



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) **\$70**

Fresh fruit tray (variety of fresh seasonal fruit) **\$67**

Assorted Cheese and Fruit Tray (served with whole wheat and black pepper baked crackers) **\$95**

Fresh vegetable & relish tray with crackers and dip (served with humus and pita bread) **\$52**

Smoked Salmon assorted flavored cream cheeses with crispy pita bread **\$78**

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

HOT

Roasted vegetables (peppers, mushrooms, roasted garlic & assorted squash roasted with balsamic vinegar) **\$70**

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**

Fried vegetable and cheese platter

(mozzarella sticks, zucchini, mushrooms and sweet potato wedges with sweet/sour sauce) **\$65**

Fried Asian platter (shrimp wonton, pork dim sum and vegetable eggrolls) **\$85**

Greek platter (spinach and cheese triangles, lamb skewers with yogurt dip) **\$70**

Pulled pork sliders

(slow roasted pork with onions, BBQ sauce & coleslaw on a slider bun) **\$70**

Home-style Meatballs

(Assorted meatballs of beef, chicken, pork served w/ house made sauces) **\$65**

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 smoked ham)

crispy home fry potatoes

selection of mini breakfast pastries

\$13.50

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

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

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 lunch

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

\$14

gluten free bread add **\$1.50**

Caesar Salmon Salad lunch

roasted Wild Pacific Salmon

crisp romaine lettuce with rich Caesar dressing

garlic croutons and roll

assorted cookies

soda and/or water

\$15

Soup and Sandwich lunch

chef's soup of the day

½ deli sandwiches, choice of four:

Turkey & Havarti, Ham & Swiss, Roast Beef & Cheddar,
or Vegetarian

assorted bags of potato chips

assorted cookies

soda and/or water

\$13

LUNCH

Light Lunch cont'd

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

Soup and Salad lunch

chef's Soup of the day

Arcadia green salad
roll

assorted cookies

soda and/or water

\$12

gluten free roll add **\$1.50**

LUNCH

Lunch Buffet

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

Deli Sandwich Select

selection of sliced turkey, honey ham and roast beef
sliced cheddar, swiss and havarti cheese
assorted sandwich breads
lettuce, tomato, onion, pickle, mayo & mustard
Tim's Cascade potato chips
choice of coleslaw or potato salad

\$17

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

\$18

Pulled Pork Sandwiches

slow roasted pork with onions and Trilby's 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

\$15

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 breast
zucchini with crispy onions
tangy apple coleslaw

\$19

Panasia Pacific Buffet

arcadia greens spring mix salad
vegetarian spring roll
Thai sweet chili crispy chicken
Kalbi style beef
served with fried sesame noodles and white miso baked eggplant

\$18

California crab cakes add **\$2.50**

Cuisine Végétarienne

arcadia greens spring mix salad
roasted potato salad with cheddar cheese
black bean and roasted corn salad
eggplant parmesan marinara
brown rice with grilled vegetable
roasted vegetable medley

\$18

Old-fashioned Pizza Feed

affordable and delicious
selection of 16' two topping pizzas
Caesar salad
assorted jumbo cookies

soda

\$16

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 basil pesto sauce and fettuccine
roasted herbed pork-loin
Italian garlic Alfredo risotto
grilled marinated seasonal vegetables
fresh mozzarella, tomato and basil salad
Caesar salad

\$25

Prime Rib Dinner

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

\$30

Cedar Plank Salmon

"traditional fillets carved for you"
honey glazed Wild Alaskan salmon fillets on cedar planks
roasted chicken breast marinated in a Marion berry BBQ sauce
traditional Caesar salad
rice pilaf
slow roasted vegetables

\$25

DINNER

Dinner Buffet cont'd

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

Classico Italiano

penne, rotini and fettuccini pastas
selection of marinara and alfredo sauces
served with Italian sausage, meatballs & grilled chicken
vegetable lasagna
garlic bread
slow roasted vegetables
Caesar salad

\$25

Northwest Theme Buffet

smoked salmon chowder
crab cakes
coriander cured pork-loin with onion confit
roasted chicken breast with lavender cream sauce
seasonal grilled vegetables
Arcadia green salad
wild and long grain rice

\$25

Delectable Vegetarian

quinoa stuffed Portobello mushroom
steamed vegetable won tons with dipping sauce
grilled vegetables with black soy teriyaki sauce
spicy vegetable fajitas
served with salsa, sour cream and guacamole
fried polenta with olive tapenade

Arcadia greens salad

\$24

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

grilled top sirloin
topped with jumbo shrimp and a tangy hollandaise sauce
\$35

Roasted Duck

slow roasted blackberry marinated duck breast
served with a blackberry-balsamic reduction
\$30

Wild Alaskan Salmon

wild salmon baked in puff pastry
served with a crab white wine butter sauce
\$30

Asian Roast Pork Loin

marinated pork in Chinese hoisin sauce
served on bed of noodles and stir-fry vegetables
topped with sweet and sour cherry sauce
\$27

Chicken Saltimbocca

thinly sliced chicken breast
served on top of grilled eggplant and prosciutto ham
topped with a wild mushroom lemon butter 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 of Beef Tournedos

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

\$46

Chicken Cordon Bleu

herb crusted chicken breast
stuffed with ham and swiss cheese
finished with white wine 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 cookies - 3 oz. large size (serves 30) **\$52.50**

or **\$1.75 each**

platter of assorted of 1.5 oz. cookies (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

Coffee and Danish Service

includes: same as above with assorted mini Danish and min muffins, one per person

service for 1-15 **\$4.10**

service for 16-30 **\$3.85**

service for 31+ **\$3.60**

add \$1.20 person for all day coffee service

Beverage Service

assorted fruit juice by the bottle **\$1.75 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)