

Design Perfect Catering

Quick Pick Lunches

Minimum Order of 12 Guests

some restrictions apply

THE KOI

15.95

Beef and Broccoli

Tender beef and fresh broccoli in a ginger soy sauce

Asian Chicken Salad

Spring mix tossed with Asian vegetables, our sesame vinaigrette, crunchy chow mein noodles, and toasted almonds, topped with strips of tender grilled chicken

Noodle Salad

Angel hair pasta with carrots, cabbage, toasted almonds, and shredded romaine, tossed in our sesame soy dressing 

Fortune Cookies

THE LOTUS

15.95

Chicken Stir-Fry

Strips of tender chicken breast and fresh Asian cut vegetables, stir-fried in our Kalbi sauce 

Asian Slaw

Blend of shredded cabbage with carrots, beansprouts, green onions, and toasted sesame seeds, tossed in our sweet chili slaw dressing  

Jasmine Rice

 

Fortune Cookies

TEX-MEX

14.95

Green Chili and Chicken Enchiladas

Roasted green chilies, shredded chicken, and our Mexican style four cheese blend, hand rolled in flour tortillas and baked until golden, topped with our spicy red *OR* chili verde sauce, melted cheese and fresh pico de gallo

Sweet Potato and Black Bean Enchiladas

Vegetarian entrée - please specify number

Sweet potato, corn, spinach, and black beans sautéed and hand rolled in flour tortillas with our Mexican style four cheese blend and cilantro, baked and topped with our spicy red enchilada sauce and green onions 

Spicy Refried Beans

Pinto beans, sautéed and blended with diced jalapeños  

Cilantro-Lime Rice

Long grain white rice seasoned with fresh garlic, cilantro, and lime juice  

TACO BAR

17.95

Seasoned Ground Beef GF

Spanish Rice V  GF

Seasoned Shredded Chicken GF

Flour and Corn Tortillas

Refried Beans V  GF

Tortilla Chips V  GF

Southwest Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, dressed in our chipotle Caesar dressing V

Accompanied by tomatoes, lettuce, cheddar cheese, sour cream, guacamole, pico de gallo, and jalapenos

~Add sautéed vegetables for Vegan/Vegetarian entrée for \$2.00/per guest~

MEDITERRANEAN

14.95

Variety Pinwheel Platter

Italian

Roasted peppers spread, salami, pepperoni, and provolone sprinkled with romaine lettuce and rolled into a large flour tortilla

Ham and Cheese

Herbed cream cheese, Black Forest ham and American cheese, rolled into a large flour tortilla

Grilled Vegetables

Grilled marinated vegetables and red pepper hummus, rolled into a large flour tortilla V

Orzo Pasta

Orzo pasta, juicy yellow corn, black beans, cilantro, avocado, and cherry tomatoes, mixed together and tossed in our cilantro-lime ranch dressing V

Market-Fresh Fruit Platter

Sliced watermelons, cantaloupe, honeydew, and pineapple, topped with grapes with seasonal berries V  GF

NEW YORK

14.95

Variety Sandwich Platter

Turkey

Our oven roasted turkey, thinly sliced and layered with provolone cheese, topped with fresh lettuce, tomato and our Dijon aioli OR cranberry spread on ciabatta bread

Pastrami

Layers of thinly sliced pastrami and provolone cheese, topped with purple onions and our spicy brown mustard on ciabatta bread

Grilled Vegetables

Layers of grilled marinated vegetables and fresh spinach served on ciabatta bread with our balsamic aioli V

NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings V  GF

Individual Bags of Tim's Cascade Chips

EUROPEAN

16.95

3 Cheese Ravioli

Filled with a blend of indulgent Italian cheeses, topped with our meat marinara and melted mozzarella cheese

Pesto-Alfredo Tortellini

Delicate pasta pillows filled with Italian cheeses in our pesto-Alfredo sauce ✓

Italian Chopped Salad

Iceberg lettuce chunks with red onions, tomatoes, pepperoncini's, and olives, tossed in our white herb vinaigrette and topped with Parmesan cheese and croutons ✓

Garlic Bread

ITALY

16.95

Chicken Parmesan

Tender chicken breasts hand coated with grated Parmesan cheese and Italian breadcrumbs, baked in our classic marinara sauce topped with freshly melted mozzarella

Spinach and Cheese Cakes

Baby spinach, ricotta and Parmesan cheeses, handpressed into cakes and panfried, served over our marinara sauce ✓

Italian Chopped Salad

Iceberg lettuce chunks with red onions, tomatoes, pepperoncini's, and olives, tossed in our white herb vinaigrette and topped with Parmesan cheese and croutons ✓

Chilled Asparagus

Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame ✓  

Assorted Bread Basket and Butter Pats

CLASSIC LUNCH

15.95

Pick 1 Soup (0-25guests)/Pick 2 Soups (26-75 guests)/Pick 3 Soups (76+ guests)

Minestrone ✓

Tomato Basil ✓ 

Clam Chowder

Navy Bean 

NW Corn and Potato Chowder

Chili and Vegetarian Chili

Mini Variety Sandwich Platter

Turkey

Our oven roasted turkey, thinly sliced and layered with provolone cheese, topped with fresh lettuce, tomato and our Dijon aioli OR cranberry spread on ciabatta bread

Ham

Our Black Forest ham, thinly sliced and layered with sharp cheddar cheese, topped with fresh lettuce, tomato, pickles and our Dijon aioli on ciabatta bread

Grilled Vegetables

Layers of grilled marinated vegetables and fresh spinach served on ciabatta bread with our balsamic aioli ✓

Traditional Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, dressed in our traditional Caesar dressing ✓

AMERICA

15.95

Classic American Meatloaf

Ground chuck mixed with Italian breadcrumbs, green onions, garlic, carrots, and green peppers, baked in a nesting meatloaf pan and topped with our ketchup glaze

Baked Mac and Cheese

Vegetarian entrée, minimum order for 10 guests

Elbow pasta, layered with our house blend of cheddar cheeses, and baked until perfectly smooth and creamy, topped with Italian bread crumbs ✓

Traditional Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, dressed in our traditional Caesar dressing ✓

Cornbread Squares with Honey Packets and Butter Pats

LIGHT LUNCH

15.95

Grilled Marinated Antipasto Platter

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, grilled over an open flame, served with salami, provolone cheese, and fresh mozzarella balls, accompanied by garlic dipping oil and sliced French baguettes

Grilled Marinated Flatbread

Vegetarian entrée - please specify number

Eggplant, squash, peppers, mushrooms, red onions, and Kalamata olives, seasoned, then grilled over an open flame, served on a fresh flatbread, drizzled with our balsamic reduction ✓

Orzo Pasta Salad

Orzo pasta, juicy yellow corn, black beans, cilantro, avocado, and cherry tomatoes, mixed together and tossed in our cilantro-lime ranch dressing ✓

Market-Fresh Fruit Platter

Sliced watermelons, cantaloupe, honeydew, and pineapple, topped with grapes with seasonal berries ✓ 

Sliced French Baguette Basket and Butter Pats

SOUTHERN

16.95

Buttermilk Fried Chicken with Chipotle Mayo

Tender chicken breast, marinated in fresh buttermilk, halved, hand breaded and fried, served with chipotle mayo, and our sweet & tangy barbecue sauce

Black Bean and Corn Salad

Black beans and juicy yellow corn tossed with roasted peppers, red onions, and cilantro, in our house-made Southwest dressing ✓ 

Cornbread Squares with Honey Packets and Butter Pats

SPACE NEEDLE

18.95

★NW Chardonnay Baked Salmon

Juicy salmon, seasoned, baked, topped with our chive beurre blanc sauce GF

★NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers,
served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings V  GF

Wild Rice Pilaf

White and wild rice, slowly cooked, pilaf-style V  GF

Assorted Bread Basket and Butter Pats

ALKI BEACH

18.95

Fire-Grilled NW Salmon

Grilled over an open flame, served with fresh tropical fruit salsa GF

Spinach Salad

Baby spinach leaves, candied pecans, red onions, tomatoes, satsuma oranges, and feta cheese,
served with our citrus vinaigrette and Dijon dressings V GF

Grilled Asparagus

Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame V  GF

Assorted Bread Basket and Butter Pats

PIKE PLACE

17.95

Herb-Roasted Chicken

Tender chicken breast baked with rosemary, thyme, and garlic GF

Traditional Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons,
dressed in our traditional Caesar dressing V

Roasted Red Potatoes

Oven roasted baby red potatoes tossed with olive oil, rosemary, and thyme V  GF

Assorted Bread Basket and Butter Pats

BALLARD LOCKS

17.95

★Chicken Caprese

Pan-seared chicken breast simmered in balsamic vinegar, garlic, and grape tomatoes,
finished with fresh mozzarella and basil GF

Mushroom and Asparagus Risotto

Fresh mushrooms and asparagus lightly sauteed in garlic olive oil, served in our perfectly creamy risotto V

BALLARD LOCKS continued on next page

BALLARD LOCKS continued

★NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers,
served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings 

Assorted Bread Basket and Butter Pats

WATERFRONT

19.95

★Flat Iron Steak

Grilled over an open flame until tender, then finished with demi-glace and blue cheese crumbles 

★NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers,
served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings 

Roasted Red Potatoes

Oven roasted baby red potatoes tossed with olive oil, rosemary, and thyme 

Assorted Bread Basket and Butter Pats

QUEEN ANNE

19.95

Tunisian Lamb Kebobs, Chicken Kebabs, and Vegetable Kebabs

Each charmoula-marinated, and grilled with peppers, onions, and zucchini 

Greek Salad

Crispy romaine hearts, chopped tomatoes, cucumbers, onions, Kalamative olives, and feta cheese,
served with our red wine viniagrette 

Basmati Rice

Basmati rice, lusciously seasoned, and moist 

Pita Bread Basket

ADD-ONS

Platters

Small (serves 10-12) 20/Medium (serves 20-25) 40/Large (serves 50-55) 60

Assorted Bread Basket and Butter Pats

Cornbread Squares with Honey Packets and Butter Pats

Garlic Bread

Chips and Salsa

Individual Bag of Chips 15 per dozen

DESSERT ADD-ONS

Priced Per Dozen

Assorted Cookies and Brownies

25

Assorted cookies, including white chocolate macadamia nut, oatmeal raisin, and chocolate chip

DESSERT ADD-ONS continued on next page

DESSERT-ADD ONs continued

Chocolate Dipped Fruit

30

Cantaloupe, honeydew, pineapple, grapes, and strawberries dipped

★Assorted Petite Sweets

30

Lemon bars, chocolate-dipped strawberries and crème puffs, and seasonal bites

★Individual Salted Caramel Cups

40

Baked apple, cinnamon, and brown sugar cake topped with salted caramel sauce

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.