

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

CAESAR SALAD

romaine hearts, preserved lemon, buttery croutons, parmesan cheese

SALTY'S SEAFOOD CHOWDER

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

SPRING/SUMMER MIXED GREENS

mint, watermelon, feta, shaved radish, lemon poppy seed

FARMER'S SALAD

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

GRILLED FREMONT SOURDOUGH • +2/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

7OZ HAND CUT TOP SIRLOIN • 45

seasoned with salt and pepper, charbroiled with choice of land sauces

5OZ HAND CUT TENDERLOIN • 55

seasoned with salt and pepper, charbroiled with choice of land sauces

12OZ HAND CUT NY STRIP • 65

seasoned with salt and pepper, charbroiled with choice of land sauces

BRINED AND ROASTED HALF CHICKEN • 36

chili lime honey glazed with mango salsa

Land Sauce Options

HARISSA BUTTER

harissa paste, toasted fennel, salt, lime

HERBED MAÎTRE D'HÔTEL BUTTER

fresh herbs, butter, boursin cheese, mayo, garlic, shallots

THE BLUE CHEESE AND DEMI OPTION

danish blue cheese, demi-glace

FOREST MUSHROOM BEURRE BLANC

roasted forest mushrooms, garlic, shallots, fresh herbs, white wine

Sea Protein Options

7OZ STEELHEAD • 44

seasoned with salt and pepper, charbroiled, choice of sea sauces

7OZ KING SALMON • 60

seasoned with salt and pepper, charbroiled, choice of sea sauces

JUMBO SCALLOPS • 50

seasoned with salt and pepper, pan seared, choice of sea sauces

PRAWN SKEWERS • 40

seasoned with salt and pepper, charbroiled, choice of sea sauces

7OZ HALIBUT (SEASONAL, SPRING/SUMMER) OR SWORDFISH • 60

charbroiled or baked, salt and pepper, choice of sea sauces

COLOSSAL KING CRAB LEGS • 99

steamed, served with clarified butter and lemon

Sea Sauce Options

CLASSIC BEURRE BLANC

white wine, shallot, thyme; enhance with roasted forest mushrooms at no charge

HAZELNUT AND ORANGE PESTO

toasted hazelnuts, parsley, basil, mint, dill, garlic, lemon juice,

GINGER ORANGE GLAZE

toasted sesame, ginger, orange, soy, honey

ROMESCO

piquillo peppers, tomato, almonds, toasted bread, garlic, sherry vinegar, egg yolk, evoo

CHILI LIME HONEY GLAZE WITH MANGO SALSA

honey, lime, chili, garlic, orange, cilantro, mint, sweet onion, red peppers, coriander, salt

Starches

PLEASE SELECT ONE FOR ALL LAND CHOICES
AND ONE FOR ALL SEA CHOICES

ROASTED GARLIC MASHED POTATOES

roasted garlic, sweet cream butter, half and half,
locally grown potatoes

CILANTRO LIME RICE

calrose rice, salt, pepper, lime juice, lime zest, cilantro

HARISSA ROASTED FINGERLING POTATO

harissa paste, rainbow fingerlings, olive oil, garlic

HERBED OR ROASTED MUSHROOM RISOTTO

carnaroli rice, butter, herbs, parmesan cheese,
roasted forest mushrooms (optional)



Add-On's

TO ENHANCE ANY ENTREE

4OZ LOBSTER TAIL • 30

charbroiled, salt & pepper, herbed maître d'hôtel butter

1 EACH PRAWN SKEWER • 16

seasoned with salt and pepper, charbroiled with choice of sea sauces

4OZ CUT OF KING OR SEASONAL WHITE FISH • 20

4OZ STEELHEAD • 14

seasoned with salt and pepper, charbroiled with choice of sea sauces

COLOSSAL KING CRAB LEGS • 89

steamed, served with clarified butter and lemon

HALF CLUSTER OF DUNGENESS CRAB • 28

steamed, served with clarified butter and lemon

5OZ TENDERLOIN STEAK • 40

charbroiled, salt & pepper, choice of land sauces

Vegan/Vegetarian Options

PLEASE SELECT ONE

SHAKSHUKA WITH STEAMED RICE • 30

tomatoes, piquillo peppers, cumin, onions, garlic, salt,
pepper, harissa paste, coriander

BUCATINI PRIMAVERA • 32

house-made marinara, roasted seasonal vegetables, parmesan

NONNA'S BUCATINI • 34

roasted mushrooms, Crème Fraiche

VIET BUN • 28

vermicelli noodles, mixed greens, bell peppers, onion,
green beans, peanuts, sesame ginger dressing

FOREST MUSHROOM VOL-AU-VENT • 35

roasted forest mushrooms, puff pastry,
goat cheese scented crème fraiche



Children's Menu

PLEASE SELECT ONE

21.50

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

SIMPLE GRILLED SALMON WITH MASHED POTATOES AND SEASONAL VEGETABLES

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

