



OREGON MUSEUM OF SCIENCE & INDUSTRY

VALID THROUGH MAY 31, 2020



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 Lauren Miller prepares 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:

Bon Appetit Catering Office
503.239.7830 | theory@omsi.edu

Breakfast Buffets & Coffee Service*

Coffee service includes Nossa Familia Coffee, decaf coffee, and hot water with a selection of Numi Tea, half & half, and assorted sweeteners. Skim milk and dairy free alternative milks are available upon request. Minimum 10 person order for all breakfast buffets. **Please inquire for plated breakfast options and pricing.*

ROGUE

Assorted Scones, Croissants, and Muffins
Fresh Fruit Platter
Bottled Juices
Coffee Service

MCKENZIE

Hard Boiled Eggs
Whole Fruit
Trail Mix
Organic Energy Drinks
Coffee Service

NEHALEM

Build-Your-Own Oatmeal Bar
Bob's Red Mill Gluten Free Steel Cut Oatmeal
Walnuts, House-Made Berry Syrup, Dried Berries, Cinnamon, Sugar,
and Cream (dairy free milk available upon request)
Fruit Platter
Fresh Squeezed Orange Juice
Coffee Service

WILLAMETTE

Rotating Selection of Loretta Jean's Quiche
Please inquire for current offerings
Assorted Scones, Pastries and Muffins
Roasted Red Potatoes
Fresh Fruit Platter
Fresh Squeezed Orange Juice
Coffee Service

VEGAN DESCHUTES

Fresh Bagels
House-Made Carrot Lox, Capers and Onion
Lemon-Dill Cream Cheese
Butter & Jam
Fresh Fruit Platter
Fresh Squeezed Orange Juice
Coffee Service

COLUMBIA

Scrambled Eggs, Select Two Fillings:

- Caramelized Onion
- Spinach
- Mushroom
- Roasted Tomato
- Basil
- Cheddar Cheese
- Goat Cheese
- Brie

Protein, Select One:

- Thick Cut Bacon
- Chicken Apple Sausage

Roasted Sweet Potatoes
Fresh Squeezed Orange Juice
Assorted Pastries and Muffins
Coffee Service

À La Cart Breakfast Buffets & Coffee Service*

Coffee service includes Nossa Familia coffee, decaf coffee, and hot water with a selection of Numi Tea, half & half, and assorted sweeteners. Skim milk and dairy free alternative milks are available upon request. Minimum 10 person order for all breakfast buffets. **Please inquire for plated breakfast options and pricing.*

BEVERAGES

Nossa Familia Coffee, Decaf Coffee, or Selection of Numi Hot Teas

Fresh Squeezed Orange Juice

Iced Green Tea or Lemonade

12oz Sodas and Voss Bottled Water

Premium Non-Alcoholics

- Brew Dr. Kombucha
- Coconut Water
- Tea House Organic Bottled Teas

SIDES AND ADD-ONS

Cage-Free Hardboiled Eggs

Individual Yogurt

Greek Yogurt and House-Made Gluten Free Granola

Croissants, Muffins, and Scones

Bagels & Cream Cheese

Lunch & Casual Dinners

DELI SANDWICH BOARD

Assortment of Sliced Deli Meat

Salad, Select One:

- Mixed Green Salad
- Potato Salad with Mustard Vinaigrette
- Broccoli & Almond Salad with Poppy Seed Dressing
- Chopped Seasonal Vegetable Salad with Champagne Citrus Vinaigrette

Assorted Sliced Cheese

Lettuce, Tomato, Pickles, Mayo, and Mustard

House-Made Kettle Chips

Assorted Bluebird Bakers Cookies

ARTISAN SANDWICHES

Minimum 25 person order

Assorted Artisan Breads with:

- Tarragon-Apple Chicken Salad on Fresh Croissant
- Garlic and Herb Crusted Roast Beef with Swiss Cheese, Grilled Onions, Horseradish Aioli and Mixed Greens
- Salami, Ham, Provolone, Pepperoncini, Shaved Onion, and Bibb Lettuce
- Roasted Portobello, Avocado, Cucumber, and White Bean Spread
- BLT with Avocado, Brie and Sriracha Aioli

Salad, Select One:

- Mixed Green Salad
- Potato Salad with Mustard Vinaigrette
- Broccoli and Almond Salad with Poppy Seed Dressing
- Chopped Seasonal Vegetable Salad with Champagne Citrus Vinaigrette

House-Made Kettle Chips

Assorted Bluebird Bakers Cookies

BANH MI BOX

Protein, Select One:

- Grilled Lemongrass Chicken
- Gochujang Braised Pork Shoulder

Fresh Baguette

Cilantro, Jalapeños, and Pickled Carrots

Mixed Green Salad with Cucumbers, Radish, Shaved Carrots, and Creamy Sriracha Dressing

Stir-Fried Vegetables

Jasmine Rice

Assorted Bluebird Bakers Cookies

BACKYARD GRILL

Protein, Select Two:

- Beef Burgers
- Bratwurst
- Hot Dogs
- Field Roast Vegan Burgers

Salad, Select One:

- Mixed Green Salad
- Potato Salad with Mustard Vinaigrette
- Alabama White Gold Coleslaw
- Farro Salad with Roasted Vegetables, Fresh Tomato and Balsamic Dressing

Buns, Ketchup, Mustard, Roasted Garlic Aioli, Relish, Bread & Butter Pickles, Lettuce, Tomato, Onions, and Cheese

House-Made Kettle Chips

Seasonal GF Berry Cobbler with House-Made Whipped Cream

FAJITA BUFFET

Protein, Select Two:

- Chicken
- Pork Carnitas
- Jackfruit
- Portobello
- Vegan Chorizo with Peppers and Onions

Grilled Peppers and Onions

Romaine Lettuce, Roasted Corn, Cherry Tomatoes, Shaved Red Onion with Charred Poblano-Cilantro Vinaigrette

Spanish Rice

Charro Beans

Three Sisters Corn Tortillas

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

Seasonal GF Berry Cobbler with House-Made Whipped Cream

Lunch & Casual Dinners

ITALIAN HOMESTYLE BUFFET

Finnriver Cider Braised Pork Shoulder with Dijon Brandy Jus

Creamy Polenta

Caramelized Cabbage and Apple

Parmesan Peas

Arugula and Frisee with Shaved Easter Egg Radish,
Brioche Croutons, and Smoky Tomato Dressing

Seasonal Gluten-Free Cobbler with House-Made
Whipped Cream

SMOKEHOUSE BBQ

Protein, Select Two:

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

Side, Select One:

- Mixed Green Salad
- Potato Salad with Mustard Vinaigrette
- Braised Greens
- Corn Succotash
- Mac & Cheese

Alabama White Gold Coleslaw

Potato Rolls

Bread & Butter Pickles, Onions, Barbecue Sauce,
and Local Hot Sauces

Seasonal Gluten-Free Berry Cobbler with
House-made Whipped Cream

Dinner Buffets

Minimum of 50 guests per buffet. Please inquire for plated dinner options and pricing.

STEELE

Entree, Select Two:

- Draper Valley Chicken Breast with Wild Mushrooms, Thyme and White Wine Cream sauce
- Seared Draper Valley Beer Can Chicken, Braised in pFriem Pilsner
- New England Pot Roast with Pan Sauce and Aromatics
- Mustard Glazed Pork Loin with Charred Carrot Romesco

Side, Select Two:

- Roasted Herb & Garlic Root Vegetables
- Sharp Cheddar & Horseradish Whipped Potatoes
- Creamed Swiss Chard with Lemon Cornflakes
- Garlic Lemon Romanesco
- Roasted Fingerling Potatoes with Parsley, Lemon, and Butter

Radicchio Salad with Buttermilk Chive Ranch, Cherry Tomato, Fried Herbs, and Sunflower Seeds

Dessert, Select One:

Chocolate-Caramel Torte

Mixed Berry-Almond Tart with Bavarian Cream

HAWTHORNE

Entree, Select Two:

- Chicken Tagine
- Pork Tenderloin in Harissa BBQ Sauce
- Duck Confit, with Bacon Lardons, Corona Beans, Greens, Buttered Crumb, and Duck Crackling
- Slow Braised Beef with Ricotta, Lemon, and Oregano

Side, Select Two:

- Lemon Saffron Couscous
- Creamy Polenta with Sundried Tomato
- Roasted Delicata Squash with Spicy Yogurt Dressing and Pepitas
- Broccolini with Toasted Almonds in a Balsamic Reduction
- Black Lentils with Aromatics
- Grilled Bok Choy

Mixed Greens with Creamy Goat Cheese Dressing, Shaved Carrots, Tomato and Radish

Dessert, Select One:

- Lemon Curd Cheesecake
- Mixed Berry-Almond Tart with Bavarian Cream

SELLWOOD

Entree, Select Two:

- Poached Cod with Lemongrass Coconut Broth
- Lamb Ragu with Roasted Tomatoes and Red Peppers
- Pork Osso Bucco with Red Wine Demi Glaze
- Cider Braised Cornish Game Hen with Spicy Peach Chutney

Side, Select Two:

- Farro with Pearl Onions, Wild Mushrooms, and Herb Butter
- French Lentil Pilaf
- Roasted Brussels Sprouts with Preserved Lemon and Hazelnut Vinaigrette
- Charred Sesame-Ginger Baby Bok Choy

Rainbow Swiss Chard, Baby Kale, Cherry Tomato, Apples, Candied Walnuts, Shaved Red Onion with Herb Cider Vinaigrette

Dessert, Select One:

- Mini Creme Brulee Cheesecakes with a Blueberry Basil Sauce
- Flourless Chocolate Torte

Double Entree Dinner Buffets

Minimum of 50 guests per buffet. Please inquire for plated dinner options and pricing. Salad, sides and desserts can be ordered à la cart.

BURNSIDE

Wine Braised Short Ribs with Pickled Cherries, and Shallots

Sole with Duxelle Mushroom Stuffing, and Tomato Beurre Blanc

Side, Select Two:

- Sharp Cheddar and Horseradish Whipped Yukon Gold Potatoes
- Roasted Herb and Garlic Root Vegetables
- Marinated Beets with Pecorino, Blistered Shishito Peppers and Shallots

Spinach Arugula Blend with Dried Cherries, Candied Walnuts, Chevre and Herb Vinaigrette

Dessert, Select One:

- Assorted Petit Fours and Mini Cakes
- Individual Chocolate Cheesecake with Salted Fudge Sauce

ST. JOHNS

Grilled Flank Steak with Chimichurri Sauce

Wild Caught Salmon Marinated in Sake and Mirin, Served with Miso Butter

Side, Select Two:

- Parmesan and Herb Crusted Truffle Fingerling Potatoes
- Spicy Sesame Roasted Baby Rainbow Carrots
- Broccolini with Roasted Garlic and Lemon Zest
- Grilled Baby Bok Choy with Black Vinegar

Frisee and Salt Roasted Beets with Caramelized Fennel, Aleppo Peppers in a White Balsamic Vinaigrette

Dessert, Select One:

- Mini Creme Brulee Cheesecakes with a Blueberry Basil Sauce
- Flourless Chocolate Torte

À la Cart Sides, Salads, and Dessert

SALADS

Each salad serves approximately 25 guests unless otherwise noted.

Spinach Arugula Blend with Dried Cherries, Candied Walnuts, Chevre and Herb Vinaigrette

Radicchio Salad with Buttermilk Chive Ranch, Cherry Tomato, Fried Herbs and Sunflower Seeds

Mixed Greens with Creamy Goat Cheese Dressing, Shaved Carrots, Tomato and Radish

Frisee and Salt Roasted Beets with Caramelized Fennel, Aleppo Peppers with a White Balsamic Vinaigrette

Rainbow Chard, Baby Kale, Cherry Tomato, Apples, Candied Walnuts, Shaved Red Onion with Herb Cider Vinaigrette

SIDES

Each side serves approximately 15 guests unless otherwise noted.

Sharp Cheddar & Horseradish Whipped Yukon Gold Potatoes

Roasted Delicata Squash with Spicy Yogurt Dressing and Pepitas

Marinated Beets with Pecorino, Blistered Shishito Peppers and Shallots

Creamed Swiss Chard with Lemon Cornflakes

Farro with Pearl Onions, Wild Mushrooms, and Herb Butter

Parmesan and Herb Crusted Truffle Fingerling Potatoes

Maple Glazed Roasted Baby Rainbow Carrots

Roasted Brussel Sprouts with Preserved Lemons and Hazelnut Vinaigrette

Roasted Herb and Garlic Root Vegetables

Grilled Baby Bok Choy with Black Vinegar

Gochujang and Sesame Roasted Carrots

Vegan Spiced Coconut Sweet Potato Puree

Broccolini with Roasted Garlic and Lemon Zest

DESSERT

Each dessert serves approximately 12 guests unless otherwise noted.

Flourless Chocolate Ganache Torte

Seasonal Fruit Tart

New York Style Cheesecake with Pecan Caramel Sauce or Raspberry Topping

Chocolate Chip Cookies with Sea Salt and Vanilla Ice Cream Served with Sprinkles and Salted Chocolate Fudge Sauce

Mini Creme Brulee Cheesecakes with Blueberry Basil Sauce

Ruby Jewel Ice Cream

Ruby Jewel Ice Cream Sandwiches

Bluebird Assorted Cookies

Dessert Bars

Assorted Gluten-Free French Macarons

Appetizers

CROSTINI

Minimum Order of 3 Dozen Required

Roasted Broccoli, Spicy Yam Puree, Micro Green Salad
Vegan Pesto and Seared Mushrooms in a Saba Reduction

Tomato Bruschetta and Micro Basil in a
Balsamic Reduction

Brown Sugar Butternut Squash with Harrisa Spiced
Chick Peas

Blue Cheese, Fig, Micro Herbs with Balsamic Honey

Thin Sliced Beef, Mushroom Duxelle, Micro Herbs, and
Horseradish Cream

Smoked Salmon, Caper-Lemon Cream Cheese, Pickled Onion,
and Dill

CANAPÉS

Minimum Order of 3 Dozen Required

Pickled Shrimp, Avocado, Preserved Lemon Aioli in an
Endive Cup

Dried Apricot, Goat Cheese, Fresh Thyme, and
Local Honey

Cucumber, Radish, Lemon Goat Cheese with a
Balsamic Reduction

Corn Cake, Pimento Cheese, Pickled Radish, and
Micro Radish

Olive Tapenade, Citrus Goat Cheese on Fried Pita

Bacon Wrapped Dates Stuffed with Smoked
Marcona Almonds

Loretta Jeans Mini Biscuit with Country Ham and
Honey Butter

SKEWERS

Minimum Order of 3 Dozen Required

Fruit and Cheese Skewer with Seared Halloumi, Pickled
Mustard Seed, and Local Honey

Fried Chicken Bite with Summer Squash, Bread & Butter
Pickles, Honey, and Hot Sauce

Albondiga Roasted Pepper, Castelvetrano Olive in a Toasted
Chili Oil

Seasonal Grilled Vegetables with Roasted Shallot and
Herb Cream

Steak Skewers with Mustard Tarragon Sauce

Balsamic Soaked Mozzarella, Cherry Tomato, and House-
Made Pesto

Pork Belly with Roasted Apple, and Tarragon Pesto

SLIDERS

Minimum Order of 3 Dozen Required

Gochujang Pork Belly, Kimchi, Pickled Radish, and Cilantro
Miso Aioli

Roasted Brisket, Pickled Cherry Tomato, and
Arugula Relish

Banana Leaf Braised Pork Shoulder, Curtido, and
Oaxaca Cheese

Pulled Mediterranean Chicken, Tzatziki Sauce,
Shaved Red Onion, and Romaine Lettuce

Vegan Rueben Field Roast, Kraut, Russian Dressing, and
Chao Vegan Cheese.

Tarragon Apple Chicken Salad with Bib Lettuce
and Tomato

Stationed Appetizers

Priced per platter. Each platter serves approximately 50 guests unless otherwise noted.

BRIE EN CROÛTE*

Brie Wrapped in Pastry with Seasonal Filling; Served with Fresh Baguette *Serves 30

CRUDITÉ BOARD

Fresh Vegetables Served with House-Made Dipping Sauce

CRAB TOAST BOARD*

Fresh Lump Crab Salad, Old Bay Cream Cheese, Brioche Toast, Locally Sourced, and House-Made Accoutrement *Serves 25

MEZZA BOARD

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

SEASONAL FRUIT BOARD

Selection of Fresh Fruit, and Berries

VEGAN ARTISAN CHEESE BOARD

Featuring an Assortment of Local and Imported Vegan Cheese, Fresh and Dried Fruit, Nuts, Jam, and New Cascadia Gluten-Free Baguette

SEASONAL VEGETABLE BOARD

Featuring an Assortment of Marinated, Grilled, and Fresh Vegetables, Lemon Hummus, Chili Oil, Chimichurri, and Grilled Pita

ANTIPASTO PLATTER

Soppresatta, Coppa, Sweet Peppers, Assorted Olives, and Fresh Baguette

ARTISAN CHEESE BOARD

Featuring an Assortment of Local and Imported Cheeses, Dried Fruit, Nuts, Seasonal Preserves, and Fresh Baguette

DESSERT CHEESE BOARD

Rotating Selection of Artisan Cheese, Chocolate Truffles, Fruit Chutney, Spiced Nuts, Seasonal Fruit, Berries, and Assorted Crackers.

OLYMPIC PROVISIONS CHARCUTERIE BOARD

Olympic Provisions Artisan Salami, Sweetheart Ham, House-Pickled Vegetables, Seasonal Accoutrements, and Fresh Baguette

CURED WILD SALMON BOARD

Cured Wild Salmon Fillet with Caper Berries, Pickled Onions, Smoked Potatoes, Roasted Shallot Cream Cheese, and Fresh Baguette

CARVING STATION

Sweet Tea Brined Turkey Breast with Peach and Basil Chutney

Mustard Herb Roasted Pork Loin with Cherry Chutney

Porchetta with Mustard Sauce (max 150 ppl)

Prime Rib with Horseradish Cream and Au jus

STREET TACO SERVING STATION

Minimum Order of 3 Dozen Required

Cumin Chili Roasted Cauliflower, Peppers, and Onions

Vegan Chorizo with Peppers, and Onions

Carnitas

Chipotle Chicken

Jackfruit Carnitas

Barbacoa Beef

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.

Alcohol Service & Assorted Beverages

ALCOHOL SERVICE

Please inquire about current labels and additional offerings. Premium liquors available with additional charges and 2 week advanced request.

NW Microbrews

House Red and White Wine

House Sparkling

Cocktails Featuring Local Distilleries

ASSORTED BEVERAGES

12oz Sodas and Voss Bottled Water

Premium Non-Alcoholics

- Brew Dr. Kombucha
- Coconut Water
- Tea House Organic Bottled Teas

Fresh Squeezed Orange Juice

Iced Tea or Lemonade

Nossa Familia Coffee, Decaf Coffee, or a Selection of Numi Hot Teas

Bar Fees & Policies

FULLY-HOSTED BARS

- Client agrees to pay for all guests beverages.
- Final bill will be based upon consumption.
- Glassware and napkins are included with all hosted bars.

BAR CLOSING POLICY

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

CASH BARS

Includes partially-hosted bars

- Guests are responsible for purchasing their own beverages.
- Glassware and napkins are included with all cash bars up to 100 people per bar.
- All bartending services will include a \$150 setup fee per bar and a \$200 labor fee per bartender for up to 4 hours of service.
- All bars are subject to a \$250 minimum purchase.

Catering Guidelines

- Pricing is not inclusive of front of house staffing, such as event supervisor, service staff, bartenders and chef attended stations.
- A minimum of \$500 in food and beverage is required for all events with hot food service. In the event that the final bill is below \$500, the difference will be added to the final bill.
- There will be a 20% administration fee added to the final food and beverage total. This fee is used to cover equipment rentals and operational costs and is not intended as a tip or gratuity.
- 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 the 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 of guests, 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.