

The health and safety of our guests is a foundational priority for HFS. All department operations, events and services follow the most current COVID-19 related safety guidelines provided by the UW Environmental Health & Safety Department as well as state and federal government health agencies.

Bay Laurel Catering is currently operating with a limited staff and menu due to the Coronavirus. While we may not be able to cater large events right now, we would like to take this opportunity to work one-on-one with you and see if we can meet your needs now or for a future event.

- We may not be able to accommodate requests for all the items on this menu.
- Please email us at catering@uw.edu or call 206-685-2051 to speak with a catering representative.

Thank you!

BREAKFAST

Hot Breakfast

Create your own buffet or design your own plated meal. Each breakfast in this section can become a customized buffet or served breakfast for your event. We've conveniently priced items à la carte so you can satisfy your guests and your budget. Our sales staff would also be happy to assist with custom breakfast options not represented on our menu.

Breakfast entrées require a minimum order of 12 portions. For parties of less than 12 guests, please speak with your catering representative.

Server labor will be added to your event.

Beecher's Flagship and Sun-Dried Tomato Strata

Fluffy layers of artisan bread, Beecher's Flagship cheese and sun-dried tomatoes, soaked with cage-free egg custard and baked golden-brown. Served with fresh-brewed coffee, decaf, assorted Tazo® teas and iced water

8.25 per guest

Crab and Artichoke Strata

Artichoke hearts, crab meat, Pecorino Romano cheese, and toasted bread layered with velvety custard and baked to golden brown. Accompanied by roasted breakfast potatoes with caramelized onions. Served with fresh-brewed coffee, decaf, assorted Tazo® teas and iced water.

16.50 per guest

Belgian Waffles

Freshly-prepared, golden-brown Belgian waffles with seasonal fruit toppings, real maple syrup, butter, and vanilla whipped cream. Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

7.50 per guest

Bagels and Smoked King Salmon

Fresh, full-sized bagels filled with nova-style cold king salmon and whipped cream cheese with capers, shaved red onion, and lemon wedges on the side. Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

12.50 per guest

English Breakfast Sandwich

Made with sausage patties, scrambled eggs, and cheddar cheese. Substitute peppers and onions for the sausage to make it a vegetarian sandwich. Served with fresh brewed coffee, decaf, assorted Tazo® teas, and iced water.

Select an option:

- Sausage
- Vegetarian

11.00 Per Guest

French Toast (Vanilla-Cinnamon)

Essential Baking Company's brioche dipped in vanilla-cinnamon custard, griddled golden-brown and served with butter and real maple syrup. Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

10.50 Per Guest

Northwest Scramble

Flavor our scrambled eggs to your liking with a selection of Northwest toppings: fresh herbs, sauteed mushrooms, poached salmon or smoked trout, sun-dried tomatoes, Laura Chenel goat cheese, and sliced green onions. accompanied by roasted breakfast potatoes with caramelized onions. Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

Select an option:

- Smoked trout
- Poached salmon
- Scrambled Eggs

14.00 Per Guest

Cage-free eggs scrambled with cheddar cheese, accompanied by roasted breakfast potatoes with caramelized onions. Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

8.50 Per Guest

Sunrise Burritos

Your choice of either chorizo or grilled peppers, onions, green chilies, wrapped in a flour tortilla with scrambled eggs, refried beans, and Monterey jack cheese. Served with salsa and sour cream. With fresh brewed coffee, decaf, assorted Tazo® teas, and iced water

13.50 Per Guest

Please select an option:

- Vegetarian
- Chorizo

Garden Vegetable Frittata

Frittata orders include our roasted breakfast potatoes with caramelized onions. Served with fresh brewed coffee, decaf, assorted Tazo® teas, and iced water

12.75 Per Guest

Italian Frittata

Frittata orders include our roasted breakfast potatoes with caramelized onions. Served with fresh brewed coffee, decaf, assorted Tazo® teas, and iced water

13.00 Per Guest

Sun-Dried Tomato Artichoke Frittata

Frittata orders include our roasted breakfast potatoes with caramelized onions. Served with fresh brewed coffee, decaf, assorted Tazo® teas, and iced water

12.75 Per Guest

Additional breakfast items

Seasonal Freshly Sliced Fruit

4.00 Per Guest

Yogurt with Granola and Berries

Creamy, 100% natural Greek-style yogurt with nutty granola, fresh berries, and honey on the side

6.25 Per Guest

Flavored Greek Yogurt

Individual portions. Lower-fat Yoplait yogurt options are also available

3.00 Per Guest

Cage-Free Eggs

Scrambled with cheddar cheese

5.00 Per Guest

Roasted Breakfast Potatoes

2.75 Per Guest

Sugar-Cured Bacon

4.00 Per Guest

Chicken-Apple Sausage

4.50 Per Guest

Minimum of 12 guests per selection.

Continental Breakfast

These include favorites for morning meetings and breaks. Coffee and beverages are located on the Snacks & Beverages menu page

Olympic Breakfast

Freshly cut seasonal fruit platter and freshly baked butter croissants with raspberry preserves. Served with fresh-brewed coffee, decaf, assorted Tazo® teas, iced water and your choice of juice

11.75 Per Guest

Select an option:

Orange juice

Cranberry juice

Apple juice

Cascade Breakfast

Freshly cut seasonal fruit platter, yogurt, served with honey and nutty granola, and freshly baked butter croissants with raspberry preserves. Served with fresh-brewed coffee, decaf, assorted Tazo® teas, iced water and your choice of juice

14.50 Per Guest

Select an option:

- Orange juice
- Cranberry juice
- Apple juice

A la Carte Breakfast

Our A La Carte pastries are offered and priced by the dozen.

Market Fresh Fruit Tray

Cantaloupe, grapes, honeydew, pineapple, seedless watermelon, and a variety of seasonally-available selections

Small Fruit Tray

Serves 20

41.50

Medium Fruit Tray

Serves 40

83.00

Large Fruit Tray

Serves 70

166.75

Assorted Flavored Scones

18.00 Per Dozen

Assortment of Plain, Savory, and Sweet Bagels

Served with whipped cream cheese

27.75 Per Dozen

Breakfast Bagels

Includes blueberry, cinnamon raisin, French Toast, and plain flavors. Served with whipped cream cheese

27.75 Per Dozen

Breakfast Muffin Assortment

Whole-grain muffins including blackberry-granola and morning glory flavors

28.00 Per Dozen

Fruit Danish Assortment

Includes apple, blueberry, and raspberry flavors

23.00 Per Dozen

Mazurka Bars

32.50 Per Dozen

Mixed Petite Cinnamon, Orange-Almond and Apple Rolls

23.00 Per Dozen

Savory Bagels

Includes everything, jalapeno pepper jack, pesto, and sesame flavors. Served with whipped cream cheese

27.75 Per Dozen

Savory Pesto Pan Tomato Rolls

24.50 Per Dozen

Seasonal Quick Breads

22.00 Per Serving

Traditional Danish Assortment

Includes apple, raspberry, bear claw, and rustic almond flavors

23.00 Per Dozen

Traditional Petite Scones

Filled with strawberry preserves and dusted with confectioners' sugar

23.00 Per Dozen

Butter Croissants

Served with raspberry preserves

29.00 Per Dozen

Petite Bagels

Served with whipped cream cheese

17.50 Per Dozen

Cinnamon Rolls

29.00 Per Dozen

Crumb Cake

21.00 Per Dozen

Doughnuts

24.50 Per Dozen

Plain Whipped Cream Cheese

4.00 Each

Basil Pesto Cream Cheese

4.50 Each

Sun-Dried Tomato Cream Cheese

4.50 Each

Honey Walnut Raisin Cream Cheese

4.50 Each

Lox Cream Cheese

5.00 Each

Breakfast On The Go

Our boxed breakfast meals include fresh cut fruit, Greek Gods yogurt, and bottled juice. Simply choose from the following.

Fresh-Baked Individual Quiche Box

Choose either vegetables and herbs with Parmesan cheese or smoked ham and scallion with sharp cheddar

13.50 Each

Select an option:

- Ham
- Vegetables

Savory Butter Croissant Filled with Spinach and Feta Box

13.50 Each

Spanakopita Box

Traditional phyllo pastry filled with spinach and feta

13.50 Each

Simple Continental Box

A whole grain muffin and fruit Danish

13.50 Each

Two Shell-On Hard-Cooked Eggs Box

With Dijon mustard, salt, and pepper. Gluten free

13.50 Each

Barista Boxes

About 10 servings per box

Fresh-Brewed Coffee Box

17.50 Per Box

Fresh-Brewed Decaffeinated Coffee Box

17.50 Per Box

Hot Tea Box

17.50 Per Box

Orange Juice Box

17.50 Per Box

LUNCH

Our sandwich and wrap platters are prepared fresh for the number of guests that will be attending your event. All sandwiches can be ordered a la carte, or if desired, can be easily upgraded to a full buffet meal with one of our convenient upgrade packages.

Minimum of 12 guests per sandwich platter and upgrade package.

Minimum 25 guests for the Salad Buffet

Sandwich Platters

Classic Deli Sandwich Platter

Basic deli sandwiches prepared on sliced deli whole wheat, white, and rye breads with lettuce, tomato, cheese, and Dijon mayonnaise on the side. Our selection includes turkey, roast beef, ham, and vegetarian.

One whole sandwich (two halves) per person, per order

7.50 Per Guest

Croissant Sandwich Platter

Our petite croissant sandwiches are prepared on fresh, all-butter croissants. Each order contains an assortment of basil chicken salad, shrimp and herb-roasted vegetables, and Gruyere cheese with tomato. 1.5 croissant sandwiches per person, per order

8.75 Per Guest

Husky Wrap Platter

A selection of sandwich wraps with leaf lettuce, tomato, and appropriate spread on spinach, tomato, and garlic-herb tortillas. Our selection includes turkey, roast beef, ham, and vegetarian

6.50 Per Guest

Torpedo Platter

Prepared on fresh baguette loaves with two three-inch lengths of baguette per person, per order. Select two of the following options: caprese, Italian meats, mediterranean eggplant, or pesto chicken salad

7.75 Per Guest

Sandwich Platter Upgrade Selections

Add one of our upgrades to your sandwich platter selection

Silver Upgrade

- Mixed green salad with balsamic vinaigrette
- Tim's Cascade potato chips
- Assorted freshly baked cookies (2 per person)
- Assorted soft drinks
- Iced water

8.25 Per Guest

Gold Upgrade

- Mixed green salad with balsamic vinaigrette
- Greek pasta salad
- Cut fruit salad
- Tim's Cascade potato chips
- Assorted freshly baked cookies (2 per person)
- Assorted soft drinks
- Iced water

10.25 Per Guest

Platinum Upgrade

- Mixed green salad with balsamic vinaigrette
- A selection of hard and soft cheese with grapes, flatbreads, and crackers
- Greek pasta salad
- Assorted petite specialty dessert pastries
- Assorted soft drinks
- Iced water

12.50 Per Guest

Salad Buffet

Mixed green salad, Tabbouleh salad, Italian-style pasta and vegetable salad, organic rolls with butter, freshly baked cookies, assorted soft drinks, and iced water. In addition, make two selections from our list of fresh market salads.

18.75 Per Guest

Select two options:

- Three-grain salad with dried fruit and nuts
- Black bean quinoa salad with sweet corn and roasted peppers
- Broccoli-raisin salad
- Curried chicken-apple salad
- Classic Waldorf salad
- Basil chicken salad
- Classic tuna salad
- Orzo-mushroom salad
- Roasted turkey and grape salad
- Thai beef noodle salad
- Seasonal roasted vegetable salad

Salad Bowls

Serves 15-20 guests

Almond Citrus Chicken Salad Bowl

Mixed greens with grilled soy-ginger chicken, toasted almonds, bell peppers, cucumber, and citrus segments. Served with honey-ginger vinaigrette on the side

80.00 Each

Classic Caesar Salad Bowl

Fresh romaine lettuce topped with shredded Parmesan cheese, house-toasted croutons, and lemon wedges. Served with classic Caesar dressing on the side

47.00 Each

Cobb Salad Bowl

Roasted chicken breast, crisp bacon, tomatoes, sliced olives, crumbled Oregon bleu cheese, and hard-cooked eggs on organic mixed greens. Served with ranch dressing on the side

80.00 Each

House Green Salad Bowl

Seasonal mixed greens with ripe tomatoes, cucumber, carrot, and garlic croutons. Served with Italian herb vinaigrette on the side

41.75 Each

Montlake Salad Bowl

Roasted pears, Oregon bleu cheese, sun-dried cranberries, spiced walnuts, and red seedless grapes on seasonal mixed greens. Served with champagne vinaigrette on the side

73.50 Each

Wild Salmon Caesar Salad Bowl

Flaked wild salmon fillets on a bed of romaine lettuce with shredded Parmesan cheese, lemon wedges, and house-toasted croutons. Served with classic Caesar dressing on the side

77.50 Each

LUNCH ON THE GO

All boxed meals are packed in 100%-compostable packaging and include a bottle of water, Washington apple, Tim's Cascade potato chips, (sandwiches and GF salads) or roll with butter (salads), gourmet cookie, utensils, napkin, and moist towlette. Choose from our array of sandwiches, wraps, and salads. Specially prepared gluten-free and vegan meals will include a small cut fruit salad instead of a cookie.

Many of our boxed meals are vegetarian, vegan, or gluten free; our sales staff would be happy to assist with any special dietary requests.

For orders under 50 guests, choose up to four different box lunch items from those listed below. For orders of 50 guests or more, contact your catering sales representative or email catering@uw.edu for additional selection options.

Salad Boxes

Choice of regular or gluten-free for most salad boxes. Gluten-free boxes contain potato chips (instead of a roll) and a fresh fruit cup.

Caesar Salad with Grilled Chicken (GF)

Chopped hearts of romaine lettuce, grilled chicken, seasoned croutons, and shaved Parmesan cheese with traditional Caesar dressing and lemon wedges

14.50 Each

Select an option:

- Regular
- Gluten-free

Chef's Salad [GF]

Turkey, smoked ham, cheddar and Swiss cheeses, chopped hardcooked eggs, and wedges of tomato served on a bed of crisp mixed greens with tangy honey mustard dressing

14.50 Each

Sandwich Boxes

Many of our sandwiches can be made to suit your dietary needs. For orders under 50 guests, choose up to four different box lunch items.

Roasted Turkey with Havarti

Roasted turkey breast with Havarti cheese, sliced tomato and green leaf lettuce on sourdough bread

14.50 Each

Roasted Turkey and Havarti (GF)

Roasted turkey breast with Havarti cheese, sliced tomato and green leaf lettuce on gluten free bread (GF)

15.75 Each

Smoked Ham and Swiss

Smoked ham with Swiss cheese, sliced tomato and green leaf lettuce on multi-grain bread

14.50 Each

Smoked Ham and Swiss (GF)

Smoked ham with Swiss cheese, sliced tomato and green leaf lettuce on gluten free bread
15.75 Each

Quinoa Salad (VG) (GF)

Quinoa-chick pea tabbouleh salad with cucumber, tomato red onion, parsley, lemon juice and olive oil on a bed of romaine lettuce
14.50 Each

Montlake Salad (V) (GF)

Montlake Salad: dried apples, bleu cheese, candied walnuts, grapes and dried cranberries with balsamic vinaigrette on a bed of mixed greens
16.75 Each

Roasted Beet and Tempeh (VG, GF)

Roasted beet, tempeh and quinoa salad with citrus curry dressing and heart of romaine
16.75 Each

Tuna Nicoise Salad (GF)

Tuna Nicoise Salad with seared rare ahi tuna, Mediterranean olives, roasted potatoes, haricot verts, hard-boiled egg, tomato and Dijon vinaigrette on a bed of mixed greens (GF)
16.75 Each

Roast Beef with Cheddar Cheese

Roast beef with cheddar cheese, sliced tomato and green leaf lettuce on sourdough bread
14.50 Each

Roast Beef with Cheddar Cheese (GF)

Roast beef with cheddar cheese, sliced tomato and green leaf lettuce on gluten free bread
15.75 Each

Fresh Veggie Sandwich (V)

Fresh veggie sandwich: shaved cucumber, provolone cheese, sliced red onion, roasted bell pepper, sliced tomato, green leaf lettuce and sun-dried tomato cream cheese on multi-grain bread
14.50

Fresh Veggie Sandwich (V) (GF)

Fresh veggie sandwich: shaved cucumber, provolone cheese, sliced red onion, roasted bell pepper, sliced tomato, green leaf lettuce and sun-dried tomato cream cheese on gluten free bread
15.75 Each

“TLT”: Smoked Tofu (V)

“TLT”: smoked tofu, green leaf lettuce, sliced tomato and vegan mayo on sourdough bread
14.50 Each

“TLT”: smoked tofu (GF) (V)

“TLT”: smoked tofu, green leaf lettuce, sliced tomato and vegan mayo on gluten free bread

15.75 Each

Focaccia di Manzo

Focaccia di Manzo: Roast beef eye of round with provolone cheese, Mama Lil’s peppers, basil pesto mayo and arugula on garlic-rosemary focaccia roll

16.75 Each

Turkey and Brie Croissant

Turkey and brie croissant: roasted turkey breast with sliced brie and cranberry-mango chutney on a butter croissant

16.75 Each

Roasted Vegetable Focaccia (V) or (VG)

Roasted vegetable focaccia: seasoned, roasted zucchini, red onion and bell pepper with sun-dried tomato cream cheese and olive tapenade mayo on herb focaccia bread

16.75 Each

Select an option:

- Vegan Option (no cream cheese)
- Vegetarian Option

Italian Baguette

Italian Baguette: sliced selection of prosciutto, wine salami and ham with provolone cheese, Mama Lil’s peppers, roasted tomato vinaigrette and tapenade mayo on baguette

16.75 Each

SERVED MEALS

Entrees

Bay Laurel Catering is experienced handling served meals for groups of any size throughout the University of Washington campus. We believe freshness and seasonality are important to the success of an event and the satisfaction of your guests. If you are interested in planning a served meal, please contact our sales team so our executive chef and culinary team can create a menu designed specifically around your needs and event logistics.

All entrees are served with rolls and butter and a house green salad that includes mixed baby greens with cucumber, tomatoes, shaved radish, toasted pepitas and our house balsamic dressing. You may also select an upgraded salad from our accompaniments. Served with fresh-brewed coffee, decaf, assorted Tazo® teas and iced water.

When ordering multiple entrees, the highest price prevails. You may choose up to three entrees. A minimum of 12 guests is required per order. Labor and/or delivery charges will be added to your BEO contract.

Poultry Options

Seared Chicken Breast

Seared chicken breast with a bay laurel-infused, foraged northwest mushroom veloute, country-style mashed Yukon gold potatoes and glazed root vegetables

Florentine Chicken Roulade

Florentine chicken roulade stuffed with spinach and pecorino Romano cheese, accompanied by creamy cheese polenta, pomodoro sauce and rapini

Seared Duck Breast

Seared duck breast with pomegranate molasses and roasted figs, barley-leek risotto and roasted seasonal vegetables

Meat Options

Grilled Beef Tenderloin

Grilled beef tenderloin steak with caramelized onion-red wine demiglace, decadent lobster mashed potatoes and glazed root vegetables

Land and Sea Duet

Citrus-marinated beef sirloin with sun-dried tomato demi-glace and roasted prawns with gremolata, accompanied by mashed Yukon gold potatoes and seasonal vegetables

Rack of Northwest Spring Lamb

Rack of Northwest spring lamb with caramelized shallot jus, morel mushroom bread pudding and baby asparagus

Cider-Brined Pork Tenderloin

Cider-brined pork tenderloin with savory chanterelle mushroom bread pudding and wilted chard

Vegetarian Options

Savory Mediterranean Vegetable Galette:

Spinach, olives, chevre and caramelized onions in a flaky pastry crust, accompanied by seasonal vegetables and fennel-tomato sauce

Chile Relleno

Roasted Anaheim chili stuffed with Mexican cheese, accompanied by salsa roja and avocado crema, cumin rice, stewed

Sweet roasted winter squash and smoked Portobello mushroom

Tossed with penne pasta and sage-garlic cream sauce

Seafood Options

Seared Alaskan King Salmon

Seared Alaskan king salmon with roasted grapes, olives and preserved lemon, faro "risotto" and summer vegetables

Seared Alaskan Weathervane Scallops

Seared Alaskan Weathervane Scallops with bacon grits, sweet Corn Sauce and Roasted Pepper Coulis

Grilled Halibut

Grilled Alaskan halibut with blistered baby heirloom tomatoes, farro risotto and rapini

Northwest Seafood Cioppino

Poached king salmon, halibut, spot prawns, clams and mussels in saffron-scented broth with fennel, roasted tomatoes and potatoes

Entree accompaniments

For just a few dollars more, add an upgraded salad to your entree. A minimum of 12 guests is required per order.

Baby Spinach Salad

Baby spinach, roasted pears, spiced walnuts and chevre with balsamic vinaigrette

Chilled Roasted Asparagus Salad

Chilled roasted asparagus salad with sun-dried tomato vinaigrette and shaved parmesan cheese

Red and Gold Beet Salad

Red and gold beet salad with sweet pickled onion and shaved gruyere cheese

Traditional Caesar Salad

Crisp romaine lettuce tossed with grated parmesan cheese, houseprepared croutons and light, lemony Caesar dressing

DESSERTS

Prepared using 100% natural ingredients, our pastries are plated individually and garnished tastefully for your served event.

Chocolate Sumapaz

Dense chocolate cake made with single-origin dark Columbian chocolate and infused with coffee liqueur

7.25 Per Guest

Lemon Meringue Tart

Fresh lemon curd topped with fluffy, browned meringue

7.25 Per Guest

Tiramisu

Coffee and rum infused sponge cake layered with creamy mascarpone and topped with dark chocolate ganache
7.25 Per Guest

Madagascar Vanilla Pot de Crème

Creamy Madagascar vanilla custard and rich chocolate cake, wrapped in dark chocolate and topped with tangerine glaze
7.25 Per Guest

Kahlua Mousse Cake

Layers of rich chocolate brownie and Kahlua mascarpone cream, glazed with dark chocolate and caramelized almonds
7.25 Per Guest

Lemon Vanilla Chiffon

Fresh lemon mousse layered with vanilla chiffon cake and buttery macadamia brittle, topped with lemon curd
7.25 Per Guest

Rustic Apple Tart

Granny Smith apples and almond cream in a buttery crust
7.25 Per Guest

RECEPTIONS

Hors D'Oeuvres

Our fruit and vegetables offerings vary with the bounties of the season. Whenever possible, we enhance our fruit and vegetable trays with what's fresh and in-season from our garden and local farms. Special requests are welcome.

Our cold and hot hors d'oeuvres are priced per dozen. A two-dozen minimum per item is requested.

When order hot menu items, servers are required to be in attendance.

Appetizer Platters

Baked Brie

A wheel of brie filled with your choice of housemade apricot preserves or mango chutney baked in puff pastry. Served with baked crostini and crackers. Serves 40
98.00 Each

Caprese Platter

Thick slices of fresh tomato layered with marinated fresh mozzarella and basil, then drizzled with extra virgin olive oil. Serves 40
92.00 Each

Mediterranean Pita Bar

Wedges of seasoned pita bread and herbed flatbread crackers served with your choice of three dips. Serves 25

92.00 Each

Select three dips:

- Artichokes with caramelized garlic
- Babaganoush
- Fig and balsamico
- Goat cheese, mint, and basil
- Herb-whipped feta
- Hummus
- Olive tapenade
- Sun-dried tomato pesto

Hot Hors D'oeuvres

When ordering hot menu items servers are required to be in attendance

Andouille Sausage and Shrimp Skewers

32.75 Per Dozen

Chicken Wings with Buttermilk Ranch Dressing

Your choice of spicy hot or barbecue wings

23.00 Per Dozen

Crab Beignets with Roasted Pepper Aioli

30.25 Per Dozen

Crispy Coconut Prawns with Pineapple Sambal

35.00 Per Dozen

Dungeness Crab Cakes with Ginger-Lime Sauce

28.75 Per Dozen

Empanadas

Served with cilantro tomatillo sauce and tomato salsa

20.50 Per Dozen

Select an option:

- Beef
- Vegetarian
- Chicken
- Pork chili verde

Malay Coconut-Almond Chicken Wings

Jumbo chicken wings and drumettes cooked with coconut milk, aromatic spices, toasted coconut

Smoked King Salmon Platter

Smoked King salmon served with red onions, capers, mini bagels, crispy flatbreads, and whipped cream cheese.

Serves 40

177.25 Each

Southwest Pinwheel Platter

Grilled chili-lime chicken and/or spicy jalapeno shrimp rolled in Roma tomato and spinach tortillas. Served with black bean and corn salsa, guacamole, and tortilla chips. Serves 40

86.00 Each

Marinated Lamb Skewer with Cilantro-Mint Chutney

28.00 Per Dozen

King Salmon Cakes with Mango Salsa

28.00 Per Dozen

Beef and pork meatballs with your choice of sauce

17.25 Per Dozen

Select an option:

- Basil marinara
- Swedish sauce
- Southwest BBQ sauce
- Soy and ginger sauce
- Roasted tomato coulis and fresh parmesan

Mini Barbecue Beef Burgers

23.00 Per Dozen

Northwest Mini Mushroom Quiches with Cambozola Cheese

28.00 Per Dozen

Seared Vegetable Gyoza with Soy Sauce and Sweet Chili Sauce

20.75 Per Dozen

Spanakopita

Phyllo pastry filled with spinach and goat cheese

22.00 Per Dozen

Teriyaki Pacific Salmon Skewers

28.00 Per Dozen

Sweet Corn and Cod Fritters with Roasted Pepper Aioli

25.75 Per Dozen

Tandoori-Style Roasted Chicken Skewers with Mint Raita

28.00 Per Dozen

Thai Crispy Garlic Chicken Wings

Served with lemongrass, coconut, green curry, and red chili dips

28.00 Per Dozen

Vegetarian Egg Rolls with Sesame Plum and Soy Ginger Sauces

20.75 Per Dozen

Cold Hors D'Oeuvres

Bay Shrimp Salad Pastry Puffs

32.75 Per Dozen

Bruschetta with Savory Mascarpone and Slow-Roasted Tomato Slices

28.00 Per Dozen

Chili-lime Chicken or Spicy Jalapeno Shrimp Pinwheels

23.00 Per Dozen

Chilled Prawns with Mango Aioli

32.75 Per Dozen

Classic Deviled Eggs

18.25 Per Dozen

Antipasti Platters

An assortment of cured meats, salamis, and dry sausages, prosciutto and ripe melon, caprese salad, imported olives, baby artichokes, marinated mushrooms, and grilled asparagus served with grissini breadsticks

Small Antipasto Platter

Serves 20

85.25 Each

Medium Antipasto Platter

Serves 40

147.50 Each

Large Antipasto Platter

Serves 70

258.00 Each

Cheese Trays

Local and imported cheeses with an assortment of crackers and flatbreads

Small Cheese Tray

Serves 20

74.75 Each

Medium Cheese Tray

Serves 40

135.75 Each

Large Cheese Tray

Serves 70

242.75 Each

Crudités

Seasonal vegetables served with house-made buttermilk ranch dip

Small Crudités

Serves 20

39.25 Each

Medium Crudités

Serves 40

74.75 Each

Large Crudités

Serves 70

150.75 Each

Market Fresh Fruit Trays

Cantaloupe, grapes, honeydew, pineapple, seedless watermelon, and a variety of seasonally available selections

Small Fruit Tray

Serves 20

41.50 Each

Medium Fruit Tray

Serves 40

83.00 Each

Large Fruit Tray

Serves 70

166.75 Each

Finger Sandwiches

With roasted vegetables on focaccia, chicken baguette, and spring onion beef pinwheel

25.50 Per Dozen

Grilled Flatbreads with Caramelized Onion and Goat Cheese with Fresh Herbs

25.50 Per Dozen

Honey-Glazed Wild King Salmon on Pumpernickel with Dill Cream Sauce

35.00 Per Dozen

Lime Leaf and Lemongrass-infused Halibut

Served on a crispy wonton and drizzled with Thai sweet chili sauce

32.75 Per Dozen

Moroccan Palmier

Rolled flaky pastry with olives and crushed almonds

19.25 Per Dozen

Prosciutto-Wrapped Prawn Skewer

Sprinkled with gremolata

32.75 Per Dozen

Rare Roast Beef on Organic Flatbread

With rosemary aioli and oven-dried tomato

32.75 Per Dozen

Seared Marinated Ahi Tuna

On a crispy wonton with wasabi sauce

30.25 Per Dozen

Skewered Roast Beef with Chimichurri Dip

30.25 Per Dozen

Smoked Salmon Rosettes with Chive Cream Cheese

30.25 Per Dozen

Squash and Corn Fritters with Tomato Jam

25.50 Per Dozen

Tomato, Basil, and Fresh Mozzarella Salad on Garlic Crostini

25.50 Per Dozen

Vietnamese Vegetarian Spring Rolls with Tangy Peanut Sauce

22.00 Per Dozen

White Bean Crostini with Olive and Dried Apricot

25.50 Per Dozen

Roasted Vegetable Platters

A selection of vegetables in season, marinated in herb vinaigrette, roasted, and served with red pepper aioli

Small Roasted Vegetable Platter

Serves 20

51.75 Each

Medium Roasted Vegetable Platter

Serves 40

99.00 Each

Large Roasted Vegetable Platter

Serves 70

181.25 Each

RECEPTIONS PACKAGES

A minimum of 25 guests is required per order. Server Labor (per hour, plus .5 for set up and .5 for clean up)

Reception packages have minimum guest count of 25

Pacific Rim Marketplace

This package contains hot food and requires service staff to be in attendance.

- Sesame noodle salad with shiitake mushrooms and fresh vegetables
- Spicy cucumber slaw
- Chicken satay with spicy Thai-style peanut sauce
- Vegetable egg rolls with sweet chili dipping sauce
- Mini barbecued pork hum bow
- Freshly rolled sushi platter with seafood and vegetarian selections
- Almond cookies
- Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

21.50 Per Guest

Bay Laurel Picnic

- Grilled flatbreads with goat cheese, caramelized onion, and fresh herbs
- Deviled eggs with salmon caviar
- Caprese skewers
- Crostini bar with artichoke, Oregon bleu cheese, and sun-dried tomato spreads
- Sliced fresh fruit

22.00 Per Guest

Northwest Seafood

- Chilled prawns with cocktail sauce and pineapple sambal
- Deviled eggs topped with salmon caviar
- Smoked salmon platter with cream cheese and mini bagels

27.00 Per Guest

Festivo Italiano

- Antipasto display: an assortment of cured meats, salamis and dry sausages, prosciutto and ripe melon, caprese salad, imported olives, baby artichokes, marinated mushrooms, and grilled asparagus. Served with grissini breadsticks
- Roasted tomato bruschetta with savory mascarpone and gremolata
- Caprese skewers: bocconcini mozzarella marinated with basil pesto and fresh cherry tomatoes
- Pane ripieno filled with roasted sweet peppers, basil pesto, and provolone cheese
- Pita bar with choice of three dips: herb-whipped feta, house-made hummus, olive tapenade, artichokes with caramelized garlic, or fig and balsamico
- Petite Tiramisu
- Served with fresh-brewed coffee, decaf, and assorted Tazo® teas

23.50 Per Guest

ACTION STATIONS

Add an action or carving station to your reception menu. We would be happy to work with you to create custom options to compliment your event.

Minimum of 30 guests.

Culinary and/or attendant labor will be added to your event.

Carving Station

Enjoy one of our perfectly roasted meats, carved to order for your guests by one of our Chefs. Prices are per guest and include carved roast and your selection of three condiments and Essential Bakery rolls.

Pepper-Crusted Beef Tenderloin Carving Station

14.75 Per Guest

Smoked Ham Carving Station

Glazed with pomegranate molasses

10.75 Per Guest

Turkey Breast Carving Station

Rubbed with garlic and herbs

12.00 Per Guest

Boneless Leg of Lamb Carving Station

Marinated with lemon and oregano

13.00 Per Guest

Grilled Wild Salmon Carving Station

Basted with basil pesto

14.75 Per Guest

Cider-Brined Pork Tenderloin

12.00 Per Guest

Wild Salmon En Croute

With Northwest mushrooms

16.75 Per Guest

Mashed Potato Bar

Sample the flavors of the Northwest with this twist on a classic.

Attendant labor is \$27 per hour.

12.00 Per Guest

Select three of the following:

- Ginger sweet potatoes
- Sour cream mashed potatoes
- Classic whipped potatoes
- Country-style baby reds with extra virgin olive oil and fresh herbs
- Country-style Yukon gold potatoes with roasted garlic
- Mashed yams with ginger
- Peruvian purple potatoes
- Select two premium toppings: Bleu cheese
- Goat cheese
- Dungeness crab salad
- Smoked trout
- Barbecued chicken
- Roasted vegetables
- Smoked salmon
- Select four standard toppings: Asparagus tips
- Basil pesto
- Chili oil
- Fire-roasted red peppers
- Horseradish sour cream
- Mediterranean mixed olives
- Northwest wild mushrooms
- Salmon caviar
- Sauteed field mushrooms
- Skewered olives
- Sun-dried tomato pesto

Pan-Asian Street Food Station

Your guests can sample the street foods of Asia with a selection of appetizers presented by one of our Chefs. Four of your choices from our list will be paired with the appropriate sauce and condiments, and accompanied by sesame-noodle salad and cucumber slaw. Our Chef will appropriately prepare your choices and keep the station stocked during your event.

Chef labor is \$35 per hour.

15.50 Per Guest

Select four options:

- Barbecued pork satay
- Chicken satay with peanut sauce
- Chinese-style barbecued pork
- Crispy shrimp purse
- Pork egg rolls
- Pork meatballs
- Pork pot stickers
- Shrimp wonton
- Steamed shrimp hargao
- Vegetable egg rolls
- Kalbi chicken drumettes
- Pork shumai

Nitro Ice Cream Station

Our Nitro Ice Cream station will provide a unique and memorable experience at your next event. Watch as our chefs use liquid nitrogen at -319 degrees Fahrenheit to instantly freeze small batches of house-made ice cream. Guests will be amazed by the display of molecular gastronomy, the clouds of ice cold steam, and of course the delicious ice cream!

Server Labor (per hour, plus .5 for set up and .5 for clean up)

Culinary labor is \$35 per hour. Server labor is \$27 per hour.

BUFFETS

We have included multiple entrée options in our buffet menus to meet the specific needs of your guests and budget. Your choice of entrée 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.

Labor will be added to your BEO contract.

The Dabbawalla

- Chicken tikka masala: chicken stewed with tomato and spices
- 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
- Iced chai tea
- Iced water

19.00 Per Guest

Flavors of the Southwest

Choice of protein: Achiote-citrus roasted pork shoulder or Chipotle-marinated grilled chicken breast with peppers and onions or Carne asada with grilled peppers and onions

Accompanied by:

- 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

Flavors of the Southwest Achiote-Citrus Pork

25.50 Per Guest

Flavors of the Southwest Chipotle Chicken

24.75 Per Guest

Flavors of the Southwest Carne Asada

28.75 Per Guest

Flavors of the Southwest Duet Option

33.00 Per Person

Select two options:

Achiote-citrus pork

Chipotle chicken

Carne asada

Cinnamon-dusted churros with vanilla whipped cream

Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

Paella Mixta

Chicken sausage and local shellfish paella cooked with saffron and smoked paprika sofrito. Heart of Romaine salad with roasted sweet peppers, Mediterranean olives, toasted almonds, and herb vinaigrette

Seasonal fresh vegetable selection

Almond sugar cookies

Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

19.00 Per Guest

Pacific Northwest Buffet

Choice of protein: Seasonal-run wild Northwest salmon seared and drizzled with appletarragon vinaigrette or Grilled chicken breast with sauteed wild mushrooms, bacon, and caramelized onions

Accompanied by:

Washington apple-carrot slaw with poppy seed dressing

Roasted Yukon gold potatoes

Organic mixed greens with cucumber, tomato, and balsamic vinaigrette

Apple crisp with vanilla whipped cream

Rolls with butter

Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

Homestyle Selections

Select your favorite classic proteins and sides to provide your guests a delicious and simple buffet meal. Homestyle buffets include choice of one protein item, two hot sides, mixed green salad, rolls, freshly baked cookies or brownies, hot beverage service, and iced water.

Choice of protein: Fork-tender beef pot roast with mushroom gravy or Cider-brined roasted pork loin with caramelized apples and onions or Classic roasted turkey breast with herb jus and cranberry sauce or Honey-glazed boneless pit ham with whole-grain mustard or Buttermilk fried chicken quarters

Choose two hot sides:

Roasted seasonal vegetables

Steamed green beans with butter and garlic

Glazed carrots with dill

Homestyle Buffet Beef Pot Roast

24.50 Per Guest

Homestyle Buffet Cider-Brined Pork

21.25 Per Guest

Homestyle Buffet Turkey Breast

21.25 Per Guest

Homestyle Buffet Honey-glazed Ham

20.25 Per Guest

Homestyle Buffet Fried Chicken Quarters

19.75 Per Guest

Pacific Northwest Buffet Northwest Salmon

29.00 Per Guest

Pacific Northwest Buffet Grilled Chicken

24.00 Per Guest

Pacific Northwest Buffet Duet Option

42.75 Per Guest

Add Seasonal vegetable selection

- Buttered peas
- Succotash: beans, summer squash, and corn
- Brussels sprouts roasted with olive oil
- Braised mixed greens
- Sour cream whipped potatoes
- Country-style mashed Yukon gold potatoes
- Steamed new potatoes
- Wild rice pilaf

2.25 Per Guest

Pasta Dal Giardino (Vegetarian Buffet)

Pasta dal giardino: al dente pasta tossed with marinara sauce and topped with seasonally appropriate vegetables and Parmesan cheese*

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

*We are happy to provide vegan alternatives to these items. Speak with your sales representative for pricing

18.00 Per Guest

Ring of Fire

Choice of protein: Ginger-hoisin barbecued pork ribs with cilantro-peanut pesto or Chicken-cashew stir fry with vegetables and Thai basil

Accompanied by:

- Vegetable noodle salad with marinated tofu and peanut dressing
- Steamed jasmine rice
- Organic mixed greens with cucumber, bean sprouts, tomato, and ginger vinaigrette
- Mandarin orange cake
- Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

Ring of Fire Chicken-Cashew Stir Fry

21.50 Per Guest

Ring of Fire Barbecued Pork Ribs

26.00 Per Guest

Ring of Fire Duet Option

32.00 Per Guest

Marrakech Buffet

Natural light and dark, bone-in chicken slow-cooked with aromatic spices, preserved lemon, and green olives

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

Hot organic mint tea and iced water

19.00 Per Guest

Mediterranean Buffet

Choice of protein: Oregano-marinated chicken breast grilled with tzatziki sauce or Roasted Pacific rockfish with a sauce of sun-dried tomato, preserved lemon, and kalamata olive

Accompanied by:

- Lemon-scented rice sprinkled with sheep's milk cheese
- Seasonal fresh vegetable selection
- Savory Mushroom and Eggplant Cobbler (Vegetarian Buffet)
- Savory mushroom and eggplant cobbler with fire-roasted tomato, seasonal vegetables and polenta crust*
- 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

*We are happy to provide vegan alternatives to these items. Speak with your sales representative for pricing

18.00 Per Guest

Mediterranean Buffet Chicken Breast

20.75 Per Guest

Mediterranean Buffet Pacific Rockfish

24.00 Per Guest

Mediterranean Buffet Duet Option

32.00 Per Guest

-Add Greek Pasta Salad

3.25 Per Guest

Tavola Americana

Choice of protein: Chicken picatta: seared chicken breast with lemon-caper sauce and fresh parsley or Penne alla vodka: penne pasta tossed with a tomato vodka cream sauce, bell pepper, onion, and Parmesan cheese; baked golden brown

Accompanied by:

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

24.00 Per Guest

Tavola Americana Penne Alla Vodka

21.25 Per Guest

Tavola Americana Duet Option

26.50 Per Guest

Quinoa, Black Bean, and Brown Rice Griddle Cakes (Vegetarian Buffet)

Quinoa, black bean, and brown rice griddle cakes with ancho-tomato sauce*

Seasonal vegetables

Pico de gallo, guacamole, and sour cream

Blue corn tortilla chips

Organic mixed greens with toasted pepitas and oregano-lime vinaigrette

Almond cookies*

Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

*We are happy to provide vegan alternatives to these items. Speak with your sales representative for pricing

20.00 Per Guest

Mesa de Sonora

Your choice of cheese enchiladas or shredded chicken enchiladas with ancho-tomato sauce and melted cheese

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 iced water

19.00 Per Guest

Select an option:

- Shredded chicken enchiladas
- Cheese enchiladas

BUFFETS: OUTDOOR GRILLS

The following menus are grilled by a Chef on-site 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 entrée 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.

Alki Beach BBQ

Choice of entrée: Barbecued St. Louis-style ribs with smoky peach-molasses barbecue sauce or Grilled chicken quarters basted with Eastern North Carolina-style pepper-vinegar mop

Accompanied by:

- Brown sugar baked beans
- Corn on the cob with butter
- Buttermilk biscuits with butter and honey
- Cut seedless watermelon
- Lemon bars and apple-cherry crumble bars
- Lemonade or iced tea
- Iced water

Alki Beach BBQ: Pork Ribs

21.25 Per Guest

Alki Beach BBQ: Grilled Chicken

17.50 Per Guest

Alki Beach BBQ: Duet

27.25 Per Guest

Mediterranean Grill

Choice of entrée: Grilled lemon and oregano-marinated chicken breast with tzatziki sauce or Grilled boneless leg of lamb marinated with garlic, mint, and lemon with tzatziki sauce

Accompanied by:

- 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

Mediterranean Grill: Chicken

20.25 Per Guest

Mediterranean Grill: Lamb

28.00 Per Guest

Mediterranean Grill: Duet

36.75 Per Guest

Island Way BBQ

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 passion fruit vinaigrette
- Steamed rice
- White chocolate macadamia nut cookies
- Mango lemonade
- Iced water

19.00 Per Guest

Montlake Grill

Grilled sirloin steak marinated with bay laurel, garlic, herbs, and olive oil and 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

44.00 Per Guest

Vegan Enhancement

Add grilled vegetable and tofu skewers to any barbecue.

4.75 Per Guest

Pacific Northwest Seafood Grill

Choice of entrée: Grilled, herb-marinated Alaskan halibut fillet or Wild Pacific king salmon with lemon wedges, grilled and dusted with smoked sea salt

Accompanied by:

- 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

Pacific Northwest Seafood Grill: Halibut

37.50 Per Guest

Pacific Northwest Seafood Grill: Salmon

34.25 Per Guest

The All American

Choice of entrée: Grilled 1/3-pound certified Angus beef burgers with sesame seed buns, green leaf lettuce, sliced tomatoes, and cheddar cheese or 1/4-pound, all beef hot dogs with stadium-style hot dog rolls

Accompanied by:

- Ketchup, mustard, relish, and mayonnaise
- Home-made red potato salad with sour cream dressing
- Thick-cut potato chips
- Cut seedless watermelon
- Classic Rice Krispie squares
- Assorted sodas
- Iced water

The All American: Hamburger

16.25 Per Guest

The All American: Hot Dog

16.25 Per Guest

The All American: Duet

23.75

SNACKS & BEVERAGES

A La Carte

Assorted Candy Bars

12.00 Per Dozen

Assorted Flavored Greek Yogurts

3.00 Each

Assorted Flavored Greek Yogurts with Granola

3.50 Each

Assorted Flavored Yoplait Yogurts

3.00 Each

Assorted Granola Bars

12.00 Per Dozen

Asian Rice Cracker Mix

Serves 10-12

12.00 Per Pound

Biscotti

24.75 Per Dozen

Chocolate Brownies

17.25 Per Dozen

Petite Chocolate Brownies

12.25 Per Dozen

Gourmet Dessert Bars

23.25 Per Dozen

Erin's Popcorn

Individual bags

24.00 Per Dozen

Large House-Baked Cookies

20.75 Per Dozen

Petite Dessert Bars

16.25 Per Dozen

Small House-Baked Cookies

12.75 Per Dozen

House-made Rice Krispie Treats

11.75 Per Dozen

Mini Cookie Sandwiches

14.25 Per Dozen

Mazurka Bars

32.50 Per Dozen

Mixed Nuts

Serves 10-12

20.00 Per Pound

Peanuts

Serves 10-12

12.00 Per Pound

Potato Chips with Ranch Dip

Serves 10-12

12.00 Per Pound

Pretzels

Serves 10-12

9.00 Per Pound

Tim's Cascade Potato Chips

Individual bags

1.25 Per Bag

Tortilla Chips with Fresh Salsa

Serves 10-12

12.00 Per Dozen

Trail Mix

Individual bags

1.00 Each

Whole Fresh Fruit

13.00 Per Dozen

Beverages By The Gallon

Approximately 20 servings per gallon

Fresh-Brewed Coffee*

33.00 Per Gallon

Fresh-brewed Decaffeinated Coffee*

33.00 Per Gallon

Assorted Tazo® Teas*

33.00 Per Gallon

Hot Chocolate and Spiced Cider Packets*

30.00 Per Gallon

Brewed Hot Cider*

30.00 Per Gallon

Citrus Fruit Punch*

30.00 Per Gallon

Cranberry Peach Fruit Punch*

30.00 Per Gallon

Peach Iced Tea*

30.00 Per Gallon

Seasonal Lemonade*

30.00 Per Gallon

Iced Tea with Lemon Wedges*

26.00 Per Gallon

Lemonade*

26.00 Per Gallon

Iced water

7.00 Per Gallon

Iced Water Pitcher

Approximately 8-9 servings per pitcher

3.00 Each

Orange Juice*

26.00 Per Gallon

Apple Juice*

26.00 Per Gallon

Beverages By The Each

Assorted Juice

Assortment of orange, apple, cranberry, or grapefruit juice bottles

2.00 Per Bottle

Assorted Soft Drinks

2.25 Per Can

Bottled Water

Non-carbonated

2.10 Per Bottle

Sparkling Water

2.50 Per Bottle

2% Milk

Individual cartons

1.70 Each

Martinelli's Sparkling Cider

Approximately 5-6 servings

9.95 Per Bottle

Martinelli's Sparkling Cider (Individual Bottle)

2.75 Per Bottle

*Bay Laurel Catering ensures all beverage equipment is in good working order when delivered to your event. We would still recommend that you secure a volunteer to 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 at the posted server rates. Bay Laurel Catering is not responsible for any beverage spills.

BREAK PACKAGES

Healthy To-Go Option One

Assorted granola bars, whole fresh fruit, assorted bottled juices, iced water. Served with fresh-brewed coffee, decaf and assorted Tazo® teas

6.75 Per Person

Healthy To-Go Option Two

Assorted Mazurka bars, whole fresh fruit, individual milk, iced water. Served with fresh-brewed coffee, decaf and assorted Tazo® teas

6.75 Per Person

Chocolate Lovers

House-baked chocolate chip and double chocolate chip cookies, petite chocolate-caramel dessert bars, purple and gold M&Ms, individual cartons of 2% milk, iced water. Served with fresh-brewed coffee, decaf and assorted Tazo® teas

7.25 Per Person

Salty and Sweet

Pretzels, chocolate chip cookies, individual bags of trail mix, assorted soft drinks, iced water. Served with fresh-brewed coffee, decaf and assorted Tazo® teas

6.75 Per Person

DESSERTS

All desserts are prepared from scratch locally using 100% natural ingredients.

Large House-Baked Cookies

20.75 Per Dozen

Small House-Baked Cookies

12.75 Per Dozen

Chocolate Brownies

17.25 Per Dozen

Petite Chocolate Brownies

12.25 Per Dozen

Gourmet Dessert Bars

23.25 Per Dozen

Petite Dessert Bars

16.25 Per Dozen

Two-Bite Mini Cheesecakes

Our petite cheesecakes can be displayed on platters for a buffet or reception, or plated family-style for a served meal. There is a minimum of four dozen per flavor

29.25 Per Dozen

Select an option:

- Caramel
- Kahlua White Chocolate
- Lemon White Chocolate
- Mexican Chocolate
- Mochaccino
- Raspberry White Chocolate
- Seattle's New York Style
- Traditional Chocolate

Petite Specialty Desserts and Tarts

Our petite desserts can be displayed on platters for a buffet or reception, or plated family-style for a served meal

29.25 Per Dozen

Mini Cookie Sandwiches

14.25 Per Dozen

Mazurka Bars

29.50 Per Dozen

House-made Rice Krispie Treats

11.75 Per Dozen

Dilettante's Biscotti

24.75 Per Dozen

Whole Cakes and Tarts

Sliced to accompany a buffet service.

French Apple Tart

Granny Smith apples and almond cream in a buttery crust. Whole 11-inch tart serves 12

50.00 Each

Forrest Berry Tart

Creamy vanilla custard topped with a medley of berries. Whole 11-inch tart serves 12

50.00 Each

Truffle Ganache Cake

Chocolate chiffon cake layered with Belgian semi-sweet chocolate ganache. Whole 9-inch cake serves 14

52.00 Each

Coconut Lemon Cake

Moist vanilla cake layered with refreshing lemon filling, covered in cream cheese frosting and finished with coconut flakes. Whole 9-inch cake serves 14

52.00 Each

Specialty Half Sheet Cake

Half sheet serves 48. A short inscription can be added

105.00 Each

Select a cake flavor:

- Chocolate
- Vanilla
- Tiramisu

Select a frosting flavor:

- Chocolate buttercream
- Vanilla buttercream
- Chocolate ganache
- Chocolate whipped cream
- Vanilla whipped cream

Select a filling flavor:

- Chocolate
- Vanilla
- Raspberry
- Lemon
- Strawberry

Specialty Full Sheet Cake

Full sheet cake serves 96. A short inscription can be added

190.00 Each

Select a cake flavor:

- Chocolate
- Vanilla
- Tiramisu

Select s frosting flavor:

- Chocolate buttercream
- Vanilla buttercream
- Chocolate ganache
- Chocolate whipped cream
- Vanilla whipped cream

Select a filling flavor:

- Chocolate
- Vanilla
- Raspberry
- Strawberry
- Lemon

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.

If you are looking for another fun dessert station option for your event, check out our Nitro Ice Cream Station!

One Chocolate Fill

1-50 servings.

175.00

Two Chocolate Fills

50-150 servings.

325.00

Three Chocolate Fills

150-300 servings.

475.00

Four Chocolate Fills

300-400 servings.

625.00

Dippers

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

3.25 Per Guest

Select four dippers:

- Espresso brownie bites
- Fudge brownie bites
- Ladyfingers
- Marshmallows
- Peanut butter cookies
- Pineapple
- Pound cake
- Pretzel rods
- Strawberries
- Sugar cookies
- Petite almond and chocolate biscotti
- Rice Krispie bites
- Macaroons

ALCOHOL SERVICE

By George Restaurant holds a liquor license and a catering endorsement liquor license, and is available to provide alcohol service in support of campus events. Our Bartenders are state certified to sell and pour beer, wine, and liquor at your special event. Staff is included in bar setup.

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. Glass barware is available for rent.

A minimum sales guarantee of \$350.00 per bar is required. Clients may be billed the difference if the guarantee is not fulfilled. Additional bar service is charged at \$175.00 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 groups to secure a Special Occasion License from Olympia, WA, online at the following website and obtain their own alcohol and set cash bar prices.

Alcohol served on campus requires the client to complete the Alcohol Service Request at <https://depts.washington.edu/sprogram/alcohol-service/>

Please discuss beverage service, location and other catering needs with your Catering Sales Representative.

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 Non-Alcoholic Beverage Bar

Billed on consumption. Sales minimums apply

Bottled Beers, Microbrews, and Cider \$6.75

Washington Wines \$7.00 per glass

Prosecco \$8.25 per glass

Non-alcoholic Beverages \$2.75

Hosted Full Bar

Billed on consumption. Sales minimums apply.

Bottled Beers, Microbrews, and Cider \$6.75

Washington Wines \$7.00 per glass

Prosecco \$8.25 per glass

Signature Cocktails \$8.50 per drink

Well Drinks \$7.25 per drink

Non-alcoholic Beverages \$2.75

Bar Glassware 1.00 Per Guest

Cash Beer, Wine, and Non-Alcoholic Bar

Sales minimums apply.

Bottled Beers, Microbrews, and Cider \$7.00

Washington Wines \$7.25 per glass

Prosecco \$9.00 per glass

Non-alcoholic Beverages \$2.75

Cash Full Bar

Sales minimums apply.

Bottled Beers, Microbrews, and Cider \$7.00

Washington Wines \$7.25 per glass

Prosecco \$9.00 per glass

Signature Cocktails \$9.00 per drink

Well Drinks \$7.75 per drink

Non-alcoholic Beverages \$2.75

Server Labor (per hour, plus .5 for set up and .5 for clean up). A minimum sales guarantee of \$350.00 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 \$175.00 per bar, per hour.

One bar per 100 guests

Bartenders are complimentary