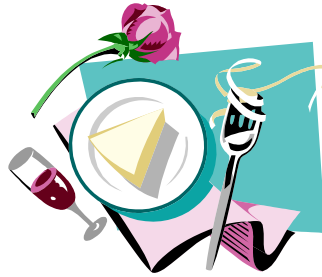


Spice Islands Catering



"Everything We Do is a Special Event!"

MENU

*Visit us on the web @
www.spiceislandscatering.com*

Or Call us at (541) 754-5877 in Corvallis

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Beyond the Basics

Since 1996, we've learned a lot from our clients while growing our catering services .

You've always wanted food that tastes terrific and is served professionally.

You've come to expect more than the basics.

You expect a wide variety of menu items from Breakfast to Hot/Cold Lunch Buffets to Hors D'oeuvres to Buffet or Plated Dinners to Gourmet Desserts. Hot food, Chilled food.

Sauces, Stuffings and Marinades.

Above all you want your event to be a success.

You'll find it all here.

Welcome to the latest edition of Spice Islands Catering Menu. We have created this pamphlet so that you are pointed in the right direction and you have the opportunity to browse through everything that we offer here at Spice Islands. Our hope is that you use this guide to plan your next event with our helpful Events Coordinators.

Best Wishes for a Successful Event,
Spice Islands Catering
Owners and Staff

Breakfast

Menu prices are per person and include food and beverages listed, paper goods and plastic cutlery. Additional service charge includes set-up, staffing, break down and local delivery. See our terms and conditions.

Linens, china and additional staff time are available upon request

Please call for a quote.

Continental \$5.50

Assorted Breakfast Muffins or Scones, Oregon Marionberry or Pumpkin Spice Coffee Cake, Bagels with Cream Cheese, Butter and Jam or Assorted Yogurt, Fresh Seasonal Fruit Display, Coffee, Tea, Cocoa and Assorted Bottled Fruit Juices

Scrambled Continental \$6.25

Egg Strata or Quiche, Assorted Breakfast Muffins or Scones, Bagels with Cream Cheese, Butter and Jam or Coffeecake, Assorted Yogurt, Fresh Seasonal Fruit Display, Coffee, Tea, Cocoa and Assorted Bottled Fruit Juices

Country Morning \$8.00

Scrambled Eggs, Breakfast Meat (Glazed Ham, Bacon or Sausage), Country Potatoes, Fresh Seasonal Fruit Display, Biscuits & Gravy, Assorted Breakfast Muffins or Scones, Coffee, Tea, Cocoa and Assorted Bottled Fruit Juices

Spice Islands Gourmet Breakfast Buffet \$13.00

Quiche or Egg Strata, Bacon and Sausage, Pasta Salad, Country Potatoes, Fresh Fruit, Yogurt & Granola, Chocolate Chip-Toffee Scones, Assorted Breakfast Muffins, Oregon Marion berry or Pumpkin Spice Coffee Cake, Bagels with Cream Cheese, Butter and Jam, Miniature Croissants, Coffee, Tea, Cocoa and Assorted Bottled Fruit Juices

Oregon Marionberry Coffeecake

Our moist cake, blended with luscious Oregon Marionberries and topped with a crunchy streusel is an event *favorite!*

Pumpkin Spice Crumb Cake

Our own special recipe; a delicious addition to any breakfast menu.

Menu Additions

Homemade Coffeecake or Scones \$1.50

Sausage or Bacon \$1.75

Homemade Biscuits & Gravy \$2.00

Granola & Milk \$1.50

Yogurt \$1.00

Substitutions are accepted upon request.

Please contact an events coordinator to specialize the above menu to suit your catering needs.

Beverage Service & Break Food

Includes paper and plastic service ware, and all necessary condiments (including half and half).

Beverage Service Prices Per Person

Regular and Decaf Coffee, Tea, Strawberry Lemonade or Canned Sodas and Ice Water
\$2.75/2 hours or \$4.25/4 hours

Break Food

Assorted Cookie Bars or Muffins or Scones, Fresh Fruit, Coffee, Tea, Ice Water and Assorted Canned Sodas	\$3.45
Assorted Candy Basket, Granola Bars, Sliced Cheese & Crackers, Fresh Fruit, Coffee, Tea, Ice Water and Assorted Canned Sodas	\$3.75
Basket with Popcorn, Snack Mix, Chips and Dip, Dessert Bars, Fresh Fruit, Coffee, Tea, and Canned Sodas	\$4.00

Wine & Beer Service

Wine and Beer may be sold by the bottle or glass.

Prices may vary slightly depending on vendor specials.

Wines and Beers of your choice may be ordered with advance notice for an additional charge.

Client pays only for those bottles opened.

Eola Hills: Chardonnay, Riesling and Cabernet \$4.00/glass or \$14/bottle

Willamette Valley Vineyards:

Chardonnay, Riesling, Merlot \$4.00/glass or \$14/bottle
Pinot Noir or Frizzante (semi-sparkling Muscat) \$5.00/glass or \$18/bottle

Beer: Assorted Domestic and Imported Beer \$3.00 per bottle

Additional Charges: OLCC License and Liquor Liability Insurance is
\$100 per event.

We recommend one Bartender per 125 guests at \$80 for
4 hours service time.

Lunch Buffets

Menu prices are per person and include food and beverages listed, paper goods and plastic cutlery. An additional service charge includes set-up, staffing, break down and local delivery. See our Terms and Conditions.

Linens, china and additional staff time are available.

Please call for a quote.

Build Your Own

Food served in separate components for your guests to build their own creations! All Lunch Bars include Dessert and Beverage Service (Coffee, Tea, Ice Water and Strawberry Lemonade or Assorted Sodas and Bottled Water).

Baked Potato Bar \$9.00

Chili, Crispy Bacon, Broccoli, Shredded Cheese, Chopped Chives, Sour Cream, Cheese Sauce and Butter and a Choice of Two (2) Salads.

Pasta Bar \$9.50

Penne Pasta with Meatballs in Sauce, Marinara Sauce, Alfredo Sauce, Caesar Salad, and Garlic Bread.

Sandwich Bar \$9.75

Meat Display of Ham, Turkey and Roast Beef, Tillamook Cheese, Relish Tray with Green and Black Olives, Pickles, Pepperoncinis and Sliced Tomatoes, Fresh Bread from Great Harvest Bread Co. and Condiments and a Choice of Two (2) Salads.

Sizzling Fajita Bar

Chicken...\$10.00 Steak...\$12.00

Both Chicken and Steak...\$11.00

Chicken or Steak sautéed with Colored Peppers and Red Onions. Toppings include: Tomatoes, Lettuce, Olives, Shredded Cheese, Sour Cream and Guacamole. Also comes with Spanish Rice, Refried Beans, Chips and Salsa and Warm Flour Tortillas.

Salad Buffet

4 salad selections...\$9.00 6 salad selections...\$11.50

All Salad Buffets include: Fresh Bread from Great Harvest Bread Co., Dessert Bars or Cookies, Coffee, Tea & Strawberry Lemonade

Salad Choices:

*Caesar Salad * Chilled Steak Salad * Cobb Salad * Greek Salad*

*Tomato-Cilantro Avocados * Organic Green Salad*

*Marinated Sesame Chicken Salad * Penne Pasta Salad*

*BBQ Chicken Salad * Chef's Salad * Tossed Green Salad * Chinese Chicken Salad*

*Orzo Pasta Salad * Black Bean, Corn, Jicama & Cilantro Salad*

*Grilled Chicken Caesar Salad * Tortellini Salad*

Spinach Salad with Candied Pecans, Dried Cranberries, Feta Cheese & Raspberry Vinaigrette

*Fresh Fruit Salad * Seafood Pasta Salad*

Spinach Salad with Mandarin Oranges and Strawberries

Lunch Buffets

Pasta

Served with Salad, Bread, Dessert Bars, and Beverage Service (Coffee, Tea, Ice Water and Strawberry Lemonade or Assorted Sodas and Bottled Water).

Meat Lasagna..\$10.50 Vegetarian Lasagna Florentine with White Sauce..\$11.50
Baked Penne w/Grilled Chicken, Fresh Herbs and Parmesan..\$11.50

Asian

Served with Tossed Salad and Steamed White Rice or Fried Noodles with Vegetables (\$1.00 extra pp.) All lunches include Dessert Bars and Beverage Service (Coffee, Tea, Ice Water and Strawberry Lemonade or Assorted Sodas and Bottled Water).

Sweet and Sour Meatballs..\$9.00 Chicken Skewers with Indonesian Peanut Sauce..\$10.75
Thai Basil & Ginger Chicken..\$10.00 Teriyaki Chicken..\$10.00
Red, Yellow or Green Coconut Milk Curry with Chicken, Colored Peppers, Green Beans, Water Chestnuts and Red Onion..\$10.50
Indonesian Beef with Sweet Soy Sauce..\$11.00

Western

Served with Roasted New Potatoes or Rice Pilaf, Salad, Bread, Dessert Bars, and Beverage Service (Coffee, Tea, Ice Water and Strawberry Lemonade or Assorted Sodas and Bottled Water).

Grilled Chicken Breasts with Fresh Rosemary and Thyme..\$12.00
Dijon Chicken..\$12.00
Roasted Rosemary or Maple Glazed Pork Loin..\$12.50
Grilled Soy Ginger or Herb Citrus Salmon..\$14.00

Boxed Lunches...\$8.50

Sandwiches are boxed with gourmet chips, seasonal fruit salad, a freshly baked dessert bar or cookie, your choice of soda (Pepsi, Diet Pepsi, Sierra Mist) or bottled water, condiment packets (mayonnaise and mustard), a napkin and eating utensils. Boxed lunch salads come with the dressing on the side and have a roll and butter instead of the chips, but everything else is the same.

The minimum order is 30 box lunches. All orders receive free delivery in Corvallis, Albany and Philomath. An additional delivery charge applies for lunches delivered outside the greater Corvallis area; call us at 541-754-5877 to get more information.

Sandwiches

Turkey and Cheddar

Sliced turkey breast and Tillamook cheddar with lettuce & tomato on white or wheat bread.

Ham and Swiss

Honey baked ham and Swiss cheese with lettuce & tomato on white or wheat bread.

Sandwiches (continued)

Roast Beef and Provolone

Tender roast beef and provolone cheese with lettuce & tomato on white or whole wheat bread.

Grilled Chicken Club

Seasoned, grilled chicken breast with Romaine lettuce, tomato, bacon and Swiss cheese on a Kaiser roll.

Hoagie

Sliced ham, turkey and roast beef with cheddar & Swiss cheese, leaf lettuce and tomato on a hoagie roll.

Veggies and Cheese

Cream cheese, cucumber, avocado, sprouts and tomato on a croissant.

Curried Chicken Salad

Delicious curried chicken salad with dried cranberries and toasted almonds on a croissant with leaf lettuce.

Spicy Italian

Salami, spicy Calabrese, hot Capocollo with Provolone cheese and pepperoncinis on a hoagie roll.

Tuna Salad

Leaf lettuce and tuna salad with celery on a croissant with Tillamook cheddar.

Vegetarian Delight

Hummus, Kalamata olives, roasted Portabella mushrooms, lettuce and tomato on a hoagie roll.

Entrée Salads

All salads come with the dressing on the side

Chef Salad

Romaine lettuce, cucumbers, carrots, tomatoes, sliced ham and turkey, cheddar and Swiss cheeses and croutons with your choice of dressing (Ranch, Italian, Bleu Cheese or Thousand Island).

Grilled Chicken Caesar Salad

Romaine lettuce, grilled chicken breast strips, red onion, pepperoncinis, Parmesan cheese and croutons with a classic Caesar dressing.

Cobb Salad

Leaf lettuce topped with tomato, avocado, sliced turkey breast, bacon, crumbled bleu cheese and hard boiled egg with your choice of dressing (Ranch, Italian, Bleu Cheese or Thousand Island).

Chinese Chicken Salad

Romaine lettuce, julienne carrots, celery, water chestnuts, green onions, chicken breast chunks and crunchy Asian noodles with a delicious oriental dressing.

Vegetarian Greek Salad

Romaine lettuce, cucumbers, tomatoes, red onion, garbanzo beans, Kalamata olives and Feta cheese with a traditional Greek vinaigrette dressing.

Vegetarian Harvest Salad

Leaf lettuce, carrots, tomatoes, sweet corn, mushrooms, sprouts, black olives, red kidney beans, sunflower seeds and croutons with your choice of dressing (Ranch, Italian, Bleu Cheese or Thousand Island).

Hors D'oeuvres Buffets

Menu prices are per person and include food and beverages listed, paper goods and plastic cutlery.

Additional service charge includes set-up, staffing, break down and local delivery.

Linen, china and additional staff time are available. Please call for a quote.

All Hors D'oeuvres Buffets include Coffee, Tea and Strawberry Lemonade.

Tastefully Casual

Create your Own Party Sandwiches:

- Assorted Meat Display with Assortment of Tillamook Cheeses
- Deli Bread from Great Harvest Bread Co
- Relish Tray with Pickles, Black & Green Olives, Pepperoncinis, Tomatoes & Condiments
- Salmon Mousse with Cucumber and Crackers
- Vegetable Crudités with Ranch Dip
- Fresh Fruit Display with Seasonal Melons, Berries and Fruit
- Sweet & Sour Meatballs

Served before 3:00 p.m. - \$11.00 After 3:00 p.m. - \$13.00 per person

Spice Islands Specialties

- Chicken Skewers with Indonesian Peanut Sauce
- Spanakopita with Spinach and Feta
- Chilled Shrimp Display with Cocktail Sauce
- Sweet and Sour Meatballs
- Vegetable Crudités with Ranch Dip
- Warm Crab Artichoke Dip with Specialty Bread Rounds
- Assorted Tillamook Cheese Display
- Fresh Fruit Display with Seasonal Melons, Berries, and Fruit

Served before 3:00 p.m. - \$13.00 After 3:00 p.m. - \$15.00 per person

Create Your Own Hors D'oeuvres Buffet

Six item buffet

- Choose any 2 hors d'oeuvres from Group A
- Choose any 2 hors d'oeuvres from Group B (or A)
- Choose any 2 hors d'oeuvres from Group C (or A, B)

Served before 3:00 p.m. - \$12.00 After 3:00 p.m. - \$14.00 per person

Eight item buffet

- Choose any 2 hors d'oeuvres from Group A
- Choose any 4 hors d'oeuvres from Group B (or A)
- Choose any 2 hors d'oeuvres from Group C (or A, B)

Served before 3:00 p.m. - \$15.00 After 3:00 p.m. - \$17.00 per person

Add Dessert Bars or Cookies to any of our Hors D'oeuvres Buffets for an additional \$1.00 per person.

Ala Carte Hors D'oeuvres

Create your own Hors D'oeuvre Buffet by selecting from the following list. Each item is priced per person. We suggest 2-4 selections for pre-meal appetizers & 6-8 for Hors D'oeuvres only events.

Group A

Vegetable Crudités with Dip (Ranch or Hummus).....	\$1.75
Deviled Eggs.....	\$2.00
Sweet & Sour Meatballs.....	\$2.25
South of the Border Layered Bean Dip served with Tortilla Chips.....	\$2.50
Stuffed Mushrooms with your choice of Sausage or Crab & Cheese.....	\$2.50
Fresh Fruit Display with Seasonal Melons, Berries and Fruit.....	\$2.50
Curried Chicken Salad with Roasted Almonds and Great Harvest Bread.....	\$2.50

Group B

Assorted Tillamook Cheese and Grape Display.....	\$2.75
Cucumber Crab Bites.....	\$2.75
Chicken Chipotle Tortilla Pinwheels.....	\$2.75
Spanakopita: Phyllo Pastry Stuffed with Spinach and Feta Cheese.....	\$3.00
Phyllo stuffed with Spinach and Artichoke.....	\$3.00
Phyllo stuffed with Parmesan Cheese and Fresh Herbs.....	\$3.00
Chicken Skewers with Indonesian Peanut Sauce.....	\$3.00
Pork Skewers with Chili Ginger Sauce.....	\$3.00
Salmon Mousse served with Cucumbers and Crackers.....	\$3.00
Warm Crab Artichoke Dip served with Great Harvest Bread.....	\$3.00
Assorted Homemade Miniature Quiche.....	\$3.25
Brie en Croute.....	\$3.25
Fruit Confetti Spoons with Vanilla Vinaigrette.....	\$3.25

Group C

Chilled Shrimp Display with Cocktail Sauce.....	\$3.50
Individual Vegetable Crudités Cups with Dipping Sauce.....	\$3.50
Smoked Salmon and Dill in Puff Pastry Cups.....	\$3.50
Southwestern Grilled Shrimp marinated in Citrus Juice & Cajun Spices.....	\$3.50
Basil Ponzu Shrimp.....	\$3.50
Poached Salmon served Chilled with Cucumber and Dill Sauce.....	\$3.50
Domestic and International Cheese Display with Specialty crackers	\$3.75
Mojito Shrimp Shooters Lime Juice and Fresh Mint.....	\$3.75



Hand Rolled Sushi (California Roll, Mixed Vegetable or Basil Ponzu Shrimp with Fresh Mango).....	\$4.50
Create Your Own Party Sandwiches Includes variety meats, cheeses, Great Harvest Breads, Condiments, and Garnishes.	\$4.50

Hors d'oeuvres are a great way to entertain!

Buffet Dinners

Listed menu prices are per person and include food & beverage service, paper goods and plastic cutlery. Additional service charge includes set-up, staffing, break down and local delivery. See our terms and conditions. Linens, china and additional staff are available upon request.

All Buffet Dinners include Choice of Salad, Vegetable and Starch dishes (see below for choices), Fresh Bread from Great Harvest Bread Co., Dessert (see the dessert page for options), Coffee, Tea and Strawberry Lemonade.

Two entrée special

Choose **any** two entrees listed below. The full buffet will include salad, bread, servings of each entrée for all guests, a starch, a vegetable, a dessert and full beverage service.

\$20.00 per person

For weddings, the two entrée special without dessert is available for **\$18.00 per person**

Poultry

- Spice Islands Marinated Chicken...\$15.00
- Roast Breast of Turkey with Orange Liquor Sauce...\$15.00
- Grilled Chicken with Vegetables & Alfredo Sauce...\$16.00
- Grilled Chicken Breasts with Fresh Herbs and Garlic...\$16.00
- Dijon Chicken...\$17.00
- Chicken Breasts stuffed with Spinach and Ricotta Cheese...\$18.00

Beef

- Beef Burgundy...\$17.00
- Asian Style Sweet Marinated Beef...\$16.00
- Baron of Beef in Natural Juices & Horseradish Sauce...\$22.00
- Prime Rib in Natural Juices & Horseradish Sauce...\$24.00

Seafood

- Baked Salmon with White Wine Dill Sauce or Grilled Soy Ginger Salmon...\$22.00
- Seafood Medley in White Wine Sauce...\$26.00
- Baked Halibut with Dill Butter Sauce...Market Price

Pork

- Roasted Rosemary Pork Loin...\$17.00
- Maple Glazed Pork Loin...\$17.00
- Marinated Pork in Chili Ginger Sauce...\$17.00

Vegetarian

- Stuffed Peppers Roasted with Olive Oil and Parmesan...\$15.00
- Spanakopita or Eggplant Torte...\$16.00
- Stuffed Portabella Mushrooms with Sun-dried Tomatoes...\$17.00

Salad Choices: Tossed Organic Greens with Raspberry Vinaigrette, Tossed Green Salad with choice of Dressings, Fresh Fruit Salad, Caesar Salad or Spinach Salad.

Starch Choices: Roasted New Potatoes, Creamy Mashed Potatoes, Baked Potatoes with Butter and Sour Cream, Au Gratin Potatoes, Sweet Potatoes, Rice Pilaf, Gourmet Wild Rice Blend, Basmati Rice with Roast Red Peppers, Steamed White Rice, Fried Rice, Orzo Pasta Pilaf or Pasta Alfredo.

Vegetable Choices: Glazed Carrots, Vegetable Medley with Thyme and Lemon Zest, Green Bean Amandine, Carrot and Green Bean Julienne, Roasted Seasonal Vegetables, Broccoli & Cauliflower Au Gratin, Steamed Fresh Vegetables.

Plated Dinners

Menu prices are per person for Choice of One Entrée per event.
Please contact our Event Coordinator for Custom Event Pricing.

All Plated Dinners are served with Appropriate Side Dishes, Garnishes,
Fresh Bread from Great Harvest Bread Co., Butter and Dessert.

Plated Dinners require China Rental of \$6.00 per person and a Service Charge of 30%. See below for description of items included in china rental.

Beef Bourguignon \$22.00

*Sirloin tips in Reduced Red Wine Stock with Fresh Herbs
and mushrooms*

Prime Rib (Small Groups Only) \$20.00

Cooked Medium Rare, served with Natural Juices and Horseradish

Chicken Breast Stuffed with Spinach and Ricotta Cheese \$19.00

Baked until Golden, Sliced into Medallions ..

Grilled Chicken with Mango Salsa \$19.00

Marinated, Lightly Grilled, and Topped Off with Our Delicious Mango Salsa

Roast Pork Loin with Currant & Caper Salsa \$20.00

Seasoned with Garlic and Rosemary, topped with Currant and Caper Salsa

Grilled Salmon Market Price

Cooked in a Dill Butter Sauce or Merlot Basil Sauce

Stuffed Salmon Market Price

Filled with Shrimp & Mushrooms in Puff Pastry w/Lemon

Wait Staff: One server per every 24 guests. Includes table set-up and service for a standard event of 1 1/2 to 3 hours. Any service time over three hours will be billed at \$12.00 per hour, per server.

China Rental to include: (\$6.00 per person) Salad Plate, Salad Fork, Dinner Plate, Fork, Knife, Spoon, Bread Plate, Dessert Fork, Dessert Plate, Water Glass, Coffee Cup with Saucer, Linen Napkin, Bread Basket, Salt and Pepper Shakers, Beverage Pitchers and Cream and Sugar. Any Rental Items that are missing or broken will be billed to the client.

*Contact Spice Islands Catering Event Coordinators today to start planning your next event. We strive to make your event a pleasurable and unique experience.
Relax and let us help!*

Picnics

Picnic menu prices are per person for food & beverage service with paper and plastic service ware. Additional service charge includes delivery, standard buffet setup, service and breakdown. Linen and skirting rental, china and extra staff time are additional. Picnic Theme Decorations additional.

Meats are grilled. On-site Grilling available (additional \$100 fee).

Menu #1: Celebrate Summer \$11.00

- 1/4 lb Homemade Hamburgers • 1/4 lb Kosher Hot Dogs
- Buns and Condiments including: mayonnaise, mustard, ketchup and BBQ sauce
 - Relish Tray including: olives, pickles, onions and tomatoes • Vegetable Crudités w/Dip
 - Choice of Potato Salad, Coleslaw or Macaroni Salad • Baked Beans • Potato Chips
 - Fresh Fruit Display with seasonal melons, berries and fruit
 - Cookies & Brownies • Ice Water and Strawberry Lemonade

Menu #2: Tastes of Summer \$13.00

- Marinated BBQ Chicken (Boneless & Skinless) • Corn on the Cob (or Corn Niblets)
Baked Beans • Two Salad Choices: Potato Salad, Tossed Green Salad, Coleslaw or Macaroni Salad
Corn Bread with Honey Butter • Fresh Fruit Display
Cookies & Brownies • Ice Water and Strawberry Lemonade

Menu #3: \$16.00

Add BBQ Baby Back Pork Ribs to the Tastes of Summer Menu

Menu #4: \$17.00

Replace Chicken with BBQ Baby Back Pork Ribs in the Tastes of Summer Menu

Menu #5: Luau \$15.00

- Choice of Two Main Entrees:* Teriyaki Sesame Chicken or Beef, Hawaiian BBQ Chicken, Oven Kalua Pork or Sweet BBQ Short Ribs, Lomi Lomi Salmon (\$2.00 extra per person).
Choose Two (2) Side Dishes: Macaroni Salad, Mashed Sweet Potatoes with Coconut Milk, Baked Sweet Potatoes, Sweet Potato Salad, Asian Fried Noodles, Steamed Rice or Tossed Green Salad.
Includes: Pineapple Kabobs, Fresh Fruit Display with Seasonal Melons, Berries and Fruit, Dessert (Coconut Cake, Haupia, White Chocolate Macadamia Nut Cookies or Coconut Macaroon Bars) and Coffee, Tea and Strawberry Lemonade

- Menu additions:**
- Hot Dogs for \$2.50 each
 - Veggie Burgers for \$2.00 each
 - Salad or Side Dish \$2.00 per person

Holiday Menu

Listed menu prices are per person and include food & beverage service, paper goods and plastic cutlery. Additional service charge includes set-up, staffing, break down and local delivery. See our terms and conditions. Linens, china and additional staff are available upon request.

Traditional Holiday Buffet \$17.00 per person

- Roasted Turkey Breast
- Honey Glazed Ham
- White and Wheat Rolls from Great Harvest with Butter
- Creamy Mashed Potatoes
- Turkey Gravy
- Candied Yams
- Buttered Corn or Green Beans
- Stuffing
- Cranberry Sauce
- Cheesecake, Gingerbread or Pumpkin Pie
- Coffee, Tea, Ice Water and Strawberry Lemonade

Holiday Hors D'oeuvres Buffet \$17.00 per person

- Turkey Tortilla Pinwheels with Dried Cranberries
- Stuffed Mushrooms with Sausage
- Phyllo Stuffed with Parmesan and Fresh Herbs
- Brie en Croute
- Fruit Confetti Spoons with Vanilla Vinaigrette
- Chilled Shrimp with Cocktail Sauce
- Poached Salmon with Cucumbers and Dill Sauce
- Individual Vegetable Crudités Cups with Curry Dip
- Pumpkin Spice and Pecan Pie Bars
- Coffee, Tea, Ice Water and Strawberry Lemonade

Desserts

Create your own Dessert Buffet by selecting from the following list or just add any dessert to another menu. Each item is priced per person and includes paper and plastic service ware. Additional service charge includes delivery, set-up, any required staffing and break-down. See our Terms and Conditions.

Assorted Dessert Bars:	\$1.50
Triple Chocolate Chunk Brownies, Cream Cheese Swirl Brownies, Raspberry Oat Bars, Pecan Bars, Lemon Bars, Blondies, Pumpkin Spice Bars Seven Layer Bars, Key Lime Bars, Coconut Macaroon Bars	
Assorted Cookies:	\$1.50
Chocolate Chip Cookies, Peanut Butter Cookies, Snickerdoodles, Coconut Oat Cookies, Oatmeal Raisin Cookies, Shortbread Cookies, Devil's Food Cookies	
New York Style Cheesecake with Raspberry Melba or Strawberry Sauce	\$2.00
Individual Tartlets with Bavarian Cream and Fresh Fruit	\$2.00
Rich Bread Pudding with a Crisp Cinnamon-Sugar Topping	\$2.00
Chocolate Mousse Torte with Fresh Raspberries and Whipped Cream	\$2.00
Vanilla Bean Trifle with Bavarian Cream and Fresh Berries	\$2.00
Tiramisu	\$2.00
Gingerbread with Fresh Cream	\$2.00
Fresh Fruit Cobbler or Apple Crisp	\$2.00
Double Chocolate, Lemon Blueberry or Vanilla Sour Cream Pound Cake	\$2.00

Dessert Buffet

Choose any three desserts from above, served with Coffee,
Tea, Ice Water and Strawberry Lemonade

\$7.50

Terms & Conditions

Established corporate accounts are required to make a deposit for events. Client will be invoiced prior to the event for the deposit and after the event for the remainder that is due, net 15.

All private events require a signed contract and a deposit of 30% to secure a catering date. Forty-five (45) days prior to the event date a total of 50% is due. Full payment in the form of guaranteed check or cash is due seven (7) working days prior to event. All unknown costs (I.e. Beer and Wine Sales) will be billed upon completion of event and are due within seven (7) days in the form of guaranteed check or cash.

Final count of guaranteed number of persons is required seven (7) working days prior to event.

Listed menu prices are for Food, Beverages, paper and plastic service ware only. The Service Charge (see below) includes local delivery, staffing, set-up and breakdown of food and beverage stations. Standard service duration is from 1 1/2 to 3 hours depending on event specifics. Events that have extended times need to be arranged before the event so additional staffing can be scheduled. Any service time over three hours will be billed as follows: \$12.00 per hour per server, \$20 per hour per bartender.

Proposal prices are based on Guest Count provided by the client. If the guest count should decrease significantly, prices may need to be adjusted.

There is a 30 person minimum per event unless pre-approval of event is made by Spice Islands Catering Management.

Additional Charges

Service Charge: 15% - 30% on all menus

Delivery: Out-of-town delivery based on distance and number of trips

Wine/Beer: See menus for full pricing

Location Fee: A charge of 10% is added to all F&B sales for events catered at the OSU CH2M Hill Alumni Center to cover the caterer usage fee. A 5% fee is added for events catered at the OSU LaSells Stewart Center.

Rental: China, glassware, flatware, linens, skirting, centerpieces, table, tents, dance floor, etc. are available at your request. Please contact our event coordinator for a quote. Any Rental items that are missing or broken will be billed to the client.

Cancellation Policy

Events cancelled more than 90 days prior to the event date will receive a full refund, minus a 10% administrative charge. All Cancellations later than 90 days prior to the event will forfeit the 30% deposit to secure the date. Cancellations received before seven (7) working days prior to event will be subject to fees covering the labor and food. Full payment is required for the entire event for any cancellations that occur less than seven (7) working days prior to the scheduled event.

Look at What Others are Saying...

"I want to thank you for the wonderful food and service you provided for our son's wedding rehearsal dinner. It was wonderful not to worry about anything from the linens to hors d'oeuvres to dinner and clean-up. Thanks again. It was great."

Cheryl and Bob Magalen

"I heartily recommend Tasha and Spice Islands Catering. Tasha helped me through an incredibly emotional and seemingly overwhelming event, with the utmost professionalism, a cool head, and incredible kindness. Oh, and did I mention the food! The food was fantastic. Everything from the sinfully decadent crab and artichoke dip to the meat lasagna, and penne with grilled chicken was absolutely delicious and very well prepared. Spice Islands is definitely my Corvallis area caterer of choice."

Kris Johnson, WPC/Houston

"Thank you so much for the amazing job at our wedding! Everyone loved the food and the presentation was just as amazing. Thanks for everything!"

Bre and Mike Kailey

"I wanted to personally thank you for the wonderful food and service your staff provided for our OPHA conference at OSU. I enjoyed working with Jenny, Ryan and Laura - they were very pleasant and responsive to our needs. I know we kept them very busy refilling coffee canisters for all of the caffeine dependent medical professionals in our group. The attendees loved the food. We will definitely work with you again when we are in Corvallis."

Maria Grumm, Oregon Public Health Association

"We were so lucky to have a catering company that was easy to deal with. The first time we met with you, we knew you were the company for us. Everything was explained exactly. You had the menu we wanted and the prices were worth it. Thank you so much for your time and effort to make our wedding the day we had always dreamed of."

Luke and Jaimie Butler

"Thank you for the excellent service that you provided during our company picnic. The food was delicious, the layout and presentation was very professional and the lines moved smoothly. A large part of the picnic's success was thanks to you."

Bryce Mitchell, Target Distribution Center

"Thank you for everything you guys did for us on Sunday! The food was delicious and the presentation was great. We were really happy with everything and wanted to let you know what a great job you did!"

Marta Von Borstel

"Everything We Do is a Special Event"