



TUXEDOS AND TENNIS SHOES  
CATERING

**A LA CARTE SELECTIONS**

**TRAY PASSED HORS D'OEUVRES**

- Beggars Purses of Phyllo with Wild Mushrooms and Chevre
- Fresh Tomato, Basil and Italian Fontina Squares
- Seared Ahi Tuna with Jalapeno Aioli on a Wonton Chip\*
- Endive Spears with Gorgonzola and Fresh Pear
- Chilled Tiger Prawns with Spicy Cocktail Sauce
- Prosciutto Wrapped Prawns stuffed with Fresh Basil
- Spanakopita – Phyllo Triangles of Spinach and Feta
- Risotto Cakes with Gorgonzola and Grilled Mushrooms
- Roasted New Potatoes Stuffed with Herbed Cream Cheese
- Mushroom Caps Stuffed with Herbed Sausage or Crab and Fennel
- BBQ Pork Wonton with Chinese Mustard
- Artichoke Bottoms with Pancetta and Parmesan
- Dolmas - Grape Leaves Stuffed with Seasoned Rice, Pinenuts and Currants
- Citrus Marinated Prawns with Cajun Marmalade
- Caramelized Onion and Cabralles Tartlets
- Sweet Potato Cakes with Latin Spices, Roasted Garlic and Chipotle Tartar
- Petite Dungeness Crab Cakes with Ginger Plum Sauce
- Hazelnut Pesto Grilled Sea Scallops

**PLACED HORS D'OEUVRES**

- Curried Chicken Satay with Thai Peanut Sauce
- Rosemary and Lemon Chicken Skewers with Roasted Red Pepper Dipping Sauce
- Hot Artichoke Garlic Dip with Pita Crisps
- Chinese Style BBQ Pork with Traditional Dips and Toasted Sesame Seeds
- Fresh Vegetable Crudit  with Herbed Spinach Dip
- Chili Lime Beef Skewers with Ginger Plum Sauce
- Pork Satay with Chimichurri Sauce
- Curried Lamb Meatballs with Dilled Yogurt Sauce
- Mediterranean Lamb Skewers with Mint Chutney
- Whole Poached and Decorated Northwest Salmon with Sliced Baguette and Dill Sauce
- Balsamic Roasted and Grilled Vegetable Display
- Baked Brie in Pastry with assorted crackers
- Antipasti Selection of Imported Meats and Cheeses with Marinated and Roasted Vegetables
- Pissaladiere with Roasted Tomatoes, Caramelized Onions and Oregano
- Array of Seasonal Fruits and Berries
- House Cured Gravlax with capers, onions, cream cheese and petite bagels

\*consuming raw or undercooked food may increase your risk of foodborne illness

## **PLACED HORS D'OEUVRES**

- Italian Crostini and Pita Crisps with Choice of 3 Dips/Spreads: Tapenade, Rustic Tortas, Hummus, Baba Ghanouj, Tomato Caper Relish, Tzatziki or Roasted Vegetable Salsa
- Assortment of Gourmet Cheeses, Brie and Rustic Tortas with Crackers and Breads
- Focaccia Sandwiches with Grilled Flank Steak and Jalapeno Aioli
- Cheddar and Chive Biscuits with Honey Smoked Ham and Dijon
- Petite Turkey Sandwiches with Cranberry Chutney
- Layered Cheese Torta with Nectarine Chutney
- Layered Cheese Torta with Sundried Tomatoes and Pesto
- Beef Tenderloin Encroute with Stoneground Mustard
- Vegetarian Spring Rolls with Thai Dipping Sauce
- Oysters on the Half Shell\*
- Marinated, Grilled, Roasted and Fresh Vegetable Display
- Petite Dungeness Crab Cakes with Ginger Plum Sauce
- Selected Hand Rolled Sushi with Pickled Ginger, Wasabi and Soy\*

## **SALADS**

- Seasonal Field Greens with Candied Walnuts, Chevre and Raspberry Vinaigrette
- Crisp Romaine with Purple Onions, Pinenuts and Gorgonzola Vinaigrette
- Spinach Salad with Bacon and Honey Dijon Vinaigrette
- Traditional Caesar Salad with Shredded Parmesan and Garlic Croutons\*
- Seasonal Field Greens with Julienne Red Pepper, Jicama, Pumpkin Seeds and Mango Vinaigrette
- Classic Greek Salad with Tomatoes, Cucumbers, Kalamata Olives and Feta Cheese
- Traditional Homemade Potato Salad
- Seasonal Melon with Fresh Mint
- Chilled Tortellini Tossed with Sundried Tomatoes, Kalamata Olives and Pesto
- Penne Pasta Primavera with Pesto Vinaigrette
- Roasted New Potato Salad with Dijon Vinaigrette
- Mediterranean Bread Salad
- Soba Noodle Salad with Julienne Vegetables
- Bok Choy Slaw with Asian Lime Vinaigrette
- Roma Tomato and Fresh Mozzarella on a bed of seasonal greens with Basil Vinaigrette
- Black Bean and Corn Salad with Cilantro
- Roasted Yam and New Potato Salad with Herbed Honey Dijon Vinaigrette
- Chilled Rice Salad with Currants, Julienne Vegetables and Balsamic Vinaigrette
- Grilled Duck Breast on Field Greens with Pepper Jelly Reduction
- Seared Beef and Pickled Red Onion Salad
- Seasonal Field Greens with Dried Pears and Cranberries, Chevre, Pumpkin Seeds and Pear Thyme Vinaigrette

## **SIDE DISHES**

- Parsnip, Carrot and Leek Gratin
- Garlic and Herb Roasted New Potatoes
- Walnut Gorgonzola Ravioli with Pesto Sauce
- Carrots Provencal- Sautéed Carrots, Roasted Garlic, Kalamata Olives and Fresh Basil
- Roasted Garlic Mashed Potatoes
- Wedges of Grilled Portabella Mushrooms Stuffed with Tender Spinach and Saffron Risotto
- Sautéed Sesame Asparagus
- Rustic Smoked Tomato and Gorgonzola Tart

Phone: 206-932-1059 Fax: 206-937-6508  
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**A LA CARTE SELECTIONS**

A theme station or “bar” is a wonderful enhancement to a traditional buffet. Offering features of exhibition cooking and interactive service, your guests will appreciate the delicious selections and excitement these stations provide.

**THEME STATIONS**

- Carved Baron of Beef with Rolls, Dijon Mustard, Mayonnaise and Horseradish Cream Sauce\*
- Carved Oven Roasted Turkey with Rolls and Cranberry-Peach Chutney
- Carved Marsala Glazed Ham with Rolls and Dijon Mustard
- Hot Pasta Station – Penne Pasta Tossed to Order with Your Choice of Two Sauces: Pesto Cream, Marinara, Garlic Cream or Spicy Puttanesca Served with Herbed Focaccia Bread
- Fajita Station – Chicken and Beef Fajita with Grilled Onions and Peppers Accompanied by Flour Tortillas, Guacamole, Sour Cream and Fresh Homemade Salsa
- Risotto Station – Classis Seasonal Risottos finished to order
- Pommé Tini Station – Roasted Garlic Mashed Potatoes and Gingered Sweet Potatoes in Martini Glasses

Entrée selections can be incorporated into a buffet format or prepared for seated dinner/luncheon with seasonal side dishes.

**ENTRÉE SELECTIONS**

- Breast of Chicken with Lemon and Artichokes
- Breast of Chicken Stuffed with Ricotta, Pine Nuts, Sundried Tomatoes and Pesto
- Chicken Marbella – Breast of Chicken with Sweet Prunes, Spanish Olives, Garlic and Oregano
- Split Chicken Breast with Honey Hoisen Sauce
- Grilled Flank Steak with Roasted Garlic Demiglace
- Beef Tenderloin Medallions with Green Peppercorn Sauce
- Slow Roasted Prime Rib Au Jus
- Pork Loin with Rosemary and Garlic
- Stuffed Pork Loin with Dried Fruit and Demiglace
- Homestyle Pork Ribs with Whiskey BBQ Sauce
- Fruitwood Smoked Pork Loin with Tropical Fruit Chutney
- Indonesian Spiced Leg of Lamb
- Mediterranean Style Braised Lamb Shanks
- Northwest Salmon Fillet with Tarragon Shallot Butter\*
- Grilled Northwest Salmon Fillet with Smoked Tomato, Roasted Corn and Arugula Relish\*
- Cedar Planked Northwest Salmon
- Spanish Paella with Chicken, Sausage and Seafood in a Savory Saffron Rice Pilaf
- Dungeness Crab Cakes with Ginger Plum Sauce
- Fresh Halibut or Chilean Seabass with Papaya Salsa
- Lasagna: Bolognese or Vegetarian
- Grilled Portabello Mushroom with tender Spinach and Saffron Risotto
- Stuffed Squash with Roasted Eggplant and Herbs

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## **A LA CARTE SELECTIONS**

### **DESSERT SELECTIONS**

- Homemade Cheesecakes
- Bread Pudding with Almonds, Fresh Pears and Amaretto Sauce
- Chocolate Decadence with Raspberry Puree
- Caramelized Banana Crepes with Tropical Fruit Garnish and Gingered Whipped Cream
- Seasonal Berry and Fruit Cobblers
- Fresh Pears poached in Port and Stuffed with Mascarpone
- Rustic Tarts of the Season's Freshest Fruits or Berries
- Carrot Cake with Cream Cheese Frosting

Also Available – Assorted Finger Desserts

- Chocolate Dipped Strawberries
- Coconut Shortbread Cookies dipped in Dark Chocolate
- Mocha Chip Cookies
- Old Fashioned Brownies
- Tiramisu in Chocolate Cups
- Key Lime Tartlets
- Chocolate Macadamia Nut Cookies
- Lemon Bars
- Passion Fruit Tartlets
- Ginger Molasses Cookies
- White Chocolate Mousse Cups
- Chocolate Bourbon Pecan Tartlets
- Chocolate Dipped or Plain Biscotti
- Rich Chocolate Truffles

### **BEVERAGE SELECTIONS**

- Freshly Brewed Tully's House Blend Coffee  
(Regular or Decaffeinated)
- Assorted Hot Teas
- Soft Drinks
- Assorted Soft Drinks and Seltzers
- Seltzers
- Mineral Waters
- Lemonade
- Assorted Juices
- Iced Tea
- Cranberry Citrus Punch
- Full Service Bar Setup Available Including Mixers, Garnish, Ice...

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