

CATERING



natural

authentic

fresh

BON APPÉTIT AT HAMILTON COLLEGE

made from scratch

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Dear Colleague

Thank you for choosing Catering by Bon Appétit

While you maybe familiar with our on campus cafès, 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.

information and procedures

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.

service levels

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.

our bakery selection

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

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 *\$11.75 per gallon*
Flavored Gourmet Coffee *\$11.75 per gallon*
Brewed Decaffeinated Coffee *\$11.75 per gallon*
Regular & Herbal Tea *\$11.00 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 of 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

our breakfast buffets

CONTINENTAL

\$6.25 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

\$8.25 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 Provinces
& Gruyere Cheese

TRUDY'S CROISSANT

\$7.95 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

\$11.75 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

\$11.25 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

\$10.25 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

our lunch selection

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.

our lunch buffets

DELI PLATTER BUFFET

\$8.25 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

\$7.75 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.)*

our buffet service

for lunch or dinner

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 Horseradish

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

SWEET & SOUR PORK

CHICKEN PICATTA

Sautéed Breast of Chicken in a Lemon Caper Mushroom Butter

SEARED CATFISH WITH CAJUN BUTTER SAUCE

SEAFOOD PAILLA

GRILLED CHICKEN BREAST WITH RATATOUILLE ORZO

RAVIOLI PRIMAVERA WITH BASIL CREAM

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 CHICKEN WITH ROASTED GARLIC MASHED POTATOES

our buffet service

for lunch or dinner

LONDON BROIL

Marinated London Broil with a Mushroom Wine Glaze

CHICKEN OSCAR

Sautéed Chicken Breast topped with Dungeoness Crab,
Asparagus Tips & Hollandaise

TURKEY SCALOPPINI ROMANO

Sautéed Turkey Breast with Proscuitto & Provolone in a Lemon Beurre Blanc

BROILED FILET OF SALMON WITH A LEMON DILL SAUCE

TOP ROUND OF BEEF WITH HORSERADISH CREAM

HONEY CURED HAM WITH HONEY MUSTARD REMOULADE

ROAST TURKEY BREAST WITH APRICOT & WILD MUSHROOM STUFFING

One Entrée \$15.10

Two Entrées \$18.10

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 • 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 ARE 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

JAYS VEGETARIAN 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

our served dinners

SERVED DINNER CHOICES

All prices are per person.

CLASSIC CHICKEN MARSALA

\$18.00

Boneless Breast of Chicken in a Light Marsala Wine Sauce
with Sautéed Mushrooms

MEDITERRANEAN STUFFED CHICKEN

\$20.50

Breast of Chicken Stuffed with Feta Cheese, Roasted Red Peppers, Spinach
and Herbs in a Lemon Veloute

ROAST PORK TENDERLOIN

\$21.50

Garlic Encrusted Pork Tenderloin with Apple Stuffing

PASTA PINWHEELS

\$16.95

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

RACK OF LAMB

\$24.50

Herb Crusted Lamb Rack with Mashed Sweet Potatoes & Apple Mint Chutney

FILET OF BEEF

\$Market Price

Grilled Beef Tenderloin and a Roasted Garlic Demi Glaze
served with Asiago Potatoes and Wilted Spinach

SEARED SCALLOPS

\$Market Price

Scallops Encrusted with Spices then Seared and served with a
Mild Green Curry Grilled Potato & Onion Cakes and Fresh Seasonal Vegetables

ADDITIONAL ENTREES MAY BE SET-UP THROUGH THE CATERING DEPARTMENT.

our served dinners

~ continued ~

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
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

our hors d'oeuvres

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

\$19.00 serves 25

ARTICHOKE DIP WITH PITA CHIPS

\$45.50 serves 25

ANTIPASTO STUFFED BREAD

Ham, Cheese, & Salami with Sauce Stuffed into Bread

\$14.50 per loaf (approximately 10 slices per loaf)

our hors d'oeuvres

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

HORS D'OEUVRES

Price per 100 pieces

CHICKEN FINGERS

\$120.00

CHICKEN WINGS WITH CELERY & BLEU CHEESE

\$80.00

CHOCOLATE DIPPED STRAWBERRIES

(seasonal)

\$ Market Price

MOZZARELLA STICKS

\$125.00

MUSHROOM CAPS WITH SAUSAGE

OR MONTEREY JACK CHEESE

\$75.00

PUFF PASTRY POPOVERS

WITH MUSHROOM OR SAUSAGE FILLING

\$100.00

STUFFED JALAPENOS

(Jalapeno Poppers)

\$125.00

SUN DRIED TOMATO TAPENADE

\$65.00

TOMATO & CROSTINI

\$85.00

SPANAKOPITA

\$120.00

TERIYAKI CHICKEN OR BEEF SKEWERS

\$125.00

SHRIMP COCKTAIL

\$ Market

notes:



CATERING BY BON APPÉTIT

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TO PLACE YOUR CATERING ORDER, PLEASE
CALL US AT (315) 859-4985

BON APPÉTIT
MANAGEMENT COMPANY

food services for a sustainable future



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