

THE CATERING COMPANY

CORPORATE CATERING

FORMAL EVENTS • LOCATION DROP OFF • BOX LUNCHES

SCRATCH MADE FOOD • **MENU** • WE SERVE AWESOME!

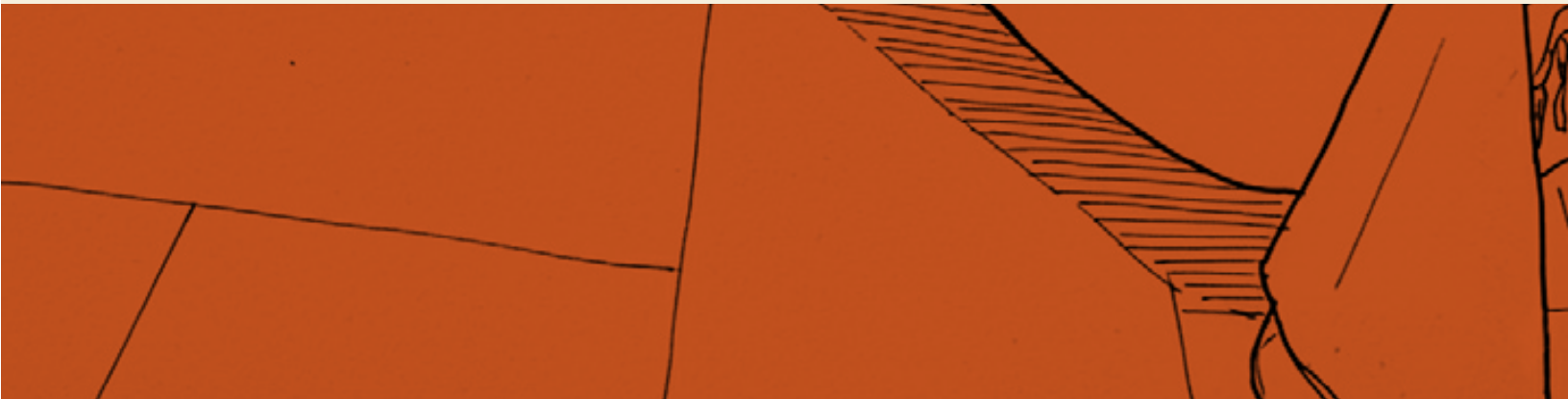


TABLE OF CONTENTS

WE SERVE AWESOME
COMPANY INFO. . . . 4
SERVICE STYLES . . . 5

BREAKFAST SELECTIONS
BREAKFAST TRAYS . . . 6
HOT BREAKFAST ENTRÉE PACKAGES . . . 7

BREAKFAST ADDITIONS
SIDE DISHES . . . 8
BEVERAGES & DISPOSABLES . . . 8

HOT ENTRÉE MENU
MENU OVERVIEW . . . 10
CHICKEN ENTRÉE PACKAGES . . . 11
BEEF ENTRÉE PACKAGES . . . 11
SEAFOOD ENTRÉE PACKAGES . . . 12
BAR & STATION ENTRÉE PACKAGES . . . 12
INTERNATIONAL ENTRÉE PACKAGES . . . 13
VEGETARIAN ENTRÉE PACKAGES . . . 13

GROUP SANDWICHES AND SALADS
GROUP SANDWICH TRAYS . . . 14
GROUP SALAD BOWLS . . . 15

SWEETS AND SNACKS
DESSERT TRAYS . . . 16
SNACK TRAYS . . . 16

LUNCH ADDITIONS
SIDE DISHES . . . 17
BEVERAGES & DISPOSABLES . . . 17

GOURMET BOX LUNCHES
SANDWICHES . . . 18
SALADS . . . 19

HORS D'OEUVRES
CHICKEN . . . 20
PORK . . . 21
BEEF . . . 22
VEGETARIAN . . . 23
SEAFOOD . . . 24
ROOM TEMP . . . 25

ORDER INFORMATION
TERMS & CONDITIONS . . . 26
GREEN BUSINESS PRACTICES . . . 27











WE SERVE AWESOME!

SCRATCH MADE FOOD | 425.825.7230

FULL SERVICE CATERING

ORDERCATERING.COM | KIRKLAND, WA

FROM FULL SERVICE CATERING

WE SERVE AWESOME!

TO GOURMET BOX LUNCHES

WE ARE KNOWN FOR THE EXCEPTIONAL QUALITY OF OUR SCRATCH MADE FOOD.

For over two decades, The Catering Company has consistently brought unsurpassed culinary quality and creativity to Seattle area corporate events. All menu items are created with respect to a local and sustainable ingredient philosophy, while always tailoring our services to our clients' needs. Our menu reflects the varying tastes and dietary requests of all team members whether vegetarian, vegan, gluten intolerant, or meat lover!

Many companies can bring you food. What differentiates us is the way we prepare, produce and present our meals. We offer a flawless experience - from a highly intuitive ordering system through exceptional food and impeccable event service. We are not just any catering company, we are THE Catering Company.

AWESOME FOOD

Enjoy the comforts of Pacific Northwest scratch made food with the vibrant flavors of international cuisine. Our home-cooked, family recipes have evolved over the years to keep up with the ever-changing food scene and our valued customers feedback. From seasonal veggies and locally grown potatoes to farm-raised chicken, we use local vendors and ingredients whenever possible and are committed to offering the highest quality food at reasonable prices.

AWESOME STAFF

Our well-trained service team understands the demands of each unique event and works to exceed expectations—and always with a smile. Whether dropping off or staffing on site, clients can expect professional, courteous, and helpful service. We have nurtured a business culture that is always prepared to go the extra mile to ensure your event goes off without a hitch! We are knowledgeable, flexible, and detail driven so clients can feel confident leaving the leg work up to us.

AWESOME SERVICE

After more than two decades of experience, we've mastered the art of throwing a party. Whether it's a box lunch drop-off or a catered luncheon, we make it our business to understand your unique needs, giving your event a personal touch. From our initial conversation to the evening's last call, our catering experts will help you create the perfect event.

THE .CATERING. COMPANY

ALL-INCLUSIVE PRICING makes ordering from us easy. No hidden administrative, set-up, equipment, or delivery fees. When we say "all-inclusive" we mean it. No asterisks. No fine print.

WORKING HARD FOR THE MONEY is a requirement, as it should be. No arrogant "industry standard" gratuity added. If our food and service were truly awesome, you can add on a gratuity after the event.

SERVICE STYLES

CORPORATE DROP-OFF

A simple and casual option for your everyday catering needs. Our drop-off service includes delivery within a 30 minute window prior to the time requested, flexible set-up options and a post-event pick up. We bring it, you enjoy it, we take it away. No fuss, no mess.

BUFFET

Our buffet-style hot entrée packages offer fresh quality food at budget-friendly prices—ideal for larger groups. And if you don't see the package you've been craving, our catering experts will gladly create a custom menu to fit your vision. We can provide china, on-site servers, or any other equipment necessary for a seamless and delicious experience.

HORS D'OEUVRES

A perfect option for your morale events, all-hands meetings, or an afternoon un-winder. Whether for informal nibbling or more lavish affairs, our comprehensive hors d'oeuvres selection offers small bites for everyone including your vegetarian, vegan, and gluten-free guests. Any way you like it, we can simply drop off, create a beautiful buffet, or provide on-site staff for passed service.

LIVE COOKING STATIONS

Create a lively and stimulating culinary atmosphere with the sounds and smells of fresh, on-site cooking. From carving stations to grilled on-site picnic, let your guests enjoy the sizzle and slice of our scratch made food to order. Consult our catering experts to create a full-featured supporting menu that will steal the show.

BEVERAGE & BAR

Whether serving an intimate gathering or 10,000 person function, our full bar service proudly features beverages from our favorite local wineries, breweries, and distilleries. Or, we're happy to mix it up with your favorite brands.

DESSERTS

Dessert speaks for itself. Don't believe us? Northwest Raspberry Lemon Bars, Smoked Sea Salt Brownie Bites, Italian Rum Cream Cake, Fresh Fruit Tarts—the list goes on! Choose from our sweets menu or work with our pastry experts to create the perfect ending to your meal. Let our dessert be the icing on the cake at your next event.

SEASONAL MENUS



HAVE YOU SEEN OUR ANNUAL PICNIC & HOLIDAY MENUS?

We've done the work ahead of time, pulling together great packages to choose from.

Or perhaps you have something really unique in mind? Share your vision and we'll cook up some ideas! Be it a Halloween party, product release, VIP reception, happy hour: you name it, we're ready to get extra creative with a custom menu and service to make AWESOME happen!

GENERAL DIETARY DISCLAIMER

GLUTEN-FREE DISCLAIMER: Although our gluten-free items are made and cooked without gluten, they are prepared in a facility that also processes wheat-based products. **We are not a gluten-free facility** and we cannot guarantee that our menu items are 100% free of gluten as there is always a possibility of cross contamination.

DIETARY NEEDS AND ALLERGEN DISCLAIMER: While we will make every effort to accommodate special dietary needs and food allergies, we cannot guarantee preparation will be 100% free of any allergens as there is always a possibility of cross contamination.

BREAKFAST SELECTION MENU

KICK-START A MORNING MEETING OR PRESENTATION. CAFFEINE WITH BREAKFAST TO BOOT!

WE CAN HELP WITH THE MOST IMPORTANT MEAL OF THE DAY.
From heart-healthy fruits to hearty breakfast burritos, choose from a wide assortment of breakfast options tailored for your event. Our chef's scratch made pastries will be the number one take-away from the morning meeting and start your team's day off right.

BREAKFAST TRAYS

All trays are served on no fuss, recyclable/compostable platters. A super easy clean up with an environmentally friendly and attractive presentation.

CROISSANT AND PASTRY TRAY a variety of made-from-scratch baked goods: muffins, cinnamon rolls, fruit pastries, and savory croissants with spreads
V . . . . . S $71 / M $81 / L $87

ASSORTED SCONES TRAY (SWEET & SAVORY) a variety of house-made sweet and savory scones breads
V . . . . . S $71 / M $81 / L $87

FRESH FRUIT PLATTER fresh hand-cut fruit, all natural with nothing added
VEGAN GF . . . . S $71 / M $81 / L $92

SCRATCH MADE MUFFINS a variety of our fresh, house-made muffins V . . . . $39 / DOZEN

FRESH BAKED CINNAMON ROLLS baked fresh daily with gooey cinnamon filling and topped with icing
V . . . . . $59 / DOZEN

BAGEL AND CREAM CHEESE TRAY fresh split bagels with cream cheese
V . . . . . S $71 / M $81 / L $87

GLUTEN-FREE MUFFIN TRAY scratch made gluten-free muffins in a variety of flavors. *may contain nut flour
GF . . . . . $52 / DOZEN



DELUXE BAGEL TRAY an assortment of sliced bagels, 2 types of cream cheese (original and herbed), salmon lox, sliced red onion, capers, and lemon wedges
. . . . . S $125 / M $162 / L $200

SAVORY PASTRY TRAY an assortment of scratch made rosemary goat cheese muffins, prosciutto-parmesan pastry wheels and cheddar-bacon scones
. . . . . S $71 / M $81 / L $87

BREAKFAST, LUNCH, SNACK AND DESSERT TRAYS

Tray sizes are as follows: S - up to 10 people
M - up to 15 people
L - up to 20 people

All this delicious food is going to make you thirsty!
Don't forget to order drinks on page 8

HOT BREAKFAST ENTRÉE PACKAGES

Includes sugarcane plates, 100% recycled napkins, plant starch cutlery, stainless chafing dishes, and linens for buffet service.



THE CLASSIC BREAKFAST scrambled eggs, skillet breakfast potatoes, hickory bacon, chicken sausage links, assorted homemade baked goods . . . . . $20 PP

BREAKFAST BURRITOS flour tortilla rolled with eggs, potatoes, green chilies, bacon, ham and melted cheddar-jack cheese, fresh fruit salad, chunky chipotle salsa, sour cream *can be made vegetarian* . . . . . $18 PP

CONTINENTAL BREAKFAST a variety of made-from-scratch baked goods: muffins, scones, cinnamon rolls, croissants and spreads, pastries and fruit breads, fresh hand-cut fruit, premium coffee service, bottled juice . . . . . $18 PP

GRIDDLE COOKED BREAKFAST your choice of either French toast, waffles or pancakes, syrup, fruit compote, butter, scrambled eggs, hickory bacon, fresh fruit salad . . . . . $20 PP

SAVORY CREPE BREAKFAST includes two varieties: Black forest ham and Swiss topped with a rich béchamel sauce / roasted tomato, spinach, mushroom and havarti topped with béchamel sauce. Includes scrambled eggs, skillet breakfast potatoes, fresh fruit salad . . . . . $21 PP

COUNTRY FRIED STEAK breaded and fried to golden perfection, with country gravy, scrambled eggs, skillet breakfast potatoes, and fresh fruit salad . . . . . $20 PP

EUROPEAN BREAKFAST a sweet and savory platter of croissants, scones and pastries with butter & jam. Includes an assorted cheese platter, yogurt with granola, fresh fruit salad . . . . . $19 PP

BREAKFAST SLIDERS house-baked slider buns layered with scrambled eggs in two varieties: Bacon & cheddar / mushroom, onion, bell pepper & pepper-jack, includes skillet breakfast potatoes and fresh fruit salad . . . . . $20 PP









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BREAKFAST ADDITIONS MENU

ALL THE BREAKFAST TRIMMINGS DOWN TO THE LAST DROP.

Complement your breakfast with the perfect sides from hot oatmeal to whole, fresh fruit and herbal teas. A variety of options for those challenging meal requests. It's all available, it's all customizable.

DIETARY PREFERENCES OR RESTRICTIONS?
Not a problem. We have options.

GF GLUTEN-FREE · V VEGETARIAN · VEGAN VEGAN

SIDE DISHES

BLUEBERRY MASCARPONE PANCAKES fluffy mascarpone pancakes spotted with fresh blueberries, with butter and syrup on the side (V) . . . . . $8 PP

VEGAN MIGAS a flavorful southwestern scramble with seasoned tofu, crispy tortilla strips and fresh pico de gallo (GF) (VEGAN) . . $9 PP

SIDE CHICKEN SAUSAGE 2 links of lean, all-chicken breakfast sausage (GF) . . . . . $6 PP

SIDE HICKORY BACON 2 strips of crispy, hickory smoked bacon (GF) . . . . . $6 PP

HOT OATMEAL hot, steel-cut oatmeal with a side of brown sugar, raisins and nuts (GF) (VEGAN) . . . . $8 PP

SCRAMBLED EGGS local farm fresh eggs with a dash of sea salt and black pepper (GF) (V) . . . . . $7 PP

HARD BOILED EGGS served in the shell with salt and pepper on the side (GF) (V) . . . . . $3 EA

FRUIT, YOGURT AND GRANOLA PARFAIT in a clear, compostable cup with granola on the side (GF) (V) . . . . . $7 EA

FRESH FRUIT CUP all natural hand-cut fruit in a 8 oz. cup (GF) (VEGAN) . . . . . $6 EA

WHOLE FRESH FRUIT raw, unpeeled apples, bananas and oranges (GF) (VEGAN) . . . . . $3 PP

SKILLET BREAKFAST POTATOES hand-cut, seasoned potatoes baked to perfection (GF) (VEGAN) . . . . . $4 PP

TURMERIC TOFU SCRAMBLE a plant-based scramble seasoned to perfection with turmeric, garlic, paprika, salt and pepper (GF) (VEGAN) . . . . . $9 PP

BEVERAGES AND DISPOSABLES

PREMIUM COFFEE SERVICE locally roasted regular or decaf coffee with creamers, sugars, stirrers and compostable cups (featuring Caffé Lusso) . . . . . $4 PP

HOT TEA SERVICE an assortment of herbal and traditional tea bags with piping hot water, sugars, stirrers and compostable cups . . . . . $4 PP

BOTTLED JUICE orange, apple, cranberry or grapefruit juice in 10 oz. bottles . . . . $2.25 EA

BOTTLED WATER filtered spring water in 16.9 oz. bottles . . . . . $2 EA

SOFT DRINKS Coke, Diet Coke, Sprite and Ginger Ale in 12 oz. cans . . . . $2 EA

BOTTLED ICED TEA all natural iced tea in individual 20 oz. bottles . . . . . $3 EA

SPARKLING WATER zero-calorie, naturally flavored bubbly water in 12oz cans . . . . . $2.50 EA

IZZE SPARKLING JUICE 100% real fruit juice and sparkling water . . . . . $2.75 EA

ECO-FRIENDLY DINING UTENSILS sugarcane plates, 100% recycled napkins, plant starch cutlery . . . . . $2 PP

DISPOSABLE TABLE COVER 60" x 120" paper table cloth with plastic backing . . . . . $6 EA

10 PERSON MINIMUM
on all "Per Person (PP)" items.











WE SERVE

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HOT ENTRÉE MENU

WHEN YOUR CORPORATE AFFAIR CALLS FOR GOURMET FLAIR.

TRUST DECADES OF EXPERIENCE AND A WELL-ESTABLISHED REPUTATION. Our hot entrée packages feature fresh ingredients with contemporary flavors and include all necessary service equipment to eliminate extra leg-work on your end. A tasty solution for your lunch or dinner event—served piping hot and with a smile—in the board room or the ballroom!



DIETARY PREFERENCES OR RESTRICTIONS?

Not a problem. We have options.

GF GLUTEN-FREE

V VEGETARIAN

VEGAN VEGAN

EACH HOT ENTRÉE PACKAGE INCLUDES:

- **STAINLESS CHAFING DISHES** to keep food at optimum serving temperature
- **SERVING DISHES & UTENSILS** necessary for service
- **LINENS** for elegant buffet style set-up
- **PLATES & UTENSILS:** heavyweight sugarcane plates, 100% recycled napkins and plant starch cutlery
- **DELIVERY, SET-UP AND PICK-UP**
- **GUARANTEED DELIVERY** within a 30 minute window prior to requested delivery time (ask for it at 11:30am, we will be there between 11:00am - 11:30am)
- **MINIMUM 10 PEOPLE PER ENTRÉE:** vegetarian entrées can be ordered in quantities of 5 if added onto an existing order of 10 or more regular entrées
- **24 HOURS NOTICE** required for all hot entrée orders

WE HAVE WHAT IT TAKES TO COMPLETE YOUR SERVICE:

- **COMPLETE YOUR MEAL:** drinks available, please see page 17
- **MENU ITEM CARDS** available for easy identification
- **CHINA, FLATWARE, LINENS, TABLES, CHAIRS** are available at an additional charge, ask our catering experts
- **ON-SITE STAFFING** available for larger events, chef stations, passed hors d'oeuvres, etc.

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CHICKEN ENTRÉE PACKAGES

CHICKEN CORDON BLEU chicken breast layered with ham and Swiss cheese, breaded and fried until golden brown; with a garlic-Dijon cream sauce, NW mixed greens salad, rice pilaf, steamed vegetables, artisan rolls, raspberry lemon bars . . . . . $28 PP

TANDOORI BUTTER CHICKEN tender Washington chicken simmered in a velvety, aromatic tomato curry, basmati rice, spinach citrus salad, fire-grilled vegetables, pita bread, and cinnamon sugar cookies (GF) . . . . . $27 PP

CHICKEN PICCATA Washington chicken breast sautéed with butter, lemon, wine, mushrooms and capers, classic Caesar salad, rice pilaf, steamed vegetables, artisan rolls, Italian rum cream cake . . . . . $26 PP

SPICED CHICKEN KOFTA Mediterranean ground chicken infused with a blend of authentic spices, tomato-cucumber & feta salad, turmeric rice pilaf, green bean gremolata, flatbread, tzatziki sauce, and lemon dessert bars . . . . . $27 PP

SAGE BUTTER BISTRO CHICKEN pan-seared Washington chicken breast dressed in a flavorful sage butter, mixed greens, grape & feta salad, Yukon mashers, steamed vegetable medley, artisan rolls, assorted dessert bites (GF) . . . . . $27 PP

MAPLE-BALSAMIC GLAZED CHICKEN Washington chicken breast roasted with heirloom tomatoes & fresh herbs, NW mixed greens salad, rice pilaf, roasted vegetable medley, artisan rolls, decadent chocolate brownies (GF) . . . . . $27 PP



BEEF ENTRÉE PACKAGES

MALBEC FLAT-IRON STEAK MEDALLIONS fire-grilled with a malbec and wild mushroom reduction, NW mixed greens salad, Yukon mashers, herb roasted vegetables, artisan rolls, assorted brownies (GF) . . . . . $30 PP

BROWN BUTTER BISTRO FILET pan-seared with ginger-chive brown butter, mixed greens, grape & feta salad, Yukon mashers, roasted garlic green beans, artisan rolls, raspberry cheesecake bars (GF) . . . $30 PP

BEEF TERIYAKI BUFFET tender flat-iron steak marinated in our house-made teriyaki and grilled over an open flame, sticky white rice, sesame green beans, garden salad with sesame dressing, and almond cookies (GF) . . . . . $27 PP

RUSTIC FARMHOUSE MEATLOAF the classic meatloaf you know and love made with premium ground beef and blend of savory herbs, topped with a rich homemade BBQ sauce, Yukon mashers, steamed vegetable medley, garden salad, and assorted cookies . . . . . $29 PP

HANDMADE LASAGNA BOLOGNESE deeply layered with Italian sausage, seasoned ground beef, 4-cheese medley and house-made marinara, classic Caesar salad, herbed focaccia wedges, Italian rum cream cake . . . . . $27 PP

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SEAFOOD ENTRÉE PACKAGES

NW SURF & TURF char-grilled salmon with roasted red pepper coulis, lemon chicken piccata with white wine and butter reduction, NW mixed greens salad, rice pilaf, herb roasted vegetables, artisan rolls, assorted dessert bites . . . . . $31 PP

CHAR-GRILLED SALMON with roasted red pepper coulis, mixed greens, grape & feta salad, rosemary and sea salt roasted potatoes, green bean gremolata, artisan rolls, raspberry lemon bars
GF . . . . . $31 PP

PARMESAN CRUSTED COD tender, flaky cod enrobed in a herb-infused parmesan and baked to perfection, rice pilaf, Caesar salad, artisan rolls, and Italian rum cream cake . . . . . $27 PP

STEAKHOUSE SURF & TURF char-grilled salmon and grilled steak medallions with a malbec reduction, NW mixed greens salad, Yukon mashers, herb roasted vegetables, artisan rolls, assorted dessert bites GF . . $32 PP



BAR AND STATION ENTRÉE PACKAGES



FIESTA TACO BAR tender braised Washington chicken and beef infused with tomato, chiles and spices, black beans, spiced spanish rice, hard and soft taco shells, cheddar-jack cheese, lettuce, salsa, sour cream, guacamole, cinnamon sugar cookies *vegetarian option available*
GF . . . . . $24 PP

KOREAN RICE BOWL Korean-style BBQ beef, chili-vegetable & tofu stir fry, sticky rice, kimchi, julienne carrots, jalapeño, cilantro, soy sauce, sriracha, spinach citrus salad, assorted cookies
GF . . . . . $26 PP

SOUP, SANDWICH & SALAD STATION choice of one (1) of our scratch-made soups: tomato-basil bisque, potato-bacon chowder, sizzling chicken tortilla, creamy cauliflower, potato & leek, or vegetable minestrone, assorted focaccia sandwich wedges, garden salad, assorted cookies . . . . $21 PP

BANH MI SANDWICH BAR fire-grilled lemongrass, ginger and soy marinated chicken, soft French rolls, thin sliced cucumber, julienne carrots, cilantro, jalapeño and sweet chili-cilantro mayo. Includes avocado citrus salad, potato chips, cookies and brownies *vegetarian option available* . . . . . $21 PP

PASTA STATION choice of two (2) pastas (tortellini, rigatoni, fettuccini or spaghetti) and three (3) sauces (marinara, bolognese, creamy chicken pesto or vegetable primavera), garden salad, focaccia wedges, assorted dessert bites
GF pasta option available . . . $25 PP

BAKED POTATO & CHILI BAR oven roasted Russet potatoes, 3-bean vegetarian chili, diced roasted chicken, broccoli, onion, bacon bits, sour cream, butter, shredded cheese, garden salad, assorted cookies
GF . . . . . $22 PP

ITALIAN STUFFED MEATBALL SUBS a build your own sandwich bar complete with juicy mozzarella filled meatballs, house-made marinara, provolone cheese, and split French rolls. Includes Caesar salad, potato chips, and assorted cookies and brownies
. . . . . $22 PP

DIETARY PREFERENCES OR RESTRICTIONS?

Not a problem. We have options.

GF GLUTEN-FREE V VEGETARIAN VEGAN VEGAN

INTERNATIONAL ENTRÉE PACKAGES

FUSION MIXED GRILL char-grilled soy and pineapple marinated flat-iron steak medallions and lemongrass grilled chicken, chili-vegetable stir-fry, avocado citrus salad, sticky white rice, assorted dessert bites GF . . . . . $29 PP

ORANGE-SESAME CHICKEN & BROCCOLI BEEF two Chinese favorites: crispy, flash-fried chicken tossed in a house-made orange-sesame glaze, and tender strips of beef and steamed broccoli with a light ginger-soy sauce, white rice, garden salad, almond cookies GF . . . . . $29 PP

LEMONGRASS CHICKEN & THAI RED CURRY Washington chicken in a lemongrass-soy marinade, accompanied by rich red vegetable curry, garden salad, chili-vegetable stir fry, jasmine rice, raspberry lemon bars GF . . . . . $26 PP

CHICKEN & BEEF GYRO BUFFET a build your own complete with beef gyro slices, grilled chicken, soft flat bread, homemade tzatziki sauce, a deluxe Greek salad, jo-jo potatoes, and assorted desserts . . . . . $29 PP

TASTE OF CARIBBEAN grilled jerk chicken thighs bursting with flavor, jollof rice, pineapple slaw, roasted sweet potatoes, rolls, white chocolate-macadamia nut cookies & pineapple-coconut shortbread bars . . . . . $27 PP



VEGETARIAN ENTRÉE PACKAGES

STUFFED ZUCCHINI BOATS filled with roasted chickpeas, bell pepper, zucchini, and onion, thickened in a robust tomato-based sauce - served with side dishes from main course entrée selection GF VEGAN . . . . . $24 PP

GRILLED MEDITERRANEAN CAULIFLOWER STEAK thick cut and marinated in garlic-rosemary olive oil, grilled over an open flame and topped with a trio of olives & bell peppers - served with side dishes from main course entrée selection GF VEGAN . . . . . $24 PP

QUINOA & VEGETABLE STUFFED PEPPERS chopped vegetables, garbanzo beans and seasoned quinoa in a fire-roasted pepper on a bed of our house-made marinara - served with side dishes from main course entrée selection GF VEGAN . . . . $24 PP

TOFU TERIYAKI extra-firm tofu marinated in our house teriyaki sauce, and grilled over an open flame – served with side dishes from main course entrée selection GF VEGAN . . . . . $24 PP

VEGETABLE YAKISOBA sautéed Japanese noodles with fresh chopped vegetables in a sesame-soy marinade - served with side dishes from main course entrée selection VEGAN . . . . . $22 PP

PORTOBELLO AU RATATOUILLE tender portobello mushroom caps grilled and layered with thinly sliced eggplant, zucchini, tomato, bell pepper and onion seasoned generously with olive oil, fresh herbs, kosher salt and pepper - served with side dishes from main course entrée selection. GF VEGAN . . . . . $25 PP

LENTIL & VEGGIE CAKES
herb-steamed lentils and sautéed vegetables baked into individual cakes, accompanied by romesco* sauce - served with side dishes from main course entree selection GF VEGAN . . . . . $24 PP

VEGETARIAN LASAGNA
deeply layered with herb roasted vegetables, 4-cheese medley and house-made marinara - served with side dishes from main course entrée selection . . . . . $24 PP

THAI RED VEGETABLE CURRY
sautéed cauliflower, onion and carrot in a rich and spicy red curry, jasmine rice on the side - served with side dishes from main course entrée selection GF VEGAN . . . . . $23 PP

*Contains nuts

10 PERSON MINIMUM

on all "Per Person (PP)" items.

GROUP SANDWICH AND SALAD MENU

FUEL YOUR POWER LUNCH, WHERE TIME IS MONEY.

STOP TAKING INDIVIDUAL LUNCH ORDERS – YOU HAVE BETTER THINGS TO DO!
For the working lunch or celebratory luncheon, our group menu offers a variety of customer favorites, with something sure to please everyone. Easy to order, our group trays and bowls are filled with fresh ingredients. Simple, delicious, done!

GROUP SANDWICH TRAYS

All trays are served on no fuss, recyclable/compostable platters.
Tray sizes: **S** - up to 10 people / **M** - up to 15 people / **L** - up to 20 people

GOURMET SANDWICH TRAY
a selection of our gourmet sandwiches including: chicken salad croissant*, pub style beef, ham baguette, albacore tuna, and veggie on focaccia
. . . . . S $98 / M $135 / L $162

FOCACCIA SANDWICH TRAY
a selection of our focaccia sandwiches including: chicken pesto, turkey & Havarti, roast beef & cheddar, ham & Swiss, and veggie on focaccia
. . . . . S $98 / M $135 / L $162

WRAP VARIETY PLATTER
a selection of our handmade wraps including: Mediterranean turkey, pub style beef, chicken salad*, Italian, and caprese wrap
. . . . . S $98 / M $135 / L $162

VEGETARIAN SANDWICH TRAY
a selection of our vegetarian sandwiches and wraps including: veggie on focaccia, vegetarian Greek wrap, curried chickpea sandwich, and caprese wrap
. . . . . S $98 / M $135 / L $162

HALF & HALF SANDWICH TRAY
choose two of your favorite sandwich trays from above and we will combine them to make your own unique tray
. . . . . S $98 / M $135 / L $162

*Contains nuts



DIETARY PREFERENCES OR RESTRICTIONS?
Not a problem. We have options.

GF GLUTEN-FREE VEGETARIAN VEGAN

GLUTEN-FREE SANDWICH TRAY
a selection of meat and vegetarian sandwiches on soft, gluten-free bread GF
. . . . . SERVES 5 PEOPLE - $60

SANDWICH BUILDER BOARD
a selection of premium ingredients to create your own unique sandwich:
Breads: white bread, whole wheat, focaccia (gluten-free bread available)
Meats: turkey, ham, roast beef and bacon
Cheeses: cheddar, Swiss and provolone
Veggies: lettuce, tomato, onion, cucumber and pickles
Spreads: mayo, mustard and roasted red pepper hummus
. . . . . S $98 / M $135 / L $162

DELUXE DELI BUFFET
a complete meal package including: meat and vegetarian ingredients for a make-your-own sandwich bar, penne pasta primavera*, NW mixed greens salad, kettle cooked potato chips, and homemade cookies. Also includes elegant buffet style set-up, sugarcane plates, 100% recycled napkins and plant starch cutlery . . . . . $ 22 PP



GROUP SALAD BOWLS

All salads are served in recyclable bowls with necessary serving utensils.
Bowl sizes: **S** - up to 10 people / **M** - up to 15 people / **L** - up to 20 people

ASIAN CHICKEN SALAD al dente angel hair pasta tossed with sesame-soy dressing, carrot, cabbage, chicken and toasted almonds, on a bed of romaine . . . . . S $78 / M $100 / L $117

NW MIXED GREENS fresh mixed greens tossed with chopped apples, cranberries and candied walnuts with house vinaigrette on the side GF VEGAN . . . . . S $78 / M $100 / L $117

SW STEAK SALAD fresh romaine topped with tender, fire-grilled steak, sweet corn, black beans, bell pepper and shredded cheddar-jack cheese, lime cilantro vinaigrette on the side
GF . . . . . S $78 / M $100 / L $117

STRAWBERRY & FIELD GREENS fresh mixed greens, strawberries, goat cheese and sunflower seeds with white balsamic & shallot vinaigrette on the side GF V . . . . . S $78 / M $100 / L $117

GARDEN SALAD crisp romaine and seasonal fresh vegetables with ranch and Italian dressings on the side
GF V . . . . . S $57 / M $67 / L $78

AVOCADO CITRUS SALAD fresh mixed greens, avocado, grapefruit, and roasted pepitas with a chili-lime vinaigrette on the side
GF VEGAN . . . . . S $78 / M $100 / L $117

DELUXE GREEK SALAD a flavorful combo of tri-color pasta, baby spinach, tomatoes, olives, red onion, cucumber, chickpeas, and crumbled feta cheese tossed with a lemon vinaigrette
V . . . . . S $78 / M $100 / L $117

CLASSIC CAESAR SALAD chopped romaine, shredded parmesan, and house-made croutons with creamy Caesar dressing on the side
. . . . . S $57 / M $67 / L $78

SOUTHWEST QUINOA POWER SALAD steamed quinoa, roasted sweet potatoes, black beans, bell pepper, avocado and pepitas with a lime-cilantro vinaigrette GF VEGAN . . . S $78 / M $100 / L $117

SALAD SAMPLER TRIO a selection of three of our best-selling salads: Asian chicken salad, NW mixed greens, and deluxe Greek salad
. . . . . S $92 / M $119 / L $146





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SWEETS AND SNACKS MENU

SNACK YOUR WAY OVER THE MIDDAY HUMP. WE'VE GOT YOU COVERED.

Whether your team needs a healthy snack or sweet guilty pleasure, we'll help get everyone to 5 o'clock. Just a little boost to energize the afternoon.

TRAY SIZES: S - up to 10 people / M - up to 15 people / L - up to 20 people

DESSERT TRAYS

HOMEMADE COOKIE PLATTER* an assortment of our large, homemade cookies
S $44 / M $58 / L $71

DECADENT BROWNIE PLATTER rich, classic brownies with an assortment of toppings
S $44 / M $58 / L $71

COOKIE & BROWNIE PLATTER* half cookies and half decadent chocolate brownies
S $44 / M $58 / L $71

CLASSIC TREATS house-made brown butter salted rice krispy treats, chocolate brownies and soft chocolate chunk cookies
S $44 / M $58 / L $71

ASSORTED DESSERT TRAY* a selection of our delicious homemade cookies, brownies, lemon bars, shortbread, fruit bars and chocolate treats
S $70 / M $87 / L $98

CHEESECAKE & CHOCOLATE PLATTER a selection of our bite-sized raspberry cheesecake bars and decadent chocolate treats
S $70 / M $87 / L $98

CHEF-MADE SHEET CAKE made by our pastry chef in the following flavors: strawberry cream, chocolate ganache, Italian rum cream, white with lemon, or classic carrot cake - 1/4 Sheet - Serves 20 / 1/2 Sheet - Serves 40 / Full Sheet - Serves 80
1/4 - $54 1/2 - $87 FULL - $108

*Contains nuts



SNACK TRAYS

CHEESE & CRACKER BOARD a selection of hard and soft cheeses from around the world accompanied by an artisan cracker assortment and fresh fruit garnish
S $81 / M $92 / L $103

TRINITY DIP PLATTER roasted red pepper hummus, tzatziki sauce and fresh tomato, mozzarella and basil bruschetta served with crispy pita chips and soft naan bread wedges
S $71 / M $81 / L $92

SEASONAL CRUDITÉS hand-cut vegetables served with roasted red pepper hummus and refreshing ranch dressing
S $58 / M $69 / L $79

SPRING ROLL AND CHICKEN PLATTER thin rice paper spring rolls with crisp vegetable and marinated grilled tofu filling. Served alongside sesame-soy marinated chicken bites lightly fried to a golden brown. Served with chili & soy dipping sauces
S $81 / M $92 / L $103

SNACK-PACK VARIETY* an assortment of grab-and-go items, including sweet and savory granola bars, roasted nuts, trail mix, fruit snacks and pretzels
S $44 / M $54/ L $65

FRESH FRUIT PLATTER fresh hand-cut fruit, all natural with nothing added
S $71 / M $81 / L $92

SALSA BAR & CHIPS tri-color corn tortilla chips with a variety of salsas and dips: chunky chipotle salsa, tangy tomatillo salsa, lime-cilantro guacamole and jalapeño bean dip
S $65 / M $76 / L $87

CHARCUTERIE PLATTER* a selection of sliced, cured meats and cheeses, roasted nuts, pickled vegetables, olives, olive oil-balsamic dip, crostini and soft baguette rounds
S $98 / M $114 / L $130

OUR HORS D'OEUVRES MAKE GREAT SNACKS TOO.
SEE PAGES 20-25 FOR SELECTIONS.

LUNCH ADDITIONS MENU

THE FINAL TOUCHES DOWN TO THE BREAD AND BUTTER.

Round out your group sandwich and salad order with some soft, artisan rolls or one of our hot, homemade soups. Don't forget to add bottled beverages or some locally roasted coffee for an after lunch pick-me-up.

10 PERSON MINIMUM on all "Per Person (PP)" items.

LUNCH ADDITIONS

HOMEMADE SOUPS your choice of one (1): tomato-basil bisque, potato-bacon chowder, sizzling chicken tortilla, vegetable minestrone, creamy cauliflower, potato & leek . . . . . $8 PP

ROLLS AND BUTTER artisan dinner rolls with butter pats on the side
VE . . . . . $4 PP

PASTA SALAD housemade pasta salad primavera
VE . . . . . $3 PP

WHOLE FRESH FRUIT raw, unpeeled apples, bananas and oranges GF VEGAN . . . . . $3 PP

GLUTEN-FREE ROLLS with butter pats on the side
GF VE . . $5 PP (MINIMUM 5 PPL)

ASSORTED KETTLE COOKED POTATO CHIPS individual bags in assorted flavors GF VE . . . . . $3 EA

FRESH FRUIT CUP all natural hand-cut fruit in a 8 oz. cup
GF VEGAN . . . . . $6 EA

INDIVIDUAL HOMEMADE COOKIES large homemade cookies in individual bags
VE . . . . . $4 EA



BEVERAGES AND DISPOSABLES

BOTTLED WATER filtered spring water in 16.9 oz. bottles . . . . . $2 EA

SPARKLING WATER zero-calorie, naturally flavored bubbly water in 12oz cans . . . . . $2.50 EA

SOFT DRINKS Coke, Diet Coke, Sprite and Ginger Ale in 12 oz. cans . . . . $2 EA

PURE LEAF ICED TEA all natural iced tea in individual 20 oz. bottles . . . . . $3 EA

IZZE SPARKLING JUICE 100% real fruit juice and sparkling water . . . . . $2.75 EA

BOTTLED JUICE orange, apple, cranberry and grapefruit juice in 10 oz. bottles . . . . . $2.25 EA

ECO-FRIENDLY DINING UTENSILS sugarcane plates, 100% recycled napkins, plant starch cutlery . . . . . $2 PP

DISPOSABLE TABLE COVER 60" x 120" paper table cloth with plastic backing . . . . $6 EA

PREMIUM COFFEE SERVICE locally roasted regular or decaf coffee with creamers, sugars, stirrers and compostable cups (featuring Caffé Lusso) . . . . . $4 PP

HOT TEA SERVICE an assortment of herbal and traditional tea bags with piping hot water, sugars, stirrers and compostable cups . . . . . $4 PP

GOURMET BOX LUNCH MENU

WORKING THROUGH LUNCH NEVER TASTED SO GOOD.

A BIG STEP UP FROM PEANUT BUTTER AND JELLY. Ideal for training sessions, seminars and company outings, this lunch box is ready to go. The convenience of take-away doesn't mean you sacrifice quality, fresh ingredients, or flavor. We know how to make packed lunches exciting again!

BOX LUNCH SANDWICHES

All our sandwich box lunches come neatly packaged in our recycled lunch box.

BANH MI CHICKEN SANDWICH char-grilled lemongrass chicken, cucumber, jalapeno, carrot and cilantro on a French baguette with Sriracha-infused mayo.

HAWAIIAN GRINDER sliced ham, pineapple, Swiss, chili slaw, mayo, and a drizzle of house teriyaki sauce on a French roll.

COMPANY CLUB triple-decker on sourdough with turkey, bacon, Havarti, lettuce, tomato, mayo and Dijon

TURKEY APPLE CRUNCH SANDWICH oven roasted turkey breast, sliced Washington apple, hickory smoked bacon, cheddar, lettuce, mayo and Dijon on a telera roll

RUSTIC TURKEY roasted turkey breast, avocado, pickles, greens, provolone, romesco* spread (roasted tomato & red pepper sauce) and mayo on house-made herbed focaccia

CLASSIC BLTA sourdough bread, crisp smoked bacon, lettuce, tomato, Havarti, avocado and mayo

HAM BAGUETTE thin sliced smoked ham, creamy brie, apricot preserves, cucumber, mayo, Dijon and lettuce

*Contains nuts



SANDWICH BOX LUNCH INCLUDES
a gourmet sandwich of your choice, pasta salad primavera, kettle cooked potato chips, large homemade cookie, plant starch cutlery, 100% recycled napkin, wet-nap and mint . . . . . **$18.00 / EACH**

CHICKEN PESTO roasted chicken on house-made herbed focaccia, Havarti cheese, roasted red pepper, greenleaf and pesto aioli

PUB STYLE BEEF SANDWICH thin sliced beef, provolone, crispy onion straws, lettuce, tomato and horseradish aioli on a telera roll

CHICKEN SALAD CROISSANT oven roasted chicken breast, chopped Washington apples, celery, walnuts, fresh herbs, lettuce and light mayo on a flaky croissant

NW TURKEY SANDWICH oven roasted turkey breast, soft brie, cranberry sauce, lettuce, mayo and Dijon on wheat bread

AL FRESCO FALAFEL WRAP tender falafel, fresh tomato, cucumber, bell pepper, red onion, black olives and house made tzatziki sauce wrapped in a large spinach tortilla

ITALIAN SUB sub roll, salami, pepperoni, smoked ham, red onion, pepperoncini, provolone, lettuce, tomato, mayo, Dijon and creamy Italian vinaigrette

CHIPOTLE CHICKEN CLUB whole grain wheat, roasted chicken, bacon, pepper-jack cheese, roasted red pepper, lettuce and chipotle mayo

Any of our box lunches can be made as a gluten-free meal . . . . . **$19.75 / EACH**



ALBACORE TUNA ON WHEAT whole grain wheat, all white Albacore salad, mayo, cheddar and greenleaf

VEGGIE ON FOCACCIA house-made herbed focaccia, cucumber, avocado, tomato, roasted red pepper, lettuce and roasted red pepper hummus VEGAN

CAPRESE WRAP fresh mozzarella, provolone, julienne basil, lettuce, tomato, pesto aioli and a drizzle of balsamic reduction

CURRIED CHICKPEA SANDWICH chickpeas, chopped celery, onion, craisins, curry and a blend of aromatics, with lettuce and cucumber on house-made herbed focaccia VEGAN

DELI STYLE SANDWICHES create-your-own sandwich from the following ingredients:

- **Breads**: whole grain wheat, white, sliced GF multi-grain
- **Meats**: turkey, ham, beef, chicken, salami, bacon
- **Cheeses**: cheddar, Swiss, Havarti, Pepper-Jack, provolone
- **Veggies**: lettuce, tomato, onion, pickles, cucumber, bell pepper
- **Condiments**: mayo, mustard, roasted red pepper hummus

BOX LUNCH SALADS

Made fresh, packed fresh, enjoyed fresh.

ASIAN CHICKEN SALAD angel hair pasta, sesame-soy dressing, carrot, cabbage, chicken, toasted almonds, romaine

NW MIXED GREENS fresh mixed greens, chopped apples, cranberries, candied walnuts, house vinaigrette on the side GF VEGAN

DELUXE GREEK SALAD a flavorful combo of tri-color pasta, baby spinach, tomatoes, olives, red onion, cucumber, chickpeas, and crumbled feta cheese tossed with a lemon vinaigrette

CITRUS CHICKEN SALAD fresh mixed greens, chicken breast, avocado, grapefruit, and roasted pepitas with a lime-cilantro vinaigrette on the side GF

CHICKEN CAESAR SALAD herb roasted chicken, romaine, shredded parmesan, and focaccia croutons, with Caesar dressing on the side

STRAWBERRY & FIELD GREENS fresh mixed greens, strawberries, goat cheese, and sunflower seeds, with white balsamic & shallot vinaigrette on the side GF

LEMONGRASS GRILLED BEEF SALAD fresh mixed greens, lemongrass char-grilled beef, julienne red bell pepper, cucumber, cilantro and almonds, with oriental-sesame dressing on the side GF

SW STEAK SALAD fresh romaine topped with tender, fire-grilled steak, sweet corn, black beans, bell pepper and shredded cheddar-jack cheese, lime cilantro vinaigrette on the side GF

SOUTHWEST QUINOA POWER SALAD steamed quinoa, roasted sweet potato, black beans, bell pepper, avocado and pepitas with a lime-cilantro vinaigrette GF VEGAN

*Contains nuts



SALAD BOX LUNCH INCLUDES
a fresh salad of your choice, house-made focaccia bread wedge, large homemade cookie, plant starch cutlery, 100% recycled napkin, wet-nap and mint . . . . . **$18.00 / EACH**

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HORS D'OEUVRE MENU

FROM INFORMAL NIBBLING TO A LAVISH AFFAIR.

OUR HAND-MADE HORS D'OEUVRES ELEVATE THE ATMOSPHERE AT ANY FUNCTION. Astonishing variety, great taste and beautiful presentation. Each hors d'oeuvre is carefully made from scratch. Our catering experts can help you design a flavor combination that is sure to impress.

2 DOZEN MINIMUM on all hors d'oeuvers orders.

CHICKEN HORS D'OEUVRES

For quality and safety, all of our hot hors d'oeuvres are served in stainless chafing dishes to keep them at optimal serving temperature.

CHICKEN BANH MI SLIDERS char-grilled lemongrass chicken on a fresh baked artisan bun with pickled jalapeño, cucumber, carrot, cilantro and sweet chili-sriracha aioli . . . . . $57 DOZEN

MAPLE-BACON CHICKEN POPS wrapped in hickory smoked bacon with maple glaze (GF) . . . . . $50 DOZEN

CHICKEN TIKKA SKEWERS char-gilled with tikka masala and yogurt marinade, with raita dipping sauce (GF) . . . . . $44 DOZEN

FIRECRACKER CHICKEN MEATBALLS spicy and sweet habanero infused chicken meatballs. Skewered lollipop style for easy serving . . . . . $35 DOZEN

ADOBO-LIME CHICKEN BITES tender roasted chicken breast with a rich adobo-lime glaze tossed with fresh grilled pineapple (GF) . . . . . $35 DOZEN

HONEY-LIME CHICKEN SKEWERS pan seared chicken breast with a sweet and sour honey-lime glaze (GF) . . . $44 DOZEN

SPICED CHICKEN KOFTA Mediterranean ground chicken infused with a blend of authentic spices, tzatziki sauce on the side . . . . . $48 DOZEN



CHICKEN SATAY char-grilled with peanut dipping sauce (GF) . . . . . $44 DOZEN

PERI PERI CHICKEN SKEWERS fire-grilled chicken skewers basted in a Mozambique staple, packed with flavor from chilies, garlic, lemon, and a blend of herbs & spices (GF) . . . $44 DOZEN

BBQ CHICKEN SLIDERS brioche bun, slow-braised BBQ chicken, sharp cheddar . . . . . $57 DOZEN

YAKITORI GLAZED CHICKEN SKEWERS grilled with our house-made yakitori sauce (GF) . . . . . $44 DOZEN

COCONUT-CASHEW CHICKEN BITES tender chicken breast dipped in a cashew & coconut batter and baked to a golden brown, served with fresh pineapple dip . . . . . $35 DOZEN

FRIED CHICKEN & WAFFLE BITES mini golden waffles and buttermilk fried chicken bites topped with whipped honey-butter . . . . . $57 DOZEN

HULI-HULI CHICKEN MEATBALL SKEWERS juicy, ground chicken meatballs glazed in our house huli-huli sauce and skewered with pineapple . . . . . $44 DOZEN

CHICKEN TENDERS the classic we all love! Fried to crispy yet tender perfection, with ranch and honey mustard dipping sauces . . . . . $44 DOZEN

CHICKEN GYOZA traditional Japanese dumplings; sesame soy dipping sauce on the side . . . . . $44 DOZEN

HOT HONEY CHICKEN BITES crispy popcorn style chicken tossed in a delightfully sweet and spicy house-spiced honey . . . . . $48 DOZEN

GARLIC-PARMESAN BONELESS WINGS crispy chicken bites tossed in a house made sauce . . . . . $35 DOZEN

CHINESE LETTUCE CUPS chopped chicken & vegetables in a sesame-soy-ginger marinade, with lettuce cups on the side GF . . . . . $39 DOZEN

MOCHIKO CHICKEN POPPERS deep fried chicken bites with a sweet-chili dipping sauce GF . . . . . $35 DOZEN

CLASSIC BUFFALO WINGS a mix of drumsticks and flats tossed in Frank's Red Hot, with celery, carrots and ranch dressing on the side . . . . . $35 DOZEN

GOCHUJANG CHICKEN MEATBALLS Korean inspired ground chicken meatballs perfectly infused with Gochujang, and broiled with a sweet & spicy glaze GF . . . . . $35 DOZEN



PORK HORS D'OEUVRES









TRADITIONAL PORK GYOZA Japanese dumplings with ground pork and vegetable filling, sesame-soy dipping sauce . . . . . $44 DOZEN

BBQ PULLED PORK SLIDERS brioche bun, slow-braised BBQ pork, cider cabbage slaw . . . . . $57 DOZEN

BACON-BOURBON MEATBALLS handmade beef and bacon meatballs in a rich bourbon BBQ reduction. Skewered lollipop style for easy serving . . . . . $35 DOZEN

SOUTHERN HARVEST SKEWERS andouille sausage, caramelized onion, roasted sweet potato, Cajun remoulade dipping sauce . . . . . $44 DOZEN

MAPLE-BACON CHICKEN POPS wrapped in hickory smoked bacon with maple glaze GF . . . . . $50 DOZEN

TWICE BAKED POTATO BITES WITH BACON baby red halves filled with whipped potato, cheddar and hickory bacon GF . . . . . $48 DOZEN

CUBANO SLIDERS citrus marinated pulled pork, thin sliced ham, Swiss cheese and pickles on an artisan bun with mustard aioli . . . . . $57 DOZEN

BACON WRAPPED DATES sweet, dried dates stuffed with goat cheese, and wrapped in crisp, caramelized bacon GF . . . . . $50 DOZEN

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BEEF HORS D'OEUVRES



Photo © Joshua Bousel





BEEF BANH MI SLIDERS char-grilled lemongrass beef on a fresh baked artisan bun with pickled jalapeño, cucumber, carrot, cilantro and sweet chili-sriracha aioli . . . . . $57 DOZEN

MEDITERRANEAN BEEF KEBABS tender char-grilled steak in a flavor packed lemon-herb marinade. Skewered with roasted grape tomato and caramelized onion, with tzatziki dipping sauce GF . . . . . $50 DOZEN

BEEF EMPANADAS an authentic blend of ground beef, potatoes and onions wrapped in flaky pastry dough, and baked until tender and golden; vibrant chimichurri on the side . . . . . $57 DOZEN

FIRE-GRILLED ANGUS SLIDERS brioche bun, sharp cheddar, house-made special sauce . . . . . $57 DOZEN

BEEF SATAY char-grilled, thin sliced steak with peanut dipping sauce GF . . . . $48 DOZEN

STEAK & PEPPER JACK TAPAS tender, sliced beef and fiery pepper jack cheese melted to perfection in a tender flour tortilla . . . . . $48 DOZEN

CHIMICHURRI BEEF CROSTINI thin sliced, marinated steak and house-made chimichurri sauce perched atop herb-whipped goat cheese on a baked garlic crostini . . . . . $50 DOZEN

ITALIAN STUFFED MEATBALLS Italian spiced beef & pork meatballs stuffed with mozzarella cheese, in a rich marinara sauce . . . . . $39 DOZEN

SWEET & SPICY KOREAN POPS grilled steak bites in a Korean-style BBQ sauce with a spicy apricot glaze GF . . . . . $44 DOZEN

BEEF WELLINGTON TARTS puff pastry pockets filled with tender beef and wild mushroom reduction, baked with parmesan until golden, served with horseradish cream for dipping . . . . . $57 DOZEN

TACO PIQUILLO PEPPERS fire roasted mini peppers stuffed with mexican-spiced ground beef and topped with cotija cheese GF . . . . . $44 DOZEN

STEAKHOUSE SKEWER char-grilled grilled steak bites skewered with rustic potato and bell pepper, accompanied by a garlic Dijon aioli GF . . . $50 DOZEN

STICKY THAI BEEF BITES curry-ginger infused meatballs tossed in a sweet & spicy chili sauce GF . . . . . $44 DOZEN

MINI BLUE BURGERS brioche bun, grilled angus slider, hickory bacon, blue cheese aioli . . . . . $57 DOZEN

HOT DOG SLIDERS 2-inch all beef hot dogs and soft buns, with relish, ketchup and mustard on the side . . . . . $44 DOZEN

LEMONGRASS BEEF LOLLIPOP lean ground beef in a lemongrass-soy marinade, with peanut dipping sauce GF . . . . . $48 DOZEN

*Contains nuts

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VEGETARIAN HORS D'OEUVRES

ARTICHOKE & PARMESAN DIP artichoke hearts, caramelized onion, fresh herbs, and a 4-cheese blend baked to a golden brown and served with an artisan cracker assortment VE . . . . . $35 DOZEN

CASHEW-CURRY PEPPERS fire-roasted sweet peppers stuffed with mango chutney infused cashew-curried rice GF VEGAN . . . . . $44 DOZEN

JO-JO POTATOES seasoned potato wedges served with ketchup, ranch and BBQ sauces VE . . . . . $35 DOZEN

MEDITERRANEAN VEGGIE KEBABS tender char-grilled vegetables in a flavor packed lemon-herb marinade. Skewered with roasted grape tomato and caramelized onion with tzatziki dipping sauce GF VE . . . . . $44 DOZEN

TOFU & VEGETABLE SATAY fire-grilled rough cut vegetables and firm tofu in a sesame-soy marinade GF VEGAN . . . . . $44 DOZEN

VEGETABLE GYOZA traditional Japanese dumplings with chopped vegetable and cabbage filling, sesame-soy dipping sauce VE . . . . . $44 DOZEN

FRIED GNOCCHI WITH GARLIC TRUFFLE DIP crispy potato gnocchi bites with a fresh made garlic & black truffle aioli for dipping VE . . . . . $48 DOZEN

GRILLED SWEET POTATO & VEGGIE KEBABS marinated and fire-grilled cubed sweet potato, piquillo pepper, red onion and mushroom, with Cajun remoulade for dipping GF VE . . . . $44 DOZEN

LEMON PEPPER CAULIFLOWER FLORETS lightly seasoned with zesty lemon and cracked black pepper, fried to golden perfection. Served with a bright lemon-Dijon dipping sauce VE . . . . . $44 DOZEN

MINI QUICHES golden baked, 2-inch pie shells with a variety of fillings VE . . . . . $50 DOZEN

JALAPEÑO TATER POPS crispy golden potato bites with a spicy kick of jalapeño, perfectly fried and packed with bold flavor VE . . . . . $44 DOZEN

BROCCOLI CHEESE BITES broccoli, sharp cheddar cheese and herbed bread crumbs baked into bite sized morsels VE . . . . . $39 DOZEN

BUFFALO CAULIFLOWER BITES lightly breaded in rice flower, flash fried to crispy perfection, and tossed in Frank's Red Hot Sauce, served with buttermilk ranch for dipping GF VE . . . . $44 DOZEN

CRISPY CORN FRITTERS slightly sweet, fluffy corn fritters flash fried till golden and served with spicy honey-sriracha aioli on the side VE . . . $35 DOZEN

DOUBLE STUFFED MUSHROOMS filled with seasoned corn bread crumbs, caramelized onion, fresh herbs and parmesan cheese VE . . . . $44 DOZEN

VEGETARIAN EGG ROLLS shredded cabbage, carrots, celery broccoli, and onion in a rich egg wrapper, fried until golden & crisp – served with sweet chili dipping sauce VE . . . . . $35 DOZEN

TWICE-BAKED POTATO BITES baby red halves piped with a delicious sour cream, cheddar and herb blend then baked to a golden brown GF VE . . . . . $46 DOZEN

VEGGIE SLIDERS brioche bun, grilled vegetables, Swiss, house-made special sauce VE . . . . . $50 DOZEN

ARTICHOKE & PARMESAN VOL AU VENTS artichoke hearts, caramelized onion, fresh herbs, and a 4-cheese blend baked to a golden brown inside an easy-to-eat puff pastry cup VE . . . $48 DOZEN

LENTIL POPPERS steamed lentil, veggie and herb mini cakes topped with rich romesco sauce* (roasted red pepper & tomato sauce) VE . . . $46 DOZEN

CURRIED POTATO SAMOSAS golden crispy pastry nestled with spiced potatoes, peas and fragrant curry, with cilantro-mint chutney for dipping VE . . . . . $44 DOZEN

MAC & CHEESE BITES crispy fried creamy 4-cheese mac, seasoned breadcrumb crust VE . . . . . $50 DOZEN





*contains nuts

SEAFOOD HORS D'OEUVRES







FIRECRACKER SHRIMP SKEWERS fire-grilled with a lime & habanero infused marinade
GF . . . . . $50 DOZEN

CAJUN SHRIMP CAKES crisp fritters made with fresh shrimp, corn, celery and a blend of Cajun spices, served with a spiced remoulade
. . . . . $57 DOZEN

CALIFORNIA CUCUMBER BOATS fresh, cucumber rounds filled with crab salad and garnished with black sesame seeds
GF . . . . . $50 DOZEN

SILVER DOLLAR CRAB CAKES fresh crab, chopped celery and herbs, crispy breadcrumb crust, scallion garnish, and Dijon crème fraîche for dipping
. . . . . $65 DOZEN

ORANGE-GLAZED PRAWNS flash fried and basted in a Grand Marnier-orange reduction GF . . . . . $50 DOZEN

SHRIMP COCKTAIL herb-steamed sweet prawns with house-made cocktail sauce
GF . . . . . $48 DOZEN

SMOKY BROWN SUGAR SALMON SKEWERS smoked sea salt, butter and brown sugar glazed salmon laced on a bamboo skewer
GF . . . . . $50 DOZEN

SMOKED SALMON CROQUETTES rich, delicate salmon blended with fresh dill, parsley, and cream cheese, lightly bound with golden breadcrumbs. Finished with a cool, tangy dill crème fraîche . . . . . $57 DOZEN

COCONUT SHRIMP crispy coconut and beer battered prawns with a sweet citrus dipping sauce . . . . . $50 DOZEN

MISO-GINGER SALMON BITES salmon finished with a light, flavorful glaze and dusted with sesame seeds. Skewered lollipop style for easy serving
GF . . . . . $50 DOZEN

SMOKED SALMON VOL AU VENT buttery puff pastry cups baked with house-made smoked salmon & cream-cheese filling . . . . . $57 DOZEN

CRAB RANGOON golden fried wonton wrappers with a crab & cream cheese filling, sweet chili dipping sauce . . . . . $48 DOZEN

SHRIMP CEVICHE CUCUMBER BOATS herb-steamed shrimp tossed with lime, cilantro, bell peppers and house seasoning, served in a crisp cucumber cup
GF . . . . . $50 DOZEN

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ROOM TEMP HORS D'OEUVRES

Room temp selections served on your choice of eco-friendly disposable or non-disposable serving platters

CAPRESE SKEWERS ripe cherry tomato, bocconcini mozzarella, fresh basil, balsamic drizzle (GF) (V) . . . . . $42 DOZEN

CABRALES GRAPE CROSTINI house-made crostini spread with blue cheese cream, fresh sliced grapes and basil chiffonade (V) . . . . . $44 DOZEN

RICE PAPER SPRING ROLLS thin rice paper wrappers rolled with carrot, bean sprouts, marinated tofu, rice noodles, fresh basil and lettuce. Served with our homemade peanut sauce and sweet chili sauce (GF) (VEGAN) . . . . . $35 DOZEN

SPICY CHICKEN SPRING ROLL pulled chicken, jalapeño, carrot, lettuce, Thai basil and Vietnamese noodles in a rice paper wrapper. Served with our homemade peanut dipping sauce and sweet chili sauce (GF) . . . . . $42 DOZEN

BLT STACKER thick-cut bacon, cherry tomato, lettuce, and sourdough toast point layered on a bamboo skewer, served with creamy garlic aioli on the side . . . . . $39 DOZEN

GREEK GARDEN CUPS refreshing cucumber cups filled with our house-made red pepper hummus and olive tapenade (GF) (VEGAN) . . . . . $44 DOZEN

TROPICAL CUCUMBER CUPS scooped cucumber cups filled with grilled pineapple and jalapeño pico de gallo (GF) (VEGAN) . . . . . $44 DOZEN

FRESH FRUIT KEBABS all natural, fresh fruit laced on a bamboo skewer (GF) (VEGAN) . . . . . $44 DOZEN

PICNIC CHICKEN BITES tender teriyaki marinated chicken dusted in rice flour and flash fried till crispy. Served room temp with peanut sauce and sesame-soy sauce for dipping (GF) . . . . . $35 DOZEN

CANAPÉ VARIETY a platter of three options: smoked salmon with roasted red pepper / fresh chopped tomato, mozzarella, & basil / fire-roasted trio of peppers & goat cheese . . . . . $48 DOZEN

TOMATO TARTLET golden puff pastry baked with parmesan, olive oil and tomato with fresh basil chiffonade (V) . . . . . $44 DOZEN

MINI CROISSANT SANDWICHES two-bite sandwiches in 3 varieties: chicken salad*, BLTA, and vegetarian . . . . . $57 DOZEN

FOCACCIA SANDWICH WEDGES house-made herbed focaccia with meat and vegetarian fillings . . . . . $44 DOZEN

PINWHEEL SANDWICHES spiral sliced wrap sandwiches with meat and vegetarian fillings . . . . . $44 DOZEN

BABA GANOUSH WITH PITA CHIPS velvety smooth roasted eggplant blended with tahini, lemon, and garlic, with crisp pita chips for dipping (V) . . . . . $38 DOZEN

BALSAMIC STRAWBERRY & BRIE CUPS pastry cups with creamy brie, fresh strawberries and rich balsamic glaze (V) . . . . . $48 DOZEN

*Contains nuts







TERMS CONDITIONS

TAILORED TO OUR CORPORATE CUSTOMERS' NEEDS. DESIGNED TO EXCEED EXPECTATIONS.

WE INVITE YOU TO BE OUR GUEST. When it comes to the food service industry we are knowledgeable, flexible and willing to tailor our services to your individual needs. Our policies and practices are aimed at making your job easier. We truly want you to say, "Wow – that was awesome!"

GENERAL TERMS

CANCELLATION POLICY – We make your food especially for you. To avoid charges, all orders must be canceled within 48 business hours of delivery time.

LEAD TIMES FOR ORDERING MENU ITEMS
- Hot Breakfast, Lunch and Dinner Entrées – requires 24 business hours' notice
- Breakfast Trays and Platters – by 1pm business day prior to delivery
- Lunch, Snack, Dessert Trays and Platters – by 3pm business day prior to delivery
- Hors d'oeuvres – requires 24 business hours' notice
- Box Lunches – by 3pm business day prior to delivery

DELIVERY TIME WINDOWS – 30 minutes prior to requested delivery time

HOURS OF OPERATION – M-F, 6am – 5pm / weekends and evenings by appointment only

PAYMENT METHODS – pre-approved corporate accounts, all major credit cards, ACH, check, and cash

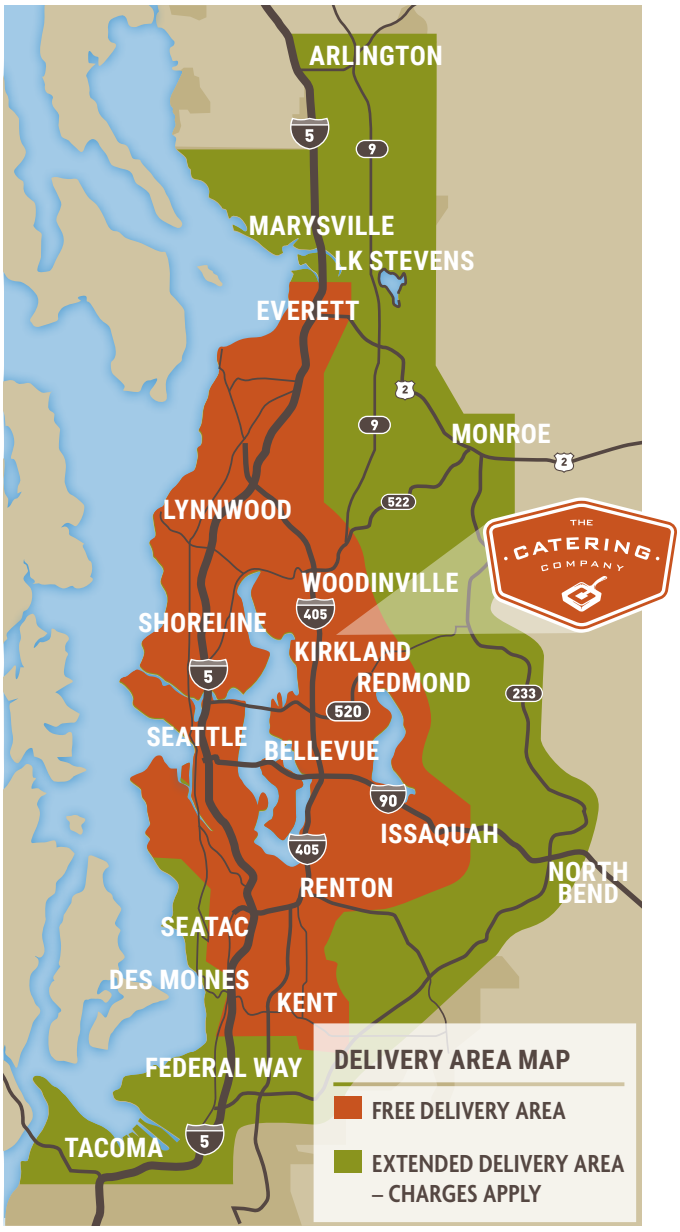
SERVERS, AND BARTENDERS RATES
Servers $40/hour & Bartenders $45/hour

GRATUITY – no automatic gratuity charged – ever! We leave gratuity to our customer's discretion.

MINIMUMS FOR EACH MENU CATEGORY:
- Breakfast, Lunch, Dessert & Snack Trays – 1 tray
- Box Lunches – 2 boxes total
- Hot Breakfast & Entrées – 10 people per selection
- Hors D'oeuvres – 2 dozen per item

PRICES SUBJECT TO CHANGE – due to unpredictable market fluctuations in food cost.

DELIVERY AREA



LEAN AND GREEN – BEST BUSINESS PRACTICES

WE ARE COMMITTED TO REDUCING OUR WASTE, PRACTICING POLLUTION PREVENTION AND CONSERVING ENERGY AND NATURAL RESOURCES WHEREVER POSSIBLE.

While it may be hip or trendy to talk about how "green" our business is, we actually talk the talk and walk the walk when it comes to reducing our waste footprint and incorporating green business practices.

Since our inception, The Catering Company has been committed to being "green." From compostable catering trays to recycled paper stock for our box lunch containers, we've incorporated green practices as a way of doing business.

We have already replaced our plastic disposable cutlery, plates, cups, containers, boxes and napkins with sustainably made, plant-based products. Our goal is to use 100% sustainable plastic replacements!



SUSTAINABLE PRACTICES

We foster a genuine commitment to environmental and sustainable practices. We believe companies, like individuals, must assume their share of responsibility as stewards of the Earth. While our approach is always evolving, our ultimate goal is to provide our customers with the highest quality foods and to always implement the most effective ways to reduce, reuse, and recycle

The Catering Company Corporate Menu is published using environmentally sound print methods. If you'd like to view this menu online, or would like to receive electronic versions instead of printed copies, please go to: **ordercatering.com**
or email us: **info@ordercatering.com**

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NOT JUST ANY CATERING COMPANY

THE CATERING COMPANY

FORMAL EVENTS • LOCATION DROP OFF • BOX LUNCHES

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