

Pacific Lutheran University Catering Services

# *Catering Menu*

A Division of:



**Dining & Culinary**  
**S E R V I C E S**



# *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 dinner 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 culinary professionals. For truly special occasion meals our Market Basket Selections are designed to give our culinary team the opportunity to shop the market for the freshest ingredients to creatively build an amazing seasonal menu for your guest.

### 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 farms like Thundering Hooves where PLU Alumnus Gordon Huesby '56 and his family are passionate about grass fed beef and committed to the environment. Buying local and organic is just one way we are reducing our carbon foot print 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. Our event professionals would be happy to 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 (3) 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 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 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 compliments your event based on your count. If you would prefer to choose a second entrée from our menu 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, per event outside the University Center. 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 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 from 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.

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

# *Dinner — Market Basket Selections*

This a truly unique selection of menu items that allow our culinary team to get creative with the freshest, local and sustainable products and create a menu based on market availability. These selections are ideal for special occasions where you want to pamper your guests with a specialized seasonal menu derived from the freshest ingredients. Please ask our Event Professionals for pricing information.

Think Green: Market Basket Selections are priced to include a seasonal salad or appetizer and entree. If you would like to add a dessert please see our dessert menu or talk to one of our Event Professionals to arrange for a customized dessert option.

Wild Alaskan King Salmon

Organic Chicken Breast

Thundering Hooves Beef Tenderloin

Thundering Hooves Pork Tenderloin

Thundering Hooves Lamb Chops

# Dinner — Full Service Solutions

Our served dinners include a signature bread basket decaffeinated Pura Vida® 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. If you have a preference on a vegetable selection, please make sure to let our Event Professional know so we can do our best to source it for you.

Insider Tip: Salads and desserts may be served or pre-set to ensure the service delivery is timed correctly with your program. Please talk with our Event Professionals to determine which service style is most suitable to your event and to help find menu selections that are ideal for you.

## SELECT A STARTER FROM THE MENU BELOW:

Fresh Garden Salad – with baby greens, tomato and cucumber

Classic Wedge – with gorgonzola and thin sliced radishes

Baby Shrimp – with tomato wedges and fresh lemon

Northwest Salad – baby greens with Oregon Blue, toasted hazelnuts and dried cranberries

## BEEF AND PORK SELECTIONS

Rosemary Flank Steak

Served with Oven Roasted New Potatoes and market vegetables

\$18.00

Grilled Beef Tenderloin with Caramelized Onions and Crumbled Oregon Blue Cheese

Served with mashed Yukon gold potatoes and market vegetables

\$25.00

Grilled Beef Tenderloin with Shitake Mushrooms and Rosemary

Served with roasted fingerling potatoes and market vegetables

\$25.00

Beef Tenderloin with Horseradish Cream

Served with roasted mashed red bliss potatoes and market vegetables

\$25.00

Sliced Herbed Pork Loin with Lingonberry Sauce  
Served with steamed red potatoes with dill butter and market vegetables  
\$18.00

Roast Pork Loin with Garlic and Rosemary  
Served with mashed sweet potatoes and market vegetables  
\$18.00

#### CHICKEN SELECTIONS

Grilled Chicken Breast with Lemon, Extra Virgin Olive Oil, and Thyme Gremolata (EP)  
Served with roasted fingerling potatoes and market vegetables  
\$16.00

Chicken Breast with Chive and Mustard Sauce  
Served with roasted Yukon gold mashed potatoes and market vegetables  
\$16.00

Chicken Breast Provencal  
Served with rosemary orzo and market vegetables  
\$16.00

Grilled Chicken with Mango Salsa  
Served with garlic-ginger jasmine rice and market vegetables  
\$16.00

Garlic Herb Marinated Grilled Chicken Breast  
Served with soft gorgonzola polenta and market vegetables  
\$16.00

#### SEAFOOD SELECTIONS

Sesame Soy Salmon  
Served with garlic-ginger jasmine rice and market vegetables  
\$18.00

Seared Salmon with Herb Mustard Sauce  
Served with roasted fingerling potatoes and market vegetables  
\$18.00

Salmon with Lemon Zest, Shallots, and Prosciutto Chips  
Served with red bliss mashed potatoes and market vegetables  
\$18.50

Fennel Crusted Salmon with Lemon Aioli  
Served with fresh herb couscous and market vegetables  
\$18.00

Seared Halibut with Parsley-Dill Pesto  
Served with roast fingerling potatoes and market vegetables  
\$22.00

Halibut with Lemon Basil Vinaigrette  
Served with rosemary orzo and market vegetables  
\$22.00

## VEGETARIAN SELECTIONS

Wild Mushroom Ravioli with Fresh Rosemary and Shaved Parmesan  
Served with market vegetables  
\$16.00

Soft Gorgonzola Polenta with Garlic Roasted Portobello mushroom  
Served with market vegetables  
\$17.00

Roasted Butternut Squash Ravioli with Caramelized Sweet Onion and Sage  
Served with market vegetables  
\$16.00

Grilled Vegetable Napoleon with Fresh Mozzarella  
Served with roasted fingerling potatoes  
\$17.00

Roasted Eggplant, Red Pepper & Mozzarella Ravioli Sun Dried Tomato Pesto and Fresh  
Basil  
Served with market vegetables  
\$16.00

## PREMIUM DESSERTS

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

Chocolate Chocolate Torte

\$4.25

Flourless Chocolate Torte with Sweetened Whipped Cream and Berries

\$3.00

Fruit Compote

\$2.50

Rustic Ricotta Cheesecake with Berries

\$3.00

Marsala Custard Torte with Marscapone

\$3.00

Fruit and Cheese Plate – Selections Vary

\$3.50

Mango Passion Cheesecake

\$4.25

Key Lime and White Chocolate Cheesecake Brulee

\$4.25

Raspberry and White Chocolate Cheesecake Brulee

\$4.25

Mochachino Cheesecake Brulee

\$4.25

Carrot Cake

\$2.75

Apple Crisp with Whipped Cream

\$2.75

Berry Crisp with Whipped Cream

\$2.75

Scones, Berries and Cream

\$4.00

Chocolate Dipped Strawberries

Seasonal Availability

\$2.00 each

## *Event Planning Tips*

- At events offering food and beverage service, allow enough time for guests to eat leisurely, network or socialize with colleagues or friends and family, and enjoy all presentations or ceremonies, if there are any 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 allergens. 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.

## *Green Event Planning Tips*

- Plan food service needs carefully to avoid unnecessary waste by accurately forecasting the head-count. Use RSVPs or registration to assist in event planning.
- Eliminate excess food packaging. When possible seek solutions to box lunches, condiments, and packets. Think about serving in large serving containers.
- 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.). Corn is an excellent crop because it is renewed yearly.
- Consider the use of reusable or compostable cutlery, dishware and linens.
- 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 Wendy Robins, Dining and Culinary Services, 253-536-5015.

