



catering by bon appétit at mills college

**CATERING**  
catering **CATERING**

by bon appétit management company

**BON APPÉTIT**  
MANAGEMENT COMPANY  
*food service for a sustainable future®*

# bon appétit at mills college

*Thank you for choosing bon appétit at Mills College*

## **About Bon Appétit**

Bon Appétit Management Company is an on-site restaurant company offering full food-service management to corporations, universities, museums, and specialty venues. Based in Palo Alto, CA, we operate more than 500 cafés in 32 states for dozens of marquee clients.

## **We believe in serving only the freshest food**

Our food is cooked from scratch, including sauces, stocks, and soups. (Salsa, too!) We serve food that is alive with flavor and nutrition. Food that is created in a socially responsible manner for the wellbeing of our guests, communities, and the environment.

A pioneer in environmentally sound sourcing policies, we've developed programs addressing local purchasing, overuse of antibiotics, sustainable seafood, the food–climate change connection, humanely raised meat and eggs, and farmworker rights.

## **Menus**

### *Custom menus and special diet accommodations*

The menus contained within this guide have been developed to assist with your event planning. However, since every function is unique, our culinary team can create unique menus that are tailored to your event and your budget. In addition, we will gladly accommodate special dietary needs including vegetarian, vegan, or items without gluten-containing ingredients.

## Our kitchen principles

- Menus are written based on seasonality and availability of regional fresh product. Whenever possible, these are produced locally using sustainable and organic practices.
- Stocks are made from scratch.
- Olive and canola oils are used for everyday salad dressings. Specialty oils for other purposes (i.e. walnut oil or chili oil). Peanut oil is never used in the preparation of our food.
- All salad dressings are made from scratch. Nonfat and low-calorie dressings may be purchased as necessary.
- Cookies and muffins are baked fresh daily. Breads are baked fresh daily where possible.
- Trans fats are not used in our kitchens.
- Turkey and beef are roasted in-house daily for deli meat.
- Seafood is purchased fresh when available locally or frozen at the source to ensure quality — never air-freighted.
- MSG is never used in the preparation of our food.

**These are just a few of our kitchen principles.**

**To learn more please visit us online at:**

**[mills.cafebonappetit.com](http://mills.cafebonappetit.com)**

# bon appétit catering policies

## **Policies regarding potential fees**

### **Pre-event Fees**

For events or deliveries that do not reach a minimum of \$100 on food and beverage, an additional \$25 fee will apply.

Events requiring service after 7:00 pm will be subject to an after hours charge of \$25 per quarter hour, not to exceed \$100.

If the proper amount of time is not allowed for set up or cleanup, there will be a \$30 fee per additional server required to accommodate the shortened time (see set up and clean up policy for details).

### **Labor**

Wait staff, chef, and culinary staff are included in menu pricing.

### **Bar Services**

For all events serving alcohol, a bartender is required.

### **Bar Packages**

Bar packages includes bartender(s), linen, setup and break down.

Casual Bar Package – \$175

Deluxe Bar Package – \$350

## **bon appétit catering policies**

### **Potential Fees to be Applied after an Event**

All equipment and décor are property of Bon Appétit and are required for other events. All items must be picked up by Bon Appétit at the stated clean up time. If any items are missing or damaged at the time of pick-up, replacement fees apply. It is also the client's responsibility to return all equipment to Founders. If you request additional linen from our servers there will be a \$10 charge per linen.

### **Food and Beverage**

All food and beverages are to be consumed on the premises during the scheduled event. Food and beverages not consumed during the event remain the property of Bon Appétit. Bon Appétit does not offer to-go boxes.

### **Serviceware**

#### *China and tableware*

All prices include quality compostable-ware, made from corn or sugar-resin.

Fallen Leaf dinnerware and Aspen Flatware, made sustainably and easily compostable, are available at an additional charge of \$1.55 per person, based on the number of guaranteed guests. Stemware can be added to the Fallen Leaf selection for an additional \$0.55 per person.

Standard china and glassware are available at an additional charge of \$2.85 per person, based on the number of guaranteed guests. For china buffet events, a standard china buffet charge of \$9 per person will be applied. For china plated events, a standard china plated charge of \$15.40 per person will be applied. Charges include wait staff. An additional rental fee will apply for groups of more than 150 guests, or if in-house china is unavailable.

## **Guarantees and Changes**

In arranging for catered events, attendance must be specified by 10 a.m. three business days in advance of the event to allow ample time for the ordering process. This number will be your guarantee and will be considered your final count which is not subject to reduction. Increases to your guarantee after said date are subject to approval by the Catering Manager and will incur service charges. (Your event will be billed for the actual attendance or the final guaranteed guest count, whichever is greater.)

## **Cancellations**

Orders cancelled at least 72 hours in advance of event will not be charged. Orders cancelled between 48 and 72 hours in advance of event will be charged 50% of the total invoice. Cancellations submitted less than 48 hours prior to events are charged 100% of the total estimate.

## **Ordering Time Frames**

We require 10 days' notice for orders over 100 guests or special request menus. All remaining orders must be placed at least three business days prior to event date. Orders placed within three business days prior to events are subject to a \$50 fee as well as a guarantee count at the time of order placement. Due to the late order, menu options and delivery times may be limited.

## **Setup and Cleanup**

We require two hours' setup time and one hour cleanup time for events involving china (served or buffet). Please request your room reservations/ table setups accordingly. Please specify on your catering order what tables have been ordered for catering setup.

*Please note that room reservations and table setups (excluding food and beverages tables) must be placed through College Events.*

## **Service Times**

Please note that we require one hour of service time for meals that require table service. This hour begins at the scheduled guest arrival time. If you have a program, please keep this time frame in mind as it is difficult to offer excellent service while a program is in progress.

## bon appétit catering policies

### Linens

Linens are provided at no extra charge for food and beverage tables (unless menu items state otherwise, i.e. box lunches). Standard linens for guest tables or additional tables may be rented at a cost of \$10. House colors are black, ivory, and royal blue.

90x90 Linens (for a round or 6' table)	\$10 each
Colored overlays	\$10 each
Standard linen napkins	\$1 each
Specialty linens are available for an additional fee	

### Other

#### *Meal Equivalency*

If the use of Meal Equivalency is appropriate, a discount of up to 50% of the Founders Commons door price may be applied. Meal Equivalency must be presented when placing your order. Ask your catering coordinator for more details.

#### *Express Catering*

Express Catering is a low cost value option ideal for student and cost-consciousness groups. For more information, please refer to our Express Catering guide. Meal Equivalency is not applicable for Express Catering.

#### *Less than \$200 Menu*

Less than \$200 Menu is a suggested menu guideline for smaller events that have smaller budgets. We have provided suggested guest counts as a guideline to indicate how many people may be served for under \$200. Tax and Service Fee included in all menu items.

#### *Sales Tax*

A sales tax of 9.5% is applied to all catering orders. For all organizations that are tax-exempt from California, please submit verification letter at time of ordering.

## **bon appétit catering policies**

### *Cakes*

We order our cakes from San Francisco Fine Bakery. Price does not include: plates, forks, and napkins. A server may be requested to cut the cake for an additional fee. When ordering, please specify what kind of cake, frosting, colors, and writing you would like and if you require a server.

*Cost is approximate depending on amount of decoration requested.  
There is an additional charge for special requests/designs.  
Plates, forks, and napkins are not included, but can be requested for \$1.30 per guest.  
See page 35 for more information.*

### *Florals*

Please call the catering department to inquire about floral options and pricing

### **Contact Us**

*Catering Department*

510.430.2062

Bonappetit-catering@mills.edu

*We look forward to working with you!*

## breakfast

### Continental Breakfast Buffets

- All buffets require a minimum of 10 orders of the same selection.
- Compostable-ware is provided. Fallen Leaf dinnerware and Aspen flatware may be added for an additional 1.55 per guest. Stemware can be added to the Fallen Leaf selection for an additional 0.55 per guest.
- China may be added for an additional 2.85 per guest.
- Linens are included for food and beverage tables only. Guest table linens can be added for an additional 10.00 per table.
- Coffee and tea service are included with all breakfast options.
- Jam and whipped butter are available upon request.
- Substitute made without gluten pastries for an additional 1.80 per guest.

#### classic continental buffet

an assortment of petite muffins, scones, and plain croissants

*5.75 per guest*

*include seasonal fruit tray for an additional 3.20 per guest*

#### deluxe continental buffet

an assortment of petite danishes, muffins, scones, granola, and yogurt

*7.60 per guest*

*include seasonal fruit tray for an additional 3.20 per guest*

#### build your own parfait

granola, plain and berry yogurt, and seasonal berries served with petite plain and chocolate croissants

*8.50 per guest*

#### bagel bash buffet

assorted petite bagels, whipped cream cheese, whipped butter, and seasonal fruit spread

includes fruit-infused water, coffee and tea service

*6.75 per guest*

*include seasonal fruit tray for an additional 3.20 per guest*

*add herb cream cheese for an additional 1.20 per guest*

# breakfast

## Hot Breakfast Buffets

- All buffets require a minimum of 15 guests.
- Compostable-ware is provided. Fallen Leaf dinnerware and Aspen flatware may be added for an additional 1.55 per guest. Stemware can be added to the Fallen Leaf selection for an additional 0.55 per guest.
- China may be added for an additional 2.85 per guest.
- Linens are included for food and beverage tables only. Guest table linens can be added for an additional 10.00 per table.
- Egg whites substitution or tofu scramble are available upon request for an additional 1.20 per guest.

### breakfast scramble buffet

scrambled eggs

seasoned breakfast potatoes with onion and bell peppers

apple-wood smoked bacon or chicken apple sausage

coffee and tea service

*8.50 per guest*

*additional breakfast meats available upon request for an additional*

*1.75 per guest*

*include seasonal fruit tray for an additional 3.20 per guest*

### mills breakfast special buffet

scrambled eggs with spinach, mushrooms, and mozzarella cheese

breakfast potatoes

apple-wood smoked bacon or chicken apple sausage

petite muffins and scones

fresh seasonal fruit platter

coffee and tea service

*13.95 per guest*

*include french toast, syrup, and butter for an additional 4.10 per guest*

*additional breakfast meats available upon request for an additional*

*1.75 per guest*

## breakfast

### *Hot Breakfast Buffets, continued*

#### **build your own breakfast burrito buffet**

flour tortillas, scrambled eggs, potatoes, cheese, and choice of one: bacon, sausage, chorizo, roasted vegetables, or soyrizo

house-made salsa

coffee and tea service

*7.90 per guest*

*additional breakfast meats available upon request for an additional 1.75 per guest*

*add sour cream and shredded cheese for an additional 0.75 per guest*

#### **breakfast sandwich buffet**

english muffins filled with spinach omelet, grilled tomato, cheddar cheese, and choice of one: bacon, chicken apple sausage, or roasted vegetables

coffee and tea service

*7.60 per guest*

#### **healthy start buffet**

egg whites scramble or tofu scramble

turkey sausage

granola and yogurt parfait

coffee and tea service

*10.45 per guest*

# breakfast

## Plated Breakfast

- Entrées are served with breakfast potatoes, seasonal fruit, ice water, and coffee and tea service.
- Egg whites substitution available upon request for an additional 1.20 per guest.
- China serviceware is standard. A rental fee will apply for groups of more than 150 guests.
- Minimum order of 10 guests, exceptions may apply.

## croissant sandwich

fried egg, cheddar cheese, bacon, and avocado on a freshly baked croissant  
iced water, coffee and tea service

*11.65 per guest*

## individual quiche or frittata

eggs, ham, spinach, potatoes, cheese and herbs  
vegetarian option: tomato and basil

choice of one: bacon, chicken apple sausage, or garden patty

iced water, coffee and tea service

*11.10 per guest*

## french toast

brioche or pecan raisin french toast with maple or boysenberry syrup

choice of one: bacon, chicken apple sausage, or garden patty

iced water, coffee and tea service

*12.00 per guest*

## border benedict

poached egg and pork carnitas over sweet corn bread topped with a mild tomatillo salsa

iced water, coffee and tea service

*12.55*

## **lunch**

### **Specialty Buffets**

- All buffets require a minimum of 15 guests.
- Compostable-ware is provided. Fallen Leaf dinnerware and Aspen flatware may be added for an additional 1.55 per guest. Stemware can be added to the Fallen Leaf selection for an additional 0.55 per guest.
- China may be added for an additional 2.85 per guest, if in-house china is available.
- Linens are included for food and beverage tables only. Guest table linens can be added for an additional 10.00 per table.
- Specialty luncheon buffets are also offered during the evening as a dinner buffet option for an additional 2.50 per person.

### **taste of italy**

includes roasted italian vegetables, garlic bread, freshly grated parmesan cheese, tiramisu, italian sodas, and fruit-infused water service

#### *choice of one:*

traditional caesar salad  
caprese salad  
mixed green salad

#### *choice of two:*

fettuccini alfredo  
spaghetti marinara  
beef cannelloni  
grilled pesto chicken with penne pasta  
eggplant parmesan

*22.15 per guest*

*all buffets require a minimum of 15 guests*

## **lunch**

### *Specialty Buffets, continued*

#### **south of the border**

includes spanish rice, refried beans, tortilla chips, sour cream, shredded lettuce, shredded cheese, salsa, fresh churros, hibiscus tea, and fruit-infused water service

fiesta salad with cilantro lime dressing

#### *choice of one protein entrée:*

chicken or beef fajitas with flour and corn tortillas

chicken enchiladas

tequila lime chicken

#### *choice of one vegetarian option:*

cheese enchiladas

portobello mushroom quesadilla

vegetable fajitas

*23.35 per guest*

*include guacamole for an additional 1.20 per guest*

*all buffets require a minimum of 15 guests*

#### **polynesian feast**

includes coconut rice, hawaiian sweet rolls, coconut macaroons, mango-coconut agua fresca, and fruit-infused water service

hawaiian garden salad with pineapple vinaigrette

#### *choice of one protein entrée:*

pulled kahlua pork

teriyaki chicken

#### *vegetarian entrée:*

polynesian tofu vegetable medley

*24.50 per guest*

*all buffets require a minimum of 15 guests*

## **lunch**

### *Specialty Buffets, continued*

#### **asian fusion**

mandarin salad with asian vinaigrette

#### *choice of one starch:*

fried rice

steamed white rice

chow mein

#### *choice of one protein entree:*

sweet and sour pork

orange chicken

beef and broccoli

#### *vegetarian entrée:*

sweet and sour tofu

stir-fried vegetables

fortune cookies

iced green tea and fruit-infused water

*23.55 per guest*

*add spicy szechuan shrimp for an additional 2.10 per person*

*add vegetable egg rolls for an additional 1.55 per guest (1 piece per guest)*

*all buffets require a minimum of 15 guests*

#### **mediterranean classic**

includes cous cous pilaf, grilled vegetable platter, traditional hummus, pita bread, almond cake, strawberry basil agua fresca and fruit-infused water

cucumber, feta and tomato salad

#### *choice of one:*

lemon herb chicken

seared salmon with artichoke and kalamata relish

garlic and rosemary carved tri-tip

#### *choice of one:*

roasted eggplant with feta and red bell peppers

quinoa cake with roasted red pepper aioli

*25.65 per guest*

## **lunch**

### *Specialty Buffets, continued*

#### **down south barbecue\***

garden salad with ranch and balsamic dressing  
dixie-style coleslaw

#### *choice of one protein entrée:*

tangy pulled pork with barbecue sauce and soft rolls  
herb and garlic roasted chicken with barbecue sauce  
barbecue pork ribs  
barbecue tempeh

traditional macaroni and cheese or potato salad  
baked beans

biscuits or cornbread with honey butter  
apple or peach cobbler

sweet tea and fruit-infused water service

*18.65 per guest with one entrée selection*

*20.95 per guest with two entrée selections*

#### **bon appétit barbecue\***

garden salad with ranch and balsamic dressing

#### *choice of one:*

potato salad  
pasta salad  
coleslaw

#### *choice of two:*

grilled hamburgers  
pesto chicken breast  
hotdog

buns

#### *vegetarian entrée:*

garden burger or grilled portobello mushroom

#### *condiments*

lettuce, tomatoes, pickles, and onions

swiss, cheddar and provolone cheese

baked beans, corn on the cob, or house-made potato chips

choice of one: house-baked cookies or brownies

lemonade and ice water

*20.95 per guest*

*\*for an on-site grill and cook, additional fees will apply*

## **lunch**

### **Luncheon Selections**

#### **traditional deli platter**

fresh sliced deli meats and cheeses allows you to create your own masterpiece

includes smoked turkey, slow-cured ham, tender roasted beef, and genoa salami

served with fresh deli breads and rolls

condiment tray of fresh crisp lettuce, ripe tomatoes, and pickle spears

*choice of two:*

country red potato salad

italian style pasta

potato chips

creamy coleslaw

dijon mustard and garlic and roasted red pepper aioli

fruit-infused water

*12.55 per guest*

add roasted seasonal vegetables for an additional 1.45 per guest

*all buffets require a minimum of 15 guests*

#### **sandwich board trio**

traditional sandwich favorites: ham and provolone on sourdough, turkey and swiss on wheat, and roast beef and cheddar on rye, served with pasta salad, house-made chips, cookies and fruit-infused water

*11.45 per guest*

## **lunch**

### **Luncheon Sandwiches**

- All sandwiches and wraps include potato chips, salad of the day, cookie, and fruit-infused water.
- Upgrade to a deluxe side salad for an additional 4.95 per guest.
- Prices are based on a minimum of 10 orders of the same selection.

#### **sandwich duo selection**

choice of one side salad and two sandwiches from our menu. served with house-made potato chips, cookies, and fruit-infused water

*12.25 per guest*

*include a pasta or fruit salad for an additional 3.20 per guest*

#### **sandwich trio selection**

choice of two side salads and three sandwiches from our menu. served with house-made potato chips, cookies, and fruit-infused water

*15.15 per guest*

*include a pasta or fruit salad for an additional 3.20 per guest*

#### **side salads**

garden salad

chilled greek pasta salad

traditional caesar

chilled grilled vegetables

#### **deluxe side salads— add 4.95 per guest**

mills cobb salad

tuscan portobello salad (vegetarian)

chicken caesar salad

spinach fruit salad (vegan)

greek chicken salad  
(vegetarian)

farmers' market vegetable pasta salad

## **lunch**

### **Premium Box Meals**

*12.80 per guest*

- All sandwiches include chef's choice of pasta or potato salad, chips, whole fruit, cookie, and bottled water.
- All salads include artisan bread, whole fruit, cookie, and bottled water.
- All items are prepared fresh daily. We use compostable utensils and paper napkins.
- Linens not included, Bon Appétit does not return for clean-up. Please order a trash can from college events on large orders.

### **mills sandwich**

roasted chicken breast, granny smith apples, cheddar cheese, tomato mustard jam and garlic aioli on a torpedo roll

### **chicken breast panino mio**

grilled chicken breast, provolone cheese, spinach and sliced tomato with sun-dried tomato and pesto spread, served on a soft french roll

### **sweet and spicy b-l-t**

candied fennel bacon, swiss cheese, green leaf lettuce, sliced tomatoes and red onion

served on sourdough bread

### **the club croissant**

sliced smoked turkey breast, prosciutto, crisp bacon, mayonnaise, romaine lettuce, sliced tomatoes, cheddar cheese, served on flaky croissant

### **chicken basil**

grilled chicken breast, fresh basil, roasted red peppers, fresh mozzarella cheese, tomato and garlic aioli on focaccia

### **greek chicken wrap**

grilled chicken breast with spinach, diced tomatoes, red onion, cucumbers, feta cheese, olives and tzatziki dressing, served on lavash

## **lunch**

### *Premium Box Meals, continued*

#### **roast beef and cheddar on rustic bread**

thinly sliced roast beef with cheddar cheese, green leaf lettuce, sliced tomato and horseradish aioli on rustic bread

#### **mother earth vegetarian**

spinach, roasted vegetables, avocado, roma tomatoes, sweet onion and cucumbers on whole grain bread with cream cheese

#### **nor cal avocado sandwich (vegan)**

avocado and heirloom tomato with arugula, hummus and balsamic dressing on herb focaccia bread

#### **mills cobb salad**

chopped romaine lettuce, rosemary candied pecan, diced avocado, roasted dried cranberries, apple wood smoked bacon, maytag blue cheese, diced heirloom tomatoes  
served with creamy apple cider vinaigrette

#### **chicken caesar salad**

crisp romaine lettuce with roasted chicken breast, house-baked croutons, sliced red onions, cherry tomatoes and parmesan cheese  
served with traditional caesar dressing

#### **southwest chicken salad**

mixed greens and romaine with barbecue chicken, sweet corn, black beans, tomato, jicama, cilantro, tortilla strips and monterey jack cheese  
served with herb ranch dressing

#### **greek chicken salad**

marinated chicken breast, chopped romaine lettuce, sliced black olives, thin red onions, crumbled feta cheese, pepperoncini peppers, marinated artichokes, sun-dried tomatoes  
served with lemon vinaigrette

## **lunch**

### *Premium Box Meals, continued*

#### **fajita beef salad**

seasoned, grilled beef with red and green peppers, mixed greens, red onions, tomato, black beans, black olives, chopped cilantro and cotija cheese

served with chipotle ranch dressing

#### **farmers' market vegetable pasta salad (vegetarian)**

fresh seasonal vegetables tossed with olive oil, chopped herbs, penne pasta topped with parmesan cheese

#### **tuscan portobello salad (vegetarian)**

grilled rosemary-marinated portobello with mixed greens, cannellini beans, roasted beets, roasted carrots, greek olives, grape tomatoes and gorgonzola cheese

served with honey balsamic dressing

#### **spinach salad with fruit (vegan)**

baby spinach, arugula, baby frisée, sliced oranges, sliced strawberries, toasted pumpkin seeds and shaved fennel, served with balsamic vinaigrette

## afternoon snacks

*Minimum of 10 guests*

### **the munchies**

mixed nuts, pretzels, and party mix

*2.95 per guest*

### **cookies, brownies or blondies**

*1.75 per guest*

### **macaroons or madelines**

*2.25 per guest*

*substitute chocolate dipped for an additional 1.15 per person*

### **the sweet fix**

assorted candy bars

assorted sodas, and 8 oz. bottled waters

*5.75 per guest*

### **house-made tortilla chips with pico de gallo and guacamole**

*3.20 per guest*

### **sweet and salty**

house-made chips

mixed nuts and trail mix

house-made cookies

*6.95 per guest*

### **healthy snack break**

whole fruit

individual yogurts

trail mix

granola bars

*8.15 per person*

## afternoon snacks

### **bon appétit tea**

assorted scones

whipped butter and strawberry jam

tea sandwiches on gourmet breads:

chicken apple-walnut salad

smoked salmon and cucumber with dill cream cheese

truffle egg salad

seasonal fresh fruit medley

mini desserts to include:

chocolate dipped madelines

mini fruit tarts

blondies

assortment of herbal and earl grey teas with lemon wheels and honey

*15.15 per guest*

## anytime platters

*Our platters are great for groups that are interested in something light.*

- small platters serve 10–15 guests
- large platters serve 20–30 guests

### **fresh seasonal fruit platter**

a selection of our best seasonal fruits  
served with a mint-yogurt sauce

*small platter 40.90 large platter 75.95*

### **fresh vegetable crudité**

selected fresh seasonal vegetables  
served with ranch dip

*small platter 40.90 large platter 75.95*

### **grilled vegetable platter**

grilled eggplant, bell peppers, zucchini and other seasonal vegetables  
tossed in balsamic vinaigrette, served with crostini

*small platter 40.90 large platter 75.95*

### **cheese and cracker board**

an assortment of sliced California cheeses  
served with water crackers

*small platter 46.75 large platter 87.65*

### **cheese and fruit platter**

an assortment of sliced California cheeses, fresh seasonal fruit  
and dried fruits

served with water crackers and artisan breads

*small platter 46.75 large platter 87.65*

### **hummus and pita chips**

assorted hummus – traditional, roasted red peppers, and roasted garlic  
served with freshly baked pita chips

*small platter 40.90 large platter 75.95*

## hors d'oeuvres

*Prices are based on buffet service at one and a half pieces per order.  
Minimum of 10 orders per item*

### **Stationary Display Hors d'Oeuvres**

#### **seasonal fresh fruit display**

assortment of fresh seasonal fruits, melons and berries

*4.05 per order*

#### **vegetable crudité with herb ranch dip**

assortment of seasonal vegetables, blanched and chilled, served with house-made herb ranch dip

*4.05 per order*

#### **breads and spreads**

sliced breads, pitas and gourmet crackers

*choice of spreads:*

rosemary goat cheese spread

roasted pepper walnut spread

garlic hummus (vegan)

*4.95 per order with two spreads*

*6.10 per order with three spreads*

#### **assorted domestic cheeses with crackers**

chef's selection of domestic cheeses

served with water crackers

*4.65 per guest*

#### **imported cheese and fruit platter**

chef's selection of imported cheeses

served with grapes, berries, dried fruit, artisan breads and gourmet crackers

*7.85 per guest*

#### **antipasto with crostini and crackers**

chef's selection of imported and domestic cheeses, cured meats and vegetables, crostini and crackers

*9.20*

## **hors d'oeuvres**

### *Stationary Hors d'Oeuvres, continued*

#### **imported and domestic cheese board**

chef's selection of imported and domestic cheeses, artisan breads, gourmet crackers, nuts, grapes dried fruits featuring figs, apricots and cherries

*9.65 per guest*

#### **Poultry**

##### **herbed free range chicken empanadas**

*4.70 per order*

##### **asian chicken**

endive leaf filled with chicken, water chestnuts, bamboo shoots, soy sauce, ginger, scallions and topped with oyster sauce

*4.70 per order*

##### **lemon grass chicken skewers**

with lemon and miso glaze

*4.70 per order*

##### **sonoran chicken**

chicken, tomatoes, onions, bell peppers, cilantro and jalapeño in filo pouch served with a sweet chili sauce.

*3.80 per order*

##### **warm duck confit in phyllo cup**

with rhubarb compote

*4.95 per order*

##### **duck prosciutto wrapped fig**

with mascarpone cheese

*4.95 per order*

## hors d'oeuvres

### **Beef, Pork And Lamb**

#### **petit beef wellington**

beef tenderloin wellington with mushroom duxelles in a butter puff pastry  
*4.05 per order*

#### **prosciutto wrapped date**

with parmesan and balsamic gastrique  
*4.70 per order*

#### **garlic-mustard grilled beef skewers**

*4.05 per order*

#### **trapani salt crusted beef carpaccio and pesto**

on parmesan crisp  
*4.70 per order*

#### **pork egg rolls**

served with sweet and sour plum sauce  
*3.80 per person*

#### **beef flauta with chipotle chilies**

*3.80 per person*

### **Seafood**

#### **spicy ahi tuna**

on sesame cracker with wasabi cream  
*4.70 per order*

#### **smoked salmon crostini**

smoked salmon on a cucumber wheel with tobiko and dill crème fraiche  
*4.95 per order*

#### **lobster ceviche on tortilla crisps**

with crema fresca  
*4.95 per order*

#### **sweet chile shrimp skewer**

*4.40 per order*

#### **tomales bay oysters**

with lemongrass mignonette  
*4.95 per order*

#### **house-made halibut gravlax**

on flatbread crisp with mustard cream  
*4 day pre-order*  
*4.70 per order*

#### **dungeness crab cakes**

with ginger aioli  
*4.95 per order*

## hors d'oeuvres

### Vegetarian And Vegan

#### build your own bruschetta

tomato basil and chef's choice of seasonal bruschetta for you to build served with crostini

*3.80 per order*

#### sweet and tangy stuffed figs

sliced fig topped with cream cheese, honey, orange zest and a sliced almond

*3.80 per order*

#### mediterranean flatbread

##### pizza bites (vegan)

house-made hummus, artichoke, kalamata olive, red onion, oregano on flatbread

*3.80 per order*

#### caprese skewer

fresh tomato, buffalo mozzarella and fresh basil on a skewer with cracked black pepper, extra-virgin olive oil and aged balsamic gastrique

*3.80 per order*

#### artichoke stuffed peppadew (vegan)

sweet piquante pepper stuffed with artichoke relish

*3.80 per order*

#### pearl barley tabbouleh salad on endive (vegan)

*3.45 per order*

#### arancini risotto balls

with pomodoro sauce and mozzarella cheese

*3.80 per order*

#### lemongrass marinated tofu skewer (vegan)

served with spicy sesame sauce

*3.80 per order*

#### spanikopita

spinach, cheese, onion, and herbs in crispy, flaky phyllo dough

*3.45 per order*

#### petit vegetable egg rolls

served with sweet and sour plum sauce

*3.80 per order*

#### vegetable spring rolls (vegan)

served with sweet chili sauce

*4.05 per order*

## **lunch and dinner entrées**

*Entrées include choice of salad, choice of starch, fresh seasonal vegetables, rolls and butter, ice water, coffee and hot tea service. China service is standard. A rental fee will apply for groups of more than 150 guests.*

*Minimum order of 15 guests. Please contact catering department for exceptions.*

### **Poultry**

#### **lemon herb chicken breast**

seared chicken with lemon, garlic and cream  
*20.75 per guest*

#### **penne pasta with smoked chicken**

smoked chicken with sautéed spinach and pine nuts tossed in sun-dried tomato cream sauce  
*22.15 per guest*

#### **mediterranean chicken**

with tomato, mushroom and balsamic sauce  
*21.00 per guest*

#### **wild mushroom and cherry stuffed half quail**

*23.35 per guest*

#### **pan-seared muscovy duck breast**

with port wine reduction and poached figs  
*23.35 per guest*

## **lunch and dinner entrées**

### **Pork and Beef**

#### **maple-mustard glazed pork tenderloin**

sautéed pork tenderloin with a tangy-sweet sauce

*22.15 per guest*

#### **cherry-onion sauced pork loin**

roasted pork loin with a savory sauce of caramelized onions, cherries and grape tomatoes

*22.15 per guest*

#### **steak au poivre**

seared filet of beef crusted with tellicherry peppercorns and served with demi-glaze sauce

*24.45 per guest*

#### **prime rib**

with au jus and creamy horseradish sauce

*7 ounces at 35.00 per person*

*10 ounces at 40.85 per person*

#### **beef short ribs**

braised in cabernet sauce

*23.35 per guest*

## **lunch and dinner entrées**

### **Seafood**

#### **whole grain mustard crusted salmon**

wild-caught salmon

with honey cream sauce

*32.15 per guest*

#### **alaskan halibut**

with citrus beurre blanc

*29.90 per guest*

#### **lobster and grilled corn risotto**

with seasonal vegetables

*31.00 per guest*

#### **california white seabass**

with lemon butter sauce

*29.15 per guest*

#### **locally sourced cajun catfish**

*27.75 per guest*

## **lunch and dinner entrées**

### **Vegetarian And Vegan**

*please let the catering manager know of any special dietary needs and an appropriate meal will be planned*

#### **blackened grilled tofu (vegan)**

tofu marinated with soy, paprika, pepper, salt, oregano, thyme, garlic, onion and then grilled

*23.35 per guest*

#### **penne pasta with cremini mushrooms**

cremini mushrooms, tomatoes, artichoke hearts, kalamata olives, fresh herbs and extra virgin olive oil

*22.15 per guest*

#### **eggplant parmesan**

with roasted red pepper  
tomato sauce

*23.35 per guest*

#### **vegetable stack with romesco sauce (vegan)**

grilled eggplant, zucchini, yellow squash and red bell peppers layered with sautéed mushrooms and romesco sauce

*23.35 per guest*

## **lunch and dinner entrées**

### **Salads and Dessert Selections**

#### **Salads**

##### *mills house salad*

mixed baby greens, candied walnuts, grape tomatoes, dry figs and blue cheese

##### *caesar*

romaine lettuce, house-made croutons and parmesan cheese crisp

##### *mixed italian*

mixed greens, chickpeas, olives, cucumbers, diced roma tomatoes and parmesan cheese

##### *bloomsdale spinach*

sliced strawberries, slivered almonds, blue cheese, red onion

##### *asparagus and arugula salad*

arugula, asparagus, sun-dried tomatoes, toasted almonds, shaved parmesan and dried cranberries

##### *hearts of romaine*

gorgonzola crumble, tomatoes, dried cherries, and hazelnuts

##### *central coast mixed green salad*

dried apricot, baby lettuce, sliced pears and toasted pecans

##### *mixed green salad with grapefruit and cranberries*

##### *mills cobb*

romaine lettuce, apple-smoked bacon bits, rosemary candied pecans, cranberries, blue cheese

## **lunch and dinner entrées**

### **salad dressings**

asian vinaigrette

blood orange vinaigrette

caper dressing

champagne vinaigrette

strawberry poppy-seed

italian dressing

ranch dressing

basil vinaigrette

lemon tahini dressing

caesar dressing

honey balsamic vinaigrette

lemon poppy-seed vinaigrette

raspberry vinaigrette

chipotle caesar dressing

## desserts

### **new york style cheesecake with berry sauce**

*4.95 per guest*

### **black forest cake or specialty filled layer cake**

*4.95 per guest*

### **chocolate mousse cake**

*5.25 per guest*

### **tiramisu cake**

*4.65 per guest*

### **fresh fruit tart or lemon tart**

*5.25 per guest*

### **cappuccino torte**

*4.95 per guest*

### **petite cupcakes (1.5 per guest)**

please contact the catering department for flavor options

*3.20 per guest*

### **seasonal berry skewers (1.5 per guest)**

*3.80 per guest*

*(15 person minimum)*

### **chef's assorted sweets**

chef's selection of mini cheesecakes, mini tarts and petit fours

*(three pieces per guest)*

*5.55 per guest*

### **assorted dessert bar buffet**

a choice of three dessert bars which may include apple, raspberry, chocolate turtle, lemon, red velvet and pecan

*(12 guest minimum)*

*3.45 per guest*

## desserts

### Cakes

We order our cakes from San Francisco fine bakery. Price does not include: plates, forks and napkins. A server may be requested to cut the cake for an additional fee. When ordering please specify what kind of cake, frosting, colors, and writing you would like and if you require a server.

*Cost is approximate depending on amount of decoration requested*

*There is an additional charge for special requests/designs*

*Plates, forks, napkins are not included, but can be requested for \$1.49 per guest*

#### regular decorated cakes

9" round (serves up to 16 people)	46.75
¼ sheet (serves up to 20 people)	58.45
½ sheet (serves up to 45 people)	116.90
full sheet (serves up to 100 people)	233.80

- choice of cake: chocolate or vanilla
- choice of filling: jam, custard, or assorted mousse
- choice of frosting: chocolate butter cream, vanilla butter cream, or whipped cream
- wording included

#### special decorated cakes

9" round (serves up to 16 people)	52.65
¼ sheet (serves up to 20 people)	64.25
½ sheet (serves up to 45 people)	140.30
full sheet (serves up to 100 people)	292.25

- choice of cake: chocolate, vanilla, marble, carrot, or red velvet
- choice of filling: fresh fruit, chocolate ganache, oreo cookies, or cream cheese
- choice of frosting: chocolate butter cream, vanilla butter cream, whipped cream, cream cheese or chocolate ganache
- wording included

### Wedding Cakes

please call catering department to inquire about cake and pricing

## **a la carte items**

*minimum of 10 guests*

### **sliced fruit platter**

*4.05 per guest*

### **whole fresh fruit**

*1.45 per guest*

### **assorted individual yogurts**

*1.45 per guest*

### **petite bagels with whipped cream cheese**

*2.05 per guest*

### **freshly baked petite muffins**

*17.50 per dozen*

### **assorted doughnuts**

*14.00 per dozen*

### **assorted breakfast loaf bread (10 pieces)**

*14.00 each*

### **petite croissants**

*17.50 per dozen*

### **sticky buns**

*21.05 per dozen*

### **assorted danish**

*21.05 per dozen*

### **scones**

*21.05 per dozen*

## **beverages**

*for beverage pickups, please see express catering*

**coffee and hot tea service**

*2.35 per person*

**hot chocolate**

*2.35 per person*

**orange or cranberry juice**

*1.75 per person*

**fruit-infused water service**

*0.45 per person*

**lemonade or iced tea**

*1.75 per person*

**flavored lemonade**

*2.05 per person*

**assorted canned sodas  
and bottled water (on ice)**

*1.75 each*

**seasonal agua fresca**

*2.35 per person*

**sparkling water 1 liter**

*7.00 each*

**assorted bottles of beer**

*5.85 per bottle*

**green truck wine –  
mendocino county**

*25.75 per bottle*

**sparkling wine**

*25.75 per bottle*

**martinelli sparkling cider**

*7.00 per bottle*

**wine and champagne corkage fee**

*5.15 per bottle*

**beer corkage fee**

*20.60 per case (12 pack)*