

Dessert Trays

Finish your meal with dessert trays full of fresh, homemade items from our kitchen.

Cookies \$50 for 50, \$35 for 25

Our cookie tray comes with an assortment of chocolate chip, peanut butter, oatmeal raisin and macadamia white chocolate options.

Cheesecake \$45, serves 24

Our homemade cheesecakes come in a variety of flavors, including strawberry, lemon, chocolate and blueberry.

Dessert Bar \$65 for 48, \$45 for 24

A crowd pleaser! An assortment of desserts that includes lemon bars, brownies, toffee crunch and caramel apple crunch.

Drinks

We specialize in great-tasting, natural beverages. Our favorite is Honest Teas; they're organic, made from natural ingredients and don't contain chemicals or artificial sweeteners. The cranberry lemonade is especially good!

Tea \$1.95 each

Honey Green, Pomegranate White, Pomegranate Blue, Cranberry Lemonade and Peach White Tea.

Coffee \$1.85 each

We use Tulley's Coffee in our coffee service drop off, including both decaf and regular with sugar, Splenda and creamers.

Soda \$1.50 each

Both Coke and Pepsi products are available on request.



Don't see an item you want?

Ask us; we do custom orders!

206-658-4090

Menu Enclosed!



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Place
Stamp
Here

www.seattlefreshcatering.com

Tel: 206-658-4090

About Seattle Fresh

The Seattle Fresh Approach

The delicious items on our menu have been meticulously developed and honed over the past 10 years. We use the freshest products to add a spark to timeless offerings, as well as the signature selections created by our talented chefs. Everything about our catering—from the food to the service to the presentation—is based on classic values, dedication to quality and exceptional taste. The end result is an exceptional and affordable menu—and complete satisfaction for both you and your guests.

The Best Produce and Meat

We use organic fruits and vegetables whenever possible; we also seek out locally-grown and seasonal produce. In addition, the meats in our dishes are preservative-free, nitrate-free and low in sodium.

The Environmental Impact

Our cups, boxes and tableware are biodegradable and made from starches, sugar cane stalks and natural polymers; our napkins are made from post consumer products. All items are recyclable.

The Community Benefit

At Seattle Fresh Catering, our commitment is to do business in ways that support social benefits in the community where we operate. Seattle Fresh Catering provides financial support to help fund programs for children. At Northwest Center Kids, children of all abilities learn and grow together in a healthy environment. Families learn to nurture children with special needs through play, therapy and problem solving.

Learn more about this exceptional community asset at www.nwcenterkids.org.

Breakfast

Trays

Danishes \$42, serves 24

Fresh baked Danishes lightly glazed with an assortment of raspberry, maple pecan and vanilla hazelnut.

Cinnamon Rolls \$28, serves 16

Fresh baked rolls lightly brushed with our cinnamon glaze.

Strudel \$30, serves 20

An assortment of fresh baked apple, cherry and raspberry strudel glazed for a hint of sweetness.

Boxed Breakfasts

Traditional Breakfast \$8.50

A fresh baked croissant filled with thinly sliced ham, muenster cheese or cream cheese. Comes with fresh orange juice and a seasonal fruit cup.

Bagel Breakfast \$9.50

A fresh bagel topped with cream cheese and Norwegian lox. Comes with fresh orange juice and a seasonal fruit cup.

Light Breakfast \$9.75

For those who are looking for lighter fare. A fresh bagel served with light cream cheese. Comes with a fat-free yogurt cup, fruit and orange juice.

À La Carte

Yogurt Parfait \$3.50 each, 10 minimum

Our low-fat yogurt parfaits are made with fresh blueberries topped with vanilla yogurt and raspberries and served with granola crunches.

 Item is a Seattle Fresh favorite!



To place your catering order, call us at:

206-658-4090

Lunch

Gourmet Wrap Boxed Lunches \$11.75

All wraps are served with a fresh fruit cup, a bag of Tim's Cascade regular chips, two homemade cookies and a bottle of water. Napkins, forks and a moist wipe supplied in every box.

Chicken Caesar — Grilled chicken breast, parmesan cheese, romaine lettuce and our thick Italian mayo.

Southwest Chicken — Grilled chicken breast, black bean corn salsa, shredded cabbage and diced tomatoes served with salsa and sour cream on the side.

Mediterranean — Marinated beef, cucumbers, tomatoes, Greek olives and feta cheese served with tzatziki sauce on the side.

Vegetarian — Guacamole, sprouts, diced tomatoes, olives, cucumbers, mushrooms and sprouts rolled in a spinach wrap. Spiced cream cheese available at no extra charge.

Sandwich Boxed Lunches \$11.75

All boxed lunches are served with a fresh fruit cup, a bag of Tim's Cascade regular chips, two homemade cookies and a bottle of water. Napkins, forks and a moist wipe supplied in every box.

Turkey Provolone — Apple smoked turkey, provolone cheese, lettuce and tomatoes served on our fresh baked light molasses bread with mustard and mayo on the side.

The Italian — Turkey, ham, salami, havarti cheese, red onion and iceberg lettuce served on a fresh baked sour-dough roll with Italian dressing and mayo on the side.

Vegetarian — Sprouts, tomatoes, lettuce, onions, grilled mushrooms, smoked mozzarella and zucchini served on our fresh baked wheat loaf with mustard and mayo on the side.

Tuna Salad — Lime-spiced tuna salad, tomatoes and iceberg lettuce served on our fresh baked wheat loaf with Dijon and mayo on the side.

Curry Chicken  — Lightly sweet and spicy curry chicken, cucumbers, shredded cabbage and red onion served on our dark molasses bread.

Beef Eater — Lean roast beef, cheddar cheese, scallion cream cheese, iceberg lettuce and tomato served on ciabatta bread with homemade horseradish sauce on the side.

Croissant Club — Turkey, ham, bacon, Swiss cheese, American cheese, lettuce and tomatoes served on a fresh baked croissant with mayo and mustard on the side.

Salads \$11.75

All salads are served with our fresh baked molasses rolls, butter, fresh baked cookies and a bottle of water.

Chopped Salad — Turkey, ham, salami, Swiss cheese, cheddar cheese, tomatoes, cucumbers, romaine lettuce, green onions and green peppers all chopped together. Served with our homemade dill ranch dressing.

The Greek — Bed of romaine lettuce topped with Roma tomatoes, cucumbers, red onions, feta cheese, and Greek olives. Served with our Greek dressing. Salami and pepperoni available at no extra charge.

Chef — Turkey, ham, shredded cheddar, shredded mozzarella, tomatoes, cucumbers and boiled eggs. Served with our homemade dill dressing.

Autumn  — Grilled chicken breast, romaine lettuce, cranberries, diced green apples, walnuts and blue cheese tossed together. Served with our creamy bacon dressing.

Party Trays & Group Salads

Trays come in two sizes to meet the needs of your group; large trays feed approximately 35 people and small trays can accommodate up to 15 people.

Buffalo Chicken Wings \$55, \$30

Spicy chicken wings served with blue cheese dipping sauce and a celery stick. The wings come in a medley of cool and hot flavors.

Vegetarian Deluxe \$35, \$20

An assortment of crisp vegetables based on seasonal favorites. Asparagus, broccoli, cauliflower, tomatoes, stuffed olives and plum tomatoes, just to name a few. Served with our homemade dill ranch sauce.

Deli Tray \$50, \$35

An assortment of meats, including apple smoked turkey, smoked ham and top round. Combined with flavorful favorites like salami, pepperoni, summer sausage and our own spicy mustard. Add a bread tray for \$22.50.

Classic BBQ Pork Tray \$55, \$40

Our thinly sliced homemade BBQ pork, slow roasted and loaded with flavor. Served with spicy mustard, sesame seed and our own chili sauce for dipping.

Cheese and Cracker Tray \$40, \$30

We make a homemade spiced cheese ball and serve it with cubed Swiss, smoked provolone, cheddar cheese and an assortment of crackers.

Deviled Eggs \$35

Spicy filling in a boiled egg white. Topped with bacon, pimentos and a light sprinkling of paprika. This is a party favorite; order two to make sure your guests have enough.

Shrimp Cocktail Market Price

Chilled shrimp served with our homemade chili sauce. Ask us about seasonal shrimp favorites. Served shell on or off, depending upon your preference.

Crab tray Market Price

Assorted seasonal crab legs, pre-cracked and served with our lemon dill sauce.

Artichoke Spinach Dip \$50

One of our best sellers, a creamy garlic dip with artichokes, spinach and parmesan cheese. Served with garlic roasted crostinis. Add shrimp or real crab for a crowd pleaser.

Smoked Salmon Pâté Market Price

Smoked Salmon and spiced cheese blended into a delicious pâté. Served with fresh French bread pieces and lemon dill sauce.

Fruit Platter \$50, \$35

An assortment of seasonal fruits. Fresh melons, grapes, and berries—combined with a hint of exotics, including star fruit, kiwi and mango.

Antipasto \$55

Everyone loves an antipasto tray. Ours includes assorted olives, peppers, and Italian meats drizzled with olive oil and vinegar.

Greek Salad \$40

Cucumbers, Roma tomatoes, Greek olives, feta cheese, and red onions tossed in our own Greek dressing.

Sweet Cucumber Salad \$40

Cucumbers, green onions and red peppers tossed in a lightly sweetened homemade vinaigrette dressing.

Italian Salad \$50

Marinated vegetables, artichokes, salami and pepperoni tossed in a traditional Italian dressing.