

Catering Menu



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Artful Cuisine – Exceptional Service

Pacific Lutheran University Catering

Welcome

Welcome to Pacific Lutheran University Catering, a division of Dining and Culinary Services. Our philosophy is grounded in freshness, elegance and simplicity. Our talented event and culinary professionals will work with you to provide the perfect backdrop for your next special event.

Event Planning

We are here to assist you with every detail of your event. We collaborate with you to satisfy your specific needs, and tastes. If you have unique requests, simply let us know and we will gladly accommodate you and your guests. We are a full service catering company and can provide linen, floral, service ware and rental equipment to enhance your event. Detailed instructions and guidelines can be found at the end of this menu in our "Event Planning Tips" section.

Culinary Expertise

Whether your function is a continental breakfast for twelve people, a gala for 500, or any range in between, our staff is equipped to provide a memorable culinary experience for your guests. Our menu selections and plate presentations are created by an experienced team of highly trained, award winning culinary professionals.

Environmental Responsibility

Pacific Lutheran University Catering is a socially and environmentally responsible member of our community. We are proud of our relationships with local vendors and producers, and have developed our menu to help support local farmers. Buying local and organic is just one way we are reducing our carbon footprint and supporting our community.

We are committed to producing a minimal amount of landfill waste and have a highly successful composting and recycling program. Our paper plates, cups, napkins and pizza boxes are just a few of the items that we can send off site for composting. Help us reduce our environmental footprint by utilizing the recycling and composting containers we provide for your event.

When placing your order with us we encourage you to think of ways to reduce the environmental impact of your catered event. Please note that we have composed a list of green planning tips for your convenience that can be found at the end of this menu. Our event professionals would be happy to further assist you with suggestions for the greening of your next event, just ask!

The Basics

Before scheduling your event with us please reserve your room through Conferences and Events. PLU Catering can not book your event until the space has been reserved. Please follow these guidelines for placing your event:

25 guests or more – (2) weeks in advance

100 guests or more – (3) weeks in advance

200 guests or more – (4) weeks in advance

Events booked after these timeline guidelines may be subject to menu restrictions and additional fees or charges.

Please note that events ordered less than (5) business days in advance are subject to product and staff availability.

Guest Count

The final guest count will be used as your guarantee and should be articulated to PLU Catering (5) business days prior to your event. Our final billing will be either the guaranteed count or the actual guest count, whichever is higher.

Service Ware and Rental Items

China service is provided within the Anderson University Center at no additional cost for groups of 200 or fewer guests. For larger groups or special requests, it may be necessary to rent equipment and serving ware. All applicable rental fees will be added to your bill.

Linen Floral and Candles

Luncheons and Dinners scheduled inside the Anderson University Center will be set with white linen tablecloths and napkins. Receptions come with tablecloth and white linen cloth skirting for the food and beverage tables. Please let us know if you have ordered additional tables for nametags, registration or other purposes and if you would like those covered with linen.

A variety of colored napkins are available for events booked four weeks in advance for a cost of \$.75 per linen napkin.

We would be happy to rent black or white clip on skirting for your premier event buffet and registration tables. All rental fees will be added to your invoice at time of billing.

We would be happy to arrange for floral delivery for your event. Please let us know at least four weeks in advance if you would like flowers or foliage to enhance your event.

Should your event require candlelight, specially approved votive candles are available for \$2.00 each. Please note that regulatory agencies stipulate that no other candles may be used on campus.

Payment Arrangement

If you are representing a PLU department or group, please be sure to include your Banner Account Number when you place your order on Banner web. If your event is for a private group, we require a Visa or MasterCard number to secure your catering request.

Alternate Entree Options

In order to ensure we prepare enough vegetarian meals for your guests please give us a guaranteed vegetarian count within 5 business days of your event. Our chef will select a vegetarian entrée that will compliment your event based on your count. If you intend to give your guests the choice of 2 entrées (in addition to the meat free alternative), please note there will be an additional charge of \$5.00 per person.

Cancellation Policy

In most cases you may cancel your event for no charge four or more days prior to your event.

72-48 hours prior = 40% of contracted charges (3 business days)

48-24 hours prior = 60% of contracted charges

24 hours prior = 80% of contracted charges

Events outside the University Center

All served meals require glass and china service which is available for a fee of \$2.00 per person for parties of 200 or less guests, per event outside the Anderson University Center. For events larger than this the renting of china from an outside vendor may be necessary. Consider ordering from our "on the Go" menu or a buffet from our standard menu if you would prefer not to have china service at your event.

The minimum order for delivery outside the Anderson University Center is \$50.00. All orders less than \$50.00 will be charged the difference as a delivery fee. For orders over \$50.00, delivery is available to any building on campus after 7am. When planning your event, please allow sufficient time for Catering Services personnel to set up your event and let us know when the space will be accessible for clean up.

Health Regulations

Pierce County Health Department regulations state that "uneaten food that has been stored at room temperature during the event needs to be discarded after two hours." Our servers are instructed to compost all buffet items and are not allowed to authorize guests to take home items at the conclusion of a catered event. Buffet items may not be packaged for consumption at the conclusion of the event.

Food from other vendors or sources may not be brought into events that we cater. The Director of Dining & Culinary Services may grant exceptions to this based on Pierce County Health Department's classification of the food item. If you have questions concerning exceptions to this policy, please direct them to the Catering Manager. Please visit our website for our bakesale/potluck guidelines <http://www.plu.edu/catering/bake-sales-potlucks/>.

Pacific Lutheran University's Dining & Culinary Services retains the rights to exclusive food and beverage service for all on-campus events and receptions.

Returning clients, please note that our menu selections have changed. Should you find that we no longer offer one of your favorite items, please feel free to ask us, it is likely that we can still accommodate your request.

Breakfast – Full Service Solutions

Full Service Solutions include freshly brewed regular and decaf Seattle's Best® coffee, assorted Choice® Organic teas and ice water. Each of the following selections also include roasted red breakfast potatoes, fresh fruit and our signature breakfast bakery basket. For an even heartier breakfast or brunch choose additional sides from our Breakfast Side Selections.

We are now pleased to offer champagne and mimosa service through 208 Garfield. Please visit our website for details: <http://www.plu.edu/catering/alcohol%20service/home.php>

Full Service Solutions are ideal for served meals; they can also be easily adapted for a buffet.
Buffet Minimum of 12 people

Scrambled Eggs

Scrambled Cage Free Eggs

\$9.00

Scrambled Eggs with Beecher's Flagship

Scrambled Cage Free Eggs with Beecher's Flagship Cheese

\$10.00

Pike Place Scramble

Scrambled Cage Free Eggs with Uli's Sausage and Beecher's Flagship Cheese

\$11.00

Spinach Chevre Scramble

Scrambled Cage Free Eggs with Laura Chenel Chevre, Sautéed Crimini Mushrooms, Baby Spinach and Chives

\$11.00

**Insider Tip: These selections
can be served to your guests
or from a buffet.**

**Please talk to our event
professionals about which solution
will work best for your event.**

**Note: we do require a minimum of
12 guests for buffet service.**

Breakfast – Simple Solutions

These buffet options include freshly brewed regular and decaf Seattle's Best® coffee, assorted Choice® Organic teas and ice water.

Minimum of 12 people

Bakery Options – Choose One

Breakfast Bakeries Basket..... \$6.50

Petite Croissants, Mini Scones, Muffins, Butter and Organic Raspberry Jam

Bagel Basket \$6.50

Blazing Bagel Assortment Includes Multigrain, Plain, Everything and French Toast Bagels with Whipped Cream Cheese

Energy Bar Basket..... \$6.50

Earnest Eats Vanilla Granola Plank Bars, Dark Chocolate Mint Bars, Cranberry Lemon Zest Bars and Kind Gluten Free Pomegranate Blueberry Pistachio Bars

Petite Donut Basket \$6.00

Petite Blueberry Fritters and Peanut Butter and Jelly Bear Claws

Assorted Croissant Basket \$7.00

Butter Croissants, Chocolate Filled Croissants and Almond Filled Croissants

Continental - Additional \$1.50

Your Choice of Bakery Options with Fresh Sliced Fruit

Northwest - Additional \$2.50

Your Choice of Bakery Options with Fresh Sliced Fruit, Plain and Strawberry Greek Yogurt and House Made Vegan-Millet Oat Granola

Please let us know if you would like us to substitute Blazing Bagels gluten free bagels or Udi's blueberry muffins in any of our bakery options packages.

Breakfast – Buffets

These breakfast and brunch buffet options include brewed regular and decaf Seattle's Best® coffee, assorted Choice® Organic teas and ice water. Customize your buffet by choosing additional sides from our Breakfast Side Selections.

Ham and Cheese Strata \$8.25

Diced Ham with a Blend of Our Favorite Cheeses Served with Breakfast Bakeries and Herb Breakfast Potatoes

Cheddar Cheese and Pepper Strata..... \$9.00

Beecher's Flagship Cheese, Cage Free Eggs and Roasted Red Peppers – Served with Our Herb Breakfast Potatoes and Breakfast Bakeries

Breakfast Burrito Buffet \$8.50

Flour Tortillas with Scrambled Cage Free Eggs, Uli's Sausage and Beecher's Flagship Cheese Served with Roasted Red Breakfast Potatoes, Diced Tomato, Green Onion and Sour Cream

Pancake Feed \$7.50

Buttermilk Pancakes, Fresh Blueberries, Bacon, Butter and Maple Syrup

Power Breakfast Buffet \$8.00

Bluebird Grain Farms Old World Hot Cereal with Fresh Blueberries, Raisins, Toasted Almonds, Brown Sugar and Heavy Cream for Guests to Customize Served with Hard Boiled Eggs and House Made Maple Pecan Scones

European Breakfast Display \$9.00

Sliced Mortadella and Applegate Farms Uncured Black Forest Ham, Provolone and Havarti Cheeses, Croissants, Brioche with Organic Raspberry Jam, Fig Jam and Butter

Baked Ham Brunch \$13.25

Hand Carved Glazed Ham with Three Salads and Breakfast Bakeries

Insider Tip: Salads from our Lunch Additions section or champagne and mimosa service by 208 Garfield may be added to your menu to create a unique, hearty brunch style meal

Breakfast and Brunch Sides

customize your breakfast or brunch

**Honey Cured - Hardwood
Smoked Extra Thick Bacon**
\$1.50 Each

**Isernio's Chicken
Apple Link Sausage**
\$2.00 Each

Uli's Breakfast Sausage Links
\$2.50 Each

**Field Roast Smoked Apple Sage
Vegan Sausage**
\$2.50 Each

Roasted Red Breakfast Potatoes
\$1.75 Per Person

Hard Cooked Eggs
\$1.00 Each

**Buttermilk Pancakes
with Maple Syrup**
\$2.50 Per Person

**Cinnamon French Toast with
Maple Syrup**
\$2.50 Per Person

Fresh Orange Juice
\$1.00 Per Person

Bottled Orange Juice
\$2.25 Per Bottle

Bottled Apple Juice
\$2.25 Per Bottle

Whole Fruit
\$1.25 Per Piece

Sliced Fresh Fruit Platter
\$3.00 Per Person

Sliced Assorted Fruit Breads
\$14/Dz

Old Fashioned Donuts
\$15/Dz

Chocolate Old Fashioned
\$15/Dz

Donut Holes
\$3.50/2Dz

Mini Old Fashioned Glazed
\$6/Dz

Cup Cakes
\$27/Dz

Mini Cup Cakes
\$21/Dz

Apple Fritters
\$18/Dz

**Plain & Wheat Bagels
with Cream Cheese**
\$21/Dz

Assorted Scones
\$15/Dz

Mini Scones
\$12/Dz

Fruit Turnovers
\$18/Dz

Assorted Muffins
\$18 /Dz

Blazing Bagel Gluten Free Bagel
\$2 Each

**Udi's Gluten Free Blueberry
Muffins**
\$2 Each

Tossed Green Salad
\$1.25 per person

Spinach Salad
\$1.50 per person

Caesar Salad
\$1.25 per person

Greek Salad
\$1.50 per person

Baby Greens with Hazelnuts
\$1.50 per person

Fruit Salad
\$2.00 per person

Lemon Linguine with Fresh Basil
\$2.00 per person

Tortellini Primavera
\$2.00 per person

Linguine with Gorgonzola
\$2.00 per person

Italian Penne Pasta Salad
\$2.00 per person

Penne Primavera with Pesto
\$2.00 per person

**Asian Sesame Noodle
and Napa Cabbage**
\$2.00 per person

**Sundried Tomato
Pesto Pasta Salad**
\$2.00 per person

**Caprese Salad
with Fresh Mozzarella**
\$2.00 per person

SW Corn and Red Pepper Salad
\$1.50 per person

Potato and Green Bean Salad
\$2.00 per person

Taboule Salad
\$1.50 per person

**Farro Salad with Bluebird Farm's
Emmer Farro**
\$2.00 per person

Tri Color Caesar Potato Salad
\$2.00 per person

**New Potato Salad with Dill, Greek
Yogurt and Cucumber**
\$2.00 per person

Lunch – Simply Elegant

Working Lunch Solutions include freshly brewed regular and decaf Seattle's Best® coffee, assorted Choice® Organic teas, ice water and our premium roll basket. Each of the following has been selected for flavor, elegance and simplicity. We have found that lunch meetings tend to be scheduled for only an hour. These entrees are part hot entrée and part composed salad — making them ideal for your meeting.

These menu items can be utilized as a dinner for an additional \$2.00 per person.

Insider Tip: If you are looking for a served meal of several courses that is designed for a meal that is likely to be over one hour in length please see our Full Service Dinner selections.

Tuscan Bread Salad with Garlic Herb Grilled Chicken – \$12.00

Grilled All Natural Free Range Chicken Breast with Grilled Grand Central Ciabatta, Red Peppers and Grape Tomatoes

Grilled Chicken Breast with Bacon and Oregon Blue – \$12.00

Grilled All Natural Free Range Chicken Breast with Warm Fingerling Potatoes, Thick Cut Bacon, Grape Tomatoes and Oregon Blue Cheese

~Substitute: Beef Flank Steak (\$14) / Beef Tenderloin (\$22)

Grilled Wild Salmon with Potatoes, Dill and Cucumber – \$20.00

Grilled Wild Salmon with Dill Cucumber Salad and Sliced Red Potatoes

~Substitute: Halibut (\$18)

Grilled Wild Salmon with Lemon Herb Salad – \$20.00

Served with Green Bean and Bliss Potato "Salad"

~Substitute: Grilled Free Range Chicken Breast (\$12) / Beef Flank Steak (\$14) / Halibut (\$18) / Beef Tenderloin (\$22)

Grilled Flank Steak with Lemon Snow Pea Salad – \$14.00

Served with Fresh Lemon, Snow Pea and Red Pepper Salad and Fingerling Potatoes

~Substitute: Grilled Free Range Chicken Breast (\$12) / Wild Salmon (\$20) / Beef Tenderloin (\$22)

Grilled Flank Steak – \$14.00

Served with Sweet Napa Cabbage Slaw and Sesame Noodle Salad

~Substitute: Grilled Free Range Chicken Breast (\$12) / Wild Salmon (\$20) / Beef Tenderloin (\$22)

Lunch – Sandwiches and Wraps

Our served sandwich and wrap menu items include freshly brewed regular and decaf Seattle's Best® coffee, assorted Choice® Organic teas and ice water. All of our sandwich and wrap selections are served with your choice of Tim's Cascade® potato chips or a garden salad.

Sandwiches and wraps are served plated and can be pre-set or served to your guests. Please talk with our event professional to determine which service style would be best for your event.

Groups of 20 or fewer choose one sandwich or wrap selection and we will provide a vegetarian option upon request. If your group is larger than 20 please choose two sandwiches and let us know how many of each you will need. Final count of both sandwiches should equal guaranteed count. Gluten Free bread and wraps are available, please let us know your needs when placing your order.

Classic Sandwiches

Roast Beef and Cheddar — \$9.50

*Made with Niman Ranch Uncured Roast Beef, Tillamook Cheddar Cheese, Lettuce and Sliced Tomato
Served on Grand Central Campagnola Bread*

Smoked Turkey and Havarti – \$9.50

*Applegate Farms Turkey Breast with Havarti Cheese, Lettuce and Sliced Tomato
Served on Grand Central Como Bread*

Ham and Jarlsberg – \$9.50

*Applegate Farms Uncured Black Forest Ham with Jarlsberg Cheese and Green Leaf Lettuce
Served on Marble Rye*

Tuna Salad and Cheddar – \$9.00

*Tuna Salad with Tillamook Cheddar Cheese, Lettuce and Thin Sliced Red Onion
Served on Grand Central Campagnola Bread*

Cucumber Cream Cheese – \$9.00

*Sliced Cucumber, Cream Cheese, Tillamook Cheddar, Tomato and Lettuce
Served on Grand Central Campagnola Bread*

Organic Peanut Butter and Raspberry Jam — \$8.00

Served on Grand Central Campagnola Bread

Signature Sandwiches

Insider Tip: We serve a whole sandwich for each person attending your event. Please see the Lunch Additions section for items that can be added to this or any other buffet.

Chicken Salad on Raisin Pecan Bread — \$9.50

*Chicken Salad with Granny Smith Apple, Celery and Onion
Served on Essential Bakery Raisin Pecan Bread*

Turkey Ham Sub — \$9.50

*Applegate Smoked Turkey Breast and Uncured Black Forest Ham with Tillamook Mild Cheddar,
Lettuce and Tomato — Served on a Rustic Sandwich Roll*

Turkey Cranberry Croissant — \$9.50

Applegate Smoked Turkey, Cranberry Sauce, Cream Cheese and Lettuce – Served on a Butter Croissant

Chicken Breast and Provolone on Calamata Olive Bread — \$9.50

*Grilled Free Range Chicken Breast with Provolone Cheese, Arugula and Thin Sliced Onion
Served on Rustic Calamata Olive Bread*

Ham and Lingonberry — \$9.50

*Applegate Uncured Black Forest Ham with Lingonberries, Jarlsberg Cheese, Romaine Hearts
and Thin Sliced Onion – Served on a Rustic Sandwich Roll*

Roast Beef and Parmigiano — \$9.50

Niman Ranch Uncured Roast Beef with Arugula and Aged Parmesan – Served on a Wheat Rustic Roll

Grilled Chicken, Chevre and Pesto — \$9.50

Free Range Chicken Breast, Laura Chenel Chevre, Pesto and Baby Lettuce — Served on a Rustic Roll

Club Croissant — \$9.50

*Applegate Smoked Turkey Breast and Uncured Black Forest Ham with Bacon, Jarlsberg Cheese, Lettuce and
Tomato – Served on a Butter Croissant*

Chicken Breast and Sun Dried Tomato Pesto — \$9.50

*Grilled Free Range Chicken Breast with Sun Dried Tomato Pesto,
Provolone Cheese and Baby Spinach — Served on a Rustic Roll*

Turkey and Brie — \$9.00

Applegate Smoked Turkey Breast with Sliced Brie and Fresh Basil Leaves – Served on a Baguette

Prosciutto and Spinach Baguette — \$9.00

Thin Sliced Prosciutto, Baby Spinach and Sweet Cream Butter – Served on a Baguette

Brie and Basil — \$9.00

Brie Cheese, Sliced Tomato and Fresh Basil Leaves – Served on a Baguette

Garden Vegetable — \$9.50

*Tillamook Cheddar, Cream Cheese, Sliced Cucumber, Red Onion,
Thin Sliced Red Pepper and Romaine Lettuce — Served on a Whole Wheat Rustic Roll*

Caprese Sandwich — \$9.50

*Fresh Mozzarella, Sliced Tomato, Basil Pesto, Thin Sliced Red Onion and Organic Baby Greens
Served on a Rustic Roll*

Chevre and Portobello Mushroom — \$9.50

*Grilled Portobello Mushroom with Laura Chenel Chevre, Baby Spinach and Chives
Served on a Whole Wheat Rustic Roll*

Grilled Zucchini with Gorgonzola — \$9.50

Grilled Zucchini with Thin Sliced Red Onion, Spinach and Creamy Gorgonzola Spread – Served on a Rustic Roll

Vegan Gluten Free Bagel — \$9.50

Fresh Vegetables and Vegan Aioli — Served on an Udi's Gluten Free Bagel

Wraps

**Insider Tip: We serve a whole wrap for each person attending your event.
Please see the Lunch Additions section for items that can be added to this or any other buffet.**

Chicken Bacon Ranch Wrap.....\$9.00
Free Range Chicken Breast, Bacon, Tomatoes, Baby Spinach and Ranch Dressing

Cobb Wrap.....\$9.00
Applegate Farms Smoked Turkey, Gorgonzola, Bacon, Avocado, Tomato and Red Onion

Chicken Caesar Wrap.....\$9.00
Free Range Chicken Breast, Crisp Romaine and Parmesan Cheese with a Zesty Caesar Dressing

Chicken Greek Wrap.....\$9.00
Free Range Chicken Breast, Tomatoes, Red Onions, Olives, Feta, Romaine Lettuce and Herb Dressing

Sesame Chicken Wrap.....\$9.00
Free Range Chicken Breast, Organic Baby Greens, Julienne Carrot, Red Cabbage, Crispy Bean Thread Noodles and Sesame Dressing

Caesar Wrap.....\$8.50
Romaine Lettuce, Parmesan Cheese with a Zesty Caesar Dressing – Served in a Spinach Wrap

Quinoa Hummus Wrap.....\$8.50
Quinoa, Hummus, Tomatoes, Red Onions, Olives, Feta, Romaine Lettuce and Herb Vinaigrette – Served in a Spinach Wrap

Lunch Entree Salads

Our served salad menu items include freshly brewed regular and decaf Seattle's Best[®] coffee, assorted Choice[®] Organic teas and ice water. Served with our signature bread basket and butter.

Classic Chef Salad.....\$12.00
Applegate Uncured Black Forest Ham and Smoked Turkey Breast, Jarlsberg Cheese, Tillamook Cheddar, Tomato and Hard Boiled Egg – Served with Our House Vinaigrette, Honey Mustard Dressings and Our Signature Bread Basket

Beecher's Chicken Pecan Salad.....\$12.00
Free Range Chicken Breast, Beecher's Flagship Cheese, Caramelized Pecans, Sliced Green Apple, Grapes and Organic Baby Greens – Served with Our House Vinaigrette, Blue Cheese Dressing and Signature Bread Basket

Northwest Chicken Salad.....\$12.00
Grilled Free Range Chicken Breast, Dried Cranberries, Oregon Blue Cheese, Toasted Hazelnuts, Sliced Pears and Organic Baby Greens – Served with Balsamic Vinaigrette, Blue Cheese Dressing and Signature Bread Basket

Spinach Salad with Chicken, Berries and Chevre.....\$12.00
Free Range Chicken Breast with Baby Spinach, Blueberries, Strawberries, Laura Chenel Chevre and Lavender Vinaigrette

Grilled Chicken Caesar.....\$11.50
Grilled Chicken Breast with Romaine Lettuce, House Made Herb-Garlic Croutons and Shaved Parmesan and Asiago Cheeses – Served with Our Classic Caesar Dressing and Signature Bread Basket

Classic Caesar Salad.....\$11.00
Romaine Lettuce, House Made Herb-Garlic Croutons and Shaved Parmesan and Asiago Cheeses – Served with Our Classic Caesar Dressing and Signature Bread Basket

Cobb Salad.....\$12.00
Grilled Free Range Chicken Breast with Oregon Blue Cheese, Hard Boiled Egg, Avocado, Grape Tomatoes, Bacon and Organic Baby Greens – Served with House Vinaigrette and Blue Cheese Dressings and Our Signature Bread Basket

Sesame Noodle Salad with Ginger Chicken.....\$12.00
Ginger-Sesame Chicken Breast with Soy-Sesame Noodle Salad, Napa Cabbage, Red Peppers and Carrot – Served with Organic Sesame Dressing and Our Signature Bread Basket

Sesame Noodle Salad.....\$11.00
Soy-Sesame Noodle Salad, Napa Cabbage, Red Peppers and Carrot – Served with Organic Sesame Dressing and Our Signature Bread Basket

Grilled Chicken with Farro Salad..... \$12.00
Grilled Free Range Chicken Breast with Bluebird Grain Farms Farro Salad and Romaine Hearts – Served with House Vinaigrette and Our Signature Bread Basket

Grilled Chicken with Lemon, Pea and Red Peppers.....\$12.00
Grilled Free Range Chicken Breast with Julienne Red and Yellow Peppers, Sugar Snap Peas and House Made Lemon Vinaigrette – Served on Bibb Lettuce

Lunch Simple Solutions

These buffet options include ice water and do not include additional beverages, making it convenient and economical to customize your beverage choices. These lunch menus are ideal for casual budget conscious events. You can further customize your buffet with selections from our Lunch Additions menu on page 17.

Lunch Simple Solutions may be ordered for dinner functions for an additional \$2.00 per guest
Minimum of 12 guests

Pasta Mostaccioli — \$10.00

Baked Mostaccioli with Tomato Sauce and Five Cheeses – Served with a Garden Salad and Garlic Bread

Macaroni and Cheese — \$10.00

Macaroni and Cheese with Garden Salad and Potato Rolls

Chili Feed — \$10.00

*Choose Between Homestyle Chili (GF) or
5 Bean/5 Pepper Chili (V/GF) - Shredded
Cheddar, Diced Onion, Frito Corn Chips, Garlic
Bread and Tossed Green Salad Included*

**Insider Tip: The safer choice here is our
5 Bean Chili – if you are certain none of your
guests are vegetarian, the Homestyle Chili is
an excellent option. For groups of 24 or larger
we would be happy to provide both chili
options for your event.**

Chowder Buffet — \$10.00

*Choose Between Classic NW White Clam Chowder or Creamy Tillamook Broccoli Cheddar (V)
Oyster Crackers, Tossed Green Salad and Sourdough Rolls Included*

**Insider Tip: If your group is larger than 24 you may
choose both chowders or both options below.**

Chicken Tikka Masala or Indian Lentil — \$10.50

*These Flavorful Indian Dishes are Very Popular with Students in The Commons
Choose Between the Tikka Masala or Curried Indian Lentils (V)
Served with Basmati Rice, Tossed Green Salad and Naan*

Lunch Buffets

These buffet options do not include beverages to make it convenient and economical for you to customize your beverage choices.

Lunch Buffet items may be ordered for dinner functions for an additional \$2.00 per guest
Minimum of 12 guests

Soft Taco Buffet — \$13.50

*Soft Flour Tortillas, Corn Tortillas, Chicken Tinga, Shredded Iceberg Lettuce, Spanish Rice,
Refried Black Beans, Cotija Cheese, Salsa, Sour Cream and Guacamole
Served with a Mixed Garden Salad*

~Substitute: Beef Barbacoa (\$14.50) / Free Range Chili Garlic Chicken Breast (\$14.50) / Pork Carnitas (\$13.50)

Tostada Buffet — \$13.50

*Crispy Corn Tostada Shells with Chicken Tinga, Shredded Iceberg Lettuce, Spanish Rice,
Refried Beans, Cotija Cheese, Salsa, Sour Cream and Guacamole
Served with a Mixed Garden Salad*

~Substitute: Beef Barbacoa (\$14.50) / Free Range Chili Garlic Chicken Breast (\$14.50) / Pork Carnitas (\$13.50)

Italian Buffet — \$14.00

Free Range Garlic-Herb Chicken Breast with Penne Pasta, Marinara Sauce, Alfredo Sauce, Caesar Salad and Garlic Bread

~Substitute for Penne: Cheese Tortellini (\$15.50) / Organic Whole Wheat Penne (\$14.50) / Chicken Provolone Ravioli (\$17)

Mediterranean Buffet — \$13.00

*Chicken Souvlaki Skewers Served with Soft Pitas, Hummus, Diced Tomato, Sliced Red Onion, Shredded Lettuce and Tzatziki Sauce
Served with Traditional Greek and Tabbouleh Salads*

Scandinavian Buffet — \$14.00

Swedish Meatballs, Red Potatoes, Lingonberry Sauce, Cucumber Salad, Braised Red Cabbage with Caraway and Potato Rolls

NW Buffet — \$20.00

Brown Butter Wild Salmon, Green Bean and Potato Salad, Northwest Salad and French Rolls with Butter

Pacific Rim Buffet — \$13.00

Teriyaki Chicken, Spicy Vegetable Pot Stickers, Sticky Rice, Spicy Marinated Cucumber Salad, Fresh Orange Wedges and Fortune Cookies

Huli Huli Buffet — \$13.00

Huli Huli Chicken, Sweet Potato Wedges, Pineapple Coleslaw, Garden Salad, Soft Hawaiian Rolls and Butter

Mini Sandwich Buffet — \$12.00

*Create Your Own Mini Sandwiches with Our Versatile Mini Sandwich Buffet. Potato Rolls with Sliced Applegate Farms Ham and Smoked Turkey Breast, Jarlsberg and Tillamook Cheddar
Served with Your Choice of Two Freshly Prepared Salads:*

Select Two of the Following Salads

Fresh Whole Fruit

Tim's Cascade Style Potato Chips

Tossed Green Salad

Spinach Salad

Caesar Salad

Greek Salad

Baby Greens with Hazelnuts and Gorgonzola

Fruit Salad

Lemon Linguine with Fresh Basil

Tortellini Primavera

Linguine with Gorgonzola and Fresh Herbs

Italian Penne Pasta Salad

Penne Primavera with Pesto

Asian Sesame Noodle and Napa Cabbage

Sundried Tomato Pesto Pasta Salad

Caprese Salad with Fresh Mozzarella

SW Corn and Red Pepper Salad

Potato and Green Bean Salad

Taboule Salad

Wild Rice Salad

Farro Salad with Bluebird Farm's Emmer Farro

Tri Color Caesar Potato Salad

New Potato Salad with Dill, Greek Yogurt and Cucumber

Linguine with Gorgonzola, Italian Penne Pasta, and Sundried Tomato Pesto Pasta Salad

Salad Trio Buffet — \$12.00

*This Buffet is Versatile and Customizable
Served with Your Choice of Three Salads and Our Signature Bread Basket*

Choose One of the Following

- Tossed Green Salad
- Spinach Salad
- Caesar Salad
- Greek Salad
- Baby Greens with Hazelnuts
and Gorgonzola

Choose Two of The Following

- | | | |
|---|---|--|
| Fruit Salad | Asian Sesame Noodle
and Napa Cabbage | Wild Rice Salad |
| Lemon Linguine with Fresh Basil | Sundried Tomato Pesto Pasta Salad | Farro Salad with Bluebird Farm's
Emmer Farro |
| Tortellini Primavera | Caprese Salad
with Fresh Mozzarella | Tri Color Caesar Potato Salad |
| Linguine with Gorgonzola
and Fresh Herbs | SW Corn and Red Pepper Salad | New Potato Salad with Dill, Greek
Yogurt and Cucumber |
| Italian Penne Pasta Salad | Potato and Green Bean Salad | Linguine with Gorgonzola, Italian
Penne Pasta, and Sundried Tomato
Pesto Pasta Salad |
| Penne Primavera with Pesto | Taboule Salad | |

Sandwich and Salad Buffet — \$13.50

*Select Two Sandwiches and Two of the Sides Listed Below.
Groups Larger than 50 May Choose Three Sandwiches or Wraps.
Visit the "Lunch - Sandwiches and Wraps" Section on Pages 11-13 for Selections.*

Select Two of the Following Sides

- | | | |
|--|---|--|
| Tim's Cascade Style Potato Chips | Fresh Whole Fruit | Potato and Green Bean Salad |
| Spinach Salad | Linguine with Gorgonzola
and Fresh Herbs | Taboule Salad |
| Caesar Salad | Italian Penne Pasta Salad | Farro Salad with Bluebird Farm's
Emmer Farro |
| Greek Salad | Penne Primavera with Pesto | Tri Color Caesar Potato Salad |
| Baby Greens with Hazelnuts
and Gorgonzola | Asian Sesame Noodle
and Napa Cabbage | New Potato Salad with Dill, Greek
Yogurt and Cucumber |
| Fruit Salad | Sundried Tomato Pesto Pasta Salad | Linguine with Gorgonzola, Italian
Penne Pasta, and Sundried Tomato
Pesto Pasta Salad |
| Lemon Linguine with Fresh Basil | Caprese Salad
with Fresh Mozzarella | |
| Tortellini Primavera | SW Corn and Red Pepper Salad | |

Picnics and BBQ

Sunday In The Park — \$14.00

*Hot Or Cold Fried Chicken, Fruit Salad, Green Bean and Potato Salad, Cheese Tortellini
Vegetable Salad and Potato Rolls*

Puget Sound — \$23.00

Lemon Herb Grilled Salmon, Lemon-Basil Linguine Salad, Garden Salad and Sourdough Rolls

All American BBQ — \$13.75

*Grilled Angus Burgers, Veggie Burgers and Hot Dogs with Macaroni Salad, Garden Salad and Tim's® Potato Chips
Served with Lettuce, Onions, Tomatoes, Pickles, Cheese, Ketchup, Mustard and Mayonnaise*

Southern BBQ — \$17.00

*BBQ Chicken Quarters, Pork Ribs, Tossed Green Salad, Traditional Potato Salad, Baked Beans, Coleslaw and
Cornbread Muffins – Served with Whipped Butter and Honey*

BBQ Pork Sandwich and Coleslaw — \$9.00

House Slow Roasted Pulled Pork, House Made Coleslaw, Tossed Green Salad and Tim's® Potato Chips

Lunch Additions

Tossed Green Salad

\$1.25

Spinach Salad

\$1.50

Caesar Salad

\$1.25

Greek Salad

\$1.50

Baby Greens with Hazelnuts

\$1.50

Fruit Salad

\$2.00

Lemon Linguine with Fresh Basil

\$2.00

Tortellini Primavera

\$2.00

Linguine with Gorgonzola

\$2.00

Italian Penne Pasta Salad

\$2.00

Penne Primavera with Pesto

\$2.00

Asian Sesame Noodle and Napa Cabbage

\$2.00

Sundried Tomato Pesto Pasta Salad

\$2.00

Caprese Salad with Fresh Mozzarella

\$2.00

Linguine with Gorgonzola, Italian Penne Pasta, and Sundried Tomato Pesto Pasta Salad

\$2.00

SW Corn and Red Pepper Salad

\$1.50

Potato and Green Bean Salad

\$2.00

Tabouleh Salad

\$1.50

Farro Salad with Bluebird Farm's Emmer Farro

\$2.00

Tri Color Caesar Potato Salad

\$2.00

New Potato Salad with Dill, Greek Yogurt and Cucumber

\$2.00

Sticky Rice

\$1.00

Whole Apples

\$1.25

Bananas

\$1.25

Oranges

\$1.25

Dinner — Full Service Solutions

Our served dinners include assorted Grand Central artisan rolls, decaffeinated Seattle's Best® coffee, a selection of Choice® Organic teas and ice water. Entrée service traditionally starts with a salad or plated appetizer and concludes with dinner. If you would like to add a dessert to your meal please select one from our dessert menu.

Think Green: When you see the term Market Vegetables it means we are sourcing sustainable local and organic produce to maximize flavor, freshness and support our local farming community.

Select a Starter From the Menu Below

Fresh Garden Salad — With Organic Baby Greens, Tomato and Cucumber

Classic Wedge — With Gorgonzola and Thin Sliced Radishes

Baby Shrimp — Organic Baby Greens with Tomato Wedges and Fresh Lemon

Northwest Salad — Organic Baby Greens with Oregon Blue, Toasted Hazelnuts and Dried Cranberries

Mixed Green Salad — Mixed Greens with Carrot, Shaved Red Onion, Cucumber, Beecher's Just Jack and Herb Croutons

Insider Tip: Salads and desserts may be served or pre-set to ensure the service delivery is timed correctly with your program. We'll help you find the perfect solution!

Beef and Pork Selections

Braised Short Ribs — \$19

Served with Mashed Yukon Gold Potatoes and Market Vegetable

Grilled Beef Tenderloin with Caramelized Onions and Crumbled Oregon Blue Cheese — \$27

Served with Mashed Yukon Gold Potatoes and Market Vegetables

Grilled Beef Tenderloin with Shiitake Mushrooms and Rosemary — \$27

Served with Herb Roasted Fingerling Potatoes and Market Vegetables

Sliced Herbed Pork Loin with Lingonberry Sauce — \$18

Served with Steamed Red Potatoes In Dill Butter and Market Vegetables

Seared Boneless Pork Chop with Soft Polenta — \$18

Served with Broccoli Rabe and Crispy Garlic

Chicken Selections

Grilled Chicken Breast with Thyme Gremolata — \$16

Free Range Chicken Breast Served with Mashed Yukon Gold Potatoes and Market Vegetable

Chicken Breast with Grilled Polenta and Fennel-Mushroom Salad — \$16

Free Range Chicken Breast with Grilled Polenta and Wild Mushroom and Fennel Salad

Chicken Breast with Gorgonzola Ravioli — \$16

Free Range Chicken Breast Served with Gorgonzola Ravioli and Sautéed Fresh Spinach

Grilled Chicken with Mango Salsa — \$16

Grilled Free Range Chicken Breast, Mango Salsa, Garlic-Ginger Jasmine Rice and Market Vegetable

Garlic Herb Marinated Grilled Chicken Breast — \$16

Served with Soft Gorgonzola Polenta and Market Vegetable

Seafood Selections

Halibut may be substituted for salmon in any of the following selections

Mustard-Butter Salmon with Lingonberries — \$21.00

Wild Salmon, Lingonberry Sauce, Steamed Red Potatoes with Dill-Butter and Market Vegetables

Sesame Crusted Salmon — \$21.50

Wild Salmon with a Sesame Seed Crust, Served with Garlic-Ginger Jasmine Rice and Stir Fry Vegetables

Salmon with Lemon Basil Vinaigrette — \$22.00

Wild Salmon Served with Yukon Mashed Potatoes and Market Vegetables

Brown Butter Salmon — \$21.50

Wild Salmon In Brown Butter with Porcini Sacchettini – Served with Julienne Summer Squash

Grilled Salmon with Horseradish Sour Cream — \$22.00

*Wild Salmon with Fresh Horseradish and Sour Cream
Served with Roasted Fingerling Potatoes, Sliced Cucumber Salad and Market Vegetable*

Vegetarian Selections

Wild Mushroom Ravioli with Fresh Rosemary and Shaved Parmesan — \$16.00

Served with Market Vegetable

Roasted Butternut Squash Ravioli with Caramelized Sweet Onion and Sage — \$16.00

Served with Market Vegetable

Grilled Vegetable Napoleon with Fresh Mozzarella — \$17.00

Served with Roasted Fingerling Potatoes

Roasted Stuffed Pepper with Israeli Couscous — \$16.00

Served with Julienne Summer Squash

Premium Desserts

For larger parties and orders placed four or more weeks in advance please inquire about additional dessert menu selections that may be available.

Chocolate Chocolate Thunder Cake
\$4.25

Carrot Cake
\$2.75

Italian Lemon Cream Cake
\$4.00

Caramel Stout Individual Cake
\$4.25

**Flourless Chocolate Torte with Sweetened
Whipped Cream and Berries**
\$3.00

Fruit Compote
\$2.50

Fruit and Cheese Plate
\$3.50
Selections Vary

**Apple Crisp
with Whipped Cream**
\$2.75

**Berry Crisp
with Whipped Cream**
\$2.75

Scones, Berries and Cream
\$4.00

Chocolate Dipped Strawberries
\$2.00 each
Seasonal Availability

**Raspberry and White Chocolate
Cheesecake Brûlée**
\$4.25

**Cheesecake with your choice of Chocolate,
Caramel or Strawberry Sauce**
\$4.25

Black Cherry Ricotta Cheesecake
\$4.25

**Sweet Potato Maple Cheesecake
with Hazelnuts**
\$4.25

Turtle Cheesecake
\$4.25

Lemon Raspberry Cheesecake
\$4.25

Chocolate Raspberry Cheesecake
\$4.25

**Insider Tip: A great dessert addition to your buffet —
apple or berry crisp.**

**House made scones with berries & cream
are an all-time favorite!**

Receptions and Breaks Elegant Hors d'Oeuvres

2 dozen minimum order per item (price is for each)

**Asparagus Wrapped
in Phyllo with Asiago — \$1.75**

**Scallops Wrapped in
Maple Smoked Bacon — \$2.25**

Assorted Mini Quiche — \$1.25

Spanikopita — \$1.00

**Beef Empanadas with
Sour Cream — \$1.25**

**Mini Pitas with Chicken
Tahini Salad — \$1.50**

Antipasto Skewers — \$1.50

Angus Beef Sliders — \$2.50

**Chilled Shrimp
and Cocktail Sauce — \$1.00**

**Petite Stuffed
New Potatoes — \$1.25**

*Asiago Cheese, Green Onion and Sour Cream,
Bacon and Chive Sour Cream,
Smoked Salmon and Dill*

Bruschetta — \$1.50
*Tomato, Basil and Fresh Mozzarella
Goat Cheese with Kalamata Olive and Oregano*

Belgium Endive Leaves — \$1.50
*Herb Lemon Goat Cheese
Oregon Blue With Pear or Dried Cranberry
Herb Cream Cheese*

Mini Croissant Sandwiches — \$2.00
*Fresh Mozzarella, Basil and Roma Tomato
Baby Shrimp, Dill Mayo and Sliced Cucumber
Sliced Ham, Swiss, Fresh Basil and Roma Tomato*

Casual Appetizers

2 dozen minimum order per item (price is for each)

**Chicken Souvlaki Skewers
with Tzatziki — \$1.50**

**Buffalo Wings
with Blue Cheese — \$1.50**

**Chicken Strips
with BBQ and Ranch — \$1.75**

Spicy Vegetable Potstickers — \$1.00

Pork Potstickers — \$1.00

Shrimp Purses — \$.50

**Crispitos with Sour Cream
and Salsa — \$1.50**

Pretzels and Beer Cheese Sauce — \$1.50

Build Your Own Trail Mix — \$3.00
*granola, chex, pretzels, banana chips, chocolate
chips, dried cranberries, mixed nuts & coconut*

Tortilla Chips, Salsa and Sour Cream — \$1.25

Vegetable Spring Rolls — \$1.25

Potato Chips and Ranch Dip — \$1.00

Mixed Nuts — \$1.00

Caramel Corn — \$1.00

Savory Stationary Displays

24 guests minimum order

Baked Brie in Puff Pastry — \$45.00

Served with Red and Green Grapes and Sliced Apples and Crackers (Serves 25)

Norwegian Cheese and Grape Display — \$4.50

Featuring Norwegian Ekta Gjetost, Swiss Farmers, Jarlsburg and Havarti Cheeses, Grapes and Rye Crisp Crackers

Artisan Cheese Display — \$5.00

Featuring Regional Cheeses from Creameries in Oregon, Washington and California
Served with Grapes, Nuts, Breads and Crackers

Cheese and Apple Display — \$3.75

Brie, Tillamook White Cheddar and Gorgonzola Cheeses with Sliced Washington Apples, Grapes, Assorted Flatbreads and Crackers

Cubed Cheese Display — \$2.75

Swiss, Cheddar and Pepper Jack Cheese Cubes with Assorted Crackers

Mini Pita Display with

Marinated Feta — \$4.50

Mini Pita Rounds with Hummus, Baba Ganoush, Marinated Olives and Feta Cheese, Diced Onion, Fresh Tomato and Cucumber

Antipasto Display — \$6.00

Marinated Artichoke Hearts, Olives, Roasted Red Peppers, Fresh Mozzarella in Pesto, Sliced Provolone, Mortadella and Herb Artisan Salami
Served with Sliced Baguette and Grissini

Mini Deli Sandwich Display — \$5.00

Smoked Turkey Breast, Ham, Roast Beef, Swiss and Cheddar Cheese, Dollar Rolls, Stone Ground Mustard and Mayonnaise

Chilled Beef Tenderloin — \$7.50

Sliced Beef Tenderloin with Caramelized Onions, Petite French Rolls and Horseradish Aioli

Herb Grilled Chicken Breast — \$5.00

Halved Grilled Chicken Breast with Rosemary Rolls, Sundried Tomato Pesto Aioli and Basil Aioli

Fruit Display — \$3.00

Sliced Seasonal Fruit

Add Yogurt Dip to Your Fruit Display— \$0.50

Lox Salmon Display — \$4.25

Cold Smoked Salmon with Red Onion, Capers and Mini Bagel Halves

Poached Salmon — \$7.00

Poached Salmon with Sliced Cucumber, Lemon and Sliced Baguette

Fresh Vegetable Display — \$3.00

Seasonal Selection of Fresh Vegetables with Hummus and Ranch

Grilled Vegetable Display — \$5.00

Grilled Seasonal Vegetables with Pesto Aioli and Thin Sliced Baguette

Sweet Stationary Displays

Ice Cream Sundae Bar — \$4.00

*Vanilla Ice Cream, Chocolate Syrup, Butterscotch Syrup, Strawberry Syrup, Mini M&M's, Crushed Oreo and NERDS Toppings and Whipped Topping
(25 Person Minimum)*

S'mores Sundae Bar — \$3.50

*Chocolate Ice Cream with Chocolate Syrup, Mini Marshmallows and Graham Cracker Crumbs
(25 Person Minimum)*

Brownies a La Mode — \$3.50

Rich Chocolate Brownies, Vanilla Ice Cream, Whipped Topping and Sprinkles

The Caribbean — \$3.50

Lemon Bars, Mini White Chocolate Macadamia Cookies and Fresh Fruit Kabobs

Baked Goods Additions

Chocolate Brownies — \$18/dz

Assorted Cookies — \$12/dz

Chocolate Chip Cookies — \$12/dz

Flower Power Cookies — \$24/dz

Wrapped Flower Power Cookies — \$24/dz

Assorted Biscotti — \$12/dz

Dilettante Biscotti — \$18/Dz

Decorate your own Cookie — \$12/dz

Vegan Energy Bars — \$18/dz

Sliced Assorted Fruit Breads — \$15/dz

Cupcakes — \$27/dz

Old Fashioned Donuts — \$15/dz

Chocolate Old Fashioned Donuts — \$15/dz

Cinnamon-Sugar Donut Holes — \$3.50/2dz

Apple Fritters — \$18/dz

Assorted Muffins — \$18 /dz

Multigrain Bagels & Cream Cheese — \$21/dz

Plain Bagels & Cream Cheese — \$21/dz

Assorted Scones — \$15/dz

Fruit Turnovers — \$18/dz

Mini Dessert Packages

We are now pleased to offer the following mini desserts for your reception.

Brownie Bites — \$3/dz

Lemon Bars — \$18/dz

Key Lime Tartlets — \$12/dz

Nanimo Bites — \$5/dz

Assorted Tea Cookies — \$12/dz

Mini Cupcakes — \$21/dz

Strawberry Rhubarb Mini Muffin — \$9/dz

**Mini Gluten-Free Carrot or Chocolate
Cupcakes — \$12/dz**

Mini Flower Power Cookies — \$18/dz

Apricot or Cream Mini Scones — \$12/dz

7 Layer Bars — \$18/dz

Chocolate Dipped Strawberries — \$2.00 each

**Chocolate Cola Bourbon Streusel
Mini Muffin — \$9/dz**

Seasonal Availability

Whole Strawberries — \$0.50 per guest

Mini Almond Biscotti — \$12/dz

Petit Fours — \$21/ dz

Tuxedo Bonbons — \$15/ dz

Beverages

Beverage Stations

Seattle's Best® Coffee

Service — \$15.00 per gallon

*Freshly Brewed Regular or Decaf Seattle's Best®
Coffee, Sugar and Creamer*

Hot Tea Service — \$10.00 per gallon

*A Selection of Choice® Organic Teas
with Sugar and Lemon*

Iced Tea — \$10.00 per Gallon

Punch Style Beverages

Fresh Orange Juice — \$1.50

Fresh Lemonade — \$1.25

Cold Apple Cider — \$1.25

Cran-Raspberry Punch — \$1.25

Sparkling Citrus Punch — \$1.25

Milk — \$1.25

Bottled Beverages

20oz Pepsi Soft Drinks — \$1.95

12oz Sparkling Water — \$1.50

12 oz Bottled Still Water — \$1.00

20oz Bottled Still Water — \$1.95

Bottled Orange Juice — \$1.95

Bottled Cranberry Juice — \$1.95

Bottled Apple Juice — \$1.95

Starbucks® Frappuccino — \$2.50

Organic Milk — \$1.40

Organic Chocolate Milk— \$1.40

Vanilla Soy Milk— \$1.40

Chocolate Soy Milk— \$1.40

Sparkling Ciders

Martinellis — \$7 Bottle

**Knudsen Apple, Cherry,
Cranberry, Pear,
Pomegranate, or Raspberry — \$8 Bottle**

Hot Beverages

Hot Mulled Cider — \$1.50

Hot Chocolate — \$1.50

**Individual Cider and
Hot Chocolate Packets— \$0.75**

**Insider Tip: Seattle's Best Coffee provides campus with
organic shade-grown Fair Trade Certified coffee**

Sheet Cakes

Sheet cakes are available for your celebration with your choice of cake, filling and frosting flavors. Prices include buffet table linens and paper service. Custom decorated cakes are also available upon request at an additional charge of \$5.00.

Cake Sizes

- 1/4 Sheet (9" x 13") - serves 24 — \$30.00**
- 1/2 Sheet (18" x 26") - serves 48 — \$60.00**
- Full Sheet (36" x 52") - serves 96 — \$100.00**

Cake Flavors

- White**
- Chocolate**
- Marble**
- Carrot**

Cake Frostings

- White Butter Cream**
- Chocolate Butter Cream**
- Vanilla Whipped**

Cake Fillings

- Lemon**
- Cherry**
- Strawberry**
- Raspberry**
- Custard**
- Chocolate Fudge**
- Cream Cheese**

Event Planning Tips

- At events offering food and beverage service enough time should be allowed for guests to eat leisurely, network or socialize with colleagues or friends and family and enjoy all presentations or ceremonies, should any be involved.
- Generally allow 30 to 40 minutes for breakfast, 45 to 60 minutes for lunch, and 20 minutes per course for dinner. For refreshment breaks, allow a minimum of 15 minutes for up to 100 people, 30 minutes for up to 1,000 people and 30 to 45 minutes for groups larger than 1,000.
- Plan on two cups of coffee or tea per person for a morning break and one cup of coffee/tea or one soda per person during an afternoon break.
- Consider a luncheon buffet for small group working sessions. Buffets offer variety and faster service.
- Consider requesting one server for each table, for more formal meals and/or VIP tables.
- In general we allow one server for every two tables, for standard, three- or four-course meals. If you anticipate needing more servers please talk with our event professionals.
- Find out about special dietary requests up front and communicate those needs to our event professionals. Vegetarian meals are increasingly popular with a wide spectrum of vegetarian and non-vegetarian guests. Allergies are also on the rise – please let our staff know if any of your guests have known food allergies. When possible, include a question about dietary requests in your invitation.
- Always plan to serve a variety of foods during cocktail receptions. The food should be healthy, appetizing and visually appealing.
- When ordering events with an organized program, consider sharing this schedule with catering. We will happily work our service around your program to ensure minimal interruptions.

Green Event Planning Tips

- Plan food service needs carefully and avoid unnecessary waste by accurately forecasting the head-count. Use RSVPs or registration to assist in event planning.
- PLU continues to strive to become a bottled water free campus. Please consider our bulk water option for your event, as this is both environmentally friendly and very cost effective.
- Eliminate excess food packaging. When possible seek solutions to box lunches, condiments, and packets. Think about using large serving containers.
- Please note that our to go wears are largely made from recyclable or compostable materials, and that it is advisable to plan for the proper disposal of these items.
- If serving box lunches, request that they are packaged in recyclable containers. Make sure to think about how your guests will recycle the containers when the event is finished.
- When possible, offer snacks that are served in bulk (not individually packaged). Trail mix, whole fruit, cheese, crackers, bagels, etc. are all good examples.
- Serve bite-size or finger foods. These items require no utensils.
- Use disposable products that are biodegradable or compostable (paper, corn-based, wheat-based, etc.).
- Selecting a menu that emphasises fresh, seasonal vegetables (rather than meats) can greatly reduce the carbon footprint of your event.
- When serving meat one should note that white meat options take less land to farm and produce less methane than red meat options.
- If adding floral to your event, consider using live, potted plants that can be taken away and planted following the event instead of cut flowers.
- Provide incentives for attendees to bring reusable items (e.g. mugs, utensils) rather than expect disposable serviceware.
- When possible, serve food buffet style rather than in "box lunch" form.
- Procure beverages and condiments in resource efficient bulk-packaging (2-Liter, etc.) rather than individual serving packets.
- Use cloth, compostable or post-consumer-recycled-content napkins.
- Provide food composting services. To do so at PLU, obtain compost bins by contacting Dining and Culinary Services at 253-535-7472.

