Pioneer Presents

Custom Catering for Your Special Events
Welcome to the special event side of Pioneer College Caterers. We are pleased that you are considering us as your caterer. Food and service play an important role in the success of your event and we pledge to do everything in our power to provide the very finest in food and service at a reasonable price.

Pioneer Presents was created to serve as a comprehensive menu of options for your event. We realize there will be special requests for items not found on this menu and we welcome the opportunity to customize a menu that fits your needs. Our food service director has many corporate resources at his disposal to assist with this process. Please feel free to discuss your special requests with the director.

Many items in this menu fluctuate in price due to seasonal influences. We have priced this menu based on in-season pricing. We will attempt to honor the pricing whenever possible, but reserve the right to adjust pricing if market conditions change.

Please take a moment in your planning to review the Catering Guidelines section of Pioneer Presents. These guidelines detail our responsibilities as your caterer and your responsibilities as the host of the event. We will take every measure to provide a flawless event, and want to ensure that all details are dealt with in advance of your special occasion.

Following your event, you may receive a Special Event Survey from the food service director. Please take a moment and complete this survey as this feedback is essential to helping us serve you better in the future.
**CATERING GUIDELINES**

**Service Time**
Two hours of service is provided for your event. If the duration of your event exceeds two hours, additional labor fees will be charged.

**Unused Portions**
To ensure that the food for your event is bountiful, we prepare knowing that there will be food left over. For this reason and due to state health regulations, food may not be taken from the event and will not be packaged for removal from the premises. Pioneer College Caterers will not be held responsible for food items removed from the catered event.

**Rentals**
Your food service director will discuss the availability of, or need for rental service wares. While we attempt to have adequate supplies of service wares, there are times when we do not have enough to accommodate large groups. If there is a need for renting additional service wares, the cost of such rentals will be added to the cost of your event. This would be quoted in advance of the event so there are no misunderstandings.

You may also choose to upgrade the service wares by using a rental service. The director can provide further details about this.

**Same Day Event Additions**
We will make every effort to accommodate your specific requests and needs. However, please understand that changes requested the same day of your event may not be feasible. Additional charges may be required to accommodate your request.
Pricing
Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be reconfirmed 60 days prior to the event. Any events booked within 60 days will be billed as quoted.

Payment & Billing
When booking an event, we must have a departmental account number to reference on our invoice. Some campuses may require pre-approval or a purchase order prior to booking an event. For non-college sponsored events, or events without a campus departmental account number, approval may be required. For non-college events, a 50% deposit will be required 10 days prior to the event; payment in full will be required the day of the event.

Additional Fees
Events served out of the dining center are subject to an additional fee. This fee covers the additional cost of labor to transport food and supplies. Should a school vehicle not be available, we will also include a charge for vehicle rental.

- Add $0.75 per person to meal service events.
- Add $10.00 per function to breaks and receptions.
- Add an additional $10.00 per 100 guests above when function exceeds 100.

Prices for all meals include the use of standard linen service, cafeteria china, glassware, and flatware. Receptions and coffee breaks will be served on disposable products unless otherwise requested. China and glassware are available for an additional charge. Any rental needs for an event will be provided at an additional charge.
HOST RESPONSIBILITIES

Event Space
On most campuses, we are not responsible for reserving the event space or moving tables and chairs. Please make arrangements with the appropriate department to ensure the space is set up for your event. We require the room to be set up a minimum of two hours prior to the event start time to ensure catering set up for your event is ready on time. Buffets and served meals require setup to be completed four hours prior to event. This allows us adequate time for table and buffet settings. We will need a minimum of two hours at the end of the event to clean and reset the room.

Building Access
Please ensure that facilities are unlocked to allow delivery, set up, and clean up for each event as noted above.

Trash
We do not supply trash or recycling receptacles outside of our dining facilities. If you need additional trash or recycling receptacles at your location, please make the appropriate arrangements prior to the event.

Changes and Guarantees
To ensure that your event is successful, all changes regarding the menu, guaranteed guest count, and event arrangements must be confirmed three business days prior to the event. If you do not contact us with a final guarantee three business days prior to the event, we will use your estimated number as your guarantee and charge accordingly. We will be prepared to serve as many as 5% more than your guarantee. We will bill for the actual number in attendance or the guarantee, whichever is greater.

Cancelation
On the rare occasion that a cancelation occurs, we will not bill for expenses if the cancelation occurs three business days prior to the event. If cancelation occurs within three business days of the event, you will be billed for any expenses we incur related to preparation for the event.
# MEETING MAKERS

<table>
<thead>
<tr>
<th>Basic Beverage I</th>
<th>Basic Beverage II</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee and Decaf Coffee</td>
<td>Assorted Chilled Soft Drinks</td>
</tr>
<tr>
<td>Assorted Teas</td>
<td>Coffee, Decaf Coffee, and Teas</td>
</tr>
<tr>
<td>$1.40 per person</td>
<td>$2.25 per person</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Basic Beverage III</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assortment of Chilled Fruit Juices</td>
</tr>
<tr>
<td>Coffee, Decaf Coffee, and Teas</td>
</tr>
<tr>
<td>$2.70 per person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Super Snacker</th>
<th>The Cookie Break</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Chips, Pretzels, and Snacks</td>
<td>Assorted Fresh Baked Cookies</td>
</tr>
<tr>
<td>Fresh Whole Fruit Basket</td>
<td>Assorted Chilled Soft Drinks</td>
</tr>
<tr>
<td>Assorted Chilled Soft Drinks</td>
<td>Coffee, Decaf Coffee, and Teas</td>
</tr>
<tr>
<td>Coffee, Decaf Coffee, and Teas</td>
<td>$2.70 per person</td>
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<tr>
<td>$3.75 per person</td>
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</table>

<table>
<thead>
<tr>
<th>The Garden Party</th>
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</thead>
<tbody>
<tr>
<td>Fresh Sliced Fruit Tray</td>
</tr>
<tr>
<td>Fresh Vegetables and Dip</td>
</tr>
<tr>
<td>Cheese and Crackers</td>
</tr>
<tr>
<td>Assorted Bottled Juices</td>
</tr>
<tr>
<td>Coffee, Decaf Coffee, and Teas</td>
</tr>
<tr>
<td>$5.05 per person</td>
</tr>
</tbody>
</table>

Expand your Meeting Maker with one or more of these selections:

- Pitcher of Iced Tea ................................................................. $6.20
- Assorted Bottled Juices ......................................................... $1.65
- Bottled Water ......................................................................... $1.30
- Hot Chocolate ......................................................................... $0.65
- Assorted Chilled Canned Sodas ............................................. $1.00
- Pitcher of Lemonade ................................................................. $6.20
- Assorted Fresh Baked Cookies ............................................... $0.95
- Assorted Gourmet Cookies ....................................................... $1.30
- Chocolate Brownies ................................................................ $0.95
- Chips and Dip ......................................................................... $0.65
- Assorted Candy Bars ................................................................. $1.00

*(Meeting Makers are a 30 minute break; additional charges will apply for extended breaks or replenishing.)*
# CONTINENTALS

**The Basic**

Assorted Breakfast Breads and Pastries  
Coffee, Decaf Coffee, Assorted Teas, and Fruit Juices  
$3.45 per person

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## A La Carte

*Expand your basic continental breakfast with one or more of the following selections:*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fresh Fruit</td>
<td>$0.95</td>
</tr>
<tr>
<td>Selection of Assorted Yogurts</td>
<td>$1.65</td>
</tr>
<tr>
<td>Fresh Sliced Fruit Tray (Seasonal)</td>
<td>$1.40</td>
</tr>
<tr>
<td>Bagels and Cream Cheese</td>
<td>$1.05</td>
</tr>
<tr>
<td>Croissants with Butter and Jelly</td>
<td>$1.25</td>
</tr>
<tr>
<td>Fresh Baked Cinnamon Rolls</td>
<td>$1.05</td>
</tr>
<tr>
<td>Fresh Baked Coffee Cake</td>
<td>$1.05</td>
</tr>
<tr>
<td>Fresh Baked Scones</td>
<td>$1.05</td>
</tr>
<tr>
<td>Assorted Bottled Soft Drinks</td>
<td>$1.65</td>
</tr>
<tr>
<td>Assorted Bottled Juices</td>
<td>$1.65</td>
</tr>
<tr>
<td>Assorted Canned Soft Drinks</td>
<td>$1.00</td>
</tr>
<tr>
<td>Assorted Bottled Water</td>
<td>$1.30</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$0.65</td>
</tr>
<tr>
<td>Iced Water Pitchers</td>
<td>N/C</td>
</tr>
</tbody>
</table>

(A La Carte prices are offered at additional cost as outlined above. If A La Carte items are provided without The Basic, a $0.75 charge will be added for labor and supplies.)
SERVED BREAKFASTS

All Served Breakfasts include: Assorted Breakfast Pastry Basket Accompanied by Coffee, Decaf Coffee, Assorted Teas, and Orange Juice.

The Traditional
Freshly Scrambled Eggs
Crispy Bacon, Ham or Sausage Links
Breakfast Potatoes
Fresh Fruit Garnish
$11.15 per person

The Mile-High Omelet
Loaded Denver Omelet
Crisp Bacon, Ham or Sausage Links
Breakfast Potatoes
Fresh Fruit Garnish
$11.60 per person

The Benedict
Two Poached Eggs Served Over a Toasted English Muffin with Canadian Bacon topped with Hollandaise Sauce
Breakfast Potatoes
Fresh Fruit Garnish
$12.15 per person

The Country Breakfast
Freshly Scrambled Eggs with Cheddar Cheese
Fresh Baked Biscuit with Sausage Gravy
Home Fried Potatoes
Fresh Fruit Garnish
$12.45 per person

The Northwestern
Choice of Prosciutto, Smoked Salmon or Dungeness Crab Eggs Benedict Topped with Hollandaise on toasted English Muffins
Zucchini-Tomato Strata
Fresh Fruit Garnish
$14.55 per person
BREAKFAST BUFFETS
(MINIMUM 25 PEOPLE)

All Breakfast Buffets include: Assorted Breakfast Pastry Platter
Accompanied by Coffee, Decaf Coffee, Assorted Teas, and Orange Juice.

The Eye Opener
Scrambled Eggs with Cheddar Cheese
Sliced Seasonal Fresh Fruit Display
Cinnamon French Toast
Crispy Bacon and Sausage Links
Breakfast Potatoes
Hot Cereal
$10.70 per person

The Country Buffet
Scrambled Eggs with Cheddar Cheese
Sliced Seasonal Fresh Fruit Display
Pancakes
Chicken Fried Steak and Sliced Ham
Fresh Baked Biscuits with Country Gravy
Breakfast Potatoes
Cheese Grits or Oatmeal
$11.10 per person

The Executive Buffet
Scrambled Eggs with Mushrooms and Spinach topped with Feta Cheese
Sliced Seasonal Fresh Fruit Display
Eggs Benedict or Breakfast Quiche
Belgian Waffles
Breakfast Potatoes
Crispy Bacon and Sausage Links
Bagels and Cream Cheese
Fresh Seasonal Fruit Display
$12.80 per person

Omelet Station
Enhance your Breakfast Buffet with a made-to-order Omelet Station.
Our chef will prepare a variety of omelets to order for your guests.
$3.00 per person, added to price above

(Substitutions may be made on any breakfast buffet for an additional charge.)
EXPRESS CATERING

EXPRESS CATERING is an excellent solution to your casual event. Express Boxes are a great answer for your working lunch or dazzle your reception guests with one of our Express Party Platters. All EXPRESS CATERING is for pick up unless other arrangements have been made.

Express Boxes

$8.70 each

Build Your Own Sandwich...

Select One Of the Following:
- Hoagie Roll
- Kaiser Roll
- Croissant
- Multi Grain Sliced Bread
- Marble Rye Sliced Bread

Select One Of the Following:
- Sliced Smoked Turkey Breast
- Shaved Smoked Pit Ham
- Chunky Chicken Salad
- Italiano (Salami, Ham, Pepperoni)
- Vegetarian

...Or Select a Specialty Wrap

- BLT Wrap – Bacon, Lettuce and Tomato with Ranch Dressing
- Chicken Caesar Wrap – Romaine and Grilled Chicken with Caesar Dressing
- Vegetable Wrap – Greens, Cheddar Cheese and Marinated Vegetables

Select One Of the Following:
- Fresh Seasonal Fruit Cup
- Pasta Salad
- Potato Salad
- Coleslaw

Select One Of the Following:
- Banana
- Granny Smith Apple
- Red Delicious Apple
- Orange

Express Boxes are served in an attractive box and include bottled water, potato chips, two chocolate chip cookies, utensils, napkins, and appropriate condiments.
Express Party Platters
(EACH TRAY SERVES 15-20 PEOPLE)

Fresh Baked Cookie Tray
Four Dozen Freshly Baked Cookies Including
Chocolate Chip, Sugar, Peanut Butter, and Oatmeal Raisin
$19.20 each

Vegetable Crudités with Dips
An Array of Freshly Cut Vegetables Attractively Displayed
Served with Ranch Dip
$32.70 each

Sliced Fresh Fruit Platter
A Bountiful Variety of Sliced Fresh Fruits in Season
$58.10 each

Deli Platter
A Variety of Sliced Meats, Cold Cuts and Cheeses
Served with Sliced Breads, Lettuce, Tomato, Mayonnaise and Mustard
$62.10 each

Chocolate Lovers
Three Dozen Fudge Brownies Topped with Chocolate Frosting
$19.60 each

All Express Party Platters are served on disposable platters. Pricing does not include serving supplies or beverages.

Suggestion: Talk to the food service director to arrange for serving supplies and beverages to complete your Express Party Platter order. These are available at an additional charge.
SERVED MEAL SELECTIONS

All Served Meal Selections Include:
Choice of Side Salad
Fresh Baked Dinner Rolls
Choice of Standard Dessert
Coffee, Decaf Coffee, Iced Tea, and Ice Water

Salad Selections
(Select One)

House Salad
Mixed Salad Greens
Tomatoes, Sliced Cucumbers
Ranch Dressing, Croutons

Classic Caesar Salad
Crisp Romaine Lettuce
Caesar Salad Dressing
Parmesan Cheese and Croutons

Spinach Salad
Fresh Spinach
Tomatoes, Eggs, Bacon, Sliced Mushrooms, Red Onions
Honey Mustard or Hot Bacon Dressing
Croutons

Fresh Fruit Cup
Seasonal Medley of Fresh Fruit
Yogurt and Honey Dressing

Roasted Beet Salad
Watercress, Red and Yellow Roasted Beets
Pan Roasted Walnuts, Crumbled Goat Cheese
Orange Balsamic Vinaigrette
(Additional charge per person)
Dessert Selections

Standard Desserts
(Select One)
Chocolate Cream Pie
   Apple Pie
   Cherry Pie
   Pumpkin Pie
Chocolate Layer Cake
   Carrot Cake
   Lemon Meringue Pie
   Fresh Strawberries and Whipped Cream
   Chocolate Mousse with Raspberry Sauce
   Coconut Cream Pie
   Brownie Ala Mode *
   Ice Cream Parfait *

Premium Desserts
(Available for an additional $1.40 per person)
   Pecan Pie
   French Silk Pie
   Premium Carrot Cake
   Lemon Layer Cake
   Chocolate Mousse Cake with Raspberry Sauce
   Coconut Pecan Ice Cream Balls
   with Chocolate Sauce *
   New York Cheesecake with Strawberries
   Strawberry Shortcake
   Black Forest Cake
   Key Lime Pie

*Unavailable as preset desserts or for off-premise functions.

Note: Elegant specialty desserts are available and will require custom pricing. An allowance of $1.00 per person will be applied to dessert selections other than those offered in this menu.
SERVED MEAL SELECTIONS
(CONTINUED)

Entrée Salads
(Does not include side salads)

The Chef’s Salad
A Medley of Greens served with a
Julienne of Ham, Turkey Breast, Cheddar and Swiss Cheeses
Accompanied by Sliced Egg, Tomatoes and
Garnished with Black Olives, Cucumber, Red Onion, and Croutons
Choice of Dressings
$12.30 per person

Grilled Chicken Caesar Salad
Crisp Romaine Lettuce tossed with
Parmesan Cheese, Toasted Croutons and Caesar Dressing
Topped with Slices of Grilled Chicken Breast
$12.15 per person
(Grilled Shrimp, Salmon or Steak, add $1.80)

Asian Chicken Salad
Chicken Marinated in Asian Spices and Grilled
Served on a bed of Greens and Asian Slaw
Garnished with Shredded Carrots, Sprouts, Mandarin Oranges,
Red Bell Peppers, Chow Mein Noodles and Sesame Seeds
Drizzled with a Miso Vinaigrette
$12.40 per person

Hawaiian Cobb Salad
Bay Shrimp Top this West Coast Favorite with
Field Greens, Bacon, Chopped Egg, Mango, Avocado, Thinly
Sliced Red Onions, Tomatoes and Crumbled Bleu Cheese
Tossed in a Fresh Basil Vinaigrette
$13.45 per person
Sandwich Plates
(DOES NOT INCLUDE SIDE SALADS)

Buffalo Chicken Wrap
Flour Tortilla Filled with Spicy Breaded Chicken Tenders, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes
Spicy Ranch Dressing
Served with Homemade Kettle Chips
$12.40 per person

Black and Blue Panini
Grilled Panini Sandwich with Thinly Sliced Roast Beef, Sautéed Onions, Roasted Red Peppers, and Creamy Bleu Cheese Sauce
Served with Zesty Cole Slaw, Deli Pickle, and
Served with Homemade Kettle Chips
$15.10 per person

Double Decker Club
Sliced Turkey Breast with Crispy Bacon Layered with Cheddar Cheese on Toasted Bread
Served with Lettuce, Tomato and Mayonnaise
Served with Homemade Kettle Chips
$12.90 per person

Grilled Chicken Sandwich
Marinated and Grilled Chicken Breast Served with Melted Monterey Jack Cheese, Bacon, Lettuce and Tomato
Garnished with Creamy Barbecue Sauce
Served with Homemade Kettle Chips
$13.45 per person
(Crispy chicken may be substituted at no additional cost.)
**Poultry**

**Mediterranean Grilled Chicken**
Rubbed Chicken Breast Marinated in Lemon, Garlic and Olive Oil
Topped with a Creamy Tzatziki Sauce
Served with Cous Cous, Pine Nuts, Raisins and
Roasted Zucchini and Grape Tomatoes
$15.10 per person

**Hawaiian Chicken**
Huli-Huli Chicken Breast Served with Grilled Pineapple Slice
On a bed of Coconut Fried Rice
Served with Steamed Fresh Rainbow Vegetable Medley
$13.80 per person

**Chicken Dijonnaise**
Sautéed Breast of Chicken with
Dijonnaise Cream Sauce
Served with Orzo Pasta and Sautéed Haricot Verts
$14.30 per person

**Chicken Cordon Bleu**
Classic Favorite Made In-House
Lightly Breaded Breast of Chicken Stuffed with
Ham and Gruyère Cheese and Topped with Supreme Sauce
On a Bed of Wild and Brown Rice
Served with Fresh Seasonal Vegetables
$15.10 per person

**Chicken Seattle**
Coffee Rubbed Grilled Breast of Chicken Topped with
Sautéed Prawns and Béarnaise Sauce
Served with Mashed Red Potatoes and Roasted Brussel Sprouts
$16.30 per person
Seafood

**Shrimp Scampi**
Large Shrimp Sautéed with Garlic Herbs, and Lemon Butter
Served over Angel Hair Pasta and Fresh Seasonal Vegetables
$14.30 per person

**Grilled Wild King Salmon**
Wild Caught Alaskan King Salmon
Topped with Lemon-Caper Beurre Blanc
Served with Roasted Fingerling Potatoes and Grilled Asparagus
$16.80 per person

**Dungeness Crab Cakes**
A Pacific Northwest Favorite
Twin Crab Cakes, Remoulade
Served with Parmesan Risotto and Grilled Broccolini
$21.25 per person

**Fresh Washington Coast Halibut**
(Seasonally Available)
Pan Seared Tender Halibut Filet, Citrus Beurre Blanc
Served with Whipped Butternut Squash and Roasted Asparagus
MKT per person

**Pan Seared Sea Scallops**
Tender Sea Scallops Seared in Brown Butter
Served with Wild Mushroom Risotto
Roasted Cauliflower and Wilted Greens
$21.25 per person

**Miso Glazed Salmon**
Broiled Wild Alaskan Salmon Topped with a Sweet Miso Glaze
Served with Grilled Eggplants and Shishito Peppers
Served on a bed of Steamed Sticky Rice
$16.80 per person
Beef and Pork

**Caribbean Jerk Pork**
Jerk Seasoned Pork Loin Roasted to Perfection,
Topped with Mango Salsa
Served with Saffron Rice and Fresh Seasonal Vegetables
$13.60 per person

**New York Strip Au Poivre**
8 oz. Grilled NY Strip Steak with a Green Peppercorn Sauce
Served with Mashed Red Potatoes and
Roasted Root Vegetables
$21.25 per person

**Herb Roasted Prime Rib**
Generous cut of Slow Roasted Prime Rib with
a side of Horseradish Sauce
Served with Garlic Mashed Potatoes and
Grilled Asparagus
$18.85 per person

**Stuffed Pork Chop**
Thick Boneless Loin Chop stuffed with
Apple Almond Dressing and Demi Glaze
Yukon Gold Mashed Potatoes
Fresh Seasonal Vegetables
$15.10 per person

**Petite Filet Mignon**
6 oz. Grilled Tenderloin Filet served with
a Wild Mushroom Demi Glaze
Roasted Fingerling Potatoes
Fresh Seasonal Vegetables
$22.50 per person
Classic Baked Lasagna
Generous Portion of Lasagna Layered with Ricotta and Mozzarella Cheeses and Tangy Meat Sauce Served with a Garlic Breadstick and Fresh Sautéed Vegetables
$14.65 per person

Asiago Chicken Farfalle
Grilled Chicken, Sundried Tomatoes and Asiago Cheese Tossed with Farfalle Served with a Garlic Breadstick and Fresh Sautéed Vegetables
$15.80 per person

Cheese Manicotti
Baked Cheese Manicotti in Marinara Sauce topped with Melted Mozzarella Cheese Served with a Garlic Breadstick and Fresh Sautéed Vegetables
$14.05 per person

Vegetable Lasagna
Grilled Seasonal Vegetables and Spinach baked between layers of Lasagna Noodles With an Alfredo Cream Sauce Served with a Garlic Breadstick and Fresh Sautéed Vegetables
$14.65 per person
BUFFET SELECTIONS
(MINIMUM 25 PEOPLE)

All Buffets Include:
Assorted Bread Basket (Preset); Choice of Three Prepared Salads
Choice of One Standard Dessert (Preset)
Coffee, Decaf Coffee, Iced Tea, and Water

Prepared Salads
Tossed Garden Salad        Classic Caesar Salad
Italian Pasta Salad        Deli Style Potato Salad
Marinated Vegetables        Cucumber Salad
Fresh Fruit Salad          Thai Noodle Salad
Zesty Cole Slaw            Antipasto Salad

Standard Desserts
(Select One)
Chocolate Cream Pie
Apple Pie
Cherry Pie
Pumpkin Pie
Chocolate Layer Cake
Carrot Cake
Lemon Meringue Pie
Fresh Strawberries with Cream
Chocolate Mousse with
Raspberry Sauce
Coconut Cream Pie
Brownie Ala Mode *
Ice Cream Parfait *

Premium Desserts
(Add $1.40 per person)
Pecan Pie
French Silk Pie
Premium Carrot Cake
Lemon Layer Cake
Chocolate Mousse Cake with Raspberry Sauce
Coconut Pecan Ice Cream Balls with Chocolate Sauce *
New York Cheesecake with Strawberries
Strawberry Shortcake
Black Forest Cake
Key Lime Pie

*Unavailable as preset desserts or for off-premise functions.

Note: An allowance of $1.00 per person will be applied for any dessert selections other than those offered in this menu.
The Deli Spread
A Lunch Style Buffet Assortment of Sliced Deli Meats and Cheeses
Variety of Breads and Rolls, Lettuce, Tomato, and Pickles
A Selection of Spreads, Condiments, and Chips
$12.20 per person

The BBQ
Fried or Barbecue Chicken
Barbecue Pulled Pork with Kaiser Rolls
Buttered Corn on the Cob, Baked Beans, Pickles, Potato Chips
$13.75 per person

The South of the Border
Chicken Fajitas with Soft Flour Tortillas
Beef Tacos with Crispy Corn Tortillas
Sour Cream, Shredded Lettuce and Cheese, Diced Tomatoes
Refried Beans, Spanish Rice, Chips and Salsa
$13.20 per person

The Italiano
Classic Caesar, Antipasto Salad, One Additional Salad
Choice of One Entrée:
Chicken Parmesan, Italian Sausage & Peppers or Classic Lasagna
Choice of One Pasta:
Spaghetti Marinara, Fettuccini Alfredo or Baked Penn)
Garlic Breadsticks
$13.20 per person

The Orient Express
Choice of Two Entrées:
Cashew Chicken, Sweet and Sour Chicken or Pork,
Beef with Broccoli, or Curried Chicken
Steamed White Rice and Vegetable Fried Rice
Vegetable Egg Rolls with Dipping Sauce
$13.65 per person
Create Your Own Buffet

Creating your own buffet is an excellent way to pair the entrées and sides that best fit the needs of your guests. Begin by choosing the number of entrées you want. Then select the entrées from the following menu. Choose your sides and don’t forget to finish it with one of our great desserts.

I Entrée Buffet
$13.20 per person
Includes choice of (1) Entrée, (1) Starch, (2) Vegetables, and (1) Standard Dessert

II Entrée Buffet
$15.25 per person
Includes choice of (2) Entrées, (1) Starch, (2) Vegetables, and (1) Standard Dessert

III Entrée Buffet
$17.45 per person
Includes choice of (3) Entrées, (1) Starch, (2) Vegetables, and (1) Standard Dessert
Entree Selections

Sliced Sirloin of Beef
Sliced Roast Sirloin with Mushroom Sauce

Roasted Caribbean Pork Loin with Mango Salsa
Sliced Jerk Seasoned Pork Loin Topped with Mango Salsa

Apple Almond Chicken with Apple Glaze
Grilled and Glazed Chicken Breast over Apple-Almond Dressing

Chicken Dijonnaise
Sautéed Chicken Breast with Rich Dijon Mustard Sauce

Teriyaki Chicken Breast
Grilled Chicken Breast marinated in Teriyaki Sauce

Chicken Seattle
Grilled Chicken Breast topped with Shrimp and Béarnaise Sauce

Baked Tilapia Provencal
Light White Fish Baked in Lemon Butter and Topped with Sautéed Onions, Peppers, Capers and Tomatoes

Grilled Salmon Filet
Grilled Salmon Filet basted with Tangy Honey Barbecue Sauce

Hearty Lasagna
Hearty Lasagna with Rich Meat Sauce and Mozzarella Cheese

Baked Cheese Manicotti
Cheese Stuffed Pasta with Zesty Marinara Sauce

Asiago Chicken Farfalle
Grilled Chicken Tossed with Sundried Tomatoes, Asiago Cheese, and Farfalle Pasta
BUFFET SELECTIONS
(CONTINUED)

Starch Selections
(Select One)
Seasoned Jasmine Rice
Wild Rice Blend
Garlic Mashed Potatoes
Yukon Gold Mashed Potatoes
Moroccan Cous Cous
Scalloped Potatoes
Penne Pasta with Garlic Butter
Roasted Red Skin Potatoes

Vegetable Selections
(Select Two)
Seasonal Fresh Vegetable Medley
Honey Glazed Carrots
Green Beans Almandine
Buttered Corn
Peas and Pearl Onions
Fresh Herbed Zucchini
Fresh Broccoli Spears
Snap Peas and Baby Carrots
Fresh Green Beans

Carving Stations

Carved items are offered a la carte and may be added to any buffet.

Roast Pork Loin with Rosemary Demi Glaze
$2.75 per person

Roast London Broil with Herbed Au Jus
$3.15 per person

Oven Baked Pit Ham with Brown Sugar and Honey Glaze
$2.95 per person

Slow Roasted Prime Rib with Horseradish Sauce and Au Jus
$6.85 per person

Tenderloin of Beef with Béarnaise Sauce
$7.25 per person

Oven Roasted Turkey Breast with Cranberry Gravy
$2.75 per person
Action Stations

Add a new dimension a special touch that our guests won't soon forget - an Action Station! Food is freshly prepared by a chef professionally dressed in chef's jacket, apron, and hat.

Egg Skillet
Fresh Omelets Prepared with Choice of:
Bacon, Sausage, Ham
Onions, Peppers, Tomatoes, and Mushrooms
Cheddar, Mozzarella and Swiss Cheeses
Selection of Condiments and Seasonings
$3.15 per person

Waffle Station
Belgian Waffles Freshly Topped To Order:
Hot Maple Syrup
Warm and Fresh Fruit Toppings
Whipped Cream
Whipped Butter
$2.95 per person
Pasta Sauté
Choice of Pastas (Select One):
Penne, Linguine or Angel Hair Pasta
Alfredo and Marinara Sauces
Assorted Meats (Select One):
Italian Sausage, Ham, Ground Beef, Marinated Chicken Breast
Assorted Fresh Seasonal Vegetables and Assorted Herbs and Spices
$3.25 per person

Mashed Potato Bar
Yukon Gold and Roasted Garlic Mashed Potatoes
Served with the Following Toppings:
Crumbled Bacon, Diced Tomatoes, Shredded Cheddar Cheese,
Blue Cheese Crumbles
And Fresh Herbs Made to Order and Served in a Tulip Glass
$4.40 per person

Dessert Enhancements

Dessert Crepes to Order
Dessert Crepes Made to Order with a Variety of Fruit and
Confectionery Fillings and Toppings
$2.80 per person

Ice Cream Social
Three Flavors of Ice Cream served with
Assorted Syrups and Toppings,
Nuts, Whipped Cream, etc.
$1.75 per person
PICNICS
(MINIMUM 25 PEOPLE)

All Picnics Include:
Appropriate Disposable Service Ware
Iced Tea, Lemonade, and Ice Water
(Upscale service ware and soft drinks are available at an additional charge.)

The Tailgater
Choose Three Salads:
Pasta, Potato, Macaroni, Coleslaw, Marinated Vegetables, Vegetable
Platter with Dip Fresh Fruit Medley, Cucumbers Salad, Broccoli Salad
Grilled Hamburgers and Hot Dogs
Relish Platter with
Sliced Onions, Dill Pickles Chips,
Sliced Tomatoes and Sweet Pickle Relish
Mustard, Mayonnaise and Ketchup
American Cheese
Baked Beans
Potato Chips
Corn on the Cob
Watermelon Platter (In Season)
Assorted Cookies or Fudge Brownies
$10.80 per person

Add Barbecue or Fried Chicken
$1.75 per person
Add Barbecue Ribs
$2.75 per person

Add Grilled Chicken Breast
$2.00 per person
Add Italian Sausage, Polish Sausage or Bratwurst
$1.40 per person
RECEPTIONS

Receptions are designed to be more formal events than "Meeting Makers." The following description of what is included in the base cost reflects this. A reception may be tended or untended.

<table>
<thead>
<tr>
<th>Base Cost (per person)</th>
<th>Range</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1 - 100</td>
<td>$2.95</td>
</tr>
<tr>
<td>101</td>
<td>101 - 125</td>
<td>$2.80</td>
</tr>
<tr>
<td>126</td>
<td>126 - 150</td>
<td>$2.70</td>
</tr>
<tr>
<td>151</td>
<td>151 - 175</td>
<td>$2.55</td>
</tr>
<tr>
<td>176</td>
<td>176 and above</td>
<td>$2.45</td>
</tr>
</tbody>
</table>

The base cost includes labor and service consisting of:
- Buffet tables draped in linen; topped with cloth
- Cocktail napkins
- Plastic punch or beverage cups
- Appropriate disposable utensils
- 6″ disposable plates
- Appropriate trade dress

(Upscale disposable service ware is available at an additional charge.)

Arrangements can be made for informal, semi-formal, or formal service and, in turn, the cost may vary. (The base cost above reflects "informal" to “semi-formal." )

Variations on anything included in this section can be arranged upon request. Requirements for these kinds of events vary so much that pricing for each individual event may need to be worked up independently of the pricing structure outlined herein.

Rental items are available at an additional cost. This will be in addition to the per person charge. Items available are: glassware, punch fountains, silver tea service, silver punch service, and special tables.

Also available at additional cost are ice molds and floral centerpieces.
Beverages
(Prices are on one gallon serving 15 people, allowing for seconds.)

Fruited Tea $0.50 per person
Punch (ginger ale or 7-Up base) $0.75 per person
Punch (sherbet ice cream base) $0.80 per person
Punch (water or fruit punch base) $0.55 per person
Spiced Apple Cider $0.75 per person
Coffee & Hot Tea Service $1.40 per person

Display Platters

Domestic Cheese and Cracker Display
A Medley of Cheeses arranged with
A Variety of Crackers
$1.75 per person

Sliced Fresh Fruit Display
An Assortment of Seasonal Fresh Fruits
Arranged in a Bountiful Display
$2.10 per person

Fresh Vegetable Crudité Display
A Variety of Crisp Vegetables, Pickles and Olives
Served with Seasoned Dipping Sauce
$1.10 per person

Shrimp Cocktail Display
(three pieces per person)
Jumbo Shrimp Served with a Zesty Cocktail Sauce
Garnished with Fresh Lemons
$4.40 per person

Suggestion: Select one or more of these displays to create a focal point for any reception.
RECEPTIONS
(CONTINUED)

**Hors d’Oeuvres**
An assortment of hot and cold hors d’oeuvres is
offered a la carte to enhance any reception.
Prices based on three pieces of each selected item per person.

<table>
<thead>
<tr>
<th>Hot</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Stuffed Mushrooms</td>
<td>$4.80</td>
</tr>
<tr>
<td>Miniature Quiche</td>
<td>$2.55</td>
</tr>
<tr>
<td>Cocktail Sausages in Barbecue Sauce</td>
<td>$1.25</td>
</tr>
<tr>
<td>Barbecued Meatballs</td>
<td>$1.75</td>
</tr>
<tr>
<td>Swedish Meatballs</td>
<td>$1.75</td>
</tr>
<tr>
<td>Sesame Chicken Tenders</td>
<td>$2.55</td>
</tr>
<tr>
<td>Chicken Wings (Crispy or Buffalo)</td>
<td>$2.10</td>
</tr>
<tr>
<td>Jalapeno Poppers</td>
<td>$1.75</td>
</tr>
<tr>
<td>Franks in Blanket</td>
<td>$3.70</td>
</tr>
<tr>
<td>Fried Shrimp with Cocktail Sauce</td>
<td>$2.10</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cold</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit Kabobs</td>
<td>$2.40</td>
</tr>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>$1.55</td>
</tr>
<tr>
<td>Assorted Canapés</td>
<td>$2.55</td>
</tr>
<tr>
<td>Tuna Stuffed Cherry Tomatoes</td>
<td>$1.75</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>$1.75</td>
</tr>
<tr>
<td>Miniature Cheesecake Assortment</td>
<td>$2.40</td>
</tr>
<tr>
<td>Miniature Petite Fours</td>
<td>$1.95</td>
</tr>
<tr>
<td>Assorted Cocktail Cookies</td>
<td>$1.55</td>
</tr>
<tr>
<td>Assorted Cocktail Brownies</td>
<td>$1.40</td>
</tr>
</tbody>
</table>
Specialty Receptions
(NO SUBSTITUTIONS PLEASE)

The Executive
Punch and Coffee Service
Fresh Vegetable Crudité Display
Tuna Stuffed Cherry Tomatoes
Assorted Canapés
Swedish Meatballs
Sesame Chicken Tenders
Miniature Petite Fours
$10.75 per person

The Presidential
Punch and Coffee Service
Domestic Cheese and Cracker Display
Sliced Fresh Fruit Display
Herb Stuffed Mushrooms
Assorted Miniature Quiche
Deviled Eggs
Assorted Finger Sandwiches
Assorted Miniature Cheesecakes
$18.10 per person
Notes
Pioneer Presents

Pioneer College Caterers
at
Northwest University
5520 108th Avenue NE
Kirkland, WA 98033

Custom Catering for Your Special Events