

RENTON TECHNICAL COLLEGE

CATERING MENU 2026

BREAKFAST BUFFET

All Breakfast Buffet Selections are served with ice water, juices, fresh fruit, regular and decaf coffee, and herbal teas

Continental Breakfast

Muffins, Pastries, Croissants, and Bagels with Cream Cheese — \$13

American Breakfast

Scrambled Eggs, Breakfast Potatoes, Bacon, Sausage, and Assorted Pastries — \$18

Cajun Breakfast

Scrambled Eggs, Andouille Sausage & Potato Hash, and Peach Cobbler Oatmeal — \$18

Mexican Breakfast

Flour Tortillas, Scrambled Eggs, Chorizo, Black Beans, Cheese, Potatoes, Salsa, and Sour Cream — \$18

European Breakfast

Cheddar and Ham Frittata, Spinach Frittata, Assorted Pastries, and a Yogurt Parfait Bar — \$20

BREAKFAST SANDWICHES

*Each Selection comes with Egg, Cheese, and your choice of Country Ham, Bacon, Sausage, or Plant-Based Sausage .
Minimum 10 of each item*

Croissant Sandwich — \$8

English Muffin — \$8

Asiago Cheddar Bagel — \$8

Biscuit Sandwich — \$8

Breakfast Burrito — \$10

BREAKFAST STATIONS

Minimum 10 of each item

Oatmeal Station — \$4

Yogurt Parfait Station — \$4

Waffle Station — \$5

French Toast Station — \$5

BREAKFAST PLATTERS

SERVES 12

Gourmet Muffins — \$36

Petite Danishes — \$36

Bagel Platter — \$36

Fresh Fruit Platter — \$36

Cinnamon Rolls — \$36

BEVERAGES

Hot Coffee & Tea — \$3

Bottled Juice — \$3

Bottled Water — \$2

Beverage Tower — \$20

Lemonade, Iced Tea, Infused-Water

Soda Can — \$3

BOXED LUNCHES

Each Selection can be made either Sandwich/Salad only or as a Boxed Lunch.

A Boxed Lunch includes Fruit, Chips, a Cookie and Bottled Water.

Minimum 10 of each item

Chicken Salad Sandwich

Chicken Breast, Onion, Celery, Mayo, Lettuce, and Tomato on a Croissant— \$9/\$16

Tuna Salad Sandwich

Tuna, Mayo, Lettuce, and Tomato on a Croissant— \$9/\$16

Chicken Club Sandwich

Grilled Chicken, Bacon, Lettuce, and Tomato on a Ciabatta Roll— \$9/\$16

Smoked Turkey Sandwich

Turkey, Provolone Cheese, Lettuce, and Tomato on a Ciabatta Roll— \$9/\$16

Roast Beef Sandwich

Roast Beef, Cheddar Cheese, Lettuce, and Tomato on a Ciabatta Roll— \$9/\$16

Smoked Ham Sandwich

Ham, Swiss Cheese, Lettuce, and Tomato on a Ciabatta Roll— \$9/\$16

Caprese Wrap (V)

Mozzarella, Provolone, Lettuce, Tomato, and Pesto Aioli with Balsamic Dressing on a Tortilla — \$9/\$16

Mediterranean Veggie Wrap (Vg)

Roasted Veggies, Lettuce, Red Pepper Hummus and Feta on a Tortilla — \$9/\$16

Caesar Salad

Romaine, Parmesan, Croutons and Caesar Dressing— \$9/\$16

Italian Chopped Salad

Chicken Breast, Lettuce, Cucumber, Cherry Tomatoes, Bell Peppers, Carrots and Black Olives with an Italian Vinaigrette— \$9/\$16

Southwest Chopped Salad

Chicken Breast, Lettuce, Black Beans, Corn, Tomatoes, and Jack Cheese With Ranch Dressing— \$9/\$16

Mandarin Salad

Chicken Breast, Mixed Greens, Mandarin Oranges, and Wonton Strips with a Sesame Ginger Dressing — \$9/\$16

Cobb Salad

Chicken Breast, Mixed Greens, Bacon, Egg, Tomato and Bleu Cheese with a Bleu Cheese Dressing — \$9/\$16

Quinoa & Vegetable Bowl

Quinoa, Roasted Vegetables, Mixed Greens, and Feta Cheese with a Lemon Tahini Dressing — \$9/\$16

STAFFING | DELIVERY

Chef/Attendant

(Minimum 2 Hours) — \$30 Per Hour

Onsite Bartender

(Minimum 2 Hours) — \$30 Per Hour

Delivery Fee — \$50

BUFFET STATIONS

Minimum 10 of each item

Potato Bar

Roasted Potatoes, Butter, Sour Cream, Cheese, Bacon, Green Onion, Broccoli, Chili, Grilled Chicken ,Olives, Jalapenos, and Ranch dressing — \$13

Sandwich Bar

Smoked and Cured Meats, Sliced Cheeses, Lettuce, Tomatoes, and Condiments with Ciabatta Rolls — \$16

Salad Bar

Mixed Greens, Tomatoes, Artichokes, Olives, Grilled Chicken, Bacon, Cheese, Red Onions, Cucumbers, Croutons, and Hard Boiled Eggs served with Ranch and Italian Dressing — \$15

Pasta Bar

Your Choice of Two Sauces (Bolognese, Marinara, Alfredo, Pesto, or Vodka Pomodoro) Served with Pasta, Garlic Bread, Cheese and a Green Salad— \$18

Slider Bar

Your Choice of Three Proteins (Chicken, Hamburger, Cheese Steak, Buffalo Chicken, or Pulled Pork) and Your Choice of Three Sides (Potato Salad, Cole Slaw, BBQ Baked Beans, or Chips) — \$18

Taco Bar

*Tortillas, Taco Shells, Ground Beef, Shredded Chicken, Salsas, Rice, Refried Beans, Tortilla Chips, Cheese, and Lettuce — \$17
Add Guacamole — \$3
Add Carnitas — \$4*



RENTON
TECHNICAL
COLLEGE®

*Minimum order of \$500 for delivery
Contact us: (425) 235-5760 | Catering@rtc.edu*

RENTON TECHNICAL COLLEGE

CATERING MENU 2026

HORS D'OEUVRES

Each Selection Serves 12

Deviled Eggs
Creamy Hard Boiled Eggs with Paprika — \$18

Caprese Skewers
Cherry Tomatoes, Mozzarella, Basil, and a Balsamic Glaze — \$18

Tomato Bruschetta
Tomatoes, Basil, Garlic, and Olive Oil served with a Crostini — \$18

Greek Stuffed Mushrooms
Mushroom Cap filled with Spinach, Feta and Bacon — \$18

Italian Stuffed Mushrooms
Mushroom Cap filled with Italian Sausage, Garlic, Parmesan, and Breadcrumbs — \$18

Cheese Stuffed Mushrooms
Mushroom Cap filled with Cheese Blend and Breadcrumbs — \$18

Twice-Baked Potato Bites
Red Potatoes filled with Whipped Potato, Cheddar, and Bacon — \$18

Spanakopita
Phyllo Pastry filled with Spinach, Cream Cheese and Feta — \$18

Salmon Pops
Smoked Salmon mixed with Cream Cheese, Chives, and Panko — \$18

Antipasto Stacks
Salami, Mozzarella, Olive, and Mushroom with a Balsamic Glaze — \$18

Grilled Skewers
Your choice of either Beef or Chicken in Your Choice of Sauce (Teriyaki, Huli-Huli, Sweet and Sour, or Firecracker) — \$24

Shrimp Skewer — \$32

Deep Fried Tofu
Deep Fried Tofu with your Choice of Sauce (Teriyaki, Huli-Huli, Sweet and Sour, or Firecracker) — \$24

Shrimp & Salsa
Shot glasses with Pico de Gallo and a Jumbo Shrimp Garnish — \$24

Steak Crostini
Marinated Steak, Herbed Horseradish, and Cream Cheese on a Toasted Crostini — \$24

Bacon Bourbon Meatball
Beef and Bacon Meatballs topped with a Bourbon BBQ Sauce — \$32

Crab Stuffed Mushroom
Mushroom cap filled with Crabmeat, Cream Cheese, Breadcrumbs, and Green Onion — \$32

Smoked Salmon Crostini
Smoked Salmon and Dill Cream Cheese on a Toasted Baguette Slice — \$36

HORS D'OEUVRES PLATTERS

Each Selection Serves 12

Canape Trio Tray
Smoked Salmon, Tomato, Basil Mozzarella, and Roasted Peppers with Goat Cheese — \$32

Vegan Canape Tray
Herb Mushroom Pate, Eggplant Caponata, and a Beet Hummus — \$32

Charcuterie Tray
A Selection of Cured Meats and Cheeses, Dried Fruits, and Mixed Nuts — \$32

DESSERT PLATTERS

Each Selection Serves 12

Lemon Bars — \$24

Blondies — \$24

Brownies — \$24

Peach Cobbler — \$24

Apple Crisp — \$24

Jumbo Cookies — \$24

Dirt Cake Shooters — \$36

Key Lime Pie Shooters — \$36

Strawberry Cake Shooter — \$36

Assorted Cheesecakes — \$48

CUSTOM BUFFET

Your Choice of One or Two Entrees, One Vegetable Choice, and One Starch Choice. The Buffet includes a Green Salad and Rolls with Butter.
Minimum 10 of each item

ENTREES

Chicken Parmesan
Breaded Chicken and Marinara topped with Mozzarella — \$18

Rosemary Chicken
Roasted Chicken topped with a Rosemary Lemon Cream Sauce — \$18

Chicken Dijon
Breaded Chicken with a Honey Mustard Sauce — \$18

Mango Chicken
Grilled Chicken topped with a Mango Salsa — \$18

Honey Roasted Pork Loin
Roasted Pork Loin with Honey and Thyme — \$18

Cuban Pork Roast
Slow-Roasted Pork Shoulder with a Citrus-Garlic Marinade — \$18

Classic Lasagna
Choose between our Lasagna Bolognese or our Vegetarian Lasagna — \$18

Four Cheese Baked Ziti
Baked Ziti with Ricotta and Mozzarella — \$18

Roasted Salmon
Your Choice Between Thai Chili Glaze, Brown Sugar Glaze, Lemon Dill Sauce, or Blackened with a Peach Mango Salsa — \$18

Beef Tenders and Brandy Cream
Sliced Beef Tenders in a Brandy Cream Sauce — \$18

Beef Stroganoff
Rich, Creamy Pasta and Beef dish — \$18

Wild Mushroom Stroganoff
Vegan version of this Classic Creamy Pasta Dish — \$18

VEGETABLES

Roasted Seasonal Vegetables

Honey Glazed Carrots

Roasted Beets

Roasted Brussels Sprouts

STARCHES

Rice Pilaf

Garlic Mashed Potatoes

Roasted Red Potatoes

Parmesan Russet Potatoes

Macaroni and Cheese

BBQ BUFFET

Your Choice of Three Meats, and Three Sides.
The Buffet includes a Cornbread. — \$28
Minimum 10 of each item

Meat Options:
Pulled Pork
Smoked Brisket
BBQ Chicken Thighs
BBQ Pork Ribs

Side Options:
Potato Salad
Cole Slaw
Macaroni and Cheese
BBQ Baked Beans
Collard Greens
Potatoes Au Gratin

THEME BUFFETS

Minimum 10 of each item

Backyard BBQ
Hamburgers, Hotdogs, Buns, Lettuce, Tomatoes, Onions, and Cheese with Potato Salad, Baked Beans, and Brownies — \$16

Hawaiian Luau
Kahlua Pork, Huli Huli Chicken, Green Salad, Macaroni Salad, Rolls and Butter, and Coconut Cream Pie — \$18

Southern Soul
Southern Fried Chicken, Collard Greens, Macaroni and Cheese, Corn Bread, and Peach Cobbler — \$20

Cajun
Shrimp, Chicken, and Andouille Sausage Gumbo, Red Beans and Rice, Jalapeno Cheddar Cornbread, Either Banana Pudding or Peach Cobbler — \$20

Tex-Mex
Beef Fajitas, Chicken Enchiladas, Spanish Rice, Refried Beans, Flour Tortillas, Churros with Chocolate Sauce — \$20

Italian
Chicken Parmesan, Eggplant Rollatini, Pasta, Caesar Salad, Garlic Roasted Potatoes, Garlic Bread, and Tiramisu — \$20

ADD ONS
Each Selection Serves 25

Brown Butter Green Beans — \$75

Potato Salad — \$75

Cole Slaw — \$75

Collard Greens — \$75

SNACKS

Potato Chips — \$3

Pita Chips — \$3

Cheddar Popcorn — \$3

Pretzels — \$3



RENTON
TECHNICAL
COLLEGE®

Minimum order of \$500 for delivery
Contact us: (425) 235-5760 | Catering@rtc.edu