



Skillet Drop-Off Menu

great food, down to the details

Our drop-off menu is designed for events that don't require service, staff, rentals, or an on-site chef. We use fresh, seasonal and locally-sourced products as much as possible, and prepare food ready for your guests. We can package meals a couple of ways – brown bag, buffet, and platters. Using the same care as our full-service events, we deliver your order in recyclable or compostable packaging. Our aluminum wares can easily be warmed in the oven if needed. Everything is designed to be stress free and easy. We even help you set up the food. Please don't hesitate to ask about special dietary needs or concerns, we can accommodate.



brown bag lunch drop off

Best for groups of 12 or more, we can create customized lunches for your whole team. Each lunch is fully prepared and packaged in a brown bag, with as much love and care as Mom gave you. Our easy order guide helps your team order their favorite lunch. Name labels on each bag make it easy to distribute to your group. Each brown bag includes compostable utensils and napkins.

basic drop off buffet & platters

Our food is delivered fully prepared, ready to serve, and set up by our staff. Meals come in recyclable platters or compostable wares. Included are compostable plates, utensils & napkins.

deluxe drop off with equipment rentals

Our food is delivered fully prepared, ready to serve, and set up by our staff. The meals come in mismatched bowls and platters or stainless steel chafing dishes & serving utensils. Also included are metal plates, mismatched utensils, cloth napkins, & if needed, mason jar glassware. All of the rented equipment will be picked-up after the event by our staff.

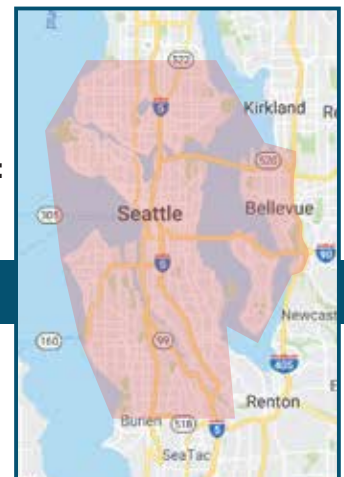
the fine print

- 48-hours notice and payment in full required on all orders.
- Total food and beverage order minimum is \$250.
- Delivery fee within Seattle delivery range is \$30. See delivery range here:
- Live outside the city? We can do that, just ask for a quote.

contact us

Shoot us a list of what sounds good from the menu options, and we'll work you up a quote!

info@skilletcatering.com / 206.512.2003



southern comfort

\$23
per guest

pick one main

BBQ pulled pork - house-made sweet molasses bbq sauce, pickled shallot, slider buns
shrimp & grits - white grits, cheddar, crystal hot sauce, prawns, red pepper {g}

pick one salad

bacon & bleu salad - bacon, mushroom, bleu cheese, red wine-dijon vinaigrette {g}
green bean salad - walnuts, red onion, feta, parsley {v}{g}

pick two sides

jalapeño & goat cheese cornbread - honey-butter spread {v}
mashed potatoes - creamy mashers, garlic {v}{g}
veggie succotash - peas, lima beans, tomatoes, corn, red bell pepper, squash, zucchini {vv}{g}
whiskey baked beans - brown sugar red beans, barrel aged whiskey, pork bits {g}

sammies

\$16
per guest

*gluten free bread available for (1)

pick three sammies

meatloaf sammy - heritage pork and local beef, roasted veggies, ketchup glaze, garlic aioli, arugula, pickled shallots, potato roll
turkey sammy - sliced turkey, tomato, iceberg, three pepper aioli, brioche
chicken caesar wrap - grilled chicken, kale, house made caesar, flour tortilla
ham & brie sandwich - sliced deli ham, pear chutney, mixed greens, rye bread
skillet BLT - crispy bacon, tomato, iceberg, mama lil's pepper aioli, giuseppe italian bread
roast beef sammy - roast beef, red onion, arugula, horseradish mayo, wheat bread
veggie sammy - cucumber, red bell pepper, pickled shallot, provolone, pesto {v}{vv*}

pick two sides

house-made potato chips - long-cut russet potatoes, sea salt {vv}{g}
bacon & bleu salad - greens, bacon, mushroom, bleu cheese, red wine-dijon vinaigrette {g}
mix green salad - mixed local greens, apricots, golden raisins, cranberries, toasted hazelnuts, balsamic vinaigrette {vv}{g}
kale caesar salad - boquerones, cracked black pepper, brioche croutons {v*}
white bean salad - red peppers, red onion, herbs, spicy citrus vinaigrette {vv}{g}
green bean salad - walnuts, red onion, feta, parsley {v}{g}



Mini profiteroles © Devion Hagen

“homemade”

\$25
per guest

pick one main

skillet meatloaf – heritage pork, local beef, roasted veggies, ketchup glaze

braised draper valley chicken – braised leeks, roasted mushroom, roasted garlic jus {g}

pick one salad

mixed local greens – apricots, golden raisins, cranberries, hazelnuts, balsamic vinaigrette {vv}{g}

kale caesar salad – boquerones, cracked black pepper, brioche croutons {v*}

pick two sides

brown butter green beans – pecans, golden raisins {v}{g}

parmesan fingerling potatoes – garlic, rosemary, salt {v}{g}

three bean chili – pinto, black & kidney, tomato, mixed spices (with or without meat) {g}{v*}

latin

\$20
per guest

pick one main

ancho braised short-ribs – pasillo, chipotle, tomato, garlic, white corn tortillas {g}

black bean lasagna – fire-roasted tomato salsa, crema al fresco, cilantro, cotija, queso fresco, white corn tortilla {v}{g}

pick one salad

latin beet salad – red & golden beets, granny smith apple, jicama, toasted peanuts, arugula, endive, citrus vinaigrette {vv}{g}

sweet corn salad – green onion, bell pepper, cucumber, jalapeño, cilantro, cotija cheese {v}{g}

both sides included

black beans – cotija, roasted chilies {v*}{g}

mexican rice – salsa roja, onions, garlic, tomato {vv}{g}



small bites

priced per piece, minimum: 12

- artichoke & kalamata skewers - paneer cheese, herb-garlic sauce (3) *{v}{g}*
- beet lollipop bites with pistachio dust - roasted golden beets, pistachio dust, piquillo pepper, sea salt, extra virgin olive oil (3) *{vv}{g}*
- caprese skewers - heirloom cherry tomato, mozzarella, basil, balsamic reduction (3) *{v}{g}*
- corned beef skewers - brisket, fingerlings, carrot, garlic, demi sauce (4.5)
- cornmeal crepes - figs, pears, bleu cheese (4) *{v}*
- foraged crostini - mushroom duxelle, herbed cream cheese, microgreens (4) *{v}*
- grilled chicken skewers - sundried tomato sauce (3) *{g}*
- mini muffins - pumpkin nut, blueberry, or ginger molasses (please select) (3)
- roasted cauliflower & goat cheese crostini - arugula, pine nuts (3.5) *{v}*
- spiced apple crostini - vegan spiced apple compote, fresh pomegranate seeds (4) *{vv}*
- yam & prime rib skewers - bacon jam, skillet's chimichurri (5) *{g}*

mixed assortments

priced per platter, half serves 12 / full serves 30

- domestic cheese - bleu, swiss, gouda, aged cheddar, dried fruit, crackers (72 half / 145 full) *{v}{g*}*
- crudité - seasonal fresh & roasted veggies, house-made fancy sauce, hazelnut-balsamic dip (62 half / 125 full) *{v}{vv*}{g}*
- charcuterie - prosciutto, soppressata, salami, finocchiona, mustard trio, flat bread (87 half / 175 full) *{g}*
- fresh fruit - selection of seasonal fruits and berries, honey yogurt dip (62 half / 175 full) *{v}{g}*
- chips & dip - house-made long-cut russet potato chips, bacon jam-onion dip (45 half / 90 full) *{g}*
- trio of hummus with pita chips - red pepper, lemon-herb, and classic garlic hummus, house-toasted pita chips (52 half / 105) *{vv}*

sammie sliders

priced per piece, minimum: 12

- meatloaf sammy slider - heritage pork and local beef, roasted veggies, ketchup glaze, garlic aioli, arugula, pickled shallots, potato roll (6)
- turkey sammy slider - sliced turkey, tomato, iceberg, three pepper aioli, brioche (6)
- ham & brie slider - sliced deli ham, pear chutney, mixed greens, rye bread (6)
- skillet BLT slider - crispy bacon, tomato, iceberg, mama lil's pepper aioli, giuseppe italian bread (6)
- roast beef sammy slider - roast beef, red onion, arugula, horseradish mayo, wheat bread (6)
- veggie sammy slider - cucumber, red bell pepper, pickled shallot, provolone, pesto (6) *{v}{vv*}*

sweets

priced per piece, minimum: 12

- apple pie bites - granny smith apple, cinnamon, sugar, deep fried pie crust (4) *{v}*
- coconut macaroons - house-made coconut haystacks, dipped in semi-sweet chocolate (4) *{v}{g}*
- dave's half & half cookies - chocolate chip cookies, half-dipped in chocolate (3.5) *{v}*
- mini profiteroles - house-made cream-puffs, chocolate drizzle (3) *{v}*
- pb&j cookie sammy - two house-made peanut butter cookies, raspberry crème filling (6) *{v}*

beverages

- soda cans - coke, diet coke, sprite (3)
- juice - cranberry, orange, grapefruit (3)
- water - bottled (3)

\$14
per bag

sammy & side

pick one sammy

- meatloaf sammy** - heritage pork and local beef, roasted veggies, ketchup glaze, garlic aioli, arugula, pickled shallots, potato roll
- turkey sammy** - sliced turkey, tomato, iceberg, three pepper aioli, brioche
- chicken caesar wrap** - grilled chicken, kale, house made caesar, flour tortilla
- ham & brie sandwich** - sliced deli ham, pear chutney, mixed greens, rye bread
- skillet BLT** - crispy bacon, tomato, iceberg, mama lil's pepper aioli, giuseppe italian bread
- roast beef sammy** - roast beef, red onion, arugula, horseradish mayo, wheat bread
- veggie sammy** - cucumber, red bell pepper, pickled shallot, provolone, pesto {v}{vv*}

pick one side

- house-made potato chips** - long-cut russet potatoes, sea salt {vv}{g}
- bacon & bleu salad** - greens, bacon, mushroom, bleu cheese, red wine-dijon vinaigrette {g}
- mix green salad** - mixed local greens, apricots, golden raisins, cranberries, toasted hazelnuts, balsamic vinaigrette {vv}{g}
- kale caesar salad** - boquerones, cracked black pepper, brioche croutons {v*}
- white bean salad** - red peppers, red onion, herbs, spicy citrus vinaigrette {vv}{g}
- green bean salad** - walnuts, red onion, feta, parsley {v}{g}

add something sweet \$3

- mini profiterole** - house-made cream-puff, chocolate drizzle {v}
- dave's half & half cookies** - house-made chocolate chip cookie, half-dipped in chocolate {v}

add a drink \$3

- soda** - coke, diet coke, sprite
- water** - bottled



Large charcuterie & cheese platters © Julia Kinnunen Photography

brown bag quick order



Who wants it?

What would you like?

pick one sammy

meatloaf sammy

turkey sammy

chicken caesar wrap

ham & brie sandwich

skillet BLT

roast beef sammy

veggie sammy

pick one side

bacon & bleu salad

mix green salad

kale caesar salad

white bean salad

green bean salad

add a sweet?

mini profiterole

dave's half & half cookies

add a beverage?

coke

diet coke

sprite

bottled water

Any food allergies?