

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

pineapple catering

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 \$13.00

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

pineapple catering

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

pineapple catering

price per person, a minimum of 12 guests per selection

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

pineapple catering

price per person

build your own dinner buffet

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

pineapple catering

price per person

appetizers, parties, receptions

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

pineapple catering

price per person

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 \$5.00

watermelon, pineapple, orange, grapes
& seasonal berries

fruit & cheese platter \$6.00

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

chef's choice snack bar - \$5.00

selection of premium packaged
sweet & salty snacks