



SODO KITCHEN

seasonal bites

(contact catering for availability of seasonal ingredients)

palouse green garbanzo falafels / tzatziki

root vegetable / chevre / onion tartlet

apple / onion / brie tartlet

shrimp fresh roll / sweet chili sauce

vegetable fresh roll / hoisin sauce

seared crab cakes / lemon caper aioli

black bean / roasted poblano taquitos
cilantro lime crema

tempura delicata squash

butternut squash quesadillas / pico de gallo

garden treasure's asparagus / serrano wrap

foraged mushroom crostini

mini tuna taco / lime crema



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skewers

chicken tikka / spicy peanut sauce

lemongrass beef skewers

prosciutto wrapped chicken / fig balsamic glaze

coconut shrimp / sweet chili

garden treasure's roasted vegetables / sodo ranch

sliders

caprese (vegetarian)

mozzarella / tomato / basil pesto / ciabatta

hunter house

ground beef / onion / cheddar / mustard / pickle

salmon club

grilled lummi island salmon / house cured pork belly
arugula / tomato jam

seattle cheese steak

country natural beef / beecher's cheddar sauce
mama lil's peppers / caramelized onions

sodo grill mini (weekly special)



SODO KITCHEN

themed appetizers

spinach / goat cheese samosas / mint chutney

vegetable pakoras / tamarind chutney

pigs in a blanket / mustard dip

hush puppies

pork potstickers / ponzu

vegetable egg rolls / sweet chili

cha sui pork riblets

crab ragoons



stations

vegetable crudite

fresh / roasted / grilled seasonal vegetables
seasonal hummus

artisan cheese display

selection of local artisan cheeses / seasonal fruits / nuts
crostini / cracker basket

sushi

maki / nigiri / sashimi

note: chef can be added to your event

northwest seafood platter

mussels / shrimp / oysters / crab

lox ladder

Cape Cleare vodka salmon lox / crumbled egg
shaved red onion / caper berries / crème fraiche / crostini