



# rainy day specials

BON APPÉTIT CATERING  
AT FRED HUTCHINSON CANCER  
RESEARCH CENTER  
SEATTLE CANCER CARE ALLIANCE

## starters

**Beef Medallions with Shaved Brussels Sprouts**  
on cocktail rye with shaved Brussels sprout salad and Brie  
*\$29/dozen – 2 dozen minimum*

**Cajun Shrimp Crostini**  
with mashed yams, crispy plantain, and okra  
*\$24/dozen – 2 dozen minimum*

**Pumpkin Bisque**  
creamy pumpkin bisque garnished with apple cider  
whipped cream  
*\$40 – serves 10*

## salads (boxed lunch)

**Roasted Chicken & Red Beets Salad**  
with cucumber, yellow peppers, bitter greens, crumbled  
chevre, and apple cinnamon vinaigrette  
*\$13*

**Roasted Carrot, Turnip & Kale Salad**  
with dried cranberries, toasted hazelnuts, fresh mozzarella,  
and pomegranate-balsamic vinaigrette  
*\$12*

## sandwiches (boxed lunch)

**Turkey Sandwich with Apple & Sage Aioli**  
house roasted turkey breast, creamy Havarti, cranberry  
chutney, and lettuce on Essential bakery bread  
*\$13*

**Herb Roasted Eggplant with Roasted Delicata  
Squash Mayonnaise**  
with fresh tomato, arugula, caramelized onions, and Havarti  
on baguette  
*\$11*

## seasonal pizza

**Butternut Squash, Fennel & Prosciutto**  
with brie, spinach & parmesan pesto, and white wine sauce  
on Shepherd's grain crust  
*\$22*

## entrées (minimum of 10 guests per order)

*(includes Mixed Greens Salad, Assorted Cookies & Bars, and  
Beverage Service)*

**Maple & Sage Glazed Pork Tenderloin**  
with caramelized apple polenta and seasonal vegetables  
*\$19*

**Cucina Fresca Gnocchi**  
with roasted seasonal mushrooms and rosemary  
Sambuca cream sauce  
*\$17*

**Pumpkin & Dungeness Crab Risotto**  
with pumpkin stock, roasted garlic cream, and grana  
*\$21*

## sweets

**Cardamom Wine Poached Pears**  
topped with green tea Chantilly cream  
*\$5*

**Carrot Cake Bread Pudding Cupcake**  
served with warm lemon sauce on the side  
*\$4*