

f r e s h a u t h e n t i c n a t u r a l

c a t e r i n g b o n a p p é t i t



Bon Appétit at Lewis and Clark College
0615 SW Palatine Hill Road
Portland, OR 97219

WELCOME



BON APPETIT at LEWIS AND CLARK COLLEGE

OUR KITCHEN PRINCIPLES

Our philosophy states that we will always conduct our business with the highest ethical standards. We are driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well being of our guests, communities and the environment.

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The following food standards have been created for the well being of our guests:

- Menus are written based on seasonality and availability of regional fresh product. Whenever possible, these are produced locally using sustainable and organic practices
• Turkey breast and chicken are produced without the routine use of antibiotics as a feed additive
• Hamburgers are made with fresh ground chuck from beef raised on vegetarian feed without antibiotics or hormones
• Other meats are raised without antibiotics as a first preference
• Milk is free of antibiotics and artificial Bovine Growth Hormone as available
• Shell eggs are produced cage-free and Certified Humane
• Vegetarian options are plentiful at every meal
• Healthy menu items are a mainstream offering throughout our cafés
• Salsas, pizza, marinara and other sauces are made from scratch
• Stocks are made from scratch, the day before use to ensure the removal of fats
• Turkey and beef are roasted in-house daily for deli meat
• Seafood should be purchased fresh when available locally. Salmon is wild caught. We support the Seafood Watch guidelines as recommended by the Monterey Bay Aquarium
• Olive and canola oils are used for everyday salad dressings, specialty oils for other purposes (i.e. walnut oil or chili oil)
• Trans fats are not used in our kitchens
• All salad dressings are made from scratch. Nonfat and low-calorie dressings may be purchased as necessary
• Vegetables are prepared in batches at the last possible minute and served in the smallest possible batches
• MSG and peanut oil are never used in the preparation of our food
• Mashed potatoes are made from fresh potatoes
• Fresh squeezed lemon juice is used for cooking and sauces
• Cookies, muffins and breads (where possible) are baked fresh daily

Learn how food choices impact the environment, community and your well being at:
www.CircleofResponsibility.com
and www.seafoodwatch.org

CATERING GUIDELINES

The catering department at Lewis & Clark College invites you to use our services for your entire special events needs. In an effort to make your event planning process as easy as possible, we are providing you with the following guidelines:

Campus Events

We recommend that you call and reserve the date and location of your event as early as possible, even if the date is tentative. Staff members check availability of space and arrange set up of your event, including table counts & layout, seating, podiums and audio/visual needs. For the Campus Events office, please call 503.768.7235 or email events@lclark.edu.

Bon Appétit Catering Office

The next step is to visit, call, or email the Bon Appétit catering office (503-768-7888 or catering@lclark.edu) to discuss your event. Please be prepared to provide all pertinent information, including dates and time of event, estimated guest count, menu, linen needs, and billing address or school account number.

Catering should be made aware of any meetings, speakers or any other activity that would occur preceding, during or following the time catering service is requested. This may affect our ability to properly set-up, serve, and/or clean up your event.

Food & Beverage Orders

Food and beverage orders require a minimum of 10 days advance notice. **Custom menus** require at least 2 weeks notice for research, pricing and special ordering. The catering department will accept last minute orders and additions to accommodate your needs, if possible. A rush charge may be applied. Catering requires a minimum order of \$30.00 for free delivery. Orders for less than our minimum will incur a delivery charge of \$15.00 to cover our incremental costs.

Types of Service

Prices in our guide are for disposable plates and utensils. Both are compostable and biodegradable. We will be happy to provide china for an additional \$1.50 per guest. **Served meals** are priced with china service, labor for set-up of dining tables, table service, bussing of tables, and coffee service. Please feel free to discuss with the catering manager what level of service you would like, and we will be happy to customize service for you.

CATERING GUIDELINES

continued

Quantities

Quantities for menu items sold “per person” are based on average consumption. We commit to providing quantities for the number of guests confirmed, including an industry standard buffer. In some cases, food and beverages are ordered by specific quantity. We can recommend an amount based on experience and average consumption.

Special Needs

Bon Appetit is available to assist in accommodating dietary needs for your event as well. Please let us know if any of your guests are vegetarians, vegans, or have certain allergies that affect what they may eat.

Attendance Guarantee

When ordering catering, please provide an estimated guest count, then a guaranteed guest count 2 business days before the event. You will be responsible for the guaranteed number or the actual number, whichever is greater.

Confirmations

Please review the information on the catering contract carefully and return via email with an authorized consent or changes of the contract. A budget number must be provided prior to the delivery. The catering department cannot provide services without this information.

Cancellations & Changes

You will be charged for items that have been prepared and cannot be used if a change or cancellation is not received by 3 business days prior to your event. You will also be charged for any specialty items brought in for your event.

Linen

Linen for food and beverage tables is included in the menu price. Substantial breakfast buffets, lunch and dinner buffets include linen for seating tables in the menu price. Extra linens will be charged at \$4 per item. Please inform catering of any display or materials tables you require linen for. This ensures we have the amounts/colors requested in stock.

CATERING GUIDELINES

continued

Equipment

In regards to events not attended by catering employees, as the host of your event, you are responsible for the catering equipment provided from the beginning of the event until the pick up time. If equipment is missing at the contracted pick up time, you will be charged a replacement fee. Catering equipment must remain in the original function location.

Off-Site Delivery Charges

For some events at off-site locations, we must add reasonable delivery charges to cover our incremental costs. Delivery charges are specifically designed to allow for transportation of food, service equipment, china, flatware, and all needed linens. Because delivery charges are not standard and can vary, the catering manager will be happy to discuss them with you.

Portland Composts! Program

Bon Appetit at Lewis and Clark College is proud to work with Portland's Office of Sustainable Development. Where applicable, leftover food items are composted on-site.

Alcohol & Bar Service

Except in limited situations, alcoholic beverages must be served in a controlled area and served by an OLCC licensed bartender. OLCC labor hours include set-up and take down of the bar. Alcohol may not leave or be removed from the area where the event is being serviced. Consumption will be charged separately.

Per the Lewis & Clark College catering policy, when Bon Appétit is serving alcohol not purchased through Bon Appétit, it may assess reasonable charges for handling, storage, set up, and corkage fees. The handling fee is \$50.

Food in sufficient quantity (at least one serving) must be available for the number of guests anticipated whenever alcoholic beverages are to be served. Per OLCC regulations, we must serve a minimum of two different substantial snack food or appetizer items. Chips, crackers, nuts and popcorn are not substantial snack food or appetizer items. For more details, see Oregon Administrative Rules OAR 845-006-0462.

BEVERAGE SERVICE

Fresh-brewed Portland Roasting Coffee & Stash Teas

\$20.00 per tower

\$10.00 per airpot

One tower is approximately 20 cups

One airpot is approximately 10 cups

Orange or Cranberry Juice

\$12.00/gal

\$5.00/pitcher

Classic Lemonade, Strawberry or Raspberry Lemonade, Punch, or Iced Tea

\$12.00/gal

\$5.00/pitcher

Each gallon is approximately 12 cups

Each pitcher is approximately 5 cups

Bottled Juices

Orange, Apple, or Cranberry

\$1.25 each

Assorted Soft Drinks

\$1.00 each

Calistoga Mineral Water

\$1.50 each

Bottled Water

\$1.00 each

Martinelli's Sparkling Cider

\$7.50 per bottle

BAR SERVICES UPON REQUEST.

OUR BAKERY SELECTIONS

Assorted Bagels & Cream Cheese

\$21.00/doz

Specialty Cream Cheese Spreads

Ginger Lemongrass	<i>\$0.75/guest</i>
Red Pepper	<i>\$0.75/guest</i>
Chive	<i>\$0.75/guest</i>
Cinnamon Raisin	<i>\$0.75/guest</i>
Tahini & Lemon	<i>\$0.75/guest</i>
Basil Pesto	<i>\$1.25/guest</i>
Sun-Dried Tomato	<i>\$1.25/guest</i>
Dill, Feta & Garlic	<i>\$1.25/guest</i>
Seasonal Berry	<i>\$1.25/guest</i>
Green Olive & Walnut	<i>\$1.25/guest</i>
Parsley, Capers & Lemon	<i>\$1.25/guest</i>
Crab & Garlic	<i>\$1.75/guest</i>
Smoked Trout	<i>\$1.75/guest</i>

Danish, Pastries or Cinnamon Rolls

Assorted Scones

Breakfast Breads

Croissants

Assorted Muffins

Coffee Cake

\$15.00/doz

OUR BREAKFAST SELECTIONS

8 guest minimum suggested

The Continental

Fresh Baked Goods

Seasonal Fruit

Portland Roasting Coffee & Stash Teas

Assorted Juices

\$5.25/guest

The Healthy Start

Scones

Jam

Cottage Cheese

Grapefruit Halves

Fruit Salad

Portland Roasting Coffee & Stash Teas

Assorted Juices

\$6.00/guest

The Natural Boost

Fruit Salad

Low Fat Yogurt with Granola

Steel Cut Oats with Assorted Toppings & Condiments

Portland Roasting Coffee & Stash Teas

Assorted Juices

\$6.50/guest

The Bagel Breakfast

Assorted Bagels

2 Specialty Cream Cheese Spreads

Seasonal Fruit

Smoked Fish

Capers & Onion Marmalade

Sliced Lemons

Portland Roasting Coffee & Stash Teas

Assorted Juices

\$8.95/guest

The Classic

Seasonal Fruit

Roasted Red Potatoes

Scrambled Eggs

Portland Roasting Coffee & Stash Teas

Assorted Juices

\$8.00/guest

OUR BREAKFAST SELECTIONS

continued

The Rise & Shine Breakfast
Whole Fruit
Waffle Wedges
Nutella
Marmalade & Jams
Honey Butter
Seasonal Frittata
Portland Roasting Coffee & Stash Teas
Assorted Juices
\$9.25/guest

Le Petit Déjeuner
Pain au Chocolat
Ham & Gruyère Croissant
Sliced Baguette with Fromage Blanc
Seasonal Fruit Compote
Portland Roasting Coffee & Stash Teas
Assorted Juices
\$10.50/guest

Frühstück
Hard Boiled Eggs
Potatoes in Vinaigrette
Sliced Sausage & Cheese
Rye Bread
Yogurt
Granola
Stewed Fruit
Portland Roasting Coffee & Stash Teas
Assorted Juices
\$10.75/guest

*Add bacon, sausage or ham to your buffet for \$1.75/guest
Add scrambled eggs to your buffet for \$1.00/guest (with cheese add \$0.25)*

OUR BOXED LUNCH SELECTIONS

Deli Sandwich
(No minimum order required)
Includes whole fruit, chips, cookie and bottled water or soda
Café deli offerings of the day
\$8.75/guest

House Salad
(No minimum order required)
Includes cookie and bottled water or soda
Garden Greens with Chef's Choice Dressing
\$7.75/guest
Add chicken breast for \$1.00

Signature Sandwiches
*8 guest minimum suggested order per selection
Served on artisan bread
Includes whole fruit, chips, cookie and bottled water or soda
All selections available as wraps*

Roasted Peppers with Tapenade & Basil (Vegan)
\$9.25

Asian Hummus and Grilled Vegetables (Vegan)
\$9.25

Roasted Mushroom and Seasonal Vegetable with Thyme Aioli,
Smoked Provolone, Romaine and Roasted Tomatoes (Vegetarian)
\$9.25

Grilled Tomato and Eggplant, Feta, Sautéed Mushroom, Artichoke Hearts,
Leaf Lettuce and Basil-Pesto Aioli (Vegetarian)
\$9.25

OUR BOXED LUNCH SELECTIONS

continued

Signature Sandwiches

continued

Roasted Turkey with Caramelized Onion, Charmoula Mayo
and Butter Lettuce

\$9.75

Roasted Turkey with Smoked Gouda, Butter Leaf Lettuce,
Sliced Apple or Pear, and Caramelized Onion Relish

\$9.75

Grilled Chicken with Curried Aioli, Romaine, Cucumber and Cilantro

\$9.75

Chipotle Chicken with Corn Salsa, Tomato, Romaine and Cumin Vinaigrette

\$9.75

Ham and Provolone with Roasted Garlic Spread, Romaine and
Mustard Vinaigrette

\$9.75

Antipasti with Salami, Ham, Provolone, Olives,
Roasted Red Peppers, Romaine and Italian Vinaigrette

\$9.75

Roasted Oregon Country Beef with Sun-dried Tomato Pesto,
Oregon Blue and Baby Spinach

\$10.25

Cumin & Garlic Marinated Grilled Oregon Country Beef
with Chimmichurri Sauce, Tomato, Red Onion,
Jack Cheese and Crisp Lettuce

\$10.25

OUR BOXED LUNCH SELECTIONS

continued

Entrée Salads

8 guest minimum order suggested per selection

Includes cookie and bottled water or soda

Field Mushroom Salad with Pine Nuts, Basil, Goat Cheese,
Field Greens and Mint Vinaigrette

\$9.25

Caprese with Mixed Greens, Fresh Mozzarella, Roma Tomatoes,
Fresh Basil and Virgin Olive Oil Vinaigrette

\$9.25

Ratatouille with Spinach, Feta Cheese and Balsamic Vinaigrette

\$9.25

Rock Shrimp Ceviche with Avocado, Tomato,
Iceberg Lettuce, Cilantro and Citrus Dressing

\$9.25

Grilled Chicken Caesar Salad

\$9.25/\$8.25 *without chicken*

Breast of Chicken with Onion Confit, Goat Cheese,
Baby Arugula and Lemon-Oregano Vinaigrette

\$9.25

Cobb Salad with Turkey, Bacon, Oregon Blue, Avocado, Roasted Tomato and
Hard Cooked Egg on Mesclun Greens with choice of
Balsamic Vinaigrette or Creamy Herb Dressing

\$9.25

Seasonal Roasted Vegetables and Baby Spinach with Seasonal Dressing (Vegan)

\$9.25

Mediterranean Salad with Artichoke, Tomato, Chick Peas,
Kalamata Olives and Mint Vinaigrette (Vegan)

\$9.25

OUR THEMED MEALS

8 guest minimum suggested

Deli Buffet

House-Roasted Meats
Roasted Vegetables
Cheeses
Lettuce, Tomato, Onion, Pickles
Bread and Condiments on the side
1 Seasonal Salad of the Day
Potato Chips
Cookie
Assorted Sodas & Bottled Water
\$10.00/guest

Gourmet Sandwich Platter Buffet

Our assorted pre-made gourmet sandwiches
(Variety contingent on guest count)

1 Seasonal Salad of the Day
Potato Chips
Cookie
Assorted Sodas & Bottled Water
\$14.95/guest

Add additional side salads to your buffet for \$1.50/guest

OUR THEMED MEALS

continued

Create Your Own Deli Buffet

Mixed Greens with Herb Vinaigrette
Whole Wheat & White Breads
Provolone and Cheddar Cheeses
Lettuce, Tomatoes, Onions and Pickles
Mayo, Yellow Mustard and Dijon
Egg Salad
Vegan Tofu Salad
Chicken Salad
Potato Chips
\$7.25/guest

*Feel free to customize your order with the following options:
(Additional options are priced for the full guest count)*

Additional Cheeses, Breads, or Spreads:

Monterey Jack, Swiss, Pepperjack or Muenster Cheese	<i>\$0.25</i>
Fresh Mozzarella, Oregon Blue, Brie, Smoked Gouda, or Havarti Cheese	<i>\$0.35</i>
Substitute Artisan Bread	<i>\$0.35</i>
Hummus Spread	<i>\$0.50</i>
Pesto Spread	<i>\$0.50</i>

Additional Sides:

Potato Salad	<i>\$1.50</i>
Pasta Salad	
Grain Salad	
Broccoli Salad	
Carrot Salad	

Additional Sandwich Options:

Roasted Vegetables	<i>\$0.75</i>
Roast Turkey	<i>\$1.75</i>
Roast Beef	<i>\$1.75</i>
Ham	<i>\$1.75</i>
Pastrami	<i>\$1.75</i>
Salami	<i>\$1.75</i>
Albacore Tuna Salad	<i>\$1.75</i>
Grilled Chicken Breast	<i>\$1.75</i>

OUR THEMED MEALS

continued

Pasta

Ciabatta Bread

Roasted Garlic Clove & Olive Oil Spread

Romaine Salad with Italian Dressing, Green Peppers, Tomatoes and Olives

Zucchini Sauté with Basil and Tomatoes

Penne Rigate

Marinara Sauce

Grated Parmesan

\$7.25/guest

Feel free to customize your order with the following options:

(Additional options are priced for the full guest count)

Additional Dishes:

Sautéed Artichoke Hearts	\$0.75
Caesar Salad with Crispy Artichoke Hearts & Parmesan Crisp	\$1.00
Herbed Grilled Chicken	\$1.50
Grilled Italian Sausage	\$1.50
Meatballs	\$1.50
Vegetarian Lasagna	\$1.75
Vegan Lasagna	\$1.75
Meat Lasagna	\$2.25

Additional Sauces:

Bolognese	\$0.75
Alfredo	
Saffron Lemon Cream	
Olive & Caper	
Pancetta, Tomato, Garlic and Olive Oil	
Sun Dried Tomato	

Additional Pastas:

Tomato Basil Fettuccini	\$0.50
Vegan Pappardelle	\$0.50
Whole Wheat Wagon Wheels	\$0.50
Spinach Tortellini	\$0.75

OUR THEMED MEALS

continued

Pasta

continued

Suggested Theme Desserts:

\$2.25

Panna Cotta with Brandied Cherries

Fresh Fruit and Zabaglione

Tiramisu

Cannoli

Mascarpone & Seasonal Fruit Trifle with Amaretti Cookies

Bento

Cucumber Salad

Steamed Rice or Noodles

Marinated Mung Bean Sprouts, Carrots and Cabbage

Vegetable Yakitori (Vegetable Skewers)

\$6.50/guest

Feel free to customize your order with the following options:

(Additional options are priced for the full guest count)

Additional Sides:

Carrot Salad	\$1.50
Cold Noodle Salad	\$1.50
Cabbage Salad	\$1.50
Gyoza	\$1.50
Crispy Rolls	\$1.50
California Rolls	\$2.00
Avocado Spring Rolls	\$2.00
Krab Salad	\$2.00

Additional Entrées:

Grilled Eggplant Skewers	\$2.75
Okonmiyaki	\$2.75
Fried Tofu	\$2.75
Japanese Omelette	\$2.75
Japanese Tofu Curry	\$2.75

OUR THEMED MEALS

continued

Bento

continued

Additional Entrées, continued:

Chicken Katsu	\$2.75
Beef Bulgogi with Green Onion and Sesame Seeds	\$3.50
Beef Katsu	\$3.50
Japanese Beef Curry	\$3.50
Japanese Chicken Curry	\$3.50
Peanut Chicken	\$3.50
Chicken Teriyaki	\$3.50
Beef Teriyaki	\$3.50
Grilled Fish Skewers	\$3.50

Southeast Asia

Green Papaya Salad
Sticky Rice
Green Vegetable Curry
Sambal Oelek
Soy Sauce & Hoisin Sauce
\$6.50/guest

*Feel free to customize your order with the following options:
(Additional options are priced for the full guest count)*

<i>Additional Sides:</i>	\$1.50
Sweet and Sour Salad	
Thai Fried Rice	
Vietnamese Rick Stick and Herb Salad	
Indonesian Gado Gado	
Salad Rolls with Peanut Sauce	
Stir Fried Rice Noodles	

OUR THEMED MEALS

continued

Southeast Asia

continued

Additional Sambals & Sauces:

\$0.25

Vietnamese Nuoc Cham
Thai Prik Nam Pla (spicy)
Coconut Sambal
Thai Crying Tiger (hot)
Sambal Terasi
Sambal Manis

Additional Entrées:

Saigon Shellfish Curry	\$2.75
Sweet Potato and Chicken Curry (available as vegan)	\$2.75
Pancit Noodles	\$2.75
Tamarind Marinated Freshwater Fish with Galangal, Coriander and Basil (available as vegan)	\$2.75
Chicken Adobo	\$3.50
Mussaman Curry with Beef and Potatoes (available as vegan)	\$3.50
Grilled Shrimp and Pork Skewers	\$3.50
Indonesian Braised Lamb	\$3.50

Suggested Theme Desserts:

\$2.25

Mango Tapioca Pudding
Purple Sticky Rice Pudding
Green Tea and Coconut Cake
Coconut Pancakes with Caramelized Bananas
Coconut Custard

OUR THEMED MEALS

continued

India

Cumin Pappadums
Spicy Mint Chutney
Gujarat Slaw (Coconut and Cabbage)
Cinnamon Basmati Rice
Muth Nu Dahl (Black-eyed Peas)
Potatoes and Spinach in a Garlic-Red Chili Sauce
\$7.50/guest

*Feel free to customize your order with the following options:
(Additional options are priced for the full guest count)*

<i>Additional Chutneys & Raitas:</i>	\$0.50
Spinach, Garlic and Hazelnut Raita	
Tamarind Chutney	
Cilantro Almond Chutney	
Green Apple Chutney	
Sweet Tomato and Fennel Chutney	
Tomato Cucumber Raita	
<i>Additional Rice and Dal:</i>	\$1.75
Himalayan Red Rice	
Chana Masala (Chick Pea Dal)	
Sabud Moong Ke Dal (Mung Bean Dal)	
Indian Dirty Rice with Caramelized Onions	
<i>Additional Vegetables:</i>	\$1.75
Mixed Pakora	
Seared Okra with Potatoes and Tomato	
Mushrooms and Peas in Fenugreek Cream Sauce	
Pearl Onions with Spinach and Tomatoes	
<i>Additional Meats & Paneer:</i>	\$3.50
Cashew Chicken with Cilantro Sauce	
Saag Paneer	
Saffron Scented Lamb in Almond Sauce	
Vindaloo Pork	

OUR THEMED MEALS

continued

The Grill

Cole Slaw
Baked Beans
Oregon Country Beef Dogs
Veggie Dogs
Buns & Condiments
Pickle Relish
Potato Chips
\$7.25/guest

*Feel free to customize your order with the following options:
(Additional options are priced for the full guest count)*

<i>Additional Sides:</i>	\$1.50
Mac & Cheese	
Potato Salad	
Macaroni Salad	
Broccoli Salad	
Texas Caviar (Black-eyed Peas & Corn)	
Corn Bread	
Watermelon	
Corn on the Cob with Honey Butter	
<i>Additional Entrées:</i>	
Hamburgers with Cheese and Condiments	\$2.75
Smoky Grilled Chicken with Chipotle Onion BBQ Sauce	\$2.75
Pulled Pork with North Carolina Vinegar Sauce	\$2.75
Slow Cooked Brisket with Coffee Molasses Sauce	\$3.50
Pork Ribs with Mustard Sauce	\$3.50

OUR THEMED MEALS

continued

Southern

Spoon Bread
Collard Greens
Texas Caviar
Mashed Potatoes
Green Bean Casserole
\$6.50/guest

*Feel free to customize your order with the following options:
(Additional options are priced for the full guest count)*

Additional Sides: \$1.50

Black-eyed pea Fritters
Mac & Cheese
Red Cabbage Slaw
Red Beans and Rice
Hoppin John
Potato Salad
Dirty Rice

Additional Entrées:

Chicken and Biscuit Casserole \$2.75
Glazed Ham \$3.50
Cornmeal Crusted Oysters or Catfish with Chow Chow \$3.50
Gumbo with Andouille, Oysters, Chicken and Okra \$3.50
Pané ed Pork Chops \$3.50
Fried Chicken \$3.50
Country Fried Steak \$3.50
Crab Cakes \$4.50

Suggested Theme Desserts: \$2.25

Strawberry Rhubarb Pie
Pecan Pie
Blackberry Cobbler
Peach Cobbler
Real Banana Pudding
Pound Cake

OUR THEMED MEALS

continued

Mediterranean & Arab

Pita Bread served with Olive Oil, Hummus, Dukkah and Olives
Oregano Salad with Feta, Cucumber and Tomato
Bulgur Pilaf with Spinach and Fried Onions
Fried Eggplant with Mint and Olive Oil
\$7.25/guest

*Feel free to customize your order with the following options:
(Additional options are priced for the full guest count)*

Additional Sides: \$1.50

Green Beans with Cinnamon Yogurt Sauce
Rice Pilaf with Currants and Pine Nuts
Macedonian Chickpeas, Eggplant and Tomatoes
Sautéed Greens with Crispy Onions
Arab Fried Cauliflower
Lentils and Potatoes

Additional Entrées:

Eggplant stuffed with Ground Beef and Pine Nuts \$2.75
Chicken Kebabs \$2.75
Bulgur stuffed Zucchini in Yogurt Sauce \$2.75
Sumac braised Lamb with Pomegranate \$3.50
Baked Fish with Tahini Walnut Sauce \$3.50

Suggested Theme Desserts: \$2.25

Milk Pudding with Pistachios and Rose Water
Baklava
Semolina Pistachio Layer Cake

OUR THEMED MEALS

continued

China

Steamed Brown Rice
Stuffed Tofu with Green Onions and Ginger
Curried Vegetables with Bean Thread Noodles
\$6.50/guest

*Feel free to customize your order with the following options:
(Additional options are priced for the full guest count)*

Additional Sides:

Pan Fried Noodles	\$1.50
Stir Fried Eggplant, Greens and Peppers	\$1.50
Chinese Broccoli with Hoisin	\$2.00
Snow Peas and steamed Mushrooms	\$2.00

Additional Entrées:

Tofu braised with Soybeans and Chinese Mushrooms	\$2.75
Fried Rice with choice of chicken, pork, beef or Oregon Bay Shrimp	\$2.75
Wok Fried Chicken with Sichuan Pepper and Basil	\$3.50
Five Spice Beef	\$3.50
Shredded Pork in Black Bean Garlic Sauce	\$3.50
Eggplant stuffed with Crab	\$4.50

Suggested Theme Desserts:

Poached Pears with Lemon Balm and Raisin	\$2.25
Chinese Fried Bananas	

OUR THEMED MEALS

continued

Mexican

House Made Tortilla Chips
Salsa Fresca
Flour Tortillas (2 per guest)
Spanish Rice
Pinto or Black Beans
Marinated Cabbage or Shredded Lettuce
Pickled Jalapenos
Grated Cotija Cheese
Fresh Cilantro, Onions and Lime Wedges
\$7.25/guest

*Feel free to customize your order with the following options:
(Additional options are priced for the full guest count)*

Extras at \$0.75:

Salsa Verde	Cheddar and Pepper Jack Blend
Salsa Ranchera	Extra Flour Tortillas
Sour Cream	Corn Tortillas
Black Olives	Caramelized Onions
Roasted Pepper Rajas	Pickled Onions

Extras at \$1.50:

Tostada Shells	Prickly Pear Aqua Fresca
Guacamole	Limonada (Mexican Limeade)
Roasted Vegetable Salsa	Mexican Wedding Cookies
Sautéed Corn, Squash and Tomatoes	
Watermelon, Pineapple and Mango Skewers with Agave Syrup	

Extras at \$2.75:

Seasoned Ground Beef	
Pork Carnitas	
Braised Chicken Picadillo	
Roasted Catfish in Achiote Marinade with Caramelized Onions and Poblanos	
Traditional Flan	
Tres Leches	

Extras at \$3.50:

Pork al Pastor	
Carne Asada	
Cilantro-Lime Grilled Chicken Breast	
Turkey with Red Mole	
Tilapia Veracruz	
Mexican Chocolate Crème Brûlée	

OUR PIZZA SELECTIONS

16" Cheese Pizza with Choice of Sauce
\$16.00/each

Sauces:

Red Sauce
 White Sauce
 Olive Oil and Garlic
 Pesto

Additional Toppings: *\$0.75*

Red Onions	Marinated Artichoke Hearts
Bell Peppers	Roasted Corn
Jalapenos	Mushrooms
Roasted Garlic	Black Olives
Marinated Tomatoes	Pitted Olives
Sun-dried Tomatoes	Basil

Additional Toppings: *\$1.00*

Pepperoni	Pineapple
Salami	Ham
Fresh Mozzarella	Grilled Chicken
Italian Sausage	Ground Beef

CREATE YOUR OWN BUFFET - A

8 guest minimum suggested

Choose 1 salad, 1 side, 1 entrée and 1 dessert
Soft dinner roll and butter included
\$9.50/guest

Salad

Mixed Greens

Caesar

Vegan Caesar

Spinach Salad with Marinated Mushrooms, Hard Boiled Eggs and Red Onion

Garden Salad with Tomatoes, Red Onion and Cucumbers

Pasta Salad with Pesto, Mozzarella Cheese and Sun Dried Tomatoes

Sides

Baked Potato with Butter and Sour Cream

Herb Roasted Red Potatoes

Creamy Polenta

Steamed Brown Rice

Long Grain Rice Pilaf

Roasted Broccoli

Glazed Carrots with Thyme and Honey

Sautéed Zucchini with Basil and Tomato

Sautéed Corn with Onions and Peppers

Entrée

Meatloaf & Caramelized Onion Gravy

Curry Chicken Thigh with Tomato Butter Sauce

Pan Seared Pork Shoulder Chops braised in White Wine Mushroom Broth

Penne Rigate with Cauliflower Cream and Toasted Bread Crumbs

Bulgur Stuffed, Roasted Tomatoes (*Vegan*)

Crispy Catfish with Creole Remoulade

Desserts

Chocolate Cake

Seasonal Fruit Pie

Peanut Butter Pie

Assorted Cupcakes

Lemon Bars

Each additional salad or side is \$1.50/guest

Each additional entrée is \$3.25/guest

Each additional dessert is \$2.25/guest

CREATE YOUR OWN BUFFET - B

8 guest minimum suggested

Choose 1 salad, 1 side, 1 entrée and 1 dessert

Soft dinner roll and butter included

\$12.25/guest

Salad

Mixed Greens

Jicama Salad with Sesame/Chili Oil Vinaigrette

Fattoush Salad - *Pita Crisps with Vegetables and Herbs*

Crisp Head Lettuce with Seasonal Vegetables and Creamy Herb Dressing

Black-eyed pea and tomato Salad with Feta Cheese

Chick Pea and Roasted Pepper Salad with Crispy Shallots

Sides

Herb Roasted Red Potatoes

Potatoes Lyonnaise - *Pan Roasted Potatoes with Herbs, Onions and Chicken Stock*

Basmati Rice Pilaf

Barley Risotto

Triticale with Green Olives, Peppers and Herbs

Whole Roasted Bunch Carrots with Sesame and Cumin

Ratatouille

Succotash

Garlicky braised Greens

Entrée

Poule au Blanc - *Chicken braised in Crème Fraiche with Peas and Mushrooms*

Beef Daube - *Braised Beef with a Rich Red Wine Sauce, Mushrooms and Bacon*

Mustard and Herb Crusted Pork Loin with Shallot pan jus

Northwest shellfish braised in Cider and Cream with Leeks

Butternut Squash Ravioli with Blue Cheese, Green Onions and Toasted Pecans

(Vegetarian)

Oyster Mushroom stuffed Tofu with Toasted Garlic and Sherry Wine sauce *(Vegan)*

Shiitake & Miso stuffed Tofu with Green Onion and Black Bean Sauce *(Vegan)*

Desserts

Seasonal Cheesecake

Seasonal Fruit Crisp

Flourless Chocolate Torte

Apple Bread Pudding with

Key Lime Pie with

Crème Anglaise

Ginger Chantilly

Each additional salad or side is \$2.25/guest

Each additional entrée is \$4.00/guest

Each additional dessert is \$3.00/guest

CREATE YOUR OWN BUFFET - C

8 guest minimum suggested

Choose 1 salad, 1 side, 1 entrée and 1 dessert

Artisan bread and butter included

\$15.75/guest

Salad

Beet Salad with Ricotta Salata and Green Olives

Fried Eggplant with Mint and Spicy Greens

Butter Leaf Salad with Avocado Dressing, Grilled Green Onions, Corn and Radishes

Field Greens with Saffron Basil Vinaigrette, Marinated Cherry Tomatoes and Goat Cheese

Christmas Lima Bean Salad with Tomato Vinaigrette, Olive Oil Croutons and Fresh Oregano

Sides

Sautéed Brussels Sprouts with Bacon and Black Pepper

Butternut Squash, Apple and Leek Gratin

Potatoes Lyonnaise - *Pan Roasted Potatoes with Herbs, Onions and Chicken Stock*

Savory Bread Pudding with Sage, Mushrooms and Parmesan

Truffled Mashed Potatoes

Rosemary Roasted Yams

Braised Corona Beans

Vegetable Spaghetti with Maple Lime Vinaigrette

Green Beans with Artichokes and Mint

Entrée

Spinach & Fontina Cheese stuffed Airline Chicken Breast with Sun-dried Tomatoes, Artichokes and Pine Nuts

Garlic and Herb Marinated Grilled Flatiron Steak with Mushroom Jus and Grilled Radicchio

Pork Loin stuffed with Fennel Seed, Apples and Mushrooms, topped with Butter Braised Leeks

Forest Mushroom Polenta Dumplings with Fried Sage and Roasted Garlic Butter *(Vegetarian)*

Pan Fried Chick Pea Cakes with Tomato Ragout *(Vegan)*

Plank Roasted Wild Salmon or Halibut *(check availability - extra charge may apply)* with Dried Pear Glaze and Hazelnuts

Desserts

Chocolate Mousse Cups

Poached Pears with Red Wine Sauce

Chocolate Pecan Pie with Bourbon Cream

Brandied Cherry Panna Cotta

Crème Brulee with Coconut and Candied Ginger

Each additional salad or side is \$3.00/guest

Each additional entrée is \$4.75/guest

Each additional dessert is \$3.75/guest

HORS D'OEUVRES

Grand Central Breads & Olive Oil	\$1.75/guest
Fresh Crudités with Peppercorn Ranch Dressing	\$1.75/guest
House-Made Chips & Salsa	\$2.25/guest
Kettle Chips with Chef's Choice Dip	\$2.25/guest
Seasonal Fresh Fruit	\$2.25/guest
Domestic Cheese Board served with Sliced Baguette	\$2.25/guest
Artisan Cheese Board served with Sliced Baguette	\$4.75/guest
Vegetable Pakoras with Mint Chutney	\$2.50/guest
Roasted Vegetables with Harissa Sauce	\$2.00/guest
Grilled Seasonal Vegetable & Arab Fried Cauliflower with Roasted Piquillo Peppers	\$2.75/guest
Antipasto with Salumi, Olives, Pickles & Nuts, Sliced Baguette & Crackers	\$5.50/guest
Marinated & Grilled Vegetables with Salsa Verdi & Ciabatta Rolls	\$3.50/guest
Oregon Country Beef Flatiron with Salsa Verdi & Ciabatta Rolls	\$4.25/guest

Spreads and Dips

Served with Artisan Breads

Substitute Toasted Pita Triangles for \$0.25/guest

Roasted Piquillo Pepper Spread	\$2.25/guest
Roasted Garlic and Fennel Spread	\$2.25/guest
Baba Ghanoush	\$2.25/guest
Tzatziki	\$2.25/guest
Cilantro-Lime Yogurt Dip	\$2.25/guest
Minted Yogurt Dip	\$2.25/guest
White Bean Dip	\$2.25/guest
Spinach Dip	\$2.25/guest
Cilantro Cream Dip	\$2.25/guest
Sesame Ginger Dip	\$2.25/guest
Roasted Red Pepper Dip	\$2.25/guest
Creamy Dijon Dip	\$2.25/guest
Oregon Blue and Caramelized Shallot Dip	\$2.50/guest

HORS D'OEUVRES

continued

Spreads and Dips

continued

Tapenade:	\$2.50/guest
Kalamata Olive	Sun Dried Tomato
Green Olive & Garlic	
Hummus:	\$2.00/guest
Black Bean	Sun Dried Tomato
Roasted Red Pepper	Basil & Tomato
Jalapeno	Smoky Chipotle
Roasted Garlic	

Bowls

Small serves 8-12 guests

Large serves 20-25 guests

Thai Roasted Peanuts with Kaffir Lime and Chilis
\$18/small
\$36/large

Matchstick Potatoes

\$12/small

\$22/large

Edamame with Coarse Sea Salt
\$14/small
\$26/large

Marinated Olives

\$15/small

\$28/large

Marinated Mozzarella or Feta
\$15/small
\$28/large

Fried Marcona Almonds

\$28/small

\$52/large

HORS D'OEUVRES

continued

Olive Oil Fried Eggplant with Mint on Crostini

\$13.75/doz

(Vegan)

Crispy Yam Chips with Eggplant and Groundnut Salad

\$15/doz

(Vegan)

Chick Pea Panisse with Olive Puree, Roasted Pepper and Toasted Pine Nuts

\$15/doz

(Vegan)

Sweet Potato Samosas

\$16/doz

(Vegan)

Arugula and Spiced Walnut Lettuce Wraps
with Sherry Vinaigrette, Nectarines and Toasted Shallots

\$14.25/doz

(Vegan)

Quinoa Croquettes with Cilantro Chutney

\$13/doz

Mini Flatbreads with Tahini & Swiss Chard Sauce, Pickled Cherries and Fennel

\$15.75/doz

Panzanella Salad Bites

Bruschetta with Fresh Mozzarella, Basil, Pea Tendrils and Beet Chiffonade

with Balsamic and Olive Oil

\$16.25/doz

Artichoke Bottoms with Goat Cheese

\$19/doz

HORS D'OEUVRES

continued

Indian Potato Cakes

Served with Yogurt and Chili Sauces

\$16.25/doz

Grilled Halloumi and Pita Triangles

\$14.50/doz

Smoked Gouda & Caramelized Onion Tartlets

\$14.50/doz

Caramelized Onion Tartlets

\$14.25/doz

Leek, Bacon & Goat Cheese Tartlets

\$15/doz

Mushroom Tartlets

\$14.50/doz

Spanish Tortilla with Piment D'Espellette

\$15.25/doz

Curried Lentil Fritters

\$15/doz

Curried Carrot Fritters

Served with Pistachio and Red Chili Garlic Sauces

\$15/doz

Goat Cheese Crostini with Orange & Black Pepper Marmalade

\$13.25/doz

HORS D'OEUVRES

continued

Rolled Goat Cheese with Assorted Toppings

\$15/doz

Pork Shu Mai

\$19/doz

Shiitake Mushroom Shu Mai

\$16/doz

Yogurt Marinated Chicken Drummettes with Indian Butter Sauce

\$17/doz

Sopes filled with Chicken Picadillo

\$17/doz

Oregon Blue & Chicken Bites

\$15.50/doz

Fried Plantains topped with Coconut Curry Chicken

\$17/doz

Chicken Skewers with Thai Peanut Sauce, Sticky Plum Sauce
or Orange-Chipotle Glaze

\$17.25

Mini Flatbreads with Yogurt Braised Lamb Kafta, Pickled Cherries and Fennel

\$22.75/doz

Lamb Kafta Balls in Yogurt Sauce

\$21/doz

Asian Chili Braised Beef on Cumin Crisp

\$19/doz

Seasoned Oregon Country Cubed Beef with Red Wine Syrup

\$19/doz

HORS D'OEUVRES

continued

Moroccan Beef Kebabs in Moorish Marinade

\$19/doz

Bay Scallop Ceviche on Tostaditas with Chili Crème Fraiche

\$19/doz

Cucumber Cups with Dungeness Crab Salad

\$21/doz

Crab Salad Rolls

\$30/doz

Crab Cake Bites with Aioli

\$33.00/doz

Mussels en Vinaigrette

\$19/doz

Risotto Nero Cakes

Sepia Rice with Marinated Octopus

\$22.75/doz

Ham Mousse Terrine

Served with Mustards, Pickled Fare, Breads & Crackers

\$125 small – serves 60 guests

\$225 large – serves 120 guests

Deviled Eggs with Assorted Fillings

Olive

Basil

Red Pepper

Saffron

Goat Cheese

etc.

\$14/doz

(One filling per dozen ordered)

HORS D'OEUVRES

continued

Top Your Own Bruschetta Bar

Caramelized Pear & Sage

Pomodoro

Feta & Parsley

Mushroom & Caramelized Onion

Eggplant with Mint

Marinated Mozzarella & Basil

Red Pepper Pesto

etc.

\$2.75/guest

(Variety contingent on guest count)

Assorted Aram Sandwiches

Smoked Trout

Albacore Tuna, Caper & Basil

Curry Chicken

Roasted Beef & Caramelized Onion

Chicken Raisin

Vegetarian

etc.

\$15/doz

(2-dozen minimum order per selection)

CUSTOM BUFFETS & SERVED MEALS

We have not printed menus in this category.

For some of this season's suggestions, please visit our "seasonal" tab on-line.

We also take pride in making custom menus for your group and budget.

This allows us to use fresh, local and organic products.

Custom menus require a 2 week minimum notice for research, pricing and special ordering.

Give us a call at 503-768-7888 or email catering@lclark.edu so we can start creating a menu for your event.

WE ARE EXCITED TO WORK
WITH THE FOLLOWING PRODUCTS:

Oregon Country Beef

Organic Antibiotic Free Chicken

Monterey Bay Aquarium Seafood Watch

Local and Organic Produce Farms

Portland Roasting

Stash Tea

SpudWare sustainable cutlery made of Potato Starch

Sustainable plates made of Sugarcane Fiber

DESSERTS

Budget Buster Treats

Shortbread Cookies	\$8.00/doz
Cardamom Scented Butter	\$8.00/doz
Snickerdoodle	\$8.00/doz
Carrot Cake Bars	\$10.50/doz
Crispy Rice Treats	\$10.50/doz

Cookies

\$9.25/doz

Oatmeal Raisin, Chocolate Chip, Peanut Butter, Molasses Ginger, White Chocolate Macadamia Nut, Mexican Wedding, Double Chocolate, Chinese Almond, Green Tea, Russian Tea, Amaretti, Espresso Chocolate, Macaroons, Chocolate Macaroons, Viennese Crescents or Pine Nut Crescents

Bar Treats

\$12.50/doz

Lemon Bars	Chocolate Raspberry Bars
Chocolate Chip Bars	Seasonal Cheesecake Bars
Vegan Date Bars	Seven Layer Bars
Caramel Almond Bars	Pecan Bars
Coconut Chocolate Bars	Berry Crumb Bars

Brownies

\$13.00/doz

Chocolate Espresso Brownies
Peanut Butter Brownies
Fudge Brownies
Butterscotch Brownies

Biscotti

\$16.50/doz

Chocolate, Hazelnut, Gingerbread, Anise or Seasonal

DESSERTS

Tartlets & Specialty Bites

\$19/doz

Peanut Butter Chocolate Kiss Cup	Cranberry-Pear
English Toffee Strips	Citrus Cheesecake Diamonds
Cranberry Turtle Bites	Miniature Fruit Tartlets
Kahlua Cream Puffs	Miniature Raspberry Tarts
Miniature Chocolate Eclairs	Flourless Chocolate
Chocolate Dipped Dried Fruit	Chocolate Mousse
Caramel-Hazelnut	Citrus
Dark Chocolate	Mini Cheesecake Bites
Cranberry-Lime	

Specialty Cakes

Served meal for \$4.25/guest

Stationed \$27.75 per cake

(Each cake averages 10 slices)

German Chocolate

Chocolate Decadence Cake

Dense Chocolate Cake presented on a pool of Raspberry Puree swirled with Crème Anglaise accented with Fresh Whipped Cream

Poppy Lemon Cake

White Poppy Seed Cake with Lemon Sour Cream, Raspberries and frosted with Butter Cream

Chocolate Peanut Butter Torte

Crunch Chocolate Peanut Crumb Crust filled with Peanut Butter and Light Chocolate Cream

New York Cheesecake

Classic Cheese Cake with a hint of Lemon

DESSERTS

continued

Carrot Cake

A dense rich double layer cake made with lots of fresh Carrots, Walnuts and Pecans topped with Cream Cheese Frosting

Chocolate Raspberry Mousse Torte

Layers of Rich Chocolate Cake filled with Chocolate Mousse and Raspberry Mousse, finished off with a Buttercream Topping

Fresh Berry

White Cake filled with Fresh Berries of the season, seated on a thick Bavarian Cream layer and topped with Whipped Cream Frosting

Michele's Coconut Cake

Lemon

Layers of Lemon Cake filled with Whipped Cream and a thin layer of Lemon Curd.

The entire cake is topped with Whipped Cream

Spice Cake

Freshly Ground Nutmeg, Ginger and Cinnamon, lightly sweetened with Brown Sugar. Praline Filling and Frosting

Sheet Cakes

Servings based on 2" x 2" cut

1/4 sheet (24 servings)

\$20.25

1/2 sheet (49 servings)

\$50.25

Full sheet (96 servings)

\$90.25

DESSERTS

continued

Pies

Seasonal Fruit Banana cream

Pumpkin Key lime

Sweet potato Apple

Lemon meringue Pecan

Coconut cream

\$17.75 each

(Each pie averages 8 slices)

Cupcakes

\$17.75/doz

Chocolate-dipped Strawberries

(Seasonal)

\$2.25 each

\$3.25 each tuxedo style

Shortcake Bar

Top your own shortcakes with seasonal fruit and fresh mascarpone cream

\$4.95/guest

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