

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.

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

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|--------------------------------|----------------------------|------------------------|
| <i>toasted sunflower seeds</i> | <i>sliced black olives</i> | <i>goat cheese</i> |
| <i>gorgonzola crumbles</i> | <i>sliced cucumbers</i> | <i>pistachios</i> |
| <i>chili-roasted pepitas</i> | <i>shaved carrots</i> | <i>feta cheese</i> |
| <i>saffron pickled onions</i> | <i>mixed berries</i> | <i>shaved radishes</i> |
| <i>shaved parmesan</i> | <i>grape tomatoes</i> | <i>pickled beets</i> |
| <i>garbanzo beans</i> | <i>sliced almonds</i> | |

DRESSINGS

Select three

- | | |
|------------------------------------|-------------------------------------|
| <i>Mediterranean vinaigrette</i> | <i>strawberry-basil vinaigrette</i> |
| <i>Herban blue cheese dressing</i> | <i>creamy herban goddess</i> |
| <i>Caesar dressing</i> | <i>maple-balsamic vinaigrette</i> |

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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