bon appetit catering

university of san francisco
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continental breakfasts

the traditional continental
freshly brewed french roast coffee, regular and decaffeinated; an assortment of herbal and flavored specialty teas and hot water; choice of orange, cranberry, or passion-guava juice; assorted danishes, muffins, and croissants; and assorted jams and butter
$5.75 per person
add fresh sliced fruit
$2.00 extra per person

the “healthy options” continental
freshly brewed french roast coffee, regular and decaffeinated; an assortment of herbal and flavored specialty teas and hot water; choice of orange, cranberry, or passion-guava juice; assorted danishes, muffins, bagels, and croissants; assorted jams, cream cheese, and butter; assorted yogurts; and fresh sliced fruit
$8.75 per person

the bagel bar
freshly brewed french roast coffee, regular and decaffeinated; an assortment of herbal and flavored specialty teas and hot water; choice of orange, cranberry, or passion-guava juice; assorted bagels served with cream cheese, butter, peanut butter and jam
$6.50 per person
add smoked salmon, capers, chopped red onions, and diced tomatoes
$3.00 extra per person

boxed breakfasts
fresh bagel with cream cheese, mini yogurt and granola parfait, a banana with peanut butter and bottled orange juice
$7.25
cup of dry cereal, pint of milk, a banana with peanut butter, fruit salad, and bottled orange juice
$7.25
freshly baked choice of pastry with jam and butter, mini yogurt and granola parfait, a banana with peanut butter and bottled orange juice
$7.25

ham & swiss croissant box
flaky butter croissant filled with ham and swiss cheese, fresh cut fruit salad, individual yogurt, a bottle of orange juice, and a hard-cooked egg on the side for protein energy to last you all morning
$9.75
enhance your continental breakfast with:

scrambled eggs
with diced tomato and shredded cheese garnish
$2.00 per person

buttermilk waffles, French toast, or pancakes
served with maple syrup and butter
$2.00 per person

bacon, sausage, or black forest ham
2 strips bacon, 2 links sausage, or 1 piece ham
$2.00 per person

cinnamon vanilla oatmeal
with raisins and brown sugar
$1.75 per person

power wraps
a fresh flour or whole wheat tortilla served cold and rolled with peanut butter, banana, honey, and granola, and cut into bite sized pieces
$4.00 per roll (6 pieces)

deep dish quiche
lorraine, florentine, broccoli, mushroom, and asparagus
or
have us create a custom quiche for you!
$20.00 per pie (8 slices)

breakfast sandwiches and tacos
your choice of the following varieties:
bagel, biscuit, tortilla or croissant with:
egg, bacon, and cheddar cheese
egg, country sausage patty, and provolone cheese
egg, black forest ham, and swiss cheese
egg, spinach, tomato, and jack cheese
served with hot sauce and house-made salsa
$3.00 per person
hot breakfasts

the bayside buffet
freshly brewed french roast coffee, regular and decaffeinated; hot water with an assortment of herbal and flavored specialty teas; orange juice; breakfast breads; sliced seasonal fruit; scrambled eggs with tomatoes and cheese; french toast or pancakes; home-style potatoes or hash browns; and bacon or sausage
$11.00 per person

the “healthy options” bayside buffet
freshly brewed french roast coffee, regular and decaffeinated; hot water with an assortment of herbal and flavored specialty teas; orange juice; breakfast breads; sliced seasonal fruit; scrambled eggs with tomatoes and cheese; french toast or pancakes; home-style potatoes or hash browns; bacon, country ham, or sausage; cinnamon vanilla oatmeal with raisins and brown sugar; assorted dry cereals with 2% milk and assorted yogurts with granola
$13.00 per person

the “gourmet” bayside buffet
freshly brewed french roast coffee, regular and decaffeinated; hot water with an assortment of herbal and flavored specialty teas; orange juice; breakfast breads and pastries; sliced seasonal fruit; scrambled eggs with spinach, mushrooms, tomatoes and cheese; french toast with raspberry compote or pecan pancakes with orange-maple butter; home-style potatoes or hash browns; bacon, country ham, or sausage; warm flour tortillas; and biscuits with sausage gravy
$15.00 per person
signature sandwiches
includes chips, choice of salad, cookie or brownie, and canned soda or bottled water

sicilian chicken focaccia
marinated and grilled chicken breast on herbed focaccia with an artichoke tapenade, sundried tomato pesto, lettuce and roma tomatoes
$12.00

tuna salad sandwich
albacore tuna lightly tossed in a horseradish lemon mayonnaise with lettuce and tomatoes on a flaky croissant
$12.00

provence picnic baguette
prosciutto or ham and brie on a baguette with apple chutney, green onions and dijon mayonnaise
$12.00

carved roast turkey
with cranberry-orange relish, sage mayo, provolone cheese, lettuce, and tomatoes on a ciabatta roll
$12.00

house roasted beef
cooked rare, sliced thinly, and topped with brie cheese, caramelized onions, lettuce, and a horseradish aioli on a sourdough roll
$12.00

grilled vegetable focaccia
herb-grilled bell peppers and onions, tomatoes, and fresh marinated mozzarella, with an olive tapenade and lemon-garlic aioli on focaccia
$12.00

spicy tofu pita
grilled spicy tofu with hummus, lettuce, tomato, green onions, and sesame mayonnaise in a pita pocket
$12.00

choose from our mediterranean orzo salad, potato salad, cucumber-tomato salad, whole fruit, or fruit salad
classic sandwiches
served on white, wheat, or sourdough sliced bread, french roll or dutch crunch roll
$9.00 each

roast beef
with lettuce, tomato, and cheddar
includes chips, cookie, and canned soda or bottled water

turkey
with lettuce, tomato, and provolone cheese
includes chips, cookie, and canned soda or bottled water

ham
with lettuce, tomato, and swiss cheese
includes chips, cookie, and canned soda or bottled water

mixed grilled veggies
with lettuce, tomato, and jack cheese
includes chips, cookie, and canned soda or bottled water

“small is the new big”
a smaller version of any of our classic sandwiches on a demi-loaf or mini croissant
includes chips, cookie, and canned soda or bottled water
$5.00 each

lunch “on the go”

the undergrad
choice of classic sandwich, chips or fruit, cookie, and canned soda or bottled water
$13.00

the graduate
choice of signature sandwich, side salad, whole fruit, chips, decadent chocolate brownie, and a cold beverage
$14.00

the doctorate
choice of signature sandwich, two side salads, kettle chips, triple chocolate brownie or jumbo cookie, and a cold beverage
$15.00

soup of the day, sandwich and salad
An assortment of classic sandwiches or our classic, served with our homemade soup of the day (vegetarian or non), and a tossed garden salad with a fresh baked roll and butter, choice of dressing, cookie or brownie, and canned soda or bottled water (minimum order of 15 guests)
$16.00
signature sandwich wraps
served with choice of side salad or chips, cookie or brownie, and canned soda or bottled water

roast beef
with bleu-cheese mayonnaise, marinated sweet red onions, and green leaf lettuce rolled in a sundried tomato tortilla
$11.00

turkey
with cranberry mayonnaise, roma tomato, provolone cheese, and green leaf lettuce rolled in a soft flour tortilla
$11.00

black forest ham
with honey dijon mayonnaise, swiss cheese, roma tomato, and romaine lettuce rolled in a spinach tortilla
$11.00

gрilled veggies
with pesto cream cheese, roma tomatoes, and romaine lettuce rolled in a whole wheat tortilla
$11.00

salad wraps
served with choice of side salad or chips, cookie or brownie, and canned soda or bottled water

the california cobb
mixed greens, roast turkey, dried cranberries, blue cheese, red onion, bacon (optional), and diced egg lightly tossed in our classic ranch dressing and wrapped up in your choice of tortilla
$12.00

the chicken caesar
hearts of romaine tossed with parmesan cheese, house made croutons, and lemon-herb grilled chicken breast lightly tossed in our signature caesar dressing, and wrapped up in your choice of tortilla
$12.00

the greek
leaf lettuce, diced tomatoes and cucumbers, feta cheese, and kalamata olives tossed in a light lemon-oregano vinaigrette, and wrapped up in your choice of tortilla
$12.00
salads

entree salad includes salad, freshly baked artisan roll, decadent chocolate brownie and canned soda or bottled water

chicken antipasto salad
- tender roasted chicken with marinated mushrooms, roasted pepper, and tortellini salad served on a bed of field greens with herb vinaigrette
- $12.00

roasted salmon salad
- roasted salmon fillet with a marinated cucumber salad on a bed of baby greens with creamy dill dressing
- $12.00

flaked albacore tuna nicoise salad
- Fresh flaked albacore tuna, green beans, potato slices, hard-boiled egg, and roma tomatoes tossed with lemon caper vinaigrette and served on a bed of field greens
- $12.00

brazilian steak salad
- chimichurri marinated flank steak with sliced cucumbers, tomatoes and red onion, garnished with crispy tortilla strips and a black bean and corn salsa, served on a bed of baby greens with cilantro lime vinaigrette
- $12.00

portobello salad
- roasted balsamic glazed portobello mushrooms with a marinated vegetable salad served on a bed of baby spinach with balsamic vinaigrette
- $11.00

el greco salad
- romaine hearts, cucumbers, tomatoes, shaved red onions, kalamata olives, roasted peppers and feta cheese with a lemon-oregano vinaigrette
- $11.00

caesar salad
- hearts of romaine sprinkled with house made croutons and grated parmesan cheese tossed in a romano caesar dressing
- add chicken for $2.00 more
- $9.00

spinach salad
- baby spinach, mandarin orange segments, red onion, mushrooms, hard-boiled egg slices, and roma tomatoes with a balsamic vinaigrette
- add bacon for $1.00 more
- $10.00

classic cobb salad
- diced chicken breast, bacon, tomatoes, hard boiled eggs, cucumbers, blue cheese, green onions and seasonal avocado
- on a bed of mixed field greens and romaine lettuce served with house-made ranch dressing
- $12.00

pasta rustica salad
- cheese tortellini with roasted peppers, sundried tomatoes, kalamata olives, and smoked mozzarella cheese in an italian herb vinaigrette
- $9.00
cold appetizers

antipasto kabob
tri-color cheese tortellini, marinated roasted tomato, kalamata olives and prosciutto ham on a skewer
$2.50 each

fig & goat cheese flatbreads
a swirl of goat cheese topped with a balsamic reduction, marinated slice of fig, and a garnish of finely chopped bacon on a focaccia bread round
$1.50 each

fig and caramelized onion puff
figs soaked in sherry accompanied by savory caramelized onions, combined with goat and cream cheese in a puff pastry then finished with fresh rosemary
$2.25 each

gorgonzola and cranberry puff
gorgonzola cheese, crushed walnuts and cranberries surrounded by a puff pastry shell, accented with a goat cheese rosette and topped with a ruby red cranberry
$2.50 each

goat cheese and sundried tomato crostini
sliced baguette topped with a sundried tomato tapenade and creamy goat cheese
$2.50 each

pepper seared ahi
served on a cucumber round with wasabi and pickled ginger
$3.25 each

shrimp ceviche
served in a fresh cucumber cup
$2.50 each

smoked chicken mousse tartlet
smoked chicken mousse piped into a freshly baked tart shell and garnished with a slivered almond
$2.50 each

smoked chicken crostini
sliced baguette topped with smoked chicken, papaya salsa, and cream cheese
$2.75 each
warm appetizers

asparagus mini quiche
asparagus spears and gruyere cheese in a tender short crust tartlet
$1.50 each

black bean empanada
black beans, corn, jalapeno chiles, and cilantro hand folded in a corn puff pastry
$1.50 each

caramelized onion fillo triangle
caramelized onions and walnuts with bits of blue cheese and bacon hand wrapped into fillo triangle
$1.50 each

mushroom profiterole
chopped fresh mushrooms, chopped walnuts, blended with cream cheese and seasonings, in a hand made mini cream puff
$1.50 each

roasted vegetable fillo flower
fresh vegetables roasted with 100% olive oil and boursin cheese wrapped in fillo dough
$1.75 each

seafood empanada
jalapeno/cheddar cheese flavored dough filled with seafood, black beans, corn, onions, red and green peppers and monterey jack cheese
$2.25 each

mini reuben
a perfect blend of lean corned beef, sauerkraut and swiss cheese layered in a flaky rye pastry puff
$2.00 each

butter pecan shrimp
large shrimp is butterflied and dipped in a mild butter pecan batter and rolled in an aromatic mixture of pecans, coconut and breadcrumbs and then hand-threaded on a 6” skewer
$3.00 each

mini veggie empanada
Onions, eggplant, peppers, sundried tomatoes, black beans, Monterey Jack and cheddar cheese in a jalapeno and cheddar cheese flavored dough
$1.75 each
dim sum

cashew chicken spring roll
a wonderful combination of chicken, cashews, and julienne chinese vegetables seasoned with a tangy oriental sauce and
wrapped in a delicate spring roll wrapper
$1.75 each

mini pork spring roll
light chinese spring roll wrapper filled with pork and asian veggies and spices
$0.75 each

veggie spring roll
a colorful mixture of chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger wrapped in a thin spring roll wrapper
$1.50 each

pork and shrimp potsticker
pork, shrimp, and fresh vegetables with a delicate blend of asian spices
$0.75 each

chicken and spinach potsticker
filled with chicken, spinach and an assortment of spices and vegetables blended together to bring a unique asian flavor
$0.75 each

vegetable potsticker
a crispy mix of vegetables, cabbage, carrots, onions, and celery nestled in a wonton wrapper
$1.25 each

panang shrimp
a large shrimp is marinated in a hot and spicy ground chili paste with hints of red curry, sautéed leeks and coconut cream,
then rolled into a crispy spring roll with a chinese parsley leaf peeking through for a dramatic presentation
$2.50 each

dim sum assortment
handmade assortment includes, lean pork potstickers, traditional shrimp siu mai dumpling, classic crab rangoon and crispy chicken wontons
$1.75 each
centerpiece displays

cheese board
a variety of domestic cheeses garnished with grapes and strawberries and served with sliced baguettes and crackers
$4.00 per person

seasonal fruit display
a variety of sliced seasonal fruit and berries
$3.00 per person

vegetable crudite
an assortment of fresh, crisp veggies served with our house-made ranch dressing
$2.75 per person

antipasto platter
imported italian meats and cheeses, grilled marinated vegetables, assorted olives, and pepperoncini served with sliced baguette
$3.00 per person

chips and salsa
crispy corn tortilla chips served with our house-made pico de gallo and tomatillo salsa
$3.00 per person

hummus and pita
roasted garlic hummus and sun-dried tomato hummus served with pita wedges
$3.50 per person

norwegian smoked side of salmon
beautifully decorated and served with chopped red onions, capers, lemon wedges, diced egg, creamy dill sauce, and mini baguettes
$6.00 per person
entrees

all entrees include choice of caesar, garden, or spring mix salad, cookies or brownies, ice water, and java service or iced tea

meat

center cut of sirloin
with fontina cheese mashers, braised seasonal greens, roma tomato provencal, pan roasted mushrooms, and mushroom au jus
$20.00

peppercorn crusted beef tenderloin
with blood orange marmalade, rosemary mashed potatoes, braised greens & orange-bay leaf jus
$22.00

grilled peppered natural beef filet mignon
served with point reyes blue and caramelized onion, roasted garlic mascarpone mashed potatoes, grilled asparagus, and a cabernet demi-glace
$23.00

pan roasted niman ranch pork chop
served with mission fig-potato tart, caramelized onions, braised savoy cabbage, and natural pan sauce
$21.00

poultry

maple cured free range breast of chicken
served with fall harvest mashed potatoes and roasted green beans with a cranberry-port reduction
$17.00

free-range chicken breast with poblano cream sauce
served with southwest roasted pepper rice, and a corn-black bean medley
$17.00

chicken saltimbocca
free-range chicken breast stuffed with provolone, prosciutto, and fresh herbs served with lemon-garlic broccoli, wild rice pilaf, and a creamy sage sauce
$17.00

harvest chicken
free-range chicken breast stuffed with dried apricots and cranberries, seasoned bread crumbs, and asiago cheese
served with walnut risotto and buttered green beans
$17.00

pomegranate duck breasts
seared duck breast sliced and served with brandied pomegranate sauce, lemon herb risotto, and haricot verts almondine
$19.00

pan-roasted duck breast
with caramelized pears and shallots in a pinot noir reduction, tender grilled asparagus spears with a meyer lemon vinaigrette, and herb roasted fingerling potatoes
$19.00
seafood

grilled wild alaskan king salmon fillet
with a morel butter sauce, grilled asparagus spears with a meyer lemon vinaigrette, and herb roasted fingerling potatoes

parmesan dusted wild atlantic salmon
with lemon pepper-dill cream sauce, rice and wheatberry pilaf, and grilled zucchini squash

porcini encrusted pacific halibut
over white polenta with sauté of wild mushrooms and fontina cheese

pan-seared wild atlantic salmon fillet
with grilled fennel and roasted tomato compote, angel hair pasta, and zucchini squash medley

macadamia nut crusted pacific halibut
with mango puree and scallion oil, island rice pilaf, and sugar snap peas

vegetarian

grilled eggplant napoleon
seared garlic polenta cake layered with vegetable ratatouille, arugula, basil, and a smoky romesco sauce

roasted vegetable lasagna
atop a swirl of roasted tomato sauce and alfredo sauce and served with a parmesan garlic croutini

tomato parmesiana
over herb buttered egg noodles and served with a parmesan garlic croutini and seasonal vegetables

white cheddar polenta
topped with sauteed greens and garlic roasted portobello mushrooms

mediterranean grilled vegetable kebabs
with feta topped orzo and grilled pita bread

artichoke and morel mushroom tart
tender grilled asparagus spears with a meyer lemon vinaigrette and herb roasted fingerling potatoes
desserts

otis spunkmeyer cookies
choice of chocolate chip, double chocolate chip, white chocolate macadamia, peanut butter, or oatmeal raisin
$1.50

bon appetit’s famous brownies
our classic rich, fudgey brownie you all know and love
$1.25

mini dessert trio
mini eclairs, mini fruit tart, mini cheesecake bites
$3.95 per person

chocolate dipped strawberries
choose from white or dark chocolate
$21.50 per dozen

decadent chocolate eclairs
house baked éclairs stuffed with whipped cream or pastry cream and topped with a chocolate ganache
$2.00 per person

cream puffs
house baked cream puffs filled with whipped cream or pastry cream and dusted with powdered sugar
$2.00 Each

petit fours
assorted flavors
$23.00 per dozen

brownie a la mode
large brownie topped with ice cream, whipped cream, or chocolate mousse
$4.00 per person

pumpkin or apple pie
(minimum 8 people)
$2.75 per person
a la mode, add $1.25 per person
fruit tarts
filled with custard and seasonal fruit
$3.75 per person

decadent dessert buffet
mini cream puffs, mini chocolate dipped macaroons,
mini cheesecake bites and chocolate dipped strawberries.
$6.95 per person

ice cream social
minimum of 25 people
vanilla ice cream, chocolate, butterscotch & strawberry syrups
chopped nuts, rainbow sprinkles, maraschino cherries, whipped cream
served with lemonade and iced water
$6.50 Per Person

carrot cake
minimum 8 people
$3.50 per person

new york style cheesecakes
chocolate marble, raspberry swirl, carmel apple,
and traditional cheesecake with berries
$4.25 per person

tiramisu
Ladyfingers soaked in espresso and layered with mascarpone cheese and Kahlua then dusted with cocoa powder
$5.50 per person

mixed fresh berries
served in a martini glass and topped with whipped cream and a shortbread cookie
$5.50 per person

decorated cakes
all sizes are available with a variety of flavors and fillings
please contact the catering office to order the cake that is right for you
round (serves 12) $30.00
¼ sheet (serves 18) $40.00
½ sheet (serves 40) $70.00
full sheet $120.00