



Breakfast

Yogurt Parfait Bar

Low-fat strawberry and Greek honey yogurts served with granola, strawberry, blueberry, and mandarin orange toppings.

Minimum Order 12 guests

\$4.95 per guest

Lunch Options

Red, White and Blue Salad

Fresh spring mix salad greens topped with strawberries, blueberries, gorgonzola cheese crumble, toasted pumpkin seeds and grilled chicken breast, dressed with raspberry vinaigrette. Served with fresh baked rolls and ice water.

Minimum Order 25 guests

\$14.25 per guest

Mac and Cheese Bar

Homemade macaroni and cheese with shredded pepper jack cheese, blue cheese crumbles, diced chicken breast toppings, and a variety of hot sauces. Your choice of three additional toppings: crumbled bacon, sautéed mushrooms, diced tomatoes, steamed broccoli, black olives, jalapenos, fried onions or potato chip crumbles. Served with a garden salad with ranch and Italian dressings, cookies and ice water.

Minimum Order 25 guests

\$11.25 per guest

Charred Paprika Chicken Salad Sandwich

Chopped chicken breast seasoned with paprika and secret spices, served on a pretzel roll with arugula, roasted onions and peppers. Includes assorted bagged chips, pickle spears and ice water.

Minimum Order 12 guests

\$13.25 per guest

Beverage

Cucumber and Lime Infused Ice Water

2 Gallons

\$12.00

3 Gallons

\$15.00

Tom Shaffer
Event Coordinator
509.359.6857
tshaffer2@ewu.edu



Hot Hors d'oeuvres

Mediterranean Style Chicken Skewers

(50 per order)

Marinated chicken in a Mediterranean pesto, skewered and grilled to perfection, garnished with fresh diced tomatoes, red onions, basil and crumbled feta.

\$87.95

Sliders

(50 per order) Choose one from the following:

- Beef burger with caramelized onions and garlic aioli
- Southwestern chicken with pepper jack cheese and chipotle mayo
- Pulled pork with pickled red onions and barbecue sauce
- Portobello mushroom with caramelized onions and garlic aioli

\$87.95 per order

Cold Hors d'oeuvres

Rustic Cheese Torte

Finely chopped sundried tomatoes and basil pesto spread between layers of a rich and creamy feta and cream cheese mixture. Served with fresh sliced baguette.

Serves Approx. 25-35 guest

\$79.95

Smoked Salmon Platter

House smoked salmon served with whipped dill cream cheese, red onions, capers, lemon wedges and fresh sliced baguette.

Serves Approx. 25

\$99.95

Served Dinner

Chicken with Brie and Caramelized Onions

Six-ounce grilled chicken breast topped with caramelized onion marmalade and creamy brie cheese, accompanied by whipped golden Yukon potatoes and sautéed garlic green beans. Served with a fresh garden salad and house dressing, fresh baked rolls, and our bakery's fabulous chocolate cake.

Minimum Order 25 guests

\$19.95 per guest

Dessert

Pumpkin Cupcakes with Maple Frosting

Regular or mini sizes, sold by the dozen

Regular Size

\$16.45 per dzn

Mini Size (24 ct.)

\$19.75 per two dzn



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