



2018 Holiday Drop Off Menu

Lunch Buffet

Local Field Greens

roasted pears, blue cheese, spiced walnuts, champagne tarragon vinaigrette

Roasted Beet Salad

red onions, green apples, yellow peppers, toasted pumpkin seeds
& sherry tarragon vinaigrette

Grilled & Marinated Vegetables

vegan edamame hummus

Assorted Artisan Bread Selection

Fresh Herb Olive Oil Baby Red Potatoes

Vegetable Ragout

long grain brown rice, barley, daikon radish seeds

Pan Roasted Chicken

smoked tomato jus

Jane's Artisan Holiday Cookies

\$26.50 per guest

Add an additional entrée from below for \$6.50 per guest

Cider Marinated Pork

Loin apple dressing,
hard cider drizzle

Honey Roasted Salmon stone

ground mustard, fresh dill

Slow Roasted Flank Steak

balsamic demi

Herb Roasted Turkey Breast Platter

cranberry aioli, whole grain mustard
& mini rolls

Add on—Desserts

Holiday Sweet Bites

miniature seasonal & traditional tarts, cheesecakes,
holiday cookies & more

\$7.50 per guest

Includes disposable plates, flatware, napkins and chafers.

Minimum order 50 guests.

Beverages, rentals, decor, floral, service & delivery can all be provided, and will be priced separately.

Subject to sales tax & service charges or suggested gratuity where applicable.

For venue suggestions or questions, contact Catering by McCormick & Schmick's

206-762-4418 | www.CateringbyMandS.com





2018 Holiday Drop Off Menu

Hors d'oeuvre

Seared Ahi Tuna

micro greens, lotus chip & wasabi cream tobiko

Thai Chili Prawn—two per guest

coconut chili sauce

Butternut Bacon Strudel

maple cinnamon cream

House Made Duck Pastrami

pickled shallots, blackberry compote, Dijon & rye toast

Roasted Sweet Potato Round

goat cheese, cranberry, pistachio dust

Mini Muffaletta Bites

on toasted focaccia with olive tapenade

\$26.15 per guest

Make it hearty—Add on items below

Mediterranean Platter—\$9.50

lemon fennel sliced chicken, herb & olive oil marinated feta, Greek olive mix, grilled asparagus, marinated cucumber salad, roasted garlic red pepper hummus & spiced almonds with pita bread

Chicken Skewers—\$2.75 each

Thai Style with Peanut Sauce or Tandoori Style with tzatziki sauce

Sicilian Platter—\$8.00

genoa Salami, prosciutto, sliced pepperoni, fresh mozzarella & fontina, garnished with pickled & marinated vegetables served with baguette & gourmet crackers

Marinated Beef & Tomato Skewers

chimichurri sauce—**\$3.50 each**

Desserts

Jane's Artisan Holiday Cookies

vanilla & chocolate shortbreads, thumbprints, madeleines, pistachio diamonds, mini biscotti, lemon Viennese, pecan crescents, gingerbread, raspberry-Linzer cookies

\$2.50 each

Includes disposable plates, flatware, napkins and chafers.

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