



# Design Perfect Catering

CREATING UNFORGETTABLE EVENTS SINCE 1994

PLATED  
FAMILY STYLE  
BUFFET  
DISPOSABLE  
BOXED

# CUSTOM LIKE YOU

## YOUR GUESTS WILL RAVE ABOUT THE FOOD.

AT DESIGN PERFECT CATERING, WE TAKE IMMENSE PRIDE IN OUR EXCEPTIONAL QUALITY, WHICH STEMS FROM OUR UNIQUE SCRATCH-MADE APPROACH TO FOOD. FOR OVER THIRTY YEARS, WE HAVE BEEN THE GO-TO CHOICE FOR SEATTLE AREA EVENTS, INFUSING CREATIVITY AND CULINARY ARTISTRY INTO EVERY DISH WE SERVE. OUR COMMITMENT TO USING LOCAL AND SUSTAINABLE INGREDIENTS MEANS THAT EVERY MENU IS THOUGHTFULLY CRAFTED TO CATER TO THE DIVERSE DIETARY NEEDS OF YOUR TEAM, WHETHER THEY ARE VEGETARIAN, VEGAN, GLUTEN INTOLERANT, OR DEVOTED MEAT LOVERS.

WHILE MANY COMPANIES CAN DELIVER FOOD, WHAT TRULY SETS US APART IS OUR METICULOUS ATTENTION TO DETAIL IN PREPARATION, PRODUCTION, AND PRESENTATION. WE STRIVE TO CREATE A SEAMLESS EXPERIENCE FOR OUR CLIENTS, STARTING FROM OUR INTUITIVE ORDERING SYSTEM TO THE EXCEPTIONAL FOOD AND IMPECCABLE SERVICE WE PROVIDE AT YOUR EVENT. WITH US, YOU CAN EXPECT NOT JUST A MEAL, BUT A MEMORABLE CULINARY JOURNEY THAT REFLECTS OUR PASSION FOR QUALITY AND OUR DEDICATION TO YOUR SATISFACTION!

### CUSTOM MENU

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 customer's 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.

### CUSTOM STAFF

With over three decades of experience, we take pride in cultivating a business culture that prioritizes going the extra mile, allowing you to relax and enjoy your occasion with complete peace of mind. Our knowledgeable team prides themselves on meticulous attention to detail, allowing clients to confidently entrust us with the legwork, knowing that we will execute their vision flawlessly and effortlessly.

### CUSTOM SERVICE

Whether your dream is a simple box lunch drop-off, a lavish catered luncheon, a dazzling product launch, or any cherished personal milestone, our dedicated team is all ready to dive into your unique needs and desires. Whether your hosting 12 guests or a grand gathering of 3,500. Our catering experts take pride in customizing each event to reflect your aspirations, if it's just providing scrumptious food, exceptional bar services, or comprehensive event rentals, setup, and tear down. We are committed to transforming your ideas into a beautifully executed reality that you and your guests will treasure forever. Let us help you craft the perfect celebration that captures the essence of what makes your occasion truly special

# SERVICE STYLES

## CORPORATE DROP-OFF & DISPOSABLE

A simple and casual option for your everyday catering needs. Our drop-off service includes delivery 45 minute prior to eat time. We want to be out of your space 15 minutes before your start time. Flexible set-up options and a post-event pick up. Or have all served on disposable with no return necessary. We bring it, we set it, you enjoy it, we take it away.

## BUFFET

Our buffet-style 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 (buffet tables, linens, customer food signs, buffet decor) for a seamless and delicious experience. Ask if you need flameless chafers!

## FAMILY STYLE / PLATED

Looking for something more personal. Allow us to bring the magic of passing your exquisitely presented platters around the table while you make memories. Or if you are looking for that elevated plated vision our team can assist with curating a menu meant to impress.

## HORS D'OEUVRES

A perfect option for your morale events, all-hands meetings, or add that fun festive bite before your delicious meal. 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 grilled on-site picnic, to made to order omelets. 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 highlight any theme you can envision.

## 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. Fully licensed our highly skilled team can bring everything from the Bar itself to just providing that professional fun and serving what you provide.

## DESSERTS

Dessert is not just an afterthought; it's the grand finale that leaves a lasting impression! Picture the vibrant Lemon Berry Bliss Bars, the indulgent Salted Caramel Double Fudge Brownies, or our exquisite custom Cakes or Cupcakes—each a masterpiece that tantalizes not only the taste buds but also the eyes. Our extensive sweets menu is a treasure trove of delightful options, or you can collaborate with our talented experts to craft a personalized dessert that perfectly complement your meal and elevates your event.

# SEASONAL

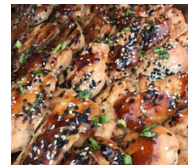


Valentines - Mardi Gras  
St. Patrick's - Summer BBQ / Picnics  
Octoberfest - Halloween  
Thanksgiving - Holiday  
New Years

**We've meticulously curated a selection of fantastic packages, but we also thrive on creativity and flexibility—so if you have something truly special in mind, we can't wait to hear about it!**

**Whether you're planning a festive Halloween party, an exciting product release, an exclusive VIP reception, or a casual happy hour, no gathering is too big or too small for us.**

**Let's collaborate and whip up a custom menu and service experience that will elevate your event to unforgettable!**



## 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

# BUFFET DINNERS

ONE ENTREE 8OZ: ONE SALAD: 3 SIDES: BREAD & BUTTER BASKET



## CHICKEN - 25

### HERB ROASTED

FRESH CHICKEN BREAST BAKED WITH ROSEMARY, THYME, AND GARLIC TOPPED WITH CHIVE BUERRE BLANC ON THE SIDE (GLUTEN FREE)

### CAPRESE

PAN SEARED CHICKEN BREAST SIMMERED IN BALSAMIC VINEGAR, GARLIC, AND GRAPE TOMATOES, FINISHED WITH FRESH MOZZARELLA AND BASIL (DAIRY FREE - GLUTEN FREE - NUT FREE)

### CHICKEN PARMESAN

HAND-COATED WITH GRATED PARMESAN, ITALIAN BREADCRUMBS BAKED IN HOUSE MARINARA & TOPPED WITH MELTED MOZZARELLA (CONTAINS DAIRY)

### TERIYAKI

TENDER STRIPS OF CHICKEN BREAST MARINATED IN OUR TERIYAKI SAUCE, GARNISHED WITH GREEN ONIONS & SESAME SEEDS (GLUTEN FREE - CONTAINS SOY)

### HONEY-STUNG FRIED CHICKEN

SERVED WITH OUR CHIPOTLE MAYO & SWEET AND TANGY BARBEQUE SAUCE (CONTAINS DAIRY)

### TUSCAN CHICKEN

GRILLED CHICKEN BREAST SLICED AND TOSSED WITH TOMATOES FRESH BASEIL, IN GARLIC CREMA SAUCE (GLUTEN FREE - CONTAINS DAIRY)

### CHIMICHURRI

CHICKEN THIGHS GRILLED OVER AN OPEN FLAME AND TOPPED WITH FRESH GREEN ARGENTINIAN CHIMICHURRI SAUCE (GLUTEN FREE - CONTAINS NUTS)

### MARSALA

TENDER CHICKEN BREAST, SERVED IN OUR CREAMY MARASALA WINE SAUCE (GLUTEN FREE- CONTAINS DAIRY)

### CHICKEN PICCATA

DREDGED IN LEMON-PEPPER, PAN SEARED IN FRESH LEMON-CAPER-WHITE WINE SAUCE (CONTAINS DAIRY)

### CILANTRO-LIME

MARINATED IN OUR CILANTRO-LIME SAUCE AND GRILLED OVER AN OPEN FLAME (GLUTEN FREE)

### CHIMICHURRI

CHICKEN THIGHS GRILLED OVER AN OPEN FLAME AND TOPPED WITH FRESH GREEN ARGENTINIAN CHIMICHURRI SAUCE (GLUTEN FREE - CONTAINS NUTS)

### CAPRI +2

CHICKEN BREAST SERVED IN OUR DIJON BEURRE BLANC SAUCE, TOPPED WITH ARTICHOKE HEARTS, BUTTON MUSHROOMS, AND CAPERS (GLUTEN FREE- CONTAINS DAIRY)

### PROSCIUTTO CHICKEN +3

STUFFED WITH PROSCIUTTO & gruyere (GLUTEN FREE - CONTAINS PORK & DAIRY)

### MEXICAN +2

TOPPED WITH BACON, JACK CHEESE, CILANTO, CHIPOTLE PASTE TOPPED WITH CUMIN-LIME SAUCE (GLUTEN FREE- CONTAINS DAIRY)

### PNW CHICKEN +3

TOPPED WITH CARAMELIZED GREEN APPLE, TOASTED WALNUTS & WHITE CHEDDAR SERVED OVR ROASTED BELL PEPPER BUERRE BLANC (GLUTEN FREE - CONTAINS NUTS & DAIRY)

### THAI

BRAISED CHICKEN BREAST, TOSSED IN OUR SWEET & SPICY THAI GLAZE. SERVED WITH PICKLED CARROTS & CUCUMBERS (GLUTEN FREE)

### BAKED SESAME

TENDER CHUNKS OF ALL-WHITE CHICKEN BREAST SAUTEED WITH OUR HONEY-SESAME SAUCE FINISHED WITH SESAME SEEDS AND GREEN ONIONS (GLUTEN FREE)

### TANDOORI

CHICKEN THIGHS MARINATED & PAN FRIED IN OUR SPICED SAFFRON GLAZE (GLUTEN FREE)

### MARSALA

TENDER CHICKEN BREAST, SERVED IN OUR CREAMY MARASALA WINE SAUCE (GLUTEN FREE - CONTAINS DAIRY)

### CHICKEN PICCATA

DREDGED IN LEMON-PEPPER, PAN SEARED IN FRESH LEMON-CAPER-WHITE WINE SAUCE (CONTAINS DAIRY)

### CILANTRO-LIME

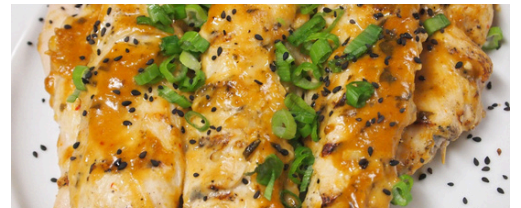
MARINATED IN OUR CILANTRO-LIME SAUCE AND GRILLED OVER AN OPEN FLAME (GLUTEN FREE)

### CHIMICHURRI

CHICKEN THIGHS GRILLED OVER AN OPEN FLAME AND TOPPED WITH FRESH GREEN ARGENTINIAN CHIMICHURRI SAUCE (GLUTEN FREE)

### CHICKEN FRY

GROUND CHICKEN, SAUTEED WITH ONIONS, GARLIC, GINGER AND CHILIES (GLUTEN FREE)



12 PERSON MINIMUM PER MENU SELECTED  
DINNER ENTREE - 8OZ PORTIONS

# BUFFET DINNERS

ONE ENTREE 8OZ: ONE SALAD: 3 SIDES: BREAD & BUTTER BASKET

12 PERSON MINIMUM PER MENU SELECTED



## BEEF- 32

### DADS MEATLOAF

TOPPED WITH TOMATO JAM  
(CONTAINS PORK)

### BRAISED BEEF RAVIOLI

CREAMY TUSCAN FLORENTINE SAUCE  
(CONTAINS DAIRY)

### STEAK ROLLUP MEDALLIONS

#### CHOOSE 1

- ONIONS/PEPPERS/MUSHROOM
- SUNDRIED TOMATOES/GORGONZOLA
- FOREST

### MARINATED FLANK STEAK

TENDER FLANK STEAK, SEASONED,  
MARINATED, GRILLED TO PERFECTION, AND  
SERVED OVER A MEDLEY OF PEPPERS AND  
ONIONS  
(GLUTEN FREE)

### KOREAN BBQ SHORT RIBS

BEEF SHORT RIBS MARINATED IN KALBI  
SAUCE, GRILLED OVER AN OPEN FLAME, AND  
FINISHED IN THE OVEN UNTIL PERFECTLY  
TENDER, TOPPED WITH A DASH OF GREEN  
ONIONS  
(GLUTEN FREE - CONTAINS SOY)

### BEEF BOURGUIGNON

CUBES OF TENDER TOP SIRLOIN SIMMERED  
WITH BURGUNDY WINE, ONIONS, CARROTS,  
CELERY, AND FRESH HERBS  
(GLUTEN FREE)

### NEW YORK +2

(GLUTEN FREE)

choose 1 topping-

DEMI-GLACE w/ GORGONZOLA CRUMBLES  
MAITRE D BUTTER  
FRESH CHIMICHURRI  
WILD MUSHROOMS SAUCE

### BRAISED SHORT RIBS +5

RED WINE  
(GLUTEN FREE)

HOISIN GLACE  
(GLUTEN FREE)

### STEAK FRITTES +2

(GLUTEN FREE)

#### CHOOSE 1 SAUCE

- CHIMICHURRI (GF)
- BANANA TARAGON (GF)
- PEPPER TOASTED CORN RELISH (GF)



## PORK - LAMB- 30

### LAMB KOFTAS

SERVED WITH HOUSE YOGURT SAUCE  
(GLUTEN FREE)

### GARLIC CRUSTED PORK LOIN

PORK LOIN RUBBED WITH ITALIAN  
SEASONINGS AND BRAISED IN OUR BUTTER  
GARLIC SAUCE  
(GLUTEN FREE - CONTAINS DAIRY)

### JOHNYAPPLEED PORK LOIN

STUFFED CARAMELIZED GREEN APPLE, TOASTED  
WALNUTS & WHITE CHEDDAR  
SERVED WITH ROASTED BELL PEPPER BUERRE BLANC  
(GLUTEN FREE - CONTAINS NUTS & DAIRY)

### THICK SLICED PORK CHOP

TOPPED WITH APPLE RELISH  
(GLUTEN FREE)

### SMOKED PORK CHOP

MARINATED 7 HOUSE SMOKED CAJUN  
SEASONING WITH WATERMELON CHUTNEY  
\*\*NOT SPICEY\*\*  
(GLUTEN FREE)

## SEAFOOD - 34

### NW CHARDONNAY SEARED

#### SALMON

TOPPED WITH A CHIVE BEURRE BLANC SAUCE  
SERVED WITH SEASONAL TROPICAL FRUIT  
SALSA  
(GLUTEN FREE - CONTAINS DAIRY)

### HONEY SIRACHA SALMON

MARINATED & SEARED  
(GLUTEN FREE)

### SEARED COD

CHIEF IAN'S FAMOUS LEMON-THYME BEURR  
BLANC SAUCE  
(GLUTEN FREE - CONTAINS DAIRY)

### BLACKENED COD

SEARED WITH BUTTER AND ROASTED GARLIC  
(GLUTEN FREE)

### MARGHARITA SHRIMP TACO BAR

SERVED WITH RED CABBAGE SLAW, COTIJA  
CHEESE, RED ONION, CILANTRO,  
CORN TORTILLA, GARLIC-LIME CREMA SAUCE  
(GLUTEN FREE)

### CARIBBEAN SHRIMP SKEWER

SEARED & SKEWERED WITH MANGO &  
DRIZZLED WITH HABANERO GLAZE  
(GLUTEN FREE)



## VEG/VEGAN - 20

### EGGPLANT ROUALADE

ROLLED WITH ROASTED PEPPERS,  
MARTINATED ARTICHOKE, FRESH BASIL AND  
RICOTTA CHEESE  
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

### PESTO-ALFREDO TORTELLINI

DELICATE PASTA PILLOWS FILLED WITH  
ITALIAN CHEESES AND TOPPED WITH OUR  
PESTO-ALFREDO SAUCE  
(VEGETARIAN - CONTAINS DAIRY & NUTS)

### ROASTED BEET RISOTTO

(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

### PENNE CAPRI

PENNE PASTA TOSSED WITH SUN-DRIED  
TOMATOES, SAUTEED MUSHROOMS, CAPERS,  
FRESH HERBS IN WHITE WINE SAUCE  
(VEGETARIAN - CONTAINS DAIRY)

### GOAT CHEESE & SPINACH RAVIOLI

DELICATE PASTA PILLOWS FILLED WITH  
SEASONED GOAT CHEESE AND FRESH  
SPINACH, TOSSED IN OUR HOUSE MADE  
PARMESAN CREAM SAUCE WITH DICED  
MUSHROOMS  
(VEGETARIAN- CONTAINS DAIRY)

### STUFFED POBLANO

STUFFED WITH OUR CILATRO-LIME RICE AND  
BLACK BEANS, TOPPED WITH OUR MEXICAN-  
STYLE FOUR CHEESE BLEND  
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

### BUTTERNUT SQUASH & MUSHROOM

#### CURRY

(VEGAN, GLUTEN FREE - CONTAINS NUTS)

### SEASONAL POLENTA STACK

HERB ROASTED POLENTA CAKE, TOPPED WITH  
SEASONALLY ROASTED PUREE, BRAISED  
GREENS, GARLIC EMULSION & KRACKLIN  
HERBS  
(VEGAN - GLUTEN FREE - NUT FREE)

### HERBED "CHICKEN" +5

TOPPED WITH SMOKED RED PEPPER COULIS  
(VEGAN)

### SALSBURY S"STEAK" +3

IMPOSSIBLE BEEF STEAK TOPPED WITH  
GRILLED ONIONS & MUSHROOMS GRAVY  
(VEGAN - CONTAINS NUTS)

DINNER ENTREE - 8OZ PORTIONS



# BUFFET DINNER SIDES

## SALADS

### NW SEASONAL GREENS

MIXED GREENS, TOMATOES, CUCUMBERS, RED ONIONS, AND CANDIED PECANS  
CHEF IAN'S FAMOUS BALSAMIC VINAIGRETTE & VEGAN VINAIGRETTE DRESSINGS  
(VEGAN - GLUTEN FREE - CONTAINS NUTS)

### ASIAN

SPRING MIX TOSSED WITH ASIAN VEGETABLES, CRUNCHY CHOW MEIN NOODLES, TOASTED ALMONDS, SESAME VINAIGRETTE  
(VEGETARIAN - CONTAINS NUTS)

### SPINACH

BABY SPINACH, CANDIED PECANS, RED ONIONS, TOMATOES, SATSUMA ORANGES, AND FETA CHEESE, SERVED WITH OUR CITRUS VINAIGRETTE  
(VEGETARIAN - GLUTEN FREE)

### ITALIAN

ICEBERG, RED ONIONS, TOMATOES, OLIVES PEPPERONCINI'S, PARMESAN CHEESE AND CROUTONS. ITALIAN HERB VINAIGRETTE  
(VEGETARIAN - CONTAINS DAIRY)

### TRADITIONAL CAESAR

CRISPY ROMAINE HEARTS TOSSED WITH FRESH PARMESAN CHEESE, GRAPE TOMATOES, AND GARLIC CROUTONS, SERVED WITH TRADITIONAL CAESAR DRESSING

### SPRING

BABY SPINACH, QUINOA, BRIE, RED ONION STRAWBERRIES, CANDIED PECANS SERVED WITH POPPYSEED DRESSING  
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY & NUTS)

### SPICY MELON

HONEYDEW, CANTALOUPE, ASST. TOMATOES, ARUGULA, CHEF IAN'S OLIVE OIL DRESSING  
(VEGAN, GLUTEN FREE)

### MEDITERRANEAN COLD RICE

WILD RICE, CHERRY TOMATOES, MARINATED ARTICHOKE HEARTS, SUN-DRIED TOMATOES, CAPERS, RED ONION, ITALIAN PARSLEY  
(VEGAN, GLUTEN FREE)

### ORZO

ORZO, YELLOW CORN, BLACK BEANS, CILANTRO, AVOCADO, CHERRY TOMATOES, WITH CILANTRO LIME RANCH DRESSING  
(VEGETARIAN - CONTAINS DAIRY)

### GREEK

DICED ROMAS, CUCUMBER, MINT, TOSSED IN RED WINE VINAIGRETTE  
(VEGAN, GLUTEN FREE)

### CHILLED SUMMER

BROCCOLI FLORETS, BACON, RED ONIONS, SUNFLOWER SEEDS, RAISINS TOUSED IN HOUE APPLE CIDER DRESSING  
(GLUTEN FREE- CONTAINS PORK)

### FRUIT

DICED HONEYDEW, CANTALUOPE, PINEAPPLE, BLUEBERRIES & TOSSED IN LEMON POPPYSEED DRESSING  
(VEGAN, GLUTEN FREE)

## STARCH SIDES

### LEMON RICE

WHITE & WILD RICE SAUTEED IN BUTTER, COOKED IN VEGGIE STOCK AND TOSSED WITH FRESH LEMON, PARSLEY & SLIVERED ALMONDS  
((VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

### WILD RICE PILAF

WHITE & WILD RICE COOKED IN VEGGIE STOCK  
(VEGAN, GLUTEN FREE)

### ROASTED RED POTATOES

BABY RED POTATOES DICED, TOSSED IN OLIVE OIL W/ FRESH HERBS & PAN FRIED UNTIL GOLDEN  
(VEGAN, GLUTEN FREE)

### WHITE GLOVE MAC & CHEESE

3 WHITE CHEESE BLEND WITH CARAMELIZED ONIONS, AND TOPPED WITH CRUNCHY PANKO-PARMESAN  
(VEGETARIAN - CONTAINS DAIRY)

### SPICY REFRIED BEANS

PINTO BEANS, SAUTEED AND BLENDED WITH DICED JALAPENOS  
(VEGAN, GLUTEN FREE)

### ARGENTINIAN POTATOES

PEELED POTATOES TOSSED WITH GARLIC, FRESH BASIL, SALT AND PEPPER  
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

### ROASTED GARLIC

### MASHED POTATOES

YUKON GOLDS WHIPPED WITH BUTTER, SOURE CREAM AND ROASTED GARLIC CLOVES  
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

### PENNE PASTA IN HERB BUTTER SAUCE

(VEGETARIAN - CONTAINS DAIRY)

## ADD-ON

### EXTRA SIDE - 6

### EXTRA SALAD - 5

### 2<sup>ND</sup> ENTREE -

4OZ EACH ENTREE FOR EACH GUEST

### a LA CARTE

(ENTREE ONLY - NO SIDES)

**VEGETARIAN/VEGAN - 14.95**



## VEGETABLE SIDES

### ROASTED SEASONAL MEDLEY

(VEGAN, GLUTEN FREE)

### SUNSHINE MARKET CARROTS

SAUTEED IN FRESH ORANGE, BUTTER, VANILLA, AND HERBS UNTIL PERFECTLY GLAZED  
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

### PAN ROASTED BRUESSEL SPROUTS

SAUTEED WITH BLASAMIC, BACON, AND ONIONS  
(GLUTEN FREE)

### GARLIC GREEN BEANS

PANFRIED SCHEZWAN STYLE TOSSED IN SPICY GARLIC SAUCE  
(GLUTEN FREE)

### GREEN BEAN AL'DENTE

CRISPY GREEN BEANS TOSSED WITH SAUTEED MUSHROOMS & SLIVERED ALMONDS  
(GLUTEN FREE - CONTAINS DAIRY & NUTS)

### GRILLED & CHILLED ASPARAGUS

SEASONED IN OLIVE OIL & FRESH HERBS, GRILLED OVER AN OPEN FLAME  
(VEGAN, GLUTEN FREE)

*\*\*AVAILABLE ONLY MAY-AUG*

### GRILLED MARINATED VEGETABLES +2

EGGPLANT, SQUASH, PEPPERS, MUSHROOMS, ASPARAGUS, RED ONION, SEASONED THEN GRILLED OVER AN OPEN FLAME AND SERVED ALONGSIDE GRAPE TOATOES A& KALAMATA OLIVES,  
(VEGAN, GLUTEN FREE)



# SWEET TREATS



**ASSORTED COOKIES - 3**

**LEMON BARS / GF LIME BARS - 4**

**ASSORTED CUPCAKES - 6**

CUSTOM ORDERS AVAILABLE

**DOUBLE FUDGE BROWNIES - 4**

**ASST COOKIES/BROWNIES/BARS - 4**

**ASSORTED PETITE SWEETS - 2PP - 6**

BROWNIES, BLONDIES, LEMON BARS, CHOCOLATE COVERED FRUIT, MACARONS, SEASONAL BITES

**CHEESECAKES WHOLE - 80**

**PETITE PIES (3INCH) - 6**

BANANA CREAM - PUMPKIN - KEY LIME PECAN  
CHOCOLATE SILK - SEASONAL

**ASSORTED PETITE SHOOTERS - 6**

STRAWBERRY SHORTCAKE - BERRY BLISS CUSTARD  
CHOCOLATE MOUSSE - CARAMEL APPLE PIE  
SEASONAL CHEESECAKE - VEGAN MOUSSE

**INDIVIDUAL ARTISANAL DESSERTS - 8**

- CHEESECAKES: DIRTY CHAI - VANILLA - PUMPKIN - CHOCOLATE
- APPLE SPICE OPERA CAKE
- LEMON CAKE
- MANGO MOCHI CAKE (GLUTEN FREE)
- GF CHOCOLATE TORTE W/ PISTACHO & CARAMEL

**ASSORTED PETITE ARTISANAL PLATTER -1PP - 4.50**

PETITE VERSIONS OF INDIVIDUAL DESSERTS ABOVE

**CAKES -**

**6INCH ROUND - 52**

**FULL SHEET (80-85) - 280**

**10INCH ROUND - 96**

**½ SHEET (35-40) - 180**

- **CHOCOLATE CAKE** : CHOCOLATE CAKE, CHOCOLATE GANACHE FILLING, CHOCOLATE GANACHE BUTTERCREAM
- **VANILLA**: LIGHT CHIFFON CAKE, WHITE CHOCOLATE VANILLA MOUSSE, VANILLA BUTTERCREAM W/ WHITE CHOCOLATE CURLS
- **LEMON** : LIGHT CHIFFON LEMON SCENTED CAKE, LEMON MOUSSE, VANILLA BUTTERCREAM W/ WHITE CHOCOLATE CURLS
- **RASPBERRY MOUSSE**: CHIFFON CAKE, RASPBERRY MOUSSE, VANILLA BUTTERCREAM, FRESH RASPBERRIES
- **COCONUT CAKE**: WHITE COCONUT CAKE, COCONUT MOUSSE, COCONUT BUTTERCREAM, FLAKES OF COCONUT
- **CARROT CAKE**: LAYERS OF MOIST CARROT CAKE, CREAM CHEESE FROSTING, WHITE CHOCOLATE CURLS
- **TUXEDO CAKE**: CHOCOLATE CAKE, WHITE CHOCOLATE MOUSSE, VANILLA BUTTERCREAM FROSTING, WHITE & DARK CHOCOLATE CURLS
- **TIRAMISU**: VANILLA SPONGE CAKE SOAKED W/ ESPRESSO, LAYERS OF MASCARPONE MOUSSE, DARK COCOA POWDER DUSTING



# PLATED DINNERS

BREAD BASKET & SLICED BUTTER - SALT & PEPPERS - 3 COURSES

**SALAD - ENTREE - DESSERT**



## SALADS

### NW SEASONAL GREENS

MIXED GREENS, TOMATOES, CUCUMBERS, RED ONIONS, AND CANDIED PECANS  
CHEF IAN'S FAMOUS BALSAMIC VINAIGRETTE OR VEGAN VINAIGRETTE DRESSINGS  
(VEGAN - GLUTEN FREE - CONTAINS NUTS)

### TRADITIONAL CAESAR

CRISPY ROMAINE HEARTS TOSSED WITH SHAVED PARMESAN CHEESE, GRAPE TOMATOES, GARLIC CROUTONS, AND TRADITIONAL CAESAR DRESSING  
(CONTAINS FISH)

### ARUGULA SALAD

FRESH ARUGULA, AVOCADO OIL, BLUEBERRIES, CRUMBLLED GOAT CHEESE, GRILLED PEACHES WITH HONEY VINAIGRETTE  
(GLUTEN FREE - CONTAINS DAIRY)

### SPINACH SALAD

FRESH BABY SPINACH, APPLES, RED ONION, CRANBERRIES, GOAT CHEESE, TOASTED WALNUTS WITH APPLE CIDER VINAIGRETTE

## SEAFOOD

### NW CHARDONNAY SALMON - 105

TOPPED WITH A CHIVE BEURRE BLANC SAUCE SERVED OVER ASPARAGUS RISOTTO AND TOPPED WITH TROPICAL FRUIT SALSA  
(GLUTEN FREE - CONTAINS DAIRY)

### BLACKENED COD - 105

SEARED AND SERVED OVER ROASTED GARLIC MASHED POTATOES & LEMON ASPARAGUS  
(GLUTEN FREE - CONTAINS DAIRY)

### SHRIMP SCAMPI - 100

GRILLED PRAWNS SERVED OVER A BED OF LINQUINI WITH GARLIC HERBED WINE SAUCE AND ASPARAGUS  
(CONTAINS DAIRY & SHELLFISH)

### PAN-SEARED COD - 105

SERVED OVER WASABI SWEET POTATO MASH, SWEET PEAS, AND MISO GLAZE  
(GLUTEN FREE - CONTAINS DAIRY)

## CHICKEN

### HERB ROASTED CHICKEN - 98

FRESH DICED HERB MARINATED & SEARED CHICKEN BREAST LAID OVER LEMON RICE PILAF AND MARKET CARROTS  
(GLUTEN FREE)

### PINAPPLE CHICKEN - 102

TENDER CHICKEN THIGH MARINATED & SEARED IN TERIAYKI SERVED OVER A BED OF JASMINE RICE, GRILLED PINEAPPLE SLICE, AND SUNSHINE MARKET CARROTS

### PROSCIUTTO CHICKEN - 106

STUFFED WITH GRUYERE & FRESH HERBS, WRAPPED IN PROSCIUTTO, AND DRIZZLED WITH CHIVE BUERR BLANC SAUCE  
SERVED OVER ASPARAGUS RISOTTO  
(GLUTEN FREE - CONTAINS PORK & DAIRY)

### PNW CHICKEN - 106

TOPPED WITH CARAMELIZED GREEN APPLE, TOASTED WALNUTS & WHITE CHEDDAR  
SERVED OVER ROASTED GARLIC MASHED POTATOES AND TOPPED WITH ROASTED BELL PEPPER BUERR BLANC AND GREEN BEANS  
(GLUTEN FREE - CONTAINS NUTS & DAIRY)

## PORK

### SMOKED PORK CHOP - 105

MARINATED 7 HOUSE SMOKED CAJUN SEASONING WITH WATERMELON CHUTNEY  
SERVED OVER ROASTED CARROT MASH & CRISPY KALE  
(NOT SPICY)  
(GLUTEN FREE - CONTAINS PORK & DAIRY)

### BLACKENED COD - 105

SEARED AND SERVED OVER ROASTED GARLIC MASHED POTATOES & LEMON ASPARAGUS  
(GLUTEN FREE - CONTAINS DAIRY)

### CHINA RENTAL INCLUDED

SALAD - DINNER - DESSERT PLATES  
SALAD & DINNER KNIFE  
SALAD & DINNER FORK  
DESSERT FORK  
CLOTH NAPKIN  
WATER GOBLET (1PP)  
WINE GLASS (1PP)

## BEEF

### RED WINE BRAISED SHORT RIB - 120

SERVED OVER CREAMY ROASTED GARLIC MASHED POTATOES & CRISPY BROCCOLINI  
(GLUTEN FREE - CONTAINS DAIRY)

### HOISEN SHORT RIB - 118

SERVED OVER JASMINE RICE AND GRILLED BOK CHOY  
(GLUTEN FREE)

### CLASSIC STEAK OSCAR - 160

PREPARED MEDIUM RARE AND TOPPED WITH DUNGENESS CRAB, SERVED OVER ROASTED GARLIC MASHED POTATOES, ASPARAGUS, AND TOPPED WITH BERNAISE SAUCE  
(GLUTEN FREE - CONTAINS DAIRY)

### STEAK FRITTES - 145

SERVED IN BANANA TARRAGON SAUCE OVER ROASTED CARROT MASHED POTATOES & ASPARAGUS  
(GLUTEN FREE - CONTAINS DAIRY)

## DESSERT

### FLOURLESS CHOCOLATE TORTE

TOPPED WITH SALTED CARAMEL & HAZELNUTS  
(GLUTEN FREE - CONTAINS DAIRY & NUTS)

### VANILLA BASQUE CHEESECAKE

(CONTAINS DAIRY)

### TARTS

- CHOCOLATE BOURBAN PECAN
- ALMOND CRANBERRY
- LEMON
- APPLE CRUMBLE
- VANILLA CREME W/ FRESH FRUIT  
(VEGAN/GF AVAILABLE UPON REQUEST)

**\*\* PRICE IS APPROXIMATE \*\***  
BASED ON 100 HEADCOUNT  
3HRS OF SERVICE

**ASK ABOUT  
ADDITIONAL RENTALS  
IF NEEDED**

SUCH AS LINENS OR COFFEE SERVICE