

Skillet Catering - Full Service Menu

Great food, down to the details - Fall 2018 / Winter 2019

We aim to be your go-to catering company, working with you to make any event idea a reality. From family style meals to ordering from our food trucks and everything in between, we prepare, plan and coordinate every meal down to the details. We cook on site from local, organic, and freshly sourced products as much as possible, and customize each menu to your preferences or dietary needs. Check out our menu for inspiration and let us know how we can help with all your catering needs! info@skilletcatering.com / 206.512.2003



packages

small bites, big flavors

Create your own tray passed or stationed menu for your guests.

Pick any 5 of the small bites below to make a light meal **\$24** per guest

Pick any 8 of the small bites below to make a full meal **\$32** per guest

- grilled chicken skewers – with sun dried tomato sauce {g}
- empanadas – shredded pork or black bean, salsa verde {v*}
- cornmeal crepes – syrah poached figs & pears, bleu cheese, honey drizzle {v}
- artichoke & kalamata skewers – paneer cheese, herb-garlic sauce {v}{g}
- crispy polenta bites – sweet corn, crema, cilantro, piquillo pepper {v}{v*}{g}
- petite grilled cheese – gruyere, american, cheddar, brioche bread, bacon jam
- mini muffins – choice of pumpkin nut, blueberry or ginger molasses {v}
- parmesan risotto bites – butternut squash puree, lemon aioli {v}
- fried chicken skewers – apple & fennel remoulade
- butternut squash pancake – pancetta, fried sage
- smoked pork belly & caramel apple bite – 8 hour house-smoked pork belly, al dente roasted apple, caramel drizzle {g}
- spiced apple crostini – spiced apple compote, fresh pomegranate seeds {vv}
- braised turkey bite – braised turkey, cranberry relish, norkotah potato {g}
- mini fries – snack-sized serving of skillet's classic fries {vv}{g}
- the burger slider – grass-fed beef, bacon jam, bleu-brie, arugula, brioche bun

NW winter

\$38
per guest

small bites: **salmon & potato crisp** – smoked salmon, capers, crème fraiche {g}
veggie tempura – assorted seasonal veggies, ponzu aioli {vv}{g}

salad: **farro & couscous salad** – roasted butternut squash, caramelized fennel, aged goat cheese, champagne vinaigrette, fennel frond {v}{vv*}{g}

sides: **whipped mashers** – butter, beef gravy {v*}{g}
wilted kale – fried garlic, lemon, olive oil {vv}{g}

main: **coffee braised chuck** – hazelnut gremolata {g}

add items below \$46 per guest

small bites: **foraged crostini** – mushroom duxelle, herbed cream cheese, microgreens {v}

main: **surf & turf** – andouille, shrimp, peppers, parsnip puree {g}

southern comfort

\$36
per guest

small bites: **southern pecan crab cakes** – cajun aioli
cornmeal crepes – syrah poached figs & pears, bleu cheese, honey drizzle {v}{g}

salad: **bacon & bleu salad** – bacon, mushroom, bleu cheese, red wine-dijon vinaigrette {g}

sides: **braised greens** – tasso ham, red wine vinegar, shallots, cream {g}
jalapeño & goat cheese cornbread – honey-butter spread {v}

main: **fried chicken** – fennel seed crusted chicken, honey pepper drizzle, sweet cabbage slaw

add items below \$46 per guest

small bites: **coconut shrimp beignets** – roasted pepper jelly

main: **jambalaya** – shrimp, andouille sausage, chicken, peppers, tomatoes {g}

breakfast for dinner

\$33
per guest

small bites: **frittata bites** – fingerling potatoes, parmesan, herbs {v}{g}
baby biscuit sliders – mini house-made buttermilk biscuits, sausage, egg, cheddar, herb aioli {v*}

salad: **breakfast green salad** – mixed local greens, egg confetti, bacon bites, smoky croutons, yogurt dressing {v}{g*}

sides: **avocado toast** – wheat bread, avocado mash, dill, hawaiian pink salt {v}
cheesy grits – white grits, cheddar, crystal hot sauce {v}{g}

main: **chicken fried steak** – red eye gravy, parsley

add items below \$40

small bites: **corned beef skewers** – brisket, fingerlings, carrot, garlic, demi sauce

main: **biscuits & gravy** – house-made buttermilk biscuits, sausage gravy {v*}

order from the truck

Create your own menu for your guests.

You pick three mains and three sides from below, guests order one burger and one side

\$19 per guest

You pick four mains and four sides from below, guests order one burger and two sides

\$23 per guest

- main: **the burger** - bacon jam, creamy bleu cheese, arugula, tallow brioche roll
the basic - burger, american, lettuce, pickle, pollo's special sauce, tallow brioche roll
the veggie - farro patty, creamy bleu cheese, mushroom jam, arugula, potato roll {v}
fried chicken sammy - fennel seed crusted, jalapeño aioli, kale, potato roll
crispy pork belly sammy - mild cabbage & cucumber kimchi, chili mayo, tallow brioche roll
the mojo cuban - adobo-rubbed boneless pork shoulder, jicama-sweet potato slaw, arugula, garlic aioli, mojo sauce, potato roll
caprese sammy - heirloom tomato, mozzarella, fresh basil, balsamic, focaccia {v}
shimeji sammy - apple glazed fried tofu, herb & cabbage slaw, ginger roasted shimeji mushrooms, potato roll {vv}
- sides: **hand-cut fries** - sea salt, herbs {v}{g}
poutine - fries, gravy, cheddar, parmesan, herbs
kale caesar - boquerones, buttery croutons, parmesan, creamy dressing {v*}{g*}
mixed green salad - dried fruit, toasted hazelnuts, balsamic vinaigrette {vv}{g}
whiskey baked beans - brown sugar, red beans, barrel-aged whiskey, pork bits {v*}{g}
roasted cauliflower & apple salad - radicchio, leeks, balsamic {vv}{g}
cajun mac 'n cheese - cavatappi, cajun cheese sauce, breadcrumbs {v}

add two desserts from below \$6

- sweets: **profiteroles** - house made cream-puffs, chocolate drizzle {v}
bittersweet chocolate pudding - pie crust, cocoa nibs, sea salt {v}
pb&j cookie sammy - two peanut butter cookies, raspberry crème filling {v}
dave's half & half cookies - chocolate chip cookie, half-dipped in chocolate {v}
apple pie bites - granny smith apple, cinnamon, sugar, deep fried pie crust {v}

add both drinks from below \$2.50

- drinks: **soda cans** - coke, diet coke, sprite
seasonal agua fresca - please select one flavor:
apple-ginger, thyme-meyer lemonade, orange-cranberry



Rentable equipment © Devon Hagen



Skillet Food Truck for any event © Devon Hagen



Bartenders available © Devon Hagen



build your own

priced per serving
family style or buffet recommended
plated service available, pricing varies

small bites can be tray passed or stationed on platters

- artichoke & kalamata skewers** – paneer cheese, herb-garlic sauce (3) *{v}{g}*
- baby biscuit sliders** – mini house-made buttermilk biscuits, sausage, egg, cheddar, herb aioli (4) *{v*}*
- braised turkey bite** – turkey, cranberry relish, norkotah potato (4.5) *{g}*
- butternut squash pancake** – pancetta, fried sage (3)
- coconut shrimp beignets** – roasted pepper jelly (4)
- corned beef skewers** – brisket, fingerlings, carrot, garlic, demi sauce (4)
- cornmeal crepes** – syrah poached figs & pears, bleu cheese, honey drizzle (4) *{v}{g}*
- crispy polenta bites** – sweet corn, crema, cilantro, piquillo pepper (4.5) *{v}{vv*}{g}*
- empanadas** – shredded pork or black bean, salsa verde (3.5) *{v*}*
- foraged crostini** – mushroom duxelle, herbed cream cheese, microgreens (3) *{v}*
- fried chicken skewers** – apple-fennel remoulade (4.5)
- frittata bites** – fingerling potatoes, parmesan, herbs (3) *{v}{g}*
- grilled chicken skewers** – with sun dried tomato sauce (3) *{g}*
- mini muffins** – choice of pumpkin nut, blueberry or ginger molasses (3) *{v}*
- parmesan risotto bites** – butternut squash puree, lemon aioli (3.5) *{v}*
- petite grilled cheese** – gruyere, american, cheddar, brioche bread, bacon jam (4)
- salmon & potato crisp** – smoked salmon, capers, crème fraiche (3.5) *{g}*
- smoked pork belly & caramel apple bite** – 8 hour house-smoked pork belly, al dente roasted apple, caramel drizzle (5.5) *{g}*
- southern pecan crab cakes** – cajun aioli (4.5)
- spiced apple crostini** – spiced apple compote, fresh pomegranate seeds (4) *{vv}*
- veggie tempura** – assorted seasonal veggies, ponzu aioli (3) *{vv}{g}*
- yam and prime rib skewer** – bacon jam, house-made chimichurri sauce (5) *{g}*

platters priced per platter, serves 30 people

- cheese board** – bleu, swiss, gouda, aged cheddar, dried fruit, crackers (145) *{v}{g*}*
- crudité** – seasonal fresh & roasted veggies, house made ranch, balsamic vinaigrette (125) *{v}{g}*
- charcuterie board** – prosciutto, soppressata, salami, finocchiona, stone ground mustard (175) *{g*}*

salads

- breakfast green salad** – mixed local greens, egg confetti, bacon bites, smoky croutons, yogurt dressing (6) *{v}{g*}*
- farro & couscous salad** – roasted butternut squash, caramelized fennel, aged goat cheese, champagne vinaigrette, fennel frond (6) *{v}{vv*}{g}*
- green bean salad** – walnuts, red onion, feta, parsley (7) *{v}{vv*}{g}*
- kale caesar salad** – boquerones, buttery croutons, parmesan, creamy dressing (7.5) *{v*}{g*}*
- mixed green salad** – dried fruit, toasted hazelnuts, balsamic vinaigrette (7) *{vv}{g}*
- roasted cauliflower & apple salad** – radicchio, leeks, balsamic vinaigrette (6) *{vv}{g}*
- white bean salad** – red peppers, red onion, herbs, spicy citrus vinaigrette (6) *{vv}{g}*

table top

- metal plates, mismatched silverware, cloth napkins** – per guest (3)



build your own

priced per serving
family style or buffet recommended
plated service available, pricing varies

sides

- avocado toast** - wheat bread, avocado mash, dill, hawaiian pink salt (6) *{v}*
- braised greens** - tasso ham, red wine vinegar, shallots, cream (4.5) *{v*}{g}*
- cajun mac 'n cheese** - cavatappi, cajun cheese sauce, breadcrumbs (6) *{v}*
- cheesy grits** - white grits, cheddar, crystal hot sauce (4) *{v}{g}*
- hand-cut fries** - sea salt, herbs (6) *{vv}{g}*
- house-made granola cups** - honey yogurt, fruit mix (6) *{v}{g}*
- jalapeño & goat cheese cornbread** - honey-butter spread (4.5) *{v}*
- morning taters** - russet potatoes, fennel, onion, garlic, herbs (5) *{v}{g}*
- poutine** - hand cut fries, gravy, cheddar, parmesan, herbs (9)
- roasted root veggies** - carrot, parsnip, turnips, sweet potato, pomegranate molasses drizzle (5) *{vv}{g}*
- whipped mashers** - butter, beef gravy (4) *{v*}{g}*
- wilted kale** - fried garlic, lemon, olive oil (7) *{vv}{g}*

sliders

- the burger** - bacon jam, creamy bleu cheese, arugula, brioche bun (7)
- the basic** - burger, american, lettuce, pickle, pollo's special sauce, brioche bun (7)
- the veggie** - farro patty, creamy bleu cheese, mushroom jam, arugula, potato roll (7) *{v}*
- fried chicken sammy** - fennel seed crusted, jalapeño aioli, kale, potato roll (7)
- the mojo cuban** - adobo-rubbed boneless pork shoulder, jicama-sweet potato slaw, arugula, garlic aioli, mojo sauce, potato roll (7)
- crispy pork belly sammy** - mild cabbage & cucumber kimchi, chili mayo, brioche bun (7)
- caprese sammy** - heirloom tomato, mozzarella, fresh basil, balsamic, focaccia (7) *{v}*
- shimeji sammy** - apple glazed fried tofu, herb & cabbage slaw, ginger roasted shimeji mushrooms, potato roll (7) *{vv}*

mains

- biscuits & gravy** - house-made buttermilk biscuits, sausage gravy (8) *{v*}*
- breakfast burrito** - bacon, potato sticks, egg, pico de gallo, salsa verde (8) *{v*}*
- breakfast sammy #1** - ginger sausage, egg, harissa, feta, potato roll (9) *{v*}*
- chicken fried steak** - red eye gravy, parsley (12)
- coffee braised chuck** - hazelnut gremolata (16) *{g}*
- crispy polenta** - fried polenta, sautéed garlic, onion, peppers, seasonal squash (10) *{vv}{g}*
- fried chicken** - fennel seed crusted chicken, honey pepper drizzle, sweet cabbage slaw (12)
- jambalaya** - shrimp, andouille sausage, chicken, peppers, tomatoes (10) *{g}*
- pomegranate molasses-glazed ham** - roasted ham, rosemary-dijon & pomegranate glaze (12) *{g}*
- seared salmon** - pickled beets, dill & lemon cream, microgreens (16) *{g}*
- surf & turf** - andouille, shrimp, peppers, parsnip puree (12) *{g}*
- whole roasted chicken** - mushroom, leeks, herb-garlic pan sauce (12) *{g}*

sweets

- apple pie bites** - granny smith apple, cinnamon, sugar, deep fried pie crust (5) *{v}*
- bittersweet chocolate pudding** - pie crust, cocoa nibs, sea salt (6) *{v}*
- pb&j cookie sammy** - two house-made peanut butter cookies, raspberry crème filling (6) *{v}*
- dave's half & half cookies** - chocolate chip cookies, half-dipped in chocolate (3.5) *{v}*
- profiteroles** - house made cream-puffs, chocolate drizzle (5) *{v}*
- vanilla cake with lemon curd** - madagascar vanilla cake, tarragon macerated strawberries (7) *{v}*

non-alcohol beverages billed on consumption

- seasonal aqua fresca – thyme-meyer lemonade, orange-cranberry or apple-ginger (2.5)
- spiked fresca (+4)
- soda cans – coke, diet coke, sprite (2.5)
- juice – cranberry, orange, grapefruit (2.5)
- iced tea – sweet or regular iced tea (2.5)
- coffee – caffe vita drip, cream, sugar (2.5)

wine

- house wines – by the glass:
 - alandra – white blend (7)
 - alandra – red blend (7)
- premium wines – by the glass:
 - hess select – chardonnay 2014 (10)
 - tiki sound – sauvignon blanc 2015 (9)
 - left coast – pinot noir 2013 (13)
 - gordon estate – cabernet sauvignon 2013 (12)
- bubbles – by the glass:
 - wycliff – brut champagne (8)

beer

- local: fremont – interurban ipa (6)
- fremont – universal pale (6)
- two beers – immersion amber (6)
- two beers – sodo brown (6)

full bar options

- well drink kit: (7/drink)
 - Taaka Vodka, Luna Azul Silver Tequila, Gordon's Gin, Don Q Gold Rum, Evan Williams Bourbon Whiskey, Old Overholt Rye Whiskey, Bank Note Scotch
- premium drink kit: (9/drink)
 - Ketel One Vodka, Hornitos Reposado Tequila, Tanqueray Gin, Sailor Jerry Spiced Rum, Crown Royal, Bulleit Bourbon, Bulleit Rye, Jameson Irish Whiskey, Glenlivet 12yr Scotch
- cocktail drink kit: (11/drink)
 - hey girl heeyyyy – vodka, st. germain, aperol, starvation alley farms cranberry juice, lime
 - high fashioned – rye whiskey, cynar, simple, orange bitters
 - new boot goofin – gin, pimm's, lemon, basil simple
 - green dragon – tequila, cointreau, lime, cilantro

you provide the booze

- skillet bar gear – mason jar glassware, cocktail napkins, ice, tubs for chilling, bar tools, banquet permit – per guest (5) plus hourly bartender rate