







SPECIAL OCCASION MENUS

Cutter's Crabhouse is located near downtown Seattle's historic Pike Place Market. Enjoy spectacular panoramic views of the Elliot Bay waterfront while dining on the "perfect taste" of Seattle.

CUTTERS crabhouse

2001 Western Avenue | Seattle, WA 98121 | (206) 448-9776



TREAT YOUR GUESTS WITH A TAKEAWAY

Chocolate Truffle Box $10

Include special message or Logo on box +$1

RECEPTION MENU

HORS D'OEUVRES - COLD

ARTFULLY DISPLAYED

TOMATO & BASIL BRUSCHETTA
50 pieces $75

RAINBOW ROLLS*
50 pieces $110

CAPRESE SKEWERS
50 pieces $95

CRAB & AVOCADO ROLLS
50 pieces $125

PROSCIUTTO WRAPPED ASPARAGUS
50 each $95

AHI TACOS*
50 pieces $125

SPICY SASHIMI AHI ROLLS*
50 each $100

SHRIMP CEVICHE TOSTADAS*
50 pieces $135

SHRIMP COCKTAIL
50 pieces $135

HORS D'OEUVRES - HOT

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

MUSHROOM BRUSCHETTA
25 each $75

COCONUT SHRIMP
50 each $125

CRAB TOTS
50 each $75

MINI CRAB CAKES
50 each $150

CHICKEN TERIYAKI SKEWERS
50 each $95

GRILLED SHRIMP SKEWERS
50 each $160



COCKTAIL RECEPTION PLATTERS & DISPLAYS

DESIGNED TO SERVE 25 GUESTS

CRAB DIP $85

ASSORTED SUSHI ROLLS* $125

CHILLED ROASTED VEGETABLES $125

SEASONAL FRESH FRUIT $120

FLASH FRIED CALAMARI MISTO $100

ASSORTED DOMESTIC CHEESE & CRACKERS $125

ANTIPASTO $95

BURRATA, PROSCIUTTO & ACCOUTREMENTS $135

CHILLED RAW BAR DISPLAYS

DESIGNED TO SERVE 25 GUESTS

CHILLED OYSTERS* MP
Chef select local oyster selection

CHILLED ASSORTED SEAFOOD* $425
Oysters, shrimp cocktail, tuna sushi rolls, tuna poke, snow crab, chilled mussels

CHILLED SNOW CRAB LEGS (4 oz per person) $325
Lemon aioli + Bloody Mary cocktail sauce

CHILLED CRAB SAMPLER (4 oz per person) $475
Snow crab, Dungeness crab, king crab

CHILLED DUNGENESS CRAB LEGS (4 oz per person) $350
Lemon aioli + Bloody Mary cocktail sauce

CHILLED KING CRAB (4 oz per person) $750
Snow crab, Dungeness crab, king crab, lemon aioli + Bloody Mary cocktail sauce

ADD CARVING STATION TO YOUR RECEPTION

CARVING STATIONS DESIGNED FOR 25 GUESTS

SERVED WITH ACCOUTREMENTS + BRIOCHE SLIDER BUNS

HERB-CRUSTED ROASTED BEEF TENDERLOIN* $485

OVEN-ROASTED TURKEY BREAST $250

Tax and 22% service charge not included.

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

PLATED LUNCH MENUS

Available for events beginning before 3pm
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.







BERTHOLF $45

2 course menu with dessert add on option

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉES

Select 3 options for your guests

SEARED CRAB CAKE
Grilled corn succotash, sweet corn purée, beurre blanc, Old Bay seasoning

CREAMY PESTO & SALMON PASTA
Asparagus, artichokes, mushrooms, tomatoes, Parmesan

OPEN-FACED CRAB SANDWICH
Artichokes, tomatoes, Parmesan, Cheddar on toasted sourdough

MARKET BURGER
Micks pepper jelly, Beecher's Flagship cheese, crispy fried peppers, bibb lettuce, mayo, toasted roll, French fries

MANNY'S PALE ALE BATTERED FISH & CHIPS
Caper tartar sauce, French fries, lemon

DESSERT

Add a dessert selection to your event

VANILLA ICE CREAM +$8

STRATTON $53

3 course menu including dessert

FIRST COURSE

Select 1 option for your guests

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese almonds

NEW ENGLAND CLAM CHOWDER

ENTRÉES

Select 3 options for your guests

FRESH SALMON*
Simply grilled, mashed potatoes, chef select vegetables

SHRIMP FETTUCCINE
Garlic cream , white wine, spinach, tomato, chili flake, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, mashed potatoes, chef select vegetables

SEARED CRAB CAKES
Grilled corn succotash, sweet corn purée, beurre blanc, Old Bay seasoning

CHAR-GRILLED SIRLOIN*
8 oz., sliced with peppercorn demi-glace, Yukon Gold mashed potatoes, charred broccolini, baby carrots

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
KEY LIME PIE

Vegetarian Pasta Primavera available upon request

House Salad may be substituted for Caesar on any menu.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.
A minimum of 20 guests is required.

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

LUNCH BUFFET MENUS

Available for events beginning before 3pm. Per person prices based on a minimum of 25 Guests
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.







JAMES $50

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉE

Select 3 options for your guests

FISH & CHIPS
Tartar sauce, fries

CREAMY PESTO & SALMON PASTA
Asparagus, artichokes, mushrooms, tomatoes, Parmesan

SEARED CRAB CAKES
Grilled corn succotash, sweet corn purée, beurre blanc, Old Bay seasoning

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

MARKET BURGER SLIDERS*
Caramelized onions, American cheese

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

MUNRO $60

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉE

Select 3 options for your guests

FRESH SALMON*
Butter basted, beurre blanc

SHRIMP PENNE
Garlic cream, white wine, spinach, tomato, chili flakes, Parmesan

SEARED CRAB CAKES
Grilled corn succotash, sweet corn purée, beurre blanc, Old Bay seasoning

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

CHAR-GRILLED SIRLOIN*
Peppercorn demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

ADD A CARVING STATION TO YOUR BUFFET

OVEN ROASTED PORK TENDERLOIN* $250

HERB CRUSTED ROASTED BEEF TENDERLOIN $485

Carving Stations designed for 25 guests

Vegetarian Pasta Primavera available upon request. House Salad may be substituted for Caesar on any menu.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22 % service charge not included.

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Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

PLATED DINNER MENUS

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.



KIMBALL $65

FIRST

Select 1 option for your guests

ROMAINE CAESAR
NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests
All entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

CHAR-GRILLED FILET*
7oz. peppercorn demi-glace

CRAB & ARTICHOKE STUFFED SALMON*
Beurre blanc

SHRIMP FETTUCCINE
Garlic cream, white wine, spinach, tomato, chili flakes, Parmesan

SURF & TURF
7 oz. char-grilled sirloin, peppercorn demi-glace, garlic butter shrimp

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 1 option for your guests

CRÈME BRULEE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream



STONE $75

FIRST

Select 1 option for your guests

ROMAINE CAESAR
NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests
All entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

SURF & TURF*
7oz. char-grilled filet, peppercorn demi-glace, garlic butter shrimp

SALMON OSCAR*
Béarnaise, crab topping

CRAB STUFFED SHRIMP
Oven roasted, beurre blanc

CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 1 option for your guests

CRÈME BRULEE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream



CALHOUN $85

FIRST

Select 1 option for your guests

LITTLE GEM WEDGE
LOBSTER BISQUE

ENTRÉE

Select 3 options for your guests
All entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

SURF & TURF*
7oz. char-grilled filet, peppercorn demi-glace, garlic butter shrimp

KING SALMON OSCAR*
Béarnaise, crab topping

SAKE MARINATED CHILEAN SEA BASS*
Shrimp cake, shiitake mushrooms, zucchini ribbons, coconut, lemongrass curry, chili oil

GRILLED SEAFOOD TRIO
Scallops, shrimp, salmon, beurre blanc, capers, lemon

SNOW CRAB LEGS
1 pound, delicately sweet flavor, subtle briny finish

DESSERT

Select 1 option for your guests

CRÈME BRULEE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream

Vegetarian Pasta Primavera available upon request
House Salad may be substituted for Caesar on any menu.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 21% service charge not included.
A minimum of 20 guests is required.

DINNER BUFFET MENU

Per person prices based on a minimum of 25 guests.
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





FRIEDMAN $68

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉES

Select 3 options for your guests

GRILLED SALMON
Butter basted, beurre blanc

DUNGENESS CRAB & SHRIMP PENNE
Garlic cream, white wine, clam broth,
tomato, spinach, chili flakes, Parmesan

CRAB STUFFED SHRIMP
Oven roasted, beurre blanc

CHAR-GRILLED SIRLOIN*
Peppercorn demi-glace
Presented in chafing dish, upgrade to carving station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

DALLAS $78

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉES

Select 3 options for your guests

GRILLED KING SALMON*
Butter basted, beurre blanc

DUNGENESS CRAB & SHRIMP PENNE
Garlic cream, white wine, clam broth,
tomato, spinach, chili flakes, Parmesan

CRAB STUFFED SHRIMP
Oven roasted, beurre blanc

SLICED BEEF TENDERLOIN
Garlic herb roast
Presented in chafing dish, upgrade to carving station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

ASSORTED COOKIES

ADD A CARVING STATION TO YOUR BUFFET

HERB CRUSTED ROASTED BEEF TENDERLOIN* *$485*

OVEN ROASTED PORK TENDERLOIN *$250*

Carving Stations designed for 25 guests

Vegetarian Pasta Primavera available upon request . House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.

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