Plan ahead, graduation is just around the corner and we have some great specials for you to consider. If these don't fit your budget, give us a call and we'll help design a celebration around your event.

**Dessert Buffet**.................................$12/pp
Decadent Chocolate Layer Cake with Dark Chocolate Ganache Frosting, New York-style Cheesecake with Raspberry Sauce, Fresh-baked Apple Pie, Mixed Berry Shortcake with Vanilla Whipped Cream
Selection of Specialty Cookies: Chocolate-dipped Macaroons, Pecan Cookies and Jam Sables
Coffee, Tea and Iced Water

**Pacific Rim Market Place**..........................$16/pp
Sesame Noodle Salad with Shiitake Mushrooms and Fresh Vegetables, Spicy Cucumber Slaw, Pork Hom Bow, Fresh-rolled Sushi Platter with Seafood and Vegetarian Selections, Almond Cookies
Coffee, Tea and Iced Water

**Sylvan Grove Picnic**.................................$17/pp
Northwest Artisan Cheese Display with a Selection of Dried Fruits and Crackers, Marinated Roasted Vegetable Platter with Red Pepper Aioli, Two-bite Finger Sandwiches: Hot Smoked Salmon Mousse with Capers, Roasted Chicken Salad with Minted Pea Pesto, Whipped Feta and Sun-dried Tomato with Pistachios
A Selection of Petite Desserts
Coffee, Tea and Iced Water

Interested in a la carte pricing for any of these bundled items? Contact your Sales Representative.

**Appetizers**

- **Roasted Duck Breast**..........................$20/dz
  Roasted Duck Breast Glazed with Apricots and Pomegranate, Sliced Thin on Crostini, Sprinkled with Cocoa Nibs

- **Stuffed Phyllo Shells**...........................$14/dz
  Hot Smoked Salmon Mousse with Capers, Roasted Chicken Salad with Minted Pea Pesto, Whipped Feta and Sun-dried Tomato with Pistachios
  (Minimum of 2 dozen per flavor)

- **Three-Bite Slider Sandwiches**..............$26/dz
  "Reuben" Slider with Sliced Corned Beef, Swiss Cheese and Spicy-sweet Coleslaw, Chicken Andouille Slider with Spicy Remoulade and Sliced Tomato, Shrimp Salad Slider with Fennel Mayonnaise and Organic Baby Greens, Roast Beef Slider with Tillamook Aged White Cheddar and Sweet Onion, Roasted Chicken Masala Slider with Sweet Onion and Cucumber Yogurt Sauce
  (Minimum of 3 dozen per flavor)

- **Pita Bar**...........................................$4/pp
  Wedges of Seasoned Pita Bread and Herbed Flat Bread Crackers, served with Herb-whipped Feta Cheese, Babaghanoush and Hummus

**Banquet single layer decorated cakes**

- Quarter (serves 24)...............................$55.00
- Half (serves 48)....................................$70.00
- Full (serves 96)....................................$110.00
  Custom artwork may require additional charges

**Punch**

- Lavender Lemonade...............................$25.00 per gal

**Make-Your-own-Italian Soda Bar**
Includes everything your group needs to custom-create their own Italian sodas!

- Choose three syrup flavors: Raspberry, Strawberry, Lime, Orange, Peach, Vanilla or Almond
- Sugar-free options available
- Minimum 24 .........................................$50.00
- 8 Additional Guests...............................$16.00

**Mocktails**
Spice up your event with these refreshing Mocktails!

- Virgin Sangria
- Virgin Mojito
- Virgin Mint Julep
  $26.00 per gallon – serves 20

Also see our website www.baylaurelcatering.org for other offerings!

Valid through June 13, 2009