CATERING MENU

Theory Catering by Bon Appétit

OREGON MUSEUM OF SCIENCE AND INDUSTRY
Bon Appétit is the premier onsite catering company known for its culinary expertise and commitment to socially responsible practices. We create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. Our priority is the well-being of our guests, communities, and the environment.

Whether catering an event for a business meeting or a celebratory occasion, Bon Appétit promises a one-of-a-kind experience with exemplary food and service. Our menus are carefully crafted, giving personal attention to meet your wants and, most importantly, your needs. Our chef strives to prepare local, seasonal menus as well as authentic global fare. Whenever possible, these are produced locally using sustainable and organic practices. We provide full service catering for breakfast, lunch, and dinner.

For pricing and detailed menu proposals contact:
Julia Raymond
Bon Appétit Catering Director
503.239.7830
theory@omsi.edu
Breakfast

Coffee service includes Caffe Vita coffee, decaf coffee, and hot water with a selection of tea bags, half & half, and assorted sweeteners. Skim milk and soy milk are available upon request.

**MCKENZIE | $9 pp**
- Greek Yogurt
- Granola
- Fresh Fruit Platter
- Bottled Juices
- Coffee Service

**ROGUE | $9 pp**
- Pastries, Muffins & Scones
- Fresh Fruit Platter
- Bottled Juices
- Coffee Service

**DEŞCHUTES | $12 pp**
- Fresh Bagels
- Cream Cheese, Butter & Jam
- Fresh Fruit Platter
- Bottled Juices
- Coffee Service
- Steelhead Lox, Capers & Onion
  Add $6 pp

**WILLAMETTE | $15 pp**
*Choice Of Quiche:*
- Bacon, Spinach, & Onion;
- Ham & Leek; Vegetarian;
  **OR** Seasonal Chef Selection
- Assorted Pastries & Muffins
- Fresh Fruit Platter
- Bottled Juices
- Coffee Service

**COLUMBIA | $17 pp**
- Scrambled Eggs
  *Select Two Fillings:*
  - Roasted Garlic, Caramelized Onions, Chives, Mushrooms, Chard, Chèvre, **OR** Parmesan
  - Choice of:
  - Thick Cut Bacon **OR**
  - Chicken Apple Sausage
  - Roasted Red Potatoes
  - Fresh Fruit Platter
  - Assorted Pastries & Muffins
  - Bottled Juices
  - Coffee Service

**À LA CARTE**
- Cage-Free Eggs
  $15/Dozen
- Individual Yogurt
  $2.25 Ea
- Croissants, Muffins & Scones
  $22/Dozen
- Bagels & Cream Cheese
  $24.50/Dozen
- Greek Yogurt & Granola
  $5 pp
- Bottled Water, Sparkling Water, Juices & Sodas
  $2 ea
- Bacon or Sausage
  $3 pp
- Caffe Vita Coffee, Decaf, or Hot Tea
  $29/Gallon
- Iced Tea, Orange Juice, or Lemonade
  $29/Gallon

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Lunch & Casual Dinner

**DELI SANDWICHES | $13PP**

**Grand Central Breads with:**
- Ham, Turkey, Roast Beef, Tuna, OR Hummus & Roasted Vegetables
- Swiss, Cheddar OR Provolone
- Lettuce, Tomato, and Pickles; Mayo & Mustard

*Select One:*
- Mixed Green Salad, Pesto Pasta Salad, Potato Salad with Mustard Vinaigrette OR Seasonal Quinoa

**ARTISAN CIABATTA SANDWICHES | $15PP**

- Tarragon Chicken Salad with Arugula
- Roast Beef, Blue Cheese, Caramelized Onion & Arugula
- Grilled Portobello with Romesco, Caramelized Onion & Arugula

*Select One:*
- Mixed Green Salad, Pesto Pasta Salad, Potato Salad with Mustard Vinaigrette OR Seasonal Quinoa

**BENTO BOX | $20PP**

- Grilled Teriyaki Chicken
- Vegetable Gyoza with Tsuyu Dipping Sauce
- Mixed Green Salad with Shaved Carrots, Sesame Seeds & Miso Vinaigrette
- Stir-Fried Vegetables
- Jasmine Rice
- Gingersnap Cookies

**BACKYARD GRILL | $25PP**

*Choice of:*
- Country Natural Beef Burgers, Altengartz Bratwurst, Painted Hills Hotdogs OR Oregon Harvest Burgers (vegan)

*Select One:*
- Mixed Green Salad, Potato Salad with Mustard Vinaigrette OR Apple-Raisin Cole Slaw
- Buns, Ketchup, Mustard, Roasted Garlic Aioli, Relish, Bread & Butter Pickles, Lettuce, Tomato, Onions & Cheese
- Seasonal Berry Cobbler

**AREPA STATION | $20PP**

- House Made Corn Arepas
- Grilled Flank Steak with Chimichurri
- Seasoned Black Beans
- Fried Plantains
- Snickerdoodle Cookies

**FJITA BUFFET | $22PP**

- Chicken, Steak, OR Carnitas Fajitas with Grilled Peppers
- Mixed Green Salad with Pepitas & Cilantro Lime Vinaigrette
- Spanish Rice
- Refried Beans
- Corn Tortillas
- Salsa Cruda, Cotija Cheese, Sour Cream, & Guacamole
- Snickerdoodle Cookies

**SMOKEHOUSE BBQ | $28PP**

*Choice Of:*
- Grilled Chicken, Carolina-Style Pulled Pork OR Texas-Style Beef Brisket

*Select One:*
- Molasses Baked Beans, Honey Braised Collard Greens OR Mac & Cheese

*Select One:*
- Potato Salad with Mustard Vinaigrette, Mixed Green Salad, Pesto Pasta Salad, Apple-Raisin Cole Slaw OR Fresh Fruit Salad
- Grand Central Rosemary Rolls, Bread & Butter Pickles, Onions, Barbecue Sauce & Portland Hot Sauces
- Seasonal Berry Cobbler

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Upscale Dinners

**STEELE | $35PP**
Roasted Chicken with Golden Raisin Vinaigrette
Mixed Green Salad with Beets, Blue Cheese, Walnuts & House-Made Vinaigrette
Fingerling Potatoes
Braised Kale
Chocolate Torte OR Seasonal Fruit Tart

**MOSSON | $40PP**
Grilled Or Roasted Wild Caught King Salmon with Green Onion Relish
Mixed Green Salad with Strawberries, Candied Walnuts, Chèvre & Sherry Vinaigrette
Roasted Asparagus with Honey & Black Pepper
Saffron Jasmine Rice Pilaf
Chocolate Torte OR Seasonal Fruit Tart

**ST. JOHN’S | $45PP**
Grilled Hanger Steak with Chimichurri
Wild Caught Salmon with Cucumber Raita
Butter Lettuce, Blue Cheese, Grape Tomatoes & Tarragon with Sun-Dried Tomato Vinaigrette
Roasted Fingerling Potatoes with Rosemary
Maple Glazed Baby Carrots
Sesame Almond Green Beans
Chocolate Torte OR Seasonal Fruit Tart

**HAWTHORNE | $35PP**
Roasted Pork Loin with Mustard & Leeks
Mixed Green Salad with Strawberries, Candied Walnuts, Chèvre & Sherry Vinaigrette
Honey Braised Kale
Aged White Cheddar Whipped Potatoes
Chocolate Torte OR Seasonal Fruit Tart

**BURNSIDE | $40PP**
Grass Fed Hanger Steak with Demi-Glace
Mixed Green Salad with Shaved Fennel, Walnuts & Citrus Vinaigrette
Brown Butter Whipped Potatoes
Grilled Broccolini with Balsamic Reduction
Chocolate Torte OR Seasonal Fruit Tart

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Appetizers

Select 3, $9pp
Select 5, $15pp
Select 7, $21pp

CROSTINI
- Shaved Roast Beef with Ricotta & Arugula
- Smoked Trout Mousse with Wasabi Tobikko
- White Bean Hummus with Olive Tapenade
- Basil & Fresh Mozzarella
- Honey Ricotta
- Roasted Pear & Hazelnut
- Pulled Pork with Pickled Red Pepper & Cilantro Pesto

CANAPÉS
- Beef Kofta with Tzatziki
- Satay Chicken Skewers with Peanut Sauce
- Hazelnut Crusted Chicken Skewers with Romesco Sauce
- Brioche Toasts with Roasted Pork, Pickled Red Onion & Roasted Garlic Confit
- Wonton Crisp with Seared Albacore Tuna
- Bacon Wrapped Dates
- Steamed Bao with Pork Belly, Hoisin Aioli & House-Pickled Serrano Peppers
- Pork OR Grilled Chicken Banh Mi Sliders with Pickled Daikon & Carrots, Cilantro & Sriracha Aioli
- Phyllo Cup with Tarragon Chicken Salad
- Plantain Crisp with Crumbled Cotija Cheese & Salsa Verde

(Custom appetizers available upon request)

STATIONED APPETIZERS
Priced per platter, each platter serves approximately 50 guests unless otherwise noted.

**Brie en Croûte with Seasonal Preserves & Baguette:**
(Serves 30)
$95

**Artisan Cheese Board:**
Assortment of Artisan Hard & Soft Cheeses with Dried Fruit & Marcona Almonds, Served with Baguette
$325

**Roasted Harvest Vegetable Board:**
Assorted Local, Seasonal Roasted & Grilled Vegetables
$185

**Olympic Provisions Charcuterie:**
$350

**Antipasto Platter:**
Prosciutto & Bresaola, Sweet Hot Peppers, Cipollini Onions, Castlevetrano Olives, Marinated Artichokes & Baguette
$295

**Mezza Platter:**
Hummus, Baba Ghanoush, Olives, Feta Cheese, Pickled Vegetables, & Grilled Pita Bread
$225

**Crudite:**
Fresh Vegetables Served with House Made Dipping Sauce
$175

**Fruit Platter:**
Seasonal Fresh Fruit
$195
Desserts and Alcohol Service

**DESSERTS**

Chocolate Hazelnut Torte

$26 Per Cake (Serves 12-14)

Seasonal Fruit Tart or Cheesecake

$26 Per Cake (Serves 12-14)

Salt & Straw Ice Cream

$5+ Person

(Priced for 1 single scoop, additional set up fees may apply.)

Assorted Cookies or Brownie Bars

$24 Per Dozen

Assorted French Macarons (Gluten Free)

$24 Per Dozen

Gluten Free/Vegan desserts are available; please inquire about pricing.

**ALCOHOL SERVICE**

**Beer:** Microbrews

$6/Draught or Bottle

**Wine:** House Red & White Wine

$33/Bottle

Please inquire about other wine offerings.

**Sparkling Wine:** House Prosecco

$35/Bottle

Please inquire about additional sparkling wine choices.

**Cocktails:** Makers Mark, Bacardi, Monopolowa, & Tanqueray with Basic Mixers

$9/Drink

Artisan liquors available for additional charges.

*Bar closing: All alcohol service will end 30 minutes prior to the official event end time.

**CATERING GUIDELINES**

- All catering includes basic serviceware and linens. Specialty glassware, china, or linens can be rented at an additional cost.
- Additional fees may apply for multiple bar and buffet set ups.
- There will be a 20% service fee added to the final food and beverage total. Service charge will apply to equipment fees when applicable.
- Client will provide Bon Appétit with a final guest count at least 7 days prior to the event. Final food and beverage charges will be based upon confirmed or actual number, whichever is greater.
- Requests for menu changes must be received at least 7 business days prior to the event. Not all last minute requests can be accommodated.
- A 50% deposit is required prior to the event. A contract is neither final nor guaranteed until the deposit has been received. The remaining balance must be paid within seven business days after the event. If final payment is not collected within this time period, a 10% surcharge will be added to the remaining balance.
- For events canceled within 7 business days from the event date, the deposit will be forfeited in full.

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