



RENTON
TECHNICAL
COLLEGE®

CATERING & EVENTS

2025 BREAKFAST & BRUNCH MENU

BREAKFAST BUFFETS

Minimum 10

All Breakfast Selections are served with the following:
Ice Water, Orange Juice, Fruit Salad, Freshly Brewed
Regular and Decaffeinated Coffee, Herbal Teas

CONTINENTAL BREAKFAST <i>petite muffins, pastries, croissants, and bagels with cream cheese and jams</i>	\$13
AMERICAN BREAKFAST <i>scrambled eggs, breakfast potatoes, bacon, sausage s (pork or chicken), danishes, muffins, and scones</i>	\$18
CAJUN BREAKFAST <i>scrambled eggs, andouille sausage & potato hash, and peach cobbler oatmeal</i>	\$18
MEXICAN BREAKFAST <i>flour tortillas, scrambled eggs, ground chorizo, seasoned black beans, cheddar & jack cheeses, potatoes, salsas & sour cream</i>	\$18
EUROPEAN BREAKFAST <i>cheddar & ham quiche, quiche florentine, croissants, danishes, and scones, with butter and jam, and a fruit, granola, and yogurt parfait bar</i>	\$20

BREAKFAST STATIONS

Minimum 10

OATMEAL STATION <i>brown sugar and cinnamon steel-cut oats with in-season fruit like berries & sliced bananas, & honey</i>	\$4
FRUIT, GRANOLA & YOGURT PARFAIT <i>greek yogurt, granola with in-season fruit like berries & sliced bananas, & honey</i>	\$4
BELGIAN WAFFLE STATION <i>belgian waffles with in-season fruit like berries & sliced bananas, maple syrup, & butter</i>	\$5
OMELETS COOKED TO ORDER <i>country ham, hickory-smoked bacon, cheddar cheese, peppers, spinach, mushrooms, onions and tomatoes (\$50 chef per hour per 50 guests)</i>	\$6

CUSTOM BUFFET - \$18

Minimum 10

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Ice Water, Orange Juice, Fruit Salad, Freshly Brewed
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choose 1 entrée (\$4 ea. additional)	
CHEDDAR & HAM FRITTATA <i>a crustless quiche with ham, cheddar cheese, and spinach</i>	
SCRAMBLED EGGS <i>topped with melted cheddar cheese</i>	
CHEDDAR & HAM QUICHE <i>cheddar cheese with ham in a flaky crust</i>	
BELGIAN WAFFLES <i>waffles, creamy butter and rich maple syrup</i>	
QUICHE FLORENTINE <i>gruyère cheese and spinach in a flaky crust</i>	
FRENCH TOAST <i>cinnamon-swirl french toast with butter and maple syrup</i>	
VEGAN SCRAMBLE <i>sautéed tofu, mushrooms, spinach, bell peppers and fresh herbs</i>	+\$3
choose 2 proteins (\$3 ea. additional)	
HICKORY-SMOKED BACON	
PORK SAUSAGE LINKS	
BREAKFAST HAM	
CHICKEN SAUSAGE LINKS	
PLANT-BASED SAUSAGE	
choose 1 bread/pastry (\$2 ea. additional)	
PETITE MUFFINS	
MINI DANISHES	
BISCUITS, BUTTER & JAM	
MINI BAGELS & CREAM CHEESE	
choose 1 starch (\$3 ea. additional)	
BREAKFAST POTATOES	
TATER TOTS	
POTATOES O'BRIEN	

BREAKFAST PLATTERS

Breakfast Platters Serve 12

GOURMET MUFFINS <i>freshly baked apple, blueberry, cinnamon roll, lemon-poppy seed & banana nut muffins</i>	\$36
PETITE DANISHES <i>maple pecan, raspberry & cheese</i>	\$36
BAGELS <i>split bagels cream cheese & assorted jams</i>	\$36
FRESH CUT FRUIT <i>in season fruit like cantalope, honeydew, pineapple, grapes & strawberries</i>	\$36
CINNAMON ROLLS <i>cinnamon-swirl rolls with creamy icing</i>	\$36

BREAKFAST SANDWICHES - \$6

Minimum 10 of any one Sandwich

choose a bread	
CROISSANT	
ENGLISH MUFFIN	
BISCUIT	
choose an egg	
SCRAMBLED EGG	
EGG WHITE	
EGG BEATERS®	
choose a meat	
COUNTRY HAM	
BACON	
SAUSAGE PATTY	
TURKEY SAUSAGE	
PLANT-BASED SAUSAGE	
choose a cheese	
CHEDDAR	
SWISS	



Prices are subject to change
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3000 NE 4th St, Renton, WA 98056 | Phone: (425) 235-5730
catering@rtc.edu



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2025 HORS D'OEUVRES MENU

HORS D'OEUVRES - \$18

Serves 12

DEVILED EGGS

creamy filling & paprika dust

TOMATO CAPRESE SKEWERS

cherry tomato, bocconcini mozzarella, basil, balsamic drizzle

TOMATO-BASIL BRUSCHETTA

tomatoes, fresh basil, garlic, olive oil on soft baguette rounds

GREEK STUFFED MUSHROOMS

mushroom caps filled with spinach, feta, & bacon

ITALIAN STUFFED MUSHROOMS

mushroom caps filled with Italian sausage, breadcrumbs, garlic, parsley, and Parmesan cheese

CHEESE STUFFED MUSHROOMS

mushroom caps filled with a blend of cheeses, & seasoned bread crumbs

TWICE-BAKED POTATO BITES

baby reds filled with whipped potato, cheddar and bacon

SPANAKOPITA

flaky phyllo pastry filled with chopped spinach, and feta

SALMON BITES

miso-ginger glaze and dusted with sesame seeds

ANTIPASTO STACKS

salami, mozzarella, olive, artichoke, basil, & balsamic glaze

HORS D'OEUVRES - \$24

Serves 12

VEGETABLE PLATTER

fresh-cut vegetables on roasted red pepper hummus

TERIYAKI TOFU SKEWERS

extra-firm tofu marinated and grilled in teriyaki sauce

SWEET & SOUR CHICKEN SKEWERS

grilled chicken breast with a honey-lime glaze

TERIYAKI BEEF SKEWERS

grilled steak glazed with a soy & mirin teriyaki sauce

SHRIMP & SALSA

shot glasses with fresh pico de gallo salsa and a jumbo shrimp garnish

STEAK CROSTINI

made with marinated steak, chimichurri on herb goat cheese on a garlic crostini

HORS D'OEUVRE TRAYS - \$32

Serves 12

FRUIT TRAY

freshly cut fruit tray, with seasonal fruits including melon, pineapple, and cantelope

CANAPÉ TRIO TRAY

smoked salmon, roasted red peppers, tomato, mozzarella basil & fire-roasted peppers with goat cheese

VEGAN CANAPÉ TRAY

herbed mushroom pâté, eggplant caponata, beet hummus

CHARCUTERIE TRAY

a selection of cured meats and domestic cheese

HORS D'OEUVRES - \$32

Serves 12

FIRECRACKER CHICKEN SKEWERS

spicy and sweet habanero infused chicken meatballs.

FIRECRACKER SHRIMP SKEWERS

grilled with a lime & habanero infused marinade

HULI-HULI CHICKEN SKEWERS

juicy, chicken bites glazed in our house huli-huli sauce and skewered

BACON-BOURBON MEATBALLS

handmade beef and bacon meatballs in a rich bourbon BBQ reduction.

ITALIAN STUFFED MEATBALLS

italian spiced beef & pork meatballs stuffed with mozzarella cheese, in a rich marinara sauce.

THAI BEEF MEATBALLS

curry-ginger infused meatballs tossed in a sweet & spicy chili sauce.

CRAB STUFFED MUSHROOMS

filled with crabmeat, cream cheese, green onions, and seasoned breadcrumbs

SMOKED SALMON CROSTINI

smoked salmon, dill cream cheese and salmon caviar on a baguette slice

BARBEQUE - \$28

Minimum 10

Includes Cornbread

choose 3 meats

PULLED PORK

SMOKED BRISKET

BBQ CHICKEN THIGHS

BBQ PORK RIBS

choose 3 sides

POTATO SALAD

COLE SLAW

MAC N' CHEESE

BBQ BAKED BEANS

COLLARD GREENS

BEVERAGES

8 OZ BOTTLED SPRING WATER	\$1
16 OZ BOTTLED SPRING WATER	\$2
SOFT DRINKS	\$2
LEMONADE	\$2
PELLEGRINO SPARKLING WATER	\$3
HOT COFFEE & TEA SERVICE regular & decaf, black & herbal teas, condiments	\$3
CHILLED FRUIT JUICES orange, apple, and cranberry	\$3
PURE LEAF ICED TEAS plain or lemon, sweet or unsweetened	\$3
INFUSED-WATER TOWER, 3 GAL citrus & basil or cucumber & mint	\$10
ICET TEA TOWER, 3 GAL	\$10
LEMONADE TOWER, 3 GAL	\$10

SNACKS

Minimum 10

FRUIT YOGURT	\$3
POTATO CHIPS	\$3
PITA CHIPS	\$3
CHEDDAR POPCORN	\$3
PRETZELS	\$3

DESSERTS

Per Dozen

LEMON BARS	\$24
BLONDIES	\$24
BROWNIES	\$24
PEACH COBBLER	\$24
APPLE CRISP	\$24
DIRT CAKE SHOOTERS	\$36
KEY LIME PIE SHOOTERS	\$36
STRAWBERRY CAKE SHOOTERS	\$36
ASSORTED CHEESECAKES	\$36

JUMBO COOKIES

Per Dozen

JUMBO COOKIE ASSORTMENT	\$24
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2025 LUNCH & DINNER MENU

SANDWICHES - \$9/\$16*

Minimum 10 each

*Boxed lunches include:

Fruit, Chips, Cookie, & Bottled Water

CHICKEN SALAD

oven roasted chicken breast, golden raisins, celery, mayo, fresh herbs, lettuce, tomato on a butter croissant

TUNA SALAD

albacore tuna, mayo, fresh herbs, lettuce, tomato on a butter croissant

CHICKEN CLUB

grilled chicken, crisp bacon, lettuce, and tomato on a ciabatta roll

SMOKED TURKEY

thinly sliced smoked turkey on a ciabatta roll

ROAST BEEF & CHEDDAR

thin sliced beef, cheddar lettuce, tomato, mayo on a ciabatta roll

HAM & SWISS

smoked ham, swiss cheese, lettuce, tomato, mayo on a ciabatta roll

CAPRESE WRAP

mozzarella, provolone, basil, lettuce, tomato, pesto aioli and a drizzle of balsamic reduction on an herb tortilla

MEDITERRANEAN VEGGIE WRAP

roasted veggies, red pepper hummus, and feta on an herb tortilla

SALAD BOWLS - \$9/\$16*

Minimum 10 each

*Boxed Salad Bowls include:

Roll & Butter, Fruit, Chips, Cookie, & Bottled Water

CAESAR SALAD

romaine, parmesan, croutons, caesar dressing

ITALIAN CHOPPED SALAD

chopped romaine and iceberg lettuces, diced English cucumber, cherry tomatoes, bell peppers, and carrots and garnished with black olives, parsley, and basil

SOUTHWEST CHOPPED SALAD

chopped romaine and iceberg lettuces, black beans, corn, tomatoes, jack cheese and ranch dressing

MANDARIN SALAD

mixed greens, mandarin oranges, wonton strips, sesame ginger dressing

COBB SALAD

mixed greens, garlic chicken, bacon, hard-boiled egg, tomato, blue cheese crumbles, blue cheese dressing

QUINOA & VEGETABLE BOWL

quinoa, roasted seasonal vegetables, mixed greens, feta cheese, lemon tahini dressing

CUSTOM BUFFET - \$18

Minimum 10 each

Custom Buffet includes:

Green Salad, Rolls & Butter

choose 1 or 2 entrées

CHICKEN PARMESAN

crispy breaded chicken, marinara sauce, melted mozzarella, and parmesan cheese.

ROSEMARY CHICKEN

herb-roasted chicken with rosemary, garlic, and lemon zest

CHICKEN DIJON

tender chicken in a creamy dijon mustard sauce with fresh herbs

GRILLED CHICKEN WITH MANGO SALSA

grilled chicken topped with a tropical mango salsa.

PORK LOIN WITH HONEY AND THYME

roasted pork loin glazed with honey and thyme

CUBAN PORK ROAST

slow-roasted pork shoulder marinated in citrus-garlic, cumin and cilantro

LASAGNA BOLOGNESE

with a rich bolognese, marinara sauce, and melted mozzarella and parmesan cheeses

VEGETABLE LASAGNA (V)

garden-fresh vegetable lasagna layered with ricotta, mozzarella, and house marinara sauce

4-CHEESE BAKE ZITI (V)

baked ziti with ricotta, mozzarella, parmesan and romano cheeses, melted to perfection

COD WITH FENNEL AND ORANGE

roasted cod fillets with a fennel and orange sauce, garnished with fresh herbs

SALMON

roasted salmon fillet with a sweet Thai chili glaze, brown sugar glaze, lemon-dill sauce or blackened with peach & mango salsa.

BEEF TENDERS AND BRANDY CREAM SAUCE

slices of beef tenders in brandy cream sauce

BEEF & MUSHROOM STROGANOFF

tender strips of beef and mushrooms - accompany this with egg noodles

WILD MUSHROOM STROGANOFF (VG)

wild mushrooms in a cream sauce - accompany this with pasta or rice

choose 1 vegetable

ROASTED SEASONAL VEGETABLES

HONEY GLAZED CARROTS

ROASTED CAULIFLOWER

ROASTED BRUSSELS SPROUTS

choose 1 starch

JASMINE RICE OR BASMATI RICE

RICE PILAF

BUTTERED EGG NOODLES

GARLIC MASHED POTATOES

ROASTED RED POTATOES

POTATOES AU GRATIN

PARMESAN RUSSET POTATOES

MACARONI AND CHEESE

THEMED BUFFETS

Minimum 10 each

BACKYARD BBQ

hamburgers, hotdogs, buns, lettuce, tomatoes, onions, mustard, ketchup, mayonnaise, cheese with potato salad, baked beans, & brownies
add BBQ chicken +\$2.00

HAWAIIAN LUAU

kahlua pork, huli huli chicken, green salad & dressings, macaroni salad, soft rolls & butter, banana bread

SOUTHERN SOUL

fried chicken, collard greens, mac n' cheese, corn bread, peach cobbler

CAJUN

shrimp, chicken and andouille sausage gumbo, red beans and rice, maque choux (cajun corn salad), jalapeno cheddar cornbread, banana pudding or peach cobbler

TEX-MEX

beef fajitas, chicken enchiladas, spanish rice, refried beans, flour tortillas, churros with chocolate sauce

ITALIAN

chicken parmigiana, eggplant rollatini, pasta, caesar salad, garlic roasted potatoes, garlic bread, tiramisu

ADD-ONS

Approximately 25 servings

DINNER ROLLS & BUTTER

ROASTED SEASONAL VEGETABLES

HONEY GLAZED CARROTS

BROWN BUTTER GREEN BEANS

GREEN PEAS AND PEARL ONIONS

ROASTED CAULIFLOWER

ROASTED BRUSSELS SPROUTS

GARLIC MASHED POTATOES

ROASTED RED POTATOES

POTATOES AU GRATIN

PARMESAN RUSSET POTATOES

MACARONI AND CHEESE

GARDEN SALAD

POTATO SALAD

COLE SLAW

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2025 FOOD STATIONS MENU

POTATO BAR - \$12

Minimum 10

JUMBO ROASTED POTATOES
BUTTER
SOUR CREAM
CHEDDAR CHEESE
BACON BITS
GREEN ONION
BROCCOLI FLORETS
CHILI
GRILLED CHICKEN
OLIVES
PICKLED JALAPEÑOS
RANCH DRESSING

SANDWICH BAR - \$16

Minimum 10

CIABATTA ROLLS
SMOKED & CURED MEATS
SLICED CHEESES
LETTUCE
TOMATO
CONDIMENTS

SALAD BAR - \$15

Minimum 10

MIXED GREENS
TOMATOES
ARTICHOKES
BLACK OLIVES
GRILLED CHICKEN
BACON BITS
CHEDDAR AND JACK CHEESE
RED ONIONS
CUCUMBERS
CROUTONS
HARD BOILED EGGS
RANCH, ITALIAN

PASTA STATION - \$18

Minimum 10

GREEN SALAD AND DRESSING
GARLIC BREAD
PARMESAN & ROMANO CHEESES

— *choose 2 pastas* —

PENNE
RIGATONI
CAVATAPPI
CAMPANELLI
CHEESE TORTELLINI
GLUTEN-FREE

+\$2

— *choose 2 sauces* —

MARINARA SAUCE
BOLOGNESE SAUCE
ALFREDO SAUCE
PESTO SAUCE
VODKA POMODORO

— *additional* —

MEATBALLS

+\$2

SLIDER STATION - \$18

Minimum 10

— *choose 3 proteins* —

CHICKEN
HAMBURGER
CHEESE STEAK
BUFFALO CHICKEN
PULLED PORK

— *choose 3 sides* —

POTATO SALAD
COLE SLAW
CHIPS
BBQ BAKED BEANS

TACO BAR - \$17

Minimum 10

FLOUR TORTILLAS, CRISPY TACO SHELLS
GROUND BEEF
SHREDDED CHICKEN
PICO DE GALLO, SALSA VERDE, SALSA ROJO
RICE
REFRIED BEANS
TORTILLA CHIPS
CHEDDAR CHEESE
SHREDDED LETTUCE
GUACAMOLE +\$2.50
PULLED PORK +\$4



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