



200 TAYLOR AVE N.
SEATTLE, WA 98109

206.674.6614
patricia@redplatecatering.com

Luncheon Buffet

CREATE YOUR OWN LUNCH BUFFET

Your choice of three cold salads, seasonal vegetable medley, Chef's choice of assorted desserts and your choice of entree and starch (priced per person, minimum of 25)

Entrees

CHICKEN MARSALA ^{gf}	CHICKEN PICCATA
LONDON BROIL <i>with Dijon Demi-Glace</i> ^{gf}	CITRUS BBQ SALMON ^{gf}
FRIED CHICKEN CORDON BLEU	BEEF STROGANOFF <i>with Wild Mushrooms</i>
ROAST PORK LOIN <i>Balsamic Honey Reduction</i> ^{gf}	WHITE WINE POACHED SALMON <i>with Lemon Dill Creme Sauce</i>
CITRUS ROASTED TURKEY <i>with Sage Gravy</i>	

Starches

HERB ROASTED RED POTATOES ^{gf v+}	GARLIC MASHED POTATOES ^{gf v}
WILD RICE PILAF ^{gf}	WILD MUSHROOM RISOTTO
SCALLOPED POTATOES	CHIVE POTATO CAKES ^v

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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Cold Salad Choices

MIXED FIELD GREENS ^{gf v+}	REDSKIN POTATO SALAD ^{gf v+}
WASHINGTON APPLE WALDORF SALAD ^{gf v}	FARFALLE PASTA SALAD ^v
CAESAR SALAD	CUCUMBER, ONION, TOMATO SALAD ^{gf v+}
ABROSIA SALAD <i>with Orange Chantilly</i> ^{gf v}	BLACK BEAN & ROASTED CORN SALAD ^{gf v+}
COLESLAW ^{gf v}	THAI NOODLE SALAD ^{gf v+}

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Themed Luncheon Buffets

(priced per person, minimum of 25)

DELI BUFFET

Choice of Three Cold Salads, Sliced Honey Ham, Turkey Breast and Roast Beef, Sliced Swiss, Cheddar with Lettuce, Onions, Tomatoes and Pickles, Basket of Breads, a Bowl of Potato Chips, Appropriate Condiments and Chef's Choice of Dessert

SOUP AND SALAD BUFFET

Homemade Soup of the Day with your Choice of Two Cold Salads and a Field Green Salad with all the Fixings... Tomatoes, Cucumber, Onion, Croutons, Egg, Bacon Bits, Olives, Mushrooms and Dressings

Add Baked Potato and Fixings @ \$3.00 per person

ITALIAN BUFFET

Comes with Traditional Caesar Salad, Antipasto Salad, Cucumber, Onion, and Tomato Salad, Vegetable Ratatouille and your selection of Two Entrees Served with Garlic Bread and Tiramisu

EGGPLANT OR CHICKEN PARMESAN

CHICKEN CACCIATORE

CHICKEN MARSALA ^{gf}

ITALIAN SAUSAGE *with Sautéed Peppers and Onions* ^{gf}

VEGETABLE OR MEAT LASAGNA

MANICOTTI ^v

SPAGHETTI AND MEATBALLS

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BUILD YOUR OWN TACO / FAJITA BOWL

Comes with a Black Bean and Roasted Corn Salad, Fresh Salad Greens with an Avocado Lime Vinaigrette, Southwestern Style Coleslaw, Southwestern Style Rice, Flour and Corn Tortillas, Salsa, Sour Cream, Shredded Cheese, Guacamole, Black Beans, Hot Sauce, Cinnamon and Sugar Sopapillas

Protein (choose two)

FAJITA CHICKEN STRIPS ^{gf}

PORK CHILI VERDE ^{gf}

FAJITA BEEF STRIPS ^{gf}

GRILLED MAHI MAHI ^{gf}

SEASONED GROUND BEEF ^{gf}

BARBECUE BUFFET

Field Green Salad with House Dressing, Redskin Potato Salad, Creamy Coleslaw, Slow Cooked BBQ Ribs, Succulent Beef Brisket with Burnt Ends, BBQ Baked Beans, Sweet Corn Cobbets, Homemade Honey Corn Bread Muffins and Cherry Cobbler

DOWN HOME BUFFET

Golden Fried Chicken, Homemade Swiss Steak, Garlic Mashed Potatoes with Gravy, Flaky Buttermilk Biscuits, Waldorf Salad, Field Green Salad with House Dressing and Potato Salad, served with Seasonal Vegetables and Chef's Choice of Desserts

ASIAN BUFFET

Chef's Choice of Two Asian Style Salads, Egg Flower Soup, Vegetable Spring Rolls with Sweet Chili Sauce, Almond Chicken, Pork Fried Rice and Mango Coconut Rice Pudding

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