

# Chartwells Catering

At

Green River

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COMMUNITY COLLEGE  
**Community College**

# Breakfast

## Quick Continental

Choose one of the following for your guests:  
Assorted muffins, bakery fresh Pastries, Danish or  
Tea breads served with butter. For refreshments, choose one of the following:  
regular and decaf coffee or  
a variety of chilled juices.

\$3.65 per person

## New York Jump Start

Assorted bagels with flavored cream cheese and coffee service to include  
Coffee, decaf and herbal tea

\$4.20 per person

## On the Go Breakfast Sandwiches

Egg, cheese and either bacon, ham or sausage on an English muffin  
coffee service to include regular, decaf and tea service

\$4.70 per person

## Traditional Continental

Featuring bakery fresh assorted pastries and muffins,  
bagels with flavored cream cheese, jam & butter  
Beverages include coffee, decaf, tea service and orange juice.

\$5.75 per person

## Gator Continental

A hearty continental to please everyone, this breakfast includes bakery fresh asst  
pastries and muffins, bagels with flavored cream cheese, jam & butter, a seasonal  
fresh fruit platter and hard-boiled eggs.  
Beverages include coffee, decaf and tea service

\$7.85 per person

## Balanced Choice Breakfast

Start your day with a bowl of oatmeal and add blueberries, raisins, brown sugar or  
granola for toppings. Add to this with low fat and bran muffins, sliced fresh seasonal  
fruit, assorted chilled juices, coffee, decaf and tea service.

\$7.30 per person

### Gator Bake

This breakfast features your choice of one of the following:  
Spinach & cheese Strata, sausage & cheese Strata, or Swiss & mushroom Strata.  
Add to this fresh seasonal fruit and Buttermilk biscuits with butter & jam.  
Served with coffee, decaf, tea and orange juice.

\$8.10 per person

### Walla Walla Wakeup

Scrambled eggs with onions & peppers, hash browns and buttermilk biscuits with  
country sausage gravy.  
Served with coffee and decaf, tea and orange juice.

\$8.10 per person

### Sunrise Breakfast Buffet

Choose one of the following for your guests:  
French toast dusted in cinnamon & powdered sugar  
fluffy buttermilk pancakes  
Accompanied by fresh seasonal fruit, scrambled eggs and either bacon or sausage  
Please select either coffee with tea service or chilled juices

\$8.10 per person

### Gator Grill Burrito

12" flour tortilla stuffed with hash browns, eggs, sausage, cheddar cheese, onions &  
green pepper, hand rolled for you. Served with salsa & sour cream. Add to this  
assorted muffins and pastries. Beverages include coffee, tea service  
and assorted chilled juices.

\$8.10 per person

### The All American

Scrambled eggs, home-style potatoes, your choice of two meats, ham, bacon or  
sausage. Add to this, seasonal sliced fruit, assorted muffins & pastries with assorted  
chilled juices in addition to regular coffee, decaf and tea service.

\$8.70 per person

### Made to Order Omelet Station

Available accompanied with our breakfast buffets only. Design your own three egg  
omelet with the following choices of fillings: bacon, sausage, ham, onions, green  
pepper, mushrooms, tomato, and cheddar cheese.

\$3.50 in addition to buffet price

### Breakfast Side Orders

Bacon sausage or ham	\$2.25 per
Home-style potatoes	\$1.55 per
Seasonal Fresh sliced Fruit	\$2.25 per
Seasonal Whole Fruit	\$1.10 per
Pancakes or French toast w/ maple syrup & butter	\$2.60 per
Hard Boiled Eggs-peeled for your convenience	\$4.25 doz
Individual Yogurt	\$1.55 per
Yogurt/Fruit/granola Parfaits	\$2.85 per
Add an additional bottled juice for	\$2.10 per

### Continuous morning beverage service

Orange, apple, and cranberry juice, coffee, decaf with tea service served before your event, followed by refreshment of your coffee and tea service throughout the morning.

\$5.75 per person

### Continuous Morning Break Service

An assortment of muffins, Danish and pastries served with a platter of freshly sliced seasonal fruit, assorted chilled juices, coffee, decaf and tea service served before your event followed by refreshment of your coffee and tea throughout the morning.

\$7.85 per person

NOTE: continuous break and beverage service includes refreshment of coffee and tea service for a four (4) hour period. Continental breakfast are a single service without any refreshment of beverages included.

### Gourmet Coffee Bar

Includes coffee & decaf with an assortment of herbal tea. Accompanied by flavored syrups to include: vanilla, hazelnut, caramel and two sugar free flavors. Toppings include whipped cream, cinnamon, chocolate chips and cherries.

\$4.70 per person

## Lovin' From the Oven by the Dozen

Regular Muffins	\$13.50
Jumbo Muffins	\$16.00
Fruit & Cheese Danish	\$16.00
Turnovers (apple & cherry)	\$16.00
Scones	\$16.00
Bagels with Cream Cheese	\$14.75
Old Fashioned Donuts	\$11.00
Assorted Raised Donuts	\$16.00
Assorted Cake Donuts	\$13.00
Assorted strudel	\$11.00
Coffee cake	\$ 8.95
Fruit bread by the Loaf	\$ 7.85 ea
-Banana nut	
-Blueberry	
-Crasin	
-Zucchini	

### Beverages

House-Blend or Decaf	\$13.50/gallon
Gourmet Flavored Coffee	\$14.75/gallon
-Hazelnut regular or decaf	
-French Roast regular or decaf	
-Irish Cream Regular only	
-Almond Amaretto Regular only	
Herbal tea - including decaf	\$13.50/gallon
Hot chocolate	\$13.00/gallon
Orange, apple, cranberry juice	\$10.50/gallon
Coffee per person	\$1.75 ea
Minute Made Bottled Juice	\$2.15 ea
Bottled Water -12 ounce	\$1.35 ea
Bottled Water-20 ounce	\$1.55 ea
Milk - 8oz	\$0.85 ea
Bottled V-8	\$2.15 ea
Soy Milk-8 oz Vanilla & Chocolate	\$1.50 ea
20 oz bottled pop	\$2.00 ea
12 oz can of pop	\$1.50 ea

## Lunch on the Run

All box lunches come with chips, 2 fresh baked cookies and a 12 oz pop or water

### Boxed Lunch

The most convenient way to do lunch!  
Choose from turkey, ham, roast beef or vegetarian,  
with cheese and the freshest vegetables.  
Served with appropriate condiments.  
\$8.35

### Bagel Sandwich Boxed Lunch

Choose either ham & cream cheese or turkey & cream cheese  
\$8.60

### Croissant Sandwich Boxed Lunch

A flakey croissant smothered with freshly made chicken, tuna, or egg salad  
\$8.90  
Substitute carved meats and cheeses for an additional \$1.25 more

### “Un-Boxed Lunch”

Includes everything from our boxed lunch except the box. Sandwiches are wrapped  
individually and presented on trays.  
\$8.90

### Executive Boxed Lunch

A step above the rest! Select from the following breads: Ciabatta, Foccacia, Wheat  
sub roll or a tortilla wrap. Choose from our selection of sandwiches:

Classic Italian: Salami, pepperoni, and provolone cheese

All American Hero: Turkey, ham and roast beef with cheese and a mayo/mustard  
dressing

Asian Chicken Wrap: Grilled chicken, napa cabbage, Asian dressing, mandarin  
oranges and toasted almonds

Santa Fe: Grilled chicken wrap with cilantro rice & black bean with  
creamy chipotle dressing

Vegetarian: Lettuce, tomato, mushrooms, black olives, cucumber and cream cheese

Each executive boxed meal includes pasta or potato salad, seasonal whole fruit,  
dessert bar & can pop or bottled water with appropriate condiments  
and service ware.

\$9.40 per person

Low-Carb wraps available for an additional \$.30 per person

## “Out Takes” Salads on the Go

Each gourmet salad is freshly prepared for you. Tempt your taste buds with the following selection:

Traditional Chef’s salad- Fresh green lettuce, ham, turkey, cheese, egg, cucumber, mushrooms, croutons

Asian Chicken - Grilled chicken, romaine and Nappa cabbage, vegetables and sesame dressing

Classic Caesar - Grilled chicken on romaine lettuce, parmesan cheese, black olives, croutons, and creamy Caesar dressing.

The Greek - Romaine lettuce, Feta cheese, olives, red onion, tomato, and creamy Greek dressing.

Gator Greens - Northwest greens with cherry tomatoes, cucumber, carrots, green pepper, red onion, black olive, and croutons.

Cobb Salad - Romaine Lettuce with tomato, bacon, turkey, crumbled bleu cheese, avocado, and chopped egg.

All salads include a dinner roll, two home baked cookies, asst pop or bottled water and your choice of dressing from the following choices:

Ranch	Caesar	Thousand Island	Fat Free Italian
Bleu Cheese	Rasp. Vinaigrette	Fat Free Ranch	

\$9.40 per person

(Add soup for \$2.50 per person)

For more of an “upscale” lunch we are happy to provide our sandwiches and salads on china with coffee service instead of asst. beverages for an additional \$.55 per person.

## Luncheon Buffets

All Buffets include coffee service and a choice of lemonade or iced tea

Soup may be added for an additional \$2.50 per person

All lunch selections may be offered at night for an additional \$3.10 per person

### Fajita Bar

Season grilled Julianne chicken or steak mixed with sautéed green peppers and onions, flour tortillas, Spanish rice, seven layer dip and tortilla chips.

Condiments include: cheddar cheese, sour cream, salsa, and jalapeño peppers.

Enjoy Churros for desert

\$12.55 per person for one meat

\$13.60 per person for both chicken and steak

### Pasta Bar

Start your meal with a tossed Caesar salad and garlic parmesan breadsticks. Add penne pasta with sausage marinara, and tri-colored Rotini with Alfredo sauce. For dessert please choose one of the following: chocolate cake, fruit cobbler, or an assortment of home baked cookies.

\$9.95 per person

### This Spuds for you

Large Idaho baked potatoes, broccoli cheese sauce, chili, butter, sour cream, chives and bacon bits. Includes tossed green salad with choice of dressing, and rolls with butter. For dessert an assortment of home baked cookies and brownies.

\$9.95 per person

### Classic Lasagna Buffet

Home-made Lasagna with your choice of either meat or vegetable. Served with tossed Caesar salad and garlic breadsticks.

For dessert an assortment of fresh baked cookies and brownies

\$11.75 per person

### Build you own Deli Buffet

Build your own Deli sandwiches from selections which include sliced turkey, roast beef and ham, sliced cheddar and Swiss and pepper jack cheese, assorted breads, green leaf lettuce, sliced tomatoes, onions and pickles. The BYO Deli includes chips and your choice of one of the following: pasta, potato salad or seasonal fresh fruit salad. For dessert enjoy cookies and brownies.

\$9.40 per person

## Luncheon Buffets

All Buffets include coffee service and either lemonade or iced tea-please choose one

Soup may be added for an additional \$2.50 per person

All lunch selections may be offered at night for an additional \$3.10 per person

### Deep Fried Chicken Buffet

This buffet starts with a garden fresh salad, deep fried chicken, whipped potatoes and gravy, hot vegetable and rolls with butter. For dessert an assortment of cookies and brownies. Served with lemonade and iced water.

\$9.95

### Sesame Chicken Stir-fry

Stir-fry chicken breast with tri-colored peppers and assortment of vegetables with sesame and citrus served with jasmine rice. Rolls with butter, enjoy an assortment of cookies and brownies for dessert. Served with lemonade or iced tea and iced water.

\$10.75

### Country Buffet

Start with a garden salad followed by chicken fried steak with country gravy, mashed potatoes, green beans and homemade biscuits. For dessert enjoy a fruit cobbler.

Served with lemonade and iced water.

\$11.00

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## Lunch Entrees-served

Includes roll and butter, fresh garden salad and one of the following desserts:  
Cake, English Trifle, Cookies or Brownies, Chocolate Mousse  
Can be served as a dinner for an additional \$4.15 pp

### Roast Beef Au Jus

Inside round, hand rubbed with cracked peppercorns then slowly roasted to medium. Served with garlic mashed potatoes and fresh vegetable medley.  
Coffee service and either lemonade or iced tea.

\$14.95 per person

### Glazed Pork loin

Roasted pork loin with a Demi-glaze served with red roasted potatoes  
Chef's selection of seasonal vegetables.  
Coffee service and either lemonade or iced tea.

\$13.35 per person

### Grilled Salmon

Grilled salmon fillet and lemon-herb compound butter,  
accompanied by wild rice pilaf and steamed broccoli.  
Served with lemonade or iced tea.

Market price

### Sesame Chicken Stir-fry

Stir-fry chicken breast with tri-colored peppers and asst. vegetables with sesame and citrus. Served with jasmine rice  
Served with lemonade or iced tea.

\$11.75 per person

### Stuffed Chicken Roll up's

Chicken breast rolled up with prosciutto, provolone cheese, and fresh basil leaves,  
served over fettuccini tossed in fresh garlic and olive oil sauce,  
with a side of honey glazed carrots.  
Served with lemonade or iced tea.

\$15.75 per person

### Cheese Tortellini & Sundried Tomato in a Roasted Garlic Sauce

Cheese tortellini and sun dried tomato served in a roasted garlic cream sauce  
Served with chef's vegetable and lemonade or iced tea.

\$13.35 per person

## Vegetarian Entrees-Buffer

All Buffets include coffee service and a choice of lemonade or iced tea.

Soup may be added for an additional \$2.50 per person.

Standard dessert choices of cookies and brownies, fruit cobbler or chocolate mouse.

All lunch selections may be offered at night for an additional \$3.15 per person

### Vegetable lasagna

Zucchini, yellow squash, tomatoes and mushrooms in marinara sauce, layered with lasagna noodles and three cheese blend topped with mozzarella

Served with tossed Caesar salad and garlic breadsticks.

\$10.25 per person

### Pasta Primavera

Steamed seasonal vegetables, tossed with creamy alfredo, marinara or pesto sauce, (choose two) topped with fresh parmesan. Served over tri-colored rotini pasta

Served with fresh garden salad and dinner roll.

\$9.50 per person

### Ratatouille

Eggplant, onion, green pepper, tomato and fresh spices simmered together

Served with steamed rice, fresh garden salad and a dinner roll.

\$10.50 per person

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### Tofu & Vegetables with Peanut Sauce

Tofu, carrots, water chestnuts, garlic, mushrooms and zucchini stir-fried in a peanut sauce with ginger and cilantro

Served with a fresh garden salad and dinner roll.

\$10.75 per person

### Stuffed Peppers

Bell Peppers stuffed with vegetable confetti, rice, tomatoes, onions and topped with Mozzarella cheese. Served with a fresh garden salad and dinner roll.

\$10.75 per person

## Vegetarian Entrees-served

All served lunches include coffee service and a choice of lemonade or iced tea.

Our standard dessert choices of cookies and brownies, fruit cobbler or chocolate mouse.

All lunch selections may be offered at night for an additional \$3.15 per person

### Eggplant Parmesan

Lightly breaded and grilled to a golden brown and then topped with Marinara sauce and Parmesan cheese.

Served with fresh garden salad and dinner roll.

\$14.40 per person

### Portabella Napoleon

Lightly seasoned and grilled Portabella mushroom with zucchini, red peppers And onions served with vegetable rice Pilaf and chef's vegetables

Served with fresh garden salad and dinner roll.

\$14.40 per person

### Tofu & Vegetables with Peanut Sauce

Tofu, carrots, water chestnuts, garlic, mushrooms and zucchini stir-fried in a peanut sauce with ginger and cilantro

Served with a fresh garden salad and dinner roll.

\$14.40 per person

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C O M M U N I T Y C O L L E G E

Pizza

16" pizza cut into 8 slices. Choose from the following:

- |           |                |
|-----------|----------------|
| Pepperoni | Canadian style |
| Cheese    | meat lovers    |
| Sausage   | vegetable      |

\$15.50 per pizza

Add on a Caesar salad for \$1.55 per person

Subs by the Foot

4 ft. minimum

Each order comes with lemonade, chips and your choice of potato salad, pasta salad or cole slaw, Please choose one.

All American-Turkey, ham and roast beef, lettuce, tomato, cheese and a light mayo/mustard dressing

Italian-Salami, pepperoni, Swiss cheese, lettuce, tomato and Italian dressing

Veggie Bomb-Lettuce, tomato, cucumbers, black olives, onions, mushrooms and cream cheese.

\$11.25 per foot



Wings by the dozen

2 dozen minimum

Chicken wings include your choice of the following dipping sauces: Bleu cheese, ranch, BBQ, or sweet and sour. Please select up to two. Topped off with carrot and celery sticks.

\$10.20 per dozen

Don't Forget the Beverage!

Add a 12 oz can of pop or bottled water for just \$1.15 per person

Or by the gallon: lemonade, punch, or iced tea \$12.75

## Picnic's and BBQ's

### Burgers and Hotdogs

Char-broiled beef patties, hotdogs, and garden burgers, American cheese, green leaf lettuce, tomatoes, pickles, onions and potato chips. Served with your choice of coleslaw, baked beans or potato salad. Beverages include lemonade and ice water.

\$7.55 per person

Exchange lemonade and ice water for canned pop and bottled water for an additional \$.50 per person

### Gator BBQ

This menu is for the hearty appetite. It includes 1/4 LB. Char-broiled burgers, polish sausage and sauerkraut, garden burgers, green leaf lettuce, tomatoes, onions, pickles, potato chips, baked beans, and chocolate cake.

Beverages include iced water and lemonade.

\$9.50 per person

### Pork Chop on a Stick

Marinated center cut pork chops, corn on the cob, potato wedges, chocolate cake, and lemonade.

\$10.75 per person

### Southern BBQ chicken

Spicy hickory smoked BBQ sauce painted on flame-grilled chicken, baked beans, corn on the cob, creamy coleslaw and jalapeño-corn-bread.

Beverages include ice water and lemonade.

\$11.25 per person

## Mid-Day Breaks

### Cookies & milk

An assortment of fresh baked cookies served with your choice of milk, punch, coffee & decaf or lemonade, please choose one.

\$3.35 per person

With fresh sliced seasonal fruit & dip

\$4.95 per person

Add a second beverage for just \$1.00 more per person

### Bars & Beverages

An assortment of bars served with punch, lemonade, or regular & decaf coffee.

\$3.35 per person

With fresh sliced seasonal fruit & dip \$4.95

### Fruit and Cheese Display

An assortment of domestic cheeses and freshly sliced seasonal fruit served with either punch or lemonade.

\$4.95 per person

### Garden fresh Vegetable Display

Seasonal fresh vegetable served in the raw with ranch dressing.  
Accompanied by either punch or lemonade.

\$3.90 per person

### The Executive

Domestic cheese and fresh fruit platter, fresh vegetables with ranch dip, and an assortment of home-baked cookies served with coffee and your choice of either punch or lemonade.

\$7.55 per person

### 7th inning stretch

Includes soft pretzels, peanuts and cracker jacks, served with lemonade and canned pop

\$5.50 per person

### I Scream You Scream, We All Scream for Ice Cream

(30 person minimum)

Includes hard packed vanilla ice cream served with chocolate, strawberry and caramel sauce and to top it all off, chopped nuts, cherries, chocolate chips and whipped cream!

\$3.90 per person

### Chocolate Overload

Includes house baked brownies with chocolate fudge frosting, chocolate chip cookies and a tantalizing fondue. Served with fresh seasonal fruits and berries, Biscotti, and short breads.

Coffee service included

\$11.00

### Gourmet Coffee Bar

Includes coffee & decaf, and an asst. of herbal tea. Accompanied by flavored syrups to include: Vanilla, White Chocolate, Hazelnut, Caramel, and two sugar free flavors.

Toppings include whipped cream, cinnamon, chocolate chips, and cherries.

\$4.95

### The Supreme Break package

Combine the “chocolate over-load” and the “gourmet coffee bar” to create the perfect decadent break.

\$13.35

### Afternoon Double Treat Sweets

(2 dozen minimum)

Asst. Cookies	\$ 7.25
Asst. Jumbo Cookies	\$15.50
Raspberry Dessert Bars	\$ 9.95
Dutch Apple Dessert Bars	\$ 9.95
Carmelita Bars	\$13.25
Lemon Bars	\$12.90
Asst. Dessert Bars	\$11.75
Rice Krispie Treats	\$ 9.20
Brownies with Frosting	\$ 9.50
Gourmet Brownies	\$11.75

Choose from:

- Mochaccino: chocolate chip with coffee flavoring
- White chocolate almond: with white chocolate chips white frosting topped with sliced almonds
- Cookies and Cream: white frosting with crumbled Oreos
- Chocolate Covered Cherry: chunks of cherries inside, and topped with a cherry
- Orange Brownies: orange flavoring, with orange frosting
- PB&J: peanut butter chips with strawberry swirled frosting
- Nut Lovers: mixed nuts in the brownies, and on the frosting

## Displays

### Cheese Tray

Swiss, cheddar, pepper-jack served with crackers  
Serves up to...

Small (25) \$70.00	Medium (50) \$130.00	Large (75) \$185.00
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### Garden Vegetable Cudite'

Seasonal fresh vegetable served with creamy ranch dipping sauce  
Serves up to...

Small (25) \$45.00	Medium (50) \$90.00	Large (75) \$120.00
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### Sliced Fruit Display

Assorted freshly sliced seasonal fruit and berries  
Serves up to...

Small (25) \$65.00	Medium (50) \$120.00	Large (75) \$160.00
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### Antipasto Tray

— An assortment of baby corn, salami and cheese, pepperoni, black olives, artichokes, and more. —

Serves up to...

Small (25) \$65.00	Medium (50) \$120.00	Large (75) \$160.00
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We can also do trays per person

Cheese \$3.90 per person  
Vegetables \$2.85 per person  
Fruit \$3.40 per person

## Hors d'oeuvres

(2 dozen minimum)

### Cold

-Stuffed cherry tomatoes	\$10.75/dozen
-cream cheese, tuna, or chicken salad	
-Smoked salmon salad on sliced cucumber with dill cream cheese	\$10.25/dozen
-Asst. dollar sandwiches	\$12.75/dozen
-chicken salad	
-egg salad	
-ham with cream cheese	
-Shrimp cocktail	Market price
-Deviled eggs	\$8.15/dozen
-Pin wheels with herbal cream cheese, and roasted vegetable	\$11.25/dozen
-Pin wheels with herbal cream cheese, and turkey or ham	\$13.35/dozen
-Fresh fruit kabobs	\$9.75/dozen
-Hummus with crackers or pita	\$2.60 per person
-Cheese kabobs	\$9.75/dozen
-Roma tomatoes and fresh basil brushetta	\$10.25/dozen
-Spinach dip with sour dough bread-serves up to 60	\$65.00



## Hors d'oeuvres

(2 dozen minimum)

### Hot

-Meatballs-choose from BBQ, sweet-n-sour, or Italian marinara	\$9.75/dozen
-Egg rolls with dipping sauce	\$13.50/dozen
-Cocktail smokies	\$3.00 pp
-Stuffed mushrooms-choose from, sea food, sausage or spinach	\$14.90/dozen
-Chicken satay with spicy peanut sauce	\$14.75/dozen
-Pot stickers with sweet-n-sour sauce, and hot mustard	\$14.95/dozen
-Spinach spanikopita	\$14.95/dozen
-Teriyaki beef sticks	\$15.25/dozen
-Hawaiian chicken kabobs	\$15.25/dozen
Beef and vegetable kabobs	\$15.50/dozen
-Water chestnuts wrapped in bacon	\$11.00 dozen
-Chicken wings, BBQ, hot-n-spicy, garlic, teriyaki, or ranch	\$9.75/dozen
-Buffalo chicken dip-serves up to 50 people	\$65.00
-Artichoke Dip-serves up to 50 people	\$65.00

Please see recommendations below. Please note that receptions that occur at normal meal times or replace normal meals require a greater amount of food.

#### Suggested Standards

9:00-11:00 am	1 to 5 pieces per guest per hour
11:00-2:00 pm	5 to 7 pieces per guest per hour
2:00-5:00 pm	5 to 8 pieces per guest per hour
6:00-9:00 pm	7 to 12 pieces per guest per hour

## Buffets

All Buffets come with coffee service and your choice of lemonade or iced tea.  
You have a choice of one of the following desserts to accompany your buffet.  
Home made chocolate, lemon or white sheet cake,  
English Trifle-a parfait of pound cake with seasonal fresh berries and  
Crème Englaise, Chocolate mouse or Fresh baked cookies or brownies  
Apple crisp or fruit Cobbler

### A Taste of Italy

Start your meal with a tossed Caesar salad, garlic parmesan breadsticks, and an anti pasta platter. Add to that penne pasta with Italian sausage and marinara, and tri-colored cheese tortellini with either red pepper pesto, or Alfredo sauce.

\$17.50 per person

Add chicken Marsala or Parmesan chicken for an additional \$2.50 per person

### Hawaiian Luau Buffet

This menu includes a fresh garden salad, with shredded carrots, sliced cucumbers and tomatoes and your choice of dressings. A tropical fruit display, which includes an assortment of melons, pineapple, mango, papaya, and other fruits and berries. This menu also includes a Hawaiian roast pork and luau chicken; chicken pieces braised in coconut milk, pineapple juice, soy sauce and ginger. Steamed sticky rice, stir-fried Asian vegetables, with Hawaiian sweet bread rolls and butter.

\$19.75 per person

### Bourbon Street Bayou Buffet

This menu includes two of the following salad choices:

Baby spinach salads: tender spinach leaves tossed with bacon, sliced mushrooms, shaved onions, diced hard boiled eggs, and your choice of dressings.

Creole Potato Salad: diced red potatoes with onions, celery, diced hard boiled eggs and sweet relish in a mayonnaise and Creole mustard dressing

Salad Savannah: butter and red oak leafed lettuce with tomatoes, red onions, crumbled bleu cheese, orange segments and caramelized pecans in an herb vinaigrette dressing.

This menu also includes two of the following:

Southern fried chicken  
Fried catfish  
Chicken and seafood jambalaya

This menu also includes:

Red beans and rice, Creole green beans,  
and cornbread with butter.

\$20.65 per person

## Buffets

All Buffets come with coffee service and your choice of lemonade or iced tea.  
You have a choice of one of the following desserts to accompany your buffet.  
Home made chocolate, lemon or white sheet cake,  
English Trifle-a parfait of pound cake with seasonal fresh berries and  
Crème Englaise, Chocolate mouse or Fresh baked cookies or brownies  
Apple crisp or fruit Cobbler

### Honey Dijon Glazed Ham

Slow roasted ham served with  
Chipotle roasted squash in a maple spice glaze  
Au Gratin potatoes, tossed green salad, rolls and butter.

\$17.75 per person

### Chicken Marsala

Chicken breast served with a mushroom wine sauce  
Rice Pilaf and chef's vegetables  
tossed green salad, rolls and butter.

\$17.75 per person

### Parmesan Crusted Chicken

Dredged in Parmesan cheese with special herbs, this chicken is pan-seared and  
served with a light supreme sauce or marinara, parsley potatoes and your choice of  
vegetable  
tossed green salad, rolls and butter.

\$17.75 per person

### Oriental Delight

Sweet-n-sour chicken simmered in a sauce of fresh pineapple, green peppers and  
spicy julienne beef with broccoli florets. Served with crispy noodles, vegetable egg  
rolls, with dipping sauce. A medley of stir-fried vegetables, steamed white rice, and  
fortune cookie.

\$17.50 per person

# Green River Celebration Buffet

Minimum of 50 people

This package includes your choice of one, two, or three entree items, two vegetables, one starch, one salad, dessert selection from the standard desserts listed at the end of the buffet menu. Includes bread basket with butter, both regular and decaf coffee tea service, and ice water.

-Roasted sirloin of beef  
-Breast of chicken Marsala  
-Parmesan crusted chicken  
-Beef a le bourguignon  
-Glazed ham  
-Bow tie pasta and garden vegetables tossed in a Pesto Alfredo sauce

-Roast turkey  
-Roasted pork loin  
-Egg plant parmesan  
-Lemon pepper cod  
-Teriyaki chicken  
-Stuffed peppers

## Veg.

Green beans almandine  
Honey glazed carrots  
Broccoli  
steamed California mix

## Starch

Garlic mashed potatoes  
Roasted red potatoes  
Baked potato  
Wild rice blend

## Salads

Garden  
Caesar  
Pasta salad  
Potato salad

(add an additional side for \$1.35 per person)

1 entree choice \$17.75 2 entrée choice \$20.90 3 entrée choice \$24.05

## Carved Entrée Selections

The following are available as one entrée selection and are carved to order at the buffet for an additional \$2.25 per person

Whole baked glazed Ham  
Roasted Baron of Beef  
Roasted Turkey

## Mt. Rainer Buffet

Minimum of 50 people

Carved Roasted Baron with Demi Glaze, assorted cheese tray, fresh fruit display and relish boats. Choose either green garden salad or a Caesar salad and your choice of one of the following: red roasted potatoes, baked potato, or garlic whipped potatoes.

Carved Baron of Beef only \$21.00  
Baron and an additional Entrée \$23.50

### Entrée Selections

Honey Dijon Glazed Ham  
Breast of Chicken Marsala  
Vegetarian Lasagna

Roasted Turkey  
Parmesan Crusted Chicken  
Deep Fried Chicken

### Standard Dessert Selections

You have a choice of one of the following desserts to accompany your buffet.

Home made chocolate, lemon or white sheet cake,  
English Trifle-a parfait of pound cake with seasonal fresh berries and Crème  
Englaise, Chocolate mouse or fresh baked cookies or brownies  
Apple crisp or fruit Cobbler

To enhance your dining experience you may choose from our specialty desserts listed at the end of the menu for the additional cost below

Pies  
\$1.75

Specialty Pie  
\$2.25

Cake  
\$2.75

Cheesecake  
\$2.75

## Entrees-served

Minimum order of 50 people

Dinner includes rolls and butter, salad selection, coffee service and one of our standard desserts:

Home made chocolate, lemon or white sheet cake,  
English Trifle-a parfait of pound cake with seasonal fresh berries and  
Crème Englaise, Chocolate mouse or Fresh baked cookies or brownies.  
Apple crisp or fruit cobbler.

### Pork Loin

Bleu cheese encrusted pork loin with apple compote  
We recommend roasted red potatoes and green beans almandine.

\$19.85 per person

### Stuffed Pork Chop

Enjoy a slow roasted pork chop stuffed with dressing  
We suggest parsley potatoes and Chef's vegetables.

\$19.85 per person

### Honey Dijon Glazed Ham

Slow roasted ham served with  
Chipotle roasted squash in a maple spice glaze  
Au Gratin potatoes.

\$18.80 per person

### Prime Rib

Slow roasted 8 oz Prime Rib with creamy horseradish  
Served with baked potato and broccoli.

Market price

### New York Strip Steak

Grilled New York Strip Steak  
Baked potato and Chef's vegetables.

Market Price

## Entrees-served

Minimum order of 50 people

Dinner includes rolls and butter, salad selection, coffee service and one of our standard desserts:

Home made chocolate, lemon or white sheet cake,  
English Trifle-a parfait of pound cake with seasonal fresh berries and  
Crème Englaise, Chocolate mouse or fresh baked cookies or brownies.  
Apple crisp or fruit cobbler.

### Filet Mignon

Grilled filet served with a mushroom sauce  
Red roasted potatoes and honey glazed carrots.  
Market Price

### Beef Wellington

Petite filet of beef encased in a light puff pastry  
glazed with mushroom bordelaise  
Served with your choice of vegetable and potato or rice pilaf.  
Market Price

### Parmesan Crusted Chicken

Dredged in Parmesan cheese with special herbs, this chicken is pan-seared and served with a light supreme sauce, parsley potatoes and your choice of vegetable.  
\$18.80 per person

### Chicken Marsala

Chicken breast served with a mushroom wine sauce  
Rice Pilaf and chef's vegetables  
\$18.80 per person

### Stuffed Chicken Breast

Chicken breast stuffed with savory dressing. Served with a light cream sauce, red roasted potatoes and honey glazed carrots.  
\$18.80 per person

### Chicken Oscar

Chicken breast seasoned and broiled  
topped with Hollandaise sauce and flaky crabmeat  
We recommend a rice pilaf and your choice of vegetable.  
\$21.00 per person

### Stuffed Chicken Breast Roulade

Herb rubbed breast of Chicken stuffed with aged Ham, sautéed spinach and Provolone cheese  
Served with roasted red potatoes and steamed broccoli.  
\$18.80 per person

# From the Sea

## Entrees-served

Dinner includes rolls and butter, salad selection, choice of standard dessert listed at the end of the menu.

coffee service.

Minimum order of 50 people

### Salmon Filet

Salmon filet with a compound butter  
served with wild rice and grilled Creole style green beans.

Market Price

### Halibut

Halibut baked with lemon and spices  
Served with Couscous and your choice of vegetable.

Market Price

### Lemon Pepper Cod

Broiled Cod in lemon pepper seasoning and butter  
Red roasted potatoes and green beans almandine.

\$17.75 per person

### Shrimp Scampi over Pasta

Butter and garlic sautéed shrimp over fettuccini pasta  
Served with appropriate vegetables.

Market price

## Standard Dessert Selections

You have a choice of one of the following desserts to accompany your dinner selection.

Home made chocolate, lemon or white sheet cake,

English Trifle-a parfait of pound cake with seasonal fresh berries and

Crème Englaise, Chocolate mouse or Fresh baked cookies or brownies.

Apple crisp or fruit cobbler.

To enhance your dining experience you may choose from our desserts listed on the following page for the additional rates below

Pies

\$1.75

Specialty Pie

\$2.25

Cake

\$2.75

Cheesecake

\$2.75

## Desserts

### Standard Pies

Apple, Cherry, Peach, Pumpkin, Key Lime, Blueberry, Rhubarb, Banana Cream  
Lemon Meringue, Coconut Meringue

\$3.25 per person

### Specialty Pies

Bourbon Street Pecan Pie, Irish Cream Bash, Chocolate Peanut Butter  
Chocolate Toffee Mousse

\$3.85 per person

### Cakes

Chocolate Lovin Spoon Cake, German Chocolate Cake, Carrot Cake, Pound Cake  
with seasonal fresh berries

\$4.05 per person

### Cheesecake

New York Style Cheesecake  
with Strawberry or Cherry topping

Mochacino Brulee

Cheesecake Sinfully Sugar Free

\$4.05 per person

### Cobbler

Apple, Peach or Blackberry

\$2.50 per person

## Bar Options

### Full Bar

Mixed drinks, beer and wine  
Non-alcoholic punch  
\$3.95 per person

### Limited Bar

Beer, wine, champagne  
If providing Keg beer please provide tap  
Wine glasses may be provided for champagne toast for \$.25pp  
non-alcoholic punch  
(Mixed drinks not included)  
\$2.85 per person

With pop  
\$3.25 per person

\*Champagne Toast only is \$.60 per person  
Wine glasses may be provided for an additional \$.25pp

### Light Snacks

Chips and Dip and a Vegetable Tray will be provided at the Bar up until  
food service time

All bar selections include: bartenders, mixers and light snacks.  
Client must provide beer, wine and spirits.

Prices are based on a 5 hour event. Additional time will be assessed at an hourly rate  
of \$80.00 per hour. Liquor must be purchased by the client. We will gladly give  
assistance with the amount of liquor to buy.

Bar drinks may be sold with script tickets as a No-Host Bar. This requires a Special  
Occasion license from the Washington State Liquor Board, to be requested at least  
30 days prior to the event.

Bar drinks may be dispensed as a Hosted Bar requiring a Banquet Permit purchased  
at any Washington State Liquor Store.

## **GREEN RIVER CONFERENCE CENTER POLICIES**

75-person minimum is required for a Monday through Thursday catered event

100-person minimum is required for a Friday evening catered event

150-person minimum is required for a Saturday catered event

1. The selection of banquet or meeting room is based on the anticipated number of guests and the function requirements at the initial booking. In the event such requirements change, we reserve the right to transfer the function to a room of more suitable size.
2. All food and beverage, except spirits, must be supplied by and consumed at Green River Community College. The College is prohibited from preparing food that is not provided by a recognized purveyor.
3. A guaranteed number of guests, not subject to reduction, must be submitted seven (7) business days prior to the date of the event. You will be charged for the number guaranteed, plus any additional guests served. In the event no guaranteed number of guests is provided to the Conference Center, we reserve the right to use the expected number as the guarantee. All catering prices are subject to change.
4. All arrangements are considered tentative until a \$500.00 deposit has been paid. The deposit is nonrefundable and is applied to the balance of the invoice. Final payment must be received 2 weeks prior to your event or a credit card on file for guaranteed payment. Balance due is based on the estimated attendance provided by client. Any additional costs incurred will be billed after the event.
5. Bar services may be provided with the purchase of a Banquet permit by the group, as a hosted bar; or with the purchase by the group of a Special Occasion License, which allows a no-host bar (guests purchase drink tickets) State Liquor license/permit must be provided to the college 3 days prior to event. Our staff will assist you with the License arrangements.
6. Additional charges may be assessed for special requests such as audiovisual equipment, supervision, security, special room arrangements, etc.
7. Rental fees include a five-hour event plus two-hours for decorating. If the group requires additional time, arrangements may be made through the Scheduling Office. An additional fee will be assessed.
8. A service fee of 18% will be charged on catering items excluding the catering tax.
9. All desserts must be provided by the GRCC caterer with the exception of wedding, anniversary, and birthday cakes. Wedding cake service is included in the wedding rental fee package. All other cakes will have a .25 pp service fee to be served by GRCC banquet staff on china. Served dinners will have served desserts. Buffet dinners will have buffet service for desserts.

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253-833-9111 EXT. 2380

