

## Catering Menu

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Prices Valid: July 1, 2019-June 31, 2020

(Please Note: All prices are subject to change at the discretion of Bastyr Catering Department)

**Food Allergy Notice-** Bastyr University catering food items are prepared in a facility that handles dairy, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and other allergens.

## Buffet Meal Pricing & Beverage Service

<b>Buffet Meal Pricing (Per Person)</b>	
Continental Breakfast (Coffee/Tea, Fresh Fruit, Muffins or Scones)	\$8.75
Breakfast- Vegetarian	\$11.25
Lunch- Vegetarian	\$16.25
Dinner- Vegetarian	\$20.20

*\*Meat can be added to main entrée item at an additional surcharge of \$3.00 per person per meal.  
Minimum numbers will apply to all food orders*

<b>Beverage Service</b>	
Coffee & Tea Service (Per Person)	\$5.10
Café Vita Coffee Service Only (Per Person)	\$4.20
Choice Tea Service Only (Per Person)	\$2.88
Columbia Gorge Organic Orange Juice (Per Pitcher)	\$17.04
Columbia Gorge Organic Apple Cider (Per Pitcher)	\$17.04
Bastyr Organic Lemonade (Per Pitcher)	\$11.22
Choice Organic Iced Tea (Per Pitcher)	\$11.22
Ice Water (Per Pitcher)	\$2.88
Infused Water- Rosemary & Lemon or Cucumber (Per Pitcher)	\$8.34

*\*Pitcher serves 6-8*

<b>Bottled and Canned Beverages (Priced Per Each)</b>	
Diet Coke	\$1.74
Mexican Coke	\$2.52
Pelligrino Sparkling Water (500ml)	\$2.52
Pelligrino Sparkling Water (250ml)	\$1.80
Root Beer	\$2.52
Kombucha	\$5.16

*\*Bottled and canned beverages must have a minimum purchase of 12 of the same item*

## Breakfast Pastries, Morning Snacks, Baked Goods

<b>Breakfast Pastries (Priced Per Dozen)</b>	
Fresh Baked Muffins- Flavors upon request	\$42.42
Scones	\$42.42
Butter Croissants	
Large	\$46.26
Petite	\$34.68
<i>Maria's</i> Brazilian Cheese Puffs- Assorted Flavors	\$11.58
Sweet Bread- <i>Banana, Seasonal, Zucchini</i>	\$46.26
Pound Cake- <i>Orange Poppyseed, Lemon</i>	\$32.16

<b>Morning Snacks</b>	
Organic Yogurt- Assorted Flavors (Priced Per Each)	\$3.54
Hard Boiled Eggs (Priced Per Dozen)	\$11.88

<b>Baked Goods</b>	
Cookie Du Jour (Priced Per Dozen)	\$30.18
Assorted Cookie Varieties* (Priced Per 4 Dozen)	\$118.26
<i>Flavors: Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar</i>	
<i>Wheat Free/Vegan Options: Almond, Teff Chocolate Chip</i>	
Bars (Priced Per Dozen)	\$37.26
<i>Flavors: Lemon, Fruit, Granola, Brownies</i>	
Sheet Cake- <i>Vanilla, Chocolate, Carrot, Red Velvet</i>	
Full Sheet (60 Slices)	\$127.26
Half Sheet (30 Slices)	\$74.58
Elegant Round Cakes- Decorated (12-16 Slices)	\$48.84
<i>Flavors: Pina Colada, German Chocolate, Salted Peanut Butter, Cheesecake</i>	
Cupcakes (Priced Per Dozen)	\$46.26
<i>Flavors: Vanilla, Chocolate, Carrot, Red Velvet</i>	

\*Assorted Cookie Varieties can **only** be ordered in batches of 4 dozen

## Chips and Dips

<b>House-made Chips &amp; Dips</b>	
<b>Tortilla Chips with- (Serves 20)</b>	
Bastyr's Roasted Salsa	\$42.42
Fresh Guacamole	\$54.00
Spicy Bean and Cheese Dip	\$48.84
<b>House-Made Pita Chips with- (Serves 20)</b>	
Hummus: Classic, Beet, Edamame, Black Bean, Sprouted Cilantro	\$48.84
Smokey Eggplant Baba Ghanoush	\$56.58

<b>Specialty House-made Dips</b>	
<b>Blue Cheese Dip with- (Serves 20)</b>	
Assorted Wheat Crackers	\$48.84
Wheat-Free Crackers	\$48.84
House-Made Gaufrette Potato Chips	\$57.84
<b>Mama Lil's Pickled Pepper Pub Cheese with- (Serves 20)</b>	
Assorted Wheat Crackers	\$48.84
Wheat-Free Crackers	\$48.84
Seattle Bagel Crostini	\$56.58
<b>Spinach Artichoke Dip with- (Serves 20)</b>	
Assorted Wheat Crackers	\$48.84
Wheat-Free Crackers	\$48.84
Seattle Bagel Crostini	\$56.58
Parmesan-Cheese Pastry Puffs	\$63.00

## Platters

<b>Fruit and Vegetable Platters</b>	
<b>Organic Fresh Fruit Tray- assorted melons, pineapple, berries, kiwi</b>	
Small (Serves 15-20)	\$83.58
Medium (Serves 25-40)	\$141.42
Large (Serves 50-75)	\$190.26
<b>Organic Roasted Vegetable Tray- assorted seasonal vegetables</b>	
Small (Serves 15-20)	\$83.58
Medium (Serves 25-40)	\$141.42
Large (Serves 50-75)	\$190.26
<b>Organic Vegetable Crudit�- assorted seasonal raw vegetables</b>	
Small (Serves 15-20)	\$83.58
Medium (Serves 25-40)	\$141.42
Large (Serves 50-75)	\$190.26
<b>Organic Diced Fruit Bowl- assorted melons, pineapple, berries, citrus</b>	
Small (Serves 15-20)	\$77.10
Medium (Serves 25-40)	\$128.52
Large (Serves 50-75)	\$190.26
<b>Organic Whole Fruit (Market Priced by each)</b>	
Apples (September-May)	
Satsumas or Mandarins (December-May)	
Apricots (May-September)	
Cherries (June- August)	Priced per pound
Peaches & Nectarines (July – September)	
<b>Organic Mixed Salads- Mixed Greens or Caesar</b>	
Small (Serves 15-20)	\$77.10
Medium (Serves 25-40)	\$122.10
Large (Serves 50-75)	\$205.68

## Platters

<b>Specialty Platters</b>	
<b>Delicatessen Tray- ham, turkey, pastrami, tuna salad, egg salad</b>	
Small- 2 Proteins (4 lbs. / serves 12-15)	\$115.68
Medium- 3 Proteins (8 lbs. / serves 35-50)	\$372.78
Large- 4 Proteins (15 lbs. / serves 60-75)	\$546.30
<b>Imported and Domestic Cheese Tray</b>	
Small- 5 lbs. (Serves 25-40)	\$105.42
Medium- 10 lbs. (Serves 40-75)	\$190.26
Large- 14 lbs. (Serves 75-100)	\$263.52
<b>Soft Ripened Cheese en Croute (Wrapped in pastry)</b>	
<i>Choose: Cinnamon-Apple-Walnut, Tomato-Herb, Balsamic-Grape</i>	\$70.68
<b>Mozzarella Caprese Salad- served in a bowl</b>	
Small (serves 15-20)	\$42.42
Medium (serves 25-35)	\$77.10
Large (serves 40-50)	\$102.84
<b>Mozzarella Caprese Skewers</b>	
Small (serves 15-20)	\$51.42
Medium (serves 25-35)	\$90.00
Large (serves 40-50)	\$115.68
<b>Antipasto Platter- cured meats, assorted cheese, olives, marinated and pickled vegetables, assorted crackers or bread</b>	
Small- 5 lbs. (Serves 20-30)	\$118.26
Medium- 10 lbs. (Serves 40-75)	\$212.10
Large- 15 lbs. (Serves 75-100)	\$295.68
<b>Salmon Lox Tray- cured salmon lox, dill cream cheese, capers, shaved red onion &amp; fennel. Tomatoes, lemons, avocado puree- served with bagel chips or crackers</b>	
Small- 5 lbs. (Serves 20-30)	\$118.26
Medium- 10 lbs. (Serves 40-75)	\$255.78
Large- 15 lbs. (Serves 75-100)	\$308.52
<b>Seafood Cocktail Platter- herb roasted prawns, crab cakes, steamed mussels, hot smoked salmon with cocktail sauce, lemon aioli, avocado and lemons</b>	
Small (Serves 20-30)	\$255.78
Medium (Serves 50-75)	\$449.94

## Finger Foods & Canapés (Hot and Cold)

<b>Cold Finger Foods &amp; Canapés (Price Per Dozen)</b>	
<b>Whole Wheat Pinwheel Sandwiches</b>	
Roasted Veggie & Hummus (Vegan)	\$31.80
Turkey Pesto and Veggies	\$35.34
Ham and Apricot Cream Cheese	\$35.34
Roast Beef, Swiss & Dijon Aioli	\$35.34
<b>Tea Sandwiches</b>	
Cucumber, Cream Cheese, Arugula	\$31.80
Chicken Curry Salad	\$35.34
Lemon Dill Smoked Salmon	\$42.42
Crispy Roasted Red Pepper Polenta w/ Herb Cream Cheese	\$35.34
Spiced Walnut-Gorgonzola Cheese Coated Grapes on Skewers	\$17.04
Smoked Salmon, Dill Cream Cheese, Buckwheat Blini Pancakes	\$35.34
Wild Yellowfin Tuna Poke, Avocado Mousse, Pickled Ginger on Wonton	\$51.42
Celery Barquettes w/ Herb Goat Cheese & Candied Pecans	\$35.34
Golden Beet Hummus Collard Wraps (Vegan)	\$35.34
Spicy Golden Beet Gazpacho Shooter	\$35.34
With Prawns	\$45.00

<b>Hot Finger Foods (Price Per Dozen)</b>	
<b>Stuffed Mushrooms</b>	
Spinach-Artichoke (Vegan)	\$31.80
Porcini, Fennel and Kale Pesto	\$31.80
Crab	\$35.34
Bacon, Scallion, Cream Cheese	\$35.34
<b>Tostones w/ Cumin Roasted Salsa</b>	
with Chimichurri Tempeh	\$31.80
with Cilantro Braised Chicken or Pork	\$35.34
<b>Skewers &amp; Brochettes</b>	
Grilled Haloumi Cheese and Port Wine Figs	\$31.80
Lemongrass Chicken w/ Coconut-Mango Sauce	\$35.34
Balsamic Beef Brochettes w/ Mediterranean Tomato Salsa	\$35.34
<b>Mini Meatballs- Beef or Turkey</b>	\$31.80
<i>Choice of Sauce: Spicy Marinara, Smokey BBQ, Pineapple Teriyaki</i>	
<b>Mini Quiche Tartlets (Savory Wheat Dough w/ Egg Custard)</b>	\$31.80
<i>Choose: Sundried Tomato &amp; Gorgonzola, Goat Cheese &amp; Apricot, Brie &amp; Raspberry &amp; Walnut</i>	
Spanakopita (Wheat Phyllo Dough w/ Spinach & Feta)	\$32.76
Coconut Panko Prawns w/ Mango Chutney	\$34.68
Mini Crab Cakes w/ Citrus Remoulade	\$37.26
Broccoli-Potato Croquettes w/ Spicy Pickled Cauliflower Tapenade (vegan)	\$31.80
Arancini (Fried Parmesan Risotto Balls w/ Marinara)	\$29.58

## Whole Pizza

Pizza Options	
<b>Vegan (No Cheese, Choice of Vegetable Toppings)</b>	
16" Hand-Stretched Pizza (8 Large Slices)	\$23.16
12" Gluten Free* Crispy Thin Crust (4 Slices)	\$12.84
Sheet Pan Pizza (25 Rectangle Slices)	\$45.00
<b>Vegetarian (Choice of Vegetable Toppings)</b>	
16" Hand-Stretched Pizza (8 Large Slices)	\$27.00
12" Gluten Free* Crispy Thin Crust (4 Slices)	\$14.16
Sheet Pan Pizza (25 Rectangle Slices)	\$47.58
<b>Meat (Choice of Meat &amp; Vegetable Toppings)</b>	
16" Hand-Stretched Pizza (8 Large Slices)	\$28.26
12" Gluten Free* Crispy Thin Crust (4 Slices)	\$15.42
Sheet Pan Pizza (25 Rectangle Slices)	\$54.00

## Boxed Lunches

\*Minimum order of 20 Required\*

<b>Sandwiches</b>	
<b>Turkey Citrus-Cranberry Salad</b> w/ Spring Mix- <i>Multigrain</i>	\$19.62
<b>Grilled Eggplant Baba Ghanoush</b> , Balsamic Roasted Veggies & Arugula- <i>Focaccia</i>	\$19.20
<b>Sautéed Washington Apples &amp; Currant Onion Relish, Arugula, Swiss-</b> <i>Baguette</i>	\$19.62
<b>Albacore Tuna Salad</b> , House-made pickle mayonnaise, leaf lettuce, tomato- <i>Multigrain</i>	\$19.62
<b>Italian Style Grinder</b> - Hot Capicola, Smoked Ham, Sopressata Salami, Provolone cheese, Mama Li's Pepper Aioli, Lettuce & Tomato- <i>Baguette</i>	\$20.58
<b>Ham &amp; Apricot Cream Cheese</b> , Dijon Mayo, Spinach, Red Onion, Tomato- <i>Multigrain</i>	\$19.62
<b>Pastrami &amp; Swiss</b> , caramelized onions, leaf lettuce, tomato, house-made pickles, Country Dijon Mayo- <i>Baguette</i>	\$20.58

<b>Salads</b>	
<b>Curried Chickpea &amp; Millet</b> - Roasted Veggies, Raisins, Toasted Cashews, Spring Mix	\$19.62
<b>Autumn Chicken Radicchio</b> - Washington Apples, Bagel Chip Croutons, Blue Cheese, Pumpkin Seeds, White Balsamic Vinaigrette	\$19.62
<b>Wild Salmon Arugula</b> - Organic Cherry Tomatoes, Organic Cucumber, Kalamata Olives, Shaved Red Onion, Parsley, Lemon-Citronette	\$21.24
<b>Citrus Tempeh and Roasted Beets</b> - Arugula, Orange Segments, Toasted Pecans, White Balsamic Vinaigrette	\$19.62
<b>Organic Cobb Salad</b> - Seasoned Turkey Breast, Bacon, Hard Cooked Egg, Cheese Blend, Cherry Tomatoes, Romaine Lettuce, Shaved Red Onion, Olives	\$20.58
<i>Dressing Choice: Ranch, Herbal Vinaigrette, Dairy-free Ranch</i>	

All boxed meals are packed in 100% compostable packaging and include a bottle of water, local seasonal fruit, Kettle Brand potato chips, home-made cookie, utensils and napkin.

Our boxed meals have vegan and vegetarian options and can also be made with Wheat-Free Bread (non-vegan) for an additional cost of \$1.50 per sandwich. Specially prepared wheat-free and vegan meals will include a dessert option to accommodate the dietary need.

For orders under 50 Guests, choose up to four different lunch box items from the menu listed below. For orders of 50 Guests or more, contact your catering sales representative or email [catering@bastyr.edu](mailto:catering@bastyr.edu) for additional selection options