

Salty's Catering Buffet Menu

BRUNCH/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

GRILLED FREMONT SOURDOUGH • 75

herbed maître d'hôtel butter

SALTY'S SEAFOOD CHOWDER • 275

bay shrimp, bay scallops, clams, apple-wood smoked bacon, potato

SEASONAL FRUIT TRAY • 150

honeydew, watermelon, pineapple, cantaloupe, grapes, strawberries, blueberries

CLASSIC CAESAR SALAD • 175

romaine hearts, buttery croutons, ground parmesan

FARMERS SALAD • 200

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

WASHINGTON BLUE SALAD • 200

mixed greens, apple vinaigrette, blue cheese crumbles, dried cranberries

CHARBROILED ASPARAGUS • 170

(seasonal, spring /summer)

garlic, lemon, fresh thyme

ROASTED BROCCOLINI • 145

(replaces asparagus in winter, year-round availability)

sesame, garlic, chili flake, pickled ginger

GREEN BEANS ALMONDINE • 145

brown butter, lemon, shallot

Starches

PORTIONS ARE 5oz PER GUEST, 25 PER PAN

ROASTED GARLIC MASHED POTATOES • 110

sweet cream butter, chives

HARISSA ROASTED FINGERLING POTATOES • 125

toasted fennel, garlic, cilantro

ROASTED FINGERLING POTATOES • 125

fresh herbs, slivered garlic, olive oil

SUNSHINE RICE • 125

pepitas, golden raisin, saffron

CILANTRO LIME RICE • 110

lime juice and zest, cilantro

Pastas

PORTIONS ARE 4oz PER GUEST, 25 PER PAN

CLASSIC MAC AND CHEESE • 225

cavatappi pasta, creamy white cheddar cheese sauce, herbed breadcrumbs

JALAPENO BACON MAC AND CHEESE • 250

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

DUNGENESS CRAB MAC AND CHEESE • 550

dungeness crab, cavatappi pasta, creamy white cheddar cheese sauce, herbed breadcrumbs

NONAS' RIGATONI • 150

traditional red sauce, ricotta cheese, fresh basil

CREAMY LEMON BUCATINI • 200

garlic, wild mushrooms, and parmesan

Proteins

LAND OPTIONS

PORTIONS ARE 4oz PER GUEST, 25 PER PAN

CHARBROILED TOP SIRLOIN • 375

certified angus, herb garlic marinade

CHOICE OF ONE OF THE FOLLOWING SAUCES:

harissa butter

roasted forest mushroom beurre blanc

NEW YORK STRIP • 750

certified angus, sea salt, butcher cracked pepper

CHOICE OF ONE OF THE FOLLOWING SAUCES:

danish blue cheese & demi-glaze

roasted forest mushroom beurre blanc

SLOW ROASTED PRIME RIB • 825

au jus, creamy horseradish

WHOLE ROASTED CHICKEN • 250

brown sugar herb brine, butter basted

CHOICE OF ONE OF THE FOLLOWING SAUCES:

hot honey citrus glaze with mango salsa

sweet soy glaze

forest mushroom beurre blanc

SEA OPTIONS

PORTIONS ARE 4oz PER GUEST, 25 PER PAN

COLUMBIA RIVER STEELHEAD • 500

simply seasoned, charbroiled

CHOICE OF ONE OF THE FOLLOWING SAUCES:

hot honey citrus glaze with mango salsa

sweet soy glaze

classic beurre blanc with fresh herbs

ORA KING SALMON • 650

simply seasoned, charbroiled

CHOICE OF ONE OF THE FOLLOWING SAUCES:

hot honey citrus glaze with mango salsa

sweet soy glaze

classic beurre blanc with fresh herbs

LOCAL HALIBUT (SPRING/SUMMER)

HAWAIIAN SWORDFISH (FALL/WINTER) • 675

simply seasoned, charbroiled

CHOICE OF ONE OF THE FOLLOWING SAUCES:

hot honey citrus glaze with mango salsa

sweet soy glaze

classic beurre blanc with fresh herbs

PRAWN SCAMPI • 325

white wine, shallots, garlic, butter, fresh herbs

KIDS

CHICKEN STRIPS • 300

FRENCH FRIES • 50

Catering Breakfast Add-ons

THESE ITEMS MAY BE ORDERED ANYTIME OF DAY

Hot Items

CRISPY BACON • 150

smoked pork belly

GRILLED KIELBASA SAUSAGE • 130

smoked and charbroiled

CLASSIC EGGS BENEDICT • 150

english muffin, poached eggs, canadian bacon, and hollandaise sauce

SMOKED SALMON BENEDICT • 150

english muffin, sauteed kale, shaved red onion, smoked salmon lox, dilled hollandaise

SIMPLY SCRAMBLED EGGS • 125

scrambled eggs with cream cheese salt and pepper

ROASTED VEGETABLE SCRAMBLE • 125

scrambled eggs with cream cheese salt and pepper with roasted vegetables

DENVER SCRAMBLE • 150

scrambled eggs with cream cheese salt and pepper sautéed sweet onion, bell peppers, and ham, topped with cheddar cheese

CLASSIC POTATO O'BRIAN • 100

tri-colored fingerling potatoes pan fried with bell peppers and sweet onions, salt, pepper, garlic, and paprika

PNW HASH • 150

tri-colored fingering potatoes and panfry them with sweet onions, granny smith apples, crispy bacon, kale, and our house made pickled sweet peppers

CLASSIC BISCUITS & GRAVY • 140

pork gravy with flaky biscuits

SIMPLY WAFFLES • 120

our famous waffles served simple with vermont maple syrup and whipped butter

BERRIES AND CREAM WAFFLES • 140

our famous waffles served with blueberries, raspberry's, and strawberries seasoned with sugar, vermont maple syrup and whipped butter

Chilled Seafood

SMOKED SALMON LOX • 250

smoked salmon, shallots, capers, herbed cream cheese and bagels

POACHED PRAWNS • 250

poached prawns served alongside house made cocktail and lemons

DUNGENESS CRAB • MP *check with sales manager for pricing*

pnw favorite - dungeness crab served chilled with cocktail, lemons, and melted butter

Sweet Side

BREAKFAST BREAD SAMPLER • 90

a masterful selection of sweet breads from our talented bakery

SALTYS FAMOUS CINNAMON ROLLS • 120

house made brioche dough, cream cheese icing and caramel sauce

CLASSIC APPLE DUMPLINGS • 125

puff pastry encases a golden nugget of apple, sugar, and spice,
finished with our house made caramel

PUYALLUP FAIR SCONES • 100

scones baked and filled with raspberry jam and butter

