MENUS
SPRING-SUMMER 2020

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www.CityCateringCompany.com
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Passed Hors d’Oeuvres
seafood, poultry, steak, pork, lamb, game

**SEAFOOD** priced per item
BAJA SWORDFISH TACO gf $3.50 grilled lime swordfish, radish lime relish, napa cabbage, lime cup
CHILLED AVOCADO-DUNGENESS SOUP SHOT gf $3.50
CITRUS PRAWN SKEWER gf $3 lemon, garlic, paprika
FRIED CALAMARI $3.50 old bay aioli
LOBSTER CORN DOG $3 spicy remoulade
PACIFIC GREEN gf $3.50 pesto risotto cake, herb roasted salmon, sorrel cream, micro herbs
PROSCIUTTO WRAPPED PRAWN gf $4.50 pesto
TUNA POKE gf $3.50 sushi rice cake, spicy aioli, wakame seaweed salad, scallion

**POULTRY** priced per item
BUTTERMILK FRIED CHICKEN SKEWER $3.50 sriracha ranch dip
CHICKEN TSUKUNE $3.50 yakitori style chicken meatballs
CHINESE BBQ $2.50 char sui chicken, wonton crisp, apple-napa slaw, scallion
DUCK BANH MI $4.50 duck confit, pickled vegetable, thai curry aioli, brioche
ENSALADA DE POLLO gf $2.50 blue tortilla cup, latin chicken salad, lime, micro cilantro
PEPPERCORN DUCK BREAST $4.50 ginger latke, honey-lavender gastrique
SMOKED CHICKEN SALAD $3.50 white cheddar gougere
SORSA $3.50 cured duck, hazelnut crisp, caramelized pears, fried sage
TOKYO CHICKEN & WAFFLE $3.50 chicken karaage, okonomiyaki waffle, lemon-yuzu agave
THAI CHICKEN SALAD gf $3.50 cucumber chip, chicken larb, fish sauce, toasted rice, green onion

**STEAK, PORK, LAMB, GAME** priced per item
LAMB KEFTA $3.50 zucchini, harissa lebneh
PESTO DEVILED EGG gf $3.50 fried prosciutto
PORK BELLY STEAMED BUN $3.50
RED CURRY HANGER gf $3.50 pineapple mustard, pepper relish, micro basil-mint salad
SANTA MARIA SLIDER $4.50 smoked tri tip, onion jam, brioche
SHAKING BEEF gf $3.50 rice cake, soy sauce, scallion
STEAKHOUSE gf $3.50 sirloin, potato chip, fines herbes, onion dip, fried shallot
THAI BEEF SALAD gf $3.50 cucumber chip, daikon, cilantro, pickled vegetables
Passed Hors d’Oeuvres
vegetarian, sliders & mini-sandies

**VEGETARIAN** priced per item
- **GOAT CHEESE TARTLET** $3.50 radish, leeks, chive, tart shell
- **GREEN “GAZPACHO”** gf, vg $3 cucumber, green bell pepper, green onion
- **KRABI CANAPÉ** gf, vg $3 baked thai curry tofu, green curry guacamole, mango salsa, thai basil
- **LEBANESE WATERMELON** gf $2.50 za’atar labneh, mint, watermelon, almond
- **MAC & CHEESE BITE** v $3.50 beecher’s flagship mornay, panko, paprika aioli, chive
- **PESTO DEVILED EGG** gf, v $3
- **PIMENTON** v $2.50 parmesan shortbread, pimento cheese, pickled jalapeno slice
- **PIZETTE** v $2.50 olives oven roasted tomatoes, feta, olive oil, parsley
- **STUFFED COURGETTE** vg $3 zucchini, tabbouleh, heirloom cherry relish, sumac, tomato jam

**SLIDERS & MINI SANDIES** priced per item, brioche unless otherwise stated, gf rolls available
- **JALAPEÑO & BACON IPA SLIDER** $4.50 applewood bacon, pepper jack, house pickled jalapeños
- **DELUXE SLIDER** $4.00 beef slider, lettuce, tomato, mayo
- **LINDSTROM SLIDERS** $4.50 biff à la lindström beef, pickled beet relish, fried shallot, grand central slider
- **SANTA MARIA SLIDER** $4.50 smoked tri tip, onion jam, horseradish aioli, brioche
- **MINI CUBANO** $4.50 mojo pork, ham, pickles, swiss cheese, dijonaise, brioche
- **PRETZEL ROLL BLT** $4.00 applewood smoked bacon, roma tomato, lettuce, avocado-mayo
- **COUNTRY CHICKEN SLIDERS** $4.50 hawaiian roll, fried chicken, pickle, mayonnaise
- **FESTIVE SLIDER** $4.50 turkey slider, brie, cranberry chutney, arugula
- **MINI LOBSTER ROLL** $5 lobster salad, mini bun
- **TOFU BÁNH MÌ** v $4.00 pickled carrot & daikon, english cucumber, fresh jalapeno, sriracha mayo
- **BLACK BEAN SLIDERS** vg $4.50 chipotle-avocado spread, roma tomatoes, corn relish, brioche
- **IMPOSSIBLE EIGHTH POUNDER** $4.50 pretzel roll, cheddar, pickle, dijonaise
Hors d’Oeuvres Buffet
aegean, thai, trattoria, darjeeling express

**AEGEAN** $23. per person

- **OLIVE BAR** gf, vg $5. marinated olives, house pickles
- **MEZZE SPREADS** gf, v option $5. fava hummus, melitzanosalata, tzatziki, grilled pita
- **TABBOULEH SALAD** vg $5. bulgur, heirloom tomatoes, lemon, parsley, mint
- **VILLAGE SALAD** gf, v $4. feta, cucumber, tomato, red onion, peppers, parsley
- **SPANIKOPITA** v $4. phyllo dough, spinach, feta
- **YOUVETSI PORK WINGS** [+8.00 supplement] orzo, pork shank, tomato, feta, cinnamon

**THAI** $35. per person

- **THAI SALAD** gf, vg $4. lime, thai basil, ginger, lemongrass, carrot, fried shallots
- **HONEY SOY CHICKEN WINGS** gf $4. lemongrass, fried shallot oil, ginger, cilantro
- **PINEAPPLE CURRIED HANGER STEAK** gf $10. charred pineapple, coconut milk
- **KHAO PHOT PING** gf, vg $4. grilled corn, coconut cream, lime zest
- **ISAAN MUSHROOM SALAD** gf, vg $8. lime, soy, lemongrass, mint, cilantro
- **CUCUMBER SALAD [TAM TAENG KWAA]** gf, vg $5. lime, long beans, rice noodles, cilantro

**TRATTORIA** $28. per person

- **BRUSCHETTA** v, gf option $3. artichoke-parmesan, pepperonata, cherry tomatoes
- **TUSCAN CANNELLINI BEAN SALAD** gf, vg $4. cannellini beans, tuscan kale, garlic, tomatoes
- **MARINATED MOZZARELLA** gf, v $6. sun dried tomato, basil
- **TUSCAN KALE SALAD** vg $6. emmer farro, spring caponata
- **MARINATED ANTIPASTO SKEWERS** gf $5. cremini mushroom, heirloom tomato, charcuterie, basil, olive,
GRILLED PORTOBELLO TARTINE v $4. focaccia, smoked ricotta, micro basil salad, balsamic reduction

**DARJEELING EXPRESS** $27. per person

- **BUTTER CHICKEN SALAD SLIDER** $5. garam masala, ginger, garlic, brioche roll
- **CURRIED CHICKPEA SLIDER** v $5. tomato, raita, brioche roll
- **ROYAL BIRIYANI** vg, gf $3. basmati rice, cashews, peas, carrots, cauliflower
- **POTATO & PEA SAMOSA** v $5. mango-cilantro chutney
- **CHICKEN TANDOORI SKEWER** gf $5. yogurt, lemon
- **SAAG PANER CANAPÉ** v $4. flatbread crisps, paneer, braised spinach, micro herb salad
Hors d’Oeuvres Buffet
seoul, fjord, global asian, basque country

**SEOUL** $32. per person
- **KIMCHEE PANCAKES (KIMCHI JEON)** vg $4. soy-braised tofu [dubu jorim], scallion, jeon sauce
- **KOREAN POTATO SALAD (CANJA SZELLEODEU)** gf, vg $3. fingerling potatoes, apple, corn, eggs
- **KIMCHI FRIED RICE (KIMCHI BOKKEUMBAP)** gf $4. calrose rice, garlic, napa cabbage, kimchi, egg, scallion
- **KALBI** gf $12. marinated short rib, scallion, ssamjang
- **GOCHUJANG PORK BELLY WRAPS** gf $5. onion, gochujang, bibb lettuce, scallion

**FJORD** $30. per person
- **ICEBERG SMØRREBRØD** $8. smoked salmon, dill, mustard dressing, ymerdrys [sugared rye crumbs]
- **FARRO, HAZELNUT & BRUSSELS SPROUT SLAW** v $6. dried cranberries, feta cream dressing
- **DANISH FISH CAKES (FISKEFRIKADELLER)** $6. cod, onion, dill, parsley, danish remoulade
- **CARAMELIZED POTATOES (BRUNEDE KARTOFLER)** gf, v $5. new potatoes, butter, sugar
- **SWEDISH MEATBALLS** $6. lingonberry preserve
- **LINDSTROM SLIDERS** $5. biff à la lindström patties, pickled beet relish, fried shallot

**GLOBAL ASIAN** $32. per person
- **CHICKEN TSUKUNE** $5. kewpie aioli, scallion
- **SAKE BONITO BEEF SKEWERS** gf $6. soy-honey glaze
- **TOFU BÁNH MÌ** v $5. fried tofu, pickled vegetables, sriracha mayo, brioche
- **SZECHUAN COLD NOODLES** vg $4. liangmian noodles, garlic numbing dressing, cucumber
- **WAKAME PEARL BARLEY SALAD** vg $4. maitake mushroom, yuzu dressing
- **SESAME CRUSTED TUNA SAKU PLATTER** $8. wakame seaweed salad, crispy wontons, wasabi aioli

**BASQUE COUNTRY** $26. per person
- **JAMON BOCADILLO** $5. ham, manchego, piquillo peppers, tomato jam, brioche
- **SWEET POTATO & KALE** gf, vg $4. roasted red pepper, ancho chile, serrano
- **BASQUE RICE SALAD** gf, vg $5. arbol chiles, onion, tomatoes, zucchini, thyme, smoked tomato field roast
- **EUZKADI CHÈVRE FRITTERS** v $6. goat cheese fritters, clover honey, cilantro
- **WHITE BEAN & MUSHROOM TAPAS** vg $6. flatbread crisp, white beans, marinated mushrooms, tomato confit, roasted red peppers
Hors d’Oeuvres Buffet
pnw bbq, latín, souk, pnw bbq

PNW BBQ $38. per person
- CITRUS SMOKED SALMON gf $12. wild caught salmon, citrus bbq
- BULGOGI BEEF gf $8. Korean bbq skirt steak, kimchi fried rice
- WESTLAND BRAISED GREENS vg $4. westland whiskey, kale, chard, collard greens
- TEQUILA GRILLED TEMPEH TACOS gf, vg $6. lime-tequila marinated tempeh, ancho guacamole
- CUCUMBER “POKE” gf, vg $4. sushi rice cake, sake-mirin marinated cucumber, avocado, furikake
- ROASTED EGGPLANT CANAPÉ gf, vg $4. zucchini boat, roasted eggplant, rosemary, tomato jam

LATIN $35. per person
- CUBANO SLIDERS $5. garlic roasted pork, ham, sliced pickles, dijonaise, brioche
- BLACK BEAN & CORN SALAD gf, vg $3. sherry vinegar, cilantro, red onions, cumin
- ROASTED POBLOANO EMPANDA v $5. queso crème, cayenne, shredded cheese
- ROPA VIEJA gf $8. masa arepa, guacamole, micro cilantro
- TOSTADA DE MAR gf $8. halibut, guacamole, chimichurri, serrano
- SALSA BAR gf, vg $6. plantain ribbons, assorted tortilla chips, salsa verde, pico de gallo, guacamole

SOUK $34. per person
- MOROCCAN MEATBALLS $6. beef meatballs, spiced tomato sauce
- SHLADA gf, vg $5. english cucumber, tomato, mint, cilantro, preserved lemon
- CHICKPEA TAGINE gf, vg $5. saffron, ras el hanout, cilantro
- MUSHROOM BOREKAS v $6. garlic, poppy seeds, caramelized onions, mushroom confiture
- PEA & MINT QUINOA “TABBOULEH” gf, vg $6. mint, red onion, lemon, aleppo pepper
- CHICKEN KEFTA $6. spiced ground chicken, tahini sauce, mint

NORTHWEST PUB $30. per person
- CHARRED ORANGE-RICOTTA SALAD gf, v $5. frisée, arugula, baby spinach, champagne-mint vinaigrette
- BLT SALAD BITES gf $4. pepper bacon, herbed aioli, bibb lettuce, heirloom cherry tomato relish
- SPINACH ARTICHOKE SOUP SHOOTERS v $5. toasted baguette
- BEER-CHEESE SLIDERS $5. homemade pretzel roll, whole grain mustard, pickle, arugula
- PORTOBELLO POBLANO SKEWERS gf, vg $6. heirloom cherry tomato, chimichurri
- GRILLED CORN SALAD gf, v $5. feta cream dressing, scallion, red peppers, garlic, lime, cilantro
Chef Stations
priced per person

BACKYARD BBQ gf options $8.
choose 2: slow cooked brisket, pulled pork, grilled portobello
elote corn salad, memphis bbq, carolina gold bbq sauce, smoky northwest bbq

VIETNAMESE BÚN gf, vg option $7.
lemon grass beef, cilantro-lime pork belly, or marinated tofu, rice noodles, pickled carrot, jalapeños,
 fried shallots, cilantro, basil, nuoc cham dressing

SEA SCALLOP STATION gf $10.
forbidden rice, shiitake, scallion, snowpeas, ponzu dressing

BIBIMBAP STATION gf, vg option $7.
bulgogi beef or dubu jorim [spicy braised tofu], rice, carrots, gomae spinach, bean sprouts, napa
cabbage, bulgogi, eggs, nori, zucchini, bibimbap sauce

ADOBO gf $7.
choose 3: chicken thigh, beef adobo, halaan [manila clam], or adobong gulay [eggplant adobo]
coconut-mushroom rice, bird’s eye chili, achuete oil

CEDAR gf $7.
cedar plank smoked salmon or zucchini, chèvre, red wine shallots, micro salad, sauce vert

VISAYAN BBQ gf $7.
pork, chicken, and grilled tofu skewers, garlic, soy, rice wine,
lemon grass-peanut bbq sauce, bam-i [visayan pancit]

TUNA POKE gf, $9.
ahi tuna poke, sushi wakame rice, edamame, cucumber, scallions, poke dressing

BEECHER’S MAC & CHEESE $7.
beecher’s flagship mornay, elbow macaroni, wild mushroom confiture, applewood bacon, scallion

MAC & “CHEESE” vg $7.
vegan mornay sauce, elbow macaroni, smoked tempeh, jerk spiced tofu,
caramelized onion, green chilies
Boards & Platters
priced per board [around 20 people]. GF crackers available.

SESAME CRUSTED TUNA SAKU $120.
wakame salad, crispy wontons, wasabi aioli

MEDITERRANEAN BOARD $120.
uli’s famous merguez lamb sausage, marinated feta, medjool dates, marinated olives, pickled onions, grilled pita

CHEF CHOICE CHARCUTERIE $120.
chef choice charcuterie, mustard, almonds, pickles, crackers

ITALIAN CHARCUTERIE ANTIPASTI $120.
prosciutto, sweet coppa, soppressata, whole grain mustard, marinated olives, cornichon, grilled grand central bread

NORDIC BOARD $100.
assorted nordic charcuterie, pickled herring, beet pickled eggs, pickled beets, horseradish cream, mustard, nordic remoulade

WEST COAST CHEESE BOARD $120.
point reyes blue, humboldt fog goat, mount townsend cirrus, beecher’s flagship seasonal fruit, traditional accompaniments, crackers

LOCAL PLOUGHMAN’S BOARD $95.
local charcuterie, mount townsend cirrus, beecher’s flagship, cornichons, mustard, honey, seasonal compote

HOUSE PICKLE BOARD $45
pickled eggs, vanilla pickled fennel, bread & butter cucumbers, spicy garlic green beans, champagne pickled beets

GRILLED VEGETABLE PLATTER $75.
seasonal grilled vegetables

CRUDITÉ PLATTER $45.
seasonal vegetables, tzatziki

FRUIT $65.
seasonal fruit
Plated Courses
first course

**FIRST COURSE PLATED**

SALADE SIMPLE gf, vg $7. frisée, arugula, mizuna, soft herbs, french breakfast radish, walnuts, champagne vinaigrette

THAI PAPAYA SALAD [SOM TAM THAI] gf, vg $7. lime, garlic, thai chili, long beans, green papaya, heirloom cherry tomatoes, cabbage, peanuts

GRILLED ROMAINE v $7. hearts of romaine, parmesan, seasoned bread crumbs, preserved lemon, honey-lemon vinaigrette

FRENCH LEMON SALAD v $7. baby gem lettuce, lemon confit, grapes, spiced brioche crumbs, pernod dressing

CASCADIA gf, vg $7. baby beets, rhubarb vinaigrette, baby spinach, strawberries

MYKONOS MIXED SALAD gf, v $7. frisée, mizuna, arugula, almonds, cucumber, feta, raspberry citronette

LEBANESE QUINOA SALAD gf, v $8. lemon vinaigrette, raw broccoli florets, feta, mint, pine nuts

BRANDYWINE PLUM gf, vg $8. frisée, arugula, brandywine tomatoes, plums, watercress, raspberry vinaigrette

SUMMER PEACHES v $9. burrata, peaches, toasted focaccia, mizuna, frisée, honey

HEIRLOOM TOMATO SALAD gf, vg $8. crushed olives, crispy quinoa, parsley, frisée, dijon-champagne dressing

PASTÈQUE SALAD gf, v $7. frisée, mizuna, arugula, watermelon, chèvre, basil, sweet onion vinaigrette

MARKET STREET v $7. frisée, arugula, watercress, feta, cucumber, brioche croutons, buttermilk scallion vinaigrette

BASTILLE gf, v $7. spring greens, pickled shallots, poached cherry tomatoes, cabernet sauvignon–dijon vinaigrette

PIKE STREET v $7. frisée, arugula, mizuna, macrina brioche croutons, green grapes, tart washington apple, champagne–basil vinaigrette

NORDIC CURRIED CAULIFLOWER gf, v $7. frisée, lightly curried cauliflower, beet pickled french breakfast radishes, dijon–apple cider vinaigrette
Plated Courses
fish, poultry

FISH MAINS
SORRELL CREAM STEELHEAD gf $28. pacific steelhead trout, roasted red bliss potatoes, haricots verts, sorrel cream
NORDIC SMOKED SALMON gf $32. lightly house smoked pacific salmon, purple cauliflower couscous, tart apple, dill, nigella seed, horseradish-apple yogurt dressing
CITRUS SALMON gf $32. citrus beurre blanc, spring pea-mint relish, lemon potato purée, broccolini
SEARED SEA SCALLOPS gf $35. new potatoes, basil pistou, half-dried heirloom cherry tomatoes, micro salad
PIKE PLACE gf $35. lemon-thyme marinated salmon, basin gold potato robuchon, cal farms mustard greens, tarragon-sauvignon blanc vinaigrette
GOLD RUSH gf $28. lemon-honey arctic char, grapefruit beurre blanc, fingerling potatoes, willie green’s organic farm lacinato kale
SOLE MENUNIÈRE $26. pacific sole, black peppercorn, lemon parsley beurre monté, new potatoes, haricots verts
MAGNUS gf $32. pacific wild cod, dill, nutmeg, juniper, yukon gold purée, charred spring onions

POULTRY MAINS
HONEY LEMON CHICKEN gf $22. airline chicken breast, roasted red potatoes, haricots verts, lemon beurre blanc
LEEK & SPINACH STUFFED CHICKEN gf $24. airline chicken breast, herb roasted heirloom carrots, new potatoes
MÉCHOUI CHICKEN gf $25. airline chicken breast, za’atar yogurt, crushed red bliss potatoes, almond
MISO CHICKEN & SAKE PEARS gf $26. airline chicken breast, sake poached pears, potato purée, shiso oil
UMAMI CHICKEN gf $25. airline chicken breast, thyme, shiitake mushrooms, umami dressing, mizuna, heirloom carrots
ZÜRICH gf $25. thyme-gin airline chicken breast, potatoes, hasselbacken, haricots verts, beurre blanc
CHICKEN BASQUAISE gf $25. airline chicken breast, scalded tomato rice pilaf, sweet peppers, pimento d’espellete
Plated Courses
beef, pork, lamb, vegetarian mains

**BEEF, PORK, LAMB MAINS**
SLOW COOKED BRISKET gf $28. potato confit, green garlic-parsley butter, shallot, braised greens
HARISSA MARINATED HANGER gf $30. potato purée, corn and tomato salad, petite mint salad
CORNMEAL-FRIED PORK CHOPS gf $30. goat cheese-potato purée, pickled green tomatoes
BARCELONA gf $32. usda prime top sirloin, roasted sofrito, duck fat fingerling potato, red bell pepper coulis
ÅLAND ISLAND SHORT RIBS gf $35. honey-beer braised short ribs, roasted root vegetables, salt roasted potatoes
GLACIER gf $32. prime sirloin, hazelnut crème fraîche, lingonberry preserve, caramelized new potatoes, seared cauliflower
SOUTHERN COMFORT gf $36. blackened ribeye, sweet potato purée, charred broccoli, bacon vinaigrette
APPALACHIA $34. smoked sirloin, pickled okra-scallion relish, yam succotash, haricots verts, whiskey demi glace

**VEGETARIAN MAINS**
MOROCCAN COURGETTE gf, vg $22. spiced stuffed zucchini, mint-cilantro quinoa “tabbouleh“
FRENCH ONION v $22. french onion casserole, gruyère crostini, potatoes robuchon, heirloom carrots, french onion “jus”
NEW ORLEANS gf, vg $22. creole spiced tempeh, creamy coconut milk grits, braised greens, trinity
ROMA gf, v $22. scalded heirloom tomatoes, basil, italian herbed rice, peas, cannellini beans, aged balsamic
EGGPLANT MOUSSAKA gf, v $22. roasted eggplant, mashed potatoes, spiced tomato sauce, feta cheese, cilantro micro salad, sumac-lemon dressing
COCONUT CAULIFLOWER gf, vg $22. coconut milk poached cauliflower, vegan chilled corn soup, wine poached currants, champagne-lemon frisée salad
Buffet Dinner Packages
priced per person

**SUMMER BASIC** $24.
- **GRILLED CHICKEN BREAST WITH BURNT SCALLION BBQ SAUCE** gf $8. scallion, peanuts, cilantro
- **CARAMELIZED CAULIFLOWER** gf, vg $4. paprika, pine nuts, chard
- **FENNEL & HEIRLOOM CARROT SALAD** gf, vg $4. radish, orange supreme, roasted poblano-lime dressing
- **TRICOLOR POTATOES** gf, vg $3. fingerling, purple, and red bliss potatoes, fresh herbs
- **SUMMER SUCCOTASH** gf, vg $3. fire roasted corn, shallot, peas, lima bean, zucchini
- **GRAND CENTRAL BREADS** $2 salted butter

**SOUTHERN COMFORT** $36.
- **PORK BELLY** $10. herbed farro, currants, sumac
- **SEED CRUSTED SNAPPER** gf $10. roasted okra, tomato dashi
- **LOWCOUNTRY HOPPIN’ JOHN SALAD** gf $5. red peas, onion, carrots, jalapeño, rice, cider vinaigrette
- **BAKED SOUTHERN RED PEAS** gf $4. bourbon, sweet onion, bacon
- **MEYER LEMON ROASTED CAULIFLOWER** gf, v $5. brown butter, watercress, pink peppercorn
- **CORNBREAD** $2. honey butter

**MEDITERRANEAN** $32.
- **BASQUE BARBECUE** gf $10. smoked hanger steak, cumin, paprika
- **TUSCAN CHICKEN** gf $8 draper valley airline breast, lemon-basil glace de poulet
- **VALENCIAN BAKED RICE** gf, vg $4. chicken, currants, chickpeas, pimento, garlic
- **MOROCCAN MIXED GRILL** gf, vg $4. zucchini, yellow squash, red onion, broccoli, sumac, orange zest
- **GRATED ROOT SALAD** gf, vg $4. golden beet, rainbow carrot, baby kale, frisée, pomegranate vinaigrette
- **RUSTIC BREADS** $2 salted butter

**NORDIC** $30.
- **RHUBARB BRAISED PORK** gf $8. roasted parsnips, nutmeg, paprika
- **FJORD CHICKEN** gf $7. apple, spring onions, peanuts
- **GRILLED COS [ROMAINE] SALAD** gf, v $5. pears, dutch curd cheese, sunflower pesto
- **DANISH GLAZED CARROTS** gf, v $4. butter, dill, honey, heirloom rainbow carrots
- **CARAMELIZED POTATOES [BRUNEDE KARTOFLER]** gf $4. new potatoes, butter, sugar
- **RUSTIC BREADS** $2. salted butter
Buffet Dinner Packages
priced per person

**TOKYO** $36.
SAKE-BONITO FLANK STEAK gf $10. shiso garnish
SAIKYO-YAKI $12. miso marinated pacific salmon, charred scallion
UDON SALAD vg $5. cold udon noodles, ponzu-soy dressing, scallion, carrots
GOMAE SPINACH gf, vg $4. braised spinach, sesame seeds,
GINGER SALAD gf, vg $5. mizuna, frisée, orange supreme, heirloom cherry tomatoes, ginger-carrot vinaigrette

**MOROCCAN** $37.
LEBANESE STYLE WILD SALMON gf $14. spring tomatoes, dill labneh, marinated cucumbers
MARRAKESH HANGER STEAK gf $10. ras el hanout, preserved lemon oil
MYKONOS MIX gf, v $4. frisée, mizuna, arugula, marcona almonds, cucumber, feta, raspberry citronette
COUSCOUS SALAD vg $4. apricot, pistachio, ras el hanout dressing, lemon zest
ROASTED BROCCOLI gf, vg $3. sumac, orange zest
RUSTIC BREADS $2. salted butter

**FARM TO TABLE** $35.
RED CHILI HANGER gf $12. double r ranch hanger steak, broccoli, spicy red pepper glaze
SCALLION BBQ CHICKEN gf $8. draper valley grilled chicken, charred-scallion bbq sauce
CANARY ISLAND POTATOES gf, vg $4. wrinkled potatoes, sea salt, mojo verde de cilantro, mojo picon
UMAMI CARROT gf, v $3. tri-color carrots, leek, ginger, dashi
NORTHWEST LENTIL SALAD gf $6. sherry currants, shallot, honey-champagne vinaigrette, confit lemon, walnuts, tarragon, frisée, chèvre
RUSTIC BREADS $2. salted butter

**MARRAKESH** $34.
GRILLED MOROCCAN CHICKEN gf $8. draper valley airline breast, ginger, cinnamon, cumin, almonds
CHICKPEA TAGINE gf, vg $5. saffron, ras el hanout, cilantro
COS & ORANGE SALAD gf $5. mint, feta, blood orange vinaigrette
JEWELLED COUSCOUS $5. mint, cilantro, apricots, carrots, peas, peppers
BULGUR SALAD v $5. dates, pistachio, orange supreme, sumac, citrus-cilantro vinaigrette
SHLADA gf, vg $4. english cucumber, tomato, mint, cilantro, preserved lemon
RUSTIC BREADS $2. salted butter
Family Style
norse, bangkok, seatac, inang’s

**NORSE** $32.
NORDIC CURRIED CAULIFLOWER gf, vg $7. frisée, lightly curried cauliflower, beet pickled french breakfast radishes, dijon-apple cider vinaigrette
RHUBARB BRAISED PORK gf $7. roasted parsnips, nutmeg, paprika
NORDIC SMOKED SALMON gf $12. lightly house smoked pacific salmon, purple cauliflower couscous, horseradish-apple-yogurt dressing
POTATO SALAD gf, v $4. gf tricolor new potatoes, horseradish, dill, crème fraîche
RUSTIC BREADS $2. salted butter

**BANGKOK** $34.
THAI CUCUMBER SALAD gf, vg $5. lime, garlic, thai chili, long bean, english cucumber, cherry tomato, rice noodles, thai lime vinaigrette
THAI ROAST CHICKEN gf $10. brined roast chicken, cilantro, stir fry vegetables
COCONUT PORK gf $9. pork loin, lemongrass, peanut sauce, cucumber relish, jasmine rice
ISAAN MUSHROOM gf, vg $8. cremini mushrooms, lime, chili powder, lemongrass, cilantro
RUSTIC BREADS $2. salted butter

**SEATAC** $36.
CASCADIA gf, vg $7. baby beets, rhubarb vinaigrette, spinach, strawberries
MISO CHICKEN gf $9. airline breast, furikake-fingerling potatoes, shiso oil
HARISSA MARINATED HANGER gf $10. corn-tomato salad
FAVA POTATO SALAD gf, v $8. pea, pea tendril, fingerling potatoes, spring onion, mint, green goddess dressing
RUSTIC BREADS $2. salted butter

**INANG’S** $37.
PAPAYA SALAD gf, vg $7. garlic, bird’s eye chili, green papaya, heirloom cherry tomatoes, cabbage, lime citronette
CHICKEN ADOBO gf $11. draper valley chicken hindquarters, birdseye chili, rice vinegar, soy, mushroom-bamboo coconut rice
PINOY CITRUS SALMON gf $12. chiles, cauliflower, citrus beurre blanc
PANCIT gf, v $5. pancit rice noodles, bok choy, fried garlic, scallion, egg, lime
RUSTIC BREADS $2. salted butter
Family Style
mediterranean cruise, southern picnic, seattle classic

MEDITERRANEAN CRUISE $38.
MYKONOS MIXED SALAD gf, v $7. frisée, mizuna, arugula, almonds, cucumber, feta, raspberry citronette
BARCELONA gf $12. usda prime top sirloin, roasted sofrito, duck fingerling potato, red bell pepper coulis
MÉCHOUI CHICKEN gf $9. za’atar yogurt, almond, haricot verts
ARTICHOKE RISOTTO gf, v, vg option $8. lemon-thyme marinated artichoke hearts, marjoram-scented corn, green risotto, basil, arugula, chives
RUSTIC BREADS $2. salted butter

SOUTHERN PICNIC $38.
SUMMER PEACHES gf, v $6. burrata, peaches, frisée, arugula, champagne-honey vinaigrette
CHEDDAR GRITS gf, v $4. beecher’s flagship, chives
CORNMEAL CRUSTED PORK CHOP gf $10. spiced butter, succotash
BLACKENED CHICKEN gf $10. creole slaw
VEGETARIAN ÉTOUFFÉE v $6. dirty rice, trinity, okra, red beans
BISCUITS $2. honey butter

SEATTLE CLASSIC $43.
PIKE STREET v $7. frisée, arugula, mizuna, macrina brioche croutons, green grapes, tart washington apple, champagne-basil vinaigrette
MARKET SALMON gf $12. lemon-thyme salmon, cal farms mustard greens, tarragon-sauvignon blanc vinaigrette
DRAPER VALLEY gf $8. draper valley airline chicken breast, heirloom carrots, herbed chicken jus
FAVA POTATO SALAD gf, vg $8. pea, pea tendril, fingerling potatoes, spring onion, mint, green goddess dressing
WESTLAND BRAISED GREENS vg $6. kale, chard, westland whiskey
RUSTIC BREADS $2. salted butter
Desserts
plated, stations

**PLATED** price per person
BLACKBERRY TERRAIN* gf $6. blackberry gelée, spiced buttermilk panna cotta, flourless chocolate cake crumble, spiced macaron, peach compote, caramel buttercream, micro mint
ETON MESS $6. white chocolate mascarpone, basil strawberry compote, balsamic reduction, vanilla chiffon, basil pavlova
FRUIT TERRINE gf $7. fresh berries, strawberry prosecco gelée
SUMMER PUDDING $7. brioche, raspberries, strawberries, blueberries, ginger, sour cream mascarpone, hazelnuts
ALMOND CORN CAKE $7. almond corn cake rounds, sautéed plums, sweet and salty candied almonds, whipped limoncello mascarpone
STARRY NIGHT* $9. blueberry mousse, dark chocolate cake, almond vanilla tart, white chocolate mirror glaze, sugared blueberries
THE THREE GRACES* $9. honey yogurt mousse, pistachio olive oil cake, raspberry gelée, candied lemon garnish
PISTACHIO CHERRY JELLY ROLL* $9. dark cherry mousse, vanilla whip, crushed pistachios, dark chocolate cake

**STATIONS** $7.
WAFFLE POPS chocolate sauce, crushed nuts, blueberry waffle pops
NOODLE CAKE funnel cake, chocolate hazelnut sauce, chopped hazelnuts, chocolate truffles, powdered sugar
CANNOLI fried cannoli shells, vanilla mascarpone, cinnamon sugar ricotta, crushed oreos, mini chocolate chips, crushed pistachios
SUMMER SHORTCAKES yogurt biscuit, chiffon cake, macerated strawberries, basil, spiced peach compote, rosemary orange marmalade, mascarpone cream, vanilla chantilly
PARISIAN STYLE CRÊPES nutella, vanilla whip, strawberries, banana, chocolate sauce, cinnamon sugar, caramel sauce

*Contains Gelatin
Desserts
cake, mousse, profiterole

CAKE $3.
STRAWBERRY LEMONADE SHRUB CAKE* lemon butter cake, strawberry balsamic mousse, lemon buttercream
ORANGE POPPYSEED gf. apricot preserves, gluten free orange poppy seed cake, almond buttercream, gold dragées
COCONUT HUMMINGBIRD hummingbird cake, coconut pastry cream, cream cheese frosting
OLIVE OIL CAKE olive oil orange chiffon cake, whipped crème fraîche, cherry buttercream
JOCONDE SPONGE almond sponge cake, amaretto syrup, cherry buttercream, vanilla buttercream, maraschino cherry
RHUBY cardamom cake, rhubarb mousse, caramel buttercream, orange supreme
APRICOT UPSIDE DOWN CAKE poached apricot, cornmeal cake, brown sugar caramel
HAZELNUT MOCHA CAKE dark chocolate cake, espresso buttercream, hazelnut buttercream, espresso candied hazelnut
MALT SHOP dark chocolate cake, malted vanilla buttercream, malted strawberry buttercream, strawberry dust

MOUSSE $3.
HONEY LIME TIME* lime butter cake, honey greek yogurt mousse, lime-thyme curd gelee, fresh thyme
COCOTARO* coconut mousse, taro cake, toasted coconut flakes
TEA & BISCUITS* earl grey mousse, lemon curd gelee, vanilla butter cake, candied lemons
MANGO COLADA* coconut cake, coconut rum mousse, mango gelee
SUMMER BLUEBERRIES* cornmeal cake, blueberry mousse, fresh tarragon, salted caramel popcorn

PROFITEROLE $2.50
CHOCOLATE CHERRY PUFF dark cherry mousse, chocolate ganache glaze
STRAWBERRY RHUBARB strawberry rhubarb compote, whipped cream cheese,
RASPBERRY BAVARIAN* chèvre bavarian mousse, raspberry glaze
SMURFETTE blueberry mascarpone mousse, lemon glaze
PEACHES AND CREAM PUFF peach compote, vanilla pastry cream

*Contains Gelatin
Desserts
tart, cheesecake, cookies, brownies & bars, french macarons

**TART $3.**
RHUBARB CORN strawberry rhubarb compote, corn flour crust, crème fraîche, oatmeal crisp
BRIWATS phyllo cup, orange flower water, almond paste
GINGER LEMON lemon curd, blackberry compote, ginger cookie wedge
MUSCAT APRICOT almond frangipane, poached apricot
TANGERINE DREAM gf. tangerine curd, white chocolate cup, sugared mint leaf
KALAMARA FIG gf. honey ricotta mousse, dark chocolate cup, dried fig
TWO TONE TART gf. milk chocolate ganache, white chocolate ganache, dark chocolate cup, cocoa tuile
SHIRO ICHIGO gf. white chocolate cup, strawberry cream, micro basil

**CHEESECAKE $2.50**
SNICKERDOODLE graham crust, cinnamon sugar cheesecake, snickerdoodle cookie wedge
DARK CHERRY DONUT dark cherry cheesecake, vanilla shortbread, dark chocolate
NUTTY BERRY almond cheesecake, fresh strawberries, mint chiffonade

**COOKIE $2.**
CHOCOLATE RASPBERRY THUMBPRINTS
BROWN SUGAR ALFAJORES chocolate dulce de leche
BREU FRUIT blue cheese, walnuts, dried fruit
PINEAPPLE TEA COOKIES
LAVENDER SHORTBREAD white chocolate

**BROWNIES/BARS $2.50**
STRAWBERRY WHITE CHOCOLATE BROWN BUTTER BLONDIES
PEANUT BUTTER & JELLY BARS
ROCKY ROAD BROWNIES dark chocolate, walnuts, marshmallows
APRICOT ROSEMARY SQUARES shortbread, apricot preserves
PINEAPPLE LIME RICE KRISPIES* dried pineapple, lime zest

**FRENCH MACARONS $2.50**
FRUIT LOOPS* gf. blueberry buttercream, lemon curd
RICE KRISPIES* gf. marshmallow fluff
REESE’S PUFFS gf. peanut buttercream, chocolate ganache
ELDER GRAPEFRUIT* gf. elderflower buttercream, grapefruit curd
AMARETTO APRICOT gf. amaretto buttercream, apricot jam

*Contains Gelatin
Desserts
truffles, candies

**TRUFFLE** $2.
DARK & STORMY gf. dark chocolate, candied ginger
PISTACHIO-CARDAMOM FUDGE gf. white chocolate, cardamom, toasted pistachio
ORANGE & GREEN ANISE gf. milk chocolate, orange zest, green anise, powdered sugar
TOASTED ALMOND gf. dark chocolate, toasted almonds
CHAI gf. milk chocolate, chai spice
VEGAN CHOCOLATE gf, vg. dark chocolate, coconut oil

**CANDY** $2.
PEACH HIBISCUS GELÉE* gf. hibiscus gelee, peach, micro star flower
SUMMER SANGRIA GELÉE * gf. white wine gelee, apricot, plum
HEART BEET* gf. beet marshmallow, orange zest, toasted walnuts
ROSEMARY PEACHES gf. rosemary white chocolate, peach pate de fruit
VANILLA RASPBERRIES gf. vanilla dark chocolate, raspberry pate de fruit

*Contains Gelatin
Breakfast Baked Goods
muffins, scone, coffee cake, pastries, quiche

**MUFFIN** $2.50
RASPBERRY CREAM CHEESE STREUSEL
BANANA PECAN
LEMON THYME PEACH
CHERRY HAZELNUT ricotta
ORANGE PINEAPPLE COCONUT

**SCONE** $2.50
LEMON LAVENDER
DARK CHOCOLATE CHERRY
HERB shallot, tarragon, thyme, rosemary
SPINACH, ARTICHOKE, PARMESAN garlic
HALOUMI ROASTED RED PEPPER mint

**COFFEE CAKE** $3.
CINNAMON APRICOT
GINGER RHUBARB JAM
LEMON BLUEBERRY CREAM CHEESE
PEACH MINT
MIXED BERRY

**PASTRIES**
QUINCE-MANCHEGO TURNOVERS $3.50
HERBED ONION GALETTE $3.50
HAM & GRUYÈRE CROISSANTS $3.50
SPINACH & ARTICHOKE STUFFED CROISSANTS $3.50
HUCKLEBERRY THYME DANISH $4. orange pastry cream
POACHED APRICOT DANISH $4. almond frangipane

**QUICHE** $40. [8 Slices], $3. [1 ¾” Bite], $4. [2” Tart]
 TOMATO, SAGE, MOZZARELLA ground mustard
 ANDOUILLE POTATO BASIL
 ROASTED RED PEPPER AND POBLANO WITH CHEDDAR
 GRILLED CHICKEN WITH GRUYÈRE AND BROCCOLI
 BACON BRIE CARAMELIZED ONION
Gluten-Free Breakfast Baked Goods
muffins, scone, coffee cake, biscuits

**GLUTEN FREE MUFFINS** $3.
LEMON BLUEBERRY gf
ORANGE RASPBERRY gf
APRICOT GINGER gf

**GLUTEN FREE SCONES** $3.
PINEAPPLE GRAPEFRUIT gf
LEMON ROSEMARY RAISIN gf
CHERRY PISTACHIO gf

**GLUTEN FREE COFFEE CAKES** $3.50
APPLESAUCE RAISIN gf
PECAN STREUSEL gf

**GLUTEN FREE BISCUITS** $3.
YOGURT gf
CHEDDAR gf
Menu Notes

Pricing
Prices included in this menu are subject to change without notice. For up-to-date pricing, please contact us for an estimate.

Gluten Sensitivity
We are not a gluten-free kitchen and cannot ensure that cross contamination will never occur.

Sales Tax
All food, beverage, services, prices and fees are subject to applicable sales tax.

Service Charge
A 20% service charge will be added to your estimate on food and beverage charges. The entirety of this service charge is retained by City Catering. The funds collected are distributed to our valued team in the forms of commissions, increased wages, and benefits. We are required by law to collect tax on the service charge.