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

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

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

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

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

When placing your order with us we encourage you to think of ways to reduce the environmental impact of your catered event. 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 (5) business days prior to your event. Our final billing will be either the guaranteed count or the actual guest count, whichever is higher.

Service Ware and Rental Items

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

Linen, Floral, and Candles

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

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

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

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

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

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

Alternate Entree Options

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

Cancellation Policy

In most cases you may cancel your event for no charge four or more days prior to your event.
72-48 hours prior = 40% of contracted charges (3 business days)
48-24 hours prior = 60% of contracted charges
24 hours prior = 80% of contracted charges

Events outside the University Center

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

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

Health Regulations

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

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

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

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

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

Full Service Solutions are ideal for served meals; they can also be easily adapted for a buffet.

**Scrambled Eggs with Cream Cheese and Chives**
- Cage Free Eggs, Cream Cheese and Fresh Chives
- $10.00

**Scrambled Eggs with Beecher’s Flagship**
- Scrambled Cage Free Eggs with Beecher’s Flagship Cheese
- $10.00

**Pike Place Scramble**
- Scrambled Cage Free Eggs with Uli’s Sausage and Beecher’s Flagship Cheese
- $11.00

**Spinach Chevre Scramble**
- Scrambled Cage Free Eggs with Laura Chenel Chevre, Sautéed Crimini Mushrooms, Baby Spinach and Chives
- $11.00

**Individual Quiche**
- Essential Bakery Savory Quiche, Select from Broccoli Cheddar or Three Cheese
- $10.00

Insider Tip: These selections can be served to your guests or from a buffet. Please talk to our event professionals about which solution will work best for your event.

Note: we do require a minimum of 12 guests for buffet service.
Breakfast - Simple Solutions

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

Minimum of people

Breakfast Options - Choose One

**Breakfast Bakeries Basket** ......................... $6.50
Petite Croissants, Mini Scones, Muffins, Butter and Organic Raspberry Jam

**Bagel Basket** ........................................... $6.50
Seattle Bagel Assortment Includes Plain, Blueberry and Everything Bagels with Whipped Cream Cheese

**Energy Bar Basket** ....................................... $6.50
Earnest Eats Vanilla Granola Plank Bars, Dark Chocolate Mint Bars, Cranberry Lemon Zest Bars and Kind Gluten Free Pomegranate Blueberry Pistachio Bars

**Petite Donut Basket** ................................. $6.00
Petite Blueberry Fritters and Peanut Butter and Jelly Bear Claws

**Assorted Croissant Basket** ...................... $7.00
Butter Croissants, Chocolate Filled Croissants and Almond Filled Croissants

**Continental - Additional** ......................... $1.50
Your Choice of Bakery Options with Fresh Sliced Fruit

**Northwest - Additional** .......................... $2.50
Your Choice of Bakery Options with Fresh Sliced Fruit, Plain and Strawberry Greek Yogurt and House Made Honey-Millet Granola

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

Breakfast - Buffets

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

Minimum of people

**Ham and Cheese Strata** ............................ $8.25
Diced Ham with a Blend of Our Favorite Cheeses Served with Breakfast Bakeries and Herb Breakfast Potatoes

**Cheddar Cheese and Pepper Strata** .... $9.00
Beecher’s Flagship Cheese, Cage Free Eggs and Roasted Red Peppers – Served with Our Herb Breakfast Potatoes and Breakfast Bakeries

**Breakfast Burrito Buffet** ....................... $8.50
Flour Tortillas with Scrambled Cage Free Eggs, Uli’s Sausage and Beecher’s Flagship Cheese Served with Roasted Red Breakfast Potatoes, Diced Tomato, Green Onion and Sour Cream

**Pancake Feed** ........................................ $7.50
Buttermilk Pancakes, Fresh Blueberries, Hempler’s Nitrate Free Bacon, Butter and Maple Syrup

**Power Breakfast Buffet** .......................... $8.00
Bluebird Grain Farms Old World Hot Cereal with Fresh Blueberries, Raisins, Toasted Almonds, Brown Sugar and Heavy Cream for Guests to Customize Served with Hard Boiled Eggs and House Made Maple Pecan Scones

**European Breakfast Display** ................... $9.00
Sliced Mortadella and Applegate Farms Uncured Black Forest Ham, Provolone and Havarti Cheeses, Croissants, Brioche with Organic Raspberry Jam, Fig Jam and Butter

**Baked Ham Brunch** .............................. $13.25
Hand Carved Glazed Ham with Three Salads and Breakfast Bakeries

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Hempler’s Nitrate Free Bacon</td>
<td>$1.50 Per Person</td>
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<tr>
<td>Isernio’s Chicken</td>
<td>$2.00 Per Person</td>
</tr>
<tr>
<td>Apple Link Sausage</td>
<td>$2.00 Per Person</td>
</tr>
<tr>
<td>Uli’s Breakfast Sausage Links</td>
<td>$2.50 Per Person</td>
</tr>
<tr>
<td>Field Roast Smoked Apple Sage Vegan Sausage</td>
<td>$2.50 Per Person</td>
</tr>
<tr>
<td>Roasted Red Breakfast Potatoes</td>
<td>$1.75 Per Person</td>
</tr>
<tr>
<td>Hard Cooked Eggs</td>
<td>$1.00 Each</td>
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<tr>
<td>Buttermilk Pancakes with Maple Syrup</td>
<td>$2.50 Per Person</td>
</tr>
<tr>
<td>Cinnamon French Toast with Maple Syrup</td>
<td>$2.50 Per Person</td>
</tr>
<tr>
<td>Fresh Orange Juice</td>
<td>$1.00 Per Person</td>
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<tr>
<td>Bottled Orange Juice</td>
<td>$1.25 Per Bottle</td>
</tr>
<tr>
<td>Bottled Apple Juice</td>
<td>$1.25 Per Bottle</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$1.25 Per Piece</td>
</tr>
<tr>
<td>Sliced Fresh Fruit Platter</td>
<td>$2.75 Per Person</td>
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<tr>
<td>Sliced Assorted Fruit Breads</td>
<td>$14/Dz</td>
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<tr>
<td>Old Fashioned Donuts</td>
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<tr>
<td>Chocolate Old Fashioned Donuts</td>
<td>$15/Dz</td>
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<tr>
<td>Donut Holes</td>
<td>$3.50/2Dz</td>
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<tr>
<td>Mini Old Fashioned Glazed</td>
<td>$6/Dz</td>
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<tr>
<td>Mini Coconut Crumb</td>
<td>$6/Dz</td>
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<tr>
<td>Cup Cakes</td>
<td>$27/Dz</td>
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<tr>
<td>Mini Cup Cakes</td>
<td>$21/Dz</td>
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<tr>
<td>Apple Fritters</td>
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<tr>
<td>Plain &amp; Wheat Bagels with Cream Cheese</td>
<td>$18/Dz</td>
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<tr>
<td>Assorted Scones</td>
<td>$15/Dz</td>
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<tr>
<td>Mini Scones</td>
<td>$9.60/Dz</td>
</tr>
<tr>
<td>Fruit Turnovers</td>
<td>$18/Dz</td>
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<tr>
<td>Assorted Muffins</td>
<td>$18 //Dz</td>
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<tr>
<td>Udi’s Gluten Free Bagel</td>
<td>$2 Each</td>
</tr>
<tr>
<td>Udi’s Gluten Free Blueberry Muffins</td>
<td>$2 Each</td>
</tr>
<tr>
<td>Tossed Green Salad</td>
<td>$1.25 per person</td>
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<tr>
<td>Spinach Salad</td>
<td>$1.50 per person</td>
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<tr>
<td>Caesar Salad</td>
<td>$1.25 per person</td>
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<tr>
<td>Greek Salad</td>
<td>$1.50 per person</td>
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<tr>
<td>Baby Greens with Hazelnuts</td>
<td>$1.50 per person</td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>$2.00 per person</td>
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<tr>
<td>Lemon Linguine with Fresh Basil</td>
<td>$2.00 per person</td>
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<tr>
<td>Tortellini Primavera</td>
<td>$2.00 per person</td>
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<tr>
<td>Linguine with Gorgonzola</td>
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<tr>
<td>Italian Penne Pasta Salad</td>
<td>$2.00 per person</td>
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<tr>
<td>Penne Primavera with Pesto</td>
<td>$2.00 per person</td>
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<tr>
<td>Asian Sesame Noodle and Napa Cabbage</td>
<td>$2.00 per person</td>
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<tr>
<td>Sundried Tomato</td>
<td>$2.00 per person</td>
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<tr>
<td>Pesto Pasta Salad</td>
<td>$2.00 per person</td>
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<tr>
<td>Caprese Salad with Fresh Mozzarella</td>
<td>$2.00 per person</td>
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<tr>
<td>SW Corn and Red Pepper Salad</td>
<td>$1.50 per person</td>
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<tr>
<td>Potato and Green Bean Salad</td>
<td>$2.00 per person</td>
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<tr>
<td>Tabouli Salad</td>
<td>$1.50 per person</td>
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<tr>
<td>Farro Salad with Bluebird Farm’s Emmer Farro</td>
<td>$2.00 per person</td>
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<tr>
<td>Tri Color Caesar Potato Salad</td>
<td>$2.00 per person</td>
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<tr>
<td>New Potato Salad with Dill, Greek Yogurt and Cucumber</td>
<td>$2.00 per person</td>
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Lunch - Simply Elegant

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

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

Tuscan Bread Salad with Garlic Herb Grilled Chicken – $12.00
Grilled All Natural Free Range Chicken Breast with Grilled Grand Central Ciabatta, Red Peppers and Grape Tomatoes

Grilled Chicken Breast with Bacon and Oregon Blue – $12.00
Grilled All Natural Free Range Chicken Breast with Warm Fingerling Potatoes, Thick Cut Bacon, Grape Tomatoes and Oregon Blue Cheese
~Substitute: Beef Flank Steak ($14) / Beef Tenderloin ($22)

Grilled Wild Salmon with Potatoes, Dill and Cucumber – $20.00
Grilled Wild Salmon with Dill Cucumber Salad and Sliced Red Potatoes
~Substitute: Halibut ($18)

Grilled Wild Salmon with Lemon Herb Salad – $20.00
Served with Green Bean and Bliss Potato “Salad”
~Substitute: Grilled Free Range Chicken Breast ($12) / Beef Flank Steak ($14) / Halibut ($18) / Beef Tenderloin ($22)

Grilled Halibut with Sun Dried Tomato Pesto – $18.00
Served with Quinoa Tabouleh
~Substitute: Grilled Free Range Chicken Breast ($12) / Wild Salmon ($20)

Grilled Flank Steak with Lemon Snow Pea Salad – $14.00
Served with Fresh Lemon, Snow Pea and Red Pepper Salad and Fingerling Potatoes
~Substitute: Grilled Free Range Chicken Breast ($12) / Wild Salmon ($20) / Beef Tenderloin ($22)

Grilled Flank Steak – $14.00
Served with Sweet Napa Cabbage Slaw and Sesame Noodle Salad
~Substitute: Grilled Free Range Chicken Breast ($12) / Wild Salmon ($20) / Beef Tenderloin ($22)

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

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

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

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

Classic Sandwiches

Roast Beef and Cheddar — $8.50
Made with Niman Ranch Uncured Roast Beef, Tillamook Cheddar Cheese, Lettuce and Sliced Tomato
Served on Grand Central Campagnola Bread

Smoked Turkey and Havarti – $ 8.50
Applegate Farms Turkey Breast with Havarti Cheese, Lettuce and Sliced Tomato
Served on Grand Central Como Bread

Ham and Swiss – $8.50
Applegate Farms Uncured Black Forest Ham with Swiss Cheese and Green Leaf Lettuce
Served on Marble Rye

Tuna Salad and Cheddar – $8.00
Tuna Salad with Tillamook Cheddar Cheese, Lettuce and Thin Sliced Red Onion
Served on Grand Central Campagnola Bread

Cucumber Cream Cheese – $8.00
Sliced Cucumber, Cream Cheese, Tillamook Cheddar, Tomato and Lettuce
Served on Grand Central Campagnola Bread

Organic Peanut Butter and Raspberry Jam — $7.00
Served on Grand Central Campagnola Bread
**Signature Sandwiches**

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

**Chicken Salad on Raisin Pecan Bread — $9.50**
Chicken Salad with Granny Smith Apple, Celery and Onion on Essential Bakery Raisin Almond Bread

**Turkey Ham Sub — $9.50**
Applegate Smoked Turkey Breast and Uncured Black Forest Ham with Tillamook Mild Cheddar, Lettuce and Tomato
– Served on a Rustic Sandwich Roll

**Turkey -Cranberry on Croissant — $9.50**
Applegate Smoked Turkey, Cranberry Sauce, Cream Cheese and Lettuce – Served on a Butter Croissant

**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 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

**Turkey -Cranberry on Croissant — $9.50**
Applegate Smoked Turkey, Cranberry Sauce, Cream Cheese and Lettuce – Served on a Butter Croissant

**Turkey and Brie — $9.00**
Applegate Smoked Turkey Breast with Sliced Brie and Fresh Basil Leaves – Served on a Baguette

**Grilled Chicken, Chevre and Pesto Sandwich — $9.50**
Grilled Free Range Chicken Breast with Chevre, Pesto and Arugula – Served on a Rustic 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 Baguette

**Roast Beef and Parmigiano — $9.50**
Niman Ranch Uncured Roast Beef with Arugula and Aged Parmesan – Served on a Wheat Rustic 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

**Grilled Chicken, Chevre and Pesto Sandwich — $9.50**
Grilled Free Range Chicken Breast with Chevre, Pesto and Arugula – Served on a Rustic Roll

**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

**Caprese Sandwich — $9.50**
Fresh Mozzarella, Sliced Tomato, Basil Pesto, Thinsliced Red Onion and Organic Baby Greens
– Served on a Whole Wheat 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

**Vegan Gluten Free Bagel Sandwich — $9.50**
Fresh Vegetables and Vegan Aioli on an Udi’s Gluten Free Bagel
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.

Wraps

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

Lunch Entree Salads

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

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

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

**Pasta Mostaccioli — $8.50**
Baked Mostaccioli with Tomato Sauce and Five Cheeses – Served with a Garden Salad and Garlic Bread

**Macaroni and Cheese — $8.50**
Macaroni and Cheese with Garden Salad and Potato Rolls

**Chili Feed — $8.50**
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 — $8.50**
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 Masala or Curried Indian Lentils (V)
Served with Basmati Rice, Tossed Green Salad and Naan

**Lunch Buffets**

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

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

**Soft Taco Buffet — $11.50**
Soft Flour Tortillas, Chicken Tinga, Shredded Iceberg Lettuce, Spanish Rice, Refried Black Beans, Cotija Cheese, Salsa, Sour Cream and Guacamole
Served with a Mixed Garden Salad
~Substitute: Beef Barbacoa ($12.50) / Free Range Chili Garlic Chicken Breast ($12.50) / Pork Carnitas ($11.50)

**Tostada Buffet — $11.50**
Crispy Corn Tostada Shells with Chicken Tinga, Shredded Iceberg Lettuce, Spanish Rice, Refried Beans, Cotija Cheese, Salsa, Sour Cream and Guacamole
Served with a Mixed Garden Salad
~Substitute: Beef Barbacoa ($12.50) / Free Range Chili Garlic Chicken Breast ($12.50) / Pork Carnitas ($11.50)
Italian Buffet — $12.00
Free Range Garlic-Herb Chicken Breast with Penne Pasta, Marinara Sauce, Alfredo Sauce, Caesar Salad and Garlic Bread
~Substitute for Penne: Cheese Tortellini ($13.50) / Organic Whole Wheat Penne ($12.50) / Chicken Provolone Ravioli ($15)

Mediterranean Buffet — $11.00
Chicken Souvlaki Skewers Served with Soft Pitas, Hummus, Diced Tomato, Sliced Red Onion, Shredded Lettuce and Tzatziki Sauce
Served with Traditional Greek and Tabbouleh Salads

Stir Fry and Bao Buffet — $11.00
Vegetable Stir Fry with Sticky Rice and Pork Hum Bao
Served with a Spicy Cucumber Salad

Scandinavian Buffet — $12.00
Swedish Meatballs, Red Potatoes, Lingonberry Sauce, Cucumber Salad, Braised Red Cabbage with Caraway and Potato Rolls

NW Buffet — $18.00
Brown Butter Wild Salmon, Green Bean and Potato Salad, Northwest Salad and French Rolls with Butter

Pacific Rim Buffet — $11.00
Teriyaki Chicken, Spicy Vegetable Pot Stickers, Sticky Rice, Spicy Marinated Cucumber Salad, Fresh Orange Wedges and Fortune Cookies

Huli Huli Buffet — $11.00
Huli Huli Chicken, Sweet Potato Wedges, Pineapple Coleslaw, Garden Salad, Soft Hawaiian Rolls and Butter

Mini Sandwich Buffet — $10.00
Create Your Own Mini Sandwiches with Our Versatile Mini Sandwich Buffet. Potato Rolls with Sliced Applegate Farms Ham and Smoked Turkey Breast, Jarlsberg and Tillamook Cheddar
Served with Your Choice of Two Freshly Prepared Salads:

Select Two of the Following Salads

Fresh Whole Fruit
Tim’s Cascade Style Potato Chips
Tossed Green Salad
Spinach Salad
Caesar Salad
Greek Salad
Baby Greens with Hazelnuts and Gorgonzola
Fruit Salad
Lemon Linguine with Fresh Basil
Tortellini Primavera
Linguine with Gorgonzola and Fresh Herbs
Italian Penne Pasta Salad
Penne Primavera with Pesto
Asian Sesame Noodle and Napa Cabbage
Sundried Tomato Pesto Pasta Salad
Caprese Salad with Fresh Mozzarella
SW Corn and Red Pepper Salad
Potato and Green Bean Salad
Taboule Salad
Wild Rice Salad
Farro Salad with Bluebird Farm’s Emmer Farro
Tri Color Caesar Potato Salad
New Potato Salad with Dill, Greek Yogurt and Cucumber
Salad Trio Buffet — $10.00
This Buffet is Versatile and Customizable
Served with Your Choice of Three Salads and Our Signature Bread Basket

Choose One of The Following:
- Tossed Green Salad
- Spinach Salad
- Caesar Salad
- Greek Salad
- Baby Greens with Hazelnuts and Gorgonzola

Choose Two of The Following:
- Asian Sesame Noodle and Napa Cabbage
- Sundried Tomato Pesto Pasta Salad
- Caprese Salad with Fresh Mozzarella
- SW Corn and Red Pepper Salad
- Potato and Green Bean Salad
- Taboule Salad
- Wild Rice Salad
- Farro Salad with Bluebird Farm’s Emmer Farro
- Tri Color Caesar Potato Salad
- New Potato Salad with Dill, Greek Yogurt and Cucumber

Sandwich and Salad Buffet — $11.50
Select Two Sandwiches and Two of the Sides Listed Below.
Groups Larger than 50 May Choose Three Sandwiches or Wraps.
Visit the “Lunch - Sandwiches and Wraps” Section on Pages 11-13 for Selections.

Select Two of the Following Sides:
- Fresh Whole Fruit
- 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
- Farro Salad with Bluebird Farm’s Emmer Farro
- Tri Color Caesar Potato Salad
- New Potato Salad with Dill, Greek Yogurt and Cucumber
- 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
- 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
Picnics and BBQ

Sunday In The Park — $12.00
Hot Or Cold Fried Chicken, Fruit Salad, Green Bean and Potato Salad, Cheese Tortellini
Vegetable Salad and Potato Rolls

Puget Sound — $21.00
Lemon Herb Grilled Salmon, Lemon-Basil Linguine Salad, Garden Salad and Sourdough Rolls

All American BBQ — $11.75
Grilled Angus Burgers, Veggie Burgers and Hot Dogs with Macaroni Salad, Garden Salad and Tim’s® Potato Chips
Served with Lettuce, Onions, Tomatoes, Pickles, Cheese, Ketchup, Mustard and Mayonnaise

Southern BBQ — $15.00
BBQ Chicken Quarters, Pork Ribs, Tossed Green Salad, Traditional Potato Salad, Baked Beans, Coleslaw and Cornbread Muffins – Served with Whipped Butter and Honey

Bratwurst Slider — $10.00
Bratwurst Sliders, Sauerkraut and Whole Grain Mustard
Served with German Potato Salad and Tossed Green Salad

BBQ Pork Sandwich and Coleslaw — $8.00
House Slow Roasted Pulled Pork, House Made Coleslaw, Tossed Green Salad and Tim’s® Potato Chips

Lunch Additions

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Tossed Green Salad</td>
<td>$1.25</td>
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<tr>
<td>Greek Salad</td>
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<tr>
<td>Baby Greens with Hazelnuts</td>
<td>$1.50</td>
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<tr>
<td>Fruit Salad</td>
<td>$2.00</td>
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<tr>
<td>Lemon Linguine with Fresh Basil</td>
<td>$2.00</td>
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<tr>
<td>Tortellini Primavera</td>
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<tr>
<td>Linguine with Gorgonzola</td>
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<tr>
<td>Sticky Rice</td>
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<tr>
<td>Whole Apples</td>
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<tr>
<td>Bananas</td>
<td>$1.25</td>
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<tr>
<td>Oranges</td>
<td>$1.25</td>
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Dinner — Full Service Solutions

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

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

Select a Starter From the Menu Below:

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

Classic Wedge — With Gorgonzola and Thin Sliced Radishes

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

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

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

Beef and Pork Selections

Braised Short Ribs — $19
Served with Mashed Yukon Gold Potatoes and Market Vegetables

Grilled Beef Tenderloin with Caramelized Onions and Crumbled Oregon Blue Cheese — $27
Served with Mashed Yukon Gold Potatoes and Market Vegetables

Grilled Beef Tenderloin with Shiitake Mushrooms and Rosemary — $27
Served with Herb Roasted Fingerling Potatoes and Market Vegetables

Beef Tenderloin with Horseradish Cream — $27
Served with Roasted Mashed Red Bliss Potatoes and Market Vegetables

Sliced Herbed Pork Loin with Lingonberry Sauce — $18
Served with Steamed Red Potatoes in Dill Butter and Market Vegetables

Bacon Wrapped Maple Pork Loin — $18
Served with Mashed Sweet Potatoes and Market Vegetables

Seared Boneless Pork Chop with Soft Polenta — $18
Served with Broccoli Rabe and Crispy Garlic

Chicken Selections

Grilled Chicken Breast with Thyme Gremolata — $16
Free Range Chicken Breast Served with Mashed Yukon Gold Potatoes and Market Vegetable

Chicken Breast with Grilled Polenta and Fennel-Mushroom Salad — $16
Free Range Chicken Breast with Grilled Polenta and Wild Mushroom and Fennel Salad

Chicken Breast with Gorgonzola Ravioli — $16
Free Range Chicken Breast Served with Gorgonzola Ravioli and Sauteed Fresh Spinach

Parmesan Chicken with Lemon-Rosemary Orzo — $16
Parmesan Free Range Chicken Breast and Orzo Served with Grilled Romaine Hearts

Grilled Chicken with Mango Salsa — $16
Grilled Free Range Chicken Breast, Mango Salsa, Garlic-Ginger Jasmine Rice and Market Vegetable

Garlic Herb Marinated Grilled Chicken Breast — $16
Served with Soft Gorgonzola Polenta and Market Vegetable
Seafood Selections

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

Mustard-Butter Salmon with Lingonberries — $21.00
Wild Salmon, Lingonberry Sauce, Steamed Red Potatoes with Dill-Butter and Market Vegetables

Salmon with Lemon Zest, Shallots and Prosciutto Chips — $21.00
Wild Salmon Served with Red Bliss Mashed Potatoes and Market Vegetables

Sesame Crusted Salmon — $21.50
Wild Salmon with a Sesame Seed Crust, Served with Garlic-Ginger Jasmine Rice and Stir Fry Vegetables

Salmon with Lemon Basil Vinaigrette — $22.00
Wild Salmon Served with Yukon Mashed Potatoes and Market Vegetables

Brown Butter Salmon — $21.50
Wild Salmon In Brown Butter with Porcini Sacchettini – Served with Julienne Summer Squash

Grilled Salmon with Horseradish Sour Cream — $22.00
Wild Salmon with Fresh Horseradish and Sour Cream
Served with Roasted Fingerling Potatoes, Sliced Cucumber Salad and Market Vegetable

Vegetarian Selections

Wild Mushroom Ravioli with Fresh Rosemary and Shaved Parmesan — $16.00
Served with Market Vegetable

Soft Gorgonzola Polenta with Garlic Roasted Portobello Mushroom — $17.00
Served with Market Vegetable

Roasted Butternut Squash Ravioli with Caramelized Sweet Onion and Sage — $16.00
Served with Market Vegetable

Grilled Vegetable Napoleon with Fresh Mozzarella — $17.00
Served with Roasted Fingerling Potatoes

Roasted Eggplant, Red Pepper & Mozzarella Ravioli Sun Dried Tomato Pesto and Fresh Basil — $16.00
Served with Market Vegetable

Roasted Stuffed Pepper with Israeli Couscous — $16.00
Served with Julienne Summer Squash
For larger parties and orders placed four or more weeks in advance please inquire about additional dessert menu selections that may be available.

**Premium Desserts**

Chocolate Chocolate Thunder Cake  
$4.25

Flourless Chocolate Torte with Sweetened Whipped Cream and Berries  
$3.00

Fruit Compote  
$2.50

Rustic Ricotta Cheesecake with Berries  
$3.00

Fruit and Cheese Plate  
$3.50
  Selections Vary

Mango Passion Cheesecake  
$4.25

Raspberry and White Chocolate Cheesecake Brulee  
$4.25

Carrot Cake  
$2.75

Pie with Whipped Cream  
$3.00
  Assorted Flavors

Apple Crisp with Whipped Cream  
$2.75

Berry Crisp with Whipped Cream  
$2.75

Scones, Berries and Cream  
$4.00

Chocolate Dipped Strawberries  
$2.00 each
  Seasonal Availability
## Receptions and Breaks

**Elegant Hors D’Oeuvres**

2 dozen minimum order per item

### Asparagus Wrapped in Phyllo with Asiago — $1.75

- Scallops Wrapped in Maple Smoked Bacon — $2.25
- Assorted Mini Quiche — $1.25
- Spanikopita — $1.00
- Beef Empanadas with Sour Cream — $1.25
- SW Vegetable Quesadilla — $1.25
- Shrimp in Katafi — $1.50
- Blue Cheese and Pear Crescent — $1.25
- Mini Pitas with Chicken Tahini Salad — $1.50
- Antipasto Skewers — $1.50
- Angus Beef Sliders — $2.50
- Chilled Shrimp and Cocktail Sauce — $1.00
- Petite Stuffed New Potatoes — $1.25
  - Asiago Cheese, Green Onion and Sour Cream, Bacon and Chive Sour Cream, Smoked Salmon and Dill
- Bruschetta — $1.50
  - Tomato, Basil and Fresh Mozzarella, Goat Cheese with Kalamata Olive and Oregano
- Belgium Endive Leaves — $1.50
  - Herb Lemon Goat Cheese, Oregon Blue With Pear or Dried Cranberry, Herb Cream Cheese
- Mini Croissant Sandwiches — $2.00
  - Fresh Mozzarella, Basil and Roma Tomato, Baby Shrimp, Dill Mayo and Sliced Cucumber, Sliced Ham, Swiss, Fresh Basil and Roma Tomato

## Casual Appetizers

2 dozen minimum order per item

### Sesame Chicken Skewers — $1.50
- Chicken Souvlaki Skewers with Tzatziki — $1.50
- Buffalo Wings with Blue Cheese — $1.50
- Honeystung Wings and Buttermilk Ranch — $1.50
- Chicken Strips with BBQ and Ranch — $1.75
- Spicy Vegetable Potstickers — $1.00

### Pork Potstickers — $1.00
- Shrimp Purses — $0.50
- Crispitos with Sour Cream and Salsa — $1.50
- Tortilla Chips, Salsa and Sour Cream — $1.25
- Vegetable Spring Rolls — $1.25
- Potato Chips and Ranch Dip — $1.00
- Mixed Nuts — $1.00
- Caramel Corn — $1.00
Savory Stationary Displays
24 guests minimum order

Baked Brie in Puff Pastry — $45.00
Served with Red and Green Grapes and Sliced Apples and Crackers (Serves 25)

Raspberry Brie in Phyllo — $40.00
Baked with Organic Raspberry Preserves and Served with Thin Sliced Baguette (Serves 25)

Fig Preserves and Brie in Phyllo — $45.00
Baked with Fig Preserves and Served with Thin Sliced Baguette, Nuts and Grapes (Serves 25)

Norwegian Cheese and Grape Display — $4.50
Featuring Norwegian Ekta Gjetost, Swiss Farmers, Jarlsburg and Havarti Cheeses, Grapes and Rye Crisp Crackers

Artisan Cheese Display — $5.00
Featuring Regional Cheeses from Creameries in Oregon, Washington and California
Served with Grapes, Nuts, Breads and Crackers

Cheese and Apple Display — $3.75
Brie, Tillamook White Cheddar and Gorgonzola Cheeses with Sliced Washington Apples, Grapes, Assorted Flatbreads and Crackers

Cubed Cheese Display — $2.75
Swiss, Cheddar and Pepper Jack Cheese Cubes with Assorted Crackers

Mini Pita Display with Marinated Feta — $4.50
Mini Pita Rounds with Hummus, Baba Ganoush, Marinated Olives and Feta Cheese, Diced Onion, Fresh Tomato and Cucumber

Antipasto Display — $6.00
Marinated Artichoke hearts, Olives, Roasted Red Peppers, Fresh Mozzarella in Pesto, Sliced Provolone, Mortadella and Herb Artisan Salami
Served with Sliced Baguette and Grissini

Dim Sum Display — $4.50
Spicy Vegetable Pot Stickers, Shrimp Pursues, 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
Add Yogurt Dip to Your Fruit Display— $0.50

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
Evening Reception Packages

We are now pleased to offer the following packages for your planning convenience. If you would like to add wine or beer to your event through 208 Garfield please visit our website for details: http://www.plu.edu/catering/alcohol20service/home.php.

Minimum 24 people

- St. Andres Cheese Display, Asparagus wrapped in Phyllo with Asiago Cheese, and Shrimp with Cocktail Sauce — $7.00
- Grilled Vegetable Display, Bruschetta and Sesame Chicken Skewers — $7.00
- Beef Tenderloin Display, St. Andres Cheese Display and Bacon Wrapped Scallops — $9.50
- Cubed Cheese Display, Mixed Nuts and Buffalo Wings — $4.50
- Poached Salmon Display, Mini Quiche and Petite Stuffed New Potatoes — $8.50

Sweet Stationary Displays

- Ice Cream Sundae Bar — $4.00
  Vanilla Ice Cream, Chocolate Syrup, Butterscotch Syrup, Strawberry Syrup, Mini M&M’s, Crushed Oreo and Butterfinger Toppings and Whipped Topping
  (25 Person Minimum)

- S’mores Sundae Bar — $3.50
  Chocolate Ice Cream with Chocolate Syrup, Mini Marshmallows and Graham Cracker Crumbs
  (25 Person Minimum)

- Brownies a La Mode — $3.50
  Rich Chocolate Brownies, Vanilla Ice Cream, Whipped Topping and Sprinkles

- The Caribbean — $3.50
  Lemon Bars, Mini White Chocolate Macadamia Cookies and Fresh Fruit Kabobs

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
- Dilettante Biscotti — $18/Dz
- Assorted Tea Cookies — $12/dz
- Brownie Bites — $3/dz
- Vegan Energy Bars — $18/dz
- Decorate your own Cookie — $12/dz
**Pastry and Baked Good Additions**

- Sliced Assorted Fruit Breads — $14/dz
- Old Fashioned Donuts — $15/dz
- Chocolate Old Fashioned Donuts — $15/dz
- Donut Holes — $3.50/2dz
- Cup Cakes — $27/dz
- Mini Cup Cakes — $21/dz
- Apple Fritters — $18/dz
- Assorted Bagels with Cream Cheese — $20 /dz
- 8 Grain Bagels with Cream Cheese — $20/dz
- Assorted Scones — $15/dz
- Mini Scones — $10/dz
- Fruit Turnovers — $18/dz
- Assorted Muffins — $18 /dz

**Beverages**

**Beverage Stations**

- Seattle’s Best® Coffee
  Service — $15.00 per gallon
  Freshly Brewed Regular or Decaf Seattle’s Best® Coffee, Sugar and Creamer
- Hot Tea Service — $10.00 per gallon
  A Selection of Choice® Organic Teas with Sugar and Lemon
  Iced Tea — $10.00 per Gallon

**Bottled Beverages**

- 20oz Pepsi Soft Drinks — $1.50
- 12oz Sparkling Water — $1.50
- 12 oz Bottled Still Water — $1.00
- 20oz Bottled Still Water — $1.50
- Bottled Orange Juice — $1.75
- Bottled Cranberry Juice — $1.75
- Bottled Apple Juice — $1.75
- Starbucks® Frappuccino — $2.50
- Organic Milk — $1.40
- Organic Chocolate Milk— $1.40
- Vanilla Soy Milk— $1.40
- Chocolate Soy Milk— $1.40

**Punch Style Beverages**

- Fresh Orange Juice — $1.50
- Fresh Lemonade — $1.25
- Cold Apple Cider — $1.25
- Cran-Raspberry Punch — $1.25
- Sparkling Citrus Punch — $1.25
- Milk — $1.25

**Sparkling Ciders**

- Martinellis — $7 Bottle
  Knudsen Apple, Cherry, Cranberry, Pear, Pomegranate, or Raspberry — $8 Bottle

**Hot Beverages**

- Hot Mulled Cider — $1.50
- Hot Chocolate — $1.50
- Individual Cider and Hot Chocolate Packets— $0.75
Sheet Cakes

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

Cake Sizes

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

Cake Flavors

White
Chocolate
Marble
Carrot

Cake Frostings

White Butter Cream
Chocolate Butter Cream
Vanilla Whipped

Cake Fillings

Lemon
Cherry
Strawberry
Raspberry
Custard
Chocolate Fudge
Cream Cheese
Event Planning Tips

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

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