

bon appétit catering  
at  
lewis and clark  
college

BON APPÉTIT CATERING  
AT LEWIS AND CLARK COLLEGE

**BON APPÉTIT**  
MANAGEMENT COMPANY  
*food services for a sustainable future®*

Learn how food choices impact the environment,  
community, and your well-being at:  
[www.cafebonappetit.com](http://www.cafebonappetit.com)

12-3646



## catering

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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.

### **Our Kitchen Principles**

*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
- We serve turkey breast and chicken produced without the routine use of antibiotics as a feed additive
- Hamburgers are made with fresh ground beef from cows raised on vegetarian feed without antibiotics or hormones
- Other meats are raised without antibiotics as a first preference
- We serve milk from cows never given artificial bovine growth hormone
- 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
- Salsa, 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
- Tuna is dolphin-safe, packed in water
- Bon Appétit Management Company purchases seafood according to the Monterey Bay Aquarium's Seafood Watch Guidelines
- Olive and canola oils are used for everyday salad dressings, with specialty oils for other purposes (e.g. 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 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
- Whenever possible, cookies, muffins, and breads are baked fresh daily



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## catering policies and procedures

### The Lewis & Clark College Office of

#### Conferences & Events

- Through the Lewis & Clark College Office of Conferences & Events, 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 and seating needs, floor plan, podiums, and audio/visual needs. For the Lewis & Clark College Office of Conferences & Events, please call 503-768-7235 or email [events@lclark.edu](mailto:events@lclark.edu).

#### Placing Your Order

- Catering orders may be placed via email, telephone, or in person. Email orders should be sent to [catering@lclark.edu](mailto:catering@lclark.edu). Telephone orders and inquiries should be addressed to the Catering Manager at 503-768-7888. Visit [www.cafebonappetit.com/lewisandclark](http://www.cafebonappetit.com/lewisandclark) for more information.
- Be prepared to provide all pertinent information, including estimated guest count, event times, location, menu, linen needs, and billing information.
- The catering department should be made aware of any program-specific details: meetings, speakers, or any other activity that would occur before, during, or following the time catering service is requested. This may affect our ability to properly set up, service or clean up your event.
- Catering orders must be placed no later than seven (7) business days prior to the event. Custom menus require at least two (2) weeks notice for research, pricing and special ordering. Proper notice enables us to adequately order, staff, and plan for your event.
- Some menu selections may be limited based on seasonal availability, location of event, and number of attendees.
- Delivery is complimentary for all onsite orders of \$30.00 or more. Orders not meeting this amount will incur a delivery charge of \$15.00 to cover our incremental costs.
- Catering orders are not booked or confirmed until you are contacted by Bon Appétit with a confirmation.

## catering policies and procedures

#### Late Orders

- Bon Appétit Catering will make every attempt to accommodate late requests based upon product availability and previously scheduled catering events. A rush charge may be applied.
- The rush charge covers accelerated ordering and staffing, as well as any fees we incur from the rushed order. The fee will be \$25.00 or 15% of the order, whichever appropriately covers the event's requests. Proper notice enables us to adequately order, staff, and plan for the event.

#### China Usage

- Unless otherwise specified, disposable service ware is included in all our catered event pricing.
- Formal service ware (china, silverware and glassware) is available for most catered events. A charge of \$1.50 per person will be applied to events where such wares are requested.
- We will not itemize a charge for china if you host your event in Stamm Dining Room East or West. Labor would still apply contingent on the event.
- Served meals are priced with china service.
- We are able to provide formal service ware for up to three hundred (300) guests, contingent on the menu, on a first-come-first-served basis. Additional formal service ware may be rented at the client's expense.

#### Quantities

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

#### Dietary Restrictions

- In the interest of providing a safe and enjoyable catering experience, it is important that our clients make Bon Appétit fully aware in advance of any guest dietary restrictions, food sensitivities, or allergies.

### Menu & Guest Count Changes

- When ordering catering, please provide an estimated guest count, then a guaranteed guest count two (2) business days before the event. You will be responsible for the guaranteed number or the actual number, whichever is greater.
- Any cancellations or menu changes must be confirmed no less than three (3) business days prior to the event date.
- Event cancellations within less than three (3) business days will result in the client being charged 50% of the total contracted order price.
- Event cancellations occurring within 24 hours of the event will result in the client being charged 100% of the total contracted order price (including any charges for rented equipment, linens, etc.)

### Confirmations

- Please review the information on the catering contract carefully and reply via email with an authorized consent or changes of the contract. A budget number or other means of payment must be provided prior to the delivery. Bon Appétit cannot provide services without this information.

### Linen

- Linen for food and beverage tables will be provided at no charge. Substantial breakfast buffets, lunch and dinner buffets include linen for seating tables.
- Extra linens are available at \$5 per linen. Please inform catering of any display, registration, name tag or materials tables you require linen for. This ensures we have the amounts/colors requested in stock.

### 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 clean-up time. Removal of any service item is prohibited. You will be notified of any missing items and have 24 hours to return the items to the Bon Appétit main office. Any items not returned within this time frame will be billed at full replacement cost to the department responsible for the event. Catering equipment must remain at the original event location.

### Removal of Food

- The handling of food in a safe manner is imperative. Food not handled in a safe manner is a health hazard. For this reason we do not recommend the removal of food from any catered event. However, should you choose to take food with you, we will not be responsible for its quality or safety.
- Catering prices do not include to-go boxes. To-go boxes are available by request for \$0.25 each.

### Alcohol Policy

- Except in limited situations, alcoholic beverages must be served in a controlled area and served by an OLCC-licensed bartender. OLCC labor hours are to include set-up and take-down of the bar, with an industry standard four (4) hour minimum. Alcohol may not 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. The handling fee for client-provided alcohol is \$75.
- Food in sufficient quantity 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 at <http://www.oregon.gov/OLCC>.

### Portland Composts! Program

- Bon Appétit at Lewis & Clark College is proud to work with Portland's Office of Sustainable Development. Whenever possible, leftover food items are composted.

## non-university affiliated & off-site catering

If you are interested in Bon Appétit as a caterer for an off-site or non-university sponsored event, please contact our Catering Manager at 503-768-7888 or email [catering@lclark.edu](mailto:catering@lclark.edu).

### **Service Fees**

- Pricing in the catering guide is preferred institutional pricing. Third-party catered events are subject to a 20% service fee.

### **Delivery Fees**

- 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.

### **Payment for Catering Services**

- Bon Appétit requires all third-party clients to pay a 50% deposit of the event's projected costs at signing. The balance (less hosted bar service consumption sales) must be paid in full on or before the day of the event.
- Bon Appétit accepts most major credit cards as well as checks. Please make checks payable to Bon Appétit. Our mailing address is: Bon Appétit, 0615 SW Palatine Hill Road, Portland, OR 97219.

## beverages

### **Fresh-brewed Caffé Vita Coffee & Stash Teas**

One tower is approximately 25 cups 20.00 per tower  
One airport is approximately 10 cups 10.00 per airport

### **Orange Juice**

### **Cranberry Juice**

### **Classic Lemonade**

### **Strawberry Lemonade**

### **Raspberry Lemonade**

### **Punch**

### **Iced Tea**

Each gallon is approximately 12 cups 12.00 per gallon  
Each pitcher is approximately 5 cups 5.00 per pitcher

### **Bottled Juices**

Orange, Apple, Grapefruit or Cranberry 1.25 each

**Assorted Soft Drinks** 1.00 each

**Sparkling Water** 1.50 each

**Bottled Water** 1.00 each

**Martinelli's Sparkling Cider** 7.75 per bottle

**Agua Fresca** 2.75 per guest

Seasonal coolers infused with fruits, seeds, or flowers

Check for availability

*Minimum order of 25 required*

*For questions regarding our bar services, please contact our Catering Manager.*

## bakehouse

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*Priced per dozen*

Danish	15.00
Raspberry or Blueberry Cream	
Cheese Danishes	16.00
Iced Cinnamon Rolls	15.00
Scones	15.00
Breakfast Breads	15.00
Croissants	15.00
Spinach and Feta Croissants	16.00
Muffins	15.00
Assorted Bagels with Cream Cheese	21.00

### Specialty Cream Cheese Spreads

*Check for seasonal variety*

*Small bowl serves approx 10 guests*

*Medium bowl serves approx 30 guests*

*Large bowl serves approx 50 guests*

S 7.50 M 22.50 L 37.50

### Budget Buster Treats 9.00

*Priced per dozen*

Shortbread Cookies	
Cardamom Scented Butter Cookies	
Peppercorn Shortbread Cookies	
Mini Chocolate Biscotti	
Madeleines	

### Cookies 12.00

*Priced per dozen*

Oatmeal Raisin	
Chocolate Chip	
Peanut Butter Chocolate Chip	
Molasses Ginger	
Double Chocolate	
Snickerdoodle	
Flourless Macaroons	
Flourless Chocolate Macaroons	
Flourless Peanut Butter Chocolate Chip	
Vegan Chocolate Chip	
Vegan German Chocolate	
Vegan Oatmeal Raisin	

### Bar Treats 14.00

*Priced per dozen*

Lemon	
Rocky Road	
Caramel Rosemary Shortbread	
Seasonal Cheesecake	
Fruit & Nut Granola	
Berry Crumb	
Vegan Bars (check for seasonal variety)	

## bakehouse

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### Brownies 14.00

*Priced per dozen*

Fudge	
Chocolate Espresso	
Seasonal Jam Swirl	
Brown Butter Toffee Blondie	

### Rosemary Biscotti 16.50

with Almonds & Parmesan

*Priced per dozen*

### Specialty Bites 19.00

*Priced per dozen*

Caramel-Hazelnut Phyllo Cups	
Seasonal Fruit Tartlets	
Chocolate Mousse Bites	
Chocolate Mint Sandwiches	
Chocolate Dipped Cranberry Almond Biscotti	
Peanut Brittle	
Rum Balls	
Caramel Custard filled Mini Éclairs	
Malted Chocolate Brulée Tartlets	
Almond Coconut Tartlets	
Peanut Butter Buckeyes	
Lemon Tartlets with Lavender Cream	

### Chocolate Truffles 21.00

*Priced per dozen*

Lavender Dark Chocolate	
Key Lime White Chocolate	
Almond Butter & Jam Dark Chocolate	
Salted Caramel Dark Chocolate	
Milk Chocolate Cocoa Nibs	

### Pies 21.00

*Averages 8 slices*

Apple	
Lemon Meringue	
Key Lime	
Seasonal Berry (check for variety)	

## bakehouse

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### 9" Round Cakes 30.00

*Averages 10-12 slices*

Choose one from each column

CAKE:	ICING:
Yellow Butter	Chocolate Fudge
Devil's Food Chocolate	Vanilla Buttercream
Lemon	Ganache
Lemon Poppy	Hazelnut Buttercream
Vegan Hazelnut	Lemon Buttercream
Vegan Chocolate	Vanilla Cream Cheese Icing
	Vegan Vanilla
	Vegan Chocolate

FILLINGS AVAILABLE FOR \$3:

Lemon Curd	Seasonal House Jam
Seasonal Fruit	

### Specialty 9" Round Cakes 35.00

German Chocolate  
Chocolate Ganache with Raspberry Jam  
Seasonal Cheesecake  
Carrot Cake  
Mocha Walnut Torte

### Sheet Cakes

*Servings based on 2" x 2" cut*

1/4 sheet (approx 24 servings)	22.00
1/2 sheet (approx 48 servings)	52.00
Full sheet (approx 96 servings)	98.00

### Cupcakes

*Priced per dozen*

Choose one from each column

CAKE:	ICING:
Devil's Food Chocolate	Vanilla Buttercream
Yellow Butter	Chocolate Fudge
Lemon	Ganache
Lemon Poppy	Hazelnut Buttercream
Vegan Hazelnut	Lemon Buttercream
Vegan Chocolate	Vanilla Cream Cheese Icing
	Vegan Vanilla
	Vegan Chocolate

*Mini Cupcakes 13.00*

*Traditional 15.50*

### Specialty Cupcakes

*Priced per dozen*

Lemon Meringue  
S'mores  
Cinnamon Oatmeal Crunch  
Red Velvet

*Mini Cupcakes 13.00*

*Traditional 15.50*

## breakfast

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*8 guest minimum*

*Priced per guest*

### Continental 6.00

Fresh baked goods, seasonal fruit, assorted juice,  
Caffé Vita coffee & Stash teas

### Healthy Start 8.50

Low fat yogurt with granola, scones with jam, cottage  
cheese, fruit salad, hot cereal of the day with toppings  
& milk, Caffé Vita coffee & Stash teas

### Classic 8.50

Seasonal fruit, roasted red potatoes, scrambled eggs,  
Caffé Vita coffee & Stash teas

*Add bacon, sausage, or ham to your buffet for 2.00*

*Add breakfast potatoes to your buffet for 1.25*

*Add scrambled eggs to your buffet for 1.25*

*With cheese add 0.50*

*Contact us for mixed scramble options and pricing*

### Quiche or Frittata 18.00

*Averages 8 slices*

*Priced per quiche or frittata*

*Includes 2 seasonal fillings*

### Lox Platter 12.50

*Priced per guest*

Assorted bagels with herbed cream cheese, lox,  
capers, tomatoes, red onions, cucumbers



## boxed lunches

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<b>Deli-Style Sandwich</b>	8.75
<i>(No minimum order needed)</i>	
Choice of café deli offerings of the day, mayonnaise & mustard on the side	
Includes whole fruit, chips, cookie and bottled water or soda	
<b>House Salad</b>	7.75
<i>(No minimum order needed)</i>	
Garden greens with seasonal dressing	
Includes cookie and bottled water or soda	
Add grilled sliced chicken for 1.00	
<b>Signature Sandwiches</b>	
<i>Price reflects a minimum of 8 per type</i>	
<i>Served on sliced artisan loaf bread</i>	
<i>Includes whole fruit, chips, cookie and bottled water or soda; all selections available as wraps</i>	
Fire-roasted Vegetables and Local Greens with Tapenade and Basil Hummus <i>(Vegan)</i>	9.25
Tempeh with Local Greens, Edamame Spread and Pickled Vegetables <i>(Vegan)</i>	9.75
Roasted Mushroom and Seasonal Vegetables with Herb Aioli, Cheese and Local Greens <i>(Vegetarian)</i>	9.25
Fried Cauliflower with Arugula, Spicy Feta-Tahini Spread and Chopped Cucumber <i>(Vegetarian)</i>	9.75
House-roasted Turkey with Local Greens, Cheese, Sliced Apple or Pear, Caramelized Onion Relish and Seasonal Aioli	9.75
Grilled Chicken with Raita, Local Greens, Cucumber and Cilantro	9.75
Chipotle Chicken with Corn Salsa, Tomato, Local Greens and Cumin Vinaigrette	9.75
Ham and Cheese with Roasted Garlic Spread, Local Greens and Mustard Vinaigrette	9.75
Antipasti with Salami, Ham, Cheese, Olives, Roasted Red Peppers, Local Greens and Italian Vinaigrette	9.75
Market Chicken Salad Sandwich <i>Grilled chicken breast, seasonal aioli, celery, onion, raisins, with lettuce and tomato</i>	9.75
Grilled Beef and Bleu <i>Grilled and chilled Oregon beef, spicy tomato jam, blue cheese spread, and arugula</i>	10.75

## boxed lunches

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<b>Signature Salads</b>	
Price reflects a minimum of 8 per type	
Includes cookie and bottled water or soda	
Seasonal Fire-roasted Vegetables and Local Greens with Seasonal Dressing <i>(Vegan)</i>	9.25
Mediterranean Salad with Cucumber, Shaved Onion, Tomato, Chick Peas, Kalamata Olives, and Mint Vinaigrette <i>(Vegan)</i>	9.50
Field Mushrooms, Basil, Goat Cheese, Local Greens, with Seasonal Dressing	9.50
Grilled Chicken Caesar Salad <i>\$8.25 without chicken</i>	9.25
Roasted Chicken with Onion Confit, Blue Cheese, Local Greens, and Seasonal Dressing	9.25

## themed buffets

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All buffets require a minimum of 8 guests

Priced per guest

### Deli Buffet

Includes sliced artisan loaf, cheeses, toppings, condiments and potato chips

Create your own menu

CHOOSE ONE:

Seasonal Local Greens Salad      Grain Salad

Potato Salad                              House Slaw

Pasta Salad

Extra salads 1.50

SANDWICH OPTIONS:

1 option for 7.50

2 options for 8.50

3 options for 9.50

Egg Salad

Chicken Salad

House-roasted Meats

Tofu & Roasted Vegetable Salad (Vegan)

Roasted Vegetables

EXTRA CONDIMENTS: 0.50

Hummus Spread

Seasonal Aioli

Pesto Spread

### Grill

Includes buns, toppings and condiments

Create your own menu

CHOOSE TWO:

Corn Bread and Honey Butter      Potato Chips

Coleslaw                                      Baked Beans

Potato Salad                                  Mac and Cheese

Seasonal Local Greens Salad      Corn on the Cob (Seasonal)

Seasonal Pasta Salad                      Chili

Texas Caviar (Black-eyed peas      Vegetarian Chili  
and corn)

Extra sides 1.75

GRILL OPTIONS:

1 option for 10.00

2 options for 12.75

3 options for 15.50

Oregon Beef Hot Dogs

Veggie Dogs

Hamburgers with Cheese

Garden Burgers

House Smoked Grilled Chicken

Pulled Pork

## themed buffets

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### Southern

7.00

Create your own menu

CHOOSE TWO:

Corn Bread and Honey Butter

Texas Caviar

Red Cabbage Slaw

Potato Salad

Collard Greens

Mashed Potatoes

Green Bean Casserole

Mac and Cheese

Red Beans and Rice

Dirty Rice

CHOOSE ONE:

Glazed Ham

Gumbo with Andouille, Shrimp, Chicken and Okra

Fried Chicken

Jambalaya

Vegan Jambalaya

Extra sides 1.75

Extra entrees 3.50

### Lu'au

7.00

Hawaiian Macaroni Salad

Green Salad with Orange Sesame Ginger Vinaigrette

Calrose Rice

CHOOSE ONE:

Chicken Katsu with Katsu Sauce

Teriyaki Chicken

Shoyu Chicken (Soy Ginger Slow Braise, Bone In)

Korean Fried Chicken

Kalbi Beef

Teriyaki Beef

Kalua Pork with Cabbage

Tonkatsu (Pork Katsu with Katsu Sauce)

Garlic Charbroiled Seasoned Fish (check for availability)

Tofu Poké or Stir Fried Tofu Poké

Tofu Katsu with Katsu Sauce

CUSTOMIZE:

Hawaiian Sweet Bread

1.75

Brown Rice

1.75

Sweet Potatoes

1.75

Vegetable Long Rice

1.75

Chicken Long Rice

1.75

Extra entrees 3.50

## themed buffets

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### Mexican 7.50

House Made Tortilla Chips  
Flour Tortillas or Corn Tortillas  
*Both for 0.75*

Spanish Rice  
Black Beans  
Shredded Lettuce  
Grated Cheddar and Pepper Jack Blend  
House Made Salsa  
Spicy Pickled Vegetables  
Fresh Cilantro, Onions and Lime Wedges

#### CUSTOMIZE:

Sour Cream 0.75  
Cheddar and Pepper Jack Blend 0.75  
Black Olives 0.75  
Guacamole 1.50  
Cheese Enchiladas 2.50  
Braised Beef 3.00  
Pork Carnitas 3.00  
Braised Chicken Picadillo 3.00  
Chicken with Mole Sauce 3.25  
Carne Asada 3.50  
Cilantro-Lime Grilled Chicken Breast 3.50  
Flan 3.00  
Limonada (Mexican Limeade) 2.75

### Pasta 7.50

Ciabatta Bread  
Roasted Garlic Clove and Olive Oil Spread  
Romaine Salad with Italian Dressing, Cucumbers,  
Tomatoes and Olives  
Seasonal Vegetable Sauté with Basil  
Pasta  
Marinara Sauce  
Grated Parmesan

#### CUSTOMIZE:

Caesar Salad with House Made Croutons 1.00  
Herbed Grilled Chicken 1.50  
Meatballs 1.50  
Vegetarian or Vegan Lasagna 2.00  
Meat Lasagna 2.50  
Bolognese Sauce 1.00  
Alfredo Sauce 1.00  
Pesto Sauce 1.00  
Tomato, Eggplant and Basil Sauce 1.00  
Puttanesca Sauce 1.00  
Carbonara Sauce 1.00

## themed buffets

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### Middle Eastern 7.50

Pita Bread  
Seasoned Olive Oil, Hummus, Dukkah, and Olives  
Tzatziki  
Lemon Parsley Pilaf  
Salad with Feta, Oregano, Cucumber, and Tomato  
Falafel

#### CUSTOMIZE:

Baba Ghanoush 1.50  
Tabbouleh 1.50  
Bulgur Pilaf 1.75  
Macedonian Chickpeas, Eggplant  
and Tomatoes 1.75  
Sautéed Greens 1.75  
Arab Fried Cauliflower 1.75  
Lentils and Potatoes 1.75  
Fried Eggplant with Mint and Olive Oil 2.25  
Bulgur Stuffed Seasonal Vegetable  
in Yogurt Sauce 2.75  
Chicken Kebabs 2.75  
Beef Kafta 2.75  
Baklava 2.25

### India 7.75

Cumin Pappadums  
Chutney or Raita  
Gujarat Slaw (Coconut and cabbage)  
Cinnamon Basmati Rice  
Muth Nu Dahl (Black-eyed peas) or Chana Masala  
(Chick pea dahl)  
Potatoes and Spinach in a Garlic-Red Chili Sauce

#### CUSTOMIZE:

Additional Chutneys or Raitas 0.50  
Mixed Pakora 2.00  
Seared Okra with Potatoes and Tomato 2.00  
Cashew Chicken with Cilantro Sauce 3.50  
Tandoori Chicken 3.50  
Saag Paneer 3.50  
Vindaloo Pork 3.50

## themed buffets

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<b>Bento</b>	7.00
Cucumber Salad	
Sticky Rice or Yakisoba Noodles	
Wakame and Bok Choy Salad	
Green Vegetable Curry	
Substitute chicken curry for 2.00	
CUSTOMIZE:	
Salad Rolls with Peanut Sauce	1.75
Cold Soba Noodle Salad	1.75
Gyoza	1.75
Crispy Rolls	1.75
Vegetable Sushi Rolls	2.25
Salad Rolls	2.25
Vegetable and Tofu Yakitori	2.75
Grilled Eggplant Skewers	2.75
Fried Tofu	2.75
Chicken Katsu	2.75
Sweet Potato and Chicken Curry	3.00
Beef Bulgogi with Green Onion and Sesame Seeds	3.50
Japanese Chicken Curry	3.50
Grilled Shrimp-Pork Skewers	3.50
Chicken Teriyaki	3.50
Beef Teriyaki	3.50

## seasonal, custom and plated menus

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Seasonal and custom menus allow us to use fresh, local, and organic products. Quarterly hot sheets are produced and distributed highlighting seasonal ideas for your event.

Custom menus for your event require a two (2) week minimum notice for research, pricing and special ordering. Contact the Catering Manager 503-768-7888 or email [catering@lclark.edu](mailto:catering@lclark.edu).

## artisan pizza

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### Artisan Pizza

Homemade 16" Cheese Pizza with Choice of Sauce 10 slices per pizza	17.00
CHOOSE ONE:	
Red Sauce	
White Sauce	
Pesto	
CHOOSE TWO:	
Red Onions	Basil
Bell Peppers	Pepperoni
Jalapenos	Salami
Marinated Artichoke Hearts	Fresh Mozzarella
Mushrooms	Italian Sausage
Roasted Garlic	Pineapple
Fresh Tomatoes	Ham
Sun-dried Tomatoes	Grilled Chicken
Black Olives	Ground Beef
Additional toppings	1.00

## appetizers

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### Platters

*Priced per guest*

Fresh Crudités with Peppercorn Ranch Dressing or Hummus	2.00
House-made Chips & Salsa	2.25
Sliced Fruit	2.50
Domestic Cheese Board served with Sliced Baguette	2.50
Artisan Cheese Board served with Sliced Baguette	5.00
Antipasto (Cured Meats, Olives, Pickles & Nuts, Sliced Baguette & Crackers)	5.50
Spinach-Artichoke Dip with Artisan Bread	2.50

## appetizers

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### Bowls

*Small serves approx 5*

*Medium serves approx 15*

*Large serves approx 30*

Thai, Chile or Asian Mix Roasted Nuts

S 10.00 M 18.00 L 36.00

Candied Nuts

S 10.00 M 18.00 L 36.00

Edamame

S 8.00 M 14.00 L 26.00

Matchstick Potatoes

M 12.00 L 24.00

Sweet Potato and Parsnip Chips

M 12.00 L 24.00

Marinated Olives

S 8.00 M 15.00 L 28.00

The following bowls are served with a choice of artisan breads, grilled pita chips, or crostini

*Small serves approx 10*

*Medium serves approx 30*

*Large serves approx 50*

Baba Ghanoush

Tzatziki

White Bean and Rosemary Dip

Oregon Blue and Caramelized Shallot Dip

Spinach and Tahini Dip

Roasted Red Pepper Dip

Kalamata Olive Tapenade

Roasted Garlic Hummus

Roasted Red Pepper Hummus

Basil Hummus

Caramelized Pear and Sage with Goat Cheese

Pomodoro

Mushroom & Caramelized Onion

Marinated Mozzarella & Basil

S 30.00 M 75.00 L 125.00

## hors d'oeuvres

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*Priced per dozen*

CROQUETTES, FRITTERS AND CAKES:

Panisse with Olive Tapenade, Roasted Pepper, and Parsley (Vegan) 15.50

Quinoa Croquettes with Seasonal Chutney (Vegan) 15.00

Chick Pea Cakes stuffed with Feta 16.25

Artichoke Fritters with Lemon Basil Aioli 15.00

Blue Cheese Risotto Fritter with Gremolata 16.00

Corn and Bacon Fritters with Salsa Verde 15.00

Seasonal Relish 17.25

BITES AND CROSTINI:

Potato Mushroom Flautas with Salsa (Vegan) 14.50

Bean Filled Sopes with Salsa Fresca (Vegan) 16.00

White Bean and Rosemary Crostini with Gremolata (Vegan) 14.00

Baba Ghanoush Crostini with Crispy Carrots and Basil (Vegan) 14.00

Cucumber Cup with Curry Carrot Salad (Vegan) 15.00

Falafel with Tzatziki (Vegetarian) 18.00

Grilled Miso Marinated Eggplant Salad on Wonton Crisp (Vegetarian) 15.00

Crispy Rolls with Chef's Dipping Sauce (Vegetarian) 14.25

Spanikopita (Vegetarian) 17.00

Seasonal Polenta Bites (Vegetarian) 15.50

Smoked Gouda and Caramelized Onion Bites with Thyme (Vegetarian) 15.25

Cucumber Cup with Chicken Curry Salad 16.00

Blue Cheese and Chicken Bites 15.75

Chicken Picadillo Filled Sopes with Salsa Fresca 17.25

Bacon, Leek and Goat Cheese Bites 15.75

Grilled Beef Bites with Chimmichurri 19.00

Vietnamese Pork and Shrimp Sausage Bites with Nuoc Cham and Herbs 20.00

## hors d'oeuvres

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GOUGERE: 18.25

*2-dozen minimum order per type*

Smoked Paprika with Almond and Spinach

Lavender and Honeyed Goat's Cheese

Seasonal

PINWHEELS: 15.25

*2-dozen minimum order per type*

Albacore Tuna, Caper & Basil

Curried Chicken with Local Farm Greens and Spicy

Carrot Puree

Grilled Beef with Caramelized Onion, Red Wine Grain

Mustard, Local Greens, Blue Cheese

Smoked Turkey with Local Farm Greens, Cranberry

Chutney and Crispy Sage

Seasonal Roasted Vegetables with Hummus

and Local Greens

Grilled Miso Vegetables with Edamame Bean Puree

and Cabbage

Cured Artisan Meats with Tapenade, Local Greens

and Provolone

SKEWERS:

Miso-Glazed Tofu with Pickled Ginger

(Vegan)

15.25

Seasonal Panzanella (Vegetarian)

16.00

Cilantro Chicken with Red Pepper

Chipotle Sauce

17.50

Thai Chicken with Peanut Sauce

17.50

Chicken Teriyaki

17.50

Beef Kafta with Chef's Daily Raita

21.00