



— CORPORATE —

# CATERING

FORMAL EVENTS • LOCATION DROP OFF • BOX LUNCHES

SCRATCH MADE FOOD • **MENU** • WE SERVE AWESOME!



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SCRATCH MADE FOOD | 425.825.7230  
**FULL SERVICE CATERING**  
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FROM FULL SERVICE CATERING

**WE SERVE  
AWESOME!**

TO GOURMET BOX LUNCHES

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

For nearly 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 wild-caught salmon and 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 a decade of experience, we've mastered the art of throwing a party. Whether it's a box lunch drop-off or a black-tie plated dinner, 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 fees, no set-up fee, no equipment fees, no delivery fee. 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 event.



## 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 skillet fried pot stickers to omelet and crepe bars, let your guests enjoy the sizzle and slice of their scratch made food to order. Consult our catering experts to create a full-featured supporting menu that will steal the show.



### PLATED

The ultimate dining experience with the ambiance of a fine dining restaurant. We'll guide you through the process of creating a custom menu, selecting china & flatware, choosing linen colors and decorations. Our elegant presentation and experienced staff, with their utmost attention to every detail, will allow you to focus on your event and enjoy the evening.



### 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 Lemon Raspberry Bars, Smoked Sea Salt Brownie Bites, Italian Rum Cream Cake, Basil-Strawberry 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!

# WE SERVE AWESOME!

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# 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 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, scones, cinnamon rolls, fruit pastries and savory croissants with spreads (1.5 pieces per person)

 . . . . . \$ \$55 / M \$65 / L \$75



#### HOME-MADE BREAKFAST BREADS

fresh baked and sliced blueberry, apple-cinnamon and lemon-poppy seed breads with whipped honey-butter

on the side  . . . . . \$ \$40 / M \$50 / L \$60

#### FRESH FRUIT PLATTER

fresh seasonal hand-cut fruit, all natural with nothing added

  . . . . . \$ \$55 / M \$66 / L \$77


#### SCRATCH MADE MUFFINS

a variety of our fresh, house-made muffins  . . . . . \$30 / DOZEN

#### HANDMADE SCONES

a variety of our light, hand-formed scones  . . . . . \$26 / DOZEN

#### HOT CINNAMON ROLLS

baked fresh daily with gooey cinnamon filling and topped with icing  . . . . . \$36 / DOZEN

#### MINI CROISSANT PLATTER

fresh baked mini croissants with a variety of sweet and savory spreads: Nutella, whipped herbed cream cheese, butter and fruit jams

 . . . . . \$ \$35 / M \$45 / L \$55



**SAVORY PASTRY TRAY** an assortment of scratch made rosemary goat cheese muffins, prosciutto-parmesan pastry wheels and cheddar-bacon scones

 . . . . . \$ \$40 / M \$50 / L \$60

#### GLUTEN-FREE MUFFIN TRAY

scratch made gluten-free muffins in a variety of flavors

 . . . . . \$30 / DOZEN

#### BREAKFAST, LUNCH, SNACK AND DESSERT TRAYS

All trays are made-to-order and served on our eco-friendly trays with lids. Please allow 24 hrs. notice for all breakfast trays and hot entrees.

**Tray sizes** are as follows: **S** - up to 10 people  
**M** - up to 15 people  
**L** - up to 20 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 hash browns, hickory bacon, chicken sausage links, assorted homemade baked goods . . . . . \$15 PP

**BREAKFAST BURRITOS** flour tortilla rolled with egg, potatoes, green chilies, bacon, ham and melted cheddar-jack cheese, fresh fruit salad, chunky chipotle salsa and sour cream \*can be made vegetarian\*. . . . . \$12 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  . . . . . \$14 PP

**BELGIAN WAFFLE BREAKFAST** griddle forged waffles, scrambled eggs, crisp hickory bacon, fresh hand-cut fruit, maple syrup, fruit compote and butter on the side . . . . . \$15 PP

**SAVORY CREPE BREAKFAST** Includes two varieties: Black forest ham and swiss topped with a rich béchamel sauce / Roasted tomato, sautéed spinach, mushroom and Havarti. Includes scrambled eggs, skillet hash browns and fresh hand-cut fruit . . . . . \$16 PP

**CHICKEN SAUSAGE & SWEET POTATO HASH** skillet cooked sweet potato and chicken sausage with onion, herbs and pozole, green chile & pepper-jack scrambled eggs, fresh cut fruit salad, tortillas and hot sauce . . . . . \$15 PP

**EUROPEAN BREAKFAST** a sweet and savory platter of croissants, scones and pastries with butter & jams. Includes an assorted cheese platter, yogurt with granola and fresh cut fruit salad . . . . . \$15 PP

**BREAKFAST SLIDERS** house-baked slider buns layered with scrambled eggs in two varieties: Bacon & cheddar / Mushroom, onion, bell pepper & pepper jack. Skillet hash browns and fresh cut fruit salad . . . . \$15 PP



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# BREAKFAST ADDITIONS MENU

## ALL THE BREAKFAST TRIMMINGS DOWN TO THE LAST DROP.

Complement your breakfast items with the perfect sides from an egg white scramble to turkey sausage, 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



VEGETARIAN



VEGAN

## SIDE DISHES

**BELGIAN WAFFLES** griddle forged waffles with maple syrup, fruit compote and butter on the side



\$4 PP

**EGG-WHITE SCRAMBLE** healthy egg-white and vegetable scramble



\$7 PP

**SIDE CHICKEN SAUSAGE** 2 links of lean, all-chicken breakfast sausage



\$2.50 PP

**SIDE HICKORY BACON** 2 strips of crispy, hickory smoked bacon



\$2.50 PP

**HOT OATMEAL** hot, steel-cut oatmeal with a side of brown sugar, raisins and nuts



\$6 PP

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



\$5 PP

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



\$2 EA

**FRUIT, YOGURT AND GRANOLA PARFAIT** in a clear, compostable cup with granola on the side



\$5 EA

**FRESH FRUIT CUP** all natural hand-cut fruit in a 4 oz. cup



\$3 EA



## BEVERAGES AND DISPOSABLES

### PREMIUM COFFEE

**SERVICE** locally roasted regular or decaf coffee with creamers, sugars, stirrers and compostable cups

\$2.75 PP

**HOT TEA SERVICE** an assortment of herbal and traditional tea bags with piping hot water, sugars, stirrers and compostable cups

\$2 PP

**BOTTLED JUICE** orange, apple, cranberry and grapefruit 100% juice in 10 oz. bottles

\$1.50 EA

**BOTTLED WATER** filtered spring water in 16.9 oz. bottles

\$1.50 EA

**SOFT DRINKS** coke, diet coke, sprite and diet 7-up in 12 oz. cans

\$1 EA

**PURE LEAF ICED TEA** all natural iced tea in individual 20 oz. bottles

\$2.50 EA

**IZZE SPARKLING JUICE** 100% real fruit juice and sparkling water in 12 oz. bottles

\$2.50 EA

### ECO-FRIENDLY DINING

**UTENSILS** sugarcane plates, 100% recycled napkins, plant starch cutlery

\$7.75 PP

### DISPOSABLE TABLE

**COVER** 60" x 120" paper table cloth with plastic backing

\$4 EA

## 10 PEOPLE MINIMUM

on all "Per Person (PP)" items.





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# HOT ENTREE MENU

## 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 ball room!



### DIETARY PREFERENCES OR RESTRICTIONS?

Not a problem. We have options.



GLUTEN-FREE



VEGETARIAN



VEGAN

### 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 12:00pm, we will be there between 11:30am – 12:00pm)
- **MINIMUM 10 PEOPLE PER ENTRÉE** – Vegetarian entrees can be ordered in quantities of 5 if added onto an existing order of 10 or more regular entrees
- **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 – just ask our catering experts when placing order.
- **CHINA, FLATWARE, LINENS, TABLES, CHAIRS** are available at an additional charge – ask our catering experts
- **ON-SITE STAFFING** available for larger events, chef stations, plated meals, passed hors d'oeuvres, etc.



## ALL-INCLUSIVE PRICING

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# CHICKEN ENTRÉE PACKAGES

**CHICKEN ROULADE** Washington chicken breast rolled with roasted red pepper & grilled green bean, topped with white wine beurre blanc and crispy fried shallots, NW mixed greens salad, rice pilaf, steamed vegetables, artisan rolls, lemon-raspberry dessert bars. . . . . \$23 PP

**SPANISH BRAISED CHICKEN** fork-tender Washington chicken slow braised in a sherry-saffron stock, mixed green, grape & feta salad, tomato-herb rice, roasted vegetable medley, artisan rolls, raspberry cheesecake bars **GF** . . . . . \$22 PP

**CHICKEN PICATTA** Washington chicken breast sautéed with butter, lemon, wine, mushroom and capers, classic Caesar salad, rice pilaf, steamed vegetables, artisan rolls, Italian rum cream cake . . . . . \$21 PP

**MEDITERRANEAN CHICKEN KABOBS** 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 **GF** . . . . . \$23 PP

**SKILLET BISTRO CHICKEN** pan-seared Washington chicken breast in a light herb jus, mixed green, grape & feta salad, yukon mashers, steamed vegetable medley, artisan rolls, assorted dessert bites **GF** . . . . . \$22 PP

**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 . . . . . \$22 PP



# 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, chardonnay smoke-salted brownies . . . . . \$23 PP

**BROWN BUTTER BISTRO FILET** pan-seared with ginger-chive brown butter, mixed green, grape & feta salad, yukon mashers, roasted garlic green beans, artisan rolls, raspberry cheesecake bars . . . . . \$22 PP

**RED WINE BRAISED BEEF** slow braised in red wine and a blend of herbs, garden salad, long grain buttered rice, herb roasted vegetables, artisan rolls, chocolate chunk cookies. . . . . \$22 PP

**STEAK ADOBO** teres major steak in an adobo-lime marinade with charred tomato salsa, avocado citrus salad, pineapple rice pilaf, sautéed green bean medley, artisan rolls, cinnamon sugar cookies . . . . . \$22 PP

**HANDMADE LASAGNA BOLOGNESE** deeply layered with Italian sausage, seasoned ground beef, 4-cheese medley and from-scratch marinara, classic Caesar salad, herbed focaccia wedges, Italian rum cream cake. . . . . \$21 PP

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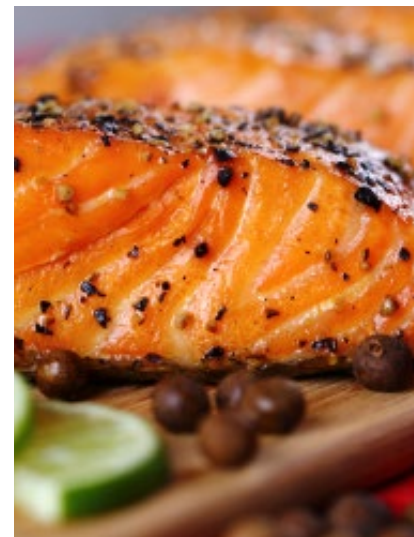
## SEAFOOD ENTRÉE PACKAGES

**NW SURF AND TURF** char-grilled wild salmon with roasted red pepper coulis, lemon chicken picatta with white wine and butter reduction, mixed green, grape & feta salad, rice pilaf, herb roasted vegetables, artisan rolls, assorted dessert bites . . . . . **\$24 PP**

**CHAR-GRILLED WILD SALMON** fire-grilled with a roasted red pepper coulis, mixed green, grape & feta salad, rosemary and sea salt roasted potatoes, green bean gremolata, artisan rolls, lemon-raspberry bars **(GF)** . . . . . **\$23 PP**

**SMOKY BROWN SUGAR SALMON** roasted wild salmon with a smoked brown sugar glaze, NW mixed greens salad, pineapple rice pilaf, steamed vegetable medley, artisan rolls, lemon-raspberry bars **(GF)** . . . . . **\$23 PP**

**STEAKHOUSE SURF & TURF** wild salmon with a smoked brown sugar glaze and grilled steak medallions with a malbec reduction, NW mixed greens salad, yukon mashers, herb roasted vegetables, artisan rolls, assorted dessert bites . . . . **\$24 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, lettuce, salsa, sour cream, guacamole, cinnamon sugar cookies . . . . . **\$20 PP**

**FRESH-CUT SALAD BAR** crisp greens and romaine lettuce served with a variety of ingredients, artisan rolls and homemade cookies  
**Meats:** chicken, bacon, ham  
**Vegetables:** carrot, cucumber, mushroom, bell pepper, broccoli, cauliflower, tomato, garbanzo beans, black olives  
**Toppings:** cheddar-jack cheese, hard boiled eggs, pepitas, almonds, croutons  
**Dressings:** ranch, italian, citrus vinaigrette, balsamic vinaigrette . . . . . **\$20 PP**

**SOUP, SANDWICH AND SALAD STATION** choice of one (1) of our scratch-made soups: tomato-basil bisque, potato-bacon chowder, sizzling chicken tortilla chicken noodle, or vegetable minestrone) assorted focaccia sandwich wedges, garden salad, cookies . . . . . **\$15 PP**

**BANH MI SANDWICH BAR** fire-grilled lemon-grass, ginger and soy marinated chicken, soft french roll, thin sliced cucumber, julienne carrots, cilantro, jalapeno and sweet chili-cilantro mayo. Includes avocado citrus salad, potato chips, cookies and brownies. \*vegetarian option available\*. . . . . **\$17 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), Caesar salad, focaccia wedges, assorted dessert bites . . . . . **\$20 PP**

**BAKED POTATO BAR** oven roasted bakers potatoes, 3-bean vegetarian chili, diced roasted chicken, broccoli, onion, bacon bits, sour cream, butter, shredded cheese, garden salad, assorted cookies **(GF)** . . . **\$18 PP**

### DIETARY PREFERENCES OR RESTRICTIONS?

Not a problem. We have options.



GLUTEN-FREE



VEGETARIAN



VEGAN

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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, assorted dessert bites . . . . . \$22 PP

### THE CUBAN FEAST

a Cuban inspired meal of oven seared chicken with habanero-herb cream and Cuban albondigas (beef & pork meatballs) in a rich tomato sauce, avocado citrus salad, rice, mojo green beans, decadent chocolate brownies . . . . . \$23 PP

### LEMONGRASS CHICKEN & THAI RED

**CURRY** Washington chicken in a lemongrass-soy marinade and rich panang red vegetable curry, garden salad, chili-vegetable stir fry, jasmine rice, lemon raspberry bars . . . . . \$21 PP

### CARNE ASADA & CHILI-LIME CHICKEN


thin cut fire-grilled steak and Washington chicken breast in a mexican spice marinade , avocado citrus salad, spanish rice, baja black beans, tortillas, pico de gallo, cinnamon sugar cookies . . . . . \$22 PP

## VEGETARIAN ENTRÉE PACKAGES

### ROASTED TOMATO-BASIL

**PASTA** fresh basil and roma tomato roasted with garlic, olive oil, sea salt and crushed red pepper then tossed with al dente linguine pasta - served with side dishes from main course entree selection  . . . . . \$16 PP



### EGGPLANT PARMESAN

pan fried with a breadcrumb-parmesan crust and topped with melted mozzarella and house-made marinara sauce - served with side dishes from main course entree selection  . . . . . \$17 PP


### QUINOA AND 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 entree selection   . . . . . \$19 PP

### FIRE-GRILLED

**VEGETABLES** herb marinated, rough cut zucchini, squash, bell pepper, eggplant and mushroom over turmeric rice pilaf - served with side dishes from main course entree selection   . . . . . \$18 PP

### VEGETABLE YAKISOBA

sautéed Japanese soba noodles with fresh chopped vegetables, sesame, soy, garlic, ginger and black pepper - served with side dishes from main course entree selection  . . . . . \$16 PP

### QUINOA GARDEN

**CROQUETTES** mixed with fresh herbs, parmesan and olives then skillet seared, served over arugula and topped with fire-roasted red pepper puree - served with side dishes from main course entree selection  . . . . . \$19 PP

### LENTIL & VEGGIE CAKES

herb-steamed lentils and sautéed vegetables baked into individual cakes and topped with romesco\* sauce - served with side dishes from main course entree selection   . . . . . \$19 PP

### VEGETARIAN LASAGNA

deeply layered with herb roasted vegetables, 4-cheese medley and from-scratch marinara- served with side dishes from main course entree selection  . . . . . \$18 PP

### THAI PANANG VEGETABLE

**CURRY** sautéed cauliflower, onion and carrot in a rich and spicy red curry served with basmati rice - served with side dishes from main entree selection   . . . . . \$17 PP

### VEGAN MAC & CHEESE

**CURRY** cauliflower & sweet potato bechamel, macaroni with a crispy potato chip crust - served with side dishes from main entrée selection  . . . . . \$17 PP



\*Contains nuts

# GROUP SANDWICH AND SALAD MENU

## 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 made sandwiches and salads. Simple, delicious, done!

### GROUP SANDWICH TRAYS

All trays are served on no fuss, recyclable 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: NW turkey sandwich, chicken salad croissant, chipotle chicken club, beef romesco\*, ham baguette, albacore tuna and veggie on focaccia\*

.....S \$67 / M \$99 / L \$120

#### FOCACCIA SANDWICH

**TRAY** a selection of our focaccia sandwiches including: chicken pesto, turkey & havarti, roast beef & cheddar, ham & swiss, and veggie on focaccia\*

.....S \$67 / M \$99 / L \$120

#### WRAP VARIETY PLATTER

a selection of our handmade wraps including: mediterranean turkey, beef romesco\*, chicken salad, italian and vegetarian greek wraps

.....S \$67 / M \$99 / L \$120

#### VEGETARIAN SANDWICH

**TRAY** a selection of our vegetarian sandwiches and wraps including: veggie on focaccia\*, vegetarian greek wrap, chickpea salad croissant and caprese sandwich



.....S \$67 / M \$99 / L \$120

#### 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 \$67 / M \$99 / L \$120



#### DIETARY PREFERENCES OR RESTRICTIONS?

Not a problem. We have options.



GLUTEN-FREE



VEGETARIAN



VEGAN

#### GLUTEN-FREE SANDWICH TRAY

a selection of meat and vegetarian sandwiches on soft, gluten-free bread



.....SERVES 5 PEOPLE - \$37

#### SANDWICH BUILDER BOARD

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

**Breads:** Sliced french, whole wheat (gluten-free bread available)

**Meats:** Turkey, ham, roast beef and bacon

**Cheeses:** Cheddar, swiss & pepper-jack

**Veggies:** Lettuce, tomato, onion, cucumber and pickles

**Spreads:** Mayo, mustard and hummus

.....S \$70 / M \$99 / L \$120

#### DELUXE DELI BUFFET

a complete meal package including: meat and vegetarian ingredients for a make-your-own sandwich bar, penne pasta primavera, NW mixed greens salad, kettle cooked potato chips, and homemade cookies. Also includes elegant buffet style set-up, sugarcane plates, 100% recycled napkins and plant starch cutlery

.....\$18 PP

\*Contains nuts





# 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

**ORIENTAL CHICKEN SALAD** al dente angel hair tossed with sesame-soy dressing, carrot, cabbage, chicken and toasted almonds served over a bed of romaine . . . . . **S \$62 / M \$74 / L \$98**

**NW MIXED GREENS** fresh mixed greens tossed with chopped apple, cranberries and candied walnuts with house vinaigrette on the side **GF VEGAN** . . . . . **S \$62 / M \$74 / L \$98**

**KALE AND SWEET POTATO SALAD** ribbon-cut kale, roasted sweet potato, cranberries, goat cheese, pepitas and lemon wedges with a citrus vinaigrette **GF V** . . . . . **S \$62 / M \$74 / L \$98**

**STRAWBERRY & FIELD GREENS** fresh mixed greens, strawberries, goat cheese and sunflower seeds with balsamic-dijon dressing on the side **GF V** . . . . . **S \$62 / M \$74 / L \$98**

**GARDEN SALAD** crisp romaine and seasonal fresh vegetables with ranch and Italian dressings on the side **GF V** . . . . . **S \$43 / M \$52 / L \$62**

**AVOCADO CITRUS SALAD** fresh mixed greens, avocado, grapefruit, and roasted pepitas with a lime-cilantro vinaigrette **GF VEGAN** . . . . . **S \$52 / M \$64 / L \$88**

**MEDITERRANEAN TRI-COLOR SALAD** tri-color spiral pasta, baby spinach leaves, tomato, olives, slivered red onion, crumbled feta and a lemon-herb vinaigrette dressing **V** . . . . . **S \$62 / M \$74 / L \$98**

**ITALIAN GREENS** mixed greens and romaine lettuce, tomato, red onion, pepperoncini, olives, shredded mozzarella and croutons with an herb vinaigrette **V** . . . . . **S \$52 / M \$64 / L \$88**

**SOUTHWEST QUINOA POWER SALAD** steamed quinoa, roasted sweet potato, black beans, bell pepper, avocado and pepitas with a lime-cilantro vinaigrette **GF VEGAN** . . . . . **S \$62 / M \$74 / L \$98**

**SALAD SAMPLER TRIO** a selection of three of our best-selling salads: oriental chicken salad, NW mixed greens, and Mediterranean tri-color salad . . . . . **S \$65 / M \$85 / L \$105**



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# SWEETS AND SNACKS MENU

## 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

**HOMEMADE COOKIE PLATTER** an assortment of our large, made-from-scratch cookies

 S \$29 / M \$38 / L \$47

**DECADENT BROWNIE PLATTER** a platter of our decadent chocolate brownies


 S \$29 / M \$38 / L \$47

**CLASSIC TREATS** house-made brown butter salted rice krispy treats, chocolate brownies and soft chocolate chunk cookies  S \$29 / M \$38 / L \$47

**ASSORTED DESSERT TRAY** a selection of our delicious homemade cookies, brownies, lemon bars, shortbread, fruit bars and chocolate treats

 S \$50 / M \$65 / L \$75

**CHEESECAKE & CHOCOLATE PLATTER** a selection of our bite-sized raspberry cheesecake bars and decadent chocolate pecan tarts

 S \$50 / M \$65 / L \$75

**CHEF-MADE SHEET CAKE** made by our pastry chef in the following flavors: strawberry cream, chocolate ganache, Italian rum cream, white lemon and carrot with cream cheese icing

 1/4 SHEET - FEEDS 20 \$45





### SNACK TRAYS

**CHEESE AND CRACKER BOARD** a selection of hard and soft cheeses from around the world accompanied by an artisan cracker assortment and fresh fruit garnish  S \$55 / M \$65 / L \$75

**TRINITY DIP PLATTER** house-made beet hummus, tzatziki sauce and fresh tomato, mozzarella and basil bruschetta. Served with crispy pita chips and soft naan bread wedges  S \$45 / M \$55 / L \$65



**SEASONAL CRUDITÉS** seasonal vegetables are decoratively cut and served with house-made beet hummus and refreshing ranch dressing

  S \$45 / M \$55 / L \$65

**GRILLED & PICKLED VEGGIE TRAY** a variety of seasonal raw, grilled and pickled veggies served with house-made romesco\* and tzatziki sauce for dipping   S \$45 / M \$55 / L \$65

**SNACK-PACK ASSORTMENT** an assortment of grab-and-go items, including sweet and savory granola bars, roasted nuts, trail mix, fruit snacks and pretzels  S \$35 / M \$45 / L \$55

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

  S \$55 / M \$66 / L \$77

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

  S \$45 / M \$55 / L \$65

**CHARCUTERIE PLATTER** a selection of sliced cured meats, sliced cheeses, roasted nuts, pickled vegetables, olives, olive oil-balsamic dip, crostini and soft baguette rounds . . . . . S \$60 / M \$70 / L \$80

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

# LUNCH 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, scratch-made soups. Don't forget to add bottled beverages or some locally roasted coffee for an after lunch pick-me-up.

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

### LUNCH ADDITIONS

**HOMEMADE SOUPS** your choice of one (1): tomato-basil bisque, potato-bacon chowder, sizzling chicken tortilla, vegetable minestrone, chicken noodle  
..... \$6 PP

**ROLLS AND BUTTER**  
artisan dinner rolls with butter pats on the side  
..... \$2.50 PP

**FOCACCIA BREAD WEDGES** house-made herbed focaccia wedges  
..... \$1.50 PP

**FLATBREAD PLATTER** soft naan bread wedges with tzatziki dipping sauce  
..... \$3 PP

**GLUTEN-FREE ROLLS**  
gluten-free rolls with butter pats on the side  
..... \$4 PP (MINIMUM 5 PPL)

**TIM'S KETTLE COOKED POTATO CHIPS** individual bags in assorted flavors  
..... \$1.25 EA

**FRESH FRUIT CUP** all natural hand-cut fruit in a 4 oz. cup  
..... \$3 EA

**HOMEMADE INDIVIDUAL COOKIES** large made-from-scratch cookies in individual bags  
..... \$2 EA



### BEVERAGES AND DISPOSABLES

**BOTTLED WATER** filtered spring water in 16.9 oz. bottles  
..... \$1.50 EA

**SOFT DRINKS**  
Coke, Diet Coke, Sprite and Diet 7-up in 12 oz. cans. .... \$1 EA

**PURE LEAF ICED TEA**  
all natural iced tea in individual 20 oz. bottles ..... \$2.50 EA

**IZZE SPARKLING JUICE**  
100% real fruit juice and sparkling water in 12 oz. bottles  
..... \$2.50 EA

**BOTTLED JUICE** orange, apple, cranberry and grapefruit 100% juice in 10 oz. bottles  
..... \$1.50 EA

**DISPOSABLE TABLE COVER** 60" x 120" paper table cloth with plastic backing ..... \$4 EA

**ECO-FRIENDLY DINING UTENSILS** sugarcane plates, 100% recycled napkins, plant starch cutlery ..... \$75 PP

**PREMIUM COFFEE SERVICE** locally roasted regular or decaf coffee with creamers, sugars, stirrers and compostable cups ..... \$2.75 PP

**HOT TEA SERVICE**  
an assortment of herbal and traditional tea bags with piping hot water, sugars, stirrers and compostable cups  
..... \$2 PP

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# GOURMET BOX LUNCH 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 Green Restaurant Association approved recycled lunch box.

**COMPANY CLUB** triple-decker on sliced french with turkey, bacon, havarti, lettuce, tomato, mayo and mustard

**TURKEY APPLE CRUNCH SANDWICH** oven roasted turkey breast, sliced Washington apple, hickory smoked bacon, cheddar, lettuce and dijon-herb aioli 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** sliced french bread, crisp smoked bacon, lettuce, tomato, havarti, avocado, mayo and mustard

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

**BEEF ROMESCO SANDWICH** thin sliced beef, roasted red pepper, pickles, provolone, lettuce, romesco\* spread (roasted tomato & red pepper sauce), and mayo 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



**MEDITERRANEAN TURKEY WRAP** oven roasted turkey breast, spinach, red bell pepper, tomato, feta-cream cheese and tzatziki sauce

**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, dijon aioli and mixed greens

Any of our sandwiches can be made on gluten-free bread. 

**CHIPOTLE CHICKEN CLUB** whole grain wheat, roasted chicken, bacon, pepper-jack cheese, roasted red pepper, lettuce, chipotle mayo

**ALBACORE TUNA ON WHEAT** whole grain wheat, all white Albacore salad, mayo, cheddar, greenleaf

#### SANDWICH BOX LUNCH INCLUDES

a gourmet sandwich of your choice, pasta salad primavera, kettle cooked potato chips, large made-from-scratch cookie, plant starch cutlery, 100% recycled napkin, wet-nap and mint. . . . . \$12 / EACH

\*Contains nuts



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

**VEGGIE ON FOCACCIA** house-made herbed focaccia, cucumber, avocado, tomato, roasted red pepper, lettuce and romesco\* (roasted tomato & red pepper sauce)



**VEGETARIAN GREEK WRAP** cucumber, red bell pepper, tomato, spinach, tzatziki sauce & beet hummus



**CHICKPEA SALAD CROISSANT** chickpeas, chopped Washington apples, celery, walnuts, fresh herbs, lettuce and light mayo on a flaky croissant



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

**Breads** – whole grain wheat, sliced french, sliced GF multi-grain

**Meats** – turkey, ham, beef, chicken

**Cheeses** – cheddar, Swiss, havarti, pepper-jack

**Veggies** – lettuce, tomato, onion, pickles, cucumber

**Condiments** – mayo, mustard, hummus

## BOX LUNCH SALADS

Made fresh, packed fresh, enjoyed fresh.

**ORIENTAL CHICKEN SALAD** angel hair, sesame-soy dressing, carrot, cabbage, chicken, toasted almonds, romaine

**NW MIXED GREENS** fresh mixed greens, chopped apple, cranberries, candied walnuts, house vinaigrette



**KALE AND SWEET POTATO SALAD** ribbon-cut kale, roasted sweet potato, cranberries, goat cheese, pepitas, lemon wedges with a citrus vinaigrette



**CITRUS CHICKEN SALAD** fresh mixed greens, chicken breast, avocado, grapefruit, and roasted pepitas with a lime-cilantro vinaigrette



**CHICKEN CAESAR SALAD** herb roasted chicken, romaine, shredded parmesan, focaccia croutons, Caesar dressing

**STRAWBERRY & FIELD GREENS** fresh mixed greens, strawberries, goat cheese, sunflower seeds with balsamic-dijon dressing on the side



**LEMONGRASS GRILLED BEEF SALAD** fresh mixed greens, lemongrass char-grilled beef, julienne red bell pepper, cucumber, cilantro & almonds with mandarin-ginger dressing

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

**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 made-from-scratch cookie, plant starch cutlery, 100% recycled napkin,

wet-nap and mint . . . . . \$12 / EACH



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# HORS D'OEUVRE MENU

## 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 handmade made from scratch. Our catering experts can help you design a flavor combination in small bites that is sure to impress.

### 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 jalapeno, cucumber, carrot, cilantro and sweet chili-sriracha aioli . . . . . \$40 DOZEN

#### MAPLE BACON-CHICKEN

**POPS** wrapped in hickory smoked bacon with maple glaze  
(GF) . . . . . \$34 DOZEN

#### CHICKEN TIKKA SKEWERS

char-grilled with tikka masala and yogurt marinade, raita dipping sauce (GF) . . . . . \$28 DOZEN

#### FIRECRACKER CHICKEN

**MEATBALLS** spicy and sweet habanero infused chicken meatballs. Skewered lollipop style for easy serving . . . . . \$16 DOZEN

#### ADOBO-LIME CHICKEN

**BITES** tender roasted chicken breast bites with a rich adobo-lime glaze tossed with fresh grilled pineapple . . . . . \$12 DOZEN

#### HONEY-LIME CHICKEN

**SKEWER** pan seared chicken breast with a sweet and sour honey-lime glaze . . . . . \$30 DOZEN

#### MEDITERRANEAN

**CHICKEN KABOBS** tender char-grilled chicken in a flavor packed lemon-herb marinade. Skewered with roasted grape tomato and caramelized onion with refreshing tzatziki sauce on the side (GF) . . . . . \$30 DOZEN



**CHICKEN SATAY** char-grilled with peanut dipping sauce . . . . . \$28 DOZEN

**CUBAN CHICKEN SKEWER** juicy chicken thighs richly seasoned, fire-grilled and drizzled with habañero-herb cream (GF) . . . . . \$30 DOZEN

**BBQ CHICKEN SLIDERS** 2 inch brioche, slow-braised BBQ chicken, sharp cheddar . . . . . \$36 DOZEN

**RUSTIC GRILLED CHICKEN SKEWERS** grilled chicken breast and roasted grape tomato in a fresh rosemary-garlic & olive oil marinade (GF) . . . . . \$30 DOZEN

#### COCONUT-CASHEW

**CHICKEN BITES** tender chicken breast dipped in a cashew & coconut batter and baked to a golden brown. Served with fresh pineapple dip . . . . . \$18 DOZEN

#### FRIED CHICKEN & WAFFLE

**BITES** mini golden waffles and buttermilk fried chicken bites topped with whipped honey-butter . . . . . \$36 DOZEN

#### BACON WRAPPED

**JALAPENO CHICKEN** jalapeno & cream cheese stuffed chicken breast wrapped in crisp bacon with a honey-lime glaze (GF) . . . . . \$36 DOZEN



## SOUTHWEST MEATLOAF

**CUPCAKES** spiced turkey meatloaf baked in mini muffin tins and piped with chili-chive & cheddar mashed potato frosting . . . . \$36 DOZEN

## LEMON-BASIL CHICKEN

**CROQUETTES** bite-size chicken patties pan fried with a golden breadcrumb crust and a lemon-basil aioli . . . . . \$36 DOZEN

## LEMONGRASS CHICKEN

**LOLLIPOP** ground chicken lemongrass and soy marinade, peanut and sweet chili dipping sauces . . . . . \$30 DOZEN

## BONELESS BUFFALO

**WINGS** crispy chicken bites in a tangy buffalo sauce, blue cheese, celery sticks . . . . . \$18 DOZEN

## CHINESE LETTUCE CUPS

chopped chicken & vegetable, sesame-soy-ginger marinade, lettuce cups . . . . . \$24 DOZEN

## MOCHIKO CHICKEN

**POPPERS** deep fried ginger-soy chicken poppers with a sweet-chili dipping sauce . . . \$16 DOZEN

## THREE-PEPPER WINGS

jalapeno, Thai and serrano chili hot wing sauce over crispy broiled wings . . . . . \$14 DOZEN

## SOUTHERN FRIED

**CHICKEN POPPERS** tender chicken with a crispy southern seasoned corn meal crust, sour-cream and herb dipping sauce . . . . . \$16 DOZEN



# PORK HORS D'OEUVRES



**HANDMADE GYOZA** traditional Japanese dumplings with ground pork and vegetable filling . . . . . \$32 DOZEN

**BBQ PULLED PORK SLIDERS** 2 inch brioche, slow-braised BBQ pork, cider cabbage slaw . . . . . \$36 DOZEN

**BACON-BOURBON MEATBALLS** handmade beef and bacon meatballs in a rich bourbon bbq reduction. Skewered lollipop style for easy serving . . . . . \$18 DOZEN

**SOUTHERN HARVEST SKEWERS** andouille sausage, caramelized onion, roasted sweet potato, cajun remoulade . . . . . \$36 DOZEN

**MAPLE BACON-CHICKEN POPS** wrapped in hickory smoked bacon with maple glaze **GF** . . . . . \$34 DOZEN

**TWICE BAKED POTATO BITES** baby Yukon's filled with whipped potato, cheddar and hickory bacon **GF** . . . . . \$34 DOZEN

**CUBANO SLIDERS** citrus marinated pulled pork, thin sliced ham, swiss cheese, pickles on an artisan bun with mustard aioli . . . . . \$40 DOZEN

**CHORIZO STUFFED PIQUILLO PEPPERS** sweet peppers stuffed with spicy chorizo sausage, topped with cheese and baked till golden . . . . . \$30 DOZEN

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# BEEF HORS D'OEUVRES



Photo © Joshua Bousel



**BEEF BANH MI SLIDERS**  
char-grilled lemongrass beef on a fresh baked artisan bun with pickled jalapeno, cucumber, carrot, cilantro and sweet chili-sriracha aioli  
..... \$40 DOZEN

**MEDITERRANEAN BEEF KABOBS** tender char-grilled steak in a flavor packed lemon-herb marinade. Skewered with roasted grape tomato and caramelized onion with refreshing tzatziki sauce on the side **GF** ..... \$32 DOZEN

**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  
..... \$30 DOZEN

**FIRE-GRILLED ANGUS SLIDERS** 2 inch brioche, sharp cheddar, house-made special sauce ..... \$36 DOZEN

**BEEF SATAY** char-grilled thin sliced steak with peanut dipping sauce ..... \$28 DOZEN

**ADOBO STEAK SKEWER** fire grilled teres major steak in an adobo-lime marinade with charred tomato salsa ..... \$30 DOZEN

**BALSAMIC BEEF CROSTINI** thin sliced marinated steak and fresh arugula perched atop herbed-whipped goat cheese on a baked garlic crostini ..... \$30 DOZEN

**CUBAN BEEF ALBONDIGAS** habanero infused beef & pork meatballs in a rich tomato sauce. Skewered lollipop style for easy serving. .... \$16 DOZEN

**SWEET & SPICY KOREAN POPS** grilled steak bites in a Korean-style bbq sauce with a spicy apricot glaze  
..... \$28 DOZEN

**MINI MEATBALL GRINDER** italian beef meatballs with sautéed onions, peppers and provolone cheese on an artisan bun  
..... \$36 DOZEN

**TACO PIQUILLO PEPPERS** fire roasted mini peppers stuffed with mexican-spiced ground beef and topped with cotija cheese **GF** ..... \$30 DOZEN

**GARLIC-MUSTARD BEEF SATAY** thin sliced, fire-grilled beef in a complex marinade of stone-ground mustard, garlic, maple, chili and herbs with a rich romesco\* dipping sauce ..... \$30 DOZEN

**MINI BEEF CUPCAKES** traditional beef meatloaf baked in mini muffin tins with a ketchup glaze and piped with cheddar-chive mashed potato frosting  
..... \$36 DOZEN

**MINI BLUE BURGERS** 2 inch brioche, grilled angus slider, hickory bacon, blue cheese aioli ..... \$40 DOZEN

**NATHAN'S DOG SLIDERS** 2 inch all beef hot dogs and soft buns, relish, ketchup, mustard  
..... \$24 DOZEN

**LEMONGRASS BEEF LOLLIPOP** lean ground beef, lemongrass marinade, peanut and sweet chili dipping sauces dipping sauce ..... \$28 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  \$18 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  \$24 DOZEN

**SOUTHWEST POTATO POPPERS** jalapeno, herb & pepper-jack twice baked potato bites   \$34 DOZEN


**MEDITERRANEAN VEGGIE KABOB** tender char-grilled vegetables in a flavor packed lemon-herb marinade. Skewered with roasted grape tomato and caramelized onion with refreshing tzatziki sauce on the side   \$28 DOZEN

**TOFU & VEGETABLE SATAY** fire-grilled rough cut vegetables and firm tofu in a sesame-soy marinade  \$28 DOZEN



**VEGETABLE GYOZA** traditional Japanese dumplings with chopped vegetable and cabbage filling  \$32 DOZEN

**SWISS FONDUE & APPLE CUPS** buttery puff pastry cups filled with white wine swiss fondue and spiked by a tart WA apple wedge  \$30 DOZEN

**GRILLED SWEET POTATO & VEGGIE KABOB** marinated and fire grilled cubed sweet potato, piquillo pepper, red onion and mushroom with cajun remoulade for dipping   \$36 DOZEN

**SPANAKOPITA** golden baked, flakey phyllo triangle filled with chopped spinach, feta and pine-nuts  \$28 DOZEN

**MINI QUICHES** golden baked, 2 inch pie shells with a variety of fillings  \$30 DOZEN


**LENTIL POPPERS** steamed lentil, veggie and herb mini cakes topped with rich romesco\* sauce (roasted tomato & red pepper sauce)   \$36 DOZEN






**BROCCOLI CHEESE BITES** broccoli, sharp cheddar cheese and herbed bread crumbs baked into bite sized morsels  \$30 DOZEN


**CAULIFLOWER COCONUT CASHEW BITES** fresh cauliflower florets dipped in a cashew & coconut batter and baked to a golden brown. Served with fresh pineapple dip  \$18 DOZEN

**CRISPY CORN FRITTERS** slightly sweet, fluffy corn fritters flash fried till golden and served with spicy honey-sriracha aioli on the side  \$14 DOZEN


**DOUBLE STUFFED MUSHROOMS** filled with seasoned corn bread crumbs, caramelized onion, fresh herbs and Parmesan cheese  \$28 DOZEN

**AMBER-ALE CHEDDAR DIP** sharp cheddar and fresh herbs spiked with dark amber ale and baked until golden brown. Served with soft, sliced baguette rounds  \$18 DOZEN

**TWICE-BAKED POTATO BITES** baby red halves piped with a delicious sour cream, cheddar and herb blend then baked to a golden brown   \$32 DOZEN

**VEGGIE SLIDERS** 2 inch brioche, grilled vegetables, swiss, house-made special sauce  \$36 DOZEN

**CASHEW-CURRY PEPPERS** fire-roasted sweet peppers stuffed with cashew-curried rice and mango chutney   \$30 DOZEN

**QUINOA CROQUETTES** mixed with fresh herbs, parmesan and olives then skillet seared, served over arugula and topped with fire-roasted red pepper puree  \$36 DOZEN

**BALSAMIC STRAWBERRY & BRIE CUPS** pastry cups with creamy brie, fresh strawberries and rich balsamic glaze  \$36 DOZEN

**MAC & CHEESE BITES** crispy fried creamy 4-cheese mac, seasoned breadcrumb crust  \$28 DOZEN



\*Contains nuts



## SEAFOOD HORS D'OEUVRES



**FIRECRACKER SHRIMP SKEWERS** fire-grilled with a lime & habanero infused marinade

**GF** . . . . . \$36 DOZEN

**DUNGENESS & ARTICHOKE DIP**  
herb-steamed Dungeness, artichoke hearts, caramelized onion, fresh herbs, and a 4-cheese blend baked to a golden brown and served with an artisan cracker assortment . . . . . \$36 DOZEN

**WASHINGTON DUNGENESS AMUSETTE**  
locally harvested crab, celery, bell pepper, fresh herb, lemon-miso vinaigrette, edible Chinese-style soup spoon . . . . . \$48 DOZEN

**SILVER DOLLAR CRAB CAKES** fresh crab, chopped celery and herbs, crispy breadcrumb crust, dijon crème fraîche and scallion garnish . . . . . \$48 DOZEN

**ORANGE-GLAZED PRAWNS** flash fried and basted in an orange-grand mariner reduction . . . . . \$34 DOZEN

**SMOKEY BROWN SUGAR SALMON SKEWER**  
smoked sea salt, butter and brown sugar glazed wild salmon laced on a bamboo skewer . . . . . \$36 DOZEN

**POACHED SALMON DISPLAY** wild pacific salmon filet garnished with cucumber scales, herb-infused cream cheese head & tail in an ocean of julienne vegetables. Served with artisan crackers and homemade garlic crostini . . . \$48 DOZEN

**SHRIMP COCKTAIL**  
herb-steamed sweet prawns with house-made cocktail sauce  
**GF** . . . . . \$36 DOZEN

**COCONUT SHRIMP** crispy coconut and beer battered prawns with a sweet citrus dipping sauce . . . . . \$34 DOZEN

**MISO-GINGER SALMON BITES** wild salmon finished with a light, flavorful glaze and dusted with sesame seeds. Skewered lollipop style for easy serving . . . . . \$36 DOZEN

**SMOKED SALMON VOL AU VENT** buttery puff pastry cups baked with house-made smoked salmon & cream-cheese filling . . . . . \$36 DOZEN

**CRAB RANGOON** golden fried wonton wrappers with a crab & cream cheese filling, sweet chili dipping sauce . . . . . \$30 DOZEN

**SHRIMP GUACAMOLE BITE** sweet potato crisp topped with guacamole, chili-lime grilled shrimp and fresh cilantro  
**GF** . . . . . \$36 DOZEN

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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

**CAPRESE SKEWERS** ripe cherry tomato, bocconcini mozzarella, fresh basil, balsamic drizzle **GF** **V** \$28 DOZEN

**ARTISAN CHEESE BOARD** gourmet hard & soft cheeses from around the world, artisan cracker assortment **V** \$36 DOZEN

**CABRALES GRAPE CROSTINI** house-made crostini spread with blue cheese cream, fresh sliced grape and basil chiffonade **V** \$28 DOZEN

**RICE PAPER SPRING ROLLS** thin rice paper wrappers rolled with carrot, bean sprouts, marinated tofu, rice noodle, fresh basil and lettuce. Served with our homemade peanut sauce and sweet chili sauce **GF** **VEGAN** \$24 DOZEN

**SPICY CHICKEN SPRING ROLL** pulled chicken, jalapeno, carrot, lettuce, Thai basil and Vietnamese noodles in a rice paper wrapper. Served with our homemade peanut dipping sauce and sweet chili sauce **GF** \$30 DOZEN

**GRILLED & PICKLED VEGGIE PLATTER** a variety of seasonal, rough cut raw, grilled and pickled veggies served with house-made beet hummus and cucumber tzatziki **GF** **V** \$36 DOZEN

**VEGETABLE CRUDITÉS** decoratively cut and displayed, refreshing ranch, house-made hummus **GF** **V** \$14 DOZEN

**SMOKED SALMON CUCUMBER ROLLS** thin sliced cucumber filets layered with our house-made smoked salmon spread and rolled into decorative pinwheels **GF** \$36 DOZEN

**MEDITERRANEAN CUCUMBER CUPS** scooped cucumber cups filled with a tomato, olive, onion, feta, olive oil and herb salad **GF** **V** \$36 DOZEN

**TROPICAL CUCUMBER CUPS** scooped cucumber cups filled with grilled pineapple and jalapeno pico de gallo **GF** **VEGAN** \$36 DOZEN

**PICNIC CHICKEN BITES** tender teriyaki marinated chicken breast dusted in rice flour and flash fried till crispy. Served room temp with peanut sauce and sesame-soy sauce for dipping. \$16 DOZEN

**CANAPÉ VARIETY** smoked salmon with roasted red pepper, fresh chopped tomato, mozzarella & basil, fire-roasted three-pepper & goat cheese \$36 DOZEN

**TOMATO TARTLET** golden puff pastry baked with parmesan, olive oil and tomato with fresh basil chiffonade **V** \$30 DOZEN

**MINI CROISSANT SANDWICHES** two-bite mini croissant sandwiches with meat and vegetarian fillings \$36 DOZEN

**FOCACCIA SANDWICH WEDGES** house-made herbed focaccia with meat and vegetarian fillings \$24 DOZEN

**PINWHEEL SANDWICHES** spiral sliced wrap sandwiches with meat and vegetarian fillings \$24 DOZEN

**ANTI-PASTO PLATTER** marinated & grilled vegetables, sliced cured meats, cheeses and soft baguette rounds \$40 DOZEN

**TRINITY DIP PLATTER** house-made beet hummus, tzatziki sauce and fresh tomato, mozzarella and basil bruschetta. Served with crispy pita chips and soft naan bread wedges **V** \$24 DOZEN

**FRESH FRUIT KABOBS** All natural seasonal fresh fruit laced on a bamboo skewer **GF** **VEGAN** \$24 DOZEN



# TERMS CONDITIONS

## TAILORED TO OUR CORPORATE CUSTOMER'S 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 24 hours of delivery time.

### LEAD TIMES FOR ORDERING MENU ITEMS

- Hot Breakfast, Lunch and Dinner Entrees – requires 24 hours notice
- Breakfast trays and platters – Business day prior to delivery by 1pm
- Lunch, Snack, Dessert Trays and platters – Business day prior to delivery by 4pm.
- Hors D'oeuvres – Requires 24 hours notice.
- Box Lunches – Same day by 8:30 am. Call for available delivery times

**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, any major credit card, cash.

### SERVERS, CHEF'S AND BARTENDERS RATES

Servers \$25/hour, Chef's & Bartenders \$35/hour

**GRATUITY** – No automatic gratuity charged – ever! We leave gratuity to our customers discretion.

### MINIMUMS FOR EACH MENU CATEGORY:

- Breakfast, Lunch, Dessert & Snack Trays – 1 tray
- Box Lunches – 2 boxes total
- Hot Breakfast & Entrees – 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

WE ARE COMMITTED TO REDUCING OUR WASTE, PRACTICING POLLUTION PREVENTION AND CONSERVING ENERGY AND NATURAL RESOURCES WHEREVER POSSIBLE.

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 and utensils to specifying recycled paper stock for our box lunch containers and business papers 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, biodegradable and compostable products. Our goal is to use 100% sustainable plastic replacements!



## WE COMPOST 100% OF OUR FOOD WASTE.

In doing our part to keep it green, we recycle all food residuals, demonstrating our commitment to the environment. Thanks to our partners in this endeavor, Cedar Grove, we have significantly reduced our contribution to landfills and decreased our waste footprint.



## KIRKLAND'S GREEN BUSINESS PROGRAM.

We are proud to be a certified Green Business. As a participant in the Kirkland Green Business Program, developed in 2007 to recognize licensed Kirkland-based businesses for their green practices, we have earned endorsements for our water saving & waste reduction programs.



## 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 once a year, 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](http://ordercatering.com) or email us: [info@ordercatering.com](mailto:info@ordercatering.com)

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