

beverages

Hot

| | |
|--------------------------------|-------|
| 100% Columbian Coffee or Decaf | 11.75 |
| Hot Tea | 11.75 |
| Hot Chocolate | 11.50 |

All hot beverages are packaged in our 96 oz. "Joe-to-Go" disposable thermal containers. (Approximately 8-12 servings each)

Cold

| | |
|---------------------------|------|
| Canned Soft Drinks 12 oz. | 1.25 |
| Milk 16 oz. | 1.75 |
| Chocolate Milk 16 oz. | 1.75 |
| Bottled Water 16.9 oz. | 1.25 |
| Orange Juice 10 oz. | 2.00 |
| Sobe Energy Drinks | 3.50 |
| Starbucks Frappuccino | 4.25 |

desserts

Chocolate Torte

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|-------------------------|-------|
| Whole Torte (serves 16) | 24.00 |
| Per Slice | 2.00 |

New York Cheesecake

| | |
|------------------------------|-------|
| Whole Cheesecake (serves 16) | 24.00 |
| Per Slice | 2.00 |

Sheet Cake

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|---------------------------|--------|
| Full Sheet (serves 64) | 100.00 |
| Half Sheet (serves 32) | 50.00 |
| Quarter Sheet (serves 16) | 25.00 |

Freshly-baked Cookies (each) 2.00

House-made Brownies (each) 2.00

Visit us online!

www.cafefonappetit.com/redlands

BROCHURE HAS BEEN PRINTED ON RECYCLED PAPER
12-3607

introducing... galloping gourmet

The Galloping Gourmet budget-conscious catering guide was created to save time and money for all of our campus customers. The high cost of labor and delivering food make it necessary that we add on a delivery fee for catered events under \$400.00. Knowing that everyone has a budget, we've come up with a convenient alternative:

The Galloping Gourmet Express Pick-up Menu!

HOW TO ORDER

It's easy! Make your selection from this menu, limiting your choices to three menu items per order. Then call Bon Appétit Catering at 748-8970 at least 5 business days ahead of your event. If you can call earlier, even better!

If it's less than 5 business days, we can not guarantee service. For weekend service, please place orders by noon on the Monday before the event to allow time for the ordering process.

Please have the following information ready when you call:

- menu selections
- pick-up date and time
- department and budget number or student ID card

GALLOPING GOURMET PICK-UP TIMES

Even easier! Pick-up service is open seven days a week from 7:00 a.m. – 5:00 p.m. for your convenience.

At your designated pick-up time, simply meet one of our staff members in the Plaza Café, Irvine Commons or back dock to accept and sign for your order. Please inform us in advance of any changes in your pick-up time. We prepare all orders as close to that time as possible to ensure the utmost in quality and freshness.

GOOD TO KNOW...

- Paper and plastic disposable ware will be provided with your service.
- Galloping Gourmet operates with the same policy guidelines as the full service catering guide.
- Sales tax will be added as applicable.
- For delivery budget \$75 – \$125

galloping gourmet express pick-up menu



a budget service
for university
customers

university of redlands

2012 – 2013

breakfast

The Mini Continental – 5.25 per person

An assortment of freshly-baked muffins and Danishes, assorted bottled juices, and tea service.

The Continental – 6.50 per person

Chilled bottled fruit juice, breakfast pastries and muffins or coffee cake, fresh sliced fruit, freshly brewed regular and decaf coffee, and a selection of international teas.

Healthy Start – 6.75 per person

Bran muffins, zucchini-carrot bread, fresh fruit bowl, assorted Yoplait yogurt cups, granola and raisins, assorted fruit juices, freshly brewed regular and decaf coffee, and a selection of international teas.

A la Carte (build your own)

| | |
|-------------------------------|-----------------|
| Freshly baked Muffins | 1.25 per piece |
| Nut Bread | 1.25 per piece |
| Bagels with Cream Cheese | 1.50 per piece |
| Fruit or Cheese Danish | 1.50 per piece |
| Bundt or Coffee Cake | 1.50 per piece |
| Whole Fresh Fruit | .75 per piece |
| Assorted Pastry Platter | 2.00 per piece |
| Sliced Fresh Fruit Platter | 4.00 per person |
| Fruit and Cheese Platter | 3.75 per person |
| Tortilla Chips and Salsa | 1.50 per person |
| Fresh Vegetable Tray with Dip | 3.00 per person |

sack lunch sandwiches

Choose one sandwich:

Turkey
Ham
Roast Beef
Grilled Vegetable

Choose from the following items:

Soda or Bottled Water
Side of Deli Salad
Bag of Chips
Piece of Fruit
2 Cookies

| | |
|--------------------|------|
| Sandwich & 1 Item | 5.75 |
| Sandwich & 2 Items | 6.50 |
| Sandwich & 3 Items | 7.50 |
| Sandwich & 4 Items | 9.00 |
| Sandwich & 5 Items | 9.95 |

box lunch sandwiches

All box lunch sandwiches include beverage, deli salad, and freshly baked cookies or brownie. All sandwiches can be served on your choice of housemade ciabatta, herbed focaccia, cracked wheat bun, croissant, whole wheat wrap or seven-grain bread.

Black Pepper Beef – 10.95 per person

Black pepper and garlic-rubbed all-natural beef, thinly sliced deli style and accompanied by blue cheese aioli, local spinach, and caramelized shallots

Spicy Grilled Chicken – 10.75 per person

Marinated all-natural chicken with shaved apple, Monterey Jack, local greens, and Sriracha aioli

Tarragon Chicken – 10.75 per person

Oven-roasted all-natural chicken, grape, and tarragon aioli salad, with marinated vine-ripened tomato and local greens

The University Club – 10.95 per person

Pan-roasted all-natural chicken, red pepper and roasted garlic pesto, Applewood smoked bacon, vine-ripened tomato, local greens, and herb aioli

Lemon Basil Roast Beef – 10.25 per person

Thinly sliced roast beef with roma tomato, arugula, grilled red onions, and lemon basil mayonnaise on house-made ciabatta

Black Forest Ham – 10.75 per person

Hardwood smoked deli style ham with vine-ripened tomato, local greens, Swiss cheese, and grained mustard

Roast Turkey – 10.75 per person

All-natural Tom turkey with marinated DiStefano mozzarella, vine-ripened tomato, local greens, and basil pesto

Mediterranean – 10.25 per person

Herb-marinated and roasted local vegetables, foraged mushrooms, vine-ripened tomato, local greens, and lemon-garlic hummus

SoCal Avocado – 10.25 per person

Locally grown avocado, vine-ripened tomato with arugula, and Redlands orange-rosemary aioli

Turkey Provolone – 10.25 per person

All-natural turkey, Thanksgiving-style with provolone, vine-ripened tomato, local greens, and Redlands orange-cranberry compote
(Add avocado for an extra \$1.00)

box lunch salads

All box lunch salads include beverage, dinner roll and freshly baked cookies or brownie.

Asiago Chicken Caesar – 10.95 per person

Crispy all-natural chicken, organic local hearts of romaine, herbed croutons, roma tomato, lemon wedge, and classic Caesar style dressing

Avocado Club – 10.95 per person

Herb-roasted Tom turkey, smoked bacon, vine-ripened tomato, hard-boiled egg, chives, avocado, crispy toasted pita with local greens, crumbled Point Reyes blue cheese, and dressing

Citrus Salmon – 11.50 per person

Three citrus peppercorn-poached Pacific salmon with herbed Israeli couscous, sun-dried tomato, local Graber olives, sherry-marinated shallots and crisp capers accompanied by local greens, and champagne vinaigrette

White Prawn – 11.50 per person

Ginger-glazed sustainable sweet water prawns, selection of local organic lettuces with Japanese mustard greens, pickled daikon, crispy tofu 'crouton', sesame edamame, and Redlands orange-miso vinaigrette

Town and Gown – 11.50 per person

Black peppercorn grilled all-natural chicken with tender local greens, Point Reyes blue cheese, spiced sunflower seeds, dried cranberries, and raspberry vinaigrette

Grilled Chicken – 10.95 per person

Cajun spiced all-natural chicken breast grilled with tri-color peppers, vine-ripened tomato, jambalaya rice salad, local greens, and McWilliams honey-poppysseed dressing

Chicken and Brie – 10.95 per person

Roasted all-natural chicken, grape, apple and Dijon aioli salad accompanied by Brie, crispy pumpkin seeds, tender local greens, and apple cider vinaigrette

Sage Turkey Salad – 10.95 per person

Salad of roasted turkey breast, sage mayonnaise, celery, cage-free egg and dried cherry over local greens with crisp tortilla strips, and champagne vinaigrette

Bistro Pesto – 11.50 per person

Pan-roasted all-natural bistro filet medallions with local basil pesto, peppery local arugula, vine-ripened tomato carpaccio, shaved Parmesan, crisp capers, and roasted shallot balsamic vinaigrette