



# catering

Welcome to Bon Appétit Catering at Averett. These menus have been designed to assist you in your event planning. However, every function is unique and we will be happy to create a customized menu for your event, large or small. To provide you with the highest level of service while minimizing cost, we have established the following guidelines to assist you.

## **ordering**

To place a catering order, please call the catering office at (434) 791-5625 to plan your event. Please have ready the **date, time, number of guests** and **location** for your function, as well as the name, telephone number and billing information for a contact person. We ask that all catering orders be placed five business days prior to the event. We will do our best to accommodate last minute requests, but please note that late requests may be subject to additional charges and/or limited menu offerings.

## **minimums**

\$25.00 minimum for delivered orders.

\$20.00 delivery fee for outside catering orders delivered within Danville city limits. No minimum charge for orders picked up in café. One hour set-up time preferred prior to event. Please reserve your meeting space accordingly.

## **pricing**

Prices include disposable place settings. Catering orders are subject to local sales tax. If you are tax exempt please make this known when placing your order and be prepared to provide your tax id number. Prices are subject to change due to seasonal availability.



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## **additional policies and charges**

A guaranteed number of participants are required at least three (3) business days prior to your event. We will be prepared to serve five percent (5%) more than the guaranteed number (up to a maximum of 10 guests). You will be billed for the guaranteed number of guests, plus any additional guests served. If a guest count guarantee is not received within the time requested, billing will be based upon the original count recorded on the Event Order.

Events may be cancelled at no charge up to two (2) business days prior to the scheduled date. Confirmation of the cancellation is required. A cancellation fee (50% of total bill) will be charged for cancellations made after the deadline.

Additional fees apply for all events requiring attendants. Labor fees will be added at a rates noted below. (note: pick-up and delivery service only would not incur this additional charge). Requested attendants for all events during normal business hours will be charged at \$20.00 per hour per staff member for a minimum of 4 hours. Requested attendants for all events after 5:30 p.m. will be charged at \$30.00 per hour, per staff member for a minimum of 4 hours.

All after-hours pick-ups incur a \$25.00 fee.

Standard china settings are available for \$1.50 per person for up to 25 settings. This will include dinner plate, dessert plate, beverage goblet and flatware.

Linens are included for buffet and beverage tables only. All other linen rental are \$7.00 per linen tablecloth (white) and \$1.25 per linen napkin (white).

All upgraded linens, table skirting, floral arrangements, formal dinnerware, special requests and décor will be priced according to event specifications.

## **leftover policy**

Bon appétit does not permit any prepared hot food to be taken off the premise at the conclusion of an event. Any cold items which have been billed for, but not consumed, may be taken offsite. A food waiver must be signed, and the client is responsible for providing containers for leftovers. An electronic copy of the catering food waiver may be requested from the catering office.

## **Food-allergic guests**

Please be advised that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products, and other potential allergens in our kitchens. Please direct questions, concerns or special requests to our catering management team. For assistance in planning an event or creating a customized menu please call Mitzi Riddle at 434-791-5625.



# catering

## breakfast continental breakfasts

### **the cougar** — \$8.50

freshly baked muffins, croissants and danish with butter, fruit preserve, whole fruit, coffee service, and fruit juice (six person minimum order; vegetarian)

### **the averett morning** — \$9.75

freshly baked muffins, individual fruit yogurts, seasonal sliced fruit, low-fat granola, coffee service, and fruit juice (six person minimum order; vegetarian)

### **piedmont sunrise** — \$10.95

mini ham biscuits, fried apples, freshly baked muffins, fruit preserves, honey butter, low-fat yogurts, fresh fruit bowl, and coffee and tea service (10 person minimum order)

## hot breakfast buffets

### **the dan scramble** — \$9.25

eggs scrambled with red and green peppers, scallions, mushrooms, spinach and swiss cheese; with bacon or sausage, spicy oven-baked country potatoes, fresh fruit bowl, coffee service, and fruit juice (six person minimum order)

### **Southern Horizon**— \$10.50

scrambled eggs, hickory-smoked bacon, country ham or sausage, country potatoes, buttermilk biscuits, fried apples, a fresh fruit bowl, and coffee and tea service (10 person minimum order)

### **Rio Grande breakfast** — \$8.50

eggs scrambled with red and green peppers, onions, green chilies, cheddar cheese and spicy country red skin potatoes; with warm flour tortillas, salsa, hot sauce, fresh fruit bowl, and coffee and tea service (10 person minimum order; vegetarian)

### **country morning** — \$7.25

steel-cut oatmeal bar with raisins, dried cranberries, walnuts, cinnamon, brown sugar and milk; whole fruit, coffee and tea service (10 person minimum order; vegetarian)



# catering

## à la carte breakfast beverages

*delivery charge may apply*

**bottled fruit juices** — \$1.70 each *six person minimum order*  
orange, cranberry, and apple

**bottled water** (12 oz) — \$.89 each *six person minimum order*

**assorted canned sodas** (7.5 oz) — \$.79 each *six person minimum order*

**coffee service** — \$2.99 *ten person minimum order*  
regular and decaffeinated coffee, hot water, assorted herbal teas, cream and sugar

**hot tea and cocoa** — \$8.00 *serves eight*

**pitcher of water with lemon** — \$1.50 each *serves six*

## à la carte breakfast

*delivery charge may apply*

**one dozen scones** (3 oz) — \$21.00

**one dozen mini scones** (1.8 oz) — \$11.00  
including blueberry, apple cinnamon and raspberry white chocolate chip

**one dozen bagels** — \$25.00  
with cream cheese, butter, and fruit preserves

**one dozen muffins** — \$13.85  
including bran, blueberry, banana nut or lemon poppy seed

**one dozen breakfast danish** — \$19.50

**individual low fat fruit yogurts** — \$1.90 *six person minimum order*  
with granola on the side — \$2.75

**individual greek yogurts** — \$2.59 *six person minimum order*

**hard-boiled cage-free eggs** — \$.50 *six person minimum order*

**seasonal whole fruit** — \$1.90 *six person minimum order*

**cereal / granola bars** — \$1.25 *six person minimum order*



# catering

## lunch

**deli buffet** (build your own sandwich) — \$10.85 *six person minimum order*  
smoked turkey breast, house-roasted beef, smoked ham, Italian salami, grilled vegetables, cheddar, Swiss, provolone, lettuce, tomatoes, mustard, mayonnaise, deli rolls, and sliced breads with lemonade or iced sweet tea, water and cookies

add egg salad — \$1.75

add tuna salad — \$2.25

add chicken salad — \$1.75

**the sandwich board** (prepared sandwiches) — \$10.25 *six person minimum order*  
assorted sandwiches including: roast beef and cheddar; smoked turkey breast and provolone; ham and swiss; and grilled balsamic vegetables (vegetarian) with lemonade or iced sweet tea, water and cookies

**the wrap extravaganza** (prepared wraps) — \$10.25 *six person minimum order*  
assorted wraps including: chicken caesar; cajun blackened chicken; house roast beef with horseradish coleslaw; southwestern turkey; dijon ham and swiss and vegetarian with lemonade or iced sweet tea, water and cookies

## sides

**individual bags of chips** — \$.99

**house-made potato chips** (served bulk) — \$1.05 *four person minimum order*

**pasta salad** — \$2.99 *six person minimum order*  
pasta with roasted peppers, julienned carrots, diced tomatoes, fresh herbs, and sun-dried tomatoes

**fresh fruit salad** — \$3.50 *six person minimum order*  
fresh fruit salad with honeydew melon, cantaloupe, strawberries and grapes

**Caesar side salad** — \$3.25 *six person minimum order*  
romaine lettuce with herbed croutons, shaved Parmesan, and Caesar dressing

**garden side salad** — \$2.99 *six person minimum order*  
mixed greens with crisp vegetables and balsamic vinaigrette

**spinach side salad** — \$3.99 *six person minimum order*  
spinach and mixed greens with red and green peppers, marinated artichoke hearts, sliced mushrooms, kalamata olives, crumbled feta and lemon-herb vinaigrette

**field of greens side salad** — \$3.75 *six person minimum order*  
mixed greens with dried cranberries, candied walnuts, blue cheese crumbles, and balsamic vinaigrette



# catering

## **executive box lunches**

*seventy two hours notice required for all box lunches*

## **sandwiches and wraps**

all include pasta salad, chips, cookie and bottled water

**bello portabello sandwich** — \$11.95 *three person minimum order*

balsamic-marinated portabello mushroom with roasted red peppers tomatoes, caramelized onions, baby greens and hummus on a demi baguette (vegan cookie included)

**spicy roast beef baguette** — \$11.95 *three person minimum order*

thinly-sliced roast beef with basil, arugula and spicy tomato chutney on a baguette

**California club** — \$11.95 *three person minimum order*

house-roasted turkey breast with bacon, Swiss cheese, lettuce, tomatoes, avocado, and mayonnaise on sourdough

**grilled chicken Caesar wrap** — \$11.95 *three person minimum order*

grilled chicken with romaine lettuce, diced tomatoes, shredded Parmesan cheese, house-baked croutons and Caesar dressing

## **salads**

all include dinner roll, bottled water and cookie

**chicken caesar salad** — \$10.25 *three person minimum order*

romaine lettuce with chicken, herbed croutons, shaved parmesan and caesar dressing

**turkey cobb salad** — \$10.25 *three person minimum order*

romaine and iceberg lettuce with smoked turkey breast, cage-free hard-boiled eggs, bacon, avocado, tomatoes, blue cheese crumbles, and ranch dressing

**mediterranean spinach salad** — \$10.25 *three person minimum order*

spinach and mixed greens with red and green peppers, red onions, marinated artichoke hearts, sliced mushrooms, kalamata olives, crumbled feta cheese and lemon-herb vinaigrette

**mexican flank steak salad** — \$10.50 *three person minimum order*

romaine lettuce with marinated grilled flank steak, charred corn, black beans, pico de gallo, tortilla strips, diced avocado, cheddar cheese, and cilantro ranch dressing



# catering

## hot lunch buffets

25 person minimum

**backyard bbq** — \$15.00 per person with additional chef attendant fee of \$50.00

with condiments, lettuce, tomatoes, onions, pickles, hamburger and hot dog buns, and assorted cookies, dessert bars, iced tea and lemonade.

select three:

- grilled local hamburgers
- house-made vegetable burger
- grilled all beef hot dogs
- grilled roasted garlic and spinach turkey burgers

select three:

- redskin potato salad with chopped cage free egg, scallions and creamy whole grain mustard dressing
- country coleslaw with cabbage, carrots, scallion and slaw dressing
- pasta salad with grape tomatoes, olives, fresh basil, garlic and olive oil
- tossed green salad
- wheat berry waldorf salad, dried cherries, walnut and apple

**italian feast** — \$16.95 per person

with roasted garlic and herb focaccia with extra virgin olive oil, iced tea and water

select one:

- hearts of romaine salad with shredded parmesan, garlic roasted croutons and creamy caesar dressing
- field greens salad with oranges, shaved fennel, red onions, parmesan and herb croutons with balsamic dressing

select one:

- parmesan crusted chicken cutlets with fresh tomato and basil relish
- classic chicken marsala with cremini mushrooms
- penne pasta with tomato cream sauce and shaved parmesan cheese

select one:

- basil roasted redskin potatoes or roasted garlic mashed potatoes
- parmesan broccoli, or grilled zucchini and squash
- seasonal local vegetables

select one:

- house-made cannoli cake
- strawberry cheesecake bars



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## **street taco bar — \$16.50**

toppings to include- pico di gallo, salsa verde or salsa fresca, guacamole, shredded cheddar, shredded lettuce and sour cream served with crisp bunuelos, iced tea and water

select one:

carne asada  
slow cooked chicken tinga

select one:

flour tortillas  
corn tortilla shells

select two:

black beans in adobo sauce  
refried smashed beans  
cilantro tomatillo rice

## **asian fusion — \$17.50**

select one:

sweet soy glazed grilled chicken breast with scallions and lime  
beef and broccoli stir fry  
marinated tofu and vegetable stir fry with spicy chili hoisin sauce

select one:

salad of napa cabbage and romaine with oranges, almonds, radishes, and crispy wonton strips and orange ginger vinaigrette  
gingered snow peas with julienne carrots and peppers

select one:

fried rice with egg  
asian sesame noodles

## **pasta Italiano — \$14.75**

chef's choice pasta with Bolognese meat sauce and vegan roasted vegetable marinara sauce with Caesar salad, rolls and butter, cookies and assorted beverages

## **roasted vegetable lasagna — \$130.00**

layers of roasted red peppers, zucchini, yellow squash, eggplant, herbed ricotta cheese, mozzarella, and house-made marinara sauce with Caesar salad, rolls and butter, cookies and assorted beverages

## **lasagna Bolognese — \$130.00**

traditional lasagna with layers of sautéed ground beef, herbed ricotta cheese, mozzarella, and house-made marinara sauce with Caesar salad, rolls and butter, cookies and assorted beverages



# catering

## meeting breaks & snacks

**freshly-baked cookies** — \$1.29 *six person minimum order*

**rich chocolate brownies** — \$1.29 *six person minimum order*

**dessert bars** — \$2.00 *six person minimum order*

**sweet sampler** — \$1.50 *twelve person minimum order / 2 treats per person*

assorted cookies, brownies, Rice Krispies treats and dessert bars

**candy bowl** — \$3.25 *six person minimum order*

gummy bears, chocolate malt balls, and yogurt pretzels

**whole fruit** — \$1.90 *six person minimum order*

red and green apples, oranges, and bananas

**house-made tortilla chips and salsa** — \$3.00 *six person minimum order*

**zaatar-spiced hummus and pita chips** — \$3.00 *six person minimum order*

**nutrition bars** — \$1.25 *six person minimum order*

**house-made potato chips with ranch dip** — \$2.50 *six person minimum order*



# catering

## appetizers displays and platters

### seasonal fruit and berry display

- small \$35 serves 15
- medium \$56 serves 25
- large \$107 large serves 50

### artisan cheese platter

imported and domestic cheeses with dried fruits, crackers, and sliced baguettes (vegetarian)

- small \$48 small serves 15
- medium \$75 medium serves 25
- large \$145 serves 50

### farmers' market vegetable display

carrots, celery, broccoli, cauliflower, bell pepper strips, jicama, zucchini, and cherry tomatoes with creamy ranch dip or hummus dip (vegetarian)

- small \$33 serves 15
- medium \$50 serves 25
- large \$95 serves 50

### crostini bar — \$2.50 twelve person minimum order

tomato-basil relish, sautéed wild mushrooms, and roasted garlic hummus with toasted baguettes

### antipasto — \$5.50 twelve person minimum order

Italian salami, prosciutto, smoked mozzarella, provolone, grilled portabello mushroom, herb roasted potatoes, roasted peppers, marinated artichoke hearts, and kalamata olives with sliced baguettes



# catering

## hot appetizers

We will gladly customize a number of hot appetizer options for your event. Please contact our Catering Coordinator for assistance with planning your event.

Suggested Service Key for your planning needs:

- Non-Meal 1 hour service; we suggest 3 – 4 pieces per person
- Meal Time 1 hour service; we suggest 6 – 8 pieces per person
- Non-Meal 2 hour service; we suggest 6 -8 pieces per person
- Meal Time 2 hour service; we suggest 12 -14 pieces per person

## specialty desserts

**gourmet cupcakes** — \$3.25 *six person minimum order*

**ice cream social** — \$8.50 *ten person minimum order*

vanilla, chocolate, or strawberry ice cream (one flavor per 10 people) with chocolate sauce, chopped nuts, sprinkles, Oreo cookie crumbs, maraschino cherries and whipped cream

### premium services

**china service** — \$1.50

per person china service includes china plates, stainless flatware, glassware, and linen napkins. Large events may require rental china and linens.

### rental items

specialty linen, china, glassware, flatware, tables, and chairs customized to your event specifications will be priced per event

### floral arrangements

custom floral arrangements for buffets or centerpieces will be priced per order

**table linens** — \$7.00

additional basic white table linens for seating, registration or display tables

**dedicated server** — \$20.00

per-hour cost for a dedicated server at your event (four hour minimum)

**after hours pick-up charge** — \$35.00