



2009 Portable Feasts & Casual Dining

Let us help you beat the summer heat!

Summer Sizzle ~ BBQ

Designed to be grilled on site for a casual summer barbeque. Labor additional.

Pineapple Orange Coleslaw

with Lemon Poppy Seed Dressing

Roasted Vegetable & Potato Salad

with Seasonal Vegetables & Cilantro Pesto Dressing

Vegetarian Cane Sugar Baked Beans

Grilled Hamburgers & Hot Dogs

with Lettuce, Tomatoes, Pickles,
Cheddar Cheese, Buns & Condiments

Watermelon Wedges

Assorted Bar Cookies

\$13.85 per guest

Vegetarian Burgers Available on Request.

Summer Chill~ Drop-off Buffet

Designed to be served as a "drop-off" or full service. (Not necessary to cook on site.) All items served cold.

Sesame Noodle Salad

with Bok Choy, Red Peppers, Baby Corn,
Green Peas, Water Chestnuts, toasted Cashews
& Ginger Garlic Dressing

Grilled Lemon Rosemary Chicken Breast

Sandwiches on Artisan Rolls

with Smoked Provolone Cheese
& Sun Dried Tomato Aioli

Minted Melon Salad

with Cinnamon Honey Yogurt Dressing

Fresh Mixed Greens

with Sliced Strawberries, Cucumbers, Caramelized
Walnuts, Carrot Ribbons & Raspberry Vinaigrette

Chilled Wine Poached Salmon Platter

with Lemon Dill Crème Fraîche

Fresh Baked Chocolate Chunk Cookies

\$19.25 per guest

Ask about upgrading to
1/2 pound Kobe Beef Burgers*,
or 1/3 pound Organic Beef Burgers*



Mix and match add-ons to create the perfect menu!



May be added to any of the above promotional menus

Prices Vary by Selection of Additions

Assorted Grilled Sausages

with Buns, Sauerkraut, Onions
& Condiments

Chicken, Vegetarian,

& Steak Kabobs

Baby Back Ribs

with Bourbon BBQ Glaze

Teriyaki Grilled Flank Steak

Jerk or BBQ Chicken

Homemade Chili

with Cheese & Onions

Steamed Clams & Mussels

in Herb Beer Broth

BBQ Pulled Pork

with Kaiser Rolls

Fajitas de Rancho

Marinated & Grilled Steak & Chicken,
Onions, Peppers, Lettuce, Tomatoes, Guacamole,
Sour Cream, Cheese & Flour Tortillas

Pesto Grilled Prawn Skewers

Orange-Soy Glazed Grilled Salmon

Apple Strudel with Strawberry Sauce

Grilled Corn on the Cob

Classic Red Potato Salad

Fresh Green Salad

Baja Bacon & Macaroni Salad

Fresh Fruit Salad with Mint

Curried Chicken, Rice & Mango Salad

Jalapeño Corn Bread

Buttermilk Biscuits

Tim's Cascade Potato Chips

Berry Shortcake

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may pose a health risk. Raw or undercooked foods are noted by * throughout the menus.*

Prices Include Disposable Plates, Flatware, Buffet Tablecloths & Themed Buffet Décor.
Labor, Beverage, Venue Surcharge (if applicable) & Other Rentals are Priced Separately.

MINIMUM ORDER 75 GUESTS

Please add \$3.00 to menu price for venue surcharge at Museum of Flight or Pacific Science Center events.

For picnic site suggestions, beverage information, cost estimates, delivery pricing & more,

contact us at 206-762-4418 or info@CateringByMandS.com.