

Pacific Northwest Catering Company



Buffet Luncheon Options \$11.95 per person

*Each selection serves 10 Guests and includes dessert,
and an assortment soft drinks and waters*

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.*

Northwest Shrimp Caesar Salad

*Fresh, Crisp Romaine tossed with crunchy herbed croutons, parmesan cheese,
and creamy Caesar dressing. Topped with succulent bay shrimp and wedges of fresh lemon.*

The Olympic

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

Picnic in the Park

*Submarine Sandwiches
-with all the fixings-
Potato Chips
Chocolate Fudge Brownies*

Assorted Wrap and Focaccia Sandwich Platter

*A grand assortment of sandwiches hand crafted with an array of cured meats, cheeses, and fresh produce ingredients. Vegetarian
selections available upon request.*

*Choice of any combination of 2
\$14.95 per person*

**All Orders Include all Disposable Service ware
Washington State Sales Tax not included**

www.pacificnorthwestcatering.com

**Pacific Northwest Catering, LLC
2400 11th Avenue East, Seattle, WA 98102
Office 206-577-2131 / Fax 206-577-2256 / Cell 425-478-6179**

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Hot Entree Buffets

All of our hot entree selections are brought to you piping hot and ready to eat.

When you are finished, we even come back and clean up!

All of the hot entree selections below include the following:

- Polished stainless steel chafing dishes to keep your meal at serving temperature for up to 2 hours
- Elegant buffet set up with linen table covers and polished serving utensils
- Heavyweight paper plates, napkins and plastic ware
- Minimum 10 people per entree - 24 hours notice required
- Rental tables, china, flatware and linens available upon request

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.

Dessert: *Cinnamon Churros*

Idaho Baked Potatoes and Fixins'

\$12.50

We provide you with the potato and you do the rest! Toppings include cheddar cheese sauce, Matt's famous beef chili, green onions, sour cream, crisp bacon, and steamed fresh broccoli. Served with tossed green salad.

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.

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 and bakery fresh rolls.

Apricot Stuffed Chicken

\$14.50

Breast of chicken filled with apricot-pistachio laced bread crumb stuffing and baked with an apricot and white wine glaze. Served with pecan and wild rice pilaf and steamed fresh vegetable. Includes a garden salad with ranch and Italian dressing.

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.

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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. **Dessert:** Chocolate mousse.*

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 chop sticks. **Dessert:** Almond fortune Cookies. Fresh California Roll sushi available upon request.*

Stuffed 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. **Dessert:** Strawberry shortcake.*

Hot Breakfast Selections

- *Each hot breakfast includes fresh hot coffee and pitchers of Florida orange juice*

The Classic Breakfast

\$12.99

Scrambled Eggs, sausage links, bacon, and homemade rosemary hash browns.

Includes: *Fresh baked buttermilk biscuits and fresh fruit platter.*

Matt's Joe's Scramble

\$11.99

A hearty egg scramble consisting of lean ground beef and pork sausage, spinach, onions, and parmesan cheese.

Includes: *Fresh baked cinnamon bites and cut fresh fruit.*

Fluffy Egg Quiche

\$11.99

*Your choice of ham and swiss, bay shrimp and mushroom, quiche lorraine, or Denver, each baked in a flaky buttery crust. **Includes:** homemade rosemary hash browns and fresh cut fruit.*

Breakfast Burritos

\$10.99

Farm fresh scrambled eggs with bacon, green chiles, and cheddar cheese wrapped in a warm flour tortilla.

Includes: *Pico de Gallo, sour cream, and fresh cut fruit.*

Continental Breakfast

\$8.95

An assortment of our fresh baked cinnamon coffee cake, scones, cinnamon rolls, and pastries.

Includes: *Fresh cut fruit tray and assorted bottled juice.*

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Gourmet Boxed Sandwiches \$11.95

Each of our delicious lunches included a side of pasta salad, chips, homemade dessert, bottled spring water, moist towelette, and utensils.

Northwest Turkey

Thinly sliced smoked turkey breast layered on a multi grain bread with Swiss cheese and a cranberry-pecan cream cheese

Cascade Chicken

Tender breast of chicken salad made with a light curry dressing, sliced almonds and red grapes on a croissant.

Turkey Cobb Sandwich

Oven-roasted turkey on 9 grain with bacon, avocado, and blue cheese dressing

Roast Beef Done Right

Thinly sliced, tender-roast beef with horseradish spread, jack cheese, green leaf lettuce and tomato on wheat.

Chicken Pesto

Oven roasted breast of chicken with pesto spread, Mozzarella cheese, spring mix, and roasted red peppers.

Asian Noodle Wrap

Vermicelli noodles, crisp napa cabbage, green onions, carrots, combined with hoisin sauce wrapped in a large flour tortilla

Gourmet Box Salads \$11.95

Each of our Gourmet salads comes with fresh baked herb Focaccia, homemade dessert, bottled water.

Chef's Salad

A hearty salad with julienne turkey and ham, swiss and cheddar cheese, diced tomato and egg served with Ranch dressing on the side.

Blackened Chicken Caesar

Oven seared chicken breast sliced and layered on crisp romaine with herbed croutons and parmesan cheese.

Baby Spinach Salad

Tender organic baby spinach with crisp bacon, sliced mushrooms, red onions, diced egg, and parmesan cheese. Served with honey mustard dressing on the side.

Oriental Chicken Salad

Tender marinated chicken sliced over vermicelli noodles tossed with napa cabbage, carrots, green onions, and our own soy sesame dressing. Topped with toasted almonds and sesame seeds.

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Special Event Catering

We are the one stop for all your corporate catering needs! We have a wide selection of special event menus for you to choose from. Further, we can create a completely custom menu to fit your needs exactly!

Please give us a call today and let us take the stress out of planning your next corporate event!

We have many happy corporate customers and would be happy to provide references upon request!!

*Company Picnics
& Barbeques
Holiday Parties
Receptions &
Open Houses*

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