



Fall *Menu*

Always ready
to party.

TUXEDOS
&
TENNIS SHOES

Hors d'Oeuvres

Tray-Passed

SMOKED BEET SALSA

Avocado | Charred Pearl Onion | Shiso Leaf
(gf/v)

EDAMAME FRITTER

Sweet Chili Tofu & Black Sesame Puree
(gf/v)

BLACK BEAN CAKE

Chorizo Spiced Mushroom Pate & Pickled Onion
(gf/v)

SWEET POTATO & MANCHEGO ARANCCINI

Chimichurri
(veg)

GOAT CHEESE & CANDIED BEET PHYLLO CUP

Red Ribbon Sorrel
(veg)

CHARRED CABBAGE & APPLE SLAW SPRING ROLL

Goat Cheese | Pepitas | Miso Vinaigrette
(veg)



SEARED TUNA

Blood Orange and Meyer Lemon Salsa & Quinoa Tostada
(gf/df/contains fish)

SHRIMP CAKE

Old Bay Aioli & Preserved Lemon

CURED SALMON BELLY

Satsuma Tangerine | Celery Crema | Apple Chip
(gf)

PETITE REUBEN

House Corned Beef | Swiss | Sauerkraut | Macrina Rye

BRAISED SHORT RIB TOSTADA

Blue Corn Tostada | Blackberry Reduction | Micro Leeks
(gf/df)

MAC & CHEESE FRITTER

Butternut Squash | Bacon | Pepper Jelly

MEATLOAF BITE

Roasted Garlic-Parmesan Potato Duchess
(gf/contains eggs)

ROASTED CAULIFLOWER & DELICATA SQUASH

Harissa-Orange Marmalade | Cranberries | Mint
(gf/v)

MINI CHARCUTERIE CONE

Whipped Burrata | Cured Meat | Pickles

GRILLED CHEESE BITES

Brioche | Apple Jam | Sharp Cheddar | Fontina
(veg)

CANNELINI BEAN & ROASTED CARROT CROSTINI

Spiced Sunflower Seeds
(v)

ROASTED KABOCHA SQUASH SANDWICH

Pickled Currant Jam | Arugula | Ras el Hanout | Beecher's Flagship Cheese | Ciabatta
(veg)

SMOKED CHICKEN SANDWICH

Fig Cream Cheese | Caramelized Onion | Arugula | Basil | Ciabatta



ROASTED FALL VEGETABLE PLATTER

Tamarind Yogurt Dip
(gf/veg)

MAPLE ROASTED SQUASH

Pepita Pesto & Roasted
(v)

FALL FRUIT SALAD

Pickled Pear | Grapes | Smoked Persimmon
(df/gf/v)

MAPLE GLAZED HEIRLOOM CARROTS

Goat Cheese & Truffle Salted Pistachios
(gf/veg)

PUMPKIN & CHORIZO PIADINA

Apple Gruyere & Pickled Fresno Chili

Buffet & Family Style

The Salads

CARAMELIZED PEAR SALAD

Arugula | Shaved Parmesan | Pomegranate | Balsamic Vinaigrette
(gf/veg)

ARUGULA-RADICCHIO SALAD

Roasted Apple & Fennel | Toasted Pumpkin Seeds | Honey Mustard Dressing
(gf/df/veg)

ROASTED BEET & CARROT SALAD

Goat Cheese Vinaigrette | Arugula | Candied Pumpkin Seeds
(gf/veg)

BUTTER LETTUCE & SHAVED BRUSSELS SALAD

Butter Lettuce | Shaved Brussel Sprouts | Roasted Apple |
Mimolette Cheese | Toasted Hazelnuts | Honey Mustard Vinaigrette
(gf/veg)

DELICATA SQUASH SALAD

Baby Kale | Dates | Almonds | Tahini- Lime Vinaigrette
(gf/v)

SPINACH & CITRUS SALAD

Pickled Red Onion | Tangerine | Cranberry Vinaigrette |
Toasted Walnuts
(gf/v/contains nuts)



The Entrées

PISTACHIO & POMEGRANATE GLAZED ORGANIC KING SALMON

(gf/df/contains nuts)

CIDER BRAISED SHORT RIBS

Skillet Caramelized Apples

(gf/df)

SAGE BRINED CHICKEN THIGH

Hazelnut Gremolata & Marsala Agrodolce

(gf)

PORK TENDERLOIN

Apple | Celeriac Chutney | Mustard Jus

(gf/df)

PUMPKIN TAMALES & MOLE

Guajillo Mole

(gf/v)

BEREBERE SPICED CAULIFLOWER "MEATBALLS"

Pomegranate Relish | Saffron Cous-Cous | Smoked Almonds

(v, contains nuts)



The Sides

CAULIFLOWER & POTATO GRATIN

White Cheddar
(gf/veg)

MUSHROOM & PECORINO RISOTTO

Arugula & Roasted Fennel
(gf/veg)

BUTTERNUT SQUASH MASH

Sage Brown Butter
(gf/veg)

CACIO E PEPE ORZO

Roasted Parsnip & Basil
(veg)

TOMATO BRAISED GIGANTE BEANS

Lemon & Herbs
(gf/v)

HERB ROASTED SWEET POTATOES

(gf/v)



FARMERS MARKET ROASTED VEGETABLES

(gf/v)

ROASTED CAULIFLOWER & ROMANESCO

Caramelized Shallots & Preserved Lemon
(gf/v)

ROASTED DELICATA SQUASH

Pumpkin Seeds & Crispy Sage
(gf/v)

SHERRY ROASTED BRUSSEL SPROUTS

(gf/v)

TAHINI ROASTED BROCCOLINI

(gf/v)



Petite Sweets

BUTTERSCOTCH POT DE CRÈME

Salted Cashew Cookies
(veg)

PUMPKIN CHEESECAKE BITES

(veg)

MINI SPICED CUPCAKES

Maple Buttercream & Candied Bacon
(veg)

APPLE OLIVE OIL CAKE BITES

Maple Frosting
(veg)

ORANGE-ANISE SHORTBREAD COOKIES

Rooibos Tea Glaze
(veg)

GINGERBREAD APPLE UPSIDE DOWN CAKE

Apple Caramel
(gf/veg/contains nuts)



CARAMELIZED BANANA PRETZEL BARS

Espresso Chocolate Ganache
(veg)

CRANBERRY- ORANGE BLONDIES

Cream Cheese Frosting
(veg)

CARROT CAKE BITES

Brown Butter Frosting

ROASTED PEAR CAKE BITES

Date Caramel
(gf/v)

CHOCOLATE-ALMOND SEA SALT COOKIES

(gf/v/contains nuts)

Plated Service

Salads

ROASTED PARSNIP SALAD

Compressed Apple | Whipped Ricotta | Pistachio Dukkah | Thai Basil Vinaigrette
(gf/veg/contains nuts)

KALE & ROASTED SQUASH SALAD

Baby Kale | Delicata Squash | Dates | Almonds | Tahini Lime Vinaigrette
(gf/v/contains nuts)

BUTTER LETTUCE & SHAVED BRUSSELS SALAD

Butter Lettuce | Shaved Brussel Sprouts | Roasted Apple | Mimolette Cheese |
Toasted Hazelnuts | Honey Mustard Vinaigrette
(gf/veg/contains nuts)

MIXED GREENS & CITRUS SALAD

Pickled Red Onion | Tangerine | Cranberry Vinaigrette | Toasted Walnuts
(gf/v/contains nuts)

ROASTED BEET & CARROT SALAD

Goat Cheese Mousse | Arugula | Candied Pumpkin Seeds
(gf/veg)



The Entrées

CIDER BRAISED SHORT RIBS

Skillet Caramelized Apples
(gf/df)

PEPPERCORN SEARED BISTRO STEAK

Cognac Cream Sauce
(gf)

MAPLE GLAZED ORGANIC KING SALMON

Cranberry-Shallot Compote
(gf/df)

BONE-IN PORK CHOP

Apple-Celeriac Chutney & Mustard Jus
(gf/df)

CONFIT DUCK LEG

Huckleberry BBQ Sauce
(gf/df)

BEREBERE SPICED CAULIFLOWER "MEATBALLS"

Pomegranate Relish | Saffron Cous-Cous | Smoked Almonds
(v, contains nuts)

CELERY ROOT "STEAKS"

Beet Bordelaise | Butternut Puree | Oyster Mushrooms | Sunchoke Crisps
(gf/v)

GREEN CHILI & WHITE BEAN ENCHILADAS

Charro Beans
(gf/v)



Plated Sides

ROSEMARY CONFIT FINGERLING POTATOES

(gf/v)

CAULIFLOWER & POTATO GRATIN

White Cheddar

(gf)

MUSHROOM & PECORINO RISOTTO

Roasted Fennel

(gf/veg)

SUNCHOKES & POTATO PURÉE

Confit Garlic

(gf/v)

CHEF'S CHOICE ROASTED HARVEST VEGETABLES

(gf/v)

HERB ROASTED BABY CARROTS & CHANTERELLE MUSHROOMS

(gf/v)

ROASTED CAULIFLOWER & ROMANESCO

Preserved Lemon

(gf/v)

SAGE ROASTED DELICATA SQUASH

(gf/v)

SHERRY ROASTED BRUSSEL SPROUTS

(gf)



Plated Desserts

BLACK FOREST CAKE TRIFLE

Dark Chocolate Mousse | Brandied Cherry | Mascarpone Whip

CINNAMON BREAD PUDDING

Coconut Caramel & Pecans

(v)

Fall *Cocktails*

IMPROVED WHISKEY

Bourbon | Maraschino Liqueur | Demerara Syrup | Bitters | Lemon Twist Garnish

SHERRY COBBLER

Amontillado Sherry | Raspberry Syrup | Orange Bitters | Orange Wheel & Raspberry Garnish

HORSEFEATHER

Rye Whiskey | Ginger Beer | Lemon Juice | Bitters | Lemon Wedge Garnish

RUBY

Vodka | Aperol | Elderflower Liqueur | Grapefruit Juice | Lemon Juice | Egg-Free Foam | Grapefruit Peel Garnish

ROSEMARY APEROL PUNCH

Rosemary Infused Aperol | Honey Syrup | Bourbon | Grapefruit Juice | Sparkling Wine | Club Soda | Orange Slice & Rosemary Sprig Garnish

BROWN BUTTER OLD FASHIONED

Brown Butter Infused Bourbon | Demerara Syrup | Bitters | Orange Peel Garnish

SAGE GIMLET

Gin | Sage Syrup | Lime Juice | Sage Leaf Garnish

Free Spirit Cocktails

APPLE FIZZ

Sparkling Apple Cider | Apple-Honey Shrub | Baking Spices | Cinnamon Stick Garnish



TUXEDOS & TENNIS SHOES | A DSQUARED HOSPITALITY COMPANY

4101 AIRPORT WAY S. SEATTLE, WA 98108 | (206) 932 - 1059 | info@dsquaredcompany.com