

# Spring *Menu*



# Hors d'Oeuvres

## Tray-Passed

### MINI POTATO ROSTI

Carrot-Lox & Dill Cashew Cream  
(gf/v/contains nuts)

### SCALLION ARTICHOKE FRITTER

Lemon Tahini Sauce  
(gf/v)

### DUNGENESS CRAB CAKES

Tarragon Aioli  
(contains eggs)

### PORK BELLY SPRING ROLLS

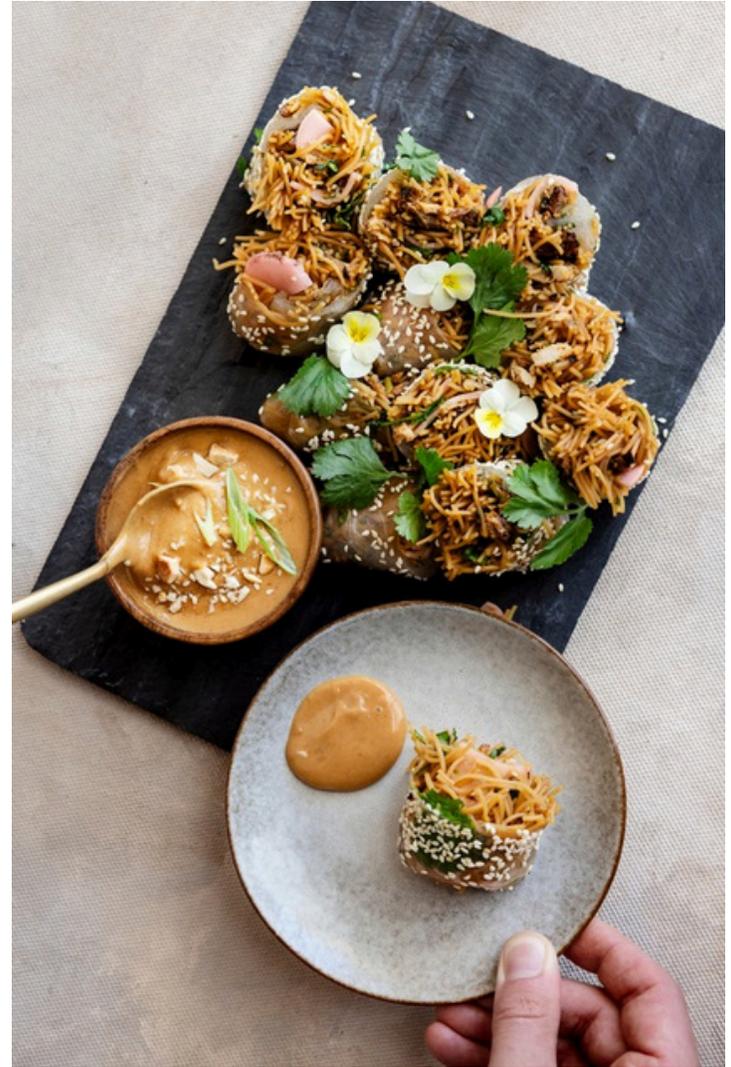
Pork Belly | Jalapeno | Pickled Daikon | Radish |  
Lemongrass | Peanut Sauce  
(gf/contains peanuts)

### QUINOA TOSTADA

Golden Beets | Avocado | Pickled Shallots  
(gf/v)

### JERK STEAK BITE

Chimichurri & Sweet Potato Chip  
(gf/df)



### CONFIT TUNA SALAD

Cucumber | Jalapeño | Creamy Lemon Vinaigrette |  
Wonton Cup

### SMOKED CHICKEN RILLETE

Curried Potato Chip  
(gf/df)

### SMOKED MUSHROOM SPRING ROLLS

Jalapeno | Pickled Daikon & Radish | Lemongrass |  
Peanut Sauce  
(gf/v/contains peanuts)

### ALMOND RICOTTA CROSTINI

Mint | Caramelized Onion | Prosciutto  
(contains nuts)

### BEEF & HORSE RADISH DEVILED EGG

Pickled Mustard Seed  
(df/veg)

# Placed

## SWEET PEA RICOTTA TARTINE

Crispy Shiitake  
(veg)

## GARLIC ROASTED ASPARAGUS

Sugar Snap Peas | Roasted Breakfast Radish |  
Tzatziki  
(gf/veg)

## ASPARAGUS PIADINA

Gruyere | Roasted Radish | Sesame Seeds  
(veg)

## FRESH VEGETABLE CRUDITE

House Fried Potato Chips & Signature Herbed  
Spinach Dip  
(gf/v without dip)

## SMOKED PORK SANDWICH

White Cheddar | Watercress | Mustard Relish |  
Ciabatta

## ANCHO CHILI CHICKEN FLAUTAS

Cotija & Avocado Crema  
(gf)

## GRILLED COULOTTE STEAK SANDWICH

Mama Lil's Peppers | Dijonnaise | Baby Arugula |  
Ciabatta  
(df/contains eggs)

## GRILLED LEMONGRASS PORK

Tangy Nuoc Cham | Cilantro | Grilled Lime  
(gf/df/contains fish)

## GRILLED VEGETABLE SANDWICH

Roasted Garlic Hummus | Pickled Red Onions | Arugula |  
Ciabatta  
(v)

## CHINESE SAUSAGE PIADINA

Mozzarella | Chili Crisp | Scallions | Toasted Sesame



# Buffet & Family Style

## The Salads

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### RADISH & COUSCOUS SALAD

Roasted Pepper | Tomato | Pine Nuts | Pickled Onion |  
Feta Vinaigrette  
(veg/contains pine nuts)

### BROCCOLI SALAD

Toasted Almonds | Fried Shallots | Radicchio | Chickpeas |  
Parmesan Dressing  
(gf/veg)

### ARUGULA SALAD

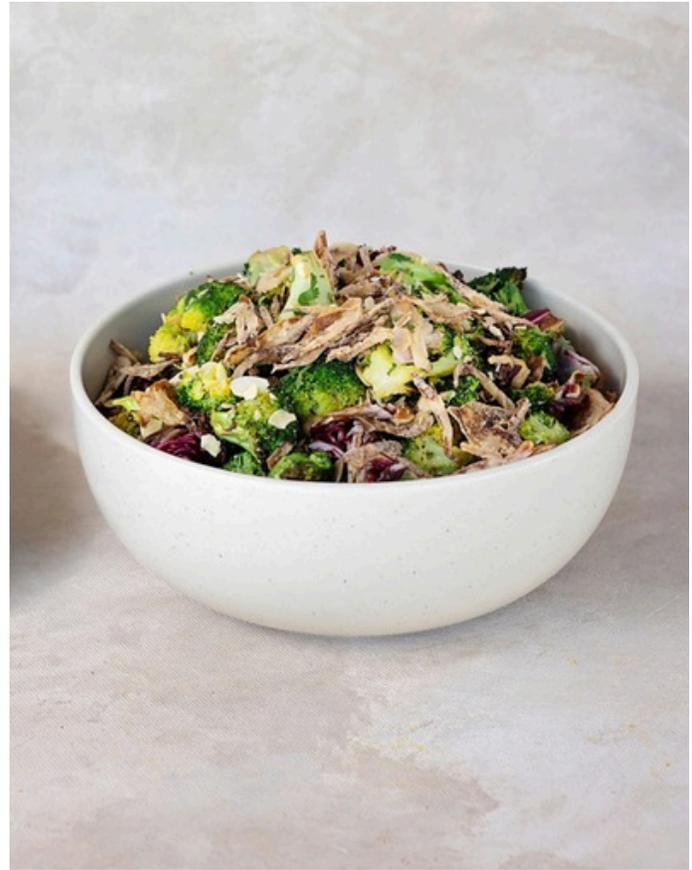
Asparagus | Zucchini | Artichokes | Castelvetrano Olives |  
Lemon Herb Vinaigrette  
(gf/v)

### BUTTER LETTUCE

Pickled Kohlrabi | Blueberry | Ginger Sesame Dressing  
(gf/veg)

### PANCIT

Chinese Sausage | Garlic Scapes | Carrots |  
Green Cabbage | Snap Peas  
(gf: we use vermicelli noodles)



# The Entrées

## CITRUS & THYME GRILLED CHICKEN THIGH

Baby Radish & Ramp Pesto  
(gf/df/pesto can be made without cheese)

## PAN ROASTED SOCKEYE SALMON

Roasted Cherry Tomato & Herbed Yogurt Remoulade  
(gf)

## SEARED MAHI

Castelvetrano Olives | Persian Cucumber | Tomato |  
Romesco  
(gf/df/contains nuts)

## SWEET CHILI PORK TENDERLOIN

Chili Crisp Pickled Cucumbers & Mango Cilantro Puree  
(gf/df)

## CHIMICHURRI MARINATED SKIRT STEAK

Carrot Romesco  
(gf/df)



## JACKFRUIT & BLACK BEAN PACHOLAS

Smoked Ancho Salsa Roja  
(gf/v)

## FAVA BEAN & ROASTED CARROT LENTIL FRITTER

Spring Onion Hummus & Italian Salsa Verde  
(gf/v)



# The Sides

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## SPRING PEA RISOTTO

Pecorino  
(gf/veg)

## SPRING MUSHROOM & FARRO PILAF

Warm Herb Vinaigrette  
(df/veg)

## WHITE CHEDDAR & SPRING ONION POLENTA CAKE

(gf/veg)

## ROASTED POTATOES

Confit Garlic & Beef Tallow Roasted Potatoes  
(gf)

## HERBED FREGOLA SARDA

(v)

## ROASTED BROCCOLI

Crispy Shallots & Olive Oil  
(gf/v)

## GARLIC & CITRUS GRILLED ASPARAGUS

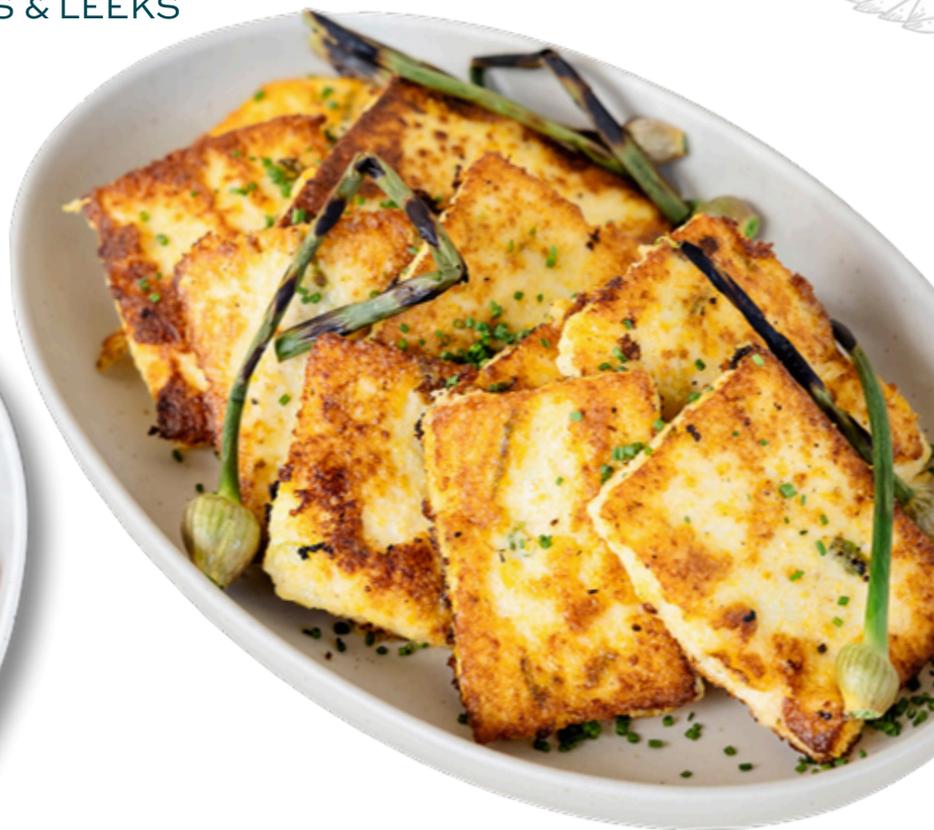
(gf/v)

## CHEF'S CHOICE SPRING VEGETABLES

(gf/v)

## ROASTED RAINBOW CARROTS & LEEKS

Garlic & Thyme  
(gf/v)



# Petite Sweets

## WHITE CHOCOLATE LAVENDER SHORTBREAD COOKIES

(veg)

## CURRENT & WALNUT CARROT CUPCAKES

(veg)

## CHAI SPICE SNICKERDOODLE COOKIES

(veg)

## FENNEL PISTACHIO COOKIES

(veg)

## BLUEBERRY CHEESECAKE SQUARES

(veg)

## LEMON PISTACHIO BLONDIES

(veg)



## VIETNAMESE COFFEE COOKIE

(veg)

## KEY LIME TARTLETS

(veg)

## HIBISCUS GANACHE CAKE BITES

(gf/veg)

## OLIVE OIL CAKE

Golden Raisins & Lemon

(veg)

## COCONUT CHEESECAKE BARS

Caramelized Pineapple

(veg)

# Plated Service

## Salads & Starters

### FAVA BEAN & ASPARAGUS TART

Goat Cheese & Lemon Agave Drizzle  
(veg)

### SWEET GEM LETTUCE

Poached Radish | Mint | English Peas | Lemon Poppy Dressing  
(gf/v)

### ARUGULA SALAD

Asparagus | Zucchini Ribbons | Artichokes |  
Castelvetrano Olives | Lemon Herb Vinaigrette  
(gf/v)

### KALE CAESAR SALAD

Orange Poached Golden Raisins | Radishes | Parmesan Tuile  
(gf/veg)

### SESAME ROASTED ASPARAGUS

Teriyaki Leeks | Crispy Wontons | Chili Crisp Aioli  
(gf without wontons/veg/vegan if sub chili crisp)



## The Entrées

### CITRUS & THYME BRINED CHICKEN BREAST

Baby Radish & Ramp Pesto  
(gf/df)

### SEARED BISTRO FILET

Rhubarb Demi-Glace & Arugula Almond Gremolata  
(gf/df/contains nuts)

### CHIMICHURRI MARINATED RIBEYE

Carrot Romesco

### SWEET CHILI PORK MEDALLIONS

Mango Cilantro Puree & Chili Crisp Pickled Cucumbers  
(gf/df)

### PAN ROASTED SOCKEYE SALMON

Roasted Cherry Tomato & Herbed Yogurt Remoulade  
(gf)

### SEARED MAHI

Castelvetrano Olive | Persian Cucumber | Tomato |  
Romesco Sauce  
(gf/df/contains nuts)

### JACKFRUIT & BLACK BEAN PACHOLAS

Smoked Ancho Salsa Roja  
(gf/v)

### FAVA BEAN & ROASTED CARROT LENTIL FRITTER

Italian Salsa Verde & Spring Onion Hummus  
(gf/v)



# Plated Sides

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HERBED FINGERLING POTATOES  
(gf/v)

PARMESAN & CONFIT GARLIC WHIPPED POTATOES  
(gf/veg)

WHITE CHEDDAR & SPRING ONION POLENTA CAKE  
(gf/veg)

HERBED FREGOLA SARDA  
Caramelized Fennel  
(v)

CHARRED BROCCOLI  
Crispy Garlic & Fresh Herbs  
(gf/v)

GARLIC & CITRUS GRILLED ASPARAGUS  
(gf/v)

ROASTED CAULILINI  
(gf/v)

HERB ROASTED BABY CARROTS  
(gf/v)



# Plated Desserts

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ALMOND CAKE PARFAIT  
Chai Marshmallow Fluff | Banana Caramel |  
Toasted Almond  
(gf)

STRAWBERRY RHUBARB CRISP  
Basil Coconut Cream  
(gf)

LAVENDER PAVLOVA  
Lemon Curd | White Chocolate | Fresh Blackberry  
(gf)

TIRAMISU PARFAIT  
Pistachio Mascarpone & Chocolate Ganache

# Spring

## Cocktails

### ARMY & NAVY

Gin | Orgeat | Lemon Juice | Bitters | Edible Orchid Blossom

### PAPER PLANE

Bourbon | Amaro Nonino | Aperol | Lemon Juice | Lemon Peel

### BEE'S KNEES

Gin | Honey Syrup | Lemon Juice | Lemon Peel

### CUCUMBER BASIL COLLINS

Vodka | Basil Syrup | Lemon Juice | Cucumber Slice | Basil Leaf

### BOURBON BERRY TEA

Bourbon | Strawberry Syrup | Lemon Juice | Iced Tea | Fresh Strawberry | Mint

### RASPBERRY-RHUBARB BRAMBLE

Choice of Spirit | Raspberry-Rhubarb Syrup | Lemon Juice | Aperol Float | Fresh Raspberry

### SCOFFLAW

Rye Whiskey | Dry Vermouth | Lemon Juice | Grenadine | Orange Bitter | Lemon Twist

### LONE RANGER

Tequila | Simple Syrup | Sparkling Rose Wine | Lemon Juice | Lemon Twist

### STONE FRUIT JULEP

Bourbon | Mint Syrup | Apricot Liqueur | Mint Sprig

### CARAJILLO

Cold Brew | Licor 43 | Flamed Orange Peel

## Free Spirit Cocktails

### SEVILLE SIPPER

Pineapple Juice | Sour Orange Oleo-Saccharum |  
Lime Juice | Treacle Syrup | Club Soda | Mint Sprig

### BLOOD ORANGE SPRITZER

Tangerine Juice | Blood Orange Syrup | Lemon Juice |  
Club Soda | Blood Orange Slice



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