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 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 freshbrewed 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 Tomate 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 cheese.  
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

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### 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, pomodorro 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 foccacia, 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)
Receipt 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 caramalized 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. Home-style 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 caramalized 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

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh-Brewed Coffee*</td>
<td>33.00 Per Gallon</td>
</tr>
<tr>
<td>Fresh-brewed Decaffeinated Coffee*</td>
<td>33.00 Per Gallon</td>
</tr>
<tr>
<td>Assorted Tazo® Teas*</td>
<td>33.00 Per Gallon</td>
</tr>
<tr>
<td>Hot Chocolate and Spiced Cider Packets*</td>
<td>30.00 Per Gallon</td>
</tr>
<tr>
<td>Brewed Hot Cider*</td>
<td>30.00 Per Gallon</td>
</tr>
<tr>
<td>Citrus Fruit Punch*</td>
<td>30.00 Per Gallon</td>
</tr>
<tr>
<td>Cranberry Peach Fruit Punch*</td>
<td>30.00 Per Gallon</td>
</tr>
<tr>
<td>Peach Iced Tea*</td>
<td>30.00 Per Gallon</td>
</tr>
<tr>
<td>Seasonal Lemonade*</td>
<td>30.00 Per Gallon</td>
</tr>
<tr>
<td>Iced Tea with Lemon Wedges*</td>
<td>26.00 Per Gallon</td>
</tr>
<tr>
<td>Lemonade*</td>
<td>26.00 Per Gallon</td>
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<tr>
<td>Iced water</td>
<td>7.00 Per Gallon</td>
</tr>
<tr>
<td>Iced Water Pitcher</td>
<td>3.00 Each</td>
</tr>
</tbody>
</table>

### 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

**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

**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
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

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 a frosting flavor:
• Chocolate buttercream
• Vanilla buttercream
• Chocolate ganache
• Chocolate whipped cream
• Vanilla whipped cream

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