



# Serious pie.

Looking for the perfect spot to bring your crew together?

Our private dining room at Serious Pie Downtown is just the place. Great for breakfast meetings, team lunches, or a dinner celebration with friends.

We've got menus to match every occasion, from Dahlia Bakery's beloved breakfast sandwiches and pastries to our signature Serious pies and seasonal favorites.

Whether it's a social hangout or a corporate gathering, our team will make sure everything runs smoothly (and deliciously).

Let's make your next event happen at Serious Pie Downtown.

Please inquire about our food and beverage minimums.

- capacity:
  - seating up to 50 guests.
- service styles:
  - stations
  - plated meals
  - family-style dining
- set-up options:
  - full dining arrangements
  - cocktail tables
- amenities:
  - audio/visual options available for presentations and meetings
- service charge:
  - private dining events are subject to a 20% service charge

## dahlia bakery lunch station

\$25. per person plus beverages, service charge, and wa state sales tax

### turkey focaccia sandwich

roasted sliced turkey, sundried tomato, kale pesto mayo, arugula, sea salt foccacia

### ham focaccia sandwich

ham, swiss, bibb lettuce, dijonaise, sea salt foccacia

### burrata focaccia sandwich

burrata, roasted garlic cherry tomatoes, kale parmesan pesto, sea salt fossette

### simple green salad

radish, cucumber, moscatel vinaigrette, parmigiano

### tim's chips

### assorted dahlia bakery cookies

an assortment of chocolate chunk, smoked butterscotch, and peanut butter sandwich cookies

## add ons \_\_\_\_\_

### buttermilk pasta salad

arugula, ricotta salata \$5. per person

### caesar salad

creamy parmesan, brown butter croutons \$5. per person

### farro salad

leeks, pistachio, parmesan \$5. per person

### tom's tasty tomato soup

\$5. per person

### triple coconut cream pie bites

\$6. per person



# sample menus

## station

\$42. per person plus beverages,  
service charge, and wa state sales tax

## assorted pizzas

ferndale farms mozzarella pizza  
tomato sauce, fresh basil

sweet fennel sausage pizza  
roasted peppers, provolone

roasted seasonal mushroom pizza  
crimini, truffle cheese

marinated kale salad  
parmesan, calabrian chilies, pine nuts

charred broccoli  
anchovy pepperonata

chocolate budino  
olive oil, murray river salt, seasonal biscotti

## add ons \_\_\_\_\_

three cheese baked ziti  
ruby chard, fried garlic \$10. per person

tom's tasty tomato soup  
\$5. per person

beef & pork meatballs  
\$12. per person

triple coconut cream pie bites  
\$6. per person

## family style

\$46. per person plus beverages,  
service charge, and wa state sales tax

## plated first course

tom's tasty tomato soup  
focaccia

## family style pizzas

ferndale farms mozzarella pizza  
roasted peppers, provolone

sweet fennel sausage pizza  
roasted peppers, provolone

roasted seasonal mushroom pizza  
crimini, truffle cheese

honey nut squash  
hot honey, pistachios

charred broccoli  
anchovy pepperonata

## plated dessert

triple coconut cream pie slice

## add ons \_\_\_\_\_

three cheese baked ziti  
ruby chard, fried garlic \$10. per person

beef & pork meatballs  
\$12. per person



# sample menus

## individually plated

\$60. per person plus beverages,  
service charge, and wa state sales tax

## salad course

mixed greens

radish, cucumber, moscatel vinaigrette, parmigiano

## entree selections

choice of any of our pizzas

-or-

wood oven salmon

lemon-fennel relish, roasted potatoes, charred broccolini

-or-

roasted airline chicken

wild mushroom ragu, roasted potatoes, charred broccolini

-or-

winter squash caponata (vegetarian)

seared herb polenta cake, parmigiano

## dessert course

smore cheesecake

five spice caramel (gluten free)

-or-

olympic mountain lemon sorbet

olive oil (vegan and gluten free)

## add ons

pasta course

three cheese baked ziti

ruby chard, fried garlic \$10. per person

## appetizer add ons

### welcome appetizers

add appetizers to get the party started!  
serve them at a station for guests to mingle  
or right at the tables.

### welcome charcuterie board

prosciutto di parma, spicy coppa, marinated aged  
provolone, olives, marcona almonds  
\$15. per person

### smoked mozzarella arancini

\$8. per person

### sesame breadsticks

pesto besciamella  
\$8. per person

### tomato n'duja bruschetta

stracciatella, torn basil  
\$8. per person

### lemon ricotta bruschetta

shaved brussels sprouts, bagna cauda  
\$8. per person

### beef & pork meatballs

red sauce  
\$12. per person

We'd love to talk to you  
about your event! [groupdining@tomdouglas.com](mailto:groupdining@tomdouglas.com)



## everyday minimums



### entire private dining room

- seated: 52
- reception style: 60
- lunch: \$3000
- 4pm-close: \$3500



### south room, semi-private

- seated: 16
- reception style: 25
- lunch: \$1200
- 4pm-close: \$1700



### north room, semi-private

- seated: 30
- reception style: 40
- lunch: \$1800
- 4pm-close: \$2300

