

# Special Occasions Catering

## MENU

### Hor d'oeuvres- Cold

|                                      |           |
|--------------------------------------|-----------|
| Teriyaki Chicken Skewers             | \$3.50 PP |
| Fresh Fruit Platter                  | \$3.50    |
| Fresh Vegetable Tray with Dip        | \$3.50    |
| Spinach Dip with Crostini's          | \$2.50    |
| Smoked Salmon Mousse with Crostini's | \$3.50    |
| Cheese & Cracker Platters            | \$4.00    |
| Hummus & Pita                        | \$2.50    |
| Chicken Salad on Mini Croissants     | \$3.00    |
| Caprice Skewers                      | \$3.50    |
| Antipasto Platter                    | \$3.50    |
| Pear Gorgonzola Terrine Platter      | \$3.50    |
| Bruschetta                           | \$2.50    |
| Beef Sliders with Grilled Onions     | \$3.50    |
| Ham or Turkey Mini Rolls             | \$3.00    |

### Hor d'oeuvres- Hot

|                                |           |
|--------------------------------|-----------|
| Swedish Meatballs              | \$3.50 pp |
| Stuffed Mushrooms              | \$3.50    |
| Salmon Cakes                   | \$4.50    |
| Crab Cakes                     | \$5.00    |
| Wings - Hot or Barbecued Style | \$3.00    |

### Beverage

|                    |           |
|--------------------|-----------|
| Raspberry Lemonade | \$2.00 PP |
| Lemon Ice Tea      | \$2.00    |
| Coffee             | \$2.00    |
| Tea                | \$1.50    |
| Assorted Soda      | \$1.50    |

### Entrée Options

**Starting \$21.50 serve with two sides**

#### **Parmesan Chicken**

*Washington grown chicken lightly breaded with panko & herbs then grilled to perfection*

#### **Signature Salmon**

Salmon with a signature rub then grilled to perfection

#### **Seasoned Grilled Chicken Breast**

Accompanied with pineapple & Mango Salsa

#### **Kalbi Marinated Flank Steak**

Marinated in Kalbi Sauce and Grilled to perfection

#### **Sirloin Steak**

Grilled with Onions Straws

#### **Grilled Cod**

Lightly breaded in panko. Accompanied with tartar sauce & lemon

*We offer full service catering and pick-up. Call ahead and reserve your order [206-527-1253](tel:206-527-1253)*

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## MENU

### Salad

#### Field Green Salad

*Baby Field greens, strawberry, goat cheese & Candied walnuts with raspberry vinaigrette*

#### Classic Caesar Salad

*Crisp romaine hearts, homemade garlic croutons with lemon. Chicken, Shrimp or Salmon can be added*

#### Summer Garden Salad

*Tomatoes, cucumbers and olives with fresh herbs & our signature dill vinaigrette*

#### Spinach Salad

*Baby spinach, bacon, eggs, mushrooms served with honey mustard dressing*

#### Classic Greek Salad

*Romaine, feta, cucumber, tomatoes, red onions, oregano, kalamata olives tossed with balsamic vinaigrette*

### Dessert

Triple Fudge Brownies  
Chocolate Chip Homemade Cookies  
Peanut Butter Homemade Cookies  
Mini Cheese Cake Bites

**\$17.00 per dozen**

### Entrée Options

**Starting \$21.50 serve with two sides**

#### California Chicken

*Chicken breast topped with Swiss cheese, avocado, tomatoes in lemon basil cream sauce*

#### Sherry Mushroom Chicken

*Chicken breast that are lightly breaded with panko and topped with Sherry mushroom cream sauces*

#### Chicken Provençal

*Simmered with olive oil garlic, tomatoes, onions, green olives & mushrooms*

#### Teriyaki Chicken\*

*Washington grown chicken marinated in teriyaki sauce, grilled to perfection\**

#### Penne Pasta

*Alfredo sauce with smoked chicken*

**Minimum order : 20 guests**

PICK-UP BY APPOINTMENT ONLY

*We offer full service catering and pick-up for all items on the menu.*

*Call ahead and reserve your order **206-527-1253***

FULL SERVICE CATERING  206-527-1253