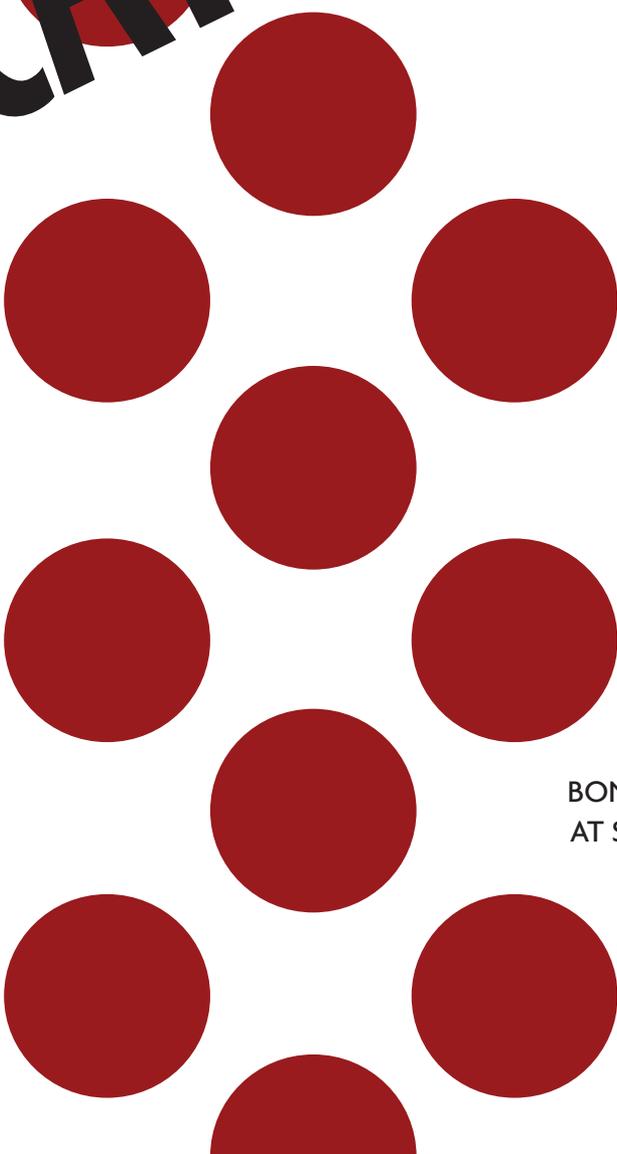


# CATERING



BON APPETIT CATERING  
AT SEATTLE UNIVERSITY

## OUR KITCHEN PRINCIPLES

Bon Appétit Catering services range from small breakfast pastry baskets with fresh brewed coffee to delicious hors d'oeuvres, elegantly served meals and beautiful buffets. Our menu is just a starting point as we specialize in custom built menus for any occasion.

We proudly offer fresh ingredients, creative presentation and professional hands-on service.

Produce is locally grown and organic whenever possible.

Poultry and eggs are always antibiotic free.

Please visit [www.keepantibioticsworking.com](http://www.keepantibioticsworking.com) for additional information.

Shelled eggs are produced cage-free and are certified by Humane Farm Animal Care, Food Alliance or Animal Welfare Approved.

Seafood is purchased only from sustainable sources and adheres to Monterey Bay Aquarium Seafood Watch guidelines.

For more information about the healthy foods that we serve, visit us at [www.bamco.com](http://www.bamco.com).

Bon Appétit Catering at Seattle University

Phone: (206) 296-6312

Email: [catering@seattleu.edu](mailto:catering@seattleu.edu)

901 12th Avenue

Seattle, WA 98122

Office hours: Monday-Friday from 8:00am to 4:30pm

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## **PLANNING YOUR SPECIAL EVENT**

Bon Appétit is proud to be the exclusive provider of food and beverage service at Seattle University. We will gladly work with you to create a customized menu that fits your needs.

### **RESERVATIONS AND ROOM SET-UP**

Arrangements regarding room reservations, set-up, audio-visual equipment, and all non-food and beverage needs should be directed to Seattle University's Conference and Event Services (CES). Contact CES at (206) 296-5620 or [rooms@seattleu.edu](mailto:rooms@seattleu.edu)

### **EVENT INFORMATION**

Event organizer name and event host (if different)

Event date

Event location

Delivery time

Clean-up time

Number of guests

China and linen needs, if applicable

Billing information or budget number

### **GUARANTEES AND DEADLINES**

All orders must be placed at least one week in advance.

Orders are only guaranteed when we receive the billing information and/or budget number PRIOR to the event date.

All non-university affiliated events require a 50% deposit of the event's projected cost at least one week prior to the event date.

Catering orders are ONLY confirmed when you receive a confirmation email from Bon Appétit. No email=no confirmed event.

Last minute changes and orders placed within 2 full business days of your event will incur an additional 20% service charge. Options may be limited.

**PLEASE ALSO NOTE THE FOLLOWING:**

There is a minimum charge of \$30.00 before Washington state sales tax. Clients will be charged for the guaranteed number of guests or the actual number in attendance, whichever is greater.

Revisions to the guest count, food/beverage quantities, or additional services must be submitted at least 2 full business days prior to the event to avoid the 20% late charge. Larger parties may require more than the 2 business day advance notice.

Cancellations must be submitted in writing and charges are determined as follows:

One week prior to event	no charge
3 to 5 full business days prior	50% charge
0 to 2 full business days prior	full price

**“GREEN” CATERING OPTIONS**

Bon Appétit Management Company continues to provide premier service as an onsite restaurant company known for its culinary expertise and commitment to socially responsible practices.

**THE FOLLOWING SUSTAINABLE PRACTICES ARE OUR STANDARD**

All disposable products are made from compostable plant-based materials. Over 40% of our food is sourced locally, supporting over 20 local farmers and producers. Seafood meets Monterey Bay Aquarium Seafood Watch guidelines ([www.seafoodwatch.org](http://www.seafoodwatch.org)). Baked goods use local, sustainably grown grain and all fresh produce comes from North America.

We now offer Fair Trade Certified coffee, in addition to locally owned and operated Caffé Vita coffee, as part of our continuing effort to support sustainable agriculture.

Seattle University no longer sells bottled water on campus. The most sustainable water option is to serve tap water in a dispenser, which is provided free of charge and included with most catering orders.

We offer reusable china instead of compostable products. Complimentary china service is offered for events held in the Student Center. Events held in other campus buildings are charged transportation and washing fees. We highly recommend adding a server to your event if china is used for 30 guests or more. Please refer to the *Additional Services* section for more information.

If you feel your event requires a boxed lunch, we have created a bagged lunch option that produces less waste. Please refer to the *Lunch* section for more information.

Though compostable to-go containers are available upon request, the greenest option is to bring your own to-go containers so you and your guests can take home any leftover food.

Compost bins are available for your guests' used cups, plates, napkins and cutlery. Contact your event coordinator at Conference and Event Services to request extra compost bins for larger events. Smaller events can utilize existing compost bins at your event's location.

As part of our commitment to sustainability, we belong to the Food Recovery Network – an organization that unites students and fights hunger by recovering excess food that would otherwise go to waste and donating it to people in need. Please contact us if you are interested in contributing to this cause.

We offer vegetarian and vegan selections in order to lower our carbon footprint. Visit our website to learn more about how choosing low carbon foods can reduce greenhouse gas emissions at [www.eatlowcarbon.org](http://www.eatlowcarbon.org). Refer to each section in the menu for a larger variety of these available options.

Noted symbols:

vg = vegan   v = vegetarian

## **ADDITIONAL SERVICES**

### **CHINA SERVICE**

In keeping with our commitment to sustainability, all events held in the Student Center are served on china (free of charge and upon request). All other campus locations utilize compostable ware unless china is ordered for an additional charge. Large events may require china and/or glassware to be rented from an external vendor if the necessary quantity exceeds our inventory.

Campion Ballroom and Casey Building:

2.75 for full china service

1.85 for reception china service

1.30 for coffee and continental breakfast china service

All other campus locations:

4.20 for full china service

2.90 for reception china service

1.95 for coffee and continental breakfast china service

Glassware for alcoholic beverages can be provided for an additional charge.

These charges help defray the cost of transportation and ware washing. Please contact Catering for additional information.

### **LINEN SERVICE**

Linens for all buffet and bar tables are complimentary. Additional linens and table skirts are based on availability and are subject to additional charges. Specialty linens may need to be rented for an additional charge.

17.85 per skirt

7.35 per linen

2.65 per person for full linen service with tablecloths and linen napkins for each guest

## **SERVICE CHARGES**

All menu prices reflect buffet-style service except for Express orders.

Further services can be ordered for an additional charge.

1.75 per place setting for pre-set china and beverages

1.75 per silverware roll-up

2.30 per place setting for pre-set cold meals

6.25 per person for full table service (required for served meals)

31.50 per hour for each additional server with a two hour minimum

36.75 per hour for each chef with a two hour minimum. Chefs are available for exhibition or carving stations.

*Service ware that is not accounted for at the end of the event may be charged to the client.*

## **ALCOHOL AND BAR SERVICE**

In order to serve alcohol on campus, all clients must first contact Conference and Event Services at (206) 296-5620 to obtain an Alcohol Service Request Form. A signed temporary banquet permit is required at your event.

Seattle University allows wine and beer to be served on campus with an approved Alcohol Service Request Form and Washington State Banquet Permit. "BYOB" events, beer kegs, and hard liquor are not permitted on campus. Please contact Conference and Event Services for more information.

Seattle University and Washington state law require a licensed Bon Appétit staff member to serve alcohol at any on-campus event\*. Clients are responsible for purchasing all alcoholic beverages as Bon Appétit is unable to provide alcohol.

Bartenders are available for \$31.50 per hour with a minimum of three hours per bartender. One hour set-up and one hour clean-up will be included in the three-hour minimum. We recommend one bartender for every 75 guests.

Standard bar service is required for all events with alcohol. This service includes an assortment of non-alcoholic beverages, disposable cups, and bar equipment. Glassware is available for an additional charge.

Alcohol may be delivered to the catering department two days prior to the

event for chilling and transportation. Alcohol must be picked up within two business days following the event, or it will be discarded. There is no charge for storage services if you deliver and pick up your alcoholic beverages within these timeframes. We are happy to arrange for the pick-up of alcoholic beverages for your event from your on-campus office for a service charge of \$26.80 per event. Remaining unopened bottles will be returned to you the following business day (on-campus locations only).

*\*Bon Appétit staff members are prohibited by state law from serving alcoholic beverages at events without posted temporary permits.*

Bartender	31.50 per hour
Bar service with compostable ware	2.00 per person
Bar service with glassware	3.05 per person
Alcohol pick-up and drop-off	26.80

## **BILLING INFORMATION**

### **UNIVERSITY AFFILIATED CATERING**

All on-campus billing is invoiced through our Bon Appétit office. Our accounting office can be reached at (206) 296-6310. Each individual Seattle University department or club will be invoiced by their particular university budget number unless stated otherwise. **A budget number must be provided prior to the event date or services will not be guaranteed.**

### **NON-UNIVERSITY AFFILIATED CATERING**

Catering that is not sponsored or guaranteed by the university requires a 50% deposit of the event's projected cost at least one week prior to the event date. The balance must be paid in full on or before the day of the event, unless other arrangements have been made. Bon Appétit accepts checks, Visa and MasterCard only. Please make checks payable to Bon Appétit with reference to your catering reservation number when sending payment by mail. Our mailing address is:

Bon Appétit  
ATTN: Catering  
901 12th Avenue  
Seattle, WA 98122

### **OFF-PREMISES CATERING**

At this time we do not offer catering for off-campus locations. Non-university entities may pick up an express order from our kitchen in the Student Center. Express options may be limited. Please contact our catering office at (206) 296-6312, or email us at [catering@seattleu.edu](mailto:catering@seattleu.edu) for additional information.

## **BEVERAGES**

Priced per person.

### **Caffé Vita Coffee Service**

Regular and decaffeinated coffee with assorted teas.

Starbucks fair trade coffee available upon request.

2.95

### **Refresh Coffee Service**

Recommended every 3 hours

1.95

### **Hot Apple Cider**

1.80

### **Hot Cocoa**

1.85

### **Assorted Bottled Juices**

2.40

### **Fruit Punch**

1.65

### **Lemonade**

1.65

### **Seasonal Lemonade**

2.25

### **Iced Tea**

1.65

### **Assorted Sodas**

1.95

**Sparkling Mineral Waters**

2.15

**Seasonal Agua Fresca**

1.50

**Sparkling Cider**

7.95 per 750ml bottle

**Iced Water**

25.50 delivery fee for events with iced water only

## **BREAKFAST**

Includes coffee service, bottled juices and iced water. Priced per person.

### **CONTINENTAL BREAKFAST**

Minimum of 6.

#### **S.U. Continental**

Assorted pastries.

8.70

#### **The Euro**

Sliced baguettes, mini croissants, brie and seasonal fruit.

9.20

#### **Healthy Start**

Build your own yogurt parfait.

Bowls of lowfat vanilla yogurt, house-made granola and seasonal fruit.

8.70

### **HOT BREAKFAST**

Minimum of 10.

#### **Belltown**

Choice of house-made french toast or pancakes with butter, maple syrup, scrambled cage-free eggs and sausage.

11.05

Add whipped cream and strawberry compote.

2.60

#### **Elliott Bay**

Scrambled cage-free eggs, breakfast potatoes, pastries and your choice of bacon or sausage.

13.60

Vegan option: tofu, vegan sausage and vegan cheese scramble.

14.45

Add omelet-style toppings:

Sautéed mushrooms and onions, shredded cheddar cheese, fresh salsa, sour cream or diced bell peppers.

0.80 per topping

**Lake Union**

Choice of seasonal individual mini quiches or frittatas, roasted potatoes and seasonal fruit.

16.30

**Green Lake**

Breakfast burritos with cage-free eggs, crispy potatoes and Tillamook cheddar cheese. Includes seasonal fruit.

12.90

Add bacon.

0.60

Vegan option: tofu, vegan sausage and vegan cheese scramble.

14.45

**Breakfast Bagel Sandwiches**

Cage-free eggs and tillamook cheddar cheese. Includes seasonal fruit.

11.05

Add bacon.

0.60

## BREAKFAST UPGRADES

### Assorted Pastry Basket

24.70 dozen

### Assorted Bagels

Includes cream cheese, butter and jam.

25.75 dozen full-size | 11.95 dozen mini

### Mighty-O Doughnuts (vg)

2 dozen minimum

26.80 dozen

### Breakfast Breads

20.95 dozen

### Coffee Cakes

20.95 dozen

### House-made Cinnamon Rolls

24.70 dozen

### House-made Granola Breakfast Cookies (vg)

2.80 each

### Seasonal Whole Fruit

1.75 each

### Assorted Yogurts

3.35 each

### Seasonal Fresh Fruit Platter

Small	(12-20 servings)	54.00
Medium	(20-30 servings)	80.00
Large	(30-40 servings)	105.00

## LUNCH

### PIZZA

16" pizzas - 8 slices per pie. Recommended 2 slices per person with minimum of 6 people.

#### Pizza Party

Includes choice of whole pizzas, green salad, choice of cookies or brownies and choice of beverage.

13.60 person

Choice of toppings:

Pepperoni

Hawaiian

Supreme with pepperoni, red onions, bell peppers, mushrooms and black olives

Meat-lovers

Chicken, bacon, ranch

Vegetarian combo (v)

Four cheese and zesty tomato sauce (v)

Vegan pepperoni with vegan cheese (vg)

#### A La Carte Pizzas

Salad, dessert and beverages are not included.

21.25 each

### KETTLE

Minimum of 10. Priced per person.

Choose from the following:

Tomato basil (vg)      Chili (beef, chicken or vegan)

Minestrone (vg)      Clam chowder

Beef and barley

#### Kettle A La Carte

Includes bowl of house-made soup, rolls and butter.

4.90

#### Kettle Combo

Includes cup of soup, rolls and butter, green salad and choice of beverage.

10.70

### **Soup And Sandwich Combo**

Includes half classic deli sandwich, cup of soup and choice of beverage.

11.15

### **Add a Side Salad:**

Mixed greens salad with choice of dressing

Pasta salad

Potato salad **(vg)**

Tabbouleh salad **(vg)**

Seasonal fruit salad

4.15

### **DELI**

All deli selections include a choice of fresh mixed green or pasta salad, choice of cookies or brownies and choice of beverage. Options made without gluten-containing ingredients available upon request.

Minimum of 6.

### **Build Your Own Sandwich Buffet**

Assortment of turkey, roast beef, ham, fresh vegetable garnishes, sliced cheeses, assorted breads and condiments.

15.25 person

### **Gyros**

Lettuce, red onions, tomatoes, feta cheese and tzatziki sauce wrapped in pita bread. Boxed option includes chips and whole fruit.

Choice of chicken, ground lamb or falafel **(v)** or **(vg)**.

15.25 person | 16.30 boxed

### **Classic Deli Sandwiches**

Pre-made sandwiches on whole wheat or classic white bread, topped with lettuce and tomato. Boxed option includes condiments and a choice of chips or whole fruit.

Maximum of 4 sandwich filling options:

Choice of roast beef and cheddar, ham and swiss, turkey and provolone, tuna salad, or hummus and cucumber **(vg)**.

13.15 person | 14.20 boxed

## Signature Sandwiches

Pre-made sandwiches on your choice of **one** bread type. Boxed option includes chips and whole fruit.

Bread type	Buffet	Boxed
Wrap	15.25	16.30
Ciabatta	15.25	16.30
Baguette	15.50	16.50

Maximum of 4 signature sandwich filling options:

### Pork

Bacon, lettuce, tomato and roasted garlic mayo.

Black forest ham, salami, pepperoni, provolone, pepperoncini, tomatoes, red onion, lettuce and red wine vinegar.

### Turkey

Roasted turkey, brie, lettuce and cranberry chutney.

Smoked turkey, pepper jack, roasted red pepper, red onion, lettuce and avocado cilantro mayo.

### Chicken

Chicken, parmesan, provolone, tomato, lettuce and caesar dressing.

Chicken, provolone, tomato, lettuce and pesto mayo.

### Vegetarian/Vegan

Roasted red pepper hummus, sautéed mushroom, tomato, red onion, spinach and avocado mayo (**vg**).

Balsamic marinated portobello mushroom, red onion, arugula and roasted garlic mayo (**vg**).

### Other

Natural angus roast beef, tillamook cheddar, sun-dried tomato, caramelized onion, spring mix and horseradish mayo.

Chipotle spiced wild salmon, bacon, tomato, lettuce and avocado mayo.

## GARDEN SALADS

Includes rolls and butter, cookies or brownies, and choice of beverage.

Minimum of 6.

### Classic Cobb Salad

Romaine lettuce, avocado, roasted chicken breast, hard boiled cage-free eggs, bacon, tomato, bleu cheese and white balsamic vinaigrette.

18.15 person | 19.20 boxed

### **Fresh Spinach Salad**

Bacon, red onion, hard boiled cage-free eggs, sliced mushrooms, roasted beets, bleu cheese and honey mustard dressing.

13.15 person | 14.20 boxed

Add roasted chicken breast or Oregon Bay Shrimp.

16.50 person | 17.20 boxed

Add grilled wild salmon.

17.20 person | 18.25 boxed

### **Caesar Salad**

Romaine lettuce, tomato, parmesan cheese, croutons and house-made caesar dressing (v).

12.35 person | 13.40 boxed

Add roasted chicken breast or Oregon Bay Shrimp.

15.35 person | 16.40 boxed

Add grilled wild salmon.

16.40 person | 17.45 boxed

### **Vietnamese Bun Cha**

Chilled rice vermicelli topped with grilled pork, carrots and daikon radish.

12.50 person | 13.55 boxed

### **Crunchy Asian Salad**

Mixed greens, edamame, toasted almonds, mandarin oranges, wonton strips, red pepper, green onions and soy ginger vinaigrette (vg).

14.45 person | 15.50 boxed

Add roasted chicken breast or Oregon Bay Shrimp.

17.45 person | 18.50 boxed

### **Emerald City Salad**

Mixed greens, seasonal vegetables, organic quinoa, sunflower seeds and green goddess dressing (vg).

13.40 person | 14.45 boxed

## **BACKYARD BARBECUE**

A chef will barbecue at outdoor event sites for 50 or more guests. Smaller parties may add a chef attended barbecue for \$36.75 per hour, with a two hour minimum. Minimum of 6 people.

The backyard barbecue includes hamburgers, hot dogs, vegetable burgers, cheeses, vegetable garnishes, condiments, potato salad, green salad, choice of cookies or brownies and choice of beverage. Buns made without gluten-containing ingredients available upon request.

15.00 person

## **SNACKS**

### **Truffled Popcorn**

2.50

### **Onion Garlic Foccacia**

3.00

### **Seasonal Pinwheels**

Chef's choice of meat

18.85 dozen

Chef's choice vegetarian

16.75 dozen

### **House Fried Potato Chips**

Choice of house-made French onion dip or cheddar bacon dip.

3.45 person

### **Tortilla Chips And House-made Salsa**

3.45 person

Add house-made guacamole.

1.95 person

### **Hawk Mix**

Chex™, pretzels, mixed nuts, goldfish and house seasoning.

3.20 person

### **Soft Pretzels**

Choice of Beecher's cheese sauce or stone-ground honey mustard.

2.50 person

### **Mixed Nuts**

1.75 person

### **Pretzels**

1.70 person

## HORS D'OEUVRES

### Vegetable Crudité

Includes hummus (vg) and pesto ranch dip

Small (12-20 servings) 46.00

Medium (20-30 servings) 66.00

Large (30-40 servings) 92.00

### Reception Fruit Platter

Small (12-20 servings) 57.00

Medium (20-30 servings) 82.00

Large (30-40 servings) 108.00

### Reception Cheese Platter

Includes gourmet rustic crackers

Small (12-20 servings) 98.00

Medium (20-30 servings) 139.00

Large (30-40 servings) 185.00

### Antipasti Platter

Variety of local charcuterie, roasted and pickled vegetables, and local cheeses

Small (20-30 servings) 165.00

Medium (30-40 servings) 231.00

Large (40-50 servings) 294.00

### Assorted Crackers And Spreads

Choose 2 of the following spreads:

Warm southwest chicken dip

Warm crab and artichoke dip

Spinach artichoke dip (v)

Fromage blanc with local honey and pistachios (v)

Baba ghanoush (vg)

Green garbanzo hummus (vg)

Small (12-20 servings) 62.00

Medium (20-30 servings) 92.00

Large (30-40 servings) 118.00

## **Chicken**

Rosemary garlic chicken skewers with lemon aioli	20.95 dozen
Spicy chicken empanadas with salsa verde	20.50 dozen
Turkey “pot pie” tartlet with lemon crème fraiche	19.50 dozen
Thai chicken meatballs with nuoc cham	13.95 dozen
Maple chicken sliders with apple butter and celery slaw	19.50 dozen

## **Beef And Pork**

Barbecue smoked pork sliders with apple slaw	19.45 dozen
Beef empanadas with golden raisins	19.50 dozen
Herbed polenta cakes with braised beef short rib	18.00 dozen
Spicy lamb meatballs with date and pomegranate molasses	15.00 dozen
Mini beef sliders on King’s Hawaiian with American cheese	19.50 dozen

## **Seafood**

Za’atar rubbed salmon satay with pickled lemon	23.00 dozen
Prawn skewers marinated in capers, celery, and onion	23.00 dozen
Togarashi spiced rice chips with seared tuna	20.00 dozen
Buckwheat blini with smoked salmon and pickled shallots	20.00 dozen

## **Vegetarian And Vegan**

Caprese skewers with mozzarella, tomato and basil (v)	17.35 dozen
Gourgeres (v)	16.00 dozen
Lasagna cups (v)	17.00 dozen
Spanish tortilla with pepper relish (v)	18.00 dozen
Endive spears with fromage blanc and grapefruit supreme (v)	17.00 dozen
Toast points with smoked feta spread and house pickles (v)	17.00 dozen
Sage and apple stuffing bites (v)	18.00 dozen
Vegan tofu banh mi sliders (vg)	19.00 dozen
Cucumber cups with quinoa tabbouleh (vg)	16.00 dozen
Black bean and sweet potato taquitos with avocado lime dipping sauce (vg)	18.40 dozen
Roasted brussels sprout and potato skewers with warm sherry vinaigrette (vg)	16.00 dozen

## THE MAIN COURSE

Please contact Catering office to inquire about our seasonal menu for your event. Except for the Burrito Builder, all entrées include artisan bread, butter, seasonal mixed greens salad, dessert and choice of beverage. We require a minimum of 6 people per entrée selection. Priced per person.

Additional options are available upon request for guests with dietary restrictions.

## GLOBAL

### Burrito Builder

Includes tortilla chips and salsa, rice, beans (vg), Mexican wedding cookies and choice of beverage. Choice of seasoned shredded chicken or ground beef, salsa, cheese, lettuce, sour cream and flour tortillas.

16.30

### Herb Roasted Chicken

Draper Valley chicken, house-made gravy and seasonal sides.

18.50

### Chicken Argentina

Grilled chicken with house-made chimichurri sauce, sweet potato purée and roasted vegetables.

21.80

### Murg Makhani

Butter chicken with basmati rice, naan bread and seasonal vegetables.

16.30

### Slow Roasted Pork Shoulder

With achiote and orange glaze.

24.00

### Red Wine Braised Brisket

Beef brisket cooked slowly in red wine and tomatoes.

26.00

### Soy Glazed Steelhead

With daikon radish.

*market price*

**Paella**

Chorizo, chicken, shrimp, and vegetables, with seasonal vegetable side.  
Must be ordered in quantities of 10, 20, or 40  
19.00

**Moussaka**

Beef and eggplant casserole.  
16.50

**Portobello Pie (v)**

Puff pastry with roasted vegetables, bistro cheese, vegetarian demi-glaze and seasonal side.  
18.85

**Paneer Masala (v)**

Basmati rice, naan bread and seasonable vegetables.  
14.80

**Pesto Grilled Portobello Mushroom (v)**

With salsa and seasonal sides.  
18.10

**Curried Eggplant (vg)**

With tomatoes and basil.  
16.00

**Ratatouille (vg)**

Vegetable casserole with zucchini, summer squash, eggplant and tomato.  
17.00

**Balsamic Grilled Portobello Mushroom (vg)**

With salsa and seasonal sides.  
18.10

**Grilled Vegetable Kabobs (vg)**

House-made chimichurri sauce with wild rice pilaf.  
17.60

## **PASTA**

Includes breadsticks, caesar salad, lemon curd mascarpone cupcakes and choice of beverage. Minimum of 6. Priced per person.

Add meatballs, chicken or Italian sausage links	3.30
Upgrade to Cucina Fresca cheese tortellini or seasonal ravioli	2.25
Options made without gluten-containing ingredients	2.05

### **Pasta Beef Bolognese**

Choice of penne, gemelli, or whole grain penne.

15.00

### **Pasta Marinara (vg)**

Choice of penne, gemelli, or whole grain penne.

14.45

### **Strozzapreti Pomodoro (vg)**

Roasted tomatoes, garlic, basil and extra virgin olive oil.

16.30

### **Campanelle (v)**

With roasted red pepper and almonds.

17.00

### **Linguine (v)**

With capers and green olive sauce.

16.00

## **EAST WIND**

Includes choice of brown rice or jasmine rice, crunchy Asian salad, almond cookies and choice of beverage. Minimum of 6. Priced per person.

### **Teriyaki**

Tofu (vg) 14.70

Chicken 14.70

### **Thai Grilled Chicken**

Sweet chili glaze.

15.70

### **Thai Vegetable Curry (vg)**

Seasonal vegetables with yellow curry sauce.

15.50

Add tofu (vg) or chicken.

16.55

### **Thai Marinated Tofu (vg)**

17.00

### **Cashew Tofu (vg) or Chicken**

16.55

## DESSERTS

Options made vegan and without gluten-containing ingredients are available upon request.

### Fresh Baked Cookies

1.75

### House-made Brownies

2.15

### Seasonal Sugar Cookies

With royal icing

2.50

### Gourmet Dessert Bars

2.80

### Coconut Macaroons

2.50

### Cupcakes

3.00 (1 dozen minimum)

### Strawberry Mochi

3.55 (2 dozen minimum)

### Cannolis

3.35

### Tarts

Choice of lemon meringue, chocolate caramel, seasonal fresh fruit.

4.15

### Individual Pies

Choice of apple, chocolate cream, pecan, banana cream, coconut cream, key lime, peanut butter, seasonal.

3.10 (1 dozen minimum)

**Cakes**

Choice of red velvet with cream cheese frosting, carrot cake, blackberry white chocolate layer cake, chocolate mousse.

4.15 (1 dozen minimum)

**Cheesecakes**

Choice of nutella, traditional with berry topping, seasonal.

4.15 (1 dozen minimum)

**Profiteroles**

Choice of chocolate cream, vanilla cream, whipped cream.

3.70 (1 dozen minimum)

**PETITES**

2 dozen minimum

**Mini Cookies**

1.00

**Mini Tarts**

3.20

**Mini Cupcakes**

2.25

**Handmade Artisan Truffles**

1.85

## SPECIALTY DESSERTS

### Whole Pies

Serves approximately 8.

Choice of apple, chocolate cream, pecan, banana cream, coconut cream, key lime, peanut butter, or seasonal.

21.80

### Custom Cakes

Custom made cakes are available upon request. Prices may vary based on décor and complexity.

Cake flavors: white, yellow, chocolate, carrot, marble, or red velvet.

Buttercream frosting: cream cheese, chocolate, vanilla, raspberry, strawberry, or mocha.

Quarter sheet cake (serves approximately 20) 29.95

Half sheet cake (serves approximately 40) 51.75

Full sheet cake (serves approximately 80) 92.35

Add 13.15 for cakes made vegan or without gluten-containing ingredients.

## **EXPRESS**

The express options listed below are available for pick-up only. Express orders do not include carts, catering equipment, assisted service, and water service. All orders will be boxed and ready for pick-up at the catering office.

### **BEVERAGE**

#### **Coffee Express**

Choice of regular or decaf Caffé Vita coffee.

Includes 15-cup disposable container with condiments.

14.95 per box

### **BREAKFAST**

Priced per dozen.

#### **Assorted Pastry Basket**

20.50

#### **Assorted Bagels**

Includes cream cheese, butter and jam.

21.30 full-size | 7.75 mini

#### **Mighty-O Donuts (vg)**

(2 dozen minimum)

22.60

#### **Breakfast Breads**

16.75

#### **Coffee Cakes**

16.75

#### **House-made Cinnamon Rolls**

20.50

## **DELI**

Priced per boxed meal.

### **Classic Deli Sandwiches**

Includes condiments, chips or whole fruit, cookies or brownies, canned or bottled beverage. See page 14 for sandwich options.

10.00

### **Signature Sandwiches**

Includes chips, whole fruit, cookies or brownies, canned or bottled beverage. See page 15 for sandwich options.

Wrap 12.10

Ciabatta 12.10

Baguette 12.40

## **GARDEN SALADS**

Includes rolls and butter, cookies or brownies, canned or bottled beverage. See page 16 for ingredients.

### **Fresh Spinach Salad**

10.00

Add roasted chicken breast or Oregon Bay Shrimp.

13.00

Add grilled wild salmon.

14.05

### **Classic Cobb Salad**

15.00

### **Caesar Salad (v)**

9.20

Add roasted chicken breast or Oregon Bay Shrimp.

12.20

Add grilled wild salmon.

13.25

**Crunchy Asian Salad (vg)**

11.30

Add roasted chicken breast or Oregon Bay Shrimp.

14.30

**Emerald City Salad (vg)**

10.25

**Vietnamese Bun Cha**

9.35

**PIZZA**

See page 13 for toppings.

17.00 each