

**South Seattle Community College
Culinary Arts Program
Catering Menu**

Catering services are offered to provide an instructional exercise for our students. These special services act as a learning opportunity and duplicate an industry-line atmosphere.

On-campus function and cater-out orders are available Monday through Friday, depending on student instructional needs and as time and space will permit. There are various "break periods" throughout the year where catering services are not available. We are prohibited from performing off-premise catering activities, and there is some restriction as to the use of on-campus facilities.

For specific information regarding services, contact:

Stephen Sparks CEC,CCE

206.768.6715

206.768.6728 (fax)

Email ssparks@sccd.ctc.edu

Between the hours of 9:00 and 1:30 pm Monday through Friday.



Chilled Buffet and Hors d' Oeuvres

All items are packaged for convenient pick-up. Disposable trays or boxes are used, depending on the items selected.

The products are perishable and require refrigeration. Maximum non-refrigeration time should be less than 1 ½ hours for the best safety and enjoyment.

Most items will benefit by protecting the moisture content of the product. If transferring item to an alternate serving tray, lay dampened paper toweling over the tray, followed by a loose covering of plastic wrap and refrigerate. Uncover at service time.

*** Some products will require finishing which can be accomplished easily. These items will be marked with double asterisk. Written instructions for completion will accompany these items.*

Buffet Service – Platters

Meat and Cheese Platter – 10-person minimum

Quoted at 2.5 ounces per portion

Standard – Ham, turkey, cheddar and Swiss \$3.95 per person
Deluxe – Also includes tomatoes, lettuce \$4.75 per person
onions and pickles.

Fresh Vegetable Platter with Ranch Dip – 10 person minimum

Quoted at 3 ounces per portion

Carrots, celery, cauliflower, broccoli, sweet \$3.95 per person
peppers, cucumbers and tomatoes.

Grilled Marinated Vegetable Platter – 10 person minimum

Quoted at 3 ounces per portion

Sweet peppers, eggplant, tomatoes, onions, \$4.50 per person
mushrooms and zucchini, marinated in our
special dressing of Mediterranean herbs,
olive oil and red wine vinegar

Fresh Seasonal Fruit Platter - 10 person minimum

Quoted at 3 ounces per portion

May include melons, berries, grapes, \$5.95 per person
pineapple or other fruits in season.
Served with yogurt sauce.

Cheese Platter – 10 person minimum

Quoted at 2.5 ounces per portion

Standard – Swiss, cheddar and havarti \$6.25 per person
Deluxe varieties available.

Chilled Meats

Quoted at 2 ounces per portion

Deli Ham or Turkey Platter – 10 person minimum Served with seasoned mayonnaise	\$3.75 per person
Roasted Breast of Turkey Platter -10 person minimum Served with cranberry chutney	\$4.25 per person
Smoked Breast of Turkey Platter - 10 person minimum Served with cranberry chutney	\$4.50 per person
Pastrami Platter – 10 person minimum Served with Horseradish sauce	\$4.25 per person
Corned Beef Platter – 10 person minimum Served with Horseradish sauce	\$4.25 per person
Roast Beef Platter – 10 person minimum Served with Horseradish sauce	\$4.50 per person
Sandwich Rolls Assorted rolls are available from our pastry shop with advanced notice.	

Fresh Salads

Available with minimal notice.
Average serving is 3 ounces per person

Potato Salad Mildly flavored mayonnaise and mustard dressing	\$3.95 per pound
Fruit Salad in Natural Juices Diced fruit may include apples, grapes, melons, pineapple or other fruits in season.	\$6.25 per pound
Pasta Salad Tri-colored pasta with salami, tomatoes and black olives in a pesto-vinaigrette dressing.	\$5.95 per pound
Vegetable Salad Assorted blanched vegetable my include carrots, broccoli, cauliflower, celery an other vegetables in season. SSCC's house vinaigrette dressing sent separately.	\$6.95 per pound
Asian Chicken Noodle Salad Noodles, assort Asian greens, broccoli and diced chicken in a soy dressing.	\$9.25 per pound
Macaroni Salad A vegetarian favorite	\$4.75 per pound

Turkey Waldorf Salad

Crisp apples, diced turkey, walnut and grapes in a mayonnaise based dressing. \$7.95 per pound

Shrimp, Celery and Grapefruit Salad

In a light sour cream dressing \$13.25 per pound

Other salad varieties may be available upon request

Casual Hors d' Oeuvres

Canapés – 4 dozen minimum – boxed

Standard – assorted cheese, vegetable and meat. \$15.00 dozen

Deluxe – assorted seafood, premium meats and cheeses. \$22.00 dozen

Amuse Bouche De Légumes (vegetable canapés) - boxed

A variety of small bite-sized canapés presented in vegetable bases.

Standard – assorted cheese, vegetable and meat. \$13.00 dozen

Deluxe – assorted seafood, premium meats and cheeses. \$16.00 dozen

Ribbon Sandwiches – 4 dozen minimum – trayed \$7.50 dozen

Multiple layered bite size sandwiches filled with various meat and cheese spreads

Stuffed Egg Halves – 4 dozen minimum – trayed

Deviled \$5.25 dozen
Shrimp Garnished \$6.25 dozen
Caviar Garnished \$7.00 dozen

Crustini – 4 dozen minimum – boxed \$6.96 dozen

Lightly toasted round of French bread with Bleu cheese, Gruyere cheese or Italian style toppings .

Tortelline Skewers – 4 dozen minimum – trayed \$7.75 per dozen
Tender pasta filled with meat and cheese

** Herb vinaigrette and parmesan cheese sent for service

Wine Salami Coronets – 4 dozen minimum – trayed \$10.00 dozen

Wine Salami rolled to resemble a coronet filled with seasoned cream cheese and attractively garnished.

Stuffed Mushroom Caps, Cucumber Cups or Cherry Tomatoes

4 dozen minimum per variety – trayed

Herb-Cheese	\$8.75 dozen
Curried Chicken	\$9.75 dozen
Smoked Salmon Mousse	\$9.95 dozen
Shrimp Meat Salad	\$12.00 dozen

Carolines **

Filled Choux Pastry – 4 dozen minimum per variety – trayed

Herb-Cheese	\$8.25 dozen
Curried Chicken	\$9.50 dozen
Smoked Salmon Mousse	\$9.50 dozen
Shrimp Meat Salad	\$12.00 dozen

** Prepared for same day service.

Spiced Cocktail Prawns

Small – 4 dozen minimum (26/30 count)	\$23.75 per dozen
Large – 4 dozen minimum (16/20)	\$32.75 per dozen

* cocktail sauce served separately

Whole Decorated Poached Salmon – serves 25 Market Price
Please request quote on this item.

Smoked Boneless Pork Loin – 10 person minimum \$4.25 per person
Served with apple/walnut chutney

Rissoles – 4 dozen minimum \$8.00 dozen
Bite size turnovers with savory fillings
Curried Chicken
Beef with onion
Cheese

Hot Wings – 4 dozen minimum \$7.50 dozen
Chicken Drumettes
Hot Pepper
Sweet and sour
Buffalo style with bleu cheese and celery

Garde Manger Items

Garde Manger items will require a four day advance notice to insure the highest quality product. Items come pre-sliced and on disposable trays.

Pâté en Croute * – forcemeat baked in flaky crust – 20-25 portions each
3 pound average

Chicken with garnish	\$20.00
Pork with garnish	\$22.00
Beef with garnish	\$28.00

Chicken Galantine * 20-25 portions each
2 pound average
Whole boned chicken fill with mousseline forcemeat and poached. \$14.00

Pâté Campagne * – Country style pâté 20-25 portions each
3 pound average
Chicken with garnish \$14.00
Pork with garnish \$15.00

Roulade of Salmon 15-18 portions each
1 ½ pound average
Salmon filet rolled with mousseline forcemeat, herbed shrimp and scallops internal garnish.
Prepared poached or hot smoked \$20.00

Ballotine of Duck * 12-15 portions each
2 pound average
Whole duck boned filled with mousseline forcemeat, dried apricots, dried cherries, whole hazelnuts and herbs.
Prepared roasted or hot smoked \$18.00
* accompanied with Cumberland Sauce.

Gravlox Platter - 2 ounce portion 2 dozen minimum
Fresh salmon cured with salt, sugar, brandy and dill.
Served with lemon slices. Minimum one week notice. \$3.95 per person
Cold smoked variety available upon request.

SSCC's Sausages – 4 pound minimum \$4.95 lb.
Prepared in our Garde Manger Kitchen
Italian Pork
Chicken with apple and leek
* other varieties available upon request

Box Lunches

A perfect lunch for meetings for picnics.
High quality disposable tableware and napkins included

Beverage service provide at extra charge,

Please call for details on all box lunches