

CORPORATE CATERING

SCRATCH MADE FOOD • ME SERVE AWESOME!

FORMAL EVENTS - LOCATION DROP OFF - BOX LUNCHES



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WE SERVE AWESOME!

SCRATCH MADE FOOD | 425.825.7230 FULL SERVICE CATERING ORDERCATERING.COM | KIRKLAND, WA

FROM FULL SERVICE CATERING



TO GOURMET BOX LUNCHES

WE ARE KNOWN FOR THE EXCEPTIONAL QUALITY OF OUR SCRATCH MADE FOOD.

For over two decades, The Catering Company has consistently brought unsurpassed culinary quality and creativity to Seattle area corporate events. All menu items are created with respect to a local and sustainable ingredient philosophy, while always tailoring our services to our clients' needs. Our menu reflects the varying tastes and dietary requests of all team members whether vegetarian, vegan, gluten intolerant, or meat lover!

Many companies can bring you food. What differentiates us is the way we prepare, produce and present our meals. We offer a flawless experience - from a highly intuitive ordering system through exceptional food and impeccable event service. We are not just any catering company, we are THE Catering Company.

AWESOME FOOD

Enjoy the comforts of Pacific Northwest scratch made food with the vibrant flavors of international cuisine. Our home-cooked, family recipes have evolved over the years to keep up with the ever-changing food scene and our valued customers feedback. From seasonal veggies and locally grown potatoes to farm-raised chicken, we use local vendors and ingredients whenever possible and are committed to offering the highest quality food at reasonable prices.

AWESOME STAFF

Our well-trained service team understands the demands of each unique event and works to exceed expectations—and always with a smile. Whether dropping off or staffing on site, clients can expect professional, courteous, and helpful service. We have nurtured a business culture that is always prepared to go the extra mile to ensure your event goes off without a hitch! We are knowledgeable, flexible, and detail driven so clients can feel confident leaving the leg work up to us.

AWESOME SERVICE

After more than two decades of experience, we've mastered the art of throwing a party. Whether it's a box lunch drop-off or a catered luncheon, we make it our business to understand your unique needs, giving your event a personal touch. From our initial conversation to the evening's last call, our catering experts will help you create the perfect event.



ALL-INCLUSIVE PRICING makes ordering from us easy. No hidden administrative, set-up, equipment, or delivery fees. When we say "all-inclusive" we mean it. No asterisks. No fine print.

WORKING HARD FOR THE MONEY is a requirement, as it should be. No arrogant "industry standard" gratuity added. If our food and service were truly awesome, you can add on a gratuity after the

SERVICE STYLES



CORPORATE DROP-OFF

A simple and casual option for your everyday catering needs. Our drop-off service includes delivery within a 30 minute window prior to the time requested, flexible set-up options and a post-event pick up. We bring it, you enjoy it, we take it away. No fuss, no mess.



BUFFET

Our buffet-style hot entrée packages offer fresh quality food at budget-friendly prices—ideal for larger groups. And if you don't see the package you've been craving, our catering experts will gladly create a custom menu to fit your vision. We can provide china, on-site servers, or any other equipment necessary for a seamless and delicious experience.



HORS D'OEUVRES

A perfect option for your morale events, all-hands meetings, or an afternoon un-winder. Whether for informal nibbling or more lavish affairs, our comprehensive hors d'oeuvres selection offers small bites for everyone including your vegetarian, vegan, and gluten-free guests. Any way you like it, we can simply drop off, create a beautiful buffet, or provide on-site staff for passed service.



LIVE COOKING STATIONS

Create a lively and stimulating culinary atmosphere with the sounds and smells of fresh, on-site cooking. From carving stations to grilled on-site picnic, let your guests enjoy the sizzle and slice of our scratch made food to order. Consult our catering experts to create a full-featured supporting menu that will steal the show.



BEVERAGE & BAR

Whether serving an intimate gathering or 10,000 person function, our full bar service proudly features beverages from our favorite local wineries, breweries, and distilleries. Or, we're happy to mix it up with your favorite brands.



DESSERTS

Dessert speaks for itself. Don't believe us? Northwest Raspberry Lemon Bars, Smoked Sea Salt Brownie Bites, Italian Rum Cream Cake, Fresh Fruit Tarts—the list goes on! Choose from our sweets menu or work with our pastry experts to create the perfect ending to your meal. Let our dessert be the icing on the cake at your next event.

SEASONAL MENUS



HAVE YOU SEEN OUR ANNUAL PICNIC & HOLIDAY MENUS?

We've done the work ahead of time, pulling together great packages to choose from.

Or perhaps you have something really unique in mind? Share your vision and we'll cook up some ideas! Be it a Halloween party, product release, VIP reception, happy hour: you name it, we're ready to get extra creative with a custom menu and service to make AWESOME happen!

GENERAL DIETARY DISCLAIMER

GLUTEN-FREE DISCLAIMER: Although our gluten-free items are made and cooked without gluten, they are prepared in a facility that also processes wheat-based products. **We are not a gluten-free facility** and we cannot guarantee that our menu items are 100% free of gluten as there is always a possibility of cross contamination.

DIETARY NEEDS AND ALLERGEN DISCLAIMER: While we will make every effort to accommodate special dietary needs and food allergies, we cannot guarantee preparation will be 100% free of any allergens as there is always a possibility of cross contamination.

BREAKFAST SELECTION MENU

KICK-START A MORNING MEETING OR PRESENTATION. CAFFEINE WITH BREAKFAST TO BOOT!

WE CAN HELP WITH THE MOST IMPORTANT MEAL OF THE DAY.

From heart-healthy fruits to hearty breakfast burritos, choose from a wide assortment of breakfast options tailored for your event. Our chef's scratch made pastries will be the number one take-away from the morning meeting and start your team's day off right.

BREAKFAST TRAYS

All trays are served on no fuss, recyclable/compostable platters. A super easy clean up with an environmentally friendly and attractive presentation.

CROISSANT AND PASTRY

TRAY a variety of made-from-scratch baked goods: muffins, cinnamon rolls, fruit pastries, and savory croissants with spreads



HOMEMADE BREAKFAST

BREADS fresh baked and sliced blueberry, apple-cinnamon and lemonpoppy seed breads

FRESH FRUIT PLATTER

fresh hand-cut fruit, all natural with nothing added



SCRATCH MADE MUFFINS

a variety of our fresh, housemade muffins $\sqrt[3]{k}$ $\sqrt[3]{36}$ / DOZEN

FRESH BAKED CINNAMON

ROLLS baked fresh daily with gooey cinnamon filling and topped with icing



BAGEL AND CREAM

CHEESE TRAY fresh split bagels with cream cheese

GLUTEN-FREE MUFFIN

TRAY scratch made gluten-free muffins in a variety of flavors. *may contain nut flour





DELUXE BAGEL TRAY an

assortment of sliced bagels, 2 types of cream cheese (original and herbed), salmon lox, sliced red onion, capers, and lemon wedges

. S \$115 / M \$150 / L \$185

SAVORY PASTRY TRAY an

assortment of scratch made rosemary goat cheese muffins, prosciuttoparmesan pastry wheels and cheddarbacon scones

BREAKFAST, LUNCH, SNACK AND DESSERT TRAYS

Tray sizes are as follows: **S** - up to 10 people

M - up to 15 people



All this delicious food is going to make you thirsty! Don't forget to order drinks on page 8

HOT BREAKFAST ENTRÉE PACKAGES

Includes sugarcane plates, 100% recycled napkins, plant starch cutlery, stainless chafing dishes, and linens for buffet service.



THE CLASSIC BREAKFAST scrambled eggs, skillet breakfast potatoes, hickory bacon, chicken sausage links, assorted homemade baked goods

BREAKFAST BURRITOS flour tortilla rolled with eggs, potatoes, green chilies, bacon, ham and melted cheddar-jack cheese, fresh fruit salad, chunky chipotle salsa, sour cream *can be made vegetarian*

\$16 PP

CONTINENTAL BREAKFAST a variety of made-from-scratch baked goods: muffins, scones, cinnamon rolls, croissants and spreads, pastries and fruit breads, fresh hand-cut fruit, premium coffee service, bottled juice



GRIDDLE COOKED BREAKFAST your choice of either French toast or pancakes, syrup, fruit compote, butter, scrambled eggs, hickory bacon,

SAVORY CREPE BREAKFAST includes two varieties: Black forest ham and Swiss topped with a rich béchamel sauce / roasted tomato, spinach, mushroom and havarti topped with béchamel sauce. Includes scrambled eggs, skillet breakfast potatoes, fresh fruit salad

CHICKEN BISCUITS BREAKFAST a fluffy buttermilk biscuit layered with tender fried chicken, and a honey drizzle; served with skillet breakfast potatoes and mixed berry salad \$18 PP

EUROPEAN BREAKFAST a sweet and savory platter of croissants, scones and pastries with butter & jam. Includes an assorted cheese platter, yogurt with granola, fresh fruit salad

BREAKFAST SLIDERS house-baked slider buns layered with scrambled eggs in two varieties: Bacon & cheddar / mushroom, onion, bell pepper & pepper-jack, includes skillet breakfast potatoes and









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BREAKFAST ADDITIONS MENU

ALL THE BREAKFAST TRIMMINGS DOWN TO THE LAST DROP.

Complement your breakfast with the perfect sides from hot oatmeal to whole, fresh fruit and herbal teas. A variety of options for those challenging meal requests. It's all available, it's all customizable.

DIETARY PREFERENCES OR RESTRICTIONS?

Not a problem. We have options.







GLUTEN-FREE

EE VEGETARIAN

VEGAN

SIDE DISHES

FRENCH TOAST hand dipped and griddle cooked, with syrup, fruit compote and butter on the side

VEGAN MIGAS a flavorful southwestern scramble with seasoned tofu, crispy tortilla strips and fresh pico de gallo **GF MIGAS** . .\$8 **PP**



HOT DATMEAL hot, steel-cut oatmeal with a side of brown sugar, raisins and nuts of Market \$7 PP

SCRAMBLED EGGS local farm fresh eggs with a dash of sea salt and black pepper

HARD BOILED EGGS served in the shell with salt and pepper on the side

GF 1/4 \$2.50 EA

GRANDLA PARFAIT in a clear, compostable cup with granola on the side GF W \$6 EA

FRESH FRUIT CUP
all natural hand-cut fruit in a
8 oz. cup

WHOLE FRESH FRUIT

raw, unpeeled apples, bananas and oranges (F) (F) (F) (F) (F)

SKILLET BREAKFAST POTATOES

hand-cut, seasoned potatoes baked to perfection





BEVERAGES AND DISPOSABLES

PREMIUM COFFEE

SERVICE locally roasted regular or decaf coffee with creamers, sugars, stirrers and compostable cups (featuring Caffé Lusso) . . . \$3.25 PP

HOT TEA SERVICE an assortment of herbal and traditional tea bags with piping hot water,

BOTTLED JUICE orange, apple, cranberry or grapefruit juice in 10 oz. bottles **\$2.25 EA**

SOFT DRINKS

Coke, Diet Coke, Sprite and Ginger Ale in 12 oz. cans **\$2 EA**

IZZE SPARKLING JUICE

100% real fruit juice and sparkling water \$2.75 EA

ECO-FRIENDLY DINING

DISPOSABLE TABLE

COVER 60" x 120" paper table cloth with plastic backing
....\$6 EA

10 PERSON MINIMUM on all "Per Person (PP)" items.











WE SERVE AWESOME!

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WHEN YOUR CORPORATE AFFAIR CALLS FOR GOURMET FLAIR.

TRUST DECADES OF EXPERIENCE AND A WELL-ESTABLISHED REPUTATION.

Our hot entrée packages feature fresh ingredients with contemporary flavors and include all necessary service equipment to eliminate extra leg-work on your end. A tasty solution for your lunch or dinner event—served piping hot and with a smile—in the board room or the ballroom!



DIETARY PREFERENCES OR RESTRICTIONS? Not a problem. We have options.









EACH HOT ENTRÉE PACKAGE INCLUDES:

- STAINLESS CHAFING DISHES to keep food at optimum serving temperature
- SERVING DISHES & UTENSILS necessary for service
- LINENS for elegant buffet style set-up
- PLATES & UTENSILS: heavyweight sugarcane plates, 100% recycled napkins and plant starch cutlery
- DELIVERY, SET-UP AND PICK-UP
- GUARANTEED DELIVERY within a 30 minute window prior to requested delivery time (ask for it at 11:30am, we will be there between 11:00am 11:30am)
- MINIMUM 10 PEOPLE PER ENTRÉE: vegetarian entrées can be ordered in quantities of 5 if added onto an existing order of 10 or more regular entrées
- 24 HOURS NOTICE required for all hot entrée orders

WE HAVE WHAT IT TAKES TO COMPLETE YOUR SERVICE:

- COMPLETE YOUR MEAL: drinks available, please see page 17
- MENU ITEM CARDS available for easy identification
- CHINA, FLATWARE, LINENS, TABLES, CHAIRS are available at an additional charge, ask our catering experts
- **DN-SITE STAFFING** available for larger events, chef stations, passed hors d'oeuvres, etc.



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CHICKEN ENTRÉE PACKAGES

MDRDCAN CHICKEN slow braised Washington chicken with a lively blend of fresh lemon and Moroccan spices, couscous, spinach citrus salad, fire-grilled vegetables, pita bread, cinnamon sugar cookies

CHICKEN PICCATA Washington chicken breast sautéed with butter, lemon, wine, mushrooms and capers, classic Caesar salad, rice pilaf, steamed vegetables, artisan rolls, Italian rum cream cake \$24 PP

MEDITERRANEAN CHICKEN KEBABS

fire-grilled Washington chicken in a lemon-herb marinade, tomato-cucumber & feta salad, turmeric rice pilaf, green bean gremolata, flatbread, cucumber tzatziki sauce, lemon dessert bars

MAPLE-BALSAMIC GLAZED CHICKEN

Washington chicken breast roasted with heirloom tomatoes & fresh herbs, NW mixed greens salad, rice pilaf, roasted vegetable medley, artisan rolls, decadent chocolate brownies



BEEF ENTRÉE PACKAGES

MALBEC FLAT-IRON STEAK MEDALLIONS

fire-grilled with a malbec and wild mushroom reduction, NW mixed greens salad, Yukon mashers, herb roasted vegetables, artisan rolls, assorted brownies

BROWN BUTTER BISTRO FILET pan-seared with ginger-chive brown butter, mixed greens, grape & feta salad, Yukon mashers, roasted garlic green beans, artisan rolls, raspberry cheesecake bars F

BEEF TERIYAKI BUFFET tender flat-iron steak marinated in our house-made teriyaki and grilled over an open flame, sticky white rice, sesame green beans, garden salad with sesame dressing, and almond cookies

HANDMADE LASAGNA BOLOGNESE

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SEAFOOD ENTRÉE PACKAGES

NW SURF & TURF char-grilled salmon with roasted red pepper coulis, lemon chicken piccata with white wine and butter reduction, NW mixed greens salad, rice pilaf, herb roasted vegetables, artisan rolls,

assorted dessert bites \$28 PP

CHAR-GRILLED SALMON

with roasted red pepper coulis, mixed greens, grape & feta salad, rosemary and sea salt roasted potatoes, green bean gremolata, artisan rolls, raspberry lemon bars

GF) \$28 PP

PACIFIC NW FISH & CHIPS

flaky, pacific caught white fish battered and fried until perfectly crispy! Served with refreshing coleslaw, jo-jo potatoes, house-made tartar sauce, and lemon bars

. \$25 PP

STEAKHOUSE SURF

& TURF char-grilled salmon and grilled steak medallions with a malbec reduction, NW mixed greens salad, Yukon mashers, herb roasted vegetables, artisan rolls,

assorted dessert bites 🕝 . . \$29 PP



BAR AND STATION ENTRÉE PACKAGES



FIESTA TACO BAR

tender braised Washington chicken and beef infused with tomato, chiles and spices, black beans, spiced spanish rice, hard and soft taco shells, cheddar-jack cheese, lettuce, salsa, sour cream, guacamole, cinnamon sugar cookies *vegetarian option available*

GF \$22 PP

KOREAN RICE BOWL

Korean-style BBQ beef, chili-vegetable & tofu stir fry, sticky rice, kimchi, julienne carrots, jalapeño, cilantro, soy sauce, sriracha, spinach citrus salad, assorted cookies

GF) \$24 PP

SOUP, SANDWICH &

SALAD STATION choice of one (1) of our scratch-made soups: tomato-basil bisque, potato-bacon chowder, sizzling chicken tortilla, creamy cauliflower, potato & leek, or vegetable minestrone, assorted focaccia sandwich wedges, garden salad, assorted cookies \$19 PP

BANH MI SANDWICH BAR

fire-grilled lemongrass, ginger and soy marinated chicken, soft French rolls, thin sliced cucumber, julienne carrots, cilantro, jalapeño and sweet chili-cilantro mayo. Includes avocado citrus salad, potato chips, cookies and brownies *vegetarian option available* \$19 PP

PASTA STATION choice of two (2) pastas (tortellini, rigatoni, fettuccini or spaghetti) and three (3) sauces (marinara, bolognese, creamy chicken pesto or vegetable primavera), garden salad, focaccia wedges, assorted dessert bites

GF pasta option available. . . \$23 PP

BAKED POTATO & CHILI

BAR oven roasted Russet potatoes, 3-bean vegetarian chili, diced roasted chicken, broccoli, onion, bacon bits, sour cream, butter, shredded cheese, garden salad, assorted cookies

DIETARY PREFERENCES OR RESTRICTIONS?

Not a problem. We have options.







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INTERNATIONAL ENTRÉE PACKAGES

FUSION MIXED GRILL char-grilled soy and pineapple marinated flat-iron steak medallions and lemongrass grilled chicken, chili-vegetable stir-fry, avocado citrus salad, sticky white rice,

DRANGE-SESAME CHICKEN &

BROCCOLI BEEF two Chinese favorites: crispy, flash-fried chicken tossed in a house-made orange-sesame glaze, and tender strips of beef and steamed broccoli with a light ginger-soy sauce, white rice, garden salad,

LEMONGRASS CHICKEN & THAI RED

CURRY Washington chicken in a lemongrass-soy marinade, accompanied by rich red vegetable curry, garden salad, chili-vegetable stir fry, jasmine rice,

CHICKEN & BEEF GYRO BUFFET a build your own complete with beef gyro slices, grilled chicken, soft flat bread, homemade tzatziki sauce, a deluxe Greek salad, jo-jo potatoes, and assorted desserts

VEGETARIAN ENTRÉE PACKAGES

STUFFED ZUCCHINI

BDATS filled with roasted chickpeas, bell pepper, zucchini, and onion, thickened in a robust tomatobased sauce - served with side dishes from main course entrée

selection (GF) (GF)

GRILLED MEDITERRANEAN CAULIFLOWER STEAK thick

cut and marinated in garlic-rosemary olive oil, grilled over an open flame and topped with a trio of olives & bell peppers - served with side dishes from main course entrée



QUINDA & VEGETABLE

STUFFED PEPPERS chopped vegetables, garbanzo beans and seasoned quinoa in a fire-roasted pepper on a bed of our house-made marinara - served with side dishes from main course entrée

selection **GF MI** **\$22 PP**

TOFU TERIYAKI extra-firm tofu marinated in our house teriyaki sauce, and grilled over an open flame - served with side dishes from main course entrée selection



VEGETABLE YAKISOBA

sautéed Japanese noodles with fresh chopped vegetables in a sesame-soy marinade - served with side dishes from main course entrée selection **1** \$20 PP

QUINDA GARDEN

CROQUETTES skillet seared quinoa patties mixed with fresh herbs, parmesan and olives, accompanied by fire-roasted red pepper puree - served with side dishes from main entrée selection 🗽 \$22 PP

LENTIL & VEGGIE CAKES

herb-steamed lentils and sautéed vegetables baked into individual cakes, accompanied by romesco* sauce - served with side dishes from main course entree selection



VEGETARIAN LASAGNA

deeply layered with herb roasted vegetables, 4-cheese medley and house-made marinara - served with side dishes from main course entrée selection 🚻

THAI RED VEGETABLE

CURRY sautéed cauliflower, onion and carrot in a rich and spicy red curry, jasmine rice on the side served with side dishes from main course entrée selection





. \$21 PP



GROUP MEN

FUEL YOUR POWER LUNCH, WHERE TIME IS MONEY.

STOP TAKING INDIVIDUAL LUNCH ORDERS - YOU HAVE BETTER THINGS TO DO!

For the working lunch or celebratory luncheon, our group menu offers a variety of customer favorites, with something sure to please everyone. Easy to order, our group trays and bowls are filled with fresh ingredients. Simple, delicious, done!

GROUP SANDWICH TRAYS

All trays are served on no fuss, recyclable/compostable platters.

Tray sizes: S - up to 10 people / **M** - up to 15 people / **L** - up to 20 people

GOURMET SANDWICH

TRAY a selection of our gourmet sandwiches including: chicken salad croissant*, pub style beef, ham baguette, albacore tuna, and veggie on focaccia

FOCACCIA SANDWICH

TRAY a selection of our focaccia sandwiches including: chicken pesto, turkey & Havarti, roast beef & cheddar, ham & Swiss, and veggie on focaccia

. \$ \$90 / M \$125 / L \$150

WRAP VARIETY PLATTER

a selection of our handmade wraps including: Mediterranean turkey, pub style beef, chicken salad*, Italian, and caprese wrap

VEGETARIAN SANDWICH

TRAY a selection of our vegetarian sandwiches and wraps including: veggie on focaccia, vegetarian Greek wrap, curried chickpea sandwich, and caprese wrap

HALF & HALF SANDWICH

TRAY choose two of your favorite sandwich trays from above and we will combine them to make your own unique tray

S \$90 / M \$125 / L \$150



DIETARY PREFERENCES OR RESTRICTIONS?

Not a problem. We have options.







GLUTEN-FREE SANDWICH TRAY

a selection of meat and vegetarian sandwiches on soft,

SANDWICH BUILDER BOARD

a selection of premium ingredients to create your own unique sandwich:

Breads: white bread, whole wheat (gluten-free bread available)

Meats: turkey, ham, roast beef and bacon Cheeses: cheddar, Swiss and provolone

Veggies: lettuce, tomato, onion, cucumber and pickles **Spreads:** mayo, mustard and roasted red pepper hummus

S \$90 / M \$125 / L \$150

DELUXE DELI BUFFET



GROUP SALAD BOWLS

All salads are served in recyclable bowls with necessary serving utensils. **Bowl sizes: S** - up to 10 people / M - up to 15 people / L - up to 20 people

NW MIXED GREENS fresh mixed greens tossed with chopped apples, cranberries and candied walnuts with house vinaigrette

on the side **GF M** \$92 / L \$108

ITALIAN GREENS & SALAMI mixed greens, salami, tomato, red onion, pepperoncini, olives, shredded mozzarella and croutons with an

Italian vinaigrette on the side. . . . \$\$72/M\$92/L\$108

STRAWBERRY & FIELD GREENS fresh mixed greens, strawberries, goat cheese and sunflower seeds with white balsamic & shallot vinaigrette

on the side **GF W** \$ \$72 / M \$92 / L \$108

GARDEN SALAD crisp romaine and seasonal fresh vegetables with ranch and Italian dressings on the side

AVUCADO CITRUS SALAD fresh mixed greens, avocado, grapefruit, and roasted pepitas with a chili-lime vinaigrette on the side



DELUXE GREEK SALAD a flavorful combo of tri-color pasta, baby spinach, tomatoes, olives, red onion, cucumber, chickpeas, and crumbled feta cheese tossed with a lemon vinaigrette

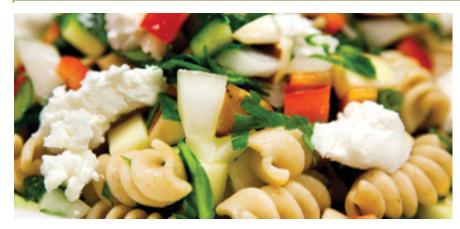
CLASSIC CAESAR SALAD chopped romaine, shredded parmesan, and house-made croutons with creamy Caesar dressing on the side

SOUTHWEST QUINOA POWER SALAD

steamed quinoa, roasted sweet potatoes, black beans, bell pepper, avocado and pepitas with a lime-

cilantro vinaigrette \bigcirc . . . \$ \$72 / M \$92 / L \$108

SALAD SAMPLER TRID a selection of three of our best-selling salads: Asian chicken salad, NW mixed greens, and deluxe Greek salad





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HOMEMADE COOKIE PLATTER* an assortment of our large, homemade cookies

SNACK YOUR WAY OVER THE MIDDAY HUMP. WE'VE GOT YOU COVERED.

Whether your team needs a healthy snack or sweet guilty pleasure, we'll help get everyone to 5 o'clock. Just a little boost to energize the afternoon.

TRAY SIZES: s - up to 10 people / M - up to 15 people / L - up to 20 people

DESSERT TRAYS

S\$40 / M\$53 / L\$65	
brownies with an assortment of toppings S\$40 / M\$53 / L\$65	
and half decadent chocolate brownies S\$40/M\$53/L\$65	
rice krispy treats, chocolate brownies and soft chocolate chunk cookies \$\$40 / M \$53 / L \$65	
assurted dessert tray* a selection of our delicious homemade cookies, brownies, lemon bars, shortbread, fruit bars and chocolate treats \$\square\$ \tag{\chi} \cdots \tag{\chi}	
a selection of our bite-sized raspberry cheesecake bars and decadent chocolate treats \$\sqrt{1}\$\sqrt{1}\$ \cdots	
CHEF-MADE SHEET CAKE made by our pastry chef in the following flavors: strawberry cream, chocolate ganache, Italian rum cream, white with lemon, or classic carrot cake - 1/4 Sheet - Serves 20 / 1/2 Sheet - Serves 40 / Full Sheet - Serves 80	

*Contains nuts



SNACK TRAYS

CHEESE & CRACKER BOARD a selection of hard and soft cheeses from around the world accompanied by an artisan cracker assortment and fresh fruit garnish 1/1.....\$\$75/M\$85/L\$95

TRINITY DIP PLATTER roasted red pepper hummus, tzatziki sauce and fresh tomato, mozzarella and basil bruschetta served with crispy pita chips and soft naan bread wedges

SEASUNAL CRUDITÉS hand-cut vegetables served with roasted red pepper hummus and refreshing ranch dressing

MEDITERRANEAN MEZZE BUARD the perfect shareable – olive tapenade, roasted red pepper hummus, fire-grilled veggies, assorted artisan cheeses, and an assortment of naan wedges

SNACK-PACK VARIETY* an assortment of graband-go items, including sweet and savory granola bars, roasted nuts, trail mix, fruit snacks

FRESH FRUIT PLATTER fresh hand-cut fruit, all natural with nothing added

GF M \$75 / L \$85

SALSA BAR & CHIPS tri-color corn tortilla chips with a variety of salsas and dips: chunky chipotle salsa, tangy tomatillo salsa, lime-cilantro guacamole and jalapeño bean dip

CHARCUTERIE PLATTER* a selection of sliced, cured meats and cheeses, roasted nuts, pickled vegetables, olives, olive oil-balsamic dip, crostini and soft baguette rounds \$90 / M \$105 / L \$120

OUR HORS D'OEUVRES MAKE GREAT SNACKS TOO. SEE PAGES 20-25 FOR SELECTIONS.

LUN(H ADDITIONS MENU

THE FINAL TOUCHES DOWN TO THE BREAD AND BUTTER.

Round out your group sandwich and salad order with some soft, artisan rolls or one of our hot, homemade soups. Don't forget to add bottled beverages or some locally roasted coffee for an after lunch pick-me-up.

10 PERSON MINIMUM on all "Per Person (PP)" items.

LUNCH ADDITIONS

ROLLS AND BUTTER artisan dinner rolls with butter pats

on the side

FOCACCIA BREAD

WEDGES house-made herbed focaccia wedges

1 \$2.50 PF

GLUTEN-FREE ROLLS

with butter pats on the side

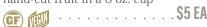


TIM'S KETTLE COOKED
POTATO CHIPS individual bags

in assorted flavors

(GF) **VE** \$2.25 EA

FRESH FRUIT GUP all natural hand-cut fruit in a 8 oz. cup



INDIVIDUAL HOMEMADE

COOKIES large homemade cookies in individual bags





BEVERAGES AND DISPOSABLES

. \$2.75 EA

BOTTLED JUICE orange, apple,

cranberry and grapefruit juice in 10 oz. bottles \$2.25 EA

ECO-FRIENDLY DINING **UTENSILS** sugarcane plates, 100% recycled napkins, plant DISPOSABLE TABLE COVER 60" x 120" paper table cloth with plastic backing. . . . \$6 EA PREMIUM COFFEE **SERVICE** locally roasted regular or decaf coffee with creamers, sugars, stirrers and compostable cups (featuring Caffé Lusso) . . . \$3.25 PP HOT TEA SERVICE an assortment of herbal and traditional tea bags with piping hot water, sugars, stirrers and

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BOX LUN(H MENU

WORKING THROUGH LUNCH NEVER TASTED SO GOOD.

A BIG STEP UP FROM PEANUT BUTTER AND JELLY. Ideal for training sessions, seminars and company outings, this lunch box is ready to go. The convenience of take-away doesn't mean you sacrifice quality, fresh ingredients, or flavor. We know how to make packed lunches exciting again!

BOX LUNCH SANDWICHES

All our sandwich box lunches come neatly packaged in our recycled lunch box.

COMPANY CLUB triple-decker on sourdough with turkey, bacon, Havarti, lettuce, tomato, mayo and Dijon

TURKEY APPLE CRUNCH

SANDWICH oven roasted turkey breast, sliced Washington apple, hickory smoked bacon, cheddar, lettuce, mayo and Dijon on a telera roll

RUSTIC TURKEY

roasted turkey breast, avocado, pickles, greens, provolone, romesco* spread (roasted tomato & red pepper sauce) and mayo on house-made herbed focaccia

CLASSIC BLTA sourdough bread, crisp smoked bacon, lettuce, tomato, Havarti, avocado and mayo

CHICKEN PESTO roasted chicken on house-made herbed focaccia, Havarti cheese, roasted red pepper, greenleaf and pesto aioli

PUB STYLE BEEF

SANDWICH thin sliced beef, provolone, crispy onion straws, lettuce, tomato and horseradish aioli on a telera roll

CHICKEN SALAD

CROISSANT oven roasted chicken breast, chopped Washington apples, celery, walnuts, fresh herbs, lettuce and light mayo on a flaky croissant



SWEET CHILI CHICKEN

WRAP diced chicken, cabbage slaw, crispy chow mein noodles, and green onion tossed in sweet chili aioli, wrapped in a large flour tortilla

NW TURKEY SANDWICH

oven roasted turkey breast, soft brie, cranberry sauce, lettuce, mayo and Dijon on wheat bread

HAM BAGUETTE thin sliced smoked ham, creamy brie, apricot preserves, cucumber, mayo, Dijon and lettuce Any of our box lunches can be made as a gluten-free meal \$18.00 / EACH

CHIPOTLE CHICKEN CLUB

whole grain wheat, roasted chicken, bacon, pepper-jack cheese, roasted red pepper, lettuce and chipotle mayo

ALBACORE TUNA ON

WHEAT whole grain wheat, all white Albacore salad, mayo, cheddar and greenleaf

SANDWICH BOX LUNCH INCLUDES



ITALIAN SUB sub roll, salami, pepperoni, smoked ham, red onion, pepperoncini, provolone, lettuce, tomato, mayo, Dijon and creamy Italian vinaigrette

VEGGIE ON FOCACCIA house-made herbed focaccia, cucumber, avocado, tomato, roasted red pepper, lettuce and roasted red pepper hummus

CAPRESE WRAP fresh mozzarella, provolone, julienne basil, lettuce, tomato, pesto aioli and a drizzle of balsamic reduction

CURRIED CHICKPEA SANDWICH

chickpeas, chopped celery, onion, craisins, curry and a blend of aromatics, with lettuce and cucumber on housemade herbed focaccia

DELI STYLE SANDWICHES create-your-own sandwich from the following ingredients:

 $\boldsymbol{Breads}\!:$ whole grain wheat, white, sliced GF multi-grain

Meats: turkey, ham, beef, chicken, salami, bacon

Cheeses: cheddar, Swiss, Havarti, Pepper-Jack, provolone

Veggies: lettuce, tomato, onion, pickles, cucumber, bell pepper

Condiments: mayo, mustard, roasted red pepper hummus

BOX LUNCH SALADS

Made fresh, packed fresh, enjoyed fresh.

ASIAN CHICKEN SALAD angel hair pasta, sesame-soy dressing, carrot, cabbage, chicken, toasted almonds, romaine

NW MIXED GREENS fresh mixed greens, chopped apples, cranberries, candied walnuts, house vinaigrette on the side **GF**

DELUXE GREEK SALAD a flavorful combo of tri-color pasta, baby spinach, tomatoes, olives, red onion, cucumber, chickpeas, and crumbled feta cheese tossed with a lemon vinaigrette

CITRUS CHICKEN SALAD fresh mixed greens, chicken breast, avocado, grapefruit, and roasted pepitas with a lime-cilantro vinaigrette on the side (F)

CHICKEN CAESAR SALAD herb roasted chicken, romaine, shredded parmesan, and focaccia croutons, with Caesar dressing on the side

STRAWBERRY & FIELD GREENS

fresh mixed greens, strawberries, goat cheese, and sunflower seeds, with white balsamic & shallot vinaigrette on the side (\mathbf{GF})

LEMONGRASS GRILLED BEEF SALAD fresh mixed greens, lemongrass char-grilled beef, julienne red bell pepper, cucumber, cilantro and almonds, with oriental-sesame dressing on the side

ITALIAN GREENS & SALAMI mixed greens, salami, tomato, red onion, pepperoncini, olives, shredded mozzarella and croutons with an Italian vinaigrette on the side

SOUTHWEST QUINOA POWER SALAD

steamed quinoa, roasted sweet potato, black beans, bell pepper, avocado and pepitas with a lime-cilantro vinaigrette



SALAD BOX LUNCH INCLUDES

a fresh salad of your choice, house-made focaccia bread wedge, large homemade cookie, plant starch cutlery, 100% recycled napkin,





FROM INFORMAL NIBBLING TO A LAVISH AFFAIR.

OUR HAND-MADE HORS D'OEUVRES ELEVATE THE ATMOSPHERE AT ANY **FUNCTION.** Astonishing variety, great taste and beautiful presentation. Each hors d'oeuvre is carefully made from scratch. Our catering experts can help you design a flavor combination that is sure to impress.

2 DOZEN MINIMUM on all hors d'oeuvers orders.

CHICKEN HORS D'OEUVRES

For quality and safety, all of our hot hors d'oeuvres are served in stainless chafing dishes to keep them at optimal serving temperature.

CHICKEN BANH MI

SLIDERS char-grilled lemongrass chicken on a fresh baked artisan bun with pickled jalapeño, cucumber, carrot, cilantro and sweet chili-sriracha aioli \$52 DOZEN

MAPLE-BACON CHICKEN

POPS wrapped in hickory smoked bacon with maple glaze

CHICKEN TIKKA SKEWERS char-gilled with tikka masala and

yogurt marinade, with raita dipping sauce (GF) \$40 DOZEN

FIRECRACKER CHICKEN

MEATBALLS spicy and sweet habanero infused chicken meatballs. Skewered lollipop style for easy serving \$32 DOZEN

ADOBO-LIME CHICKEN

BITES tender roasted chicken breast with a rich adobo-lime glaze tossed with fresh grilled pineapple

HONEY-LIME CHICKEN

SKEWERS pan seared chicken breast with a sweet and sour honey-lime glaze $\widehat{\text{GF}}$. . . \$40 DOZEN

MEDITERRANEAN

CHICKEN KEBABS tender char-grilled chicken in a flavor packed lemon-herb marinade. Skewered with roasted grape tomato and caramelized onion, with tzatziki

S44 DOZEN dipping sauce (GF)



CHICKEN SATAY char-grilled with peanut dipping sauce

.S40 DOZEN

PERI PERI CHICKEN

SKEWERS fire-grilled chicken skewers basted in a Mozambique staple, packed with flavor from chilies, garlic, lemon, and a blend of herbs & spices \$40 DOZEN

BBQ CHICKEN SLIDERS

brioche bun, slow-braised BBO chicken, sharp cheddar

YAKITORI GLAZED CHICKEN SKEWERS

grilled with our house-made \$40 DOZEN yakitori sauce 📻 . . .

COCONUT-CASHEW

CHICKEN BITES tender chicken breast dipped in a cashew & coconut batter and baked to a golden brown, served with fresh pineapple dip. \$32 DOZEN

FRIED CHICKEN & WAFFLE

BITES mini golden waffles and buttermilk fried chicken bites topped with whipped honey-butter

S52 DOZEN

HULI-HULI CHICKEN MEATBALL SKEWERS

juicy, ground chicken meatballs glazed in our house huli-huli sauce and skewered with pineapple

\$40 DOZEN



CHICKEN TENDERS the classic we all love! Fried to crispy yet tender perfection, with ranch and honey mustard dipping sauces\$40 DOZEN LEMON-BASIL CHICKEN **CROQUETTES** pan fried with a golden breadcrumb crust, with lemonbasil aioli dipping sauce LEMONGRASS CHICKEN LOLLIPOPS ground chicken in a lemongrass and soy marinade, with peanut dipping sauce GARLIC-PARMESAN **BONELESS WINGS** crispy chicken bites tossed in a house made sauce \$32 DOZEN CHINESE LETTUCE CUPS chopped chicken & vegetables in a sesame-soy-ginger marinade, with lettuce cups on the side MOCHIKO CHICKEN POPPERS deep fried chicken bites with a sweet-chili dipping THREE-PEPPER WINGS jalapeño, Thai and serrano chili hot wing sauce over crispy wings \$32 DOZEN



SOUTHERN FRIED CHICKEN POPPERS

and herb dipping sauce

tender chicken with a crispy southern seasoned corn meal crust, sour cream

PORK HORS D'OEUVRES









TRADITIONAL PORK GYOZA Japanese dumplings with ground pork and vegetable filling, sesame-soy dipping sauce \$40 DOZEN		
BBQ PULLED PORK SLIDERS brioche bun, slow-braised BBQ pork, cider cabbage slaw		
BACON-BOURBON MEATBALLS handmade beef and bacon meatballs in a rich bourbon BBQ reduction. Skewered lollipop style for easy serving		
caramelized onion, roasted sweet potato, Cajun remoulade dipping sauce \$40 DOZEN		
MAPLE-BACON CHICKEN POPS wrapped in hickory smoked bacon with maple glaze F		
TWICE BAKED POTATO BITES WITH BACON baby red halves filled with whipped potato, cheddar and hickory bacon \$44 DOZEN		
Swiss cheese and pickles on an artisan bun with mustard aioli		
BACON WRAPPED DATES sweet, dried dates stuffed with		



goat cheese, and wrapped in crisp, caramelized bacon $\ensuremath{$\overline{\text{GF}}$}$ \$46 DOZEN

BEEF HORS D'OEUVRES







BEEF BANH MI SLIDERS

char-grilled lemongrass beef on a fresh baked artisan bun with pickled jalapeño, cucumber, carrot, cilantro and sweet chili-sriracha aioli

MEDITERRANEAN BEEF

KEBABS tender char-grilled steak in a flavor packed lemon-herb marinade. Skewered with roasted grape tomato and caramelized onion, with tzatziki dipping sauce

SRIRACHA-HONEY BEEF **SKEWERS** thin sliced, fire-grilled steak with a sweet & spicy sriracha glaze laced on a bamboo skewer and dusted with sesame seeds

GF \$44 DOZEN

FIRE-GRILLED ANGUS SLIDERS brioche bun, sharp cheddar, house-made

BEEF SATAY char-grilled, thin sliced steak with peanut dipping sauce 🕝 \$44 DOZEN

ADOBO STEAK SKEWER

fire grilled teres major steak in an adobo-lime marinade with charred tomato salsa 🕝 \$44 DOZEN

CHIMICHURRI BEEF

CROSTINI thin sliced, marinated steak and house-made chimichurri sauce perched atop herb-whipped goat cheese on a baked

garlic crostini \$46 DOZEN

ITALIAN STUFFED

MEATBALLS Italian spiced beef & pork meatballs stuffed with mozzarella cheese, in a rich

SWEET & SPICY KOREAN

POPS grilled steak bites in a Korean-style BBQ sauce with a spicy apricot glaze

(GF)\$40 DOZEN

BEEF WELLINGTON TARTS

puff pastry pockets filled with tender beef and wild mushroom reduction, baked with parmesan until golden, served with horseradish cream for dipping \$52 DOZEN

TACO PIQUILLO PEPPERS

fire roasted mini peppers stuffed with mexican-spiced ground beef and topped with cotija cheese

STEAKHOUSE SKEWER

char-grilled grilled steak bites skewered with rustic potato and bell pepper, accompanied by a garlic Dijon aioli \$46 DOZEN STICKY THAI BEEF BITES

curry-ginger infused meatballs tossed in a sweet & spicy chili sauce



MINI BLUE BURGERS

brioche bun, grilled angus slider, hickory bacon, blue cheese aioli \$52 DOZEN

HOT DOG SLIDERS 2-inch all beef hot dogs and soft buns, with relish, ketchup and mustard on the side \$40 DOZEN

LEMONGRASS BEEF

LOLLIPOP lean ground beef in a lemongrass-soy marinade, with peanut dipping sauce

GF \$44 DOZEN

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VEGETARIAN HORS D'OEUVRES

ARTICHOKE & PARMESAN DIP artichoke hearts, caramelized onion, fresh herbs, and a 4-cheese blend baked to a golden brown and served with an artisan cracker assortment		
peppers stuffed with mango chutney infused cashew-curried rice F		
with ketchup, ranch and BBQ sauces **Sauces** **Sauc		
MEDITERRANEAN VEGGIE KEBABS tender char-grilled vegetables in a flavor packed lemon-herb marinade. Skewered with roasted grape tomato and caramelized onion with tzatziki dipping sauce Fig. 1/4		
TOFU & VEGETABLE SATAY fire-grilled rough cut vegetables and firm tofu in a sesame-soy marinade		
VEGETABLE GYOZA traditional Japanese dumplings with chopped vegetable and cabbage filling, sesame-soy dipping sauce		
FIGS IN A BLANKET naturally sweet, dried figs and goat cheese wrapped in puff pastry and baked to golden perfection **The content of the c		
KEBABS marinated and fire-grilled cubed sweet potato, piquillo pepper, red onion and mushroom, with Cajun remoulade for dipping F V \$40 DOZEN		
BREADED ARTICHOKE HEARTS simply seasoned and fried to perfection; served with lemon-Dijon dipping sauce 1\$40 DOZEN		
MINI QUICHES golden baked, 2-inch pie shells with a variety of fillings \$46 DOZEN		
FALAFEL a flavorful blend of chickpeas and spices formed into small bites and deep fried until golden, tzatziki sauce and roasted red pepper hummus on the side GF		





BROCCOLI CHEESE BITES broccoli, sharp cheddar cheese and herbed bread crumbs BUFFALO CAULIFLOWER BITES lightly breaded in rice flower, flash fried to crispy perfection, and tossed in Frank's Red Hot Sauce, served with buttermilk ranch for dipping **GF W** \$40 DOZEN CRISPY CORN FRITTERS slightly sweet, fluffy corn fritters flash fried till golden and served with spicy honey-sriracha aioli on the side 1/2 . . . \$32 DOZEN DOUBLE STUFFED MUSHROOMS filled with seasoned corn bread crumbs, caramelized onion,

fresh herbs and parmesan cheese 1/1 \$40 DOZEN

VEGETARIAN EGG ROLLS shredded cabbage, carrots, celery broccoli, and onion in a rich egg wrapper, fried until golden & crisp - served with sweet chili dipping sauce 💥 \$32 DOZEN

TWICE-BAKED POTATO BITES baby red halves piped with a delicious sour cream, cheddar and herb blend then baked to a golden brown

VEGGIE SLIDERS brioche bun, grilled vegetables, Swiss, house-made special sauce

S46 DOZEN

ARTICHOKE & PARMESAN VOL AU

VENTS artichoke hearts, caramelized onion, fresh herbs, and a 4-cheese blend baked to a golden brown inside an easy-to-eat puff pastry cup 1/1 . . . \$44 DOZEN

LENTIL POPPERS steamed lentil, veggie and herb mini cakes topped with rich romesco sauce* (roasted red pepper & tomato sauce) 1 . . . \$42 DOZEN

BALSAMIC STRAWBERRY & BRIE CUPS pastry cups with creamy brie, fresh strawberries and rich balsamic glaze 🔐 \$44 DOZEN

MAC & CHEESE BITES crispy fried creamy 4-cheese mac, seasoned breadcrumb crust \$46 DOZEN



SEAFOOD HORS D'OEUVRES







FIRECRACKER SHRIMP

SKEWERS fire-grilled with a lime & habanero infused marinade

CAJUN SHRIMP CAKES

crisp fritters made with fresh shrimp, corn, celery and a blend of Cajun spices, served with a spiced remoulade

CALIFORNIA CUCUMBER

BDATS fresh, cucumber rounds filled with crab salad and garnished with black sesame seeds

. \$46 DOZEN

SILVER DOLLAR CRAB

CAKES fresh crab, chopped celery and herbs, crispy breadcrumb crust, scallion garnish, and Dijon crème fraîche for dipping

.....\$60 DOZEN

ORANGE-GLAZED

PRAWNS flash fried and basted in a Grand Marnier-orange reduction **GF** \$46 DOZEN

SHRIMP COCKTAIL

herb-steamed sweet prawns with house-made cocktail sauce

\$ \$44 DOZEN

SMOKY BROWN SUGAR SALMON SKEWERS

smoked sea salt, butter and brown sugar glazed salmon laced on a bamboo skewer

\$46 DOZEN

SMOKED SALMON DIP cream

cheese blended with smoked salmon and an array of fresh aromatics; served with assorted

crackers on the side \$52 DOZEN

COCONUT SHRIMP crispy coconut and beer battered prawns with a sweet citrus

dipping sauce \$46 DOZEN

MISO-GINGER SALMON

BITES salmon finished with a light, flavorful glaze and dusted with sesame seeds. Skewered lollipop style for easy serving

GF \$46 DOZEN

SMOKED SALMON VOL

AU VENT buttery puff pastry cups baked with house-made smoked salmon & cream-cheese

filling \$52 DOZEN

CRAB RANGDON golden fried wonton wrappers with a crab & cream cheese filling, sweet chili dipping sauce \$44 DOZEN

SHRIMP CEVICHE CUCUMBER BOATS

herb-steamed shrimp tossed with lime, cilantro, bell peppers and house seasoning, served in a crisp cucumber cup

\$46 DOZEN

WE SERVE AWESOME!

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ROOM TEMP HORS D'OEUVRES |

Room temp selections served on your choice of eco-friendly disposable or non-disposable serving platters $\,$

bocconcini mozzarella, fresh basil, balsamic drizzle	PICNIC CHICKEN BITES tender teriyaki marinated chicken dusted in rice flour and flash f crispy. Served room temp with peanut sauce and sesame-soy sauce for dipping
CABRALES GRAPE CROSTINI house-made crostini spread with blue cheese cream, fresh sliced grapes and basil chiffonade 1/2 \$40 DOZEN	GF
RICE PAPER SPRING ROLLS thin rice paper wrappers rolled with carrot, bean sprouts, marinated tofu, rice noodles, fresh basil and lettuce. Served with our	smoked salmon with roasted red pepper / frest tomato, mozzarella, & basil / fire-roasted trio o peppers & goat cheese
homemade peanut sauce and sweet chili sauce GF FINAL STATE OF THE STATE OF T	TOMATO TARTLET golden puff pastry bake parmesan, olive oil and tomato with fresh basil chiffonade
SPICY CHICKEN SPRING ROLL pulled chicken, jalapeño, carrot, lettuce, Thai basil and Vietnamese noodles in a rice paper wrapper. Served with our homemade peanut dipping sauce and sweet chili sauce GF	MINI CROISSANT SANDWICHES two-bite sandwiches in 3 varieties: chicken salad* and vegetarian
BLT STACKER thick-cut bacon, cherry tomato, lettuce, and sourdough toast point layered on a bamboo skewer, served with creamy garlic aioli on the side	FUCACCIA SANDWICH WEDGES house-made herbed focaccia with meat and vegetarian fillings
GREEK GARDEN CUPS refreshing cucumber cups filled with our house-made red pepper hummus and olive tapenade	PINWHEEL SANDWIGHES spiral sliced wrap sandwiches with meat and vegetarian fillings
TROPICAL CUCUMBER CUPS scooped	ANTIPASTO PLATTER marinated & grille vegetables, sliced cured meats, cheeses and soft baguette rounds
cucumber cups filled with grilled pineapple and jalapeño pico de gallo GF\$40 DOZEN	FRESH FRUIT KEBABS all natural, fresh laced on a bamboo skewer
SPANAKOPITA golden baked, flaky phyllo triangle filled with chopped spinach, feta and pine-nuts \[\frac{1}{2} \frac{1}{2} \cdot \c	(*Con
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TAILORED TO OUR CORPORATE CUSTOMERS' NEEDS. DESIGNED TO EXCEED EXPECTATIONS.

WE INVITE YOU TO BE OUR GUEST. When it comes to the food service industry we are knowledgeable, flexible and willing to tailor our services to your individual needs. Our policies and practices are aimed at making your job easier. We truly want you to say, "Wow – that was awesome!"

GENERAL TERMS

CANCELLATION POLICY – We make your food especially for you. To avoid charges, all orders must be canceled within

48 business hours of delivery time.

LEAD TIMES FOR ORDERING MENU ITEMS

- Hot Breakfast, Lunch and Dinner Entrées requires 24 business hours' notice
- Breakfast Trays and Platters by 1pm business day prior to delivery
- Lunch, Snack, Dessert Trays and Platters by 3pm business day prior to delivery
- Hors d'oeuvres requires 24 business hours' notice
- Box Lunches by 3pm business day prior to delivery

DELIVERY TIME WINDOWS – 30 minutes prior to requested delivery time

HOURS OF OPERATION – M-F, 6am – 5pm / weekends and evenings by appointment only

PAYMENT METHODS – pre-approved corporate accounts, all major credit cards, cash

SERVERS, CHEFS AND BARTENDERS RATES

Servers \$40/hour, Chefs & Bartenders \$45/hour

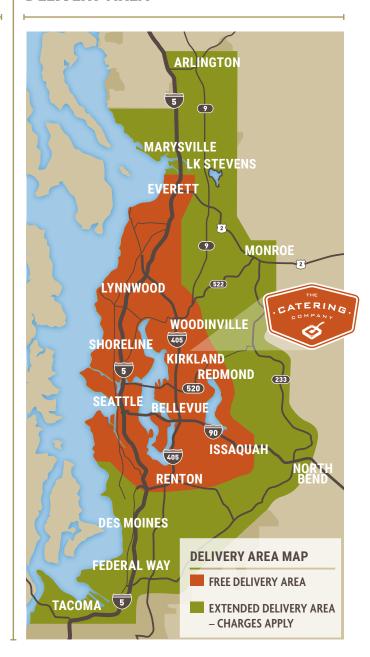
GRATUITY – no automatic gratuity charged – ever! We leave gratuity to our customer's discretion.

MINIMUMS FOR EACH MENU CATEGORY:

- Breakfast, Lunch, Dessert & Snack Trays 1 tray
- Box Lunches 2 boxes total
- Hot Breakfast & Entrées 10 people per selection
- Hors D'oeuvres 2 dozen per item

PRICES SUBJECT TO CHANGE – due to unpredictable market fluctuations in food cost.

DELIVERY AREA



LEAN AND GREEN - BEST BUSINESS PRACTICES





While it may be hip or trendy to talk about how "green" our business is, we actually talk the talk and walk the walk when it comes to reducing our waste footprint and incorporating green business practices.

Since our inception, The Catering Company has been committed to being "green." From compostable catering trays to recycled paper stock for our box lunch containers, we've incorporated green practices as a way of doing business.

We have already replaced our plastic disposable cutlery, plates, cups, containers, boxes and napkins with sustainably made, plant-based products. Our goal is to use 100% sustainable plastic replacements!



SUSTAINABLE PRACTICES

We foster a genuine commitment to environmental and sustainable practices. We believe companies, like individuals, must assume their share of responsibility as stewards of the Earth. While our approach is always evolving, our ultimate goal is to provide our customers with the highest quality foods and to always implement the most effective ways to reduce, reuse, and recycle

The Catering Company Corporate Menu is published using environmentally sound print methods. If you'd like to view this menu online, or would like to receive electronic versions instead of printed copies, please go to: **ordercatering.com** or email us: **info@ordercatering.com**









NOT JUST ANY CATERING COMPANY CATERING COMPANY FORMAL EVENTS - LOCATION DROP OFF - BOX LUNCHES



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