



MENUS

FALL-WINTER 2019/20

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Passed Hors d'Oeuvres

seafood, beef, pork, lamb, game, poultry

SEAFOOD priced per item

CITRUS PRAWN SKEWER gf \$3 lemon, garlic, paprika

FRIED CALAMARI \$3.50 old bay aioli

LOBSTER CORN DOG \$3 spicy remoulade

NORTHWEST CRAB CAKE \$3.50 red bell pepper, crab, lemon, chervil, citrus aioli

PACIFIC GREEN gf \$3.50 pesto risotto cake, herb roasted salmon, sorrel cream, micro basil

PROSCIUTTO WRAPPED PRAWN gf \$4.50 pesto

SHRIMP TOAST \$3.50 shrimp salad, paprika, cornichon relish, crostini

SMOKED SALMON CAKE \$3.50 nordic remoulade

TUNA POKE gf \$3.50 sushi rice cake, spicy aioli, wakame seaweed salad, scallion

BEEF, PORK, LAMB, GAME priced per item

KOREAN BEEF gf \$3.50 bulgogi, lotus chip, kim chi

LAMB KEFTA \$3.50 zucchini, harissa lebneh

PESTO DEVEILED EGG gf \$3.50 fried prosciutto

PORK BELLY STEAMED BUN \$3.50

RED CURRY HANGER gf \$3.50 pineapple mustard, pepper relish, micro basil-mint salad

STEAK & CHEESE \$3.50 pão de queijo, bell pepper relish, cheddar fromage forte

STEAKHOUSE gf \$3.50 sirloin, potato chip, fines herbes, onion dip, fried shallot

WILLAMETTE gf \$3.50 lamb loin, hazlenut risotto cake, pino noir shallot jam

POULTRY priced per item

BURNSIDE gf \$3.50 pine nut risotto cake, five spiced duck, onion confit, port syrup, candied orange

BUTTERMILK FRIED CHICKEN SKEWER \$3.50 sriracha ranch dip

CHICKEN TSUKUNE \$3.50 yakitori style chicken meatballs

CHINESE BBQ \$2.50 char sui chicken, wonton crisp, apple-napa slaw, scallion

DUCK BANH MI \$4.50 duck confit, pickled vegetable, thai curry aioli, brioche

MINI CHICKEN POT PIE \$3.50 pea, carrot, celery, onion, tart shell

PEPPERCORN DUCK BREAST \$4.50 ginger latke, honey-lavender gastrique

SMOKED CHICKEN SALAD TART \$3.50 craberry, thyme, tart shell

STEAMED DUCK BUN \$3.50

TOKYO CHICKEN & WAFFLE \$3.50 chicken karaage, okonomiyaki waffle, lemon-yuzu agave



Passed Hors d'Oeuvres

vegetarian, sliders & mini-sandies

VEGETARIAN priced per item

BETTERAVES gf, v \$3 quinoa cracker, gold beet, lemon-thyme chevre mousse, sumac

MAC & CHEESE BITE v \$3.50 beecher's flagship mournay, panko, paprika aioli, chive

MUSHROOM TARTLET v \$3.50 wild mushrooms, leek, gruyere, thyme

PESTO DEVILED EGG gf, v \$3

PIMENTON v \$2.50 parmesan shortbread, pimento cheese, pickled jalapeno slice

PIZETTE v \$2.50 olives oven roasted tomatoes, feta, olive oil, parsley

ROASTED CARROT PATÉ gf, vg \$2.50 gluten free sea salt cracker, quick pickled cucumber, french radish

STUFFED COURGETTE vg \$3 succini, tabbouleh, heirloom cherry relish, sumac, tomato jam

SWEET ONION TARTLET v \$3 goat cheese, paprika, tart shell

SLIDERS & MINI SANDIES priced per item, brioche unless otherwise stated, gf rolls available

JALAPEÑO & BACON IPA SLIDER \$4.50 applewood bacon, pepper jack, house pickled jalapeños

DELUXE SLIDER \$4.00 beef slider, lettuce, tomato, mayo

LINDSTROM SLIDERS \$4.50 biff à la lindström beef, pickled beet relish, fried shallot, grand central slider

SANTA MARIA SLIDER \$4.50 smoked tri tip, onion jam, brioche

MINI CUBANO \$4.50 mojo pork, ham, pickles, swiss cheese, dijonaise, brioche

PRETZEL ROLL BLT \$4.00 applewood smoked bacon, roma tomato, lettuce, avocado-mayo

COUNTRY CHICKEN SLIDERS \$4.50 hawaiian roll, fried chicken, pickle, mayonnaise

FESTIVE SLIDER \$4.50 turkey slider, brie, cranberry chutney, arugula

SMOKED SALMON CAKE SLIDER \$4.50 nordic remoulade

TOFU BÁNH MÌ v \$4.00 pickled carrot & daikon, english cucumber, jalapeno mayo

BLACK BEAN SLIDERS vg \$4.50 chipotle-avocado spread, roma tomatoes, corn relish, brioche

IMPOSSIBLE EIGHTH POUNDER \$4.50 pretzel roll, cheddar, pickle, dijonaise



Hors d'Oeuvres Buffet

darjeeling express, fall trattoria, fjord, jersey

DARJEELING EXPRESS \$27. per person

BUTTER CHICKEN SALAD SLIDER \$5. garam masala, ginger, garlic, brioche roll

CURRIED CHICKPEA SLIDER v \$5. tomato, raita, brioche roll

ROYAL BIRIYANI vg, gf \$3. basmati rice, cashews, peas, carrots, cauliflower

POTATO & PEA SAMOSA v \$5. mango-cilantro chutney

CHICKEN TANDOORI SKEWER gf \$5. yogurt, lemon

SAAG PANEER CANAPÉ v \$4. flatbread crisps, paneer, braised spinach, micro herb salad

FALL TRATTORIA \$20. per person

AUTUMN BRUSCHETTA v \$4. baguette, balsamic caramelized onions and pears, fried sage, ricotta

FONDI DI CARCIOFI \$4. bacon wrapped artichoke hearts, citrus aioli

GRILLED PORTOBELLO TARTINE v \$4. focaccia, smoked ricotta, micro basil salad, balsamic reduction

ITALIAN BEAN CANAPÉ gf, vg \$4. smoked courgette, tuscan kale, garlic, heirloom tomatoes

TUSCAN KALE SALAD vg \$4. emmer farro, fall caponata

FJORD \$30. per person

ICEBERG SMØRREBRØD \$8. smoked salmon, dill, mustard dressing, ymerdrys (sugared rye crumbs)

FARRO, HAZELNUT & BRUSSELS SPROUT SLAW v \$6. dried cranberries, feta cream dressing

DANISH FISH CAKES (FISKEFRIKADELLER) \$6. cod, onion, dill, parsley, danish remoulade

CARAMELIZED POTATOES (BRUNEDE KARTOFLER) gf, v \$5. new potatoes, butter, sugar

SWEDISH MEATBALLS \$6. lingonberry preserve

LINDSTROM SLIDERS \$5. biff à la lindström patties, pickled beet relish, fried shallot

JERSEY \$27. per person

ROASTED OLIVES gf, v \$5. garlic, red chile, rosemary, orange

PUTTANESCA MEATBALL SLIDERS \$6. tomato-olive relish, parmesan, spicy meatball patty, brioche

ROASTED TOMATO CROSTINI v \$5. thyme, garlic toasted baguette, thyme, chevre

PROSCIUTTO WRAPPED MELONS gf \$5. mint, white wine reduction

WINTER LENTIL SALAD gf, vg \$6. pomegranate arils, shredded red beets, rainbow carrots, baby spinach, sherry vinegar



Hors d'Oeuvres Buffet

global asian, latin, pacific northwest, ballard

GLOBAL ASIAN \$32. per person

CHICKEN TSUKUNE \$5. kewpie aioli, scallion

SAKE BONITO BEEF SKEWERS gf \$6. soy-honey glaze

TOFU BÁNH MÌ v \$5. fried tofu, pickled vegetables, sriracha mayo, brioche

SZECHUAN COLD NOODLES vg \$4. liangmian noodles, garlic numbing dressing, cucumber

WAKAME PEARL BARLEY SALAD vg \$4. maitake mushroom, yuzu dressing

SESAME CRUSTED TUNA SAKU PLATTER \$8. wakame seaweed salad, crispy wontons, wasabi aioli

LATIN \$34. per person

BLACK BEAN & CORN SALAD gf, vg \$3. sherry vinegar, cilantro, red onions, cumin

CUBANO SLIDERS \$5. garlic roasted pork, ham, sliced pickles, dijonnaise, brioche

PAPAS DULCE Y KALE gf, v \$5. sweet potatoes, roasted red potatoes, ancho, kale, avocado crema

ROASTED POBLANO EMPANADA v \$5. queso crema, cayenne, corn, shallot

ROPA VIEJA gf \$8. braised steak, masa arepa, guacamole, micro cilantro

TOSTADA DE MAR gf \$8. halibut, guacamole, chimichurri, serrano

PACIFIC NORTHWEST \$25. per person

BRAISED PORK BELLY WRAPS gf \$7. pickled cabbage, bibb lettuce, westland whiskey braise

NORTHWEST LENTIL SALAD gf, v \$6. sherry currants, shallot, confit lemon, walnut, tarragon, frisée

SALMON RILLETTES GOUGÈRE \$4. house smoked salmon, lemon-thyme gougère, frisée

SMOKED COURGETTE TARTINE v \$4. smoked courgette, northwest herb pesto, chèvre vinaigrette, red onion, micro herb salad

SWEET POTATO FRITTERS v \$4. sage, cinnamon, crème fraîche, roasted pepitas

BALLARD \$26. per person

BAKED CIRRUS gf option \$5. honey, raspberry preserves, assorted crackers

LINGONBERRY MEATBALLS \$5. pickled cucumber, lingonberry crème fraiche

APPLE GOUGÈRES \$5. sage gougere, apple compote, crispy prosciutto

FIG & BLUE CHEESE CROSTINI \$5.

APRICOT & CHÈVRE QUINOA SALAD gf, v \$6. red onion, baby spinach, parsley, champagne vinaigrette



Hors d'Oeuvres Buffet

seoul, puget sound

SEOUL \$32. per person

KIMCHEE PANCAKES [KIMCHI JEON] vg \$4. soy-braised tofu [dubu jorim], scallion, jeon sauce

KOREAN POTATO SALAD [CANJA SZELLEODEU] gf, vg \$3. fingerling potatoes, apple, corn, eggs

KIMCHEE FRIED RICE [KIMCHI BOKKEUMBAP] gf \$4. calrose rice, garlic, napa cabbage, kimchi, egg, scallion

KALBI gf \$12. marinated short rib, scallion, ssamjang

GOCHUJANG PORK BELLY WRAPS gf \$5. onion, gochujang, bibb lettuce, scallion

PUGET SOUND \$26. per person

COLUMBIA RIVER STEELHEAD gf \$7. dill, olive oil, lemon zest

SNAKE RIVER PORK LOIN gf \$7. apple, thyme, tart cherry-sage jus

ROASTED HEIRLOOM CARROTS gf, vg \$4. rainbow carrots, rosemary, thyme

ROASTED TRICOLOR POTATO gf, vg \$4. fingerling, purple, and red bliss potatoes, fresh herbs

SMOKED ZUCCHINI gf, vg \$4. shallot, garlic, almonds, za'atar



Chef Stations

priced per person

CEDAR gf \$7. cedar planked salmon or zucchini, chèvre, red wine shallots, micro salad, sauce vert

BIBIMBAP STATION gf, vg options \$6. rice, bulgogi beef, carrots, gomaе spinach, bean sprouts, napa cabbage, bulgogi, dubu jorim [spicy braised tofu], eggs, nori, zucchini, bibimbap sauce

AUTUMN GNUDI \$6. sage ricotta gnudi, butternut squash, cranberries, maple-brown butter, fennel sausage

ADOBO gf \$7.

choose 3: chicken thigh, beef adobo, halaan [manila clam], or adobong gulay [eggplant adobo] coconut-mushroom rice, bird's eye chili, achiote oil

ZARU UDON \$6. cold udon noodles, egg, scallion, ginger, garlic, wakame seaweed salad

SALMON KIBBEH NAYEH gf \$8. middle eastern salmon tartare, shallot, labneh, micro salad

BEECHER'S MAC & CHEESE \$7.

beecher's flagship mornay, elbow macaroni, wild mushroom confiture, applewood bacon, scallion

MAC & "CHEESE" vg \$7.

vegan mornay sauce, elbow macaroni, smoked tempeh, jerk spiced tofu, caramelized onion, green chilies

CARIBBEAN gf \$6. jerk pork tenderloin, coconut curry tofu, vanilla mashed sweet potatoes, fruit chutney

CHURRASCO gf \$8. piri piri chicken, argentine asado, brazilian grilled pork loin, grilled pineapple, chimichurri, red chile sauce

DUCK TAGINE \$7. duck confit, jeweled couscous, preserved lemon, bulls blood micro greens

MEATBALLS \$7. choose 3: spanish albondigas, swedish meatballs, finnish meatballs, italian meatballs, moroccan meatballs, chicken tsukune, chicken kefta, vegan TVP meatballs, lamb gyro

TOAST STATION \$5. essential bakery bread, cinnamon-sugar & butter, raspberry jam & butter, peanut butter & honey, cream cheese & avocado

MASH BAR \$7. yukon gold potato robuchon, butternut squash puree, applewood smoked bacon, beecher's cheese, smoked mozzarella, sour cream, confit garlic, scallions, brown sugar gastrique

WOK THIS WAY \$7.

Choose 2: lemongrass marinated chicken, five spice beef, scallion-ginger island spring tofu snap peas, carrots, bell peppers, napa cabbage, bamboo shoots, chilies



Boards & Platters

priced per board (around 20 people). GF crackers available.

SESAME CRUSTED TUNA SAKU \$120.

wakame salad, crispy wontons, wasabi aioli

MEDITERRANEAN BOARD \$120.

uli's famous merguez lamb sausage, marinated feta, medjool dates, marinated olives, pickled onions, grilled pita

CHEF CHOICE CHARCUTERIE \$120.

chef choice charcuterie, mustard, almonds, pickles, crackers

ITALIAN CHARCUTERIE ANTIPASTI \$120.

prosciutto, sweet coppa, soppressata, whole grain mustard, marinated olives, cornichon, grilled grand central bread

NORDIC BOARD \$100.

assorted nordic charcuterie, pickled herring, beet pickled eggs, pickled beets, horseradish cream, mustard, nordic remoulade

WEST COAST CHEESE BOARD \$120.

point Reyes blue, humboldt fog goat, mount townsend cirrus, beecher's flagship seasonal fruit, traditional accompaniments, crackers

LOCAL PLOUGHMAN'S BOARD \$95.

local charcuterie, mount townsend cirrus, beecher's flagship, cornichons, mustard, honey, seasonal compote

HOUSE PICKLE BOARD \$45

pickled eggs, vanilla pickled fennel, bread & butter cucumbers, spicy garlic green beans, champagne pickled beets

GRILLED VEGETABLE PLATTER \$75.

seasonal grilled vegetables

CRUDITÉ PLATTER \$45.

seasonal vegetables, tzatziki

FRUIT \$65.

seasonal fruit



Plated Courses

first course

FIRST COURSE PLATED

GRATED ROOT VEGETABLE SALAD gf, vg \$6. golden beet, rainbow carrot, baby kale, frisée, micro greens, ginger-pomegranate vinaigrette

INDIAN CHICKPEA gf, vg \$6. courgette, red onion, frisée, heirloom cherry tomatoes, coriander, red chili, fried chickpeas, spiced lime citronette

LEBANESE QUINOA gf, v \$7. lemon, raw broccoli florets, feta, mint, pine nuts

LEMON BEET SALAD vg \$7. frisée, lemon zest, shaved fennel, dill, lemon-maple vinaigrette

NW LENTIL SALAD gf, vg \$6. sherry currants, shallot, confit lemon, walnut, tarragon, frisée

SAGE-POACHED CHERRY WINTER GREEN gf, v \$7. arugula, frisée, radicchio, walnut, tart cherry, maytag bleu cheese, sherry vinaigrette

SALADE SIMPLE gf, vg \$5. frisée, arugula, mizuna, soft herbs, french breakfast radish, walnut, champagne vinaigrette

YEAR'S END gf, v \$7. arugula, frisée, mizuna, candied pears, beecher's flagship, honey-ginger vinaigrette

PIKE STREET v \$7. frisée, arugula, mizuna, macrina brioche croutons, green grapes, tart washington apple, champagne-basil vinaigrette

SALADE LYONNAISE gf \$7. egg, arugula, lardon, frisee, mizuna, honey-dijon vinaigrette, french breakfast radish

NEW YORK gf, v \$7. blue cheese, golden beets, arugula, frisee, mizuna, cherry-balsamic vinaigrette

LOCAL KALE gf, v \$6. willie green's organic farm kale, frisee, mizuna, oregon filberts, cranberry-champagne vinaigrette

PECAN & CRANBERRY SALAD gf, v \$7. mixed baby greens, red onion, pecans, dried cranberries, chervil-champagne vinaigrette



Plated Courses

fish, poultry

FISH MAINS

BUTTER POACHED HALIBUT gf \$32. caramelized delicata, sage, polenta, beurre rouge

HERB SEARED ARCTIC CHAR gf \$25. heirloom cauliflower, red onion soubise

MISO GLAZED SABLEFISH gf \$30. baby bok choy, shiitake mushrooms, scallion, sushi rice, dashi

NORDIC SMOKED SALMON gf \$28. lightly smoked pacific salmon, purple cauliflower couscous, dill, nigella seed, horseradish-apple yogurt dressing

PUGET SOUND CIOPPINO \$22. shrimp, salmon, rockfish, capers, pernod, linguini, haricots verts

SEARED WILD SALMON gf \$28. wild caught pacific salmon, salt roasted potatoes, sautéed greens, lemon confit, chile flake, horseradish crème

GOLD RUSH gf \$28. lemon-honey arctic char, grapefruit beurre blanc, fingerling potatoes, willie greens' lacinato kale

MAGNUS gf \$32. pacific wild cod, dill, nutmeg, juniper, yukon gold purée, charred spring onions

POULTRY MAINS

AUTUMN CHICKEN ROULADE gf \$22. butternut squash, braising greens, leeks, mushroom polenta, maple jus

DUXELLES STUFFED CHICKEN gf \$24. braised celery root, baked red peas, green garlic purée

MAPLE SOY CHICKEN gf \$24. airline chicken breast, sumac, sweet potato purée, haricots verts, micro salad, maple vinaigrette

MISO CHICKEN & SAKE PEARS gf \$23. airline chicken breast, sake pears, mashed potatoes, shiso oil

PATO CON PERAS \$28. scored mallard duck, honey roasted pears, farro, thyme jus

POULET RÔTI AU FOUR gf \$24. half chicken, garlic confit, poulet blanc jus, parsnips, new potato

SOUTHERN COMFORT CHICKEN \$26. rosemary-thyme marinated chicken breast, farrotto, seared cauliflower, cranberry-thyme gastrique

UMAMI DUCK gf \$28. duck, thyme, shiitake, umami bomb dressing, mizuna, aged sheep cheese

FIG GLAZED DUCK gf \$24. quinoa caviar, fresh cheese, braised greens



Plated Courses

beef, pork, lamb, vegetarian mains

BEEF, PORK, LAMB MAINS

ÅLAND ISLAND SHORT RIBS \$32. honey-beer braised short ribs, roasted root vegetables, salt roasted potatoes

BARCELONA gf \$32. usda prime top sirloin, roasted sofrito, duck fat fingerling potato, red bell pepper coulis

ESTOFADO TAGALOG gf \$24. pork belly, soy, shallot, garlic, sugar cane vinegar, fingerling potato, braised pepper salad

LAMB SCALLOPINI \$28. roasted root vegetables, hazelnut romesco, citrus potato purée

ROAST PORK LOIN \$22. beet-apple bread pudding, maple jus, seared cauliflower

SLOW COOKED BRISKET gf \$24. potato confit, green garlic-parsley butter, shallot, braising greens

SMOKED PORK CHOP gf \$26. sage, onion, brown butter, butternut squash, apple-thyme jus

STRIPLOIN ROAST gf \$32. mushroom confiture, herb salad, mashed porcini potatoes, demi glace

VEGETARIAN MAINS

CHICKPEA & DRIED APRICOT TAGINE vg \$18. jeweled couscous, orange-pistachio gremolata, orange zest, preserved lemon, spiced citronette, soft herb salad

WINTER LASAGNA v \$18. onion, garlic, chard, parmesan, ricotta, butternut béchamel

GABRIEL v \$18. leek and onion bread pudding, fennel purée, cauliflower

KIMCHI JJIGAE gf, vg \$18. kimchi, braised tofu, gochujang, ginger-garlic rice, gamja jorim [korean braised sweet potato]

NORDIC CAULIFLOWER gf, v \$18. juniper salt cured cauliflower steaks, minted risotto, peas, broad beans, red cabbage chutney

NORDIC WINTER gf, v \$18. buckwheat polenta, shallot gravy, beetroot, balsamic reduction

POMEGRANATE BRAISED SEITAN vg \$18. homemade seitan, haricot verts, vegan celeriac purée

ROAST PUMPKIN & CHICKPEAS gf, vg \$18. ginger, cumin, cinnamon, mint, black kale, saffron rice, micro cilantro



Buffet Dinner Packages

priced per person

AUTUMN FIELDS \$33.

KALE & BEET SALAD gf, v \$4. sherry-roasted heirloom beets, chèvre, pistachios

MUSHROOM PENNE v \$6. wild mushroom cream, sautéed spinach

MUSTARD AU POIVRE gf \$12. hanger steak, green peppercorn-mustard au poivre

RUSTIC STIR FRY gf, v \$4. brussels sprouts, zucchini, yellow squash, butternut squash, hazelnuts, cauliflower, tofu

PUMPKIN COUSCOUS vg \$5. roast pumpkin, couscous, apricots, swiss chard, pumpkin vinaigrette

RUSTIC BREADS \$2. salted butter

FARM TO TABLE \$35.

NORTHWEST LENTIL SALAD gf \$6. sherry currants, shallot, confit lemon, walnut, tarragon, frisée

NW ROASTED CHICKEN gf \$7. airline chicken breast, sage, thyme, apple cider vinegar

RED CHILI HANGER gf \$12. hanger steak, broccoli, spicy red pepper glaze

CANARY ISLAND POTATOES gf, vg \$4. wrinkled potatoes, sea salt, mojo verde de cilantro, mojo picon

UMAMI CARROT gf, v \$4. tricolor carrots, leek, ginger, spearmint

RUSTIC BREADS \$2. salted butter

LUZON PROVINCE \$30.

FILIPINO SQUASH SALAD gf, vg \$3. roasted courgette, roasted butternut squash, cider vinegar, lemon, bird's eye chili, lentils, scallions

ADOBO CHICKEN gf \$8. dark meat chicken, bird's eye chiles, rice vinegar, soy

AUTUMN POCHEIRO gf \$8. beef shank, uli's filipino longanisa, carrots, sweet onion, long grain rice

PANCIT gf, v \$4. pancit rice noodles, bok choy, fried garlic, scallion, egg, lime

PINAKBET gf, vg \$5. kabocha squash, okra, ginger, eggplant, long bean, zucchini, yellow squash

RUSTIC BREADS \$2. pineapple-honey butter

NORTHERN EXPOSURE \$40.

PECAN & CRANBERRY SALAD gf, vg \$5. mixed baby greens, red onion, pecans, dried cranberries, chervil-champagne vinaigrette

MAPLE-DIJON CHICKEN gf \$8. draper valley airline breast, maple-whiskey reduction

CANDIED SMOKED SALMON gf \$14. orange-maple house-smoked salmon, charred oranges

ROSEMARY POTATOES gf, vg \$5. red bliss potato wedges, rosemary, roasted garlic

GARLIC PARMESAN HARICOTS VERTS gf, v \$6. red wine vinegar, red onion, marcona almonds

GRAND CENTRAL BREADS \$2. salted butter



Buffet Dinner Packages

priced per person

MOROCCAN \$36.

LEBANESE STYLE WILD SALMON gf \$14. spring tomatoes, dill labneh, marinated cucumbers

MARRAKESH HANGER STEAK gf \$10. ras el hanout, preserved lemon oil

MYKONOS MIX gf, v \$4. frisée, mizuna, arugula, marcona almonds, cucumber, feta, raspberry citronette

COUSCOUS SALAD vg \$4. apricot, pistachio, ras el hanout dressing, lemon zest

ROASTED BROCCOLI gf, vg \$3. sumac, orange zest

RUSTIC BREADS \$2. salted butter

NORDIC \$30.

RHUBARB BRAISED PORK gf \$8. roasted parsnips, nutmeg, paprika

FJORD CHICKEN gf \$7. apple, spring onions, peanuts

GRILLED COS (ROMAINE) SALAD gf, v \$5. pears, dutch curd cheese, sunflower pesto

DANISH GLAZED CARROTS gf, v \$4. butter, dill, honey, heirloom rainbow carrots

CARAMELIZED POTATOES (BRUNEDE KARTOFLER) gf \$4. new potatoes, butter, sugar

RUSTIC BREADS \$2. salted butter

ORCHARD \$36.

ORCHARD SALAD gf, v \$4. frisée, arugula, mizuna, grilled fennel, gorgonzola, mustard sherry

FIELDMAN gf \$14. braised short rib, apple-thyme gremolata

MAPLE SEARED AIRLINE gf \$7. maple brined airline chicken, fried brussels slaw

CARAMELIZED PEAR QUINOA gf, vg \$5. roasted pears, walnuts, kale

WINTER GRATIN gf, v \$4. butternut squash, potato, sage, thyme, parmesan

RUSTIC BREADS \$2. salted butter

SOUTHERN COMFORT \$36.

PORK BELLY \$10. herbed farro, currants, sumac

SEED CRUSTED SNAPPER gf \$10. roasted okra, tomato dashi

LOWCOUNTRY HOPPIN' JOHN SALAD gf \$5. red peas, onion, carrots, jalapeño, rice, cider vinaigrette

BAKED SOUTHERN RED PEAS gf \$4. bourbon, sweet onion, bacon

MEYER LEMON ROASTED CAULIFLOWER gf, v \$5. brown butter, watercress, pink peppercorn

CORNBREAD \$2. honey butter

GALWAY PUB \$38.

SPINACH & BEET SALAD gf, v \$4. blue cheese, walnuts, white wine vinaigrette

STEELHEAD WITH CIDER CREAM gf \$10. lemon, dry cider, tarragon, dill

GALWAY ROAST PORK gf \$8. tart apple cider, peas, caramelized shallots, juniper

WINTER VEGETABLE CRISP gf, v \$6. carrots, parsnips, cauliflower, crumble topping

WHISKEY GINGER GLAZED CARROTS gf, v \$4. heirloom carrots, brown sugar, ginger, whiskey

BUTTERED KALE gf, v \$4. curly kale, chives, parsley

RUSTIC BREADS \$2. salted butter



Family Style

fireside, norse, olympic

FIRESIDE \$34. per person

PUMPKIN COUSCOUS vg \$5. roast pumpkin, couscous, apricots, swiss chard, pumpkin vinaigrette

MUSHROOM PENNE v \$6. wild mushroom cream, sautéed spinach

MAPLE SEARED AIRLINE gf \$8. maple brined airline chicken, fried brussels sprout slaw

SPICED HANGER gf \$10. usda prime hanger steak, cinnamon, brown sugar, nutmeg, clove

KALE & RADICCHIO SALAD gf, v \$5. kale, radicchio, frisée, butternut squash,
cranberry, manchego, white balsamic-fig vinaigrette

NORSE \$36. per person

SWISS BARLEY SALAD v \$6. barley, scallions, chives, fresh chervil, parsley, apple cider vinaigrette

RHUBARB BRAISED PORK gf \$8. roasted parsnips, nutmeg, paprika

NORDIC SMOKED SALMON gf \$14. lightly house smoked pacific salmon,
purple cauliflower couscous, horseradish-apple yogurt dressing

FARRO-CHESTNUT-BRUSSELS SPROUT SLAW v \$6. cranberries, feta cream dressing

RUSTIC BREADS \$2. salted butter

OLYMPIC \$32. per person

RAINIER SALAD gf, vg \$7. frisée, arugula, mizuna, tart green apple, baby beets, apple cider vinaigrette

MISO CHICKEN gf \$8. airline breast, furikake fingerling potatoes, shiso oil

OLYMPIC HANGER gf \$10. prime hanger steak, braised greens, sherry gastrique

ROOT CELLAR SALAD gf, v \$5. yukon potato, red bliss potato, cumin roasted parsnips,
heirloom carrots, celery, preserved lemon vinaigrette

RUSTIC BREADS \$2. salted butter



Family Style

inang's, mediterranean cruise, dubliner

INANG'S \$37.

PAPAYA SALAD gf, vg \$7. garlic, bird's eye chili, green papaya, heirloom cherry tomatoes, cabbage, lime citronette

CHICKEN ADOBO gf \$11. draper valley chicken hindquarters, birdseye chili, rice vinegar, soy, mushroom-bamboo coconut rice

PINOY CITRUS SALMON gf \$12. chiles, cauliflower, citrus beurre blanc

PANCIT gf, v \$5. pancit rice noodles, bok choy, fried garlic, scallion, egg, lime

RUSTIC BREADS \$2. salted butter

MEDITERRANEAN CRUISE \$38. per person

MYKONOS MIXED SALAD gf, v \$7. frisée, mizuna, arugula, almonds, cucumber, feta, raspberry citronette

BARCELONA gf \$12. prime top sirloin, roasted sofrito, duck fingerling potato, red bell pepper coulis

MÉCHOUI CHICKEN gf \$9. za'atar yogurt, almond, haricots verts

AUTUMN RISOTTO gf, v \$8. arborio rice, sage, brown butter, butternut squash, nutmeg, cinnamon

RUSTIC BREADS \$2. salted butter

DUBLINER \$32. per person

DUBLIN SALAD gf, v \$7. mixed greens, granny smith apple, sharp cheddar, roasted parsnips, apple-cider buttermilk dressing

RHUBARB PORK TENDERLOIN gf \$8. sweet & sour cabbage, roasted rhubarb

STOUT CHICKEN \$10. airline chicken breast, honeyed parsnips, guinness, rosemary, thyme

CRUSHED BABY POTATOES gf, v \$5. tricolor new potatoes, chives, parsley, butter

RUSTIC BREADS \$2. herbed butter



Desserts

plated, stations

PLATED \$8. per person

CRANACHAN whiskey toasted honey oatmeal, whipped cream, raspberries

MATCHA CHOCOLATE chocolate cake, avocado chocolate mousse, salted coconut caramel, aquafaba meringue, matcha powder

CRANBERRY GINGER VACHERIN gf. vanilla meringue, candied ginger semifreddo, spiced cranberry compote

POUDING CHOMEUR white chocolate bark, bourbon toffee sauce, caramelized pineapple

MANGO HAZELNUT VERRINE gf. mango crèmeux, hazelnut mousse, mango compote, whipped ganache, candied hazelnuts

RED WINE VELVET ROULADE orange marmalade, spiced mascarpone cream, dark chocolate

DECONSTRUCTED TIRAMISU vanilla ladyfinger cake, espresso mascarpone, kahlúa sauce, chocolate cookie crumble

BAKED APPLE candy apple stuffed with cinnamon and caramel mousse, topped with nut brittle and garnished with graham "soil"

CARAMELIZED PLANTAIN TARTE TATIN caramelized plantains baked with a puff pastry shell, coconut crème fraîche, spiced chocolate sauce

MATCHA MOUSSE BLACK SESAME CAKE green tea mousse on black sesame cake, mango gelée, garnished with a shortbread cookie dipped in green tea white chocolate

STATIONS \$7.

APPLE DIPPING STATION caramel sauce, chocolate sauce, toasted walnuts, rainbow sprinkles, mini chocolate chips

ZEPPOLE fried pastry dough, blueberry basil pastry cream, rum and mint dark chocolate ganache, kinako pinenut

BEIGNETS fried pastry dough, powdered sugar, cinnamon sugar, fruit preserves

WACKY WHOOPIE PIES carrot cake, jalapeño cornbread, banana bread, white chocolate cream cheese, honey buttercream, nutella

CREAM PUFFS profiteroles, citrus pastry cream, vanilla mascarpone, chocolate mousse, white or dark chocolate ganache

*Contains Gelatin



Desserts

cake, panna cotta, mousse, profiterole, cheesecake

CAKE \$3.

TICKET TO CUBA* rum buttercake, yuzu curd, champagne buttercream, sugared mint chiffonade

GINGERSNAP molasses gingerbread cake, butterscotch budino, maple buttercream

ORANGE RUM SAVARIN vanilla chantilly, candied orange zest

ME SO PRETTY* miso caramel cake and buttercream, pineapple mousse, dried pineapple

RUMPOPE* spiced egg nog mousse, peach buttercream, vanilla butter cake, gold dragée

BROWN BUTTER CHIFFON CAKE goat cheese mascarpone mousse, quince paste, candied hazelnut

TOASTED COCONUT* dark chocolate mousse, toasted coconut cake, dark chocolate curls

NORTHWEST CHESTNUT chestnut cake, apple butter, chestnut mascarpone, candied apple chip

FALL PEARS almond cake, pear compote and buttercream, salted caramel

MANGO MATCHA* black sesame cake, mango curd, green tea buttercream

PANNA COTTA \$2.

SPICED CHOCO PEPITA* dark chocolate panna cotta, spiced short dough, pumpkin seed brittle

EGGNOG PANNA COTTA* brandied cherries, gingerbread cookie

MOUSSE/CUSTARDS \$3.

CANDY APPLE green apple mousse, almond financier, salted caramel gelée

GUAYABA Y QUESO* cream cheese mousse, guava gelée, almond cake

CRÈME CATALANA cinnamon short dough, candied lemon peel

PAN CON CAFÉ espresso bread pudding, dulce de leche, cinnamon mascarpone

CRANBERRY PUMPKIN BREAD PUDDING vanilla chantilly, toffee rum sauce

VEGAN BUTTERNUT SQUASH MOUSSE whipped coconut cream

PROFITEROLE \$2.50

ADZUKI CREAM PUFF mauve craquelin puff, adzuki bean mascarpone mousse, powdered sugar

PERSIMMON CREAM PUFF* orange & green swirled puff, persimmon mousse, powdered sugar

APPLE STUFFED CHEDDAR PUFFS cheddar gougère, apple compote

ÉCLAIRS white chocolate chestnut mousse, dark chocolate glaze

CHEESECAKE \$2.50

CASHEW CARAMEL RICOTTA CHEESECAKE ricotta cheesecake, caramel swirl, candied cashews [limited gluten free/vegan version available]

RED VELVET CHEESECAKE red velvet cake, mini mikado

KEY LIME COCONUT coconut graham crust, torched vanilla meringue

*Contains Gelatin



Desserts

tarts, cookies, brownies & bars, french macarons

TARTS \$3.

CHOCOLATE NEGRONI* blood orange mousse, chocolate tart shell, dark chocolate curls
COQUITO* coconut milk and rum mousse, dark chocolate cup, dried pineapple
SWEET SUNRISE ginger meringue cup, cherry compote, candied kumquat
FIGGY PUDDING fig orange jam, sweet tart shell, honey crème fraîche, toffee bits
BRIAR ROSE pear compote, vanilla tart shell, pink rosewater meringue
MASALA CHAI chai spiced cream, milk chocolate cup, candied orange zest
GRAPEFRUIT PASSION grapefruit-passion fruit curd, graham tart, sweetened condensed grapefruit
APPLE HINNY apple ginger compote, puff pastry cup, crème fraîche, candied lime zest
CARAMELIZED PLANTAINS spiced short dough cookie, coconut crème fraîche, chocolate curls
KINAKO PINENUT TART roasted soybean-pinenut frangipane, mascarpone whip, candied orange peel
VEGAN AQUAFABA PAVLOVA gf. chocolate avocado mousse
BREAKFAST BOWL gf. blueberry almond açai chia pudding, white chocolate cup
MORNING CUP O' JOE gf. espresso tapioca pudding, dark chocolate cup, mini mikado

COOKIE \$2.

MINT CHOCOLATE CRINKLE gf. dark chocolate, peppermint crumble, powdered sugar
MOJITO MELT AWAY lime rum sugar cookie, mint sugar
WHITE CHOCOLATE CRANBERRY COOKIE
GINGER COCONUT LIME SHORTBREAD
MOROCCAN SEMOLINA AND ALMOND COOKIES
LEMON SUGAR COOKIE
COCOA ALMOND THUMBPRINTS gf.
BREAKFAST BISCOTTI oats, almonds, dried cranberries, raisins

BROWNIES/BAR COOKIES \$2.50

SWEET POTATO PIE BARS* vanilla short dough, mini marshmallows
PEANUT BUTTER FUDGE BROWNIES
MOLASSES BROWN BUTTER BLONDIES
PEAR CRANBERRY CRUMB BARS cinnamon streusel topping
CHEESECAKE BROWNIES
HAZELNUT ORANGE BROWNIE

FRENCH MACARONS \$2.50

ADZUKI WHITE CHOCOLATE gf. vanilla macaron cookie, white chocolate ganache, adzuki bean paste
ROSEMARY CARAMEL gf. chocolate macaron cookie, rosemary caramel, fleur de sel
MAPLE BACON BOURBON gf. walnut macaron cookie, maple bacon bourbon jam
HONEY SESAME gf. sesame macaron cookie, honey buttercream, tahini
CINNAMON CAPPUCINO gf. espresso macaron cookie, spiced dark chocolate ganache
SOUTHEAST ORANGE gf. cardamom macaron cookie, blood orange caramel, vanilla buttercream

*Contains Gelatin



Desserts

truffles, candies

TRUFFLE \$2.

BRIGADEIRO BONBON gf. cocoa powder, condensed milk

GREEN TEA CHERRY COCONUT gf. white chocolate ganache, dried tart cherries, shredded coconut

PASSION gf. dark chocolate ganache, passion fruit, honey, cocoa powder

CINNAMON APPLE gf. milk chocolate ganache, ground almonds

CANDY \$2.

MULLED WINE PÂTE DE FRUIT gf. spiced red wine, candied lemon peel

CHOCOLATE MENDIANTS gf. dark or white chocolate, pistachio, dried apricots, candied fennel seeds

CASSIS APPLE PÂTE DE FRUIT gf.

YUZU HONEY gf. yuzu pâte de fruit layered with honey white chocolate ganache

ORANGE TAMARIND tamarind caramel coated in chocolate, garnished with candied orange zest

*Contains Gelatin



Breakfast Baked Goods

muffins, scone, coffee cake, pastries, quiche

MUFFIN \$2.50

DOUBLE CHOCOLATE CANDY CANE
ORANGE CURRANT
PUMPKIN OAT STREUSEL
BANANA GRANOLA CRUNCH
SPINACH PINENUT CORNBREAD

SCONE \$2.50

WHITE CHOCOLATE PISTACHIO
PINEAPPLE CANDIED GINGER
PEAR CRANBERRY
LEMON POPPY SEED
ROASTED RED PEPPER CHEDDAR

COFFEE CAKE \$3.

LEMON CURD AND CREAM CHEESE
APRICOT ALMOND
PEPPERMINT MARBLE
PECAN PIE

PASTRIES

QUINCE AND MANCHEGO TURNOVER \$3.
HERBED ONION GALETTE \$3.
HAM AND GRUYÈRE CROISSANT \$3.
SPINACH AND ARTICHOKE STUFFED CROISSANT \$3.
HUCKLEBERRY THYME DANISH WITH ORANGE PASTRY CREAM \$3.50
POACHED APRICOT DANISH WITH ALMOND FRANGIPANE \$3.50

QUICHE \$45 [8 Slices], \$2.50 [1 ¼" Bite], \$3.50 [2" Tart]

SMOKED SALMON & WATERCRESS
SQUASH-SAGE-GORGONZOLA
CURRIED ONION
TRICOLORED POTATO-FONTINA-ROSEMARY
ROASTED BEET & HERB CHÈVRE



Gluten-Free Breakfast Baked Goods

muffins, scone, coffee cake, biscuits

GLUTEN FREE MUFFINS \$3

LEMON BLUEBERRY gf

ORANGE RASPBERRY gf

APRICOT GINGER gf

GLUTEN FREE SCONES \$3

PINEAPPLE GRAPEFRUIT gf

LEMON ROSEMARY RAISIN gf

CHERRY PISTACHIO gf

GLUTEN FREE COFFEE CAKES \$3.50

APPLESAUCE RAISIN gf

PECAN STREUSEL gf

GLUTEN FREE BISCUITS \$3 ea

YOGURT gf

CHEDDAR gf



MENU NAME

subheading

Menu contents



Menu Notes

Pricing

Prices included in this menu are subject to change without notice. For up-to-date pricing, please contact us for an estimate.

Gluten Sensitivity

We are not a gluten-free kitchen and cannot ensure that cross contamination will never occur.

Sales Tax

All food, beverage, services, prices and fees are subject to applicable sales tax.

Service Charge

A 20% service charge will be added to your estimate on food and beverage charges. The entirety of this service charge is retained by City Catering. The funds collected are distributed to our valued team in the forms of commissions, increased wages, and benefits. We are required by law to collect tax on the service charge.