

Cater 4 You

EVENT CATERING

281 SW 41st St Renton, WA 98057 | O 253-981-4637 | deecater4you@gmail.com | www.cater-4-you.com

STANDARD PACKAGE \$16 (MINIMUM 25)

PLEASE SELECT (2) APPETIZERS, (1) SALAD, (2) ACCOMPANIMENTS AND (1) ENTREE
BUFFET SERVED WITH WARM ROLLS AND BUTTER

APPETIZERS

- FRESH FRUIT & BERRIES
- GARDEN VEGGIE CRUDITE
with spinach creme, hummus OR
ranch dip
- CAPRESE POP
mozzarella, grape tomato and
basil leaf with balsamic reduction
- DEVIL EGGS
- BAVARIAN STYLE CREAMY
MUSHROOM
- TURKEY PESTO PANINI SQAURE
with spinach, pepperjack and red
pepper spread on flatbread
- ARTICHOKE & SPINACH DIP
ADD CRAB \$2
- HOUSE MADE MEATBASLLS
choice of:
cranberry glaze | teriyaki | swedish
- CITRUS BASIL CHICKEN
with cucumber yogurt dip
- BASIL BRUSCHETTA
with pita points and toasted crostini

SALADS

- CLASSIC CAESAR SALAD
crisp romaine, shaved parmesan
and fresh baked croutons
- GARDEN FRESH GREENS
with medley of tomatoes,
cucumber, shaved carrots and
fresh baked croutons. served with
ranch and house vinaigrette
- FRESH FRUITS & BERRIES
array of seasonal melons,
pineapple, grapes and berries

ACCOMPANIMENTS

- WILD RICE PILAF
- ITALIAN HERB MASHED POTATOES
- ROASTED BABY RED POTATOES
- HERB PEARL OF POTATOES
- CREAMY MUSHROOM RISOTTO
- GARLIC INFUSED PENNE PASTA
- ZUCCHINI MEDLEY
- BUTTERED ASPARAGUS
- GREEN BEANS OR BROCCOLI
ALMONDINE

ENTREES

- PARMESAN CHICKEN
italian herb tender breast of
chicken breaded with flour, panko
and parmesan cheese
- TUSCAN CHICKEN
tender breast of chicken lightly
dusted with flour and pan seared
topped with parsley, tomato and
pepper cream sauce
- TARRAGON CHICKEN
pan seared tender breast of
chicken with creamy tarragon
mushroom sauce
- MARGHERITA CHICKEN
with mozzarella, roma tomato and
basil finished with pesto and
balsamic reduction

FLANK STEAK

grilled with a mild spiced chile
infusion and topped with
chimichurri sauce

BEEF ROULADE

tender flank stuffed with sauteed
spinach, peppers and onions with
cheese blend and sauced with
stone ground demi glaze

LEMON COD

oven fired and sauced with citrus
caper butter

FILLET OF SALMON

pan seared with apple cider
glazed

ADDITIONS

Soups \$3

- HOUSE MINESTRONE
- CHICKEN NOODLE
- CLAM CHOWDER

SWEET SPOT

- FRESH BAKED COOKIES \$2
- DESSERT BARS \$2
- CAKES AND PIES \$5
please inquire with your catering
specialist for available flavors

ADD EXTRA - Appetizer \$3 Entree \$4 Soup \$3

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PREMIER PACKAGE \$26 (MINIMUM 25)

PLEASE SELECT (2) APPETIZERS, (2) SALADS, (3) ACCOMPANIMENTS, (1) ENTREE AND (1) CARVED ENTREE
BUFFET SERVED WITH WARM ROLLS AND BUTTER

APPETIZERS

- CHEESE & ARTISAN BREAD
domestic and imported cheeses
- SUSHI AND SPRING ROLLS
california rolls with rice, crab meat
salad, avocado and cucumber
AND rice roll with lettuce, rice
noodle, cilantro, basil and
seasoned fried tofu
- STEAK CHIMICHURRI SLIDERS
- PORK BELLY SLIDERS
- TERIYAKI BEEF SKEWERS
- SHRIMP CEVICHE IN CRISP
TORTILLA CUPS
- MINI CRAB CAKES
with chipotle aioli
- SMOKED SALMON SPREAD
with toasted crostini
- CRAB STUFFED MUSHROOMS
- PROSCIUTTO WRAPPED PRAWNS

SALADS

- CLASSIC CAESAR SALAD
crisp romaine, shaved parmesan
and fresh baked croutons
- GARDEN FRESH GREENS
with medley of tomatoes,
cucumber, shaved carrots and
fresh baked croutons. served with
ranch and house vinaigrette
- FRESH FRUITS & BERRIES
array of seasonal melons,
pineapple, grapes and berries

ACCOMPANIMENTS

- WILD RICE PILAF
- ITALIAN HERB MASHED POTATOES
- ROASTED BABY RED POTATOES
- HERB PEARL OF POTATOES
- CREAMY MUSHROOM RISOTTO
- GARLIC INFUSED PENNE PASTA
- ZUCCHINI MEDLEY
- BUTTERED ASPARAGUS
- GREEN BEANS OR BROCCOLI
ALMONDINE

ENTREES

- PARMESAN CHICKEN
italian herb tender breast of
chicken breaded with flour, panko
and parmesan cheese
- TUSCAN CHICKEN
tender breast of chicken lightly
dusted with flour and pan seared
topped with parsley, tomato and
pepper cream sauce
- TARRAGON CHICKEN
pan seared tender breast of
chicken with creamy tarragon
mushroom sauce
- MARGHERITA CHICKEN
with mozzarella, roma tomato and
basil finished with pesto and
balsamic reduction

- FLANK STEAK
grilled with a mild spiced chile
infusion and topped with
chimichurri sauce

- BEEF ROULADE
tender flank stuffed with sauteed
spinach, peppers and onions with
cheese blend and sauced with
stone ground demi glaze

- LEMON COD
oven fired and sauced with citrus
caper butter

- FILLET OF SALMON
pan seared with apple cider
glazed

CARVED ENTREES

- ROASTED SIRLOIN
served with au jus, creamy
horseradish and chimichurri
- ROSEMARY PORKLOIN
with green apple chutney

SWEET SPOT

- FRESH BAKED COOKIES \$2
- DESSERT BARS \$2
- CAKES AND PIES \$5
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specialist for available flavors

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EXECUTIVE PACKAGE \$30 (MINIMUM 25)

PLEASE SELECT (3) APPETIZERS, (2) SALADS, (3) ACCOMPANIMENTS, (1) ENTREE AND (1) CARVED ENTREE
BUFFET SERVED WITH WARM ROLLS AND BUTTER

APPETIZERS

ACCOMPANIMENTS

CHEESE & ARTISAN BREAD
domestic and imported cheeses

SUSHI AND SPRING ROLLS
california rolls with rice, crab meat
salad, avocado and cucumber
AND rice roll with lettuce, rice
noodle, cilantro, basil and
seasoned fried tofu

STEAK CHIMICHURRI SLIDERS

PORK BELLY SLIDERS

BEEF TERIYAKI

SHRIMP CEVICHE IN CRISP
TORTILLA CUPS

MINI CRAB CAKES
with chipotle aioli

SMOKED SALMON SPREAD
with toasted crostini

CRAB STUFFED MUSHROOMS
PROSCIUTTO WRAPPED BACON

SALADS

CLASSIC CAESAR SALAD
crisp romaine, shaved parmesan
and fresh baked croutons

GARDEN FRESH GREENS
with medley of tomatoes,
cucumber, shaved carrots and
fresh baked croutons. served with
ranch and house vinaigrette

FRESH FRUITS & BERRIES
array of seasonal melons,
pineapple, grapes and berries

WILD RICE PILAF

ITALIAN HERB MASHED POTATOES

ROASTED BABY RED POTATOES

HERB PEARL OF POTATOES

CREAMY MUSHROOM RISOTTO

GARLIC INFUSED PENNE PASTA

ZUCCHINI MEDLEY

BUTTERED ASPARAGUS

GREEN BEANS OR BROCCOLI
ALMONDINE

ENTREES

PARMESAN CHICKEN
italian herb tender breast of
chicken breaded with flour, panko
and parmesan cheese

TUSCAN CHICKEN
tender breast of chicken lightly
dusted with flour and pan seared
topped with parsley, tomato and
pepper cream sauce

TARRAGON CHICKEN
pan seared tender breast of
chicken with creamy tarragon
mushroom sauce

MARGHERITA CHICKEN
with mozzarella, roma tomato and
basil finished with pesto and
balsamic reduction

FLANK STEAK
grilled with a mild spiced chile
infusion and topped with
chimichurri sauce

BEEF ROULADE
tender flank stuffed with sauteed
spinach, peppers and onions with
cheese blend and sauced with
stone ground demi glaze

LEMON COD
oven fired and sauced with citrus
caper butter

FILLET OF SALMON
pan seared with apple cider
glazed

CARVED ENTREES

PEPPERCORN BEEF TENDERLOIN
with cabernet demi glaze

PRIME RIB
sea salt and herb encrusted and
slow roasted to perfection!
served with au jus and creamy
horseradish

SWEET SPOT

FRESH BAKED COOKIES \$2

DESSERT BARS \$2

CAKES AND PIES \$5
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SPECIALTY MENUS

STREET TACOS AND ENCHILADA \$18

Minimum 25

"BUILD YOUR OWN TACOS"

GRILLED CARNE ASADA

PORK ADOBADA

ENCHILADAS

seasoned chicken, corn, black beans and cilantro rolled in flour tortillas loaded with cheese and zesty lemon cream finished with enchilada sauce

CILANTRO RICE

REFRIED BEANS

topped with cheddar cheese, diced tomatoes and cilantro

WARM CORN TORTILLAS

also available - flour tortilla

TORTILLA CHIPS

FRESH FRUITS & BERRIES

ACCOMPANIMENTS

fried jalapenos, shredded lettuce, lime wedges, cilantro, diced onions, crema agría(sourcream), pico de gallo, red chile salsa, and salsa verde

EXTRA

guacamole \$2

ITALIAN PASTA DUO \$16

Minimum 25

Please Select Two Pastas and Two Sauces

GARLIC INFUSED PENNE PASTA

FETTUCCHINI NOODLE

SPAGHETTI NOODLE

CHEESE RAVIOLI

MARINARA PRIMAVERA

CLASSIC CREAMY ALFREDO

PESTO ALFREDO SAUCE

CHICKEN ALFREDO SAUCE

CLASSIC MEAT SAUCE

CHEF'S HOUSE MEATBALLS

ADD:

VEGGIE LASAGNA ROLLS \$3
lasagna noodles filled and rolled with broccoli, spinach, carrots, peppers, ricotta, mozzarella and parmesan cheese sauced with creamy alfredo sauce

ACCOMPANIMENTS

caesar salad, fresh fruits & berries and fresh garlic bread

ASIAN FUSION \$18

Minimum 25

CHICKEN TERIYAKI

grilled tender chicken thigh sauced with our house teriyaki marinate then finished with sesame seeds, pineapple and green onions

BEEF BROCCOLI

stir fried with onions and garlic in house sauce

STEAMED WHITE RICE

VEGGIE LO MEIN

CABBAGE SALAD

finely shredded green and purple cabbage with cilantro, green onions and crispy rice noodle with creamy rice wine dressing

FRESH FRUITS & BERRIES

HAWAIIAN ROLLS & BUTTER

EGG DROP OR MISO SOUP

TOFU STIR FRY WITH VEGGIES

Gluten free & Vegan \$3

FRESH BAKED COOKIES AND DESSERT BARS \$2

GLUTEN FREE BARS \$3

CAKES AND PIES \$5

please inquire with your catering specialist for available flavors

BEVERAGE SERVICE \$4

mango sunrise iced tea, strawberry lemonade and cucumber infused water

COFFEE AND TEA SERVICE \$3

"Proudly serving Peets Coffee"

Columbia Roast and Assorted Tea Bags

Decaf Major Dickason - upon request only

includes sugars, sugar substitutes, honey packet, creamers, cups and stirrers

Items are priced per person. Guest count must be confirmed 72 hour before event date.

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SPECIALTY MENUS

MEDITERRANEAN \$20

Minimum 25

"SOUVLAKI STYLE"

GRILLED GARLIC CHICKEN
marinated in olive oil, fresh
squeezed lemon juice, red wine,
garlic and basil

GRILLED GARLIC FLANK STEAK
marinated in olive oil, fresh
squeezed lemon juice, red wine,
garlic and basil

EGG PLANT
baked with house marinara sauce
and feta cheese

ROASTED HERB POTATOES

ACCOMPANIMENTS
greek salad with crisp romaine,
tomatoes, cucumber,
pepperonccini, kalamata olives
and red onions with red wine
vinaigrette
fresh fruits & berries
warm pita points with hummus

SMOKIN' BARBECUE \$24

Minimum 25

ST LOUIS PORK RIBS
drenched in our spice rub, slow
grilled to tender and finished with
our sweet and tangy barbecue
sauce

SMOKIN' BRISKET
twiced cooked ~braised with our
house rub then grilled and brushed
with our sweet and tangy
barbecue sauce

BOURBON CHICKEN
marinated in soy, cider vinegar,
brown sugar, garlic and onions
grilled and sauced with bourbon
glaze

ACCOMPANIMENTS
southern style baked beans,
creamy mac n' cheese, butter corn
on the cob, watermelon wedges
and jalapeno cheddar corn muffin

BACKYARD GRILLE \$18

Minimum 25

Select (3) Entrees
served with buns and
condiments

HOUSE ALL BEEF PATTY

GRILLED BREAST OF CHICKEN

BARBECUE PULLED PORK

BARBECUE PULLED CHICKEN

ALL BEEF HOT DOGS

SAUSAGE HOT LINKS

CHIPOTLE BEAN BURGER
(VEGGIE)

EXTRA ENTREE \$3

ACCOMPANIMENTS
coleslaw, hawaiian style kettle
potato chips and watermelon
wedges

FRESH BAKED COOKIES & DESSERT BARS \$2

GLUTEN FREE BARS \$3

CAKES AND PIES \$5

please inquire with your catering specialist for available flavors

BEVERAGE SERVICE \$4

mango sunrise iced tea, strawberry lemonade and cucumber infused water

COFFEE AND TEA SERVICE \$3

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