

# *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).



PORTIONS ARE 4OZ PER GUEST, 25 PER PAN

**GRILLED FREMONT SOURDOUGH**  
herbed maître d'hôtel butter • 75

**SALTY'S SEAFOOD CHOWDER**  
bay shrimp, bay scallops, clams, bacon, potato, herbs, cream • 275

**SEASONAL FRUIT TRAY**  
honeydew, watermelon, pineapple, cantaloupe, grapes, strawberries, blueberries • 150

**CLASSIC CAESAR SALAD**  
romaine, caesar dressing, buttery croutons, ground parmesan • 175

**FARMERS SALAD**  
mixed greens, roasted grapes, lemon thyme scented goat cheese, hazelnuts, honey dijon vinaigrette • 200

**WASHINGTON BLUE SALAD**  
mixed greens, apple vinaigrette, blue cheese crumbles, dried cranberries • 200

**CHARBROILED ASPARAGUS** (*seasonal, spring /summer*)  
local asparagus charbroiled and seasoned with salt, pepper, garlic, and lemon. Finished with fresh thyme • 170

**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 • 145

**GREEN BEANS ALMONDINE**  
hericots verts, toasted silvered almonds, butter • 145

## *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 • 150

**HARISSA ROASTED FINGERLING POTATOES**  
harissa paste, olive oil, salt, toasted fennel, garlic, cilantro • 150

**GARLIC AND HERB ROASTED FINGERLING POTATOES**  
olive oil, fresh garlic, herbs, salt, and black pepper • 150

**SUNSHINE RICE**  
basmati rice, pepitas, sultana, saffron • 150

**CILANTRO LIME RICE**  
basmati rice, lime juice and zest, cilantro • 150

## Pastas

PORTIONS ARE 4OZ PER GUEST, 25 PER PAN

### CLASSIC MAC AND CHEESE

cavatappi pasta, creamy white cheddar cheese sauce, herbed breadcrumbs • 225

### JALAPENO BACON MAC AND CHEESE

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

### DUNGENESS CRAB MAC AND CHEESE

dungeness crab, cavatappi pasta, creamy white cheddar cheese sauce, herbed breadcrumbs • 550

### TOMATO RICOTTA RIGATONI • 150

*traditional red sauce, ricotta cheese, fresh basil, rigatoni pasta*

### CREAMY LEMON BUCATINI • 200

*garlic, wild mushrooms, and parmesan*

## 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 • 375

#### 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. • 750

#### SLOW ROASTED PRIME RIB

RR Prime, slow roasted, sauce au jus, creamy horseradish • 825

#### BRINED AND ROASTED CHICKEN

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, sweet soy glaze, or forest mushroom beurre blanc • 325

### 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, sweet soy glaze, or classic beurre blanc with fresh herbs • 500

#### ORA KING SALMON

charbroiled and seasoned with salt and pepper, finished with ONE of the following sauces:  
chili lime honey glaze with mango salsa, sweet soy glaze,  
or classic beurre blanc with fresh herbs • 650

#### SWORDFISH (FALL/WINTER) | LOCAL HALIBUT (SPRING/SUMMER)

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, sweet soy glaze, or classic beurre blanc with fresh herbs • 675

#### PRAWN SCAMPI

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

## KIDS

CHICKEN STRIPS • 300

FRENCH FRIES • 50

## *Catering Breakfast Add-ons*

THESE ITEMS MAY BE ORDERED ANYTIME OF DAY

### *Hot Items*

#### CRISPY BACON

smoked pork belly • 150

#### GRILLED KIELBASA SAUSAGE

smoked and charbroiled • 130

#### CLASSIC EGGS BENEDICT

english muffin, poached eggs, canadian bacon, and hollandaise sauce • 150

#### SMOKED SALMON BENEDICT

english muffin, sauteed kale, shaved red onion, smoked salmon lox, dilled hollandaise • 150

#### SIMPLY SCRAMBLED EGGS

scrambled eggs with cream cheese salt and pepper • 125

#### DENVER SCRAMBLE

scrambled eggs with cream cheese salt and pepper sautéed sweet onion, bell peppers, and ham, topped with cheddar cheese • 150

#### CLASSIC POTATO O'BRIAN

tri-colored fingerling potatoes pan fried with bell peppers and sweet onions, salt, pepper, garlic, and paprika • 100

#### PNW HASH

tri-colored fingering potatoes and panfry them with sweet onions, granny smith apples, crispy bacon, kale, and our house made pickled sweet peppers • 150

#### CLASSIC BISCUITS & GRAVY

pork gravy with flaky biscuits • 140

#### SIMPLY WAFFLES

our famous waffles served simple with vermont maple syrup and whipped butter • 120

#### BERRIES AND CREAM WAFFLES

our famous waffles served with blueberries, raspberry's, and strawberries seasoned with sugar, vermont maple syrup and whipped butter • 140

## Chilled Seafood

### SMOKED SALMON LOX

smoked salmon, shallots, capers, herbed cream cheese and bagels • 250

### POACHED PRAWNS:

poached prawns served alongside house made cocktail and lemons • 250

### DUNGENESS CRAB

pnw favorite - dungeness crab served chilled with cocktail, lemons, and melted butter  
*market price - check with sales manager for pricing*

## Sweet Side

### BREAKFAST BREAD SAMPLER

a masterful selection of sweet breads from our talented bakery • 90

### SALTYS FAMOUS CINNAMON ROLLS

house made brioche dough, cream cheese icing and caramel sauce • 120

### CLASSIC APPLE DUMPLINGS

puff pastry encases a golden nugget of apple, sugar, and spice,  
finished with our house made caramel • 125

### PUYALLUP FAIR SCONES

scones baked and filled with raspberry jam and butter • 100

