

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.

Lunch— Simply Elegant

Working Lunch Solutions include freshly brewed regular and decaf Pura Vida® coffee, assorted Numi® organic teas, ice water, and our signature bread 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 next lunch meeting. Customize your event with the addition of one of our desserts from our dessert menu.

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

Herb Garlic Chicken Breast

Served with Tuscan grilled bread and white bean salad
\$12.75

Grilled Chicken Breast with Frisee Salad and Fingerling Potatoes

Marinated chicken breast with fingerling potatoes and Thundering Hooves maple bacon and warm frisee salad
\$12.00

Grilled Salmon with Potatoes and Cucumber

Grilled salmon filet with dill cucumber salad and sliced red potatoes
\$15.00

Grilled Salmon with Herb Salad and Lemon Sauce

Served with herb salad and roasted potato wedges
\$14.00

Grilled Halibut with Basil Pesto

Served with roasted potato wedges and arugula
\$18.00

Grilled Garlic Shrimp

Served with baby spinach, Thundering Hooves maple bacon, and cannellini beans
\$12.75

Grilled Rosemary Flank Steak

Served with fresh snow pea salad and fingerling potatoes
\$13.00

Grilled Flank Steak

Served with sweet Napa cabbage slaw and herb roasted potato wedges
\$13.25

Lunch— Sandwiches and Wraps

Our served sandwich and wrap menu items include freshly brewed regular and decaf Pura Vida® coffee, assorted Numi® 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.

Insider Tip: For boxed breakfast and lunch options please see our On the Go menu.

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.

Classic Sandwiches

Roast Beef and Cheddar \$8.50

Made with Thundering Hooves grass fed beef, cheddar cheese, lettuce, and sliced tomato – served on whole wheat bread

Smoked Turkey and Havarti \$ 8.50

Sliced smoked turkey breast with havarti cheese, lettuce, and sliced tomato – served on hearty white bread

Honey Cured Ham and Swiss \$8.00

Thin sliced honey cured ham with Swiss cheese, lettuce, and sliced tomato – served on marble rye

Tuna Salad and Cheddar \$8.00

Tuna salad with cheddar cheese, lettuce and thin sliced red onion – served on whole wheat bread

Organic Peanut Butter and Raspberry Jam \$7.00

Simple and very satisfying – served on whole wheat bread

Signature Sandwiches

Turkey and Ham Sub Sandwich ... \$9.00

Smoked turkey breast with honey ham provolone cheese lettuce and tomato – served on a Varese sub roll

Turkey Cranberry and Cream Cheese..... \$8.50

Smoked turkey, cranberry sauce, cream cheese and lettuce on baguette

Italian Chicken \$9.00

Grilled chicken breast with provolone cheese, baby spinach, thinly sliced red onion and sliced tomato – served on a Varese sandwich roll

Chilled Pork Loin Sandwich \$9.00

Chilled pork loin with lingonberry mayonnaise, tender lettuce, and thin sliced onion – served on baguette

Roast Beef and Parmigiano \$9.00

Thundering Hooves grass fed beef with arugula and aged parmesan – served on a baguette

Grilled Chicken Sandwich \$8.00

Grilled chicken breast, mild goat cheese and baby greens on a baguette

Focaccia Club \$8.50

Smoked turkey, sliced honey ham, Swiss cheese, Thundering Hooves maple bacon, and sliced tomato – served on focaccia

Turkey and Brie \$9.00

Smoked turkey with sliced brie, sliced tomato and fresh basil leaves– served on a baguette

Simple Baguette.....\$9.00 \$

Sliced ham, baby spinach and sweet cream butter – served on a baguette

Brie and Basil..... \$9.00

Creamy brie cheese, sliced tomato and fresh basil leaves – served on whole wheat baguette

Roast Beef Caprese..... \$8.50

Thundering Hooves grass fed roast beef, sliced tomatoes, fresh mozzarella, basil pesto and baby greens – served on foacaccia

Classic Veggie and Herb Cream Cheese..... \$9.00

Cheddar, herb cream cheese, sliced cucumber, lettuce and tomato – served on a varese sandwich roll

Focaccia Caprese..... \$8.50

Sliced tomatoes, fresh mozzarella, basil pesto and baby greens – served on focaccia

Wraps

- Crispy Chicken Wrap \$8.00
Crispy chicken, bacon, tomatoes, spinach and ranch dressing
- Cobb Salad Wrap \$8.00
Smoked turkey, gorgonzola, bacon, avocado, tomato, and onion
- Chicken Caesar Wrap \$8.00
Grilled chicken breast, crisp romaine, and parmesan cheese with a zesty caesar dressing
- Veggie Caesar Wrap \$8.00
Romaine lettuce, parmesan cheese with a zesty Caesar dressing
- Greek Wrap \$8.00
Hummus, tomatoes, red onions, olives, feta, romaine lettuce and a light Italian dressing
- Chinese Chicken Wrap \$8.00
Chicken breast, mandarin oranges, lettuce, chow mein noodles, sliced almonds, and sesame dressing

Salads

Our served salad menu items include freshly brewed regular and decaf Pura Vida® coffee, assorted Numi® organic teas, and ice water.

Insider Tip: Salads are served plated and can be pre-set or served to your guests. These salads are not ideal for a buffet style event - please see our buffet section for creative ways to incorporate salads into your event menu. Talk with our Event Professionals about the service style that would best complement your event.

- Chef's Salad with Maple Bacon \$10.00
Romaine lettuce, honey roasted ham, smoked turkey breast, Swiss and cheddar cheeses, crumbled Thundering Hooves maple cured bacon, tomato and hard boiled egg. Served with our house vinaigrette, Thousand Island dressing and signature bread basket
- Modern Waldorf Chicken Salad \$10.00
Grilled chicken breast, toasted pecans, sliced apples, grapes, feta cheese, and baby greens – served with our house vinaigrette, blue cheese dressing and signature bread basket

Lunch

- Northwest Chicken Salad \$10.00
Grilled chicken breast, dried cranberries, gorgonzola, toasted hazelnuts, sliced pears and baby greens – served with balsamic vinaigrette, blue cheese dressing and signature bread basket
- Classic Caesar Salad \$8.50
Romaine lettuce, house made herb-garlic croutons and shaved parmesan cheese – served with our classic Caesar dressing and signature bread basket
- Grilled Chicken Caesar \$9.50
Grilled Chicken Breast with romaine lettuce, house made herb-garlic croutons and shaved parmesan cheese – served with our classic Caesar dressing and signature bread basket
- Greek Salad with Grilled Chicken \$9.50
Grilled chicken breast with romaine lettuce, roma tomatoes, cucumbers, red onions, feta cheese, and greek olives – served with balsamic vinaigrette and our signature bread basket
- Sesame Noodle Salad \$9.00
Soy-sesame noodle salad, Napa cabbage, red peppers and carrot – served with sesame oriental dressing and out signature bread basket
- Sesame Noodle Salad with Ginger Chicken \$10.00
Ginger-sesame chicken breast with soy-sesame noodle salad, Napa cabbage, red peppers and carrot – served with sesame oriental dressing and our signature bread basket

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.

Simple Solutions may be ordered for dinner functions for an additional \$2.00 per guest

Simple Solution and Lunch Buffet Selections require a minimum of 12 guests

Insider Tip: If you are creating a menu for an event where guests should be given a high level of personal attention please see our Full Service Solutions or talk the event through with one of our Event Professionals.

- Pasta Mostaccioli \$8.00
Baked Mostaccioli with tomato sauce and five cheeses- served with a garden salad and garlic bread
- Macaroni and Cheese \$8.00
Macaroni and cheese with garden salad and potato rolls
- Chili Feed \$8.00
Choose between Steakman Jack or 5 Bean Chili (V) - 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, Steakman Jack is an excellent option. For groups of 24 or larger we would be happy to provide both chili options for your event

- Chowder Buffet \$8.00
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 \$9.00
These flavorful Indian dishes are very popular with students in The Commons – choose between the Tikka or curried Indian lentils (v) – served with basmati rice, tossed green salad and naan

Recipes from Home

Over the years we have collected and prepared hundreds of recipes from our students and their families. What better way to feature these extreme comfort foods than our Simple Solutions menu.

- Italian Surprise Casserole \$7.50
From the 2005 recipe files of Karen Nugent and student Steven Nugent
Baked macaroni with diced tomatoes, sautéed green peppers and onions, Italian spices, cheddar cheese and olives – served with garlic bread and tossed Caesar salad

- Fiesta "Salad" Hot Dish \$7.50
From the 2007 recipe files of Joan Taylor and student Rebecca Taylor
Fusilli pasta spirals with corn, olives, black beans, and salsa – served with tossed green salad, tortilla chips, salsa and sour cream

Lunch Buffets

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

These menu items may be ordered for dinner functions for an additional \$2.00 per guest

Simple Solution and Lunch Buffet Selections require a minimum of 12 guests

- Pacific Rim \$11.00
Teriyaki chicken, spicy vegetable pot stickers, sticky rice, spicy marinated cucumber salad, fresh orange wedges and fortune cookies

- Fiesta Buffet \$11.00
Seasoned chicken breast, black beans, guacamole, shredded lettuce, shredded cheddar cheese, salsa, sour cream, and tortillas - served with a mixed garden salad

- Mediterranean \$11.00
Garlic herb marinated chicken breast with traditional Greek and tabbouleh salads – served with soft pitas, hummus, diced tomato, sliced red onion, shredded lettuce and tzatiki sauce

- Stir Fry \$11.00
Vegetable stir fry with sticky rice and pork hum bao – served with a spicy cucumber salad

- Southwest Buffet \$12.50
Sliced charbroiled flank steak with Spanish rice, refried black beans, fresh salsa, sour cream and guacamole – served with home made tortilla chips and tossed green salad

- Scandinavian Buffet \$12.00
Swedish meatballs, red potatoes, lingonberry sauce, cucumber salad, pickled beets and potato rolls

- Italian Buffet \$11.50
Garlic-seared chicken breast with penne pasta, marinara sauce, alfredo sauce, Caesar salad and garlic bread

- NW Buffet \$18.00
Brown butter salmon, green bean and potato salad, Northwest salad and French rolls with butter

Mini Sandwich Buffet..... \$9.50
 Create your own mini sandwiches with our versatile mini sandwich buffet. Potato rolls with sliced natural honey ham, Thundering Hooves grass fed beef, natural smoked turkey breast, Swiss and cheddar cheese - served with your choice of freshly prepared salads

CHOOSE TWO OF THE FOLLOWING:

- 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

Wrap Buffet \$9.50
 Choose two wraps and two of the sides listed below.

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.

Groups larger than 50 may choose three wraps

SELECT TWO WRAPS:

- Crispy Chicken Wrap Cobb Salad Wrap
- Chicken Caesar Wrap Veggie Caesar Wrap
- Mediterranean Wrap Grilled Veggie Wrap

SELECT TWO SIDES:

- 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

Salad Trio \$9.00
 This buffet is versatile and customizable. It comes 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
- 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

Sandwich and Salad Buffet \$10.50

Select two sandwiches and three of the sides listed below. Groups larger than 50 may choose three sandwiches.

Choose three sandwich options from our Classic or Signature Sandwich menus on page 10.

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.

SELECT THREE SIDES:

- Fresh Whole Fruit
- Tim's Cascade Style Potato Chips
- 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

Picnics and BBQ

Sunday in the Park \$11.25

Hot or cold fried chicken, fruit salad, green bean and potato salad, cheese tortellini vegetable salad and potato rolls

Puget Sound \$20.00

Lemon herb grilled salmon, lemon linguine salad, garden salad, sourdough rolls

All American BBQ \$11.25

Grilled Angus burgers, veggie burgers and hot dogs with macaroni salad, garden salad and Tim's® potato chips - includes lettuce, onions, tomatoes, pickles, cheese, ketchup, mustard, and mayonnaise

Southern BBQ \$15.00

Chicken, and BBQ pork ribs, tossed green salad, traditional potato salad, baked beans, coleslaw and potato rolls

Oktoberfest..... \$10.00

Bratwurst, veggie bratwurst, sauerkraut and whole grain mustard - served with German potato salad, 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
- SW Corn and Red Pepper Salad..... \$1.50
- Potato and Green Bean Salad..... \$2.00
- Taboule Salad \$1.50
- Whole Apples..... \$1.25
- Bananas \$1.25
- Oranges \$1.25

Receptions and Breaks

Elegant Hors d'oeuvres

2 dozen minimum order per item

Asparagus Wrapped in Fillo 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
Andouille Sausage en Croute.....	\$1.25
SW Vegetable Quesadilla	\$1.25
Shrimp in Katafi	\$1.50
Duck Spring Roll.....	\$1.50
Stuffed Figs with Turkey and Bacon	\$1.75
Blue Cheese and Pear Crescent	\$1.25
Petite Stuffed New Potatoes.....	\$1.25
asiago cheese and green onion	
sour cream, thundering hooves bacon and chive	
sour cream, smoked salmon and dill	
Mini Pitas with Chicken Tahini Salad.....	\$1.50
Antipasto Skewers.....	\$1.50
Chilled Shrimp with and Cocktail Sauce.....	\$1.00
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 and 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

Sesame Chicken Skewers.....	\$1.50
Chicken Souvlaki Skewers with Tatziki	\$1.50
Buffalo Wings with Blue Cheese	\$1.50
Honeystung Wings & Buttermilk Ranch	\$1.50
Chicken Strips with BBQ and Ranch	\$1.75
Spicy Vegetable Potstickers	\$1.00
Pork Potstickers.....	\$1.00
Mini Shrimp Dim Sum Sampler	\$.50
Mini Tacos with Sour Cream and Salsa	\$.50
Mini Burritos with Sour Cream and Salsa.....	\$.50
Beef Taquitos with Sour Cream and Salsa.....	\$1.50
Crispitos with Sour Cream and Salsa.....	\$1.50
Tortilla Chips, Salsa and Sour Cream.....	\$1.25
Potato Chips and Ranch Dip.....	\$1.00

Savory Stationary Displays

25 guests minimum order

Baked Brie in Puff Pastry.....	\$45.00
Served with red and green grapes, and sliced apples, and crackers (serves 25)	
Raspberry Brie in Fillo.....	\$40.00
Baked with organic raspberry preserves and served with thin sliced baguette (serves 25)	
Fig Preserves and Brie in Fillo.....	\$45.00
Baked with fig preserves and served with thin sliced baguette, nuts, and grapes (serves 25)	
Artisan Cheese Display	\$5.00
Featuring regional cheeses from Oregon, Washington and California creameries – 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	
Dim Sum Display	\$4.50
Spicy vegetable pot stickers, mini shrimp dim sum bites, Chinese bbq pork, soy sauce, chili garlic sauce, and spicy mustard	
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	
Smoked Seafood Display.....	\$7.50
Hot smoked salmon with smoked mussels, and cocktail shrimp – served with thin sliced baguette, crackers and caper cream cheese	
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
(25 Person Minimum)	
Vanilla ice cream, chocolate syrup, butterscotch syrup, strawberry syrup, mini m&m's, crushed Oreo and Butterfinger toppings, and whipped topping	
S'mores Sundae Bar	\$3.50
(25 person minimum)	
Chocolate ice cream with chocolate syrup, mini marshmallows, and graham cracker crumbs	
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	

Cookies and Bar Additions

Chocolate Brownies	\$18/dz
Assorted Cookies.....	\$12/dz
Chocolate Chip Cookies.....	\$12/dz
Lemon Bars	\$18/dz
7 Layer Bars	\$18/dz
Mini Flower Power Cookies.....	\$18/dz
Flower Power Cookies.....	\$24/dz
Wrapped Flower Power Cookies.....	\$24/dz
Assorted Biscotti	\$12/dz
Assorted Tea Cookies.....	\$12/dz
Brownie Bites.....	\$3/dz

Pastry and Baked Good Additions

Sliced Zucchini and Banana Breads.....	\$14/dz
Old Fashioned Donuts.....	\$15/dz
Chocolate Old Fashioned.....	\$15/dz
Apple Fritters.....	\$18/dz
Bagels with Cream Cheese.....	\$20 /dz
8 Grain Bagels with Cream Cheese	\$20/dz
Assorted Scones.....	\$15/dz
Fruit Turnovers.....	\$18/dz
Assorted Muffins	\$18 /dz

Beverages

BEVERAGE STATIONS

Pura Vida Coffee Service.....	\$15.00 per gallon
Freshly Brewed Regular or Decaf Pura Vida® Coffee, sugar and creamer	
Hot Tea Service.....	\$10.00 per gallon
A selection of Numi organic teas with sugar and lemon	
Iced Tea	\$10.00 per Gallon

Bottled Beverages

20oz Pepsi Soft Drinks	\$1.25
12oz Sparkling Water.....	\$1.25
12 oz Bottled Still Water	\$.75
20oz Bottled Still Water	\$1.25
Bottled Orange Juice	\$1.75
Bottled Cranberry Juice.....	\$1.75
Bottled Apple Juice.....	\$1.75

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
Hot Mulled Cider	\$1.50
Hot Chocolate	\$1.50

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.

1/4 Sheet - serves 24	\$25.00
1/2 Sheet - serves 48	\$50.00
Full Sheet - serves 96	\$90.00

CAKE FLAVORS:

White
Chocolate
Marble
German Chocolate
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, 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.

