

A top-down view of various fresh tomatoes and basil leaves scattered on a dark grey, textured stone surface. The tomatoes include a large yellow-orange one at the top, a red one below it, a dark red one to the right, a small green one, two orange cherry tomatoes, a green one, a red one, a large green basil leaf cluster in the center, a red one, a dark red one, a large orange ribbed tomato at the bottom, a red one, a sliced red tomato showing seeds, and a large green and red striped one at the bottom right.

CATERING
AT MASTER'S COLLEGE

CATERING BY BON APPÉTIT AT THE MASTER'S COLLEGE

Whether you are planning a simple breakfast meeting, a working lunch or an honored guest reception, we will support all your events with excellent service and the highest quality food possible.

This menu is simply a starting point from which we can custom tailor your menu to meet the specific needs of your event. We take pride in creating menus that will excite you, with the quality and taste of our ingredients as well as the visual creativity of our presentations. Combine this with our attentive service and we have the ingredients for a memorable event.

We will do our best to accommodate last minute requests, but be advised that options may be limited on late orders.

In planning your next function, please contact our catering department at:

Phone 661-362-2851

Fax 661-362-2714

Prices listed are based on the student meal plan calendar.

Catering during summer and holiday breaks will be priced accordingly.

BREAKFAST

a minimum of 25 guests is required for our hot breakfast service. all breakfast menus are served buffet-style. quality disposable products and linen for the food and beverage table included in the price of the menu selections below, additional fee will apply to served plated meals.

the bagel breakfast

assorted bonjour bagels with plain and flavored cream cheese, butter, and jam
served with chilled juices and freshly-brewed coffee
\$4.95 per person

the continental

assorted house baked breakfast pastries, bagels, and fresh sliced seasonal fruit
served with chilled juices and freshly-brewed coffee
\$7.95 per person

the great break

fresh seasonal fruit bowl with granola, yogurt, bonjour bagels, muffins, and assorted house-baked pastries with cream cheese, butter, and jam
served with chilled juices and freshly-brewed coffee
\$8.95 per person

the classic

fluffy scrambled eggs served with seasoned roasted red potatoes and choice of ham, bacon, or pork sausage and assorted house baked breakfast pastries
served with chilled juices and freshly-brewed coffee
\$10.95 per person

breakfast burrito bar

la fortaleza flour tortillas with scrambled eggs, pinto beans, sausage or bacon
served with a side of salsa, shredded cheddar cheese, sour cream, a fresh seasonal fruit tray,
served with chilled juices and freshly-brewed coffee.
\$9.95 per person

biscuits and gravy

fluffy scrambled eggs served with seasoned roasted red potatoes and choice of ham, bacon, or pork sausage, buttermilk biscuit and sausage gravy, assorted house baked breakfast pastries
served with chilled juices and freshly-brewed coffee
\$11.95 per person

the four star morning

fluffy scrambled eggs with sautéed mushrooms, spinach and roasted garlic, topped with tomatoes and grated parmesan cheese, home-style potatoes, grilled sausage links or crispy bacon
accompanied by freshly-baked assorted breakfast pastries
served with chilled juices and freshly-brewed coffee
\$11.95 per person

HORS D'OEUVRES

HOT HORS D'OEUVRES

standard (please choose 3 options) \$10.95 per person

chicken satay with peanut sauce

chorizo and cheddar cheese potato croquet with smoked bell pepper aioli

chicken wings (buffalo or barbecue)

pulled pork sliders

sun-dried tomato basil cream cheese stuffed mushrooms

chicken or vegetable pot stickers with ginger hoisin dipping sauce

deluxe (please choose 3 options) \$12.95 per person

jumbo shrimp with cocktail sauce and lemon wedges

gorgonzola cheese stuffed date and wrapped with apple wood smoked bacon

tuna tartar on wonton skin with shaved pickle russian cucumber

hand carved beef tenderloin on grilled garlic butter crostini topped with blue cheese mousse and crispy fried shallots

mediterranean beef skewer with cucumber sauce

mini crab cake with caper aioli sauce

COLD HORS D'OEUVRES

seasonal fruit salad

fresh seasonal fruit with assorted berries

\$3.95 per person

seasonal fruit platter

fresh seasonal fruit with assorted berries

\$3.95 per person

charcuterie board

assorted domestic cheese, one import cheese, assorted berries and grapes, mixed salted nuts, salami, capicola,

assorted cracker and baguettes

\$5.95 per person

cheese board

assorted domestic cheese, one import cheese, dried fruit, grapes and berries with assorted crackers and sliced baguettes

\$4.95 per person

mediterranean board

prosciutto, salami, smoked mozzarella, provolone, grilled vegetables,

mushroom salad and kalamata olives served with rustic bread and herbed olive oil

\$5.95 per person

THE SANDWICH BOARD

a minimum of 20 guests is required for buffet service, all sandwiches come with two sides, beverages and assorted cookies or brownies.

chicken caprese

chicken breast, buffalo mozzarella, sweet basil, sliced tomato and balsamic reduction, garlic aioli
\$12.95 per person

tuscan style

chicken breast, fontina cheese, basil, sun-dried tomato artichoke pesto,
roasted red bell pepper
\$12.95 per person

roast beef and arugula

roasted beef, arugula, caramelized balsamic onions, pepper jack cheese, horseradish aioli on artisan ciabatta
\$12.95 per person

portobello mushroom sandwich

pesto-marinated portobello mushroom served on an italian roll with caramelized onions, roasted sweet red bell peppers,
spring greens, gorgonzola or fresh mozzarella cheese and balsamic vinaigrette
\$11.95 per person

the italian

smoked black forest ham, italian salami, sun-dried tomato pesto, provolone cheese, sliced tomato and green leaf lettuce
on french bread
\$12.95 per person

croissant club sandwich

thinly-sliced smoked turkey breast, apple wood bacon, provolone cheese, green leaf lettuce, sliced tomatoes
and fresh avocado on a flaky croissant
\$12.95 per person

make your own deli platter

sliced smoked turkey breast, smoked ham, roasted beef, pepper jack cheese, cheddar cheese, provolone cheese, lettuce,
sliced tomatoes, pickle with house baked jalapeño and cheddar cheese roll and assorted bread
\$12.95 per person

sides

house salad with any dressing
house-made potato chips
classic potato salad
macaroni cheese
coleslaw

ENTRÉE SALADS

minimum of 20 guests per order, salads can be served tossed or with dressing on the side upon request comes with dinner rolls or garlic bread, assorted cookies and beverages

classic chicken breast caesar salad

fresh romaine lettuce tossed with garlic and cheese croutons, grilled chicken breast, freshly-grated parmesan cheese, and our house-made caesar dressing

\$12.95 per person

california cobb salad

sliced grilled chicken breast on a bed of romaine and local spring mix topped with apple wood smoked bacon, crumbled blue cheese, diced tomato, hard-boiled egg wedges, diced avocado, and cucumbers served with herb vinaigrette or ranch dressing

\$12.95 per person

walnut spinach salad

baby spinach, candied walnuts, fresh berries, feta cheese, grilled chicken breast with strawberry vinaigrette

\$12.95 per person

mediterranean chicken salad

spring mix topped with roasted red pepper, cucumbers, marinated artichoke hearts, cherry tomatoes, kalamata olives, feta cheese with dill vinaigrette

\$12.95 per person

tri tip or chicken breast southwestern salad

local baby greens, tomatoes, shredded cheddar cheese, roasted corn, black beans, cucumber and fried onion strings with barbecue-ranch dressing

\$13.95 per person

HOUSE-MADE PIZZA

our pizzas are made from the bon appétit founders family recipe pizza dough and topped with fresh house-made pizza sauce and our own signature four cheese blend. we use only fresh toppings and real cheese in all of our pizzas. our pizzas are all 12-inch rounds and cut into 8 slices. (we estimate one pizza for every three or four guests)

pizza party

tossed green garden salad with choice of dressing and choice of pizzas from the selection below

served with assorted freshly baked cookies, sodas, and water

\$8.95 per person

chipotle chicken

mozzarella, parmesan, romano cheese, chicken, chipotle ranch, corn, black beans, tomatoes, green onions

\$8.95 each

the tuscan chicken

mozzarella, parmesan, romano cheese, chicken breast, artichoke, spinach, sun-dried tomatoes, roasted red bell peppers

\$9.95 each

the works

mozzarella, parmesan, romano cheese, pepperoni, italian sausage, sliced mushrooms, bell peppers, red onions and black olives

\$10.95 each

hawaiian pizza

mozzarella, parmesan, romano cheese, smoked ham and fresh cut pineapple chunks and red onions

\$9.95 each

carnivore pizza

mozzarella, parmesan, romano cheese, pepperoni, italian sausage, smoked ham, apple wood smoked bacon

\$10.95 each

GLOBAL ENTRÉES

all global menus are served buffet style with quality disposable products and linens for food and beverage included in the price for the meal.

mediterranean

hand-carved oregano garlic lime flank steak, spinach cumin rice, oven roasted seasonal vegetable, warm pita bread and tzatziki cucumber sauce served with cucumber tomato salad

\$16.95 per person

polynesian

teriyaki chicken, steamed brown rice, vegetable fried rice and hoisin baby bok choy, hawaiian bread, served with grilled pineapple and macadamia nut salad

\$14.95 per person

indian chicken tikka masala

steamed savory rice and oven-roasted cardamom cauliflower, garlic naan bread served with braised red beet salad with golden raisin vinaigrette

\$14.95 per person

italian

parmesan-crusteD chicken breast, roasted tomato coulis, baked ziti, roasted pesto squash, and garlic bread, served with classic caesar salad

\$14.95 per person

mexican

taco or burrito bar with marinated grilled chicken and slow braised pork carnitas, cilantro rice and pinto beans, flour or corn tortillas, house-made salsa fresca and sour cream, queso fresco, shredded lettuce, tri color tortilla chips, served with tossed mexican caesar salad and cinnamon sugar churros

\$15.95 per person

ENTRÉES

all of our entrée selections are served buffet style, additional fee will apply on served plated meals. each entrée comes with dinner rolls and butter, and either iced tea, coffee, or assorted sodas. dinner prices are based on a minimum of 20 guests per order.

choose one option from each of the categories below

SIDE SALAD

classic caesar with herb croutons

candied walnut, spinach and berries with strawberry vinaigrette

baby mix, artichoke, olive and fresh mozzarella cheese with balsamic vinaigrette caprese; roma tomato, fresh mozzarella, basil and balsamic reduction

greek salad with tomatoes, olive, feta, cucumber, red wine dill vinaigrette

ENTRÉE SELECTIONS

grilled, herb-marinated chicken breast with wild mushrooms marsala sauce

\$14.95 per person

grilled pesto chicken breast with piccata caper butter sauce

\$14.95 per person

toasted macadamia nut and parmesan cheese encrusted sockeye salmon

with classic beurre blanc sauce

market price

burgundy wine braised bone less beef short ribs with pearl onions

and red wine reduction sauce

\$22.95 per person

grilled beef filet mignon

wrapped in apple wood smoked bacon with aged balsamic fig reduction sauce

\$24.95 per person

organic spinach and fontina stuffed chicken breast

with pancetta garlic cream sauce

\$18.95 per person

ENTRÉES CONTINUED

oven-roasted herbed oil tilapia filet
with cherry tomatoes sweet basil cream
sauce \$16.95 per person

starch

garlic mashed potato
roasted pesto red potato
mushroom parmesan polenta
whipped cinnamon maple sweet potato
roasted balsamic butternut squash (seasonal)
wild rice cranberry pilaf

vegetable

sautéed green beans (seasonal)
honey-glazed baby carrot
balsamic roasted brussels sprouts
sautéed asparagus (seasonal)
oven-roasted seasonal vegetables
vegetable graffiti

BARBECUE SERVICES

all barbecue menus are served buffet style with quality disposable products and linens for the food and beverage table included in the price of the meal.
barbecue prices are based on a 50 guest minimum.

happy jack's delta barbecue

all-natural certified humane beef burgers, all-natural beef hot dogs and garden burgers served with condiments

sides include: baked beans, potato chips and choice of two deli salads

fresh watermelon and cookies or brownies for dessert

lemonade or peach iced-tea

\$12.95 per person

mustang barbecue

teriyaki or barbecued chicken, grilled beef tri tip and grilled fresh vegetables

served with mashed potato, seasonal corn on the cob and choice of two deli salads, sliced watermelon and cookies or brownies for dessert

lemonade or peach iced-tea

\$16.95 per person

DESSERTS

choose one of our house-made desserts to complement your lunch or dinner event.

traditional desserts

\$3.00 per person

n.y. style cheesecake with strawberry sauce and fresh strawberries

carrot cake with cinnamon whipped cream

chocolate mousse cake with chocolate sauce and strawberry

deluxe deserts

\$3.75 per person

sliced pound cake with seasonal berries, whipped cream and mint

seasonal fruit crisp

seasonal individual fruit pies

chocolate brownie trifle with whipped cream, strawberry sauce and seasonal berries

chocolate ganache mouse with seasonal berries

classic tiramisu with crème anglaise

seasonal fruit tart

crème brûlée with seasonal berries