



catering
guide

BON APPÉTIT CATERING
AT DEPAUW UNIVERSITY

fresh authentic natural

catering by bon appétit at depauw university

Ordering

To place a catering order, please call the Catering Office at (765) 658-5421 to plan your event. Please have ready the date, time, number of guests and location for your function, as well as the name, telephone number and billing information for a contact person. We ask that all catering orders be placed five business days prior to the event. We will do our best to accommodate last minute requests, but please note that late requests may be subject to additional charges and/or limited menu offerings.

Guarantees and Cancellations

Final guest count guarantees must be received at least three business days prior to the event. For your convenience, we prepare to serve 5% over the guaranteed number (up to a maximum of 10 guests). Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or actual number of guests served, whichever is greater. If a guest count guarantee is not received within the time requested, billing will be based upon the original count recorded on the Event Order. All cancellations should be made within reasonable notice, no later than 72 hours prior to the scheduled event. A minimum of a 50% service charge will be assessed if an event is cancelled with less than 72 hours notice.

Payment and Billing

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

Miscellaneous Fees

If needed, equipment rentals, special or extra linen, and floral arrangements may be arranged. All events outside of DePauw main campus buildings requiring delivery will incur a \$20 delivery fee or a 15% service charge, whichever is greater.

Disposable Waste Policy

Bon Appétit and DePauw University are committed to working towards a sustainable future and are asking for your support. We are dedicated to reducing waste and only use disposables when necessary. If disposables are required, the charges will be incurred by the client at the rates outlined by the catering department.

Leftover Policy

Bon Appétit does not permit any prepared hot food to be taken off the premise at the conclusion of an event. Any cold items which have been billed for, but not consumed, may be taken offsite. A food waiver must be signed, and the client is responsible for providing containers for leftovers. An electronic copy of the Catering Food Waiver may be requested from the catering office.

Food-Allergic Guests

Please be advised that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products, and other potential allergens in our kitchens. Please direct questions, concerns or special request to our catering management team.

catering by bon appétit at depauw university

Service Styles

We offer five levels of service to meet your needs;

1. Pick-Up

A limited number of menu items are available for pick up at the Hub, thus eliminating delivery and setup charges. Orders must be picked up during normal hours of operation between 7:30 a.m. and 7:00 p.m. Rental equipment is available; please inquire for rates.

2. Drop-Off

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

3. Buffet Service

This service is recommended for more formal events with a minimum of 25 guests. We use our own buffet equipment whenever possible and provide set-up and take-down service, as well as china, glassware, silver, skirting, table linens and cloth napkins.

4. Passed Service

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

5. Table Service

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

Staffing Levels and Labor Charges

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

1. Buffet Service – 1 Attendant per 25 guests.
2. Reception Service – 1 Attendant per 20 guests.
3. Table Service – 1 Attendant per 16 guests.

Passed Service, or additional service staff requested, will be billed at \$25 each for attendant wait staff, chefs/carvers and beverage attendants.

Bar Service

Arrangements and fee structure for all bar service needs are to be coordinated through the Inn at DePauw.

Special Menus

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

breakfast

Sunrise Continental

15 person minimum

Served with seasonal fruit, coffee, hot tea and orange juice.

French Countryside – 6.65 per person

Assorted filled croissants

English Tea – 6.65 per person

Assorted fresh baked scones with fruit preserves and whipped butter

Traditional Continental – 6.85 per person

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

Healthy Start – 6.85 per person

Assorted breakfast breads, house-made granola and yogurt

Warm Morning Additions

French Toast Points – 10.45 per dozen

Petite French toast with brown sugar cream cheese and fruit compote

Focaccia Frittata Bites – 10.75 per dozen

Petite bakery focaccia rounds with a savory egg and vegetable topping

Miniature Breakfast Pizzas (available vegetarian) – 10.85 per dozen

Toasted flatbread rounds with local sausage, sage cream gravy, scrambled eggs and a blend of five cheeses

Breakfast Burritos (available vegetarian) – 11.50 per dozen

Local sausage, scrambled eggs, green bell peppers and onions wrapped in a grilled flour tortilla and served with house-made salsa

Hot Buffets

15 person minimum

Served with assorted muffins and pastries, fresh cut fruit, coffee, hot tea and orange juice.

DePauw Build Your Own – 10.50 per person

Select one:

Scrambled Eggs with or without cheddar cheese

Spinach and Wild Mushroom Crepes with sun-dried tomato cream sauce

Hoosier Biscuits and Gravy with buttermilk biscuits, local sausage and sage cream gravy

Huevos Rancheros with crispy corn tortillas with poached eggs, black beans and salsa fresca

Orange-Scented French Toast with warm maple syrup or bananas foster topping

Fluffy Buttermilk Pancakes with fresh strawberry compote

Select one:

Home-Style Farmer's Fries

Crispy Hash Browns

Potatoes O'Brien

Select one:

Crispy Applewood-Smoked Bacon

Local Baked Ham Steak

Local Sausage Patties

Local Sausage Links

Turkey Bacon or Sausage

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

Yogurt Parfait with fresh berries and local granola

Hearty Oatmeal with brown sugar and raisins

Low-Fat Cottage Cheese with fresh fruit compote and berries

breakfast

DePauw Specialty

Hoosier Breakfast Casserole – 9.95 per person

Scrambled Free-Range Eggs with hash browns and shredded cheddar cheese
Fresh Baked Buttermilk Biscuits with local sausage gravy
Applewood-Smoked Bacon

Spanish-Inspired – 10.50 per person

Scrambled Eggs with shredded pepper jack cheese and salsa fresco
Local Chorizo Links
Paprika Potatoes
Churro Griddle Cakes
Magdalenas – sweet and lemony muffins

*Made-to-Order Omelet Bar – 13.50 per person**

**15 person minimum with additional Chef Attendant Fee of 50.00*

Omelet Bar includes cage-free eggs, egg whites on request, spinach, tomatoes, scallions, mushrooms, sweet peppers, assorted cheeses and diced smoked local ham
Applewood-Smoked Bacon
Turkey Sausage
Golden Hashbrowns
Assorted Muffins with local honey butter

lunch

Entrée Salad Selections

Pre-Set or served, all entrée salads served with house-made cornbread, assorted dessert bars, coffee and iced tea.

Add to any salad selection:

- Grilled Chicken Breast – 2.25 per person
- Wild-Caught Salmon – 5.95 per person
- Shrimp – 5.95 per person
- Flank Steak – 4.95 per person

Goat Cheese Salad – 7.75 per person

Baby greens, local goat cheese, dried cranberries, sliced Red Delicious apples, honey-roasted almonds, scallions and sherry vinaigrette

Caesar Salad – 7.75 per person

Romaine lettuce, house-made garlic croutons, shredded Parmesan cheese and creamy Caesar dressing

Spinach Salad – 7.75 per person

Spinach and mixed greens with seasonal berries, sliced almonds, Gorgonzola and local whole grain mustard-champagne dressing

Greek Salad – 7.75 per person

Romaine lettuce, red onions, tomato wedges, cucumber, feta cheese, Kalamata olives and local honey-oregano vinaigrette

Thai Noodle Salad – 7.75 per person

Rice noodles, roasted edamame, snow peas, carrots, peppers, radish, cucumber, scallions, napa cabbage, sesame seeds and Thai peanut dressing

Southwest Salad – 7.75 per person

Romaine lettuce and spring greens, cherry tomatoes, scallions, black beans and fire-roasted corn with avocado-lime vinaigrette and crisp tortilla strips

Mid-Day Buffet, Platters and Boxed Lunches

15 person minimum

DePauw Deluxe Deli – 9.95 per person

Served with artisan breads and rolls, lettuce, tomatoes, red onions, kosher pickles, condiments, house-made chips or sweet potato chips, cookies and ice tea or lemonade.

Select three:

- Smoked Local Turkey Breast
- Shaved Local Ham
- House Roast Beef
- Grilled Vegetables
- House-Made Tuna Salad
- House Roasted Chicken Salad with red grapes

Select two:

- Swiss Cheese
- Cheddar Cheese
- Pepper Jack Cheese
- Local Gouda Cheese
- American Cheese
- Provolone Cheese

Select two:

- Whole Grain Mustard Potato Salad with dill and chives
- Creamy Country Coleslaw with cabbage, carrots and parsley
- Whole Wheat Pasta Salad with chopped tomato, onion and Italian herb vinaigrette
- Fresh Fruit Salad
- Tossed Green Salad
- Wheat Berry Waldorf Salad with dried cherries, walnuts and apples

lunch

Tiger Sandwich Platter and Salads — 10.95 per person

Served with artisan breads and rolls, house-made chips or sweet potato chips, cookies and ice tea or lemonade. All sandwiches are cut in half and arranged on a platter.

Select three:

- Roast Beef with local Asiago, lettuce and tomato on French baguette
- Local Smoked Turkey with Swiss cheese, lettuce and tomato on multigrain baguette
- Local Ham with sharp cheddar, lettuce and tomato on sourdough
- Spicy Tuna with lettuce and tomato on wheat berry bread
- Grilled Vegetables with local Asiago and tomato on hearth wheat bread

Select two:

- Whole Grain Mustard Potato Salad with dill and chives
- Creamy Country Coleslaw with cabbage, carrots and parsley
- Whole Wheat Pasta Salad with chopped tomato, onion and Italian herb vinaigrette
- Fresh Fruit Salad
- Tossed Green Salad
- Wheat Berry Waldorf Salad with dried cherries, walnuts and apples

Wrap Platter and Salads — 10.95 per person

Served with house-made chips or sweet potato chips, cookies and ice tea or lemonade. All wraps are cut in half and arranged on platter.

Select three:

- Thai Beef Wrap with chili ginger slaw and spicy mayonnaise
- Classic Chicken Caesar in a spinach wrap
- Turkey BLT: turkey, bacon, lettuce, tomato and mayonnaise in a sun-dried tomato wrap
- Ham and Swiss Wrap with lettuce, tomato and honey mustard
- Asian Vegetable Wrap with chili ginger slaw, carrots, snow peas, peppers and rice noodles

Select two:

- Whole Grain Mustard Potato Salad with dill and chives
- Creamy Country Coleslaw with cabbage, carrots and parsley
- Whole Wheat Pasta Salad with chopped tomato, onion and Italian herb vinaigrette
- Fresh Fruit Salad
- Tossed Green Salad
- Wheat Berry Waldorf Salad with dried cherries, walnuts and apples

Boxed Lunch — 8.75 per person

Six person minimum per sandwich. All sandwiches are available on whole wheat, sourdough bread, or a wrap. Served with chips, whole fruit, jumbo cookie and bottled water.

Select one:

- Turkey and Swiss Cheese
- Ham and Cheddar Cheese
- Roast Beef and Horseradish Cream
- Roasted Vegetables
- Tuna Salad
- Egg Salad with celery

lunch

Executive Boxed Lunch — 10.75 per person

Six person minimum per sandwich. All sandwiches are served with your choice of salad, fresh cut fruit, house-made sweet potato chips or house-made dessert bar and bottled water.

Slow Roasted Beef – Thinly sliced house roast beef with baby greens, pickled red onions and local whole grain mustard on ciabatta roll

Turkey Cobb Wrap – House-roasted local turkey breast with avocado, tomato, bacon, bleu cheese dressing and romaine lettuce wrapped in a flour tortilla

Chicken Rustica – Grilled chicken, mozzarella cheese, tomato, rocket arugula and pesto mayonnaise on focaccia

Vegetable Wrap – House-made hummus spread, grilled vegetables, marinated olives and field greens in a herb-seasoned wrap

Country Ham and Cheese – Shaved smoked local ham, local Gouda cheese, lettuce, tomatoes and local grainy mustard aioli on a ciabatta roll

Asian Tofu Wrap – Chili-marinated tofu, shredded napa cabbage, rice noodles, carrots, peppers and sesame vinaigrette in a flour tortilla

Select one:

Whole Grain Mustard Potato Salad with dill and chives

Creamy Country Coleslaw with cabbage, carrots and parsley

Whole Wheat Pasta Salad with chopped tomato, onion and Italian herb vinaigrette

Tossed Green Salad

Wheat Berry Waldorf Salad with dried cherries, walnuts and apples

dinner

Please contact our Catering Director to assist with planning the perfect customized plated menu or choose one of our themed buffets to fit your event.

Hors d'Oeuvres selections — all priced per dozen

Suggested Service Key for your planning needs:

- Non-Meal 1 hour service; we suggest 3-4 pieces per person
- Meal Time 1 hour service; we suggest 6-8 pieces per person
- Non-Meal 2 hour service; we suggest 6-8 pieces per person
- Meal Time 2 hour service; we suggest 12-14 pieces per person

Mini Tomato Caprese Towers with basil syrup – 10.50
Phyllo Cups with spinach, goat cheese and tomato-basil relish – 11.50
Polenta Cakes with ricotta, oven roasted tomato and olive-fennel jam – 11.50
Risotto Croquettes with tomato-basil fondue – 10.50
Traditional Potato Latkes with caramelized apple jam and sour cream – 11.50
Mini Bouchée with wild mushroom ragout and local goat cheese – 10.50

Spicy Tuna Tartare with wasabi aioli on a crispy wonton – 22.00
Wild-Caught Scallop Ceviche with citrus juice on house-made crispy cracker – 22.00
Mini Crab Cakes with roasted red pepper aioli – 24.00
Traditional Poached Jumbo Shrimp with horseradish cocktail sauce – 24.00
Mini Cod Cakes with chipotle remoulade – 22.00
Buttery Lobster and Corn Quesadillas with avocado-lime relish – 28.00

Grilled Jamaican Chicken Skewers with mango chutney – 14.00
Thai Chicken Lettuce Wraps with sweet soy-peanut sauce – 13.00
Red Curry Chicken Salad on toasted raisin brioche – 13.00
Lemon Chicken with feta and spinach in phyllo tartlet – 13.00
Smoked Duck Breast with local goat cheese on sweet potato crisp – 15.00
Chicken Sate Skewers with spicy Thai peanut sauce – 14.00

Prosciutto-Wrapped Asparagus with balsamic drizzle and shaved parmesan – 12.00
Tenderloin of Beef with horseradish mousse on herb crostini – 24.00
Smoked Paprika and Honey Marinated Beef Skewer – 28.00
Mini Lamb Kebobs rubbed with rosemary and Dijon mustard – 26.00
Peppered Beef Tenderloin with Stilton bleu on sourdough crostini – 24.00

dinner

Appetizer Display and Platter Selections

Fresh Fruit Display

35 small (serves 15)

56 medium (serves 25)

107 large (serves 50)

A selection of melons and berries with brown sugar cream cheese dip

Garden Vegetable Crudité

33 small (serves 15)

50 medium (serves 25)

95 large (serves 50)

Seasonal vegetables served with hummus and house-made buttermilk ranch dip

Farmhouse Cheese Platter

48 small (serves 15)

75 medium (serves 25)

145 large (serves 50)

A variety of regional domestic and local cheeses with grapes, berries, crackers and sliced baguette

Italian Antipasto Platter

80 small (serves 15)

125 medium (serves 25)

235 large (serves 50)

Cured local meats, cheeses, seasonal vegetables, nuts, fresh and dried fruits, and crostini

Mezze

73 small (serves 15)

115 medium (serves 25)

220 large (serves 50)

Marinated olives, hummus, roasted eggplant with tahini, roasted and raw vegetables, sun-dried tomato tapenade, marinated feta cheese, pita triangles and flatbreads

Sushi Platter – 15.00 per dozen

California roll, spicy tuna roll, cucumber roll, wasabi paste, soy sauce, pickled ginger and chopsticks

themed buffets

25 person minimum

Backyard BBQ — 15.00 per person with additional chef attendant fee of 50.00

Condiments, lettuce, tomatoes, onions, pickles, hamburger and hot dog buns, assorted cookies, dessert bars, iced tea and lemonade.

Select three:

- Grilled Local All Natural Hamburgers
- House-Made Quinoa and Roasted Vegetable Burger
- Grilled All Beef Hot Dogs
- Beer-Braised Local Bratwurst

Select three:

- Redskin Potato Salad with chopped cage-free egg, scallions and creamy local whole grain mustard dressing
- Country Coleslaw with cabbage, carrots, scallions and slaw dressing
- Pasta Salad with grape tomatoes, olives, fresh basil, garlic and olive oil
- Tossed Green Salad
- Wheat Berry Waldorf Salad with dried cherries, walnuts and apples

Italian Feast — 16.95 per person

Roasted garlic and herb focaccia with extra virgin olive oil.

Select one:

- Hearts of Romaine Salad with shredded Parmesan, garlic-roasted croutons and creamy Caesar dressing
- Field Greens Salad with oranges, shaved fennel, red onions, Parmesan and herb croutons and balsamic dressing

Select one:

- Parmesan-Crusted Chicken Cutlets with fresh tomato and basil relish
- Classic Chicken Marsala with wild mushrooms
- Penne Pasta with tomato cream sauce and shaved Parmesan cheese

Select one:

- Basil-Roasted Redskin Potatoes or Roasted Garlic Mashed Potatoes
- Parmesan broccoli or Grilled Zucchini and Squash
- Fresh Local Seasonal Vegetables

Select one:

- House-Made Cannoli Layer Cake
- Strawberry Cheesecake Bars

Street Taco Bar — 16.50 per person

Toppings include pico di gallo, salsa verde or salsa fresca, guacamole, queso fresca, shredded cheddar, shredded lettuce and sour cream.

Select one:

- Carne Asada
- Slow-Cooked Mole Chicken

Select one:

- Flour Tortillas
- Corn Tortilla Shells

Select two:

- Black Beans in Adobo Sauce
- Refried Smashed Beans
- Cilantro Tomatillo Rice

themed buffets

Asian Fusion — 17.50 per person

Chop sticks and fortune cookies.

Select one:

Sweet Soy-Glazed Grilled Chicken Breast with scallions and lime
Beef and Broccoli Stir-Fry
Marinated Tofu and Vegetable Stir-Fry with spicy chili hoisin sauce

Select one:

Asian Salad with napa cabbage, romaine, oranges, almonds, radishes, crispy wonton strips and orange-ginger vinaigrette
Gingered Snow Peas with julienne carrots and peppers

Select one:

Jasmine Fried Rice with egg
Asian Sesame Noodles

break time

Snack breaks

15 person minimum

South of the Border – 3.00 per person

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

Healthy Break – 3.00 per person

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

Trail Break – 3.00 per person

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

DePauw Break – 3.00 per person

Blondies, brownies, milk and ice water

Chocolate Heaven – 3.00 per person

Chocolate chip cookies, fudge brownies, milk and ice water