



Fall 2011-Winter 2012 Seasonal Offerings

Heavy Hors d'oeuvre Buffet

Mediterranean Platter

with Herb & Olive Oil marinated Feta Cheese, Kalamata Olives, grilled Eggplant, Lemon scented Artichokes, roasted Garlic Red Pepper Hummus served with La Panzanella Rosemary & Fennel Croccantini

Grilled Draper Valley Farms Chicken Mini Sandwich

with Pepper Bacon, Wild Arugula, Rosemary Aioli & Dried Cherry Jam on Alki Bakery French Baton Rolls

Dungeness Crab stuffed Profiteroles

with Anise Mascarpone

Cumin dusted Painted Hills Beef

& Vegetable Brochettes

with Orange Marmalade Glaze

Spinach & Sun-dried Tomato stuffed Mushrooms

with Cashews & Smoked Cheddar Cheese

Warm Corn, Red Bean & Gruyere Cheese Dip

with house made Pita Chips & sliced Baguettes

Organic Sweet Potato Salad

with dried Cranberries, glazed Walnuts & Honey Mustard Vinaigrette

Pumpkin Bisque Shooters

with Nutmeg Crème Fraîche

28.85

Dinner Buffet

Maple Glazed Roasted Turkey Breast Platter

with Brandied Black Mission Figs & Cranberry Orange Relish

Grilled Wild Alaskan Salmon

with smoked Paprika Butter Sauce, Morel Mushrooms & Italian Parsley

Thyme & Fennel rubbed all natural

Teres Major Grilled Beef Medallions

with Winter Squash Compote & Brown Sugar Balsamic Glaze

Radicchio, Spinach & roasted Organic Beet Salad

with Hazelnuts & Oregano Dijon Dressing

Fresh Oven roasted Local Organic Brussels Sprouts

with Sweet Peppers & Extra Virgin Olive Oil

Wild Rice & Lentil Salad

with grilled Isernio's Chicken Apple Sausage, shaved Manchego Cheese & Raspberry Sherry Vinaigrette

Fresh Orange & Pearl Barley Salad

with Port Poached Organic Washington Pears, Cinnamon spiced Carrots, roasted Red Onion & Basil Garlic Dressing

Toasted Brown Rice Medley

with Herbed Tomatoes, Apricots & Pistachios

Essential Baking Company Certified Organic

Artisan Bread Selection

with Sweet Cream Butter

36.20

Tray Passed Hors d'oeuvre

Start off your event with one of these fun tray passed hors d'oeuvre options!

Citrus cured Salmon Tartar

on Sushi Rice Pillow with Sunomono

2.40

Duck Leg Confit

in Crisp Phyllo Cup with Rosemary Apricot Jam

2.95

Shrimp & Chive Salad

in a Phyllo Cup

2.25

Pepper crusted Beef Tenderloin

with Horseradish Cream Sauce on a Tuscan Crostini

3.35

Morita Pepper Chicken Salad

on Corn Crisp with Kumquat Avocado Salsa

2.05

Melted Leek & Truffle Parmesan Crisp

with Tomato Crème Fraîche

1.95

**Please add 10% to the menu price for Museum of Flight & Pacific Science Center events.
MINIMUM ORDER of 50 GUESTS**

Beverages, rentals, decor, floral, service & delivery can all be provided, priced separately.
Subject to sales tax & service charges or optional gratuity where applicable.

**For venue suggestions or questions, contact Catering by McCormick & Schmick's
206-762-4418 ♦ www.CateringByMandS.com**

