

Our Favorite Flavours of Spring

CATERING SPECIALS



SPRING 2011



Warner Pacific College Catering
(503) 517 1029



HORS D'OEUVRES



Cannellini Bruschetta with Ricotta Salata & Rosemary Crisp

Light and elegant lemony cannellini beans on fresh rosemary crisps with delicate shaved ricotta salata.
\$2.69 per guest (3 pieces per guest)

Black Currant & Brie Crostini

French baguette toasts topped with creamy Brie, black currant jam and chervil.
\$1.69 per guest (3 pieces per guest)

Mini Curried Chicken & Golden Raisin Tartlet

Savory chicken curry with raisins & apricots in a pineapple cream sauce, spooned into crispy phyllo cups.
\$2.29 per guest (3 pieces per guest)



SALAD

Asparagus, Beet, Goat Cheese, Grapefruit Salad

A refreshing mix of Flavours: steamed asparagus and roasted beets with creamy goat cheese and cool grapefruit wedges.
\$3.09 per guest

Spinach Salad with Orange and Strawberry

Baby spinach tossed with oranges, strawberries, and sweet candied pecans, drizzled in our house poppy seed vinaigrette.
\$2.39 per guest

Your Campus Catering Team is proud to offer these special catering menus during the Spring of 2011. To place an order or speak with the catering department please call or email:

Warner Pacific College Catering
(503) 517 1029
sdxcampusservices.com/warnerpacific/catering.html



ENTRÉES

All entrées are served with a house salad and dressing, rolls, butter, iced tea, iced water and coffee.

Beef Tenderloin Bourguignon

Our most succulent tenderloin steaks prepared in the classic French style, topped with baby carrots and pearl onions.

\$28.89 per guest



Moroccan Lemon Chicken with Mango Chutney

Tender breast of chicken braised with lemon and traditional spices, couscous and minted carrots served with sweet mango chutney.

\$17.79 per guest

Sweet Potato, Apple & Almond Crusted Tofu with Rice

Exotic, aromatic almond-crusted tofu tossed with lightly cooked apples & sweet potatoes cut small to maintain crispness.

\$11.79 per guest

DESSERT

Chocolate Bread Pudding

Impossibly decadent chocolate bread pudding with walnuts, topped with rich & delicious caramel sauce.

\$4.29 per guest

Chocolate Dipped Strawberry Coffee

A fun version of everyone's most loved drink: French roast coffee with dark chocolate sauce and sweet strawberry syrup.

\$3.29 per guest



As we begin the transition between winter and summer, our talented catering culinarians have taken advantage of the bountifully vibrant and colorful flavors of spring by creating delightfully new dishes featuring the season's best fruits and vegetables. These delicious flavors of the season are at their peak making these dishes available for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.

BOX LUNCHES

Venetian Chicken Exec Box Lunch

Sun-Dried tomato roasted chicken breast tossed with angel hair pasta, garlic, capers, parsley, and extra virgin olive oil, roasted asparagus, whole wheat roll and a biscotti cookie.

\$17.39 per guest



Southwest BBQ Pork Hero Box Lunch

Sliced BBQ pork roast piled on a fresh ciabatta roll with pepper jack cheese, caramelized onions, and molasses BBQ sauce, jicama and chayote matchstick slaw with a zippy apple cider vinegar & cilantro dressing, BBQ potato chips and chocolate chunk cookie.

\$13.99 per guest

TABLED STATION

Boos Block Cheese Board

A sumptuous offering of fresh cheeses from Dill Havarti to Gruyère, to sweet Brie and festively garnished with mixed nuts.

\$4.79 per guest



Spring Catering Specials and Prices are available through May 2011.

Prices are good through May 2011.

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