

PALATABLE  
CATERING & EVENTS



# Family Style Menu



# PALATABLE

*Minimum of 20 guests*

## Tier 1

Select 1 Salad, 1 Pasta, 2 Sides & 1 Main

*\$65 / person\**

## Tier 2

Select 2 Salads, 1 Pasta, 3 Sides & 2 Mains

*\$75 / person\**

## Tier 3

Select 3 Salad, 1 Pasta, 3 Sides & 3 Mains

*\$85 / person\**

*\*Pricing inclusive of food only. Staffing, rental items, gratuities and applicable taxes are additional*



# Salads

## *Garden Salad* **VE GF**

seasonal greens, shredded cucumber, carrot,  
red cabbage, balsamic vinaigrette

## *Caesar Salad*

romaine lettuce, caesar dressing, croutons,  
parmesan cheese

## *Red Beet Salad* **GF CN**

pickled red beets, orange supremes, fennel,  
candied walnuts, orange vinaigrette

## *Mozzarella & Tomato Salad* **GF**

fresh mozzarella, tomato, basil, balsamic, EVOO

## *Greek Salad* **GF**

tomato, bell peppers, cucumber, red onion,  
feta, greek dressing

## *Potato Salad* **GF**

nugget potatoes, bacon, green onion,  
shallot, tarragon mayo

## *Pasta Salad*

red pesto, tomato, capers, italian parsley

## *Arugula Salad* **VE GF CN**

pecorino, pine nuts, pickled golden raisins,  
lemon vinaigrette

## *Spinach Salad* **GF**

baby spinach, pumpkin seeds, cranberry, goat cheese,  
pickled & fried shallot, coriander vinaigrette





## Pasta

### *Rigatoni Bolognese*

beef, pork, tomato, chilis, pecorino

### *Baked Mac 'n' Cheese*

bechamel, aged cheddar, herb breadcrumbs

### *Penne Verde*

pesto, zucchini, asparagus, artichoke hearts, fennel, parmesan

### *Lasagna*

layered rich beef tomato sauce, ricotta, mozzarella. or layered vegetarian mushroom bolognese, ricotta, mozzarella

### *Spaghetti Carbonara*

bacon, lemon, pecorino, italian parsley

## Mains

### *Chicken GF*

braised whole chicken leg, wine sauce, mirepoix, french herbs

### *Beef GF*

braised beef, red wine & black pepper sauce, fresh bay leaf

### *Pork GF CN*

pork loin rolled with basil pesto, grana padano

### *Salmon GF*

roasted salmon fillet, citrus cream, dill

### *Lingcod*

herb-crusted ling cod, brown butter sauce, herbs

# Sides

## *Pomme Purée* GF

mashed potatoes, butter, cream, chives

## *Broccoli & Cauliflower* VE GF

lemon & tarragon

## *Squash Medley* GF

brown butter, parsley, thyme

## *Roasted Nugget Potatoes* VE GF

cajun-spiced

## *Roasted Root Vegetables* GF

parsnip, turnip, carrot, beets, sage butter

