

Design Perfect Catering Quick Pick Lunches

Minimum Order of 20 Guests

some restrictions apply

THE KOI

15.95

Beef and Broccoli

Tender beef and fresh broccoli in a ginger soy sauce

OR

Chicken Stir-Fry

Strips of tender chicken breast and fresh Asian cut vegetables, stir-fried in our Kalbi sauce GF

Asian Salad

Spring mix tossed with Asian vegetables, our sesame vinaigrette, crunchy chow mein noodles, and toasted almonds

Jasmine Rice

Noodle Salad

Angel hair pasta with carrots, cabbage, toasted almonds, and shredded romaine, tossed in our sesame soy dressing ✓

Fortune Cookies

TEX-MEX

14.95

Green Chili and Chicken Enchiladas

Roasted green chilies, shredded chicken, and our Mexican style four cheese blend, hand rolled in flour tortillas and baked until golden, topped with our spicy red *OR* chili verde sauce, melted cheese and fresh pico de gallo

Sweet Potato and Black Bean Enchiladas

Vegetarian entrée - please specify number

Sweet potato, corn, spinach, and black beans sautéed and hand rolled in flour tortillas with our Mexican style four cheese blend and cilantro, baked and topped with our spicy red enchilada sauce and green onions ✓

Spicy Refried Beans

Pinto beans, sautéed and blended with diced jalapeños 

Cilantro-Lime Rice

Long grain white rice seasoned with fresh garlic, cilantro, and lime juice 

TACO BAR

17.95

Accompanied by tomatoes, lettuce, cheddar cheese, sour cream, guacamole, pico de gallo, and jalapenos

~Add sautéed vegetables for Vegan/Vegetarian entrée for \$2.00/per guest~

Seasoned Ground Beef GF

Spanish Rice 


Seasoned Shredded Chicken GF

Flour and Corn Tortillas

Refried Beans 

Tortilla Chips 

Southwest Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, dressed in our chipotle Caesar dressing 

MEDITERRANEAN

14.95

Variety Pinwheel Platter


Italian

Roasted peppers spread, salami, pepperoni, and provolone sprinkled with romaine lettuce and rolled into a large flour tortilla


Ham and Cheese

Herbed cream cheese, Black Forest ham and American cheese, rolled into a large flour tortilla

Grilled Vegetables

Grilled marinated vegetables and red pepper hummus, rolled into a large flour tortilla 

Orzo Pasta

Orzo pasta, juicy yellow corn, black beans, cilantro, avocado, and cherry tomatoes, mixed together and tossed in our cilantro-lime ranch dressing 

Market-Fresh Fruit Platter

Sliced watermelons, cantaloupe, honeydew, and pineapple, topped with grapes with seasonal berries

NEW YORK

14.95

Variety Sandwich Platter


Turkey

Our oven roasted turkey, thinly sliced and layered with provolone cheese, topped with fresh lettuce, tomato and our Dijon aioli *OR* cranberry spread on ciabatta bread


Ham and Cheese

Layers of thinly sliced ham, swiss cheese, lettuce, and tomato and our honey mustard spread served on ciabatta bread

Grilled Vegetables

Layers of grilled marinated vegetables and fresh spinach served on ciabatta bread with our balsamic aioli 

NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings 

Individual Bags of Tim's Cascade Chips

EUROPEAN

16.95

3 Cheese Ravioli

Filled with a blend of indulgent Italian cheeses, topped with our meat marinara and melted mozzarella cheese

Pesto-Alfredo Tortellini

Delicate pasta pillows filled with Italian cheeses in our pesto-Alfredo sauce ✓

Italian Chopped Salad

Iceberg lettuce chunks with red onions, tomatoes, pepperoncinis, and olives, tossed in our white herb vinaigrette and topped with Parmesan cheese and croutons ✓

Garlic Bread

ITALY

16.95

Chicken Parmesan

Tender chicken breasts hand coated with grated Parmesan cheese and Italian breadcrumbs, baked in our classic marinara sauce topped with freshly melted mozzarella

Eggplant Parmesan

16.95

Hand-coated with grated Parmesan cheese and Italian breadcrumbs, baked in our classic marinara sauce topped with freshly melted mozzarella

Italian Chopped Salad

Iceberg lettuce chunks with red onions, tomatoes, pepperoncinis, and olives, tossed in our white herb vinaigrette and topped with Parmesan cheese and croutons ✓

Chilled Asparagus

Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame 

Assorted Bread Basket and Butter Pats

SOUTHERN

16.95

Buttermilk Fried Chicken with Chipotle Mayo

Tender chicken breast, marinated in fresh buttermilk, halved, hand breaded and fried, served with chipotle mayo, and our sweet & tangy barbecue sauce

Black Bean and Corn Salad

Black beans and juicy yellow corn tossed with roasted peppers, red onions, and cilantro, in our house-made Southwest dressing 

Cornbread Squares with Honey Packets and Butter Pats

SPACE NEEDLE

18.95

★NW Chardonnay Baked Salmon

Juicy salmon, seasoned, baked, topped with our chive beurre blanc sauce 

SPACE NEEDLE continued on next page

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SPACE NEEDLE continued

★NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers,
served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings 

Wild Rice Pilaf


White and wild rice, slowly cooked, pilaf-style 

Assorted Bread Basket and Butter Pats


ALKI BEACH

18.95

Fire-Grilled NW Salmon

Grilled over an open flame, served with fresh tropical fruit salsa 

Spinach Salad

Baby spinach leaves, candied pecans, red onions, tomatoes, satsuma oranges, and feta cheese,
served with our citrus vinaigrette and Dijon dressings 

Grilled Asparagus

Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame 

Assorted Bread Basket and Butter Pats


PIKE PLACE

17.95

Herb-Roasted Chicken

Tender chicken breast baked with rosemary, thyme, and garlic 

Traditional Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons,
dressed in our traditional Caesar dressing 

Roasted Red Potatoes

Oven roasted baby red potatoes tossed with olive oil, rosemary, and thyme 

Assorted Bread Basket and Butter Pats


BALLARD LOCKS

17.95


★Chicken Caprese

Pan-seared chicken breast simmered in balsamic vinegar, garlic, and grape tomatoes,
finished with fresh mozzarella and basil 

Mushroom and Asparagus Risotto

Fresh mushrooms and asparagus lightly sauteed in garlic olive oil, served in our perfectly 
creamy risotto

★NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers,
served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings 

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Assorted Bread Basket and Butter Pats


WATERFRONT

19.95

★Flat Iron Steak

Grilled over an open flame until tender, then finished with demi-glace and blue cheese crumbles GF

★NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers,
served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings 

Roasted Red Potatoes


Oven roasted baby red potatoes tossed with olive oil, rosemary, and thyme 

Assorted Bread Basket and Butter Pats


QUEEN ANNE

19.95


Tunisian Lamb Kebobs, Chicken Kebabs, and Vegetable Kebabs

Each charmoula-marinated, and grilled with peppers, onions, and zucchini 

Greek Salad

Crispy romaine hearts, chopped tomatoes, cucumbers, onions, Kalamative olives, and feta cheese, served with our red wine viniagrette 

Basmati Rice

Basmati rice, lusciously seasoned, and moist 

Pita Bread Basket

ADD-ONS

Small (serves 10-12) 20 / Medium (serves 20-25) 40 / Large (serves 50-55) 60

Assorted Bread Basket and Butter Pats

Garlic Bread

Cornbread Squares with Honey Packets and Butter Pats

Chips and Salsa

Individual Bag of Chips

15 per dozen

DESSERT ADD-ONS

Priced Per Dozen (minimum order 2 dozen)

Assorted Cookies and Brownies

25

Assorted cookies, including white chocolate macadamia nut, oatmeal raisin, and chocolate chip

Chocolate Dipped Fruit

30

Cantaloupe, honeydew, pineapple, grapes, and strawberries dipped

★Assorted Petite Sweets

30

Lemon bars, chocolate-dipped strawberries and crème puffs, and seasonal bites

Cupcakes

36

Moist chocolate and white cake topped with creamy icing

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.