

DINING WITH BON APPÉTIT MANAGEMENT COMPANY

WHO WE ARE

We are an on-site restaurant company offering full food-service management to corporations, universities, museums, and specialty venues. Based in Palo Alto, CA, we operate more than 1,000 cafés in 33 states for dozens of marquee clients.

Our food is cooked from scratch, including sauces, stocks, and soups. (Salsa, too!) A pioneer in environmentally sound sourcing policies, we've developed programs addressing local purchasing, overuse of antibiotics, sustainable seafood, the food-climate change connection, humanely raised meat and eggs, and farmworkers' rights. We're grateful to have been recognized by many leading foundations, nonprofits, and industry associations for our work.

This mission statement, called The Dream and written by our CEO and cofounder Fedele Bauccio, has been Bon Appétit's guiding philosophy since we were founded in 1987:

Our Dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities, and the environment.

OUR STANDARDS

We give our chefs tremendous freedom to create the menus that are right for their guests, but we have a long list of standards that their ingredients must meet. For example: Our ground beef comes from ranches whose animal welfare practices have been verified by a third party as humane (or else from a small local producer registered through our Farm to Fork program). Wild salmon, not the farmed kind. No trans fats; no MSG. Oh, and no shortcuts!

OUR APPROACH

We work for you.

We make a lot of cookies (from scratch), but we are most definitely NOT a cookie-cutter company. Our business is built on partnerships with our clients, and every single one of them is different. In collaboration, we create experiences that bring people together around food.

We partner with corporations both cutting-edge and established, top-tier research universities and small liberal arts colleges, world-class museums, and specialty venues, to create custom food programs tailored to their needs. You won't find the same chili recipe in the same two Bon Appétit cafés. (The University of Pennsylvania has a killer vegan version!) And good luck locating Indian food as authentic as what our eBay and Google guests enjoy at our cafés at any other workplace.

There are a few common elements to our hundreds of locations. We provide responsive service; fantastic, from-scratch food; and responsible sourcing practices. Shoulder to shoulder at the table with our clients, we help companies create great places to work, with healthy and productive employees. We help universities make the grade when it comes to attracting students. We aim to extend the museum experience into an artfully curated lunch or dinner.

visit us at smwc.cafebonappetit.com



WELLNESS WITH BON APPÉTIT



At Bon Appétit, we take a macro view of wellness, believing that our guests' well-being depends on not just a few healthy menu choices, but ones that also contribute to a healthy environment and community. Some of our guests are extremely well-informed about what dietary choices work best for them. Others need our help navigating the many options available to them daily in our cafés. We have well trained chefs and dieticians that are ready to help, as well as a set of easy to read icons on our menus that help our guests navigate our food program.



WE'VE GOT YOU

MEETING INDIVIDUAL DIETARY NEEDS



Have specific dietary restrictions or preferences? In our kitchens we cook from scratch, so we can be nimble and flex to meet your specific needs without being boring.

- Our scratch-based cooking system means we have control over ingredients
- We offer robust vegan and vegetarian options, as well as ones made without gluten-containing ingredients
- Our rigorous protocol for handling various food allergens is in line with FARE recommendations for restaurants

We can also help you manage your diet on an individual basis. Please speak to your onsite café manager anytime about your needs.

www.cafebonappetit.com/specialdiets

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Food service for a sustainable future®

KNOW WHAT YOU ARE EATING



FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.



IN BALANCE

Contains a balanced portion of whole grains, fresh fruits and vegetables, and lean protein, with a minimum amount of healthy fat.



HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.



LOCALLY CRAFTED

Contains products crafted by a small, locally owned food business using socially and/or environmentally responsible practices.



VEGETARIAN

Contains no meat, fish, poultry, shellfish, or products derived from these sources but may contain dairy or eggs.



VEGAN

Contains absolutely no animal or dairy products.



ORGANIC

Contains at least 95 percent organically produced ingredients (by weight) from a USDA certified source.



SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.



MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with an on-site manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

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SAINT MARY-OF-THE-WOODS
COLLEGE

EXCITING CHANGES FOR DINING 2021-2022

THE CULINARY EXPERIENCE AT SAINT MARY-OF-THE-WOODS COLLEGE

Your Bon Appétit Executive Chef will operate SMWC's café as if it's a neighborhood restaurant, combining culinary creativity with an understanding of the local palate to tailor the menu for SMWC students. Flavors and preparations will be varied and appeal to a broad range of tastes. And because we cook from scratch and prepare daily menus, we can easily adjust our offerings based on the preferences, climate, and tastes of your students. Below is a snapshot of Campus Food Locations.

DOHERTY DINING HALL

Operating Hours: Saturday and Sunday
Monday – Friday Brunch: 11 am – 1 pm
Breakfast: 7 am – 9 am Dinner: 5 pm – 7 pm
Lunch: 11 am – 1 pm
Dinner: 5 pm – 7:30 pm

Located in the new dining/residence hall, will be an "All You Care To Eat" (AYCTE) concept that features custom, cooked-from-scratch menus and specials every day. All of Bon Appétit's dining programs are driven by what students want (determined by feedback and surveys) and crafted by our trend-watching chefs' creativity, which is inspired by seasonal, local ingredients. In the café you'll find a variety of flexible concepts designed to evolve along with the tastes of the SMWC community. Students will pay one price to the cashier before entering the restaurant and, once in the dining room, will be able to return as often as they would like during their stay.

DOHERTY DINING C-STORE – Open Sunday-Friday 1 pm-9 pm, Closed Saturday

A new addition to the campus is a unique c-store. Includes an assortment of freshly made breakfast items, artisanal sandwiches and salads, fun sundries, and more will be attractively displayed and labeled using retail merchandising best practices. We'll offer a wide assortment of nutritious snacks and meals and display them prominently, making the healthiest choices the easiest choices. Locally Crafted artisanal foods and farmers' market items will round out the program, making the space feel like a well-curated food-lovers' marketplace. Meal kits, ready to heat entrées, and various sundries can also be included as the campus population grows. The store will also include health and beauty sundries.

WOODS CAFÉ – Open Monday-Friday 8 am-3 pm

Located on the first floor of Rooney Library, Woods Café will feature Bon Appétit's fresh, made-from-scratch GO! grab-and-go program and a "We Proudly Serve" Starbucks concept. Mobile ordering will be available for speedy service and quick pick up.

MEAL PLAN INFORMATION

All meal plans for commuters and residential students are a declining balance system. Your funds are loaded onto your student cards at the beginning of each semester. Any remaining balance at the end of the Fall semester will roll over to the spring semester. Any balance at the end of the spring semester will not be refunded. The money on your cards can be spent at any dining location on campus. Students, Faculty, and Staff who purchase a meal plan will get a discount on the door rate for Doherty Dining All-You-Care-To-Eat or for retail items in the c-store or coffee shop. Pomeroy Points is an additional declining balance account students, faculty, and staff can fund at any time.

