

# LUNCH BUFFETS

*all lunch buffets have a minimum order of 20 guests*

## GARDEN FEAST

45.00

**Quinoa Salad** pomegranate seeds, orange segments, toasted almonds, citrus vinaigrette

**Artisan Rolls** sweet cream butter

**Herb-Crusted Salmon** parsley, lemon gremolata

**Tuscan Braised Brisket\*** sautéed mushrooms, spinach, sundried tomato

**Honey Roasted Rainbow Carrots** sesame seeds

**Asparagus & Pea Farro Risotto** parmesan cheese

**Assorted Seasonal Desserts** 2 pieces per guest

*\*Upgrade to London Broil caramelized shallot-demi + 9.00*

## SPRING BLOSSOM

43.00

**Asparagus & Arugula Salad** grilled asparagus, parmesan, lemon-truffle vinaigrette

**Artisan Rolls** sweet cream butter

**Pecan Crusted Chicken Breast** sweet Dijon aioli

**Grilled Mahi Mahi** romesco sauce, red pepper, almonds

**Turmeric-Spiced Roasted Chickpeas** diced tomato, cilantro

**Wild Rice Pilaf** spinach, leeks, arugula, golden raisins

**Assorted Seasonal Desserts** 2 pieces per guest

## SUMMER HARVEST

40.00

**Kale & Berry Superfood Salad** mixed berries, pumpkin seeds, lemon vinaigrette

**Artisan Rolls** sweet cream butter

**Lemon-Thyme Chicken Breast** natural jus

**Roasted Alaskan Cod** rice pilaf, artichokes, asparagus, leeks

**Charred Broccolini** tahini drizzle, sesame seeds

**Crispy New Potatoes** garlic, rosemary, scallions

**Assorted Seasonal Desserts** 2 pieces per guest

## ASSORTED SEASONAL DESSERTS

**Matcha Almond Tartelettes**, fresh berries

**“Granola” Raspberry Dessert Bars** sunflower seeds, flax, chia seeds

**Lemon Chia Seed Pudding** coconut flakes, mango



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# DINNER BUFFETS

*all dinner buffets have a minimum order of 20 guests*

## GARDEN FEAST

62.00

- Green Goddess Avocado Crostini** baguette, avocado, basil, parsley, micro greens
- Chilled Cucumber “Sippers”** Greek yogurt, dill, lemon
- Quinoa Salad** pomegranate seeds, orange segments, toasted almonds, citrus vinaigrette
- Artisan Rolls** sweet cream butter
- Herb-Crusted Salmon** parsley, lemon gremolata
- Garlic-Ginger Pork Loin** pearl onions, mushrooms, scallions
- Tuscan Braised Brisket\*** sautéed mushrooms, spinach, sundried tomato
- Honey Roasted Rainbow Carrots** sesame seeds
- Asparagus & Pea Farro Risotto** parmesan cheese
- \*Upgrade to London Broil caramelized shallot-demi + 9.00*

## SPRING BLOSSOM

58.00

- Watermelon Radish & Goat Cheese Brioche** honey drizzle
- Chilled Spring Pea & Mint “Sippers”** crème fraiche, fresh chives
- Asparagus & Arugula Salad** grilled asparagus, parmesan, lemon-truffle vinaigrette
- Artisan Rolls** sweet cream butter
- Pecan Crusted Chicken Breast** sweet Dijon aioli
- Grilled Mahi Mahi** romesco sauce, red pepper, almonds
- Stout Braised Short Ribs** caramelized shallot demi
- Turmeric-Spiced Roasted Chickpeas**, diced tomato, cilantro
- Wild Rice Pilaf** spinach, leeks, arugula, golden raisins

## SUMMER HARVEST

50.00

- Beet Hummus** carrots, radishes, bell peppers
- Chilled Lemongrass & Ginger Carrot “Sippers”** coconut milk base
- Kale & Berry Superfood Salad** mixed berries, pumpkin seeds, lemon vinaigrette
- Artisan Rolls** sweet cream butter
- Lemon-Thyme Chicken Breast** natural jus
- Roasted Alaskan Cod** rice pilaf, artichokes, asparagus, leeks
- Gemelli Primavera** garden vegetables, basil pesto
- Charred Broccolini** tahini drizzle, sesame seeds
- Crispy New Potatoes** garlic, rosemary, scallions

## ASSORTED SEASONAL DESSERTS

6.00

*2 pieces per guest*

- Matcha Almond Tartelettes**, fresh berries
- “Granola” Raspberry Dessert Bars** sunflower seeds, flax, chia seeds
- Lemon Chia Seed Pudding** coconut flakes, mango



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# BUILD YOUR BUFFET

43.00 per guest

## SALADS

*select three, add an additional salad for 5.00 per guest*

**Kale & Quinoa Salad** pomegranate seeds, chickpeas, lemon-tahini dressing

**Watermelon & Feta Salad** fresh mint, balsamic drizzle

**Baby Spinach & Strawberry Salad** walnuts, goat cheese, honey-lime vinaigrette

**Arugula & Mixed Berry Salad** toasted almonds, chia seed dressing

**Broccoli & Cranberry Slaw** sunflower seeds, white balsamic vinaigrette

**Greek Chickpea Salad** cherry tomatoes, cucumbers, olives, feta dressing

**Caprese Salad** cherry tomato, mozzarella, basil, balsamic drizzle

## SIDES

*select two, add an additional side for 5.00 per guest*

**Roasted Sweet Potato Wedges** olive oil, paprika

**Grilled Corn on the Cob** chili lime butter

**Quinoa & Black Beans** corn, peppers, cilantro-lime vinaigrette

**Chilled Green Beans** almonds, feta, olive oil vinaigrette

**Edamame Hummus** carrots, celery, bell peppers

**Summer Vegetable Slaw** apples, fennel, cabbage, white balsamic vinaigrette

**Red Bliss Potato Salad** onion, celery, tarragon, whole grain mustard

## ENTRÉES

*select two, add an additional entrée for 9.00 per guest*

**Grilled Salmon** honey mustard glaze

**Grilled Shrimp Tacos** avocado crema, cumin cabbage slaw, fresh lime

**Lemon-Herb Chicken Skewers** garlic, fresh thyme

**Wagyu American Beef Burger** served with lettuce, tomato, onion, pickle, mustard, mayo, ketchup

**Veggie Burger** patty made with quinoa, sweet potato, black beans; served with lettuce, tomato, onion, pickle, mustard, mayo, ketchup

**Stuffed Bell Peppers** quinoa, spinach, feta

**Applewood Smoked Brisket** coleslaw



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# SUMMER COOK-OUT HEAVY HORS 'D OEUVRES BUFFET

53.00 per guest

## Street Tacos & Summer BBQ Skewers

**Tortilla chips** salsa verde, salsa fresca

**Mini Soft Corn Tortillas** served with roasted pineapple salsa, lime-cabbage slaw, guacamole, pickled red onions, cotija cheese, cilantro, crema

**Grilled Chili-Lime Shrimp**

**Pulled BBQ Brisket**

**VEGAN Spicy Black Beans**

**Skewers** served with chimichurri, lemon-tahini, spicy yogurt sauces

**Cumin Dry Rubbed Beef** peppers

**Lemon-Herb Chicken** cherry tomatoes

**Marinated Tofu** red onion

**Chilled Green Bean Salad** almonds, feta, apple cider vinaigrette

**PNW Grazing Board** a variety of cheeses, hummus, baba ghanoush, olive tapenade, crackers, breads

*\*Chef attendant station request is an additional \$150.00 for 75+ guests.*

## DESSERTS

**Assorted Fresh Baked Jumbo Cookies**

4.50 each

**½ Dipped Chocolate Shortbread Airplane Cookies**

5.50 each

**Seasonal Fresh Fruit & Yogurt Parfait Station**

vanilla Greek yogurt & honey Greek yogurt, granola, chia seeds, crushed graham crackers

9.00 per guest

**Mixed Berry Shortcake Station**

vanilla shortcake & lemon pound cake, whipped cream

8.00 per guest

## PASSED HORS D'OEUVRES

Minimum 25 Pieces, Price Per Piece

### WARM SELECTION

**Seared Salmon & Quinoa Cakes**, lemon-dill aioli (GF, contains egg)

6.00

**Wagyu Beef & Kale Stuffed Mushrooms** (GF)

6.00

**Crispy Chicken & Turmeric Cauliflower Bites** (GF)

6.00

**VEGAN Sweet Potato & Chia Seed "Meatballs"** (GF)

5.00

### CHILLED SELECTION

**Citrus Cured Salmon Lettuce Cups** pomegranate seeds (GF)

6.00

**Curry Chicken Salad Endive** red grapes (GF, contains egg)

6.00

**Watermelon & Feta Skewers** fresh mint (GF)

5.00

**Chilled Avocado Gazpacho "Sippers"** (GF)

5.00



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