

*Pacific Northwest Catering Company LLC*



Wedding Reception Single Entrée Menu

Seafood

Select 1 Entree:

- ~Grilled Pacific Northwest Salmon with Mango Salsa~
- ~Smoked Salmon with Bow Tie Pasta in Parmesan Cream Sauce~
- ~Baked Cod with Lemon Caper Butter Sauce~
- ~Salmon En Papillote:  
*Individual salmon fillets baked in phyllo paper with citrus herb butter~*

Elegantly Displayed Buffet Style with:

- ~Confetti Salad~
- Mixed Greens tossed with Julienne Jicama, Yellow and Red Pepper,  
Apple, Shredded Carrot and Honey Citrus Vinaigrette
- ~Rolls with Butter~
- ~Seasonal Fresh Fruit Display~
- ~Roasted Garlic Whipped Red Potatoes~
- ~Sautéed Mélange of Seattle Spring Celebration Vegetables~  
Asparagus, Summer Squash, Purple Onion, Portabellas
- ~Regular and Decaffeinated Coffee ~
- ~Sparkling Citrus Punch~

\$18.95

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## Chicken

### Select 1 Entree:

~Chicken Dijonnaise~

Dipped in Dijon and Coated in Japanese Breading

~Cranberry Chicken~

Marinated Breast of Chicken In a Sauce consisting of Whole Cranberry,,  
Rum, Honey Marjoram & Thyme

~Sautéed Chicken Breast ~

With Artichokes & Lemon Caper Sauce

~Lemon Thyme Chicken Breast~

### Elegantly Displayed Buffet Style with:

~Pacific Northwest Salad~

Mixed Greens topped with Apples, Toasted Hazelnuts,  
Oregon Bleu Cheese and Raspberry Pear Infused Vinaigrette

~Assorted Breads and Rolls with Butter~

~Seasonal Fresh Fruit Display~

~Twice Baked Potatoes with Sour Cream, Chives, and Cheddar Cheese~

~Asparagus Tips, Yellow Squash, Red Onion and Peppers~

~Regular and Decaffeinated Coffee ~

~Sparkling Citrus Punch~

\$ 18.95

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## Beef

Select 1 Entree:

- ~Chili Lime Marinated and Grilled Flank Steak  
with Southwestern Chipotle Sauce~
- ~Grilled Sirloin Steak with Mushroom Sauce~
- ~Tenderloin Beef Tips Stroganoff over Buttered Noodles~
- ~Ranch Steak topped with Tawny Port-Blue Cheese Butter Sauce~

Elegantly Displayed Buffet Style with:

~Spinach Salad~  
Toasted Almonds, Strawberries, and Baby Spinach with Honey Dijon Dressing

~Rolls and Butter~

~Seasonal Fresh Fruit Display~

~Roasted Garlic Whipped Red Potatoes~

~Vegetable Mèlange~

~Regular and Decaffeinated Coffee ~

~Sparkling Citrus Punch~

\$19.95

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## Pork and Turkey

Select 1 Entree:

~Roasted Pork Tenderloin~

with a Tawny Port Wine Sauce

~Pork Chops with Apple Walnut Stuffing~

~Parmesan Breaded Pork Cutlets~

In Brandy cream Sauce

~Turkey: Traditional Oven Roasted Turkey~

Elegantly Displayed Buffet Style with:

~Sunburst Salad~

Local Greens with Frisee, Orange and Grapefruit Segments,  
Black Sesame Seeds and Citrus Vinaigrette

~Rolls with Butter~

~Seasonal Fresh Fruit Display~

~Julienne Seasonal Vegetables~

~Roasted Garlic Yukon Gold Mashed Potatoes~

~Regular and Decaffeinated Coffee ~

~Sparkling Citrus Punch~

\$16.95

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# *Pacific Northwest Catering Company LLC*



## Sandwiches and Salads

### *~ Tossed Green Salad ~*

Mixed Greens, Tomatoes, Olives, Cucumber, Ranch Dressing and Croutons

### *~ Fresh Made and Home-style Red Potato Salad ~*

### *~ Fresh Seasonal Fruit Displays ~*

### *~ Build Your Own Sandwich Display ~*

An array of Meats and Cheeses-

Roast Turkey, Beef, Ham, Cheddar, Swiss, Jack Cheese, Stone-ground Mustard, Dijon, Mayonnaise,  
Pickles, Tomatoes, Lettuce, Croissants, Breads

### *~ Vegetable Baskets ~*

Carrots, Celery, Cucumbers, Tomatoes, Olives, Cauliflower, Broccoli, Artichoke Hearts,  
Marinated Mushrooms, Roasted Onion and Dill Seasoned Dip

### *~ Regular and Decaffeinated Coffee and Tea ~*

### *~ Sparkling Citrus Punch ~*

**\$15.95**