CATERING
AT VASSAR COLLEGE
Catering and Events by Bon Appétit Management Company

We live our passion through our food!

As a team, we provide flavorful, locally-sourced meals prepared with enthusiasm, expertise and a strong sense of style. From planning and executing events with keen attention to detail and customer service, to cooking and serving flavorful foods from scratch, our team is capable and excited to work with you on your next event!

Our Commitment To Sustainability

Bon Appétit was the first food service company to address sustainability issues related to where our food comes from and how it is grown. Our experience has taught us to pay great attention to the quality of our ingredients, food preparation, presentation and service. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best at your event. All of our menus are prepared with creativity and passion, and presented with style and elegance.

To provide you with the highest level of service while minimizing cost, we have established the following guidelines to assist you.

Placing Your Order

Orders may be placed online utilizing our online catering ordering system, email or by phone at 845-437-7624. If you are placing the order online through our online ordering system, please create an account at https://vassardining.catertrax.com/

To ensure adequate ordering and staffing, please allow a minimum of 4 business days prior to the event; we appreciate a minimum of 10 business days for larger and specialty events.

Please contact our catering team directly to discuss the requirements of your event, such as the event theme, type of service style, table arrangements, floral decoration, linens, rentals and special dietary meals.

Ordering Information

Although we make every effort to accommodate last minute orders and changes, please contact us as soon as possible with any changes or cancellations. All of our food is prepared to order; therefore, cancellations or changes made within 48 business hours of the event may be billed in full.

Final Counts

Final counts must be guaranteed 48 business hours prior to the event. No-shows and cancellations within 48 hours of the event will be charged for the full price of the event.

Late Orders

Bon Appétit Catering at Vassar welcomes last-minute orders, but please note that they are subject to availability. We will do our best to accommodate your request.
China Service and Compostable Serviceware
China service is available at an additional charge for all events. Please contact your catering team for a custom quote fitting for your event needs. Lost or damaged china or catering equipment used for your event will be billed to the appropriate department unless returned. Compostable serviceware products are included, at no additional charge, with all deliveries for the quantities matching the order placed.

Specialty Rentals or Services
Bon Appétit Catering is happy to provide you with customized linens, floral arrangements and/or other special services for your event. Please contact the catering office for further details.

Payment
We gladly accept Vassar College p-cards, Visa, MasterCard, American Express or check. Outside organizations are required to pay in full 48 business hours prior to event date.

Leftovers
Bon Appétit Catering at Vassar will not be held responsible for food items removed without our knowledge and prior consent from your event.

Guests with Special Dietary Needs
Due to our open kitchens that handle all major 8 allergens and gluten, we cannot guarantee that items are “free” of eggs, wheat, dairy, soy, tree nuts, peanuts, fish, shellfish, and/or gluten. We make every effort to avoid cross-contact; however, there is always the potential for cross-contact in our open kitchens as well as self-serve events. We encourage clients to speak with our sales associates for both ingredient questions and additional consultation.

To help you plan your event, we have identified menu items that meet common guest requests.

VG: Vegan (Contains absolutely no animal or dairy products)
MWG-CI: Made without Gluten-Containing Ingredients

Contact info:
Bon Appétit Catering at Vassar
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Poughkeepsie, NY 12604
845-437-7624
Visit our Website: https://vassardining.catertrax.com/
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Beverages

Pierce Bros. Coffee Roasters Coffees and Teas
$2.25 per person

Hot Cocoa
$2.50 per person

Hot Apple Cider
$2.50 per person

Beverages by the Gallon
(1 gallon equals 15 servings)
Iced water | $5.00 per gallon
Freshly squeezed backyard lemonade | $9.00 per gallon
Iced tea | $9.00 per gallon
Seasonal fruit infused waters | $7.00 per gallon

Bottled Beverages
Assorted bottled juices | $2.00 each
Assorted soft drinks | $1.75 each
Naked Juice | $2.50 each
Pure Leaf iced tea | $1.75 each
BREAKFAST

The Continental
Freshly baked breakfast pastries, bagels, muffins and breads; sweet butter and preserves; sliced seasonal fresh fruit; assorted juices and water; Pierce Bros. Coffee Roasters regular and decaffeinated coffee and assorted Tazo teas
$8.99 per person

A LA CARTE BREAKFAST

Cage-Free Quiche
Choice of two: spinach, goat cheese, gruyere, tomato, bacon, ham, roasted peppers, and caramelized onions
$3.25 each

Cage-Free Frittata (MWGCI)
Choice of two: Spinach, goat cheese, gruyere, tomato, bacon, ham, roasted peppers, caramelized onions
$3.25 per person

Cage-Free Scrambled Eggs
$2.95 per person

Yogurt and Granola Parfait
Low-fat yogurt and seasonal fresh fruit topped with crunchy granola
$4.99 per person

Greek Yogurt Bar
Toppings include house-made dried cherry and almond granola, fresh berries and bananas, toasted coconut, local honey
$7.99 per person

Oatmeal Station (VG)
McCann’s Steel-Cut Irish Oatmeal, with optional toppings including brown sugar, cinnamon, dried cranberries, toasted almonds, dried bananas, and fresh berries
$4.50 per person

Hard Cooked Cage-Free Eggs
$.85 each
A LA CARTE BREAKFAST (CONTINUED)

**Farmhouse Breakfast**
Choose one:
Cage-free scrambled eggs (MWGCI), cage-free scrambled eggs with cheddar & chives (MWGCI), ham & gruyere cage-free egg frittata (MWGCI), seasonal vegetable quiche, tofu & seasonal vegetable scramble (VG) (MWGCI)

Choose one:
Cinnamon roll French toast, lemon buttermilk pancakes, house-made country biscuits with veggie sausage gravy, banana oat pancake (VG)

Choose two:
Applewood smoked bacon, grilled ham, pork sausage, turkey breakfast bacon, cheddar cheese grits, country home fries with sautéed onions, vegetable hash (VG) (MWGCI)
Freshly baked coffee cakes and breakfast pastries

Sliced seasonal fresh fruit, assorted juices and waters, Pierce Bros. Coffee Roasters regular and decaffeinated coffee and assorted Tazo teas
$15.99 per person (20 guest minimum)

**SANDWICHES**

**NY Deli Build Your Own Sandwich**
House-roasted turkey, roast beef and smoked ham; grilled vegetables and hummus (VG); swiss, cheddar and provolone cheeses; mustard, mayo and ketchup; deli rolls, sliced rye, white and wheat breads (gluten-free bread available upon request)

Chips or whole fruit
Add egg salad | $2.00 per person
Add tuna salad | $2.00 per person
Add chicken salad | $3.00 per person
$11.99 per person

**Sandwich Luncheon**
Selection of four gourmet sandwiches and choice of side salad:

Kale Caesar Salad | house baked croutons, shaved parmesan cheese
**Roasted Seasonal Vegetable Salad** | sunflower seeds, fresh herbs dressing (VG) (MWG-CI),
**Garden Greens** | carrots, cucumbers, tomatoes, house-made balsamic dressing (VG) (MWG-CI),
**Provencal Roasted Red Bliss Potato Salad** | sweet peppers, garlicky vinaigrette (VG) (MWG-CI),
**Roasted Vegetable Quinoa Salad** | herb pistou, sunflower seeds, fresh herbs (VG) (MWG-CI),
**Wheat Berry Salad** | golden raisins, parmesan & arugula in apple cider vinaigrette
**Farfalle Pasta Salad** | roasted red peppers, red onion, summer squash, lemon olive oil (VG)

Chips or whole fruit
House-baked cookies
Hydration station of spa water or water
$16.49 per person
# Sandwiches (Continued)

## Boutique Boxed Lunch
Selection of four gourmet sandwiches; granola bar; bagged chips; whole fresh fruit; house-baked cookies; canned beverage of choice
$17.99 per person

## Gourmet Sandwich Selection

### Vegan/Vegetarian
- **Powerhouse Cheese** | arugula, marinated carrot & zucchini, dill cream cheese spread, whole grain bread
- **Red Pepper Hummus** | fresh spinach, feta cheese, spicy cucumbers and capers, sundried tomato bun
- **Fresh Avocado** | roasted heirloom tomato (seasonal), fresh basil and vegan mayo, rosemary focaccia (VG)
- **Balsamic Roasted Eggplant** | zucchini & portobellos, fresh tomatoes, butter lettuce, multigrain baguette (VG)
- **Tofu Banh Mi** | pickled vegetables, cucumber, cilantro, sriracha mayo, baguette (VG)
- **Fresh Mozzarella** | slow roasted tomatoes, grilled eggplant and pesto, rosemary focaccia

### Poultry
- **Herb and Lemon Grilled Chicken Breast** | havarti, roasted red peppers & arugula, baguette
- **Adobe-Rubbed Chicken Breast** | pepper jack, romaine, sliced tomato, black bean & corn salsa, flour tortilla
- **Cajun Spiced Chicken Po’ Boy** | shredded iceberg, red onion, plum tomato & Cajun remoulade, ciabatta
- **Grilled Chicken Caesar Wrap** | romaine, fresh parmesan cheese, herbed croutons & Caesar dressing, flour tortilla
- **House-made Chunky Chicken Salad** | dried cherry, tarragon, leaf lettuce & red onion, croissant
- **Roasted Turkey Breast** | Monterey jack, romaine, avocado, black bean spread, chipotle cream, flour tortilla
- **Roasted Turkey** | goat cheese, spinach, avocado, red onion, roasted peppers, spinach tortilla
- **Fried Chicken** | gruyere, pickled red onion, butter lettuce and dijonnaise, potato roll

### Beef/Ham
- **Roast Beef** | provolone cheese, romaine, caramelized onions, chipotle mayo, knot roll
- **Corned Beef** | coleslaw and Russian dressing, rye bread
- **Smoked Ham** | Swiss, leaf lettuce, sliced pickles & honey mustard, baguette
- **Barbecued Beef Brisket** | house-made pickles and grilled onions, horseradish mayo, knot roll
- **Baked Ham** | smoked gouda, pineapple mustard, brioche

### Breads/Rolls/Wraps
Options include rye, multigrain, country white, pita, flavored wraps, pumpernickel, brioche kaiser roll, snowflake rolls, multigrain bun, sundried tomato bun, rosemary focaccia, multigrain baguette, french baguette, potato roll, croissant; tostadas (MWGCI), corn tortilla bowl (MWGCI), Udi’s gluten-free white or whole grain bread (specialty order)
SNACKS AND SWEETS

Sweet Stuff
Assorted freshly-baked cookies and brownies
$9.99 per dozen

The Health Nut
Power bars, whole fruit, pecan-raisin mix, low-fat yogurt cups
$8.99 per person (minimum of 10 guests)

Fresh and Zesty (MWGCI)
Chunky guacamole, pico de gallo, house-made salsa, smoky black bean dip, corn tortilla chips
$6.99 per person

The Big Cheese
A display of local farmstead cheeses, fresh and dried fruit, crackers, crisps, and baguette
$8.99 per person

Cupcakes
Specialty gourmet cupcakes
Contact the catering team for pricing

Pies (9 inch)
Pie flavors include: apple, blueberry, Dutch apple, lemon meringue, banana, Boston cream, key lime
$16.99 each

Sweet Bites
Tiramisu, chocolate entremets, vanilla bean cheesecake, raspberry marble cake, carrot cake, petit fours
$21.99 per dozen

Ice Cream Social
Vanilla, chocolate or strawberry ice cream; hot fudge, strawberry sauces, M&Ms, candy sprinkles, cookie crumbles, Oreo crumbles, maraschino cherries and whipped cream
$7.99 per person
COLD RECEPTION DISPLAYS

The Big Cheese
A display of local farmstead cheeses
Fresh and dried fruit to garnish
Assortment of crackers, crisps and sliced baguette
$8.99 per person

Farm Fresh Crudité
Seasonal vegetables
Assorted house-made dips (pick two): caramelized onion and spinach, house-made ranch, house-made blue cheese, spinach and artichoke
$7.99 per person

Antipasto Platter
Genoa salami, prosciutto, marinated artichoke hearts & cremini mushrooms, fresh mozzarella, aged provolone, roasted red peppers, olives, extra virgin olive oil
Sliced baguette and assorted crackers
$8.99 per person

Mezze Display
House-made hummus, tabbouleh, tzatziki, baba ganoush
Stuffed grape leaves, assorted olives, roasted red peppers
Toasted herbed pita chips and rosemary crostini
$6.99 per person

Salsa
House-made guacamole
Roasted tomato salsa
House-made black bean salsa
Corn tortilla chips and root vegetable chip
$6.99 per person

Crostini Bar
Artichoke, grilled lemon, asiago dip
Tomato, red onion, aged balsamic, fresh basil chutney
Seasonal fruit and gorgonzola chutney
Edamame-mint pesto hummus
Toasted crostini and assorted crackers
$6.99 per person

Hummus Trio
Served with crispy naan, carrots and celery spears
Choice of three: spicy black bean, mint pea, edamame, roasted red pepper, tahini, sundried tomato chipotle
$6.99 per person

Minimum of 10 guests.
HOT RECEPTION DISPLAYS

Global Dim Sum
Choice of four:
Truffle Macaroni And Cheese Tarts
Chile Vegetable Empanadas
Classic Spanakopita
White Truffle Potato Croquettes
Chipotle Beef Blue Corn Empanadas
Chicken Blue Corn Empanadas
$6.99 per person | Minimum 10 guests

Casserole Dips
Artichoke, Goat Cheese, And Lemon Dip
Chesapeake Old Bay Crab Dip
Buffalo Chicken Dip
Served with crispy pita chips, freshly cut carrot and celery spears
$65.00 — serves 15

Baked Brie In Puff Pastry
Choice of mixed forest berry, hot peach habanero, cranberry apple chutney, or Port wine fig and walnut
Served with slices of freshly baked baguette and assorted crackers
$44.99
CREATE YOUR OWN BUFFET

Includes 2 Entrées plus 1 vegetarian, 2 sides, 1 salad, 1 dessert | $26.99 per guest (minimum 25 guests)
Additional side or salad | add $2.65

Entrées
- Pan-roasted Filet of Beef | smoked mushroom glace, blue cheese and fried onions
- Pecorino Crusted Breast of Chicken | tomato compote and black olive tapenade (MWGCI)
- Roasted Breast of Chicken | roasted mushrooms, cipollini onions and au jus (MWGCI)
- Herb Grilled Filet of Salmon | capers, fresh lemon and sweet garlic (MWGCI)
- Cajun Filet | salmon with pepper and fennel ragout (MWGCI)
- Smoked Crab Cakes | avocado, tomato, cilantro and lime
- Shrimp Etouffee | seasonal vegetables
- Stuffed Red Pepper | quinoa, eggplant, raisins and almonds (VG) (MWGCI)
- Vegan Gumbo | okra, sweet peppers, tomato and thyme (VG)
- Teriyaki Tofu Steak | bok choy, Napa cabbage, red pepper and edamame stir fry (VG)
- Penne Al Forno | seasonal vegetables, ricotta and roasted tomato salsa

Sides
- Braised kale | charred lemon and toasted garlic (VG) (MWGCI)
- Mashed Yukon Gold Potatoes | cheddar and chives
- Roasted Potatoes | rosemary and sea salt (VG) (MWGCI)
- Barley Risotto | roasted peppers, charred broccoli and ricotta
- Charred Cauliflower | golden capers and balsamic glaze (VG) (MWGCI)

Salads
- Kale Caesar Salad | house baked focaccia croutons and shaved parmesan cheese
- Roasted Seasonal Vegetable Salad | toasted sunflower seeds and fresh herbs (VG) (MWGCI)
- Mixed green salad
- Garden Green Salad | carrots, cucumbers, tomatoes and balsamic dressing (VG) (MWGCI)
- Provencial Roasted Red Bliss Potato Salad | sweet peppers, garlicky vinaigrette and fresh herbs (VG) (MWGCI)
- Seasonal Roasted Vegetable Quinoa Salad | herb pistou, toasted sunflower seeds and fresh herbs (VG) (MWGCI)
- Wheat Berry Salad | golden raisins, parmesan, arugula and apple cider vinaigrette
- Greek Orzo Salad | black olive, feta, tomato, red onion, fresh herbs and lemon vinaigrette
- Farro Salad | butternut squash, goat cheese, dried cranberry and smoked chili vinaigrette
- Tomato and Fresh Mozzarella Salad | with basil pesto (seasonal) (MWGCI)

Dessert
- Assorted cookies
- Brownies and bars
- Dark chocolate cake
- Seasonal pie
- Seasonal bread pudding, fresh whipped cream
- Seasonal fruits and berries (VG) (MWGCI)
- Assorted cupcakes
HOT BUFFETS

Austin Grill

- Southwestern Caesar Salad | grilled corn, crispy tortilla strips and chipotle Caesar dressing
- Margarita Grilled Chicken Breast | with lime, tequila, tomatillo and avocado (MWGCI)
- Fajita Style Carne Asada | sweet peppers, red onions, cilantro and pineapple chipotle salsa (MWGCI)
- Refried Pinto Beans (VG) (MWGCI)
- Red Chile Rice (VG) (MWGCI)
- Corn and flour tortillas
- Lettuce, cheddar cheese, sour cream, chopped cilantro and red onions
- Guacamole and pico de gallo (VG) (MWGCI)

$18.99 per person — minimum 25 guests

Island Paradise

- Jicama, Cabbage and Red Onion Salad | cilantro citrus dressing (VG) (MWGCI)
- Roasted Corn and Black Bean Salad (VG) (MWGCI)
- Jerk Glazed Chicken Kebabs (MWGCI)
- Mojito Shrimp Kebabs (MWGCI)
- White Rice and Pigeon Peas (VG) (MWGCI)
- Spicy Greens | pineapple, red onion and scotch bonnet sauce
- Fried Sweet Plantains

$23.99 per person — minimum 25 guests

Country Cooking

- Chopped House Salad | mixed lettuce, smoked bacon, dried cranberries, blue cheese, tomatoes, cucumbers and dark beer vinaigrette
- Southern BBQ Chicken
- Dry Rubbed Braised Beef Brisket
- Blackened Portobello Steaks (VG)
- Four Cheese Mac and Cheese
- Southern Style Firecracker Green Beans (VG) (MWGCI)
- Cornbread and Biscuits with Honey Butter

$16.99 per person — minimum 25 guests
PICNIC STYLE

Picnic Essentials
Black Angus beef burgers
Hebrew National jumbo all beef hot dogs
Corn and black bean burger (VG)
Burger and hot dog buns
Lettuce, tomato, onion, and sliced cheese platter
Ketchup, mustard, relish, sauerkraut
Bagged chips
$16.99 per person — minimum 25 guests

Picnic Upgrades

Entrées
Pulled Pork | with corn bread $5.99 per person
BBQ pork ribs (MWGCI) $5.99 per person
BBQ chicken (MWGCI) $5.99 per person
Texas style Smoked Beef Brisket (MWGCI) $5.99 per person
Buffalo Cauliflower (VG) (MWGCI) $4.99 per person
Smoky Barbecued Chicken Legs (MWGCI) $5.99 per person
BBQ Glazed Smoked Tofu Steak (VG, MWGCI) $5.99 per person

Sides | all 2.99 per person
Macaroni and Cheese
Corn on the Cob (VG, MWGCI)
Smoke Roasted Tomatoes | mustard, herb bread crumbs (VG)
Baked beans (VG, MWGCI)
Green Salad | with your choice of dressing
Southern-Style Coleslaw with Peaches (MWGCI)
New potato salad (VG, MWGCI)
Sweet Potato and Green Onion Salad (VG, MWGCI)
Tortellini Pasta | fresh tomato and sweet pea salad
Farfalle Pasta Primavera Salad | fresh vegetables and herbs, lemon garlic vinaigrette $2.99 per person

Desserts
Sliced watermelon (seasonal) $1.49 per person
Fruit salad $2.99 per person
Brownies and blondies $1.99 per person
Grilled stone fruit, ginger honey glaze $3.29 per person
Assorted pies $2.99 per person