Passed Hors d’Oeuvres
seafood, poultry, steak, pork, lamb, game

SEAFOOD priced per dozen
PACIFIC GREEN gf $36. pesto risotto cake, herb roasted salmon, sorrel cream, micro herbs
VIRGINIA SHRIMP SALAD $36. corncake, goat cheese-crème fraîche mousse, brown butter aioli
CORNBREAD CRABCAKES $48. bell pepper and cabbage slaw
BAJA SWORDFISH TACO gf $36. grilled lime swordfish, radish lime relish, napa cabbage, lime cup
SALMON POKE gf $36. sushi rice cake, spicy aioli, wakame seaweed salad, scallion
TORSK $36. cocktail rye, lemon-dill poached cod, honey, black peppercorn, dill frond
SEALTH gf $36. cedar smoked candied salmon, cucumber cup, black huckleberry jam, micro basil
TUNA PROVENÇAL gf $36. polenta cake, herb seared ahi tuna, tomato relish, spring pistou

POULTRY priced per dozen
BURNSIDE gf $36. pine nut risotto cake, five spiced glazed duck, onion confit, port syrup, candied orange
TOKYO CHICKEN & WAFFLE $36. chicken karaage, okonomiyaki waffle, lemon-yuzu agave
POMEROY gf $48. brined chicken breast, melon, radicchio, caramelized honey-black pepper vinaigrette
TRAUNFELD $48. brioche toast, herb crusted chicken breast, prosciutto, gruyère mornay, chervil
CONFIT AUX POMMES gf $36. duck confit, duck fat seared potato, red wine shallot jam, chervil
CHINESE BBQ $36. wonton crisp, char siu chicken, apple-napa slaw, scallion
DANISH CHICKEN TARTS (TARTELETTER) $36. parsley-thyme béarnaise, asparagus tips
CHICKEN SAAGWALA gf $36. basmati rice cakes, curried braised chicken, raita, micro cilantro

STEAK, PORK, LAMB, GAME priced per dozen
PORK TOCINO gf $36. fried plantain, house cured pork belly, pickled green papaya
RED CURRY HANGER STEAK gf $36. pineapple mustard, pepper relish, micro basil-mint salad
LAMB SCALLOPINI $48. breaded lamb loin, green risotto cake, spring pea-mint relish
FINNISH PORK BELLY (TIRRIPAISTI) gf $36. potato cake, allspice, pickled spring onion relish, dill frond
GYUKATSU $36. rice cake, panko crusted sirloin, japanese pickled slaw
NAVY BITE $36. macaroni bite, sautéed hamburger, caramelized onion, pimentón, scallions
SHAKING BEEF gf $36. rice cake, soy sauce, scallion
PETIT CHATEAUBRIAND $48. ficelle crostini, beef tenderloin, black peppercorn, red wine demi glace
Passed Hors d’Oeuvres  
vegetarian, sliders & mini-sandies

**VEGETARIAN** priced per dozen  
GREEN “GAZPACHO” gf, vg $36. cucumber, green bell pepper, green onion  
STUFFED COURGETTE vg $36. zucchini, tabbouleh, heirloom cherry relish, sumac tomato jam  
LEBANESE WATERMELON gf $36. za’atar labneh, mint, watermelon, almond  
KRABI CANAPÉ gf, vg $36. baked thai curry tofu, green curry guacamole, mango salsa, thai basil  
BETTERAVES gf $36. quinoa cracker, gold beet, lemon-thyme chèvre mousse, sumac  
BAYOU BITE v $36. cornbread cracker, creole remoulade, trinity relish, pickled okra  
PIMENTÓN v $36. parmesan shortbread, pimento cheese, pickled jalapeño slice  
ARANCINI PESTO v $36. pesto risotto, fontina, basil aioli

**SLIDERS & MINI SANDIES** priced per dozen, brioche unless otherwise stated, gf rolls available  
MINI CUBANO $36. pork, pickles, swiss cheese, dijonnaise  
MINI BÁNH MÌ $36. mortadella, roasted pork belly, pickled vegetables, sriracha mayo  
MINI COUNTRY CHICKEN SLIDERS $36. thyme gougeres, fried chicken, pickle, country gravy  
PRETZEL ROLL BLT $36. applewood smoked bacon, roma tomato, lettuce, pesto aioli  
CALIFORNIA BBQ SLIDER $36. slow cooked brisket, fried shallots, bbq sauce, picnic slaw  
SPICY JALAPEÑO & BACON IPA SLIDER $48. grass fed beef, applewood bacon, pepper jack, house pickled jalapeños  
SUMMER EGGPLANT v $36. fried eggplant, cherry tomato confiture, basil, mozzarella  
SOUTHWEST BLACK BEAN SLIDERS v $36. chipotle-avocado spread, roma tomato, corn relish  
JAMON BOCADILLO $36. ham, manchego, piquillo peppers, tomato jam  
LINDSTROM SLIDERS $36. biff à la lindström patties, pickled beet relish, fried shallot  
BEER-CHEESE SLIDERS $36. homemade pretzel roll, grass fed beef, mustard, pickle, arugula  
DUCK SLIDERS $48. cinnamon, ginger, cloves, spiced labneh
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, vg 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 PANEE 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 lindstrôm 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, latin, 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 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

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 BÜN gf, vg option $7.
lemongrass 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, achueite 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,
lemongrass-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-lemón 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**
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 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. chard, currants, chickpeas, pimento, garlic
MORROCAN 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
JEWELED 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, almonds, haricot verts
ARTICHOKE RISOTTO gf, v, vg option $8. lemon-thyme marinated artchoke 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
BLEU 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 ¼” 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