

# Salty's Catering Buffet Menu

## LUNCH/DINNER

Buffet is priced by the pan that serves 25 portions. Buffet is not all you can eat. YOU MAY ORDER ADDITIONAL PANS ABOVE GUEST COUNT if you would like to ensure all guests receive an adequate portion. All buffet pans must be full size (serves 25 portions).

## Sides

PORTIONS ARE 4oz PER GUEST, 25 PER PAN

### SALTYS SEAFOOD CHOWDER

bacon, scallops, bay shrimp, clams, potatoes, onions, celery, cream, and thyme • 125

### CLASSIC CAESAR SALAD

romaine, caesar dressing, buttery croutons, ground parmesan • 100

### FARMERS SALAD

mixed greens, roasted grapes, lemon thyme scented goat cheese, honey dijon vinaigrette • 175

### ASIAN SLAW

red and green cabbage, shredded carrot, green onions, cilantro, toasted almonds, bell peppers, toasted sesame and pickled ginger dressing • 113

### VIETNAMESE NOODLE SALAD

mixed greens, rice noodles, bell peppers, green onion, cilantro, green beans, celery, carrots, peanuts, toasted sesame and pickled ginger dressing • 125

### CHARBROILED ASPARAGUS (*seasonal, spring /summer*)

local asparagus charbroiled and seasoned with salt, pepper, garlic, and lemon. Finished with fresh thyme • 100

### ROASTED MEDLEY

rainbow carrots, sweet onions, zucchini, yellow squash, grape tomato, and cauliflower, seasoned with salt, pepper, garlic and finished with fresh herbs and balsamic syrup • 65

### GARLIC SESAME BROCCOLINI (*replaces asparagus in winter, year-round availability*)

charbroiled, seasoned with salt, chili flake, sesame oil, fresh garlic, pickled ginger, and finished with toasted sesame seeds • 75

## Starches

PORTIONS ARE 5oz PER GUEST, 25 PER PAN

### ROASTED GARLIC MASHED POTATOES

russet potatoes, roasted garlic, cream cheese, milk, and whole butter, seasoned with salt and white pepper and finished with fresh herbs • 80

### CILANTRO LIME RICE

calrose rice, lime juice and zest, fresh cilantro, salt • 40

### HARISSA ROASTED FINGERLING POTATOES

harissa paste, olive oil, salt, toasted fennel, garlic, cilantro • 60

### GARLIC AND HERB ROASTED FINGERLING POTATOES

olive oil, fresh garlic, herbs, salt, and black pepper • 60

## Pastas

PORTIONS ARE 4OZ PER GUEST, 25 PER PAN

### BACON MAC AND CHEESE

cavatappi pasta, creamy white cheddar cheese sauce, crispy bacon, herbed breadcrumbs • 250

### PRIMAVERA

cavatappi pasta, house made marinara, roasted seasonal vegetables, parmesan cheese, basil • 120

## Proteins

### LAND OPTIONS

PORTIONS ARE 4OZ PER GUEST, 25 PER PAN

#### TOP SIRLOIN STEAK

herb and garlic marinated locally raised CAB sirloin, charbroiled and roasted to finish, sliced to portion, and served with choice of ONE of the following sauces:  
harissa butter or roasted forest mushroom beurre blanc • 210 PER PAN

#### NEW YORK STEAK

locally raised CAB New York, seasoned with sea salt and butcher cracked black pepper, charbroiled and roasted to finish, sliced to portion, and served with ONE of the following sauces:  
danish blue cheese & demi-glaze or roasted forest mushroom beurre blanc. • 375

#### BRINED AND ROASTED CHICKEN PIECES

24-hour brine, oven roasted and glazed, broken down into quarters consisting of leg, thigh, wing, and breast and served with ONE of the following sauces:  
chili lime honey glaze with mango salsa or ginger orange glaze with asian slaw • 125

### SEA OPTIONS

PORTIONS ARE 4OZ PER GUEST, 25 PER PAN

#### STEELHEAD

sustainably raised steelhead from the Columbia River, seasoned with salt and pepper, charbroiled, and finished with ONE of the following sauces: chili lime honey glaze with mango salsa, ginger orange glaze with asian slaw, or classic beurre blanc with fresh herbs • 350

#### ORA KING SALMON

charbroiled and seasoned with salt and pepper, finished with ONE of the following sauces:  
chili lime honey glaze with mango salsa, ginger orange glaze with asian slaw,  
or classic beurre blanc with fresh herbs • 525

#### LOCAL HALIBUT

line caught from the PNW, charbroiled and seasoned with salt and pepper, finished with ONE of the following sauces: chili lime honey glaze with mango salsa, ginger orange glaze with asian slaw, or classic beurre blanc with fresh herbs • 550

#### PRAWN SCAMPI

classic preparation of white wine, shallots, garlic, butter, and fresh herbs • 325

