

pineapple catering

price per person

breakfast

assorted pastry \$4.00

muffins, danish, cinnamon rolls, almond croissants & tea breads

variety of bagels \$3.50

served with cream cheese, butter & jam

yogurt parfait \$5.00

reduced fat french vanilla yogurt, wildberry compote & *nut-free granola

greek yogurt parfait \$5.00

zoi greek yogurt, banana, vanilla bean infused honey & *nut-free granola

breakfast burrito \$6.95

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

breakfast sandwiches \$5.95

assorted breakfast sandwiches featuring local protein, vegetarian & pork-free options

breakfast packages

all packages include premium beverage service

short & sweet \$20.00

assorted danish, pastries, fresh fruit & berry platter

breakfast box \$22.00

seattle bagel, cream cheese, cage free hard boiled egg, hand fruit & yogurt

queen anne \$27.95

café free scrambled eggs, pan-fried breakfast potatoes, selection of local breakfast proteins (bacon, chicken sausage, ham), rustic toast with salted butter & house marionberry jam, fresh fruit & berry platter

seattle continental \$27.95

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

brioche french toast

& belgium waffle bar \$29.95

selection of local breakfast proteins (bacon, chicken sausage, ham), pan-fried breakfast potatoes, fresh fruit & berry platter

topping bar to include: whipped cream, maple syrup, nutella, wildberry compote, chopped seasonal berries, banana, salted butter, peanut butter, sliced almonds & powdered sugar

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price per person

lunch

bistro sandwich \$14.50

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 \$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 of the day \$7.00

*minimum of 10 guests

selection of daily soup

chili or chowder \$7.50

*minimum of 10 guests

alderwood smoked salmon chowder or chili

lunch packages

all packages include premium beverage service

lunch box \$19.00

artisan baguette, kettle chips & house baked cookie

bistro lunch box \$19.50

bistro sandwich, kettle chips, side salad & house baked cookie

bistro platter \$22.00

bistro sandwich, kettle chips, house salad & house baked cookie

health box \$22.00

hearty signature salads, multi-grain macrina roll & house baked cookie

grilled draper farm chicken caesar

wild-caught smoked salmon, roasted beets, pickled red onion, roasted sunflower seeds & beechers flagship cheese

seasonal roasted vegetables, organic quinoa, garbanzo beans, spiced pumpkin seeds & sunflower seeds

soup, sandwich & salad \$24.00

bistro sandwich, house salad, kettle chips, soup of the day & house baked cookie

pineapple catering

price per person

lunch/dinner entrees

all packages include premium beverage service

build your own health bar \$18.95

soup of the day macrina multi-grain roll & house baked cookie

colorful selection of prepared seasonal toppings & house crafted dressings

toppings to feature raw, roasted and pickled vegetables, local cheeses, fresh berries, seeds, nuts & dried fruits

add protien

grilled draper farms chicken \$3

marinated or grilled tofu \$3

chicken or tuna salad \$4

grilled steak \$4

grilled shrimp \$4

salmon filet \$5

power select \$24.95

pacific salmon or draper valley farms chicken with choice of preparation, choice of 2 sides, macrina rolls & house baked cookies

additional sides \$2/person

chef's table starting at \$28.00

seasonal menu selection featuring locally sourced and inspired entrees, accompaniments & desserts

braised short rib wild mushroom demi glace, roasted new potato, grilled summer squash & zucchini

salad: organic baby spinach, local wild berries, willapa big boy blue cheese, toasted macona almonds & pickled red onion

macrina rolls, vanilla bean & lavender pot de crème

wine pairing available

china service available upon request \$5.00

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price per person

meeting essentials

all packages include premium beverage service

all day dillanos coffee & tea service \$7.00

full signature coffee, decaf and tea service

**morning only*

all day premium beverage service \$7.00

assorted soda, perrier, san pellegrino

limonada, izze sparkling juices & iced tea

hand fruit \$1.75

apples, oranges & bananas

energy bars \$3.00

assorted clif, kind, luna & earnest

pop! gourmet popcorn \$3.00

assorted sweet & salty gourmet popcorn

gluten free cookies \$4.00

assorted wow! gluten free cookies

assorted pastry \$4.00

muffins, danish, cinnamon rolls, almond

croissants & tea breads

mixed nuts & pretzels \$5.00

fresh fruit & berry platter \$5.00

watermelon, pineapple, orange, grapes

& seasonal berries

fruit & cheese platter \$6.00

beechers flagship cheese, grapes, seasonal

berries, almonds & crackers

snack bar - consumption

selection of premium packaged

sweet & salty snacks