

Triton Catering

Appetizers & Snacks

APPETIZERS-PRICED PER PERSON

Market Fresh Vegetable Crudite with Herbed Dipping Sauce 2.59

Local and Imported Cheese Board with Cured Meats, Antipasto and Crackers 3.99

Domestic Cheese and Crackers 2.99

Goat Cheese, Bacon and Chive Stuffed Roasted Red Potatoes-Vegetarian Option Available 2.79

Assorted Mini Sandwiches on Essential Bakery Rolls-Vegetarian Option Available 2.99

Crostini Bar (choose 2 of the following)
Feta and Sundried Tomato Spread
Artichoke Jalapeno Dip
Roasted Grapes and Gorgonzola
Tomato Basil Bruschetta
Olive Tapanade
Bacon, Cheddar, Almond Spread 2.79

Seasonal Roasted Vegetable Platter with a Balsamic Drizzle 2.79

Marinated and Grilled Flank Steak Bites with Fresh Chimichurri Sauce 3.29

Grilled Prawn Lollipop with Cilantro Lime Drizzle 3.99

Crispy Chicken Cordon Bleu Bites 2.99

Thai Style Chicken Satay with Peanut Dipping Sauce. 3.29

Seasonal Empanadas with Chipotle Lime Sour Cream. 3.29

Crispy Vegetarian Spring Rolls with Sweet Thai Chile Sauce. 3.29

Roasted Sausage Bites with a Sweet Apricot Mustard. 2.99

Crisp Cucumber Cups with Smoked Salmon Mousse 3.29

Italian Style Meatball with Light Herbed Tomato Sauce and Parmesan. 3.29

TRITON SNACKS-PER PERSON

Truffled Popcorn with Butter, Truffle Oil and Sea Salt. 1.99

Zesty Popcorn with Chile Lime Butter or Frank's Red Hot Sauce. 1.99

Curried Nut Mix with Curry Butter and Sea Salt. 2.99

House Made Chex Mix with Garlic and Herb Butter. 2.49

DESSERTS!

Assorted Cookie Platter 1.39

Lemon Bars 1.59

Assorted Brownie Bars 1.59

CONTACT US!

Jennifer Roeter-Catering Manager
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Appetizer Packages

South of the Border

- *Seasonal Empanadas with Chipotle Lime Sour Cream
- *House Made Tortilla Chips with Fresh Pico De Gallo
- *Fresh Vegetable Crudite with Cilantro Ranch
- *Black Bean and Corn Pinwheels on a Spinach Tortilla

Far East

- *BBQ Pork with Spicy Chinese Mustard and Sesame Seeds
- *Vegetarian Spring Rolls with Sweet Thai Chile Sauce
- *Fresh Vegetable Crudite with Sriacha Ranch
- *Chicken Satay Bites with Peanut Sauce

Mediterranean (Vegetarian)

- *Fresh Seasonal Fruit Platter
- *Mezze Platter with Hummus, Tzatziki, Pita and Antipasto
- *Spanikopita with a Dilled Yogurt Drizzle
- *Crostitini with Roasted Tomato and Feta Dip

Italian

- *Fresh Seasonal Fruit Platter
- *Local and Imported Cheese Board with Cured Meats and Crackers
- *Italian Meatballs with a Light Herbed Tomato Sauce and Parmesan
- *Roasted Vegetables with a Balsamic Drizzle

A Little Bit of Everything

- *Local and Imported Cheese Board with Cured Meats and Crackers
- *Fresh Vegetable Crudite with Pesto Ranch
- *Buttermilk Fried Chicken Skewer with Buffalo Ranch Sauce
- *Chef's Choice Hot Appetizer

Chef's Choice

Let our talented chefs make the choice for you. Four seasonal, fresh, innovative appetizers to wow your guests. Let us know of any dietary restrictions when you order.

All appetizer packages are 14.00 per person and include compostable paper products, buffet linens and prompt delivery service.

25 person minimum for all appetizer packages. Please inquire about seasonal specials upon ordering.

Menus can be custom tailored to your budget, theme and dietary needs.

Beverage Service

Starbucks Coffee-Regular or Decaffeinated 19.99 per gallon (serves 16).
Tazo Teas-Assorted 1.29 each
Lemonade- Lavender or Regular 11.99 per gallon (serves 16)
Assorted Sodas or Bottled Water 1.00 each
Water Dispensers available by request.
Compostable cups are .10 each

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Salad Trio Choices

Please choose three salads. Includes a fresh fruit platter, Essential Bakery rolls and butter, cookies, lemonade and water. Add chicken to any of the salads below for 1.00 per person. 14.99 per person-25 person minimum.

Southwest Chop with Romaine, Roasted Corn, Diced Green Chiles, Diced Tomato, Red Onion, Shredded Cheese with a Creamy Cilantro Vinaigrette

Rotelli Pasta with Peas, Parmesan, Artichoke Hearts and a Creamy Pesto Dressing

Orzo Pasta with Red Peppers, Red Onion, Pepperoncinis, Diced Tomatoes, Kalamata Olives, Feta and Tangy Greek Vinaigrette

Classic Caesar Salad with Crisp Romaine, Parmesan Cheese, House Made Croutons and Caesar Dressing

Thai Salad with Romaine, Shredded Red and Green Cabbage, Carrot, Cucumbers, Red Peppers, Green Onions and Cilantro with Sweet Thai Vinaigrette

Farro and Kale Salad with Sunflower Seeds, Parmesan Cheese with a Lemon Vinaigrette

Spinach Salad with Strawberries, Red Onions, Goat Cheese, Toasted Almonds with a Creamy Poppyseed Dressing

Caprese Style Romaine Salad with Tomatoes, Mozzarella and a Basil Vinaigrette

Chef Sam's Pea Salad with Snow Peas, Red Onion, Water Chestnuts and Creamy Dressing. Add bacon for 1.00 per person.

Green Salad with Romaine, Red Peppers, Red Onions, Pepperoncini, Diced Tomatoes, Kalamata Olives, Feta Cheese and Herbed Vinaigrette

Soba Noodle Salad with Shredded Red and Green Cabbage, Shredded Carrots, Red Peppers, Green Onions and Sesame Dressing

Sicilian Potato Salad with Roasted Red Potatoes, Red Peppers, Red Onion, Capers, Mint, Parsley and Caper Lemon Vinaigrette

The Salads below come as is.

Classic Cobb with Romaine, Bacon, Blue Cheese, Hard Boiled Egg, Diced Tomatoes, Green Onions and Blue Cheese Dressing

Classic Chef Salad with Romaine, Sliced Turkey and Ham, Diced Cheddar and Swiss, Diced Tomatoes, Cucumber, Red Onion and Ranch Dressing

Seasonal Summer Cobb with Romaine, Bay Shrimp, Diced Mango, Crumbled Bacon, Goat Cheese, Cucumber with a Creamy Herbed Vinaigrette

Triton Chop with Romaine, Salami, Red Peppers, Red Onion, Garbanzo Bean, Parmesan Cheese, Pepperoncini and Cream Italian Dressing

Taco Salad with Ground Beef or Turkey, Romaine, Diced Tomatoes, Black Beans, Red Onions, Roasted Corn, Cheddar Cheese with Chipotle Ranch

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Breakfast Menu

COFFEE BREAK

Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Ice Water. Served with Assorted Morning Pastries and Whole Fruit. 5.99 per person

SUNRISE CONTINENTAL

Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Ice Water. Served with Assorted Morning Pastries, Seasonal Fruit Platter and Small Yogurts. 8.49 per person

TRITON CONTINENTAL

Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Ice Water. Served with Assorted Morning Pastries, Seasonal Fruit Platter, and Chef Jen's Frittata Muffins. Add Bacon or Turkey Sausage for \$1.50 per person. 10.99 per person

All breakfast menus are priced per person.
(Minimum order is 25 people)

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ON THE GO-BOXED BREAKFAST

Housemade Breakfast Sandwiches with Turkey Sausage, Eggs and American Cheese on English Muffins, Whole Fruit, Yogurt and Bottled Water. Vegetarian Sandwiches upon Request. 8.99 per person

SEAVIEW YOGURT BAR

Vanilla and Strawberry Yogurt, Fresh Made Granola, Mixed Berries, Toasted Coconut and Raisins. Served with a Fresh Fruit Platter. 7.99 per person

BUILD YOUR OWN BREAKFAST

Assorted Chilled Juices 1.49 each
Assorted Morning Pastries 2.49 each
Fresh Seasonal Fruit Platter 2.59 per person
Yogurt Parfaits 1.99 each
Whole Fruit .50 each
Tazo Tea 1.29 each

COFFEE SERVICE

Includes Cups, Sugars, Creamer, Stir Sticks and Napkins. One Gallon Serves 16.
19.99 per gallon

WOODWAY HALL CATERED BREAKFAST

The buffet options below are offered in Woodway 202 only and include Regular and Decaffeinated Starbucks Coffee, Assorted Tazo Teas, Water Service and Compostable Paper Products.

BRIER BREAKFAST

Assorted Morning Pastries, Ham and Cheese Scramble (vegetarian option available), Home Fries with Caramelized Onions and Red Bell Peppers, Bacon or Turkey Sausage Patties and Fresh Seasonal Fruit Platter.
16.99 per person

WOODWAY BREAKFAST

Assorted Morning Pastries, Fresh Seasonal Fruit Platter, Home Fries with Caramelized Onions and Red Bell Peppers, Bacon or Turkey Sausage Patties and two Chef's Choice Seasonal Frittatas. One will be vegetarian.
17.99 per person

50 PERSON MINIMUM ON ABOVE MENUS.

Contact our catering department for more information.

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Lunch Menu

TRITON SACK LUNCH

Sandwich Choices of Turkey and Provolone, Ham and Swiss, Roast Beef and Cheddar or Fresh Vegetable with Pesto Cream Cheese served on Essential Bakery Bread. With Chips, Whole Fruit, String Cheese, Cookie, Water or Soda.

Add Pasta Salad for 1.00 each.
10.99 per person

CULINARY BOXED LUNCH

Sandwich Choices of Chicken or Vegetable Caprese, Roasted Turkey Club or Fresh Vegetable with Pesto Cream Cheese. Served on Essential Bakery Bread. With Chips, Pasta Salad, Whole Fruit, Cookie and Water or Soda. 12.99 per person

EDCC SALAD BOXED LUNCH

Your Choice of Chicken Caesar, Thai Chicken, Chef or Vegetarian Greek Salad. Served with Essential Bakery Rolls, Whole Fruit, Cookies, Water or Soda 12.99 per person

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SOUTH OF THE BORDER LUNCH BUFFET

House Made Tortilla Chips, Fresh Pico de Gallo, Southwest Green Salad, House Made Black Beans, Braised Chicken Street Tacos with Cilantro, Cotija Cheese, Lime Wedges and Sour Cream. Churros and Chilled Beverages 15.99 per person

SICILIAN 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 Bakery Rolls, Assorted Dessert Bars with Water and Lemonade.
15.99 per person

CARIBBEAN LUNCH BUFFET

Grilled Chicken with a Tropical BBQ Sauce, Tangy Caribbean Coleslaw, Sweet Potato Salad, Fresh Seasonal Fruit, Lemon Bars and Water and Lemonade. 15.99 per person

MINI SALAD AND SANDWICH BUFFET

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

Add a pasta salad for 1.00 per person.
8.99 per person

Compostable paper products, utensils and buffet linens included on above choices. (25 person minimum)

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Dinner Possibilities

ITALIAN DINNER

- *Classic Caesar Salad
 - *Essential Bakery Rolls with Butter
 - *House Made Roasted Vegetable or Beef Lasagna
 - *Chef's Choice Seasonal Roasted Vegetable with Lemon Zest and Garlic
 - *Mini Parisian Star Desserts
- 17.99 per person

MEDITERRANEAN DINNER

- *Seasonal Mixed Green Salad
- *Essential Bakery Rolls with Butter
- *Chicken Picatta with a Lemon Caper Butter Sauce
- *Chef's Choice Seasonal Vegetable with Lemon Zest and Garlic
- *Lemon Bars 17.99 per person

SOUTH OF THE BORDER

- *Southwest Green Salad with Chipotle Vinaigrette
 - *House Made Tortilla Chips with Pico De Gallo
 - *Chicken Enchiladas with Sour Cream and Salsa (Vegetarian Option Available)
 - *Slow Cooked Spicy Black Beans
 - *Cinnamon and Sugar Churros
- 17.99 per person

SOUTHERN BBQ

- *Fresh Coleslaw with Creamy Cilantro Dressing
- *Cornbread Muffins with Honey Butter
- *Pulled Pork or Chicken Sandwiches with Spicy BBQ Sauce
- *Tangy Baked Beans
- *Assorted Dessert Bars 17.99 per person

FAR EAST

- *Mixed Greens with Bell Peppers, Scallions, Wonton Crisps and Sesame Vinaigrette
- *Vegetarian Spring Rolls with Sweet Chile Sauce
- *Grilled Chicken Breasts with Tangy Hoisin Glaze and Cilantro
- *Coconut Rice
- *Seasonal Roasted Vegetables
- *Fortune Cookies 17.99 per person

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

Coffee Service, Water Service, Buffet Linens and Compostable Plates and Utensils are included.

These menus are for drop off only. Waitstaff available for an extra charge.

25 person minimum for all dinner menus.

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