

Pacific Northwest Catering Company LLC



Steak and Salmon



~Confetti Salad~

Mixed Greens tossed with Julienne Jicama, Yellow and Red Pepper,
Apple, Shredded Carrot and Honey Citrus Vinaigrette

~Rolls with Butter~

~In Season Fresh Fruit Display~

~Chili Lime Marinated and Grilled Flank Steak~

~Pacific Northwest Salmon~
with Lemon Butter and Caper Sauce

~Roasted Garlic Whipped Red Potatoes~

~Sautéed Mélange of Locally Grown Vegetables~

~Regular and Decaffeinated Coffee ~

\$24

Pacific Northwest Catering Company LLC



Salmon and Chicken



~Pacific Northwest Salad~

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

~Assorted Breads and Rolls with Butter~

~In Season Fresh Fruit Display~

~Fresh Baked Northwest Salmon~

with Lemon Butter Caper Sauce

~Chicken Dijonnaise~

Dipped in Dijon and Coated in Japanese Breading

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

~Sautéed Mélange of Locally Grown Vegetables~

~Regular and Decaffeinated Coffee ~

\$24

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Chicken and Smoked Salmon Pasta



~Organic Baby Spinach Salad~

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

~Rolls and Butter~

~In Season Fresh Fruit Display~

~Cranberry Chicken with Craisin-Pecan Stuffing~

Marinated Breast of Chicken in a Sauce consisting of
Whole Cranberries, Rum, Honey, Marjoram & Thyme

~Alder Smoked Alaskan Coho Salmon~

With Bow Tie Pasta in Parmesan Cream Sauce

~Sautéed Mélange of Locally Grown Vegetables~

~Regular and Decaffeinated Coffee ~

\$21

Pacific Northwest Catering Company LLC



Salmon and Prime Rib



~Sunburst Salad~

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

~Rolls with Butter~

~In Season Fresh Fruit Display~

~Fresh Baked Pacific Northwest Salmon~

Baked with Chardonnay, Thyme, Fresh Lemon and Shallots

~Chef Carved, Slow Roasted Prime Rib~

Served Au Jus and Horseradish Sauce

~Julienne Seasonal Vegetables~

~Roasted Garlic Yukon Gold Mashed Potatoes~

~Regular and Decaffeinated Coffee ~

\$28

Pacific Northwest Catering Company LLC



Pork Loin and Chicken



~Spinach Salad~

*Spinach, Bacon, Mushrooms, Tomato, Parmesan Cheese
and a Honey Mustard Vinaigrette*

~Rolls with Butter~

~In Season Fresh Fruit Display~

~Roasted Pork Tenderloin~

with a Tawny Port Wine Sauce

~Chicken Dijonnaise~

Dipped in Dijon and Coated in Japanese Breading

~Roasted Garlic Yukon Gold Mashed Potatoes~

~Brown Sugar and Brandy Baby Carrots~

~Regular and Decaffeinated Coffee ~

\$21



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Service Policies

Service Charge: A 10 percent service charge is applied to food and beverage fees for off-premise catering. These fees cover the costs associated with service labor for buffet food service, buffet service equipment and decorations, costs associated with site visits and delivery, tastings, and Administrative Fees and Expenses.

Rentals: We offer an extensive selection of equipment if needed. Everyday items include chairs, tables, linens, glassware, china and flatware, but we can also provide tenting, podiums, dance floors, etc...

Linen: A variety of linen tablecloths and linen napkins are available for rent. Linen tablecloths rent for \$10.00 for standard six foot tables. Floor length and round linens are available in assorted shapes, sizes, and colors. Linen napkins are available in a wide array of colors and are charged at \$.65each.

Service: Should you choose to have your event serviced; Pacific Northwest Catering can provide bartenders, servers, and chefs. They are experienced in all facets of quality set up, service and breakdown. Lead servers, chefs, and bartenders Rate is \$25/hr. All others at \$22/hr.

Ordering Policy: Although 24-hour notice is requested on all orders, Pacific Northwest Catering will also accommodate last-minute orders when possible. However, the full range of menu choices cannot be guaranteed on rush orders and no cancellations will be accepted on the day of the scheduled event

Cancellation Policy: For events canceled for any reason within 60 to 90 days prior to your event date, 50 percent of the deposit will be retained. For cancellations taking place 30 to 59 days prior to the event, 75 percent of the deposit will be retained.

Guest Count: The final guest count guarantee will be due 5 business days prior to the event. Once given, the guaranteed count may not be decreased. However, the count may be increased up to 48 hours prior to the event date.

Deposit & Payment: A 25% to 50% percent deposit is required upon signing the service contract depending on the amount of lead time available. The final balance is due the day of the event. An interest charge of 1.5% per month will be assessed on past due amounts. Please make checks payable to Pacific Northwest Catering Company. Major Credit Cards are accepted.

Event Quotes Written proposals are only valid for 30 days. A date is not considered booked until a signed event contract has been obtained.