

# Plated Lunch Options

## Shilshole Bay Package

\$75/person

### Appetizers: Stationed (Pick 1)

Freshly Sliced Seasonal Fruit

Gustavo's House-made guacamole, corn tortilla chips, salsa fresca

House-Made Potato Chips

*crème fraîche, chives*

### Starter:

Grilled Caesar Salad

*little gem romaine lettuce, garlic croutons, parmesan cheese ribbons, Caesar dressing, crispy parsley, lemon wedge*

### Entrée (counts due back with final guest count 10 days prior to event):

Pan Seared Wild Pacific Northwest Rockfish

*parmesan fregola sarda, seasonal vegetables, caper-butter sauce*

Grilled Marinated Coulotte Steak\* GF

*rustic bleu cheese fingerling mashed potatoes, seasonal roasted vegetable, sweet peppers, demi-glace*

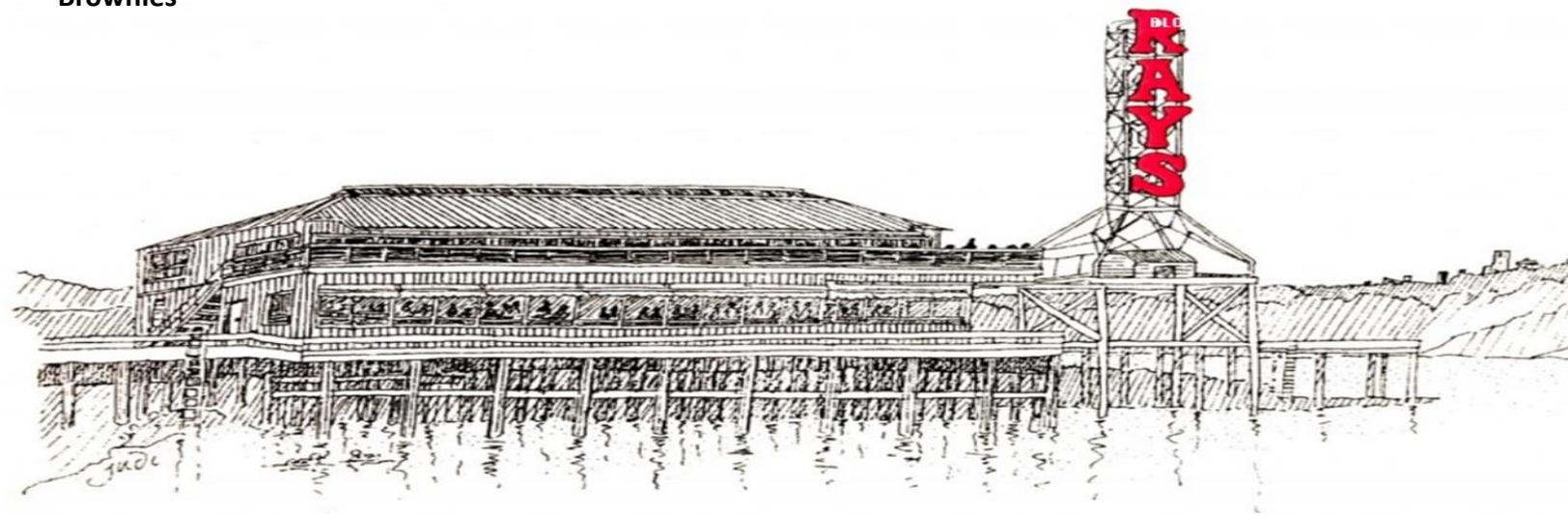
Vegetable Coconut Curry V/GF

*ginger-lemongrass coconut milk curry, green beans, corn, red bell peppers, fresh herbs, scallion oil, white rice*

### Dessert: Stationed (Pick 1)

Cookies (Chocolate Chip or Peanut Butter)

Brownies



# Plated Lunch Options

## Elliott Bay Package

\$90/person

### Appetizers: Stationed (Pick 2)

**Albacore Bites** – *lightly seared albacore tuna, aleppo pepper-salt, ponzu DF, GF*

**Hawaiian Chicken Skewers** – *grilled pineapple, Hawaiian BBQ sauce DF, GF*

**Petite Grilled Cheese** – *brioche, cheese curds, seasonal jam*

### Starter: Onsite Choice

**Vegetable Soup**

**Baby Spinach Salad** GF

*spinach, frisée, white wine poached pear, blue cheese crumbles, hazelnuts, white wine-pear dressing*

### Entrée (counts due back with final guest count 10 days prior to event):

**Grilled Wild Pacific Northwest Coho Salmon** GF

*roasted vegetables, whipped Yukon Gold potatoes, lemon beurre blanc sauce*

**Braised Beef Short Ribs** GF

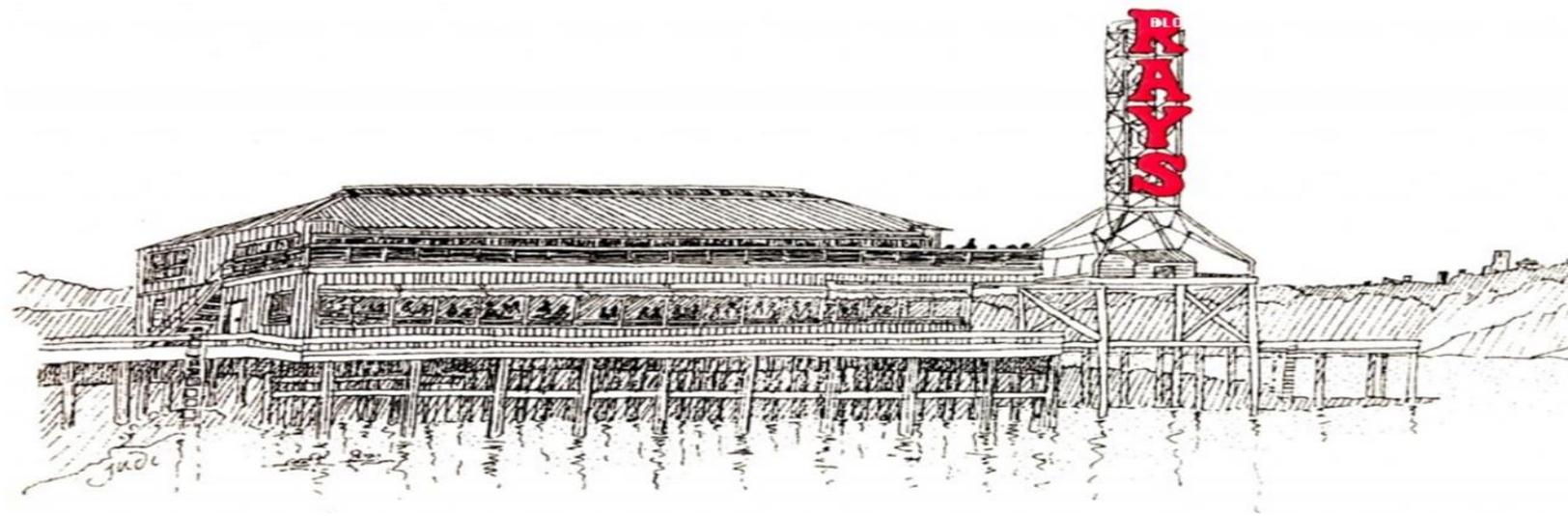
*smashed fingerling potatoes, roasted vegetables, lemon gremolata, braising sauce*

**Ratatouille** GF

*piperade sauce, zucchini, yellow squash, tomatoes, eggplant, burrata cheese, balsamic-olive oil*

### Dessert: Plated

**Olympic Mountain Ice Cream or Sorbet**



# Plated Lunch Options

## Puget Sound Package

\$110/person

### Appetizers: Stationed (Pick 3)

Ray's Smoked Black Cod Bites – *miso-ginger glaze*

Del Pacifico Day-Boat Grilled Prawns – *harissa sauce DF, GF*

Chicken Meatballs – *herbed chicken broth DF, GF*

Beef Skewers – *caramelized sweet onion, chimichurri sauce DF, GF*

Zucchini and Feta Cheese Fritters – *piquillo coulis*

Sweet Peppers – *house-made guacamole, tortilla strips DF*

### Starter: Onsite Choice

Ray's Clam Chowder

*New England style with clams and house smoked bacon*

Farm Lettuces and Greens Salad GF

*seasonal fruit, Marcona almonds, white cheddar cheese, apple cider vinaigrette*

### Entrée (counts due back with final guest count 10 days prior to event):

Pan Seared Wild Pacific Northwest Alaskan Halibut GF/DF

*fingering potatoes, bacon lardons, seasonal vegetables, red bell pepper purée*

Pan-Seared Ribeye Steak GF

*cast iron seared, roasted garlic mashed potatoes, grilled vegetables, demi-glace*

Lemon Ricotta Agnolotti

*fennel, sundried tomatoes, wild mushrooms, parsnip purée, rosso pesto*

### Dessert: Stationed or Plated

Dessert Sampler

