Bon Appetit at Washington University School of Medicine

Farmstead Go Catering Menu

Place an Order Online
https://washucatering.catertrax.com/
Click on Farmstead Café Go Catering

Suggested Pickup Times for Ordering
Breakfast- 7am to 10am
Lunch- 10:45am to 11:45am and 1pm to 4pm

Delivery Options
Our Go menus are designed to be a self-service option and to pick up at our cafes. However if the need arises to have additional service or assistance with your event, we do have the following options with a service fee attached:

- Delivery & Setup- There is a minimum of 10 orders per menu item plus a $25 delivery fee (includes disposable products with delivery and setup)
- Serving Attendant or Non Disposable Equipment- Please contact wusmcatering@cafebonappetit.com for your order or go to https://washucatering.catertrax.com and click on Washington University School of Medicine Catering

Ordering Deadlines
Please place orders 72 business hours in advance, anything after 72 hours please call 314-761-3197 to see if we can accommodate your order. Once your order is placed you will receive a catering contract to sign for final confirmation.

Cancellation Fee
Customers are responsible for paying 50 percent of the total invoice for any orders cancelled within 48 business hours of the event. Change requests made after this time will be accommodated when possible and additional charges may apply.

Payment Options
We accept your department billing numbers and credit cards with tax added

Paper Products & Equipment
Your order will include the necessary items needed and will be ready with your order at pickup time. We strive to use as many compostable and recyclable products as possible.

Pickup Info
When arriving for pickup, please come to the ordering counter.

Administrative Fee
A 12% administrative fee will be added to your food and beverage

Contact Us
Email: amanda.brock@cafebonappetit.com
Phone: 314-761-3197
FARMSTEAD - EXPRESS CATERING OPTIONS
Available for Pickup from Farmstead
Breakfast Pickup Times- 7am to 10am
Lunch Pickup Times- 10:45am to 11:45am or 1:00pm to 4:00pm
If you don’t have a cart, ask about borrowing one!

Go BREAKFAST Packages - Serves 10

Go Continental Breakfast Box
Assortment of Pastries, Bowl of Fruit Salad & Tote of Coffee
$80.00 - serves 10

Go Hot Breakfast Box I
Assortment of Vegetarian & Meat Quiche, Bowl of Fruit Salad & Tote of Coffee
$90.00 - serves 10

Hot Breakfast Box II
Assortment of Vegetarian & Meat Frittata, Bowl of Fruit Salad & Tote of Coffee
$90.00 - serves 10

Go LUNCH Packages - Serves 10

Packages come with Bagged Potato Chips, Assorted Cookies, ½ Gallon of Iced Tea & ½ Gallon of Aqua Fresca

Go Salad & Sandwich Combo
Choice of 1 Salad:
  • The Autumn: mixed greens, sage roasted butternut squash, bleu cheese, roasted butternut seeds with cranberry balsamic vinaigrette
  • Power: green coastal kale, baby spinach, roasted sweets, black beans, corn, edamame, quinoa with chipotle honey vinaigrette
Assortment of Vegetarian & Meat Sandwiches- Chef’s Choice from Farmstead Daily Offerings
$155 - serves 10

Go Salad & Soup Combo
Choice of 1 Salad:
  • The Autumn: mixed greens, sage roasted butternut squash, bleu cheese, roasted butternut seeds with cranberry balsamic vinaigrette
  • Power: green coastal kale, baby spinach, roasted sweets, black beans, corn, edamame, quinoa with chipotle honey vinaigrette
Choice of 1 Soup:
  • Vegetarian Soup of the Day
  • Meat Soup of the Day
$125 - serves 10
# Farmstead - Additional Go Catering Options

Available for Pickup from Farmstead During Business Hours of 7:00am to 4:00pm

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**Go Pastries (per dozen)**
- Assorted Mini Pastries - $27.00
- Assorted Mini Donuts - $17.00
- Assorted Donuts - $27.00
- Assorted Large Pastries - $35.00
- House Made Muffins - 3oz - $25.00
- Assorted Bagels & Spreads - $35.00
- Danish Pastry - fruit topping, crumbs & drizzled with icing - 10 slices per pastry - $22.00

**Go Desserts (per dozen)**
- Assorted Bars & Brownie Squares - $25.00
- Assorted Cookies - $15.00

**Go Snacks and Platters (serves 10)**
- Miniature Yogurt Parfait - Local Vanilla Yogurt, Granola, Dried Fruit - $25.00
- Fruit Salad - $30.00
- Domestic Cheese and Crackers - $50.00
- Crudité Platter with Buttermilk Herb Dip - $43.00
- Mixed Nuts - $30.00
- Snack Mix - $15.00
- Yogurt Covered Pretzels - $18.00
- Tortilla Chips & Salsa - $16.00
- Mini M&M's - $18.00

**Go Beverages**
- Mini Canned Juice
  - $1.50 per can
- Canned Soda 8oz
  - $1.50 per can
- Bottled Water 8oz
  - $1.50 per bottle
- Sparkling Water
  - $1.50 per can
- Northwest Regular Coffee
  - $20.00 per tote - serves 10 to 12
- Northwest Decaf Coffee
  - $20.00 per tote - serves 10 to 12
- Hot Water with Assorted Republic Tea Bags
  - $20.00 per tote - serves 10 to 12
- Iced Water
  - $3.50 per 1/2 gallon - serves 6 to 8
- Iced Tea
  - $8.00 per 1/2 gallon - serves 6 to 8
- Lemonade
  - $8.00 per 1/2 gallon - serves 6 to 8
FARMSTEAD - GO BOXED OPTIONS
Available for pickup from Farmstead
Orders for under 10 guests - choose 2 selections
Orders for more than 10 guests - choose 3 selections

Boxed sandwiches includes a whole sandwich on local bread
bag of potato chips, & cookie (does not include a beverage, beverage menu available on pg. 4)
$10.50

Sandwiches

Caprese Supreme
Marcoot creamery fresh mozzarella, roma tomatoes, baby spinach & pesto with olive oil & balsamic reduction

Chicken Salad
Oven roasted chicken tossed with mayonnaise, dried cranberries, celery & onions

Ham & Cheese
Local smoked ham, aged Swiss cheese, caramelized onions & grain mustard aioli

House-Roasted Beef
With chipotle aioli, Gouda, tomato & lettuce

Smoked Turkey
Smoked turkey breast, aged cheddar cheese, mixed greens, sliced tomatoes & house herb aioli

Boxed salads includes dressing on the side, dinner roll & butter, & cookie (does not include a beverage)
$10.50

Salads

Caesar
Romaine greens, croutons, parmesan cheese with our vegetarian Caesar dressing

Greek Salad
Tomatoes, cucumbers, Kalamata olives, feta cheese, red onion & mixed greens with red wine vinaigrette

Chef’s Salad
Mixed greens, ham, turkey, cheddar cheese, egg, tomatoes, cucumber, creamy buttermilk dressing

Seasonal Spinach Salad with Grilled Chicken
Baby spinach with chef’s choice of seasonal ingredients and topped with grilled chicken & chef’s choice of dressing

***Can be prepared without gluten for an additional $2