



206-723-5596

# Themed Menus

\$19.00 Per Person Based on Minimum 75 Person Guest Count

## ICE CREAM SOCIAL

Great for parties, wedding desserts, birthdays, employee appreciation or corporate functions.

Each ice cream package includes the following ice cream choices:

- ❖ Old Fashioned Vanilla
- ❖ Chocolate
- ❖ Strawberry
- ❖ add non-dairy Sorbet for \$0.50 per person

Also included are: Chocolate sauce, caramel, Oreo crumbles, color sprinkles, seasonal fresh berries, chocolate candied bits, whipped cream, chocolate chips, bananas, nuts, etc.

Service: required servers for up to 2 hours of serving time, disposable ware, travel time, set up of ice cream bar counter with cloth linens. Service time not included in price listed.

Our uniformed staff will arrive approximately 1 1/2 hours before event start time to set up a counter with cloths and a full ensemble of condiments. Ice cream will be served by our staff in bowls.

\$6.50 per person  
(\$600.00 minimum applies to each order)

## AMERICAN BBQ

### SALAD - SELECT 1

- Chopped BBQ Ranch - Chopped red & green cabbage, kale, iceberg w/carrot shreds, cheddar & house BBQ ranch
- Honey Balsamic - mixed greens, grape tomatoes, pickled red onion, honey balsamic vinaigrette

### SIDES - SELECT 3

- Dijon Potato Salad – dill pickle, hardboiled eggs
- Cowboy Baked Beans
- Summer Slaw – mixed cabbage, carrot shreds, shaved red onion, mandarin slices, citrus dressing
- Mac n Cheese – 3 cheese blend, garlic bread crumbs
- Fruit Salad – seasonal fruit, agave, fresh mint

### INCLUDES

- Assorted Cheeses
- Sauces & Condiments
- Lettuce, tomatoes, red onions
- Pickles & Relish

### Fresh From the Grill

- 1/3 lb Angus Burgers
- Veggie Burgers
- Hot Dogs
- Bratwurst





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## MEXICAN CANTINA

### SIDES - SELECT 3

- Southwest Chop Salad
- House Refried Beans
- Spanish Rice
- Housemade Chips & Salsa
- Squash Succotash

### TACO BAR ACCOMPANIMENTS

- Crisp & Soft Taco Shells
- Shredded Cheese
- Shredded Lettuce
- Diced Tomatoes
- Add Guacamole - \$2.50

### TACO BAR OPTIONS – SELECT 1

- Asado Pulled Chicken
- Braised Pork Shoulder
- Seasoned Ground Beef
- Sautéed Seasonal Vegetables
- Carne Asada – add \$2

## TEX MEX FIESTA

### INCLUDES

Southwest Chop Salad – romaine, roasted corn, bell pepper, avocado, cotija cheese, cilantro lime dressing

### SIDES - SELECT 3

- House Refried Beans
- Spanish Rice
- Housemade Chips & Salsa
- Squash Succotash

### TACO BAR ACCOMPANIMENTS

- Crisp & Soft Taco Shells
- Shredded Cheese
- Cumin Lime Marinated Cabbage
- Shredded Lettuce
- Diced Tomatoes
- Sour Cream
- Spring Onions
- Add Guacamole - \$2.50

### TACO BAR OPTIONS – SELECT 2

- Asado Pulled Chicken
- Braised Pork Shoulder
- Seasoned Ground Beef
- Sautéed Seasonal Vegetables
- Carne Asada – add \$2





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## THE GREEK

### INCLUDES

Greek Salad – romaine, tomato, Kalamata olives, pepperoncini, cucumber, feta, mint vinaigrette

### SIDES - SELECT 3

- Garlic Roasted Chickpea Salad
- Marinated Vegetables, Dolmades & Greek Cheese
- Tabbouleh - soaked barley, parsley, ricotta salata, lemon vinaigrette
- Mediterranean Spreads – hummus, tzatziki, olive tapenade, pita wedges
- Roasted Greek Potatoes – fresh oregano
- Falafel

### ENTREES

Lemon Herb Chicken

Gyro Bar

- Beef gyro
- Pitas
- Olives
- Shredded lettuce
- Sliced tomatoes
- Feta cheese
- Tzatziki

## HOEDOWN

### INCLUDES

Grilled Peach Salad – seasonal greens, candied pecans, sherry vinaigrette

### SIDES - SELECT 3

- Potato Salad – country style
- White Cheddar Cornbread
- Corn on the Cob
- Cowboy Baked Beans
- Fruit Salad – seasonal fruit, agave, mint

### ENTREES – SELECT 2

- Slow Braised Pork Shoulder – smokey BBQ
- Char Grilled Chicken – honey bourbon glaze
- Mac -n- Cheese – trilogy of aged cheese cheeses, mild green chiles
- Boneless Short Ribs – add \$2 pp





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## OKTOBERFEST

### SIDES – SELECT 2

- Chilled Cucumber & Dill Salad
- German Potato Salad
- Honey Balsamic Salad – mixed greens, grape tomatoes, pickled red onion
- Sweet & Sour Red Cabbage

### INCLUDES

- Bavarian Sauerkraut
- Buttermilk Whipped Yukon Gold Potatoes

### ENTREES – SELECT 2

- Frikadellen – German spiced ground beef, crusty bread, tomato aioli, romaine lettuce
- Cabbage Rolls – seasoned beef, rice, house gravy, crème fraiche
- Vegetarian Cabbage Rolls
- Bratwurst & Onions – braised in German Ale
- Chicken Schnitzel
- Traditional Currywurst

## ITALIAN

### INCLUDES

Garlic Bread

### SALAD - SELECT 1

- Caesar – romaine, parmesan shavings, croutons, housemade dressing
- Honey Balsamic Salad – mixed greens, grape tomatoes, pickled red onion
- Caprese Fennel – mozzarella, grape tomatoes, shaved fennel, basil vinaigrette
- Pecorino Arugula – golden raisins, pear vinaigrette

### SIDES - SELECT 2

- Roasted Broccoli Grilled Seasonal Vegetables – balsamic glaze
- Pasta Marinara
- Green Beans & Fried Capers
- Cannellini Bean Garden Salad
- Lemony Herbed Chickpea Salad

### ENTREES – SELECT 2

- Chicken Parmesan
- Chicken Marsala
- Chicken Picatta
- Meatball Marinara
- Rigatoni Bolognese
- Eggplant Parmesan
- Pasta Primavera
- Spinach & Crème Pasta





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## CARIBBEAN BBQ

### INCLUDES

- Mango Spinach Salad – red cabbage, sunflower seeds, pickled red onions, mango vinaigrette
- Coconut Basmati Rice

### SIDES – SELECT 2

- Black Bean & Corn Salad
- Caribbean Roasted Potatoes
- Sweet Potato Salad
- Cuban Black Beans

### ENTREES – SELECT 2

- Honey Mango Chicken
- Rum Marinated Flank Steak
- Caribbean Jerk Penne
- Pineapple Braised Pork Shoulder
- Coffee Marinated Hanger Steak – onion crisps, fresh thyme - add \$3
- Blackened Salmon – jicama, cucumber slaw – add \$5

## HAWAIIAN LUAU

### INCLUDES

Island Chopped Salad – romaine, grilled pineapple, scallions, candied nuts, passion fruit vinaigrette

### SIDES - SELECT 2

- Hawaiian Mac Salad
- Maui Slaw – Napa cabbage, carrot shreds, pickled onion, orange zest, fresh ginger
- Sweet Potato Mash
- Fire Grilled Vegetables – balsamic reduction
- Fruit Salad – seasonal fruit, agave, fresh mint

### ENTREES – SELECT 2

- Kalua Pork
- Huli Huli Chicken
- Ginger Soy Beef
- Passion Fruit Mahi Mahi – add \$5
- Sweet -n- Sour Tofu
- Teriyaki Tofu





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## PAN ASIAN

### INCLUDES

- Miso Cabbage Salad – Napa cabbage, mixed greens, scallions, black sesame, carrot shreds, miso vinaigrette
- Steamed Rice

### SIDES – SELECT 2

- Sweet & Spicy Cucumbers
- Vegetable Stir Fry
- Pot Stickers
- Spring Rolls
- Shrimp & Rice Noodle – add \$2

### ENTREES – SELECT 2

- Lemongrass Chicken
- Garlic Hoisin Pork
- Mongolian Beef – add \$2
- Szechuan Eggplant
- Green Curry Tofu

