An elegant banquet for VIP alumni? Tasty (and nutritious) boxed lunches for a meeting or seminar? A fun fellowship or homecoming barbecue? Whatever your vision is, we’re here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it’s big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at Andrews University, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But, our commitment to you doesn’t stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they’ll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.
We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

CATERING SALES OFFICE
For assistance or special orders feel free to contact the catering office:
(269) 471-3563
catering@Andrews.edu

BUSINESS HOURS
Regular business hours are:
Monday to Thursday, 9:00am to 5:00pm
Friday 9:00am to 12:00pm
Events that extend beyond contracted time are subject to a service fee.
EVENT STAFF
A smiling server adds an elevated level of service to your event. Event staff service will be charged $10.00 per hour per server.

Floral Arrangements
A pop of color goes a long way — consider adding floral arrangements and centerpieces to your event. We’ll work with our local florist to design beautiful florals and just need 3-business days advance notice to meet vendor ordering and delivery timelines.

How else can we make your event amazing?
Let us know! We’ll work together to create a wonderful experience for your guests.

THE FINE PRINT
Ordering Deadlines
To ensure availability of service and menu items please place your orders at least one week in advance. For last-minute catering requests please contact the catering department, and we will do our best to accommodate you. A last minute order fee of $25 (minimum) will be added to all orders placed within 48 hours of the event.

Minimum Order and Delivery Fee
There is a minimum of 10 orders per menu item. An additional delivery charge will be added to all orders not reaching a minimum. All orders have a delivery fee added to the invoice:
$25 for 10-50 guests
$50 for 51-100 guests
5% flat fee for more than 100 guests

Cancellation Fee
Customers are responsible for paying 50 percent of the total invoice plus $100 in labor for any orders canceled within 3 business days of the event.

Payment Options
We accept credit cards, cash, or IDC numbers. Please note we do not accept cost center numbers. Payment information must be submitted to confirm your order.
COLD BREAKFAST COLLECTIONS

avo-toast bar
toasted seeded wheat bread, avocado spread, sliced radishes, marinated cherry tomatoes, house-pickled onions, salted cucumbers, feta, lemons, olive oil, and sea salt
$85.00 serves 10
$170.00 serves 20

greek yogurt bar
greek yogurt, berries, house-made granola, dried fruit, honey, quinoa
$80.00 serves 10
$160.00 serves 20

classic continental
assorted pastries and seasonal fruit salad
$40.00 serves 10
$80.00 serves 20

protein power
hard boiled cage-free eggs, cottage cheese, sliced smoked turkey, cheddar cheese, and seasonal fruit salad
$50.00 serves 10
$100.00 serves 20

mediterranean breakfast
israeli salad, roasted garlic hummus, babaganoush, hard boiled cage-free eggs, feta cheese, and pita
$45.00 serves 10
$90.00 serves 20

build you own large pastry platter
1 dozen pastries choose three of following:
breakfast bread
croissants
muffins
scones
$35.00 serves 10
CUSTOMIZABLE BREAKFAST COLLECTION
select 3 items—$13.50 per person
add item—$4.00 per person
made without gluten and vegan options available upon request
cage-free scrambled eggs with chives
cage-free scrambled egg whites
tofu scramble with kale, onions, and peppers
french toast casserole with syrup
buttermilk pancakes with seasonal fruit compote and syrup
belgian waffles with seasonal fruit compote and syrup
breakfast links
breakfast patties
house-made biscuits with home-style gravy
roasted breakfast potatoes
maple sweet potato quinoa hash
kale and potato hash
seasonal fruit salad
slow cooked steel cut oats with walnuts brown sugar, honey, dried fruit, and milk
nine grain breakfast porridge with walnuts, brown sugar, honey, dried fruit, and milk

BREAKFAST BURRITOS
prepared on a whole wheat tortilla with potatoes. sold by the dozen.
cage-free egg and sausage
cage-free egg, black beans and jalapeno
tofu scramble, kale, bell peppers
cage-free egg, roasted mushrooms, and cheese
$35.00 per dozen
additional sauces:
salsa roja
avo-cilantro lime crema
pico de gallo
chipotle mayo
$5.50 per pint
A LA CARTE BREAKFAST

bagels — one dozen
served with cream cheese, butter, and assorted preserves
choose 2:
whole wheat
blueberry
plain
$28.00 per dozen

chef’s choice of gourmet mini pastries
$25.00 by the dozen.

assorted granola and energy bars
$30.00 sold by the dozen.

seasonal fruit salad
$25.00 small serves 10
$45.00 large serves 20

sliced seasonal fruit display
$35.00 small serves 10
$65.00 large serves 20

whole fruit by the dozen
select from:
apples, bananas, oranges
$12.00 per dozen

seasonal whole fruits
seasonal fruits add $.50 ea
hard-boiled cage-free eggs
$12.00 per dozen

individual cold cereals and milk
sold in increments of 10
$40.00 serves 10
SALADS

GREEN SALADS
boxed meals are packaged with baked in house roll, butter, and cookie. minimum order of 10 box lunches.

mixed greens
field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made ranch dressing
$29.50 small platter — serves 10-15
$58.75 large bowl — serves 20-25
$10.50 boxed meal

kale and cranberry
baby kale, bell peppers, red onion, candied walnuts, and sweet balsamic dressing
$38.00 small platter — serves 10-15
$72.00 large platter — serves 20 -25
$12.00 boxed meal

southwest
romaine, black bean, red onion, tomato, roasted corn, black olive, crispy tortilla strips and chipotle ranch
$38.00 small platter — serves 10-15
$72.00 large platter — serves 20 -25
$12.00 boxed meal

cesar
romaine hearts, shaved parmesan, garlic croutons, and house-made caesar dressing
$38.00 small platter — serves 10-15
$72.00 large platter — serves 20 -25
$12.00 boxed meal

greek
chopped romaine, feta, grape tomatoes, cucumber, pickled red onions, kalamata olives, pita chips, red wine vinaigrette
$38.00 small platter — serves 10-15
$72.00 large platter — serves 20 -25
$12.00 boxed meal

california
baby spinach, bibb lettuce, grape tomato, avocado, citrus, shaved red onion, sunflower seeds, and lemon tamari dressing
$38.00 small platter — serves 10-15
$72.00 large platter — serves 20 -25
$12.00 boxed meal

michigan
mixed greens, candied walnuts, traverse city cherries, gala apples, maple vinaigrette
$38.00 small platter — serves 10-15
$72.00 large platter — serves 20 -25
$12.00 boxed meal
**COMPOSED SALADS**

**classic potato**
celery, red onion, fresh dill, sweet pickle relish
$29.50 small platter — serves 10-15
$59.00 large bowl — serves 20-25
fingerling potatoes with saffron aioli

**deluxe potatoes**
haricot vert, fresh dill, shaved red onion
$29.50 small platter — serves 10-15
$59.00 large bowl — serves 20-25

**tabouleh**
parsley, bulgur wheat, tomato, onion, mint, lemon olive oil
$29.50 small platter — serves 10-15
$59.00 large bowl — serves 20-25

**roasted vegetable farfalle**
asparagus, zucchini, cherry tomatoes, peppers, olive oil, balsamic
$29.50 small platter — serves 10-15
$59.00 large bowl — serves 20-25

**rustic pesto penne**
potatoes, green beans, parmesan
$29.50 small platter — serves 10-15
$59.00 large bowl — serves 20-25
gazebo box meals
includes bag of potato chips, house baked cookie, 100% fruit juice, apple, and utensil packet.
vegan box meal add $1.75

the undergraduate
made without gluten containing ingredients add $2.50
served with lettuce and tomato. available on croissant or whole grain bread
house-made chicken salad
cage-free egg salad
linkette spread
corned beef
chicken
$9.99

the doctorate
served on a whole wheat wrap
chicken caesar
cranberry-walnut chicken salad
$10.99

scratch-made soups
served with a bread basket and butter

potato & cheese | variety of cheeses, cream base
tomato basil bisque | garlic, basil, cream, roasted tomato
minestrone | vegetables, beans, pasta, tomato base
spicy quinoa | vegetables, tomato, herb base
red lentil | indian spices
broccoli cheese | garlic, onion, cream base
tex mex chili | local cranberry beans, onion, peppers, jalapenos, cumin, tomatoes
zesty black bean | onion, peppers, cayenne, cilantro, lime
roasted apple and butternut squash | caramelized onion, maple syrup, cream
vegetable potage | chef’s selection of seasonal vegetables, tomato base
$100 per tureen
$50 per half tureen
includes cookies and seasonal infused water
$110.00 serves of 8-12
$220.00 serves 16-24
select three main ingredients

**house-made chicken salad**
cage-free egg salad
linkette spread
corned beef
chicken
comes with sliced artisanal breads, roasted seasonal vegetables, assorted domestic cheeses, lettuce, tomato, dill pickles, mayonnaise, and mustard

select two sides
mixed greens | field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made ranch dressing
caesar | romaine hearts, shaved parmesan, garlic croutons, and house-made caesar dressing
classic potato | celery, red onion, fresh dill, sweet pickle relish
roasted vegetable farfalle | asparagus, zucchini, cherry tomatoes, peppers, olive oil, balsamic
seasonal fruit salad
house-made chips
PIZZA

16” pizza. please specify number of slices.

cheese pizza
house-made dough, house-made marinara, mozzarella
$10.00
each additional topping add $1.00 each per pizza

toppings
mushroom
black olive
green olive
rainbow peppers
red onion
spinach
roma tomato
pineapple
fresh jalapeno

sauces
alfredo, marinara, or pesto
dough options
classic or whole wheat
made without gluten dough available upon request

6” square pizza
$7.00

Specialty Pizzas $14.00
bbq soy chicken
mediterranean
margarita
seasonal vegetable
roma tomato pesto
alfredo spinach and garlic

add a pint of house-made dipping sauce
ranch
marinara
pesto cream
$5.50
comes with seasonal infused water and choice of cookie, brownie, or hand fruit
made without gluten and vegan options available upon request

baked potato bar
salt crusted russet, chili, shredded cheese, steamed broccoli florets, whipped herbed butter, scallion
$12

haystack bar
corn chips, house-made chili, whole grain rice, lettuce, tomato, black olive, scallion, cheese, house-made salsa and sour cream
$12
add guacamole: $8.00 a pint

burrito bar
whole wheat flour tortilla, black beans, cilantro rice, grilled vegetables, romaine, tomato, cheddar, scallion, sour cream, and house-made salsa
$12
add guacamole: $8.00 a pint
add nacho cheese: $8.00 a pint

griller bar
whole wheat bun, griller patty, cheese, lettuce, tomato, onion, pickle, classic condiments, and potato chips
$12

hot dog bar
whole wheat bun, big frank, house-made chili, diced onion, relish, ketchup, mustard, and potato chips
$12

andrews pasta bar
whole wheat penne, marinara, alfredo, seasonal vegetable medley, tossed caesar salad, and garlic bread sticks.
$16.50

samosa
pea and potato samosas, red lentil dal, saffron rice, tandoori naan, cucumber salad, raita, and chutney
$17.00

mediterranean excursion
house-made falafel, pita, tabbouleh, garlic hummus, tzatsiki, greek salad, and mint lemonade
$18.50

enchiladas
cheese and onion or black bean and spinach, spanish rice, pinto beans, tortilla chips, house-made salsa, and seasonal agua fresca
$19.00
minimum order of 12. please specify buffet or family-style table service.
includes mixed greens salad with house-made ranch dressing and seasonal infused water

one entrée, two sides, and one dessert — $18 per person
add entrée — $8.00 per person
add side — $4.00 per person
add dessert — $4.00 per person

entrées
roasted acorn squash | wild rice, mushroom, roasted onion, thyme, sage
bbq walnut ball| traverse city cherry bbq sauce
walnut cheese “salisbury steak”| mushroom gravy
stuffed shells| ricotta, house-made marinara
eggplant parmesan| panko, house-made marinara,
roasted spaghetti squash| house-made marinara, roasted vegetables, basil pesto
zucchini fritter| pomodoro sauce, parmesan
marvelous meatloaf| bbq sauce
special k roast| cottage cheese, special k cereal, walnuts, eggs
chicken wellington| puff pastry, spinach, mushroom demi glaze add $2 per person
sam’s chicken| buttermilk brine, crispy panko add $4.00 per person

vegetable sides
sautéed spinach | garlic, sea salt
roasted brussels sprouts | balsamic reduction
maple-roasted carrots | rosemary
pan-fried cauliflower | capers, lemon, and parsley
grilled asparagus | lemon, breadcrumbs
charred broccoli | chile, garlic, parmesan
garlic string beans | olive oil
mediterranean vegetables| olive oil, fresh dill
sweet corn on the cob | butter, sea salt

starch sides
quinoa pilaf | dill, toasted almond
smashed sweet potatoes | kale and crispy leeks
garlic mashed potatoes
creamy polenta | cream, parmesan
roasted red potatoes | rosemary, garlic
potato gratin | caramelized onions, cheddar cheese
penne aglio e olio | garlic, olive oil, parsley, parmesan
pesto gemelli | basil pesto and pecorino
wild rice pilaf | roasted carrot and thyme

desserts
cheesecake| berry coulis
fudge lava cake| fresh berries
seasonal gelato| please inquire about available flavors
carrot cake| cream cheese icing
sticky toffee pudding| salted caramel sauce
seasonal fruit cobbler or pie| whipped cream
please order in increments of 10 guests

colorful and crisp vegetable crudité	house-made hummus and ranch dip
$33.00 per platter — serves 10

fruit display
a sweet seasonal assortment
$35.00 per platter — serves 10

domestic cheese
assorted domestic cheeses, fresh and dried fruits, crackers, sliced baguette
$45.00 per platter — serves 10

roasted vegetables
assorted seasonal roasted vegetables, olive oil, herbs, lemon
$40.00 per platter — serves 10

antipasto
fresh mozzarella, provolone, roasted potatoes, roasted peppers, marinated artichoke hearts, mushrooms, kalamata olives, sliced baguette
$45.00 per platter — serves 10

grazing table
select 3 of the above appetizer platters for $130.00—serves 30-40
select 4 of the above appetizer platters for $175.00 — serves 40-50
please order in increments of 10 guests

baked artichoke spinach dip
crostini and crackers
$45.00 per platter — serves 10

7 layer hummus
garlic hummus, spinach, tomatoes, cucumbers, red onions, kalamata olives, feta, pita
$45.00 per platter — serves 10

fiesta dip
refried beans, cheddar, green onions, tomatoes, olives, sour cream, salsa, guacamole, tortilla chips
$45.00 per platter — serves 10

chips and salsa
salsa roja and house-made tortilla chips
$35.00 per platter — serves 10

black olive tapenade
black olives, capers, garlic, olive oil, crostini
$45.00 per platter — serves 10

bruschetta
tomatoes, basil, garlic, balsamic reduction, olive oil, crostini
$35.00 per platter — serves 10

roasted red pepper hummus
pita wedges
$35.00 per platter — serves 10

garlic hummus
pita wedges
$35.00 per platter — serves 10

edamame hummus
pita wedges
$35.00 per platter — serves 10

spinach mint hummus
pita wedges
$35.00 per platter — serves 10

white bean hummus
pita wedges
$35.00 per platter — serves 10
**SMALL BITES**

sold by the dozen

**stuffed mushrooms**
spinach, parmesan, garlic, cream cheese
$27.00 per platter — serves 12

**samosa**
potato and pea, raita
$24.00 per platter — serves 12

**spring roll**
soy-ginger and sweet chili sauce
$24.00 per platter — serves 12

**caprese stack**
roma tomato, fresh mozzarella, basil pesto, olive oil
$48.00 for 12 pieces

**mini walnut cheese meatballs**
36 meatballs. choice of bbq sauce or marinara
$50.00 per platter — serves 12

**smoked gouda baco mac & cheese bites**
$40.00 for 12 pieces

**mexican street corn arancini**
$40.00 for 12 pieces

**black bean corn quesadilla with salsa roja**
$38.00 for 12 pieces

**pea hummus and caramelized shallot crostini**
$34.00 for 12 pieces

**curried chicken salad tartlet**
$38.00 for 12 pieces

**mini asian chicken lettuce wrap**
$38.00 for 12 pieces

**bbq jackfruit slider**
$38.00 for 12 pieces

**black bean slider with chipotle mayo**
$38.00 for 12 pieces
SWEETS

cookies
an assortment of house-baked cookies
$10 per dozen

brownies
with walnuts or without
$18.00 per dozen

dessert bars
pecan, blondies, or lemon bars
$18.00 per dozen

cupcakes
vanilla, chocolate, or red velvet
$18.00 miniature per dozen | $24.00 standard per dozen
BREAKS AND BEVERAGES

please order in increments of 10 guests

energy
house-made fruit and nut trail mix, seasonal agua fresca, cucumber infused water
$78.00 serves 10

plant forward break
7 vegan muffins, 7 slices of vegan fruit bread, hand fruit, cucumber infused water
$57.50 serves 10

english tea break
assorted herbal teas, 12 mini scones, honey, milk, sugar, stevia
$57.00 serves 10

numi tea time
assorted numi organic teas, honey, sugar, stevia
$37.50 serves 10

BEVERAGES
priced by the gallon, serving container, and cups.

100% cranberry, apple, orange, grape, fruit juice
$20.00 serves 16

seasonal infused lemonade
$10.50 serves 16

lemonade
$5.50 serves 16

infused water (lemon, lime, orange, cucumber, or mint)
$9.50 serves 16

seasonal agua fresca
$9.50 serves 16

sparkling white grape
$18.00 serves 16

house-made soymilk chai
$18.00 serves 16

house-made horchata
$16.00 serves 16

house-made hot chocolate
$20.00 serves 16

rosy glo tea
$16.00 serves 16

hot cocoa
$10.00 serves 16
BEVERAGES

priced by the bottle

hint water
$2.25 each

dry sparkling water
$2.50 each

soda
$2.00 each

bottled water
$1.25 each