

Catering Menu



**The Evergreen State College
Catering Guide**

Welcome to the 2007/2008 Evergreen State College Catering Guide

ARAMARK Campus Services

We are excited to present you with our Catering Guide. It highlights some of our most popular menu items, introduces new culinary trends, and offers a full range of catering ideas.

We would be delighted to customize menus for you that will complement your particular event and budgetary requirements.

Our main goal is to provide you with the individual attention that will ensure a pleasant dining experience for your group. Please take a moment to look through this brochure. If you have any questions do not hesitate to contact:

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Helpful Info

Simple Steps to Ordering

Phone, Fax or E-Mail Your Order to:

- Conference Services Office (360) 867-6192
- Conference Service Fax (360) 867-6835
- TTY (360) 867-6834
- Website: www.evergreen.edu/conference.htm

Or

- Catering Office (360) 867-5017
- Catering Fax (360) 867-6669
- E-Mail: cortez-jesus@aramark.com
- E-Mail: chabuk-kenan@aramark.com

Please place your order at least one week in advance to insure we are not booked.

Planning Your Event

Cancellation Policy: In the event that services need to be cancelled, a \$25.00 cancellation fee will be charged for meals cancelled within 3 business days of the event. In addition, the Catering Office will charge for food and labor costs already incurred at the time of the cancellation.

Guest Count and Guarantee Policy: An estimated guest count is required at the time that services are scheduled. A final guaranteed count must be provided to the Catering Office at least 48 hours prior to our event. You will be billed for the guaranteed number or the actual guest count, whichever is higher. As we take pride in pre-planning every detail of your event, adding guests to your party after your guaranteed count has been received may result in necessary menu or service revisions.

Delivery and Set up: A minimum charge of \$25.00 will be added to invoices totaling \$230.00 or less for total daily events per group. There is a 10 person minimum on all delivery catering orders.

Pick Up Orders: Inquire about picking up your order. All orders are packaged and ready to serve.

General Information & Conditions

Food Quantities: A well planned event is a successful event. To make sure your event is successful it is essential that you have an accurate guest count, and you report it to the Catering Office or Conference Services.

Perishable Food Policy: In adherence with local Health Department regulations, it is our strict policy that there will be no carry out of perishable food not consumed at your event. Any food removed from the location of the event without the permission of the Catering Manager becomes the responsibility of the event holder. Once removed from the event, the Catering Department assumes no responsibility or liability for the quality or safety of these items.

Linen and China Rental: Should you need linens, skirting or china service, these can be provided at an additional charge.

Décor & Special Services: We are happy to help you in decorating your tables and buffets to match a theme or provide seasonal flair. If you have specific plans for decorating, we will be happy to assist you in placing orders for additional decorations and arranging the room to fit your vision. There will be an additional fee assessed for these services.

Extraordinary Service Staffing: Staff labor is based on a 4-hour service period beginning at the scheduled arrival time of your guest. Occasions extending beyond this time frame will be charged an additional service fee of \$20.00 per hour per attendant.

Sales Tax: Please remember all food and services are subject to appropriate sales tax. If your event meets the requirements to be tax exempt, please supply our office with a Tax Exempt Certificate when placing your order.

Breakfast Buffets

(All Prices are per person)

*All Breakfast Buffet Bundles include Pura Vida Coffee, assorted herbal teas, and hot chocolate.
You may also add the following:*

Bottled Juice	\$ 1.91
Bottled Soda	\$ 1.87
Can Soda	\$ 1.14
Milk	\$ 1.27
Bottled Water	\$ 1.93
Caramel Buns	\$ 1.27

The Evergreen Continental Breakfast **\$ 7.47**

A breakfast favorite! Enjoy assorted fresh baked muffins, pastries, donuts, bagels, and seasonal fresh fruit.

The Geoduck Healthy Start **\$ 7.33**

Start your morning off on the right food! Fresh baked assorted muffins, seasonal fresh fruit platter and an assortment of low fat yogurt.

Baja Bagel Bash **\$ 8.43**

Bagels fresh from the bakery! Bagels are served with cream cheese, butter, jam and a seasonal fresh fruit platter.

Washington Fresh Country Breakfast **\$10.19**

Celebrate the morning with a hearty meal of scrambled eggs, bacon or sausage, golden hash browns, and a variety of muffins and biscuits. French toast or pancakes may be substituted for eggs and muffins at the same price or may be added for an additional price.

The Parliament **\$ 9.15**

Travel with us to Europe! This breakfast includes a selection of gourmet cheese such as Havarti with dill, aged Brie, and other gourmet cheese selections. This continental delight is also served with a seasonal fresh fruit platter, warm croissants, and a variety of jams. (Requires 5 business days notice to special order gourmet cheeses)

The Ensenada Eye Opener **\$10.19**

A trip to Mexico perhaps? Try our scrambled eggs with cheddar cheese and chorizo sausage wrapped in a soft flour tortilla and topped with salsa and sour cream. This south of the border delight is served with country style potatoes, assorted pastries and a fresh fruit platter. (Substitute beans for the Sausage for a delicious vegetarian option)

Don't see what you want? Call us, we are happy to create custom menus to fit all styles, events, and budgets.

Breakfast A la Carte

Full Coffee/Tea Service (Priced per person) \$ 3.11
 This service includes Coffee (Regular and Decaf), hot water and assortment of teas
 hot chocolate, ice water service and all the accoutrements.

From the Bakery (Priced by the dozen unless indicated)

Muffins \$14.69
 Bagels \$15.35
 Assorted breakfast breads \$14.21
 Cinnamon Roll \$15.35
 Croissants \$19.19
 Danish \$19.75
 Assorted donut \$12.46
 Pecan or walnut cinnamon sticky buns \$19.19
 Assorted Scones \$14.35

Breakfast Fruits & Snacks (Priced per person)

Fresh Seasonal Fruit Platter (6 oz portion) \$ 2.83
 Fresh Fruit Salad (4 oz portion) \$ 2.15
 Whole Fresh Fruit \$ 2.02
 Granola Bars ~ Nutri Grain bars \$ 1.93

Breakfast Beverages (Priced per person)

Pura Vida Blend Coffee \$ 1.80
 Assorted Hot Teas \$ 1.30
 Bottled Juice \$ 1.93
 Bottled Water \$ 1.91
 Milk (Carton) \$ 1.29

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 to fit all styles, events, and budgets.*

(When placing an order for your event, remember that there is a 5 minimum order of any menu item)



Garden of Fresh Salads

(All prices are per person)

All Garden Salad selections can be served buffet style, individually plated or packaged. Salads include your choice of a breadstick or dinner roll. Dressings are served on the side to preserve the freshness of your salad. Two fresh baked cookies and bottled water accompany all salads. Add \$1.00 per person for served style service.

The Great Caesar Salad \$11.06

Crisp Romaine lettuce, homemade croutons, Parmesan cheese, fresh tomatoes and a rich Caesar dressing.

- With chicken \$1.97
- With salmon or jumbo shrimp \$3.80

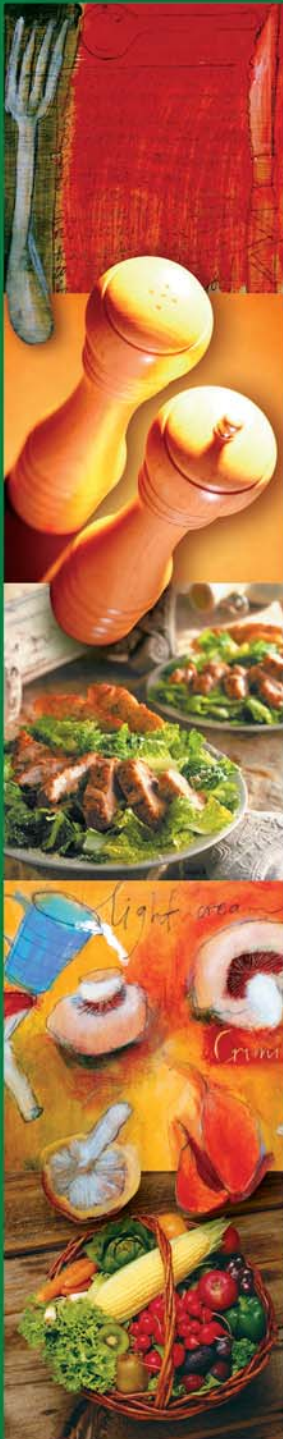
Crazy Cobb Salad \$12.25

Fresh greens topped with chicken, bleu cheese crumbles, ripe tomatoes, crispy bacon, avocado, and sliced egg with your choice of dressing.

Oriental Chicken Salad \$11.97

Romaine and Iceberg lettuce, chicken, rice noodles, shredded carrots, green onions, water chestnuts and toasted sesame seeds and with our sesame ginger dressing adds to the Asian flair.

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Gourmet Sandwiches @ Wraps

(All prices are per person)

This wonderful selections of sandwiches are served with your choice of one deli side, bottled water or can soda and fresh baked cookies.

The Leaning

Tower of Pisa \$10.00

Grilled zucchini, yellow squash, eggplant, tomatoes and onions served on focaccia bread with a hummus spread.

Ham and Gouda

Sandwich \$10.56

Honey roasted ham is dressed on whole grain bread with deli mustard and complimented with greens, tomatoes and smoked Gouda cheese.

Chicken Caesar Wrap \$11.16

Grilled chicken breast with shredded Romaine lettuce, sliced red tomato, creamy Caesar dressing, freshly grated Parmesan cheese and homemade croutons all wrapped in a flavored tortilla.

Turkey Club Roller \$11.16

Turkey breast sliced into thin strips, romaine lettuce and onion are tossed with Thousand Island dressing and topped with crisp bacon, ripe tomatoes, and Swiss cheese in a tortilla.

Garden Vegetable Wrap \$ 9.85

We take the season's freshest vegetables and wrap them with herbed cream cheese and roll into a soft flavored Tortilla.

Italian Focaccia

Chicken Sandwich \$11.85

Chicken breast marinated in olive oil and lemon juice and then broiled. Fresh basil leaves, sliced jack cheese, and tomatoes and served on soft focaccia bread.

Thai Peanut

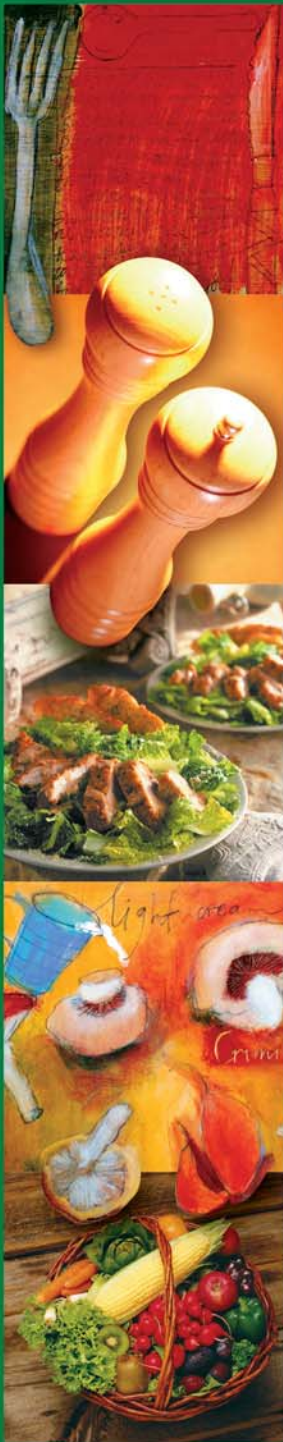
& Chicken Wrap \$11.16

A flavored tortilla filled with grilled chicken breast, spicy Thai peanut sauce, white rice, spinach leaves, and red onions and chopped peanuts.

California Turkey Club \$11.16

A flaky croissant loaded with smoked turkey breast, avocado, fresh tomatoes, alfalfa sprouts, and bacon and provolone cheese.

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Deli Corner

(All prices are per person)

Create Your Own

Buffet Deli Sandwich Platter \$11.85

The perfect choice for your guests who like to create their own lunch or dinner! Comes with three deli meats, three cheeses and your favorite deli side order. It also includes green leaf lettuce, tomatoes, red onions, mayonnaise, deli mustard and a variety of sliced breads. This deli sandwich platter is served with your choice of a deli side, Fresh baked cookies and bottled water or assorted sodas.

Custom Deli Box Lunch Sandwich \$10.34

The natural choice for meetings where there is limited time for a meal. We will prepare the sandwiches for you! Choose your own creation of sandwich from the wonderful choices below. Mayonnaise and mustard will be served on the side. Select your favorite Deli side to complement the meal, which comes with chips, whole fresh fruit, bottled water or soda and a cookie.

Deli Meats: (Choose one)

- Turkey Breast • Ham • Roast Beef • Salami • Tuna Salad • Chicken Salad

Deli Cheese: (Choose one)

- Jalapeno Jack • Swiss • Sharp Cheddar • American • Provolone • Hummus

Create Your Own

(All prices are per person)

For orders of 10 to 20 sandwiches you may select - one side order.
For larger orders you may select different side order for every 10 sandwiches.

- Assorted Chips • Confetti Cole Slaw • Potato Salad
Creamy Macaroni Salad • Italian Herbed Pasta Salad

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Special Events

Create Your Own

Perfect Day BBQ Party

Sit back, relax, and enjoy this selection of BBQ type offerings. Have your choice of two BBQ Buddies, fresh baked cookies, rolls or corn bread and bottled water or assorted sodas.

Sitting in the Shade BBQ \$13.26

Sit back, relax, and enjoy all beef hot dogs, lean ground beef hamburgers, Boca Burgers with all the condiments.

Texas BBQ Brisket \$17.58

Slow-roasted beef brisket with a special Texas BBQ dry rub of fresh herbs, pepper, and garlic.

SPF 10 BBQ \$17.46

Specially prepared Pork spare ribs and a Teriyaki chicken breast.

Blow-out Surf & Turf BBQ \$22.32

Nicely grilled Swordfish steaks and Grilled Rib Eye steak.

BBQ Buddies...

- Confetti Coleslaw
- Corn on the Cob
- Pasta Salad
- Macaroni & Cheese
- Garden Green Salad
- Grilled Vegetables
- Vegetable Crudités
- BBQ Baked Beans
- Fresh Fruit Salad
- Potato Salad

Upon request, there is an on site BBQ for any event of 50 or more. All others will be buffet style.

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Themed Buffets

(All prices per person)

Theme buffet includes your choice of lemonade, assorted sodas or bottled water and fresh baked cookies. Inquire about our decorations to make your event more festive.

Mexican Fiesta \$13.17

Seasoned chicken or beef or tofu is served with two corn or flour tortillas per person. Also includes shredded Iceberg lettuce, cheddar cheese, olives, sour cream, and fresh salsa. Tacos are accompanied by Festival rice and vegetarian refried beans.

- Add Flour Taco Bowls \$1.27
- Add Churros \$1.63
- Add Guacamole \$1.91

South of the Border Fiesta \$16.72

Choose two the following party favorites: cilantro lime Chicken breast, shredded pork enchiladas and grilled vegetables or vegetable enchiladas. Entrees are served with refried beans, Fiesta rice, Mexican Caesar salad and salsa, sour cream and chips.

- Add Snapper Vera Cruz \$2.20
- Add Guacamole \$1.91

Orient Express \$17.08

Choose two of the following Asian Delights: beef broccoli, sweet pork, sweet & sour chicken, beef or chicken teriyaki. Entrees are served with rice or noodles, stir fried vegetables, egg rolls, and a fortune cookie.

Italian Gondola \$17.98

Choose two of the following Italian dishes: stuffed pasta shells, manicotti covered with our homemade marinara or garlic cream sauces, Italian sausage & Beef lasagna or veal Parmesan. Entrees are served with garden or Caesar salad, garlic breadsticks or focaccia bread, and spaghetti with marinara sauce.

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Hors d'Oeuvres

Whether you are planning an informal buffet for 50 or an elegant affair for 1000, you can count on exceptional food quality and presentation from start to finish. We will create menus exclusively tailored to your ideas, themes, tastes and budgets. (Hors d'oeuvres are priced for buffet service)

Hot Hors d'oeuvres

Chicken Satay - Sesame Peanut Sauce, Cajun, or Teriyaki	\$1.91 ea.
Grilled Marinated Flank Steak on Crostini with Herb Garlic Aioli	\$1.24 ea.
Stuffed Mushrooms	\$1.87 ea.
Mini Quiche	\$1.57 ea.
Stuffed Jalapeno Poppers	\$1.87 ea..
Meatballs – Swedish, BBQ, Teriyaki	\$1.54 ea.
Eggrolls	\$1.57 ea.
Potstickers	\$1.87 ea..
Wing Dingers – Teriyaki, Fire, Honey Mustard, Ranch	\$1.91 ea.
Grilled Shrimp wrapped in Prosciutto with Roasted Garlic Coulis	\$2.53 ea.

Cold Hors d'oeuvres

Petite sandwiches (per person)	\$1.57 ea.
Prosciutto Wrapped Asparagus with Lemon Mustard	\$2.58 ea.
Smoked Salmon Pinwheels	\$2.29 ea.
Shrimp & Jumbo Prawns on Ice	Market Value
Cracked Crab on Ice	Market Value
Deviled eggs	\$2.20 ea.
Premium Assorted Canapés	\$2.20 ea.
Chip & Salsa (per person)	\$1.57 ea.
Served with guacamole	\$1.91 ea.
Served with fresh fruit salsa	\$1.91 ea.
Served with Chili Con Queso	\$1.57 ea.

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Hors d'Oeuvres Party Trays

Party Trays
(All trays serve 25 people)

Spinach dip w/sliced French bread	\$19.02
Hot artichoke dip w/toast points	\$20.67
Fresh cut seasonal fruit platter	\$60.91
Add honey yogurt dipping sauce	\$ 6.22
Domestic Cheeses and Cracker Platter	\$45.22
Imported Gourmet Cheeses and Cracker Platter (5 days advance notice)	\$63.39
Vegetable Crudite with two dips:	
Ranch, Bleu Cheese, Three Onion, Sun-Dried Tomato, or Honey Mustard	\$32.30
Vegetarian Platter – Grilled Vegetables accompanied with Tabouli and Hummus, Feta Cheese and Pita slices	\$46.08
Meat & Cheese Tray with cocktail rolls	\$77.52

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Center Stage Entrees

(All prices per person)

Allow our Executive Chef to prepare the finest ingredients into a special luncheon or dinner for your enjoyment. All selections are available buffet style or plated and served. Entrees are served with a dinner salad, dinner rolls and butter, vegetable side dish and rice, pasta or potato as well as coffee, water and iced tea or lemonade. You may choose brownies or tangy lemon bars. Ask us about upgrading your dessert for a special finishing touch! For buffet meals add \$1.15 per person.

Traditional Primavera \$14.15

Traditional Primavera with spinach and egg fettuccine and fresh vegetables in a light cream sauce.

Portabello Napoleon \$18.79

Grilled Portabella mushroom layered with grilled squash & zucchini, caramelized onions and roasted red pepper served with a garlic butter sauce over wild rice and pine nut pilaf.

The Stack ~ Vegetarian \$14.26

Grilled eggplant, roasted red potatoes, grilled red onions, roasted red Pepper, tomatoes and basil. The stack is topped with mozzarella cheese.

Pan Fried Flank Steak \$18.83

Flank steak, pan fried over high heat with Montreal Steak Seasoning, topped with thinly sliced fried onion croutons, surrounded with a wild mushroom demi-glace over a bed of rice pilaf.

Prime Rib or Beef \$25.87

Slow roasted prime rib served rare with our demi-glace sauce and a side of horseradish cream sauce.

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Served Dinners

(All prices per person)

Allow our Executive Chef to prepare the finest ingredients into a special luncheon or dinner for your enjoyment. All selections are available buffet style or plated and served. Entrees are served with a dinner salad, dinner rolls and butter, vegetable side dish and rice, pasta or potato as well as coffee, water and iced tea or lemonade. You may choose brownies or tangy lemon bars. Ask us about upgrading your dessert for a special finishing touch! For buffet meals add \$1.15 per person.

Salmon Steak Market Value

Tender Northwest salmon steak is baked or grilled to perfection and served with your choice of Hollandaise or lemon herb sauce.

Pork Tenderloin \$19.92

Herb encrusted pork tenderloin, slow roasted, sliced into medallions served over a demi-glaze.

The Classic Lasagna \$14.54

Your choice of Beef or Vegetarian Lasagna baked to perfection in homemade marinara sauce and three cheeses.

Chicken Cordon Bleu \$15.25

Tender chicken breast wrapped around thinly sliced ham and Swiss cheese with served with a light cream sauce.

Chicken Mediterranean \$14.89

Breast of chicken topped with sautéed garlic, spinach, sun dried tomatoes, Feta cheese and olives.

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The Elite Morning & Lunch Combination Choice

(All prices per person)

Allow our Executive Chef to prepare the finest ingredients into a special luncheon or dinner for your enjoyment. All selections are available buffet style or plated and served. Entrees are served with a dinner salad, dinner rolls and butter, vegetable side dish and rice, pasta or potato as well as coffee, water and iced tea or lemonade. You may choose brownies or tangy lemon bars. Ask us about upgrading your dessert for a special finishing touch! For buffet meals add \$1.15 per person.

Build Your Own Sandwich Bar \$12.31

Build your own Deli sandwiches from selections which include sliced turkey, roast, ham, sliced American and cheddar cheese, assorted breads, green leaf lettuce, sliced tomatoes, onions, pickles, mayonnaise, and deli mustard. The Deli bar includes chips, and whole fresh fruit.

Soup & Salad \$11.22

Your favorite choice of soup, a special salad with leaf lettuce, tomatoes, mushrooms, cucumbers, croutons, and your choice of salad dressing. Includes a fresh baked dinner roll and whole fresh fruit.

Little Italy Pasta Bar \$12.88

Beef or vegetarian penne pasta in a marinara sauce, tortellini with your choice of pesto or Alfredo sauce, tossed salad with dressing, and a dinner roll with butter.

Pizza Party \$13.27

Enjoy your favorite choice of pizza with two toppers. This party includes green salad, and breadsticks.

Lunch on the Run \$11.22

The natural choice for meetings where there is limited time for a meal. We will prepare the sandwiches for you! A meat and cheese, or vegetarian sandwich, mayonnaise and mustard on the side, chips, assorted cookies, whole fresh fruit, and bottle water.

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Breaks & Meeting Makers

(All Prices are per person)

Finger Food Buffet \$ 5.89

Munch on assorted vegetable crudité's with dipping sauces as well as an antipasto platter including Hummus and pita triangles.

Decadent Fresh Break \$ 8.27

Smooth Brie cheese with crispy crostini, chocolate dipped strawberries and chocolate chip cookies.

Sundae Any Day! \$ 8.59

Ice cream sundaes are great every day of the week! Vanilla and chocolate ice cream with fudge and caramel sauce, chopped peanuts, M&M candies, pineapple tidbits, maraschino cherries and whipped cream!

Orient Express \$ 5.07

Enjoy egg rolls, spring rolls, wontons and pot stickers with dipping sauces.

Touch of Southwest \$ 3.47

Assorted corn chips are served with salsa, Pico de Gallo, and fresh homemade guacamole.

The Chocolate Dream \$ 2.53

Caramel fudge brownies, double chocolate fudge bars and chocolate chip cookies.

Pizza by the Pie \$11.44

Your choice of one topping pizza (each pizza yields 8 slices)

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Sweet Temptations

Cookies & Bars

(Priced per dozen)

Fresh Baked Cookie	\$11.16
Double Chocolate Brownies.....	\$11.63
Tangy Lemon Bars.....	\$15.50
Rice Krispie Treats	\$ 9.66

Cakes & Pies

(Priced by slice)

New York Cheesecake	\$ 3.20
Fruit Pie – Apple, Peach, Berry with Whipped Cream.....	\$ 2.53
Angel Food Cake with Mixed Berries & Whipped Cream.....	\$ 2.53
Black Forest Cake.....	\$ 2.87
One Choice of Cake	\$ 2.53

• Add Ice Cream to any dessert! **\$0.66** each

Premium Bakery Delights

(Priced per person)

Fresh Fruit Tart	\$ 3.20
Tiramisu.....	\$ 3.47
Truffles.....	\$ 3.47
Mousse ~ Chocolate, strawberry or mocha.....	\$ 2.87
Cobbler ~ peach, apple or blueberry	\$ 2.53
Add Ice Cream.....	\$ 0.67

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Sweet Temptations

Snack Treats

(Priced individually)

Mixed Nuts	\$ 1.48
Candy Bar	\$ 1.26
Whole Fruit	\$ 1.97

Sheet Cakes Selections

Please contact our office for a consultation on Sheet Cakes.

Available in: Chocolate, White, Lemon, Marble, Carrot and Apple Spice.

9" Round serves 8-10	\$20.17
1/4 Sheet serves 15	\$23.20
1/2 Sheet serves 30	\$38.13
Full Sheet serves 60	\$60.66
Add Sugar Sheet Picture	\$13.48

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A la Carte Beverages

Hot Stuff

(Priced by the gallon unless indicated)

Pura Vida Coffee House Blend	\$16.98
Pura Vida's mission to help at-risk children in coffee-growing countries actually begins with their commitment to carry only certified fair trade, organic coffee in their product line. Their 100% Arabica gourmet coffees help raise living standards for farmers and their communities while protecting the environment.	
Hot Chocolate	\$15.21
Spiced Apple Cider	\$16.52
Assorted Hot Teas (Individual Bag)	\$ 1.29

Cool Splash

(Priced by the bootle)

Milk – half pint	\$ 1.32
12 oz Soda (Can)	\$ 1.12
16 oz Soda (Bottled)	\$ 1.91
Bottled Water	\$ 1.87
Sparkling Water	\$ 1.91
Assorted Juices	\$ 1.95

Party Drinks

(Priced by the gallon unless indicated)

Iced Tea	\$10.75
Lemonade	\$10.75
Citrus Punch	\$10.75
Frappe Sherbet Punch	\$17.43
Orange Juice	\$15.80
Fruit Punch	\$13.23
Iced Water	\$ 6.22





*Ask for our
Seasonal Catering Menu*



Helpful Info

Checklist for a successful event:

- ✓ **Confirm menu 48 hours prior to event**
 - ✓ **Personalized menus are available**
- ✓ **Final guarantee 48 hours prior to event**
- ✓ **Prices are subject to change without notice**
- ✓ **Vegetarian and Vegan meals can be ordered**

We look forward to serving you.

Taste and Enjoy!

The Evergreen State College.
ARAMARK Catering Services
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Olympia, WA 98505

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Proudly managed by  **ARAMARK**