



CATERING MENU

BTC Catering and Food Services

Our catering and event staff is willing and able to make your event special. Interested in a unique theme or something you don't see on the menu? Want to mix and match items to complete the perfect food pairings for your group?

Please ask, we can accommodate!

360-752-8303
events@btc.ctc.edu
www.btc.ctc.edu/rentals

RECEPTIONS

Cold and Hot Platters

Priced per 25 guests

COLD

Cold-cut platter (selection of deli meats served with cheeses and baguette) **\$70**

Fresh Fruit (honeydew, cantaloupe, pineapple, red grape, strawberry) **\$72**

Assorted Cheese and Fruit (served with whole wheat and black pepper baked crackers) **\$70**

Fresh Vegetables (served with humus and pita bread) **\$52**

Smoked Salmon (served with cream cheese and crispy pita bread) **\$78**

Antipasto Platter (hummus, salami, selection of olives, roasted peppers & feta & flat bread) **\$95**

Pinwheel Sandwiches (deli style or vegetarian, served as a spinach or tomato/basil wrap) **\$40**

HOT

Roasted vegetables (peppers, mushrooms, asparagus & assorted squash roasted with balsamic vinegar) **\$75**

Stuffed mushrooms (button mushrooms filled with rich cheeses, baked in butter/wine) **\$60**

Chicken teriyaki skewers and chicken satay

(tossed w/ rich teriyaki and spicy peanut curry sauce) **\$55**

Sliders

(25 sliders / order)

- slow roasted pork with onions, BBQ sauce & coleslaw on a slider bun **\$47**

- mini cheeseburger with dill pickle chip and ketchup **\$82**

- tomato, basil, mozzarella cheese and balsamic vinaigrette **\$57**

- vegetarian (zucchini, feta, tomato, red pepper and balsamic vinaigrette) **\$57**

Banquet Meatballs

(BBQ or Sweet n Sour beef/chicken meatball) **\$70**

Buffalo Wings (served with blue cheese dressing and celery) **\$110**

Passed Appetizers

Create a memorable event with passed appetizers. Priced per person, complete list available by request.

BREAKFAST

Breakfast Buffet

Priced per person (25 person minimum). Includes coffee/tea service.

Settlemyer Classic Breakfast

includes coffee/tea service

fresh fruit platter or salad

scrambled eggs (light and fluffy)

choice of breakfast meat (bacon, sausage, or vegetarian sausage)

crispy hash browns

selection of sweet breads

\$13.50

add hot cakes or French toast **\$2.00 per person**

add orange or apple juice **\$1.95 per person**

A la Carte Breakfast

Priced per person. Minimum order for 5 people.

Yogurt Parfait (honey greek yogurt, granola and fruit topping) **\$3.75**

Bagels and Cream Cheese (selection of bagels and cream cheese) **\$3.65**

Hardboiled Eggs **\$.65**

Frittata **\$1.75**

Breakfast Sandwiches

- egg and cheese on English muffin **\$2.79**

- bacon, egg and cheese on English muffin **\$3.19**

-sausage, egg and cheese on English muffin **\$3.49**

Sweet Breads (Banana or Pumpkin) **\$2.45**

Large Danish (4 oz. cheese and apple) **\$3.35**

Muffins (blueberry cobbler, apple/walnut and chocolate) **\$2.95**

LUNCH

Light Lunch

Priced per person. Light lunches can be individually packaged as a grab n go lunch. Please indicate preference when ordering.

Deli Sandwich

featuring Avenue Bread
selection of sandwiches, choice of four:
Turkey & Havarti, Ham & Swiss, Roast Beef & Cheddar,
or Vegetarian
assorted bags of potato chips
assorted cookies
soda and/or water
\$12.95
gluten free bun add **\$1.50**

Grilled Chicken Caesar Salad

roasted herb chicken breast
crisp romaine lettuce with rich Caesar dressing
garlic croutons and 9 grain roll
assorted cookies
soda and/or water
\$10.25

Soup and Sandwich lunch

chef's soup of the day
½ deli sandwiches featuring Avenue Bread, choice of four:
Turkey & Havarti, Ham & Swiss, Roast Beef & Cheddar,
or Vegetarian
assorted bags of potato chips
assorted cookies
soda and/or water
\$10.95
gluten free bun add **\$1.50**
side salad add **\$1.50**

LUNCH

Light Lunch cont'd

Priced per person. Light lunches can be individually packaged as a sack lunch. Please indicate preference when ordering.

Deli Wrap Lunch

Choose from
creamy, crunchy chicken Caesar wrap
or Asian slaw wrap
assorted bags of potato chips
assorted cookies
soda and/or water

\$7.75

Pizza & Salad Combo

classic pizza shared by the slice
includes salad and drink
pepperoni/sausage, cheese, Hawaiian, Vegetarian
suggested for groups of 4 or more

\$6.45

LUNCH

Lunch Buffet

Priced per person (25 person minimum). All buffets include coffee/tea service.

Deli Sandwich Select

featuring Avenue Bread, includes GF bun
selection of sliced turkey, honey ham and roast beef
sliced cheddar, swiss and havarti cheese
lettuce, tomato, onion, hummus & cucumber, pickle, mayo & mustard
Tim's Cascade potato chips
assorted cookies
choice of coleslaw or potato salad

\$14.50

Gourmet Burger bar

1/3rd pound old fashion hand pressed patties
brioche bun
selection of cheese and toppings
sautéed mushrooms and onions
served with Tim's Cascade potato chips
Skagit Valley pickles
selection of sides, choose two: potato salad, macaroni salad,
baked beans, coleslaw or mixed baby greens salad

\$16.50

Beef Brisket Sandwiches

slow roasted brisket with onions and BBQ sauce
brioche bun
served with Tim's Cascade potato chips
Skagit Valley pickles
selection of sides, choose two: potato salad, macaroni salad,
baked beans, coleslaw or mixed baby greens salad

\$18

LUNCH

Lunch Buffet cont'd

Priced per person (25 person minimum). All buffets include coffee/tea service.

American Smokehouse

Arcadia greens spring mix salad
Carolina smoked pork with spicy BBQ sauce
barbequed chicken thigh
caramelized onions
tangy apple coleslaw
Hawaiian sweet roll

\$19

Taco Bar

all your favorite fixings and fillings
flour and corn tortillas
chips and salsa
sour cream

\$17

Add guacamole **\$.75**

Salad Bar Deluxe

featuring an ideal spread of greens
vegetables and proteins
includes two house made deli salads
9 grain roll and assortment of dressings

\$15

DINNER

Dinner Buffet

Priced per person (25 person minimum). All buffets include bread/butter & coffee/tea service.

Buffet a la Romano

herb crusted chicken breast
served with a creamy pesto alfredo sauce and penne
roasted herbed pork tenderloin
asparagus with lemon & capers
grilled marinated seasonal vegetables
fresh mozzarella, tomato and basil salad

\$25

Prime Rib Dinner

"classic roast carved for you"
served with creamy horseradish & au jus
selection of roasted vegetables
Arcadia greens salad
rice pilaf
garlic mashed potatoes

\$40

Roasted Salmon Dinner

"traditional fillets carved for you"
choice salmon fillets with apricot glaze
marinated roasted chicken breast
traditional Caesar salad
toasted rice pilaf
braised root vegetables

\$28

DINNER

Dinner Buffet cont'd

Priced per person (25 person minimum). All buffets include bread/butter & coffee/tea service.

Patio BBQ

St. Louis style ribs & beef brisket
sweet and smokey chicken thighs
served with baked beans, potato salad and
creamy mac n cheese
mixed green salad

\$25

Pacific Northwest Buffet

salmon cakes with grapefruit aioli
pork tenderloin with caramelized apple and onion
roasted herbed chicken breast
vegetables
pear and blue cheese salad
roasted baby red potatoes

\$27

Signature Vegetarian Grill

vegetable spring roll with sweet chili and peanut satay
teriyaki grilled vegetables
fried tofu with hoisin sauce
miso braised bok choy
udon noodles
arcadia greens salad

\$25

DINNER

Plated Entrées

Priced per person. Plated dinner include choice of Arcadia greens salad or Caesar salad, chef's selection of starch & vegetables, rolls & butter, & coffee/tea service.

Top Sirloin with Shrimp

7 oz. grilled top sirloin
topped with jumbo shrimp and béarnaise sauce

\$35

Roasted Duck

crispy pan roasted duck breast
served with a raspberry-balsamic reduction

\$30

Roasted Salmon

wild salmon
served with an apricot glaze
(*coho or king species*)

\$28

Asian Roast Pork Tenderloin

herbed pork tenderloin
served on bed of soba noodles and stir-fry vegetables
topped with sweet and sour sauce

\$27

Chicken Saltimbocca

marinated chicken breast
wrapped with prosciutto and sage
served with linguine noodles
topped with a wild mushroom cream sauce

\$27

DINNER

Plated Entrées cont'd

Priced per person. Plated dinner include choice of Arcadia greens salad or Caesar salad, chef's selection of starch & vegetables, rolls & butter, coffee/tea service. House made desserts available by request.

Filet Mignon

medium-rare beef tenderloin
served with wild mushrooms
and a red wine demi-glace

market rate

Chicken Cordon Bleu

herb crusted chicken breast
topped ham and swiss cheese
finished with gruyere cream sauce

\$27

Lamb Chops

1/2 rack of lamb
crusted with macadamia nut and panko
complimented with rosemary-ginger au jus

\$27

Portobello Mushroom Cap

stuffed with grilled vegetable and quinoa
slow roasted, served on bed of angel hair pasta

\$25

Eggplant Parmesan

lightly breaded eggplant
pan fried in a garlic infused olive oil
baked with marinara sauce and provolone cheese
served on a bed of fettuccine pasta

\$25

ADDITIONAL REFRESHMENTS

Sweets

platter of assorted of cookies large 3 oz. size (serves 30) **\$52.50**

or \$1.75 each

platter of assorted of mini cookies 1.5 oz. size (serves 25) **\$25**

platter of assorted mini cheese cakes (serves 24) **\$36**

(Amaretto, lemon, mocha, raspberry and chocolate chip)

Coffee Service

regular coffee, hot water, assorted teas, decaf packets and ice water

service for 1-15 **\$1.85**

service for 16-30 **\$1.75**

service for 31+ **\$1.65**

add \$1.20 person for all day coffee service

Beverage Service

assorted fruit juice by the bottle **\$1.89 each**

pitchers of fruit juice (6-8oz servings) **\$8.00**

pitchers of soda (6-8oz servings) **\$8.00**

can of soda **\$1.25 each**

bottled water **\$1.25 each**

substitute fruit juice for can of soda **\$0.85/person**

(additional on lunch price)