UNIVERSITY of PUGET SOUND
2007
Catering Menu
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Breakfast Buffets

All Breakfast Buffets served with freshly brewed regular, decaffeinated coffee, assorted teas with lemons and chilled juices.

Fresh cut fruit may be added for $1.50 Per Person

**Continental** ................................................................. $5.25 Per Person
Includes: Assorted Fresh Bagels, Muffins and Pastries, served with Cream Cheese and Butter.

**The Cascade** ............................................................. $6.95 Per Person
Includes: Assorted Fresh Bagels, Muffins and Pastries, served with Cream Cheese and Butter.

Select one (served frittata style):
- Broccoli and Mushrooms
- Ham and Cheese
- Denver Style (Ham, Cheese, Bell Peppers, and Onions)

Select one:
- Crisp Bacon Strips
- Sliced Grilled Ham
- Sausage Links

**The Logger** ................................................................. $7.95 Per Person
Includes: Assorted Fresh Bagels, Muffins and Pastries, served with Cream Cheese and Butter.

Select one:
- Denver Style Eggs
- Scrambled Eggs
- Vegetarian Frittata

Select one:
- Crisp Bacon
- Grilled Ham
- Sausage Links

Select one:
- Hash browns
- Hearty O’Brien potatoes
- Home-style potatoes

Select one:
- French Toast
- Pancakes

Breakfast may be served plated for an additional $1.00 per person.
Beverages

Regular & Decaf Coffee .................................................. $12.00 Per Gallon or $7.00 Per Air Pot

Hot Water ........................................................................ $6.00 Per Gallon or $5.00 Per Air Pot
Includes: Assorted Tea Bags & Lemons

Gourmet Coffee Service ................................................... $25.00 Per Gallon
Includes: Regular and decaffeinated coffees, Herbal Teas, Cocoa, Rock Candy Cinnamon, Nutmeg, Chocolate Shavings, Whipped topping, and Dilettante Chocolate-Covered beans

Hot chocolate or Hot Cider .............................................. $9.00 Per Gallon or $8.00 Per Air Pot

Iced tea ............................................................................. $9.00 Per Gallon or $7.00 Per Carafe

Juices: Orange, Apple or Cranberry ............................... $15.00 Per Gallon or $11.00 Per Carafe

Fruit Punch or Lemonade ................................................. $9.00 Per Gallon or $7.00 Per Carafe

Specialty Punch Guava, Cranberry, Apricot ................. $10.00 Per Gallon

Bottled Juices ................................................................. $1.75 Each

Assorted Snapple & Arizona Beverages ............... $2.25 Each

1 Liter Bottled Water ....................................................... $1.75 Each

Perrier Sparkling Water .................................................. $1.25 Each

Canned Soft Drinks or ½ liter bottled water ............. $0.85 Each

Milk (half pint boxes) ..................................................... $0.80 Each
## Bakery

<table>
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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Fresh Bagels with cream cheese</td>
<td>$16.50 Per Dozen or $1.50 Each</td>
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<tr>
<td>Mini Muffins</td>
<td>$8.50 Per Dozen</td>
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<tr>
<td>Muffins</td>
<td>$19.25 Per Dozen or $1.75 Each</td>
</tr>
<tr>
<td>Doughnuts/Sweet rolls</td>
<td>$10.95 Per Dozen or $1.00 Each</td>
</tr>
<tr>
<td>Fruit Danish</td>
<td>$12.95 Per Dozen</td>
</tr>
<tr>
<td>Fruit bread (16 slices)</td>
<td>$9.00 Per Loaf</td>
</tr>
<tr>
<td>Coffee Cake (16 slices)</td>
<td>$9.00 Per Loaf</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$7.95 Per Dozen</td>
</tr>
<tr>
<td>Brownies</td>
<td>$9.00 Per Dozen</td>
</tr>
</tbody>
</table>
**Buffets will require a minimum of 10 people for orders and Buffets may be ordered during the dinner period for an additional $2.00 per person**

**Deli Buffet**

- Deli Meats:
  - Ham
  - Turkey
  - Roast Beef
  - May substitute Chicken Salad, Egg Salad, or Hummus

- Cheese Tray: Cheddar and Swiss

- Assorted Breads and Rolls:
  - Includes Mayonnaise, Mustard, Lettuce, and Tomatoes

**Salad Buffet**

- Two salads
  - $9.95 Per Person
- Three salads
  - $10.50 Per Person

- Salads—select two or three:
  - Tossed Assorted Greens Salad with Assorted Dressings
  - Rotini Pasta with Fresh Vegetables
  - Couscous Salad with Crisp Pea Pods and Assorted Peppers
  - Caesar Salad
  - Chicken Caesar Salad
  - Fresh Melon and Berry Salad
  - Mediterranean Chicken Salad
  - Rolls and butter
Lunch Buffets & Soups Cont.

**Pasta Buffet:** ................................................................. $10.95 Per Person
Includes Tossed Green Salad with Assorted Dressings and a Seasonal Vegetable blend and Garlic Bread
Select One:
- Vegetarian Spinach and Mushroom Lasagna
- Meat Lasagna or
- Penne & Fettuccini Pasta with Marinara, Meat, and Alfredo Sauces

**Fiesta Buffet:** ................................................................. $10.95 Per Person
Includes Tossed Green Salad with Assorted Dressings, Spanish Rice, Refried Beans, Shredded Lettuce, Salsa, Guacamole, and Sour Cream
Select One: Flour or Corn Tortilla
Select One: additional $1.00 per person for both items
- Shredded Chicken
- Seasoned Beef

**All Buffets served with:**
Dessert (choose one): Brownies or Cookies
Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea, or Lemonade

**Soup of the Day** ................................................................. $2.00 Per Person
Selections:
- Garden Vegetable (vegetarian)
- Chicken Noodle
- Clam Chowder
- Minnesota Wild Rice,
- Tomato Basil
- Red Pepper Bisque
- Creamy Mushroom
- Baked Potato
Luncheon Salads
& Box Lunches

**If ordering for less than six, please make only one selection. All meals are preset. For served meals, add $3.00 per person.**

- **Grilled Chicken Caesar Salad:** $9.25 Per Person
  Grilled Boneless Breast of Chicken atop Crisp Romaine Lettuce, Garnished with Fresh Shredded Parmesan Cheese, Seasoned Croutons and Caesar Dressing

- **Chicken Breast with Feta on Wild Greens:** $9.25 Per Person
  Grilled Breast of Chicken with Crumbled Feta Cheese, served on a Bed of Wild Greens with Bread

- **Mediterranean Chicken Salad:** $9.25 Per Person
  Fresh Greens Topped with Grilled Chicken Breast, Black Olives, Bell Peppers, and Feta Cheese; Topped with a Balsamic Vinaigrette

- **NEW! Baked Salmon Salad:** $12.45 Per Person
  Fresh Spring Mixed Greens with Grilled Salmon Served Cold and Topped with a Mango Chutney

- **Salad Nicoise:** $10.50 Per Person
  Fresh Ahi Yellow Fin Tuna served Cold on a Bed of Greens Alongside New Potatoes, Hard-Boiled Egg, and French-Cut Green Beans Tossed in Lemon Vinaigrette

- **NEW! Wil’danjou Salad:** $8.75 Per Person
  A Blend of Wild Spring Mix Greens Tossed with a Walnut Oil and Balsamic Vinaigrette. Dressing and Cajun Spiced Walnuts, Garnished with Juliannne Anjou Pears, and Reggiano Parmesan Cheese.

- **NEW! Black Tiger Prawn & Avocado Salad:** $10.50 Per Person
  Fresh Baby Spinach Leaves Topped with Poached and Chilled Black Tiger Prawns and Sliced Avocado Halves. Garnish with Tomato, Lemon, Black Olives, Sliced Cucumber, Fresh Edible Flowers, and served with a Cucumber Ginger Vinaigrette.
**New!** Stuffed Avocado Salad……………………………….. $ 9.25 Per Person
Half Avocado Peeled and Split, Stuffed with your choice of Bay Shrimp or Chicken Salad, Served on a Small Bed of Wild Spring Mix and Garnished with Fresh Fruit.

**Boxed Lunches**

**Basic Boxed Lunch:..........................................................** $ 7.95 Per Person
**Basic Sandwich...............................................................** $ 5.95
A Sandwich with your choice of Filling, Chips, Whole Fruit, Cookie, and a Soft Drink or Bottled Water.

**Filling Selections:**
- Turkey
- Roast Beef
- Ham
- Tuna
- Veggie

**Bread Selections:**
- Wheat
- White
- Rye
- Sourdough
- Multigrain

**Premium Boxed Lunch:..................................................** $10.50 Per Person
**Premium Sandwich.........................................................** $ 7.95 Each
Any of the Following Sandwiches with Pasta or Potato Salad, Fruit Cup, Brownie, and a Soft Drink or Bottled Water

**Premium Sandwich Selections:**

**Italian Focaccia Sandwich:** Wedges of Freshly Baked, Herbed Focaccia stacked with Italian Meats, Cheeses, Lettuce, and Tomato

**Roasted Vegetable Focaccia:** Garden Fresh Vegetables Seasoned and Roasted with Garlic and Olive Oil served on Focaccia

**Tarragon Chicken Salad Croissant:** Creamy Chicken Salad Seasoned with Fresh Tarragon, served with Tossed Side Salad

**New!** **Grilled Mediterranean Sandwich:** Grilled Breast of Chicken served with Sun Dried Tomatoes, Goat Cheese, Caramelized Onions and Fresh Spinach on a Baguette
Lunch & Dinner Entrees

Entrées All buffets include a choice of salad and starch (see choices at the end of the entrée selections), with Chef’s seasonal vegetables, rolls, butter, tea, and freshly brewed regular and decaffeinated coffees. Buffets are preset. For served events, add $2.00 per person.

**Beef:**

**Blackened Rib Eye:** Rib eye steak seasoned with our own extra tasty sauce.

**Prime Rib of Beef served with Au Jus:** Slow Roasted to Medium Rare with Horseradish on the Side.

Luncheon .......................................................... $14.95 Per Person
Dinner .................................................................... $15.95 Per Person

**Fresh Fish:**

**Baked Salmon Filets:** Salmon Filet Baked with White Wine sauce.

**Baked Halibut:** Halibut Filets Baked and Served with Mango Salsa.

**NEW! Sweet Potato Crusted Halibut Filet:** Braised in Seasoned Fish Stock and Riesling Wine, Topped with Pineapple Mango Salsa

**Logger Baked Salmon:** Fresh Salmon Marinated in Brown Sugar, Soy Sauce, and Spices, then Baked to Perfection.

Luncheon .......................................................... $14.95 Per Person
Dinner .................................................................... $15.95 Per Person

**Pork:**

**Northwest Stuffed Pork Loin:** Porcini, Crimini, and Shiitake Mushrooms in Bread Stuffing with Leeks and Sage.

**NEW! Sautéed Pork Medallions:** Two 4oz Medallions Sautéed with Olive Oil and Butter, Shallots, and Garlic. Deglazed with Calvados Brandy and Sliced Granny Smith Apples

Luncheon .......................................................... $13.95 Per Person
Dinner .................................................................... $14.95 Per Person
Entrées All buffets include a choice of salad and starch (see choices at the end of the entrée selections), with Chef’s seasonal vegetables, rolls, butter, tea, and freshly brewed regular and decaffeinated coffees. Buffets are preset. For served events, add $2.00 per person.

Chicken:

Breast of Chicken with Mandarin Oranges and Almonds: Chicken Breast Floured, Grilled, and Topped with a Sweet and Tangy Mandarin Sauce. Garnished with Slices of Orange and Almonds.

Chicken Parmesan: Chicken Breast Breaded with Flour, Eggs, Panko, and Parmesan Cheese.

**NEW! Sicilian Stuffed Chicken Breast:** Chicken breast Stuffed with Fresh Spinach, Sun Dried Tomato, and Feta Cheese. Brushed with Rosemary Oil and Pan Roasted. Topped with a Roasted Garlic Béchamel Sauce.

**NEW! Crusted Gorgonzola Chicken:** Chicken Breast Pan Seared and Roasted, Topped with a Walnut and Gorgonzola Crust. Served with a Marsala Wine and Crimini Mushroom Sauce.

**NEW! Chicken Piccata:** Chicken Breast Marinated with Fresh Rosemary, Garlic, and Lemon Zest. Pan Roasted with Button Mushrooms and Artichokes, Topped with a Lemon Caper Butter Sauce.

**NEW! Chicken Calvados:** Sautéed Chicken Breast with Olive Oil, Butter, Shallots, and Garlic. Deglazed with Calvados Brandy and Sliced Granny Smith Apples. Can Substitute Apples with Shiitake Mushrooms on Request.

Chicken Marsala: Grilled Boneless Chicken Breast in a Traditional Marsala Wine Sauce.

Breast of Chicken with Tarragon Cream Sauce: Chicken Breast Floured, Grilled, and Finished with a Light Tarragon Cream Sauce.

Luncheon.................................................................................................................................$12.95 Per Person
Dinner.................................................................................................................................$13.95 Per Person
Lunch & Dinner Entrees Cont.

Entrées All buffets include a choice of salad and starch (see choices at the end of the entrée selections), with Chef’s seasonal vegetables, rolls, butter, tea, and freshly brewed regular and decaffeinated coffees. Buffets are preset. For served events, add $2.00 per person.

Vegetarian Entrees:

Mediterranean Linguini:
Choice Blend of Mediterranean Style Vegetables Sautéed in Olive Oil and Garlic, served with Fresh Linguini and Parmesan.

Stuffed Portobello Mushroom:
Portobello Mushroom Stuffed with a Mixture of Pecans, Fresh Herbs, and Seasoned Bread Crumbs.

Fried Risotto Cakes with Red Onion Coulis:
Arborio Rice Fried in Olive Oil, served with a Sweet & Tart Red Onion Coulis.

Vegetarian Spinach and Mushroom Lasagna:
Lasagna Baked with Ricotta, Mozzarella, and Cheddar Cheeses, served with Baguette or Garlic Bread.

Luncheon………………………………………………………………. $10.95 Per Person
Dinner……………………………………………………………………  $12.95 Per Person

Buffet Accompaniments

Salad Selections—select one
- Tossed greens with Cherry Tomatoes, Cucumbers, and Assorted Dressings (includes Ranch & Italian)
- Caesar Salad
- Fresh Spinach with Assorted Dressings

Starch Selections—select one
- Roasted Orzo with Garlic & Herbs
- Risotto with Onions, White Wine, and Sun Dried Tomatoes
- Wild Rice Blend Pilaf
- Roasted Red and Yellow Potatoes
- Garlic Mashed Potatoes
Receptions
Specialty Trays

**Deli Meat Tray:**
(includes sliced ham, turkey, roast beef, rolls, and condiments)
Small (serves 25) ................................................................. $ 51.00
Medium (serves 60) .............................................................. $112.00
Large (serves 80) ................................................................. $154.00

**Domestic Cheese Tray with assorted crackers:**
Small (serves 25) ................................................................. $ 40.00
Medium (serves 60) .............................................................. $ 85.00
Large (serves 80) ................................................................. $110.00

**Imported Cheese Tray with assorted breads & crackers:**
Small (serves 25) ................................................................. $ 50.00
Medium (serves 60) .............................................................. $105.00
Large (serves 80) ................................................................. $135.00

**Vegetable Tray with Dip:**
Small (serves 25) ................................................................. $ 27.00
Medium (serves 60) .............................................................. $ 52.00
Large (serves 80) ................................................................. $ 70.00

**Marinated Vegetable Tray:**
All marinated, cooked, and served chilled
Small (serves 25) ................................................................. $ 30.00
Medium (serves 60) .............................................................. $ 55.00
Large (serves 80) ................................................................. $ 75.00

**Seasonal Fresh-cut Fruit Tray:**
Fruit for Twelve ................................................................. $ 30.00
Small (serves 25) ................................................................. $ 48.00
Medium (serves 60) .............................................................. $ 88.00
Large (serves 80) ................................................................. $105.00
Seasonal Fruit & Domestic Cheese Tray:
Custom Tray ................................................................. $2.50 per person
Medium (serves 50) ....................................................... $88.00
Large (serves 80) ......................................................... $115.00

Seasonal Fruit & Imported Cheese Tray:
Custom Tray ................................................................. $3.00 per person
Medium (serves 50) ....................................................... $102.00
Large (serves 80) ......................................................... $132.00

Fresh Fruit Skewer Tray (100 per tray) ....................... $145.00

Antipasto Platter:
Includes smoked gouda and provolone cheeses, prosciutto, salami, olives, artichokes, and marinated vegetables.
Small (serves 25) ........................................................... $50.00
Medium (serves 60) ....................................................... $110.00
Large (serves 80) .......................................................... $150.00

Seven Layer Mexican Dip Served with tortilla chips
Small (serves up to 20) ................................................... $26.95
Large (serves up to 40) .................................................. $43.00

Carving Station: Served with assorted dinner rolls, Mayonnaise, Mustard, and Creamy Horseradish Sauce or Cranberry Sauce.
Whole Roast Tom Turkey (Serves 25) ......................... $95.00
Whole Glazed Ham (Serves 25) .................................... $65.00
Roast Tenderloin of Beef (Serves 25) ......................... $225.00
Roast Top Round of Beef (Serves 40) ......................... $250.00
Carving Attendant ....................................................... $20.00 per hour
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Baked Brie en Croute (serves 30-35 people)</td>
<td>$48.00</td>
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<tr>
<td>Chicken Satays with peanut sauce</td>
<td>$29.00</td>
</tr>
<tr>
<td>Coconut Prawns with plum sauce</td>
<td>$55.00</td>
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<tr>
<td>Crabmeat Stuffed Mushrooms</td>
<td>$29.00</td>
</tr>
<tr>
<td>Fondue, Chocolate Includes sweet bread and fruit</td>
<td>$29.95</td>
</tr>
<tr>
<td>New! Chicken Drummettes with appropriate dips</td>
<td>$29.00</td>
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<tr>
<td>Cajun Spice, Teriyaki, BBQ, Spicy, Seasoned, Sweet &amp; Sour</td>
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<tr>
<td>New! Seasoned Chicken Strips</td>
<td>$31.00</td>
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<tr>
<td>with Honey Mustard or BBQ Sauce</td>
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<tr>
<td>Mini Lemon Grass Crab Cakes with aioli sauce</td>
<td>$55.00</td>
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<tr>
<td>New! Andouille Sausage in puff pastry</td>
<td>$25.00</td>
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<tr>
<td>New! Red Onion Stuffed Lamb</td>
<td>$40.00</td>
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<tr>
<td>with Moroccan Yogurt Sauce</td>
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<tr>
<td>New! Dates stuffed w/Parmesan, wrapped in bacon</td>
<td>$28.00</td>
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<tr>
<td>Assorted Mini Quiches</td>
<td>$25.00</td>
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<tr>
<td>Mini Shrimp Risotto Cakes</td>
<td>$55.00</td>
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<tr>
<td>Olive and Artichoke Stuffed Mushrooms</td>
<td>$27.00</td>
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<tr>
<td>Spanakopita</td>
<td>$27.00</td>
</tr>
<tr>
<td>Spring Rolls</td>
<td>$30.00</td>
</tr>
<tr>
<td>with sweet &amp; sour sauce</td>
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</tbody>
</table>
Olive and Artichoke Stuffed Mushrooms ........................................ $27.00
Spanakopita .................................................................................... $27.00
Spring Rolls .................................................................................. $30.00
with sweet & sour sauce
Sweet and Sour Meatballs ............................................................ $25.00
Vegetarian Pot Stickers ................................................................. $30.00
Chocolate Covered Strawberries ................................................ $28.00

**NEW!** Hot Crab Dip ............................................................... $22.00
with Sliced Baguettes and Assorted Crackers

**NEW!** Hot Spinach & Artichoke Dip ........................................ $17.00
with Sliced Baguettes and Assorted Crackers
Cold Hors d’oeuvres

**Specialty Trays** *(priced per 25 pieces)*

Artichoke Cheese Bake ................................................................. $32.00

**Brie Wheel** with Crackers, Garnished with Grapes ......................... $32.95

**NEW!** Beef En Croute with Bearnaise Sauce ..................................... $30.00

Bruschetta, Olive & Walnut .............................................................. $29.00

Bruschetta, Roasted Red Peppers, Red Onions, Gorgonzola ................. $29.00

Bruschetta, Tomato, Basil, Feta ....................................................... $29.00

**NEW! Canapés,**
- Smoked Salmon & Cream Cheese with Garlic & Dill .......................... $30.00
- Fresh Basil Pesto Mixed with Cream Cheese .................................... $30.00
- Sun Dried Tomato Mixed with Cream Cheese .................................... $30.00
- Crab meat, Roasted Garlic, & Dill Mixed with Cream Cheese .......... $30.00
- Minced Bay Shrimp with Lemon, Mayo & Dill ................................. $30.00
- Smoked Ham with Honey & Dijon Mayo ......................................... $30.00
- Roasted Chicken Mixed with Herb Mayo & Topped with Almonds ........ $30.00
- Minced Roasted Red Pepper & Fresh Cilantro with Cream Cheese .. $30.00

**Vegan**
- Hummus with Chopped Artichokes, Roasted Red Pepper & Egg Plant, Caramelized Onions, Seasoned with Fresh Herbs & Spices Drizzled with Balsamic Mayo ................ $29.00
- Marinated sliced Roma Tomato with Fresh Mozzarella Drizzled with Sweet Basil Vinaigrette ......................................................... $29.00

Crabmeat Stuffed Mushrooms ....................................................... $29.00

Finger Sandwiches *(Chicken, Tuna, and Egg Salad) ....................... $25.00
Cold Hors d’oeuvres Cont.

Specialty Trays (priced per 25 pieces)

Olive and Artichoke Stuffed Mushrooms.......................... $27.00

Smoked or Poached Salmon............................................. Market
Whole, Decorated, served with Crackers

Prawn Platter (with zesty cocktail sauce)............................ $55.00

NEW! Tartlets
- Caramelized Onion with Cream Cheese.......................... $30.00
- Sun Dried Tomato with Basil Ricotta............................. $30.00
- Herb Chicken Salad.................................................. $30.00
- Minced Bay Shrimp with Curry Mayo............................ $30.00
- Roast Turkey with Cranberry Cream Cheese.................. $30.00

Mini Wraps........................................................................ $27.00

NEW! - Caesar Wrap—Grilled Chicken, Crisp Romaine, Parmesan
    Cheese and Caesar Dressing
- Turkey Wrap—Breast of Turkey, Lettuce, Tomato, Cranberry
    and Cream Cheese

NEW! - Veggie Wrap—Hummus, Tomatoes, Sweet Onions, Olives,
    Feta and Crisp Romaine
Bulk Chips with Dip........................................................................................................... $ 3.50 Per Pound
Chips and Salsa (serves 16)............................................................................................ $19.95 Per Order
Chex Mix.......................................................................................................................... $ 3.95 Per Pound
Mixed Nuts...................................................................................................................... $ 6.95 Per Pound
Pretzels............................................................................................................................ $2.90 Per Pound
Assorted Yogurt ............................................................................................................ $1.00 Each
Whole Fresh Fruit .......................................................................................................... $0.80 Each
Maui Chips ..................................................................................................................... $1.00 Each
Assorted Cookies .......................................................................................................... $7.95 Per Dozen
Gourmet Cookies .......................................................................................................... $12.95 Per Dozen
Brownies ......................................................................................................................... $9.00 Per Dozen
Hot Pretzels with mustard or cheese sauce ................................................................. $15.00 Per Dozen
Desserts

Dessert Buffets .................................................................................. $5.50 Per Person
Includes your choice of three of the following desserts:
- Colossal Carrot Cake
- New York Style Cheesecake
- Angel Food Cake with Blueberry or Strawberry Fruit Topping
- Chocolate Cake
- Strawberry Shortcake
- Deep Dish Apple Pie

A choice of two beverages is also included.

Ice Cream Sundae Bar ................................................................. $4.50 Per Person
Vanilla Ice Cream, Caramel, Strawberry, Chocolate toppings, Whipped
Topping, Nuts, Candy Sprinkles, and Maraschino cherries.

Ice Cream .................................................................................. $3.00 Per Person
Vanilla, Chocolate, Strawberry, Chocolate Fudge, Chocolate
Cheesecake, Chocolate Chip Mint

A la carte:

Angel Food or Pound Cake ........................................................... $2.25 Each
with Strawberry Topping and Whipped Cream...

New York Style Cheesecake ......................................................... $2.25 Each
with topping

White Chocolate Mousse Cup .................................................... $2.75 Each
with Raspberry Coulis

Chocolate Mousse Towers ......................................................... $3.25 Each
Chocolate Pear, Triple Chocolate, Wild Berry, or Chocolate Truffle

Lemon Mousse .......................................................................... $2.75 Each
in a Chocolate Victorian Cup

Sorbet with Pirouette Cookie ....................................................... $2.25 Each

Cherry Pie .................................................................................. $2.25 Each

Apple Crisp a la mode ................................................................. $2.75 Each

Colossal Carrot Cake ................................................................. $2.75 Each

Chocolate Blackout Torte Cake ................................................. $2.75 Each

Tiramisu ................................................................................... $3.25 Each

Tower of Power Cheesecake ...................................................... $3.25 Each

Key Lime Cheesecake ............................................................... $3.25 Each
Barbecue Menu

**Paper Products, Charcoal, Lighter Fluid, and Plastic Utensils are already included in the price! If you prefer china table settings, please add $1.00 to the cost of each entrée.**

**Hamburgers, Hot Dogs, or Garden Burgers (includes condiments) …… $9.50**
- Cheese may be added at an additional charge of $1.00 per person

Grilled Chicken Breast ................................................................. $10.50

Grilled Salmon Fillet ................................................................. $14.95

**Sides** - choose three
- Tossed Greens with Assorted Dressings
- Potato Salad
- Pasta Salad
- Chips
- Marinated, Grilled Vegetables
- Baked Beans
- Corn on the Cob

**Beverages:**
- Regular and Decaffeinated Coffees and Ice Water are included.

Choose one additional beverage:
- Fruit Punch
- Lemonade
- Iced Tea
- Assorted Soft Drinks are available (additional cost of $0.85 each)

**Dessert:** An Assortment of Cookies and/or Brownies.
# Miscellaneous

**Linen Service:**
We provide white linens for Buffets and Break Services. If you should like additional linens or colored linen for non-food tables, the following charges apply:

<table>
<thead>
<tr>
<th>Item</th>
<th>Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>White Tablecloth</strong></td>
<td>$5.00 Each</td>
</tr>
<tr>
<td>Sizes: 54&quot; x 54&quot;, 54&quot; x 90&quot;, 54&quot; x 120&quot;, 64&quot; x 64&quot;, 72&quot; x 72&quot;, 85&quot; x 85&quot;</td>
<td></td>
</tr>
<tr>
<td><strong>Colored Tablecloth</strong></td>
<td>$6.00 Each</td>
</tr>
<tr>
<td>Sizes: 54&quot; x 54&quot;, 54&quot; x 90&quot;, 54&quot; x 120&quot;, 64&quot; x 64&quot;, 72&quot; x 72&quot;, 85&quot; x 85&quot;</td>
<td></td>
</tr>
<tr>
<td>Colors: Black, Burgundy, Ivory</td>
<td></td>
</tr>
<tr>
<td><strong>Napkins</strong></td>
<td>$0.50 Each</td>
</tr>
<tr>
<td><strong>Colored Napkins</strong></td>
<td>$0.75 Each</td>
</tr>
<tr>
<td>Colors: Black, Ivory, Red, Burgundy, Navy, Green</td>
<td></td>
</tr>
<tr>
<td><strong>Skirting</strong>—Black, Burgundy, White</td>
<td>$15.00 Each</td>
</tr>
</tbody>
</table>

**Any selections outside our inventory will be at an “at cost” pricing through Superior Linen.**

**Table Service:**

<table>
<thead>
<tr>
<th>Item</th>
<th>Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mirrors</strong></td>
<td>$2.00 Each</td>
</tr>
<tr>
<td><strong>Votives &amp; Hurricanes</strong></td>
<td>$2.00 Each</td>
</tr>
<tr>
<td><strong>Bud Vases</strong></td>
<td>$1.00 Each</td>
</tr>
<tr>
<td><strong>China service outside Wheelock</strong></td>
<td>$0.50 Per Setting</td>
</tr>
<tr>
<td><strong>Glassware</strong></td>
<td>$0.25 Each</td>
</tr>
<tr>
<td><strong>Plastic knives, forks, or spoons</strong></td>
<td>$1.20 Per Dozen</td>
</tr>
<tr>
<td><strong>Plastic cups (7oz)</strong></td>
<td>$1.20 Per Dozen</td>
</tr>
<tr>
<td><strong>Paper soup bowls (12oz)</strong></td>
<td>$1.75 Per Dozen</td>
</tr>
<tr>
<td><strong>Small paper plates</strong></td>
<td>$1.20 Per Dozen</td>
</tr>
<tr>
<td><strong>Large paper plates</strong></td>
<td>$2.50 Per Dozen</td>
</tr>
</tbody>
</table>

**Labor Service:**

<table>
<thead>
<tr>
<th>Service</th>
<th>Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additional service staff:</td>
<td>$20.00 Per Hour</td>
</tr>
<tr>
<td>beyond normal staffing guidelines for event</td>
<td></td>
</tr>
<tr>
<td><strong>Service Staff for non-food events &amp; rental setup</strong></td>
<td>$20.00 Per Hour</td>
</tr>
<tr>
<td><strong>Bartender</strong></td>
<td>$20.00 Per Hour</td>
</tr>
</tbody>
</table>

**1 hour minimum for setup & teardown **

**Glassware is included in bartender fee**
Contact Information

Phillip Wells: Catering Manager
Phone: 253.879.3262
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Deana Felt Griffin: Catering Lead
Phone: 253.255.3070

Whispi Batinovich: Catering Lead
Phone: 253.302.9993

Linda Devenny: Catering Lead
Phone: 253.255.3068

Office Hours of Operation: Monday thru Friday, 8:30am until 4:30pm