

TRITON CATERING

20000 68th Ave. W. Lynnwood, WA 98036 • 425.640.1305 • Kelli Cain, Food Service Director

Breakfast Menu

5.99

Coffee Break

Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Ice Water, Assorted Morning Pastries and Seasonal Whole Fruit.

8.49

Sunrise Continental

Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Ice Water, Assorted Morning Pastries, Fresh Seasonal Fruit Platter and Assorted Chilled Juices.

10.99

Triton Continental

Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Ice Water, Assorted Morning Pastries, Fresh Seasonal Fruit Platter, Chef Jen's Frittata Muffins, Chilled Assorted Juices. Add Bacon, Sausage Patties or Turkey Sausage for \$1.50 per person. *All breakfast menus are priced per person. (Minimum Order is 25 People.)*

7.99

On the Go-Boxed Breakfast

Housemade Breakfast Sandwiches with Egg, Ham, Sausage or Spinach and Cheese on English Muffins, Whole Fruit, Yogurt and Assorted Chilled Juices. *Perfect for off-campus meetings!*

6.99

Seaview Yogurt Bar

Vanilla and Strawberry Yogurt, Fresh Made Granola, Mixed Berries, Toasted Coconut and Raisins. Served with a Fresh Seasonal Fruit Platter

Keeping EdCC Healthy!

Build Your Own Breakfast

Assorted Chilled Juices-\$1.49 Each
Scones- \$2.49 Each
Muffins Assorted Flavors-\$2.49 Each
Fresh Seasonal Fruit Platter-\$2.59 Per Person
Yogurt Parfaits-\$1.99
Whole Fruit-\$.50
Tazo Tea-\$1.29

*Coffee Service: \$19.99 Per Gallon (Serves 16)
Includes: Cups, Sugar, Creamer, Stir Sticks, Napkins*

All Breakfasts include: Compostable plates, napkins and utensils. (Minimum order is 25)

Woodway Hall Catered Breakfasts

The buffet options below are offered in Woodway 202 only and include Regular and Decaf Starbucks Coffee, Assorted Tazo Teas, Water Service, Buffet Linens and China.

16.99

Brier Breakfast

Assorted Morning Pastries, Ham and Cheese Scramble (vegetarian option available), Homefries with Caramelized Onions and Red Bell Peppers, Bacon or Sausage, Fresh Seasonal Fruit Platter and Assorted Chilled Juices.

17.99

Woodway Breakfast

Assorted Morning Pastries, Fresh Seasonal Fruit Platter, Seasoned Home Fries with Caramelized Onions and Red Bell Peppers, Bacon or Sausage and two fritattas. Smoked Salmon and Spring Onion and Roasted Vegetable with Chicken Sausage and Feta. Assorted Chilled Juices.

50 Person minimum on the above menus.

Contact our Catering Department to customize a menu for your specific event!

Kelli Cain
Food Service Director, Edmonds
Community College

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Lunch Menu

10.99

Triton Sack Lunch

Sandwich choices of Roasted Turkey and Provolone, Ham and Swiss, Roast Beef and Cheddar or Fresh Vegetable Sandwich on Essential Baking Bread. Served with Chips, Whole Fruit, String Cheese, Cookie and Water or Soda.

Add Pasta or Potato Salad for \$1.00 per person.

12.99

Culinary Boxed Lunch

Sandwich choices of Grilled Chicken Caprese, Roasted Turkey Club or Seasonal Grilled Vegetable with Sundried Tomato Spread served on a Essential Baking Company Ciabatta Rolls with Pasta Salad, Whole Fruit, Chips, Cookie and Water or Soda.

Great as an "out of the box" lunch buffet too!

12.99

EdCC Boxed Salad Lunch

Your choice of Chicken Caesar Salad, Thai Chicken Salad, Chef Salad, Greek Salad with Feta and Tomatoes. Served with Essential Baking Company Rolls, Whole Fruit, Cookie, Water or Soda.

All lunches are priced per person.

15.99

South of the Border Lunch Buffet

Housemade Tortilla Chips, Fresh Pico De Gallo, Southwest Green Salad, Housemade Black Beans, Braised Chicken Street Tacos with Cilantro, Cotija Cheese, Lime Wedges and Sour Cream. Churros and Chilled Beverages.

15.99

Sicilan Lunch Buffet

Grilled Bruschetta Chicken with Fresh Tomatoes, Basil and Balsamic Reduction, Roasted Red Potato Salad with Red Peppers and Mint, Seasonal Mixed Green Salad, Essential Baking Bread, Assorted Dessert Bars with Water and Lemonade.

15.99

Carribbean Lunch Buffet

Tender Grilled Chicken Breast with A Tropical BBQ Sauce, Tangy Carribbean Coleslaw, Sweet Potato Salad, Fresh Fruit and Lemon Bars. Water and Lemonade. An EdCC Favorite!!

Compostable plates, utensils, cups, napkins and buffet linens included on the above menu choices. (25 person minimum)

8.99

Mini Sandwich and Salad Buffet

Mini Turkey, Ham or Caprese Sandwiches served on Mini Essential Baking Company Rolls. Mixed Green Salad, Cookies and Assorted Sodas and Water.

14.99

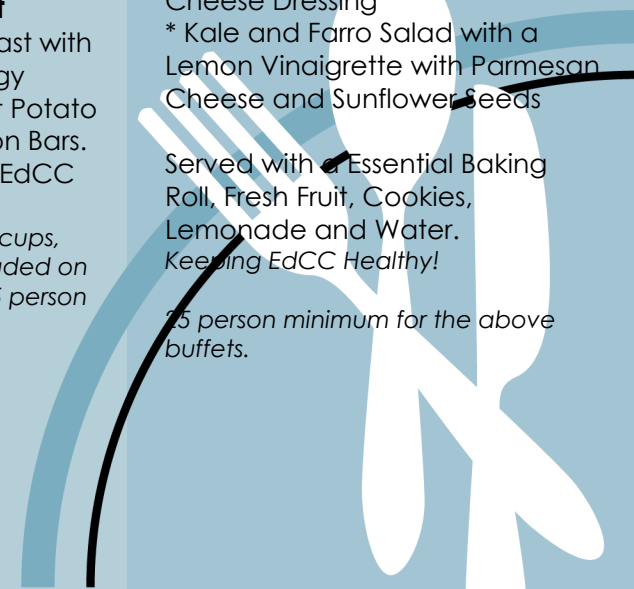
Salad Trio Buffet

Choose three of the following salads:

- * Classic Grilled Caesar Salad with Regular or Low Fat Dressing
- * Greek Penne Pasta Salad with Feta, Cucumbers, Red Onions, Tomatoes with a Herb Vinaigrette
- * Thai Chicken Salad with Housemade Sweet Chile Vinaigrette with Fresh Mint and Cilantro
- * Cobb Sald with Turkey, Bacon, Egg, Blue Cheese with Blue Cheese Dressing
- * Kale and Farro Salad with a Lemon Vinaigrette with Parmesan Cheese and Sunflower Seeds

Served with a Essential Baking Roll, Fresh Fruit, Cookies, Lemonade and Water. *Keeping EdCC Healthy!*

25 person minimum for the above buffets.



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Appetizer, Snacks, Desserts and More

Priced Per Person Appetizer Platters

Market Fresh Vegetable Crudite with Herbed Dipping Sauce \$2.59

Seasonal Fruit Display with Fresh Mint \$2.59

Local and Imported Cheese Board with Cured Meats and Crackers \$3.99

Greek Mezze Platter with Hummus, Tzatziki, Pita and Greek Antipasto \$2.79

Goat Cheese, Bacon and Chive Stuffed Roasted Red Potatoes \$2.59

Assorted Mini Sandwiches on Essential Bakery Rolls \$2.99

Crostini Bar (choose 2 of the following) Feta and Sundried Tomato Dip, Artichoke Jalapeno Spread, Roasted Grapes and Gorgonzola, BLT Dip or Tomato Basil Bruschetta \$2.59

Caprese Skewers-Mozzarella, Cherry Tomatoes and Basil with a Balsamic Reduction \$2.59

Seasonal Roasted Vegetable Platter with a Balsamic Vinaigrette Drizzle \$2.59

Marinated and Grilled Flank Steak Bites with Chimichurri Sauce \$3.29

Grilled Prawn Lollipop with Cilantro Lime Drizzle \$3.29

Priced Per Person Warm Appetizer Platters

EdCC's Famous Gorgonzola Stuffed Mushrooms \$2.99

Spanikopita with Greek Dilled Tzatziki \$2.99

Chicken Cordon Bleu Bites in Tender Puff Pastry \$2.99

Thai Chicken Satay with Peanut Dipping Sauce \$3.29

Italian Style Meatballs with Light Herbed Tomato Sauce and Parmesan \$2.99

Southwest Chorizo Empanadas with Chipotle Lime Sour Cream \$3.29

Vegetarian Egg Rolls with Sweet Thai Chili Dipping Sauce \$3.29

Roasted Sausage Bites with Sweet Apricot Mustard \$2.99

Coconut Prawn with a Spicy Sweet Chile Dipping Sauce \$3.29

Southern Fried Chicken Skewer with a Buffalo Buttermilk Ranch Dip \$3.29

WE OFFER PLATTER PICKUP.. FOR AT HOME PARTIES, SHOWERS, HOLIDAYS, BIRTHDAYS, ETC.. JUST ASK!

Priced Per Person Triton Snacks

Truffled Popcorn with Butter, Truffle Oil and Sea Salt \$2.29

Zesty Popcorn with Chile Lime Butter and Frank's Hot Sauce \$2.29

Curried Nut Mix with Curry Butter and Sea Salt \$2.49

Housemade Chex Mix with Garlic and Herbs \$2.49

Caramel Popcorn with Smoked Sea Salt \$2.29

Desserts!!

Assorted Cookie Platter \$1.39

Lemon Bars \$1.39

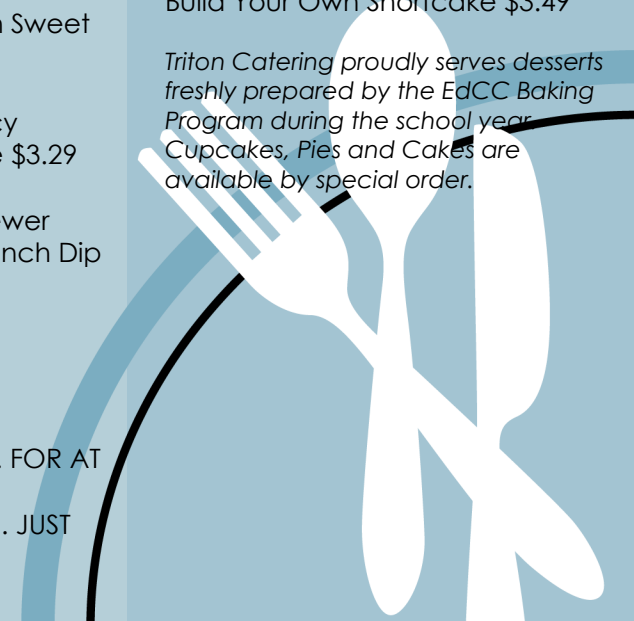
Double Chocolate Brownies \$1.39

Assorted Dessert Platter \$1.59

Cheesecake Bites with a Seasonal Fruit Drizzle \$2.29

Build Your Own Shortcake \$3.49

Triton Catering proudly serves desserts freshly prepared by the EdCC Baking Program during the school year. Cupcakes, Pies and Cakes are available by special order.



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Appetizer Packages and Beverages

South of the Border

- *Southwestern Chorizo Empanadas with Smoky Chipotle Lime Sour Cream
- *Homemade Tortilla Chips with Pico De Gallo
- *Fresh Vegetable Crudite with Cilantro Ranch
- *Black Bean, Corn and Chicken Pinwheels on a Spinach Tortilla

Far East

- *BBQ Pork with Spicy Chinese Mustard, Hoisin and Sesame Seeds
- *Vegetarian Egg Rolls with Sweet Chili Dipping Sauce
- *Fresh Vegetable Crudite with Sriracha Ranch
- *Chicken Satay with Peanut Dipping Sauce

Mediterranean (Vegetarian)

- *Fresh Seasonal Fruit Display with Mint
- *Mezze Platter with Hummus, Tzatziki, Pita and Greek Antipasto
- *Spanikopita with Greek Dilled Tzatziki Sauce
- *Crostini with Roasted Tomato, Feta, Grilled Onion and Serrano Pepper Dip

Italian

- *Fresh Seasonal Fruit Display with Mint
- *Local and Imported Cheese Board with Cured Meats and Crackers
- *Italian Meatballs with a Light Herbed Tomato Sauce and Parmesan
- *Antipasto Skewer with Artichoke Hearts, Tomatoes, Ravioli, Salami and Mozzarella

A Little Bit of Everything

- *Local and Imported Cheese Board with Cured Meats and Crackers
- *Fresh Vegetable Crudite with Pesto Ranch
- *Sausage Bites in Puff Pastry with a Mustard Dipping Sauce
- *Southern Fried Chicken Skewer with a Buttermilk Buffalo Ranch Sauce

Ask about substitutions or customized appetizer menus!

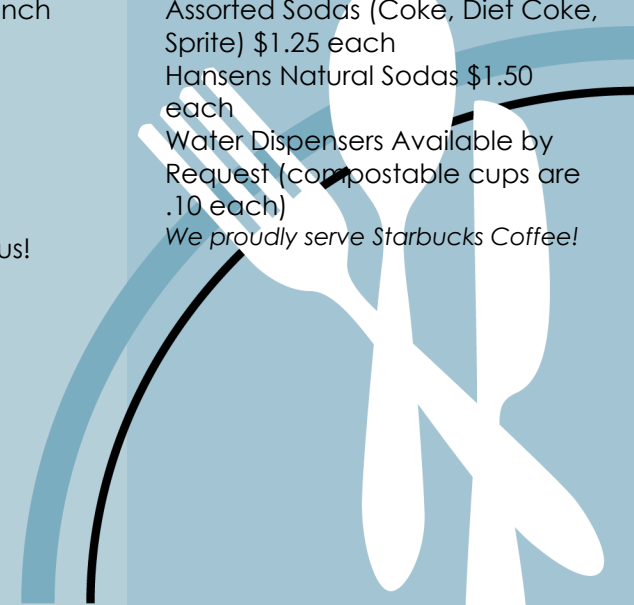
All appetizer packages are \$14.00 per person and include compostable paper products, buffet linen and delivery service.

25 person minimum for all appetizer packages.

Hosted and No-Host bar service is available for beer and wine. \$200 minimum with food purchase. \$450 without.

Beverage Service

- Starbucks Coffee- Regular or Decaffeinated \$19.99 per gallon (serves 16)
- Tazo Teas-Assorted \$1.29 Per Person
- Lemonade- Lavender or Regular \$12.99 per gallon (serves 16)
- Assorted Sodas (Coke, Diet Coke, Sprite) \$1.25 each
- Hansens Natural Sodas \$1.50 each
- Water Dispensers Available by Request (compostable cups are .10 each)
- We proudly serve Starbucks Coffee!*



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Dinner Possibilities

\$17.99

Italian Dinner Buffet

- *Fresh Caesar Salad with Parmesan
- *Grand Central Bakery Rolls with Butter
- *Roasted Vegetable or Beef Lasagna with Creamy Ricotta and Herbed Tomato Sauce
- *Chef's Choice Seasonal Vegetable with Lemon Zest and Garlic
- *Assorted Parisian Star Desserts

\$17.99

Mediterranean Dinner Buffet

- *Mixed Greens with Kalamata Olives, Feta and Tomatoes with Red Wine Vinaigrette
- *Grand Central Bakery Rolls with Butter
- *Chef Dan's Chicken Picatta with a Lemon Caper Butter Sauce
- *Chef's Choice Seasonal Vegetable with Lemon Zest and Garlic
- *Baklava

\$17.99

South of the Border Dinner Buffet

- *Southwest Green Salad with Chipotle Vinaigrette
- *Homemade Chips and Fresh Pico De Gallo
- *Chicken Enchiladas with Sour Cream and Salsa
- *Housemade Black Beans
- *Churros

\$17.99

Southern Barbeque

- *Fresh Coleslaw with a Creamy Cilantro Dressing
- *Cornbread Muffins with Honey Butter
- *Pulled Pork Sandwiches with Spicy BBQ Sauce
- *Housemade Baked Beans
- *Assorted Cookies, Brownies and Lemon Bars

\$17.99

Far East Dinner Buffet

- *Mixed Greens with Red Bell Peppers, Scallions, Crispy Wontons and a Sesame Vinaigrette
- *Vegetarian Egg Rolls with a Hoisin Dipping Sauce
- *Grilled Chicken Breasts with a Sweet Chili Glaze
- *Seasonal Mixed Grilled Vegetables
- *Cilantro Coconut Rice
- *Fortune Cookies

All dinners are priced per person.

Dinner buffet menus are samples only. Please inquire with catering department to custom tailor a menu specific to your budget and event theme.

Coffee service, water service, buffet linens and compostable products included.

The above menus are for drop off service only. Waitstaff available for an extra charge.

25 person minimum for all dinner buffets.

Hosted and No-Host bar service is available for beer and wine. \$200 minimum with food purchase. \$450 without.

