

Entrée Lunch/Dinner Buffet

All Meals are served buffet style with chafing dishes designed to hold your meal at serving temperature for up to 2 hours. Also included is rustic rolls and butter, dessert, and beverage.

Minimum order of 10 guests

La Taqueria **\$15.50**

Taco Bowls, Seasoned Beef and Chicken Taco Meat, Refried Beans or Spanish Rice, Shredded Lettuce, Cheddar Cheese, Sour Cream, Diced Tomatoes, Sliced Olives, Guacamole, and Salsa. (Bread not included)

Chicken Dijon **\$14.50**

Breast of chicken coated in a garlic-dijon mustard sauce and breaded with Japanese bread crumbs and parmesan cheese and baked until golden brown. Served with fresh sautéed Mediterranean style vegetables and wild rice pilaf. Includes a tossed chop salad.

Italian Pasta Sensation Station **\$15.50**

Our finest sauces with your favorite pastas! Pesto-garlic chicken sauce, mushroom and plumb tomato marinara sauce, and rich meat sauce served along side rigatoni, fettuccini, and tortellini pasta. Served with creamy Caesar salad and fresh Focaccia wedges.

Thai Fry Buffet **\$15.99**

Tender beef sautéed with boi sin, onions, and fresh red peppers, chicken sate skewers with peanut dipping sauce, steamed basmati rice, and fresh rolled pork Lumpia.. Served with mandarin chicken salad and fortune cookies. Fresh California Roll sushi available upon request.

3 Cheese Homemade Lasagna **\$13.50**

Our hearty lasagna is layered with ricotta, mozzarella, and parmesan cheeses.. Traditional meat, breast of chicken, or vegetarian varieties available. Served with Italian breadsticks and Caesar salad.

Southwest Enchilada Casserole **\$15.50**

Layers of corn tortillas, southwest blackened chicken, green chiles, cheddar and jack cheese, black olives, and a south of the border inspired enchilada sauce. Served with refried beans, Spanish rice, sour cream, green onions, and crisp confetti tortilla strips (Bread not included)

Fresh Salmon Filet **\$17.50**

Fresh local salmon stuffed with bay shrimp stuffing topped with a light dilled hollandaise. Served with a very complimentary rice pilaf, fresh steamed broccoli and sliced carrot medley.



Pacific Northwest Catering



- Weddings
- Anniversaries
- Auctions and Fund Raising
- Class Reunions, Graduations
- Corporate Parties, Meetings, Picnics
- On Location Catering of Any Type

Mailing address:

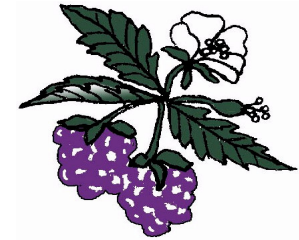
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Pacific Northwest Catering



*“Our Passion is
Your
Satisfaction”*



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(425) 478-6179 Mobile

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Breakfast

All prices are per person and include biodegradable paper service.
10 person minimum please

Northwest Continental

Chilled Orange Juice, Fresh Seasonal Fruit Display,
Bakery Fresh Cinnamon Rolls, Muffins and Scones,
Tully's Regular Coffee Service
\$8.95

Deluxe Continental

Chilled Orange Juice, Fresh Seasonal Fruit Display,
Freshly Baked Cinnamon Rolls, Muffins and Scones,
Hot Cereal with toppings, Tully's Regular Coffee Service
\$9.50

Skagit Valley Country Breakfast

Chilled Orange Juice, Fresh Seasonal Fruit Display,
Egg, Potato, Cheese, and Sausage Scramble,
Coffee Cake and assorted Fresh Baked Pastries,
Tully's Regular Coffee Service
\$11.50

The Works

Chilled Orange Juice, Fresh Seasonal Fruit Display,
Scrambled Eggs with Tillamook Cheddar Cheese,
Breakfast Sausage, Fletcher's Bacon,
Oven Browned Potatoes,
Basket of Scones and Cinnamon Rolls
Tully's Regular Coffee Service
\$12.50

Cold Buffet Lunches

Buffet Luncheon Options
\$11.95 per person
Each selection includes dessert
and an assortment soft drinks and waters.

The Olympic

Basket of Assorted Miniature Sandwiches
Including: Ham, Turkey and Roast Beef
Potato Chips, Macaroni, and Fresh Fruit Salad

Italian Grinder

Layered Cured Meats and Cheeses on French Baguette with
Fresh Produce Ingredients. Potato Chips, Macaroni, and
Fresh Fruit Salad

Classic Cobb Salad

Tender Chicken, Bacon, Egg, Blue Cheese, and Diced Tomatoes are served over Crisp Romaine Lettuce served with Blue Cheese Dressing

Oriental Chicken Salad

Grilled Chicken Breast is served over vermicelli noodles tossed with our sesame soy dressing, carrots, Napa cabbage, crisp romaine, and crispy won tons. Topped with toasted Slivered Almonds and Sesame seeds.

Pacific Northwest Caesar Salad

Fresh, Crisp Romaine tossed with crunchy herbed croutons, parmesan cheese, and creamy Caesar dressing.
Grilled Chicken or Shrimp: Add \$3

Combination of any 2 Just \$14.95!!

Boxed Lunches

\$11.95

Box Sandwiches

Each of our sandwich box lunches include a side of pasta salad, chips, homemade dessert, bottled spring water, napkin, and utensils.

- **Northwest Turkey** - Thinly sliced turkey breast layered on a multi grain bread with Swiss cheese and cranberry-pecan cream cheese spread
- **Chicken Pesto** - Chicken breast with pesto spread, mozzarella cheese, spring mix, and roasted red peppers on foccacia roll.
- **Ham and Swiss Croissant** - Served on flaky croissant with leaf lettuce, tomato, and Swiss Cheese
- **Roasted Vegetable on Ciabatta** - Herb seasoned zucchini, portabella mushrooms, roasted red peppers, lettuce, and tomato with pesto mayonnaise on Ciabatta Roll.
- **Turkey Swiss BLT** - Thinly sliced turkey breast layered with bacon, tomato, lettuce, and Swiss cheese on 9-grain bread

"Wrap" Sandwiches Available Upon Request

Box Salads

Each of our gourmet salads comes with fresh baked herb focaccia, homemade dessert, bottled water, utensils and napkin.

- **Classic Cobb Salad** - Chicken Breast, avocado, bleu cheese, crisp bacon, tomatoes, scallions, hard cooked egg on mixed greens with vinaigrette dressing.
- **Chicken Caesar Salad** - Marinated and grilled chicken breast placed upon a bed of romaine tossed with our caesar dressing with homemade croutons, aged parmesan cheese, and lemon wedge. (Vegetarian available)
- **Greek Salad** - Mixed Greens topped with Greek Olives, feta cheese, diced cucumber, red onion, artichoke hearts, tomato, and marinated pepper. Served with a lemon vinaigrette.

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