

SCRATCH MADE FOOD • WE SERVE AWESOME.



HOLIDAY CATERING MENU

WE MAKE YOUR HOLIDAY EVENT
HOLI-DAY-LICIOUS!



DESIGN-YOUR-OWN HOLIDAY MENU

CREATE YOUR OWN UNIQUE MENU!

CUSTOMIZE YOUR OWN MENU FROM A SELECTION OF CONTEMPORARY AND CLASSIC FAVORITES. All design-your-own menus include a side of cranberry sauce and fresh dinner rolls with butter in addition to the choices you make from the options below. Also included are all necessary serving utensils and equipment, heavyweight sugarcane plates, recycled napkins and plant-starch cutlery.

Holiday decorations available upon request

FRESH FROM THE OVEN - CHOOSE 3

POULTRY SELECTIONS

Whole Oven Roasted Turkey & Homemade Gravy
Stuffed Turkey Breast
Caprese Chicken
Skillet Seared Chicken with Dijon Jus
Holiday Stuffed Chicken with Spinach,
Feta & Pine Nuts (+\$3.00 pp)

BEEF SELECTIONS

Slow Cooked Vegetable & Herb Pot Roast
Flat-Iron Steak Medallions
with Malbec Demi Glace (+\$3.00 pp)
Pepper & Sea Salt Encrusted Prime Rib Au Jus (+\$7.00 pp)
Tuscan Braised Beef
Beef Wellington with a Tri-color Peppercorn Demi (+\$7.00 pp)

SEAFOOD SELECTIONS

Bronzed Salmon Filet (+\$3.00 pp)
Pomegranate Glazed Salmon Fillet
Salmon Buon Natale (+\$4.00 pp)
Almond Encrusted Halibut
with Lemon Butter Sauce (+\$5.00 pp)
Classic Shrimp Scampi (+\$3.00 pp)

PORK SELECTIONS

Honey-Dijon Glazed Ham
Apricot Glazed Ham
Herb Stuffed Pork Loin

VEGETARIAN / VEGAN SELECTIONS

Vegan Field Roast
Zucchini & Braised Vegetable Au Gratin
Eggplant Parmesan with our Homemade Marinara
Oven Roasted Stuffed Acorn Squash (Vegan & GF)
Winter Grain Stuffed Bell Peppers (Vegan & GF)
Cranberry-Tarragon Quinoa Croquettes

SIDES & DESSERTS - CHOOSE 4

SALADS

Classic Caesar Salad
Mixed Greens, Apple, Walnut & Cranberry Salad
Spinach, Walnut & Gorgonzola Salad
Garden Salad
Strawberry, Feta & Field Greens Salad
Quinoa & Vegetable Salad

SIDES

Homestyle Mashed Potatoes
Candied Sweet Potatoes
Scalloped Potatoes Au Gratin
Fingerling Potatoes with Sea Salt
Wild Rice Pilaf
Sweet Potato with Caramelized Onions
Cornbread & Cranberry Stuffing
Creamy 4-Cheese Mac
Broccolini with Roasted Golden & Red Beets
Honey Glazed Vegetable Medley (Vegetarian & GF)
Herb Roasted Vegetable Medley (Vegan & GF)
Roasted Brussel Sprouts (Vegan & GF)

DESSERT

Assorted Bite-Size Holiday Desserts
Holiday Decorated Cookies (+\$2.00 pp)
Homemade Apple, Pumpkin, Blueberry or Pecan Pies
Mixed Berry Cobbler with Whip Cream
Chocolate or Vanilla Sheet Cake
Strawberry Cream or Italian Rum Cream Cake
Homemade Carrot Cake
Decadent Chocolate Brownies
Homemade Warm Bread Pudding
Vanilla Bean Panna Cotta



BEVERAGES

Cans of Soda	\$1.50 PP
Fruit Infused Water Dispensers	\$1.00 PP
Coffee Service	\$2.75 PP
Hot Chocolate or Hot Apple Cider	\$3.00 PP

FULL-SERVICE BAR CATERING

Beer, wine, spirits and specialty cocktail creations served by licensed and friendly bartenders.
Call us for options and a quote!

PHONE: 425.825.7230





HOLIDAY PACKAGE MENU

OUR HOLIDAY PACKAGES INCLUDE CROWD FAVORITES AND MAKE ORDERING A BREEZE!

OUR HOLIDAY PACKAGES ARE ALL INCLUSIVE MENUS making ordering easy and proven to please! Each includes all necessary serving utensils and equipment, heavyweight sugarcane plates, recycled napkins and plant-starch cutlery.

Holiday decorations available upon request



GOLDEN OVEN ROASTED TURKEY

MAIN COURSE

JUICY WHOLE OVEN ROASTED TURKEY

- Expertly carved by our chefs and served with real homemade turkey gravy on the side

Vegetarian Option Available if Requested

SIDE DISHES

Garden Salad with Ranch & Italian Dressings

Homestyle Mashed Potatoes

Traditional Homemade Stuffing and Cranberry Sauce

Herb Roasted Vegetable Medley

Fresh Dinner Rolls with Butter

Assorted Bite-Size Holiday Desserts

SLOW COOKED VEGETABLE & HERB POT ROAST & LEMON SAUTÉED SAGE BUTTER CHICKEN

MAIN COURSES

SLOW COOKED VEGETABLE & HERB POT ROAST

- Choice beef slow braised with fresh herbs, vegetables and red wine

LEMON SAUTÉED SAGE BUTTER CHICKEN

- Tender chicken breast sautéed with white wine and sage infused butter, seared to perfection

Vegetarian Option Available if Requested

SIDE DISHES

Garden Salad with Ranch & Italian Dressings

Homemade Mashed Potatoes

Broccolini with Roasted Golden & Red Beets

Fresh Dinner Rolls with Butter

Mixed Berry Cobbler with Fresh Whipped Cream

SALMON BUON NATALE & CAPRESE CHICKEN

MAIN COURSES

SALMON BUON NATALE

- Oven-baked salmon topped with two bright and flavorful pesto sauces; a smoky roasted red pepper pesto and a classic basil pesto

CAPRESE CHICKEN

- An Italian inspired dish of tender chicken breast topped with roasted tomato, basil, and melted mozzarella cheese; finished with a balsamic glaze

Vegetarian Option Available if Requested

SIDE DISHES

NW Mixed Greens Salad w/ Pomegranate Blueberry Vinaigrette

Wild Rice Pilaf

Green Bean Gremolata

Fresh Dinner Rolls with Butter

Vanilla Bean Panna Cotta

ROASTED TURKEY & HONEY BAKED HAM

MAIN COURSES

JUICY WHOLE OVEN ROASTED TURKEY

- Expertly carved and served with homemade turkey gravy

HONEY-DIJON GLAZED HAM

- Baked to a golden brown and thinly sliced

Vegetarian Option Available if Requested

SIDE DISHES

Garden Salad with Ranch & Italian Dressings

Homestyle Mashed Potatoes

Traditional Homemade Stuffing

Cranberry Sauce

Herb Roasted Vegetable Medley

Fresh Dinner Rolls with Butter

Assorted Bite-Size Holiday Desserts

LET'S MAKE THIS YEAR'S HOLIDAY PARTY A HIT!

Pricing for our holiday menus listed below. Our professional service includes delivery and buffet style set-up with linen tablecloths, utensils and holiday

decorations (if requested). Servers are recommended for groups of 50 and over to replenish and maintain the buffet and surrounding areas. Server rates are \$35/hour per server with a 3 hour minimum.

MENU SELECTION	20 - 34 GUESTS	35 - 49 GUESTS	50 - 74 GUESTS	75 - 99 GUESTS	100 - 149 GUESTS	150 - 199 GUESTS	200 - 300 GUESTS	300 + GUESTS
DESIGN-YOUR-OWN	\$34.45	\$33.95	\$33.45	\$32.95	\$32.45	\$31.95	\$31.45	CALL
OVEN ROASTED TURKEY	\$31.45	\$30.95	\$30.45	\$29.95	\$29.45	\$28.95	\$28.45	CALL
ROASTED TURKEY & HAM	\$32.45	\$31.95	\$31.45	\$30.95	\$30.45	\$29.95	\$29.45	CALL
POT ROAST & CHICKEN	\$32.45	\$31.95	\$31.45	\$30.95	\$30.45	\$29.95	\$29.45	CALL
SALMON & CHICKEN	\$33.45	\$32.95	\$32.45	\$32.45	\$31.95	\$31.45	\$30.95	CALL

HOLIDAY VENUES |

To help you find a great venue for your event, we have created the grid below. Listed are both our preferred locations and locations we have had success with in the past. We are also more than happy to cater at your office or any other venue you choose!

	LOCATION	COVERED AREAS AVAILABLE	MAX GROUP SIZE	ON-SITE TABLES AND CHAIRS	ALLOW BAR SERVICE	NON-PROFIT DISCOUNTS	PHONE	WEBSITE
PREFERRED VENUE PARTNERS								
The Seattle Center	Seattle	Yes	1600	Yes	Yes	Yes	206-684-7200	seattlecenter.com
Master Builders Association	Bellevue	Yes	18-120	Yes	Yes	Yes	425-451-7920	mbaks.com
REI Seattle	Seattle	Yes	250	Yes	Yes	Yes	206-223-1944	REI.com/Seattle
Resonance Events	Bellevue	Yes	200	Yes	Yes	Inquire	425-443-2585	resonance.events
Rose Hill Community Center	Mukilteo	Yes	216	Yes	Beer & Wine Only	Yes	425-263-8180	ci.mukilteo.wa.us
Wing Luke Museum	Seattle	Yes	120	No	Yes	Yes	206-623-5124	www.wingluke.org
Vasa Park Event Center	Bellevue	Yes	450	Yes	Yes	Inquire	425-746-3260	vasaparkresorteventcenter.com
415 Westlake	Seattle	Yes	300	Yes	In-House	Yes	206-432-0685	415westlake.com
Pickering Barn	Issaquah	Yes	350	No	Yes	Inquire	425-837-3321	issaquahwa.gov
Within Sodo	Seattle	Yes	625	Yes	In-House	No	206-583-7186	withinsodo.com
Mercer Island Community & Event Center	Mercer Island	Yes	200	Yes	Yes	Yes	206-275-7609	mercerisland.gov/parksrec
Jaine Cottage	Woodinville	Yes	100	Yes	Yes	No	425-487-9810	jaine.co

EVENT SERVICES: WE CAN HELP YOU WITH THE DETAILS. CONTACT US ANY TIME REGARDING ANY OF THE ITEMS BELOW.

- VENUE SELECTION
- CHINA, FLATWARE, GLASSWARE & LINENS
- DINING TABLES AND CHAIRS
- THEMED DECOR
- EVENT LAYOUT & DESIGN
- PERMIT & LICENSING SERVICES



WE RECYCLE 100% OF OUR FOOD WASTE.

In doing our part to keep it green, we recycle all food residuals, demonstrating our commitment to the environment.



KIRKLAND'S GREEN BUSINESS PROGRAM.

We are proud to be a certified Green Business.



SUSTAINABLE PRACTICES.

We foster a genuine commitment to environmental and sustainable practices. Our goal is to implement the most effective ways to reduce, reuse, and recycle.



WE SERVE AWESOME!

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

