Welcome to OSU-Cascades Catering. To place an order, please email catering@osucascades.edu or call 541-706-2035. In order to provide the highest quality service for your event, we ask that orders are placed five business days in advance. Orders placed with less notice may be subject to product substitution and a minimum charge. Thank you for your business!

**BEAVER BREAKFAST**

**SUNRISE BREAKFAST BUFFET**  
$14.95 per person  
*Scrambled eggs, home-style potatoes, bacon, fresh-cut fruit, breakfast breads and juice.*

**QUICK CONTINENTAL**  
$6.99 per person  
*Assorted pastries and muffins, fresh-cut fruit, hard boiled eggs and juice.*

**EUROPEAN CONTINENTAL**  
$14.99 per person  
*Croissant, jam/preserves/spreads, fresh-cut fruit, Greek yogurt, fresh berries, granola and juice.*

**MEDITERRANEAN BREAKFAST**  
$10.99 per person  
*Vegetable frittata, fresh-cut fruit, croissants with jam/preserves/spreads and juice.*

**À LA CARTE BEAVER BREAKFAST**

Customize a fresh breakfast with your choice of baked goods, seasonal fruits and more.

- **Assorted Bagels with Spread**  (serves 6)  $10.50  
- **Assorted Breakfast Breads and Muffins**  (serves 6)  $9.50  
- **Hard Boiled Eggs**  (minimum: half doz)  $8.50  
- **Assorted Whole Fruit**  (half doz)  $7.50  
- **Fresh-cut Fruit**  (serves 6)  $17.95  
- **Greek Yogurt with Fresh Berries and Granola**  (serves 6)  $18.95
LUNCH TO-GO

BOX LUNCH $11.25 per person, including beverage

Classic made-to-order deli sandwich and sides packaged to go. Choose a meat and cheese or vegan option served on rustic bread. Accompanied with chips and fresh fruit, cookies and a flavored Bubly beverage.

Selections: Roast beef, Oven Roasted Turkey, Country Ham, Grilled Portobello Mushroom, Cheddar, Swiss, Provolone or Pepper Jack

Gluten-free and other dietary options are available upon request.

LUNCH | DINNER | MEETINGS

For groups less than the minimum number, a plated lunch option is available. Please contact us for details.

SALAD BUFFET (minimum 12) $10.50 per person

- Salads served deconstructed unless otherwise requested
- Classic Chicken Caesar Salad, tossed in a Caesar dressing
- Italian Mixed Green Salad with an assortment of Mediterranean vegetables and a classic vinaigrette
- Garlic Bread
- Soup of the Day
- Assorted Fresh Baked Cookies
- Iced Tea and Spa Water

SANDWICH PLATTER (minimum 12) $12.50 per person

- All sandwiches made on rustic bread, served deconstructed
- Country Ham, Oven Roasted Turkey, Roast Beef, Grilled Portobello Mushrooms and Vegetables
- Assorted Cheeses
- Mayonnaise and Assorted Spreads
- Tomato, Lettuce, Red Onion
- Pasta Salad
- Whole Fruit
- Soup of the Day
- Assorted Fresh Baked Cookies
- Iced Tea and Spa Water

ULTIMATE LUNCH PLATTER (minimum 12) $14.50 per person

- All sandwiches made on rustic bread, served deconstructed
- Sandwich Platter: Assorted premium meats and cheeses, spreads, lettuce, tomato and red onion
- Choice of: Classic Chicken Caesar Salad or Italian Mixed Green Salad
- Soup of the Day
- Garlic Bread
- Chef’s Choice Chilled Salad
- Whole Fruit
- Assorted Fresh Baked Cookies
- Iced Tea and Spa Water
CLASSIC HOT BUFFET (minimum 15)  
• Choice of One Entrée (see list below)  
• Classic Caesar Salad or Italian Mixed Green Salad  
• Chef’s Choice Potatoes or Grain  
• Seasonal Vegetables  
• Garlic Bread  
• Soup of the Day  
• Assorted Fresh Baked Cookies  
• Iced Tea and Spa Water  

$15.00 per person

DELUXE HOT BUFFET (minimum 25)  
• Choice of Two Entrées (see list below)  
• Classic Caesar Salad or Italian Mixed Green Salad  
• Chef’s Choice Potatoes or Grain  
• Seasonal Vegetables  
• Garlic Bread  
• Soup of the Day  
• Assorted Fresh Baked Cookies  
• Iced Tea and Spa Water  

$16.50 per person

ENTRÉE CHOICES FOR HOT BUFFETS

• Chicken Parmesan  
• Chicken Marsala  
• Grilled Pork Loin Chop with Piccata Sauce  
• Yellow Vegetable Curry with Jasmine Rice  
• Eggplant Parmesan  
• Grilled Portabella Mushroom with Quinoa  
• Beef Medallions  
Add $1.50 per person  
• Grilled Ocean Fish  
Market
À LA CARTE APPETIZERS

**HOT APPETIZERS** (serves 12)

- Vegetable Phyllo Bake $28.50
- Chicken Wings (Buffalo, Honey BBQ, Thai Sweet Chili) $41.25
- King’s Hawaiian Sliders (Cuban, BBQ pork, or Teriyaki Chicken) $19.95
- Stuffed Mushrooms (Sausage or Quinoa Gorgonzola) $12.95
- Spanakopita with Tzatziki $19.95
- Crispy Mini Spring Rolls with Thai Sweet Chili Sauce $19.95
- Phyllo-Wrapped Brie, Grapes and Crackers $60.00

**COLD APPETIZERS** (serves 12)

- Cucumber Canapé $19.99
- Jumbo Shrimp Cocktail $38.00
- Vietnamese Spring Rolls with Thai Sweet Chili Sauce $24.95
- Fresh-Cut Seasonal Fruit $34.00
- Fresh Vegetables from the Garden $24.50
- Imported and Domestic Cheese Board $39.95
- Charcuterie Board $46.50
- Mediterranean Board $47.50
- Hummus with Pita $24.50

**CROSTINI** (by the dozen, minimum 2 dozen recommended)

- Grilled Beef, Oregon Hazelnut, Gorgonzola, Balsamic Syrup $25.00
- Braised Pork with Pickled Vegetables and Cilantro $25.00
- Pico, Avocado, Cotija Cheese, Cilantro $25.00
- Prosciutto, Fig, Crumbled Goat Cheese $25.00

**SKEWERS** (By the dozen, minimum 2 dozen recommended)

- Thai Chicken $38.00
- Teriyaki Beef $38.00
- Miso Shrimp $48.00
- Caprese with Balsamic $24.95
BUILD YOUR OWN BAR  (minimum 25)

SUMMER BBQ BAR  $12.95 per person
Build your own grass-fed burger or all-beef hot dog with an assortment of toppings. Includes selection of house-made prepared salads and sliced watermelon.

SESAME ASIAN BOWL BAR  $13.95 per person
Build your own bowl with choice of protein, fresh vegetables, rice and house-made sauces.

RAMEN BAR  $14.95 per person
Your choice of five-spice pork belly, organic chicken, or ponzu tofu is mixed with tender noodles and vegetables and finished with steaming-hot, house-made broth.

FAJITA BAR  $15.95 per person
Includes tender strips of seared beef and chicken, peppers and onions, cheese, guacamole, salsa, sour cream and tortillas. Served with Spanish rice and house-made smashed pinto beans.

ICE CREAM SUNDAE BAR  $4.25 per person
We'll start you off with vanilla bean ice cream and you do the rest! Choose three toppings plus whipped cream. Toppings: Peanuts, chocolate syrup (dark or white), caramel, chocolate chips, M&Ms, maraschino cherries, Oreo, Butterfinger, and chocolate chip cookie pieces. Additional toppings are $.50 per person/per topping.
SWEETS

Brownies  1 dozen  $16.95
Assorted Cookies  1 dozen  $15.95
Berry Tarts  1 dozen  $24.95
Cupcakes  1 dozen  $20.95
New York-Style Cheesecake  (serves 12)  $44.95
Assorted Berry Sauce  Add $1.00 per serving

DRINKS

COFFEE SERVICE  $16.95 per air pot
Backporch coffee
Regular/decaf

TEA SERVICE  $11.95 per air pot
Assorted Tazo tea, hot water
Air Pot serves 14-16 (8-ounce cups)
3 Gallon Cambro = 3 air pots and serves 48-50 (8-ounce cups)
5 Gallon Cambro = 6 air pots and serves 96 (8-ounce cups)
All coffee and tea orders include cups, lids, stir sticks, napkins, sweeteners, milk/cream. Alternatives to milk creamers (soy or rice) are available upon request.

JUICE AND COLD DRINKS  (Sold by the one, three or five gallon.)

Orange Juice  $9.99/gallon
Lemonade  $9.95/gallon
Iced Tea  $9.95/gallon
Cascade Punch  $9.95/gallon
Spa Water (included with buffets & orders over $50.00)  $2.00/gallon

Don’t see what you’re looking for? We’re happy to customize a menu for your event. Please allow 7-10 days advanced planning time. Contact catering at catering@osucascades.edu