



seasonal menu: summer 2013

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

appetizers

Japanese beef rolls with asparagus, enoki & scallion
bite size rolls with aji mirin rice wine & japanese soy sauce
\$21 per dozen

summer vegetable & gruyere mini quiche
with pea puree crème fraîche
\$19 per dozen

chicken, zucchini & mascarpone pizzette
white wine sauce, shepherd's grain crust
\$18 per dozen

white bean & sherried Spanish chorizo crostini
with fresh herbs
\$17 per dozen

buffets

summer picnic basket
roasted vegetable orzo salad
caramelized peach & spinach salad with heirloom tomato,
goat cheese, toasted almonds & cherry vinaigrette
chicken Caprese sandwiches with balsamic drizzle on
artisan bread
seasonal squash & snap pea pesto wraps with sweet corn,
caramelized onion & tomatillos
**includes sweet treats dessert tray & assorted sparkling waters*
\$17.00 per guest

backyard barbecue
chicken thigh sliders on macrina bakery brioche bun
house made nectarine bbq sauce
garlic oven fries
roasted summer corn salad with grape tomato, red onion,
black beans and lime vinaigrette
rosemary lemonade
**includes sweet treats dessert tray*
\$19.00 per guest (10 guest minimum)

country barbecue
dry rubbed beef brisket with kentucky bourbon bbq sauce
creamy coleslaw
baby rainbow potato salad with bacon
seasonal berry & greens salad with gorgonzola, walnuts
& raspberry vinaigrette
rosemary lemonade
**Includes essential bakery rolls & butter and sweet treats
dessert tray*
\$25.00 per guest (25 guest minimum)

pizza

asparagus, baby leek & honeybunch grape tomato
sheep's milk feta, shepherd's grain crust
\$19.00 per pizza

snacks

summer carnival snacks
gourmet popcorn bar including caramel, kettle & sea salt popcorn
house made pretzel bites with a trio of dipping mustards
canned sodas & bottled water
\$9.00 per guest (10 guest minimum)

sweet & spicy fiesta
assorted taqueria taco pinwheels
southwest fruit salad with lime & chile dressing
glass bottle mexican coke, fanta orange & sprite
\$10.00 per guest

desserts

old fashioned float bar
boylan root beer & orange soda, vanilla ice cream, whipped
cream, maraschino cherries
\$4.50/guest (10 guest minimum)

smore's station
a classic campfire treat! Hersheys chocolate bars, graham crackers
and jet puffed marshmallows served with roasting sticks and a
flame for guests to enjoy
\$6 per guest (10 guest minimum)

local strawberry shortcake
schwartz brothers sweet biscuits & macerated strawberries
topped with rich whipped cream
\$7 per guest (10 guest minimum)

beverages

rosemary lemonade
\$50.00 for 25 Servings

Featured Agua Fresca:
coconut & lime
\$50.00 for 45 Servings

mixed melon smoothie
season's best melons, fresh berries & low-fat yogurt
\$60.00 for 25 servings