TOMATO BRUCHETTA
Fresh Vine-Ripe Tomatoes, Parmesan Cheese, Basil and Olive Oil, with Rustic Garlic Crostinis
Small serves 10-15 people $30
Large serves 25-30 people $50

CHEESE TRAY
Assorted Domestic and Imported Cheeses, Fresh Berries, Candied Walnuts, Carr’s Crackers
Small serves 10-15 people $55
Large serves 25-30 people $90

FRESH FRUIT TRAY
Assorted Sliced Melons, Pineapple, and Fresh Seasonal Berries
Small serves 10-15 people $35
Large serves 25-30 people $60

COMBO CHILLED KING CRAB & SHRIMP COCKTAIL
Horseradish Cocktail Sauce
Small serves 10-15 people $75
Large serves 25-30 people $135

CHILLED KING CRAB COCKTAIL
Split King Crab, Horseradish Cocktail Sauce
Small serves 10-15 people $125
Large serves 25-30 people $175

CLASSIC CHILLED SHRIMP COCKTAIL
Horseradish Cocktail Sauce
Small serves 10-15 people $65
Large serves 25-30 people $115

VEGETABLE “CRUDITE” TRAY
Assorted Fresh Vegetables with Ranch Dipping Sauce
Small serves 10-15 people $30
Large serves 25-30 people $50

UNWRAP THE PERFECT HOLIDAY PARTY AT HOME OR AT THE OFFICE
PERFECT FOR GROUPS FROM 10 - 100.

To ensure maximum flavor and freshness, our platters are not pre-made.
• Most selections can be ready for pick-up within two hours.
• All catering includes plates, napkins, flatware & serving utensils.
• Ask your sales person about whole dessert options to complete your experience.

Introducing our NEW FLAME-LESS TECHNOLOGY for Hot or Cold Chafing Dishes! Delivered and set up or available for pick up.
WHOLE DESSERTS

Our delicious desserts are made to order and require a one-day advance notice of purchase.

SEASONAL CHEESECAKE $35

CHOCOLATE SILK PIE $40

APPLE PIE $35

GOURMET TO GO

Recommended for smaller, informal meetings, family gatherings and events. $120 (FEEDS 10)

SALADS
Choice of Caesar Salad or Mixed Greens Salad

ENTRÉE SELECTIONS
Choice of Grilled Chicken Alfredo | Shrimp Alfredo | Baked Ziti

SIDES
Choice of Roasted Vegetable Medley | Roasted Potato Blend

LEVEL UP YOUR EXPERIENCE:
(FEEDS 10)

SALADS $25 EA.
MIXED GREENS SALAD
HEARTS OF ROMAINE CAESAR

ENTRÉES
SHRIMP BOIL (1 LB.) • $27
LOBSTER BOIL • $32
Two 4 oz Lobster Tails
KING CRAB BOIL (1 LB.) • $42
Apple-Cherry Chutney | Dijon Aioli
COMBINATION • $45
One 4 oz Lobster Tail, 1/2 King Crab Cluster & 1/2 lb. Shrimp

ELEGANT EXPERIENCES

MINIMUM ORDER OF 10
All Experiences include freshly baked dinner rolls & butter

SALADS
Mixed Greens Salad | Hearts of Romaine Caesar

ENTRÉES
CEDAR-ROASTED ATLANTIC SALMON
Northwest Berry Reduction
BEEF MEDALLIONS (prepared medium)
M&S Steak Butter
SEASONAL GRILLED FISH
HERB-MARINATED GRILLED CHICKEN
Salsa Verde
CRAB CAKE STUFFED SHRIMP
Lemon Butter Sauce
LUMP BLUE CRAB CAKES
Tartar Sauce
BLACKENED CAULIFLOWER STEAK (vegetarian)
Cauliflower Purée | Toasted Almonds
Roasted Heirloom Carrots
Pickled Lip Stick Peppers | Lemon Zest

HOT SIDES
MASHED POTATOES | ROASTED POTATOES
CHEF’S SEASONAL MIXED VEGETABLES
SAUTÉED SPINACH

SILVER PACKAGE | $40 per person
One Salad, Two Sides, Two Entrées

GOLD PACKAGE | $45 per person
One Salad, Two Sides, Three Entrées

PLATINUM PACKAGE | $55 per person
Two Salads, Three Sides, Four Entrées

LEVEL UP YOUR EXPERIENCE:

LOBSTER BISQUE | +$6 per person
CLAM CHOWDER | +$4 per person
LOBSTER TAILS | +$15.50 per person
CRAB CAKES | +$13.50 per person
Upgrade BEEF MEDALLIONS to 6 OZ. FILET MIGNON | +$8 per person

SEAFOOD BOIL PACKS

MINIMUM ORDER OF 10
Each kit comes with Andouille Sausage, Corn & Potatoes plus tips from our Chef on how to boil at home!
Each kit is priced per person.

SALADS $25 EA.
MIXED GREENS SALAD
HEARTS OF ROMAINE CAESAR

ENTRÉES
SHRIMP BOIL (1 LB.) • $27
LOBSTER BOIL • $32
Two 4 oz Lobster Tails
KING CRAB BOIL (1 LB.) • $42
Apple-Cherry Chutney | Dijon Aioli
COMBINATION • $45
One 4 oz Lobster Tail, 1/2 King Crab Cluster & 1/2 lb. Shrimp

LEVEL UP YOUR EXPERIENCE:

LOBSTER TAILS • +$15.50 per person
CRAB CAKES • +$13.50 per person
Upgrade BEEF MEDALLIONS to 6 OZ. FILET MIGNON • +$8 per person