

pineapple catering

price per person, a minimum of 12 guests per selection

breakfast

baked goods platter \$7.00

assorted fresh danish, cinnamon roll, croissant & breakfast breads

fresh bagels and spreads \$13.00

seattle bagel company assorted bagels: plain, wheat, everything & cinnamon raisin spreads: butter, jam, chive dill cream cheese, mixed berry cream cheese, maple bacon cream cheese & plain cream cheese

greek yogurt parfait \$6.50

house made compote, greek yogurt, house made granola (12oz cup)

breakfast burritos \$11.00

cage free eggs, seasoned potatoes, bell pepper, onion, tomato & tillamook white cheddar or bacon & cheese

breakfast sandwiches \$6.00

bacon-egg-cheese, turkey bacon-egg-cheese, veggie-tomato-sauteed spinach & egg-roasted red pepper aioli

croissant sandwiches \$8.00

bacon-egg-cheese, turkey bacon-egg-cheese, veggie-tomato-sauteed spinach & egg-roasted red pepper aioli

hot steel cut oatmeal \$5.00

steel cut oatmeal served with assorted toppings, cream & local honey

ADD BEVERAGE SERVICE TO BREAKFAST

single service dillanos coffee & tea \$5.00

morning premium beverage service: single service dillanos coffee & tea with assorted fruit juices \$7.00

breakfast packages

all packages include premium beverage service

short & sweet \$20.00

assorted danish, pastries, fresh fruit & berry platter

hot breakfast box \$22.00

includes: yogurt cup, whole fruit, breakfast sandwich, hard boiled egg & bottled juice

seattle continental \$26.00

assorted seattle bagels, house chive & dill cream cheese, wild caught smoked salmon with pickled onion & capers, yogurt parfaits, cage free hard boiled eggs, fresh fruit & berry platter

queen anne \$28.00

cage free scrambled eggs, skillet potatoes, local breakfast proteins (hills farms honey cured bacon, glazed ham & turkey bacon), toasted sour dough with house marionberry jam, whip, and seasonal fresh fruit

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price per person *minimum of 10 guests

lunch

platters include kettle chips, house salad and fresh baked cookies

bistro sandwich platter \$14.50 (choose up to 3)

tuscan grilled chicken: draper valley farm chicken breast, roasted red pepper, fresh mozzarella, arugula & balsamic reduction

italian: prosciutto, capicola, hill's honey ham, mozzarella, red onion, tomato & truffle aioli

black & blue: peppercorn crusted shaved steak, gorgonzola spread & caramelized sweet onion marmalade

caprese: vine-ripened tomato, fresh mozzarella, pickled red onion, arugula, balsamic reduction & basil pistou aioli

butternut squash wrap: honey roasted butternut squash, arugula, tillamook white cheddar, northwest slaw & citrus vinaigrette

artisan baguettes sandwich platter \$14.00

- ham, tillamook smoked cheddar, honey dijon mustard
- shaved chicken, swiss & red pepper aioli
- house chicken salad & arugula
- granny smith apple, brie & honey

signature salads \$14.95

guest choice: grilled chicken caesar, roasted vegetable (gf, df, v), wild caught smoked salmon

soup du jour \$8.50

bistro lunch boxes \$17.00

choice of bistro sandwich, side salad with house citrus vinaigrette, chocolate chip cookie & bag of kettle cooked chips

artisan lunch boxes \$16.00

choice of artisan sandwich, hand fruit, chocolate chip cookie & bag of kettle cooked chips

caesar salad \$10.00

classic caesar salad with choice of protein for additional charge

grilled basil pesto drapers chicken \$3.00

grilled shrimp \$4.00

seared coho salmon \$5.00

marinated tofu \$3.00

soup & salad with rolls \$14.00

soup du jour, house salad, house crafted dressings, fresh baked rolls & chocolate chip cookies

fall into the lunch \$21.00

seared coho salmon, grilled drapers chicken, house salad, roasted potatoes, grilled assorted vegetables & chocolate chip cookie

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price per person

lunch buffets

power select salad bar \$20.00

colorful selection of seasonal salads with assorted toppings, including local cheeses, nuts, seeds, veggies, croutons & hand crafted dressings
served with your choice of draper farms chicken, tuna salad, grilled steak, grilled or marinated tofu & chocolate chip cookies

tailgating time \$35.00

bbq pork ribs with house made bbq sauce, cole slaw, parmesan garlic mashed potatoes, house salad with hand crafted dressing, honey cornbread, buttered confetti corn & chocolate chip cookies

grilling it \$25.00

all beef hotdogs, beer brats, assorted toppings (seattle style-cream cheese, jalapenos, caramelized onions, sauerkraut/diced white onion, relish, ketchup, mustard), cole slaw, assorted kettle chips & chocolate chip cookies

taco bar \$18.50

choice of chicken, ground beef, pulled pork, pepper and onion with avocado, or steak (\$2 up charge) served with salsa, shredded lettuce, shredded tillamook white cheddar, sour cream, onion, jalapenos, cilantro rice, seasoned black beans, hard and soft corn tortillas & flour tortillas

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build your own dinner buffet

SOUP & SALADS

soup du jour \$8.50

house salad \$4.00

mixed greens, shaved carrots, cucumbers, sunflower seeds, grape tomatoes, croutons & house crafted dressings

cucumber tomato salad \$4.00

red onion, grape tomatoes, cucumber in a lemon herb vinaigrette

pear gorgonzola \$4.00

sliced pear, crumbled gorgonzola, candied pecan sunflower seeds over mixed greens with balsamic vinaigrette

dried cranberry cashew \$4.00

dried cranberries, tillamook white cheddar, toasted cashew over mixed greens with balsamic vinaigrette

roasted beet \$5.00

roasted red & gold beets, parmesan crisp, feta cheese & sunflower seeds

caesar salad \$4.00

crisp romaine, parmesan cheese, house made croutons, parmesan crisp seared lemon with caesar dressing

add one of the following to your salad

grilled basil pesto drapers chicken \$3.00

grilled shrimp \$4.00

seared coho salmon \$5.00

marinated tofu \$3.00

ENTREES

herbed chicken breast \$20.00

with a wild mushroom demi, parmesan mashed potatoes & grilled asparagus

roasted red pepper chicken \$20.00

stuffed with artichoke roasted red pepper and sauteed spinach with red pepper coulis, roasted new potatoes

lemon rosemary chicken \$25.00

with orange apricot sauce served with roasted new potatoes & asparagus

beef short ribs with espagnole \$27.00

served with rosemary brown butter mashed potatoes & seasonal roasted vegetables

beef bracirole with demi glaze \$30.00

stuffed with sauteed spinach, roasted red peppers, artichoke, parmesan served with cavatappi, roasted tomatoes & asparagus

carved beef tenderloin \$35.00

with demi glaze horsey cream sauce, roasted garlic mashed potatoes, seasonal roasted vegetables

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grilled salmon \$20.00

in a lemon butter sauce with herbed rice pilaf & sauteed whole green beans

tequila lime prawns \$18.00

in cilantro lime butter sauce with sauteed calabacitas & roasted tomato and chili rice

cedar plank salmon \$20.00

herb compound with herbed rice pilaf & glazed carrots

parmesan crusted halibut \$24.00

herbed rice pilaf & sauteed whole green beans

DESSERTS

mini fruit tartlets \$2.50

brownie bites \$3.00

cheesecake bites \$3.50

chef's choice variety dessert bars
\$8.00 (2oz per person)

chocolate chip cookies \$1.50
per dozen \$18.00

tuxedo brownie trifold \$4.50

marionberry cheesecake trifold
\$4.50

large cookies \$6.00
M&M, peanut butter, cranberry
macadamia nut

cheesecake tri fold \$4.00
layers of marionberry cheesecake,
strawberries, orange whipped
cream & spun sugar

cookies & cream tri fold \$3.00
layers of crumbled chocolate chip
cookie with sweet whipped cream &
fresh berries

banana graham tartlets \$3.00

pineapple catering

price per person

appetizers, parties, receptions

spanakopita puffers \$9.00

sauteed spinach, garlic, parmesan, fresh herbs in a puff pastry cup garnished with tomatoes

seasonal vegetal cakes \$8.00

sauteed squash, onion, avocado, tomato & garlic cakes served with avocado crema & sriracha crema

bacon wrapped asparagus \$5.00

drizzled with balsamic reduction

bbq pulled pork empanadas \$9.00

with sriracha crema & pico de gallo

bbq pulled pork sliders \$11.00

fried onion, cider slaw, pickled jalapeno, on a brioche bun

big dip sliders \$6.00

shaved roast beef, caramelized onions, tillamook white cheddar, house made horsey sauce on a brioche bun

tenderloin crostini \$15.00

artichoke spread, sliced tenderloin, fresh herbs & balsamic drizzle

coconut crusted chicken skewers \$9.00

with grilled pineapple teriyaki glaze

grilled pineapple chicken sliders \$10.00

grilled pineapple, wasabi slaw, sweet chili sauce on a brioche bun

fried chicken slider \$9.00

hand breaded fried chicken, dill pickles, cider slaw, dijon aioli on a brioche bun

diablo chicken wings \$12.00

served with buttermilk ranch, celery, carrots & scallions

grilled pineapple teriyaki wings \$12.00

served with grilled pineapple, wasabi slaw, toasted sesame seeds

cheesy grit bacon wrapped jalapeno with ranch crema \$8.00

mini fried mac & cheese balls \$8.00

served with lime crema, sriracha crema & avocado crema

stuffed fried avocado \$9.00

stuffed with pico de gallo & lime crema

spinach dipped pop overs \$7.00

sauteed spinach, garlic and parmesan in a buttery flaky crust

dip choices

smoked onion cream, jalapeno ranch, buttermilk ranch, hummus, olive tapenade, aged balsamic with roasted garlic & extra virgin olive oil, bruschetta

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APPETIZER PLATTERS

seasonal fresh fruit \$10.00

grilled/roasted vegetables \$8.00

naan & pita with choice of 3 dipping sauces \$10.00

charcuterie board \$18.00

artisan cheese tray \$13.00
assorted local cheese served with dinner

grape relish canapé \$8.00
sweet grape relish a top herbed feta cream spread on a toasted crostini

dips & dunkers \$8.00
choice of 2 dips served with assorted vegetables and rustic flat bread

smoked salmon bites \$14.00
crisp cucumber, topped with a lemon fresh herb cream cheese, topped with a twist of lemon and fried capers

PRE-SET SELECTIONS

easy bites \$38.00
seasonal vegetal cake
bacon wrapped asparagus
spinach pop overs
bbq pork empanadas
coconut chicken skewers

show me the food \$47.00
served as a display
grilled/roasted vegetables
charcuterie board
artisan cheese tray
dips & dunkers

land & sea (non-vegetarian) \$48.00
bbq pulled pork sliders
tenderloin crostini
grilled pineapple chicken skewer
cheesy grit bacon wrapped jalapeno with ranch crema
smoked salmon bites

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but first, coffee

all day dillanos coffee & tea service \$7.00

full signature coffee, decaf and tea service

single service dillanos coffee & tea \$5.00

full signature coffee, decaf and tea service

all day premium beverage service \$7.00

assorted soda, perrier, san pellegrino
limonada, izee sparkling juices & iced tea

meeting snacks

hand fruit \$1.75

apples, oranges & bananas

energy bars \$3.00

assorted clif, kind, luna & earnest

gourmet popcorn \$3.00

assorted sweet & salty gourmet popcorn

gluten free cookies \$4.00

mixed nuts & pretzels \$5.00

fresh fruit & berry platter \$7.00

watermelon, pineapple, orange, grapes
& seasonal berries

fruit & cheese platter \$8.00

beechers flagship cheese, grapes, seasonal
berries, almonds & crackers

chef's choice snack bar - \$5.00

selection of premium packaged
sweet & salty snacks