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
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** | $11**
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Pastries, Muffins & Scones
Fresh Fruit Platter
Bottled juices
Coffee Service

**MCKENZIE** | $14**
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Greek Yogurt
Granola
Fresh Fruit Platter
Bottled juices
Coffee Service

**DESHUTES** | $19**
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Fresh Bagels
Steelhead Lox, Capers & Onion
Cream Cheese, Butter & Jam
Fresh Fruit Platter
Bottled juices
Coffee Service

**COLUMBIA** | $20**
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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** | $21**
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Please Select One Quiche:
Bacon, Spinach, & Onion; Ham & Leek; Vegetarian; OR Seasonal Chef Selection
Assorted Pastries & Muffins
Roasted Red Potatoes
Fresh Fruit Platter
Bottled果汁es
Coffee Service

*Please inquire for plated breakfast options and pricing.

**À LA CARTE**
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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

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Most menu items can be prepared without gluten. Please inquire about substitutions.
Lunch & Casual Dinner

DELI SANDWICHES | $19pp
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 | $21pp
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
House-Made Kettle Chips
Assorted Cookies or Brownies

BENTO BOX | $25pp
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 | $28pp
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 | $27pp
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
Assorted Cookies or Brownies

SMOKEHOUSE BBQ | $34pp
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

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Upscale Buffet Dinners*

**STEELE | $38PP**
- 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 Brûlée Cheesecakes

**HAWTHORNE | $42PP**
- Roasted Pork Loin with Creamy Mustard & Leek 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 | $45PP**
- 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

**ST. JOHN’S | $55PP**
- 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 Brûlée Cheesecakes

**MORRISON | $47PP**
- 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

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

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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
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**
  $400

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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
(Prized 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.
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.
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.