

BREAKS



TOP CHOICE

The Healthy Alternative \$9.79 per person
Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars

Vegan Cupcakes Each
\$2.99 Per Person

Assorted Flavors Available

Speciality Cupcakes Each
\$2.99 Per Person

Vegan and made without Gluten containing ingredients

Speciality Cookies-Each
\$2.29 Per Person

Vegan and made without Gluten containing ingredients

BEVERAGES

Regular and Decaffeinated Coffee \$2.99

Bottled Juice (OJ, Cranberry, Grapefruit)
\$2.59

Assorted Sodas (16oz) \$2.59

Columbia Gorge Juices \$5.69 Per Person

Contact Us Today!

360-867-6385
conferenceservices@evergreen.edu

Prices effective until 08/31/2016

©2016 Aramark. All rights reserved. ☒

0025054_2

TESC CONFERENCE CATERING MENUS



FRESH FOOD ON THE GO

SUNRISE STARTERS

All starters include Fair Trade/Organic Batdorf & Bronson Coffees & Tea



TOP CHOICE

Healthy Choice \$9.49 Per Person

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups

Basic Beginnings \$8.29 Per Person

Assorted Pastries

Mini Continental \$11.29 Per Person

Includes Miniature Muffins, Pastries, Croissants and Bagels; served with Butter, Fruit Preserves and Cream Cheese, Fresh Seasonal Sliced Fruit, and Fresh Assorted Juices

Quick Start \$9.69 Per Person

Assorted Muffins, Pastries and Scones; with Fresh Seasonal Sliced Fruit, and Fresh Assorted Juices

A La Carte

Assorted Donuts \$12.99 by the dozen

Assorted Pastries \$26.09 by the dozen

Assorted Muffins \$12.19 by the dozen

Assorted Scones \$18.99 by the dozen

Assorted Yogurt Cups \$3.39

MEETING ALL DAY

Full Day Classic

Start out with the Quick Start Breakfast, served with an assortment of breakfast baked goods, assorted juices and gourmet coffee service. For Lunch, enjoy either the Main Event Sandwich Buffet or the Salad Affair Gourmet salad buffet served with accompaniments and dessert.

Quick Start Breakfast

Sandwiches \$20.99

Salads \$22.49

FAVORITE LUNCH PACKAGES

TOP CHOICE

The Main Event \$12.59

Your choice of three (3) selections from our variety of Premium Sandwiches; served with a Tossed Green Salad and choice of two Side Salads, Chips and Assorted Desserts

Assorted Beverages for \$1.99.



A Salad Affair \$15.49

Your choice of three (3) selections from our assortment of Premium Entree Salads; served with Fresh Bread, Seasonal Fruit and Assorted Desserts

Assorted Beverages for \$1.99.

Classic Box Lunch \$13.09

Your choice of any Premium Sandwich; served with Seasonal Fruit, Pasta Salad, Chips and Cookies

Assorted Beverages for \$1.99.

Signature Brown Bag Lunch \$8.59

Your choice of any Premium Sandwich, served with Chips and a Candy Bar

Assorted Beverages for \$1.99.

The Vegetarian \$11.79

Garden Vegetable and Boursin Sandwich served with Grilled Vegetables, Apricot Almond Cous Cous and a Brownie

Assorted Beverages for \$1.99.

Side Salads

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning

Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning

Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing

Red Skin Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing

SANDWICHES & SALADS

PREMIUM SANDWICHES

Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread

Southwestern Turkey with Fajita Vegetables on Ciabatta Bread

Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion

Black Forest Ham with Smoked Gouda on Marble Rye Bread

Salami with Fresh Mozzarella, Grilled Spanish Onions and Roasted Garlic Aioli on Ciabatta Bread

Thinly Sliced Corned Beef with Slaw and Thousand Island Dressing on Rye Bread

SALADS

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons

Chicken Chef Salad with Sharp Cheddar Cheese and Ranch Dressing

Montreal Mesquite Chicken Cobb Salad with Italian Herb Dressing

Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon, and Country Apple Dressing

Traditional Garden Tofu Salad with Fresh Iceberg and Romaine Lettuce, Sesame Marinated Tofu, Hard Boiled Eggs and a Balsamic Vinaigrette Dressing