

Summer 2026

To-Go Menu



PLATTERS Serves 24

ANTIPASTI

Imported Meats & Cheeses | Marinated Vegetables | Baguette
(gf without baguette).....\$172

HEIRLOOM TOMATO JAM PIADINA

Fresh Mozzarella | Basil | Grilled Peaches
(veg).....\$93

LOCAL CHEESE DISPLAY

Candied Nuts | Dried Fruit | Artisan Crackers | Gluten Free Crackers
(veg/contains nuts).....\$196

HOUSE SMOKED BRISKET

Horseradish Aioli
(df/gf/contains eggs).....\$263

SMOKED SALMON

Charred Corn & Mango Salsa
(df/gf).....\$265

CHILI LIME GRILLED CHICKEN BREAST

Caramelized Coconut & Pineapple Glaze
(df/gf).....\$246

SMOKED PORK TENDERLOIN

Cherry Shallot Jam
(df/gf).....\$127



CALABACITAS

Roasted Summer Squash | Sweet Corn | Spicy Fresno Peppers | Peppitas | Beecher's Flagship Cheese
(gf/veg).....\$123

HULI HULI CAULIFLOWER

Sesame Garlic Crunch
(gf/v).....\$72

FRESH VEGETABLE CRUDITE

House Fried Potato Chips & Green Goddess Dip
(gf/v).....\$112

FARMER'S MARKET FRESH FRUIT PLATTER

(gf/v).....\$126

FRESH TORTILLA CHIPS

Roasted Jalapeño-Garlic Salsa & Pico de Gallo (gf/v).....\$54
guacamole add on (gf/v).....\$50
cheese sauce add on (veg).....\$38

SKEWERS 24 Count

SMOKED PORK

Chipotle Guava BBQ Sauce (df/gf).....\$49

CITRUS MARINATED CHICKEN

Salsa Macha (df/gf).....\$88

CURRIED TOFU

Garlic Coconut Dip (gf/v).....\$82

HERB MARINATED BEEF

Shishito Pepper Relish (df/gf).....\$180

TAMARIND GLAZED SALMON

Sesame Garlic Crunch (df/gf).....\$191



PETITE SANDWICHES & WRAPS Serves 16



CURRIED CHICKPEA

Butter Lettuce | Pickled Red Onion | Bun
(gf/veg).....\$80

CALIFORNIA TRI TIP

Santa Maria Salsa | Chimichurri | Ciabatta
(df).....\$106

CAPRESE CHICKEN

Mozzarella | Summer Tomato | Pesto Aioli | Ciabatta
(veg).....\$130

GRILLED APPLE & BRIE

Caramelized Onions | Basil | Honey Mustard Aioli | Croissant
(veg).....\$126

SUMMER VEGETABLE WRAP

Purple Cabbage | Bell Peppers | Roasted Carrot | Artichoke |
Lemon Hummus
(v).....\$133

SALADS Serves 24

MIXED GREENS

Poached Cherries | Celery | Fennel | Mint Buttermilk Dressing
(gf/veg).....\$83

BABY KALE

Charred Corn | Roasted Zucchini | Pickled Red Onion |
Cilantro Lime Dressing
(gf/v).....\$108

CORN & BLACK BEAN SALAD

Red Onion | Sweet Pickled Fresno Chili | Cumin Cilantro Vinaigrette
(gf/v).....\$87

CRUSHED CUCUMBER SALAD

Honeydew Melon | Pistachio | Arugula Pesto
(gf/veg/contains nuts).....\$123

SUMMER HEIRLOOM TOMATOES & FRESH MELON

Mint & Cucumber Lime Vinaigrette
(gf/v).....\$110



PETITE SWEETS 24 Count

DELUXE CHOCOLATE CHIP COOKIES

(gf/contains nuts).....\$60

COCONUT CITRUS MACAROONS

Dark Chocolate Drizzle

(gf).....\$58

PB&J BARS

(contains peanuts).....\$65

TROPICAL BAKLAVA

Macadamia Nut | Coconut | Pineapple-Agave Syrup

(gf).....\$103

ALMOND DACQUOISE

with Lemon White Chocolate Ganache

(gf/contains nuts).....\$49

BOURBON CHERRY UPSIDE DOWN CAKE

Chocolate Almond Brittle.....\$74



PANDAN RICE CEREAL BAR

Toasted Coconut | Corn Flakes | Cacao Nibs.....\$66

GRAND MARNIER CHOCOLATE TRUFFLE

(gf).....\$38

HIBISCUS GANACHE CAKE BITES.....\$76

WHIPPED BLUEBERRY GANACHE CANONLI.....\$70

PEACH PIE TARTLET

Basil Whipped Cream & Summer Blackberry.....\$77

PASSIONFRUIT TARTLET.....\$87



Ordering Policies

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

Delivery

We offer free delivery on all orders in the Seattle area
Monday through Friday 9:00 am - 4:00 pm
Additional fees may apply for deliveries outside of
regular delivery hours. Self pick up is available.

Add Compostables

We offer compostable plates, flatware & napkins
\$2.50 per guest

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

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.