Karen Nelles, R.D.
DIRECTOR, FOOD SERVICE
nellesk@wou.edu

Jane Cameron-Jensen
CHEF / MANAGER
cameronj@wou.edu

Hyun-Ok Suh
CATERING COORDINATOR
suhh@wou.edu

Jenna Otto
RETAIL COORDINATOR
ottoj@wou.edu

WUC 134
Monmouth, Oregon 97361

http://www.wou.edu/student/residences/dining.php
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GENERAL INFORMATION

• We specialize in meeting the foodservice needs of the Western Oregon University community with catering that is unique and not offered by other foodservice outlets. WOU Catering offers a variety of options. Customized service ranging from boxed lunches to “no frills” catering service and all the way through to gracious dining.
• Please review this guide carefully so the WOU Catering office may help make your event a success.
• For questions or assistance with planning your event, menu selection, special orders, special diets or billing concerns, call the Catering office at 503-838-8439. We look forward to serving you and your guests.

A confirmation of your catering order will be sent to you; please review the copy to confirm that the information is correct.

Thank you for choosing WOU Catering!

TASTING MENUS

To assist you in your planning process, our catering staff is eager and willing to work to develop menu items to meet special requests. These special items are available for tasting prior to your event to ensure your satisfaction.
• All special request menu tastings will be charged to the booking organization at minimum rate of $2.50 per person per request (or the actual cost of food, whichever is greater).

CAMPUS FOOD GUIDELINES

WOU Catering is the primary food vendor for all catered University events and the exclusive caterer for events in the Werner University Center. University departments, clubs or groups are not required to use WOU Catering for events held at the Gentle House.
For further details, please refer to the “Campus Food Policies” in the Western Oregon University Policies and Procedures index. http://www2.wou.edu:7777/pls/wou2/policy.woupolicy.main
If you plan to provide your own refreshments for your event, you must complete and submit a Campus Dining Food and Beverage Approval Form. http://www2.wou.edu:/student/residences/pdfs/food_beverage_approval.pdf

BILLING INFORMATION

• Campus Departments may pay for catering by journal vouchers entered by the catering department. After the event, a copy of the J.V. will be sent to the department billed.*
• Other billing options include paying by cash or having the amount billed to you afterwards. Please notify Catering if you need another arrangement.
• All items invoiced to an outside organization will be assessed a 7% processing fee to cover costs of billing.
• Off-campus and personal events require a 50% down payment when the event is confirmed. For off-campus and personal events the contact person will be sent an invoice for the remaining amount and payment will be due 15 days from the time of billing.
• Please call 503-838-8655 if there are any questions regarding invoice billing.

* If you choose to have your event billed to a department index, you will need to submit the “Non-Travel Meals and Refreshments Pre-Approval form” to the Business Office for approval. http://www.wou.edu/wouforms/
ROOM RESERVATIONS

- Please make room reservations in advance by contacting the Werner University Center at 503-838-8261, alternatively, you can go online to http://www.wou.edu/student/wuc/Reservations/reservations.php. Select Facility Reservations.
- To reserve Gentle House call the Office of Gentle House at 503-838-8673.

MENU CHOICES AND AVAILABILITY

- Call the Catering office directly at 503-838-8439 to plan your menu. **Note:** Requests for pricing for items that are not currently listed in our catering guide may take up to 5 business days to be completed. Please plan accordingly!
- Adjustments to menus can be made to accommodate special dietary needs. Please let us know if this will be necessary when you are booking your party.
- Catering orders require at least 10 business days in advance of the event.
- Orders placed less than 7 business days before the event will be charged an Express Service fee equal to 15% of the total bill, with a $5.00 minimum.
- If cancellations are received less than **five working days** before the event, an amount equal to 50% of the guarantee OR actual costs to Catering will be charged to cover expenses that may have already been incurred by the Western Catering Department.

LINEN

- Linens are provided for food and beverage buffet stations. Breakfast, Lunch and dinner meal service include table linens and linen napkins for guest tables. White tablecloths with red napkins are our standard colors. Please contact the Retail Coordinator for additional color choices.
- Pricing for additional linens: Tablecloth $4.95 Napkin $.45

**NOTE:** Guest table linens are not provided for Brown Bag Lunches, To-Go items, Pizza and Breakfast on the Run

GUEST COUNTS

- Final counts need to be confirmed a minimum of 5 business days prior to the event. If no final updates are made, the guest count from the initial confirmation will be used.
- For counts greater than the guaranteed number, we will do our best to provide a comparable meal and service.

DELIVERY CHARGES

- $20.00 - For delivery of orders outside the Werner University Center but on Campus.
- $30.00 - For delivery of orders requiring use of Catering transportation.
- You may make arrangement with the Catering Department to pick up your own order, in which case, no delivery fees will be charged.

ALCOHOL

- If you would like to serve beer and/or wine at your event you may do so, as long as you abide by the guidelines in the “Possession and Consumption of Alcoholic Beverages” policy found here: http://www2.wou.edu/pls/wou2/policy.woupolicy.main
  In addition,
- One bartender for every 50 guests will be provided at a cost of $25.00 per bartender per hour.
- Wine or beer that is not purchased through Western Oregon University will first require approval from the Food and Beverage Director (Karen Nelles) as well as a $5.00 corkage fee per opened bottle of wine, $1.00 per bottle of beer and $25.00 per keg of beer.
LEFTOVER FOOD
• Due to Health Department Guidelines, food left over from a catered function becomes property of WOU Catering and cannot be issued to guests after the event.

SERVICE STYLE

Our standard service is Buffet Style, which can be either paper or china for no additional charge (for events booked within the Werner University Center). Please review our service styles below and specify your preference when booking your event.

STANDARD BUFFET:
All plates, silverware and glasses are set up at buffet station(s). Guests serve themselves buffet style.

BUFFET WITH PRESET TABLES: Additional cost: $1.50/person
Guests serve themselves buffet style, but with table pre-set with glassware, silverware and/or plates.

PLATED, SERVED MEAL: Additional cost: $3.00/person:
There is no buffet line/service. Guests are seated at tables and served there.
BEVERAGES

REGULAR & DECAF COFFEE - *(Please order by air pot, or in 2.5 gallon increments)*

$30.00 per 2.5 GALLON *(approx 37 servings)*

$7.95 per AIR POT *(approx 8 servings)*

HOT TEA ................................................................. $7.95 per AIR POT

*Includes: Assorted Tea Bags and Cocoa Packets*

HOT CHOCOLATE ....................................................... $9.00 per GALLON

ICED WATER .......................................................... $1.00 per PITCHER

$2.50 per GALLON

ICED TEA ............................................................... $10.00 per GALLON

*Includes: Sugar & Lemons*

APPLE or ORANGE JUICE ............................................... $12.95 per GALLON

LEMONADE ............................................................ $10.00 per GALLON

STRAWBERRY LEMONADE ........................................... $12.95 per GALLON

BOTTLED OCEAN SPRAY JUICE ................................. $2.00 EACH

BOTTLED SNAPPLE or NANTUCKET NECTARS ............ $2.50 EACH

WOU BOTTLED WATER ............................................... $2.00 EACH

1/2 LITER BOTTLED WATER ...................................... $1.50 EACH

CANNED SOFT DRINKS .............................................. $1.00 EACH

MILK (Half Pint Boxes) ............................................... $ .80 EACH

SPARKLING CIDER (MARTINELLI’S) ......................... $5.50 BOTTLE *(approx 6 servings)*
BREAKFAST MENU

- MEALS ON THIS PAGE INCLUDE COFFEE, TEA AND WATER UNLESS NOTED OTHERWISE
- ALL MEALS SERVED BUFFET STYLE, UNLESS SERVICE IS REQUESTED
- FOR SERVED MEALS, PLEASE ADD $3.00 per PERSON

FRESH FRUIT, Whole ................................................................. $ .85 EACH

CONTINENTAL BREAKFAST ..................................................... $ 6.95
Includes your choice of Assorted Pastries, Fresh Cut Fruit and Juice
Choose from Muffins, Scones, Danish or Bagels with Cream Cheese

WESTERN BREAKFAST .......................................................... $ 7.95
Includes Scrambled Eggs, Breakfast Potatoes, Bacon or Sausage and a Biscuit

QUICHE .......................................................... $ 8.25
Your choice of Quiche Lorraine, Bacon & Cheddar or Vegetarian Quiche. Also includes Seasonal Fruit Garnish and a Mini Croissant

COUNTRY BREAKFAST .......................................................... $ 7.95
Biscuits and Gravy, Scrambled Eggs and Herb and Garlic Breakfast Potatoes

BREAKFAST SCRAMBLE .......................................................... $ 7.95
Served with Breakfast Potatoes. Includes: Scrambled Eggs, Peppers, Mushrooms, & Onions with Cheddar Cheese.

Add Ham, Bacon or Sausage ...................................................... $ 2.00 per serving

BREAKFAST on the RUN* .......................................................... $ 5.95
Fresh whole fruit, Odwalla Bar, Yogurt Cup and an Ocean Spray Juice
*Does NOT include coffee & water. (Coffee & water available at an additional cost)
**SANDWICHES and SALADS**

- **ALL SANDWICHES & WRAPS BELOW INCLUDE LETTUCE, TOMATO & CHEESE**

**DELUXE BROWN BAG LUNCH** ............................................................... $ 10.95

*Includes a Sandwich or wrap of your choice (Turkey, Ham, Roast Beef, or Veggie), Apple, Chips, Otis Spunkmeyer Cookie and a Soda, Juice or Bottled Water.*

**BASIC BROWN BAG LUNCH** ............................................................... $ 7.95

*Includes a Sandwich or wrap of your choice (Turkey, Ham, Roast Beef, or Veggie), Apple, Chips, and a Soda or Bottled Water.*

**MAKE YOUR OWN SANDWICH** ....................................................... $ 10.95

*Includes 3 Meats, 3 Cheeses, Lettuce, Tomato, Pickle, Onion, Mayo, Mustard, Potato or Pasta Salad & Chips. Served with Coffee, Tea, and Ice Water.*

**CHICKEN CAESAR SALAD** ............................................................... $ 8.75

*Seasoned Chicken, Romaine, Croutons and Parmesan Cheese - Tossed with Caesar Dressing.*

Served with Coffee, Tea, and Ice Water.

**TRADITIONAL CHEF'S SALAD** ....................................................... $ 8.95

*Turkey, Ham, Swiss and Cheddar Cheese, Sliced Egg, Tomatoes and Red Onion - Served with Assorted Dressings.*

Served with Coffee, Tea, and Ice Water.

**COBB SALAD** .................................................................................. $ 9.25

*Chicken Breast, Bacon, Egg, Tomato & Bleu Cheese Crumbles served with your choice of Dressing.*

Served with Coffee, Tea, and Ice Water.

**ASIAN CHICKEN SALAD** ............................................................... $ 8.95

LUNCH & DINNER ENTREES

- MEALS ON THIS PAGE INCLUDE COFFEE, TEA AND WATER
- ALL MEALS SERVED BUFFET STYLE, UNLESS SERVICE IS REQUESTED
- FOR SERVED MEALS, PLEASE ADD $3.00 per PERSON

BBQ PORK OR CHICKEN SLIDERS .......................................................... $ 8.75
With Baked Beans, Coleslaw and Corn on the Cob.

CHICKEN OR CHEESE ENCHILADAS ................................................. $ 10.50
Southwest Bean and Corn Blend, Spanish Rice, Tortilla Chips and House-Made Pico de Gallo.

CHICKEN TIKI MASALA ................................................................. $ 12.95
Served with Basmati Rice, Vegetable Samosas and Carrot Salad with Naan Bread

FRESH MADE LASAGNA ............................................................... $ 10.95
Layers of Pasta, Beef and Ricotta Cheese served with Garlic Toast and Salad.

PASTA SELECTIONS........................................................................ $ 10.95
YOUR CHOICE OF TWO PASTAS WITH TWO SAUCES - Served with Salad and Garlic Toast
Pasta Choices: Garden Rotini, Cheese Tortellini, Fettucini, or Cheese Stuffed Pasta Shells
Sauce Choices: Roasted Vegetable Marinara, Alfredo, or Italian Meat Sauce.

Add Meatballs - $ 1.00 per serving
Add Chicken - $ 1.50 per serving

TACO SALAD .................................................................................... $ 8.75
Includes Seasoned Beef or Fajita Chicken, Vegetarian Refried Beans, Lettuce, Tomato, Olives, Onion,
Jalapeño Pepper, Cheese, Sour Cream, Salsa, Taco Shells or Tortilla Chips.

TURKEY MEATLOAF ......................................................................... $ 10.25
Turkey Meatloaf served with mushroom gravy, Fresh Mashed Potatoes, Vegetables and a side of Mac & Cheese.

BBQ ............................................................................................... $ 7.25
Grilled Hamburger, Cheeseburger, Garden burger or Hotdog with condiments, and Potato Chips. Includes Lemonade and water. (Does not come with coffee)
ENTREES (Continued)

- All meals on this page include Caesar or Green salad and bread, coffee, tea and water.
- All meals served buffet style, unless service is requested.
- For served meals, please add $3.00 per person.

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**CHICKEN DINNER** ........................................................... $12.95
Includes Chicken Breast (see choices below) Vegetable and your choice of Rice Pilaf, Pasta, or Potato.

**CHOOSE FROM:**
- **TERIYAKI**
- **CITRUS**
- **SOUTHWEST**
- **HERB ROASTED**
- **CRUSTED BUTTERMILK**
- **CHICKEN BRUSHETTA**

**PRIME RIB** *(Minimum of 12 people)................................................. Market Price*
Includes Baked or Mashed Potato, Seasonal Vegetables, au jus, and Horseradish Sauce.

**HAZELNUT CRUSTED SALMON** ................................................... $16.95
Salmon, Roasted Hazelnuts and a Lemon Herb Cream Sauce.
Served with Seasonal Vegetables and your choice of Rice or Potato.

**SLOW COOKED ROAST BEEF** .................................................... $15.95
Roast Beef with Brown Peppercorn Sauce.
Served with Seasonal Vegetables, and your choice of Rice or Potato.

**ROAST TURKEY OR PORK TENDERLOIN** ................................. $15.95
Roasted Turkey or Pork Tenderloin with Apple Cranberry Stuffing.
Served with Seasonal Vegetables and your choice of Rice or Potato.

**YAKI SOBA NOODLES** .......................................................... $9.25
Includes Chicken and Vegetables, served with salad and mini Egg Roll.

*With Shrimp* ................................................................. $10.95

**BAKED POTATO BAR** ...................................................... $8.75
Choice of regular or sweet potato served with steamed vegetables, shredded cheese, sour cream, bacon bits and green onions.

*With Vegetarian Chili* ................................................... $9.75
VEGETARIAN SELECTIONS

- AVAILABLE FOR LUNCH OR DINNER SERVICE
- ALL MEALS ON THIS PAGE INCLUDE SALAD AND BREAD, COFFEE, TEA AND WATER
- ALL MEALS SERVED BUFFET STYLE, UNLESS SERVICE IS REQUESTED
- FOR SERVED MEALS, PLEASE ADD $3.00 per PERSON

STUFFED GREEN PEPPERS ........................................ $ 9.95
Bell Pepper filled with Brown Rice Pilaf (vegan and gluten free).
Served with Vegetables

PORTOBELLO MUSHROOM ........................................ $ 9.95
Portobello Mushrooms with a Gorgonzola Cheese and Balsamic Reduction, Potato or Rice and Fresh Vegetables

VEGETARIAN LASAGNA ........................................ $ 10.95
A delicate blend of Spinach, Herbs and Ricotta Cheese

PASTA PRIMAVERA ........................................ $ 9.95
Seasonal Vegetables, Tomatoes, Basil, Garlic and Parmesan Cheese

EGGPLANT PARMESAN ........................................ $ 10.25
Panko crusted Eggplant with Mozzarella Cheese, Pasta, Vegetables and Marinara Sauce.

ROASTED VEGETABLE MACARONI & CHEESE ................. $ 10.25
Herb roasted Vegetables and Fresh Vegetables tossed with Fresh Herbs then baked with Macaroni Pasta and Three Cheeses
# PIZZA MENU

## PIZZA SELECTIONS (16 INCH PIZZA, CUT INTO 8 SLICES)*:

<table>
<thead>
<tr>
<th>Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1.) BBQ CHICKEN</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>Chicken tossed in BBQ Sauce with Roasted Red Peppers and Onions, then topped with a blend of Italian Cheeses (Mozzarella, Cheddar and Provolone)</td>
<td></td>
</tr>
<tr>
<td><strong>2.) CANADIAN BACON &amp; PINEAPPLE</strong></td>
<td>$16.95</td>
</tr>
<tr>
<td>Canadian Bacon &amp; Pineapple with pizza sauce and a blend of Italian Cheeses (Mozzarella, Cheddar and Provolone)</td>
<td></td>
</tr>
<tr>
<td><strong>3.) CHEESE</strong></td>
<td>$13.95</td>
</tr>
<tr>
<td>Pizza sauce with a blend of Italian Cheeses (Mozzarella, Cheddar and Provolone Cheeses)</td>
<td></td>
</tr>
<tr>
<td><strong>4.) GREEK</strong></td>
<td>$15.95</td>
</tr>
<tr>
<td>Olives, onion, tomato, spinach, pepperoncini, feta cheese</td>
<td></td>
</tr>
<tr>
<td><strong>5.) PEPPERONI</strong></td>
<td>$15.95</td>
</tr>
<tr>
<td>Pizza sauce, Pepperoni and a blend of Italian Cheeses (Mozzarella, Cheddar and Provolone Cheeses)</td>
<td></td>
</tr>
<tr>
<td><strong>6.) TACO</strong></td>
<td>$17.95</td>
</tr>
<tr>
<td>Chicken or Beef taco meat, Refried Beans, Tomatoes, Jalapenos, Cheese, Onion and Pepper Jack Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>5.) VEGETARIAN</strong></td>
<td>$15.95</td>
</tr>
<tr>
<td>Pizza Sauce  with Mushrooms, Olives, Roasted Pepper and Onion topped with a blend of Italian Cheeses (Mozzarella, Cheddar and Provolone Cheeses)</td>
<td></td>
</tr>
<tr>
<td><strong>6.) GOURMET VEGETARIAN</strong></td>
<td>$19.95</td>
</tr>
<tr>
<td>Mushrooms, Artichokes, Roasted Pepper and Onion, Kalamata Olives, Grape Tomatoes, Spinach and Feta Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>7.) ALL THE FIXINS’</strong></td>
<td>$19.95</td>
</tr>
<tr>
<td>Choose from 5 ingredients below</td>
<td></td>
</tr>
</tbody>
</table>

### PIZZA INGREDIENT CHOICES:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichokes, Black Olives, Canadian Bacon, Chicken, Feta Cheese, Grape Tomatoes, Green Peppers, Kalamata Olives, Mushrooms, Onions, Pepperoni, Pineapple, Spinach, Tomatoes</td>
<td>$1.25 each (When adding separately)</td>
</tr>
</tbody>
</table>

**ADD AN ITALIAN GREEN - OR - CAESAR SALAD**

<table>
<thead>
<tr>
<th>Payment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$2.50 per PERSON</td>
<td></td>
</tr>
</tbody>
</table>

*Pizza selections do NOT include table linens. Table linens are available at an additional cost. If you want table linens with your catered pizza order, please request that when placing your order.*
## RECEPTION IDEAS

- **MINIMUM ORDER OF 10 PEOPLE.** Artfully prepared on reception-appropriate trays.

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>GOURMET CHEESE &amp; CRACKER DISPLAY</td>
<td>$29.50</td>
<td>$59.50</td>
<td>$79.50</td>
</tr>
<tr>
<td>FRESH VEGETABLE TRAY WITH RANCH</td>
<td>$25.50</td>
<td>$45.50</td>
<td>$65.50</td>
</tr>
<tr>
<td>VEGETABLE TRAY WITH HUMMUS &amp; PITA</td>
<td>$32.00</td>
<td>$62.00</td>
<td>$82.00</td>
</tr>
<tr>
<td>FRESH ASSORTED FRUIT TRAY</td>
<td>$29.50</td>
<td>$59.50</td>
<td>$79.50</td>
</tr>
<tr>
<td>GRAPE &amp; CHEESE PLATTER</td>
<td>$29.50</td>
<td>$59.50</td>
<td>$79.50</td>
</tr>
<tr>
<td>DELI MEAT &amp; CHEESE TRAY w/CRACKERS</td>
<td>$35.00</td>
<td>$65.00</td>
<td>$85.00</td>
</tr>
</tbody>
</table>

- **MINIMUM ORDER OF 10 PEOPLE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>POTATO CHIPS WITH DIP</td>
<td>$2.00</td>
</tr>
<tr>
<td>TORTILLA CHIPS AND SALSA</td>
<td>$2.50</td>
</tr>
<tr>
<td>PITA CHIPS WITH HUMMUS</td>
<td>$2.75</td>
</tr>
</tbody>
</table>

- **MINIMUM ORDER OF 35 PEOPLE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF HIBATCHI SKEWERS</td>
<td>$2.55</td>
</tr>
<tr>
<td>BONELESS BUFFALO WINGS with BLUE CHEESE DIP &amp; CELERY STICKS</td>
<td>$2.55</td>
</tr>
<tr>
<td>CHICKEN SATAY with Thai Peanut Sauce</td>
<td>$2.55</td>
</tr>
<tr>
<td>CHOCOLATE COVERED STRAWBERRIES (SEASONAL)</td>
<td>MARKET</td>
</tr>
<tr>
<td>DEVILED EGGS</td>
<td>$1.25</td>
</tr>
<tr>
<td>MEATBALLS (BBQ, TERIYAKI OR SWEET &amp; SOUR)</td>
<td>$2.25</td>
</tr>
<tr>
<td>MINI EGG ROLLS</td>
<td>$1.75</td>
</tr>
<tr>
<td>MINI QUICHE</td>
<td>$2.00</td>
</tr>
<tr>
<td>MINI SANDWICHES (SERVED ON MINI CROISSANTS)</td>
<td>$3.95</td>
</tr>
<tr>
<td>PINWHEEL SANDWICHES</td>
<td>$1.75</td>
</tr>
<tr>
<td>STUFFED MUSHROOMS</td>
<td>$1.25</td>
</tr>
<tr>
<td>VEGETABLE PAKORAS - VEGETABLES DIPPED IN A SPICY BATTER AND DEEP FRIED</td>
<td>$1.25</td>
</tr>
</tbody>
</table>
BAKED GOODS & DESSERTS

BROWNIE BITES ................................................................. $ .85 EACH
BLONDIE BITES ............................................................... $ .85 EACH
LEMON BAR BITES ........................................................... $ .85 EACH

PETITE PASTRIES .............................................................. $ 1.25 per PERSON
CHOOSE FROM: PECAN STREUSEL, TRIPLE BERRY AND DANISH

NEW YORK BAGELS (sliced) WITH CREAM CHEESE .................. $ 2.25 EACH

SMALL BAGELS WITH CREAM CHEESE ................................ $ 1.25 EACH

MINI MUFFINS OR CROISSANTS ....................................... $ .75 EACH

MUFFINS ............................................................................ $ 1.50 EACH

CROISSANTS ...................................................................... $ 1.75 EACH

SCONES ................................................................................ SMALL (2.5 oz.): $ 1.50
Blueberry, Chocolate Chip, Cinnamon and Cranberry Orange
BITE SIZED (1.25 oz.): $ 1.00

ASSORTED DONUTS ........................................................... $ 1.50 EACH
Twists, Rings, Maple Bars
BAKED GOODS & DESSERTS (Continued)

COOKIES ........................................................................................................ $ .75 EACH

CUPCAKES ........................................................................................................ $ 1.50 EACH

APPLE OR PEACH CRISP ........................................................................... $ 2.25 EACH

FRUIT COBBLER ........................................................................................... $ 2.25 EACH
TRIPLE BERRY OR MARION BERRY

WILLAMETTE VALLEY GOURMET PIE (SLICE) ........................................ $ 2.95 EACH
• APPLE, MARION BERRY, LEMON MERIGNUE, CHOCOLATE DREAM

MINI CHEESECAKE with Topping (chocolate, strawberry or caramel) .......... $ 2.95 EACH

CHOCOLATE OR STRAWBERRY MOUSSE .............................................. $ 2.25 Per Person

CAKES (SLICE) ............................................................................................  $ 3.25 EACH
• TUXEDO - Black and White Cake in a Rich, Decadent Robe of Darkest Chocolate.
• ORANGE CREAMSICLE - Vanilla Cake Drizzled with Orange Icing and then frosted with Buttercream.
• TIRAMISU - White Cake Layered with Whipped Cream, Marscapone Cheese and Espresso and frosted with More Whipped Cream.

ASK ABOUT SEASONAL DESSERTS OPTIONS!

SWEET TOOTH?

IF YOU DON'T SEE WHAT YOU WANT, LET US KNOW!
No Frills Catering

What IS this?
No Frills Catering is an economical and great way to bring food and beverages to your events. These options will save time and money, but there are certain policies and procedures that must be complied with when you consider this option.

THE Deal:
• China will not be used. Appropriate paper products will be included with your order (where indicated).
• There is NO delivery or clean up service for your event. YOU will pick up your order between 7:30 am and 5:00 pm in the Werner Catering Kitchen, Monday through Friday. (Evenings and Weekends by arrangement.) You or your organization are responsible for cleaning up after your event. A minimum $25 cleaning fee will apply if the area requires additional cleaning.
• Orders must be placed at least 5 full business days prior to your event. Acceptance of all orders is based upon availability. To place your order, call Catering at 503-838-8439 (8-8439 on campus) or email us at cater@wou.edu.
• All orders must be billed to a student organization account, or a departmental account.
• Cancellations must be made at least 48 hours prior to the event.
• For food items requiring refrigeration, an ice chest will be supplied for a $5.00 rental fee. You may supply your own ice chest and ice will be provided at no extra charge.
• There will not be any credit given for unused items. These menus are set up and priced based on bulk quantities (e.g.: Soda is priced by the case and not by the individual can).
• See our No Frills Bulk Food Quick Guide on the following page for No Frills options and pricing.
• Use of Campus Dining equipment is only available with a booked catering event.
# No Frills Bulk Food Quick Guide

- Stock subject to availability, stock may vary
- Patron pickup only
- Ice chest available upon request; equipment fee applies

## Beverages Bulk - Includes Cups & Condiments

<table>
<thead>
<tr>
<th>Beverage</th>
<th>2.5 Gallons Price</th>
<th>5 Gallons Price</th>
<th>Baked Goods (by the dozen)</th>
<th>Price/Doz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Coffee</td>
<td>$25.00</td>
<td>$50.00</td>
<td>Assorted Muffins</td>
<td>$10.95</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$19.88</td>
<td>$39.75</td>
<td>Assorted Donuts</td>
<td>$12.95</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$19.88</td>
<td>$39.75</td>
<td>Assorted Small Scones</td>
<td>$12.00</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$19.88</td>
<td>$39.75</td>
<td>Assorted Cookies</td>
<td>$6.00</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>$22.38</td>
<td>$44.75</td>
<td>Chocolate Brownie Bites</td>
<td>$7.95</td>
</tr>
</tbody>
</table>

## Beverages by the Case

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price/Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soda - 12 oz can (24 count)</td>
<td>$19.20</td>
</tr>
<tr>
<td>Bottled Water (24 count - WOU Water)</td>
<td>$30.00</td>
</tr>
</tbody>
</table>

## Bulk Snacks to Go

- Bulk Potato Chips - Per Bag $3.75
- Tortilla Chips - Per Bag $3.75
- Salsa - 1/2 Gallon $7.50

## Bulk Food Items

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Count</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 # Hamburgers</td>
<td>$50.00</td>
</tr>
<tr>
<td>Garden Burgers</td>
<td>$55.00</td>
</tr>
<tr>
<td>Hot Dogs</td>
<td>$35.00</td>
</tr>
<tr>
<td>Hot Dog Rolls</td>
<td>$1.50/pkg</td>
</tr>
<tr>
<td>Hamburger Rolls</td>
<td>$2.00/pkg</td>
</tr>
</tbody>
</table>

## Condiment Packages

<table>
<thead>
<tr>
<th>Condiment</th>
<th>Price/100</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ketchup</td>
<td>$5.00</td>
</tr>
<tr>
<td>Mustard</td>
<td>$5.00</td>
</tr>
<tr>
<td>Relish</td>
<td>$5.00</td>
</tr>
<tr>
<td>Mayonnaise</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

## Paper Products/Disposables

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Count</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paper Plates, 6&quot; - 125 cc</td>
<td>$9.50</td>
</tr>
<tr>
<td>Paper Plates, 8.75&quot; - 125 cc</td>
<td>$18.50</td>
</tr>
<tr>
<td>Plastic Utensils - 100 pieces</td>
<td>$10.00</td>
</tr>
<tr>
<td>Beverage Cups, 8 oz - 50/sleeve</td>
<td>$6.95</td>
</tr>
<tr>
<td>Napkins, Dispenser - 500 ct</td>
<td>$7.50</td>
</tr>
<tr>
<td>Charcoal, 20# Bag</td>
<td>$15.95</td>
</tr>
<tr>
<td>Charcoal Lighter Fluid</td>
<td>$5.95</td>
</tr>
<tr>
<td>Food Handlers Gloves (Box of 100)</td>
<td>$10.50</td>
</tr>
</tbody>
</table>
# WOU BAKERY CAKE ORDER FORM

## WOUL BAKERY CAKE ORDER FORM

- **REQUIRES 10 DAY NOTICE** -

- INCLUDES 6” PLATES, NAPKINS & FORKS

<table>
<thead>
<tr>
<th>CAKE SIZE</th>
<th>PRICE</th>
<th># OF CAKES NEEDED</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 SHEET CAKE - SINGLE LAYER - Serves 12 to 16 people</td>
<td>$ 19.95</td>
<td></td>
</tr>
<tr>
<td>1/4 SHEET CAKE - DOUBLE LAYER - Serves 14 to 20 people</td>
<td>$ 22.95</td>
<td></td>
</tr>
<tr>
<td>1/2 SHEET CAKE - SINGLE LAYER - Serves 25 to 30 people</td>
<td>$ 28.95</td>
<td></td>
</tr>
<tr>
<td>1/2 SHEET CAKE - DOUBLE LAYER - Serves 28 to 40 people</td>
<td>$ 32.95</td>
<td></td>
</tr>
<tr>
<td>FULL SHEET CAKE - SINGLE LAYER - Serves 50 to 60 people</td>
<td>$ 44.95</td>
<td></td>
</tr>
<tr>
<td>FULL SHEET CAKE - DOUBLE LAYER - Serves 64 to 80 people</td>
<td>$ 48.95</td>
<td></td>
</tr>
</tbody>
</table>

**CIRCLE ONE SELECTION FOR EACH OF THE CHOICES BELOW**

### CAKE TYPE

- WHITE
- CHOCOLATE
- YELLOW
- MARBLE

### FROSTING

- WHITE
- CHOCOLATE
- BUTTERCREAM

### TYPE OF EVENT

- BIRTHDAY
- THANK YOU
- CONGRATULATIONS
- RETIREMENT

### OTHER:

- 

### DECORATION OR WRITTEN COLORS

- BLUE
- GREEN
- RED
- PINK
- YELLOW
- WHITE

**COMMENTS:**

- 

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**PLEASE NOTE:** CAKES PURCHASED OFF CAMPUS ARE SUBJECT TO THE FOOD WAIVER GUIDELINES AS PER THE WOU CATERING GUIDE. IF YOU ARRANGE FOR CATERING STAFF TO PICK UP A CAKE PURCHASED OFF CAMPUS, YOU WILL BE CHARGED A $30.00 VEHICLE TRANSPORTATION FEE PLUS THE COST OF THE CAKE.

*If you have any questions regarding these guidelines or for any catering question, please contact the Catering Office at 503-838-8439 or at catering@wou.edu.*

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**UPDATE:** 12/30/2014