Thank you for choosing catering by Bon Appétit. While you may be familiar with our on-campus cafés, you may not know that Bon Appétit was actually founded as a catering company. We have catered events for five to 5,000, from cookies and tea to a five-course black tie event. You and your guests will benefit from the experience and knowledge we have gained from the 100,000 events we have catered.

Our experience has taught us to pay great attention to the quality of our food preparation, presentation, and service. At Bon Appétit, our team of culinary professionals is sure to make your event a memorable one! Utilizing the freshest ingredients, we take an old fashioned approach to food. We make everything from scratch! From soups, salad dressings and marinades, to hors d'oeuvres, entrees, desserts and breads, everything is made right in our kitchens. You will find we utilize only the freshest vegetables, herbs, meats and seafood, prepared with creativity and passion, and presented with style and elegance.

We are proud to share with you the following menus and ideas: however, they represent only a starting point. Our hallmark is custom menu design and we would be delighted to create an original menu for you. Thank you and we look forward to working with you to plan a successful and memorable event!

– Bon Appétit catering team

Campus catering office
410.337.6487
Campus catering office fax
410.769.5086

Allergen Disclaimer—Due to our open kitchens that handle all major 8 allergens, we cannot guarantee that items are “free” of eggs, wheat, dairy, soy, tree nuts, peanuts, fish and/or shellfish. We make every effort to avoid cross-contact of major 8 allergens; however there is always the potential for cross-contact in our open kitchens and self-serve facilities. We encourage guests to speak with our sales consultants with ingredient questions.
CATERING SERVICES OVERVIEW

The Kauffman Foundation Conference Center is dedicated to providing catering services that offer superior quality, efficiency and service. Bon Appétit, our exclusive on-site caterer, has been awarded the Food Recovery designation. Food and beverages in the Conference Center are provided by Bon Appétit. No outside food or beverage is allowed in the Conference Center or other venues on the Kauffman Foundation properties.

HOW TO ORDER CATERING SERVICES

To order catering services, contact catering services, contact a meeting planner in the Conference Center office as far in advance of your event as possible. Please indicate the type of service needed (plated or buffet); the number of guests you anticipate; room configuration (see Conference Center Spaces link at www.kauffman.org/conferencecenter); event time; and any special services required, such as linens or centerpieces. For large or unique events requiring special orders beyond the standard menu, please contact the Conference Center to arrange a planning meeting with our catering team.

Please indicate any dietary restrictions at the time the catering order is placed. Catering orders are due three weeks out from the date of your event. Final counts on catering orders must be provided no later than noon, three business days prior to the event. Counts cannot be lowered after the final count is given. A late fee may be incurred if the count increases after the due date. Orders placed after the designated deadline will be subject to approval by the catering director and will include a $25 surcharge or 25 percent of the additional catering, whichever is greater. Changes to previously ordered menus on late notice may result in substitutions. Prior to the event, the event host will be notified if any substitutions are necessary. For Saturday events, please use our Saturday menu unless your group will exceed a $400.00 catering order.

PAYMENT / CANCELLATIONS

A confirmation will be presented before the event with the explanation of costs. An invoice also will be provided after the event with the final catering cost. The on-site catering vendor accepts checks made out to Bon Appétit Management Company, VISA, American Express and MasterCard. In the event that a credit card payment is not possible, a check must be provided within 30 days following the completed event. Special billing circumstances will be handled on a case-by-case basis. After the event, all billing questions can be answered by contacting the on-site billing coordinator at 816-932-1222. Cancellation with less than five business days notice will require payment in full. Cancellation due to inclement weather within 48 hours will result in a 100 percent payment of total invoice.

Please note: Hosting organizations must cover the cost of the entire event. No individual payments are accepted. No money, cash, check or credit may be exchanged on Kauffman property.
**ADDITIONAL CATERING CHARGES**

**CENTERPIECES**
The Conference Center will provide referrals to vendors for custom centerpieces. Costs for custom centerpieces typically start around $40 per table and increase proportionally. Delivery and pickup arrangements must be coordinated with the Conference Center staff. The Conference Center can provide a basic centerpiece at no charge.

**LINEN RENTALS FOR BUFFETS AND ROUND TABLES**
in-house resource (subject to availability)
- white floor-length tablecloth $13 per table
- toppers: black or white $13 per table
- buffet linens $37 each
- linen napkins $.50 each
(Linen napkins are the standard. Paper napkins are available upon request at no cost for events not serving a hot entree.)

Additional resources available upon request.

**SPECIAL SERVICE RATES**
Production and wait staff will be $25 per hour, with a 5 hour minimum, for served meals or action culinary stations. Bartenders are $29 per hour, with a 5 hour minimum, and are required for all alcohol service. An administrative fee of 21 percent will be applied to all catering orders. Add one hour of labor before and after plated dinners and bars. Note: Wait staff charges will apply for all served meals. The size of the event may require additional staff to meet special needs. The catering director will confirm.

**CONSUMER ADVISORY**
Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food-borne illness—especially if you have certain medical conditions.

**Food allergy information:** Be aware that we handle and prepare foods with milk, wheat, shellfish, fish, soy, peanut and tree nut products and other potential allergens in our kitchens.

*Kauffman Foundation reserves the right to substitute certain menu items to meet the accessibility needs of food allergic individuals.*
KNOW WHAT YOU ARE EATING

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

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

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.

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

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

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.

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.
ALL DAY CONFERENCE PACKAGES

COMMUNITY PACKAGE
33.00 per person

breakfast
assorted fresh scones, muffins and bagels served with cream cheese and jam, fresh sliced fruit

morning break
basic granola bars, bananas and apples

lunch
choice of the signature deli bar or salad bar with cookies

afternoon break
selection of snack mix and assorted dessert bars

beverages
all-day coffee and hot tea service, canned beverages and spa water added at morning break and refreshed throughout the day, orange juice served with breakfast, iced tea served with lunch and refreshed in the afternoon

SIGNATURE PACKAGE
41.00 per person

breakfast
choice of breakfast buffet from our menu

morning break
premium granola bars, whole fruit and greek yogurt cups

lunch
choose any buffet from our menu with cookies

afternoon break
premium fruit and nut trail mix with assorted dessert bars

beverages
all-day coffee and hot tea service, canned beverages and spa water added at morning break and refreshed throughout the day, orange juice served with breakfast, iced tea served with lunch and refreshed in the afternoon
BREAKFAST

• priced per person
• all breakfast packages come with regular and decaf coffee, hot tea, orange juice, and water

EXECUTIVE CONTINENTAL BREAKFASTS
• 5 person minimum required

V continental one
basket of fresh baked pastries, fruit flavored yogurt and granola
9.00

V continental two
assorted scones, muffins, and bagels served with cream cheese and jam, fresh sliced fruit
11.00

V continental three
steel cut oatmeal with a variety of granola, almonds, brown sugar, honey and dried fruit, bagels with cream cheese and jam, fresh cut fruit and yogurt
13.00

HOT BREAKFAST BUFFETS
• 12 person minimum required

FF breakfast taco buffet
build your own breakfast taco with flour tortillas, fluffy scrambled eggs, chorizo spiced sausage, turkey sausage, shredded cheese, salsa, sour cream and jalapeños. served with pepper and onion potato hash and fresh sliced fruit
12.00

biscuits and gravy
freshly baked biscuits with sausage gravy, scrambled eggs, fresh sliced fruit, and condiments (honey and jelly)
11.50

G frittata
baked egg dish with cheese and choice of filling: seasonal vegetables or two breakfast meats, served with breakfast potatoes and fresh sliced fruit
11.50

V midwest morning
fluffy scrambled eggs, golden hash browns, fresh sliced fruit, and biscuits with one choice of: country style sausage, applewood smoked bacon or chicken sausage links
12.50

QUICK START BREAKFASTS
• 5 person minimum required

QS1
chef’s choice assorted pastries with bananas, oranges and apples; includes coffee, hot tea and iced water
7.25

QS2
basic granola bars with bananas, oranges and apples; includes coffee, hot tea and iced water
6.25

ADDITIONS
• 6 person minimum required

assorted bagels and cream cheese 2.85 each
assorted flavored greek yogurt cup 2.60 each
bacon 1.05 per piece
cinnamon roll 2.85 each
coffee cake slice 2.35 each
fresh baked banana bread slice 2.35 each
fresh baked muffin 2.35 each
fresh baked scone 2.35 each
hard boiled egg 1.05 each
steel cut oatmeal with toppings 2.60 each (minimum 10)
yogurt and granola parfait, 9 ounce 3.65 each
• available boxed or plated and served on buffet
• priced per person
• all dressings served on the side
• includes one cookie, bread, iced tea and water
• groups larger than 20 may choose up to 3 varieties of salads; under 20 people, 2 varieties

**Add ons:**
- quinoa and chickpea salad 4 oz. $2.10
- roasted turkey breast 4 oz. $2.10
- sliced chicken breast 4 oz. $2.10
- bacon crumbles 2 oz. $1.05
- salmon filet 4 oz. $4.20

**Lemon Caesar Kale**
chopped kale, lemon zest, and shaved parmesan tossed in a caesar dressing, topped with croutons
$10.00

**Classic House**
chopped romaine topped with carrot, cucumber, tomato, shredded cheddar cheese, and hard boiled egg served with balsamic vinaigrette.
$10.50

**River Mill**
mixed greens topped with quinoa, edamame, roasted corn, chopped tomato and feta served with basil dressing
$10.50

**Crisp Leaf**
spinach topped with candied Fitzgeralds’ Orchard pecans, blue cheese, sliced apple, and shaved carrots served with champagne vinaigrette
$10.50

**Salad Bars**

**Southwestern Salad Bar Buffet**
- 15 person minimum required
crisp tossed greens with sides of cilantro lime marinated black beans, thin sliced grilled chicken breast, fresh corn relish, garden salsa, bell pepper strips, tomatoes, crispy fried tortilla strips, sliced black olives and sour cream, served with chipotle ranch and cilantro lime vinaigrette
$13.50

**Garden Salad Bar Buffet**
- 15 person minimum required
romaine lettuce with sides of garbanzo beans, sliced chicken, hard cooked eggs, carrots, cucumber, tomato, cheddar cheese, peas, broccoli, and black olives, served with buttermilk herb dressing, balsamic vinaigrette and basil dressing, served with one grain or pasta salad
$12.50

**Simply Salad**
- 6 person minimum required
bowl of tossed romaine topped with tomato, cucumber, carrots, and olives served with sides of vegetarian beans, diced chicken breast, sunflower seeds, cheddar cheese and roasted zucchini, served with house-made vinaigrette and buttermilk herb dressing
$12.00

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**SALADS**

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**SANDWICHES**

- groups larger than 20 may choose up to 3 varieties of sandwiches; under 20 people, 2 varieties
- priced per person
- sandwiches are available as wraps; lettuce wraps are available as a gluten free option at no additional cost
- sandwiches served with choice of one side, iced tea and a cookie
- boxed lunches available with choice of bagged chips or whole fruit as the side

### roast beef
house roasted Oatie beef round and cheddar cheese with boulevard mustard spread on a Kaiser roll
12.50

### roasted turkey
house roasted turkey breast, provolone and arugula with roasted red pepper jam on whole grain bread
12.50

### chicken salad
creamy chicken salad made with diced chicken breast, cranberry, and chopped parsley, topped with crisp lettuce and honey mustard aioli on whole grain bread
11.50

### california chicken club
deli sliced chicken breast, cheddar, bacon, lettuce, and tomato with an avocado spread on whole grain bread
12.00

### italian hero
ham, salami, bacon, lettuce, and tomato with sweet onion vinaigrette on a hoagie roll
12.50

### greek wrap

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>cucumbers, tomatoes, hummus, feta, spinach and roasted red peppers rolled in a whole wheat tortilla</td>
<td>12.50</td>
</tr>
</tbody>
</table>

*add grilled chicken breast for additional 1.00 (min 6)*

### vine

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>sliced fresh bell pepper, cucumber and tomato with a greek yogurt gremolata spread on multigrain bread</td>
<td>10.50</td>
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</tbody>
</table>

*add sliced avocado for additional 1.00 (min 6)*

### deli bar
- 12 person minimum required

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>house roasted turkey breast, pit ham, roast beef, and hummus with lettuce, tomato, onion, pickle, olive, cucumber, spreads, and three cheeses with a basket of hoagies, Kaiser rolls and multigrain bread; choice of two sides</td>
<td>14.75</td>
</tr>
</tbody>
</table>

### simply deli bar
- 6 person minimum required

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>house roasted turkey, pit ham, and hummus with lettuce, tomato, cucumber, swiss and cheddar cheese, mayo, and Dijon mustard with whole grain and sourdough bread; served with assorted chips as the side</td>
<td>10.00</td>
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</tbody>
</table>

### side selections

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>assorted bagged chips</td>
<td></td>
</tr>
<tr>
<td>seasonal whole fruit</td>
<td></td>
</tr>
<tr>
<td>whole grain greek salad</td>
<td></td>
</tr>
<tr>
<td>italian pasta salad</td>
<td></td>
</tr>
<tr>
<td>seasonal soup</td>
<td></td>
</tr>
<tr>
<td>sliced fruit</td>
<td></td>
</tr>
<tr>
<td>garden side salad</td>
<td></td>
</tr>
</tbody>
</table>

*all selections are vegetarian except soup*
• please inquire with our catering department for specific dietary solutions
• 12 person minimum unless otherwise noted
• includes cookies, infused spa water and iced tea
• all entrées served from buffet
• plated meals will incur additional costs for wait staff and production staff

**baked chicken alfredo**
penne pasta tossed with parmesan cream sauce and grilled chicken breast. served with seasonal vegetables, garden salad with two dressings and garlic breadsticks
13.50

**baked bolognese pasta**
penne pasta with a bolognese sauce topped with a blend of italian cheeses. served with a seasonal vegetable, garden salad with two dressings and garlic breadsticks
13.00

**garden vegetable sauté**
seasonal sautéed vegetables in a tomato sauce served over quinoa and rice blend, served with a garden salad with two dressings and garlic breadsticks
11.50

*add chicken for 2.00 more*

**fajita bar**
seasoned chicken or grilled steak, sautéed peppers and onions, sour cream, shredded lettuce, cheddar jack cheese, jalapeños, black beans and spanish rice. served with warm flour tortillas (2 per person), tortilla chips and house-made salsa
14.75 one meat, 17.75 two meats
*add on items per person: 1.25 guacamole, 1.00 queso*

**taco bar**
seasoned shredded chicken or ground beef, sour cream, black olives, shredded lettuce, cheddar cheese, jalapeno, traditional corn taco shells and flour tortillas (2 tacos per person). served with mexican rice, refried beans, tortilla chips and house-made salsa
13.50 one meat, 16.75 two meats
*add on items per person: 1.25 guacamole, 1.00 queso*

**bbq**
choose from smoked sausages, turkey breast, bbq rubbed pork shoulder or sliced beef brisket served with house-made bbq sauce. served with brown sugar baked beans, creamy coleslaw, roasted potatoes and sliced bread
13.50 one meat, 16.75 two meats, 19.00 three meats

**asian stir fry**
choice of white rice or brown rice served with chicken, sautéed vegetables, teriyaki sauce and sweet and sour sauce, and vegetarian egg rolls
13.50

**custom classic**
choose from:
• braised beef au jus 16.00
• chicken marsala or chicken piccata (min of 6) 14.00
• chef’s choice vegetarian option 14.00
• slow roasted pork loin with basil cream sauce 14.00
• seasonal fish 16.00
served with chef’s choice of mashed or roasted potatoes, fresh seasonal vegetables, garden salad with two dressings and dinner rolls
*two meats adds 3.00 per person*

**simply spuds**
• 6 person minimum required
jumbo baked potatoes (one per person) with butter, sour cream, shredded cheese, green onion, and chopped bacon served with a side of seasonal vegetables
10.50
*add grilled chicken for 2.00*
SNACK PLATTERS

- priced per platter
- platter serves 10
- orders with multiple platters will be consolidated into fewer platters

**gourmet cheese platter**
selection of domestic, artisan, and gourmet cheeses with fruit and nut garnish and assorted crackers
75.00

**shrimp cocktail**
served with horseradish cocktail sauce and lemon wedges
73.50

**crudité platter**
seasonal fresh vegetables served with buttermilk herb house dip
52.50

**dipping trio**
tzatziki, baba ghanoush, and house-made seasonal hummus with warm pita
52.50

**chips and salsa**
served with two house-made salsas and queso
52.50

**fruit tray**
seasonal fresh sliced fruits
36.50

**antipasti**
cured meats, mozzarella, marinated & roasted seasonal vegetables, olives and pickles, served with crackers
84.00

**mixed nuts**
salted medley of nuts
31.50

**tortilla roll-ups**
choice of grilled seasonal vegetables with an herb boursin cheese spread or turkey with arugula and herb cream cheese
36.50

**house-made tomato and basil bruschetta**
served with crostini
36.50
SMALL BITES

- 3 items per person recommended for break snacks, 5 to 7 per person for appetizer receptions, 8 to 10 per person for dinner receptions
- minimum of 15 orders per item
- 2 pieces per order

**S** sh**rimp toast with avocado**
southwest sauteed shrimp with avocado spread on grilled crostini
6.25

**V** th**ai chicken meatballs**
served with choice of peanut sauce or sweet chili sauce
5.25

**V** st**uffed crimini mushroom**
sun-dried tomato, spinach and artichoke with goat cheese and bread crumbs stuffed in crimini mushroom and roasted
3.65

**V** ro**asted grape and pistachio tart**
with mascarpone cheese
4.20

**S** cr**ab cakes**
lump crab with chipotle aioli sauce
6.25

**VG** fr**ied vegetable spring rolls**
crispy wonton with vegetables and ponzu dipping sauce
3.65

**V** ca**prese skewer**
mozzarella, tomato, fresh basil and balsamic glaze
3.65

**FF** me**atballs**
Oatie ground beef and herbs tossed in house-made bbq sauce
3.65

**V** ratatouille bruschetta
roasted eggplant and vegetables on crisp toast
3.65

**V** bu**rnt end bites**
crispy bites of house smoked brisket served with house-made bbq sauce
5.25

**V** ch**icken satay**
roasted chicken on petite skewer with choice of sauce: bbq, chimichurri, thai peanut
available for parties of 100 people or less
5.25

**V** se**asonal flatbread**
chef’s selection including vegetarian options
2 selections per order; additional selections add 1.50 per person
3.15
BREAKS

- priced per person
- minimum 10 people

**bulk snacks**
- pretzels 10.50 per pound
- jelly beans 10.50 per pound
- hard candy assortment 10.50 per pound
- savory snack mix with nuts 10.50 per pound
- popcorn 10.50 per gallon (2 gallon minimum)
- trail mix 15.00 per pound
- basic granola bars 1.50 each
- premium granola bars 2.50 each

**coffee shop**
- coffee cake
- seasonal pound cake
- biscotti
- regular and decaffeinated coffee, cream, sweeteners
- variety of flavored syrups
  10.50

**brain break**
- fruit + nut bars
- peanut butter energy bites
- hard boiled eggs
- fresh sliced fruit
  10.50

**namaste**
- seasonal crudite with buttermilk herb dip
- traditional and black bean hummus
- pita triangles
- assorted nuts
  10.50

**ballpark**
- soft pretzel bites with warm cheese sauce and mustard
- mini corndogs
- buttered popcorn
- roasted peanuts
  10.50

**salty and sweet**
- snack mix
- peanut butter with crackers
- bananas and apples
- cookies
- gummy bears
  11.50

**protein pack served with crackers**
- cubed cheese
- sliced hard boiled egg
- sliced house roasted turkey
- pecans
- grapes
  4.00 per person with two items, 6.00 per person with three items, 8.00 per person with four items
• desserts served from buffet
• individually plated or served desserts may incur additional costs, please inquire about customized plated desserts

**sheet cake**
decorated sheet cake with a basic personalized design and simple message is available in chocolate or white cake with whipped chocolate or white frosting
intricate designs and requests are always welcome, but subject to additional charges

*basic cakes starting at:*
- quarter serves 20 with 2x2 pieces 42.00
- half serves 40 with 2x2 pieces 73.50
- full serves 80 with 2x2 pieces 147.00

**two layer round cake**
- maximum of four cakes per order
  - 9” = 12 pieces per cake
  - 29.50

**cupcake**
- 12 cupcake minimum per order
standard sized cupcakes available in chocolate or white with chocolate or white frosting
2.50 each

**strawberry shortcake**
fresh baked shortcake biscuits served with fresh berries and sweetened whipped cream
3.00 each

**fresh baked cookies**
chocolate chip, sugar, macadamia nut, peanut butter or oatmeal raisin
10.50 per dozen

**dessert bars**
- minimum of 6 per flavor
choice of fudge brownies, lemon bars, rice crispy bars or blondies
2.10 each

**gluten free treats**
locally crafted brownies and seasonal bar(s) by Emily Kate’s Bakery, call for additional options
16.00 per 6

**pound cake**
traditional pound cake with glaze (minimum order of 6 pieces)
2.60
add fresh berries 1.00
BEVERAGES

- half gallon serves eight 8oz. cups
- gallon serves sixteen 8oz. cups

roasterie coffee service
with half and half and a variety of sweeteners
19.00 half gallon, 37.75 gallon

hot tea service
assorted fair trade certified herbal, black and green tea bags with sweeteners and lemon
19.00 half gallon, 37.75 gallon

infused spa water of the day
7.25 half gallon, 14.75 gallon

iced tea or lemonade
7.25 half gallon, 14.75 gallon

orange or apple juice
7.75 half gallon, 15.75 gallon

canned soda
Coke, Diet Coke, Sprite, Sprite Zero, Diet Dr Pepper
2.10

bottled water
2.10

milk
2% or chocolate pints
2.50

hosted beverage service for events lasting 4-8 hours
length of event beverage package includes regular and decaf coffee, hot tea, iced tea, canned soda and infused spa water
4 hours or less 6.50
8 hours or less 10.00

BAR PACKAGES
If an organization elects to serve beer, wine or liquor (“Alcohol”) at an event, then, as a prerequisite to serving Alcohol, the Organization must:
- Maintain a general liability insurance policy which includes host liquor liability coverage and having liability limits of no less than $1 million that is and will remain effective through the date of the event at which Alcohol will be served;
- Have the Ewing Marion Kauffman Foundation, Cushman Wakefield, Inc., and Bon Appétit Management Co. named as additional insureds on such insurance policy;
- Provide the Foundation with a certificate of insurance evidencing that the above requirements have been met; and
- Comply with the additional requirements related to Alcohol service that are imposed upon the event by the Foundation, which can be found on the Kauffman website.
- Non-alcoholic beverages and food (minimum of $5/per person) always must be served when alcoholic beverages are being served.

wine and beer
chardonnay, pinot noir and cabernet sauvignon, variety of beers, canned sodas and bottled water
one hour 15.75 per person
two hours 22.00 per person

full bar
chardonnay, pinot noir and cabernet sauvignon, variety of beers, canned soda, bottled water, vodka, gin, rum, bourbon, scotch, tequila, and mixers
one hour 19.00 per person
two hours 25.00 per person

bottle of wine
contact us for customized selections