

## Breakfast Buffets

12 Order Minimum

Served with freshly brewed coffee and assorted juices

### Continental

*Fresh seasonal fruit display*

*Assortment of homemade muffins, banana bread, mango bread, butter and jam*

\$8.50 per person

### Classic Brunch

*Fresh seasonal fruit display*

*Assortment of homemade muffins, banana bread, mango bread, butter and jam*

*Maple cured bacon and apple pork sausage links*

*Cream cheese scrambled eggs*

*Northwest style fisherman potatoes*

\$14 per person

### Epicurean Brunch

*Fresh seasonal fruit display*

*Assortment of homemade muffins, banana bread, mango bread, butter and jam*

*French crepes stuffed with ricotta cheese and a cinnamon, apple and cherry compote*

*Cream cheese scrambled eggs*

*Gourmet thick-cut French toast. Served with orange spiced syrup*

*Maple cured bacon and apple pork sausage links*

*Northwest style fisherman potatoes*

\$18 per person

### Omelet Bar

(20 Person Minimum. On-site chef required)

*Black Forest ham, peppers, onions, mushrooms, olives, bay shrimp, and cheddar cheese*

\$15 per person

## Breakfast a la Carte

12 Order Minimum

<b>Homemade Buttermilk Biscuits</b> <i>honey butter</i>	\$1.50 each
<b>Oatmeal</b> <i>milk, brown sugar and raisins</i>	\$1.50/person
<b>Assorted Individual Yogurts</b>	\$1.75 each
<b>Cream Cheese Scrambled Eggs</b>	\$2.00/person
<b>Homemade Muffins, Banana Bread and Mango Bread</b> <i>butter and jam</i>	\$2.25/person
<b>Homemade Assorted Mini Quiche</b>	\$2.25 each
<b>Northwest Style Fisherman Potatoes</b> <i>onions and chopped parsley</i>	\$2.25/person
<b>Blueberry Pancakes</b> <i>butter and maple syrup</i>	\$2.25/person
<b>Fresh Bagels</b> <i>cream cheese</i>	\$2.50 each
<b>Gourmet Thick-Cut French Toast</b> <i>orange spiced syrup</i>	\$2.75/person
<b>Fresh Seasonal Fruit Display</b>	\$3.00/person
<b>Maple Cured Bacon, Apple Pork Sausage Links or Black Forest Ham</b>	\$3.50/person
<b>Yogurt Parfaits</b> <i>layered with fresh fruit, topped with granola</i>	\$3.75 each

*Epicurean Catering Phone: 425.827.5700 Email: [info@epicureancatering.net](mailto:info@epicureancatering.net)*

*Prices and menu items are subject to change without notice and do not include applicable taxes, gratuity or labor charges.*

## Sandwich Box Lunches

5 Order Minimum

Includes Tim's Cascade Style potato chips, one of various side salads, and a decadent mini dessert

### Dungeness Crab Salad \$12

*Dungeness crab salad, lettuce and tomato on a homemade croissant*

### Grilled Chicken Clubhouse \$11

*Grilled chicken breast, crisp maple cured bacon, lettuce and tomato on San Francisco style sourdough bread*

### California Turkey \$12

*Thinly sliced roasted turkey, avocado, alfalfa sprouts and tomato on honey wheat bread*

### Classic Corned Beef \$11

*Slow simmered, thinly sliced corned beef, Jarlsberg cheese, lettuce and tomato on marbled deli rye*

### Classic Roast Beef \$11

*Slow roasted, thinly sliced roast beef, smoked cheddar cheese, lettuce and tomato on San Francisco style sourdough bread*

### Ham and Swiss on Rye \$11

*Black Forest ham, Swiss cheese, lettuce and tomato on marbled deli rye*

### Poorboy \$11

*Black Forest ham, roasted turkey, and salami, Jarlsberg and smoked cheddar cheese, lettuce and tomato on a hoagie roll*

### Vegetarian Special \$12

*Avocado, cucumber, Jarlsberg cheese, alfalfa sprouts, and tomato on twelve-grain bread*

### Roasted Vegetarian \$11

*Roasted garlic, red bell pepper, marinated artichoke hearts, chevre and tomatoes on herbed focaccia bread*

### Tropical Chicken Wrap \$11

*Chicken salad, mango salsa, and Boursin cheese wrapped in a pesto tortilla*

### Caprese on Focaccia \$11

*Buffalo mozzarella cheese, basil and vine tomatoes drizzled with balsamic vinaigrette on fresh focaccia bread*

## Salad Box Lunches

5 Order Minimum

Includes a homemade roll with butter and a decadent mini dessert

### Crab Cracker Famous Cobb \$12

*Maple cured bacon, diced egg, cucumber, tomato, avocado and diced chicken on a bed of iceberg lettuce. Served with balsamic vinaigrette*

### Classic Caesar with Chicken \$11

*Sliced egg, cucumber, beets, black olives, tomato and sliced chicken breast on a bed of fresh romaine lettuce. Served with our homemade classic Caesar dressing*

### Seattle Style Louis with Oregon Bay Shrimp \$11

*Sliced egg, cucumber, beets, black olives, tomato and Oregon bay shrimp on a bed of iceberg lettuce. Served with Thousand Island dressing*

### Chef's Seasonal \$11

*Fresh seasonal fruit, gorgonzola cheese and pecan pralines on a bed of baby field greens. Served with balsamic vinaigrette*

### Spinach & Bacon \$11

*Maple cured bacon, gorgonzola cheese, diced egg and tomato on a bed of spinach. Served with honey Dijon dressing*

*\*\*\*Add maple cured bacon or avocado to any salad for \$1.50 each*

## Homemade Soups

Includes a homemade roll with butter

### Crab Cracker Pacifica Clam Chowder

*Cream base, clams, potatoes, and fresh vegetables*

\$4 per cup/\$7 per bowl

### Crab Cracker Spicy Red Clam Chowder

*Tomato base, clams, potatoes and fresh vegetables*

\$4 per cup/\$7 per bowl

### Dungeness Crab Cracker Bisque

*Rich lobster reduction with tomato, sherry, cream and Dungeness crab*

\$7 per cup/\$12 per bowl

## Beverages

### Crystal Geyser Bottled Water

\$1.00 each

### Coca Cola Products *coke, diet coke and sprite*

\$1.50 each

### Assorted Juice

\$1.75 each

### Gatorade G2

\$1.75 each

### Arizona Iced Tea

\$2.00 each

### Assorted Ize Fortified Sparkling Beverages

\$2.25 each

### Assorted Glaceau Vitamin Water

\$2.75 each

### Thomas Kemper Root Beer

\$2.75 each

### Red Bull

\$3.00 each

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## All Day Meeting Package

12 Order Minimum

\$28.50 per person

### Continental Breakfast Buffet

*Fresh seasonal fruit display*

*Assortment of homemade muffins, banana bread, mango bread, butter and jam*

*Assorted juices*

*Freshly brewed coffee*

### Luncheon Buffets

(Please select one of the following)

*Build Your Own Sandwich*

*Soft Taco*

*Homemade Meatloaf*

*Beef Stroganoff*

*Baked Chicken Pot Pie*

*Baked Potato Bar*

*Sweet and Sour Pork*

*Homemade Lasagna*

*Barbecue Chicken*

*Sesame Chicken Teriyaki*

*South of the Border Chili*

*Chicken Enchilada*

*Lacquered King Salmon*

*Roasted Garlic Chicken*

(Vegetarian and Special Dietary Plates Available)

### Afternoon Coffee Break

*Freshly brewed coffee, fresh fruit, Tim's Cascade Style potato chips, homemade cookies, and white cheddar cheese popcorn*

*Add any of the following:*

<b>Crystal Geyser Bottled Water</b>	\$1.00 each
<b>Coca Cola Products</b> <i>coke, diet coke and sprite</i>	\$1.50 each
<b>Assorted Juice</b>	\$1.75 each
<b>Gatorade G2</b>	\$1.75 each
<b>Arizona Iced Tea</b>	\$2.00 each
<b>Assorted Ize Fortified Sparkling Beverages</b>	\$2.25 each
<b>Assorted Glaceau Vitamin Water</b>	\$2.75 each
<b>Thomas Kemper Root Beer</b>	\$2.75 each
<b>Red Bull</b>	\$3.00 each

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## Lunch Buffets

12 Order Minimum

Includes homemade rolls with butter, classic Caesar salad with freshly grated Romano cheese and decadent mini desserts

### Roasted Garlic Chicken

*Pan seared chicken breast, roasted garlic, mushroom, onion, sun-dried tomatoes, and capers in a chardonnay butter sauce. Served with fettuccini Alfredo*

\$16 per person

### Northwest King Salmon

*Lacquered with a soy, garlic and brown sugar glaze. Served with jasmine rice*

\$16 per person

### Almond Crusted Alaskan Halibut

*Pan seared halibut filet with a port seafood supreme sauce. Served with steamed red potatoes*

\$18 per person

### Homemade Meatloaf

*Ground beef and pork with fresh herbs and spices. Served with mashed potatoes and gravy*

\$16 per person

### Beef Stroganoff

*Braised sirloin tips and mushrooms in a sour cream sauce. Served over egg noodles*

\$16 per person

### Yankee Pot Roast

*Slow simmered beef in a rich, red wine demi-glace. Served with mashed potatoes and gravy*

\$16 per person

### Baked Chicken Pot Pie

*Chicken, fresh vegetables, elephant garlic and herbs baked in a homemade pie crust*

\$16 per person

### Fried Chicken

*Buttermilk battered fried chicken, homemade potato salad or homemade mashed potatoes, molasses baked beans and fresh fruit*

\$16 per person

### Barbecue Chicken

*Grilled chicken breast glazed with homemade barbecue sauce. Served with rice pilaf*

\$16 per person

### Swedish Meatballs

*Sautéed meatballs in a garlic cream sauce. Served over egg noodles*

\$16 per person

### Baked Potato Bar

*Large baked potatoes, diced Cajun blackened chicken, shredded cheddar and Monterey Jack cheese, bacon bits, broccoli, butter, sour cream and chives*

\$12 per person

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## Sandwich Lunch Buffets

12 Order Minimum

Includes decadent mini desserts

### Build Your Own Deli Sandwich

*Sourdough, wheat and rye breads*

*Thinly sliced roast turkey breast, Black Forest ham and roast beef*

*Lettuce, tomato, onion, pickle, mustard and mayonnaise*

*Choice of Italian pasta salad or potato salad*

*Seasonal vegetable crudités with ranch and honey mustard dipping sauces*

*Tim's Cascade Style potato chips*

\$14 per person

### Deli Sandwich

*Black Forest ham and Swiss cheese. Served on fresh marbled rye bread*

*Oven roasted turkey and avocado. Served on fresh wheat bread*

*Roast beef and cheddar cheese. Served on fresh sour dough bread*

*Vegetarian special. Served on fresh focaccia bread*

*Choice of Italian pasta salad or potato salad*

*Seasonal vegetable crudités with ranch and honey mustard dipping sauces*

*Tim's Cascade Style potato chips*

\$14 per person

### Mini Sandwich with Clam Chowder

*Roast beef and horseradish cream sauce. Served on fresh sourdough rolls and*

*Roasted turkey breast with cranberry and mayonnaise. Served on homemade dark rolls*

*Mixed field greens salad with mandarin oranges, gorgonzola cheese and pecan pralines. Served with balsamic vinaigrette*

\$15 per person

### Croissant Platter with Clam Chowder

*Albacore tuna and chicken salads. Served on fresh mini croissants*

*Mixed field greens salad with mandarin oranges, gorgonzola cheese and pecan pralines. Served with balsamic vinaigrette*

\$15 per person

## Asian – Pacific Rim Inspired Buffets

12 Order Minimum

Includes homemade rolls with butter, spicy cucumber salad and decadent mini desserts

### Mahi Mahi Taco

*Fresh grilled Mahi Mahi, mango salsa, Asian style slaw with peanut dressing, warm tortillas and*

*Hawaiian rice*

\$16 per person

### Hong Kong Noodles

*Scallops and prawns sautéed with Pacific Rim vegetables. Tossed with garlic, ginger and soy sauce*

\$16 per person

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**Sweet and Sour Pork**

*Pork loin, bell peppers and onions simmered in sweet and sour sauce. Served with jasmine rice*  
\$16 per person

**Polynesian Meatballs**

*Meat balls with simmered bell peppers and onions in sweet and sour sauce. Served with jasmine rice*  
\$15 per person

**Orange Peel Beef**

*Simmered sirloin tips in an orange, soy and ginger glaze. Served with jasmine rice*  
\$16 per person

**Sesame Chicken Teriyaki**

*Sesame chicken breast with fresh pineapple in a homemade teriyaki sauce. Served with jasmine rice*  
\$16 per person

**Macadamia Crusted Chicken**

*Pan seared macadamia crusted chicken. Served with tropical fruit salsa and Hawaiian rice*  
\$16 per person

**Coconut Prawns**

*Grilled prawns rolled in toasted coconut. Served with mango chutney and Hawaiian rice*  
\$18 per person

**Seafood Paella**

*A cornucopia of fresh seafood and shellfish braised with andouille sausage and rice in a spicy tomato broth*  
\$20 per person

**Italian Inspired Buffets**

12 Order Minimum

Includes garlic cheese bread, classic Caesar salad with freshly grated Romano cheese and decadent mini desserts

**Homemade Lasagna**

*Ground beef and pork simmered in a rich tomato sauce with ricotta cheese and spinach, topped with mozzarella cheese*  
\$16 per person

**Vegetarian Portabella Parmagiana**

*Grilled portabella mushroom topped with marinara sauce and smoked mozzarella cheese. Served over fettuccini*  
\$16 per person

**Vegetarian Pasta Penne**

*Penne pasta tossed with fresh seasonal vegetables, sun dried tomatoes, garlic and olive oil*  
\$16 per person

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**Shrimp Stuffed Pasta Shells**

*Oregon bay shrimp, garlic, spinach, ricotta cheese, and marinara sauce. Topped with Mornay sauce*  
\$16 per person

**Pasta Trio**

*Cheese tortellini in marinara sauce, fettuccini Alfredo and penne pasta with vegetable pesto sauce*  
\$14 per person

**South of the Border Buffets**

12 Order Minimum

Includes chocolate fudge brownies

**Soft Taco**

*Apple wood grilled chicken or marinated sirloin*  
*Served with warm flour tortillas, sautéed onions, bell peppers, shredded lettuce, cheddar and Monterey Jack cheese, fresh pico de gallo, salsa, sour cream, creamy cilantro dressing, tortilla chips with salsa and Spanish rice*  
\$16 per person

**Santa Fe Salad Bar**

*Choice of barbeque chicken or seasoned ground beef with onions*  
*Served with flour tortilla bowls, Iceberg lettuce, black bean salsa, corn relish, fresh pico de gallo, guacamole, sour cream, tortilla chips with salsa and homemade cornbread with honey butter*  
\$16 per person

**Chicken Enchiladas**

*Chicken enchiladas stuffed with Monterey Jack cheese and green onion. Baked in a sour cream and green chili velouté sauce. Served with tortilla chips with salsa and Spanish rice*  
\$16 per person

**South of the Border Chili**

*Beef and pork slow simmered in a rich tomato sauce with pinto beans, peppers and onions*  
*Served with sour cream, cheddar cheese, onions and homemade cornbread with honey butter*  
\$16 per person

*\*\*\*Add guacamole for \$1.50 per serving*

## Hot Hors D'oeuvres

12 Order Minimum

Pork Skewers <i>Thai peanut sauce</i>	\$2.00	each
Chicken Breast Skewers <i>teriyaki or apricot brandy glaze</i>	\$2.25	each
Baked Caramel Apple and Goat Cheese Purses	\$2.25	each
Andouille Sausage Stuffed Mushrooms <i>parmesan cheese</i>	\$2.25	each
Dungeness Crab Stuffed Mushrooms <i>hollandaise sauce</i>	\$2.25	each
Lacquered Salmon Skewers <i>soy, ginger and garlic</i>	\$2.25	each
Gourmet Mini Sliders <i>Tillamook cheddar cheese</i>	\$2.50	each
Beef Skewers <i>seasoned and grilled</i>	\$2.50	each
Spring Rolls <i>Oregon bay shrimp and Pacific Rim vegetables</i>	\$2.75	each
Coconut Prawns <i>tropical fruit salsa</i>	\$3.75	each
Dungeness Crab Stuffed Prawns <i>wrapped in bacon</i>	\$4.75	each
Petite Dungeness Crab Cakes <i>Creole tartar</i>	\$4.75	each
Buffalo Drumettes <i>teriyaki or red hot sauce and bleu cheese</i>	\$125	serves 50
	\$75	serves 25
Swedish Cocktail Meatballs <i>sautéed with garlic, onions and cream</i>	\$125	serves 50
	\$75	serves 25
Dungeness Crab and Artichoke Dip <i>topped with parmesan cheese</i>	\$285	serves 50
	\$145	serves 25

## Cold Hors D'oeuvres

12 Order Minimum

Stuffed Mushroom Caps <i>hummus, ginger and shiitakes</i>	\$1.75	each
Mini Phyllo Tartlets <i>caramelized onions and gorgonzola cheese</i>	\$1.75	each
Cous Cous and Honey Phyllo Cups <i>fresh mint chiffonade</i>	\$1.75	each
Curry Chicken Salad Puffs <i>curried chicken salad in puff pastry</i>	\$2.00	each
Assorted Crostini	\$2.25	each
Salmon Mousse <i>cucumber rounds</i>	\$2.25	each
Homemade Assorted Mini Quiche	\$2.25	each
Baby Red Potatoes <i>dill cream cheese and caviar</i>	\$2.50	each
Smoked Salmon Mousse <i>pâté choux</i>	\$2.50	each
Rare Sliced Beef <i>rye crostini with gorgonzola cheese and sweet garlic</i>	\$2.50	each
Prawn Skewers <i>cocktail sauce</i>	\$2.75	each
Blackened Chicken and Sweet Potato Gnocchi Skewers	\$3.00	each
Seasonal Crudités <i>bleu cheese and honey mustard dipping sauces</i>	\$3.00	/person
Marinated BBQ Pork <i>hot mustard and sesame seeds</i>	\$3.00	/person
Fresh Seasonal Fruit Display	\$3.00	/person
Fresh Fruit Skewer Display <i>picked in watermelon</i>	\$2.75	each
Jumbo Poached Prawns <i>lemons and cocktail sauce</i>	\$3.50	each
Italian Antipasto Tray	\$4.00	/person
International Cheese and Fruit Display	\$5.00	/person
Dungeness Crab Leg <i>sweet mustard in endive leaves</i>	\$6.00	each
Northwest Salmon Mousse <i>laced with cucumber scales</i>	\$100	serves 50
	\$60	serves 25
Decorated Brie en crouete <i>crostini</i>	\$175	serves 50

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<b>Kippered Salmon Display</b>	\$90	serves 25
	\$225	serves 50
	\$125	serves 25
<b>Alder Smoked King Salmon</b> <i>dill cream cheese and edible garnish</i>	\$275	serves 50
	\$150	serves 25

## Signature Hors d'oeuvres

12 Order Minimum

### The Social

*International cheese and fruit display. Served with gourmet crackers*

*Petite Dungeness crab cakes. Served with Creole tartar sauce*

*Baked chicken breast skewers. Served with teriyaki or apricot glaze*

*Northwest salmon mousse laced with cucumber scales*

*Fresh seasonal crudité basket with bleu cheese and honey mustard dipping sauces*

*Chef's decadent dessert display*

*Freshly brewed coffee*

\$23 per person

### Northwest Cocktail Party

*International cheese and fruit display. Served with gourmet crackers*

*Petite Dungeness crab cakes. Served with Creole tartar sauce*

*Kippered salmon display. Served with dill cream cheese and capers*

*Scandinavian cocktail meatballs in sour cream garlic sauce*

*Fresh seasonal crudité basket with bleu cheese and honey mustard dipping sauces*

*Julienne vegetable salad tossed in red wine vinaigrette*

*Chef's decadent dessert display*

*Freshly brewed coffee*

\$27 per person

### Happy Hour

*International cheese and fruit display. Served with gourmet crackers*

*Chicken glazed in apricot brandy sauce*

*Sweet and sour meatball skewers*

*Marinated and grilled sirloin kebabs*

*Yellowfin tuna kebabs. Covered in a red pepper and soy ginger glaze*

*Poached prawn and baby corn skewers*

*Alder smoked salmon side. Served with lemon dill cream cheese and edible flower garnish*

*Chef's decadent dessert display*

*Freshly brewed coffee*

\$28 per person

### Bayou

*Melon ball salad with fresh mint chiffonade*

*Petite Dungeness crab cakes. Served with Creole tartar sauce*

*Mushrooms stuffed with andouille sausage and parmesan cheese*

*Cajun chicken and sweet potato gnocchi kebabs*

*Jalapeno and cheddar cheese cornbread*

*Pecan tarts and French apple turnovers with caramel sauce*

*Freshly brewed coffee*

\$30 per person

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### **The Vegan**

*Oranges and pecan pralines. Served on a bed of seasonal mixed greens with balsamic vinaigrette*

*Fresh fruit skewers picked in watermelon*

*Roasted seasonal vegetable platter with garlic miso wasabi and tahini dipping sauces*

*Cous cous and honey filled phyllo cups with fresh mint chiffonade*

*Mushrooms caps stuffed with hummus, shitake mushrooms and ginger*

*Cajun popcorn and mixed nuts*

\$26 per person

### **Hors d'oeuvres Platters**

Serves 50 people

#### **Aioli Provencal**

*Prawns, new potatoes, baby carrots, green beans, asparagus, baby corn, and artichokes. Served with pesto aioli sauce for dipping*

\$275 per platter

#### **Cheese and Seasonal Fruit Display**

*Imported and domestic cheeses with fresh seasonal fruits and berries accompanied by gourmet crackers*

\$250 per platter

#### **Rustic Italian Parmesan Crostini**

*Dry wine salami, mozzarella cheese, black olives, and marinara sauce*

*Roasted garlic, red pepper and chevre*

*Kipperd salmon, lemon dill cream cheese and capers*

*Tomato, olives, basil and buffalo mozzarella cheese*

*Prosciutto, asparagus and tomato pesto relish*

\$200 per platter

#### **Asian Feast**

*Chicken saté, crispy Chinese spring rolls, soft Vietnamese spring rolls, Japanese and California style sushi, Indonesian sauté and crab wontons. Served with wasabi, soy sauce and pickled ginger*

\$375 per platter

#### **Grilled Kebab and Skewers**

*Chicken skewers in apricot brandy glaze, sweet and sour meatball skewers, marinated and grilled sirloin kebabs, yellow fin tuna kebabs with red pepper and soy ginger glaze, and prawn and baby corn skewers. Served with tahini yogurt dipping sauce*

\$325 per platter

#### **Stuffed Vegetable**

*Zucchini boats filled with Tunisian zucchini puree, tomato cups filled with green olive and almond tapenade and cucumber rings filled with tzatziki*

\$150 per platter

#### **Deviled Egg**

*Hard boiled egg halves filled with smoked salmon, salami, fresh herbs and kalamata olive tapenade*

\$100 per platter

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**Mini Sandwich**

*Mini turkey and rare roast beef sandwiches on homemade rustic rolls*

\$250 per platter

**Cold Seafood**

*Alaskan red king crab legs, jumbo poached prawns, fresh oysters on the half shell, Alaskan bairdi clusters, cocktail claws, Dungeness crab legs, Oregon bay shrimp and cream cheese. Served with cocktail sauce and drawn butter*

\$42 per person

## Dinner Buffet with Pasta and Salads

12 Order Minimum

\$26 per person

**Please choose two of the following:**

*International cheese display with grapes*

*Fresh seasonal fruit display*

*Northwest king salmon mousse with cucumber slices*

*Swedish or barbecue cocktail meatballs*

*Chicken breast skewers with teriyaki or apricot glaze*

*Homemade mini quiche*

**Please choose two of the following:**

*Fettuccini tossed in garlic cream sauce*

*Bow tie pasta with lox in garlic cream sauce*

*Ricotta stuffed tortellini in marinara sauce*

*Penne pasta with sautéed vegetables and basil pesto*

**Please choose two of the following:**

*Fresh seasonal vegetable crudités with a ranch dipping sauce*

*Classic Caesar salad with grated Romano cheese*

*Chef's seasonal salad with gorgonzola cheese and pecan praline*

*Marinated pasta salad with dry salami and olives*

**Please choose one of the following:**

*French epi roll with butter*

*Sun-dried tomato and olive focaccia bread*

*Homemade mango bread*

## Dinner Buffet with Carved Meats

12 Order Minimum

\$28 per person

**Please choose two of the following:**

*International cheese and fresh fruit display*

*Salmon mousse or kippered salmon and dill cream cheese*

*Wild mushroom and shrimp quiche*

*Chicken skewers with teriyaki or apricot glaze*

*Assorted crostini*

*Fresh seasonal crudité's with various dipping sauces*

*Pork skewers with Thai peanut sauce*

**Please choose one of the following:**

(Choose two if guest count is 100 or more)

*Slow roasted baron of beef with creamy horseradish (minimum of 50 guests)*

*Roasted New York strip loin with sherry demi glaze*

*Garlic crusted prime rib of beef with au jus*

*Roasted turkey breast with cranberry sauce*

*Pan seared king salmon with a soy, garlic and brown sugar glaze*

**Please choose one of the following:**

*Fettuccini tossed in garlic cream sauce*

*Herbed rice pilaf*

*Roasted red potatoes with garlic butter*

**Please choose two of the following:**

*Chef's seasonal salad with gorgonzola cheese and pecan praline*

*Classic Caesar salad with freshly grated Romano cheese*

*French epi roll with butter*

*Sun-dried tomato and olive focaccia bread*

## Dinner Buffets

Includes homemade rolls with butter, seasonal vegetables, selected side salads and starch as well as decadent mini desserts

### The Baron

(Minimum of 40 people)

*Slow roasted baron of beef, carved by one of our experienced chefs. Served with creamed horseradish and stone ground mustard*

\$23 per person

### Garlic Roasted Prime Rib of Beef

(Minimum of 15 people)

*Served with creamed horseradish and au jus*

\$24 per person

### Surf & Turf

(Minimum of 12 people)

*Roasted New York strip loin with mushroom and Madeira demi-glace*

*Dungeness crab cakes. Served with Creole tartar sauce*

\$29 per person

### Cornish Game Hens

(Minimum of 12 people)

*Stuffed with almonds, cranberries and wild rice*

\$20 per person

### Dungeness Crab Cakes

(Minimum of 12 people)

*Served with Creole tartar sauce*

\$26 per person

### Grilled King Salmon

(Minimum of 12 people)

*Served with your choice of rainbow hollandaise sauce or lacquered sauce*

\$24 per person

### Salads

(Please choose one)

*Classic Caesar salad*

*Spinach salad*

*Bleu cheese wedge salad*

*Chef's seasonal salad (add \$2.00 per person)*

### Starches

(Please choose one)

*Baked scalloped au gratin*

*Baby red potatoes*

*Garlic mashed potatoes*

*Fettuccini Alfredo*

*Rice pilaf*

*Mushroom and champagne risotto*

## Grand Dinner Buffets

12 Order Minimum

Includes homemade rolls with butter and freshly brewed coffee

### The Celebration

#### Hors d'oeuvres

*International cheeses and fresh seasonal fruit. Served with gourmet crackers*

*Fresh vegetable crudités with honey mustard and ranch dipping sauces*

*Petite wild mushroom and shrimp quiche with crème fraîche*

#### Starter

*Classic Caesar salad with freshly grated Romano cheese*

#### Entrée

*Roasted New York strip loin with mushrooms and sherry infused demi glaze*

*Served with fresh seasonal vegetables and scalloped potatoes*

#### Dessert

*Homemade chocolate cake with strawberries*

\$34 per person

### The Ambassador

#### Hors d'oeuvres

*Dungeness crab and brie bouchess*

*Roasted garlic and pepper crostini*

*Caramel apple and gorgonzola cheese purses*

#### Starter

*Field greens with fresh berries, gorgonzola cheese and pecan pralines. Tossed in*

*balsamic vinaigrette*

#### Entrée

*Lacquered northwest king salmon with a soy, garlic and brown sugar glaze. Served with mashed*

*Yukon Gold potatoes, sugared carrots and fresh root vegetable*

#### Dessert

*International chocolate torte with raspberry coulis and crème anglaise*

\$35 per person

### The Presidential

#### Hors d'oeuvres

*Dungeness crab cakes with roasted red pepper and fresh basil aioli*

#### Starter

*Field greens salad with fresh berries, gorgonzola cheese and pecan pralines. Tossed in*

*balsamic vinaigrette*

#### Intermezzo

*International cheese assortment*

#### Entrée

*Beef tenderloin with périgoudine sauce (black truffle Madeira demi glaze) and lacquered*

*northwest king salmon with a soy, garlic and brown sugar glaze. Served with asparagus bundles*

*with lemon butter and toasted barley and porcini mushroom risotto*

#### Dessert

*International chocolate torte with raspberry coulis and crème anglaise*

\$54 per person

*Epicurean Catering Phone: 425.827.5700 Email: [info@epicureancatering.net](mailto:info@epicureancatering.net)*

*Prices and menu items are subject to change without notice and do not include applicable taxes, gratuity or labor charges.*

## Side Salads

12 Order Minimum

<b>Classic Caesar</b> <i>diced egg, cucumber, beets, olives and tomato on a bed of fresh romaine lettuce. Served with our classic Caesar dressing</i>	\$2.75/person
<b>Spinach and Bacon</b> <i>maple cured bacon, gorgonzola cheese, chopped egg and tomato on a bed of fresh spinach. Served with honey Dijon dressing</i>	\$3.00/person
<b>Chefs Seasonal</b> <i>fresh seasonal fruit, gorgonzola cheese, and pecan pralines on a bed of field greens. Served with balsamic vinaigrette</i>	\$6.00/person
<b>Mixed Field Greens</b> <i>mandarin oranges, gorgonzola cheese and pecan pralines. Served with balsamic vinaigrette</i>	\$4.00/person
<b>Crab Cracker Famous Cobb</b> <i>maple cured bacon, egg, cucumber, tomato, avocado and diced chicken on a bed of iceberg lettuce. Served with balsamic vinaigrette</i>	\$6.50/person
<b>Rainbow Coleslaw</b> <i>sweet and sour dressing</i>	\$1.50/person
<b>Potato</b> <i>homemade</i>	\$2.25/person
<b>Tortellini</b> <i>tossed with peppers and red wine vinaigrette</i>	\$2.50/person
<b>Garden Fresh</b> <i>eggs, cucumbers, carrots and choice of dressing</i>	\$2.75/person
<b>Italian Pasta</b> <i>rainbow rotini with artichokes, peppers and black olives</i>	\$3.00/person
<b>Julienne Vegetable</b> <i>carrots, green and yellow zucchini and balsamic vinaigrette</i>	\$3.00/person
<b>Apple Curry</b> <i>Granny Smith apples, honey, curry, raisins and toasted almonds</i>	\$3.00/person
<b>Spicy Cucumber</b> <i>mirin, soy sauce, garlic and crushed red chilies</i>	\$3.00/person
<b>Soba Noodle and Vegetable</b> <i>fresh vegetables, herbs and rice wine vinaigrette</i>	\$3.25/person
<b>Salmon Lox and Bowtie Pasta</b> <i>lemon dill dressing</i>	\$3.50/person
<b>Mediterranean Rotini Pasta</b> <i>dry wine salami, artichokes, peppers, and black olives</i>	\$3.50/person
<b>Greek Cucumber</b> <i>feta cheese, kalamata olives and tomatoes</i>	\$3.50/person
<b>Chop Chop</b> <i>chick peas, salami, tomatoes and red wine vinaigrette</i>	\$3.50/person
<b>Curry Chicken</b> <i>honey, curry and toasted almonds</i>	\$4.00/person
<b>Fresh Fruit</b> <i>melons, strawberries, and fresh mint</i>	\$4.00/person
<b>Caprese</b> <i>mozzarella cheese, tomatoes and fresh basil</i>	\$4.50/person

\*\*\*Add chicken to any salad for \$1.50 each

## Epicurean Signature Mini Desserts

Minimum of one dozen per order  
(Pricing available upon request)

*Raspberry and white chocolate swirl cheesecake*  
*New York style strawberry cheesecake*  
*Triple layered Bailey's cheesecake*  
*Rocky road cheesecake*  
*Tangy key lime tartlets in sweet pastry crust with crème fraîche and candied limes*  
*International chocolate torte*  
*Belgian chocolate squares with raspberry ganache*  
*Chocolate cups with raspberry, chocolate and mocha mousse*  
*Homemade éclairs dipped in chocolate*  
*Giant strawberries dipped in chocolate (pricing based on season)*  
*Vanilla bean pastry cream tarts with fresh berries*  
*Pecan tartlets with cinnamon cream*  
*Granny Smith turnovers with caramel sauce*  
*Granny Smith apple pie with caramel sauce*  
*Apple strudel*  
*Snickers pie*  
*Grasshopper pie*  
*Pineapple upside down cake*  
*White coconut cake*  
*Pound cake with berries*  
*Chocolate fudge cake*  
*Carrot cake with sugared walnuts*

**Homemade Assorted Cookies** \$1.00 each

**Homemade Brownies** \$1.75 each

### **Chocolate Dessert Platter**

*Celebration brownies, chocolate dipped strawberries, chocolate-coated apple, chocolate cups filled with dark chocolate mousse, raspberry mousse, nuts and chocolate mousse, coffee mousse, and chocolate wafers with orange cream*

\$300 per platter

### **Chocolate Fountain**

Pricing available upon request