

## Individually Boxed Lunch

*Minimum Order of 20 Guests*

**Meals are served individually packaged per person and labeled.**

**All hot food will be served cold in a microwaveable container unless requested to be served hot.**

**All cold food will be served in sperate containers on the side.**

### **THE KOI**

17.20

#### **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

#### **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 

#### **Chocolate Chip Cookie**

### **TEX-MEX**


19.40

#### **Green or Red Chili Chicken Enchiladas**

Roasted green chilies, shredded chicken, and Mexican style four cheese blend, hand rolled in flour tortillas and baked until golden, topped with spicy red *OR* chili verde sauce and melted cheese. Served with tortilla chips, fresh pico de gallo, tomato salsa, and sour cream

#### **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 Mexican style four cheese blend and cilantro, baked and topped with spicy red enchilada sauce and melted cheese. Served with tortilla chips, fresh pico de gallo, tomato salsa, and sour cream 

#### **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 

## MEDITERRANEAN

16.15

### Variety Pinwheel Platter (Please specify quantity of each kind)

#### 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

16.15

### Variety Sandwich Platter (Please specify quantity of each kind)

#### 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

## ITALY

18.30

#### Chicken Parmesan

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

#### Eggplant Parmesan


18.30

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

#### Italian Chopped Salad

Iceberg lettuce chunks with red onions, tomatoes, pepperoncini's, and olives, tossed in 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**


## **ALKI BEACH**

20.45

### **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**

19.40


### **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  

### **Roll and Butter Pats**


## **BALLARD LOCKS**

19.40



### **★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  

### **Roll and Butter Pats**

## WATERFRONT

21.55

### ★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 V GF

### Roasted Red Potatoes

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

### Roll and Butter Pats

## QUEEN ANNE

21.55

### Tunisian Lamb Kebobs, Chicken Kebabs, and Vegetable Kebabs

(Please specify quantity of each kind)

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

### Greek Salad

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

### Basmati Rice

Basmati rice, lusciously seasoned, and moist  GF

### Pita Bread

*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.*