



CATERING
BON APPÉTIT AT PACIFIC SACRAMENTO CAMPUS

Bon Appétit at Pacific Sacramento Campus
3200 5th Avenue
Sacramento, CA 95817

To see our menus and learn more, please visit us online at: mcgeorge-law-school.cafebonappetit.com

APPETIZERS

priced per person

HOT

| | |
|--|------|
| spanakopita | 1.35 |
| black bean empanadas | 1.35 |
| potato and pea samosa | 1.35 |
| pear, almond, and brie in filo | 1.35 |
| arancini, cheese stuffed risotto balls | 1.35 |
| mushroom and walnut profiterole | 1.35 |
| vegetarian spring roll | 1.35 |
| pork meatballs with sweet and sour sauce | 1.00 |
| chicken cordon bleu | 1.85 |
| beef wellington | 1.95 |
| chicken satay with peanut sauce | 1.55 |
| adobe chicken wonton | 1.35 |

COLD

| | |
|---|------|
| artisan cheeses | 5.95 |
| seasonal fruit and berry tray | 3.90 |
| crudit  with dip | 2.50 |
| grilled vegetable pinwheel | 2.25 |
| prosciutto wrapped melon bites | 2.75 |
| yukon gold potato stuffed with pimento cheese | 1.95 |
| long dream farm deviled egg | |
| smoked wild salmon | 2.95 |
| traditional dijon | 1.85 |
| bacon and herb | 1.85 |

SOUP SHOTS

| | |
|--|------|
| minimum 20 each | |
| chilled corn with rosemary | 1.75 |
| roasted red pepper with herbed cr me fraiche | 1.75 |
| bloody mary | 1.75 |

NUTS, DIPS, AND POPCORN

| | |
|-----------------------------|------|
| minimum 20 guests | |
| spiced pecans | 1.00 |
| honeyed almonds | 1.00 |
| barbecue peanuts | 1.00 |
| mushroom pate with crackers | 1.00 |
| hummus and pita crisps | 1.00 |
| spinach artichoke | 1.75 |
| parmesan popcorn | 1.00 |
| ancho chile popcorn | 1.00 |
| salt and pepper popcorn | 1.00 |

BRUSCHETTA AND TARTLETS

| | |
|---------------------------------------|------|
| minimum 20 guests | |
| olive tapenade | 1.85 |
| tomato basil (seasonal) | 1.85 |
| goat cheese and red pepper | 1.50 |
| alsatian onion tart | 1.85 |
| smoked trout with herbed cream cheese | 2.35 |

SLIDERS

| | |
|------------------------------|------|
| minimum 20 guests | |
| pulled pork topped with slaw | 2.35 |
| chipotle chicken | 2.35 |
| barbecue beef | 2.35 |
| black bean | 2.35 |

BREAKFAST

| | |
|---|------|
| CONTINENTAL BREAKFAST | 7.40 |
| with fresh pastries, bagels and cream cheese, coffee, tea, orange juice | |
| add seasonal fruit salad | 8.25 |

| | |
|---------------------------------|------|
| LOCALLY ROASTED OLD SOUL COFFEE | 2.25 |
| and numi tea service | |

| | |
|---|-------|
| GALLON OF JUICE | 14.00 |
| orange, cranberry, apple, or grapefruit | |
| (two pitchers serves 10-12) | |

| | |
|------------------------------------|-------|
| AMERICAN BREAKFAST | 12.50 |
| scrambled eggs, bacon, home fries | |
| old soul coffee, tea, orange juice | |

| | |
|--|-------|
| BREAKFAST BURRITO | 13.50 |
| chicken, ham, or bacon | |
| shredded cheese, potatoes, green onion | |
| pico de gallo and cilantro | |
| wrapped in a flour tortilla | |

SANDWICH LUNCHEONS

| | |
|---------------------------------------|-------|
| BOX LUNCH | 10.35 |
| choice of roast beef, ham, turkey, | |
| or gilled vegetables with condiments, | |
| whole fruit, chips, cookie, | |
| and bottled water | |

| | |
|--|-------|
| EXECUTIVE SANDWICH | 11.50 |
| choice of roast beef, ham, turkey, | |
| or gilled vegetables with condiments, chefs choice of salad, cookie, and bottled water | |

| | |
|--------------------------------------|-------|
| BUILD YOUR OWN | 12.50 |
| platter of roast beef, ham, turkey, | |
| tuna salad or grilled vegetables; | |
| includes bread, condiments, lettuce, | |
| tomatoes, pickles, green salad, | |
| cookies, bottled water | |

SALAD LUNCHEONS

salad luncheons are served with freshly-baked bread, beverage, and cookie

| | |
|--|-------|
| CHICKEN CAESAR | 10.35 |
| chopped romaine, grilled chicken, house-made croutons, | |
| shaved parmesan, with classic caesar dressing | |

| | |
|---|-------|
| CHINESE CHICKEN | 10.35 |
| chopped romaine, red cabbage, hoisin-marinated chicken, | |
| crispy rice noodles, peanuts, green onions, cilantro | |
| asian dressing | |

| | |
|--|-------|
| THAI BEEF SALAD | 10.35 |
| thinly-sliced beef marinated in soy, ginger, lemongrass, | |
| and garlic, chopped romaine and red cabbage, julienne | |
| peppers, carrots, and green onions | |

| | |
|---|------|
| SOUPS | 3.50 |
| ask our chef for the seasonal soup selections | |
| soups are served with an artisan dinner roll | |

| | |
|---|------|
| SOUP AND GREEN SALAD | 7.15 |
| ask our chef for the seasonal soup selections | |
| soups are served with an artisan dinner roll | |

LUNCHEON ENTREES

unless otherwise specified , luncheon entrées are served with a green salad, artisan rolls, beverage, and cookie

| | |
|---|--------------|
| MEAT OR VEGETARIAN LASAGNA | 11.50 |
| CHICKEN BREAST ENTRÉE potato or rice, seasonal vegetable, and chef's choice of sauce or relish | 12.50 |
| ROAST MARY'S CHICKEN potato or rice, seasonal vegetable, and chef's choice of sauce or relish | 13.50 |
| PORK LOIN potato or rice, seasonal vegetable, and chef's choice of sauce or relish | 13.50 |
| TRI-TIP OR FLANK STEAK potato or rice, seasonal vegetable, and chef's choice of sauce or relish | 14.50 |
| FAJITAS OR TACOS choice of chicken, beef, or vegetarian served with warm tortillas, black beans, spanish rice, salsa, sour cream, shredded cheese, beverages, and cookie | 13.50 |

DESSERTS

| | |
|---|---------------|
| COOKIES | 1.30 |
| CAKES AND CUPCAKES Please inquire about sizing, flavors for pricing | MARKET |

BEVERAGES

| | |
|--|-----------------|
| CANNED SODA pepsi, diet pepsi, sierra mist | 1.25/CAN |
|--|-----------------|

ALCOHOLIC BEVERAGES

| | |
|---|---------------------|
| SALMON CREEK CABERNET SAUVIGNON or chardonnay | 10.00/bottle |
| DOMESTIC BEER (coors, coors lite) | 3.00/bottle |
| CRAFT BEER | 4.00/bottle |

PACIFIC SACRAMENTO CAMPUS CATERING BY BON APPÉTIT CLASSIC CATERING GUIDE

PROCEDURE AND POLICY

To ensure successful events, we ask that you take a moment to review the following policy and procedure guide.

ORDER PLACEMENT

Orders are placed by contacting the Café Chef. Kevin Hennessy at khennessy@PACIFIC.edu.

Orders should be placed as soon as you are aware of the event and have made appropriate facility reservations. Orders must be placed at least 72 hours prior to the event date. For events of more than one hundred guests, please allow at minimum, two weeks advance planning.

We understand that due to the nature of University business there may be a need for last minute order placement. In this event, please contact Kevin Hennessy immediately at khennessy@PACIFIC.EDU. Late orders are subject to a \$25 late fee.

Please allow appropriate setup time when securing your facility reservations.

Please consult with our offices with any setup inquiries.

Catering Staff will make every effort to provide the exact product ordered however, product availability or quality may affect this at times. Catering Staff will notify the client in advance of necessary menu substitutions when possible. When placing a catering order, please provide an estimated guest count reflecting a realistic guest count, service request order, layout, and program details.

A final guest count should be confirmed three (3) business days prior to your event. Catering Staff prepares an additional 5% to accommodate additional guests when possible.

Final billing is based on the final guest count, or the actual number of guests served, whichever is greater.

ORDER CANCELLATION

Orders may be cancelled three (3) business days prior to the event without cancellation fees.

Orders or menu items cancelled less than three (3) business days before the event are subject to a \$50 cancellation fee.

Orders cancelled within one (1) business day are subject to be billed at the full amount.

REMAINING ITEMS

Due to health regulations, food and beverages may not be removed from the event site. Bon Appétit Catering will not be held responsible for food items removed without our knowledge and prior consent.

BILLING

Submit the Service Request and room layout to Kevin Hennessy khennessy@PACIFIC.EDU to ensure timely setup and service.

A \$25 fee will apply for redelivery of service should we arrive and a room is locked, occupied, or catering tables are not available.

Order delivery and pickup times are noted on the order and will occur as scheduled. Bon Appétit Catering does not have key access to many rooms and buildings on campus. It is the client's responsibility to ensure the facility is unlocked for set up, delivery and pick up.

Should a room or equipment be unavailable when catering staff arrives to deliver or pick up your service will return at the next available time slot and a \$25 redelivery fee will apply.

In the case of missing equipment, necessary charges may be added to your final bill.

Bon Appétit Catering is not responsible for client or guest items left at events or on the buffet tables.

ROOM SET UP, CLEAN UP AND OUTDOOR LOCATIONS

Bon Appétit Catering is not responsible for setup, reset or cleaning University facilities. It is the responsibility of the client to arrange for custodial services prior to and following the event. Catering will remove food service equipment only. Catering does not supply trash bins or recycling receptacles. Contact Campus Facilities to arrange for recycling options. Catering will set up on the tables that are to be in place. Once set up has been started, changes in set up location will result in a charge of \$25 if there is adequate time for catering staff to move the setup.

SPECIALTY LINEN AND CHINA RENTALS

Bon Appétit Catering is able to coordinate or refer clients to vendors to provide rentals of specialty linens, additional china, tables, chairs, and any other rental items that we do not provide in house for our clients on an event by event basis.

Clients may choose the rent items on their own however it is suggested you inform Bon Appétit.

We suggest that specialty linens be ordered a minimum of fourteen (14) days in advance and are subject to availability from the vendors. Bon Appétit does not accept fiscal responsibility for client rentals.

CUSTOM MENUS, SPECIAL SERVICES, AND SPECIAL GUESTS

Clients may customize menus to accommodate individual style and budget. Please allow catering one week to provide you with a cost for a custom menu.

Catering Staff is able to assist you in the planning of your menu, selection of the appropriate location, developing a theme, and ambience.

SPECIAL DIETS

Special diets ranging from children's meals, low sodium, low fat, vegetarian, vegan, lactose intolerant, and gluten friendly can be accommodated. Please contact our office to discuss options.

STANDARD LINENS

Bon Appétit provides all buffet linens for your event. Standard dining linens are available in a variety of colors and sizes at the following cost. \$5.00 per tablecloth.

MEALS WITH LIMITED TIME FOR SERVICE

You should allow approximately one and one half hours for a full service plated or buffet meal. If time is limited, due to a program, etc., we recommend that the salad and/or dessert may be preset. Please consult with Catering Staff to ensure awareness of time sensitive events when planning your event.

RECEPTIONS

Attendants are required at receptions when hot food is being served and when cold food items will need to be replenished. An attendant will maintain the appearance of the buffet tables and assist guests. Attendants are required in all instances that food needs to be replenished. If attendants have not been ordered, Catering Staff will consult with you to make arrangements. If you would prefer to have tray passed items, additional attendants may be necessary.

BAR SERVICES

Hosted Bars

When you plan to host beverages, you will be billed for all beverages consumed. Beverages provided by Bon Appétit include domestic, import, and microbrews, a variety wines, assorted sodas, and water. Please consult Catering Staff for when planning your event for specific selections. Bartenders are required at an additional cost. \$27.00/hour minimum four hours.

No Host Bars

When you plan to have guests purchase beverages this is a no host bar. Certain minimums apply. Stand alone bar sales must exceed \$300 or the event will realize a charge of \$300. If sales exceed \$300, no additional charges are required.

BARTENDERS

Per University policy, bartenders are required for all events where alcohol is being served. Bon Appétit bartenders are available for hire at the rate of \$27 per hour with a four hour minimum.

CLIENT PROVIDES WINE AND/OR BEER

A Bartender fee applies when the client provides the alcohol. The Bartender fee includes bar set up with linen, ice, plastic or compostable tumblers, and napkins. Glassware is available to rent at the pricing listed below.

| | |
|------------------|--------|
| Wine Glasses | \$0.50 |
| Pilsner Glasses | \$0.50 |
| Champagne Flutes | \$0.50 |
| Water Glasses | \$0.50 |

CONTACT:

Kevin Hennessy, Chef/Manager
3200 5th St.
Sacramento, CA 95818
(916) 739-7175
khennessy@PACIFIC.EDU

NOTES