



# WINTER CATERING

## WINTER BREAKFAST SKILLET

warm egg skillet with squash, potatoes, kale, brussel sprouts, bell pepper, mushroom, egg, thyme, sage, black pepper and smoked gouda  
includes assorted 2" muffins, seasonal fruit salad, coffee/tea service.  
10.95 add bacon 2.00

## WINTER BUFFET

includes mixed green salad, house-baked rolls, whipped butter, dessert bars, lemonade/iced tea or coffee/tea service, iced water

## CHOICE OF

brussel sprout and pear salad with fennel, pecans, and balsamic vinaigrette  
OR

kale and squash salad with farro, cranberries, feta, and Dijon apple cider vinaigrette

warm wheatberry with roasted beets, squash and kale

## CHOICE OF PROTEIN

maple balsamic tempeh 16.25  
honey roasted ham 18.25  
cranberry balsamic glazed turkey breast 17.95  
chai spiced braised beef 17.75

## SPECIALTY BOX LUNCHES 14.95

includes house-made potato chips, individual green salad with choice of ranch or balsamic, orange spice shortbread, Perrier

## TURKEY APPLE BRIE ROASTED TURKEY BREAST

local sliced apple, brie cheese, fresh spinach, avocado, cranberry spread on fresh croissant

## MAPLE PULLED PORK WRAP TORTILLA

filled with maple pulled pork and winter slaw (fennel, cabbage, brussels, cranberry)

## ROAST BEEF & KALE

house-made roast beef, lacindo kale, horseradish spread, caramelized onions, and provolone cheese on ciabatta

## TO ORDER

Please email [tmatte@willamette.edu](mailto:tmatte@willamette.edu) or call 503-381-3704. All orders need to have 72 hours notice. For our Willamette friends, we will have these available to order via VEMS beginning January 30, 2017