

Pacific Northwest Catering Company LLC



Single Entrée Menu

Seafood

~Grilled Pacific Northwest Salmon with Lemon Basil Butter~

Smoked Salmon with Asparagus

Bow Tie Pasta in Parmesan Cream Sauce

~Baked Fresh Pacific Cod with Lemon Caper Butter Sauce~

~Salmon En Papillote~

Individual salmon fillets baked in phyllo paper
with julienne vegetables, Italian herbs, and 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~

~Roasted Garlic Whipped Red Potatoes or Wild Rice Pilaf~

~Sautéed Mélange of Spring Vegetables~

Asparagus, Summer Squash, Purple Onion, Portabellas
Herbs de Provence

www.pacificnorthwestcatering.com

747 North 135th St. #802, Seattle, WA, 98133
Office 206—367-0619/ Cell 425-478-6179

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Chicken

~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, Candied Pecans,
Oregon Bleu Cheese and House Built Raspberry Vinaigrette

~Assorted Breads and Rolls with Butter~

~Twice Baked Potatoes

with Sour Cream, Chives, and Cheddar Cheese~

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

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Beef

~Chili Lime Marinated and Grilled Flank Steak
with Southwestern Chipotle Sauce~

~Grilled Coulette Steak with Mushroom Sauce~

~Beef Tenderloin Stroganoff Pasta Italiano~

~Matt's Buffalo Meatloaf~
Big BBQ Sauce and Frizzled Onions

~Coulotte Steak ~
Tawny Port-Blue Cheese Butter Sauce

Elegantly Displayed Buffet Style with:

~Spinach Salad~
Toasted Almonds, Strawberries, Gorgonzola Cheese
Baby Spinach with House Built Honey Dijon or Honey Balsamic Dressing

~Rolls and Butter~

~Roasted Garlic Whipped Red Potatoes~

~Vegetable Mèlange~

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Pork and Turkey

~Roasted Pork Tenderloin~

with a Tawny Port Wine Sauce Reduction

~Pork Chops with Apple Walnut Stuffing~

~Parmesan Breaded Pork Cutlets~

In Brandy cream Sauce

~ Traditional Oven Roasted Turkey~

Elegantly Displayed Buffet Style with:

~Sunburst Salad~

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

~Rolls with Butter~

~Julienne Seasonal Vegetables~

~Roasted Garlic Yukon Gold Mashed Potatoes~

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