

TUMWATER CATERING



THE TUMWATER BALLROOM

Be a part of our history

Tumwater Catering

Catering Menus

2022 - 2023

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At Tumwater Catering we wish to supply a complete catering package designed to be delicious and affordable while making your event special and memorable.

The following are some of our more popular menus. Items can be combined to create the perfect menu for your event. We can accommodate a variety of your guest's dietary needs with vegetarian, vegan and gluten-free menu items.

We supply the following items at no additional charge:

- Menu planning and consultation
- All serving equipment
- Punch, coffee, tea and water included with all menus

Menu Prices:

- Price listed is for the menu items, plates, flatware and service equipment.
- Service staff is additional.
- An 18% service charge is added to each catering order.
- Staff gratuity is at your discretion.
- Menu prices depend on market availability and the price of available products. We will work diligently to keep prices as noted and will notify you if there are significant market price variations.

Please call us for a complete proposal. Additional menus are available upon request.

Bartending Services:

Tumwater Catering is licensed to provide alcoholic beverages for your event. We can serve your alcohol or provide beverages served on a hosted or non-hosted (cash bar) basis. Call us for options and pricing.

See additional menus, photos and information on our website at:

www.tumwaterballroom.com

TUMWATER CATERING

Casual & Elegant Reception

Gourmet Selection of Craft Cheese

A beautifully displayed selection of imported and domestic cheeses presented on wooden boards with nuts and dried fruits served with garlic toasted crostinis

Fresh Seasonal Fruit & Berries

Fresh fruits and berries of the season beautifully arranged

Vegetable Crudités

Broccoli, cauliflower, cherry tomatoes and carrots presented with a selection of marinated vegetables including asparagus, olives and artichoke hearts.

BBQ Meatballs

Chicken or Beef meatballs baked in a sweet and tangy raspberry bbq sauce

Arugula & Pear Salad

Wild Arugula tossed with sugared pecans, crumbled blue cheese and sliced pears served with a light balsamic vinaigrette

Petite Sandwiches

Rustic rolls and focaccia stuffed with ham and cheddar, turkey and Swiss or vegetarian served with a variety of mustards, mayonnaise and aiolis

\$32 per person

TUMWATER CATERING

Italian Pasta Bar Buffet

Traditional Caesar Salad

Chopped Romaine tossed in a traditional Caesar dressing with Parmesan and herbed croutons

Italian Vegetables

Zucchini, carrots, broccoli and artichoke hearts steamed, brushed with a garlic butter and garnished with fresh chopped parsley

Fresh Focaccia Bread

Fresh focaccia breads served with a Pesto Butter

Rotelle Marinara

Rotelle Pasta tossed in a light marinara sauce

Tortellini Pesto with Chicken

Cheese Filled tortellini served with an addictive creamy pesto sauce

Pasta Sides

Pasta toppings include fresh grated Parmesan, red pepper flakes, roasted garlic, black olives, chopped basil, Kalamata olives and chopped tomatoes

\$36 per person

TUMWATER CATERING

Springtime Reception

Caprese Salad

Thin sliced locally grown tomatoes layered with organic basil and Oregon Mozzarella cheese. Sprinkled with an aged Balsamic Vinegar

Gourmet Selection of Craft Cheese

A beautifully displayed selection of fine cheeses including Smoked Gouda, Irish Dubliner, Camembert, White Cheddar and French Brie displayed on wood boards with dried fruits and honeyed hazelnuts

Italian Cheese Torta

Cream cheese infused with garlic and parmesan layered with sun dried tomatoes and Italian pesto served with toasted pita wedges

Focaccia Sandwiches

Herb crusted focaccia breads filled with Turkey & Swiss, Ham & Cheddar or Caprese (tomatoes, basil and mozzarella) served with a selection of mustards, mayonnaise and chutneys

Condiment Tray

A selection of pickles, black olives, Kalamata olives, along with pickled asparagus, cauliflower, mushrooms and artichoke hearts

Fresh Seasonal Fruit

Fresh fruits of the season beautifully displayed and offered with a sweet cream dipping sauce

\$34 per person

TUMWATER CATERING

Mediterranean Reception

Chicken Kabobs

Chicken marinated in olive oil, lemon juice and spices

Sexy Beef Kabobs

Beef marinated in Mediterranean spices

Mediterranean Vegetables

A mixture of vegetables garnished with chopped basil

Rice Pilaf

Jasmine Rice prepared with a hint of sweetness

Mediterranean Salad

Spinach with Feta, mint, diced tomatoes, diced red onions, cucumbers and blackberries offered with a balsamic dressing

Flat Bread

Brushed with olive oil and sea salt

Sauces & Toppings

Add your preferred flavors with the following

Tahini Sauce Chopped Parsley Crumbled Feta

Tzatziki Sauce Diced Tomatoes Chopped basil

\$48 per person

TUMWATER CATERING

BBQ Menu

Grilled on site

BBQ Chicken

Glazed with a bourbon BBQ sauce

BBQ Pulled Pork

Tender and delicious BBQ pork

Garden Green Salad

Baby greens topped with grated carrots and cherry tomatoes
served with a Ranch dressing and Vinaigrette

Corn Salad

Corn with peppers and onions in a tangy dressing
garnished with crispy chips

Country Style Baked Beans

Baked beans in a tangy sauce

Watermelon

Fresh chilled summer watermelon

Corn Bread

Served with honey butter

\$49 per person

TUMWATER CATERING

Oregon Coast Buffet

Bay Shrimp Cocktails

Bay shrimp cocktails served in martini glasses topped with cocktail sauce and lemon wedges

Crab Cakes

grilled and served with a remoulade sauce

Grilled Pacific Salmon

Wild Salmon lightly seasoned and grilled on site

Oregon Salad

Baby greens mixed with strawberries, hazelnuts and Tillamook blue cheese served with a strawberry balsamic vinaigrette

Fingerling Potatoes

Fresh locally sourced Oregon potatoes baked with an herb butter

Fresh Steamed Vegetables

Seasonally fresh vegetables steamed with lemon butter

Fresh Seasonal Fruit

Fresh fruits of the season beautifully arranged

Artisan Breads

A selection of petite rolls served with an Almond Butter

\$68 per person

TUMWATER CATERING

Asian Buffet

Sweet & Sour Orange Chicken

Tender pieces of baked chicken stir fried with pineapple and peppers in a sweet and sour orange sauce.

Sexy Beef

Thin slices of grilled spicy teriyaki beef

Asian Rice

Jasmine Rice with a hint of sweetness

Fruit Platter

A beautiful presentation of seasonally fresh fruits

Ginger Asian Salad

Shredded cabbage and carrots
with a ginger Asian dressing

Stir Fried Vegetables

A selection of refresh vegetables tossed
in our woks with unique Asian spices and sauces.

Condiments

Sweet Chili Orange Sauce Hot Mustard
Teriyaki Sauce Sweet & Sour Sauce

\$49 per person

TUMWATER CATERING

Hawaiian Island Buffet

Kalua Pork

tender pork, marinated with a kalua sauce, wrapped
in banana leaves and slow roasted

Ono Chicken

Traditional Hawaiian chicken marinated and grilled

Mac

Island Style Mac Salad

Island Rice

Coconut rice with a hint of sweetness

Tropical Fruit Platter

A mixture of seasonally fresh fruits
presented in a stunning display

Shredded Tropical Salad

Shredded cabbage tossed with pineapple and nuts served
with a sesame dressing and topped with crunchy noodles

Hawaiian Rolls

Hawaiian Rolls served with Macadamia butter

\$49 per person

TUMWATER CATERING

South of the Border Buffet

Pollo Loco Loco

Grilled and roasted chicken marinated in Mexican spices and grilled

Carnitas

Slow Roasted and shredded pork

Tamales

Chicken, Pork and/or Cheese & Jalapeño tamales

Spanish Rice

Jasmine Rice with peppers and tomatoes

Refried Beans

Home style refried beans

Tropical Fruit Salad

A selection of seasonally fresh fruits

Tortillas

Warmed Flour & Corn Tortillas

Condiments y algunas otras cosas

Delicious additions to your meal including

Guacamole Shredded Cheddar Cheese

Peppers Olives Sour Cream

\$48 per person

TUMWATER CATERING

Portlandia Buffet

Heavenly Casserole

Jasmine Rice with organic black beans layered with our special "Heavenly Sauce" and topped with grated Tillamook Cheddar cheese, diced avocado, chopped olives, diced tomatoes, red salsa, sour cream and chopped cilantro

Ginger Asian Cole Slaw

Cole Slaw made with our unique
Ginger Asian Slaw Dressing

BBQ Tofu

Organic tofu marinated in a teriyaki & sesame sauce tossed in a coating of nutritional yeast and spices then brushed with a tangy organic BBQ sauce and baked until fluffy and golden

Tempeh Nuggets

Organic tofu marinated in a teriyaki sauce cut into nuggets and baked

Cascade of Fruits

A unique presentation of organically grown fruits of the season

Can be made gluten free if desired

\$46 per person

TUMWATER CATERING

Holiday Buffet

Oregon Salad

Baby greens mixed with strawberries, offered with sides of roasted hazelnuts, craisans, blue cheese, croutons and assorted dressings

Roasted Turkey

Roasted breast of turkey sliced and served with a traditional turkey gravy

Roasted Tofurky

Roasted breast of free range Tofurky sliced and served with a traditional vegan gravy

Candied Orange Carrots

Carrots baked with brown sugar, butter and orange zest

Holiday Stuffing Traditional & gf/ Vegan

Traditional Holiday Stuffing or glisten-free & vegan stuffing

Artisan Breads

A selection of petite rolls served with butter

Mashed Potatoes

Potatoes blended with butter & sour cream
(Vegan option provided as well)

Holiday Treats

Holiday cookies, bars & other tempting treats

\$68 per person

TUMWATER CATERING

Hors d'oeuvre Buffet

Gourmet Selection of Craft Cheese

A beautifully displayed selection of imported and domestic cheese including Smoked Gouda, Cheddar, Irish Dubliner and White Cheddar

Cheese Torta

Garlic and parmesan infused cream cheese layered with walnut pesto and sun-dried tomatoes
Served with garlic brushed crostinis

Baked Brie

French brie topped with marmalade and wrapped in flaky pastry, baked until brown and delicious

Bruschetta

Crisp crostinis topped with a blend of diced tomatoes, basil and garlic. Drizzled with aged balsamic

Apple, Walnut and Cranberry Salad

a delicious and popular salad

BBQ Meatballs

Chicken meatballs baked in a blackberry bbq sauce

Teriyaki Chicken Skewers

Marinated chicken served on a skewer with a spicy orange sauce

\$46 per person

TUMWATER CATERING

Hors d'oeuvre Reception

Gourmet Selection of Craft Cheese

A beautifully displayed selection of imported and domestic cheese including Smoked Gouda, Cheddar, Irish Dubliner and White Cheddar

Pesto & Sun-dried Tomato Torta

Garlic and parmesan infused cream cheese layered with walnut pesto and sun-dried tomatoes, served with crostinis

Tortilla Wrap Pinwheels

Turkey or ham tortilla roll-ups with basil and lettuce brushed with a sun-dried tomato aioli and cut into pinwheels

Vegetable Crudite Display

A beautiful display of fresh and pickled vegetables offered with nuts and a selection of Greek olives

Artichoke Dip

A delicious hot artichoke dip offered with baked garlic baguette slices

Mini Quiche Tartlets

Miniature flaky tarts filled with cheddar quiche

(\$44 per person)

TUMWATER CATERING

Elegant Hors d'oeuvre Reception

Mini Crab cakes

Topped with lemon aioli

Prawns on Ice

Jumbo prawns presented in an ice bowl
and offered with lemons and cocktail sauce

Chicken Skewers

Brushed with a Teriyaki glaze

BBQ Bourbon Meatballs

Glazed with a bourbon bbq sauce

Cheese & Charcuterie Cascade

Gourmet cheeses presented with sliced Italian meats, olives
and pickles presented in a multi-level cascade and offered
with gourmet crackers, cocktail breads and breadsticks

Bruschetta

Garlic toasted crostini topped
with diced tomato and basil

Tomato, Basil and Mozzarella

Served on a skewer with a
light balsamic vinaigrette

Quiche Lorraine

Assorted manicure quiches

(\$62 per person)