

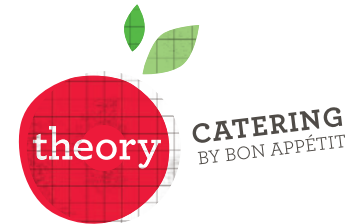


CATERING MENU

Theory Catering by Bon Appétit
Valid through December 31, 2016

OREGON MUSEUM OF SCIENCE AND INDUSTRY

2 THEORY CATERING BY BON APPÉTIT



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 Executive 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 questions or detailed menu proposals, please contact:

Marissa Dyess, *Director of Catering*

Office: 503.239.7830 Mobile: 503.260.7476

theory@omsi.edu

3 THEORY CATERING BY BON APPÉTIT

Breakfast Buffets & Coffee Service*

Coffee service includes Water Avenue 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.

ROGUE | \$11PP

Pastries, Muffins & Scones

Fresh Fruit Platter

Bottled Juices

Coffee Service

MCKENZIE | \$14PP

Greek Yogurt

Granola

Fresh Fruit Platter

Bottled Juices

Coffee Service

DESCHUTES | \$19PP

Fresh Bagels

Steelhead Lox, Capers & Onion

Cream Cheese, Butter & Jam

Fresh Fruit Platter

Bottled Juices

Coffee Service

** Please inquire for plated breakfast options and pricing.*

COLUMBIA | \$20PP

Scrambled Eggs

Select Two Fillings:

Roasted Garlic, Caramelized Onions, Chives, Mushrooms, Chard, Chèvre, **OR** Parmesan

Select One:

Thick Cut Bacon **OR**
Chicken Apple Sausage

Roasted Red Potatoes

Fresh Fruit Platter

Assorted Pastries & Muffins

Bottled Juices

Coffee Service

WILLAMETTE | \$21PP

Please Select One Quiche:

Bacon, Spinach, & Onion;
Ham & Leek; Vegetarian;
OR Seasonal Chef Selection

Assorted Pastries & Muffins

Roasted Red Potatoes

Fresh Fruit Platter

Bottled Juices

Coffee Service

À LA CARTE

Water Ave Coffee, Decaf, or selection of Numi Hot Teas

\$35/Gallon

Fresh Squeezed Orange Juice

\$35/Gallon

Iced Tea or Lemonade

\$29/Gallon

Bottled Water, Sparkling Water, Juices & Sodas

\$3-\$3.50 Each

Cage-Free Hardboiled Eggs

\$18/Dozen

Individual Yogurt

\$2.25 Each

Greek Yogurt & House-made
Gluten Free Granola

\$6pp

Croissants, Muffins & Scones

\$26/Dozen

Bagels & Cream Cheese

\$28/Dozen

All food and beverage items served at OMSI must be supplied, prepared and served by Theory Catering by Bon Appétit and may not be removed from the premises.

Theory Catering by Bon Appétit is responsible for the sale and service of all alcoholic beverages in accordance with the Oregon Liquor Control Commission. Therefore, in compliance with state law, all alcoholic beverages must be supplied and served by Theory Catering by Bon Appétit. Alcoholic beverages may not be removed from the premises.

Most menu items can be prepared without gluten. Please inquire about substitutions.

4 THEORY CATERING BY BON APPÉTIT

Lunch & Casual Dinner

DELI SANDWICHES | \$19^{PP}

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, **OR** Seasonal
Quinoa

House-Made Kettle Chips

Assorted Cookies or Brownies

ARTISAN SANDWICHES | \$21^{PP}

Assorted Artisan Breads with:

Grilled Chicken Pesto Salad

Shaved Roast Beef, Dill Havarti,
Pickled Red Onions & Dijon Aioli

Ham and Brie with Pickled Cherry
Preserve & Dijon Aioli

Grilled Portobello, Caramelized
Onions & Truffle Aioli

Select One:

Mixed Green Salad, Pesto Pasta
Salad, Potato Salad with Mustard
Vinaigrette **OR** Seasonal Quinoa

House-Made Kettle Chips

Assorted Cookies or Brownies

BENTO BOX | \$25^{PP}

Select One:

Grilled Teriyaki Chicken **OR** Bulgogi
Beef in a Sweet Garlic Soy Marinade

Vegetable Gyoza with
Tsuyu Dipping Sauce

Mixed Green Salad with
Shaved Carrots, Sesame Seeds
& Miso Vinaigrette

Stir-Fried Vegetables

Jasmine Rice

Choice of Lemon Bars or Gingersnap
Cookies

FAJITA BUFFET | \$28^{PP}

Chicken, Steak, **OR** Carnitas
Fajitas with Grilled Peppers

Mixed Green Salad with Shaved Red
Onion, Grilled Pineapple & Honey
Lime Vinaigrette

Spanish Rice

Refried Beans

House-made Arepas

Pico de Gallo, Cotija Cheese,
Sour Cream, & Guacamole

Choice of Key Lime Bars or
Chocolate Chip Cookies

BACKYARD GRILL | \$27^{PP}

Select One:

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

House-Made Kettle Chips

Seasonal GF Berry Cobbler

SMOKEHOUSE BBQ | \$34^{PP}

Select One:

Molasses Brined Grilled Chicken,
Carolina-Style Pulled Pork **OR** Texas-
Style Beef Brisket

Select Two:

Molasses Baked Beans,
Honey Braised Collard Greens,
Mac & Cheese, Potato Salad with
Mustard Herb Vinaigrette, Mixed
Green Salad, Pesto Pasta Salad,
Apple-Raisin Cole Slaw

Homemade Corn Bread with Honey
Butter

Bread & Butter Pickles, Onions,
Barbecue Sauce & Portland Hot
Sauces

Seasonal GF Berry Cobbler

All food and beverage items served at OMSI must be supplied, prepared and served by Theory Catering by Bon Appétit and may not be removed from the premises.

Theory Catering by Bon Appétit is responsible for the sale and service of all alcoholic beverages in accordance with the Oregon Liquor Control Commission. Therefore, in compliance with state law, all alcoholic beverages must be supplied and served by Theory Catering by Bon Appétit. Alcoholic beverages may not be removed from the premises.

Most menu items can be prepared without gluten. Please inquire about substitutions.

5 THEORY CATERING BY BON APPÉTIT

Upscale Buffet Dinners*

STEELE | \$38^{PP}

Roasted Chicken with
Charred Tomato & Wine Reduction

Mixed Green Salad with Roasted
Pears, Walnuts, Shaved Fennel,
Pecorino & Sherry Vinaigrette

Wild Rice Pilaf

Broccolini with Brown Butter

Chocolate Mousse Cake **OR**
Mini Crème Brulee Cheesecakes

HAWTHORNE | \$42^{PP}

Roasted Pork Loin with Creamy
Mustard & Leek Sauce

Roasted Chicken with Citrus Beurre
Blanc Sauce

Mixed Green Salad with Dried
Cherries, Candied Walnuts, Chèvre &
Sherry Vinaigrette

Honey Braised Kale

Aged White Cheddar
Whipped Potatoes

Chocolate Mousse Cake **OR**
New York Style Cheesecake

BURNSIDE | \$45^{PP}

Grass Fed Hanger Steak
with Demi-Glace

Mixed Green Salad with Cucumbers,
Grapes, Walnuts, Chèvre &
Champagne Vinaigrette

Whipped Potatoes with Brown Butter
and Lemon

Grilled Broccolini with Balsamic
Reduction

Chocolate Fudge Torte **OR**
Strawberry Bavarian Torte

MORRISON | \$47^{PP}

Wild Caught Salmon Marinated in
Sake and Mirin, Miso Butter

Mixed Green Salad with
Strawberries, Shaved Fennel,
Toasted Hazelnuts & Herb Balsamic
Vinaigrette

Honey Sesame Glazed Asparagus

Roasted Fingerling Potatoes

Chocolate Caramel Torte **OR**
Lemon Ginger Cheesecake

ST. JOHN'S | \$55^{PP}

Grilled Hanger Steak
with Chimichurri

Wild Caught Salmon Marinated in
Sake and Mirin, Miso Butter

Spinach Salad with Fruit & Berries,
Smoked Hazelnuts, Chèvre &
Creamy Shallot Vinaigrette

Honey Sesame Glazed Green Beans
with Almonds

Tiramisu **OR** Mini Crème Brulee
Cheesecakes

*** Pricing for a minimum of 50 Guests.**
Menus are also available as plated
dinners. Please inquire for current
plated dinner pricing.

All food and beverage items served at OMSI must be supplied, prepared and served by Theory Catering by Bon Appétit and may not be removed from the premises.

Theory Catering by Bon Appétit is responsible for the sale and service of all alcoholic beverages in accordance with the Oregon Liquor Control Commission. Therefore, in compliance with state law, all alcoholic beverages must be supplied and served by Theory Catering by Bon Appétit. Alcoholic beverages may not be removed from the premises.

Most menu items can be prepared without gluten. Please inquire about substitutions.

6 THEORY CATERING BY BON APPÉTIT

Appetizers

CROSTINI

\$36/Dozen, Minimum Order of 3 Dozen Required

- Shaved Roast Beef, Citrus Ricotta & Arugula
- Basil, Cured Tomato & Fresh Mozzarella
- Chèvre, Roasted Pears, Toasted Hazelnuts & Honey Drizzle
- Shaved Radish, Mascarpone & Sea Salt

CANAPÉS

\$36/Dozen, Minimum Order of 3 Dozen Required

- Beef Kofta with Tzatziki on Mini Pita
- Spicy Albacore Tataki on a Fried Wonton with Sriracha-Sesame Aioli
- Crispy Polenta Medallion topped with Roasted Pork and Charred Greens
- Bacon Wrapped Dates Stuffed with Smoked Marcona Almonds

SKEWERS

\$48/Dozen, Minimum Order of 3 Dozen Required

- Karaage Chicken Served with Spicy Kewpie Aioli
- Parmesan Hazelnut Chicken Served with Roasted Tomato Chutney
- Melon, Berries, Feta & Spicy Honey Drizzle
- Grilled Seasonal Vegetables Served with Charred Tomato Aioli

SLIDERS

\$48/Dozen, Minimum Order of 3 Dozen Required

- Char Siu Bao with Hoisin and Pickled Cucumber-Jalapeno relish
- Cider Braised Pork Belly With Pickled Cherry
- Teriyaki Portobello with Toasted Sesame-Sriracha Aioli & Herb Salad
- Pork **OR** Grilled Chicken Banh Mi Sliders with Pickled Daikon & Carrots, Cilantro & Toasted Sesame Sriracha Aioli
- Mini Street Tacos with Shredded Chicken, Carnitas **OR** Grilled Portobellos, Served with Pico de Gallo & Cotija

All food and beverage items served at OMSI must be supplied, prepared and served by Theory Catering by Bon Appétit and may not be removed from the premises.

Theory Catering by Bon Appétit is responsible for the sale and service of all alcoholic beverages in accordance with the Oregon Liquor Control Commission. Therefore, in compliance with state law, all alcoholic beverages must be supplied and served by Theory Catering by Bon Appétit. Alcoholic beverages may not be removed from the premises.

Most menu items can be prepared without gluten. Please inquire about substitutions.

7 THEORY CATERING BY BON APPÉTIT

Appetizers

STATIONED APPETIZERS

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

Crudité

Fresh Vegetables Served with House Made Dipping Sauce

\$195

Roasted Harvest Vegetable Board

Assorted Local, Seasonal Roasted & Grilled Vegetables

\$215

Brie en Croûte: Serves 30

Brie Wrapped in Pastry with Your Choice of a Sweet or Savory Filling; Served with fresh baguette

\$125

Seasonal Fruit Display

Selection of Fresh Fruit & Berries

\$250

Mezza Platter

Hummus, Baba Ghanoush, Olives, House Roasted Peppers, Artichokes, Feta Cheese, Pickled Vegetables, & Dolma

\$250

Artisan Cheese Board

Assortment of Local, Domestic, and Imported Cheeses with Dried Fruit & Nuts, Served with Baguette & Crackers

\$375

Antipasto Platter

Soppresatta, Coppa, Sweet Hot Peppers, Cornichons, Assorted Olives & Baguette

\$350

Olympia Provisions Charcuterie

A Selection of Olympia Provisions Artisanal Cured Meats, House-Pickled Vegetables, Cornichons, Stone Ground Mustard, Fruit Preserves & Baguette Assorted Olives & Baguette

\$400

All food and beverage items served at OMSI must be supplied, prepared and served by Theory Catering by Bon Appétit and may not be removed from the premises.

Theory Catering by Bon Appétit is responsible for the sale and service of all alcoholic beverages in accordance with the Oregon Liquor Control Commission. Therefore, in compliance with state law, all alcoholic beverages must be supplied and served by Theory Catering by Bon Appétit. Alcoholic beverages may not be removed from the premises.

Most menu items can be prepared without gluten. Please inquire about substitutions.

8 THEORY CATERING BY BON APPÉTIT

Dessert

Chocolate Torte

\$40 Per Cake (Serves 12-14)

Seasonal Fruit Tart

\$45 Per Cake (Serves 12-14)

New York Style Cheesecake

\$45 Per Cake (Serves 12-14)

Salt & Straw Ice Cream - *Theory events only*

\$5+ Person

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

Ruby Jewel Ice Cream Sandwiches

\$5 Each

Assorted Cookies or Brownie Bars

\$28 Per Dozen

Assorted GF French Macarons

\$36 Per Dozen

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

All food and beverage items served at OMSI must be supplied, prepared and served by Theory Catering by Bon Appétit and may not be removed from the premises.

Theory Catering by Bon Appétit is responsible for the sale and service of all alcoholic beverages in accordance with the Oregon Liquor Control Commission. Therefore, in compliance with state law, all alcoholic beverages must be supplied and served by Theory Catering by Bon Appétit. Alcoholic beverages may not be removed from the premises.

Most menu items can be prepared without gluten. Please inquire about substitutions.

oms.edu/private-events | theory@oms.edu | 503.239.7830

Alcohol Service & Assorted Beverages

ALCOHOL SERVICE

NW Microbrews

\$6/Draught or Bottle

House Red & White Wine

\$40/Bottle

Please inquire about current labels and additional offerings.

House Sparkling

\$40/Bottle

Please inquire about additional sparkling wine offerings.

Simple Cocktails

Buffalo Trace Bourbon, Portland Potato Vodka, Tanqueray Gin, Bacardi Rum, Sauza Tequila, Basic Mixers

\$9/Drink

Premium liquors available with additional charges and 2 week advance request.

ASSORTED BEVERAGES

Lionheart Kombucha - *Theory events only*

\$5/Draught

Assorted Pepsi Sodas

\$3/12 oz. Bottle

Bottled Water

\$3.50/12 oz. Bottle

Assorted Juices

\$3/Bottle

Fresh Squeezed Orange Juice

\$35/Gallon

Iced Tea or Lemonade

\$29/Gallon

Bar Fees & Policies

FULLY-HOSTED BARS

- Glassware is included with all hosted bars.
- A \$100 set-up fee and \$250 purchase minimum will be applied per bar.

BAR CLOSING POLICY

- All bar service will stop 30 minutes prior to your official event end time.

CASH BARS (INCLUDING PARTIALLY-HOSTED)

- Disposable service ware is included with all cash bars. Glassware is available for an additional fee.
- A \$100 set-up fee per bar, and labor charges of \$125 per bartender will also be applied.

All food and beverage items served at OMSI must be supplied, prepared and served by Theory Catering by Bon Appétit and may not be removed from the premises.

Theory Catering by Bon Appétit is responsible for the sale and service of all alcoholic beverages in accordance with the Oregon Liquor Control Commission. Therefore, in compliance with state law, all alcoholic beverages must be supplied and served by Theory Catering by Bon Appétit. Alcoholic beverages may not be removed from the premises.

Most menu items can be prepared without gluten. Please inquire about substitutions.

10 THEORY CATERING BY BON APPÉTIT

Catering Guidelines

- There will be a 20% service fee added to the final food and beverage total. Service charge will apply to equipment fees when applicable.
- All bar service will stop 30 minutes prior to your official event end time.
- All catering includes basic serviceware and linens. Specialty glassware, china, or linens can be rented at an additional cost.
- All prices are intended for buffet service only. Please inquire for plated meal options and pricing.
- Additional fees may apply for multiple bar and buffet set ups.
- Depending on season, some items may not be available. Advance notice will be given and a comparable substitution will be made.
- 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.
- Client will provide Bon Appétit with a final guest count at least 7 days prior to the event date. 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.
- For events canceled within 7 business days from the event date, the deposit will be forfeited in full.

All food and beverage items served at OMSI must be supplied, prepared and served by Theory Catering by Bon Appétit and may not be removed from the premises.

Theory Catering by Bon Appétit is responsible for the sale and service of all alcoholic beverages in accordance with the Oregon Liquor Control Commission. Therefore, in compliance with state law, all alcoholic beverages must be supplied and served by Theory Catering by Bon Appétit. Alcoholic beverages may not be removed from the premises.

Most menu items can be prepared without gluten. Please inquire about substitutions.