

Salty's Catering Plated Dinner Menu

Choices from personalized menus for up to 25 guests. More than 25 guests requires entrée counts in advance.
Counts are due 14 days in advance of your event. Client to provide place cards denoting entrée choice.



Starters

PLEASE SELECT ONE
(INCLUDED IN ENTREE PRICES)

SALTY'S SEAFOOD CHOWDER

bay shrimp, scallops, clams, bacon, potato

CAESAR SALAD

romaine hearts, buttery croutons, parmesan cheese

HOUSE SALAD

tomato, cucumber, romaine, creamy garden herb dressing

WASHINGTON BLUE SALAD

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

FARMER'S SALAD

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

GRILLED FREMONT SOURDOUGH • +3/PERSON ADDITIONAL CHARGE
herbed maitre d' hotel butter

FOR BOTH SOUP AND SALAD • +8/PERSON SUPPLEMENTAL CHARGE



Entrees

PLEASE SELECT THREE OPTIONS
SERVED WITH CHEF'S CHOICE OF SEASONAL VEGETABLE

Land Protein Options

8OZ HAND CUT TOP SIRLOIN • 70
charbroiled, choice of land sauce

8OZ HAND CUT TENDERLOIN • 90
charbroiled, choice of land sauce

12OZ HAND CUT NY STRIP • 80
charbroiled, choice of land sauce

ROASTED HALF CHICKEN • 50
brown sugar herb brine, glazed with choice of land sauce

Land Sauce Options

HARISSA BUTTER
toasted fennel, garlic, cilantro

HERBED MAÎTRE D'HÔTEL BUTTER
fresh herbs, boursin cheese, roasted shallot

THE BLUE CHEESE AND DEMI OPTION
reduced veal stock, red wine, aromatics

FOREST MUSHROOM BEURRE BLANC
white wine, garlic, shallots, fresh herbs

Sea Protein Options

7OZ STEELHEAD • 55
charbroiled, choice of sea sauce

7OZ KING SALMON • 70
charbroiled, choice of sea sauce

JUMBO SCALLOPS • 90
pan seared, choice of sea sauce

7OZ HALIBUT (SEASONAL, SPRING/SUMMER) OR SWORDFISH • 75
charbroiled, choice of sea sauce

COLOSSAL KING CRAB LEGS • 169
clarified butter, lemon

Sea Sauce Options

CLASSIC BEURRE BLANC
white wine, shallot, thyme

SWEET SOY GLAZE
honey, ginger, sesame, scallion

HOT HONEY CITRUS GLAZE WITH MANGO SALSA
garlic, cilantro, mint, coriander

Starches

PLEASE SELECT ONE FOR EACH ENTREE

ROASTED GARLIC MASHED POTATOES

roasted garlic, chives

SUNSHINE RICE

pepitas, golden raisins, saffron

CILANTRO LIME RICE

lime juice and zest, cilantro



Add-On's

TO ENHANCE ANY ENTREE

4OZ MAINE LOBSTER TAIL • 40

charbroiled, herbed maître d'hôtel butter

PETITE CUT KING SALMON • 30

charbroiled, choice of sea sauce

SEASONAL WHITE FISH • 30

charbroiled, choice of sea sauce

COLUMBIA RIVER STEELHEAD • 20

charbroiled, choice of sea sauce

COLOSSAL KING CRAB LEGS • 149

clarified butter, lemon

DUNGENESS CRAB CLUSTER • 40

clarified butter, lemon



Vegan/Vegetarian Options

PLEASE SELECT ONE

CREAMY LEMON BUCATINI • 38

garlic, wild mushrooms, and parmesan

NONAS' RIGATONI • 38

traditional red sauce, ricotta cheese, fresh basil

STUFFED PORTOBELLA MUSHROOM • 40

caramelized onions, parmesan gratin, sweet potato mash

Children's Menu

PLEASE SELECT ONE

24

Children's meals brought directly to their seat

Choice of ONE for all kids at event

CHICKEN STRIPS AND FRIES

CHEESEBURGER AND FRIES

MARINARA PASTA

SIMPLY GRILLED SALMON WITH MASHED POTATOES AND SEASONAL VEGETABLES

** kids starter course is a cup of fruit included in price*