

Winter 25/26

To-Go Menu



PLATTERS FOR 24

ANTIPASTI

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

LOCAL CHEESE DISPLAY

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

CEDAR PLANK SALMON

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

BLACK PEPPERCORN GRILLED COULOTTE STEAK

Maple Horseradish Dip (GF).....\$186

BROWN SUGAR SMOKED PORK TENDERLOIN

Creamy Dijon, Cranberries (GF).....\$135

PIRI PIRI ROASTED CHICKEN BREAST

Cilantro Yogurt Sauce (GF).....\$126

ROASTED ROOT VEGETABLE PLATTER

Almond Chimichurri (GF/Veg/Nuts).....\$98

HOUSE FRIED POTATO CHIPS

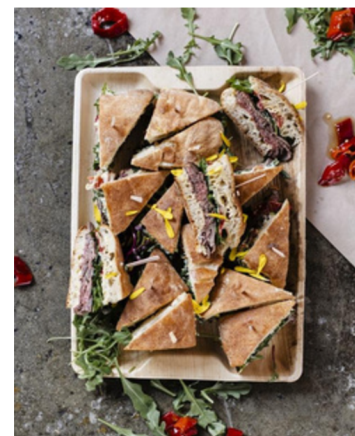
Pan Fried Onion Dip (GF/V).....\$76

FRESH TORTILLA CHIPS

Chipotle Salsa (GF/V).....\$51

guacamole add on.....\$51

cheese sauce add on.....\$38





SKEWERS FOR 24

BLOOD ORANGE GLAZED

Salmon Skewers (GF/DF).....\$139

CHILI-LIME BEEF SKEWERS

Ginger Plum Sauce (GF/DF)\$112

PORCHETTA RUBBED PORK SKEWERS

Italian Salsa Verde (GF/DF).....\$70

MOROCCAN SPICED CHICKEN SKEWERS

Pickled Grape Compote (GF/DF).....\$78

BLACKENED TOFU SKEWERS

Cajun Marmalade (GF/V).....\$86



PETITE SANDWICHES & WRAPS FOR 16



TEA SMOKED PORK ON CIABATTA

Apple Mostarda, Watercress, Pickled Fennel (DF).....\$107

BUFFALO CHICKEN WRAP

Blue Cheese Mayo, Celery.....\$104

GRILLED APPLE & BRIE CROISSANT

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

APPLE CHICKPEA SALAD SPINACH WRAP

Tahini Maple Dressing (V).....\$94



SALADS & SIDES FOR 24

MIXED GREENS SALAD

Pickled Beets, Pecorino, Toasted Hazelnuts, Maple Vinaigrette
(GF/Veg/Contains Nuts).....\$176

ARUGULA-RADICCHIO SALAD

Shaved Manchego, Chile-Agave Pumpkin Seeds, Dried Apricot, Sherry
Vinaigrette (GF/Veg).....\$150

KALE SALAD

Almonds, Apple, Golden Raisins, Parmesan, Lemon Vinaigrette
(GF/Veg/Contains Nuts).....\$139

POACHED PEAR SALAD

Pistachio, Pt. Reyes Blue Cheese, Poached Pears, Baby Lettuce,
Watercress, Champagne, Vinaigrette (GF/Veg).....\$165



PETITE SWEETS FOR 24

MAPLE PECAN CHOCOLATE BAR (GF/V/Contains Nuts).....\$97

BUTTERNUT MAPLE BLONDIES (Veg).....\$82

GINGER MOLASSES COOKIES (Veg).....\$77

PINEAPPLE UPSIDE DOWN CAKE BITES (Veg).....\$72

SEA SALT CHOCOLATE CHIP COOKIES (Veg).....\$55

DARK CHOCOLATE PEANUT BUTTER SCOTCHEROOS
(Veg/Nuts).....\$50

STICKY TOFFEE CAKE

Dates, Black Tea-Orange Glaze
(Veg).....\$81

CHOCOLATE DIPPED COCONUT MACAROONS

(GF/Veg).....\$54





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.

ORDERING POLICIES

We require a \$750 minimum on all orders
Orders must be received 5 business days in advance

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.*