

## MESS HALL

Groups of 25 or more, prepayment required
Casual cafeteria service in The Commons: $30-60 \mathrm{~m}$ food service window, 90 m dining window
All meals are Chef's choice, see dietary restrictions guide for details

## MEALS

## Breakfast | \$17pp

Egg dish, breakfast potatoes, breakfast meat, breads, organic oatmeal, cold cereals, \& fresh fruit

## Lunch | \$20pp

Seasonal entree served with house made soup and salad bar

## Dinner | \$25pp

Hot entree, seasonal vegetable, starch, rolls or bread, salad bar, \& dessert

## BEVERAGES

Select beverages are available at each meal period as well as coffee and assorted hot teas.
Custom beverage add-ons available a la carte.

## POLICIES \& FEES

Mess Hall service is on-demand from 7am to 8pm daily, work with you Event Coordinator to schedule your group's meal periods.

Mess Hall is a university-style eating experience and dining may be a shared experience with other groups. Private eating space may be available, fees may apply.

This is not an all-you-can-eat option. If you know your guests preferences or expect increased consumption, please notify your coordinator. Surcharges may apply.

No adjustments for dietary restrictions will be made once service begins See dietary restrictions guide for details

A service fee of $\$ 1$ per meal, per day, will be included in your final bill. Please note that all prices listed are exclusive of taxes and additional fees.

## BREAKFAST

Served in any venue between 7:00a-11:00a, minimum 15 guests
Includes coffee service, orange juice, \& buffet table linens

## MAINS

## Get Up \& Go Breakfast Sandwiches | \$18pp

Choice of egg \& cheese, or sausage, egg, \& cheese on a warm English muffin. Served with hash brown potatoes seasonal fresh fruit salad

## Time-Honored Hot Breakfast | \$22pp

Scrambled eggs \& choice of sausage or crispy bacon, country style potatoes or hash browns. Served with seasonal fresh fruit, petite croissants or scones w/butter \& jam.

## Food Truck Breakfast Burritos | \$20pp

Scrambled eggs, hash browns, sausage, peppers, \& cheese wrapped in a flour tortilla. Served w/sour cream, salsa, \& seasonal fresh fruit.

## Brussels Sunrise Belgian Waffles |\$23pp V

Served with traditional toppings of maple syrup, seasonal fresh berries, whipped cream, butter and Nutella.

## Northwest Breakfast | \$20pp

Bagels w/whipped cream cheese, cold smoked salmon, capers, diced hard boiled egg, \& red onion. Served w/seasonal fresh fruit.

Served in any venue between 7:00a-11:00a, minimum 15 guests

## A LA CARTE ADDITIONS

## Bagels \| \$55 per dozen $\vee$

Choice of two cream cheese spreads. Plain, Chive, Veggie or Lox cream cheese.

## Petite Croissants | \$ 32 per dozen $\vee$

w/butter \& preserves

## Assorted Mini Danish | \$36 per dozen $\vee$

cinnamon swirl, vanilla crown, raspberry crown, maple pecan and apple coronet

## Yogurt Parfait \| \$9 per serving V GF

Greek yogurt, berries and granola

## Oatmeal | \$8 per serving V GF

w/brown sugar, raisins, \& milk

## LUNCH

Served in-venue or for pickup in the Commons between 11:00a-3:00p, Minimum 15 guests
Options are priced per person. Gluten-free bread available for $\$ 2 /$ person

## SOUP \& SALAD | \$18

Includes bread \& butter, cookies, \& water station
Choose one soup and one salad

## Soup Selection

- Butternut Squash V GF
- Potato Leek V GF
- Roasted Tomato VG GF DF
- Lentil Vegetable VG GF DF


## Salad Selection

- Reveille Salad VG GF DF
- Classic Caesar V
- Farro and Artichoke VG DF
- Cauliflower Tabbouleh VG GF DF


## BOXED LUNCHES | \$22

Also available as a catered platter

## Choice of cold sandwich or wrap

- Ham \& Swiss with Dijon mustard butter on baguette
- Turkey, bacon, lettuce \& tomato on multigrain
- Chicken curry wrap GF
- Falafel wrap with cucumber, tomato, lettuce and lemon-garlic dill sauce V

Served with sparkling water, seasonal fruit, local potato chips, house-made cookie, condiments, \& service ware

## MINI SACK LUNCH | \$17

Kid friendly

## Lunch Selection

- Ham or turkey w/cheese on multigrain
- Almond butter and Jelly on multigrain VG
- Seasonal Vegetables and ranch dip V GF
- Sliced turkey, cheddar, crackers, carrot and ranch dip


## Packed w/bottled juice, chips, fresh fruit,

 condiments, \& napkins
## SNACKS

Served in-venue between 10:00a-4:00p, Minimum 15 guests
Evening \& late night snacks available for additional fee

## THEMED BREAK OUTS

## Health Nut | \$10pp V GF N

Roasted assorted nuts, whole fruit, granola and energy bars, and sparkling waters

## Mothers Apron | $\$ 12$ pp

Grilled cheddar cheese sandwich quarters and roasted tomato soup

## Ball Park Binge | \$15pp

Nathan's Famous mini hot dogs, soft pretzels, tortilla chips and sharp cheddar cheese sauce

## SWEET TOOTH BREAKS

## AM Break | \$10pp V N

Petite croissants and assorted Danish pastries

## PM Break | \$10pp V N

Assorted Cookies and brownies

## Roast-your-own-S'mores Kit | \$15pp V

Classic s'mores fixin's, roasting tools, \& firepit
*subject to fire ban regulations, only available with Commons rental

## HEAT \& EAT

Sized \& priced to serve guests in increments of 6 , comes w/cookies \& choice of soda or water
Delivered ready to cook (cold) with instructions to any of our leisure housing or event venues

## Pulled Pork Feast | \$95

BBQ pulled pork with Parker House rolls, Eastern Carolina BBQ sauce, savory slaw, \& potato salad

## Whole Roasted Chicken | \$90

Two whole roasted chickens served w/ Parker House rolls, \& signature mac \& cheese. Choice of: Caesar or Reveille salad

## Fajita Fiesta | \$100

Grilled chicken or beef, marinated in lime \& cilantro. Served w/ seasoned rice, black beans, corn \& flour tortillas, grilled peppers \& onions, cheese, sour cream, \& salsa

## Meat or Veggie Lasagna | \$90

Layers of fresh pasta, meat sauce, ricotta, parmesan, \& mozzarella. Sub the meat for spinach \& mushrooms. Served w/Caesar salad \& rolls w/ butter

## Vegetable Curry | \$85

Fresh vegetables cooked in coconut milk and curry spices. Served w/basmati rice rice \& naan bread.

## Baked Mac \& Cheese

|\$75
Signature mac \& cheese served w/rolls. Choice of: Caesar or Reveille salad.
Soup \& Salad | \$65
Chef's choice of soup of the day ( $v / v g$ ) or hearty soup served w/rolls. Choice of: Caesar or Reveille salad.

## DIETARY RESTRICTIONS GUIDE

All dietary arrangements must be made no later than 14 days prior to your event.
Extra portions will not be available to guests who do not report an allergy or restriction in advance, and will be expected to eat from the menu agreed upon in the Catering Agreement.

## GENERAL

Fort Worden is not an allergen free operation and cannot guarantee that cross-contamination will never occur.

Processes are in place to minimize risk but we do not have designated tools, equipment, or work spaces for the preparation of 'allergen free' menu items.

We are not a celiac or kosher kitchen.
If you or your guest has an allergy that will be triggered severely by trace amounts of any allergen, share your concerns with you Event Coordinator.

## MESS HALL

Mess Hall is designed to include options for omnivores, vegetarians, \& vegans; including accommodations for the following allergens:
milk, eggs, fish, shellfish, tree nuts, peanuts, sesame, wheat \& soy

Omnivore entrees are served by default \& are the only option prepared unless otherwise coordinated in advance.

Guests with specific protein preferences will be offered the vegan/vegetarian option should any meal period contain the restricted protein.

Options for guests with multiple restrictions/preferences may be limited at some meal periods (ex. vegan \& wheat allergy.) There may be a lesser variety of foods during their stay.

Uncommon restrictions, such as allergies to common ingredients, should still be reported so servers may help the guest navigate the menu.

Fort Worden cannot guarantee a suitable substitute will be available for severe restrictions. These guests are invited to bring their own pre-made meals or cook in their accommodations.

