

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

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

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

17.95

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

14.95

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

14.95

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 GF

Individual Bags of Tim's Cascade Chips

ITALY

16.95

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

16.95

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

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  

Roll 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  

Roll 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 V GF

Roasted Red Potatoes

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

Roll and Butter Pats

QUEEN ANNE

19.95

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.