

EXQUISITE. EXCEPTIONAL. EVERY TIME.



CATERING
BY
M&S
McCORMICK & SCHMICK'S™



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(206) 762-4418

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CATERING POLICIES

FOOD MINIMUMS

- Food Only Minimums range from \$500.00 - \$20,000.00 based on venue space, per four hour period.
- December Thursday, Friday and Saturday range from \$5,000- \$40,000.00, based on venue space, per four hour period.
- **For custom larger gatherings of 450 or more guests, partial or full buyouts, contact your M&S Catering representative for minimums.**

GUARANTEED GUEST COUNTS

- The final guaranteed number of guests is due by 12:00pm PST (7) business days' prior.
- Final billing is based on the guaranteed number or the actual number of guests, whichever is greater.
- If guarantee is not received by due date/time, guarantee will be set at the most recent estimate listed on the banquet event order.

DEPOSITS & FINAL PAYMENT POLICIES

- A 50% deposit of the estimated charges is required to confirm the catering contract. The balance is due four (4) business days prior to the event. Any adjustments are payable upon conclusion of the event.

BANQUET FEE

- All charges are subject to a 24% banquet fee & applicable Washington state sales tax.

STAFFING

- Labor charge will apply as outlined on the Banquet Event Order. Events longer than 4 hours may be subject to additional labor fees.
 - **Captain:** 40.00 per hour
 - **Bartenders:** 40.00 per hour
 - **Carvers:** 150.00 per hour

BUFFET SERVICE OPTIONS

- Standard Buffet Service: M&S will provide seating for the entire group, beverage service at a station & flatware placed in linen napkin at no additional charge.
- Seated Buffet Service: M&S will provide seating for the entire group; a higher service staff ratio; beverage service table-side to include water, hosted wine, coffee & tea service (when purchased); place settings with flatware, glassware & linen napkin. The additional banquet fee for lunch is \$2.00+ per guest (minimum \$40.00) and dinner is \$3.00+ per guest (minimum \$60.00).

MENU PLANNING & ENTRÉE CHOICE

- All prices and menu items are subject to change.
- For seated meals, we can accommodate a pre-determined choice up to (3) entrée selections, including vegetarian. All entrées will be billed at the higher price. Duets are not included in choice of entrée.
- Client to provide entrée split choice and identifying cards for each guest meal selection.
- Dietary substitutions can be made, please ask your sales manager. Requests must be made at the time the guaranteed guest count is due. Additional charges will apply to late requests.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may pose a health risk. Raw or undercooked foods are noted by the asterisk (*) throughout our menus.

MUSEUM OF FLIGHT ROOM RENTALS

- Please contact the museum's private events team at 206-764-5706 or privateevents@museumofflight.org for availability & rental rates.



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BEVERAGES

Hosted beverages billed on consumption.

NON-ALCOHOLIC

BEVERAGES BY THE GALLON

Coffee, Decaffeinated Coffee, Hot Tea	55.00 per gallon
Iced Tea with Lemon	40.00 per gallon
Lemonade	40.00 per gallon
Strawberry Lemonade	45.00 per gallon
Citrus Fresh Fruit Punch	40.00 per gallon

BOTTLED OR CANNED BEVERAGES

The following beverages can be hosted on a beverage station, bar or served at a cash bar.

	HOSTED	CASH
Soft Drinks	5.00 each	6.00 each
Juices	5.00 each	6.00 each
Bottled Water	5.00 each	6.00 each
Mineral Water	5.00 each	6.00 each

We will provide beverage dispensers of water on a beverage station at no additional charge.

ALCOHOLIC BEVERAGES

Please consult your sales manager for specialty cocktail options & pricing.

Wines by the bottle are available on the following page.

	HOSTED	CASH
Platinum NW Wine	14.00 per glass	15.00 per glass
Platinum Cocktails	14.00 each	15.00 each
Gold Wine	12.00 per glass	13.00 per glass
Gold Cocktails	12.00 each	13.00 each
Domestic Beers	7.00 each	8.00 each
Microbrews	8.00 each	9.00 each

BAR POLICIES

HOSTED BAR POLICES

Contact your sales manager for Bar Minimum. Listed hosted bar prices do not include taxes or Washington State service charge. Both tax & service charge will be included on the final bill based on consumption.

NO HOST – WIRELESS | CASHLESS BAR POLICIES

Contact your sales manager for bar minimums. All bars open longer than (4) hours carry an additional labor fee. Labor charges are subject service charge and sales tax. All major credit/debit cards accepted at bars.

DRINK TICKETS

All drink tickets will be charged at the Premium or Platinum Hosted pricing above. We require a minimum of (2) drink tickets. Client shall provide drink tickets.





BREAKFAST BUFFETS

All buffets include fresh squeezed orange juice, coffee, decaffeinated coffee & hot tea for the first 1.5 hours.

All buffets, except Continental, have a minimum order of 20 guests.

CONTINENTAL

24.00

Bakery Basket Chef's selection of our freshly baked pastries with butter & fruit preserves

Seasonal Selection of Fresh Fruit & Berries

Assorted Greek Yogurts

START YOUR DAY

27.00

Bakery Basket Chef's selection of our freshly baked pastries with butter & fruit preserves

Seasonal Selection of Fresh Fruit & Berries

Warm Croissants Sandwich scrambled eggs, ham, melted cheddar cheese

**Vegetarian Option Available Upon Request*

MOUNTAIN SUNRISE

32.00

Bakery Basket Chef's selection of our freshly baked pastries, with butter & fruit preserves

Seasonal Selection of Fresh Fruit & Berries

Praline Glazed Madagascar Vanilla French Toast Royal warm maple syrup, berry compote

Scrambled Eggs

Applewood Smoked Bacon

Pork or Chicken Sausage Links

Roasted New Potatoes sautéed onions, peppers

CASCADE TREK

40.00

Bakery Basket Chef's selection of our freshly baked pastries with butter & fruit preserves

Seasonal Selection of Fresh Fruit & Berries

Baby Spinach Salad feta cheese, roasted pepitas, sliced red onion, yellow peppers, lemon poppy seed vinaigrette

Marinated Asparagus & Heirloom Tomato Display lemon aioli, balsamic vinaigrette

Praline Glazed Madagascar Vanilla French Toast Royal warm maple syrup, berry compote

Northwest Cedar Plank Salmon tomato caper relish, dill crème fraîche, fennel salad

Herb Marinated Grilled Chicken sundried tomato basil cream sauce

Creamy au Gratin Potatoes

Scrambled Eggs

Applewood Smoked Bacon



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A LA CARTE BREAKFAST ITEMS

The following items may be added on to enhance the previous breakfast buffets.

- Yogurt Parfait** **8.00**
honey yogurt parfait layered with fresh berries & granola
- Individual Quiches** **9.00**
ham & cheddar, bacon & asparagus, or vegetarian
- Traditional French Toast** **9.00**
madagascar vanilla brioche french toast with fresh strawberries, blueberries, candied nuts, berry compote, whipped butter, maple syrup, fresh whipped cream
- Scrambled Eggs** **10.00**
ham, bacon, sausage, sautéed mushrooms, tomatoes, cheddar cheese, chipotle aioli, harissa, roasted tomato relish
- Warm Cereal Station** **7.00**
steel cut oatmeal, milk, toasted almonds, whipped butter, maple syrup, honey, dried cranberries, raisins, brown sugar
- Bagels** **6.00**
cream cheese, fruit preserves – minimum order 1 dozen

SEATED BREAKFAST

Seated breakfast includes chef's selection of our freshly baked pastries, orange juice, coffee, decaffeinated coffee, and hot tea.

CLASSIC SCRAMBLE 28.00

- Fresh Seasonal Fruit Cup**
- Cheddar Scrambled Eggs** local sharp cheddar
- Applewood Smoked Bacon**
- Roasted New Potatoes** sautéed onions, peppers

FRENCH TOAST 29.00

- Greek Yogurt Parfait** fresh berries
- Madagascar Vanilla Brioche French Toast** honey pecan butter, warm maple syrup
- Pork or Chicken Sausage Links**
- Roasted New Potatoes** sautéed onions, peppers

SIMPLY VEGETARIAN 27.00

- Honey Yogurt Parfait** layered with fresh berries & granola
- Southwestern Tofu Scramble** onions, peppers, spinach, tomato
- Roasted New Potatoes** sautéed onions, peppers



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SEATED LUNCHEON

All lunches include choice of salad, seasonal vegetables, coffee, decaffeinated coffee, hot tea, fresh bread & butter.

SALADS Choose One

Red Oak and Frisée

washington dried cherries, gorgonzola, white wine poached asparagus, cider vinaigrette

Baby Spinach & Arugula

poached pear, goat cheese, pickled red onion, sunflower seeds, pomegranate vinaigrette

Caesar Salad

basil focaccia crisps, shaved parmesan, roasted tomato, caesar dressing

ENTRÉES Choose One

Grilled Salmon

citrus beurre blanc, creamy tomato orzo

45.00

Dijon Crusted Rock Fish

herb risotto

44.00

Chermoula Rubbed Ling Cod

lemon scented cous cous, apricot chutneys

44.00

Grilled Center Cut Top Sirloin

roasted field mushrooms bordelaise sauce, herb crusted red potatoes

45.00

Grilled Flat Iron Steak

roasted garlic mashed potatoes, chimichurri

50.00

Rosemary Crusted Chicken

charred onion jus, roasted garlic polenta

39.00

Spinach & Goat Cheese Stuffed Chicken

balsamic tomato sauce, farro pilaf

42.00

Braised Chickpea Caponata

spaghetti squash nest

28.00

DESSERT ADDITIONS

8.00

Chocolate Ganache Torte

Seasonal Cheesecake

Carrot Cake cream cheese frosting



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LUNCH BUFFETS

The following lunch buffets are offered until 3pm. All buffets have a minimum of 20 people.

WEST SEATTLE

30.00

Spinach & Crispy Prosciutto Salad blueberries, spicy pecans, crumbled blue cheese, creamy basil vinaigrette

Garden Vegetable Pasta Salad spring squash, yellow squash, red & yellow bell peppers, creamy Italian vinaigrette

Seasonal Sliced Fruit Platter

Build Your Own Sandwich honey baked ham, turkey, roast beef, tuna salad, emmental swiss, sharp cheddar, provolone cheese, stone ground & dijon mustard, mayonnaise, selection of breads & rolls

Cookies & Brownies

AIRFIELD DELI

28.00

Mixed Field Greens strawberries, feta cheese, candied pecans, raspberry vinaigrette

Assorted Chips

Greek Chicken Souvlaki Wrap Cucumber, Romaine, Tomato, Red Onion, Tzatziki

Smoked Turkey Croissant Swiss Cheese, Romaine Lettuce, Tomato, Pesto Aioli

Italian Hero Hoagie Roll Ham, Salami, Capicola, Provolone, Lettuce, Tomato, Onion, Grain Mustard Aioli

Vegetarian Wrap (vegan) Grilled Vegetable, Roasted Red Pepper Hummus, Olives

Assorted Cookies

SPICY SOUTH

35.00

Tortilla Chips and Salsa salsa fresca, salsa verde, salsa roja

Margarita Salad romaine lettuce, jicama, green cabbage, carrots, radish, black beans, lime vinaigrette

Black Bean & Corn Salad tomato, peppers, ancho tomato dressing

Tequila Lime Chicken Breast chili flake beurre blanc

Black Beans & Rice

Beef Enchiladas green sauce, shredded beef, pepper jack cheese

Served with corn tortillas, guacamole, crema, roasted jalapeño, lime wedges

Cinnamon Churros caramel & chocolate

BALLARD LOCKS

43.00

Brussels Sprouts Salad golden raisins, cherry tomatoes, brown sugar mustard vinaigrette

Baby Spring Greens Salad dried cranberries, candied pecans, buttermilk dressing

Fresh Bread & Butter

Sautéed Green Beans & Wild Mushrooms

Smoked Gouda Mac & Cheese

Braised Dry Rub Brisket chipotle BBQ sauce

Southwest Spiced Salmon sweet corn maque choux

Seasonal Fruit Cobbler

PUGET SOUND

46.00

Baby Lettuce Cranberry Salad roasted pistachio, mandarin orange, blue cheese, raspberry vinaigrette

Orzo & Arugula Salad artichoke hearts, tear drop tomatoes, olives, tarragon vinaigrette

Roasted Garlic Mashed Potatoes

Broccoli & Slow Roasted Tomatoes

Penne Pasta sun-dried tomato cream sauce, wild mushrooms, fresh basil, artichoke hearts

Garlic Rosemary Chicken basil pistou

Sliced Beef Sirloin cracked peppercorn demi-glace

Assorted Cookies & Seasonal Bar Cookies



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SNACK BREAKS

Minimum order of 20 guests.

LOADED TATER TOT BAR 9.00

cheddar cheese, applewood smoked bacon, jalapeños, tomatoes, green onions, chipotle aioli, sour cream

SNACK ATTACK 9.00

popcorn, mixed nuts, kettle chips, caramelized onion dip

BRUSCHETTA BAR 9.00

crostini, grilled flat bread, tomato bruschetta, spinach artichoke spread, roasted red pepper hummus, olive tapenade

MEDITERRANEAN DIPS 9.00

red pepper hummus, caramelized onion dip, baba ganoush, tzatziki, carrots, celery, cucumbers, grilled flat bread

A LA CARTE SNACKS

Assorted Chips	2.00 per bag
Trail Mix	2.00 per bag
Mixed Nuts (serves 8-10)	22.00 per pound
Whole Fruit	2.00 per piece
Fresh Fruit Skewers	4.00 per piece
Assorted Yogurts	4.00 each
Assorted Muffins	4.00 each
Fresh Baked Cookies	4.00 per piece
Assorted Bar Cookies	5.00 per piece
Brownies	5.00 per piece



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PLATED DINNER

All dinners include choice of salad, seasonal vegetable, coffee, decaffeinated coffee, hot tea, fresh bread & butter.

SALADS Choose One

Mixed Baby Green Salad

artisan baby lettuces, pickled red onion, heirloom tomato, candied walnuts, white balsamic vinaigrette

Spinach & Crispy Prosciutto Salad

fresh blueberries, spicy pecans, goat cheese, champagne vinaigrette

Watermelon Radish & Arugula Salad

jicama, feta, cucumber blood orange vinaigrette

Caesar Salad

basil oil focaccia crisps, shaved parmesan, slow roasted tomatoes, caesar dressing

ENTRÉES Choose One

THE OCEAN

Pistachio Crusted Salmon

lemon beurre blanc, roasted new potatoes, basil pistou

54.00

Herb Crusted Ling Cod

lobster risotto, sherry hazelnut cream sauce

49.00

Pan Seared Salmon

miso beurre blanc, warm yakisoba nest

55.00

Seafood Stuffed Jumbo Prawns

chardonnay beurre blanc, roasted garlic mashed

54.00

THE RANGE

Pan Seared 8oz Top Sirloin Steak

smoked peppercorn demi, chevre mashed potato

54.00

Hazelnut Gorgonzola Crusted 6oz Filet Mignon

caramelized shallots, pinot noir demi, gruyere cheese dauphine potatoes

66.00

Red Pepper Goat Cheese Stuffed Chicken Breast

wild mushroom wine sauce, farro pilaf

48.00

Herb & Garlic Marinated Chicken Breast

creamy polenta cakes, puttanesca sauce

46.00

Maple Brined Double Bone Pork Chop

apple almond stuffing, caramelized onion hard cider sauce

44.00



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SURF & TURF

Macadamia Nut Crusted Halibut & Petit Filet miso beurre blanc, port demi, gruyere cheese dauphine potatoes	68.00
Crab Stuffed Prawns & Pan Seared 4oz Top Sirloin chardonnay beurre blanc, roasted garlic mashed potatoes	60.00
Pan Seared Salmon & Grilled 4oz Top Sirloin honey sumac glaze, smoked peppercorn demi, roasted garlic mashed potatoes	61.00
Dungeness Crab Cakes & Center Cut Beef Tenderloin cabernet demi, saffron sauce, dauphine potatoes	78.00
Pan Seared Salmon & Grilled Chicken piquillo pepper coulis, port jus lie, yukon gold mashed potatoes	53.00

THE GARDEN

Braised Chickpea Caponata spaghetti squash nest	46.00
Roasted Acorn Squash blend of vegetables, quinoa & lentils, fresh tomato coulis	46.00

KIDS' ENTRÉES

Includes a fresh fruit cup starter & milk.

Baked Macaroni & Cheese carrot, celery sticks, creamy ranch dip	15.00
Grilled Chicken Penne Alfredo carrot, celery sticks	16.00
Chicken Strips honey mustard, seasonal vegetables	15.00



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DINNER BUFFETS

All dinner buffets have a minimum order of 20 guests.

MEDITERRANEAN COAST

48.00

Greek Salad romaine lettuce, pear tomatoes, cucumbers, tri color peppers, kalamata olives, red onion, feta, white balsamic vinaigrette

Orzo & Zucchini Salad fresh basil, shaved garlic, roasted olives, oregano vinaigrette

Caprese Platter mozzarella, tomato, basil, balsamic drizzle

Artisan Breads sweet cream butter

Chicken Scaloppini lemon caper sauce

Roasted Ling Cod puttanesca sauce

Farro Pilaf sautéed onions, wild mushrooms, parsley, roasted peppers, parmesan

Oven Roasted Vegetables garlic, fresh oregano, extra virgin olive oil

NORTHWEST EXPERIENCE

58.00

Little Gem & Baby Rocket Salad shaved asparagus, pickled red onion, dried cherries washington apple cider vinaigrette

Orzo & Arugula Salad artichoke hearts, tear drop tomatoes, olives, tarragon vinaigrette

Penne Pasta Salad capers, house smoked salmon, red onion, toasted hazelnuts, creamy lemon dill vinaigrette

Artisan Breads sweet cream butter

Braised Chickpea Caponata spaghetti squash

Cedar Plank Roasted Salmon whole grain mustard sauce

Sliced London Broil cracked black peppercorn demi, blue cheese crumbles

Creamy Sundried Tomato Risotto basil & parmesan

Roasted Cauliflower fennel, parmesan cheese, oven dried tomatoes

CLASSIC FARE

62.00

Farro Salad oven roasted tomatoes, roasted red peppers, english cucumber, goat cheese, toasted pepitas

Spinach & Crispy Prosciutto Salad blueberries, spicy pecans, crumbled blue cheese, creamy basil vinaigrette

Kale & Romaine Caesar parmesan, pomegranate seeds, shaved fennel, focaccia croutons, brussels sprouts

Artisan Breads sweet cream butter

Roasted Cauliflower Gratin sweet cream, gruyere, oven roasted tomatoes

Oven Roasted Herb Potatoes

Cider Brined Pork Loin Roulade smoked gouda, roasted red pepper, spinach, grain mustard honey glaze

Bay Shrimp Stuffed Halibut celery root purée, peas, pickled heirloom carrots

Asian Glazed Short Ribs ginger, soy, lemongrass



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PASSED HORS D'OEUVRE

The following items can be ordered A La Carte at a minimum of 25 pieces

WARM SELECTION

Crab Cake saffron aioli	6.00
Lobster Risotto Croquette lemon caper aioli	6.00
Coconut Shrimp cashew dipping sauce	6.00
Crab & Asparagus Tart mini filo cup, smoked gouda	6.00
Scallops Wrapped in Bacon honey lime drizzle	6.00
Chicken Satay thai peanut sauce	4.00
Chicken Saltimbocca Bites fresh sage & imported prosciutto	4.00
Candied Bacon Wrapped Chicken Lollipops avocado wasabi dipping sauce	4.00
Chipotle Rubbed Beef Kabobs pasilla peppers, sweet onion, cilantro lime crema	6.00
Las Cruces BBQ Spiced Beef Skewers wrapped in bacon	5.00
Pork Potstickers ponzu dipping sauce	6.00
Crispy Vegetarian Spring Rolls sweet chili sauce	4.00
Spanakopita filled with feta cheese	4.00
French Onion Gruyere Tartlet	4.00
Pesto Risotto Croquettes sundried tomato aioli	4.00
Brie Tartlet sweet cherry jam & toasted almond	4.00

CHILLED SELECTIONS

Seared Ahi Tuna micro greens, lotus chip, wasabi cream, tobiko	6.00
Thai Chili Prawn coconut chili sauce	6.00
Chilled Orange Miso Glazed Salmon Skewer	6.00
Jumbo Prawn cocktail sauce & lemon	6.00
Salmon Pinwheel Bites smoked salmon, lemon caper spread, baby spinach, red onion	6.00
Pork Tenderloin of Beef Crostini mustard glaze, boursin mousse, serrano tomato jam	5.00
Tenderloin Crostini goat cheese mousse & saffron poached pear	6.00
Imported Prosciutto Wrapped Melon strawberry garnish	4.00
Filled Strawberry Halves blue cheese & toasted almond	4.00
Caprese Salad Skewers basil & balsamic reduction	4.00
Port Poached Pear oregon bleu, brioche crisp	4.00
Almond Stuffed Medjool Date Cherve mousse & spiced almond	4.00
Apricot Canapé basil cream cheese & almond	4.00
Vegetarian Pinwheel Bites red pepper hummus, olive tapenade, roasted red pepper, wild arugula	4.00



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LIGHT HORS D'OEUVRE BUFFET

A late afternoon buffet, minimum order of 20 guests

SOUTHPARK SAMPLER

35.00

Grilled Vegetable Display marinated & grilled garden vegetables, boursin scallion dipping sauce

Warm Sundried Tomato, Fresh Basil & Parmesan Dip rosemary cracker bread

Spanakopita feta & spinach wrapped in Phyllo dough

Seafood Stuffed Mushrooms crab, smoked salmon & shrimp

Las Cruces BBQ Rubbed Beef Lollipop wrapped in bacon

Maple Candied Smoked Salmon Skewer chimichurri

Smoky Chili & Cumin Marinated Chicken Breast Platter with black bean corn salsa & grilled asparagus

HEAVY HORS D'OEUVRE BUFFET

Minimum order of 20 guests

INTERNATIONAL INSPIRATION

40.00

Sesame & Noodle Salad fresh vegetables & sesame ginger dressing (served in mini take-out boxes)

Tropical Fruit Display melon, pineapple, mango, papaya, star fruit, fresh coconut

Crisp Vegetarian Spring Rolls sweet chili sauce

Chicken & Vegetable Fried Rice

Tuna Poke fresh kimchi, wasabi aioli, wonton chip

Chinese Pork Dumplings ponzu dipping sauce

Szechuan Marinated Beef Skewers ginger soy glaze

PIKES PLACE

50.00

Local Northwest Cheese Display beechers flagship, red wax gouda, rogue river bleu, tillamook yellow cheddar & creamy fontina, assorted crackers & croccantini

Fresh Fruit Display melon, pineapple & citrus, garnished with grapes & local berries

House Smoked Salmon Cavatappi Salad red onion, capers, asparagus tips, hazelnuts, red & yellow peppers, creamy lemon dill dressing

Smoked Chicken Platter dried apricot chutney, vegetable slaw & mini rolls

Wild Mushroom Sweet Onion Frittata ricotta & fresh chive

Crab Cakes saffron aioli

Chipotle Rubbed Beef Kabobs pasilla peppers, sweet onion & cilantro lime crema

Florentine Stuffed Mushroom with creamy spinach

PUGET SOUND FAVORITES

60.00

Individual Louie Salads iceberg lettuce, bay shrimp, diced tomatoes, hard boiled eggs, black olives & louie dressing

Imported & Domestic Cheese Display red grapes, local strawberries & assorted crackers

Warm Spinach & Artichoke Dip baguette & rosemary cracker bread

Warm Brie Tartlet sour cherry jam & toasted almond

Gemelli Pasta sundried tomatoes, wild mushrooms, roasted red pepper, asparagus tips, lemon basil sauce

Macadamia Crusted Mahi Mahi lemon butter sauce, tropical mango salsa

Chilled Cider Marinated Chicken Platter marinated in hard cider, oven roasted, pickled onions, mango bbq sauce, red pepper aioli, mini rolls

Chipotle Dry Rubbed New York Striploin horseradish cream, garlic parmesan aioli & mini rolls - carved



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*Chef attended carving station upon request, additional \$100.00 charge



BUFFET ADDITIONS

The following items may be added to the preceding buffets at a minimum of 25 guests.

Warm Crab & Artichoke Dip herb crostini	9.00
Imported & Domestic Cheese Display garnished with grapes & strawberries; served with assorted crackers	9.00
Local Northwest Cheeses beechers flagship, red wax gouda, rogue river bleu, tillamook cheddar, creamy fontina, assorted crackers & croccantini	15.00
Fresh Fruit seasonal melon, pineapple, citrus, grapes, berries	8.00
Grilled Marinated Vegetables boursin scallion dip	8.00
Market Vegetables garlic herb dip & bleu cheese dip	6.00
Charcuterie Platter genoa salami, prosciutto, sliced pepperoni, fresh mozzarella & fontina, pickled & marinated vegetables, baguettes & gourmet crackers	18.00

STATIONS

SEAFOOD BAR	32.00
Fresh NW Oysters cocktail & mignonette sauce, assorted pepper sauces, lemon wedges	
Jumbo Prawns lemon, cocktail sauce	
Applewood-Smoked Salmon fennel salad, lemon caper aioli	
Tuna Poke wonton crisps, wasabi aioli	

SEAFOOD ADDITIONS

House Smoked Salmon Belly teriyaki glazed	10.00
Seared Ahi Tuna Platter wasabi cream, wakame salad	11.00
Seafood Stuffed Mushroom crab, smoked salmon, shrimp	9.00

SLIDER BAR

American-Style Kobe Beef Patty, BBQ Pulled Pork, Vegetarian Quinoa Patty shredded cheddar, sliced tomato, pickle chip, caramelized onion, dijon mustard, bacon & onion jam, bbq sauce, mayonnaise, ketchup, assorted mini rolls	20.00
<i>*Attendant Required</i>	

MAC & CHEESE STATION

Smoked Gouda Mac N' Cheese & Three Cheese Crab Mac N' Cheese pancetta crisps, sundried tomatoes, bleu cheese crumbles, peas, sautéed mushrooms, caramelized onions	17.00
<i>*Attendant Required</i>	

MASHED POTATO BAR

Roasted Garlic Yukon Gold & Herb & Parmesan Red Potatoes wasabi, fresh chives, applewood smoked bacon, shredded cheddar, green onion	12.00
<i>*Attendant Required</i>	



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PASTA BAR

18.00

Cavatappi with Alfredo, Marinara, Pesto Cream Sauce

shredded parmesan, sundried tomatoes, sautéed mushrooms, roasted red & yellow peppers, grilled chicken

**Attendant Required*

TACO CART

18.00

Pork Carnitas, Fresh Seasonal Fish & Soya Picadillo

baja slaw, lime, tropical mango salsa, mexican crema, salsa fresca, warm flour & corn tortillas

**Attendant Required*

ROLLED SUSHI DISPLAY (Minimum 50 guests)

MARKET PRICE

california roll, salmon & cream cheese roll, spicy tuna roll, crunchy shrimp roll, crunchy eel roll, veggie roll

**Based on 6 pieces per person *Attendant Required*

CARVING STATIONS

Carving Stations have a minimum of 25 guests.

Each Carving Station served with mini rolls.

**Requires Attendant. Labor fee of 150.00 per attendant will apply.*

Northwest Cedar Plank Salmon

11.00 per person

tomato caper relish, dill crème fraîche, fennel salad

Roast Breast of Turkey

8.00 per person

cranberry sauce, rosemary turkey jus

Honey Glazed Ham

9.00 per person

pineapple chutney, stone ground mustard

Herb Crusted Beef Tenderloin

20.00 per person

horseradish cream, port wine demi

Prime Rib of Beef

19.00 per person

horseradish cream, au jus

Herb Crusted Pork Loin

10.00 per person

dried apricot chutney, creole mustard

New York Striploin

17.00 per person

horseradish cream, garlic parmesan aioli



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PLATED DESSERTS

CHOCOLATE HAZELNUT CRUNCH CAKE raspberry crème anglaise chantilly cream	11.00
WILLAMETTE APPLE FRANGIPANE TART vanilla crème anglaise chantilly cream	10.00
TIRAMISU chocolate drizzle, cocoa, mascarpone	10.00
OREGON MARIONBERRY CHEESECAKE raspberry coulis, fresh cream	11.00
CHOCOLATE OPERA CAKE sponge cake, butter cream, chocolate ganache	11.00
CRÈME BRÛLÉE CHEESECAKE cocoa powder, chantilly cream	10.00
BAKED LEMON TART powdered sugar, raspberry sauce, fruit garnish	10.00
FLOURLESS DECADENCE TORTE raspberry crème anglaise chantilly cream	10.00
DESSERT TRIO chef's choice	16.00

DESSERT BUFFETS

DESSERT DECADENCE (minimum of 50 guests) whole tortes, cakes & tarts, seasonal patisserie selection <i>*Based on 1.5 pieces per guest</i>	15.00
DIVINE MINIATURES (minimum of 25 guests) a sinful selection of miniature sweet delights <i>*Based on 3 pieces per guest</i>	12.00
SWEET & SIMPLE (minimum of 25 guests) assorted cookies, brownies & bar cookies <i>*Based on 2 pieces per guest</i>	9.00



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A LA CARTE SWEETS

Minimum 2 dozen.

Fresh Baked Cookies chocolate chip, oatmeal raisin, peanut butter	4.00
Bar Cookies lemon bars, red velvet brownie, pecan dream, nanaimo bars	5.00
Brownies cream cheese, chocolate, raspberry cream cheese	5.00



ROOM SETUPS

STANDARD ROOM SETS

- Up to four (4) 6' or 8' tables for registration, display or audio visual equipment.
- 60" rounds for up to (8) guests or 72" rounds for up to (10) guests are included for specific rooms.
- Theater style seating.
- Standard table set is (1) 85" square lines per table. For more coverage options, please consult with sales associate.

SPECIALTY ROOM SETS

Prices subject to the appropriate following labor & delivery charges.

U-Shape or Hollow Square Set **2.00 per guest**

Classroom Tables

- **Premium Setup** floor length linens **48.00 per 6' or 8' table**
- **Specialty Linens** floor length linens **Contact Sales Associate**

Secondary Seating

- When your event requires two different styles of seating/set-up, there will be additional labor fees. The base rate is \$75.00 plus \$1.00 per person over (50) guests.

TRANSITIONAL ROOM RE-SETS

When your event requires a transitional room re-set and guests need to depart the room, there will be additional labor fees. The base rate is \$150.00 plus \$1.00 per person over (50) guests.

ADDITIONAL TABLE SETUP OPTIONS

Should you need more than the (4) 6' or 8' tables, the following charges apply.

Premium Setup floor length linens **48.00 per 6' or 8' table**

**For specialty linens, contact your Sales Associate.*

LABOR & DELIVERY

The following labor & delivery charges are in addition to the above table & linen charges. Rental delivery fees apply.

1-5 Tables	25.00+	26-30 Tables	150.00+
6-10 Tables	50.00+	31-35 Tables	175.00+
11-15 Tables	75.00+	36-40 Tables	200.00+
16-20 Tables	100.00+	41-45 Tables	225.00+
21-25 Tables	125.00+	46-50 Tables	250.00+

SPACE GALLERY, AVIATION PAVILLION & LARGE EVENTS

- Charles Simonyi Space Gallery and Aviation Pavilion are excluded from the above policies.
- If business volume dictates and/or the event is greater than (450) guests, additional equipment may be required.
- Please consult with your Catering Sales Manager for all items necessary and related fees.



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