

**CATERING**

**FRED HUTCHINSON  
CANCER RESEARCH CENTER**

**2023-2024**



## Our Philosophy

At Bon Appétit, we specialize in catering made-from-scratch menus featuring our regional, seasonal, and local artisan-produced products. Our goal is to work with you to develop the perfect menu and offer an experience tailored to your specific needs.

We offer a full range of event coordination services including evening receptions, dinners, equipment rentals and staffing to support your event or meeting.

Please contact us to assist with menu planning and other event details at [catering@fredhutch.org](mailto:catering@fredhutch.org) or 206-667-3306.

- Office hours Monday – Friday 7:30 a.m.-4:00 p.m.

## Fred Hutch Catering service includes

- Delivery, set up, and clean-up of your catering supplies
- Compostable plates, utensils, service ware, and buffet linens

## How to get started

- Have your EMS reservation number
- Place all standard orders at least 5 business days in advance to ensure menu availability and the best possible experience (Wednesday the week prior by 12:00 p.m.).
- Less notice may limit menu and delivery options
- Please, if possible, allow ½ hour before and after your meeting to allow for catering set up and clean up
- Arrangements regarding table configuration, and room setup needs at FHCRC should be directed to Meeting and Events Services at 206-667-5100

## Minimums

- Buffets require a minimum order of 12 guests
- Box lunches require a minimum order of 6 guests
- The minimum order for delivery is \$75.00

## Changing an order and cancellation policy

- Events that are requested or changed with less than 2 business days' notice will incur a \$25 late order/change fee, or a 20% additional charge, whichever is greater.
- Menu options may be limited
- Cancellations: You must contact the catering department to cancel any orders within 2 business days of your event. Some items/specialty items may not be refunded when canceled within 2 business days. Any orders canceled after 2 business days will be charged full price.
- The number of guests attending and/or food and beverage quantities must be confirmed with the Catering Department by 12:00 p.m. by Wednesday the week before the function. This number will be considered a guarantee, not subject to reduction, and charges will be assessed accordingly. If no guarantee is received, the original number expected will be used as the guaranteed number of guests and food and beverage quantities and will be charged accordingly.

## Fees and Service Charges

- Service items (platters, coffee pots, decor etc.) that are missing from the scheduled catering pick up will be subject to additional charges per missing item.
- If for any reason your meeting location changes during or after the event concludes, if catering is removed from the room and relocated a \$50 fee will be incurred for pick-up, transport, and re-set in a new location.
- Customized food tastings are also available at an additional cost. Please contact the Catering Department to begin the planning process.
- Our menu pricing does not include sales tax. All orders will be subject to Washington State Sales Tax.
- Any events prior to opening or set up after hours will be subject to a \$25 fee
- The number of staff required is at the discretion of the catering department
  - Wait Staff | \$40, hour based on 4 hour minimum
  - Bartender | \$40, hour based on 4 hour minimum
  - Chef | \$50, hour based on 4 hour minimum

## Payment methods include

- FHCRC/SCCA Budget Number
- PO Number/Project Number
- MasterCard, Visa, and American Express
- Checks made payable to Bon Appétit are also accepted but require a credit card or budget number on file to guarantee payment.
- Payment arrangements must be confirmed prior to the event if payment has not been arranged event will not be confirmed.
- Prices are subject to change based on the seasonality of items

# BREAKFAST

*Buffets are priced per person. 12 person minimum*

## **The Hutch Continental | \$15.00**

Seasonal fruit platter, assorted pastries  
Served with coffee & hot water (decaf on request)

## **East Coast Continental | \$15.50**

Seasonal fruit platter  
Assorted bagels, butter, jam, and cream cheese  
Served with coffee & hot water (decaf on request)  
Add smoked salmon, capers, cucumbers, tomato, and red onion | \$5.95 per person

## **Yogurt Parfait Bar | \$15.50**

Seasonal fruit salad  
Plain yogurt and vanilla yogurt  
Granola, honey  
Served with coffee & hot water (decaf on request)

## **Euro Bar | \$18.00**

Seasonal fruit platter  
Wilcox Farms hard-cooked eggs  
Cheese & vegetable platter  
Assorted cured meats  
Croissants, butter, and jam

## **Breakfast Burritos | \$16.75**

Wilcox Farms egg, bacon, cheddar cheese  
or  
Wilcox Farms egg, chorizo tofu, black beans, jack cheese  
Served with seasonal fruit salad, sour cream, salsa, coffee & hot water (decaf on request)

## **Breakfast Sandwiches | \$16.50**

Wilcox Farms egg, bacon, cheddar cheese, English muffin  
or  
Wilcox Farms egg, Field Roast sausage, cheddar cheese, English muffin  
Served with seasonal fruit salad, coffee & hot water (decaf on request)

## **Individual Breakfast Quiches | \$9.00**

Select Two:

- Bacon, caramelized onions, Beecher's cheddar cheese
  - Chicken apple sausage, spinach, parmesan cheese
  - Mushroom, spinach, Beecher's cheddar cheese
- Served with seasonal fruit salad, coffee & hot water (decaf on request)



# BREAKFAST

## Farmhouse | \$18.00

Scrambled Wilcox Farms eggs

Roasted baby potatoes

Choice of

- Pork sausage links
- Chicken apple sausage links
- Bacon

Served with seasonal fruit platter, coffee & hot water (decaf on request)

## Breakfast a la Carte:

Assorted danish	\$37.00/dozen
Assorted muffins	\$37.00/dozen
Assorted scones	\$37.00/dozen
Assorted donuts	\$24.00/dozen
Breakfast breads	\$18.00 per loaf (8 slices)
• Banana nut	
• Carrot zucchini	
• Cranberry orange	
• Lemon	
Assorted bagels & cream cheese	\$3.50 per person
• Add smoked salmon	\$4.20 per person
• Add sliced cucumber, tomato, and red onion	\$1.75 per person
• Add hummus	\$1.00 per person
Individually wrapped hard-cooked egg	\$1.50 each
Individually cheddar cheese square	\$1.00 each
Whole fruit	\$1.90 each
Fresh fruit cups	\$4.50 each (minimum order 6)
Yogurt & granola	\$4.50 each (minimum order 6)
Parfait cup	\$5.50 (minimum order 6)
Assorted yogurt cups	\$3.00 each (minimum order 6)
Ellenos yogurt cups	\$5.50 each (minimum order 6)
Bacon/pork or chicken sausage (2 pieces per)	\$2.00 each
Roasted baby potatoes	\$2.00 per person (minimum order 12)
Pico de gallo	\$1.50 per person
Individual quiche	\$6.50 each (minimum order 6)
• Bacon, caramelized onions, Beecher's cheddar cheese	
• Chicken apple sausage, spinach, parmesan cheese	
• Mushroom, spinach, Beecher's cheddar cheese	

# LUNCH

*Buffets are priced per person. 12 person minimum*

## **Salad Buffet | \$17.25**

Served with fruit salad, rolls, and butter

Choice of 2 Salad Options:

- **Classic Caesar** | romaine, cherry tomatoes, house-made croutons, parmesan crisps, house-made Caesar dressing
- **Thai Chop** | shredded cabbage, carrots, red pepper, mandarin oranges, edamame, peanuts, cilantro, sesame-ginger vinaigrette
- **Roasted Beet** | root vegetable & goat cheese salad, spinach, roasted shallot-tarragon vinaigrette
- **Chop Chop** | mixed greens, marinated garbanzo beans, salami, green peppers, mozzarella cheese, red-wine vinaigrette
- **Cobb** | romaine, blue cheese crumbles, hardboiled egg, cherry tomatoes, red onion, crispy bacon, blue cheese dressing
- **Greek Pasta Salad** | bowtie noodles, country olives, feta, pickled red onion, arugula & kale mix, champagne vinaigrette

*Additional salad choice | \$8.00 per person*

## **Protein Add-ons | 4oz. each**

- Roasted chicken breast | \$3.95
- Seared and sliced grilled beef | \$5.95
- Grilled salmon filet | \$5.95
- Crispy bacon | \$2.95
- Roasted herb marinated tofu | \$3.50

## **Classic Sandwich Buffet | \$17.00**

Served with Sweet Treat

Choice of 3 sandwich selections:

- Turkey & havarti
- Roast beef and cheddar
- Ham & swiss
- Tuna salad
- Chicken caesar wrap
- Roasted veggie wrap

*Choice of 2 side selections:*

- Assorted kettle chips
- Fruit salad
- Broccoli slaw
- Seasonal green salad with balsamic dressing

## LUNCH

### Classic “DIY” Deli | \$18.75

Turkey, roast beef, and ham

Assorted sliced cheese

Roasted vegetables

Sliced bread and ciabatta rolls

Assorted condiments and hummus

Served with a mixed green salad with balsamic dressing and Sweet Treat

### Signature Sandwich Buffet | \$18.50

Served with Sweet Treat

Choice of 3 sandwich selections:

- **Curried chicken wrap** | curried slaw, edamame, red peppers, green onion, cilantro, garlic tortilla
- **The grinder** | salami, hot coppa, prosciutto, mama lils, provolone cheese, preserved lemon aioli, toasted baguette
- **Thai-style pork belly or chicken banh mi** | pickled daikon & carrot, cucumber, sliced jalapeño, siracha aioli, cilantro, baguette
- **Thai-style roasted butternut squash banh mi** | pickled daikon & carrot, cucumber, sliced jalapeño, siracha aioli, cilantro, baguette
- **Roast beef gorgonzola** | caramelized onions, horseradish aioli, mixed greens, on sourdough

*Choice of 2 side selections:*

- Assorted kettle chips
- Fruit salad
- Broccoli slaw
- Seasonal green salad

BOX IT UP!

For boxed lunch options, please access our boxed lunch form

# HOT BUFFET

*Buffets are priced per person. 12 person minimum*

## **A Taste of the Northwest Buffet | \$21.00**

Roasted chicken or salmon with herb pistou  
Roasted baby potatoes  
Roasted vegetables of the season  
Green salad with balsamic dressing  
Served with rolls, butter, and Sweet Treat

## **Taqueria Buffet | \$19.00**

Chicken tinga & tofu chorizo both with roasted peppers and onions  
Choice of: Tex-Mex rice or cilantro-lime rice  
Ranch beans  
Flour tortillas (corn tortillas on request)  
Salsa, shredded cheddar, lime crema, jalapenos, cilantro, limes, cabbage  
Served with Sweet Treat  
*Add avocado crema | \$1.50 per person*  
*Add pico de gallo | \$1.50 per person*

## **Classic Barbecue | \$19.00**

Barbecue pulled chicken  
Smoky tofu with corn & black beans  
Served with sliced red onion, shredded cabbage & sliced tomato  
House-made potato salad  
Served with rolls, butter, and Sweet Treat

## **That's Amore Buffet | \$20.00**

Pasta tossed in either house-made marinara or alfredo sauce  
Choice of Italian sausage, grilled chicken breast, field roast Italian sausage  
Seasonal roasted vegetables  
Caesar salad  
Rolls and butter  
Served with Parmesan cheese, red pepper flakes, and Sweet Treat

## **Le Mediterranean Buffet | \$21.00 per person**

Choice of Herb-marinated chicken breast or roast beef  
Saffron rice  
Seasonal roasted vegetables  
Cucumber-mint tzatziki, flatbread, house-made hummus, Mediterranean chop salad (romaine, chickpeas, red onion, tomatoes, cucumber, kalamata olives with lemon dijon vinaigrette)  
Served with Sweet Treat

## PLATTERS AND NOSHES

### **The Cheeseboard** | assorted cheeses with sliced baguette

- Small (serves 8-12) | \$80.00
- Medium (serves 15-25) | \$95.00
- Large (serves 30-40) | \$165.00
- Grande (serves 50-60) | \$255.00

### **Artisan Cheeseboard** | local & artisan cheese with sliced baguette

- Small (serves 8-12) | \$90.00
- Medium (serves 15-25) | \$145.00
- Large (serves 30-40) | \$235.00
- Grande (serves 50-60) | \$360.00

### **Meats and Cheeses** | artisan cheeses and cured charcuterie meats with sliced baguette

- Small (serves 8-12) | \$90.00
- Medium (serves 15-25) | \$145.00
- Large (serves 30-40) | \$235.00
- Grande (serves 50-60) | \$360.00

### **Mediterranean Board** | cured meats, assorted local & artisan cheeses, marinated olives & onions, cucumber, grape tomatoes, artichoke hearts, tabbouleh, tzatziki, hummus, served with pita and sliced baguette

- Small (serves 8-12) | \$105.00
- Medium (serves 15-25) | \$180.00
- Large (serves 30-40) | \$255.00
- Grande (serves 50-60) | \$375.00

### **Seasonal Fruit Platter**

- Small (serves 8-12) | \$45.00
- Medium (serves 15-25) | \$95.00
- Large (serves 30-40) | \$165.00
- Grande (serves 50-60) | \$250.00

### **Crunchy Fresh or Herb-Roasted Vegetable Crudité** | ranch dressing & hummus

- Small (serves 8-12) | \$50.00
- Medium (serves 15-25) | \$100.00
- Large (serves 30-40) | \$175.00
- Grande (serves 50-60) | \$265.00

## APPETIZERS

*Minimum order of 2 dozen per item*

### **Crostini | \$25.00 per dozen**

- Pistachio goat cheese & fig drizzled with balsamic glaze
- Tomato, basil bruschetta
- Brie & walnut spread, prosciutto, topped with pear & cherry compote, drizzled with honey
- Green olive tapenade

### **Herb Polenta Cakes**

- Crispy brussels sprouts, ricotta & cranberry chutney | \$25.00 per dozen
- Herbed prawn & parmesan crisp | \$36.00 per dozen
- Bacon jam & gorgonzola cheese | \$36.00 per dozen
- Braised short rib | \$36.00 per dozen

### **Phyllo Cups | \$25.00 per dozen**

- Cranberry baked brie | candied pecan, rosemary honey
- Spinach & artichoke | parmesan crisp, pancetta
- Hoisin mushroom | chili garlic honey
- Feta and olive

### **Satay Skewers | \$35.00 per dozen**

- Thai coconut chicken thigh with peanut sauce
- Thai coconut tofu with peanut sauce
- Teriyaki glazed chicken yakitori
- Teriyaki glazed caramelized tofu & mushroom
- Marinated chicken thigh with chimichurri
- Vegetable medley with chimichurri
- Tandoori marinated chicken with cilantro-mint chutney
- Tandoori marinated beef with cilantro-mint chutney
- Rosemary sage chicken with red wine vinegar, and dijon mustard
- Filipino chicken adobo
- Herb roasted potato skewer | \$25.00 per dozen

**Pancetta Stuffed Button Mushrooms | \$28.00/dozen | balsamic glaze**

**Tofu Canapes | \$28.00 per dozen | spiced organic tofu, ginger pickled onion, chickpea spread, cilantro chimichurri**

**Puff Pastry Squares | \$28.00 per dozen | sheep's milk feta and spinach**

**Smoked Salmon Baby Potato | \$28.00 per dozen | rosemary-chive cream**

**Mushroom & Truffle Risotto Cakes | \$32.00 per dozen | chimichurri**

**Poke Wonton Cups | \$40.00 per dozen | scallion & cilantro salad**



## SNACKS & DIPS

House-made guacamole & salsa tortilla chips	\$6.50 per person
Pita chips & carrots, tabbouleh, baba ghanouj, hummus	\$6.50 per person
Salted pretzel bites yellow mustard & spicy mustard	\$5.50 per person
• Add Polish sausage	\$3.50 per person
Afternoon 'snack attack' array of packaged sweet and savory	\$7.00 per person
Fiesta or Chex snack mix	\$2.75 per person
House-roasted herb & sea salt mixed nuts	\$4.50 per person
Assorted chips	\$3.75 each
Seasonal whole fruit	\$1.90 each

### Hot Dips | 12 person minimum

Spinach & artichoke dip sliced baguette	\$5.50 per person
Buffalo chicken dip sliced baguette	\$6.50 per person
"The" Dip sliced baguette	\$5.50 per person

## SWEETS

Small chocolate chip cookies	\$1.50 each
Large cookies	\$3.00 each
Chocolate brownies	\$3.00 each
Lemon bars	\$3.00 each
Rice crispy treats	\$3.25 each
Cupcakes	market price

# BEVERAGES

## Water service

Iced water service small pitcher (serves 7-10) | \$5.00 each

Large dispenser (serves 25-30) | \$15.00 each

Seasonal Spa Water (serves 15-25) | \$20.00 each

- Lemon
- Cucumber
- Orange

## Individual Beverages

Bottled water | \$2.50 each

Sparkling water | \$2.50 each

Assorted sodas & Bubbly | \$2.75 each

Bubbly Water | \$2.75 each

Assorted bottled juices | \$3.00 each

## Bulk Beverages

**Coffee service** | assorted tea bags, regular pc creamers, french vanilla pc creamers, honey, and sugar

Small pot of coffee & hot water for tea, decaf on request (Serves 10) | \$30.00

Medium pot of coffee & hot water for tea, decaf on request (Serves 30) | \$90.00

Large pot of coffee & hot water for tea, decaf on request (Serves 60) | \$180.00

Additional milk choice | \$5.00 per carafe

- Whole, 2%
- Nonfat
- Soy Milk
- Oat Milk

All-day coffee service (up to 8 hours/ 3 refreshes) | \$6.00 per person

Hot chocolate, marshmallows, whipped cream, and chocolate shavings | \$4.25 per person

Hot apple cider, cinnamon sticks and whipped cream | \$3.25 per person

Orange juice, tomato juice, grapefruit juice, lemonade, fresh brewed iced tea

Carafe (serves 6-8) | \$16.00 each

Large dispenser (serves 25-30) | \$50.00 each

Joe-To-Go Box (pick up only, serves 12) | \$24.00 each

## ALCOHOL BAR & SERVICE

Bringing your own beer or wine? Here's what you need to know....

Self-serve station | guests serve themselves beverages.

- Includes Bon Appétit bartender for set up and breakdown.
- Volunteer bartenders are not permitted at catered events.
- Unopened beer & wine must be picked up the next day or a date must be arranged with the catering manager.

Beverage setup | includes disposable cups, bottle opener, beverage, and chilling ice

If staff is unable to collect the bottle opener at the end of the event, an additional charge of \$12 will be charged back.

1-25 beverages | \$45

20-50 beverages | \$50

50-100 beverages | \$75

100+ beverages | \$125

### Permit

A temporary banquet permit is required for any event that serves alcohol and must be posted near the bar to comply with Washington State Liquor Control Board regulations. All banquet permits for Bon Appétit hosted bars must list Bon Appétit in writing as the event caterer. Bon Appétit staff members are prohibited by state law from serving alcoholic beverages at events without posted temporary permits.