

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 • 50

SALTY'S SEAFOOD CHOWDER

bay shrimp, bay scallops, clams, bacon, potato, herbs, cream • 200

SEASONAL FRUIT TRAY

honeydew, watermelon, pineapple, cantaloupe, grapes, strawberries, blueberries • 125

CLASSIC CAESAR SALAD

romaine, caesar dressing, buttery croutons, ground parmesan • 150

FARMERS SALAD

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

CHANA SALAD

garbanzo beans, vegetables, potato, lettuce, lemon tahini dressing • 125

SUMMER SALAD

grilled stone fruit, pickled red onions, house ricotta, toasted pecans, white balsamic • 125

CHARBROILED ASPARAGUS (*seasonal, spring /summer*)

local asparagus charbroiled and seasoned with salt, pepper, garlic, and lemon. Finished with fresh thyme • 150

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 reduction • 80

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 • 110

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

HARISSA ROASTED FINGERLING POTATOES

harissa paste, olive oil, salt, toasted fennel, garlic, cilantro • 75

GARLIC AND HERB ROASTED FINGERLING POTATOES

olive oil, fresh garlic, herbs, salt, and black pepper • 75

SUNSHINE RICE

basmati rice, pepitas, sultana, saffron • 110

Pastas

PORTIONS ARE 4OZ PER GUEST, 25 PER PAN

JALAPENO BACON MAC AND CHEESE

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

CLASSIC MAC AND CHEESE

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

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 • **275**

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. • **675**

SLOW ROASTED PRIME RIB

RR Prime, slow roasted, sauce au jus, creamy horseradish • **775**

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 or ginger orange glaze with asian slaw • **175**

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 • **425**

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 • **575**

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, ginger orange glaze with asian slaw, or classic beurre blanc with fresh herbs • **650**

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 • 100

SMOKED SALMON BENEDICT

english muffin, sauteed kale, shaved red onion, smoked salmon lox, dilled hollandaise • 125

SIMPLY SCRAMBLED EGGS

scrambled eggs with cream cheese salt and pepper • 100

ROASTED VEGETABLE SCRAMBLE

scrambled eggs with cream cheese salt and pepper with roasted vegetables • 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 fingerling 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 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

