MENUS
SPRING-SUMMER 2017

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Passed Hors d’Oeuvres
seafood, poultry, vegetarian

**SEAFOOD** priced per dozen
PACIFIC GREEN gf $36. pesto risotto cake, herb roasted salmon, sorrel cream, micro herbs
VIRGINIA SHRIMP SALAD gf $36. corncake, goat cheese-crème fraiche mousse, brown butter aioli, mushroom
“JJAMPONG” [KOREAN SPICY SEAFOOD “SOUP”) $36. korean noodle cake, seafood salad, gochujang jjampong jam, scallion
THAI CRABCAKE $36. lemongrass, scallions, thai curry aioli
BAJA SWORDFISH TACO gf $36. grilled lime swordfish, radish lime relish, napa cabbage, lime cup
KOREAN SALMON CRUDO gf $36. cucumber cup, tart apple, bean sprout, kalbi vinaigrette
GUBBRÖRA [NORDIC CANAPÉ) gf $36. pickled red onion-anchovy salad, eggs, dill
STOCKHOLM $48. rye toast, dill-horseradish cream, roasted halibut, salmon roe, dill frond

**POULTRY** priced per dozen
ARROZ CALDO gf $36. ginger-garlic rice cake, chicken, scallion, soy chicken glace, micro cilantro
FOIE & JELLY $48. brioche cube, foie gras mousse, raspberry jelly, roasted peanut crumble
NORDIC CHICKEN gf $36. celeriac, smoked chicken, mustard seed “caviar”, buttermilk dressing
BURNSIDE $48. pinenut risotto cake, glazed duck, onion confit, port syrup, candied orange
TOKYO CHICKEN & WAFFLE $36. chicken karaage, okonomiyaki waffle, lemon-yuzu agave
THAI CHICKEN gf, $36. cucumber cup, sambal-sweet chili chicken
POMEROY gf $48. brined chicken breast, melon, radicchio, caramelized honey-black pepper vinaigrette
TRAUNFELD $48. brioche toast, herb crusted chicken breast, prosciutto, gruyere mornay, chervil

**VEGETARIAN** priced per dozen
MONGO GUISADO gf, vg $24 coconut milk-mung bean cake, visayan tomato confit, braised spinach
GREEN “GAZPACHO” gf, vg $24 cucumber, green bell pepper, green onion
STUFFED COURGETTE vg $24 roasted zucchini, tabouleh, heirloom cherry relish, sumac tomato jam
HALOUMI BITE gf $24 seared haloumi, mint, garlic oil, pomegranate arils
LEBANESE WATERMELON gf $24. za’atar labneh, mint, watermelon, almond
RÂBIFF BEET TARTARE gf, vg $24 braised beet cups, horseradish, shallot and pickle relish, dill
BOURBON COUNTY GREEN gf $24 vegan polenta cake, bourbon braised greens, smoked chile agave
KRABI CANAPÉ gf, vg $24. baked thai curry tofu, green curry guacamole, mango salsa, thai basil
Passed Hors d’Oeuvres
beef, pork, lamb, game, sliders & mini-sandies

**BEEF, PORK, LAMB, GAME** priced per dozen
FRIED PANCIT df $36. lumpia shanghai, bean thread, egg, shiitake, ginger-soy
PORK TOCINO gf $36. fried plantain, house cured pork belly, pickled green papaya
PICKLED BACON CANAPE $36. brioche toast, celery aioli, bacon-pickled egg salad, cornichon relish
COCONUT BEEF SATAY gf $36. flank steak, lemongrass–coconut marinade, peanut sauce, cucumber relish
RED CURRY HANGER STEAK gf $36. golden pineapple mustard, pepper relish, micro basil-mint salad
OSSO BUCO gf $36. braised lamb shank, wild mushroom polenta, pepperonata, chervil
NILSSON $36. yukon potato, espagnole, swedish meatballs, sugared lingonberry, quick pickled cucumbers
LAMB SCALLOPINI $48. breaded lamb loin, green risotto cake, spring pea-mint relish
ERICKSON gf $48. duck-fat fried potatoes, new york steak tartare, capers, shallot, lemon zest, chervil garnish

**SLIDERS & MINI SANDIES** priced per dozen, gf potato rolls available
MINI CUBANO $36. mojo pork, pickles, swiss chese, dijonaise, brioche
MINI BANH MI $36. mortadella, roasted pork belly, pickled vegetables, sriracha mayo, brioche
MINI COUNTRY CHICKEN SLIDERS $36. thyme gougeres, fried chicken, pickle, country gravy
PRETZEL ROLL BLT $36. applewood smoked bacon, roma tomato, lettuce, avocado-mayo
SPICY JALAPENO & BACON IPA SLIDER $48. grassfed IPA beef sliders, applewood bacon, pepperjack, house pickled jalapenos
SUMMER EGGPLANT v $36. fried eggplant, cherry tomato confiture, basil, mozzarella, brioche
BLACK BEAN SLIDERS vg $36. southwest black bean slider, chipotle-avacado spread, roma tomatoes, corn relish, brioche
JAMON BOCADILLO $36 ham, manchego, piquillo peppers, tomato jam, brioche
LINDSTROM SLIDERS $36. biff à la lindström beef, pickled beet relish, fried shallot, grand central sliders
Hors d’Oeuvres Buffet
aegean, thai, trattoria, darjeeling express

**AEGEAN** $25. per person
OLIVE BAR gf, vg $5. marinated olives, house pickles
MEZZE SPREADS gf optional $4. fava hummus, melitzonasalata, tzatziki
TABOULEH SALAD vg $5. bulgur, heirloom tomatoes, lemon, parsley, mint
VILLAGE SALAD gf $4. feta, cucumber, tomato, red onion, peppers, parsley
SPANIKOPITA $4. phyllo dough, spinach, feta
BREADS gf optional $3. grilled pita, grilled grand central baguette, assorted crackers
YOUVETSI PORK WINGS [+8.00 supplement] orzo, pork shank, tomato, feta, cinnamon

**THAI** $25. per person
THAI NOODLES gf, vg $4. rice noodles, chile sauce, bok choy, papaya salad
THAI CUCUMBER SALAD gf, vg $5. long bean, english cucumbers, cherry tomatoes, chili, lime vinaigrette
ISAAN MUSHROOM SKEWERS gf, vg $5. cremini mushrooms, lime, chili powder, lemongrass, cilantro
THAI BRUSSEL STIRFRY gf, vg $6. garlic, soy, thai dressing, thai chilis
COCONUT PORK SATEH gf $5. pork loin, lemongrass, peanut sauce, cucumber relish

**TRATTORIA** $28. per person
BRUSCHETTA gf option, v $3. artichoke-parmesan, pepperonata, cherry tomato
TUSCAN CANNELLINI BEAN SALAD gf, vg $4. cannellini beans, tuscan kale, garlic, tomato
MARINATED MOZZARELLA gf $6. sun dried tomato, basil
TUSCAN KALE SALAD gf, vg $6. emmer farro, spring caponata
MARINATED ANTIPASTO SKEWERS gf $5. cremini mushroom, heirloom tomato, charcuterie, basil, olive
GRILLED PORTOBELLO TARTINE v $4. foccacia, 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, tzatziki, brioche roll
ROYAL BIRIYANI gf, vg $3. basmati rice, cashews, peas, carrots, cauliflower
POTATO & PEA SAMOSA v $5.
CHICKEN TANDOORI SKEWER gf $5. yogurt, lemon
SAAG PANEER CANAPÉ v $4. flatbread crisps, paneer, braised spinach, micro herb salad
Hors d’Oeuvres Buffet
seoul, fjord, global asian, basque country

SEOUl $30. per person
KIMCHI JEON [KIMCHI PANCAKES] vg $4. soy-braised tofu, scallion, jeon sauce
CANJA SZELEODEU [KOREAN POTATO SALAD] gf, vg $3. fingerling potatoes, apple, corn, eggs
KIMCHI BOKKEUMBAP [FRIED RICE] gf $3. calrose rice, napa cabbage, kimchi, egg, scallion
KALBI gf $12. marinated short rib, scallion, ssamjang
GOCHUJANG PORK BELLY WRAPS gf $4. onion, gochujang, bibb lettuce, scallion
GIMBAP [SEAWEED ROLLS] gf, v $4. sushi rice, egg, spinach, kimchi

FJORD $30. per person
ICEBURG SMORREBROD $8. iceberg, smoked salmon, dill, mustard dressing, ymerdrys [sugared rye crumbs]
FARRO-CHESTNUT-BRUSSEL SPROUT SLAW v $6. cranberries, feta cream dressing
FISKEFRIKADELLAR [DANISH FISH CAKES] $6. cod, onion, dill, parsley, danish remoulade
BRUNEDE KARTOFLER [CARAMELIZED POTATOES] gf, v $5. new potatoes, butter, sugar
LINDSTROM SLIDERS $5. biiff à la lindström beef, pickled beet relish, fried shallot, grand central brioche

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 gf $8. wakame seaweed salad, crispy wontons, wasabi aioli

BASQUE COUNTRY $33. per person
JAMON BOCADILLO $5. ham, manchego, piquillo peppers, tomato jam, brioche
SWEET POTATO & KALE gf, vg $4. roasted red pepper, ancho chile, serrano
CANARY ISLAND POTATOES gf, vg. $4. wrinkled potatoes, mojo verde de cilantro, mojo picon
BASQUE PRAWN SKEWERS gf $4. caramelized cream sauce
BASQUE RICE SALAD gf, vg $5. chiles, onion, tomatoes, zucchini, thyme, smoked tomato field roast
EUZKADI CHEVRE FRITTERS v $5. 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
pacific northwest, latin, manila, pnw bbq

**PACIFIC NORTHWEST** $25. per person
BRAISED PORK BELLY WRAPS $7. pickled cabbage, bibb lettuce, westland whiskey braise
NORTHWEST LENTIL SALAD gf, v $6. sherry currants, shallot, confit lemon, walnut, tarragon, frisée, chevre, honey-champagne vinaigrette
ZA’ATAR AUBERGINE ROULADES v $4. za’atar, eggplant, parmesan, chili coulis
SMOKED COURGETTE TARTINE v $4. smoked courgette, northwest herb pesto, chevre vinagrette, red onion, micro herb salad
SALMON RILLETE GOUGERE $4. house smoked salmon, lemon-thyme gougere, radish, frisée
NORTHWEST CHEESE BOARD $10. supplement

**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 POBLANO 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. plaintain ribbons, assorted tortilla chips, salsa verde, pico de gallo, guacamole

**MANILA** $35. per person
LUMPIA SHANGHZI $5. bean threads, onion, pork, egg, shiitake, pineapple sweet & sour
FILIPINO CHORIZO EMPANADAS $4. shiitake mushrooms, sweet potato, raisins, peas, pie pastry
PAPAYA-MISO GRILLED EGGPLANT ROULADES gf $4. mizuna, papaya, miso vinaigrette, purple basil
FILIPINO VEGETABLE TAMALES gf, vg $4. achuete-coconut masa cake, long bean, bok choy
VISAYAN BEEF SKEWERS gf $5. garlic, soy, rice wine, lemongrass-peanut bbq sauce
PORK BELLY DINUGUAN gf $5. lemongrass rice cake, pork belly, tomato, dark pork gravy
PANCIT gf, v $5. pancit rice noodles, bok choy, fried garlic, scallion, egg, lime
FRIED HEIRLOOM RICE gf, v$3. red & sushi rice, heirloom carrots, shiitake, long beans, celery, edamame

**PNW BBQ** $35. per person
CITRUS SMOKED SALMON gf $10. 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 $5. lime-tequila marinated tempeh, ancho guacamole
CUCUMBER “POKE” gf, vg $4 sushi rice cake, sake-mirin marinated cucumber, avocado, furikake
ZA’ATAR AUBERGINE ROULADES v $4. za’atar, eggplant, parmesan, chili coulis
Chef Stations
priced per person

THAI SALAD gf $7.
choose 2: thai beef, lemongrass chicken, thai curry shrimp, marinated tofu [vg]
arugula, frisée, pickled daikon, pickled carrot cilantro

CALI CHILI STATION gf $6. smoked brisket or tequila lime chicken, cali style vegetarian chili, sour cream, chives, cheddar cheese

BIBIMBAP STATION gf, vg options $6. rice, bulgogi beef, carrots, gomae spinach, bean sprouts, napa cabbage, bulgogi, dubu jorim [spicy braised tofu], eggs, nori, zucchini, bibimbap sauce

PNW CRUDO gf $6. rockfish. $7. geoduck rhubarb, espelette vinegar, lime zest, easter egg radish, sea beans

IZAKAYA gf $7.
choose 2: agedashi eggplant, yakitori chicken, miso glazed beef edamame, wakame seaweed salad, cucumber salad

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

CEDAR  gf $7. cedar planked salmon or zucchini, chevre, red wine shallots, micro salad, sauce vert

ZARU UDON df $6. cold udon noodles, egg, scallion, ginger, garlic, wakame seaweed salad

VISAYAN BBQ gf $6. pork, chicken and grilled tofu skewers, garlic, soy, rice wine, lemongrass-peanut bbq sauce, bam-i [visayan pancit]

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

MAC AND “CHEESE” vg $7. vegan mornay sauce, smoked tempeh, jerk spiced tofu, caramelized onion, green chilies

CREOLE gf $7.
Choose 2: jerk chicken, andouille sausage, blackened shrimp, blackened tofu frisée, trinity relish, spiced sherry vinaigrette
Boards & Platters
priced per board [around 20 people]. GF crackers available.

SESAME CRUSTED TUNA SAKU $85.
wakame salad, crispy wontons, wasabi aioli

MEDITERANEAN BOARD $85
uli’s famous merguez lamb sausage, marinated feta, medjool dates, marinated olives, pickled onions, grilled pita

CHEF CHOICE CHARCUTERIE $55.
chef choice charcuterie, mustard, almonds, pickles, crackers

ITALIAN CHARCUTERIE ANTIPASTI $75.
prosciutto, sweet coppa, soppressata, whole grain mustard, marinated olives, cornichon, grilled grand central bread

AIOLI PLATTER $55.
poached prawns, perfect hard boiled eggs
easter egg radish, market carrots, haricots verts
aioli dips: pimentón, old bay, lemon-garlic

FRUIT & CHEESE $45.
chef choice cheese and fruit, marcona almonds, seasonal compote, crackers

DOMESTIC CHEESE BOARD $75.
point reyes blue, humboldt fog goat, willamette fontina, beecher’s flagship
seasonal fruit, traditional accompaniments, crackers

GRILLED VEGETABLE PLATTER $35.
seasonal grilled vegetables

CRUDITE PLATTER $25.
seasonal vegetables, tzatziki

LOCAL PLOUGHMAN’S BOARD $65
mt. townsend cirrus, beecher’s flagship, seasonal accompaniments, local charcuterie

HOUSE PICKLE BOARD $35
pickled eggs, housemade seasonal pickles
Plated Courses
first course

**FIRST COURSE PLATED**

**SWISS BARLEY SALAD** $6. barley, scallions, chives, fresh chervil, parsley, apple cider vinaigrette

**FIRST GROWTH** gf, v $6. pea shoots, baby watercress, radish, buttermilk dressing, basil

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

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

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

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

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

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

**INDIAN CUCUMBER** gf, vg $8. cucumber, red onion, frisée, heirloom cherry tomato, coriander, red chili, fried chickpeas, spiced lime citronette

**MARRAKESH** gf, v $8. frisée, mizuna, black kale, za’atar labneh, lemon vinaigrette, microgreens

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

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

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

**DUNGENESS CRAB SALAD** gf $10. cucumber, fennel marmalade, washington apple, lemon-cucumber vinaigrette, piment d’espelette, baby gem lettuce
Plated Courses
fish, poultry

**FISH MAINS**
FISH SINIGANG gf $22. tilapia, tamarind, heirloom cherry tomato, radish, leek, red bliss potato, pineapple vinegar, micro salad

CORNMEAL DUSTED SNAPPER gf $24. bread & butter courgettes, red pepper butter sauce, pickled mustard caviar, eggplant

SORREL 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 puree, broccolini

SEARED SEA SCALLOPS gf $35. new potatoes, basil pistou, half-dried heirloom cherry tomatoes, micro salad

MISO GLAZED SABLEFISH $35. baby bok choy, shiitake mushrooms, scallion, sushi rice, dashi

SUMMER HALIBUT gf $36. chilled corn soup, oil poached cherry tomatoes, chive lemon oil, lemon asparagus

**POULTRY MAINS**
CHICKEN INASAL gf $22. draper valley chicken thigh, lemongrass vinaigrette, bok choy, coconut-mushroom rice

LEEK & SPINACH STUFFED CHICKEN gf $24. airline chicken breast, herb roasted heirloom carrots, new potatoes

MÉCHOI CHICKEN gf $25. za’atar yogurt, crushed red bliss potatoes, almond

FRIED CHICKEN & GRAVY $25. brined organic chicken, braised greens, roasted tri-color potatoes, creamy gravy

MISO CHICKEN & SAKE PEARS gf $26. airline breast, sake poached pears, potato puree, shiso oil

UMAMI DUCK gf $28. duck, thyme, shiitake mushrooms, umami dressing, mizuna, aged sheep cheese
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

ESTOFADO TAGALOG $28. pork belly, soy, shallot, garlic, sugar cane vinegar, plantain, fingerling potatoes, braised pepper salad

HARISSA MARINATED HANGER gf $30. potato puree, corn-tomato salad, petite mint salad

CORNMEAL FRIED PORK CHOPS gf $30. goat cheese-potato puree, pickled green tomatoes

BARCELONA gf $32. usda prime top sirloin, roasted sofrito, duck fingerling potato, red bell pepper coulis

SHORT RIB KARE KARE gf $35. plum tomatoes, peanut emulsion, eggplant, long beans, okra, achuete oil, jasmine rice

NORTHWEST SIRLOIN $35. preserved mushroom relish, heirloom bistro tomato, confit lemon-potato salad

ÅLAND ISLAND SHORT RIBS gf $35. honey-beer braised short ribs, roasted root vegetables, salt roasted potatoes

**VEGETARIAN MAINS**

NORDIC CAULIFLOWER gf, vg $18. juniper salt cured cauliflower steaks, minted risotto, peas, broad beans, red cabbage chutney

UBE PAVÉ gf, vg $18. napa cabbage, carrot, jicama, shiitake, snowpeas, mung bean puree, coconut-peanut sauce, fried garlic

STUFFED ARTICHOKE gf, v, vg option $20. marjoram, corn, green risotto, basil, arugula, chives

BBQ CELERY ROOT gf, v $20. beaujolias wine bbq sauce, watercress, currant vinaigrette, triple-cream cheese

KHAO SOI gf, vg $20. coconut curry, marinated tofu, squash, lemongrass, ginger, braised greens, jasmine rice

POMEGRANATE BRIASED SEITAN vg $22. house made seitan, haricot verts, vegan celeriac puree
Buffet Dinner Packages
priced per person

**SUMMER BASIC $25.**
FENNEL-HEIRLOOM CARROT SALAD gf, vg $4. radish, orange supreme, roasted poblano-lime dressing
BBQ GRILLED CHICKEN BREAST gf $8. scallion, peanuts, bourbon bluegrass soy sauce, cilantro
CARAMELIZED CAULIFLOWER gf, vg $4. paprika, pinenuts, chard
TRICOLOR POTATOES gf, vg $3.50 fingerling, purple potatoes, red bliss, fresh herbs
SUMMER SUCCOTASH gf, vg $4. fire roasted corn, shallot, peas, lima bean, zucchini
GRAND CENTRAL BREADS $1.50. salted butter

**SOUTHERN COMFORT $36.**
LOWCOUNTRY HOPPIN’ JOHN SALAD gf $4.50 red peas, onion, carrots, jalapeno, rice, thyme, cider vinaigrette
PORK BELLY $10. herbed farro, currants, sumac
SEED CRUSTED SNAPPER gf $10. roasted okra, tomato dashi
BAKED SOUTHERN RED PEAS gf $4. bourbon, sweet onion, bacon
ROASTED CAULIFLOWER WITH MEYER LEMON gf, v $6. brown butter, watercress, pink peppercorn
RUSTIC BREADS salted butter $1.50

**MEDITERRANEAN $32.**
GRATED ROOT SALAD gf, vg $4. golden beet, rainbow carrot, baby kale, frisée, ginger-pomegranate vinaigrette
BASQUE BARBECUE gf $10. smoked hanger steak, cumin, paprika
TUSCAN CHICKEN gf $8.50 draper valley airline breast, lemon-basil glace de poulet
MORROCAN MIXED GRILL gf, vg $4. zucchini, yellow squash, red onion, broccoli, sumac, orange zest
VALENCIAN BAKED RICE gf, vg $4. chard, currants, chickpeas, pimento, garlic
RUSTIC BREADS salted butter $1.50

**NORDIC $29.**
GRILLED COS SALAD gf, v $4. pears, dutch curd cheese, romaine, sunflower pesto
RHUBARB BRAISED PORK gf $8. roasted parsnips, nutmeg, paprika
FJORD CHICKEN gf $8. apple, spring onions, peanuts
DANISH GLAZED CARROTS gf, v $4. butter, dill, honey, heirloom rainbow carrots
BRUNEDE KARTOFLER (CARAMELIZED POTATOES) gf, v $3.50. new potatoes, butter, sugar
RUSTIC BREADS $1.50 salted butter
BUFFET DINNER PACKAGES

**FRENCH FUSIONS** $32.
- **SALADE SIMPLE** gf, vg $4. frisée, arugula, mizuna, breakfast radish, walnut, champagne vinaigrette
- **VIETNAMESE CARAMEL CHICKEN** gf $6.50 draper valley chicken thigh, lemongrass, caramelized cream
- **BERBERE BEEF** gf $10. top sirloin, couscous, red onion, preserved lemon, fines herbes, mint
- **HARICOTS VERTS** gf, vg $6. marcona almonds, shaved red onion, white balsamic vinaigrette
- **DUCK FAT FINGERLINGS** gf $4. duck fat roasted fingerling potatoes, fines herbs
- **RUSTIC BREADS** $1.50. salted butter

**MOROCCAN PICNIC** $33.
- **MYKONOS MIX SALAD** gf, v $4. frisée, mizuna, arugula, marcona almonds, cucumber, feta, raspberry citronette
- **LEBANESE STYLE WILD SALMON** gf $12. spring tomato, dill labneh, marinated cucumbers
- **MARRAKESH HANGER STEAK** gf $8. ras el hanout, preserved lemon oil
- **COUSCOUS SALAD** vg $4. apricot, pistachio, ras el hanout dressing, lemon zest
- **ROASTED BROCCOLI** gf, vg $3.50. sumac, orange zest
- **RUSTIC BREADS** $1.50. salted butter

**FARM TO TABLE** $35.
- **NORTHWEST LENTIL SALAD** gf $6. sherry currants, shallot, confit lemon, walnuts, tarragon, frisée, chevre, honey-champagne vinaigrette
- **RED CHILI HANGER** gf $12. double r ranch hanger steak, broccoli, spicy red pepper glaze
- **BBQ GRILLED CHICKEN BREAST** gf $8. scallion, peanuts, bourbon bluegrass soy sauce, cilantro
- **CANARY ISLAND POTATOES** gf, vg $4. wrinkled potatoes, sea salt, mojo verde de cilantro, mojo picon
- **UMAMI CARROT** gf, v $3.50. tri-color carrots, leek, ginger, spearmint
- **RUSTIC BREADS** $1.50. salted butter

**LUZON PROVINCE** $35.
- **ENSALADANG TALONG (FILIPINO EGGPLANT SALAD)** gf, vg $3. roasted eggplant, cider vinegar, lemon, bird’s eye chili, tomatoes, scallions
- **CHICKEN ADIPOBO** $10. draper valley chicken hindquarters, birdseye chili, rice vinegar, soy
- **POCHERO** gf $10. pork shanks, filipino chorizo, carrots, sweet onion, heirloom tomato relish, achara papaya salad
- **ILOCANO PINAKBET** gf, vg $5. kabocha squash, okra, ginger, eggplant, long bean, zucchini, yellow squash, bittermelon
- **PANCIT** gf $5. pancit rice noodles, bok choy, fried garlic, scallion, egg, lime
- **RUSTIC BREADS** $2 pineapple-honey butter
Family Style
norse, bangkok, seatac

**NORSE** $33. per person
SWISS BARLEY SALAD v $6. barley, scallions, chives, fresh chervil, parsley, apple cider vinaigrette
RHUBARB BRAISED PORK gf $7.50. roasted parsnips, nutmeg, paprika
NORDIC SMOKED SALMON gf $12. lightly house smoked pacific salmon, purple cauliflower couscous, horseradish-apple yogurt dressing
FARRO-CHESTNUT-BRUSSEL SPROUT SLAW v $6. cranberries, feta cream dressing
RUSTIC BREADS $1.50 salted butter

**BANGKOK** $34. per person
THAI CUCUMBER SALAD gf, vg $5. lime, garlic, thai chili, long bean, english cucumbers, cherry tomatoes, rice noodles, thai lime vinaigrette
THAI ROAST CHICKEN gf $10. brined roast chicken, cilantro, stir fry vegetables
COCONUT PORK gf $9.50. pork loin, lemongrass, peanut sauce, cucumber relish, jasmine rice
ISAAN MUSHROOM SALAD gf, vg $8. cremini mushrooms, lime, chili powder, lemongrass, cilantro
RUSTIC BREADS $1.50 salted butter

**SEATAC** $36. per person
CASCADIA gf, vg $7. baby beets, rhubarb vinaigrette, spinach, strawberries
MISO CHICKEN gf $9.50 airline breast, furikake fingerling potatoes, shiso oil
HARISSA MARINATED HANGER $10. corn and tomato salad
FAVA POTATO SALAD gf, v $8. pea, pea tendril, fingerling potatoes, spring onion, mint, green goddess dressing
RUSTIC BREADS $1.50 salted butter
Family Style
southern picnic, inang’s, mediterranean cruise

**SOUTHERN PICNIC** $37. per person
FIRST GROWTH gf, v $6. pea shoots, baby watercress, radish, buttermilk dressing, basil
SLOW COOKED BRISKET gf $11.50. green garlic-parsley butter, shallot, braised greens
CORNMEAL DUSTED SNAPPER gf $10. red pepper butter sauce, fingerling potatoes
BBQ CELERY ROOT gf, v $8. beaujolias wine bbq sauce, watercress, currant vinaigrette, low country hoppin’ john
RUSTIC BREADS $1.50 salted butter

**INANG’S** $37. per person
PAPAYA SALAD gf, vg $7. garlic, bird’s eye chili, green papaya, heirloom cherry tomatoes, cabbage, lime citronette
CHICKEN ADOBO gf $11.50. draper valley chicken hindquarters, birdseye chili, rice vinegar, soy, mushroom and bamboo coconut rice
PINOY CITRUS SALMON gf $12. chiles, cauliflower, citrus beurre blanc
PANCIT $5. pancit rice noodles, bok choy, fried garlic, scallion, egg, lime
RUSTIC BREADS $1.50 salted butter

**MEDITERRANEAN CRUISE** $38. per person
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
MÉCHOI CHICKEN gf $9.50. 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 $1.50 salted butter
Desserts
plated, stations

**PLATED** $8. per person
PRINCESSA TORTE chiffon cake, raspberry preserves, vanilla chantilly, marzipan
COTTON CHEESECAKE fresh berries, orange caramel sauce
PISTACHIO CHERRY JELLY ROLL dark cherry mousse, vanilla whip, crushed pistachios
CHOCOLATE GRIT CAKE marshmallow fluff, graham cracker streusel, dark chocolate sauce
ESPRESSO MOUSSE WITH LEMON ANGLAISE* hazelnut biscotti, vanilla meringue
A CHOCOLATE STUDY* gf option. dark chocolate cremeaux, white chocolate mascarpone, cocoa nib tuille, milk chocolate macaron
BLACK & BLUE gf blueberry pavlova, lemon-white chocolate ganache, blueberry compote, fresh blackberries

**STATIONS** $7.
SUMMER SHORTCAKES $6.
yogurt biscuit, chiffon cake
macerated strawberries, basil, spiced peach compote, rosemary orange marmalade mascarpone cream, vanilla chantilly
PARISIAN STYLE CREPES $6.
nutella, vanilla whip, strawberries, banana, chocolate sauce, cinnamon sugar, caramel sauce
COBBLER $6.
yogurt biscuit
spiced apricots, mixed berry, peach, mango
soft baked granola, chantilly

*Contains Gelatin
Desserts

cake, panna cotta, mousse, profiterole, tarts

CAKE $3
OUT TO THE BALL GAME chocolate cola cake, peanut butter mousse, chocolate croquants
LILLA PRINSESSAN vanilla genoise, pastry cream, raspberry preserves, marzipan
CHOCOLATE MOUSSE CRUNCH* dark chocolate cake, light chocolate mousse, toffee bits
SUMMER MATCHA coconut cake, green tea mousse, peach buttercream
ROOT BEER FLOAT* chocolate root beer cake, dark cherry mousse, malted vanilla buttercream
COCO A-GOGO* coconut cake, lime curd, white chocolate mint buttercream
HUSKERS honey corn cake, tomato jam
TROPICS* coconut cake, passionfruit curd, passionfruit buttercream
RED WINE VELVET CAKE red wine velvet cake, cardamom cream cheese buttercream

PANNA COTTA $2
MALTED VANILLA* gf. orange caramel, malted vanilla panna cotta, fresh berries
CUCUMBER MELON* lime shortbread, cucumber panna cotta, watermelon gelee
BLACKBERRY ELDER* lemon shortbread, elderflower panna cotta, blackberry gelee, lemon jelly

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
PEACHES & CREAM PUFF peach compote, vanilla pastry cream
SMURFETTE blueberry mascarpone mousse, lemon glaze
PINA COLADA PUFF* red craquelin, coconut rum mousse, pineapple curd
ORANGE CHOCOLATE DREAM* orange chocolate mousse, cocoa powder, orange zest

TART $3
SHAKER LEMON lemon preserves, blueberry compote, mascarpone whip
RASPBERRY CAVIAR gf. dark chocolate cup, raspberry tapioca, vanilla mascarpone, candied lime zest
MATCHA MOUSSE CUPS gf. white chocolate cup, green tea mousse, honeycomb candy
CHERRIES JUBILEE gf. brandied cherry compote, dark chocolate cup, vanilla chantilly
COFFEE BREAK* gf. espresso mousse, marbled chocolate cup, vanilla whip, cinnamon
BOBA TEA* gf. blackberry tapioca, black tea mousse, white chocolate cup, candied lemon zest
RASPBERRY VANILLA CUSTARD TART sweet pastry shell, raspberry jam, vanilla pastry cream, fresh raspberries
APRICOT PISTACHIO TART sweet pastry shell, apricot preserves, pistachio frangipane, mascarpone mousse

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

CHEESECAKE $2.50
BLACKBERRY LEMON* blackberry cheesecake, lemon curd gelee, graham cracker crust
STRAWBERRY BALSAMIC strawberry cheesecake, balsamic reduction, graham cracker crust
ORANGE LAVENDER orange lavender cheesecake, graham cracker crust
WHITE CHOCOLATE COCONUT oreo graham crust, toasted coconut
CHOCOLATE CHIP COOKIE DOUGH chocolate chip cheesecake, graham crust, mini chocolate chip cookie

COOKIE $2
MAUI COOKIE milk chocolate, shredded coconut, dried pineapple
CHOCOLATE WALNUT CRINKLE gf. bittersweet chocolate, walnuts
BLACK FOREST CHEWS semisweet chocolate, dark cherries, almonds
LEMON THYME PALMIERS lemon thyme sugar, puff pastry
COCONUT RASPBERRY MACAROONS gf. shredded coconut, fresh raspberries, dark chocolate
PINK PEPPERMINT & RASPBERRY THUMBPRINTS sugar cookie, pink peppercorns, white chocolate
CHOCOLATE HAZELNUT BISCOTTI bittersweet chocolate, toasted hazelnuts
LEMON LAVENDER BISCOTTI lemon zest, white chocolate, lavender
FRUITY RAINBOWS sugar cookie, fruity pebbles cereal

BROWNIES/BAR COOKIES $2.50
HEATH CHOCOLATE CHERRY BLONDIE semisweet chocolate, toffee bits, dried cherries
PEANUT BRITTLE BLONDIES toasted peanuts, toffee bits, caramel
ROCKY ROAD BROWNIES dark chocolate, walnuts, marshmallows
APRICOT ROSEMARY SQUARES shortbread, apricot preserves
S’MORES BROWNIES graham cracker crust, dark chocolate brownie, marshmallow topping
VEGAN PEANUT BUTTER BLONDIES toasted peanuts
STRAWBERRIES & CREAM RICE KRISPIES* freeze dried strawberries, vanilla bean
GEEK TREATS* rice krispies, nerds fruit candies
TANG & DARK CHOCOLATE RICE KRISPIES* mini chocolate chips, tang
PINEAPPLE-LIME RICE KRISPIES* dried pineapple, lime zest

FRENCH MACARONS $2.50
GEORGIA PEACH gf. caramel buttercream, spiced peach compote
DARK CHERRY-ALMOND gf. cherry-almond buttercream, poppy seeds
PISTACHIO ROSE gf. rose petal crystals, pistachio buttercream
PRETTY IN PINK gf. white chocolate grapefruit ganache, pink peppercorn
THAI BASIL gf. coconut, basil buttercream
ORANGE HAZELNUT gf. chocolate hazelnut, orange buttercream
SALTED CARAMEL gf. salted caramel buttercream, fleur de sel

*Contains Gelatin

CITY CATERING COMPANY
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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 GELEE* gf. hibiscus gelee, peach, micro star flower
SUMMER SANGRIA GELEE * 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
CHERRY KONA espresso, coconut flakes, banana
ZUCCHINI WALNUT STREUSEL
BLUEBERRY ORANGE
CARROT CRANBERRY walnuts, dried cranberries
PARMESAN ROSEMARY CORN

**SCONE** $2.50
MANGO WHITE CHOCOLATE
PLUM ORANGE WALNUT
BLACKBERRY FONTINA BASIL
BLUE CHEESE HAZELNUT APPLE
BROCCOLI BACON CHEDDAR
CARAMELIZED ONION CHEVRE ZUCCHINI

**COFFEE CAKE** $3
RHUBARB LIME AND CREAM CHEESE
APPLE CARAMEL
BLUEBERRY
CINNAMON WALNUT
PLUM CARDAMOM
POACHED PEAR

**PASTRIES**
QUINCE AND MANCHEGO TURNOVERS $3.
HERBED ONION GALETTE $3.
HAM AND GRUYERE CROISSANTS $3.
SPINACH AND ARTICHOKE STUFFED CROISSANTS $3.
HUCKLEBERRY THyme DANISH WITH ORANGE PASTRY CREAM $3.50
POACHED APRICOT DANISH WITH ALMOND FRANGIPANE $3.50

**QUICHE** $40 (8 Slices), $2 (1 ¼” Bite), $3 (2” Tart)
ROASTED RED PEPPER & POBLANO with cheddar
GRILLED CHICKEN with gruyere and broccoli
BACON & BRIE with caramelized onion
FETA & SPINACH with sundried tomatoes
HERB MUSHROOMS & PROVOLONE
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 ea
- YOGURT gf
- CHEDDAR gf