



200 TAYLOR AVE N.
SEATTLE, WA 98109

206.674.6614
patricia@redplatecatering.com

Served Dinner

All dinners include a choice of harvest salad greens or a caesar salad, fresh garden vegetables, focaccia bread and butter, freshly brewed Caffè Vita coffee, decaffeinated coffee or tea and choice of dessert (priced per person)

GRILLED MAHI MAHI ^{gf}

Served with Cilantro Infused Rice Pilaf and a Mango Beurre Blanc

BEEF WELLINGTON

Succulent Beef Filet with Duxells wrapped in Puff Pastry and baked until medium, served with Country Harvested Wild Rice

PAN SEARED CHICKEN BREAST ^{gf}

Served with a Madeira/Port and Green Peppercorn Demi Glace and Rice Pilaf

TENDER LONDON BROIL ^{gf}

Marinated in Wine and Seasonings then Grilled to Perfection, served with Garlic Mashed Potatoes and a Dijon Mushroom Demi Glace

SEARED AHI TUNA STEAK

Cooked Medium-rare, served with Coconut Sticky Rice and a Ginger Shiitake Cream Sauce

SOUTHWESTERN BRAISED SHORT RIBS ^{gf}

With Chipotle Mango BBQ Sauce, served with Mashed Yukon Potatoes and Corn Relish

CILANTRO-LIME MARINATED HALIBUT

With Salsa Verde, served with Lemon Risotto

HERB ROASTED PRIME RIB ^{gf}

Served with Garlic Mashed Yukon Potatoes and a Rosemary Jus Lie

minimum of 25

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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PAN SEARED SALMON

with Cucumber-Dill Raita and Sun Dried Tomato Risotto

CHICKEN SALTIMBOCCA

Herb Marinated Chicken roasted with Spinach and Gruyere wrapped with Proscuitto and Pan Seared, served with Wild Mushroom Risotto and Madeira Demi-Glace

CHILI AND CHOCOLATE PORK LOIN ^{gf}

Cut into Medallions topped with Mango Salsa, served with Cuban Rice

ALDERWOOD SMOKED SALMON

with Horseradish Cream and Roasted Potatoes

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