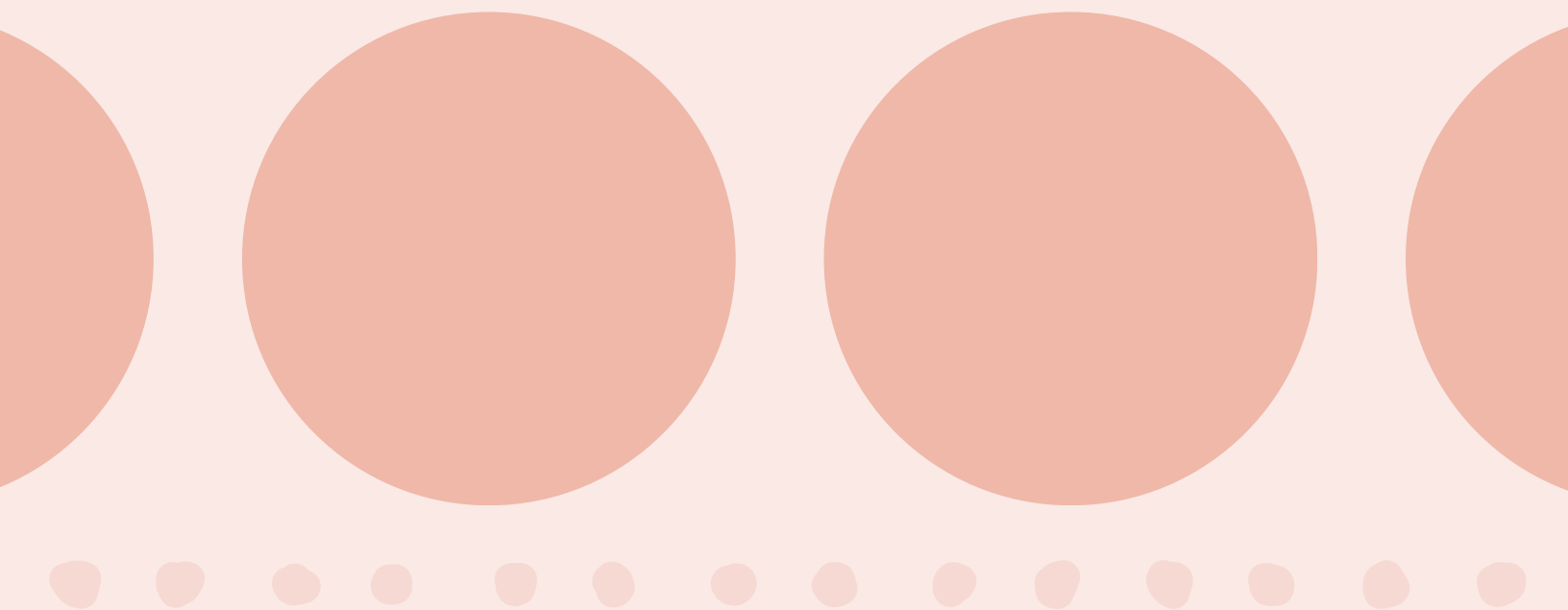


REED COLLEGE
SPRING SEASONAL MENU



APPETIZERS BY THE DOZEN

Jerk Chicken Cakes ↓ G 28.25

Mango habanero aioli, micro greens

Crispy Potato Cakes ↓ G 30.25

Smoked salmon, pickled mustard seeds, herbed aioli

Leek & Asparagus Tart V 27.50

TMK Creamery fromage blanc

Wild Mushroom & Tarragon Tart V 27.50

Goat cheese

Radish Tartine V 27.50

Toasted rye bread, herbed butter, micro greens

Sweet Pea Hummus Crostini VG 27.50

Roasted radish, spicy pepper coulis

TMK Creamery Fromage Blanc Crostini V 27.50

Red pepper jam, Peacock Farms micro greens

Crispy Prosciutto & Boursin Cheese Crostini 28.25

Rhubarb jam

Grilled Beef Skewer ↓ G 31.50

Garlic mustard glaze

Potato Skewer VG ↓ G 25.50

Garlic chive vegan aioli

Bacon Wrapped Asparagus ↓ G 28.50

Lemon dill aioli

Sesame Teriyaki Impossible Meatball Skewers VG ↓ G 28.50

Green onions

SALAD BUFFET

16.00 per guest, with a minimum order 10. Choice of protein served with ciabatta rolls & butter, house-baked seasonal cookies, assorted canned sodas and sparkling water.

Nicoise Salad VG ↓ G

Spring mix, tomatoes, fingerling potatoes, green beans, radish, cucumber, olives, lemon caper vinaigrette

Artichoke & Orzo Salad VG

Butter lettuce, chickpeas, shaved carrots, sun-dried tomatoes, cucumbers, basil vinaigrette

Arugula & Quinoa Salad VG ↓ G

Spring peas, asparagus, carrots, turnips, mint tarragon vinaigrette

Spring Wheat Berry Salad VG

Spinach, new potatoes, crispy shallots, toasted pecans, radish, basil rhubarb vinaigrette

Optional Proteins

No additional charge unless otherwise specified

Grilled Draper Valley Chicken Breast ↓ G

Grilled Marinated Tofu VG ↓ G

Pan-seared Oregon Albacore Tuna ↓ G +6.95

SANDWICH BUFFET

15.75 per guest, with a minimum order 10. Select up to three sandwiches. Served with seasonal salad & dressing, house-baked seasonal cookies, assorted canned sodas and sparkling waters.

Pork Belly Bahn Mi ↓ G

Cured and smoked crispy pork belly, pickled daikon and carrots, jalapeño, cilantro, mint and hoisin aioli on a flaky roll

Grilled Chicken Sandwich VG

TMK Creamery fromage blanc, red pepper jam, arugula, roasted onions on a ciabatta roll

Grilled Flank Steak Sandwich

Roasted peppers, caramelized onions, TMK Creamery smoked cheddar, arugula, roasted garlic herb aioli on a ciabatta roll

Roasted Asparagus Sandwich VG

Asparagus, roasted onions & red peppers, micro greens, sweet pea hummus on a hoagie roll

ENTREÉS

Minimum of 10 guests per order. Prices listed per guest unless otherwise specified.

Served with seasonal salad & vinaigrette, assorted canned sodas and sparkling water

Roasted Honey Dijon Glazed Salmon Buffet ↓ G 19.50

Roasted asparagus, radish, snap peas, lemon herb jasmine rice

Served with strawberry pie lemon cookie cups VG

Plant-based roasted tofu option available upon request VG ↓ G

Grilled Flank Steak Buffet ↓ G 18.25

Smashed herb potatoes, sweet balsamic onions,
mustard greens, chimichurri sauce

Served with chocolate pistachio truffles V ↓ G

Plant-based Squirrel & Crow lentil tempeh option available upon request VG ↓ G

Lemon Herb Roasted Cod Buffet ↓ G 16.95

Lemon dill poached baby potatoes, roasted carrots, tomatoes,
cauliflower, basil sorrel sauce

Served with chocolate dipped coconut macaroons VG ↓ G

Plant-based Chickpea Panisse option available upon request VG ↓ G

Brined Draper Valley Chicken Breast Buffet ↓ G 15.95

Grilled cipolini onions, asparagus, wild mushroom rice pilaf, tarragon red pepper sauce

Served with rose water and lemon blueberry mini cupcakes V

Plant-based Quinoa Polenta Cake option available upon request VG ↓ G

DESSERTS BY THE DOZEN

Seasonal Cookies 26.25

Basil Lime VG

Vegan option available upon request.

Chocolate-dipped Coconut Macaroons V ↓ G

Vegan option available upon request

White Chocolate Cranberry Orange

Mint & Mixed Berry Curd Tart V 29.50

Rhubarb Meringue Mini Pies V 29.50

Rose Water & Lemon Blueberry Mini Cupcakes V 21.75

Vegan option available upon request.

Dark Chocolate-dipped Strawberries VG ↓ G 24.95

Chocolate Pistachio Truffles V ↓ G 29.50

Vegan option available upon request.

Strawberry Pie Lemon Cookie Cups V 29.50

Vegan option available upon request.

Ube Cheesecake Bites with Graham Cracker Crust

Made-without-gluten-containing-ingredients and vegan options available upon request.

Orange Chai-spiced Chocolate Mousse Cups VG 28.25

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

DIY DESSERTS

DIY Strawberry Shortcake Bar V

5.25 per guest

House-made shortcake, spring sprinkles,
fresh sliced strawberries, chocolate sauce,
whipped cream

Vegan option available upon request.

SPRITZERS BY THE GALLON

Strawberry Ginger 22.95

Rhubarb Shrub 22.95

BON APPÉTIT

MANAGEMENT COMPANY

———— CATERING AND EVENTS ————