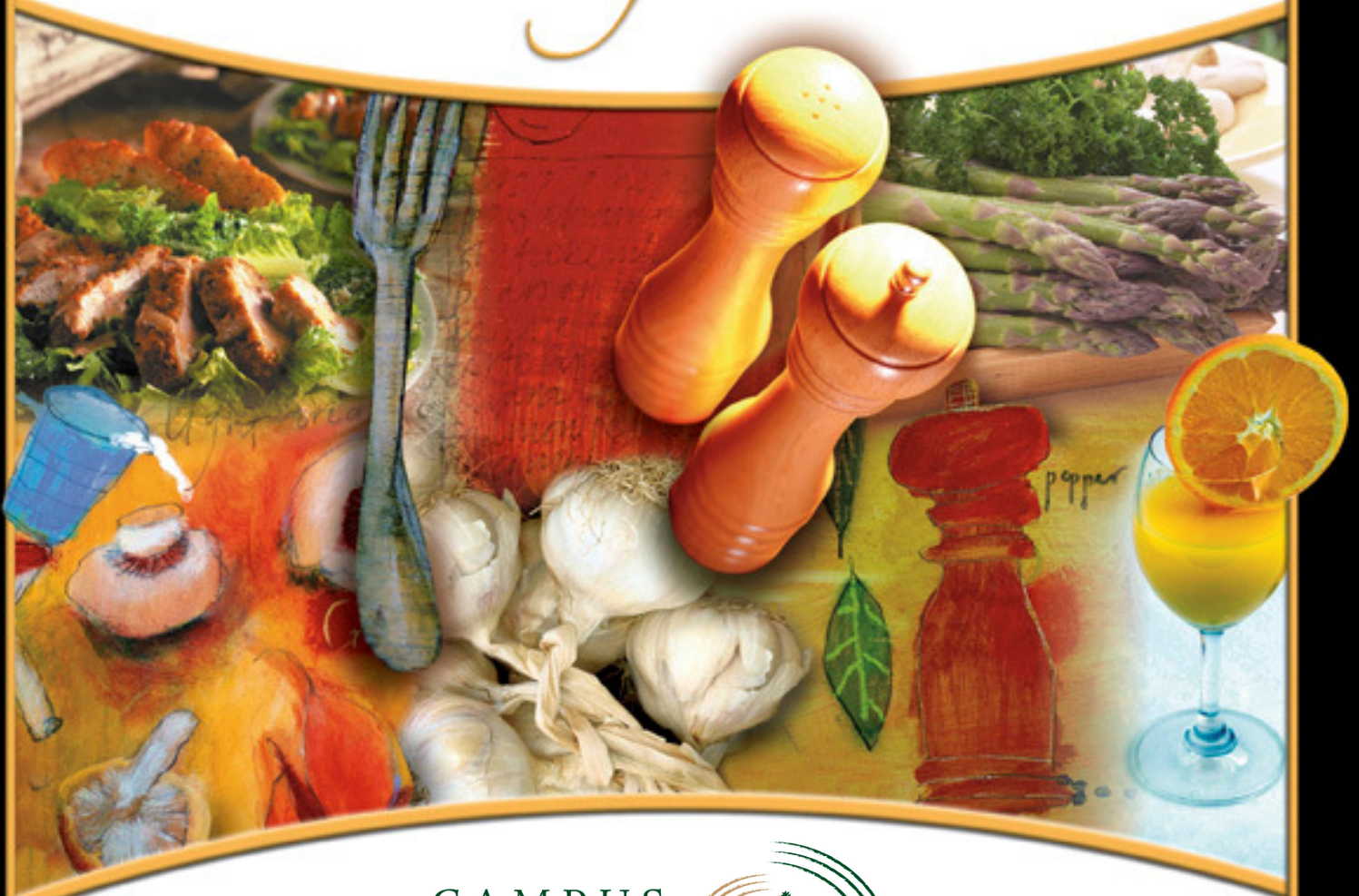


Catering Menu



CAMPUS
DINING
SERVICES



Welcome to the 2009-2010

Evergreen State College
Catering Guide

ARAMARK Campus Services

We are excited to present you with our Catering Guide. It highlights some of our most popular menu items, introduces new culinary trends, and offers a full range of catering ideas.

Let's Go Green

We are also excited to present our NO WASTE and LOW CARBON events offer. For further information please feel free to contact Catering Office: (360)867-5017

We would be delighted to customize menus for you that will complement your particular event and budgetary requirements.

Our main goal is to provide you with the individual attention that will ensure a pleasant dining experience for your group. Please take a moment to look through this brochure. If you have any questions do not hesitate to contact: Catering Office: (360)867-5017

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Simple Steps to Ordering

Phone, Fax or E-Mail Your Order to:

The Evergreen State College

- TESC Conference Services Office (360) 867-6192
- TTY (360) 867-6834
- Website: www.evergreen.edu/conference.htm

If you would like to arrange a special menu or discuss a current menu item,
please feel free to contact:

- Catering Office (360) 867-5017
- Catering Fax (360) 867-6669
- E-Mail: cortez-jesus@aramark.com
- E-Mail: chabuk-kenan@aramark.com

Please place your order at least one week in advance to insure availability.

Planning Your Event

Cancellation Policy: In the event that services need to be cancelled, a \$25.00 cancellation fee will be charged for meals cancelled within 3 business days of the event. In addition, the Catering Office will charge for food and labor costs already incurred at the time of the cancellation.

Guest Count and Guarantee Policy: An estimated guest count is required at the time that services are scheduled. A final guaranteed count must be provided at least 72 hours prior to your event. You will be billed for the guaranteed number or the actual guest count, whichever is higher. As we take pride in pre-planning every detail of your event, adding guests to your party after your guaranteed count has been received may result in necessary menu or service revisions or a \$25.00 fee will accrue.

Delivery and Set up: A minimum charge of \$25.00 will be added to invoices totaling \$230.00 or less for total daily events per group.

There is a 10 person minimum on all delivery catering orders.

Pick Up Orders: Inquire about picking up your order. All orders are packaged and ready to serve.

General Information & Conditions.

Food Quantities: A well planned event is a successful event. To make sure your event is successful it is essential that you have an accurate guest count, and you report it to the Catering Office or Conference Services.

Perishable Food Policy: In adherence with local Health Department regulations, it is our strict policy that there will be no carry out of perishable food not consumed at your event. Any food removed from the location of the event without the permission of the Catering Manager becomes the responsibility of the event holder. Once removed from the event, the Catering Department assumes no responsibility or liability for the quality or safety of these items.

Linens and China Rental: Should you need linens, skirting or china service, these can be provided at an additional charge.

Décor & Special Services: We are happy to help you in decorating your tables and buffets to match a theme or provide seasonal flair. If you have specific plans for decorating, we will be happy to assist you in placing orders for additional decorations and arranging the room to fit your vision. There will be an additional fee assessed for these services.

Extraordinary Service Staffing: Staff labor is based on a 4-hour service period beginning at the scheduled arrival time of your guest. Occasions extending beyond this time frame will be charged an additional service fee of \$25.00 per hour per attendant.

Sales Tax: Please remember all food and services are subject to appropriate sales tax. If your event meets the requirements to be tax exempt, please supply our office with a Tax Exempt Certificate when placing your order.

Breakfast Bundles

All prices are per person.

All Breakfast Buffet Bundles include Fresh Brewed Shade Grown Organic Coffee, assorted herbal teas, hot chocolate and water service.

The Evergreen Continental Breakfast **\$7.99**

A breakfast favorite! Enjoy assorted fresh baked muffins, pastries, and granola Bars, bagels, and seasonal fresh fruit.

The Geoduck Healthy Start **\$7.84**

Start your morning off on the right food! Fresh assorted bagels, seasonal fresh Fruit platter and an assortment of low fat yogurt.

Washington Fresh Country Breakfast **\$10.90**

Celebrate the morning with a hearty meal of scrambled eggs, bacon or sausage, Breakfast potatoes and a variety of muffins and biscuits. French toast or Pancakes may be substituted for eggs and muffins at the same price or may be Added for an additional price.

The Ensenada Eye Opener **\$10.90**

A trip to Mexico perhaps? Try our scrambled eggs with cheddar cheese and chorizo sausage Wrapped in a soft flour tortilla and topped with salsa and sour cream. This south of the Border delight is served with breakfast potatoes, and a fresh fruit salad.
(Substitute beans for the sausage for a delicious vegetarian option)

The Pancake Breakfast Choice

This morning breakfast favorite offers, pancakes, butter, syrup, bacon, sausage, or soy sausage, and breakfast potatoes, Assorted muffins, Fresh fruit salad.

Add scrambled eggs **\$0.99**

Add: Orange Juice, Apple Juice, or Cranberry Juice	per Person	\$1.09
	Per Gallon	\$13.89
	(Yields fifteen 8oz servings)	

*Don't see what you want? Call us, we are happy to create custom menus
To fit all styles, events, and budgets.*

Breakfast A la Carte

Full Coffee/Tea Service **\$3.58**

This service includes Coffee (Regular and Decaf), hot water and assortment of teas, Hot chocolate, ice water service and all the accoutrements.

Breakfast Pastries:

	Per Dozen
Muffins	\$15.87
Bagels	\$16.58
Assorted Breakfast Breads	\$15.35
Cinnamon Roll	\$16.58
Croissants	\$20.73
Danish	\$21.53
Assorted Donuts	\$13.46
Assorted Scones	\$15.50

Breakfast Fruits & Snacks: (per serving)

	Per Person
Fresh Seasonal Fruit Platter (6 oz portion)	\$3.25
Fresh Fruit Salad (4 oz portion)	\$2.47
Whole Fresh Fruit	\$2.22
Granola Bars ~ Nutri Grain bars	\$2.07
Yogurt Bar & Granola with fruit	\$5.69

Breakfast Beverages: (per serving)

	Per Person
Tully's Certified Organic Evergreen Coffee	\$2.07
Assorted Hot Teas	\$1.43
Bottled Soda	\$1.20
Bottled Juice	\$2.07
Bottled Water	\$2.01
Milk (Carton)	\$1.38

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*(When placing an order for your event, remember that there is a 10 minimum order
Of any menu item)*

Garden of Fresh Salads

All prices are per person.

All Garden Salad selections can be served buffet style, individually plated or packaged. Salads include your choice of a breadstick or dinner roll. Dressings are served on the side to preserve the freshness of your salad. Two fresh baked cookies and water service accompany all salads.

The Great Caesar Salad **\$11.83**

Crisp Romaine lettuce, homemade croutons, Parmesan cheese, fresh tomatoes and A rich Caesar dressing.

With chicken	\$2.11
With salmon or jumbo shrimp	Market Value

Crazy Cobb Salad **\$13.11**

Fresh greens topped with chicken, bleu cheese crumbles, ripe tomatoes, crispy bacon, Avocado and sliced egg with your choice of dressing.

See page 13 for dressing options

Deluxe Tossed Green Salad **\$6.00**


Fresh greens topped with fresh tomatoes, cucumbers, shredded carrots, croutons, and With your choice of dressing.

See page 13 for dressing options

Greek Salad **\$9.00**

Romaine lettuce, tomatoes, cucumbers, olives, peppercini, red onions, feta cheese with Italian dressing, and served with a dinner roll.





Gourmet Sandwiches @ Wraps

All prices are per person.

These wonderful selections of sandwiches are served with your choice of one deli side, bottled water or can soda and fresh baked cookies.

Deli Sides on page 5

**The Leaning
Tower of Pisa**

\$10.70

Grilled zucchini, yellow squash, eggplant, tomatoes and onions served on Focaccia bread with a hummus spread.

Garden Vegetable Wrap **\$10.54**

We take the season's freshest vegetables and wrap them with herbed cream cheese and roll into a soft flavored Tortilla.

**Ham and Gouda
Sandwich**

\$11.30

Honey roasted ham is dressed on whole grain bread with deli mustard and complimented with greens, tomatoes and smoked Gouda cheese.

**Italian Focaccia
Chicken Sandwich** **\$12.68**

Chicken breast marinated in olive oil and lemon juice and then broiled. Fresh basil leaves, sliced pepper jack cheese, and tomatoes and served on soft Focaccia bread.

Chicken Caesar Wrap

\$11.94

Grilled chicken breast with shredded Romaine lettuce, sliced red tomato, creamy Caesar dressing, freshly grated Parmesan cheese and homemade croutons all wrapped in a flavored tortilla.

**Thai Peanut
& Chicken Wrap** **\$11.94**

A flavored tortilla filled with grilled chicken breast, spicy Thai peanut sauce, white rice, spinach leaves, and red onions and chopped peanuts.

Turkey Club Roller

\$11.94

Turkey breast sliced into thin strips, romaine lettuce and onion are tossed with Thousand Island dressing and topped with crisp bacon, ripe tomatoes, and Swiss cheese in a tortilla.

California Turkey Club **\$11.94**

A flaky croissant loaded with smoked turkey breast, avocado, fresh tomatoes, alfalfa sprouts, and bacon and provolone cheese.

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Deli Corner

All prices are per person.

Create Your Own

For orders of 10 to 20 sandwiches you may select - one side order.
For larger orders you may select different side order for every 10 sandwiches.

Assorted Chips • Confetti Coleslaw • Potato Salad
Creamy Macaroni Salad • Italian Herbed Pasta Salad

Buffet Deli Sandwich Platter

\$12.68

The perfect choice for your guests who like to create their own lunch or dinner! Comes with three deli meats, three cheeses and your favorite deli side order. It also includes green leaf lettuce, tomatoes, red onions, mayonnaise, deli mustard and a variety of sliced breads. This deli sandwich platter is served with your choice of a deli side, Fresh baked cookies, water service and assorted sodas.

Custom Deli Box Lunch Sandwich

\$11.06

The natural choice for meetings where there is limited time for a meal. We will prepare the sandwiches for you! Choose your own creation of sandwich from the wonderful choices below. Mayonnaise and mustard will be served on the side. All Lunches comes with chips, whole fresh fruit, bottled water or soda and a cookie.

Deli Meats: (Choose one)

Turkey Breast • Ham • Roast Beef • Salami • Tuna Salad • Chicken Salad

Deli Cheese: (Choose one)

Jalapeno Jack • Swiss • Sharp Cheddar • American • Provolone • Hummus

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Special Events

Create Your Own

Perfect Day BBQ Party

Sit back, relax, and enjoy this selection of BBQ type offerings. Have your choice of two BBQ Buddies, fresh baked cookies, water service and, assorted sodas.

Sitting in the Shade BBQ

\$14.19

Sit back, relax, and enjoy all beef hot dogs, lean ground beef hamburgers, Boca Burgers with all the condiments.

Texas BBQ Brisket

\$18.81

Slow-roasted beef brisket with a special Texas BBQ dry rub of fresh herbs, pepper, and garlic with rolls or corn bread.

BBQ Buddies...

Confetti Coleslaw
Corn on the Cob
Pasta Salad
Garden Green Salad
Vegetable Crudités
BBQ Baked Beans
Fresh Fruit Salad
Potato Salad
Steamed Vegetables

Upon request, there is an on site BBQ cook at \$ 25.00 an hour charge. All others will be buffet style.

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Themed Buffet Events!

All prices are per person.

Theme buffet includes your choice of lemonade, or assorted sodas, and fresh baked cookies and water service. Inquire about our decorations to make your event more festive.

Mexican Fiesta

\$14.09

Seasoned chicken or beef or tofu is served with two corn or flour tortillas per person. Also includes shredded Iceberg lettuce, cheddar cheese, olives, sour cream, and fresh salsa. Tacos are accompanied by Festival rice and vegetarian refried beans.

- Add Churros \$1.48
- Add Guacamole \$1.74

Little Italy Lasagna

\$12.99

Layers of lasagna pasta with ground beef or vegetarian, ricotta cheese, mozzarella, grated Romano and traditional marinara sauce, garlic bread, steamed seasonal vegetables, and tossed green salad.

Little Italy Pasta bar

\$12.99

Beef or vegetarian penne pasta in a traditional marinara sauce, also tortellini with your choice of pesto or Alfredo sauce, tossed salad with dressing, and a dinner roll with butter.

Western Cookout

\$15.50

Beef brisket, BBQ sausage, cooked with house BBQ sauce, baked beans, coleslaw, potato salad, pickle spears, sliced onions and dinner rolls.

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Hors d'Oeuvres & Party Trays

Whether you are planning an informal buffet for 50 or an elegant affair for 1000, you can count on exceptional food quality and presentation from start to finish. We will create menus exclusively tailored to your ideas, themes, tastes and budgets. (Hors d'oeuvres are priced for buffet service)

Hot Hors d'oeuvres

Chicken Satay - Sesame Peanut Sauce, Cajun, or Teriyaki
 Stuffed Mushrooms
 Mini Quiche
 Meatballs – Swedish, BBQ, Teriyaki
 Egg rolls - Pork or Veggie
 Pot stickers

per Dozen

\$10.16
 \$8.49
 \$8.49
 \$8.08
 \$8.49
 \$10.63

Cold Hors d'oeuvres

Tea sandwiches – Chicken salad, Tuna Salad
 Smoked Salmon Pinwheels
 Cocktail Shrimp
 Deviled eggs
 Chocolate Dipped Strawberries

per Dozen

\$9.31
 Market Value
 Market Value
 \$11.48
 \$30.60

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Hors d'Oeuvres & Party Trays

Party Trays

(All trays serve 25 people)

Spinach dip w/sliced French bread	\$19.97
Hot artichoke dip w/toast points	\$21.70
Fresh cut seasonal fruit platter	\$67.00
Add honey yogurt dipping sauce	\$6.53
Domestic Cheeses and Cracker Platter	\$47.48
Imported Gourmet Cheeses and Cracker Platter (5 days advance notice)	\$66.56
Vegetable Crudités with two dips:	
Ranch, Bleu Cheese, Three Onion, Sun-Dried Tomato, or Honey Mustard	\$34.56
Vegetarian Platter – Grilled Vegetables accompanied with Tabouli	
And Hummus, Feta Cheese and Pita slices	\$49.31
Meat & Cheese Tray with cocktail rolls	\$82.95

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Center Stage Entrees

All prices are per person.

Allow our Executive Chef to prepare the finest ingredients into a special luncheon or dinner for your enjoyment. All selections are available buffet style. Entrees are served with a dinner salad, dinner rolls and butter, as well as coffee, water and iced tea or lemonade. You may choose brownies or tangy lemon bars. Ask us about upgrading your dessert for a special finishing touch! Accompaniments on page 13.

Bow-Tie Pasta Primavera **\$12.95**
Fresh vegetables, sautéed in a cream sauce with bow tie pasta.

Spaghetti with Hearty Marinara Sauce **\$13.95**
Spaghetti pasta with beef marinara and traditional marinara sauce.

Pizza Party **\$15.95**
Enjoy your favorite choice of pizza with two toppers. This buffet includes Green salad and breadsticks. (Yields 2 slices per person)

Additional Topping..... \$1.18

Eggplant Parmesan **\$12.95**
Breaded and pan fried eggplant topped with mozzarella and parmesan cheese. Tomato sauce and penne pasta.

Grilled Chicken Breast with Marsala Mushroom **\$15.99**
Served with rice pilaf or lemon risotto.

Chicken Cordon Bleu **\$15.95**
Fresh baked chicken breast topped with ham, Swiss cheese, and a cream sauce.

*Ask about the weekly Chef's Special
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Center Stage Entrees

All prices are per person.

Allow our Executive Chef to prepare the finest ingredients into a special luncheon or dinner for your enjoyment. All selections are available buffet style or plated and served. Entrees are served with a dinner salad, dinner rolls and butter, vegetable side dish and rice, pasta or potato as well as coffee, water and iced tea or lemonade. You have a choice of brownies or assorted cookies. Ask us about upgrading your dessert for a special finishing touch!

Accompaniments on page 13.

Celebrations Field Roast

\$12.95

A vegan friendly option made full of whole grains.

Prime Rib or Beef

Market Value

Slow roasted prime rib served rare with our demi-glace sauce and a side of horseradish cream sauce.

Salmon Steak

Market Value

Tender Northwest salmon steak is baked or grilled to perfection and served with your choice of Hollandaise or lemon herb sauce.

Pork Tenderloin

\$21.91

Herb encrusted pork loin, slow roasted, sliced into medallions served over a demi-glaze.

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The Elite Morning & Lunch Combination Choice

All prices are per person.

Allow our Executive Chef to prepare the finest ingredients into a special luncheon or dinner for your enjoyment. All selections are available buffet style. Full coffee and water service iced tea or lemonade. You have a choice of brownies or assorted cookies. Ask us about upgrading your dessert for a special finishing touch!

Accompaniments on page 13.

The Fresh Deli Sandwich bar

\$13.17

Build your own Deli sandwiches from selections which include sliced turkey, roast, ham, sliced American and cheddar cheese, assorted breads, green leaf lettuce, sliced tomatoes, onions, pickles, mayonnaise, and deli mustard. The Deli bar includes chips, and whole fresh fruit.

Soup & Salad

\$12.01

Your favorite choice of soup, a special salad with leaf lettuce, tomatoes, mushrooms, cucumbers, croutons, and your choice of salad dressing. Includes a fresh baked dinner roll and whole fresh fruit.

Chicken Breast Barbecue Sandwich

\$10.75

Specially grilled chicken breast in a barbecue sauce served with a bun.

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Accompaniments



Starch

Broccoli-Almond Rice
Mexican Fiesta Rice
Steamed Rice
Rice Pilaf
Blended Wild Trice
Garden Rice
Fried Rice
Red Beans and Rice
Egg Noodles
Whipped Potatoes
Parsley Buttered Potatoes
Roasted Garlic and Rosemary
Potatoes

Vegetables

Zucchini and Yellow Squash
Green Beans
Green Beans Almandine
Baby Carrots
Whole Kernel Corn
Steamed Broccoli
Steamed Cauliflower
Sautéed Mushrooms & snow peas
Chef-cut Blend

Dressings

Ranch
Italian
Bleu Cheese
Thousand Island
Balsamic Vinaigrette
Oil and Vinegar

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Breaks & Meeting Makers

All prices are per person.

Finger Food Buffet

\$6.18

Munch on assorted vegetable crudités with dipping sauces as well as an antipasto platter including Hummus and pita triangles.

Sundae Any Day!

\$9.19

Ice cream sundaes are great every day of the week! Vanilla and chocolate ice cream with fudge and caramel sauce chopped peanuts, M&M candies, pineapple tidbits, maraschino cherries and whipped cream!

Orient Express

\$5.42

Enjoy egg rolls, spring rolls, wontons and pot stickers with dipping sauces.

Touch of Southwest

\$3.71

Assorted corn chips are served with salsa, Pico de Gallo, and fresh homemade guacamole.

The Chocolate Dream

\$2.71

Caramel fudge brownies, double chocolate fudge bars and chocolate chip cookies.

Pizza by the Pie

\$15.00

Your choice of one topping pizza (each pizza yields 8 slices)

Additional Topping..... \$1.18

Snack Treats

Priced by Each

Chile Con Queso with Tortilla Chips
 Mixed Nuts
 Chips & Salsa (potato, corn, or tortilla)
 Served with Guacamole
 Candy bar
 Whole Fruit

\$2.95
 \$1.58
 \$1.75
 \$2.50
 \$1.35
 \$2.11

Dips

Ranch, Onion, or Picante
 Guacamole

\$1.50
 \$2.00

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Sweet Temptations

Cookies & Bars

	Priced by Dozen
Fresh Baked Cookie	\$11.94
Double Chocolate Brownies	\$12.44
Tangy Lemon Bars	\$16.59
Rice Krispie Treats	\$10.34

Cakes & Pies

	Priced by Slice
New York Cheesecake	\$3.42
Fruit Pie – Apple, Peach, and Berry with Whipped Cream	\$2.71
Angel Food Cake with Mixed Berries & Whipped Cream	\$2.71
Black Forest Cake	\$3.07
One Choice of Cake	\$2.71

- Add Ice Cream to any dessert! \$0.71 each

Premium Bakery Delights

	Priced per Person
Fresh Fruit Tart	\$3.42
Mousse ~ Chocolate, strawberry or mocha	\$3.07
Cobbler ~ peach, apple or blueberry	\$2.71
Add Ice Cream	\$0.72

Sheet Cakes Selections

Please contact our office for a consultation on Sheet Cakes. Available in Chocolate, White, Lemon, Marble, Carrot and Apple Spice.

9" Round serves 8-10	\$21.58
1/4 Sheet serves 15	\$24.82
1/2 Sheet serves 30	\$40.80
Full Sheet serves 60	\$64.91
Add Sugar Sheet Picture	\$14.42

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A la Carte Beverages

Hot Stuff

Fresh Brewed Shade Grown Organic Coffee
Hot Chocolate
Spiced Apple Cider
Assorted Hot Teas (Individual Bag)

Priced by Gallon
(Yields fifteen 8oz. servings)
\$19.53
\$16.27
\$17.68
\$1.38

Cool Splash

Milk – half pint
12 oz Soda (Can)
Bottled Water
Sparkling Water
Assorted Juices

Priced by Bottle

\$1.41
\$1.20
\$1.96
\$2.04
\$2.00

Party Drinks

Iced Tea
Lemonade
Frappe Sherbet Punch
Orange Juice
Fruit Punch
Sparkling Punch

Priced by Gallon
(Yields fifteen 8oz. servings)
\$11.29
\$11.29
\$19.17
\$16.91
\$13.89
\$11.29



*Ask for our
Seasonal Catering Menu*



Helpful Info

Confirm menu 72 hours prior to event
Personalized menus are available
Final guarantee 72 hours prior to event
Prices are subject to change without notice
Vegetarian and Vegan meals can be ordered

We look forward to serving you.

Jay J. Cortez
CATERING MANAGER

(360)8675017 OFFICE
(360)464-7196 CELL

Taste and Enjoy!

The Evergreen State College.
ARAMARK Catering Services
2700 Evergreen Parkway, NW
Olympia, WA 98505
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