



# 2010 Portable Feasts & Casual Dining

*Let us help you beat the summer heat!*

### Hot off the Grill

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

#### **Confetti Coleslaw**

with Corn, Bell Peppers & Honey Dill Dressing

#### **Hawaiian Style Potato Salad**

with Carrots, Celery, Green Onion, Peas,  
Hard Boiled Eggs & Macaroni

#### **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.*

### Fresh Fare

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

#### **Cavatappi Pasta Salad**

with Green Beans, Feta Cheese, Grape Tomatoes  
& toasted Almonds with Lemon Herb Dressing

#### **Baby Spinach Salad**

with Dried Cranberries, Sliced Mushrooms,  
Julienne Peppers & Blackberry Lime Vinaigrette

#### **Chilled Sesame Salmon Ribbon**

with Orange Cilantro Glaze

#### **BLT Wraps**

with Garlic Aioli

#### **Basil Pesto Grilled Chicken Breast Platter**

with Pickled Onions, Sun-Dried Tomato Ranch Dip  
& Mini Rolls

#### **Fresh Baked Chocolate Chunk Cookies**

**\$18.95 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 Compostable 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 .