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!

BTC Catering and Food Services

360-752-8303
events@btc.ctc.edu
www.btc.ctc.edu/rentals
An 8.7% Washington State sales tax and 18% service charge will be added to above prices.
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

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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

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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

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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

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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

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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

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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

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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

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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

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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)

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