UNIVERSITY of PUGET SOUND

Provisions:
The way dining is supposed to be

Catering Brochure
2005-2006

prices effective until June 30, 2006
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University of Puget Sound
Dining and Conference Services
1500 North Warner Street
Tacoma, WA 98416 - 1079
253.879.3263
catering@ups.edu
Hot Beverages

Gourmet Coffee Service

Regular and decaffeinated coffees, herbal teas, cocoa, rock candy, cinnamon, nutmeg, chocolate shavings, whipped topping, and Dilettante chocolate-covered coffee beans.

$17.00
Gallon

Service includes condiments, cups, napkins, and stirrers.

Serving Size

One gallon serves up to twenty.
One air pot serves up to ten.
One carafe serves up to eight.

Cold Beverages

Iced Tea
$9.00 Gallon
$7.00 Carafe

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

Fruit Punch or Lemonade
$9.00 Gallon
$7.00 Carafe

Specialty Punch
$10.00 Gallon

Bottled Juices

Puget Sound Bottled Water
$1.75 Each

Canned Soft Drinks or 1/2 Liter Bottled Water
$0.85 Each

Milk (half-pint boxes)
$0.80 Each
Break Services

- Assorted Cookies: $7.95 dozen
- Fresh Bagels with Cream Cheese: $16.50 dozen, $1.50 each
- Mini Muffins: $9.00 dozen
- Jan's Famous Coffee Cake: $8.50 dozen, $1.75 each
- Whole Fruit Muffins: $0.80 each
- Doughnuts/Sweet Rolls: $10.95 dozen, $1.00 each
- Brownies: $9.00 dozen
- Mini Desserts: $12.95 dozen
- Fruit Danish: $15.50 dozen
- Fruit Bread (16 slices): $12.50 dozen
- Dessert Bars: $39.99 - 1/2 Sheet
  $79.99 - Full Sheet
  72 hour notice required
  1/2 Sheet serves 36
  Full Sheet serves 72

Decorated Sheet Cake
Continental
Assorted fresh bagels, muffins, and pastries, served with cream cheese and sweet butter

Breakfast Buffets
All breakfast selections are served with chilled juices, assorted teas with lemon slices, and freshly brewed regular and decaffeinated coffees.

(Fresh cut fruit may be added for $1.50 per person)
Breakfast may be served plated for an additional $1.20 per person

$5.25 / person

The Cascade
(Includes assorted muffins, danish, and breakfast breads)

Select One:
(served frittata or quiche style)
Broccoli and Mushrooms
Ham and Cheese
Denver Style
(Ham, Cheese, Bell Peppers, and Onions)
Lorraine
(Onions, Bacon, and Swiss Cheese)

Select One:
Crisp Bacon Strips
Sliced Grilled Ham
Sausage Links

$6.95 / person

The Logger
(Includes assorted muffins, pastries, and breakfast breads)

Select One:
Vegetable Omelet
Scrambled Eggs
Denver Style Eggs

Select One:
Crisp Bacon
Grilled Ham
Sausage Links

Select One:
Hearty O'Brien potatoes
Homestyle Potatoes
Hash Browns

Select One:
French Toast
Pancakes

$7.95 / person
Receptions

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

Cheese and Cracker Tray

- Small (serves 25) $40.00
- Medium (serves 60) $65.00
- Large (serves 80) $88.00

Vegetable Tray with Dip

- Small (serves 25) $27.00
- Medium (serves 60) $52.00
- Large (serves 80) $67.00

Fresh-cut Fruit Tray

- Medium (serves 60) $65.00
- Large (serves 80) $88.00

Vegetable Still Life

- Medium (serves 60) $65.00
- Large (serves 80) $88.00

Still Life with Fruit & Cheese

- Medium (serves 60) $65.00
- Large (serves 80) $88.00

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
Receptions

Butler’s Turkey Wraps $27.00

Chicken Satays $29.00
(with peanut sauce)

Hot Wings $29.00
(with ranch dip & celery)

Coconut Prawns $55.00
(with plum sauce)

Meat Rollups $27.00

Mini Crab Cakes $50.00
(with aioli sauce)

Assorted Mini Quiches $25.00

Mini Shrimp Risotto Cakes $55.00

Quesadillas $25.00
(shrimp chili & jack cheese)

Prawn Platter $55.00
(with zesty cocktail sauce)

Spanakopita $27.00

Spring Rolls $30.00
(with plum sauce)

Sweet and Sour Meatballs $25.00

Vegetarian Pot Stickers $30.00

Chocolate Covered Strawberries $28.00

Hors D’Oeuvre
Priced Per 25 Pieces

Assorted Canapés
Shrimp $30.00

Cucumbers with
Salmon Mousse $27.00

Finger Sandwiches
(Chicken, Tuna, and Egg Salad) $25.00

Stuffed Mushrooms

Olive and Artichoke $27.00

Crabmeat $29.00

Bruschettas

Olive & Walnut

Roasted Red Peppers, Red Onions, and Gorgonzola

Northwest Mushroom

Asparagus Parmesan Pastry Rolls

Tomato, Basil, & Feta

Your choice, $28.00
Receptions

Cheese or Chocolate Fondue
Choose our melted cheese or bittersweet chocolate fondue at your next special event! It's perfect for bread, vegetables, and fruit. Full, rich taste and exciting to eat; try it today!

25 Pieces $29.95

Hors D'Oeuvre
(continued)
Priced Per 25 Pieces

Artichoke Cheese Bake $32.00

Baked Brie en croute $48.00
(serves 30-35)

Brie Wheel $32.95
(with crackers, garnished with grapes)

Party Snacks

Bulk Chips With Dip $3.50 per pound

Chips and Salsa $19.95
(serves 16)

Chex Mix $3.95 per pound

Mixed Nuts $6.95 per pound

Pretzels $2.90 per pound

Smoked or Poached Salmon $26.95
(whole, decorated, served with crackers)

Seven Layer Mexican Dip $43.00
(served with tortilla chips)
Small (serves up to 20)
Large (serves up to 40)
Lunch Buffets

The Deli Buffet includes an assorted meat and cheese tray, assorted breads, two salads, and brownies or cookies.

The Salad Buffet includes salad selections, rolls, and brownies or cookies.

Deli Buffet
$10.50 / Person

Salads (choose two):
- Tossed green salad with assorted dressings
- Pasta salad with fresh veggies & sun-dried tomatoes
- Potato Salad
- Fruit Salad
- Broccoli Salad
- Zesty Coleslaw

Deli Meats
- Ham, turkey, roast beef (may substitute: chicken salad, egg salad, or hummus)
- Cheese Tray (Cheddar & Swiss)
- Assorted Breads and Rolls

Salad Buffets

Two Salads - $9.95 / Person
Three Salads - $10.50 / Person

Tossed assorted greens salad with assorted dressings
- Angel hair pasta with fresh vegetables
- Asian pasta salad
- Couscous salad with crisp pea pods and assorted peppers
- Caesar salad
- Chicken Caesar salad
- Fresh melon and berry salad
- Marinated garden vegetable salad
- Mediterranean chicken salad

Soup of the Day

Add $2.00 per person
- Garden Vegetable (vegetarian)
- Chicken Noodle
- Clam Chowder (Fridays only)

Includes mayonnaise, mustard, lettuce, and tomatoes
Luncheon Salads

Grilled Chicken Caesar Salad
Grilled boneless breast of chicken atop crisp romaine lettuce, garnished with fresh shredded Parmesan cheese, seasoned croutons, and Caesar dressing
$9.25

Chicken Breast with Feta on Wild Greens
Grilled breast of chicken with crumbled Feta cheese, served on a bed of wild greens with a bread
$9.25

Mediterranean Chicken Salad
Fresh greens topped with grilled chicken breast, black olives, bell peppers, and Feta cheese; topped with a balsamic vinaigrette
$9.25

Salad Nicoise
Fresh ahi yellowfin tuna served on a bed of greens alongside new potatoes, hard-boiled egg, and French-cut green beans tossed in a lemon vinaigrette
$10.50

Marinated Flank Steak Salad
Flank steak grilled in a red wine ginger marinade with roasted peppers and onions topped with a red wine dijon vinaigrette
$10.50

Veggie Pleasure Salad
Black bean salad, fruit salad, and pasta salad
$8.75

Vegetarian Options:
Fresh Mozzarella and Cherry Tomato Salad
Juicy cherry tomatoes and tender, fresh mozzarella in a basil balsamic vinaigrette

Boxed Lunches
Any of the following three sandwiches with pasta or potato salad, fruit cup, brownie, and a soft drink or bottled water
$10.50

Basic Boxed Lunch
A sandwich with your choice of filling, chips, whole fruit, cookie, and a soft drink or bottled water
Filling choices: Turkey, Roast Beef, Ham, Tuna, or Veggie
Bread: Wheat, White, Rye, Sourdough, or Multigrain
$7.95

Italian Focaccia Sandwich
Wedges of freshly baked, herbed focaccia stacked with Italian meats, cheeses, lettuce, and tomato, served with pasta salad and a fruit wedge

Roasted Vegetable Focaccia
Garden fresh vegetables seasoned and roasted with garlic and olive oil served on focaccia with pasta salad and a fruit wedge

Tarragon Chicken Salad Croissant
Creamy chicken salad seasoned with fresh tarragon, served with side salad and fruit garnish
**Buffets**

Entrées

All buffets include rolls, butter, tea, and freshly brewed regular and decaffeinated coffees. Buffets are preset. For served events, add $2.00 per person.

**House Specialty**

Chicken & Veal Sausage with Northwest Chutney

Luncheon $16.00

Dinner $17.00

**Pork**

Luncheon $14.95

Dinner $15.95

Northwest Stuffed Pork Loin
Porcini, Crimini, and Shitake Mushrooms in a Bread Stuffing with Leeks and Sage

**Chicken**

Luncheon $12.95

Dinner $13.95

Breast of Chicken with Mandarin Oranges and Almonds
Chicken breast flouroured, grilled, and topped with a sweet and tangy mandarin sauce, garnished with slices of orange and almonds

Chicken à la Parmigiana
Chicken breast breaded with flour, eggs, panko, and Parmesan cheese

Chicken Marsala
Grilled boneless chicken breast in a traditional Marsala wine sauce

Breast of Chicken with Tarragon Cream Sauce
Chicken breast flouroured, grilled, and finished with a light tarragon cream sauce

Blackened Chicken Breast
In Champagne Sauce
Chicken breast flouroured, grilled, and finished with a champagne sauce

**Beef**

Luncheon $13.95

Dinner $14.95

Oven-Roasted Beef
Bottom Round
Cooked to a medium-rare, served with beef gravy and horseradish on the side

Blackened Rib Eye
Rib eye steak seasoned with our own extra tasty sauce described here

Grilled New York Strip Steak
Served medium-rare with your favorite steak sauces

Prime Rib of Beef
Served au jus
Slow roasted to medium rare with horseradish on the side

**Fresh Fish**

Luncheon $13.95

Dinner $14.95

Baked Salmon Filets
Salmon filet baked with white wine sauce

Baked Salmon with Sour Cream Dressing
Salmon filets lightly seasoned and baked with a sour cream dressing

Baked Halibut
Halibut filets baked and served with mango salsa

Logger Baked Salmon
Fresh salmon marinated in brown sugar, soy sauce, and spices, then baked to perfection

Poached Salmon with Red Pepper Sauce
Poached salmon complemented by a delicate sauce of cream, white wine, and sweet red pepper
Buffets
Continued

Accompaniments
Select Two
Fresh Steamed Broccoli
Roasted Vegetable Blend
Zucchini Medley
Steamed Sugar Snap Peas
Glazed Carrots
with Lime and Cilantro
Steamed Asparagus
with Lemon Wedge
Haricots Verts
French Cut Greens
with Pecan Butter
Couscous
with Red and Green Peppers, and Parsley
Risotto
with Onions, White Wine, and Sun-Dried Tomatoes
Wild Rice Blend Pilaf
Orzo
with Fresh Herbs and Garlic
Roasted Red & Yellow Potatoes
Country-Style Mashed Potatoes
White Cheddar Mashed Potatoes
Mashed Sweet Potatoes
(seasonal)

Salad Selections
Select One
Tossed Greens with Assorted Dressings
Pasta Salad
Northwest Waldorf Salad
Caesar Salad
Fresh Spinach with Assorted Dressings
Barbecue Menu

- Hamburgers, Hot Dogs, or Garden Burgers (includes condiments) - $9.50
- Sizzling New York Steak - $14.95
- Grilled Chicken Breast - $10.50
- Grilled Salmon Filet
  Barbecue salmon marinated in brown sugar, soy sauce, and spices - $14.95

Sides
Choose Three:
- Tossed Greens with Assorted Dressings
- Potato Salad
- Pasta Salad
- Chips
- Marinated, Grilled Vegetables
- Baked Beans
- Corn on the Cob

Fruit Punch
Lemonade
Iced Tea

Beverages
Regular and decaffeinated coffees, and iced water are included. Choose one additional beverage:

- Assorted soft drinks are available at an additional cost of 25¢ each.

Dessert
An assortment of cookies and brownies
International Entrees

Pasta
Vegetarian Spinach and Mushroom Lasagna
Angel Hair Pasta
Fettuccini Noodles
Rotini Pasta
*Sauces - Marinara, Meat Sauce, Alfredo, or Pesto
Served with a Roasted Vegetable Blend

Fiesta Bar
Choice of Flour or Corn Tortilla
Shredded Chicken or Beef
Spanish Rice
Refried Beans
Includes lettuce, tomatoes, cheese, salsa, guacamole and sour cream

NEW!
Arroza Banda en Paella
Saffron Rice
with Shrimp, Chicken, Chickpeas,
Peas & Carrots, and Tomatoes

Stir-Fry
Beef or Chicken
Traditional Blend of Fresh Vegetables
Served with a Mild Szechwan Sauce
Sticky Rice
Chow Mein Noodles
Fortune Cookie

Lunch - $10.95
Dinner - $12.95
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

Fried Risotto Cakes with Red Onion Coulis
Arborio rice fried in olive oil, served with a sweet and tart red onion coulis

Vegetarian Spinach and Mushroom Lasagna
Lasagna baked with ricotta, mozzarella, and cheddar cheeses, served with baguette or garlic bread

Spinach Chasson Jardinière à la Marinara
Puff pastry filled with spinach, mushrooms, roasted peppers, and onions baked and served on a bed of simmered garden-fresh marinara
Dessert Buffets
Includes your choice of three desserts and two beverages

Dessert Choices: $5.50 per person
- Colossal Carrot Cake
- New York Style Cheesecake (with Fresh Fruit Topping)
- Angel Food Cake (with Blueberry or Strawberry Fruit Topping)
- Chocolate Cake
- Strawberry Shortcake
- Deep Dish Apple Pie

Ice Cream Sundae Bar $4.50 per person
- Vanilla Ice Cream Caramel, Strawberry, Chocolate toppings, Whipped Topping, Nuts, Candy Sprinkles, and Maraschino cherries

Brownie or Banana Split Bar
Brownie or Banana (one per person)
- Vanilla Ice Cream Caramel, Strawberry, and Chocolate toppings
- Whipped Topping
- Candy Sprinkles
- Maraschino Cherries

À la Carte

- Angel Food or Pound Cake (with Strawberry Topping and Whipped Cream)
- Sorbet with Pirouette Cookie Cherry Pie
- New York Style Cheesecake (with Topping)
- Apple Crisp à la mode
- Colossal Carrot Cake
- White Chocolate Mousse Cup (with Raspberry Coulis)
- Lemon Mousse (in a Chocolate Victoria Cup)
- Blackout Torte Cake
- Tiramisu
- Chocolate Mousse Towers (Chocolate Pear, Triple Chocolate, Wild Berry, or Chocolate Truffle)
- Tower of Power Cheesecake
- Key Lime Cheesecake

Ice Cream
- $3.00 per person
- Vanilla
- Chocolate
- Strawberry
- Chocolate Fudge
- Chocolate Cheesecake
- Chocolate Chip Mint

Linen Service
We provide linens for Buffets and Break Services. If you would like additional linens, the following charges apply:

- $5.00 Tablecloth
- $15.00 Table Skirting
Wine
$11.00 per bottle

House Chardonnay
House Merlot
Riesling

Additional wines may be purchased at market price.

Beer Selections
$2.50 per bottle

Full Sail
Heineken
O’Doul’s
Labatt’s
Henry Weinhard’s
Beck’s
Budweiser
Budweiser Light
Miller Genuine Draft

Sparkling Wines
$11.00 per bottle

Alcoholic Beverages

Non-Alcoholic Sparkling Cider

$5.00 per bottle

*Additional Charges and alcohol policies are outlined in the Catering guidelines under the Alcohol Policy section.