



bay laurel
CATERING

MENU





MENU

Welcome!

We provide options to meet each of your needs: breakfast, lunch meetings, buffets, quick snacks and everything in between. Each menu section is clickable for easy navigation.

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CATERING POLICIES

Find information regarding our various policies on our [Catering Policies webpage](#). For information on service fees, please visit our [Catering Fees webpage](#).

BREAKFAST FAVORITES



BREAKFAST FAVORITES

Hot or a la carte, continental or simply pastries, fruit and spreads.

Hot Breakfast

Hot breakfast entrees are served with fresh-brewed coffee, decaf, assorted Tazo teas and iced water. Linen for food and beverage tables included. China, cutlery and glassware is available for \$3 per guest.

Service styles available:

- Individual servings, *minimum order of 12*
- Buffet
- Table service (*service charge applies*)

ENTREE	PER GUEST
Belgian Waffles Freshly-prepared, golden-brown Belgian waffles with seasonal fruit toppings, real maple syrup, butter and vanilla whipped cream	\$9.35
Caprese Scramble Organic, cage-free eggs with sliced cherry tomatoes, fresh mozzarella, basil-pesto and a sprinkle of grated Parmesan accompanied by roasted breakfast potatoes with caramelized onions	\$16.50
Garden Vegetable Frittata Accompanied by roasted breakfast potatoes with caramelized onions	\$15.75
Italian Frittata Accompanied by roasted breakfast potatoes with caramelized onions	\$16.00
Pacific Northwest Salmon Scramble Organic, cage-free eggs with smoked salmon, local mushrooms, green onions, fresh herbs and goat cheese, accompanied by roasted breakfast potatoes with caramelized onions	\$19.95
Scrambled Eggs Organic, cage-free eggs scrambled with cheddar cheese, accompanied by roasted breakfast potatoes with caramelized onions	\$10.75
Southwest Scramble Organic, cage-free eggs with black beans, fresh corn, red onion, tomato and fresh cilantro topped with cheddar cheese, accompanied by roasted breakfast potatoes with caramelized onions, flour tortillas, salsa and sour cream	\$16.50
Traditional Breakfast Sandwiches Made with a fried egg, pork sausage patty and cheddar cheese. Substitute peppers and onions for the sausage to make it a vegetarian sandwich. Accompanied by roasted breakfast potatoes with caramelized onions	\$12.50

BREAKFAST FAVORITES

A la carte

ITEM	PER GUEST
Flavored Greek Yogurt Individual portions. Lower-fat Yoplait yogurt options are also available	\$3.75
Yogurt with Granola and Berries Creamy 100% natural Greek-style yogurt with nutty granola, fresh berries and honey	\$7.25
Organic, cage-free eggs scrambled with cheddar cheese	\$5.80
Roasted Breakfast Potatoes	\$3.50
Chicken-Apple Sausage Links	\$4.80
Hardwood Smoked Bacon	\$4.50

Continental breakfast

Served with fresh-brewed coffee, decaf, assorted Tazo® teas, iced water and your choice of juice: apple, cranberry or orange.

SELECTION	PER GUEST
Olympic Freshly cut seasonal fruit platter and freshly baked butter croissants with raspberry preserves	\$14.20
Cascade Freshly cut seasonal fruit platter, served with honey and nutty granola and freshly baked butter croissants with raspberry preserves	\$17.30

BREAKFAST FAVORITES

Pastries

Don't forget the [coffee, tea or juice](#).

SELECTION	PER DOZEN
Assorted Scones Flavors include apricot-white chocolate, cranberry-orange and lemon-currant	\$27.85
Assorted Bagels Served with plain, whipped cream cheese; flavors available by the half dozen: plain, sesame, whole wheat, blueberry, cinnamon raisin, everything	\$31.00
Breakfast Muffins Flavors available by the dozen: blueberry streusel, morning glory, chocolate chunk, raspberry-coconut	\$36.35
Butter Croissants Served with raspberry preserves	\$38.75
Cinnamon Rolls	\$37.75
Doughnuts	\$29.40
Fruit Danish Assortment	\$31.80
Seasonal Quick Breads	\$32.95

Fruit

Market Fresh Fruit Tray Cantaloupe, grapes, honeydew, pineapple, seedless watermelon and a variety of seasonally available selections	EACH
Small Serves 20	\$74.95
Medium Serves 40	\$149.85
Large Serves 60	\$224.75



MENU

Spreads

Take that bagel or muffin to the next level. 16 ounces per order.

SELECTION	EACH
Plain Whipped Cream Cheese	\$5.00
Basil-Pesto Cream Cheese	\$5.50
Sun-Dried Tomato Cream Cheese	\$5.50
Plant-Based Herbed Cream Cheese	\$6.00
Plant-Based Sun-Dried Tomato Cream Cheese	\$6.00

Beverages by the Gallon

Approximately 20 servings per gallon

Fresh-Brewed Coffee	\$39.25
Fresh-Brewed Decaffeinated Coffee	\$39.25
Apple Juice	\$31.50
Orange Juice	\$31.50

BREAKFAST BOXES

All boxes are 100%-compostable and include a bottle of juice, fresh-cut fruit and Greek-style yogurt, utensils, napkin and moist towelette.

- Minimum order: 15 boxes on weekdays; 20 boxes on weekends

SELECTION	PER GUEST
Continental Breakfast Bagel and granola served with your choice of cream cheese: plain, basil-pesto or sun-dried tomato	\$16.50
Fresh-Baked Individual Quiche Choose either herb vegetable with Parmesan cheese or smoked ham and scallion with sharp cheddar	\$16.50

Barista Boxes

Approximately 10 servings per box. Coffee and tea boxes include:

- Cups
- Creamer
- Sugar and sugar substitute

Fresh-Brewed Coffee Box	\$23.25
Fresh-Brewed Decaffeinated Coffee Box	\$23.25
Assorted Hot Tazo® Teas Box	\$23.25
Orange Juice Box	\$23.25

SANDWICHES & SALADS



SANDWICHES & SALADS

Sandwich Platters

Sandwiches can be ordered a la carte or upgrade to a full buffet meal with one of our convenient packages.

- Gluten-free bread available for \$1.00
- One whole sandwich (two halves) per person, per order

SELECTION	PER GUEST
<p>Classic Deli</p> <p>Deli sandwiches prepared on sliced deli whole wheat, white and rye breads with lettuce, tomato, cheese and Dijon mayonnaise on the side. Selection includes turkey, roast beef, ham and vegetarian. Speak with your sales representative for vegetarian options.</p> <p>Vegetarian: Sun-dried tomato spread, sunflower seeds, shaved English cucumber, lettuce, tomato, sweet peppers and shaved onion</p>	<p>\$9.25</p>
<p>Husky Wrap</p> <p>A selection of sandwich wraps with leaf lettuce, tomato and appropriate spread on spinach, tomato and garlic-herb tortillas. Selection includes turkey, roast beef, ham and vegetarian</p> <p>Vegetarian: Sun-dried tomato spread, roasted zucchini and sweet onions, roasted red peppers, lettuce, tomato and shaved English cucumber</p>	<p>\$8.25</p>
<p>Torpedo</p> <p>Prepared on fresh baguette loaves with two, three-inch lengths of baguette per person, per order</p> <p>Select two of the following options:</p> <ul style="list-style-type: none"> • Caprese • Italian meats • Mediterranean eggplant • Pesto-chicken salad 	<p>\$9.50</p>

SANDWICHES & SALADS

Sandwich Buffet Packages

Add one of our convenient buffet packages to your sandwich platter.

PACKAGE	PER GUEST
<p>Silver</p> <ul style="list-style-type: none"> • Mixed green salad with balsamic vinaigrette • Tim's Cascade potato chips • Assorted freshly baked cookies (2 per person) • Assorted soft drinks • Iced water 	\$9.95
<p>Gold</p> <ul style="list-style-type: none"> • Mixed green salad with balsamic vinaigrette • Mediterranean pasta salad • Cut fruit salad • Tim's Cascade potato chips • Assorted freshly baked cookies (2 per person) • Assorted soft drinks • Iced water 	\$12.35
<p>Platinum</p> <ul style="list-style-type: none"> • Mixed green salad with balsamic vinaigrette • Mediterranean pasta salad • A selection of hard and soft cheese with grapes, flatbreads and crackers • Cut fruit salad • Tim's Cascade potato chips • Assorted petite specialty dessert pastries • Assorted soft drinks • Iced water 	\$15.25

SANDWICHES & SALADS

Salad Bowls

Each bowl provides 15–20 entree-size portions or 30–40 side portions. Dressing is served separately.

SELECTION	PER BOWL
<p>Almond-Citrus Chicken Salad</p> <p>Mixed greens with grilled soy-ginger chicken, toasted almonds, bell peppers, cucumber and citrus segments. Served with honey-ginger vinaigrette</p>	\$115.50
<p>Classic Caesar Salad Bowl</p> <p>Fresh romaine lettuce topped with shredded Parmesan cheese, house-toasted croutons and lemon wedges. Served with classic Caesar dressing</p>	\$80.85
<p>Cobb Salad</p> <p>Fresh-roasted chicken breast, crisp bacon, tomatoes, sliced olives, crumbled Oregon bleu cheese and hard-cooked eggs on organic mixed greens. Served with ranch dressing</p>	\$80.85
<p>Montlake Salad</p> <p>Fresh-roasted pears, Oregon bleu cheese, sun-dried cranberries, spiced walnuts and red seedless grapes on seasonal mixed greens. Served with champagne vinaigrette dressing</p>	\$115.50

SANDWICH & SALAD BOXES

All boxes are 100%-compostable and include a bottle of water, Washington apple, Tim's Cascade potato chips (sandwiches and GF salads) or roll with butter (salads), cookie, utensils, napkin and moist towelette. Specially prepared gluten-free and vegan meals include a small cut fruit salad instead of a cookie. Sandwiches can be prepared on gluten-free bread for an additional \$1.

- Minimum order: 15 boxes on weekdays; 20 boxes on weekends
- For orders less than 50, please select between 1–4 options
- For orders greater than 50, please email catering@uw.edu for selection options

Sandwich Boxes

SELECTION	EACH BOX
Roasted Turkey with Havarti Roasted turkey breast with Havarti cheese, sliced tomato and green leaf lettuce on sourdough bread	\$16.75
Smoked Ham & Swiss Smoked ham with Swiss cheese, sliced tomato and green leaf lettuce on multigrain bread	\$16.75
Roast Beef With Cheddar Cheese Roast beef with cheddar cheese, sliced tomato and green leaf lettuce on sourdough bread	\$16.75
Fresh Veggie (V) Shaved cucumber, provolone cheese, sliced red onion, roasted bell pepper, sliced tomato, green leaf lettuce and sun-dried tomato cream cheese on multigrain bread	\$16.75
TLT Smoked Tofu (VG) Smoked tofu, green leaf lettuce, sliced tomato and vegan mayo on sourdough bread	\$16.75
Focaccia di Manzo Roast beef eye of round with provolone cheese, Mama Lil's peppers, basil-pesto mayo and arugula on a garlic-rosemary focaccia roll	\$19.50
Turkey & Brie Croissant Roasted turkey breast with sliced Brie and cranberry-mango chutney on a butter croissant	\$19.50
Italian Baguette Sliced selection of prosciutto, wine salami and ham with provolone cheese, Mama Lil's peppers, roasted tomato vinaigrette and tapenade mayo on a baguette	\$19.50

SANDWICH & SALAD BOXES

Salad Boxes

Salads prepared individually. Gluten-free boxes contain potato chips and a fresh fruit cup.

SELECTION	EACH
<p>Caesar Salad With Grilled Chicken</p> <p>Chopped hearts of romaine lettuce, grilled chicken, seasoned croutons and shaved Parmesan cheese with traditional Caesar dressing and lemon wedges</p>	\$16.75
<p>Chef's Salad (GF)</p> <p>Turkey, smoked ham, cheddar and Swiss cheeses, chopped hard-cooked eggs and wedges of tomato served on a bed of crisp mixed greens with tangy honey-mustard dressing</p>	\$16.75
<p>Quinoa Salad (VG) (GF)</p> <p>Quinoa-chickpea tabbouleh salad with cucumber, tomato red onion, parsley, lemon juice and olive oil on a bed of romaine lettuce</p>	\$16.75
<p>Montlake Salad (V) (GF)</p> <p>Dried apples, bleu cheese, candied walnuts, grapes and dried cranberries with balsamic vinaigrette dressing on a bed of mixed greens</p>	\$19.50
<p>Tuna Nicoise Salad (GF)</p> <p>Seared rare ahi tuna, Mediterranean olives, roasted potatoes, haricot verts, hard-boiled egg, tomato and Dijon vinaigrette dressing on a bed of mixed greens</p>	\$19.50

APPETIZERS



APPETIZERS

Whenever possible, we use fruit and vegetables fresh and in-season from our UW Farm and local purveyors. Served in a chafing dish or platter with accompaniments. Service labor applies for events serving hot food.

Hot Reception Fare

Service labor applies for events with hot food.

ITEM	PER DOZEN
Chicken Wings with Buttermilk Ranch Dressing	\$28.95
Crab Beignets with roasted pepper aioli	\$44.25
Crispy Coconut Prawns with pineapple sambal	\$44.25
Crispy Vegetable Gyoza (V) with soy sauce and sweet chili sauce	\$25.25
Dungeness Crab Cakes with ginger-lime sauce	\$44.25
Empanadas with cilantro-tomatillo sauce and tomato salsa. Select beef or chicken	\$25.50
Meatballs with basil marinara with Parmesan, teriyaki or southwest BBQ sauce	\$21.50
Meatless "Meatball" Sliders (VG) with pickled onion and BBQ sauce	\$29.50
Mini Barbecue Beef Burgers	\$28.95
Northwest Mini Mushroom Quiches (V) with Cambozola cheese	\$35.25
Spanakopita (V) phyllo pastry filled with spinach and goat cheese	\$26.75
Sweet Corn & Rock Fish Fritters with roasted pepper aioli	\$31.75
Tandoori-Style Roasted Chicken Skewers with mint raita	\$36.25
Teriyaki Pacific Salmon Skewers	\$36.25
Thai Crispy Garlic Chicken Wings with lemongrass, coconut, green curry and red chili dips	\$35.25
Vegetarian Egg Rolls (V) with sesame plum and soy-ginger sauces	\$25.25
Wild Salmon Cakes with mango salsa	\$36.25

APPETIZERS

Cold Reception Fare

Presented on platters with sauces or accompaniments.

ITEM	PER DOZEN
Bruschetta (V) with savory mascarpone and slow-roasted tomato slices	\$33.75
Chickpea Phyllo Cup (VG)	\$26.50
Chili-Lime Chicken Pinwheels	\$28.25
Classic Deviled Eggs	\$22.50
Grilled Flatbreads (V) with caramelized onion and goat cheese with fresh herbs	\$32.00
Honey-Glazed Wild King Salmon on Croccantini with dill cream cheese	\$42.50
Marinated Tofu Skewers (VG) with bell peppers and onions	\$31.50
Prosciutto-Wrapped Prawn Skewers	\$41.25
Rare Roast Beef on crisp flatbread with rosemary aioli and oven-dried tomato	\$40.25
Seared Marinated Ahi Tuna on a crispy wonton with wasabi sauce	\$37.50
Petite Grilled Beef Roulades with chimichurri dip	\$37.95
Smoked Salmon Rosettes with chive cream cheese	\$37.50
Tomato, Basil & Fresh Mozzarella (V) on garlic crostini	\$33.00
Vegetarian Spring Rolls (VG) with tangy peanut dipping sauce	\$27.75

APPETIZERS

Appetizer Platters

Our fruit and vegetables vary according to the season.

SELECTION	Each
<p>Caprese Platter <i>Serves 40</i></p> <p>Thick slices of fresh tomato layered with marinated fresh mozzarella and basil, then drizzled with extra virgin olive oil</p>	\$115.85
<p>Mediterranean Pita Bar <i>Serves 25</i></p> <p>Wedges of seasoned pita bread and herbed flatbread crackers served with your choice of three dips</p> <p>Select three dips: Artichokes with caramelized garlic, baba ganoush, herb-whipped feta, hummus, olive tapenade, tomato, garlic and basil relish</p>	\$115.85
<p>Smoked King Salmon Platter <i>Serves 40</i></p> <p>Smoked King salmon served with red onions, capers, mini bagels, crispy flatbreads and whipped cream cheese</p>	\$229.50
<p>Antipasti Platter</p> <p>An assortment of cured meats, salamis, dry sausages, caprese salad, imported olives, baby artichokes, marinated mushrooms and grilled asparagus</p>	Each
<p>Small <i>Serves 20</i></p>	\$112.25
<p>Medium <i>Serves 40</i></p>	\$224.75
<p>Large <i>Serves 60</i></p>	\$337.00
<p>Cheese Trays</p> <p>Local and imported cheeses with an assortment of crackers, mixed nuts, dry fruit and flatbreads</p>	Each
<p>Small <i>Serves 20</i></p>	\$101.65
<p>Medium <i>Serves 40</i></p>	\$203.25
<p>Large <i>Serves 60</i></p>	\$304.95

APPETIZERS

Crudités Seasonal vegetables served with buttermilk ranch dip	Each
Small Serves 20	\$74.95
Medium Serves 40	\$154.00
Large Serves 60	\$231.00
Market Fresh Fruit Tray Cantaloupe, grapes, honeydew, pineapple, seedless watermelon and a variety of seasonally available selections	Each
Small Serves 20	\$74.95
Medium Serves 40	\$154.00
Large Serves 60	\$231.00
Roasted Vegetable Platter A selection of seasonal vegetables roasted and served with red pepper aioli	Each
Small Serves 20	\$93.50
Medium Serves 40	\$187.00
Large Serves 60	\$280.50

Appetizer Packages

Our appetizer packages offer curated selections to make your gathering a success. A minimum of 25 guests is required per order.

SELECTION	PER GUEST
<p>Bay Laurel Picnic</p> <ul style="list-style-type: none"> • Grilled flatbreads with goat cheese, caramelized onion and fresh herbs • Deviled eggs • Caprese skewers • Crostini bar with artichoke, Oregon bleu cheese and sun-dried tomato spread • Sliced fresh fruit 	<p>\$26.75</p>
<p>Festivo Italiano</p> <ul style="list-style-type: none"> • Antipasto display: an assortment of cured meats, salamis and dry sausages, caprese salad, imported olives, baby artichokes, marinated mushrooms and grilled asparagus • Roasted tomato bruschetta with savory mascarpone and gremolata • Caprese skewers: bocconcini mozzarella marinated with basil-pesto and fresh cherry tomatoes • Grilled flatbreads with roasted sweet peppers, basil-pesto, ricotta and provolone cheese • Pita bar with choice of three dips: artichokes with caramelized garlic, baba ghanoush, herb-whipped feta, Hummus, Olive tapenade or tomato-garlic-basil relish • Petite lemon bars • Served with fresh-brewed coffee, decaf and assorted Tazo teas 	<p>\$28.25</p>

BUFFETS



BUFFETS

We offer multiple entree options to meet the specific needs of your guests and budget. Your choice of entree is accompanied by the listed items and requires a minimum order of 25 portions. For parties of less than 25 guests, please speak with your catering representative. Additional labor and a thirty percent service fee will be applied if multiple buffet menus or packages are ordered for the same event.

Our buffet service includes:

- Linen for food and beverage tables
- Compostable wares

China, cutlery and glassware is available for \$3 per guest. Food service charges may apply.

THE DABBAWALLA	PER GUEST
Chicken tikka masala, chicken stewed with tomato and spices Accompanied by: <ul style="list-style-type: none"> • Aloo gobi: potato, cauliflower and peas cooked with Indian spices • Basmati rice • Warm flatbread • Heart of romaine salad with chickpeas, cucumber, tomato and coriander raita • Creamy cinnamon rice pudding with melted butter and toasted pistachios • Served with fresh-brewed coffee, decaf, assorted Tazo teas and bottled water 	\$24.00

FLAVORS OF THE SOUTHWEST	PER GUEST
Choice of: <ul style="list-style-type: none"> • Chipotle-marinated grilled chicken breast with peppers and onions • Carne asada with peppers and onions Accompanied by: <ul style="list-style-type: none"> • Pico de gallo, guacamole and sour cream • Flour tortillas • Black beans with queso fresco cumin rice • Organic mixed greens with toasted pepitas and oregano-lime vinaigrette • Tres leches cake • Served with fresh-brewed coffee, decaf, assorted Tazo teas and bottled water 	
Chipotle Chicken	\$31.25
Carne Asada	\$34.50
Chipotle Chicken & Carne Asada	\$41.75

BUFFETS

THE MARRAKECH	PER GUEST
<p>Natural light and dark, bone-in chicken slow-cooked with aromatic spices, preserved lemon and green olives</p> <p>Accompanied by:</p> <ul style="list-style-type: none"> • Vegetable-chickpea tagine with couscous • Warm flatbread • Organic mixed greens with cucumber, orange, fennel and pomegranate vinaigrette • Creamy cinnamon rice pudding with melted butter and toasted pistachios • Served with fresh-brewed coffee, decaf, assorted Tazo teas and bottled water 	<p>\$24.85</p>
MEDITERRANEAN	PER GUEST
<p>Choice of:</p> <ul style="list-style-type: none"> • Oregano-marinated chicken breast grilled with tzatziki sauce • Roasted Pacific rockfish with a sauce of sun-dried tomato, preserved lemon and kalamata olives <p>Accompanied by:</p> <ul style="list-style-type: none"> • Lemon-scented rice sprinkled with sheep's milk cheese • Seasonal fresh vegetable selection • Organic mixed greens with cucumber, tomato and balsamic vinaigrette • Toasted pita chips with hummus and baba ghanoush • Baklava • Served with fresh-brewed coffee, decaf, assorted Tazo teas and bottled water 	
<p>Mediterranean Chicken</p>	<p>\$25.95</p>
<p>Mediterranean Rockfish</p>	<p>\$30.25</p>
<p>Mediterranean Chicken & Rockfish</p>	<p>\$40.30</p>

BUFFETS

MESA DE SONORA	PER GUEST
<p>Your choice of:</p> <ul style="list-style-type: none"> • Cheese enchiladas • Shredded chicken enchiladas <p>with ancho-tomato sauce and melted cheese</p> <p>Accompanied by:</p> <ul style="list-style-type: none"> • Frijoles borrachos: whole black beans stewed with beer and aromatic spices • Cumin rice • Blue corn tortilla chips • Pico de gallo, guacamole and sour cream • Organic mixed greens with toasted pepitas and oregano-lime vinaigrette • Almond cookies • Served with fresh-brewed coffee, decaf, assorted Tazo teas and bottled water 	<p>\$24.35</p>
PACIFIC NORTHWEST	PER GUEST
<p>Choice of:</p> <ul style="list-style-type: none"> • Seasonal-run wild Northwest salmon seared and drizzled with apple-tarragon vinaigrette • Grilled chicken breast with sauteed wild mushrooms, bacon and caramelized onions <p>Accompanied by:</p> <ul style="list-style-type: none"> • Washington apple-carrot slaw with poppy seed dressing • Roasted Yukon gold potatoes • Organic mixed greens with cucumber, tomato and balsamic vinaigrette • Rolls with butter • Apple crisp with vanilla whipped cream • Served with fresh-brewed coffee, decaf, assorted Tazo teas and bottled water 	
Pacific Northwest Chicken	\$29.75
Pacific Northwest Salmon	\$35.95
Pacific Northwest Chicken & Salmon	\$50.00

BUFFETS

PASTA DAL GIARDINO	PER GUEST
<p>Pasta dal giardino: al dente pasta tossed with marinara sauce and topped with seasonal vegetables and Parmesan cheese*</p> <p>Accompanied by:</p> <ul style="list-style-type: none"> • Organic mixed greens with cucumber, tomato and balsamic vinaigrette • Cut-fruit salad • Rolls with butter* • Double chocolate brownies* • Served with fresh-brewed coffee, decaf, assorted Tazo teas and iced water <p>*We are happy to provide vegan alternatives to these items. Speak with your sales representative for pricing.</p>	\$23.50
SAVORY MUSHROOM & EGGPLANT COBBLER (V)	PER GUEST
<p>Savory mushroom and eggplant cobbler with fire-roasted tomato, seasonal vegetables and polenta crust*</p> <p>Accompanied by:</p> <ul style="list-style-type: none"> • Organic mixed greens with cucumber, tomato and balsamic vinaigrette • Cut fruit salad • Rolls with butter* • Double chocolate brownies* • Served with fresh-brewed coffee, decaf, assorted Tazo teas and bottled water <p>*We are happy to provide vegan alternatives to these items. Speak with your sales representative for pricing.</p>	\$22.75

BUFFETS

TAVOLA AMERICANA	PER GUEST
Choice of: <ul style="list-style-type: none"> • Chicken picatta: seared chicken breast with lemon-caper sauce and fresh parsley • Penne alla vodka: penne pasta tossed with a tomato-vodka cream sauce, bell pepper, onion and Parmesan cheese baked golden brown Accompanied by: <ul style="list-style-type: none"> • Antipasto platter of assorted Italian meats, vegetables and cheeses • Seasonal fresh vegetable selection • Organic mixed greens with cucumber, tomato and balsamic vinaigrette • Rolls with butter • Tiramisu • Served with fresh-brewed coffee, decaf, assorted Tazo teas and iced water 	
Tavola Americana Chicken Picatta	\$29.75
Tavola Americana Penne Alla Vodka	\$26.50
Tavola Americana Chicken & Penne Option	\$32.50
+ Add Mediterranean Pasta Salad	\$4.50
+ Add Seasonal Vegetable Selection	\$3.50

OUTDOOR GRILLS



OUTDOOR GRILLS

The following menus are grilled by a on-site Chef at your event. If desired, we can make arrangements to grill these menus in our kitchen for delivery to your indoor location. Your choice of entree is accompanied by the listed items and requires a minimum order of 25 portions. For parties of less than 25 guests, please speak with your catering representative.

- Outdoor grills include compostable wares
- China, cutlery and glassware are available for \$3 per guest
- Food services charges may apply

ALKI BEACH BBQ	PER GUEST
Choice of: <ul style="list-style-type: none"> • Barbecued St. Louis-style ribs with smoky peach-molasses barbecue sauce • Grilled chicken quarters basted with Eastern North Carolina-style pepper-vinegar Accompanied by: <ul style="list-style-type: none"> • Brown sugar baked beans • Corn on the cob with butter • Buttermilk biscuits with butter and honey • Cut seedless watermelon • Apple crisp with vanilla whipped cream • Lemonade or iced tea • Iced water 	
Alki Beach BBQ Pork Ribs	\$27.55
Alki Beach Grilled Chicken	\$22.75
Alki Beach BBQ Pork Ribs & Grilled Chicken	\$33.95

ISLAND WAY BBQ	PER GUEST
<ul style="list-style-type: none"> • Grilled huli-huli chicken marinated with fresh ginger, cane sugar, soy and spices • Kalua pork, smoky and fall-apart tender, with green cabbage • Hawaiian-style macaroni salad • Heart of romaine salad with tomato, cucumber, toasted macadamia nuts and kimchi vinaigrette • Steamed rice • White chocolate macadamia nut cookies • Mango lemonade • Iced water 	\$25.50

OUTDOOR GRILLS

MEDITERRANEAN GRILLED CHICKEN	PER GUEST
<ul style="list-style-type: none"> • Grilled lemon-and-oregano-marinated chicken breast with tzatziki sauce • Warm pita bread brushed with olive oil • Salad of romaine hearts with tomato, cucumber, crumbled feta cheese and balsamic vinaigrette • Pearl couscous and vegetable salad with olives, mint and herb vinaigrette • Roasted potatoes with garlic and a squeeze of lemon • Baklava • Mint iced tea • Iced water 	\$25.50
MONTLAKE GRILL	PER GUEST
<ul style="list-style-type: none"> • Grilled sirloin steak marinated with bay laurel, garlic, herbs and olive oil • Grilled Alaskan salmon with rosemary pesto • Organic mixed green salad with tomato, cucumber and champagne vinaigrette • Chilled roasted seasonal vegetable salad with white balsamic vinaigrette • Herb-roasted Yukon gold potatoes • Organic rolls with butter • Lemon-scented shortcake with sugared Northwest berries and honey whipped cream • Mint iced tea • Iced water 	\$53.50
PACIFIC NORTHWEST GRILL	PER GUEST
<ul style="list-style-type: none"> • Wild Pacific king salmon with lemon wedges, grilled and dusted with smoked sea salt • Housemade red potato salad with sour cream dressing • Organic mixed green salad with Roma tomato, English cucumber and champagne vinaigrette • Roasted seasonal vegetables • Organic rolls with butter • Lemon-scented shortcake with sugared strawberries and vanilla whipped cream • Lavender lemonade • Iced water 	\$43.25

OUTDOOR GRILLS

THE ALL-AMERICAN	PER GUEST
<p>Choice of:</p> <ul style="list-style-type: none"> • Grilled 1/3-pound certified Angus beef burgers with sesame seed buns, green leaf lettuce, sliced tomatoes and cheddar cheese • 1/4-pound all-beef hotdogs with stadium-style hot dog rolls <p>Accompanied by:</p> <ul style="list-style-type: none"> • Ketchup, mustard, relish and mayonnaise • Home-made red potato salad with sour cream dressing • Thick-cut potato chips • Cut seedless watermelon • Double Chocolate Brownies • Assorted sodas • Iced water 	
All-American Hamburgers	\$19.50
All-American Hotdogs	\$19.50
All-American Hamburgers & Hotdogs	\$28.50
+ Add Grilled Vegetables and Tofu Skewers (VG) (GF)	\$5.95

SNACKS & BEVERAGES



SNACKS & BEVERAGES

Individual Snacks

Assorted Flavored Greek-Style Yogurts	\$3.75 each
Assorted Flavored Yoplait Yogurts	\$3.75 each
Tim's Cascade Potato Chips	\$1.95 each
Orchard Valley Cranberry-Almond Trail Mix	\$2.75 each

Snacks to share Serves 10-12

Seasoned Rice Cracker Mix	\$15.25
Mixed Nuts	\$24.95
Peanuts	\$14.50
Pretzels	\$10.95
Potato Chips With Ranch Dip	\$15.25
Tortilla Chips With Fresh Salsa	\$14.95

Snacks per Dozen

Individually Bagged Popcorn	\$17.95
Kashi Trail Mix Granola Bars	\$20.25
Whole Fresh Fruit	\$15.75
Chocolate Brownies	\$22.50
Chocolate Brownies (Petite)	\$15.75
Gourmet Dessert Bars	\$19.75
House-Baked Cookie Assortment	\$16.25
Mini Cookie Sandwiches	\$19.50

Beverages by the Gallon

Approximately 20 servings per gallon

Fresh-Brewed Coffee	\$39.25
Fresh-Brewed Decaffeinated Coffee	\$39.25
Assorted Tazo Teas	\$39.25
Hot Chocolate and Spiced Cider Pack	\$35.95
Brewed Hot Cider	\$35.95
Iced Tea with Lemon Wedges	\$31.50
Peach Iced Tea	\$31.50
Lemonade	\$31.50
Seasonal Lemonade	\$31.50
Apple Juice	\$31.50
Orange Juice	\$31.50
Iced Water	\$8.50

Individual Beverages

Each serving is in an individual bottle or carton.

Assorted Juice	\$2.75
Assortment of orange, apple, cranberry or grapefruit juice bottles	
Assorted Soft Drinks	\$2.75
Bottled Water (non-carbonated)	\$2.50
Sparkling Water	\$3.20
2% Milk	\$2.25
Martinelli's Sparkling Cider (Each 12 oz. bottle serves 5-6)	\$12.25
Martinelli's Sparkling Cider	\$3.50

Customer Responsibility and Beverage Equipment

Bay Laurel Catering ensures all beverage equipment is in good working order when delivered to your event. We would still recommend that you supervise the use of the equipment to mitigate any unintended spills due to user error. You may also opt to secure an attendant from Bay Laurel Catering at the posted server rates.

Bay Laurel Catering is not responsible for beverage spills.



MENU

BREAK PACKAGES

Curated packages offer selections to give an added boost to any break or meeting. Minimum order is 15 guests.

Healthy To-Go (GF)	PER GUEST
<ul style="list-style-type: none">• Kashi trail mix granola bars• Whole fresh fruit• Assorted bottled juices• Iced Water• Served with fresh-brewed coffee, decaf and assorted Tazo teas	\$8.65
Sweet & Salty	PER GUEST
<ul style="list-style-type: none">• Pretzels• Chocolate chip cookies• Orchard Valley Cranberry Almond Trail Mix• Assorted soft drinks• Iced Water• Served with fresh-brewed coffee, decaf and assorted Tazo teas	\$8.65

DESSERTS



DESSERTS

Let our specialty desserts add a little sweetness to your event.

Desserts by the Dozen

All desserts are locally prepared from scratch using 100% natural ingredients. Minimum order of two dozen for petite desserts.

Chocolate Brownies	\$22.50
Chocolate Brownies (Petite)	\$15.75
Gourmet Dessert Bars	\$19.75
House-Baked Cookie Assortment	\$16.25
Mini Cookie Sandwiches	\$19.50
Petite Apple Galettes	\$39.50
Petite Chocolate Caramel Tarts	\$39.50
Petite Fresh Fruit Tarts	\$39.50
Petite Key Lime Tarts	\$39.50
Petite Chocolate Cream Puffs	\$39.50
Petite Espresso Cream Puffs	\$39.50

Chocolate Fountain

Chocolate fondue fountains are an eye-catching centerpiece at any event. Build your own package, or let us fulfill your chocolate fantasy with a custom package for your party.

One Chocolate Fill	\$223.50
Serves up to 50	
Two Chocolate Fills	\$417.75
Serves up to 150	
Three Chocolate Fills	\$605.50
Serves up to 300	
Four Chocolate Fills	\$794.50
Serves up to 400	

Dippers **\$4.00 per guest**

Select up to four dippers. For every 100 guests, an additional dipper is included in the price.

- Double chocolate brownie bites
- Marshmallows
- Peanut butter cookies
- Pineapple
- Pound cake
- Pretzel
- Strawberries
- Sugar cookies

ALCOHOL SERVICE





ALCOHOL SERVICE

Alcohol service for campus events is provided through By George, a on-campus restaurant. They have a liquor license and a catering endorsement liquor license. Bay Laurel Catering Bartenders are state certified to sell and pour beer, wine and liquor. Staff is included in bar setup. Please discuss beverage service, location and other catering needs with your Catering Sales Representative.

- One bar is required per 100 guests with two-hour service that includes a portable bar (with linen, cups, ice, mixers, condiments and beverage napkins), setup and cleanup. Bar glassware is available for \$1 per guest.
- A minimum sales guarantee of \$375.00 per bar is required. Clients may be billed the difference if the guarantee is not fulfilled.
- Additional bar service is charged at \$185.00 per bar, per hour.
- Washington State sales tax is included in the drink prices.
- No tips or gratuities are accepted.
- Hosted-bar service is available for alcohol-approved departmental budgets and invoice payments. Drink script service is also available.
- Hosted-bar beverage charges are based on consumption.
- Fundraisers require you to secure a [Special Occasion License](#) from Olympia, WA and obtain your own alcohol and set cash bar prices.
- Alcohol served on campus requires you to complete the [Alcohol Service Request](#).
- Off-campus groups may be required to obtain liquor-liability insurance with a minimum single-limit liability of \$2,000,000 per occurrence. The client shall provide By George with a certificate of such coverage.

Hosted / Beer, Wine and NonAlcoholic Beverage Bar

Billed on consumption. Sales minimums apply.

Bottled Beers, Microbrews and Cider	\$7.00
Washington Wines <i>by the glass</i>	\$7.25
Prosecco <i>by the glass</i>	\$9.00
Nonalcoholic Beverages	\$2.75

Hosted / Full Bar

Billed on consumption. Sales minimums apply.

Bottled beers, microbrews and cider	\$7.00
Washington wines <i>by the glass</i>	\$7.25
Prosecco <i>by the glass</i>	\$9.00
Signature cocktails <i>by the drink</i>	\$9.00
Well drinks <i>by the drink</i>	\$7.75
Nonalcoholic beverages	\$2.75



MENU

Credit Card / Beer, Wine and Nonalcoholic Bar

Sales minimums apply. A cashier will be added to credit card bars and billed at the server rate.

Bottled Beers, Microbrews and Cider	\$7.00
Washington Wines <i>by the glass</i>	\$7.25
Prosecco <i>by the glass</i>	\$9.00
Nonalcoholic Beverages	\$2.75

Credit Card / Full Bar

Sales minimums apply.

Bottled Beers, Microbrews and Cider	\$7.00
Washington Wines <i>by the glass</i>	\$7.25
Prosecco <i>by the glass</i>	\$9.00
Signature Cocktails <i>by the drink</i>	\$9.00
Well Drinks <i>by the drink</i>	\$7.75
Nonalcoholic Beverages	\$2.75

- Server labor (per hour, plus a half hour for setup and a half hour for cleanup).
- A minimum sales guarantee of \$375.00 per bar/per two hour period is required.
- Clients may be billed the difference if the guarantee is not fulfilled.
- Additional bar service is charged at \$185.00 per bar, per hour.
- One bar per 100 guests.
- Bartenders are complimentary.