



MENUS SPRING-SUMMER 2020

LINKED CONTENT:

Passed Hors d'Oeuvres.....	2
Hors d'Oeuvres Buffets.....	4
Chef Stations.....	7
Boards & Platters.....	8
Plated Courses.....	9
Buffet Dinners.....	12
Family Style	14
Desserts.....	16
Breakfast Baked Goods	20
Menu Notes / Charges.....	22



Passed Hors d'Oeuvres

seafood, poultry, steak, pork, lamb, game

SEAFOOD priced per item

BAJA SWORDFISH TACO gf \$3.50 grilled lime swordfish, radish lime relish, napa cabbage, lime cup

CHILLED AVOCADO-DUNGENESS SOUP SHOT gf \$3.50

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

FRIED CALAMARI \$3.50 old bay aioli

LOBSTER CORN DOG \$3 spicy remoulade

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

PROSCIUTTO WRAPPED PRAWN gf \$4.50 pesto

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

POULTRY priced per item

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

ENSALADA DE POLLO gf \$2.50 blue tortilla cup, latin chicken salad, lime, micro cilantro

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

SMOKED CHICKEN SALAD \$3.50 white cheddar gougere

SORSA \$3.50 cured duck, hazelnut crisp, caramelized pears, fried sage

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

THAI CHICKEN SALAD gf \$3.50 cucumber chip, chicken larb, fish sauce, toasted rice, green onion

STEAK, PORK, LAMB, GAME priced per item

LAMB KEFTA \$3.50 zucchini, harissa lebneh

PESTO DEVILED 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

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

SHAKING BEEF gf \$3.50 rice cake, soy sauce, scallion

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

THAI BEEF SALAD gf \$3.50 cucumber chip, daikon, cilantro, pickled vegetables



Passed Hors d'Oeuvres

vegetarian, sliders & mini-sandies

VEGETARIAN priced per item

GOAT CHEESE TARTLET \$3.50 radish, leeks, chive, tart shell

GREEN "GAZPACHO" gf, vg \$3 cucumber, green bell pepper, green onion

KRABI CANAPÉ gf, vg \$3 baked thai curry tofu, green curry guacamole, mango salsa, thai basil

LEBANESE WATERMELON gf \$2.50 za'atar labneh, mint, watermelon, almond

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

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

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

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, horseradish aioli, 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

MINI LOBSTER ROLL \$5 lobster salad, mini bun

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

aegean, thai, trattoria, darjeeling express

AEGEAN \$23. per person

OLIVE BAR gf, vg \$5. marinated olives, house pickles

MEZZE SPREADS gf, v option \$5. fava hummus, melitzanosalata, tzatziki, grilled pita

TABBOULEH SALAD vg \$5. bulgur, heirloom tomatoes, lemon, parsley, mint

VILLAGE SALAD gf, v \$4. feta, cucumber, tomato, red onion, peppers, parsley

SPANIKOPITA v \$4. phyllo dough, spinach, feta

YOUVETSI PORK WINGS [+8.00 supplement] orzo, pork shank, tomato, feta, cinnamon

THAI \$35. per person

THAI SALAD gf, vg \$4. lime, thai basil, ginger, lemongrass, carrot, fried shallots

HONEY SOY CHICKEN WINGS gf \$4. lemongrass, fried shallot oil, ginger, cilantro

PINEAPPLE CURRIED HANGER STEAK gf \$10. charred pineapple, coconut milk

KHAO PHOT PING gf, vg \$4. grilled corn, coconut cream, lime zest

ISAAN MUSHROOM SALAD gf, vg \$8. lime, soy, lemongrass, mint, cilantro

CUCUMBER SALAD [TAM TAENG KWAA] gf, vg \$5. lime, long beans, rice noodles, cilantro

TRATTORIA \$28. per person

BRUSCHETTA v, gf option \$3. artichoke-parmesan, pepperonata, cherry tomatoes

TUSCAN CANNELLINI BEAN SALAD gf, vg \$4. cannellini beans, tuscan kale, garlic, tomatoes

MARINATED MOZZARELLA gf, v \$6. sun dried tomato, basil

TUSCAN KALE SALAD vg \$6. emmer farro, spring caponata

MARINATED ANTIPASTO SKEWERS gf \$5. cremini mushroom, heirloom tomato, charcuterie, basil, olive,

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

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



Hors d'Oeuvres Buffet

seoul, fjord, global asian, basque country

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

KIMCHI 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

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

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

BASQUE COUNTRY \$26. per person

JAMON BOCADILLO \$5. ham, manchego, piquillo peppers, tomato jam, brioche

SWEET POTATO & KALE gf, vg \$4. roasted red pepper, ancho chile, serrano

BASQUE RICE SALAD gf, vg \$5. arbol chiles, onion, tomatoes, zucchini, thyme, smoked tomato field roast

EUZKADI CHÈVRE FRITTERS v \$6. goat cheese fritters, clover honey, cilantro

WHITE BEAN & MUSHROOM TAPAS vg \$6. flatbread crisp, white beans, marinated mushrooms, tomato confit, roasted red peppers



Hors d'Oeuvres Buffet

pnw bbq, latin, souk, pnw bbq

PNW BBQ \$38. per person

CITRUS SMOKED SALMON gf \$12. wild caught salmon, citrus bbq

BULGOGI BEEF gf \$8. Korean bbq skirt steak, kimchi fried rice

WESTLAND BRAISED GREENS vg \$4. westland whiskey, kale, chard, collard greens

TEQUILA GRILLED TEMPEH TACOS gf, vg \$6. lime-tequila marinated tempeh, ancho guacamole

CUCUMBER "POKE" gf, vg \$4. sushi rice cake, sake-mirin marinated cucumber, avocado, furikake

ROASTED EGGPLANT CANAPÉ gf, vg \$4. zucchini boat, roasted eggplant, rosemary, tomato jam

LATIN \$35. per person

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

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

ROASTED POBLANO EMPANDA v \$5. queso crème, cayenne, shredded cheese

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

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

SALSA BAR gf, vg \$6. plaintain ribbons, assorted tortilla chips, salsa verde, pico de gallo, guacamole

SOUK \$34. per person

MORROCAN MEATBALLS \$6. beef meatballs, spiced tomato sauce

SHLADA gf, vg \$5. english cucumber, tomato, mint, cilantro, preserved lemon

CHICKPEA TAGINE gf, vg \$5. saffron, ras el hanout, cilantro

MUSHROOM BOREKAS v \$6. garlic, poppy seeds, caramelized onions, mushroom confiture

PEA & MINT QUINOA "TABBOULEH" gf, vg \$6. mint, red onion, lemon, aleppo pepper

CHICKEN KEFTA \$6. spiced ground chicken, tahini sauce, mint

NORTHWEST PUB \$30. per person

CHARRED ORANGE-RICOTTA SALAD gf, v \$5. frisèe, arugula, baby spinach, champagne-mint vinaigrette

BLT SALAD BITES gf \$4. pepper bacon, herbed aioli, bibb lettuce, heirloom cherry tomato relish

SPINACH ARTICHOKE SOUP SHOOTERS v \$5. toasted baguette

BEER-CHEESE SLIDERS \$5. homemade pretzel roll, whole grain mustard, pickle, arugula

PORTOBELLO POBLANO SKEWERS gf, vg \$6. heirloom cherry tomato, chimichurri

GRILLED CORN SALAD gf, v \$5. feta cream dressing, scallion, red peppers, garlic, lime, cilantro



Chef Stations

priced per person

BACKYARD BBQ gf options \$8.

choose 2: slow cooked brisket, pulled pork, grilled portobello
elote corn salad, memphis bbq, carolina gold bbq sauce, smoky northwest bbq

VIETNAMESE BÚN gf, vg option \$7.

lemongrass beef, cilantro-lime pork belly, or marinated tofu, rice noodles, pickled carrot, jalapeños,
fried shallots, cilantro, basil, nuoc cham dressing

SEA SCALLOP STATION gf \$10.

forbidden rice, shiitake, scallion, snowpeas, ponzu dressing

BIBIMBAP STATION gf, vg option \$7.

bulgogi beef or dubu jorim [spicy braised tofu], rice, carrots, gomae spinach, bean sprouts, napa
cabbage, bulgogi, eggs, nori, zucchini, bibimbap sauce

ADOBO gf \$7.

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

CEDAR gf \$7.

cedar plank smoked salmon or zucchini, chèvre, red wine shallots, micro salad, sauce vert

VISAYAN BBQ gf \$7.

pork, chicken, and grilled tofu skewers, garlic, soy, rice wine,
lemongrass-peanut bbq sauce, bam-i [visayan pancit]

TUNA POKE gf, \$9.

ahi tuna poke, sushi wakame rice, edamame, cucumber, scallions, poke dressing

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



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

SALADE SIMPLE gf, vg \$7. frisée, arugula, mizuna, soft herbs, french breakfast radish, walnuts, champagne vinaigrette

THAI PAPAYA SALAD [SOM TAM THAI] gf, vg \$7. lime, garlic, thai chili, long beans, green papaya, heirloom cherry tomatoes, cabbage, peanuts

GRILLED ROMAINE v \$7. hearts of romaine, parmesan, seasoned bread crumbs, preserved lemon, honey-lemon vinaigrette

FRENCH LEMON SALAD v \$7. baby gem lettuce, lemon confit, grapes, spiced brioche crumbs, pernod dressing

CASCADIA gf, vg \$7. baby beets, rhubarb vinaigrette, baby spinach, strawberries

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

LEBANESE QUINOA SALAD gf, v \$8. lemon vinaigrette, raw broccoli florets, feta, mint, pine nuts

BRANDYWINE PLUM gf, vg \$8. frisée, arugula, brandywine tomatoes, plums, watercress, raspberry vinaigrette

SUMMER PEACHES v \$9. burrata, peaches, toasted focaccia, mizuna, frisée, honey

HEIRLOOM TOMATO SALAD gf, vg \$8. crushed olives, crispy quinoa, parsley, frisée, dijon-champagne dressing

PASTÈQUE SALAD gf, v \$7. frisée, mizuna, arugula, watermelon, chèvre, basil, sweet onion vinaigrette

MARKET STREET v \$7. frisée, arugula, watercress, feta, cucumber, brioche croutons, buttermilk scallion vinaigrette

BASTILLE gf, v \$7. spring greens, pickled shallots, poached cherry tomatoes, cabernet sauvignon-dijon vinaigrette

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

NORDIC CURRIED CAULIFLOWER gf, v \$7. frisée, lightly curried cauliflower, beet pickled french breakfast radishes, dijon-apple cider vinaigrette



Plated Courses

fish, poultry

FISH MAINS

SORREL CREAM STEELHEAD gf \$28. pacific steelhead trout, roasted red bliss potatoes, haricots verts, sorrel cream

NORDIC SMOKED SALMON gf \$32. lightly house smoked pacific salmon, purple cauliflower couscous, tart apple, dill, nigella seed, horseradish-apple yogurt dressing

CITRUS SALMON gf \$32. citrus beurre blanc, spring pea-mint relish, lemon potato purée, broccolini

SEARED SEA SCALLOPS gf \$35. new potatoes, basil pistou, half-dried heirloom cherry tomatoes, micro salad

PIKE PLACE gf \$35. lemon-thyme marinated salmon, basin gold potato robuchon, cal farms mustard greens, tarragon-sauvignon blanc vinaigrette

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

SOLE MENUNIÈRE \$26. pacific sole, black peppercorn, lemon parsley beurre monté, new potatoes, haricots verts

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

POULTRY MAINS

HONEY LEMON CHICKEN gf \$22. airline chicken breast, roasted red potatoes, haricots verts, lemon beurre blanc

LEEK & SPINACH STUFFED CHICKEN gf \$24. airline chicken breast, herb roasted heirloom carrots, new potatoes

MÉCHOUI CHICKEN gf \$25. airline chicken breast, za'atar yogurt, crushed red bliss potatoes, almond

MISO CHICKEN & SAKE PEARS gf \$26. airline chicken breast, sake poached pears, potato purée, shiso oil

UMAMI CHICKEN gf \$25. airline chicken breast, thyme, shiitake mushrooms, umami dressing, mizuna, heirloom carrots

ZÜRICH gf \$25. thyme-gin airline chicken breast, potatoes, hasselbacken, haricots verts, beurre blanc

CHICKEN BASQUAISE gf \$25. airline chicken breast, scalded tomato rice pilaf, sweet peppers, pimento d'espellete



Plated Courses

beef, pork, lamb, vegetarian mains

BEEF, PORK, LAMB MAINS

SLOW COOKED BRISKET gf \$28. potato confit, green garlic-parsley butter, shallot, braised greens

HARISSA MARINATED HANGER gf \$30. potato purée, corn and tomato salad, petite mint salad

CORNMEAL-FRIED PORK CHOPS gf \$30. goat cheese-potato purée, pickled green tomatoes

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

ÅLAND ISLAND SHORT RIBS gf \$35. honey-beer braised short ribs, roasted root vegetables, salt roasted potatoes

GLACIER gf \$32. prime sirloin, hazelnut crème fraîche, lingonberry preserve, caramelized new potatoes, seared cauliflower

SOUTHERN COMFORT gf \$36. blackened ribeye, sweet potato purée, charred broccoli, bacon vinaigrette

APPALACHIA \$34. smoked sirloin, pickled okra-scallion relish, yam succotash, haricots verts, whiskey demi glace

VEGETARIAN MAINS

MOROCCAN COURGETTE gf, vg \$22. spiced stuffed zucchini, mint-cilantro quinoa “tabbouleh”

FRENCH ONION v \$22. french onion casserole, gruyère crostini, potatoes robuchon, heirloom carrots, french onion “jus”

NEW ORLEANS gf, vg \$22. creole spiced tempeh, creamy coconut milk grits, braised greens, trinity

ROMA gf, v \$22. scalded heirloom tomatoes, basil, italian herbed rice, peas, cannellini beans, aged balsamic

EGGPLANT MOUSSAKA gf, v \$22. roasted eggplant, mashed potatoes, spiced tomato sauce, feta cheese, cilantro micro salad, sumac-lemon dressing

COCONUT CAULIFLOWER gf, vg \$22. coconut milk poached cauliflower, vegan chilled corn soup, wine poached currants, champagne-lemon frisée salad



Buffet Dinner Packages

priced per person

SUMMER BASIC \$24.

GRILLED CHICKEN BREAST WITH BURNT SCALLION BBQ SAUCE gf \$8. scallion, peanuts, cilantro
CARAMELIZED CAULIFLOWER gf, vg \$4. paprika, pine nuts, chard
FENNEL & HEIRLOOM CARROT SALAD gf, vg \$4. radish, orange supreme, roasted poblano-lime dressing
TRICOLOR POTATOES gf, vg \$3. fingerling, purple, and red bliss potatoes, fresh herbs
SUMMER SUCCOTASH gf, vg \$3. fire roasted corn, shallot, peas, lima bean, zucchini
GRAND CENTRAL 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

MEDITERRANEAN \$32.

BASQUE BARBECUE gf \$10. smoked hanger steak, cumin, paprika
TUSCAN CHICKEN gf \$8 draper valley airline breast, lemon-basil glace de poulet
VALENCIAN BAKED RICE gf, vg \$4. chard, currants, chickpeas, pimento, garlic
MORROCAN MIXED GRILL gf, vg \$4. zucchini, yellow squash, red onion, broccoli, sumac, orange zest
GRATED ROOT SALAD gf, vg \$4. golden beet, rainbow carrot, baby kale, frisée, pomegranate vinaigrette
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



Buffet Dinner Packages

priced per person

TOKYO \$36.

SAKE-BONITO FLANK STEAK gf \$10. shiso garnish

SAIKYO-YAKI \$12. miso marinated pacific salmon, charred scallion

UDON SALAD vg \$5. cold udon noodles, ponzu-soy dressing, scallion, carrots

GOMAE SPINACH gf, vg \$4. braised spinach, sesame seeds,

GINGER SALAD gf, vg \$5. mizuna, frisée, orange supreme, heirloom cherry tomatoes, ginger-carrot vinaigrette

MOROCCAN \$37.

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

FARM TO TABLE \$35.

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

SCALLION BBQ CHICKEN gf \$8. draper valley grilled chicken, charred-scallion bbq sauce

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

UMAMI CARROT gf, v \$3. tri-color carrots, leek, ginger, dashi

NORTHWEST LENTIL SALAD gf \$6. sherry currants, shallot, honey-champagne vinaigrette, confit lemon, walnuts, tarragon, frisée, chèvre

RUSTIC BREADS \$2. salted butter

MARRAKESH \$34.

GRILLED MOROCCAN CHICKEN gf \$8. draper valley airline breast, ginger, cinnamon, cumin, almonds

CHICKPEA TAGINE gf, vg \$5. saffron, ras el hanout, cilantro

COS & ORANGE SALAD gf \$5. mint, feta, blood orange vinaigrette

JEWELLED COUSCOUS \$5. mint, cilantro, apricots, carrots, peas, peppers

BULGUR SALAD v \$5. dates, pistachio, orange supreme, sumac, citrus-cilantro vinaigrette

SHLADA gf, vg \$4. english cucumber, tomato, mint, cilantro, preserved lemon

RUSTIC BREADS \$2. salted butter



Family Style

norse, bangkok, seatac, inang's

NORSE \$32.

NORDIC CURRIED CAULIFLOWER gf, vg \$7. frisée, lightly curried cauliflower, beet pickled french breakfast radishes, dijon-apple cider vinaigrette

RHUBARB BRAISED PORK gf \$7. roasted parsnips, nutmeg, paprika

NORDIC SMOKED SALMON gf \$12. lightly house smoked pacific salmon, purple cauliflower couscous, horseradish-apple-yogurt dressing

POTATO SALAD gf, v \$4. gf tricolor new potatoes, horseradish, dill, crème fraîche

RUSTIC BREADS \$2. salted butter

BANGKOK \$34.

THAI CUCUMBER SALAD gf, vg \$5. lime, garlic, thai chili, long bean, english cucumber, cherry tomato, rice noodles, thai lime vinaigrette

THAI ROAST CHICKEN gf \$10. brined roast chicken, cilantro, stir fry vegetables

COCONUT PORK gf \$9. pork loin, lemongrass, peanut sauce, cucumber relish, jasmine rice

ISAAN MUSHROOM gf, vg \$8. cremini mushrooms, lime, chili powder, lemongrass, cilantro

RUSTIC BREADS \$2. salted butter

SEATAC \$36.

CASCADIA gf, vg \$7. baby beets, rhubarb vinaigrette, spinach, strawberries

MISO CHICKEN gf \$9. airline breast, furikake-fingerling potatoes, shiso oil

HARISSA MARINATED HANGER gf \$10. corn-tomato salad

FAVA POTATO SALAD gf, v \$8. pea, pea tendril, fingerling potatoes, spring onion, mint, green goddess dressing

RUSTIC BREADS \$2. salted butter

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



Family Style

mediterranean cruise, southern picnic, seattle classic

MEDITERRANEAN CRUISE \$38.

MYKONOS MIXED SALAD gf, v \$7. frisée, mizuna, arugula, almonds, cucumber, feta, raspberry citronette
BARCELONA gf \$12. usda prime top sirloin, roasted sofrito, duck fingerling potato, red bell pepper coulis
MÉCHOUI CHICKEN gf \$9. za'atar yogurt, almond, haricot verts
ARTICHOKE RISOTTO gf, v, vg option \$8. lemon-thyme marinated artichoke hearts, marjoram-scented corn, green risotto, basil, arugula, chives
RUSTIC BREADS \$2. salted butter

SOUTHERN PICNIC \$38.

SUMMER PEACHES gf, v \$6. burrata, peaches, frisée, arugula, champagne-honey vinaigrette
CHEDDAR GRITS gf, v \$4. beecher's flagship, chives
CORNMEAL CRUSTED PORK CHOP gf \$10. spiced butter, succotash
BLACKENED CHICKEN gf \$10. creole slaw
VEGETARIAN ÉTOUFFÉE v \$6. dirty rice, trinity, okra, red beans
BISCUITS \$2. honey butter

SEATTLE CLASSIC \$43.

PIKE STREET v \$7. frisée, arugula, mizuna, macrina brioche croutons, green grapes, tart washington apple, champagne-basil vinaigrette
MARKET SALMON gf \$12. lemon-thyme salmon, cal farms mustard greens, tarragon-sauvignon blanc vinaigrette
DRAPER VALLEY gf \$8. draper valley airline chicken breast, heirloom carrots, herbed chicken jus
FAVA POTATO SALAD gf, vg \$8. pea, pea tendril, fingerling potatoes, spring onion, mint, green goddess dressing
WESTLAND BRAISED GREENS vg \$6. kale, chard, westland whiskey
RUSTIC BREADS \$2. salted butter



Desserts

plated, stations

PLATED price per person

BLACKBERRY TERRAIN* gf \$6. blackberry gelée, spiced buttermilk panna cotta, flourless chocolate cake crumble, spiced macaron, peach compote, caramel buttercream, micro mint

ETON MESS \$6. white chocolate mascarpone, basil strawberry compote, balsamic reduction, vanilla chiffon, basil pavlova

FRUIT TERRINE gf \$7. fresh berries, strawberry prosecco gelée

SUMMER PUDDING \$7. brioche, raspberries, strawberries, blueberries, ginger, sour cream mascarpone, hazelnuts

ALMOND CORN CAKE \$7. almond corn cake rounds, sautéed plums, sweet and salty candied almonds, whipped limoncello mascarpone

STARRY NIGHT* \$9. blueberry mousse, dark chocolate cake, almond vanilla tart, white chocolate mirror glaze, sugared blueberries

THE THREE GRACES* \$9. honey yogurt mousse, pistachio olive oil cake, raspberry gelée, candied lemon garnish

PISTACHIO CHERRY JELLY ROLL* \$9. dark cherry mousse, vanilla whip, crushed pistachios, dark chocolate cake

STATIONS \$7.

WAFFLE POPS chocolate sauce, crushed nuts, blueberry waffle pops

NOODLE CAKE funnel cake, chocolate hazelnut sauce, chopped hazelnuts, chocolate truffles, powdered sugar

CANNOLI fried cannoli shells, vanilla mascarpone, cinnamon sugar ricotta, crushed oreos, mini chocolate chips, crushed pistachios

SUMMER SHORTCAKES yogurt biscuit, chiffon cake, macerated strawberries, basil, spiced peach compote, rosemary orange marmalade, mascarpone cream, vanilla chantilly

PARISIAN STYLE CRÊPES nutella, vanilla whip, strawberries, banana, chocolate sauce, cinnamon sugar, caramel sauce

*Contains Gelatin



Desserts

cake, mousse, profiterole

CAKE \$3.

STRAWBERRY LEMONADE SHRUB CAKE* lemon butter cake, strawberry balsamic mousse, lemon buttercream

ORANGE POPPYSEED gf. apricot preserves, gluten free orange poppy seed cake, almond buttercream, gold dragées

COCONUT HUMMINGBIRD hummingbird cake, coconut pastry cream, cream cheese frosting

OLIVE OIL CAKE olive oil orange chiffon cake, whipped crème fraîche, cherry buttercream

JOCONDE SPONGE almond sponge cake, amaretto syrup, cherry buttercream, vanilla buttercream, maraschino cherry

RHUBY cardamom cake, rhubarb mousse, caramel buttercream, orange supreme

APRICOT UPSIDE DOWN CAKE poached apricot, cornmeal cake, brown sugar caramel

HAZELNUT MOCHA CAKE dark chocolate cake, espresso buttercream, hazelnut buttercream, espresso candied hazelnut

MALT SHOP dark chocolate cake, malted vanilla buttercream, malted strawberry buttercream, strawberry dust

MOUSSE \$3.

HONEY LIME TIME* lime butter cake, honey greek yogurt mousse, lime-thyme curd gelee, fresh thyme

COCOTARO* coconut mousse, taro cake, toasted coconut flakes

TEA & BISCUITS* earl grey mousse, lemon curd gelee, vanilla butter cake, candied lemons

MANGO COLADA* coconut cake, coconut rum mousse, mango gelee

SUMMER BLUEBERRIES* cornmeal cake, blueberry mousse, fresh tarragon, salted caramel popcorn

PROFITEROLE \$2.50

CHOCOLATE CHERRY PUFF dark cherry mousse, chocolate ganache glaze

STRAWBERRY RHUBARB strawberry rhubarb compote, whipped cream cheese,

RASPBERRY BAVARIAN* chèvre bavarian mousse, raspberry glaze

SMURFETTE blueberry mascarpone mousse, lemon glaze

PEACHES AND CREAM PUFF peach compote, vanilla pastry cream

*Contains Gelatin

CITY CATERING COMPANY

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Desserts

tart, cheesecake, cookies, brownies & bars, french macarons

TART \$3.

RHUBARB CORN strawberry rhubarb compote, corn flour crust, crème fraîche, oatmeal crisp

BRIWATS phyllo cup, orange flower water, almond paste

GINGER LEMON lemon curd, blackberry compote, ginger cookie wedge

MUSCAT APRICOT almond frangipane, poached apricot

TANGERINE DREAM gf. tangerine curd, white chocolate cup, sugared mint leaf

KALAMARA FIG gf. honey ricotta mousse, dark chocolate cup, dried fig

TWO TONE TART gf. milk chocolate ganache, white chocolate ganache, dark chocolate cup, cocoa tuile

SHIRO ICHIGO gf. white chocolate cup, strawberry cream, micro basil

CHEESECAKE \$2.50

SNICKERDOODLE graham crust, cinnamon sugar cheesecake, snickerdoodle cookie wedge

DARK CHERRY DONUT dark cherry cheesecake, vanilla shortbread, dark chocolate

NUTTY BERRY almond cheesecake, fresh strawberries, mint chiffonade

COOKIE \$2.

CHOCOLATE RASPBERRY THUMBPRINTS

BROWN SUGAR ALFAJORES chocolate dulce de leche

BLEU FRUIT blue cheese, walnuts, dried fruit

PINEAPPLE TEA COOKIES

LAVENDER SHORTBREAD white chocolate

BROWNIES/BARS \$2.50

STRAWBERRY WHITE CHOCOLATE BROWN BUTTER BLONDIES

PEANUT BUTTER & JELLY BARS

ROCKY ROAD BROWNIES dark chocolate, walnuts, marshmallows

APRICOT ROSEMARY SQUARES shortbread, apricot preserves

PINEAPPLE LIME RICE KRISPIES* dried pineapple, lime zest

FRENCH MACARONS \$2.50

FRUIT LOOPS* gf. blueberry buttercream, lemon curd

RICE KRISPIES* gf. marshmallow fluff

REESE'S PUFFS gf. peanut buttercream, chocolate ganache

ELDER GRAPEFRUIT* gf. elderflower buttercream, grapefruit curd

AMARETTO APRICOT gf. amaretto buttercream, apricot jam

*Contains Gelatin



Desserts

truffles, candies

TRUFFLE \$2.

DARK & STORMY gf. dark chocolate, candied ginger

PISTACHIO-CARDAMOM FUDGE gf. white chocolate, cardamom, toasted pistachio

ORANGE & GREEN ANISE gf. milk chocolate, orange zest, green anise, powdered sugar

TOASTED ALMOND gf. dark chocolate, toasted almonds

CHAI gf. milk chocolate, chai spice

VEGAN CHOCOLATE gf, vg. dark chocolate, coconut oil

CANDY \$2.

PEACH HIBISCUS GELÉE* gf. hibiscus gelee, peach, micro star flower

SUMMER SANGRIA GELÉE * gf. white wine gelee, apricot, plum

HEART BEET* gf. beet marshmallow, orange zest, toasted walnuts

ROSEMARY PEACHES gf. rosemary white chocolate, peach pate de fruit

VANILLA RASPBERRIES gf. vanilla dark chocolate, raspberry pate de fruit

*Contains Gelatin



Breakfast Baked Goods

muffins, scone, coffee cake, pastries, quiche

MUFFIN \$2.50

RASPBERRY CREAM CHEESE STREUSEL
BANANA PECAN
LEMON THYME PEACH
CHERRY HAZELNUT ricotta
ORANGE PINEAPPLE COCONUT

SCONE \$2.50

LEMON LAVENDER
DARK CHOCOLATE CHERRY
HERB shallot, tarragon, thyme, rosemary
SPINACH, ARTICHOKE, PARMESAN garlic
HALOUMI ROASTED RED PEPPER mint

COFFEE CAKE \$3.

CINNAMON APRICOT
GINGER RHUBARB JAM
LEMON BLUEBERRY CREAM CHEESE
PEACH MINT
MIXED BERRY

PASTRIES

QUINCE-MANCHEGO TURNOVERS \$3.50
HERBED ONION GALETTE \$3.50
HAM & GRUYÈRE CROISSANTS \$3.50
SPINACH & ARTICHOKE STUFFED CROISSANTS \$3.50
HUCKLEBERRY THYME DANISH \$4. orange pastry cream
POACHED APRICOT DANISH \$4. almond frangipane

QUICHE \$40. [8 Slices], \$3. [1 ¼" Bite], \$4. [2" Tart]

TOMATO, SAGE, MOZZARELLA ground mustard
ANDOUILLE POTATO BASIL
ROASTED RED PEPPER AND POBLANO WITH CHEDDAR
GRILLED CHICKEN WITH GRUYÈRE AND BROCCOLI
BACON BRIE CARAMELIZED ONION



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.

YOGURT gf
CHEDDAR gf



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.