

Clover Park Technical College



Culinary Arts – Rainier Room Catering Menu

Breakfast Breads (price per dozen)

Muffins <i>Variety chosen by the chef.</i>	\$14
Cinnamon Rolls <i>Large cinnamon rolls with raisins and sugar glaze.</i>	\$15
Croissant <i>Served with butter and jam</i>	\$16
Scones <i>Variety chosen by the chef.</i>	\$14

Breakfast (ala carte per person – 20 person minimum)

Bacon (3 pieces)	\$1
Sausage (3 pieces)	\$1
Eggs – Scrambled (3 eggs per person)	\$1
O’Brien Potatoes (3oz)	\$.75
Potato Casserole (3oz)	\$.75
Continental Breakfast (per person) <i>Includes coffee, juice, seasonal fruit and assorted pastries.</i>	\$6
Full Breakfast Buffet (per person) <i>Includes Coffee, juice, seasonal fruit, assorted pastries, scrambled eggs, O’Brien potatoes or potato casserole and a choice of bacon or sausage.</i>	\$9

Hors d’Oeuvres (4 dozen minimum)

Canapés	
Standard	\$12 dozen
<i>Assorted cheese, vegetable and meats.</i>	
Deluxe	\$16 dozen
<i>Assorted Seafood, premium meats and cheeses.</i>	
Crustini	\$6 dozen
<i>Lightly toasted French bread with a variety of toppings.</i>	
Stuffed Mushrooms	
Herb-Cheese	\$8 dozen
Shrimp	\$12 dozen
Crab	\$14 dozen
Cocktail Prawns	
Small (26/30 count)	\$6 dozen
Large (16/20 count)	\$12 dozen
<i>(Served with side of cocktail sauce)</i>	
Chicken Wings	\$7 dozen
Buffalo Style	
Teriyaki	



Recommended amounts

Many factors should be considered when determining the quantities for your event; length and type of event, time of day, etc. We suggest the following basic guideline on how much to order.

Before Dinner 3-5 pieces per guest
Light Hors d’Oeuvres 6-9 pieces per guest
Heavy Hors d’Oeuvres 10-14 pieces per guest

Appetizers (10 person minimum)

Meat and Cheese Tray (3oz per person) <i>Ham, turkey, roast beef, cheddar and Swiss cheese.</i>	\$4
Crudités (3oz per person) <i>Carrots, celery, cauliflower, broccoli, sweet peppers, cucumbers and tomatoes.</i>	\$3
Seasonal Fruit (3oz per person) <i>May include melons, berries, grapes, pineapple and other fruits in season.</i>	\$5
Smoked Salmon Fillet (serves 24 – 2oz) <i>Hardwood smoked</i>	\$34.00
Poached Salmon Fillet (serves 24 – 2oz) <i>Poached in lemon and dill</i>	\$34.00

Salads (average serving is 3oz per person)

Fresh Fruit Salad <i>Diced fruit may include apples, grapes, melons, pineapple and other seasonal fruit.</i>	\$5
Asian Noodle Salad <i>Soba noodles, broccoli, Asian greens in a soy dressing</i>	\$3
Potato Salad <i>Classic red potatoes in a mayonnaise mustard dressing.</i>	\$3
Green Salad <i>Choice of Caesar salad, blue cheese salad or mixed greens with a raspberry vinaigrette.</i>	\$3

Sack Lunch

\$5.50

(Gourmet sandwich, apple and choice of cookie or chips served in a paper bag.)

Minimum order of 20 people, Select from 1 – 3 varieties (NO MORE THAN THREE!)

Grilled Chicken

Seasoned chicken with lettuce, red onions and tomatoes on a ciabatta bun with a lemon ginger aioli.

Smoked Turkey

Thinly sliced smoked turkey with tomatoes, green leaf, marinated onions and havarti cheese spread with roasted garlic aioli on a Kaiser bun.

Roast Beef

Roasted top round with roasted shallots and arugula spread with horseradish mayonnaise on a rosemary bun.

Vegetarian

Roasted peppers, zucchini, eggplant, portabella mushrooms and havarti cheese with pesto mayonnaise on focaccia bread.

Wraps

Choice of chicken or blackened salmon wrapped in a flour tortilla with black beans, lettuce, avocado, red onions, tomatoes and our special sauce.

Box Lunch

\$8.00

Choice of gourmet sandwich served with a green salad, cookie and soda or water

Minimum order of 20 people, Select from 1 – 3 varieties (NO MORE THAN THREE!)

BLT

Classic hickory smoked bacon with lettuce, beef steak tomato, basil mayonnaise on an old style Italian bread.

Grilled Chicken

Seasoned chicken with lettuce, red onions and tomatoes on a ciabatta bun with a lemon ginger aioli.

Smoked Turkey

Thinly sliced smoked turkey with tomatoes, green leaf, marinated onions and Havarti cheese spread with roasted garlic aioli on a Kaiser bun.

Roast Beef

Roasted top round with roasted shallots and arugula spread with horseradish mayonnaise on a rosemary bun.

Vegetarian

Roasted peppers, zucchini, eggplant, portabella mushrooms and Havarti cheese with pesto mayonnaise on focaccia bread.

Wraps

Choice of chicken or blackened salmon wrapped in a flour tortilla with black beans, lettuce, avocado, red onions, tomatoes and our special sauce.

Hero Sandwich

Hoagie roll filled with salami, pepperoni, red onion, green bell pepper, beefsteak tomatoes, Swiss and cheddar cheese drizzled with an Italian vinaigrette.

Club

Triple decker sandwich with honey glazed ham, smoked turkey, hickory smoked bacon, green leaf lettuce and beefsteak tomatoes on white bread.

Buffet Style

Entrée (Includes dinner roll, butter and choice of rice, roasted potatoes, or mashed potatoes and mixed vegetables)

Prime Rib (8oz cut) <i>Slow roasted with herbs and served with fresh horseradish and au jus.</i>	\$12
Chicken Wellington <i>Boneless skinless chicken breast with a wild mushroom paste wrapped in puff pastry.</i>	\$9
Chicken Parmesan <i>Breaded chicken breast topped with marinara and parmesan cheese.</i>	\$9
Lasagna – Meat <i>Beef and pork lasagna with three types of cheese in a marinara sauce.</i>	\$10
Lasagna – Vegetable <i>Vegetarian lasagna with fresh vegetables, three types of cheese in a white sauce.</i>	\$9
Salmon <i>Grilled Atlantic salmon brushed with a lemon vermouth butter or dill sour cream.</i>	\$12
Veal Cutlet <i>Pan seared breaded veal cutlets topped with a mushroom demi-glace.</i>	\$9



Buffet Services

Our buffet service offers quality food for those on a budget or in need of a more flexible eating schedule.

You may choose up to three different entrees. The portion of the entrees will be resized to meet the requirements for the number in your party. If ordering more than one entrée you will be charged the higher of the two prices.

Heavy duty plastic plates and flatware will be provided.



Sit Down Full Service (100 people or less)

Full service meals are served on china by our students for more formal occasions. You may choose two entrees for the event. The final count must be received seven days in advance. After hour events will require the added cost of chefs and attendants. See the policy page for details.

Sit Down Full Service (only available for 100 people or less)

Entrée (Includes dinner roll, butter and choice of rice, roasted potatoes, or mashed potatoes and mixed vegetables)

Prime Rib (8oz cut)	\$14
<i>Slow roasted with herbs and served with fresh horseradish and au jus.</i>	
Top Sirloin (6oz cut)	\$13
<i>Grilled to a medium doneness (or requested) and topped our seasoned steak butter.</i>	
Chicken Wellington	\$12
<i>Boneless skinless chicken breast with a wild mushroom paste wrapped in puff pastry.</i>	
Chicken Parmesan	\$11
<i>Breaded chicken breast topped with marinara and parmesan cheese.</i>	
Lasagna – Meat	\$12
<i>Beef and pork lasagna with three types of cheese in a marinara sauce.</i>	
Lasagna – Vegetable	\$10
<i>Vegetarian lasagna with fresh vegetables, three types of cheese in a white sauce.</i>	
Spagatini Pesto	\$10
<i>Basil pesto tossed with spagatini pasta and topped with a balsamic tomato salsa.</i>	
Salmon	\$14
<i>Grilled Atlantic salmon brushed with a lemon vermouth butter.</i>	

Desserts

Whole Cakes

Brownies (24) White or Chocolate with your choice of frosting	\$24.00
Cake – half sheet (24) White or Chocolate with your choice of frosting.	\$22.00
Carrot Cake (24) Fresh shredded carrots with a cream cheese frosting.	\$20.00
Torte 10” (12) Chocolate bourbon and almond torte filled with a rich ganache.	\$20.00
Peanut Butter Pie (8) Graham cracker crust with peanut butter filling and fudge topping.	\$20.00
Key Lime Pie (8) Creamy key lime filling topped with whipped cream and lime zest.	\$18.00
New York Cheesecake – 10” (12) Traditional New York cheesecake. Other varieties also available.	\$22.00

Individual Desserts (10 person minimum)

Apple Crisp	\$3
Crème Brulee	\$3
Chocolate Mousse	\$3
New York Cheesecake	\$3



Clover Park Technical College Culinary Arts

Catering services are offered to provide an instructional exercise for our students. These special services act as a learning opportunity to perform real catering events in a controlled environment.

Whether the culinary arts department is able to provide this service depends on staffing availability, college breaks and student enrollment levels.

Although we train at a high level and are proud of the service and performance of our students, we ask that you keep in mind any event we do is a training event. We will not tolerate any bad behavior directed at our students.

Beverages

Coffee	\$1.50
Tea	\$1.50
Soda	\$1.50
Juice	\$1.50
Bottled Water	\$1.50
Water Pitcher (serves 4-6)	\$2.00

Policies

Ordering Procedures

All catering orders may be placed with our catering supervisor at (253) 589-5650 or jennifer.phillips@cptc.edu. Orders must be placed 14 days in advance of the event.

Payment

CPTC employees with program accounts must fill out a *light refreshment/authorization request* signed by an authorized delegate. One copy is to be given to the culinary arts department and another to the job account specialist (Pam Mattingley). Funds will be transferred after the event.

If you are not a CPTC employee with an account you will be asked to sign a *catering contract* with the culinary arts department. A deposit of 50% of the bill will be required 10 days before the event. Payment of the final balance is due the day of the event.

Taxes

All catering charges for food, supplies and services are subject to an 9.4% sales tax.

Cancellations

Events or menu items may be cancelled anytime 7 days prior to the event.

Events or menu items cancelled less than 7 days before the event will result in a \$50 cancellation fee or 30% charge of the total price of all items ordered, whichever is greater.

Orders cancelled within 48 hours of the event may result in a 100% charge for all items ordered.

Upgrades

Changes and upgrades can be made up to 7 days prior to the event. If less than 7 days the requested changes will be at the discretion of the culinary arts department and appropriate fees will be applied.

Attendants / chef labor

Larger events and non school hour events may require the addition of added staff. If required the catering supervisor will let you know during the ordering process. Attendants and chefs are billed at \$35 per person, per hour.

Room Reservations

Campus room rental cost information and reservations can be made directly with conferences services at (253) 589-5510.

When reserving a room please allow ample time for catering to set up and clean up before and after your reservation time.

Disposables

We can provide upscale disposable plates, plasticware and cups for an additional cost. Please contact our catering supervisor for prices.

Alcohol

Any alcohol served during the event is subject to CPTC policies and procedures. The culinary arts department is not responsible for purchasing of alcohol or permits required by Washington State.



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