

BON APPÉTIT AT CALIFORNIA INSTITUTE OF THE ARTS

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ON RECYCLED PAPER

13-4115



preparing authentic, made from scratch food
in a socially responsible manner

catering
by

kā-fā@CalArts

BON APPÉTIT
MANAGEMENT COMPANY

food services for a sustainable future®



Bon Appétit @ the Kāfā @ CalArts Guide

Placing Orders

To plan your function, please contact our catering department at (661) 253-7855 or email your requests to café@calarts.edu.

Revisions and Cancellations

Event catering orders, including guest count and menu changes, must be finalized at least three business days prior to your event. Please be advised that cancellations must be received at least 24 hours prior to your event.

Labor

If servers are required for your event, an additional labor charge will apply. Serving staff are charged at a rate of \$23 per hour per server, for a minimum of four hours. Please plan to allow service staff one hour for event set-up and one hour for event breakdown, in addition to the duration of your event.

China and Disposables

We are very mindful of the environmental impact of our operations and offer complimentary melamine service platters for your catering needs. For special events, house china service is available for parties up to 75 guests. For groups larger than 75 guests, a rental fee will apply. China service requires additional labor. An additional fee will be added based on the number of guests.

Linens

Linens for buffet tables are included with all food and beverage orders. Additional white table linens for seating tables and water stations are available for \$5 each (standard 85' x 85'). White linen napkins are \$.25 each. Specialty linens will be market priced. To guarantee availability, please place your linen order one week in advance of your event/meeting.

Set-up and Pick-up

Unless otherwise requested, your order will be ready 15 minutes prior to the event start time and picked up within 30 minutes after the event end time. To allow sufficient time for our team to set-up and breakdown your event, please make your room reservations with at least a 30-minute window before and after your event.

breakfast

Coffee Break

\$1.95 per person

Freshly brewed regular and decaf coffee, and a selection of teas

Mini Continental

\$4.95 per person

Assorted freshly baked muffins and breakfast pastries, chilled fruit juice, freshly brewed regular and decaf coffee, and a selection of teas

Add a seasonal fruit platter

\$6.25 per person

Great Break

\$7.75 per person

Seasonal fruit platter, assorted yogurt cups, scones, muffins, bagels and cream cheese, butter, jams, chilled fruit juice, freshly brewed regular and decaf coffee, and a selection of teas

The Classic

\$8.50 per person

Fluffy scrambled eggs with home-fried potatoes, choice of bacon or sausage, assorted pastries, seasonal fresh fruit, chilled fruit juice, freshly brewed regular and decaf coffee, and a selection of teas

salads

All salads are served with bread and butter, fresh baked cookies or fudge brownies, iced water and iced tea
Eight person minimum order for buffets

Classic Salad Buffet

(protein may be served on the side)

Single entrée salad

\$9.95 per person

Two entrée salads

\$11.95 per person

- Classic chicken Caesar with chicken breast, romaine, Parmesan cheese, garlic croutons, and classic Caesar dressing
- California cobb with romaine lettuce, roasted chicken breast, crumbled bacon, tomatoes, sliced hard-boiled egg, diced avocado, blue cheese, and house-made ranch dressing
- Southwestern chopped barbecue chicken salad with black beans, red cabbage, roasted corn, tomatoes, tortilla strips, shredded cheese, barbecue sauce, and buttermilk ranch dressing
- Italian chopped salad with salami, mozzarella, pepperoncini, tomatoes, romaine lettuce, garbanzo beans, olives, and red wine-herb vinaigrette
- Farfalle pasta salad (*vegetarian*) with garden vegetables, feta cheese, chickpeas, kalamata olives, and fresh basil vinaigrette
- Iceberg wedge salad with crumbled bacon, chopped tomatoes, and bleu cheese dressing

signature salads

Signature salads may be served as buffets for more than eight guests.

Greek Salad **\$10.95 per person**

Romaine lettuce, tomatoes, red onion, cucumber, pepperoncini, feta cheese, and red wine vinaigrette

Bistro Salad **\$10.95 per person**

Mixed greens, sliced Brie cheese, apples, grapes, roasted chicken breast, candied pecans, and apple cider vinaigrette

Mexican Style Tri-Tip Salad **\$10.95 per person**

Grilled tri-tip with fresh baby greens, tomatoes, shredded cheddar and Jack, roasted corn, black beans, fried tortilla and onion strings, and barbecue-ranch dressing

Basil Pesto Quinoa **\$10.95 per person**

English peas, asparagus, cucumbers, cherry tomatoes, toasted pine nuts, white quinoa, and basil pesto

Poached Shrimp salad **\$12.95 per person**

Poached shrimp, shaved seasonal market vegetables, and green goddess dressing

Shrimp Louis **\$12.95 per person**

Shrimp, soft-boiled egg, cherry tomatoes, avocado, romaine, and Louis dressing

Niçoise **\$13.95 per person**

Seared ahi tuna, haricot verts, soft-boiled egg, potatoes, kalamata olives, tomatoes, Bibb lettuce, and red wine vinaigrette

sandwiches and wraps

All sandwiches and wraps are available with two or three sides, and iced tea. Side options include: pasta salad, mixed greens, Kettle chips, seasonal fruit, freshly baked cookies, and fudge brownies.

two sides

\$9.95 per person

three sides

\$10.95 per person

Sonoma Focaccia Sandwich

Marinated and grilled chicken breast on fresh focaccia with honey mustard spread, spring greens, Provolone, and tomato

Roasted Vegetable and Goat Cheese Wrap

Roasted seasonal vegetables with spinach, goat cheese, and lemon aioli in a spinach tortilla

Southwestern Chicken Wrap

Grilled chicken with baby spinach, corn, black beans, avocado, cheddar cheese, red onions and barbecue ranch on a whole-wheat tortilla

Veggie Lavash Pinwheel

Hummus, roasted red peppers, spinach, grilled zucchini, and yellow squash wrapped in lavash

Roasted Chicken and Barbecue Ranch Sandwich

Herb-marinated roasted chicken, crispy bacon, smoked gouda, lettuce, and barbecue ranch dressing on sourdough

Chicken Caesar Wrap

Grilled chicken, Parmesan croutons, shredded romaine, and tangy Caesar dressing in a spinach tortilla

Italian Sandwich

Salami, smoked ham, provolone, pepperoncini, lettuce, tomato, and Italian dressing on a French roll

Caprese Sandwich

Heirloom tomatoes, fresh mozzarella, avocado, and basil pesto on a ciabatta roll

lunches and dinners

Themed Buffets

*Hot entrée buffets include salad, entrée, vegetable, starch, freshly baked cookies or fudge brownies, and iced tea
Eight person minimum order*

Italiano **\$10.95 per person**

Mixed greens with balsamic vinaigrette
Italian Bolognese baked ziti
Pasta primavera (bowtie pasta tossed with seasonal vegetables
sautéed with fresh herbs, garlic, and white wine)
Roasted seasonal vegetables
Warm artisan rolls and butter

The Bento Box **\$11.95 per person**

Asian-style spicy slaw
Chicken teriyaki with green onions and toasted sesame seeds
Stir-fried seasonal vegetables with fresh ginger
Steamed jasmine rice
Edamame

The Carvery **tri-tip** **\$13.95 per person**

tenderlion **\$19.95 per person**

Local mixed green salad with Champagne vinaigrette
Smoked tri-tip or garlic- and herb-crusted beef tenderloin
Sautéed cremini mushrooms
Sautéed blue lake beans or roasted asparagus
(selection based on seasonal availability)
Creamed Yukon Gold potatoes or garlic-roasted red potatoes
Artisan rolls and butter

Southern Comfort **\$12.95 per person**

House-made slaw
Bourbon-glazed chicken breast
Baked mac 'n' cheese
Roasted corn on the cob
Jalapeno cornbread

The Fiesta **\$11.95 per person**

Jicama slaw
Chicken enchiladas in guajillo sauce
Cheese enchiladas in guajillo sauce
Spanish rice and pinto beans
Pico de gallo and sour cream

The Mediterranean **\$12.95 per person**

Greek salad with feta cheese, tomatoes, cucumber, olives,
and red wine vinaigrette
Seared lemon-oregano chicken with minted cucumber yogurt
Lemon- and herb-roasted potatoes
Roasted seasonal vegetables
Warm pita bread

Pitchers of iced water are complimentary and are included with all catering service orders.

Add bottled sodas, waters, and/or teas for \$1.75 per person.

Add coffee and tea service for \$1.75 per person.

grand service meals

All full-service lunches and/or dinners are served with choice of fresh salad, entrée, freshly baked rolls and butter, choice of specialty dessert, iced tea, regular and decaf coffee, and specialty teas.

Free-range Chicken **\$16.95 per person**

*Jidori chicken with creamy mascarpone polenta, cacciatore sauce,
and local and organic vegetables*

Roasted Chicken Breast **\$15.95 per person**

With garden vegetables and rosemary-ricotta dumplings

Mango Chicken **\$15.95 per person**

Roasted chicken breast topped with key lime beurre blanc and fresh mango-papaya chutney, and served with coconut rice and fresh seasonal vegetables

Pancetta-Wrapped Chicken Breast **\$17.95 per person**

Topped with glazed date sauce and served over wilted greens and roasted fingerling potatoes

Pork Tenderloin **\$17.95 per person**
Topped with pear butter and served with roasted vegetables and red bliss potatoes in a whole-grain mustard sauce

Grilled New York Strip Loin **\$19.95 per person**
Topped with mushroom demi-glace and served with garlic-mashed potatoes and fresh seasonal vegetables

Petite Filet Mignon **\$23.95 per person**
Six-ounce tenderloin steak seared to medium (*slightly pink in the middle*) with goat cheese potato gratin, seasonal vegetable, and a red wine-mushroom sauce

Stuffed Portabello Mushroom (vegetarian) **\$16.95 per person**
Roasted portabello mushroom filled with spinach-basil pesto; topped with fresh marinara sauce; and served with creamy polenta and fresh seasonal vegetables

Sweet Basil Vegetable Pasta (vegan) **\$16.95 per person**
Zucchini and yellow squash 'pasta' topped with seasonal vegetables and heirloom tomato basil sauce

Fresh Wild King Salmon **Market price**
Grilled wild-caught salmon filet topped with cherry tomato salsa and served with a garden vegetable and basil pesto farro risotto

hors d'oeuvres

Select one item and we'll prepare two pieces/portions per person unless otherwise noted. For before-dinner hors d'oeuvres, please plan for four to six pieces per person. For hors d'oeuvres receptions, please plan for eight to twelve pieces per person.

Eight person minimum order

Cold Items

California crudité with ranch dipping sauce	\$2.00
Mediterranean dips with pita bread	\$2.00
Seasonal fruit	\$2.00
Antipasto board	\$3.50
Deluxe cheese board	\$3.50
Chips and salsa	\$1.75
Chips and guacamole	\$3.00
Tomato-basil bruschetta	\$2.50
Tuna poke on crispy wonton with furikake and kabayaki sauce	\$3.75
Garden vegetable ratatouille, goat cheese, and fresh basil on toasted crostini	\$3.00

Hot Items

Asiago chicken skewers	\$2.75
Maui chicken skewer	\$2.75
Shrimp egg roll with Asian slaw	\$3.00
Teriyaki beef skewers	\$3.25
Cremini mushrooms with pistachio pesto	\$2.50
Spicy buffalo wings with celery sticks and bleu cheese	\$2.00
Cajun coconut-crusting shrimp	\$3.75
Soup shooters (choose from roasted tomato, summer corn, or truffled cream of mushroom)	\$2.50
Corn pancakes with spicy chorizo	\$2.75
Mini risotto cakes with lemon aioli	\$2.75
Duck confit on polenta	\$3.50
Barbecue Kalua pork lettuce wraps	\$3.00
Blue cheese-stuffed bacon-wrapped medjool dates	\$3.00
Rustic house-made beef meatballs	\$2.75
Three-cheese arancini with romesco sauce	\$3.00
Vegetarian pot stickers with hoisin dipping sauce	\$1.50

house-made desserts

<i>Crème brûlée</i>	\$3.75
<i>House specialty cheesecake</i>	\$3.00
<i>Kahlua brownies</i>	\$2.00
<i>Seasonal cobbler</i>	\$3.50
<i>Double-chocolate brioche bread pudding</i>	\$3.75
<i>Tiramisu</i>	\$3.75

about bon appétit

We'd like to share with you our food philosophy...

Bon Appétit's area of expertise is serving fresh food that is alive with flavor and nutrition, prepared by hand using authentic ingredients, and doing so in a socially responsible manner.

We believe we must take a stand on many of the issues surrounding our food supply.

We view this responsibility as a value of who we are.
Our guests see us as partners in creating a better world.
It is what makes us uniquely Bon Appétit.