



CATERING MENU



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ARTFUL CUISINE

EXCEPTIONAL SERVICE

Welcome

Welcome to Pacific Lutheran University Catering, a division of Hospitality Services and Campus Restaurants. 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 submitting your catering order, please work with an event coordinator in Hospitality Services to schedule a room/venue for your event.. . 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. Lunch and dinner meals come with standard white tablecloths and linen 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 at an additional charge.

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

A specific type of votive candle has been approved by the Pierce County Fire Marshall and is available for rent at \$2.00 each, if you would prefer candles at your event.. Please note 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 our website. 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 meet all of your guests expectations in providing both a delicious and nutritious meal, we consider each individual's specific dietary requirements and needs when working with you in your menu selection. Please provide us with your guests' special dietary needs within 10 business days prior to your event. Our chef will select alternative entrees, i.e. vegetarian, vegan, gluten-free, that will compliment your event based on your main entree choice.

If you would like to offer your guests the choice of 2 entrées (not including the dietary exceptions), please note there will be an additional charge of \$5.00 per guest count.

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

When your event is outside of the Anderson University Center and requires glass, china, flatware, and serviceware, an additional charge will be added to your invoice, which may include the rental of these items from an outside vendor. Please discuss these charges with your event coordinator.

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 staff to set up your event and let us know when the space will be accessible for clearing.

Health Regulations

Pierce County Health Department recommends we discard all perishable foods, such as meat, poultry, eggs, and casseroles, left at room temperature longer than 2 hours; 1 hour in air temperatures above 90 degrees F. Some exceptions to this rule are foods such as cookies, crackers, bread, and whole fruit. Although we do not recommend it, you may remove leftover food following your event if you sign a Leftover Food Waiver and Release Liability Form. Please discuss this option with your event coordinator.

PLU Policies - Outside Caterers, Bake Sales, and Office Potlucks

PLU retains the rights to exclusive food and beverage catering service for all on-campus events. Food from other vendors or sources may not be brought into events. The Executive Director of Hospitality Services and Campus Restaurants 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 your event coordinator.

Please visit our website for our bakesale/potluck guidelines: <http://www.plu.edu/catering/bake-sales-potlucks/>.

BREAKFAST

SIMPLE SOLUTIONS

These buffet options include freshly brewed regular and decaffeinated **Dillanos®** coffee, assorted **Stash®** teas and ice water.

Power Breakfast Buffet

\$9.50 per person | minimum 12 people

Served With Hard Boiled Eggs, House Made Scones and Bob's Red Mill 8 Grain Cereal with:

- Fresh Blueberries
- Raisins
- Brown Sugar
- Heavy Cream

European Breakfast Display.

\$9.50 per person | minimum 12 people

- Fra'mani Mortadella
- Sliced Whole Wheat Baguette
- Croissants & Butter
- Smoked Ham
- Hard Boiled Eggs
- Fig Jam
- Jarlsberg Cheese
- Havarti Cheese
- Organic Raspberry Jam

Pastry

\$6.50 per person | minimum 12 people

Our Famous House Made Cream Scones with:

- Blueberry Muffins
- Butter
- Organic Raspberry Jam

Bistro

\$8.00 per person | minimum 12 people

- Sliced Whole Wheat and White Baguettes
- Petite Croissants
- Brie Cheese
- Organic Raspberry Jam
- Fresh Strawberries

Energy!

\$6.50 per person | minimum 12 people

- Assortment of Seasonal Whole Fruit with **Kind®** Bars and **Lara®** Bars

Add Sliced Fresh Fruit

\$2.00 per person | minimum 12 people

Add Sliced Fruit, Greek Yogurt, House Made Gluten Free Granola and Fresh Berries

\$2.50 per person | minimum 12 people

Yogurt Parfait - Additional

\$2.50 per person | minimum 12 people

Yoplait® Yogurt with:

- Fresh Blueberries
- House Made Gluten Free Granola

Please let us know if you would like us to substitute gluten free bagels or muffins in any of our bakery options packages.

BREAKFAST BUFFET

TRADITIONAL OPTIONS

The following breakfast options include freshly brewed regular and decaffeinated **Dillanos**® coffee, assorted **Stash**® teas and ice water, sliced fresh fruit display and your choice of **(1) side** and **(1) baked good** option

We are now pleased to offer sparkling wine and mimosa service through 208 Garfield. Please visit our website for details:
www.plu.edu/catering/alcohol-service-on-campus/

BREAKFAST BUFFET SIDES

(choose one)

- Sweet Potato and Quinoa Hash with Wilted Kale
- **Beecher's**® Flagship Cheddar Grits
- Home Fried Potatoes with Red Pepper and Fresh Parsley
- Rosemary Roasted Red Potatoes
- Roasted Herb Yukon Gold Potatoes
- Roasted Sweet Potatoes-Potato Blend with Heirloom Purple, Rose and Gold Potatoes

(choose one)

- Mini Scones with Organic Raspberry Jam and Butter
- Mini Croissants with Organic Raspberry Jam and Butter

Custom Scrambles

\$8.50 per person | minimum 12 people

Scrambled Cage Free Eggs or Vegan Just Egg® Scramble

Enhance Your Scramble

\$.50 Per Guest, Per Item

- | | | |
|--|---------------------|----------------------|
| • Diced Ham | • Sautéed Mushrooms | • House Made Chorizo |
| • Bacon | • Fresh Salsa | • Spinach |
| • Green Onions | • Daiya Cheese | • Soyrizo |
| • Sour Cream | | |
| • Shredded Beecher's ® Flagship Cheddar | | |

Baked Ham Brunch

\$13.50 per person | minimum 12 people

Hand Carved Glazed Ham with Your Choice of Two Salads
(Salads are on Page 11)

Ham and Cheese Strata

\$10.00 per person | minimum 12 people

Diced Ham with a Blend of our Favorite Cheeses
and Stieber's Cage Free Eggs

Blueberry French Toast Strata

\$10.00 per person | minimum 12 people

Brown Sugar and Blueberries in a Rich Strata

Cheddar Cheese and Pepper Strata

\$10.00 per person | minimum 12 people

Beecher's® Flagship Cheese, Stieber's Cage Free Eggs and
Red Bell Peppers

Sweet Crepe Bar

\$9.00 per person | minimum 12 people

Sweet Crepes with:

- Fresh Berries
- Whipped Cream
- Sliced Bananas
- Chocolate Syrup

Breakfast Burrito Bar

\$10.00 per person | minimum 12 people

Scrambled Cage Free Eggs served with:

- Flour Tortillas
- House Made Chorizo
- Cheddar-Jack Blend
- Pico De Gallo
- Sour Cream
- Green Onions

Buttermilk Pancakes

\$8.50 per person | minimum 12 people

Buttermilk Pancakes with Butter and Maple Syrup

Blueberry-Buttermilk Pancakes

\$8.50 per person | minimum 12 people

Blueberry-Buttermilk Pancakes with Butter and Maple
Syrup

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

\$1.50 each

Impossible® Vegan Sausage Patty

\$1.50 per person

Home Fried Potatoes

\$1.50 per person

Sweet Potato, Quinoa And Wilted Kale Hash

\$2.00 per person

Roasted Sweet Potatoes-Potato Blend With
Heirloom Purple, Rose And Gold Potatoes

\$1.50 per person

Roasted Herb Yukon Gold Potatoes

\$1.50 per person

Roasted Red Potatoes With Rosemary

\$1.50 per person

Hard Cooked Eggs

\$1.00 each

Buttermilk Pancakes with Butter and Syrup

\$2.50 per person

Cinnamon French Toast
with Butter and 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

Fruit Salad

\$2.50 per person

BAKED GOOD ADDITIONS

Cream Scones with Organic Raspberry Jam and Butter \$15/dz

Apricot White Chocolate Scones with Butter \$15/dz

Baker's Choice Seasonal Scones with Butter \$15/dz

Sliced Assorted Fruit Bread \$14/dz

Mini Cream Scones with Organic Raspberry Jam and Butter \$12/dz

Traditional Old Fashioned Donuts \$15/dz

Chocolate Old Fashioned Donuts \$15/dz

Donut Holes \$4.80/2dz

Mini Old Fashioned Glazed Donuts \$6/dz

Apple Fritters \$18/dz

Cup Cakes \$27/dz

Mini Cup Cakes \$21/dz

Assorted Muffins \$18 /dz

Individually wrapped Otis Spunkmeyer Mini Muffins \$1.50 each

Gluten Free Muffins \$2 each

Build Your Own Trail Mix \$3.00 per person

Granola, Chex, Pretzels, Banana Chips, Chocolate Chips, Dried Cranberries

BRUNCH & LUNCH SALAD ADDITIONS

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

Fruit Salad \$2.50 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

Caprese Salad with Fresh Mozzarella \$2.00 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

Grilled Corn & White Bean Salad with Tomato Vinaigrette \$2.00 per person

LUNCH

ENTRÉE SALADS

Our served salad menu items include freshly brewed regular and decaffeinated **Dillanos®** coffee, assorted **Stash®** teas and ice water. Served with our artisan roll basket and butter.

208 BLT Salad

\$12.50 per person | minimum 12 people

Served with Our House Made Ranch and

- Thick Cut Bacon
- **Rogue Creamery** Oregon Blue
- Red Onion
- Grape Tomatoes

Chef Salad

\$12.50 per person | minimum 12 people

Served with Our House Vinaigrette, Honey Mustard Dressings

- Grilled Chicken Breast
- Crumbled Bacon
- Avocado
- Grape Tomatoes
- Hard Boiled Egg

Beecher's Chicken Salad

\$12.50 per person | minimum 12 people

Served with Our House Vinaigrette, Blue Cheese Dressing and

- Free Range Chicken Breast
- **Beecher's®** Flagship Cheese
- Candied Pepitas
- Grapes
- Sliced Green Apple
- Organic Baby Greens

Northwest Chicken Salad

\$12.50 per person | minimum 12 people

Served with Balsamic Vinaigrette, Blue Cheese Dressing and

- Grilled Free Range Chicken Breast
- Dried Cranberries
- Oregon Blue Cheese
- Toasted Hazelnuts
- Sliced Pears
- Organic Baby Greens

Chicken, Berry and Oregon Blue Salad

\$12.50 per person | minimum 12 people

Served with Balsamic Vinaigrette and Blue Cheese Dressing and

- Grilled Chicken Breast
- Organic Spring Mix
- Blueberries
- Strawberries
- **Rogue Creamery** Oregon Blue
- Candied Pepitas

Grilled Chicken Caesar

\$12.00 per person | minimum 12 people

Served with Our House Made White Bean Caesar Dressing and

- Grilled Chicken Breast
- Romaine Lettuce
- House Made Herb-Garlic Croutons
- Shaved Parmesan and Asiago Cheese

Classic Caesar Salad

\$11.50 per person | minimum 12 people

Served with Our House Made White Bean Caesar Dressing and

- Romaine Lettuce
- Shaved Parmesan
- Asiago Cheeses
- House Made Herb-Garlic Croutons

Superfood Salad

\$12.50 per person | minimum 12 people

Served with Honey Mustard Vinaigrette, Balsamic Vinaigrette and

- Grilled Chicken Breast
- Kale
- Craisins
- Pepitas
- Chia Seeds

Sesame Noodle Salad with Ginger Chicken

\$12.50 per person | minimum 12 people

Served with Organic Sesame Dressing and

- Ginger-Sesame Chicken Breast
- Napa Cabbage
- Soy-Sesame Noodle Salad
- Red Peppers and Carrot

Grilled Chicken with Farro Salad

\$12.50 per person | minimum 12 people

Served with Balsamic Vinaigrette and

- Grilled Chicken Breast
- Farro Salad
- Romaine Hearts

LUNCH

SIMPLY ELEGANT

Working lunch solutions include freshly brewed regular and decaffeinated **Dillanos**® coffee, assorted **Stash**® 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 an hour. These entrées 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.

Grilled Chicken Breast with Bacon and Oregon Blue

\$14.00 per person | minimum 12 people

- Grilled All Natural Free Range Chicken Breast
- Grilled Romaine Heart
- Warm Fingerling Potatoes
- Thick Cut Bacon
- Grape Tomatoes
- Reduced Balsamic Vinegar
- **Rogue Creamery** Oregon Blue Cheese

SUBSTITUTE:

Beef Flank Steak (\$18) / Beef Tenderloin (\$24)

Grilled Flank Steak with Lemon Snow Pea Salad

\$20.00 per person | minimum 12 people

- Roasted Cauliflower "Rice"
- Red and Yellow Peppers

SUBSTITUTE:

Grilled Free Range Chicken Breast (\$15) /
Wild Salmon (\$22) / Beef Tenderloin (\$24)

Grilled Wild Salmon with Potatoes, Dill and Cucumber

\$22.00 per person | minimum 12 people

- Grilled Wild Salmon
- Dill Cucumber Salad
- Sliced Red Potatoes

SUBSTITUTE

Halibut (\$22)

Grilled Wild Salmon with Cauliflower Gremolata

\$22.00 per person | minimum 12 people

- Green Bean and Bliss Potato "Salad" and Mache

SUBSTITUTE

Grilled Free Range Chicken Breast (\$14) / Beef Flank Steak (\$17) / Halibut (\$22) / Beef Tenderloin (\$24)

Grilled Flank Steak with Sesame Noodle Salad

\$18.00 per person | minimum 12 people

- Sesame Noodles
- Bell Pepper
- Cilantro
- Purple Cabbage

SUBSTITUTE

Grilled Free Range Chicken Breast (\$14) / Wild Salmon (\$23) / Beef Tenderloin (\$24)

Grilled Chicken Breast with Warm Lentil Salad

\$14.00 per person | minimum 12 people

- Blistered Grape Tomatoes
- Roasted Garlic
- Frisée

SUBSTITUTE

Halibut (\$22) / Wild Salmon (\$22) / Beef Tenderloin (\$22) / Beef Flank Steak (\$18)

LUNCH

SANDWICHES AND WRAPS

All sandwiches and wraps may be ordered as a buffet or as a boxed lunch. Menu items include Tim's® chips, house baked cookies and selection of **Bubly™** sparkling waters. Choose up to **(3) types** of sandwiches or wraps. Consider adding salads from page 11 to your buffet, salads are not available for box lunches.

Gluten free bread and wraps are available,
please let us know your needs when placing your order.

CLASSIC SANDWICHES

\$9.50 | minimum 10 of each flavor

*All Sandwiches Can Be Made Gluten Free on Request

Roast Beef and Cheddar

Served on Organic **San Juan Island** Nine Grain Bread

- Roast Beef
- **Tillamook** Cheddar Cheese
- Lettuce
- Horseradish Mayo

Smoked Turkey and Havarti

Served on Organic **San Juan Island** Nine Grain Bread

- Smoked Turkey Breast
- Havarti Cheese
- Lettuce
- Dijon-Mayo

Ham and Jarlsberg

Served on Organic **Rainier Farms** Whole Grain White Bread

- Hardwood Smoked Ham
- Jarlsberg Cheese
- Green Leaf Lettuce
- Dijon-Mayo

Veggie Cream Cheese

Served on Organic **San Juan Island** Nine Grain Bread

- Sliced Cucumber
- Herb Cream Cheese
- **Tillamook** Cheddar
- Tomato
- Lettuce

SIGNATURE SANDWICHES

\$10 | minimum 10 of each flavor

*All Sandwiches Can Be Made Gluten Free on Request

Smoked Turkey and Avocado

- Smoked Turkey Breast
- Avocado Spread
- Cucumber
- Thin Sliced Red Onion
- Green Leaf Lettuce
- Garlic Aioli

Turkey Ham Sub

Served on a Rustic Sandwich Roll with:

- Smoked Turkey Breast
- Hardwood Smoked Ham
- Provolone Cheese
- Dijon-Mayo
- Tomato
- Thin Sliced Onion
- Peperoncini
- Lettuce

Sliced Chicken Breast and Provolone

Served on a Rustic Sandwich Roll with:

- Sliced Chicken Breast
- Tomato
- Arugula
- Provolone Cheese
- Thin Sliced Onion
- Pesto-Mayo

Ham and Lingonberry

Served on a Rustic Sandwich Roll with:

- Hardwood Smoked Ham
- Lingonberries
- Jarlsberg Cheese
- Romaine Hearts
- Thin Sliced Onion

Roast Beef and Balsamic Onion Jam with Beecher's Flagship

Served on a Whole Wheat Rustic Roll with:

- Sliced Roast Beef
- Arugula
- Balsamic Onion Jam
- Sliced **Beecher's®** Flagship

Sliced Chicken Breast with Chevre and Sun Dried Tomato Pesto

Served on a Rustic Roll with:

- Sliced Chicken Breast
- Laura Chenel Chevre
- Sundried Tomato Pesto
- Romaine

Turkey and Brie

Served on a Rustic Roll with:

- Smoked Turkey Breast
- Sliced Brie
- Arugula
- Dijon-Mayo

Caprese Sandwich

Served on a Rustic Roll with:

- Fresh Mozzarella
- Sliced Tomato
- Fresh Basil
- Reduced Balsamic Drizzle

Grilled Zucchini with White Bean Spread

Served on a Flatbread (Vegan & Gluten Free) with:

- Grilled Zucchini
- Thin Sliced Red Onion
- Tomato
- Arugula
- White Bean Spread
- Extra Virgin Olive Oil

WRAPS

\$10 | minimum 10 of each flavor

Chicken Bacon Ranch Wrap

Free Range Chicken Breast, Bacon, Tomatoes, Baby Spinach and Ranch Dressing

Chicken Caesar Wrap

Free Range Chicken Breast, Crisp Romaine and Parmesan Cheese with a Zesty Caesar Dressing

Chicken Greek Wrap

Free Range Chicken Breast, Tomatoes, Red Onions, Olives, Feta, Romaine Lettuce and Herb Dressing

Sesame Chicken Wrap

Free Range Chicken Breast, Organic Baby Greens, Julienne Carrot, Red Cabbage, Crispy Bean Thread Noodles and Sesame Dressing

Caesar Wrap

Served in a Flour Wrap with:

Romaine Lettuce, Parmesan Cheese with a Zesty Caesar Dressing

Quinoa Hummus Wrap

Served in a Flour Wrap with:

Quinoa, Hummus, Tomatoes, Red Onions, Olives, Feta, Romaine Lettuce and Herb Vinaigrette

LUNCH

SIMPLE SOLUTIONS

These buffet options include a selection of **Bubly™** sparkling waters, if you prefer to upgrade to any of our other beverage options, please let us know. 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 11.

Macaroni Pie

\$10.50 per person | minimum 12 people

Classic Trini Mac Pie From Trinidad and Tobago (one of PLU's Gateway Countries)

Served with a Green Salad and:

- Pineapple Chow
- Tea Rolls

Baked Ziti

\$10.50 per person | minimum 12 people

Served with a Garden Salad, Garlic Bread and:

- Baked Ziti with Tomato Sauce and Five Cheeses

Pulled Pork Sliders and Coleslaw

\$10.50 per person | minimum 12 people

House Slow Roasted Pulled Pork in Tangy BBQ Sauce with:

- Sliced White Onion
- Pickle Chips
- House Made Coleslaw
- Potato Salad

Beecher's Mac and Cheese

\$10.50 per person | minimum 12 people

Served with a Garden Salad, Potato Rolls and:

- **Beecher's®** Macaroni and Cheese
- Green Onion
- Bacon to top it off

Pav Bhaji

\$10.50 per person | minimum 12 people

Mixed Vegetable Curry served with a Garden Green Salad and:

- Buttery Griddled Rolls
- Red Onion
- Cilantro
- Lemon Wedges

Chili Feed

\$10.50 per person | minimum 12 people

CHOOSE ONE:

Homestyle Beef and Bean Chili (Gf) or Vegetarian Bean Chili (V/Gf)

Served with a Tossed Green Salad and:

- Shredded Cheddar
- Diced Onion
- Frito® Corn Chips
- Garlic Bread

Chowder Buffet

\$10.50 per person | minimum 12 people

CHOOSE ONE:

Classic NW White Clam Chowder or Creamy **Tillamook** Broccoli Cheddar (V)

Served with a Tossed Green Salad and:

- Sourdough Rolls
- Oyster Crackers

Pozole Rojo Buffet

\$10.50 per person | minimum 12 people

CHOOSE ONE:

House Made Pozole Rojo or Vegetarian Pozole

Served with a Tossed Green Salad and:

- Traditional Garnishes
- Crispy Corn Tortillas

LUNCH

BUFFETS

These buffet options include a selection of **Bubly™** sparkling waters lunch buffet items if you prefer to upgrade to any of our other beverage options, please let us know.

Chicken Tikka Masala or Indian Lentil

\$13.50 per person | minimum 12 people

These Flavorful Indian Dishes are Very Popular with Students in The Commons

CHOOSE BETWEEN:

Tikka Masala or Curried Indian Lentils (V)

Served with a Tossed Green Salad, Naan and:

- Fresh Mint
- Cilantro
- Diced Red Onion
- Lemon Wedges
- Basmati Rice

Soft Taco and Tostada Buffet

\$13.50 per person | minimum 12 people

Served with a Caesar Salad and:

- Soft Flour Tortillas
- Crispy Corn Tostada Shells
- Chicken Tinga
- Refried Beans
- Spanish Rice
- Salsa
- Toppings Bar

SUBSTITUTE:

Beef Barbacoa (\$14.50) / Free Range Ancho Chicken Breast (\$14.50) / Pork Carnitas (\$13.50)

Mediterranean Buffet

\$13.00 per person | minimum 12 people

Served with a Traditional Greek Salad, Tri Color Potato Salad with Lemon, Herbs and Garlic and:

- Grilled Chicken Skewers
- Soft Pitas
- Diced Tomato
- Sliced Red Onion
- Shredded Romaine
- Hummus
- Tzatziki Sauce

Scandinavian Buffet

\$14.00 per person | minimum 12 people

Served with a Tossed Green Salad, Cucumber Salad and:

- Swedish Meatballs
- Steamed Red Potatoes
- Lingonberry Sauce
- Pickled Herring in Sour Cream
- Potato Rolls

Pacific Rim Buffet

\$13.00 per person | minimum 12 people

Served with a Green Salad with Sesame Dressing and:

- Teriyaki Chicken
- Vegetable Pot Stickers
- Sticky Rice
- Soft Hawaiian Rolls
- Soy Sauce
- Sriracha
- Sweet Chili Sauce

Island Buffet

\$14.50 per person | minimum 12 people

Served with Macaroni Salad, Hawaiian Rolls and:

- Huli Huli Chicken
- Vegetable Stir Fry
- Sticky Rice
- Teriyaki Sauce

Burger Bar

\$12.50 per person | minimum 12 people

Served with Assorted **Tim's®** Chips, a Tossed Green Salad and:

- Grilled Angus Burgers
- Wild Salmon Burgers
- Impossible® Burger
- White Cheddar
- Arugula
- Vegan Mayo
- Pickle Spears
- Balsamic Onion Jam

Oktoberfest

\$12.50 per person | minimum 12 people

Served on a Pretzel Roll with a Garden Green Salad and Assorted **Tim's®** Chips and:

- Beer Braised Bratwurst
- **Fieldroast®** Apple Sage Sausage
- **Olykraut®** Eastern European Kraut
- Cheddar-Beer Cheese Sauce
- Diced Onion
- Brown Mustard

Southern BBQ

\$14.50 per person | minimum 12 people

Served with a Tossed Green Salad, Coleslaw, Soft Potato Rolls and:

- Smoked Chicken Wings in House Made BBQ Sauce
- BBQ Beef Brisket
- Our Version of Mac & Cheese
- Pickle Chips
- BBQ Sauce
- Sliced White Onion

NW Buffet

\$20.00 per person | minimum 12 people

Served with a Tossed Green Salad, Our Signature Roll Basket and:

- Brown Butter Wild Salmon with Grape Tomato and White Balsamic Salsa
- Green Bean and Potato Salad
- Roasted Corn Salad and White Bean Salad

Pasta Buffet

\$14.00 per person | minimum 12 people

Our pasta buffet is now customizable, all buffets include our house made garlic bread.

PASTA (CHOOSE 1):

- Penne
- Organic Whole Wheat Penne
- Spaghetti
- Fettucini
- Gluten Free Penne

FILLED AND SPECIALTY PASTA (CHOOSE 1):

- Saute of Spiral Kohlrabi
- Tortellini Filled with Romano, Ricotta, Parmesan, Asiago and Fontina Cheeses
- Ravioli Filled with Rosemary Chicken, Roasted Vegetables and Provolone Cheese
- Ravioli Filled with Gorgonzola, Ricotta, Parmesan and Spinach
- Ravioli Filled with Portobello Mushrooms, Ricotta and Parmesan Cheese
- Ravioli Filled with Ground Beef, Ricotta, Parmesan, Grilled Onions and Red Peppers
- Gluten Free Ravioli Filled with Ricotta, Mascarpone, Romano and Parmesan (+\$1Pp)
- Gluten Free Ravioli Filled with Chicken, Kale, Ricotta, Parmesan and Fontina (+\$1Pp)

SAUCE SELECTIONS (CHOOSE 2):

- Alfredo
- Pesto Cream
- Gorgonzola Cream
- Marinara
- Puttanesca
- Ragu
- Short Rib Ragu (+\$1Pp)

GREEN SELECTIONS (CHOOSE 1):

- Garden Green Salad
- Caesar Salad
- Greek Salad
- Broccoli Rabe with Garlic and Chili Flakes

CUSTOMIZE WITH:

- Grilled Chicken Breast
 - add \$2.00 per person
- Grilled Portobello Mushrooms
 - add \$2.00 per person
- Sausage and Peppers
 - add \$2.00 per person

Salad Trio Buffet

\$12.50 per person | minimum 12 people

This buffet is versatile and customizable.

Served with your choice of three salads and our signature roll basket.

CHOOSE ONE OF THE FOLLOWING:

- Tossed Green Salad
- Spinach Salad
- Caesar Salad
- Greek Salad
- Baby Greens with Candied Pepitas 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
- Potato and Green Bean Salad
- Taboule Salad
- Wild Rice Salad
- Farro Salad with 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 Salad
- Grilled Corn & White Bean Salad with Tomato Vinaigrette

DINNER

FULL SERVICE SOLUTIONS

Our served dinners include assorted grand central artisan rolls, decaffeinated **Dillanos**® coffee, assorted **Stash**® 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.

SELECT A STARTER FROM THE MENU BELOW:

Garden Salad

with Organic Baby Greens, Grape Tomatoes and Sliced Cucumber

Beecher's Mixed Green Salad

Mixed Greens with Carrot, Shaved Red Onion, Cucumber, **Beecher's**® Just Jack and Herb Croutons

Northwest Green Salad

Organic Baby Greens with Oregon Blue, Crispy Onions and Dried Cranberries

Classic Wedge Salad

with Gorgonzola and Thin Sliced Radishes

Classic Wedge with Bacon

add \$2.00 per person

BEEF AND PORK SELECTIONS

Braised Short Ribs

\$24.00 per person | minimum 12 people

Brown Butter Cauliflower-Yukon Gold Mash, Market Vegetable and Mixed-Herb Gremolata

Grilled Beef Tenderloin with Wild Mushroom Ragout

\$30.00 per person | minimum 12 people

Sour Cream and Scallion Mash and Market Vegetable

Roast Pork Loin with Lingonberry

\$19.00 per person | minimum 12 people

Dill Butter Potatoes, Market Vegetable and Pan Jus Seared

Seared Boneless Pork Chop with Roasted Lemon Salsa Verde

\$19.00 per person | minimum 12 people

Grilled Polenta, Broccoli Rabe and Crispy Garlic

Grilled Beef Tenderloin with Warm Balsamic-Onion Jam and Crumbled Oregon Blue Cheese

\$30.00 per person | minimum 12 people

Herb-Roasted Fingerling Potatoes, Market Vegetable and Microgreens

Grilled Chicken Breast with Thyme Gremolata

\$18.00 per person | minimum 12 people

Parmesan and Parsley Yukon Mash, Market Vegetable and Fried Capers

Chicken Breast with Gorgonzola Ravioli

\$18.00 per person | minimum 12 people

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

Garlic-Herb Marinated Grilled Chicken Breast with Grape Tomato Salsa Cruda

\$18.00 per person | minimum 12 people

Gorgonzola Polenta, Market Vegetable, Shaved Parmesan

Tandoori Spiced Chicken Breast

\$18.00 per person | minimum 12 people

Tandoori Marinated Chicken Breast with with Carrot Slaw and Aromatic Indian Spiced Rice

SEAFOOD SELECTIONS

Halibut may be substituted for salmon in any of the following packages.

Mustard-Butter Salmon with Lingonberries

\$25.00 per person | minimum 12 people

Mashed Yukon Gold Potatoes with Scallion and Sour Cream, Market Vegetable and Pickled Mustard Seeds

Salmon with Lemon Relish and Prosciutto

\$25.00 per person | minimum 12 people

Risotto, Market Vegetable and Charred Lemon

Brown Butter Salmon

\$25.00 per person | minimum 12 people

Wild Salmon in Brown Butter with Porcini Sacchettini – Served with Grilled Asparagus and Micro Greens

Grilled Salmon with Greek Yogurt-Dill Sauce

\$26.00 per person | minimum 12 people

Seared Wild Salmon with Greek Yogurt-Dill Sauce, Caraway Butter, Our Version of Pytt y Panna – a Swedish Hash with Bacon, Onions, Potatoes, Beets and Butternut Squash

Dinner

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.

House Made Scones, Berries and Cream

\$4.00 per person

Chocolate Thunder Layer Cake

\$4.25 per person

Carrot Cake

\$2.75 per person

Italian Lemon Cream Cake

\$4.00 per person

Flourless Chocolate Torte with Sweetened Whipped Cream and Berries

\$3.00 per person

Black Cherry Ricotta Cheesecake

\$4.25 per person

Fruit Compote

\$2.50 per person

Apple Crisp

\$3.00 per person

Berry Crisp

\$3.00 per person

Rustic Apple Tart

\$3.50 per person

Rustic Triple Berry Tart

\$3.50 per person

RECEPTIONS & BREAKS

ELEGANT HORS D'OEUVRES

Asparagus Wrapped in Phyllo with Asiago

\$1.75 each | minimum 2 dozen

Assorted Mini Quiche

\$1.25 each | minimum 2 dozen

Mini Spanikopita

\$1.00 each | minimum 2 dozen

Mini Pitas with Chicken Tahini Salad

\$1.50 each | minimum 2 dozen

Sesame-Teriyaki Chicken Skewers

\$1.50 each | minimum 2 dozen

Angus Beef Sliders

\$2.50 each | minimum 2 dozen

Chilled Shrimp and Cocktail Sauce

\$1.00 each | minimum 2 dozen

Mini Tostadas

\$2.00 each | minimum 2 dozen

Served with Cilantro, Lime Wedges and Avocado Crema

- Ahi Tuna Poke and Radish Sprouts
- Smoked Pork Belly and Sliced Radish
- Roasted Cauliflower with Pickled Onion

Bruschetta – Choose One:

\$1.50 each | minimum 2 dozen

- Tomato, Basil and Fresh Mozzarella
- Goat Cheese with Kalamata Olive and Oregano

Mini Croissant Sandwiches Choose One:

\$2.00 each | minimum 2 dozen

- Fresh Mozzarella, Basil and Roma Tomato
- Sliced Ham, Swiss, Fresh Basil and Roma Tomato

RECEPTIONS & BREAKS

CASUAL APPETIZERS

Buffalo Wings with Blue Cheese Dip and Celery Sticks

\$1.50 each | minimum 2 dozen

Soft Pretzels and Beer Cheese Sauce

\$1.50 each | minimum 2 dozen

Green Chile Hatch Taquito with Avocado Sauce

\$1.50 each | minimum 2 dozen

House Fried Tortilla Chips and Salsa

\$1.25 each | minimum 2 dozen

House Fried Tortilla Chips with Salsa and Guacamole

\$1.50 each | minimum 2 dozen

House Fried Tortilla Strips with Salsa, Bean Dip and Guacamole

\$1.75 each | minimum 2 dozen

Vegetable Potstickers

\$1.00 each | minimum 2 dozen

Pork Potstickers

\$1.00 each | minimum 2 dozen

Vegetable Spring Rolls

\$1.25 each | minimum 2 dozen

Potato Chips and Ranch Dip

\$1.00 each | minimum 2 dozen

Caramel Corn

\$1.00 each | minimum 2 dozen | contains almonds

Mini Pretzels

\$4 per pound | minimum 1 pound

SAVORY

STATIONARY DISPLAYS

Baked Brie in Puff Pastry

\$45.00 | serves 25 people

Served with Baguette, Crackers and:

- Green Grapes
- Sliced Apples

Baked Brie in Puff Pastry with Fig Jam

\$45.00 | serves 25 people

Baked with Fig Jam and Served with:

- Red Grapes
- Baguette
- Crackers

Cubed Cheese Display

\$2.75 per person | minimum 24 people

Served with Assorted Crackers and Cheese Cubes:

- Swiss
- Cheddar
- Pepper Jack

Cheese and Apple Display

\$3.75 per person | minimum 24 people

Served with Assorted Flatbreads, Crackers and:

- Brie
- White Cheddar Smoked Black Pepper
- White Cheddar
- Sliced Washington Apples
- Grapes

Artisan NW Cheese Display

\$4.00 per person | minimum 24 people

Featuring Regional Cheeses from Creameries in Oregon, Washington and California and:

- Grapes
- Breads and Crackers

Norwegian Cheese and Grape Display

\$4.00 per person | minimum 24 people

Served with Dark Rye Bread, Wheat Baguette, Rye Crisp Crackers and:

- Norwegian Gjetost
- Jarlsberg and Jarlsburg
- Lappi
- Grapes

Antipasto Display

\$4.25 per person | minimum 24 people

Served with Sliced Baguette, Grissini and:

- Herb Salami
- Mild Coppa
- Prosciutto
- Smoked Mozzarella Cheese
- Olives
- Marinated Artichoke Hearts
- **Hero The Mighty Condiment®** Giardiniera
- Stone Ground Mustard

Grilled Vegetable Display

\$5.00 per person | minimum 24 people

Thin Sliced Baguette, Petite French Rolls and:

- Grilled Seasonal Vegetables
- Lemon-Garlic Aioli

Fresh Vegetable Display

\$3.00 per person | minimum 24 people

Seasonal Selection of Fresh Vegetables with:

- Hummus
- Ranch Dressing

Charcuterie Board

\$4.25 per person | minimum 24 people

Bread Basket Served with:

- Coppa
- Salami Salumeria
- Antipasto Olives
- Salame Salametto
- Pickled Green Beans

Mini Pita Display with Marinated Feta

\$3.75 per person | minimum 24 people

Mini Pita Rounds Served with:

- Marinated Olives
- Lemon Slices
- Diced Onion
- Hummus
- Marinated Feta Cheese
- Herbs and Olive Oil
- Fresh Tomato
- Cucumber

Bresaola Display

\$2.50 per person | minimum 24 people

Served with Sliced Baguette and:

- Thin Sliced Bresaola
- Shaved Parmigiano Reggiano
- Lemon Wedges
- Arugula
- Extra Virgin Olive Oil

Mini Deli Sandwich Display

\$5.00 per person | minimum 24 people

Served with Dollar Rolls and:

- Smoked Turkey Breast
- Swiss Cheese
- Stone Ground Mustard
- Ham
- Cheddar Cheese
- Mayonnaise
- Roast Beef

Street Taco Display

\$3.50 per person | minimum 24 people

Served with Flour Tortillas and:

- Pork Carnitas
- House Fried Chips
- Cilantro
- Roasted Cauliflower
- Salsa
- Lime Wedges

Chilled Beef Tenderloin

\$7.00 per person | minimum 24 people

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

Fruit Display

\$3.00 per person | minimum 24 people

Sliced Seasonal Fruit

- Add Yogurt Dip to Your Fruit Display
- \$0.50 per person

Lox Salmon Display

\$5.25 per person | minimum 24 people

Mini Bagel Halves Served with:

- Cold Smoked Salmon
- Red Onion
- Capers

Poached Salmon

\$7.00 per person | minimum 24 people

Sliced Baguette Served with:

- Poached Salmon
- Sliced Cucumber
- Lemon

SWEET STATIONARY DISPLAYS

Ice Cream Sundae Bar

\$4.00 per person | minimum 12 people

Vanilla Ice Cream Served with:

- Chocolate Syrup
- Butterscotch Syrup
- Strawberry Syrup
- Mini M&M's
- Crushed Oreo
- Nerds Toppings
- Whipped Topping

S'mores Sundae Bar

\$3.50 per person | minimum 25 people

Chocolate Ice Cream Served with:

- Chocolate Syrup
- Mini Marshmallows
- Graham Cracker Crumbs

Brownies A La Mode

\$3.50 per person | minimum 25 people

- Rich Chocolate House Made Brownies
- Vanilla Ice Cream
- Whipped Topping
- Sprinkles

The Caribbean

\$3.50 per person | minimum 12 people

- Lemon Bars
- Churro White Chocolate Cookies
- Fresh Sliced Pineapple Wedges

BAKED GOODS

ADDITIONS

Chocolate Brownies

\$18 per dozen

Lemon Bars

\$18 per dozen

Assorted Cookies

\$12 per dozen

Chocolate Chip Cookies

\$12 per dozen

Flower Power Cookies

\$33 per dozen

Wrapped Flower Power Cookies

\$33 per dozen

Decorate Your Own Cookie

\$12 per dozen

Vegan Energy Bars

\$18 per dozen

Sliced Assorted Fruit Breads

\$15 per dozen

Cupcakes

\$27 per dozen

Old Fashioned Donuts

\$15 per dozen

Chocolate Old Fashioned Donuts

\$15 per dozen

Cinnamon-Sugar Donut Holes

\$3.50 per 2 dozen

Apple Fritters

\$18 per dozen

Assorted Muffins

\$18 per dozen

Assorted Scones

\$15 per dozen

MINI DESSERT PACKAGES

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

Assorted Tea Cookies

\$12 per dozen

Mini Cupcakes

\$21 per dozen

Mini Gluten-Free Chocolate Cupcakes

\$12 per dozen

Mini Flower Power Cookies

\$24 per dozen

Apricot or Cream Mini Scones

\$12 per dozen

Assorted Mini Muffin

\$9 per dozen

Whole Strawberries

\$0.50 Per Guest

Petit Fours

\$21 per dozen

Tuxedo Bonbons

\$15 per dozen

BEVERAGE STATIONS

Dillanos® Coffee Service

\$25.00 Per Shuttle

Freshly Brewed Regular Or Decaf Dillanos® Coffee, Sugar And Creamer

Hot Tea Service

\$10.00 Per Shuttle

A Selection Of **Stash**® Teas
With Sugar And Lemon

Iced Tea

\$10.00 Per Gallon

BOTTLED BEVERAGES

Assorted Bubly™ Sparkling Waters

\$.75 each

Starbucks® Frappuccino

\$3.00 each

20 oz Pepsi Soft Drinks

\$1.95 each

Organic Milk

\$1.40 each

20 oz Bottled Still Water

\$1.95 each

Organic Chocolate Milk

\$1.40 each

Bottled Orange Juice

\$2.25 each

Vanilla Soy Milk

\$1.40 each

Bottled Cranberry Juice

\$2.25 each

Chocolate Soy Milk

\$1.40 each

Bottled Apple Juice

\$2.25 each

Milk

\$1.25 each

PUNCH STYLE BEVERAGES

Fresh Orange Juice

\$1.50 each

Fresh Lemonade

\$1.25 each

Cold Apple Cider

\$1.25 each

Cran-Raspberry Punch

\$1.25 each

Sparkling Citrus Punch

\$1.25 each

SPARKLING CIDERS

Martinelli's

\$7 Bottle

R.W. Knudsen Family® Juice

\$8 Bottle

Apple, Cherry or Raspberry

HOT BEVERAGES

Hot Mulled Cider

\$1.50

Hot Chocolate

\$1.50

Individual Cider and Hot Chocolate Packets

\$0.75 each

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")

\$30.00 | Serves 24

1/2 Sheet (18" X 26")

\$60.00 | Serves 48

Full Sheet (36" X 52")

\$100.00 | Serves 96

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.
- 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.
- Ask your guests in your event invitation their special dietary requests and communicate those needs to our event professional. A sample of these types of requests include vegetarian, vegan, gluten-free, dairy free, and a variety of food allergies.
- Always plan to serve a variety of foods during cocktail receptions. Share your event schedule with your event coordinator. 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 registrations 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 or sack lunches, condiments, and packets. Think about using large serving containers.
- PLU provides recyclable or compostable products for box and sack lunches. Please plan for the proper disposal of these items.
- 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.
- • 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.