

CATERING AT COLORADO COLLEGE



WHAT ARE YOU ENVISIONING?

An elegant banquet for VIP clients? Tasty (and nutritious) boxed lunches for a meeting or seminar? A fun team-building or celebratory barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook for Colorado College. Our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

Our commitment to you doesn't stop with the food. The events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.



CONNECT WITH US



We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

BON APPÉTIT CATERING AT COLORADO COLLEGE

Office hours are Monday through Friday from 9:00am to 5:00pm

Phone: (719) 389-6576 | Email: catering@coloradocollege.edu

BON APPÉTIT CATERING MANAGEMENT

Taylor Love – Director of Catering | Taylor.love@cafebonappetit.com

Matt Johnstone – Catering Manger | Matt.johnstone@cafebonappetit.com

IMPORTANT INFORMATION ABOUT YOUR EVENT

- Event organizer name and event host (if different)
- Event date
- Event room/location
- Delivery time
- Clean-up time
- Number of guests attending
- Serviceware and linen needs
- Billing information



To best plan for your event, please contact us in advance as soon as possible. Visit us at coloradocollege.cafebonappetit.com to see our online catering menu guide and seasonal menu.



GUARANTEES, DEADLINES, AND PAYMENT

ORDERING DEADLINES, REVISIONS, AND CANCELLATIONS

- We request orders be placed ten business days in advance
- Revisions to your order must be submitted three full business days prior to the event date
- For last-minute catering requests, please contact the catering department and we will do our best to accommodate your needs, options may be limited
- Last-minute orders and changes to existing orders not within three business days will be subject to a 20% service charge
- Orders are confirmed upon your approval and after billing information has been provided prior to the event date
- Cancellations must be submitted in writing and fees may apply:
 - 50% of total cost of event if within three business days
 - 100% of total cost of event if within one business day

MINIMUM ORDER AND DELIVERY FEE

There is a minimum charge of \$75.00 per order (before sales tax, if applicable). Delivery and service fees of \$15.00 may apply if the event order is under \$75.00. Free Express Pickup.

PAYMENT OPTIONS

Method of payment depends on which Internal or External client category your group falls under. Category type must be confirmed when placing your order for proper billing.

INTERNAL GROUPS

- Colorado College affiliated event
- Paid for by a Colorado College Department FOAP, P-card or business check

EXTERNAL GROUPS

- Non-College affiliated event
- Subject to delivery fees, service charges, and sales tax
- A 50% deposit of the event's projected cost is required at least one week prior to the event date
- Remaining balance due in full on the day of the event

We accept the following forms of payment:

PREFERRED - Colorado College department FOAP Number | P-cards | All major credit cards

OTHER - Check/business checks

ADDITIONAL SERVICES

All menu prices are based on the type of service, including but not limited to; buffet, boxed, or express pick-up. Customized service style options can be ordered for an additional charge. Please contact the catering office for further details.

LINEN SERVICE

House linens for all buffet and bar tables are complementary. Guest tables are provided linen for full buffets. Additional house linens are available for an added charge of \$10. Please call for options and pricing on specialty linen.

CHINA & EQUIPMENT RENTALS

Events may require rentals to accommodate needs. Please provide us with seven full business days' notice prior to the event date to meet our vendor ordering and delivery timelines.

- China service can be rented for an additional charge and is subject to handling fees
- Equipment rentals are subject to availability
- Serviceware and Rentals that are not accounted for at the end of the event may be charged to the client
- Labor fees at \$40.00 per hour, will be added to any event that requires pre-set items.

“GREEN” CATERING OPTIONS

Compostable bins are available for your guests' used cups, plates, napkins, and cutlery. Contact facilities to request extra compost bins for larger events. Smaller events can utilize existing compost bins at your event location.

We offer vegetarian and vegan selections to lower our carbon footprint. Visit our website to learn more about how choosing low carbon foods can reduce greenhouse gas emissions at www.eatlowcarbon.org. Refer to each section in the menu for a larger variety of these available options.

NOTED SYMBOLS

VG= vegan | V= vegetarian | ↓ G= made without gluten containing ingredients | *= can be made.

ALCOHOL AND BAR SERVICE

If you plan to serve alcohol at your event, please inform us when placing your order. Colorado state law requires a Bon Appetit licensed bartender to serve alcohol at any on-campus event. Bartenders are available starting at the rate of \$40.00 per bartender, per hour, with a minimum of three hours.

- One hour set-up and one hour clean-up will be included in the three-hour minimum
- We recommend one bartender for every 100 guests, pending bar complexity
- Glassware is available for an additional charge
- All bars require a \$200 minimum. Payment is credit/debit only for non-hosted bars. If the minimum is not fulfilled, the remaining balance will be the client's responsibility.

Alcohol may be delivered to the catering department on the day of the event for chilling and transportation.

- Alcohol must be picked up from the event, or it will be discarded
- We are happy to arrange for the pick-up and return of alcoholic beverages for your event from your on-campus office for a labor service charge of \$35.00 per event

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BREAKFAST



All breakfast buffets include coffee, hot tea, orange juice and iced water

Minimum order requirements on select options may apply

Prices are per person unless otherwise noted

CONTINENTAL

Cache La Poudre (V)

whole fruit, brie, seasonal compote

choice of mini croissants or fresh pastries

\$13.00

The Brooklyner

assorted bagels, sliced prosciutto or smoked salmon, herbed cream cheese, Emerge Aquaponic greens, sliced tomato, pickled onion, hard boiled cage free egg, caperberries

\$18.00

Le Petit Pastries (V, * ↓ G)

danishes, muffins, mini croissants, whipped butter, seasonal compote

\$13.00

BYO Parfait (*VG, ↓ G)

vanilla Greek yogurt or dairy free yogurt, berry salad, house-made roasted granola, chef's selection of dried fruits, nuts

\$10.00

Avocado Toast (V, *VG, * ↓ G)

chunky avocado, chile oil, heirloom tomato, lemon pickled onion, arugula, Aspen Baking Company

French baguette

\$14.00

BREAKFAST



HOT BREAKFAST

Pikes Peak Breakfast (*VG, ↓ G)

cage free scrambled eggs, home fries, fresh seasonal fruit salad

choice of protein: bacon, sausage, or vegan sausage

\$18.00

+ cheese \$2.00

+ truffle essence \$4.50

+ mushrooms and herbs \$3.25

Breakfast Sandwiches (*VG, * ↓ G)

cage-free eggs, cheddar cheese, seasonal fruit salad

choice of: English muffins or bagels

\$13.00 per person

+ bacon, sausage, or vegan sausage \$2.00

Breakfast Tacos (*VG, * ↓ G)

green chile scrambled eggs, potato, shredded cheese, pico de gallo, lime crema, jalapeño, seasonal fresh fruit

choice of tortillas: corn or flour

choice of protein: chorizo or vegan chorizo

choice of salsa: verde or roja

\$16.00 (2 per person)

Sweet Cakes (V, * ↓ G)

seasonal compote, maple syrup, whipped cream, honey butter, seasonal fresh fruit

choice of: flapjacks or French toast

choice of: bacon, sausage, or vegan sausage

\$17.00

BYO Biscuit Bar (*V)

buttermilk biscuits, whipped butter, cage-free scrambled eggs, onion, home fries, seasonal jam, seasonal fresh fruit

choice of gravy: cremini mushroom or sausage

\$16.00

BREAKFAST



HOT BREAKFAST (V, ↓ G)

Wild Mushroom Egg White Frittata

cage-free egg whites, roasted wild mushrooms, thyme, Swiss cheese, sundried tomato, spinach, basil-parmesan pesto, home fries, seasonal fruit salad

\$19.00

Trailblazer (*VG, ↓ G)

tri-colored Colorado quinoa, goat cheese crumble, kale, pecans, spiced green apple, spinach, pickled onion, fresh herbs, seasonal fruit salad

\$16.00

BREAKFAST ADDITIONS & À LA CARTE

Fresh Fruit Platter (VG, ↓ G)

small \$70.00 (serves 10-20)

medium \$170.00 (serves 30-40)

large \$250.00 (serves 50-60)

Assorted Breakfast Breads (*VG, * ↓ G)

\$25.00 per dozen

Assorted Pastries (*VG, * ↓ G)

\$25.00 per dozen

House-Made Granola Cookies (VG, ↓ G)

\$25.00 per dozen

Assorted Bagels (* ↓ G)

includes cream cheese, butter, seasonal jam

\$27.00 per dozen

BREAKFAST ADDITIONS & À LA CARTE

Breakfast Meats

(2 pieces per person)

bacon, sausage links, or vegan sausage

\$3.00

Whole Fruit

\$4.00 each

Cage-Free Hard-Boiled Egg (↓G)

\$5.00 each

Cage-free Scrambled Eggs (↓G)

\$5.00 per person

+ cheese: \$2.00

Home Fries (VG, ↓G)

\$5.00 per person

Assorted Yogurts (↓G)

\$4.00 each

Assorted Greek Yogurts (↓G)

\$5.00 each

Dairy Free Yogurts (VG, ↓G)

\$5.00 each

French Toast

(2 pieces per person)

Includes: butter, maple syrup, and seasonal compote

\$8.00

SALADS



Buffet includes cookie or whole fruit, iced water and iced tea

Boxed includes cookie or whole fruit and bottled water

Minimum order requirements may apply

BLT Salad (* ↓ G)

mixed greens and romaine, heirloom grape tomatoes, applewood bacon, rustic crouton, avocado ranch, or berry-thyme balsamic

\$16.00 per person | \$17.00 boxed

Mandarin Salad (VG, * ↓ G)

Napa cabbage, romaine, carrot, green onion, orange supremes, fried noodle, crispy garlic and shallots, ginger lime dressing

\$15.00 per person | \$16.00 boxed

Pueblo (V, *VG, ↓ G)

romaine, heirloom tomato, cilantro, shredded cheddar cheese, black beans, charred corn, tortilla strips, crispy jalapeños, Pueblo green chili ranch

\$16.00 per person | \$17.00 boxed

Strawberry Pecan Fields (V, * ↓ G)

arugula, gorgonzola, fresh strawberry, dried cranberry, spiced toasted pecans, berry balsamic vinaigrette

\$16.00 per person | \$17.00 boxed

Kale Caesar (V, * ↓ G)

Emerge Aquaponics baby kale, red romaine, heirloom tomato, parmesan, rustic crouton, citrus Caesar dressing

\$17.00 per person | \$18.00 boxed

The Springs (V, *VG, * ↓ G)

mixed greens, roasted seasonal vegetables, Colorado quinoa, sunflower seeds,

green goddess dressing

\$16.00 per person | \$17.00 boxed

ADDITIONS

per person

+ grilled chicken | \$3.00

+ roasted organic tofu | \$3.00

+ grilled flank steak | \$7.00

+ fresh catch | market price

SANDWICHES & WRAPS



SANDWICHES

Classic Deli (*VG, *↓G)

pre-made with lettuce and tomato on Aspen Baking Company wheat or white bread served with mayonnaise, mustard, and Dijon

choice of: turkey and provolone | roast beef and cheddar | ham and Swiss | roasted vegetable and hummus

\$16.00 per person | \$17.00 boxed

BYO Sandwich (*V, *↓G)

assortment of turkey, roast beef, ham, seasonal roasted vegetables, fresh vegetable garnishes, sliced cheeses, mayonnaise, mustard, Dijon, and assorted Aspen Baking Company breads

\$16.00 per person | (not available boxed)

Croissant: \$2.00 per person

Baguette: \$2.00 per person

SIGNATURE SANDWICHES AND WRAPS

Portobello Mushroom (V, *↓G)

balsamic marinated portobello mushroom, thyme, arugula, roasted tomatoes, Havarti, ciabatta

\$16.00 per person | \$17.00 boxed

Italian Grinder (*↓G)

prosciutto, ham, salami, red onion, pepperoncini, provolone, roasted garlic mayonnaise, Aspen Baking Company hoagie roll

\$17.00 per person | \$18.00 boxed

Gyros (*VG)

lettuce, red onion, tomatoes, feta cheese, tzatziki, pita bread

choice of: chicken or falafel

\$17.00 per person | \$18.00 boxed

SANDWICHES & WRAPS



SIGNATURE SANDWICHES

Roast Beef

spring mix, cheddar cheese, tomato, caramelized onion, horseradish mayonnaise, ciabatta
\$17.00 per person | \$18.00 boxed

Smoked Turkey

pepper jack, roasted red pepper, red onion, lettuce, avocado-cilantro mayonnaise,
Aspen Baking Company baguette
\$17.00 per person | \$18.00 boxed

+ Seasonal Soup Cup

\$5.00 per person

TIGER WRAPS

Turkey, Bacon, Pepper Jack, Chipotle Cheese, Lettuce, Tomato

\$16.00 per person | \$17.00 boxed

Roast Beef, Aged Cheddar, Arugula, Shaved Onion, Garlic, Horseradish Cream Cheese

\$16.00 per person | \$17.00 boxed

Roasted Vegetables, Baby Spinach, Tomato, Herbed Cream Cheese (V)

\$16.00 per person | \$17.00 boxed

Bread made without gluten-containing ingredients or vegan | + \$2.00 per person

HOT LUNCH BUFFETS



Includes composed seasonal or garden salad, iced water and iced tea

We require a minimum of six people per entrée selection

Prices are per person unless otherwise noted

Pita Power (*VG)

Emerge Aquaponics greens, jalapeño tzatziki, roasted garlic hummus, whipped feta, tomato, onion, radish, grilled pita

choice of: lemon-oregano chicken or charred harissa chickpeas

dessert: baklava

\$21.00

Street Tacos (*VG, *↓G)

cumin black beans, cilantro rice, lettuce, queso fresco, jalapeños, lime crema, pico de gallo, cilantro, tortilla chips

choice of: flour or corn tortillas

choice of: carne asada, chipotle chicken, tofu adobo, or wild mushrooms

choice of salsa: verde or roja

choice of dessert: cinnamon churros or Mexican wedding cookies

\$27.00

Backyard Barbecue (*V, *VG, ↓G)

cheese, vegetable garnish, mayonnaise, mustard, ketchup

choice of two: hamburgers or vegetable burgers, hot dogs or vegan bratwurst

dessert: chocolate chip cookies

\$25.00

Murg Makhani

butter chicken, basmati rice, naan bread, seasonal vegetables

dessert: gulab jamun (fried donut)

\$27.00

HOT LUNCH BUFFETS



Paneer Masala (V)

basmati rice, naan bread, seasonal vegetables

dessert: gulab jamun (fried donut)

\$25.00

Thai Grilled Chicken

seasonal vegetables

choice of: jasmine or brown rice

dessert: mango sticky rice

\$27.00

Curried Eggplant (*VG) or Chicken

basmati rice, tomatoes, basil

dessert: cheesecake bar

\$25.00 eggplant | \$27.00 chicken

Baked Potato Bar (*VG, ↓G)

cheddar cheese, bacon lardons, sautéed mushroom, broccoli florets, green onion, sour cream, whipped butter

choice of: russet or sweet potato

choice of: beef or charred corn green chili

dessert: assorted house-made bars

\$25.00

Kansas City Barbecue

Aspen Baking Company buns, corn, baked beans, barbecue sauce, house-made pickles

choice of: pulled pork or smoked chicken

dessert: seasonal fruit tarts

\$26.00

+ brisket \$4.00

HOT LUNCH BUFFETS



Steamed Bun Bar

bao buns, pickled carrot and shallot, daikon, cilantro, ginger aioli, hoisin glaze, chili oil
choice of: sliced pork belly, ginger glazed chicken thigh, Korean barbecue short rib,
or wild mushroom

dessert: matcha sugar cookie

\$26.00

Shanghai Express

orange coriander glazed chicken quarters

Calrose rice, Szechuan roasted baby bok choy, sweet chili
choice of: vegetable spring rolls or vegetable potstickers

dessert: fortune cookies

\$25.00

The Parisian

confit chicken thigh and leg, herb demi-glace, pomme purée, seasonal vegetable, gougères

dessert: chocolate torte

\$27.00

The Little Italy (*VG, *↓G)

sauteed broccolini, garlic bread

choice of: penne, cavatappi, or linguini

choice of: roasted sausage link, balsamic grilled chicken, or vegan Italian sausage

choice of: bolognese, parmesan cream, or pomodoro

dessert: tiramisu

\$24.00

APPETIZERS & HORS D'OEUVRES

Fresh Fruit Platter (VG, ↓ G)

Small	\$70.00 (serves 10-20)
Medium	\$170.00 (serves 30-40)
Large	\$250.00 (serves 50-60)

Farmers Market Vegetable Crudit  (VG, ↓ G)

choice of: hummus or ranch dip

Small	\$70.00 (serves 10-20)
Medium	\$170.00 (serves 30-40)
Large	\$250.00 (serves 50-60)

Domestic Cheese Platter (V)

cheddar, Swiss, provolone, smoked gouda, fresh fruit garnish
includes assorted crackers and flat bread

Small	\$96.00 (serves 10-20)
Medium	\$175.00 (serves 30-40)
Large	\$255.00 (serves 50-60)

Local & Artisan Cheese Platter (V)

Irish whiskey cheddar, Del Norte goat cheese, Pueblo green chili cheese curds, brie,
fresh berries, dried figs, Marcona almonds, white truffle honey, artisan cracker assortment

Small	\$106.00 (serves 10-20)
Medium	\$196.00 (serves 30-40)
Large	\$291.00 (serves 50-60)

Charcuterie (* ↓ G)

sliced prosciutto, Genoa salami, calabrese, artisan mustard, Marcona almonds, dried fruit,
assorted crackers and flatbreads

Small	\$109.00 (serves 10-20)
Medium	\$195.00 (serves 30-40)
Large	\$290.00 (serves 50-60)

APPETIZERS & HORS D'OEUVRES



Roasted Vegetable Platter (*VG, ↓ G)

charred zucchini, eggplant, summer squash, red onion, baby bell peppers, radishes, fresh herbs, balsamic reduction, artichoke, olive oil, and grilled flat bread

Small	\$96.00 (serves 10-20)
Medium	\$175.00 (serves 30-40)
Large	\$255.00 (serves 50-60)

Mediterranean Platter (V)

roasted garlic hummus, jalapeno tzatziki, tabbouleh, feta mint & melon salad, paprika bloomed olives, grilled pita

Small	\$96.00 (serves 10-20)
Medium	\$175.00 (serves 30-40)
Large	\$255.00 (serves 50-60)

Warm Spinach & Artichoke Dip (V)

spinach, artichoke hearts, parmesan, and cream cheese

includes Aspen Baking Company sliced baguette and assorted crackers

Small	\$66.00 (serves 10-20)
Medium	\$106.00 (serves 30-40)
Large	\$140.00 (serves 50-60)

APPETIZERS & HORS D'OEUVRES



Sliders (*V)

Aspen Baking Company mini brioche rolls, Emerge Aquaponics lettuce, onion, tomato, pickles
choice of: beef, chicken, pulled pork, or black bean

\$8.00 (2 per person)

House Fried Mushrooms (V)

sriracha ranch

\$7.00 (7 per person)

Spanakopita (V)

Greek pastry with phyllo, feta and spinach, preserved lemon tzatziki

\$6.00 (3 per person)

Caprese Skewers

basil parmesan pesto marinated fresh mozzarella, heirloom cherry tomato,
balsamic reduction

\$7.00 (2 per person)

Herbed Polenta Cakes topped with Braised Beef Short Ribs

short ribs slowly braised in red wine demi-glace

\$9.00 per person

Chicken Pot Stickers

choice of: yuzu glaze, green garlic sauce, sesame tamari

\$6.00 (3 per person)

Stuffed Endive (V, ↓G)

goat cheese, roquette, pickled blueberry, thyme, carrot, radish

\$6.00 (2 per person)

Blue Cheese and Truffle Smoked Patatas (V, ↓G)

paprika aioli, chive

\$6.00 (3 per person)

APPETIZERS & HORS D'OEUVRES



Ahi Tartare (↓ G)

sesame, cucumber, nori, tobiko, tamarind ginger sauce and wonton chips

\$9.00 per person

Brazilian Cheese Puffs (V, ↓ G)

roasted garlic tomato sauce

\$6.00 (3 per person)

Bavarian Pretzel Bites (V)

grain mustard, house-made cheese sauce

\$5.00 (7 per person)

Smoked Chicken Wings (↓ G)

choice of: buffalo, barbecue, Thai chili lime, or Szechuan sauce

choice of: ranch or blue cheese dressing

served with crudité

market price (2 per person)

Skewers (*VG, ↓ G)

choice of: teriyaki flank steak, Colorado green chili chicken, or ginger chili tofu

\$6.00 (2 per person)

HOT ENTRÉE BUFFETS



Buffet includes seasonal salad, iced water, and iced tea
We require a minimum of six people per entrée selection
Prices are per person unless otherwise noted

Argentinian Tri-Tip (↓ G)

grilled tri-tip, sweet potatoes, seasonal vegetables, chimichurri sauce
dessert: Brigadeiro glazed carrot cake
\$30.00

Country Pot Roast (↓ G)

red wine-braised pot roast, rustic potatoes, seasonal root vegetables
dessert: apple crisp
\$26.00

Taste of the Northwest (↓ G)

garlic herb fresh catch, creamy lemon dill sauce, seasonal vegetables, fingerling potatoes
dessert: seasonal tarts
market price

From the Garden (V, *VG)

basil-parmesan pesto grilled portobello mushrooms, saffron scented vegetable paella,
tomato-basil relish
dessert: lemon ricotta cake
\$25.00

Steak and Frites (↓ G)

grilled bistro steak, French fries, seasonal vegetables, fried leeks, sauce foyot
dessert: flourless chocolate cake
market price

HOT ENTRÉE BUFFETS



Tuscan Chicken (* ↓ G)

roasted rosemary lemon chicken, seared garlic polenta cakes, candied baby carrots, cremini mushroom vegetable ragout

dessert: assorted mini tarts

\$30.00

Harvest Chicken

grilled chicken breast, gnocchi, seasonal vegetable mash, preserved lemon, thyme jus

dessert: lemon olive oil cake

\$30.00

Lynchburg Barbecue

smoked pork tenderloin, braised green beans, smoked gouda mac and cheese, watermelon slices, whiskey barbecue sauce

dessert: Coca Cola cake

\$31.00

Mushroom Ravioli (V)

jumbo mushroom ravioli, pesto parmesan cream sauce, sun-dried tomatoes, basil, shaved parmesan

dessert: cannoli

\$27.00

Grilled Vegetable Tower (VG, ↓ G)

marinated and grilled seasonal vegetables, tri-colored Colorado quinoa pilaf, roasted red pepper coulis, fried leeks, balsamic

dessert: coconut macaroons

\$27.00

SNACKS & SWEETS



Mixed Nuts & Pretzels

\$4.00 per person

Tiger Party Mix

\$4.00 per person

Whole Fruit

\$4.00 each

House-Made Salsa & Guacamole

served with tortilla chips

\$6.00 per person

Individually Bagged Kettle Chips or Popcorn

\$4.00 each

Colorado Kernel Buttered Popcorn

\$4.00 per person

Colorado Kernel Caramel and Cheddar Cheese Blend

\$8.00 per person

Assorted Cliff Bars

\$4.00 each

SNACKS & SWEETS



Cookies (*VG, *↓G)
assorted options available
\$26.00 per dozen

Coconut Macaroons (VG, ↓G)
\$26.00 per dozen

Brownies
choice of: chocolate, cream cheese, or raspberry cream
cheese \$26.00 per dozen

Flourless Chocolate Cake
Grand Marnier macerated berries
\$34.00 per cake (8 Slices)

Salted Caramel Cheesecake
crispy rice puffs, chocolate drizzle
\$34.00 per cake (12 Slices)

Individual Lemon Tart
house-made lemon curd, sweet butter crust, fresh berries
\$7.00 per person

Cupcakes (*VG, *↓G)
choice of: assorted cupcakes, mini cupcakes, cake pops
\$27.00 per dozen

Mini Dessert Bars (*VG, *↓G)
Assorted options available
\$24.00 per dozen

BEVERAGES



Elevation Coffee Full Service
Regular, Decaf, Numi Tea Service, and Iced
Water
\$7.00 per person

Elevation Coffee Service
Regular or Decaf
\$5.00 per person

Numi Tea Service
\$5.00 per person

Hot Chocolate
\$5.00 per person

Hot Cider
\$5.00 per person

Refresh Coffee Service
\$5.00 per person

Lemonade
\$20.00 per gallon (serves 16)

Iced Tea
\$20.00 per gallon (serves 16)

Iced Water
\$4.00 per gallon (serves 16)

Assorted Bottled Juices
\$4.00 each

Bottled Water
\$4.00 each

Assorted Canned Sparkling Waters
\$4.00 each

Assorted Canned Sodas
\$4.00 each

Coffee To-Go
includes cups, napkins, sweeteners, stir sticks,
and creamer
choice of regular, decaffeinated
Numi teas with hot water
\$80.00 per box (serves 10-12)

Spa Water
Flavor Infused Iced Water
\$9.00 per gallon (serves 16)

Agua Fresca
\$31.00 per gallon (serves 16)

Our coffee and teas are fair trade.

FROM ME TO YOU



Includes plates, napkins, utensils

Study Break

energy bars, whole fruit, house-made trail mix, hummus, veggies and sparkling water

\$24.00

Snack Pack

whole fruit, domestic cheese, crackers, charcuterie, seasonal chutney, sparkling water

\$24.00

Happy Birthday!!

house-made 9" round decorated birthday cake and greeting card

\$44.00 (serves 8-10 people)

Movie Night

assorted candy, popcorn, snacks, two-liter bottle of soda

\$25.00

Cookies and Cocoa

Bon Appétit coffee mug and bag, hot cocoa mix, marshmallows, peppermint stick,

3 house-made chocolate chip cookies

\$24.00

Personal Cheesecake

choice of: vanilla, strawberry, or chocolate

\$35.00 (serves 8-10 people)

Cookie Basket

one dozen house-made cookies

\$30.00

Cupcake Basket

one dozen house-made cupcakes

\$30.00

Brownie Basket

one dozen house-made brownies

\$30.00

STUDENT MENU



Only Colorado College Students are permitted to order from this menu. You may use your Tiger Bucks or credit card for express pick-up only

Prices are per person unless otherwise noted

Chili Cheese Fries or Tater Tots

cheddar cheese, bacon lardons, green onion, sour cream, pickled jalapenos, black olives
choice of: beef or vegan chili

\$18.00 (serves 2)

City Doggs

Seattle - cream cheese, caramelized onions, mustard, fresh jalapeno

New York - brown mustard, sauerkraut, onion

Chicago - yellow mustard, sweet relish, onion, tomato, sport pepper, celery salt, pickle

\$9.00 each

Chicken Tenders and Fries

ketchup, honey mustard

\$12.00 (3 per person)

Mini Corn Dogs and Fries

ketchup, yellow mustard

\$10.00 (5 per person)

Pizza

16" pizza with house-made marinara and five cheese blend (8 slices per pie)

cheese \$17.00

pepperoni \$19.00

margherita \$22.00

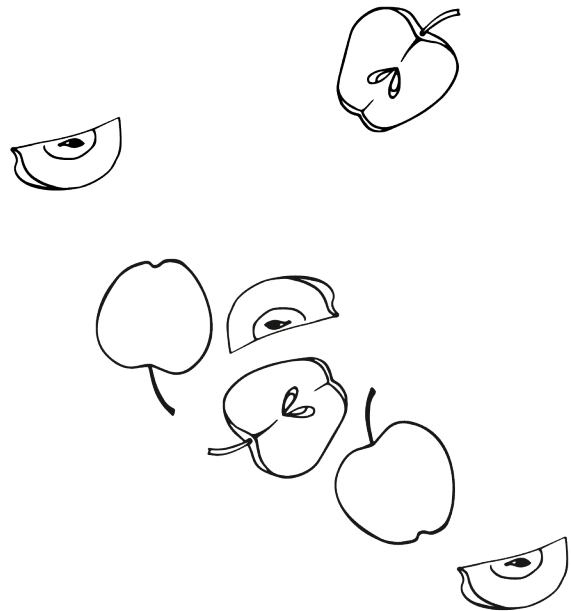
Hawaiian \$25.00

meat lovers \$27.00

vegetarian combo \$27.00

+ toppings available for \$3.00 per item, per pizza

NOTES



BON APPÉTIT
MANAGEMENT COMPANY

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