone in a Lemon Beurre Blanc

BROILED FILET OF SALMON WITH A LEMON DILL SAUCE

TOP ROUND OF BEEF WITH HORSERADISH SAUCE

HONEY CURED HAM WITH HONEY MUSTARD REMOULADE

ROAST TURKEY BREAST WITH APRICOT & WILD MUSHROOM STUFFING

One Entrée $14.10
Two Entrées $17.10

ADDITIONAL CARVED ITEMS AVAILABLE
*Prime Rib of Beef Au Jus • *Roast Tenderloin of Beef • *Steamship Round of Beef
These items will be priced at market upon request.
* Denotes a carverie option with a chef charge of $35.00.

BUFFET SERVICE ACCOMPANIMENTS
Choice of One Salad
Mixed Greens • Spinach Salad
Caesar Salad • Greek Salad

Choice of Dressing
Pepper Parmesan • Bleu Cheese
House • Italian • Low Cal Ranch

Choice of One Vegetable
Grilled Rainbow Vegetables (squash, zucchini, eggplant)
Seasonal Blend of Vegetables
Green Beans Amandine • Broccoli or Cauliflower
Sautéed Mushroom Caps

Choice of One - Rice & Potatoes
Vegetable Rice Pilaf • Twice Baked Potatoes
Red Bliss Potatoes • Parmesan Red Bliss Potatoes
Buttery Mashed Potatoes • Au Gratin Potatoes

Choice of One Dessert
Apple Pie • Southern Style Pecan Pie
Irish Cream Cake • New York Style Cheese Cake
Berries with Whipped Cream over Shortcake
Carrot Cake • Tiramisu

Included with all Buffet Service is Dinner Rolls with Butter,
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Flavored Teas.
our buffet service
for lunch or dinner

FROM THE CHARCOAL GRILL BUFFET

HAMBURGERS
HOT DOGS
VEGGIE BURGERS
PASTA SALAD
POTATO SALAD
CHIPS
COOKIES
BROWNIES
CORN ON THE COB
SALT POTATOES
SODA
WATER

All of the above $8.25 per person

ADDITIONAL ITEMS TO ADD ON WHICH WILL BE PRICED TO MARKET UPON REQUEST

BBQ CHICKEN
BBQ RIBS
BAKED BEANS
PORTOBELLO MUSHROOMS

BEEF, CHICKEN OR VEGETABLE SKEWERS
SERVED DINNER CHOICES
All prices are per person.

CLASSIC CHICKEN MARSALA
$17.00
Boneless Breast of Chicken in a Light Marsala Wine Sauce with Sauteed Mushrooms

MEDITERRANEAN STUFFED CHICKEN
$19.50
Breast of Chicken Stuffed with Feta Cheese, Roasted Red Peppers, Spinach and Herbs in a Lemon Veloute

ROAST PORK TENDERLOIN
$20.50
Garlic Encrusted Pork Tenderloin with Apple Stuffing

TUNA & BEEF TENDERLOIN NAPOLEON
$23.50
Tender Cuts of Tuna Steaks and Beef Tenderloins layered with Wasabi Cream and Skewered with Lemon Grass

PASTA PINWHEELS
$14.95
Ricotta Cheese & Spinach wrapped in Pasta and topped with a Roasted Red Pepper Cream Sauce

RACK OF LAMB
$23.50
Herb Crusted Lamb Rack with Mashed Sweet Potatoes & Apple Mint Chutney

ASIAN PRAWNS
$Market Price
Prawns Served in an Asian Pepper Oil with Asian Noodles, Fresh Seasonal Vegetables and Drizzled with a Spicy Asian Pesto

SEARED TUNA
$Market Price
Tuna Encrusted with Peppercorns then Seared and served with a Mild Green Curry Grilled Potato & Onion Cakes and Fresh Seasonal Vegetables

CRAB CAKES
$Market Price
Crab Cakes with a Red Pepper Coulis, Jalapeno Cornbread and Roasted Asparagus
SERVED DINNER ACCOMPANIMENTS

Choice of One Salad
Mixed Greens
Spinach Salad
Caesar Salad

Choice of Dressing
Pepper Parmesan
House – Balsamic Vinaigrette
Poppy seed

Choice of One Vegetable
Green Beans Amandine
Broccoli Spears
Whole Baby Carrots & Asparagus

Choice of One - Rice & Potatoes
Couscous with Vegetables
Asiago Potatoes
Roasted Garlic Mashed Potatoes
Au Gratin Potatoes
Brown Rice Pilaf
Oven Roasted Red Potatoes

Choice of One Dessert
Grilled Lemon Pound Cake
Fruit Tart
Chocolate Decadence
Pecan Pie
New York Style Cheese Cake
German Chocolate Cake
Carrot Cake
Breadbasket with Assorted Breads

Included with the Entrée Selection are ice water, coffee, decaffeinated coffee & an assortment of flavored teas
HORS D’OEUVRES & PARTY PLATTERS

FRUIT & CHEESE TRAY
Assorted International & Domestic Cheeses with an Array of Fresh Seasonal Fruit accompanied by Crackers and Sliced Baguettes
$40.00 serves 25
$64.00 serves 50
$110.00 serves 75

FRESH CRUDITÉS TRAY
Assortment of Broccoli & Cauliflower Florets, Carrot Sticks, Cheery Tomatoes, Fresh Mushrooms, Radish, and Green Pepper Strips with Bleu Cheese and House Specialty Dip
$31.75 serves 25
$59.00 serves 50

BRIE WHEEL WRAPPED IN PUFF PASTRY
served with Apricot Chutney & Baguettes
$40.00 serves 20
$60.00 serves 50

RIO GRANDE PARTY DIPPER
Layered Dip includes Guacamole, Ground Beef, Refried Beans, Sour Cream, Tangy Salsa and Shredded Cheddar Cheese served with Tortilla Chips for Dipping
$45.00 serves 25

SAUSAGE AND CHEESE TRAY
Pepperoni, Sliced Kielbasa, Genoa Salami, Cheddar & Swiss
$50.00 serves 25

HUMMUS WITH PITA CHIPS
$18.00 serves 25

ARTICHOKE DIP WITH PITA CHIPS
$42.50 serves 25

ANTIPASTO STUFFED BREAD
Ham, Cheese, & Salami with Sauce Stuffed into Bread
$12.50 per loaf (approximately 10 slices per loaf)
MEETING BREAK SUGGESTIONS

CHEX MIX
$10.00 for two pounds

FRESH FRUIT BASKET
$17.50 (serves 6–8)

MIXED NUTS
$5.00 a pound

POTATO CHIPS
$5.00 for two pounds

PRETZELS
$5.00 for two pounds

RANCH OR ONION DIP
$6.00 a pint

SALSA
$6.00 a pint

SUN CHIPS
$.75 each (individual bags)

TORTILLA CHIPS
$8.00 for two pounds
OUR HORS D’OEUVRES

Price per 100 pieces

CHICKEN FINGERS
$110.00

CHICKEN WINGS WITH CELERY & BLEU CHEESE
$80.00

CHOCOLATE DIPPED STRAWBERRIES
(seasonal)
$ Market Price

COCONUT SHRIMP
$150.00

MOZZARELLA STICKS
$125.00

MUSHROOM CAPS WITH SAUSAGE
OR MONTEREY JACK CHEESE
$75.00

PUFF PASTRY POPOVERS
WITH MUSHROOM OR SAUSAGE FILLING
$75.00

STUFFED JALAPENOS
(Jalapeno Poppers)
$125.00

SUN DRIED TOMATO TAPENADE
$65.00

TOMATO & CROSTINI
$75.00

SPANAKOPITA
$100.00

TERIYAKI CHICKEN OR BEEF SKEWERS
$125.00

SHRIMP COCKTAIL
$ Market