



SOUTH PUGET SOUND COMMUNITY COLLEGE

2011 Mottman Rd SW, Olympia WA 98512

Catering Information

Menus: These menus are a selection of what we offer. We try our best to fulfill special requests. If there is something you would like, but is not listed, please ask. For groups over 50, menus must be decided 45 days prior to the event. For smaller groups, menus must be decided 3 weeks prior to the event. Change or late notice is accommodated at our discretion and may increase cost.

Final Guarantee: Final guaranteed numbers are required 10 days prior to the event. It is not possible to lower the guarantee after the 10 day window. If no final guarantee is made, we will use the estimated number from the original arrangements as the guaranteed number.

Deposits: College sponsored events please submit a signed light refreshment form-service will not be provided without one. For all other events (on and off campus), a nonrefundable deposit of \$100 is required at the beginning of planning the event. This deposit reserves the date and our services for your event. A second deposit of 50%, based upon your final guaranteed number, is due 10 days prior to the event. The remainder of the balance should be received within two weeks of the event.

Please make checks out to SPSCC and send all payments to:

SPSCC, Attn: Debbie Van Camp, 2011 Mottman Rd SW, Olympia WA 98512

Taxes, Delivery, Linens & Gratuities: Washington state sales tax of 8.4% will be added to the cost of your menu. Gratuities are not included in the price of your menu. For off-site catering, there is a delivery charge based on group size and distance. We can provide linens, in an array of colors, at a cost of \$5 per table cloth or \$.25 a napkin.

Food & Beverages:

Once asked to cater an event, SPSCC catering will be the sole provider of food for the contracted event. Our staff will only handle and serve foods provided by SPSCC catering.

Leftovers: Due to health regulations, perishable leftovers may not be removed from the event site. SPSCC catering will not be accountable for any food removed without our knowledge or consent.

Bars: SPSCC catering can provide beer & wine service if requested with proper notice and pending approval from our President. We do not serve liquor. If you wish to have a beer & wine bar at your event, there is an added cost. If you wish to have a hosted bar, the permit is \$10 payable with the second deposit. One month notice is needed for a hosted bar. If you wish to have a non-hosted bar the permit is \$60 payable with the first deposit. Two month notice is needed for a non-hosted bar.

Percival Room: The Percival Dining Room is the instructional restaurant for second year students enrolled in Culinary Arts and Baking & Pastry Arts. It is open to the public Mon-Thurs, 11:00am-12:30pm, during the school year. Call 360.596.5404 for reservations.

SPSCC catering is able to book the Percival Room for events that include a meal. The seating capacity is 45. The minimum attendance required to book an event is 20 guests. As the Percival Room is our instructional restaurant for 2nd year students, it is usually available after 3pm during the school year, and anytime during the summer. Call SPSCC catering, 360.596.5514, for availability.

Function Spaces: For larger groups or other availability, our campus has a variety of spaces to meet your needs. While we do not book these spaces, the Student Union Building or the KJM Center for the Arts has several room options. Please contact Bryce Winkelman, Facilities & Event Coordinator, 596.5333.

Contact: Please designate one person from your group to handle the catering details. This person will be the only person authorized to make final menu selections, give final guaranteed numbers and handle any questions or concerns that arise during the planning of your event.

Catering staff: Brook Ahnemann 360.596.5514 bahnemann@spscc.ctc.edu (Catering Coordinator), & Debbie VanCamp (Dean of Food & Hospitality Services)

September 26, 2007

Breakfast



Coffee Service: \$2.00 pp

Regular or Decaffeinated Coffee, Assorted Teas & Hot Water

Includes: non-dairy creamer, sugar and sweeteners, cups, napkins, stir-sticks

Continental Breakfast: \$4.00 pp

Coffee Service and Breakfast Pastries

A selection of the following, based upon availability:

Bagels, Fruit Bread, Muffins, Scones, Coffeecake, Croissants

9am or later: Cinnamon Rolls, Strudel, or Turnovers: +\$.50 pp

Full Breakfast Buffet: \$7.50 pp

Choice of one: Scrambled Eggs, Cheese Omelets, Strata (sweet or savory), or

Quiche; Choice of Breakfast Potatoes: Hash Browns, Home Fries or

Potatoes O'Brien; Fruit Tray or Juice; Assorted Pastries; Coffee Service

Additional selections for buffets:

Eggs (omelet or scrambled): \$2.00 pp

Ham, Bacon, Canadian bacon or Sausage: \$1.50 pp

(Vegetarian and Vegan Sausage available)

Pastries (selection based upon availability): \$2.00 pp

Cheese Blintzes or Fruit Crepes: \$2.00 pp

Cinnamon rolls or Turnovers: \$2.50 pp

Juice or Fruit: \$1.00 pp

Yogurt: \$1.00 pp

Half & Half: \$5 per quart

Lemon wedges: \$2 per lemon

Soy milk: \$5 per quart

We proudly feature Tully's coffee

Sales Tax of 8.4% will be added.



Plated Salads & the Lighter Side



Plated Salads

\$8.00 per person

◀Bread of the day w/ butter may be added for \$1.00 per person.▶

Mediterranean Grilled Chicken Salad

Grilled Chicken, Mixed Greens, Feta, Olives, Artichokes, Cucumbers, Tomatoes & Balsamic Vinaigrette

Chicken Caesar Salad

Grilled or Baked Chicken, Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing

Taco Salad

Seasoned Beef or Chicken, Cheddar Cheese, Lettuce, Tortilla Chips, Salsa, Black Beans, Tomatoes, Avocado and Sour Cream

Northwest Grilled Salmon Salad

Grilled Salmon, Mixed Greens, Toasted Nuts, Dried Cranberries, Sweet Onion, Goat Cheese & Lemon Vinaigrette

Cobb Salad

Romaine Lettuce, Sliced Chicken, Hard Boiled Egg, Bacon, Tomato, Avocado, Bleu Cheese Dressing

Chef's Salad

Mixed Greens, Sliced Turkey, Sliced Ham, Swiss Cheese, Hard Boiled Egg, Tomato, Carrots, green Peppers, & a Choice of Ranch or Italian Dressing

Asian Noodle Salad

Soba Noodles, Bay Shrimp, Peanuts, Green Onion, Celery, Carrots, & Sesame-Soy Dressing on a Bed of Greens and Red Cabbage

Tuna Pasta Salad

Bowtie Pasta, Tuna, Dill, Green Onion, Celery, Onion on a Bed of Greens

***Any of the above salads can be made vegetarian with the addition of seasoned tofu strips.*

Lighter Options

Quiche (6 wedges) - \$10.00 per quiche

Choose 2 fillings: Spinach, Onion, Broccoli, Carrots, Bell Pepper, Green Onion, Jalapeño, Swiss, Cheddar, Feta, Bacon, Ham

Finger Sandwiches: \$5.00 per person

Tray of Assorted 3 inch Finger Sandwiches & a Beverage

Salad Bar: \$5.50 per person

Mixed Greens, Tomatoes, Cucumbers, Carrots, Olives, Peppers, Chickpeas, Shredded Cheese
Choice of Two Dressings
Fresh Bread, Beverage

Add Chicken or Ham for an additional \$1.50 per person.

Sales Tax of 8.4% will be added.



Lunch Buffets

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◀ Fresh bread served with butter. Green Salad served with choice of one dressing. ▶

**Pizza (8 slices) Limited availability between 10am – 1pm.**

**Cheese pizza: \$10.00 1 topping: \$11.00 2 toppings: \$12.00 3 toppings: \$13.00**  
Toppings: Pepperoni, Sausage, Ham, Chicken, Canadian Bacon, Extra Cheese, Mushrooms, Onion, Pineapple, Artichokes, Olives, Spinach, Bell Pepper, Tomato

**Pizza Buffet: \$6.50 per person**

Pizzas of your choice (2 slices per person), Green Salad & Beverage

**Baked Potato Bar: \$6.50 per person**

Baked Potato (1 per person); Toppings to include: Butter, Sour Cream, Green Onion, Cheese, Broccoli & Bacon; Green Salad; Beverage  
Add Meat or Vegan Chili for an additional \$1.00 per person.

**Taco Bar: \$6.50 per person**

Taco Shells, Seasoned Meat or Vegan Seasoned TVP, Refried Beans, Cheese, Salsa, Sour Cream, Shredded Lettuce, Tomatoes & Jalapeños; Beverage

**Asian Buffet: \$6.50 per person**

Sweet & Sour Fish, Chicken or Tofu; Stir-fried Vegetables and Soba Noodles; Fried or Steamed Rice; Beverage

**Soup & Salad Buffet: \$6.50 per person**

Combination of Salad Bar and Two Soups; Fresh Bread; Beverage

**Picnic Buffet: \$7.50 per person**

Cold fried Chicken or Hot dogs and Hamburgers (on site grilling not always available)  
Baked Beans; Potato Salad or Slaw; Cookies; Beverage

**Deli Sandwich Buffet: \$7.50 per person**

Sliced salami, turkey, ham, roast beef, assorted sliced cheeses, onions, tomatoes, lettuce, assorted breads and condiments; Chips, Cookies & Beverage  
Add a green salad for an additional \$1.00 per person

**Box Lunches: \$9.00**

Choice of Sandwich: Turkey, Roast Beef, Ham, Tuna, or Veggie  
Choice of side: Whole Fruit, Green Salad, Pasta Salad, Potato Salad or Fresh Vegetables  
Chips, Cookie & Beverage

**Pasta Buffet: \$9.00 per person**

Includes choice of 2 pastas: Penne, Fettuccine, Spaghetti, Rotini, or Cheese Tortellini;  
Tomato Sauce & Herbed Cream Sauce; Green Salad; Garlic Bread; Beverage  
Add Meatballs for \$1.50 per person

**Casserole Buffet: \$9.00 per person**

Choice of Casserole: Lasagna-meat or vegetable, Eggplant Parmesan, Chicken & Dumplings, Beef or Vegan Tamale Pie; Enchiladas; Green Salad; Bread & Beverage

**Entrée Buffet: \$11.00 per person**

Choice of Entrée: Chicken Pomodoro, Roasted Pork, Baked Salmon; Potatoes, Rice or Pasta; Salad; Seasonal Hot Vegetable; Beverage; Cookies or Brownies

*Sales Tax of 8.4% will be added.*



# Dinner Buffets



Buffet prices are for 30 or more guests.

Buffets include choice of entrée, choice of salad, bread, choice of 2 side dishes, choice of dessert, and choice of coffee service or ice tea.

Extra selections or upgrades are available; please inquire for availability and pricing.  
Additional charges for plated meals.

## Entrée Choices:

\*vegetarian or can be made vegetarian

**\$15.50 per person**

Spiced Vegetable Ratatouille  
Stuffed Portobello  
Eggplant Parmesan\*

Lasagna-vegetable or meat\*  
Enchiladas-Beef or Chicken\*

Orange Chicken  
Chicken Mole  
Chicken Marsala

Spinach & Ricotta Stuffed Chicken Breast  
Chicken Kiev

Chicken Cordon Bleu  
Oven Roasted Turkey w/ Gravy

**\$17.50 per person**

Grilled Sirloin Steak  
Pot Roast

Marinated Grilled Flank Steak  
Roast Glazed Pork Loin  
Stuffed Pork Loin w/ Seasonal Filling  
Herb & Garlic Lamb

Grilled Salmon w/ a Sweet Glaze  
Sole Piccata

Thai Green Vegetable & Shrimp Curry\*  
Citrus Cilantro Shrimp Kebabs  
Seasonal Seafood Selection

**Add \$3 per person:** Carving Station with  
Baron of Beef or Ham

**Add \$3 per person:** Each additional entrée  
selection

## Salads:

Mixed Spring Greens w/ Ranch  
Green Salad w/ Avocado & Tomato Dressing  
Arugula Salad (seasonal)  
Caesar Salad  
Tomato and Cucumber Salad  
Spinach Salad w/ Beets & Goat Cheese  
Mediterranean Salad

## Side Dishes:

Roasted Red Potatoes  
Mashed Potatoes  
Steamed Rice  
Wild Rice Pilaf  
Rosemary Polenta  
Orzo & Chickpeas w/ Lemon & Mint

Sautéed Mixed Vegetables  
Broccoli w/ Red Peppers  
Corn on the Cob  
Winter Squash and Potato Gratin  
Honey Roasted Root Vegetables  
Glazed Baby Carrots  
Green Beans w/ Caramelized Shallots

**Add \$1.50 per person:** Each additional  
salad or accompaniment

## Desserts:

Brownies  
Assorted Bars-Chef's Choice  
Layer Cake-Chef's Choice  
Seasonal Fruit Cobbler

## Fancy Dessert

**Add \$2.00 per person**  
Tiramisu  
Chocolate Mousse  
Cheesecake  
Chocolate Decadence  
Chef's Choice

*Sales Tax of 8.4% will be added.*



# Percival Fine Dining Room Dinners



Dinners are for a minimum of 20 guests and maximum of 45 guests, in the Percival Dining Room.  
Choice of up to 2 entrees served per event. Choice of one starter per event.  
All entrees are served with a starch and a seasonal vegetable. Price also includes fresh baked bread,  
beverage choice of coffee service or ice tea, and linens.  
Additional accompaniments and/or desserts are available at an added cost.

## Starters

Mixed Green Salad with Seasonal Vegetable Garnish

Minestrone Soup with Roasted Peppers and Italian Parsley

Baby Spinach Salad with Beets, Goat Cheese, and Pumpkin Seeds

Chop Salad Lettuce Wedge with Bleu Cheese and Tomatoes

Smoked Duck Salad with a Cherry Dressing

Micro Green & Mushroom Salad

Apple Salad in a Lettuce Cup

Marinated Vegetable Salad

## Entrees

Beef Tenderloin with Lyonnaise Sauce \$19.95

Flat Iron Steak & Seasonal Seafood Selection \$19.95

Glazed Grilled Salmon \$19.95

Seasonal Seafood Selection \$17.95

Roast Pork Roulade with Seasonal Filling \$18.95

Stuffed Chicken Breast \$16.95

Chicken Pomodoro \$16.95

Seasonal Ravioli (pumpkin, wild mushroom, or chicken) \$15.95

Spiced Vegetables with Rosemary Polenta \$15.95

Eggplant Parmesan \$15.95

Some options from Dinner Buffet menu may be suitable for plated meals. Please inquire about additional options and cost.

*Sales Tax of 8.4% will be added.*



# Desserts



Availability and assortment of desserts is dependent upon current instructional curriculum, therefore we cannot guarantee dessert selection until you have booked your event.

## Individual Desserts

\*\$2.00 per person\*

Chef's Featured Dessert  
Seasonal Fruit Cobbler  
Grilled Angel Food Cake with Berry Compote  
Seasonal Tart

\*\$2.50 per person\*

Chocolate Mousse  
Tiramisu  
Chocolate Decadence  
Lemon Poppyseed Cake  
Crème Brulee  
Carrot Cake  
Coconut Cake  
Cheesecake-*Chef's choice*  
Cake-*Chef's choice*

**\*\*Additional desserts may be available. Please inquire about our changing selection.**

**Assorted Bars Dessert Tray - \$1.75 per person**

Tray for 50 - \$79.95      Tray for 100 - \$149.95

**Petit Fours Tray - \$2.25 per person**

Assorted bite size desserts of Chef's choosing  
Tray for 50 - \$99.95      Tray for 100 - \$189.95

## Sheet Cakes

**Sheet cake w/ Basic Decorations**

Flavors: White, Chocolate, Carrot

Frostings: Vanilla, Chocolate, Cream Cheese

Half Sheet Cake (40 servings) - \$30.00

Full Sheet Cake (80 servings) - \$45.00

Fillings - add \$3.00:

Raspberry, Lemon, Bavarian Cream, or Chocolate

Fancy Decorations- add \$5.00

*Sales Tax of 8.4% will be added.*



# Appetizers



Minimum order of 15 people per selection.  
Trays for 100+ people receive a 10 % discount.

## **\*\$1.50 per person\***

### Crudités tray

Assorted Fresh Vegetables w/ Dip

### Bruschetta Crostinis

Choice of Tomato, Garlic and Basil; Mushroom Pate or Olive Tapenade

### Spanikopita

Spinach & Feta wrapped in Filo

### Assorted Dips and Spreads

Choice of Artichoke & Spinach; Mango Salsa, Pico de Gallo, Black Bean & Corn; Guacamole; Hummus; Tzatziki; Baba Ganoush; Roasted Vegetable;

Served with crackers, tortilla chips, toasted pita or rustic breads

\*For an assortment of several dips add \$1.00 per person per additional dip selected

### Seven Layer Dip

Layers of Beans, Cheese, Lettuce, Tomatoes, Olives, Guacamole, Salsa, and Sour Cream  
Served with Tortilla Chips

### Mini wraps

Tortillas wrapped around a choice of fillings: Chicken Caesar, Southwestern Turkey, Roast Beef or Vegetable

### Stuffed mushrooms

Vegetarian or Sausage stuffing

### Herbed Cheese Ball

Served with crackers

### Domestic Cheese Tray

Assorted sliced cheeses served with crackers

### Pumpkin & Gruyere Profiteroles

### Pesto & Cheese Pinwheels

## **\*\$2.50 per person\***

### Vegetable Sushi Rolls

Cucumber, Avocado or Mixed Vegetable  
Sushi w/ Wasabi & Pickled Ginger

### Greek Platter

Marinated Vegetables including Tomatoes, Cucumbers, Peppers, Mushrooms, Squash, Red Onions, Kalamata Olives & Feta Cheese

### Caprese Platter

Fresh Tomatoes, Mozzarella, and Basil  
Drizzled with Olive Oil and Balsamic Vinegar

### Fruit tray

Seasonal Fruit

### Mini Quiche

Florentine or Lorraine

### Bite Size Ham Biscuit

### Fresh or Fried Spring Rolls

Shrimp or Vegetable w/ Soy Sauce

### Meat & Cheese Tray

Assorted Cubed Deli Meats and Cheeses

### Smoked Salmon Mousse

Decorated and served with crackers

## **\*\$3.50 per person\***

### Grilled Citrus Prawns

Garnished with lemon

### Bacon Wrapped Scallops

Skewered and grilled

### Specialty Cheese Board

Assorted Imported & Domestic Cheeses served with Crackers and a Fruit Garnish

### Chicken Satay

Served w/ Saus Kakang (peanut sauce)

### Marinated Grilled Beef Skewers

Served with an optional horseradish sauce

Sales Tax of 8.4% will be added.



# Snacks, Beverages & Á La Carte



## Snack Breaks

Assorted Cookies; Coffee, Punch or Ice Tea  
\$2.75 per person

Cheese & Crackers Tray; Coffee, Punch or Ice Tea  
\$2.75 per person

Ice Cream Sundae Bar - Minimum of 25 people  
\$2.50 per person

## A La Carte Snacks

Individual Bags of Potato or Corn Chips - \$.75 per person

Granola Bars - \$.50 per person

Whole Fruit - \$1.00 per person

## Cookies

Assorted selection

Small - 2 per person - \$.75 per person

Large - 1 per person - \$1.00 per person

Brownies - \$1.00 per person

Ice Cream Novelties - \$1.50 per person

Assorted Candies - \$1.00 per person

## Beverages

Coffee Service \$2.00 per person  
Includes coffee, assorted teas & hot water

Iced Tea \$18.00 per gallon

Punch \$18.00 per gallon

Lemonade \$18.00 per gallon

Juice

\$18.00 per gallon

\$1.25 per bottle

Canned Soda \$1.00 per can

Bottled Water

16oz - \$1.00 per bottle

Milk - \$.75 per carton

Half Pints: Whole, 2%, Skim or Chocolate

*Sales Tax of 8.4% will be added.*

