



Fred Hutch  
Cancer Center

# Catering

## 2026



# WELCOME TO BON APPÉTIT CATERING

## 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 develop the perfect menu and offer an ideal experience tailored to complement each unique event. 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. Our office hours are Monday through Friday, 7:30 a.m. – 4:00 p.m.

## CATERING SERVICES

Our catering service includes delivery, setup, clean-up of catering supplies, compostable plates, utensils, napkins, and 85" black square buffet table linen(s).

## GETTING STARTED

To place your order, please email our catering team ([catering@fredhutch.org](mailto:catering@fredhutch.org)). Provide EMS room reservation number given by the Events Services team when the room is booked. Alternatively, providing event date, reservation start time, building, and room number will suffice to pull up reservation. Place orders early based on maximum guest count to lock in delivery/pick up windows. Please have orders fully finalized before the Wednesday morning the week prior to the event date to ensure accommodation and menu availability. Less notice may limit accommodation, menu, and delivery options.

Catering requires a half hour delivery window for all orders, please book the room one half hour prior to the event start time to ensure set up is complete. Allowing 15 minutes for pick up before the end of the room reservation is appreciated. For catering on weekends, please submit inquiry one month in advance to ensure accommodation.

Arrangements regarding table configuration and room setup needs should be directed to Events Services team at (206) 667-5100 or [eventservices@fredhutch.org](mailto:eventservices@fredhutch.org). Please note catering attendants are not permitted to facilitate the moving of any furniture for safety and liability.

## MINIMUMS

Buffets require a minimum order of 12 guests. Box lunches require a minimum order for 6 guests for delivery. Orders for less than 6 boxed lunches can be arranged for pickup from Double Helix Espresso Bar. The minimum order for delivery is \$90.00.

# THE FINE LINE

## ORDER CHANGES AND CANCELLATION POLICY

*Changes* | Events requested or changed with less than 2 business days' notice, if approved, will incur a \$30 late order/change fee, or a 20% additional charge, whichever is greater.

*Cancellations* | Cancel any orders within 2 business days of your event to avoid any charges. 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 before 12:00 p.m. the Wednesday the week prior to the event date.

## FEES AND SERVICE CHARGES

Service items (platters, coffee pots, decor, etc.) missing from the scheduled catering pick up will be subject to additional charges per missing item. If your meeting location changes during or after the event concludes, if catering is removed from the room and relocated a \$50.00 fee will be incurred for pickup, transport, and reset in a new location.

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 (Monday - Friday, 7:00 a.m. - 4:00 p.m.) will be subject to a \$30.00 fee and after hour staffing. The number of staff required is at the discretion of the catering department.

*Wait Staff* | \$50.00/hour based on 4-hour minimum

*Bartender* | \$50.00/hour based on 4-hour minimum

*Chef* | \$52.00/hour based on 4-hour minimum

*After hours delivery/pickup* | \$40.00/hour/per attendant

Self-serve bars are permitted, but for events requesting bartending service for over 150 guests, two bartenders will be added.

## ACCEPTED PAYMENT METHODS

FHCRC six-digit budget number for clinical related events (six digit PO number to be acquired through contacting Purchasing Clinical [purchasing.clinical@fredhutch.org](mailto:purchasing.clinical@fredhutch.org)).

MasterCard, Visa, and American Express. Please request credit card authorization form when placing order if paying by card.

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.

# KNOW WHAT YOU ARE EATING

## ↓ G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

## S | SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.

## VG | VEGAN

Contains absolutely no animal or dairy products.

## V | VEGETARIAN

Contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs.

# BREAKFAST

*Buffets are priced per person, with a 12-person minimum. Please select one buffet package per order. Coffee and hot water included with all buffets (decaf available upon request).*

## **The Hutch Continental V \$16.00**

Seasonal fruit platter and assorted pastries

## **East Coast Continental V \$18.00**

Seasonal fruit platter, assorted bagels, sliced breakfast bread, butter, jam, cream cheese

*Add smoked salmon, capers, cucumbers, tomato, and red onion for +\$6.00 per person*

## **Yogurt Parfait Bar V \$16.50**

Seasonal fruit salad, plain yogurt, honey, vanilla yogurt, honey oat granola

## **Euro Bar \$19.00**

Seasonal fruit platter, Wilcox Farms hard-cooked eggs, cheese and vegetable platter, assorted cured meats, croissants, butter, jam

*Vegetarian option included*

## **Breakfast Burritos \$20.00**

*Select one*

Wilcox Farms egg, bacon, cheddar cheese

Wilcox Farms egg, chorizo tofu, black beans, jack cheese V, seasonal fruit salad, salsa, sour cream

*Vegetarian option available*

## **Breakfast Sandwiches \$20.00**

Includes seasonal fruit salad

*Select one*

Wilcox Farms egg, bacon, cheddar cheese, English muffin

Wilcox Farms egg, Field Roast sausage, cheddar cheese, English muffin V  
*Vegetarian option available*

## **Individual Breakfast Quiches \$19.00**

Includes seasonal fruit salad

*Select two*

Bacon, caramelized onions, and Beecher's cheddar cheese

Chicken apple sausage, spinach, and parmesan cheese

Mushroom, spinach, and Beecher's cheddar cheese V  
*Vegetarian option available*

## **Farmhouse \$22.00**

Scrambled Wilcox Farms eggs, roasted baby potatoes, seasonal fruit platter

*Select one protein*

Pork sausage links

Chicken apple sausage links

Bacon

Tofu scramble VG

# BREAKFAST A LA CARTE

## BREAKFAST A LA CARTE

*Priced per dozen unless otherwise noted.*

**Assorted Danish \$40.00**

**Assorted Muffins \$40.00**

**Assorted Scones \$40.00**

**Assorted Donuts \$40.00**

Made without gluten-containing ingredients  
options available upon request

**Breakfast Breads \$20.00 per loaf**

Banana (prepared without nuts)

Triple chocolate

Lemon citrus

*6 slices per loaf*

**Individually Wrapped Hard-cooked**

**Egg \$2.75 each**

**Individually Wrapped Babybel**

**Cheese Round \$1.75 each**

**Seasonal Whole Fruit \$2.25 each**

**Fresh Fruit Cups \$5.50 each**

Minimum order 6

**Yogurt and Granola Cups \$5.50 each**

Minimum order 6

**Yogurt Parfait with Fruit Compote**

**\$5.50 each**

Minimum order 6

**Assorted Yogurt Cups \$3.50 each**

Minimum order 6

**Ellenos Yogurt Cups \$5.50 each**

Minimum order 6

**Roasted Baby Potatoes \$3.00 per person**

Minimum order 12

**Pico de Gallo \$2.00 per person**

## PROTEIN ADDITIONS

*2 pieces per portion with a minimum order 12.*

**Bacon \$4.00**

**Pork Sausage Link \$4.00**

**Chicken Apple Sausage Link \$4.00**

**Tofu Scramble V \$4.00**

## BAGELS

*Priced per person unless otherwise noted.*

**Assorted Bagels V \$3.50**

Served with cream cheese

*Add smoked salmon S for +\$5.50 per person*

*Add sliced cucumber, tomato, and red onion  
for +\$2.50 per person*

*Add hummus VG for +\$1.50 per person*

## INDIVIDUAL 5" QUICHE

*\$7.00 each, with a minimum order 6.*

Bacon, caramelized onions, Beecher's cheddar  
cheese

Chicken apple sausage, spinach, parmesan cheese

Mushroom, spinach, Beecher's cheddar cheese V

# LUNCH SALAD BUFFET

\$21.00 per person, with a 12-person minimum. Please select one buffet package per order.  
Includes fruit salad, rolls, butter, and sweet treat.

Select two

Additional salad choice +\$8.00 per person

## Classic Caesar **V**

Romaine, cherry tomatoes, house-made croutons, parmesan crisps, house-made Caesar dressing

## Thai Chop **VG**

Shredded cabbage, carrots, red pepper, mandarin oranges, edamame, peanuts, cilantro, sesame-ginger vinaigrette

## Spinach **V**

Mandarin oranges, shaved parmesan, toasted almonds, citrus- shallot vinaigrette

*Can be made vegan upon request*

## Herb Green **V**

Spring mix, dill, cilantro, parsley, mint, basil, Persian cucumber, slivered almonds, crumbled goat cheese, green goddess vinaigrette

## Chop Chop

Mixed greens, marinated garbanzo beans, salami, green peppers, mozzarella cheese, red-wine vinaigrette

## Cobb

*+\$1.00 per person for this selection*

Romaine, blue cheese crumbles, hard-boiled egg, cherry tomatoes, red onion, crispy bacon, blue cheese dressing

## PROTEIN ADDITIONS

*Prices are per person, with a minimum order 12.*

Roasted Chicken Breast \$4.25

Seared and Sliced Grilled Beef \$6.00

Grilled Salmon Filet **S** \$6.00

Crispy Bacon \$3.50

Roasted Herb-marinated Tofu **VG** \$4.25

# LUNCH SANDWICH BUFFETS

## CLASSIC SANDWICH BUFFET

*\$20.00 per person. Please select one buffet package per order. Includes lettuce, tomato, mayo, Dijon, kettle chips, one additional side, and a sweet treat. Vegetarian and vegan options available upon request.*

*Select three*

Turkey and Havarti

Roast beef and cheddar

Ham and Swiss

Tuna

Chicken Caesar wrap

Roasted veggie wrap **VG**

*Select one side*

Fruit salad

Broccoli slaw

Seasonal green salad with balsamic dressing

## CLASSIC DIY DELI

*\$22.00 per person. Includes sweet treat. Vegetarian and vegan options available upon request.*

*Includes*

Turkey, roast beef, and ham

Assorted slice cheese

Roasted vegetables (vegan option)

Sliced bread and ciabatta rolls

Assorted condiments and hummus **VG**

Kettle chips

Mixed green salad with balsamic dressing **VG**

## SIGNATURE SANDWICH BUFFET

*\$22.00 per person. Please select one buffet package per order. Includes kettle chips, one additional side, and a sweet treat. Vegetarian and vegan options available upon request. Additional sandwich choice +\$6.50 per person.*

*Select three*

Curried chicken wrap | curried slaw, edamame, red peppers, green onion, cilantro, garlic tortilla

The grinder | salami, hot coppa, prosciutto, Mama Lil's, provolone cheese, preserved lemon aioli, toasted baguette

Southwest turkey | chipotle aioli, pepper jack cheese, lettuce, tomato, multigrain bread

Ham and Brie | fig jam, arugula, Dijon, French baguette

Thai-style chicken banh mi | pickled daikon and carrot, cucumber, sliced jalapeño, siracha aioli, cilantro, baguette

Thai-style roasted butternut squash banh mi | pickled daikon and carrot, cucumber, sliced jalapeño, vegan siracha aioli, cilantro, baguette **VG**

Roast beef gorgonzola | caramelized onions, horseradish aioli, mixed greens, sourdough bread

*Select one side*

Fruit salad

Broccoli slaw

Seasonal green salad

## BOX IT UP!

*Please refer to our boxed lunch form for additional boxed lunch options.*

# HOT BUFFETS

Prices are per person, with a 12-person minimum. Please select one buffet package per order. Please note hot buffets are not available for delivery to the Steam Plant Building.

## **A Taste of the Northwest \$25.00**

Choice of chicken or salmon **S**  
Herb roasted tofu **VG**  
Herb pistou  
Roasted baby potatoes  
Roasted vegetables of the season mixed  
green salad with balsamic dressing  
Rolls, butter, and sweet treat  
*Vegan option included*

## **Taqueria \$22.00**

Chicken Tinga  
Tofu chorizo **VG**  
Roasted peppers and onions  
Choice of Tex-Mex rice or cilantro-lime rice  
Ranch beans  
Flour and corn tortillas (served separately)  
Salsa, shredded cheddar, sour cream, cilantro,  
limes, cabbage  
Sweet treat  
*Vegan option included*  
*Add guacamole for +\$3.50 per person*

## **That's Amore \$23.00**

Pasta tossed in choice of house-made marinara  
**VG** or alfredo sauce  
Choice of Italian sausage or roasted chicken  
breast  
Field roast Italian sausage **VG**  
Seasonal roasted vegetables Caesar salad  
Rolls and butter  
Served with Parmesan cheese, red pepper flakes  
Sweet treat  
*Vegan option included*

## **Le Mediterranean \$25.00**

*Select one protein*  
Herb-marinated chicken breast  
Roast beef  
*Includes*  
House-made falafel **VG**  
Saffron rice  
Seasonal roasted vegetables  
Cucumber-mint tzatziki, flatbread,  
house-made hummus **VG**  
Mediterranean chop salad with romaine,  
chickpeas, red onion, tomatoes, cucumber,  
kalamata olives, and lemon Dijon vinaigrette  
Sweet treat  
*Vegan option available*

## **Taste of India \$26.00**

Butter chicken  
Chana Masala **VG**  
Basmati rice  
Seasonal roasted vegetables  
Tomato-cucumber salad  
Naan bread, raita, cilantro-mint chutney  
Sweet treat  
*Vegan option included*

## **Teriyaki Buffet \$23.00**

Tamari-glazed teriyaki chicken  
Spring Island tamari-glazed teriyaki tofu **VG**  
Sticky rice  
Toasted sesame broccoli  
Shredded Napa cabbage and carrot salad with  
creamy sesame-tamari dressing  
Sweet treat  
*Vegan option included*

## BUFFETS CONTINUED

*Prices are per person, with a 12-person minimum. Please select one buffet package per order. Please note hot buffets are not available for delivery to the Steam Plant Building.*

### **Hawaiian Buffet \$24.00**

Huli Huli chicken

Huli Huli tofu **VG**

Hawaiian rice with pineapple, scallions, and red pepper **VG**

Baby bok choy with garlic and ginger sauce

Sweet treat

*Select one salad*

Hawaiian mac salad with shredded carrot, onion, black pepper and vegan dressing **VG**

Mixed green salad with honey-citrus vinaigrette **V**

*Vegan option included*

### **ELEVATED COLD BUFFET**

*\$25.00 single entrée, \$33.00 double entrée.*

*Select one entrée*

Lemon pepper roasted salmon with capers and dill

Roasted chicken with fresh herbed tomato relish

*Includes*

Greek orzo pasta salad with olive, diced red pepper, onion, crumbled feta, with oregano vinaigrette

Mixed green salad with carrot, tomato, sweet pepper, and balsamic dressing **VG**

Sliced focaccia bread and butter

Sweet treat

*Herb-marinated Island Spring tofu (vegan entrée) +\$4.25 per person*

# PLATTERS & NOSHES

## **The Cheeseboard V**

Assorted cheeses served with sliced baguette

Small (serves up to 12) \$95.00

Medium (serves up to 25) \$125.00

Large (serves up to 40) \$200.00

Grande (serves up to 60) \$300.00

## **Artisan Cheeseboard V**

Local & artisan cheeses served with sliced baguette

Small (serves up to 12) \$100.00

Medium (serves up to 25) \$175.00

Large (serves up to 40) \$280.00

Grande (serves up to 60) \$400.00

## **Meats and Cheeses**

Artisan cheeses and cured charcuterie meats served with sliced baguette

Small (serves up to 12) \$100.00

Medium (serves up to 25) \$175.00

Large (serves up to 40) \$280.00

Grande (serves up to 60) \$400.00

## **Mediterranean Board**

Cured meats, assorted local and artisan cheeses, marinated olives, dolmas, cucumber, grape tomato, pickled onion, artichoke hearts, hummus, served with pita and toasted sliced baguette

Small (serves up to 12) \$125.00

Medium (serves up to 25) \$215.00

Large (serves up to 40) \$300.00

Grande (serves up to 60) \$430.00

## **Seasonal Fruit Platter VG**

Small (serves up to 12) \$75.00

Medium (serves up to 25) \$115.00

Large (serves up to 40) \$190.00

Grande (serves up to 60) \$290.00

## **Crunchy Fresh or Herb-roasted Vegetable Crudités**

Served with ranch dressing and hummus on the side VG

Small (serves up to 12) \$78.00

Medium (serves up to 25) \$120.00

Large (serves up to 40) \$200.00

Grande (serves up to 60) \$300.00

# APPETIZERS

*Prices are per dozen unless otherwise noted, with a minimum order of 2 dozen per item.*

## **Crostini \$32.00**

Pistachio goat cheese, fig, balsamic glaze

Tomato basil bruschetta\* **VG**

*\*This option provides an interactive element for a 'make-your own crostini' station, topping served on the side of toasted sliced baguette*

Brie and walnut spread, prosciutto, pear and cherry compote, honey

Steak, gorgonzola, creamy horseradish sauce, fresh chives

*Additional +\$5.00 per dozen*

Alaskan smoked salmon, herbed boursin cheese

*Additional +\$5.00 per dozen*

*Vegetarian and vegan options available upon request*

## **Phyllo Cups \$32.00**

Cranberry baked brie with candied pecan and rosemary honey **V**

Spinach and artichoke with parmesan crisp and pancetta

*Can be made vegetarian upon request*

Feta and olive **V**

*Vegetarian options available*

## **Herb Polenta Cakes**

Crispy Brussels sprouts, ricotta, and cranberry chutney **V** \$32.00

Bacon jam and gorgonzola cheese \$42.00

Braised short rib \$42.00

*Vegetarian options available*

## **Satay Skewers \$40.00**

Thai coconut chicken thigh with peanut sauce

Thai coconut tofu with peanut sauce **VG**

Marinated chicken thigh with chimichurri

Vegetable medley with chimichurri **VG**

Tandoori marinated chicken with cilantro-mint chutney

Tandoori marinated beef with cilantro-mint chutney

Rosemary sage chicken with red wine vinegar, and Dijon mustard

*Vegan options available*

## **Additional Skewer Options \$32.00**

Herb-roasted potato skewer with garlic, olive oil, parmesan cheese, chive cream sauce **V**

Antipasto skewer with marinated mozzarella, rainbow cherry tomato, salami, artichoke, and olive

## **Meatballs \$37.00**

Buffalo chicken meatball with green onion, hot sauce, and blue cheese

Blackberry chipotle beef meatball with green onion

Pork ginger meatball with garlic, onion, and house-made sweet and sour sauce

*Meatballs are served hot in chaffing dish*

## APPETIZERS CONTINUED

*Prices are per dozen unless otherwise noted, with a minimum order of 2 dozen per item.*

**Pancetta Stuffed Button Mushrooms  
with Balsamic Glaze \$34.00**

**Smoked Salmon Baby Potato with  
Chive Cream S \$36.00**

**Puff Pastry Square with Sheep's Milk  
Feta and Spinach V \$32.00**

**Mushroom and Truffle Risotto Cakes  
with Chimichurri V \$34.00**

**Tofu Canapes VG \$32.00**  
Spiced organic tofu, ginger pickled onion,  
chickpea spread, cilantro chimichurri

**Poke Wonton Cups with Scallion and  
Cilantro Salad S \$45.00**

## SNACKS & DIPS

### SNACKS

*Prices are per person unless otherwise noted, with a minimum order of 6 per item.*

**House-made Guacamole and Salsa Tortilla Chips 7.50**

**Pita Chips and Carrots, Tabbouleh, Baba Ghanouj, Hummus \$7.50**

**Salted Pretzel Bites Yellow Mustard and Spicy Mustard \$6.50**

*Add Polish sausage +\$4.00 per person*

**Afternoon 'Snack Attack' Array of Packaged Sweet and Savory \$8.00**

**House-roasted Herb and Sea Salt Mixed Nuts \$5.50**

**Assorted Chips \$4.00 each**

**Seasonal Whole Fruit \$2.25 each**

### HOT DIPS

*12-person minimum required. Vegetarian options available upon request.*

**Spinach and Artichoke Dip V \$6.50**

*Served with sliced baguette*

**Buffalo Chicken Dip \$7.50**

*Served with sliced baguette*

## SWEETS

**Small Chocolate Chip Cookies \$1.75 each**

**Assorted Artisan Large Cookies \$3.50 each**

*Made without gluten-containing ingredients option available upon request*

**Chocolate Brownies \$3.50 each**

**Lemon Tartlet \$3.50 each**

**Macrina Bakery Artisan Frosted Cups V**

One rotating seasonal flavor available, inquire for current offering

Mini size \$36.00 per dozen

Full size \$45.00 per dozen

# BEVERAGES

## HOT BEVERAGES

### Coffee & Tea Service

Coffee, assorted tea bags, individual regular and French vanilla creamers, honey, Splenda, and sugar packets

Small pot of coffee & hot water for tea, decaf on request (serves up to 10) \$35.00

Medium pot of coffee & hot water for tea, decaf on request (serves up to 30) \$110.00

Large pot of coffee & hot water for tea, decaf on request (serves up to 60) \$210.00

Additional milk choice \$5.50 per carafe | whole, 2%, nonfat, soy milk, oat milk

### Transportable To-go Hot Beverages

#### \$26.00 each

*Pickup only. The insulated transportable hot beverages come with hot cups, stir sticks, individual creamers, sugar, and honey (and tea bags for tea option). Pickup available from Double Helix Espresso Bar.*

Joe-to-go coffee box (serves up to 10)

Hot tea-to-go box (serves up to 10)

### Hot Beverages with Toppings

*Minimum order of 10.*

Hot chocolate, marshmallows, whipped cream, and chocolate shavings \$5.50 per person

Hot apple cider, cinnamon sticks and whipped cream \$4.25 per person

## COLD BEVERAGES

### Water Service

Small pitcher of iced water (serves up to 10) \$6.00 each

Large iced water dispenser (serves up to 30) \$17.00 each

Seasonal spa water (serves up to 25) \$22.00 each | lemon, cucumber, orange

### Individual Cold Beverages

Bottled water \$2.75 each

Assorted canned sodas \$3.50 each

Bubly flavored sparkling waters \$3.50 each

Bottled orange juice \$3.50 each

### Other Cold Beverages

Large Dispenser (serves up to 30) \$60.00 each

Iced Tea (served with bowl of sugar)

Carafe (serves up to 8) \$19.00 each

*Carafe options*

Orange juice

Tomato juice

Grapefruit juice

Lemonade

# ALCOHOL BAR SERVICE

## BRINGING YOUR OWN BEER OR WINE? HERE'S WHAT YOU NEED TO KNOW....

Self-serve bars permitted

Unopened beer and wine must be removed at end of event or pick up the next day must be pre-arranged with the catering director.

No cooler space is available for pre-chilling, please deliver alcohol to event space during set up window and staff can assist in chilling down items in metal icing bins if beverage set up service has been ordered.

## BEVERAGE SETUP

Includes compostable cups, napkins, bottle opener, and icing bins filled with ice. If staff is unable to collect the bottle opener at the end of the event, an additional charge of \$15 will be charged back.

1-25 beverages (2 icing bins) \$55.00

20-50 beverages (2 icing bins) \$60.00

50-100 beverages (3 icing bins) \$125.00

100+ beverages (four icing bins) \$200.00

Single metal icing bin filled with ice \$25.00 each

*Does not include cups, napkins, or wine opener – only the bin and ice.*

## 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 bartenders are prohibited by state law from serving alcoholic beverages at events without posted temporary permits.

**BON APPÉTIT**  
MANAGEMENT COMPANY

*food service for a sustainable future®*