



200 TAYLOR AVE N.  
SEATTLE, WA 98109

206.674.6614  
patricia@redplatecatering.com

## Dinner Buffet- Create Your Own

All buffets offer brewed Caffe Vita coffee, decaffeinated coffee or tea, and Chef's choice of dessert unless specified (priced per person, minimum of 25)

### Choice of Three Salads

- |   |  |
|---|--|
| ORGANIC FIELD GREEN SALAD <sup>gf v+</sup>                  | REDSKIN POTATO SALAD <sup>gf</sup>             |
| WASHINGTON WALDORF SALAD <sup>gf v</sup>                    | FARFALLE PASTA SALAD <sup>v</sup>              |
| CEASAR SALAD  | CUCUMBER, ONION, TOMATO SALAD <sup>gf v+</sup> |
| AMBROSIA SALAD <i>with Orange Chantilly</i> <sup>gf v</sup> | SPINACH SALAD <sup>gf</sup>                    |
| COLESLAW <sup>gf v</sup>                                    | TABOULEH SALAD <sup>v+</sup>                   |

### Entree Selections

- |  |                                    |
|--|------------------------------------|
| MARINATED CHICKEN <i>with Citrus Beurre Blanc</i> <sup>gf</sup>      | CHICKEN MARSALA <sup>gf</sup>      |
| CITRUS ROASTED TURKEY BREAST <i>with Sage Pan Gravy</i>              | CHICKEN PICCATA                    |
| ROASTED PORK LOIN <i>with Apple Walnut Rum Compote</i> <sup>gf</sup> | HONEY GLAZED PIT HAM <sup>gf</sup> |
| LONDON BROIL <i>with Bourbon Mushroom Demi-Glace</i> <sup>gf</sup>   | CITRUS BBQ SALMON <sup>gf</sup>    |
| SALMON <i>with a Lemon Dill Beurre Blanc</i> <sup>gf</sup>           |                                    |

V+ = VEGAN

V = VEGETARIAN

All food and beverage is subject to a 22% service charge and current applicable taxes. Menu prices and fees are subject to change.  
\*While we do offer preparations with gluten-free ingredients, our kitchen is not a gluten free facility. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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## Dinner Buffet- Create Your Own Cont'd

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### Starch Selection

Choice of One add item @ \$2.00

- |  |                                   |
|--|-----------------------------------|
| WILD MUSHROOM RISOTTO                        | HERBED BASMATI RICE <sup>gf</sup> |
| GARLIC ROASTED RED POTATOES <sup>gf v+</sup> | SCALLOPED POTATOES                |
| HERB ROASTED YUKON POTATOES <sup>gf v</sup>  | WILD RICE PILAF <sup>gf</sup>     |
| GARLIC MASHED YUKON POTATOES <sup>gf v</sup> |                                   |

### Vegetable Selection

Choice of One add item @ \$2.00

- |   |   |
|---|---|
| HONEY-ORANGE ROASTED CARROTS <sup>gf v</sup>            | SEASONAL VEGETABLES <sup>gf v+</sup>    |
| ROASTED BUTTERED CORN KERNELS <sup>gf v</sup>           | VEGETABLE RATATOUILLE <sup>gf v</sup>   |
| OVEN ROASTED ROOT VEGETABLES <sup>gf v+</sup>           | GREEN BEANS ALMANDINE <sup>gf v+</sup>  |
| HONEY-PARMESAN ROASTED BRUSSELS SPROUTS <sup>gf v</sup> | GREEN BEANS PROVENÇALE <sup>gf v+</sup> |

### Chef's Choice of Dessert

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## Themed Buffets

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### PACIFIC NORTHWEST BUFFET

*Organic Field Greens with our house Honey Mustard*

*Homestyle Redskin Potato Salad*

*Washington Apple Waldorf Salad*

*Clam Chowder*

*Marinated London Broil with a Mushroom Bourbon Demi-Glace*

*Choice of Citrus BBQ Salmon or Salmon with a Lemon Dill Beurre Blanc*

*Scalloped Potato Gratin*

*Seasonal Vegetables*

*Washington Apple Crisp with Vanilla Creme Anglaise*

### ITALIAN BUFFET

Comes with Antipasto Display, Cucumber, Onion, and Tomato Salad, Tabouleh Salad, Caesar Salad, Artisan Garlic Bread, Vegetable or Meat Lasagna, Vegetable Ratatouille, and Tiramisu.

Choice of of Two of the Following:

*Chicken Florentine*

*Chicken Marsala **gf***

*Eggplant or Chicken Parmesan **v***

*Italian Sausage w/ Sautéed Peppers and Onion **gf***

*Chicken Cacciatore*

*Spaghetti and Meatballs*

*Bolognese With Penne*

*Cheese Manicotti **v***

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### MEDITERRANEAN BUFFET

- Roasted Garlic Hummus with Grilled Pita* v
- Classic Greek Salad with Feta Vinaigrette* gf v
- Cherry Tomato Orzo Salad* v
- Spanakopita* v
- Lemon-Oregano Baked Chicken* gf
- Moroccan Braised Beef* gf v
- Israeli Couscous with Sun Dried Tomatoes and Spinach*
- Greek Yogurt with Honey and Strawberries* gf v

### DOWN HOME BUFFET

- Honey Corn Bread Muffins with Butter* v
- Organic Field Green Salad with House Dressing* gf v
- Creamy Coleslaw* gf v
- Chef's Specialty BBQ Ribs* gf
- Fried Chicken*
- Mac N' Cheese Gratin*
- Candied Yams* v
- Braised Bacon Collard Greens* gf
- Warm Cherry Cobbler with Whipped Cream*

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### FAJITA BUFFET

*Organic Field Green Salad with Chipotle Tomato Vinaigrette* **gf v**  
*Roasted Corn and Black Bean Salad* **gf v**  
*Authentic Pork Chile Verde* **gf**  
*Grilled Cilantro-Lime Marinated Mahi Mahi* **gf**  
*Sauteed Peppers and Onions* **gf v+**  
*Warm Flour Tortillas*  
*Spanish Style Rice (gf veg), Spanish Style Black Beans* **gf v**  
*Sour Cream, Guacamole, Cheddar Cheese, Shredded Lettuce and Pico de Gallo*  
*Tri-Color Tortilla Chips* **v+**  
*Sopapillas with Honey, Cinnamon and Chocolate*

### GRANDMA'S COMFORT BUFFET

*Field Green Salad with House Dressing, Ranch and Italian* **gf**  
*Washington Waldorf Salad* **gf v**  
*Orange Chantilly Ambrosia Salad* **gf v**  
*Home-style Meatloaf with Red Wine Demi-Glace*  
*Mini Chicken Pot Pies*  
*Scalloped Potato and Zucchini Gratin*  
*Wild Rice Pilaf*  
*Seasonal Vegetable Medley* **gf v**  
*Focaccia Bread and Butter*  
*Warm Apple Pie with Cinnamon Whipped Cream*

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