# Menus

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BREAKFAST

Hot Breakfasts
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.

Belgian Waffles .................................................................$8.75 per guest
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

Caprese Scramble ..........................................................$15.75 per guest
Organic, cage-free eggs with sliced cherry tomatoes, fresh mozzarella, basil pesto and a sprinkle of grated parmesan accompanied by roasted breakfast potatoes with caramelized onions. Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

Garden Vegetable Frittata ...............................................$15.00 per guest
Accompanied by roasted breakfast potatoes with caramelized onions. Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

Italian Frittata ...............................................................$15.25 per guest
Accompanied by roasted breakfast potatoes with caramelized onions. Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

Pacific Northwest Salmon Scramble .........................$19.00 per guest
Organic, cage-free eggs with smoked salmon, local mushrooms, green onions, fresh herbs and goat cheese, accompanied by roasted breakfast potatoes with caramelized onions. Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

Scrambled Eggs ............................................................$10.25 per guest
Organic, 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

Southwest Scramble .....................................................$15.75 per guest
Organic, cage-free eggs with black beans, fresh corn, red onion, tomato and fresh cilantro topped with cheddar cheese, accompanied by roasted breakfast potatoes with caramelized onions, flour tortillas, salsa and sour cream. Served with fresh brewed coffee, decaf, assorted Tazo® teas, and iced water

Traditional Breakfast Sandwiches ...............................$11.75 per guest
Made with a fried egg, pork sausage patty, and cheddar cheese. Substitute peppers and onions for the sausage to make it a vegetarian sandwich. Accompanied by roasted breakfast potatoes with caramelized onions. Served with fresh brewed coffee, decaf, assorted Tazo® teas, and iced water
Additional Items

**Flavored Greek Yogurt** ................................................................. $3.50 per guest
Individual portions. Lower-fat Yoplait yogurt options are also available

**Yogurt with Granola and Berries** ................................................ $6.75 per guest
Creamy 100% natural Greek-style yogurt with nutty granola, fresh berries, and honey on the side

**Organic, cage-free eggs scrambled with cheddar cheese** .......... $5.50 per guest

**Roasted Breakfast Potatoes** ....................................................... $3.00 per guest

**Chicken-Apple Sausage Links** .................................................. $4.75 per guest

**Hardwood Smoked Bacon** ......................................................... $4.25 per guest

Continental Breakfasts
These include favorites for morning meetings and breaks. Coffee and beverage selections are located on the Snacks and Beverages menu.

**Olympic Breakfast** ................................................................. $13.50 per guest
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: Apple, Cranberry, or Orange

**Cascade Breakfast** ................................................................. $16.50 per guest
Freshly cut seasonal fruit platter, 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: Apple, Cranberry, or Orange

A La Carte
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) ....................................................... $70.00 each
- **Medium Fruit Tray** (Serve 40) ................................................... $140.00 each
- **Large Fruit Tray** (Serves 60) ...................................................... $210.00 each

**Assorted Flavored Scones** ....................................................... $26.00 per dozen
Flavors available by the dozen: plain, sesame, whole wheat, cinnamon raisin, everything. Includes plain whipped cream cheese.

**Assorted Bagels** ................................................................. $29.00 per dozen
Breakfast Muffins ................................................................. $34.00 per dozen
Flavors available by the dozen: blueberry streusel, morning glory, chocolate chunk, raspberry coconut

Butter Croissants ............................................................... $36.25 per dozen
Served with raspberry preserves

Cinnamon Rolls ................................................................. $35.25 per dozen

Doughnuts ........................................................................ $27.50 per dozen

Fruit Danish Assortment .................................................. $29.75 per dozen

Seasonal Quick Breads ..................................................... $30.75 per dozen

Plain Whipped Cream Cheese ....................................... $5.00 each
Basil Pesto Cream Cheese ............................................. $5.50 each
Sun-Dried Tomato Cream Cheese ................................. $5.50 each

Beverages by the Gallon
Approximately 20 servings per gallon

Fresh-Brewed Coffee** ..................................................... $37.50
Fresh-Brewed Decaffeinated Coffee** ......................... $37.50
Assorted Tazo® Teas** ................................................... $37.50
Hot Chocolate and Spiced Cider Pack ..................... $34.25
Brewed Hot Cider** ....................................................... $34.25
Apple Juice** ................................................................. $30.00
Orange Juice** ............................................................... $30.00
Iced Water ......................................................................... $8.00

**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.
On The Go

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

**Continental Breakfast Box** ................................................................................................................... $15.75 per guest
Bagel and granola served with your choice of cream cheese: plain, basil pesto, or sun-dried tomato

**Fresh-Baked Individual Quiche Box** ...................................................................................................... $15.75 per guest
Choose either herb vegetable with parmesan cheese or smoked ham and scallion with sharp cheddar

**Barista Boxes**
Approximately 10 servings per box

**Fresh-Brewed Coffee Box** ........................................................................................................................ $21.25

**Fresh-Brewed Decaffeinated Coffee Box** .................................................................................................. $21.25

**Assorted Hot Tazo® Teas Box** .............................................................................................................. $21.25

**Orange Juice Box** ..................................................................................................................................... $21.25

If you would like something that is not on our menu, just ask!
We would be happy to help you create your event menu.
COLD BUFFETS

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.

For hot food options, please see our Themes menu page.

Sandwich Platters

Classic Deli Sandwich Platter .................................................................................................................. $8.75 per guest
Roasted 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

Husky Wrap Platter ................................................................................................................................. $7.75 per guest
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.

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

Torpedo Platter ........................................................................................................................................ $9.00 per guest
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
- Pesto chicken salad

Upgrade Selections

Add one of our upgrades to your sandwich platter selection.

Silver Upgrade ............................................................................................................................................. $9.50 per guest
- Mixed green salad with balsamic vinaigrette
- Tim’s Cascade potato chips
- Assorted freshly baked cookies (2 per person)
- Assorted soft drinks
- Iced water
Gold Upgrade .................................................................................................................. $11.75 per guest
• 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

Platinum Upgrade ........................................................................................................ $14.50 per guest
• Mixed green salad with balsamic vinaigrette
• Greek pasta salad
• A selection of hard and soft cheese with grapes, flatbreads, and crackers
• Cut fruit salad
• Tim’s Cascade potato chips
• Assorted petite specialty dessert pastries
• Assorted soft drinks
• Iced water

Salad Bowls
Bowls serve 15–20 guests. Prices are per bowl.

Almond Citrus Chicken Salad ....................................................................................... $110.00
Mixed greens with grilled soy-ginger chicken, toasted almonds, bell peppers, cucumber, and citrus segments. Served with honey-ginger vinaigrette on the side.

Classic Caesar Salad Bowl ......................................................................................... $77.00
Fresh romaine lettuce topped with shredded Parmesan cheese, house-toasted croutons, and lemon wedges. Served with classic Caesar dressing on the side.

Cobb Salad Bowl .......................................................................................................... $77.00
Fresh Roasted chicken breast, crisp bacon, tomatoes, sliced olives, crumbled Oregon bleu cheese, and hard-cooked eggs on organic mixed greens. Served with ranch dressing on the side.

Montlake Salad Bowl ................................................................................................... $110.00
Fresh 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.

If you would like something that is not on our menu, just ask!
We would be happy to help you create your event menu.
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 towelette. 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 and Sandwich 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)** ................................................................. $16.25 each
Chopped hearts of romaine lettuce, grilled chicken, seasoned croutons, and shaved Parmesan cheese with traditional Caesar dressing and lemon wedges

**Chef's Salad [GF]** .............................................................................................. $16.25 each
Turkey, smoked ham, cheddar and Swiss cheeses, chopped hard-cooked eggs, and wedges of tomato served on a bed of crisp mixed greens with tangy honey-mustard dressing

**Fresh Veggie Sandwich (V)** ................................................................................. $16.25 each
Shaved cucumber, provolone cheese, sliced red onion, roasted bell pepper, sliced tomato, green leaf lettuce and sun-dried tomato cream cheese on multigrain bread

**Fresh Veggie Sandwich (V) (GF)** ......................................................................... $17.50 each
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

**Focaccia di Manzo** ............................................................................................... $19.00 each
Roast beef eye of round with provolone cheese, Mama Lil’s peppers, basil pesto mayo and arugula on garlic-rosemary focaccia roll

**Italian Baguette** ................................................................................................. $19.00 each
Sliced selection of prosciutto, wine salami and ham with provolone cheese, Mama Lil's peppers, roasted tomato vinaigrette and tapenade mayo on baguette

**Montlake Salad (V) (GF)** ..................................................................................... $19.00 each
Dried apples, bleu cheese, candied walnuts, grapes and dried cranberries with balsamic vinaigrette on a bed of mixed greens
Quinoa Salad (VG) (GF) ................................................................. $16.25 each
Quinoa-chickpea tabbouleh salad with cucumber, tomato red onion, parsley, lemon juice and olive oil on a bed of romaine lettuce

Roast Beef with Cheddar Cheese .............................................. $16.25 each
Roast beef with cheddar cheese, sliced tomato and green leaf lettuce on sourdough bread

Roast Beef with Cheddar Cheese (GF) ....................................... $17.50 each
Roast beef with cheddar cheese, sliced tomato and green leaf lettuce on gluten-free bread

Roasted Turkey with Havarti .................................................. $16.25 each
Roasted turkey breast with Havarti cheese, sliced tomato and green leaf lettuce on sourdough bread

Roasted Turkey and Havarti (GF) .............................................. $17.50 each
Roasted turkey breast with Havarti cheese, sliced tomato and green leaf lettuce on gluten-free bread

Smoked Ham and Swiss ....................................................... $16.25 each
Smoked ham with Swiss cheese, sliced tomato and green leaf lettuce on multigrain bread

Smoked Ham and Swiss (GF) .................................................. $17.50 each
Smoked ham with Swiss cheese, sliced tomato and green leaf lettuce on gluten-free bread

“TLT”: Smoked Tofu (V) ........................................................ $16.25 each
Smoked tofu, green leaf lettuce, sliced tomato and vegan mayo on sourdough bread

“TLT”: Smoked Tofu (GF) (V) ................................................ $17.50 each
Smoked tofu, green leaf lettuce, sliced tomato and vegan mayo on gluten-free bread

Tuna Nicoise Salad (GF) ........................................................ $19.00 each
Seared rare ahi tuna, Mediterranean olives, roasted potatoes, haricot verts, hard-boiled egg, tomato and Dijon vinaigrette on a bed of mixed greens

Turkey and Brie Croissant ...................................................... $19.00 each
Roasted turkey breast with sliced Brie and cranberry-mango chutney on a butter croissant
SERVED MEALS

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.

Please contact us at catering@uw.edu for assistance with your plated meal menu planning.

If you would like something that is not on our menu, just ask! We would be happy to help you create your event menu.

RECEPTIONS

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.

Appetizer Platters

Caprese Platter ........................................................................................................................................... $108.25 each
Thick slices of fresh tomato layered with marinated fresh mozzarella and basil, then drizzled with extra virgin olive oil. Serves 40

Mediterranean Pita Bar .............................................................................................................................. $108.25 each
Wedges of seasoned pita bread and herbed flatbread crackers served with your choice of three dips. Serves 25
Select three dips: Artichokes with caramelized garlic, baba ganoush, herb-whipped feta, hummus, olive tapenade, tomato, garlic, and basil relish

Smoked King Salmon Platter ..................................................................................................................... $214.50 each
Smoked King salmon served with red onions, capers, mini bagels, crispy flatbreads, and whipped cream cheese. Serves 40
Antipasti Platter
An assortment of cured meats, salamis, and dry sausages, caprese salad, imported olives, baby artichokes, marinated mushrooms, and grilled asparagus

- Small Antipasti Platter (Serves 20) ................................................................. $105.00 each
- Medium Antipasti Platter (Serves 40) .............................................................. $210.00 each
- Large Antipasti Platter (Serves 60) ................................................................. $315.00 each

Cheese Trays
Local and imported cheeses with an assortment of crackers, mixed nuts, dry fruit, and flatbreads

- Small Cheese Tray (Serves 20) ................................................................. $95.00 each
- Medium Cheese Tray (Serves 40) ............................................................... $190.00 each
- Large Cheese Tray (Serves 60) ................................................................. $285.00 each

Crudités
Seasonal vegetables served with buttermilk ranch dip

- Small Crudités Platter (Serves 20) ............................................................. $70.00 each
- Medium Crudités Platter (Serves 40) ......................................................... $140.00 each
- Large Crudités Platter (Serves 60) ............................................................. $210.00 each

Market Fresh Fruit Tray
Cantaloupe, grapes, honeydew, pineapple, seedless watermelon, and a variety of seasonally available selections

- Small Fruit Tray (Serves 20) ................................................................. $70.00 each
- Medium Fruit Tray (Serves 40) ............................................................... $140.00 each
- Large Fruit Tray (Serves 60) ................................................................. $210.00 each

Roasted Vegetable Platter
A selection of vegetables in season, roasted, and served with red pepper aioli

- Small Roasted Vegetable Platter (Serves 20) ........................................ $85.00 each
- Medium Roasted Vegetable Platter (Serves 40) ..................................... $170.00 each
- Large Roasted Vegetable Platter (Serves 60) ........................................ $255.00 each

If you would like something that is not on our menu, just ask!
We would be happy to help you create your event menu.
Hot Reception Fare
Our banquet staff will plate your selection of menu items for each guest. Service labor applies.

**Chicken Wings with Buttermilk Ranch Dressing** $27.00 per dozen
**Crab Beignets** $41.25 per dozen
With roasted pepper aioli

**Crispy Coconut Prawns** $41.25 per dozen
With pineapple sambal

**Crispy Vegetable Gyoza (V)** $23.50 per dozen
With soy sauce and sweet chili sauce

**Dungeness Crab Cakes** $41.25 per dozen
With ginger-lime sauce

**Empanadas** $23.75 per dozen
Served with cilantro tomatillo sauce and tomato salsa Select an option: beef or chicken

**Meatballs** $20.25 per dozen
Beef and pork meatballs with your choice of sauce: basil marinara with parmesan, teriyaki, or southwest BBQ

**Meatless “Meatball” Sliders (VG)** $27.50 per dozen
With pickled onion and BBQ sauce

**Mini Barbecue Beef Burgers** $27.00 per dozen

**Northwest Mini Mushroom Quiches (V)** $33.00 per dozen
With Cambozola cheese

**Spanakopita (V)** $25.00 per dozen
Phyllo pastry filled with spinach and goat cheese

**Sweet Corn and Rock Fish Fritters** $29.75 per dozen
With roasted pepper aioli

**Tandoori-Style Roasted Chicken Skewers** $34.00 per dozen
With mint raita

**Teriyaki Pacific Salmon Skewers** $33.75 per dozen

**Thai Crispy Garlic Chicken Wings** $33.00 per dozen
Served with lemongrass, coconut, green curry, and red chili dips

**Vegetarian Egg Rolls (V)** $23.50 per dozen
With sesame plum and soy ginger sauces

**Wild Salmon Cakes** $33.75 per dozen
With mango salsa
Cold Reception Fare

**Bruschetta (V)**
With savory mascarpone and slow-roasted tomato slices
$31.50 per dozen

**Chickpea Phyllo Cup (VG)**
$24.75 per dozen

**Chili-Lime Chicken Pinwheels**
$26.50 per dozen

**Classic Deviled Eggs**
$21.00 per dozen

**Grilled Flatbreads (V)**
With caramelized onion and goat cheese with fresh herbs
$30.00 per dozen

**Honey Glazed Wild King Salmon on Pumpernickel**
With dill cream sauce
$39.75 per dozen

**Marinated Tofu Skewers (VG)**
With bell peppers and onions
$29.50 per dozen

**Prosciutto-Wrapped Prawn Skewers**
$38.50 per dozen

**Rare Roast Beef**
On organic flatbread with rosemary aioli and oven-dried tomato
$37.75 per dozen

**Seared Marinated Ahi Tuna**
On a crispy wonton with wasabi sauce
$35.00 per dozen

**Skewered Roast Beef**
With chimichurri dip
$35.50 per dozen

**Smoked Salmon Rosettes**
With chive cream cheese
$35.00 per dozen

**Tomato, Basil, and Fresh Mozzarella (V)**
On garlic crostini
$30.00 per dozen

**Vietnamese Vegetarian Spring Rolls (VG)**
With tangy peanut sauce
$26.00 per dozen
Reception Packages
A minimum of 25 guests is required per order.

Bay Laurel Picnic ........................................................................................................... $26.75 per guest
• Grilled flatbreads with goat cheese, caramelized onion, and fresh herbs
• Deviled eggs
• Caprese skewers
• Crostini bar with artichoke, Oregon bleu cheese, and sun-dried tomato spread
• Sliced fresh fruit

Festivo Italiano ........................................................................................................... $28.25 per guest
• Antipasto display: an assortment of cured meats, salamis and dry sausages, caprese salad, imported olives, baby artichokes, marinated mushrooms, and grilled asparagus
• Roasted tomato bruschetta with savory mascarpone and gremolata
• Caprese skewers: Bocconcini mozzarella marinated with basil pesto and fresh cherry tomatoes
• Grilled flatbreads with roasted sweet peppers, basil pesto, ricotta and provolone cheese
• Pita bar with choice of three dips: Artichokes with caramelized garlic, Baba ganoush, Herb-whipped feta, Hummus, Olive tapenade, or Tomato, garlic, and basil relish
• Petite Lemon Bars
• Served with fresh-brewed coffee, decaf, and assorted Tazo® teas

If you would like something that is not on our menu, just ask!
We would be happy to help you create your event menu.
HOT 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.

Buffets

Labor will be added to your BEO contract.

The Dabbawalla ....................................................................................................................... $22.50 per guest
• 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
• Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

Flavors of the Southwest

• Choice of protein:
  • Chipotle-marinated grilled chicken breast with peppers and onions
  • Or
  • Carne asada with peppers and onions
  • Pico de gallo, guacamole and sour cream
  • Flour tortillas
  • Black beans with queso fresco cumin rice
  • Organic mixed greens with toasted pepitas and oregano-lime vinaigrette
  • Tres leches cake
  • Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

Flavors of the Southwest Chipotle Chicken ................................................................. $29.25 per guest

Flavors of the Southwest Carne Asada ................................................................. $32.25 per guest

Flavors of the Southwest Chicken and Steak ................................................... $39.00 per guest

Marrakech ................................................................................................................ $23.25 per guest
• 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
• Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water
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 olives

Accompanied by:
• Lemon-scented rice sprinkled with sheep’s milk cheese
• Seasonal fresh vegetable selection
• Organic mixed greens with cucumber, tomato, and balsamic vinaigrette
• Toasted pita chips with hummus and baba ghanoush
• Baklava
• Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

Mediterranean Chicken ............................................................................................... $24.25 per guest
Mediterranean Rockfish .............................................................................................. $28.25 per guest
Mediterranean Chicken and Rockfish ....................................................................... $37.75 per guest

Mesa de Sonora ........................................................................................................... $22.75 per guest

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

Accompanied by:
• 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
Pacific Northwest Buffet

Choice of protein:
• Seasonal-run wild Northwest salmon seared and drizzled with apple-tarragon vinaigrette
Or
• Grilled chicken breast with sautéed 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
• Rolls with butter
• Apple crisp with vanilla whipped cream
• Served with fresh-brewed coffee, decaf, assorted Tazo® teas, and iced water

Pacific Northwest Chicken ................................................................. $27.75 per guest
Pacific Northwest Salmon ............................................................... $33.50 per guest
Pacific Northwest Chicken and Salmon ........................................ $47.25 per guest

Pasta dal Giardino .................................................................................. $22.00 per guest
Pasta dal giardino: al dente pasta tossed with marinara sauce and topped with seasonally appropriate vegetables and Parmesan cheese**

Accompanied by:
• 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

*Savory Mushroom and Eggplant Cobbler (V) ................................... $21.25 per guest
Savory mushroom and eggplant cobbler with fire-roasted tomato, seasonal vegetables, and polenta crust*

Accompanied by:
• 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.
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 ................................................................. $27.75 per guest
Tavola Americana Penne Alla Vodka ............................................................... $24.75 per guest
Tavola Americana Chicken and Penne Option ............................................... $30.50 per guest
Add Greek Pasta Salad ................................................................................... $3.75 per guest
Add Seasonal Vegetable Selection ................................................................. $2.75 per guest
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 protein:
• 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
• Apple crisp with vanilla whipped cream
• Lemonade or iced tea
• Iced water

Alki Beach BBQ Pork Ribs ................................................................. $25.75 per guest
Alki Beach Grilled Chicken .......................................................... $21.25 per guest
Alki Beach BBQ Pork Ribs and Grilled Chicken ........................... $31.75 per guest

Island Way BBQ ........................................................................ $23.75 per guest
• Grilled huli-huli chicken marinated with fresh ginger, cane sugar, soy, and spices
• Kalua pork, smoky and fall-apart tender, with green cabbage
• Hawaiian-style macaroni salad
• Heart of romaine salad with tomato, cucumber, toasted macadamia nuts, and kimchi vinaigrette
• Steamed rice
• White chocolate macadamia nut cookies
• Mango lemonade
• Iced water

Mediterranean Grilled Chicken ..................................................... $23.75 per guest
• Grilled lemon and oregano-marinated chicken breast with tzatziki sauce
• Warm pita bread brushed with olive oil
• Salad of romaine hearts with tomato, cucumber, crumbled feta cheese, and balsamic vinaigrette
• Pearl couscous and vegetable salad with olives, mint, and herb vinaigrette
• Roasted potatoes with garlic and a squeeze of lemon
• Baklava
• Mint iced tea
• Iced water
Montlake Grill.................................................................................................................. $50.00 per guest
• Grilled sirloin steak marinated with bay laurel, garlic, herbs, and olive oil
• Grilled Alaskan salmon with rosemary pesto
• Organic mixed green salad with tomato, cucumber, and champagne vinaigrette
• Chilled roasted seasonal vegetable salad with white balsamic vinaigrette
• Herb-roasted Yukon gold potatoes
• Organic rolls with butter
• Lemon-scented shortcake with sugared Northwest berries and honey whipped cream
• Mint iced tea
• Iced water

Pacific Northwest Grill............................................................................................... $40.50 per guest
• Wild Pacific king salmon with lemon wedges, grilled and dusted with smoked sea salt
• House-made 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

The All American
Choice of protein:
• 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
• Double Chocolate Brownies
• Assorted sodas
• Iced water

The All American Hamburger.................................................................................. $18.25 per guest

The All American Hot Dog....................................................................................... $18.25 per guest

The All American Hamburger and Hotdog.............................................................. $26.75 per guest

Vegan Enhancement (VG) (GF) ............................................................................. $5.75 per guest
Add grilled vegetable and tofu skewers to any barbecue.
## Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice Cracker Mix</td>
<td>$14.25 per pound</td>
<td>10-12</td>
</tr>
<tr>
<td>Assorted Flavored Greek Yogurts</td>
<td>$3.50 each</td>
<td></td>
</tr>
<tr>
<td>Assorted Flavored Yoplait Yogurts</td>
<td>$3.50 each</td>
<td></td>
</tr>
<tr>
<td>White Cheddar Popcorn</td>
<td>$16.75 per dozen</td>
<td></td>
</tr>
<tr>
<td>Kashi Trail Mix Granola Bars</td>
<td>$19.00 per dozen</td>
<td></td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$23.25 per pound</td>
<td>10-12</td>
</tr>
<tr>
<td>Orchard Valley Cranberry Almond Trail Mix</td>
<td>$2.50 each individual bag</td>
<td></td>
</tr>
<tr>
<td>Peanuts</td>
<td>$13.50 per pound</td>
<td>10-12</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$10.25 per pound</td>
<td>10-12</td>
</tr>
<tr>
<td>Potato Chips with Ranch Dip</td>
<td>$14.25 per pound</td>
<td>10-12</td>
</tr>
<tr>
<td>Tim’s Cascade Potato Chips</td>
<td>$1.75 each individual bag</td>
<td></td>
</tr>
<tr>
<td>Tortilla Chips with Fresh Salsa</td>
<td>$14.00 per pound</td>
<td></td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$14.75 per dozen</td>
<td></td>
</tr>
<tr>
<td>Chocolate Brownies</td>
<td>$21.00 per dozen</td>
<td></td>
</tr>
<tr>
<td>Chocolate Brownies (Petite)</td>
<td>$14.75 per dozen</td>
<td></td>
</tr>
<tr>
<td>Gourmet Dessert Bars</td>
<td>$19.75 per dozen</td>
<td></td>
</tr>
<tr>
<td>House-Baked Cookie Assortment</td>
<td>$15.25 per dozen</td>
<td></td>
</tr>
<tr>
<td>Mini Cookie Sandwiches</td>
<td>$17.75 per dozen</td>
<td></td>
</tr>
</tbody>
</table>
Beverages by the Gallon
Approximately 20 servings per gallon

Fresh-Brewed Coffee** .......................................................................................................................................................... $37.50
Fresh-Brewed Decaffeinated Coffee** ................................................................................................................................. $37.50
Assorted Tazo® Teas** ......................................................................................................................................................... $37.50
Hot Chocolate and Spiced Cider Pack ............................................................................................................................... $34.25
Brewed Hot Cider** .............................................................................................................................................................. $34.25
Iced Tea with Lemon Wedges** ........................................................................................................................................... $30.00
Peach Iced Tea** ................................................................................................................................................................... $30.00
Lemonade** .......................................................................................................................................................................... $30.00
Seasonal Lemonade** ............................................................................................................................................................ $30.00
Apple Juice** .......................................................................................................................................................................... $30.00
Orange Juice** ........................................................................................................................................................................ $30.00
Iced Water ............................................................................................................................................................................... $8.00

**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.

Individual Beverages
Each serving is in an individual bottle or carton.

Assorted Juice ........................................................................................................................................................................... $2.50
Assortment of orange, apple, cranberry, or grapefruit juice bottles

Assorted Soft Drinks ............................................................................................................................................................... $2.75

Bottled Water (non-carbonated) ............................................................................................................................................... $2.50

Sparkling Water .......................................................................................................................................................................... $3.00

2% Milk .................................................................................................................................................................................... $2.00

Martinelli’s Sparkling Cider (Serves 5-6) .............................................................................................................................. $11.75

Martinelli’s Sparkling Cider (Individual Bottle) .................................................................................................................... $3.25
Break Packages

Healthy To-Go........................................................................................................................................... $8.25 per guest
• Kashi trail mix granola bars
• Whole fresh fruit
• Assorted bottled juices
• Iced Water
• Served with fresh-brewed coffee, decaf, and assorted Tazo® teas

Sweet and Salty............................................................................................................................................... $8.25 per guest
• Pretzels
• Chocolate chip cookies
• Orchard Valley Cranberry Almond Trail Mix
• Assorted soft drinks
• Iced Water
• Served with fresh-brewed coffee, decaf, and assorted Tazo® teas

If you would like something that is not on our menu, just ask!
We would be happy to help you create your event menu.

DESSERTS

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

Chocolate Brownies .......................................................................................................................... $21.00 per dozen
Chocolate Brownies (Petite) ....................................................................................................... $14.75 per dozen
Gourmet Dessert Bars .................................................................................................................. $19.75 per dozen
House-Baked Cookie Assortment ............................................................................................... $15.25 per dozen
Mini Cookie Sandwiches .............................................................................................................. $17.75 per dozen
Petite Apple Galettes .................................................................................................................... $37.00 per dozen
Petite Chocolate Caramel Tarts .................................................................................................. $37.00 per dozen
Petite Fresh Fruit Tarts ................................................................................................................. $37.00 per dozen
Petite Key Lime Tarts ..................................................................................................................... $37.00 per dozen
Petite Chocolate Cream Puffs ...................................................................................................... $37.00 per dozen
Petite Espresso Cream Puffs ......................................................................................................... $37.00 per dozen
Chocolate Fountain

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

**One Chocolate Fill** ........................................................................................................................ $209.00
Serves up to 50

**Two Chocolate Fills** ........................................................................................................................ $390.50
Serves up to 150

**Three Chocolate Fills** ....................................................................................................................... $566.00
Serves up to 300

**Four Chocolate Fills** ........................................................................................................................ $742.50
Serves up to 400

**Dippers** .............................................................................................................................................. $3.75 per guest
Select up to four dippers. For every 100 guests, an additional dipper is included in the price.

Select an option: Double chocolate brownie bites, marshmallows, peanut butter cookies, pineapple, pound cake, pretzel, strawberries, or sugar cookies

**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 $375.00 per bar is required. Clients may be billed the difference if the guarantee is not fulfilled.
- Additional bar service is charged at $185.00 per bar, per hour.
- Washington State sales tax is included in the drink prices.
- No tips or gratuities are accepted.
- Hosted-bar service is available for alcohol-approved departmental budgets and invoice payments. Drink script service is also available.
- Hosted-bar beverage charges are based on consumption.
- UW Dining does not accept cash as tender; mobile credit card readers for events are available by request.
- Fundraisers require groups to secure a **Special Occasion License** from Olympia, WA, and obtain their own alcohol and set cash bar prices.
- All Alcohol served on campus requires the client to complete the **Alcohol Service Request**.
- 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.
- Bar glassware is available for $1 per guest.
Hosted Beer, Wine, and Non-Alcoholic Beverage Bar
Billed on consumption. 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

Hosted Full Bar
Billed on consumption. 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

Credit Card 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

Credit Card 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 cleanup)
A minimum sales guarantee of $375.00 per bar/per two hour period is required.
Clients may be billed the difference if the guarantee is not fulfilled.
Additional bar service is charged at $185.00 per bar, per hour.
One bar per 100 guests
Bartenders are complimentary