

Winter 2026

To-Go Menu

PLATTERS Serves 24

ANTIPASTI

Imported Meats & Cheeses | Marinated Vegetables | Baguette
(gf without baguette).....\$168

CITRUS ROASTED SALMON

Herb Gremolata
(df without sauce).....\$462

LOCAL CHEESE DISPLAY

Candied Nuts | Dried Fruit | Artisan Crackers | Gluten Free Crackers
(veg/contains nuts).....\$169

BIRIYANI SPICED CHICKEN BREAST

Red Pepper Relish & Fennel-Herb Salad
(gf/df).....\$235

BLACK PEPPERCORN CRUSTED COULOTTE STEAK

Maple Horseradish Dip
(gf).....\$186

BROWN SUGAR SMOKED PORK TENDERLOIN

Creamy Dijon & Cranberries
(gf).....\$135

ROASTED ROOT VEGETABLES

Swiss Chard & Tahini Dip
(gf/v).....\$79

HOUSE MADE POTATO CHIPS

Caraway-Onion Seasoning & Parsnip Skordalia
(v).....\$110

FRESH TORTILLA CHIPS

Chipotle Salsa & Pico de Gallo (gf/v).....\$51
Guacamole add on.....\$51
Cheese sauce add on.....\$38



SKEWERS Serves 24

- SZECHUAN SALMON
- Cilantro- Jalapeno Dip (gf/df).....\$219
- CHILI-LIME BEEF
- Ginger Plum Sauce (gf/df).....\$112
- CURRIED CHICKEN
- Tamarind Chutney (gf/df).....\$81
- CRISPY TOFU
- Spiced Citrus Glaze & Chili Crisp (gf/v).....\$92
- SPICY LAMB
- White Bean Hummus & Pickled Fennel (gf/df).....\$118



PETITE SANDWICHES & WRAPS Serves 16

- TEA SMOKED PORK
- Apple Mostarda | Watercress | Pickled Fennel | Ciabatta.....\$125
- LEMONGRASS PORK BAHN MI
- Cilantro | Pickled Carrot & Daikon | Jalapeño Aioli | Bui Bun (df).....\$53
- PETITE GRILLED APPLE & BRIE
- Caramelized Onions | Basil | Honey Mustard Aioli | Croissant (veg).....\$104
- HARISSA ROASTED DELICATA SQUASH & PEAR
- Arugula | Pickled Red Onion | Pepita Pesto | Focaccia (veg).....\$110
- TERIYAKI EGGPLANT
- Miso Roasted Tofu | Cabbage Slaw | Toasted Sesame Hummus | Ciabatta (v).....\$82



SALADS Serves 24

ARUGULA-RADICCHIO

Shaved Manchego | Chile-Agave Pumpkin Seeds | Dried Apricot |
Sherry Vinaigrette
(gf/veg/contains nuts).....\$150

MIXED GREENS

Pickled Beets | Pecorino | Toasted Hazelnuts | Maple Vinaigrette
(gf/veg).....\$176

KALE

Almonds | Apple | Golden Raisins | Parmesan | Lemon Vinaigrette
(gf/veg/v without cheese).....\$139

BUTTER LETTUCE

Persimmon | Blood Orange | Cranberry | Spiced Cashews | Poppyseed
Dressing | Swiss Cheese
(gf/veg/v without cheese).....\$165



PETITE SWEETS Serves 24

GINGER MOLASSES COOKIES (veg).....	\$77
STICKY TOFFEE CAKE BITES Dates & Black Tea-Orange Glaze.....	\$81
BLOOD ORANGE UPSIDE DOWN CAKE BITES (gf/veg).....	\$45
SEA SALT CHOCOLATE CHIP COOKIES (veg).....	\$55
MINI OLIVE OIL CAKE Blood Orange Malted Cream Cheese Frosting (veg).....	\$139
UPSIDE DOWN PINEAPPLE CAKE BITES (veg).....	\$72





Ordering Policies

We require a \$750 minimum on all orders
Orders must be received 5 business days in advance

Delivery

We offer free delivery on all orders in the Seattle area
Monday through Friday 9:00 am - 4:00 pm
Additional fees may apply for deliveries outside of
regular delivery hours. Self pick up is available.

Add Compostables

We offer compostable plates, flatware & napkins
\$2.50 per guest

**A 5% administrative fee will be added to each order.
If paying by credit card, a 4% processing fee will apply.*

Please be advised that our food may come into contact with common allergens, such as dairy, eggs, wheat, soy, tree nuts, peanuts, fish, shellfish and wheat.