

LUNCH

MEDITERRANEAN -



Variety Pinwheels (3pp)

- Turkey & Havarti- Roasted Garlic Aioli, Roasted Turkey Breast, Havarti Cheese
- Italian - Roasted Peppers Spread, Salami, Pepperoni, Provolone
- Grilled Veggie - Grilled Marinated Vegetables, Roasted Red Pepper Hummus, Provolone

Seasonal Superfood Salad

Purple Kale, Quinoa, Garbanzo, Sunflower Seeds, Nuts, Berries, Grapes, Tossed in Seasonal Vinaigrette

House Chips with Caramelized Onion Ranch Dip

NEW YORK -



ASK about our Seasonal Sandwiches

2 Meat & 1 Vegetarian Option Provided

NW Seasonal Greens

Candied Pecans, Tomatoes, Red Onions, and Cucumbers
Served with Balsamic Vinaigrette & Blue Cheese Dressings
(vegan, gluten-free)

Seasonal Soup

SHWARMA BAR -



Diced Shwarma Inspired Chicken

(gluten free)

Falafal

((vegan, gluten free)

Tomato Cucumber Mint Salad - Tumeric Rice

Greek Salad - Pita Wrap Bread

Sliced Tomatoes - Shredded Lettuce - Pickled Turnips

Red Cabbage - Roasted Garlic Hummus

Garlic Emulsion - Tahini Sauce

TACO BAR -



Seasoned Ground Beef

(gluten free)

Seasoned Shredded Chicken

(gluten free)

Sauteed Peppers & Onions \$2/pp

(vegan, gluten free)

Spicy Refried Beans - Spanish Rice - SW Ceasar Salad

Flour & Corn Tortillas - Tortilla Chips

Diced Tomatoes - Pico De Gallo - Salsa

Shredded Lettuce - Shredded Cheese - Diced Jalapenos

Sour Cream & Guacamole

UPGRADE: Fajita Bar

Grilled & Sliced Carne Asada- Served over Sauteed Peppers & Onions

(gluten free)

Grilled & Sliced Chicken Breast- Served over Sauteed Peppers & Onions

(gluten free)

Mexican Vegan "Chicken" - Served over Sauteed Peppers & Onions

(vegan)



LUNCH

Quick Pick

THE KOI



Beef & Broccoli
(gluten free)
Chicken Stir-Fry
(gluten free)
Lemongrass Tofu
(vegan - gluten free)

1 ENTREE --- 2 ENTREES

Asian Green Salad with Sesame Vinaigrette
(vegan - gluten free)

Jasmine Rice
(vegan - gluten free)

Vegetable Yakisoba
(vegetarian)

ITALY



Chicken Capri Penne
White Wine Garlic Butter Sauce with Artichoke Hearts,
Sundried Tomatoes, Capers, and Grilled Chicken

Beef Bolognese
Hearty Beef Red sauce with, red wine, onions, carrots,
celery, and herbs



Pesto-Alfredo Tortellini
Tortellini Pasta Tossed in Creamy Pesto-Alfredo Sauce
(vegetarian)

SOUTHERN -

Buttermilk Fried Chicken
Served with Chipotle Aioli and Tangy BBQ Sauce

Veggie Creole
Celery, Bell Peppers, Onion, Jalapenos, & Fried Tofu
Tossed in a Parsley Sauce
(vegan, gluten-free)



LITTLE INDIA -

Butter Chicken

Butternut Squash & Mushroom Curry
(vegan, gluten-free)

QUEEN ANNE -

Gypsie Slider - 2pp
Beef Patty, Cucumber, Red Onions, Spinach, Feta, and
Garlic Mayo

Felafel Slider - 1pp
Felafel Patty with Matchstick Cucumbers,
Red Onions, Tomatoes, Feta, and House Tzatziki Sauce
(vegetarian)

1 ENTREE --- 2 ENTREES

Caesar Salad
Chopped Romain, Grape Tomatoes, Parmesan,
House Croutons, Served with Caesar Salad Dressing
(vegetarian)

Grilled Marinated Vegetables
Eggplant, Squash, Peppers, Mushrooms, Asparagus, Red
Onions Grilled over an open flame and then chilled
Topped with Grape Tomatoes and Kalamata Olives
(vegan, gluten-free)

NW Seasonal Greens
Candied Pecans, Tomatoes, Cucumbers and Red Onion
Served with Famous Balsamic Vinaigrette & Blue Cheese
Dressings

Hush Puppies
Served with Butter & Honey Packets
(vegetarian)

Basmati Rice
(vegan, gluten-free)

Lentil Salad & Cucumber Salad
(vegan, gluten-free)

Garbonzo Bean Salad
(vegan, gluten-free)

House Potato Chips
Served with Roasted Carrot & Pumpkin Hummus
(vegan, gluten-free)

LUNCH

ALKI BEACH -



Searched NW Salmon
Grilled over Open Flame, Topped with Beurre Blanc Sauce and Seasonal Fruit Salsa
(gluten-free)

Seasonal Polenta Cake
Topped with Crackling Herbs
(vegan, gluten-free)

Crisp NW Salad
NW Greens and Arugula, Dried Cherries, Mandarin Oranges, Parmesan Crisps, and Grapefruit Vinaigrette
(vegetarian, gluten-free)

Wild Rice Pilaf
(vegan, gluten-free)

Roasted Market Vegetables
(vegan, gluten-free)

PIKE PLACE -



Herb Roasted Chicken
Moist Chicken Breast Marinated with fresh Rosemary, Thyme, and Garlic.
Topped with Chive Beurre Blanc Sauce
(gluten-free)

Seasonal Polenta Cake
Topped with Crackling Herbs
(vegan, gluten-free)

NW Seasonal Greens
Candied Pecans, Tomatoes, Cucumbers and Red Onion
Served with Famous Balsamic Vinaigrette & Blue Cheese Dressings
(vegan, gluten-free)

Wild Rice Pilaf
(vegan, gluten-free)

Roasted Market Vegetables
(vegan, gluten-free)

WATERFRONT -



New York Steak
Grilled over an Open Flame until Tender, finished with Demi-Glaze and Blue Cheese Crumbles
(gluten-free)

Seasonal Polenta Cake
Topped with Crackling Herbs
(vegan, gluten-free)

NW Seasonal Greens
Candied Pecans, Tomatoes, Cucumbers and Red Onion
Served with Famous Balsamic Vinaigrette & Blue Cheese Dressings
(vegan, gluten-free)

Roasted Potatoes
Lemon, Rosemary, Black Pepper until perfectly crispy
(vegan, gluten-free)

Roasted Market Vegetables
(vegan, gluten-free)

COMPLIMENTS TO ANY LUNCH



Assorted Cookies & Brownies

Cupcakes
Chocolate & Vanilla
Coordinate with ANY Celebration

Assorted Petite Sweets
LemonBars-Cheesecakes-ChocolateDippedStrawberries
Brownie Bites-Seasonal Delights

Egg Rolls
Served with Chinese Mustard & Sweet Chili Sauce
(vegetarian)

Thai Rolls
Asian Vegetables, Cilantro, Mint Tossed in Sweet Chili Sauce and Served with Spicy Kalbi Dipping Sauce
(vegan, gluten-free)

Ask About Coordinating Appetizers