



THE UNIVERSITIES
AT SHADY GROVE

Presents

Bon Appétit Catering Menu

At Bon Appétit, we recognize the great power and importance of food. We are known for our culinary expertise and commitment to socially responsible practices:

- *Cooking our food from scratch using fresh seasonal ingredients.*
- *Serving great tasting, authentic and nutritious food that exceeds the expectations of our clients including vegetarian, vegan, and international diners.*
- *Recognizing that every client we serve is unique by creating tailored food programs for each.*
- *Serving a wide variety of menu items at each meal, every day.*
- *Keeping things fresh, fun, and interesting-you won't find a cycle menu with us.*

Bon Appétit... Food Services for a Sustainable Future.

*For additional information and catering arrangements, please contact:
Bon Appétit | 301-738-6321 | Sg-Catering@umd.edu*

Our Breakfast Selection

CONTINENTAL BREAKFAST

Fresh baked Muffins, Bagels & Pastry, Orange, Cranberry, Apple Juice & Water,
Freshly brewed Coffee, Decaf, and Hot Water with Assorted Teas

\$6.00 per person

SUNRISE BREAKFAST

Fresh baked Muffins, Bagels & Pastry, Fresh Sliced Fruit Platter, Orange, Cranberry, Apple
Juice & Water, Freshly brewed Coffee, Decaf, and Hot Water with Assorted Teas

\$6.95 per person

FRESH START BREAKFAST

Scrambled Egg Whites with Salsa, Chives & Cheddar Cheese, Home Fried Potatoes, Turkey
Sausage, Fresh Fruit, Granola & Low fat plain Yogurt, Freshly brewed Coffee, Decaf, and
Hot Water with Assorted Teas, Orange, Cranberry, Apple Juice & Water

\$9.50 per person

GOOD MORNING BREAKFAST

Fresh baked Muffins, Bagels & Pastry, Scrambled Eggs with Chives & Cheddar Cheese,
Home Fried Potatoes, Maple Bacon or Pork Sausage, Fresh Sliced Fruit, Assorted Flavored
Yogurts, Freshly brewed Coffee, Decaf, and , Hot Water with Assorted Teas: Orange, Cran-

berry, Apple Juice & Water

\$10.00 per person

GOOD MORNING BREAKFAST

Scrambled Eggs with Chives & Cheddar Cheese, Home Fried Potatoes, Maple Bacon or Pork
Sausage, Buttermilk Pancakes with Warm butter and Maple Syrup, Freshly brewed Coffee,
Decaf, and Hot Water with Assorted Teas: Orange, Cranberry, Apple Juice & Water

\$10.50 per person

Our Breakfast Selection- Continued...

A LA CARTE INDIVIDUALLY WRAPPED BREAKFAST SANDWICHES

Choice of Sausage, Egg and Cheese, Bacon, Egg, and Cheese, or Egg and Cheese Sandwiches served on a Bakery Croissant or English muffin - \$4.00 per person (*Min. order of six*)

SEASONAL FRESH FRUIT TRAY

(Serves -15 ppl.) \$27.00 per platter

ASSORTED PASTRY BASKET

An assortment of Fresh Baked Muffins and Pastries \$16.00 per Dozen

ASSORTED BAGEL BASKET

Served with whipped Butter, Cream Cheese & Jams \$15.00 per Dozen

HOT OATMEAL

Served with Brown Sugar, Cinnamon and Raisins \$1.50 per person

INDIVIDUAL COLD CEREAL BOWLS

Served with Whole, Skim or Soy Milk \$2.50 per person

CEREAL BARS

Nutri-grain and Granola bars \$1.35 per person

INDIVIDUAL FRUITED YOGURT CUP

\$1.50 per person

COFFEE & TEA SERVICE - \$2.50 per person

ASSORTED BOTTLED JUICE OR WATER - \$1.50 per person

Our Bakery Selection

PETIT SWEETS

(minimum ½ doz. Each)

Mini Éclairs, Mini Opera Cakes, Lemon Tarts, Mini Fresh Fruit Tarts
and Mini Cream Puffs and Passion Fruit

\$19.50 per dozen

ALL THINGS CHOCOLATE

(Minimum ½ doz. Each)

Chocolate Brownies, Chocolate Diamonds, Double Chocolate Cookies
and Chocolate Chip Cookies

\$ 10.50 per dozen

BAR RETREAT

(Minimum ½ doz. Each)

An assortment of Lemon Bars, Chocolate Chip Squares,
Blondie's Rocky Road, Pecan Bars and Coconut Squares

\$14.50 per dozen

COOKIE JAR

Chocolate Chip, Oatmeal, Peanut Butter and Macadamia Nut, Sugar Cookies

\$10.50 per dozen

Our Beverage Selection

HOT STUFF

Freshly Brewed Pura Vida Organic Coffee Regular & Decaffeinated

\$14.50 per gallon

Air Pots of Regular/Decaffeinated Coffee

\$8.00 per air pot (serves 8 to 10)

Hot Chocolate with Mini Marshmallows

\$12.50 per gallon

JUICE BAR

Assorted Orange, Cranberry, Grapefruit and Apple Juices

\$12.00 per gallon

H₂O

Bottled Mineral and Assorted Flavored Sparkling Waters

\$ 1.50 each

THIRST QUENCHING

Lemonade and Unsweetened Ice Tea & Sparkling Cranberry Punch

\$13.65 per gallon

SODA & JUICE SERVICE

Canned Regular, Diet and Decaffeinated Sodas
served with Bottled Waters or Bottled Fruit Juices

\$ 1.50 each

Light Fare Lunch Selections

GREEK SALAD

Fresh Romaine tossed with Feta Cheese, Kalamata Olives, Plum Tomatoes, Red Onion, Pepperoncini, and a house prepared Oregano Vinaigrette

\$9.95 per person, add chicken \$2.00

COBB SALAD

Freshly chopped house roasted Breast of Turkey, Bacon, Tomato, Hard-boiled Egg, Bleu Cheese, Green Onion, Roasted Corn and Avocado on a Bed of Garden Greens, served with a Creamy Vinaigrette \$10.95 per person

SALAD NIÇOISE

Albacore tuna with Niçoise Olives, Green Beans, Hard-boiled Egg Wedges, Capers and Cherry Tomatoes on a Bed of Romaine and Potatoes with our house prepared Creamy Herb Dressing

\$10.75 per person

GRILLED SOUTHWEST CHICKEN SALAD

Peppery Grilled Chicken tossed with Romaine, Cherry Tomatoes, Scallions, and Black Beans, dressed with a Fresh house prepared Poblano Chili Dressing, garnished with Homemade

Tortilla Chips \$11.95 per person

ASIAN CHICKEN SALAD

Our all-time favorite...tender strips of Chicken on a Bed of Greens with julienne Snow peas, Scallions, Rice Noodles, Water Chestnuts, Bamboo Shoots and our house prepared

Soy-Sesame Dressing, garnished with crispy lo-mien

\$11.25 per person

Light Fare Lunch Selections Continued...

ANTI PASTI SALAD

Marinated and Grilled Vegetables, sliced Genoa Salami, Slow Roasted Garlic Tomatoes, Kalamata Olives, Roasted Peppers, Fresh Mozzarella and Albacore Tuna, served with Toasted Herb Focaccia \$12.95 per person

THAI BEEF SALAD

Thinly sliced, Ginger-marinated Beef with a spicy Peanut Dressing, Snow Peas, Bean Sprouts, and Cucumbers served on Red Cabbage and Romaine \$12.50 per person

GARDEN SALAD

Cherry Tomato, Cucumber, Red Onion, Carrots, Red & Green Pepper over mixed organic greens \$8.95 per person

FRESH FRUIT SALAD

Fresh Seasonal fruit and cottage cheese served over Bibb lettuce \$8.95 per person

** Ask about our many other Savory & Salad Combinations
All salads are served with assorted rustic & artisan breads and butter; a choice of freshly baked cookies, brownies, or bars; and assorted sodas and water, lemonade, or iced tea.*

Sandwich selection

THE MANHATTAN DELI PLATTER

Thinly sliced house roasted Roast Beef and breast of Turkey, Baked Ham, Salami or Pepperoni with Aged Cheddar, Natural Swiss, or Provolone Cheese, served with freshly baked Italian Bread, Assorted Sliced Breads and Rolls, and House or Pasta Salad - \$13.50 per person

THE ALL AMERICAN

House roasted Roast Beef and Breast of Turkey, Baked Ham, House prepared Tuna and Egg Salads, American Cheese, Jack Cheese, and Swiss Cheese, served on assorted sliced fresh breads and rolls, Potato Salad, and Pickles - \$12.50 per person

PANINO MIO

House roasted Smoked Turkey and Medium Rare Roast Beef, Grilled Eggplant, or Capiacola with Fresh Spinach, Basil, Fresh Mozzarella, Sun-dried Tomatoes and Pesto Tapenade, served with a choice of freshly baked breads (Rosemary Focaccia, Multi Grain, and Panini) served with a Sicilian Marinated Vegetable Salad - \$ 12.30 per person

WRAP EXTRAVAGANZA

Chicken Caesar, Asian Chicken, Cajun Chicken, Tex-Mex Tortilla, Peppered Beef Wrap, Roast Beef Wrap with Horseradish Coleslaw Southwestern Turkey, Greek Salad Wrap, Black Bean Fajita Wrap - \$ 11.25 per person

SANDWICHES

Croissant Club Roast Beef with Herbed Boursin & Onion Marmalade, Turkey & Swiss with Cranberry Mayo, Ham & Swiss, Tuna, Marinated Grilled Portabella Mushroom with Caramelized Onion, Roasted Vegetable, Panini Tomato Basil & Mozzarella
\$11.25 per person

Vegetarian, Vegan and "low carb" options available upon request. All lunches Served with Mediterranean Pasta Salad or Chef's House Salad a choice of freshly baked cookies brownies or bars, potato chips and assorted sodas and water.



One dish & salad

(\$13.00 PER PERSON)

PASTA MANETTA

Penne Pasta tossed with Sautéed Vegetables, Caramelized Onions
and Crumbled Gorgonzola Cheese

Add Chicken \$2.00 Add Shrimp \$3.00

LASAGNA

Meat or Vegetarian served with Garlic Bread

CAJUN CHICKEN AND PASTA

Blackened Chicken Strips tossed with Bell Peppers,
Gorgonzola Cream Sauce served over Rigatoni Pasta

MACARONI AND CHEESE

Rustic Bread Basket

EGGPLANT PARMESAN

With Garlic Bread

Served with a House Salad with Ranch Dressing & Balsamic Vinaigrette

Ice Tea or Lemonade, Assorted Cookies

Themed Lunch Buffets

PAN ASIAN EXPRESS

Vegetable Egg Rolls, Teriyaki Chicken served on a bed of Vegetable Noodle Salad

Served with Asian Slaw and Sliced Fruit.

\$13.50 per person

SOUTH OF THE BORDER

Chilled Cilantro Lime Marinated Chicken on a bed of mixed greens,

Shredded Monterey Jack, Red Onion, Chili's, &Olives

Served with Tortilla Chips, Soft Flour Tortillas, Guacamole,

Sour Cream and Poblano Vinaigrette

\$14.00 per person

ITALIANO

Chilled Marinated Chicken Breast Fanned on a Bed of Orzo Pasta with Diced Carrots,
Radishes, Parsley, Tomatoes and Lemon Herb Vinaigrette served with a Roasted Red Pepper

Salad garnished with Black Olives

\$14.00 per person

Served with assorted rustic & Artisan breads ice tea or lemonade cookies and brownies

Vegetarian, Vegan and "low carb" options available upon request.

Reception hors d'oeuvres

GARDEN VEGETABLE DISPLAY

An assortment of fresh garden vegetables displayed market basket style with two savory dips
\$2.50 per person

GRILLED SEASONAL VEGETABLE DISPLAY

An array of fresh vegetables marinated and grilled, served with a choice of dipping sauces
\$3.50 per person

INTERNATIONAL & DOMESTIC CHEESE BOARD

An array of Domestic cheeses and served with crackers - \$ 4.95 per person

ANTIPASTO DISPLAY

Prosciutto, pepperoni, salami, fontina, mozzarella, olives, sun dried tomato tapenade, roasted peppers and a white bean dip with Toasted Focaccia - \$ 5.95 per person

MIDDLE EASTERN PLATTER

Hummus, Baba Ghanoush, tzatziki, stuffed grape leaves, feta cheese, tomato, Greek olives, and toasted pita points - \$ 5.95 per person

TORTILLA PLATTER

Homemade Tortilla Chips with Tomatillo Salsa, Pico de Gallo & Guacamole
\$3.95 per person

BRUSCHETTA BAR

Top your own crispy baguette with, (Select Three) Tomato Basil, Wild Mushroom, or Gorgonzola, Chèvre with Artichoke & Parsley, Roasted Red Pepper or Kalamata Olive tapenade.

\$4.95 per person

ASSORTED MINI SANDWICHES PLATTER

Select Three of the following Miniature Sandwiches: Roasted Vegetable with Sun Dried Tomato spread, Turkey with Cranberry Relish, Ham with Honey Mustard, Roast Beef with Brie & Sweet Onion Marmalade or Tarragon Chicken Salad - \$19.95 per dozen

a la carte hors d'oeuvres

(2 PIECES PER PERSON)

HOT SKEWERS

BEEF, CHICKEN OR SHRIMP

Sate Soy Marinade with Spicy Peanut Sauce, Yakitori,
Topped with Scallion & Sesame Tamari Sauce, Moroccan Turmeric Rub with Yogurt Mint
Sauce, Tandoori, Indian Spiced with Cucumber Raita, Chipotle with barbecue Sauce

\$2.75 per person

SAUSAGE

Chorizo with Red Onion & a Chili Aioli, Andouille with Red Bell Peppers & Red Pepper Aioli
Italian with Peppers & Onions and a Marinara Sauce

\$2.50 per person

COLD SKEWERS

Tomato, Basil & Mozzarella Seasoned with Garlic Olive Oil,
Tortellini Pasta with Marinara & Pesto Cream Dips, Jicama & Pineapple dusted with ground
chili, Seasonal Fruit yogurt honey dip

\$2.50 per person

SPREADS & DIPS

(Served with Crispy Pita or Toasted Focaccia)


Kalamata Olive, Sun dried Tomato, White Bean, Eggplant Caviar, Baba Ghanoush,
Red Pepper, Walnut & Pomegranate, Hummus, Red Pepper Hummus

\$2.00 per person

WARM DIPS

Spinach & Artichoke, Artichoke & 2 Cheeses, Walnut & Goat Cheese - \$2.00 per person

Cheddar & Crab - \$3.50 per person



a la carte hors d'oeuvres
Continued...

BRUSCHETTA

(Served with toasted ciabatta or Focaccia)

Roma Tomato & Gorgonzola, Roasted Red Pepper & Mozzarella, Tomato Basil,
Feta & Parsley, Mushroom Ragout, Artichoke Pesto

\$2.50 per person

MUSHROOM CAPS

Italian Sausage, Spinach & Cheese, Bleu Cheese, Sherry Mushroom

\$1.75 per person

EMPANADAS

Spicy Beef with Salsa Rojo, Shredded Chicken Cilantro Cream, Black bean & Cheese Salsa
Fresca, Spinach & Feta with Dill Sour Cream, Curry Potato & Pea with Cucumber Raita

\$3.50 per person

TAQUITOS

Shredded Chicken, Pork or Beef Black bean & Queso Fresh Served with
Salsa Rojo & Cilantro Cream

\$3.50 per person

BRIE

Topped with Dried Cranberries & Candied Pecans En Croute (puff pastry) with
Apricot Preserves, Raspberry or Black Berry or Fig Jam

\$3.50 per person, Minimum order ten ppl.



a la carte hors d'oeuvres

Continued...

ROLLS/PHYLLO & PASTRY CUPS

Vegetable or Shrimp Spring Rolls, Shrimp Shu Mai Quesadillas of Black Bean, Chicken or Wild Mushroom, Phyllo Cups filled with a choice of: Exotic Mushrooms, Lamb & Raisins, Goat Cheese & Walnuts, Hoi sin Duck, Spinach & Caramelized Onions Tomato & Artichoke

\$2.75 per person

MINI QUICHE

Bacon & Cheddar, Caramelized Onion, Chorizo Sausage, Ham & Swiss, Tomato Basil, Spinach, Mushroom

\$2.00 per person

POLENTA BITES

Lightly fried & topped with: Roasted Red Peppers, Sun dried Tapenade, Eggplant Caviar, Black Olive Tapenade, Gorgonzola & Pine Nuts

\$2.25 per person

PROSCIUTTO

Wrapped Figs with Gorgonzola & Walnuts, Wrapped Asparagus, Melon

\$3.50 per person

FRITTERS

Fresh Artichoke Heart with Lemon Parsley Aioli,
Vegetable Tempura with Soy Sesame Dipping Sauce,
Corn & Red Pepper with a basil herb rémoulade,
Risotto with Mozzarella and marinara dipping sauce

\$3.00 per person



a la carte hors d'oeuvres
Continued...

CHICKEN TENDERS

Lightly Breaded and Flash fried served with a choice of: BBQ Sauce, Blue Cheese, Honey

Mustard, Sweet & Sour, Chipotle Salsa, Spicy Mambo Sauce

\$3.00 per person

POTATO BITES

New Potatoes filled with a choice of: Eggplant Relish, Sour Cream & Chives Bacon & Cheddar

\$1.75 per person

SEAFOOD

Crab Cakes served on Choice of Toasted butter Ficelles Topped with

Cajun Rémolade or Roasted Red Pepper Mayo Scallops wrapped in Bacon Coconut Shrimp

with Mango Chutney Tuna Tartar on Wasabi Crackers or

Wonton Crisps Thai Curry Tuna Kebobs with Pineapple Salsa

\$4.00 per person

Buffet Dinner Selections

CHICKEN MARSALA RUSTICA

Boneless Breast of Chicken sautéed in a Marsala Wine with Whole Mushrooms.

Served with Rosemary roasted Potatoes and a Balsamic glazed Vegetable Platter

\$ 21.00 per person

TERIYAKI GLAZED WILD SALMON

Served with Jasmine Jeweled Rice and Vegetable Kebabs

\$ 26.00 per person

PAN SEARED TALAPIA

With wild Mushrooms and Julienne Vegetables, and Golden Risotto Cakes

\$ 29.00 per person

INNER HARBOR CRAB CAKES

Broiled to perfection with a roasted red pepper Remoulade,

Corn and Onion Custard and Pineapple Fennel Slaw

\$ 28.00 per person

MEDALLIONS OF BEEF TENDERLOIN

with Cognac Cream Sauce and Spring Onion infused Whipped Potatoes and

Garden Baby Vegetables.

\$30.00 per person

Dinners are served with Soup du Jour or House Salad, Rustic & Artisan breads, coffee service and a choice of gourmet desserts. Vegetarian, Vegan and "low carb" options available upon request.

Boxed Lunch Selection

STANDARD BOXED LUNCH

Sandwiches Select from the menu below:

Ham & Swiss, Turkey and Cheddar, Med. Rare Roast Beef and Provolone, Roasted Vegetable with a Fresh Fruit, Cookie, Bag of Chips and Canned Soda or Bottled Water

\$8.50 per person

EXECUTIVE BOXED LUNCH

Sandwich Select from the menu below:

Turkey and Brie with Cranberry Mayo, Roast Beef and Havarti with Caramelized Onion, Hummus and Sprouts, Balsamic Roasted Vegetable Wraps, Boxed Lunch Includes Fresh Fruit Salad, Pasta Salad, Cookie, and Canned Soda or Bottled Water

\$11.50 per person

BOARD ROOM BOXED LUNCH/ SALAD SELECTIONS

Select one from the menu below (\$13.50 per person):

Cobb Salad with Crisp Lettuce topped with Turkey, Ham, Bacon, Tomato, Egg, and Crumbled Bleu Cheese

Spinach Salad with Balsamic Marinated Chicken Breast, Roasted Red Peppers, Diced Red Onion, Pecans, Bacon, and Gorgonzola

Cuban Pork Tenderloin Salad with Red Cabbage Slaw

Greek Flank Steak Salad with Grape Leaves, Feta and a Garlic Yogurt Cucumber Dressing

Vegetarian Salad with an array roasted Vegetables tossed in a Tomato Basil Vinaigrette Served with Wild Greens and topped with Asiago Cheese

Classic Chicken Caesar Salad with Crispy Hearts of Romaine, Parmesan Cheese, Croutons and a house made Caesar Dressing

All Salads Served with a Fresh Fruit Salad, Gourmet Carmel Nut Brownies and Flavored Bottled Water or Soda

Dessert selection

Seasonal Fruit Tarts - \$4.50 each

Chocolate Mousse Cake - \$4.50 per person

Fresh Berry Trifle - \$4.50 per person

Tiramisu - \$4.00 per person

Chocolate Volcano - \$5.00 per person

Bread Pudding - \$4.00 per person

Pumpkin Bread Pudding - \$4.00 per person

Chocolate Bread Pudding - \$4.00 per person

Apple Carmel Bread Pudding - \$4.00 per person

Bread Pudding - \$4.00 per person

PIES (SERVE 8) \$28.00

Key Lime, Banana Cream, Chocolate, Pecan

Chocolate, Apple, Peach

SHEET CAKES

Full Sheet (Serves 60-70) \$95.00

Half Sheet (Serves 25-35) \$70.00

Ten Inch Cake (Serves 12) \$35.00