

# TESC CONFERENCE CATERING MENUS



# BREAKFAST

## BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more

### Quick Start \$9.69

Assorted Muffins, Danish and Scones with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Fair Trade/Organic Batdorf & Bronson Coffees & Tea

### Morning Glory \$14.19

Assorted Danish, Individual Cereal Cups, Milk, Ripe Bananas, Granola, Assorted Individual Yogurt Cups with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Fair Trade/Organic Batdorf & Bronson Coffees & Tea

### Vegan Continental \$11.69

Pastries that are vegan and made with ingredients not containing Gluten, Local Apples and Pears, Fair Trade/Organic Batdorf & Bronson Coffee, Tea and Water Service



### À la Carte Breakfast

Assorted Bagels with Butter, Cream Cheese and Preserves \$25.99 per dozen

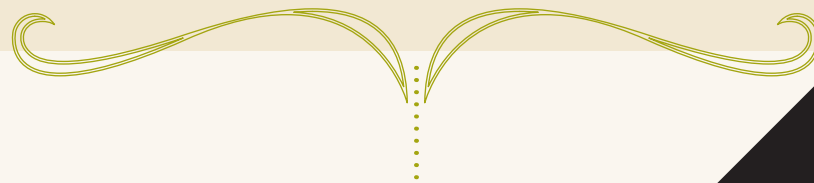
Basket of Miniature Muffins, Danish and Scones \$22.99 per dozen

Fresh Seasonal Sliced Fruit \$3.39 per person

Energy Bars \$2.29 per person

Vegan Muffins and Scones Dozen \$33.59

Berry and Yogurt Parfaits each \$3.39





## HOT BREAKFAST

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All prices are per person and available for 12 guests or more

### American Breakfast \$11.49

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Condiments, Fair Trade/Organic Batdorf & Bronson Coffees & Tea

### French Toast Breakfast \$11.49

Orange Cinnamon French Toast served with your choice of Breakfast Potato, Crisp Bacon, Breakfast Sausage, Condiments, Fair Trade/Organic Batdorf & Bronson Coffees & Tea

### Silver Dollar Breakfast Buffet \$11.49

Silver Dollar Pancakes (three per person) served with Butter, Syrup, Breakfast Potatoes, Bacon, Breakfast Sausage, Fair Trade/Organic Batdorf & Bronson Coffees & Tea

## BREAKFAST ENHANCEMENTS

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All prices are per person and available for 12 guests or more

### Yogurt Parfait Bar \$7.99

Choose from two Low-fat Yogurts, Granola, three Seasonal Fruits, and two Toppings served with Banana Bread Croutons to build your ideal Parfait

### Traditional Sandwiches \$5.69

Choose from Ham, Egg, and Cheese on a Croissant; Sausage, Egg, and Cheese on a Biscuit; Egg and Cheese on an English Muffin; or Bacon, Egg, and Cheese on a Bagel

Egg Whites available on request - nominal fee may apply

### Quiche-a-dilla \$5.19

Breakfast Quiche-a-dillas are a new twist on a breakfast classic, with your choice of quiche served in a tortilla cup. Choose from Loraine; Parmesan and Roasted Vegetable; or Spinach, Tomato, and Mushroom

Egg Whites available on request - nominal fee may apply



# LUNCH & BUFFET

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## CLASSIC COLLECTIONS

### Deli Express \$11.49

Sliced Oven-roasted Turkey, Sliced Roast Beef, Deli Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls, 2 Side Salads, and Cookies

With Choice of Two Salads, Ice Water and Iced Tea

### Classic Selections \$16.09

Please choose three (3) of the following

New Market Tuna on a Multigrain Roll

Deli Sliced Turkey and Swiss on Hearty Wheat Bread

Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread

Roast Beef with Mediterranean Vegetables and Balsamic Dressing on Ciabatta Bread

Vegan Vegetable Wrap with Hummus

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

### Classic Box Lunch \$11.29

Your choice of Smoked Turkey with Havarti, Ham and Swiss, Roast Beef and Provolone or Roasted Vegetables - served with Potato Chips, Whole Fruit, and a Cookie

## PLATED LUNCHESES

All prices are per person and available for 12 guests or more

### Brasserie Chicken Salad \$16.39

Pear, Walnut, Blue Cheese and Grilled Chicken over Spring Mix with a Cider Vinaigrette

### Traditional Cobb Salad \$16.39

Grilled Chicken over Chopped Greens with Diced Bacon, Fresh Avocado and Blue Cheese Crumbles

### Chicken Caesar Salad \$15.39

Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons over Fresh Romaine

### Vegetable and Mozzarella Panini \$14.29

Grilled Squash, Mushrooms and Zucchini with Basil and Red Pepper Tapenade on Ciabatta. Includes Salt and Pepper Potato Chips

### Premium Box Lunch

Asian Chicken Wrap with Peanut-Lime Noodles \$14.69

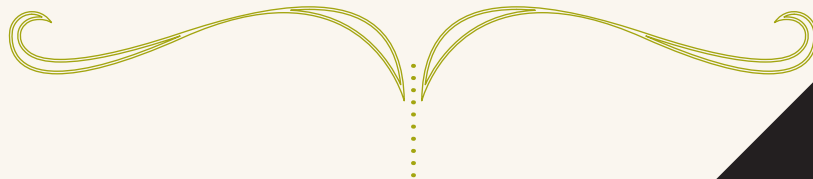
Turkey Fajita Ciabatta with Black Bean Salad \$14.89

Mediterranean Roast Beef with Tabbouleh Salad \$15.49

Grilled Chicken Salad with a Fresh Roll \$16.09

Marinated Tofu Salad with a Fresh Roll \$14.89

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert







## CLASSIC COLLECTIONS

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### The Executive Luncheon \$19.89

Please choose three (3) of the following

Ham and Brie, with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread

Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Chicken Caesar Wrap

Chicken Teriyaki Ciabatta with Pineapple Salsa

Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato

Turkey & Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea

### Salad Selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Toasted Barley Orange Cranberry Salad with Red Onions, Almonds, Honey, Cinnamon and Orange

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk 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 Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing

Ranch Cellentani Pasta Salad

Greek Penne Salad

Herbed Quinoa Side Salad

# LUNCH & BUFFET BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea  
(10 Person Minimum)

## Harvest Bounty \$22.49

Traditional Mixed Green Salad, Buttermilk Mashed Potatoes, Sautéed Dill Green Beans, Herb Roasted Turkey, Baked Ham, Honey Biscuits and Apple Pie

## Traditional American \$17.19

Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, Grilled Lemon Rosemary Chicken and Whole Wheat Rolls with Peach Cobbler

## Tasty Tex Mex \$19.49

Chips and Fresh Salsa, Tortillas, Pico De Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas, and Cinnamon Crisps

## Basic Italian Buffet \$18.39

Italian House Salad, Home-style Lasagna with Parmesan Cheese, Baked Ziti, Garlic Bread Sticks, Cookies and Brownies

## Classic Pizza \$17.79

Classic Garden Salad, Traditional New York-style Cheese, Meat Lovers and Vegetable Pizza; Served with Home-style Kettle Chips, Cookies and Brownies

## Simply Italian \$19.49

Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara, and Biscotti



## BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea  
(10 Person Minimum)

### The Sicilian \$19.49

Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs, and Chocolate Dipped Biscotti

### BBQ Picnic \$16.09

Grilled Hamburgers and Hotdogs with all the Toppings (Lettuce, Tomato, Cheese, Onions, Pickles, Ketchup, Mustard, and Relish), Home-style Potato Salad, and Fresh Country Coleslaw; Served with House-made Kettle Chips, Cookies and Brownies

### Lazy Summer BBQ \$20.69

Baked Beans, Coleslaw, Macaroni and Cheese, Cornbread Fiesta Muffins, Lazy Country Chicken, Sliced Brisket, Assorted Cookies and Dessert Bars

### Eastern Influences \$20.69

Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars

### Sizzling Salad Bar \$20.69

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads and Assorted Gourmet Cookies





# LUNCH & BUFFET BUFFETS

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Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

## Buffet Starters

Seasonal Garden Salad with Balsamic Vinaigrette

Classic Caesar Salad

Baby Spinach Salad with Bacon, Hard Boiled Eggs and Gorgonzola Vinaigrette

Greek Salad with Crumbled Feta

Italian Green Salad with Penne and Prosciutto

Roasted Vegetable Platter with Chimichurri Mayo

## Buffet Entrees

Herbed Fried Chicken with Marjoram and Thyme \$17.89

Chicken Cacciatore with Fresh Herbs and Vegetables \$18.39

Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes \$19.49

Chipotle Roasted Pork Loin \$20.49

Grilled Salmon with Parmesan Pesto Sauce \$20.99

Seasoned Roast Beef with Portobello Demi Glace \$21.59

Eggplant, Couscous and Roasted Red Pepper Lasagna \$17.19

## Buffet Sides

Barley Orange Cranberry Salad

Italian Seasoned Green Beans

Goat Cheese and Roasted Garlic Mashed Potatoes

Tomato Caper Ratatouille

Marinated Roasted Red Potatoes

Brussel Sprouts with Almond Butter

Add an extra Buffet Side? \$3.79

## Buffet Finishes

Dutch Apple Pie

Bread Pudding with Caramel Apple Sauce

Cherry Cheesecake Tarts

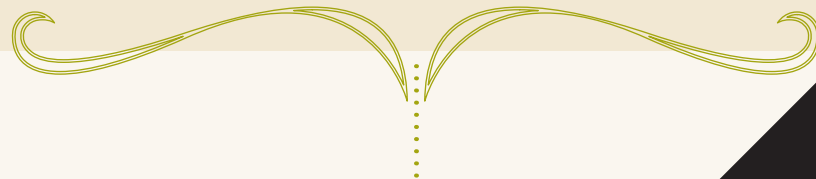
Warm Peach Cobbler

Spiced Carrot Cake

Vegan Washington Apple Crisp

## Don't see what you'd like?

All offerings listed require 5 business days advanced notice. Please contact our Catering Office at (360) 867-6385 to arrange a personal consultation. Please be aware that hot food is only available with serviced events. Delivery and Pick-up is for cold food and pizza.





# SERVED MEALS

# PLATED MEAL COLLECTIONS

All prices are per person

Includes Appetizer, Entrée, Dessert, Fresh Rolls, Butter, Water and Coffee Service

## Plated Starters

Goat Cheese and English Cucumber Lettuce Wrap with Balsamic Drizzle

Seared Sea Scallops with Prosciutto Salad and Champagne Beurre Blanc

Tofu, Sesame and Cucumber Salad with Mango Sauce

Polenta, Mushroom and Goat Cheese Cake

Traditional Antipasto Plate

## Plated Entrees

Grilled Arctic Char with Asparagus and Saffron Risotto \$24.09

Red Pepper Tapenade Chicken with Green Beans and Fingerling Potato Hash \$21.79

Berkshire Pork Tenderloin with Mojito Salad and Haricot Verts \$25.29

Japanese Tea Shrimp with Jasmine Rice and Frizzled Leeks \$24.29

Braised Short Ribs with Poblano Polenta Cake and Sautéed Spinach \$28.69

Grilled Grouper with Mashed Yucca, Fried Tostones and Pineapple Pico \$32.19

Red Curry Thai Vegetables with Tofu \$21.79

## Plated Finishes

Chocolate Cabernet Cake with Grilled Peaches

Fig Reduction Cheesecake

Fresh Berry Cream Puffs with Vanilla Sauce

Banana Cream Napoleon

Chocolate Coconut Mousse with Mango Cream





# RECEPTIONS

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All prices are per person and available for 12 guests or more

## Cold Hors D'Oeuvres

Southwestern Chicken in Phyllo Crisp \$26.49 per dozen

Smoked Salmon Roll on Cucumber Round \$32.19 per dozen

Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle \$39.79 per dozen

Wild Mushroom and Goat Cheese Crostini \$30.29 per dozen

Roasted Vegetables and Curried Hummus on Pita Crisp \$22.99 per dozen

Sesame Crusted Ahi Tuna \$37.89 per dozen

Spinach Dip with Pita Chips \$21.39 per dozen

Eggplant Caponata with Fresh Pita \$22.99 per dozen

Bacon Blue Cheese Guacamole with Chips \$28.69 per dozen

## Hot Hors D'Oeuvres

Goat Cheese and Spinach Stuffed Cremini Mushrooms \$32.19 per dozen

Thai Chicken Satay with Peanut Sauce \$30.39 per dozen

Spanakopita \$26.39 per dozen

Maryland Crab Cakes with Cajun Rémolade \$37.89 per dozen

Skewered Beef with Teriyaki Sauce \$33.29 per dozen

Parmesan Artichoke Heart with Goat Cheese \$28.69 per dozen

Crispy Pork Pot Stickers \$26.39 per dozen

Mini Quesadillas \$20.69 per dozen

Barbecue Meatballs \$26.39 per dozen

Crispy Buffalo Wings \$28.69 per dozen



## Additions

Classic Cheese Tray Served with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini  
serves 12: \$43.69 24: \$71.29 48: \$119.59

Fresh Garden Crudités Served with Veggie Neufchatel or Artichoke Olive Spread, and Pita Chips serves 12: \$42.49 24: \$50.59 48: \$82.09

Fresh Seasonal Fruit serves 12: \$53.99 24: \$92.29 48: \$148.29

Antipasto Platter Served with Marinated Vegetables, Italian Meats and Assorted Cheeses serves 12: \$63.19 24: \$125.29 48: \$237.99

Hot Artichoke Dip with Fresh Pita Wedges serves 12: \$35.59 24: \$58.59 48: \$104.59





## RECEPTION STATIONS

Add one of the following stations to your reception

All prices are per person and available for 12 guests or more

### Mediterranean \$10.69

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

### Dim Sum \$13.79

Egg Rolls, Pot Stickers and Sweet and Spicy Boneless Chicken Wings served with Sweet Chile Dipping Sauce, and Gourmet Dessert Bars

## BREAKS

All prices are per person and available for 12 guests or more

### Energy Break \$3.99

Raise the bar with an assortment of Granola, Fruit Filled Bars or Breakfast Bars

### The Healthy Alternative \$9.49

Get healthy with Assorted Apples, Oranges, Bananas and Pears along with Yogurt Cups, Trail Mix and Granola Bars

### American Tea \$11.79

Assorted Gourmet Tea Sandwiches and Scones served with Jam, Honey, Cream Cheese, Assorted Petits Fours and Shortbread Cookies

### Traditional Carving \$17.19

Roasted Turkey, Honey Ham or Slow-cooked Beef served with Condiments and Fresh Rolls

### Snack Attack \$6.89

Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies

### Vegan Snacks \$9.09

Nuts, Fresh and Dried Fruit and Assorted Vegan Cookies

## BEVERAGES

Regular and Decaffeinated Coffee, Tea \$22.99 per gallon

Hot Apple Cider \$22.99 per gallon

Hot Chocolate \$22.99 per gallon

Iced Tea \$20.69 per gallon

Lemonade \$20.69 per gallon

Assorted Sodas (Can) \$1.99

Assorted Sodas (16oz) \$2.59

Assorted Individual Fruit Juices \$2.59

Full Coffee, Hot Cocoa, Tea and Water Service \$4.49

Water and Infused Water Service \$6.09

## DESSERTS

Assorted Gourmet Cookies \$14.79 per dozen

Bakery-fresh Brownies \$16.09 per dozen

Gourmet Dessert Bars \$20.59 per dozen

Warm Fruit Cobbler \$22.59 each

Custom Artisan Cupcakes \$27.39 per dozen



### Contact Us Today!

360.867.6385

[conferenceservices@evergreen.edu](mailto:conferenceservices@evergreen.edu)

Prices effective until 08/31/2016

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