

catering by  
**bon appétit**  
at biola university



fresh  
flavorful  
sustainable



catering for a sustainable future.

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# campus catering policies & general information

Catering by Bon Appétit at Biola University

*We at Bon Appétit, the exclusive caterer for Biola University, are culture driven to create food robust with flavor and nutrition, prepared from scratch using the freshest, authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, community, and the environment. We look forward to serving you.*

## Order Request

We require a minimum of two weeks' booking for catered events. Please be aware that all on campus events must have a contract with campus coordination.

## Set up and Clean Up

Please note we require two to three hours set up time for events. We require one to two hours for clean up.

## Guarantees

A final guaranteed number of guests is required three business days prior to your event.

## Service Fees

One hour of service is provided in the menu pricing for breakfast buffets, light delights, specialty buffets, and banquet entrees. This hour begins at the scheduled event start time. An additional labor fee of \$18 per server per hour will be charged to events exceeding one hour of service. Additional labor charges will apply at \$36 per server per hour if unable to clean up at the scheduled time.

## Sales Tax

Current sales tax will be added to food, beverage and any required rentals. Gratuity is optional, however appreciated.

## Service Times

We require one hour of service time for meals needing table service. This one hour begins at the scheduled event start time. If you have a program please keep this time frame in mind as it is difficult to offer excellent service while a program is in progress. Please provide the catering manager a copy of your program with the times one week prior to the event.

## Bon Appétit Equipment

Please do not remove any catering equipment. We require all our equipment, serving utensils, plates, glasses, flowers etc. for other events.

## Plated Service

We provide food based on your guaranteed guest count. Should your number of guests be less than your guaranteed guest count, please alert our manager at the beginning of service if you would like those meals boxed up.

## Buffets

(Includes: breakfast buffets, light delights, and specialty buffets) We provide bountiful amounts of food based on your guaranteed guest count; ensuring the last guest served will receive the same selection as the first guest. Please note all remaining food must return to Bon Appétit. Disposable service ware is provided.

## Items by the Dozen

Only items ordered by the dozen (bakery and snack) are yours to take with you. This does not include breakfast buffets, light delights, or specialty buffets. To-Go boxes will be made available for items ordered by the dozen if requested when you place your order. Service items are not to be removed from the catering.

## Service Ware

We use high quality plastic ware for hors d'oeuvres receptions and buffets. China, silverware, and glassware can be provided for an elegant touch, for an additional \$3 per guest for reception events and \$5 per guest for full china events.

## Bud Vases and Buffet Florals

Bud vases with a single stem are provided for guest tables for a lunch, specialty buffet, or entrée order. Large floral arrangements are provided for buffets. All floral arrangements provided by Bon Appétit are the property of Bon Appétit and are to remain after the event unless the client makes advance arrangements with Bon Appétit to purchase the floral arrangements. A service charge will be assessed for any arrangements taken without prior agreement.

## Linens

Linens are included for all food and beverage tables. Complimentary guest table linens are provided for served meals. Linens to cover guest tables for continental breakfasts, light delights buffets, specialty buffets, hors d'oeuvres, and dessert receptions can be provided for an additional \$8 per linen and must be ordered two weeks prior to the event. Standard linen colors are white and ivory. Special linen colors are available upon request and at an additional price.

## China Entrée Events Only

- White or ivory guest table linens and choice of accented color napkins
- Preset iced tea and ice water
- Coffee service
- Fresh rolls and butter
- Sautéed seasonal vegetables accompaniment of your entrée
- Starter salad and dessert of your choice
- One hour labor costs for uniformed service staff

## Our Wedding Packages Include the Following For Your Convenience

- Site evaluation and set up plan
- Individual consultation to assist planning your wedding reception
- One hour labor costs for uniformed service staff
- Catering set up and clean up
- Buffet bouquets and single stem flower in a bud vase
- White or ivory guest table linens and choice of accented color napkins

## Cake Cutting Service

A cake cutting service charge of 2.50 per guest will be charged. The service includes Servers to cut and serve the cake as well as plastic plates, forks, and cocktail napkins.

## Children's Packages

For a large number of children in attendance under the age of 10 a special children's menu can be prepared at a reduced cost with two weeks' notice.

*Please contact us for any special service or menu requests*

*Buffets require a minimum of 20 guests.*

*Prestige plastic ware is provided. China can be used for an additional \$5 per guest.*

*Linens are included for buffet and beverage tables. Guest table linens can be added for an additional \$8 per table.*

*Pricing is based on all remaining food and items being returned to Bon Appétit at the scheduled clean up time.*

## Mini Continental Breakfast Buffet

Includes banana bread, assorted Danish, orange juice, coffee, decaf, and ice water  
**\$3.52 per guest**

Including fresh fruit platter

**\$4.35 per guest**

## Continental Breakfast Buffet

Includes breakfast pastries, fresh fruit platter, orange juice, coffee, decaf, and ice water

### Breakfast Pastries

Freshly baked muffins, assorted Danish, sticky buns, apple strudel turnovers, bagels with whipped cream cheese  
Your choice of two breakfast pastries

**\$6.91 per guest**

Your choice of four breakfast pastries

**\$9.83 per guest**

## Bagel Bar

Assorted bagels, whipped cream cheese, whipped butter, peanut butter, jam, fresh fruit platter, orange juice, coffee, decaf, and ice water

**\$5.95 per guest**

## Hot Egg Frittata Buffet

Egg frittata with sautéed mushrooms, spinach, and roasted garlic, topped with Roma tomatoes and freshly grated parmesan cheese

Roasted potatoes, fresh fruit platter

Choice of two breakfast pastries

Choice of Apple-wood smoked bacon or pork sausage

Orange juice, coffee, decaf, and ice water

**\$10.56 per guest**

# light delights buffets

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*Entrées are set up buffet style for guests to select from.*

*Prestige plastic ware is provided. China can be used for an additional \$5 per guest.*

*Linens are included for buffet and beverage tables.*

*Guest table linens can be added for an additional \$8 per table and must be ordered in advance.*

*Pricing is based on all remaining food and items being returned to Bon Appétit at the scheduled clean up time.*

*Your choice of one item in the salad or sandwiches and wraps section*

**\$16.42 per guest**

*Your choice of two items in the salad or sandwiches and wraps section*

**\$20.08 per guest**

## Salads

### **Biola House Salad**

Mixed baby greens, candied walnuts, pear tomatoes, dry figs, and blue cheese served with raspberry vinaigrette

### **Classic Caesar Salad**

Chilled romaine hearts, garlic croutons, and parmesan cheese served with Caesar dressing

### **California Cobb Salad**

Turkey breast, bacon, tomato, hard-boiled egg, blue cheese, green onion, and avocado on garden greens with ranch dressing

### **Greek Chicken Salad**

Marinated chicken breast with baby greens and feta cheese, cucumber, tomatoes, olives, marinated artichokes, and balsamic vinaigrette

### **Chinese Chicken Salad**

Marinated chicken breast with mixed greens, red peppers, julienne carrots, mandarin oranges, sesame seeds, crispy fried won ton noodles, and slivered almonds served with a spicy Thai dressing

## Sandwiches and Wraps

### Finger Sandwiches

On artisan breads to include: chicken salad, cucumber with cream cheese, lemon dill tuna salad, and egg salad

### Chicken Breast Panino Mio

Provolone cheese, spinach, and tomato with sun-dried tomato and pesto spread

### Turkey or Ham and Swiss on Croissant

With tomato, provolone cheese, and green leaf lettuce

### Super Submarine

Turkey, ham, Swiss and cheddar cheeses, green leaf lettuce, tomato, pickle, and mayonnaise

### Turkey Wrap

Herbed cream cheese, fresh cucumber, and tomato on a flour tortilla

### Greek Chicken Wrap

Spinach, diced tomatoes, red onion, cucumbers, feta cheese, olives, and tzatziki dressing on a flour tortilla

*Light delights buffets are accompanied with your choice of one of the following:*

### Scones and Spreads

Cranberry, orange zest, and raisin scones with whipped butter and strawberry jam

### Fresh Vegetable Platter

Assorted seasonal vegetables, blanched and chilled, served with fresh herb dip

### Fruit and Fromage

Platter of fresh berries, melons, domestic and imported cheese with an assortment of crackers

(+ \$1.05 per guest)

### Mini Desserts Buffet

Chocolate praline filling in a chocolate shell, mini fresh fruit tarts with vanilla cream, lemon curd tarts, and caramel pecan tarts

(+ \$2.05 per guest)

### Your choice of two beverages

Freshly brewed coffee and decaf  
Assortment of herbal and black teas  
with lemon wedges and honey  
Hot chocolate or apple cider  
Orange, apple, or cranberry juice

Iced tea  
Lemonade  
Assortment of sodas on ice  
Bottled water  
*\*Ice water is complimentary*



*Entrees are set up buffet style for guests to select from. Prestige plastic ware is provided. China can be used for an additional \$5 per guest. Linens are included for buffet and beverage tables. Guest table linens can be added for an additional \$8 per table. Pricing is based on all remaining food and items being returned to Bon Appétit at the scheduled clean up time.*

## Your Choice of One Buffet Selection

**\$19.05 per guest**

### **Bon Appétit Barbeque**

Grilled hamburgers, barbecued chicken breast, lettuce, tomatoes, pickles, and onions

Swiss, cheddar and provolone cheese, baked beans, corn on the cob, cole slaw, and potato chips

### **Italian Pasta Buffet**

*(choice of two entrées)*

Penne pasta with tomato meat sauce, spaghetti marinara, meat lasagna, mixed green salad, ranch and Italian dressings, house-baked bread, and freshly-grated parmesan cheese

*(add fettuccini alfredo with rosemary garlic chicken for \$1.34 per guest)*

### **Mexican Buffet**

Tossed Mexican salad, chicken fajitas, choice of wet bean burritos or cheese enchiladas, refried beans, Spanish rice, house made tortilla chips, sour cream, guacamole, and salsa

## Your Choice of One Dessert

Almond cookies

Brownies

Buñuelos

Cheesecake with berry sauce

House-made cookies

Melt away bars

Strawberry fool (strawberries and whipped cream)

Fruit platter (+2.25 per guest)

### **Asian Classic**

Tossed Chinese salad, jasmine and purple Thai rice blend, choice of sweet and sour pork, orange chicken or beef and broccoli, and yard long beans (snake beans) with almonds and shallots

### **Bon Appétit Salad Bar**

Fruit salad with honey mint yogurt dressing, chicken Caesar salad with garlic croutons, marinated beef tenderloin on mixed greens with sesame teriyaki dressing, Chinese chicken salad with Chinese dressing, bow tie pasta with fresh grilled vegetables, olive oil and balsamic vinaigrette, freshly baked rolls, and butter

(+ \$2.05 per guest)

### **Santa Maria Barbecue**

Green salad, grilled beef tri-tip, Santa Maria salsa (tomatoes, celery, mild peppers, red wine vinegar), peruano beans, and French bread with butter

(+ \$3.05 per guest)

## Your Choice of Two Beverages

Freshly brewed coffee and decaf

Assortment of herbal and black teas with lemon wedges and honey

Hot chocolate

Sweetened iced tea

Lemonade

Assortment of sodas on ice

Bottled water

*\*Ice water is complimentary*

*Items are set up buffet style. Prestige plastic ware is provided. China can be used for an additional \$3 per guest. Linens are included for food and beverage tables. Guest table linens can be added for an additional \$8 per table.*

## From the Bakery

Freshly baked muffins	\$10.24 per dozen
Mini Danish or sticky buns	\$11.52 per dozen
Assorted mini scones with jam and whipped butter	\$16.00 per dozen
Bagels with whipped cream cheese	\$1.92 each
Flavored cream cheese	\$1.28 per guest
Melt-away bars or brownies	\$12.87 per dozen
Cookie of the day	\$4.22 per dozen
Monster size cookies	\$2.25 each
Banana bread	\$1.28 per slice
Zucchini bread	\$2.56 per slice

## Snacks

Fresh fruit platter <i>(minimum of 10 guests)</i>	\$2.88 per guest
Fresh fruit medley bowl <i>(minimum of 10 guests)</i>	\$2.56 per guest
Vegetable platter with herb ranch dip <i>(minimum of 10 guests)</i>	\$2.56 per guest
Individual chips or snack pretzels <i>(minimum of 10 guests)</i>	\$1.60 per guest
House-made pita chips with hummus	\$2.88 per guest
Whole fruit	\$1.15 per guest
Assorted tea finger sandwiches <i>(two pieces per guest with a minimum of 10 guests)</i> <i>featuring chicken salad, cucumber with cream cheese, lemon dill tuna salad, and egg salad</i>	\$2.24 per guest
Assorted individual yogurts	\$2.75 each

# bakery, snacks & beverages

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## Beverages

Freshly brewed coffee or decaf <i>Add flavored cream</i>	\$10.12 per gallon \$2.05 per gallon of coffee
Hot chocolate	\$10.12 per gallon
Iced tea	\$10.12 per gallon
Hot water with herbal and black teas, lemon wedges, and honey	\$10.12 per gallon
Orange juice, apple, or cranberry juice	\$11.45 per gallon
Citrus punch	\$11.45 per gallon
Assortment of sodas on ice	\$1.50 each
Lemonade or fruit punch	\$8.83 per gallon
Bottled water	\$2.30 per bottle

*Hors d'oeuvres service requires a minimum of 15 guests.*

*Prices are based on buffet service with prestige plastic ware. Servers are based on guest count and final menu; please contact the catering office for details.*

*China can be used for an additional \$3 per guest*

## Stationary Display Hors d'Oeuvres

### Fresh Fruit Platter (Vegan)

Assortment of fresh seasonal fruits, melons, and berries

**\$2.88 per guest**

### Fresh Fruit Medley Bowl (Vegan)

Assortment of cubed fresh seasonal fruits, melons, and berries

**\$2.56 per guest**

### Vegetable Crudit  with Herb Ranch Dip

Assortment of seasonal vegetables, blanched and chilled; served with house-made herb ranch dip

**\$2.56 per guest**

### Breads & Spreads Board

Sliced breads, sliced pitas, and crackers

*Choice of spreads:*

Spinach and artichoke dip

Tomato bruschetta (vegan)

Fava bean hummus (vegan)

**\$3.84 per guest with two spreads**

**\$4.16 per guest with three spreads**

### Assorted Domestic Cubed Cheeses with Crackers

**\$2.56 per guest**

### House-made Tortilla Chips with Fresh Salsa

**\$1.60 per guest**

*(+\$1.05 per guest to add guacamole)*

### House-made Pita Chips with Hummus (Vegan)

**\$2.88 per order**

*(+\$1.05 per guest to add Texas caviar)*

## Cold Hors d'Oeuvres

### Goat Cheese-Stuffed Dates

(Vegetarian)

Sweet and savory flavor combination

**\$2.88 per guest**

### Caprese Skewer (Vegetarian)

Fresh tomato, buffalo mozzarella and fresh basil on a skewer with cracked black pepper, extra-virgin olive oil, and aged balsamic vinegar

**\$3.20 per guest**

### Nori Wrapped Asparagus Spears

(Vegan)

**\$1.85 per guest**

### Apple, Walnut, and Goat Cheese

Phyllo Cups (Vegetarian)

**\$3.77 per guest**

### Turkey Pinwheel with Spinach & Boursin Cheese

Soft lavosh bread with Boursin cheese spread, spinach, and turkey

**\$2.51 per guest** (two pieces per guest)

### Cranberry Feta Pinwheel (Vegetarian)

Wheat tortilla with cream cheese spread, feta cheese, dried cranberries, and green onions

**\$2.24 per guest** (two pieces per guest)

### Roast Beef Pinwheels

Soft lavosh bread with cream cheese, thinly sliced roast beef, and horseradish aioli

**\$3.17 per guest** (two pieces per guest)

## Hot Hors d'Oeuvres

### Portabellini Skins

Mushrooms stuffed with cheddar cheese, bacon, tomato, and chives

**\$1.92 per guest**

### Herb Panko-crusted Mushroom Risotto Ball with Garlic Aioli

(Vegetarian)

**\$3.00 per guest**

### Bacon Wrapped Almond Stuffed Dates

Dates stuffed with an almond then wrapped with bacon and baked until crispy

**\$3.39 per guest**

### Beef Wellington Bites

Phyllo cup filled with Duxelle and then topped with beef Wellington and creamed horseradish

**\$3.39 per guest**

### Spanikopita (Vegetarian)

Spinach, cheese, onions, and herbs enfolded in crispy, flaky phyllo dough

**\$2.62 per guest**

### Lemongrass Chicken Skewers

With lemon and miso glaze

**\$2.88 per guest**

### Garlic-Mustard Grilled Beef Skewers

**\$3.77 per guest**

**Mini Desserts Buffet**

*Four mini desserts per guest*

Chocolate praline filling in a chocolate shell, mini fresh fruit tarts with vanilla cream, lemon curd tarts, and caramel pecan tarts

**\$6.27 per guest** (12 guest minimum)

**Cake Pop Assortment**

*Three cake pops per guest*

Assortment includes: chocolate cake pop with chocolate shavings, vanilla cake pop with rainbow sprinkles, and red velvet cake pop with toasted almonds

**\$6.72 per guest** (12 guest minimum)

**Assorted Cupcakes**

Includes white or chocolate cupcakes with your selection of topping

**\$42.00 per dozen**

*Includes full china service, house-made rolls and butter, ice water with lemon, iced tea, coffee service, and choice of first course salad, entrée, sides, and dessert*

## Choice of One

### Chicken or Pork Entrée

**\$19.05 per guest**

Honey Dijon chicken breast

Rosemary garlic chicken breast

Lemon garlic chicken

Citrus artichoke chicken

Wild rice and raisin stuffed chicken breast

Mediterranean chicken with a tomato, mushroom, and shallot sauce

Pork with green apples and mild green peppercorn sauce

Blueberry-onion sauced pork loin

Chimichurri pork roast

## Choice of One

### Beef or Seafood Entrée

**\$25.69 per guest**

Bistro steak with Porcini mushroom sauce

Flank steak Florentine roulade (spinach, mushrooms, feta and boursin cheese)  
with demi-glaze

Beef short ribs slow cooked in cherry wine with fresh fennel soy sauce  
and dried cherries

Beef tenderloin with Shiitake mushroom reduction sauce (4 oz)

Prime rib with au jus and creamy horseradish sauce (7oz)

Oven-roasted tilapia

Grilled salmon with herb butter

Grilled mahi-mahi with mango salsa

## Choice of One

### Vegetarian Entrées

**\$15.55 per guest**

Penne pasta with cremini mushrooms, tomatoes, artichoke hearts, Kalamata olives,  
fresh herbs, and extra virgin olive oil

Spinach and basil pesto filled Portobello mushroom with marinara sauce

Pasta and eggplant gratin

Vegetable and tofu stack (Vegan)

Grilled vegetable napoleon (Vegan)

**Accompanied with your Choice of Salad, Side, and Dessert****Biola House Salad**

Mixed baby greens, candied walnuts, pear tomatoes, dry figs, and blue cheese with raspberry vinaigrette

**Classic Caesar Salad**

Romaine with Parmesan cheese, Parmesan cheese crisp and Caesar dressing

**Mixed Italian**

Greens, garbanzos, olives, cucumbers, diced Roma tomatoes, and Parmesan cheese with Italian vinaigrette

**Bloomington Spinach**

Spinach, sliced strawberries and almonds with balsamic dressing

**The Wedge**

Iceberg wedge, marinated red onions, blue cheese, and croutons with Gorgonzola dressing

**Side Selections**

Gorgonzola and wild mushroom risotto

Herbed butter cappellini noodles

Herbed orzo

Herbed rice pilaf

Jasmine rice

Quinoa

Purple Thai rice

Roasted fingerling potatoes

Saffron rice pilaf

Whipped sweet potatoes

Whipped garlic potatoes

Whipped Yukon potatoes with chives

Wild rice risotto

**Dessert Selections**

Carrot cake with cream cheese icing

Cheesecake with berry sauce

Chocolate caramel flan

Chocolate decadence cake

Chocolate hazelnut cake with raspberry sauce

Dutch apple cheesecake

Fresh fruit trifle

Key lime pie

Strawberry napoleon

*\*contact the catering office for additional salad, salad dressing, and dessert choices*



All items are prepared fresh daily. We use plastic utensils and paper napkins. Orders are picked up at the Café Reception Desk. Delivery is available for an additional charge.

**\$9.95 per guest**

## **Sandwiches**

*Sandwich selections include a sandwich, side salad, whole fruit, chips, two house-made cookies, and bottled water.*

## **Vegetarian Gourmet**

Grilled eggplant, zucchini, Shiitake mushrooms, red bell peppers, and mozzarella cheese with basil aioli on sweet wheat bread

## **Mother Earth Vegetarian**

Avocado, Roma tomatoes, sweet onion, and cucumbers on hearty bread with herbed vegetable cream

## **California Club**

Thinly sliced turkey breast, provolone cheese, bacon, avocado, lettuce, and tomatoes layered on wheat or rye bread

## **Ham And Swiss Croissant**

Thinly sliced baked ham and Swiss cheese, green leaf lettuce, and tomato with honey Dijon mustard blend on a croissant

## **Salads**

*Salad selections include a salad, fresh baked roll with butter, whole fruit, two house-made cookies, and bottled water.*

## **Chicken Caesar Salad**

Classic Caesar dressed salad with chilled romaine leaves, grilled chicken breast, garlic croutons, and Parmesan cheese  
Caesar dressing on the side

## **Cobb Salad (made without gluten)**

Freshly prepared turkey breast, bacon, tomato, hard boiled egg, bleu cheese, green onions, olives, and avocado with garden greens  
Ranch dressing on the side

## **Chinese Chicken Salad**

Marinated chicken breast with mixed greens, tossed with red peppers, julienne carrots, mandarin oranges, sesame seeds, crispy fried wonton noodles, and slivered almonds  
Chinese dressing on the side

**Contact us:**  
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**BON APPÉTIT**  
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