



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 focaccia

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 & sides

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

dessert

chocolate budino
olive oil, murray river salt, seasonal biscotti

add ons _____

three cheese 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

first course

mixed greens
radish, cucumber, moscatel vinaigrette, parmigiano

family style pizzas

ferndale farms mozzarella pizza
tomato sauce, fresh basil

sweet fennel sausage pizza
roasted peppers, provolone

roasted seasonal mushroom pizza
crimini, truffle cheese

nantes carrots
hot honey, pistachios

charred broccoli
anchovy pepperonata

dessert

triple coconut cream pie bite
or
olympic mountain creamery sorbet upon request

add ons _____

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

beef & pork meatballs
\$12. per person



sample menus

individually plated

\$75. per person plus beverages,
service charge, and wa state sales tax

at the table

charcuterie board

prosciutto di parma, spicy coppa, marinated aged
provolone, olives, marcona almonds

salad selections

mixed greens

radish, cucumber, moscatel vinaigrette, parmigiano

marinated kale salad

parmesan, calabrian chilies, pine nuts

entree selections

your choice of pizza

ferndale farms mozzarella, tomato sauce, fresh basil

-or-

sweet fennel sausage, roasted peppers, provolone

-or-

roasted seasonal mushroom, crimini, truffle cheese

sockeye salmon

lemon-fennel relish, roasted potatoes, charred nantes
carrots

roasted airline chicken

wild mushroom ragu, roasted potatoes, charred nantes carrots

dessert selections

lemon meringue cheesecake

chocolate budino

olive oil, murray river salt, seasonal biscotti
(gluten free)

olympic mountain lemon sorbet

(vegan and gluten free)

add ons

pasta course

three cheese 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

\$12. per person

smoked mozzarella arancini

\$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



spaces & capacities



entire private dining room

- seated: 52
- reception style: 65



north room, semi-private

- seated: 30
- reception style: 40



south room, semi-private

- seated: 16
- reception style: 25

