

SPRING & SUMMER

moveable feast



Take your guests on a culinary journey with our moveable feasts!

Select at least three stations plus tray passed appetizers for a full meal. A moveable feast offers a fabulous opportunity to personalize your menu by blending favorite food items, cultures or shared experience to give your guests a uniquely personalized meal.

Pricing does not include rental equipment, staff, admin fee or sales tax.

NORTHWEST SEAFOOD..... 23.00

SHUCKED LOCAL OYSTERS

raspberry mignonette

SAUTEED PENN COVE MUSSELS

tomatoes, basil, garlic, and shallots in white wine

CHILLED PRAWNS, SMOKED SCALLOPS, AND SMOKED MUSSELS

zesty cocktail sauce and lemon dill aioli

SPICY CRAB AND SHRIMP CEVICHE SHOOTERS

avocados, tomatoes, lime, chili, and garlic

PIKE PLACE MARKET 16.00

THREE CHEESE PLATTER

house chutney, spiced nuts, sliced artisan bread, rosemary crackers

MARKET FRESH RAW VEGETABLE PLATTER

crisp cucumbers, carrots, celery, tomatoes, jicama, creamy Herban goddess, and smoky roasted red pepper feta dips

CITRUS RUBBED SALMON

on a bed of quinoa salad with a three-herb vinaigrette

SALAD BAR 10.50

mixed baby greens, baby spinach, and baby arugula

TOPPINGS

Select nine

toasted sunflower seeds

gorgonzola crumbles

chili-roasted pepitas

saffron pickled onions

shaved parmesan

garbanzo beans

sliced black olives

sliced cucumbers

shaved carrots

mixed berries

grape tomatoes

sliced almonds

goat cheese

pistachios

feta cheese

shaved radishes

pickled beets

DRESSINGS

Select three

Mediterranean vinaigrette

Herban blue cheese dressing

Caesar dressing

strawberry-basil vinaigrette

creamy herban goddess

maple-balsamic vinaigrette

We're all about creating inspired cuisine from the freshest ingredients that suit the occasion. Let our chefs customize a menu for your celebration.



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SOUTH OF THE BORDER..... 12.50

BUILD YOUR OWN TOSTADA STATION

all served with black beans, spanish rice, and two salsas

MEATS

Select two

mole chicken chili lime shrimp
pork carnitas blackened halbut
beef barbacoa

TOPPINGS

Select six

sharp cheddar cheese diced tomatoes sour cream
pickled carrots shredded lettuce guacamole
shredded cabbage jack cheese cotija
pickled jalapenos

SOUTHEAST ASIA 14.00

STIR-FRIED YAKISOBA NOODLES

market vegetables, tofu, and soy-ginger sauce

VEGGIE STIR-FRY

bok choy, shitake mushrooms, sugar snap peas, and yellow peppers

MARINATED KOREAN BEEF OR TOFU SALAD

asian romaine and cabbage salad with kahlbi glaze

TAJ MAHAL..... 12.75

VEGETARIAN SAMOSAS

yogurt, chopped onions, fresh coriander, chaat masala, crispy noodles, coriander and tamarind chutney

MIXED VEGETABLE KORMA

SCENTED BASMATI RICE

NAAN

GUACAMOLE BAR 6.50

Served with the following accompaniments

tortilla chips (multi-color triangle and strips), pico de gallo, mango salsa, cotija cheese, black beans, sliced cucumber, crumbled chicharrones, and shrimp

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