

On-The-Go Menu



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Breakfast on the Go

Breakfast on the Go selections are ideal for casual breakfast meetings where the ease of portability is important to you and your guests. All Breakfast on the Go selections include napkins and utensils.

Continental — \$8.50

Fresh baked croissant with sliced brie, fig jam, sliced natural ham, fruit salad, and orange juice

Grains and Granola — \$7.75

House made granola, vanilla yogurt, millet muffin by Erica, and orange juice

Bagel to Go — \$7.75

Fresh bagel from one of our premier local bagel bakeries, cream cheese, fruit salad and orange juice

Lunch on the Go

Sandwich Options

Lunch on the Go selections are ideal for casual breakfast meetings where the ease of portability is important to you and your guests. All sandwiches come with Tim's® Cascade Style potato chips and whole fruit.

Customize your lunch to go with the addition of beverages or desserts.

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 Sandwich Selections

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 Swiss — \$9.50

Applegate Farms Uncured Black forest Ham with Swiss 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

Organic Peanut Butter and Raspberry Jam — \$8.00

Served on Grand Central Campagnola Bread

Signature Sandwich Selections

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 on Croissant — \$9.50

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

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 Sandwich — \$9.50

Free Range Chicken Breast, Laura Chenel Chevre, Pesto and Baby Lettuce 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 Sandwich — \$9.50

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

Focaccia Caprese — \$8.50

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

Chicken Salad on Raisin Pecan Bread — \$9.50

Chicken Salad with Granny Smith Apple, Celery and Onion on Essential Bakery Raisin Almond

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

Grilled Free Range Chicken Breast with Provolone Cheese, Arugula, and Thin Sliced Onion
Served on Rustic Olive Sandwich Roll

Ham and Lingonberry Sandwich — \$9.50

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

Club Croissant — \$9.50

Applegate Smoked Turkey Breast and Uncured Black forest Ham with Hempler's Nitrate Free Bacon, Jarlsberg Cheese, Lettuce and Tomato – Served on a Butter Croissant

Chicken Breast and Sun Dried Tomato

Pesto Sandwich — \$9.50

Grilled Free Range Chicken Breast with Sun Dried Tomato Pesto, Provolone Cheese and Baby Spinach
Served on a 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 Sandwich — \$9.50

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

Grilled Zucchini Sandwich with Gorgonzola — \$9.50

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

Wrap Selections

Chicken Bacon Ranch Wrap — \$9.00

Free Range Chicken Breast, Hempler's Uncured Bacon, Tomatoes, Baby Spinach and Ranch Dressing

Cobb Wrap — \$9.00

Applegate Farms Smoked Turkey, Gorgonzola, Hempler's Uncured 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

Salad Selections

Salads are served in compostable containers and are served with an Essential Bakery French roll and butter.
Customize your salad by adding your choice of beverages or dessert.

Classic Chef Salad — \$11.00

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 — \$11.00

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 — \$11.00

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 — \$11.00

Free Range Chicken Breast with Baby Spinach, Blueberries, Strawberries, Laura Chenel Chevre and Lavender Vinaigrette

Grilled Chicken Caesar — \$10.50

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 — \$10.00

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 — \$11.00

Grilled Free Range Chicken Breast with oregon Blue Cheese, Hard Boiled Egg, Avocado, Grape Tomatoes, Hempler's Nitrate Free Bacon and organic Baby Greens – Served with House Vinaigrette and Blue Cheese Dressings and Our Signature Bread Basket

**Sesame Noodle Salad
with Ginger Chicken — \$11.00**

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 — \$10.00

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 — \$11.00

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 — \$11.00**

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

To Go Lunch Additions

Desserts

Chocolate Chunk Cookies.....	\$2.00
Molasses Cookies.....	\$2.00
Peanut Butter Cookies.....	\$2.00
Snickerdoodle Cookies.....	\$2.00
Assorted Brownies.....	\$2.00

Bottled Beverages

20oz Pepsi Soft Drinks —	\$1.75
12oz Sparkling Water —	\$1.50
12 oz Bottled Still Water —	\$1.00
20oz Bottled Still Water —	\$1.75
Bottled Orange Juice —	\$1.75
Bottled Cranberry Juice —	\$1.75
Bottled Apple Juice —	\$1.75
Starbucks® Frappuccino —	\$2.50

Pizza Selections

Our pizzas are made to order with fresh flavorful ingredients. Our standard pizzas are listed below – if you have a pizza in mind that you do not see on the menu let us know and we will do our best to recreate it for your event. Pizzas are served with paper plates and napkins and are dropped off to the location that you specify. Linens are not included in pizza delivery fee. We use a 16-inch pizza crust and suggest one pizza for every four to six guests.

Insider Tip: Our pizzas are cut in 8 pieces each. If you would like your pizzas delivered cut into a different number of slices please just let us know when you place your order.

Daily Special — \$16.50

Cheese — \$15.00

Caprese — \$18.00

Fresh mozzarella, cherry tomatoes, fresh basil and mozzarella cheese

Pepperoni — \$15.00

Meat Combo — \$18.00

Sausage, pepperoni, black olives and mushrooms

Veggie Combo — \$15.00

Black olives, mushrooms, onions, and peppers

Hawaiian — \$18.00

Canadian bacon and pineapple

Salad 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

Penne Primavera with Pesto — \$2.00

Asian Sesame Noodle and Napa Cabbage — \$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

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**

Whole Apples — \$1.25

Bananas — \$1.25

Oranges — \$1.25

Stationary Displays – Savory

These menu items are delivered on disposable black plastic trays with lids and do not include an attendant. Our Catering team will return after your event to pick up remaining trays and service items. These menu items are ideal for casual meetings and events please see our standard menu for reception options that include linen and attendants.

Cheese and Apple Display

Brie, Tillamook white cheddar, and gorgonzola cheeses with sliced Washington apples, grapes, assorted flatbreads, and crackers

Small (serves 10 – 15) — \$50

Medium (Serves 20 – 25) — \$80

Large (Serves 50) — \$160

Cubed Cheese Display

Swiss, cheddar, and pepper jack cheese cubes with assorted crackers

Small (serves 10 – 15) — \$35

Medium (Serves 20 – 25) — \$60

Large (Serves 50) — \$120

Mini Deli Sandwich Display

Smoked turkey breast, ham, roast beef, Swiss and cheddar Cheese, dollar rolls, stone ground mustard and mayonnaise

Small (serves 10 – 15) — \$65

Medium (Serves 20 – 25) — \$110

Large (Serves 50) — \$220

Fruit Display

Sliced seasonal fruit

Small (serves 10 – 15) — \$40

Medium (Serves 20 – 25) — \$65

Large (Serves 50) — \$130

Fresh Vegetable Display

Seasonal selection of fresh vegetables with hummus and ranch

Small (serves 10 – 15) — \$40

Medium (Serves 20 – 25) — \$65

Large (Serves 50) — \$130

Mini Pita Display

Mini pita rounds with hummus, baba ganoush, marinated olives and feta cheese, diced onion, fresh tomato and cucumber

Small (serves 10 – 15) — \$60

Medium (Serves 20 – 25) — \$90

Large (Serves 50) — \$180

Antipasto Display

Marinated artichoke hearts, olives, roasted red peppers, fresh mozzarella in pesto, sliced provolone, mortadella, and salami – served with sliced baguette and grissini

Small (serves 10 – 15) — \$75

Medium (Serves 20 – 25) — \$135

Large (Serves 50) — \$270

Baked Goods and Snacks

Great for breaks and buffets

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

Vegan Energy Bars — \$18/dz

Decorate your own Cookie — \$12/dz