

Fall 2025 To-Go Menu



PLATTERS FOR 24

LOCAL CHEESE DISPLAY

Candied Nuts, Dried Fruit, Artisan Crackers
(GF without crackers/Veg/nuts).....\$169

ANTIPASTI

Imported Meats & Cheeses, Marinated Vegetables, Baguette
(GF without Baguette).....\$168

LIGHTLY SMOKED SALMON

Dill Sauce (GF).....\$277

APPLE CIDER GLAZED SMOKED PORK

Apple Mostarda (GF).....\$139

GRILLED COULOTTE STEAK

Maple Horseradish Dip (GF).....\$221

ROASTED DELICATA SQUASH

Pumpkin Seeds, Crispy Sage (GF/V).....\$119

ROASTED FALL VEGETABLE PLATTER

Tamarind Yogurt Dip (GF/Veg).....\$103



FRESH FRUIT SALAD

Vanilla Citrus Simple Syrup, Mint
(GF/V).....\$129

FRESH VEGETABLE CRUDITE

House Fried Potato Chips, Roasted Cauliflower Dip
(GF/Veg).....\$123

FRESH TORTILLA CHIPS

Chipotle Salsa & Pico de Gallo
(GF/V).....\$51
Guacamole add on (GF/V).....\$51
Cheese Sauce add on (Veg).....\$38

SKEWERS FOR 24

HONEY HABANERO CHICKEN SKEWER

Cilantro Crema (GF).....\$62

PASTRAMI SPICED BEEF SKEWER

Maple Garlic Dip (GF/DF/contains egg).....\$78

5 SPICE TOFU SKEWER

Pear Chutney (V).....\$68

PISTACHIO AND POMEGRANATE SALMON SKEWER

Pistachio (GF/DF/contains nuts).....\$212

PETITE SANDWICHES FOR 16

PETITE GRILLED APPLE & BRIE CROISSANT

Basil, Honey Mustard Aioli (Veg).....\$104

CHICKEN & APPLE JAM WRAP

Beechers Cheese, Crispy Bacon, Romaine\$70

LEMONGRASS PORK ON CIABATTA

Cilantro, Pickled Carrot & Daikon, Jalapeno Aioli
(DF/ contains egg).....\$53

VEGAN MUFFULATTA ON CIABATTA

Roasted Eggplant, Smoked Portabello, Olive Relish, Pepperoncini,
Crunchy Greens (V).....\$79

APPLE CHICKPEA SALAD SPINACH WRAP

Tahini Dressing (V).....\$178

SIDE SALADS FOR 24

BABY SPINACH & TANGERINE

Tangerine, Pickled Red Onion, Toasted Walnut, Cranberry Vinaigrette
(GF/V).....\$114

ROASTED BROCCOLI

Pickled Daikon, Sesame Ginger Dressing
(GF/V).....\$154

ROASTED BEET & CARROT

Goat Cheese Vinaigrette, Arugula, Candied Pumpkin Seed (GF/Veg)...\$112

GRILLED CHAYOTE & CORN

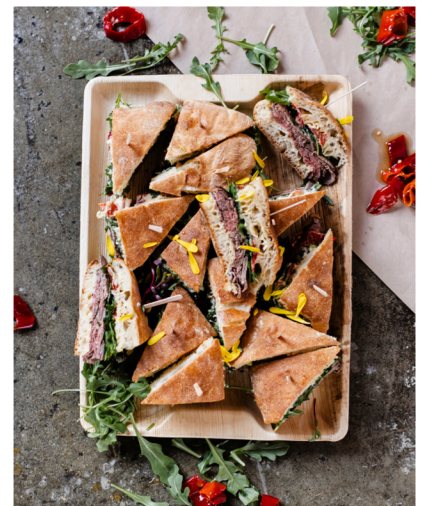
Cotija, Pickled Jicama (GF/Veg).....\$127

LENTIL & WATERMELON RADISH

Toasted Walnut, Fresh Tarragon, Spiced Date Vinaigrette (GF/V).....\$79

ARUGULA & RADICCHIO

Roasted Apple & Fennel, Toasted Pumpkin Seeds, Honey Mustard
Dressing (GF/DF/Veg).....\$126





PETITE SWEETS FOR 24

BUTTERNUT MAPLE BLONDIES

(Veg).....\$82

MOCHA CHIP COOKIES

(Veg).....\$61

CLASSIC CHOCOLATE CHIP COOKIES

(Veg).....\$55

GLUTEN-FREE DELUXE CHOCOLATE CHIP COOKIES

(GF/Veg).....\$61

COCONUT CITRUS MACAROONS

Dark Chocolate Drizzle (GF/V).....\$54

RICH CHOCOLATE BROWNIES

(Veg).....\$55

BOURBON PECAN TARTLETS

(Veg).....\$77

DELIVERY

Free delivery on all orders in the Seattle area

Monday-Friday 9:00am-4:00pm

Additional fees may apply for deliveries outside of regular delivery hours.

Self pick-up available.

ADD COMPOSTABLES

Compostable plates, flatware & napkins

\$1.50 per guest

**A 5% administrative fee will be added to each order.
If paying by credit card, a 4% processing fee will apply.*

ORDERING POLICIES

We require a \$750 minimum on all orders

Orders must be received 5 business days in advance



DIETARY KEY

DF = Dairy- Free

GF = Gluten-Free

Veg = Vegetarian

V = Vegan

*Please be advised that our food may come into contact
with common allergens, such as dairy, eggs,
wheat, soy, tree nuts, peanuts, fish, shellfish and wheat.*