

express catering

Express catering by Bon Appétit at Mills College is a budget-conscious solution for everyday catering needs. It has been specifically designed for our clients interested in picking-up, setting-up and cleaning-up their own events in an effort to minimize entertainment costs. To create a full meal, we recommend ordering several menu items

how to order

Please place orders at least 48 hours in advance at: www.millscatering.catertrax.com. If you have any questions, please contact the catering department by emailing: bonappetit-catering@mills.edu or calling 510-430-2062. Please contact the catering department directly to make any changes.

cancellations

Orders cancelled less than between 24 and 48 hours in advance of event will be charged 50% of the total invoice. Orders cancelled less than 24 hours in advance will be charged 100% of the total invoice.

substitutions

Express catering selections are not available for menu customization or substitution.

pick-up

Orders can be picked-up at Founders Commons*
Monday – Friday 7:00 am – 5:00 pm
Saturday – Sunday 8:00 am – 5:00 pm

Express catering selections are not available for delivery. If you are interested in having us handle delivery, set-up and clean-up of your event, please check out our full service catering guide.

**Coffee and hot tea can be picked-up at Tea Shop*

sales tax

Prices listed do not include sales tax. Applicable sales tax of 9.5% will be added to your final invoice.

display

All of our ready-to-serve selections are plated on recyclable catering trays or bowls. Please note that serving utensils are not included.

disposables

Plates, cups and / or utensils can be purchased for \$0.55 per person.

salads

chef's selected weekly composed salad

10-12 servings \$31
20-24 servings \$58

pasta salad

10-12 servings \$28
20-24 servings \$52

potato salad

10-12 servings \$28
20-24 servings \$52

desserts and snacks

petite cookie platter

10-12 servings \$25
(20 petite cookies)

brownie platter

10-12 servings \$25
(12 brownies)

cupcake platter

petite vanilla and chocolate cupcakes with buttercream frosting
12 petite cupcakes \$29

beverages

12 servings
bottled water \$20
canned sodas \$20
coffee \$18
hot tea \$18

questions?

Please contact our catering department:
510.430.2062
bonappetit-catering@mills.edu



freshly prepared, value offerings
for your casual catering needs

baked goods

basic bagel platter

assorted plain, onion and blueberry bagels served with plain cream cheese or butter
12 bagels \$25
add smoked salmon for additional \$2 per person

gourmet bagel platter

assorted plain, onion and poppy seed bagels served with sliced tomatoes, red onions, cucumbers and capers, served with plain and herb cream cheese
12 bagels \$37
add smoked salmon for additional \$2 per person

petite pastry platter

assorted petite muffins and danishes
18 pastries \$28

gourmet pastry platter

assorted petite muffins, scones and filled croissants, served with butter and jam
12 pastries \$31

fruits, vegetables and cheese

garden vegetable platter

seasonal fresh vegetables, sourced locally when available, served with house-made ranch or vegan garlic hummus
10-12 servings \$28
20-24 servings \$49

grilled vegetable platter

seasonal, grilled vegetables, sourced locally when available, served with lemon herb vinaigrette
10-12 servings \$28
20-24 servings \$49

cheese and cracker platter

assorted carved and cubed artisan cheeses, served with nuts and gourmet crackers
10-12 servings \$34
20-24 servings \$61

fresh fruit platter

seasonal fresh melons and berries, sourced locally when available
10-12 servings \$31
20-24 servings \$55

pizza

16" gourmet pizza made with house-made dough and tomato sauce

cheese pizza – 12 slices \$15
pepperoni pizza – 12 slices \$17
garden vegetable pizza – 12 slices \$19
hawaiian pizza – 12 slices \$19

dippers

tortilla chips and salsa fresca platter

house-cut corn tortilla chips, served with house-made salsa
10-12 servings \$28
20-24 servings \$49
add house-made guacamole for an additional \$2 per person

hummus and pita chip platter

vegan garlic hummus served with baked pita chips, sliced carrots and celery
10-12 servings \$34
20-24 servings \$61

tomato basil bruschetta

diced tomato tossed with garlic, basil and balsamic vinegar, served with sliced baguette
10-12 servings \$34
20-24 servings \$61

vegetarian egg roll platter

crispy, fried garden vegetable-filled egg rolls, served with sweet chili sauce
20 egg rolls \$29
40 egg rolls \$51

chicken pot sticker platter

crispy, fried wonton wrappers stuffed with chicken and vegetables, served with sweet chili sauce
20 pot stickers \$33
40 pot stickers \$59

chips and dip

house-made potato chips, served with house-made caramelized onion dip
10-12 servings \$25
20-24 servings \$45

sandwiches

petite sandwich platter

assorted petite sandwiches on brioche rolls with mayonnaise and mustard on the side [choose 2]: turkey & provolone; ham & havarti; grilled vegetable
24 sandwiches \$55
48 sandwiches \$99

gourmet sandwich platter

assorted gourmet sandwiches on fresh baguette, including turkey with brie & cranberry; roast beef with blue cheese, caramelized onions and zesty aioli; tomato, basil & mozzarella
12 sandwiches \$49
24 sandwiches \$91

pinwheel platter

assorted gourmet pinwheels with herbed cream cheese, lettuce, tomato and red onion wrapped in lavash [choose 2]: house-roasted turkey; house-roasted beef; black forest ham; roasted eggplant
40 pinwheels \$33
80 pinwheels \$59

deli platter

assorted house-roasted deli meats, cheese and sliced bread, served with lettuce, tomato, pickles, mayonnaise, mustard and chefs choice aioli [choose 2]: house-roasted turkey; house-roasted beef; black forest ham; grilled vegetables
10-12 servings \$71
20-24 servings \$115



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we recommend ordering
several menu items.