



Catalyze Menu

*Prepared by the Bay Laurel Catering Company (University of Washington), affiliated with SEIU Local 925 (office staff) and WF local 1488 (Servers-Cooks)
October 1, 2015, Seattle Design Center*

Tavola Americana Duet

Passed Appetizers:

- ❖ Belgian endive spear filled with sweet and sour eggplant caponata and toasted pine nuts
- ❖ Herb-roasted chicken breast with tomato-ginger jam and frizzled sage on a toasted baguette
- ❖ Dungeness crabcakes with pesto aioli

Main Courses:

- ❖ **Chicken Picatta:** Seared chicken breast with lemon caper sauce and fresh parsley
- ❖ **Penne alla Vodka:** Golden brown baked penne pasta tossed with a tomato vodka cream sauce, bell peppers, onions and parmesan cheese

Accompaniments:

- ❖ Antipasto platter of Italian meats, vegetables and cheeses
- ❖ Seasonal vegetables
- ❖ Organic mixed greens with cucumber and tomato in a balsamic vinaigrette
- ❖ Organic rolls with butter

Dessert

- ❖ An assortment of specialty dessert bars and tarts

For special dietary requests or restrictions, please contact Emily at emily@eoionline.org or 206-529-6363.