# Skillet Catering – Full Service Menu

## Great food, down to the details – Spring / Summer 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 whenever 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

Fresh caprese skewers © Love Looks Like Photography

Small bites © Sergio Mottola

# packages

**family style or buffet recommended**
plated service available upon request, pricing varies
metal plates, mismatched silverware, and napkins available

## northwest summer — $40 per guest

small bites: **grilled chicken skewers** – mild pineapple-habanero glaze *{g}*
**parmesan risotto bites** – sweet pepper puree, green tomato relish *{v}*
salad: **strawberry salad** – mixed local greens, macerated strawberries, yellow pear tomato, goat cheese, sunflower seeds, champagne vinaigrette *{v} {g}*
sides: **summer asparagus** – shaved pecorino, lemon peel, balsamic reduction *{v} {g}*
**parmesan fingerling potatoes** – garlic, rosemary, sea salt *{v} {g}*
main: **seared sockeye salmon** – heirloom tomato, house-preserved lemon sauce, microgreens *{g}*

**add items below $49 per guest**

small bites: **cucumber chip** – avocado cream, pickled shallot, black sesame seeds, microgreens *{vv} {g}*
main: **hanger steak** – cilantro-citrus marinade, sticky onion jam *{g}*

## breakfast for dinner — $33 per guest

small bites: **raspberry & yellow tomato skewers** – mint leaf, citrus vinaigrette *{vv} {g}*
**breakfast in a bite** – sausage link, pancake crust, house-made syrup drizzle
salad: **spinach & blueberry salad** – mozzarella, pickled shallot, pistachio crumbles, green goddess dressing *{v} {g}*
sides: **avocado toast** – rustic sourdough, avocado-lime mash, chipotle salt, cilantro *{vv}*
**hash brown rounds** – deep fried hash brown patty, green onion *{vv} {g}*
main: **sweet ham** – whole-roasted three-spice rubbed ham, apple cider vinegar, house-made syrup *{g}*

**add items below $43**

small bites: **frittata bites** – mini omelet, sun dried tomato, basil, goat cheese *{v} {g}*
main: **biscuits & gravy** – scratch-made buttermilk biscuits, pork sausage gravy

*{v}* vegetarian *{vv}* vegan *{g}* gluten free *{*}* v/vv/g possible

# southern comfort

**$36** per guest

small bites: **southern pecan crab cakes** – cajun aioli
**fried green tomatoes** – crispy crust, buttermilk-jalapeño dipping sauce *{v}*
salad: **black eyed pea & pecan salad** – arugula, bacon, sweet onion, cherry tomato, maple vinaigrette *{g}*
sides: **jalapeño and goat cheese cornbread** – honey-butter spread *{v}*
**skillet's potato salad** – yukon gold potato, sweet potato, onion, celery, hard boiled egg, whole grain mustard, mayo *{v} {g}*
main: **fried chicken** – fennel crusted bone-in chicken, honey-pepper drizzle, sweet skillet slaw

**add items below $46 per guest**

small bites: **coconut shrimp beignets** – roasted pepper jelly
main: **blackened catfish** – cajun seasoning, classic southern succotash *{g}*

# whole pig roast

**starting at $50** per guest

**A communal event that is a distinct experience!** Our Chef pulls the whole pig from our smoking La Caja China Box. Chef breaks up the whole pig in front of your guests and those smokey primal cuts are sliced and served on the spot. Then, Chef pulls the tender pork and the crispy skin into a mix that is unlike any other pork dish.

**pricing starts at $1,500 for pig only**

Skillet's Chef de Cuisine hand selects a responsibly raised Carlton Farms Duroc pig for your group and begins the slow-and-steady cooking process 13 hours before your event!

- Minimum 50 guests required (pigs are big!)
- 2 weeks' notice required to book.
- Create a custom buffet with our sides, salads and sweets (billed in addition).
- Skillet's full service staff required (billed at an hourly rate).
- Talk to us for more details and a quote based on your group size!

*{v}* vegetarian *{vv}* vegan *{g}* gluten free *{*}* v/vv/g possible

# street food

**walk up only**
not available for buffet or family style service
food truck must be present
compostable boxes, plastic-ware and napkins included

# 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, brioche roll
**the basic** – burger, american cheese, lettuce, pickle, special sauce, 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, 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, basil, balsamic resuction, potato roll
*{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** – hand-cut fries, beef gravy, cheddar, herbs
**kale caesar** – boquerones, buttery croutons, parmesan, creamy dressing *{v*} {g*}*
**mixed green salad** – dried fruit, toasted hazelnuts, balsamic vinaigrette *{vv} {g}*
**fried corn on the cob** – charred lime crema, aleppo pepper, cilantro *{v} {g}*
**watermelon & orange salad** – red onion, feta, extra virgin olive oil, salt, pepper *{v} {g}*
**cajun mac 'n cheese** – cavatappi, cajun cheese sauce, breadcrumbs *{v}*

**add two desserts from below $6**

sweets: **profiteroles** – house-made vanilla cream-puffs, chocolate drizzle *{v}*
**bittersweet chocolate pudding** – pie crust, cocoa nibs, sea salt *{v}*
**pb&j cookie sammy** – two peanut butter cookies, raspberry créme filling *{v}*
**dave's half & half cookies** – chocolate chip cookie, half-dipped in chocolate *{v}*
**summer berry bread pudding** – blueberries, strawberries, raspberries, brioche, whipped topping *{v}*

**add both drinks from below $2.50**

drinks: **soda cans** – coke, diet coke, sprite
**seasonal agua fresca** – select one: blueberry-passionfruit-lemongrass, pear-basil, or peach-raspberry lemonade

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# build your own

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

## small bites (priced per piece) can be tray passed or stationed on platters

**baby biscuit sammies** – sausage, egg, cheddar, mama lil's aioli (4.5) *{v*}*
**black sesame ahi skewers** – pickled ginger, carrot miso sauce (4.5) *{g}*
**breakfast in a bite** – sausage link, pancake crust, house-made syrup drizzle (4)
**caprese skewers** – heirloom cherry tomato, mozzarella, basil, balsamic reduction (4)
**coconut shrimp beignets** – roasted pepper jelly (4)
**cornmeal crepes** – apricot-blueberry compote, goat cheese, honey drizzle (4) *{v}*
**cucumber chip** – avocado cream, pickled shallot, black sesame seeds, microgreens (3.5) *{vv} {g}*
**fried chicken skewers** – apple-fennel remoulade (4.5)
**fried green tomatoes** – crispy crust, buttermilk-jalapeno dipping sauce (3.5) *{v}*
**frittata bites** – mini omelet, sun dried tomato, basil, goat cheese (4) *{v} {g}*
**grilled chicken skewers** – mild pineapple-habanero glaze (4.5) *{g}*
**mini corn dogs** – house-made corn dog crust, sweet & spicy mustard dip (3.5)
**parmesan risotto bites** – sweet pepper puree, green tomato relish (3.5) *{v}*
**petite grilled cheese** – gruyere, 'merican, cheddar, rye bread, bacon jam (3.5)
**raspberry & yellow tomato skewers** – mint leaf, citrus vinaigrette (3.5) *{vv} {g}*
**roasted sweet corn crostini** – sweet corn, tarragon, creme fraiche (4) *{v}*
**southern pecan crab cakes** – cajun aioli (4.5)
**watermelon & prawn skewer** – feta, mint, parsley, chili-ginger glaze (4.5) *{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

**black eyed pea & pecan salad** – arugula, bacon, onion, cherry tomato, maple vinaigrette (7) *{g}*
**kale caesar** – boquerones, buttery croutons, parmesan, creamy dressing (7.5)
**mixed greens salad** – dried apricots & cranberries, golden raisins, toasted hazelnuts, balsamic vinaigrette (7) *{vv} {g}*
**spinach & blueberry salad** – mozzarella, pickled shallot, pistachio crumbles, green goddess dressing (7.5) *{v} {g}*
**strawberry salad** – mixed local greens, macerated strawberries, yellow pear tomato, goat cheese, sunflower seeds, champagne vinaigrette (7) *{v} {g}*
**watermelon & orange salad** – red onion, feta, parsley, extra virgin olive oil, salt & pepper (7) *{v} {g}*

*{v}* vegetarian *{vv}* vegan *{g}* gluten free *{*}* v/vv/g possible

# build your own

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

## sides

**avocado toast** – rustic sourdough, avocado-lime mash, chipotle salt, cilantro (7) *{vv}*
**cajun mac & cheese** – cavatappi, cajun cheese sauce, breadcrumbs (6) *{v}*
**fried corn on the cob** – charred lime crema, aleppo pepper, cilantro (4) *{v} {g}*
**hand-cut fries** – sea salt, herbs (6) *{vv} {g}*
**hash brown rounds** – deep fried hash brown patty, green onion (5) *{vv} {g}*
**jalapeño cornbread** – honey-butter spread (4.5) *{v}*
**parmesan fingerling potatoes** – garlic, rosemary, sea salt (6) *{vv} {g}*
**rice pilaf** – apricots, almonds, saffron (5) *{v} {g}*
**poutine** – hand-cut fries, beef gravy, cheddar, parmesan, herbs (9)
**summer asparagus** – shaved pecorino, lemon peel, balsamic reduction (6) *{v} {g}*
**skillet's potato salad** – yukon gold potato, sweet potato, onion, celery, hard boiled egg, whole grain mustard, mayo (6) *{v} {g}*
**whipped mashers** – butter, beef gravy (6)

## sliders

**the burger** – bacon jam, creamy bleu cheese, arugula, brioche roll (7)
**the basic** – burger, american, lettuce, pickle, special sauce, brioche roll (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 roll (7)
**caprese sammy** – heirloom tomato, mozzarella, basil, balsamic resuction, potato roll (7) *{v}*
**shimeji sammy** – apple glazed fried tofu, slaw, ginger roasted shimeji mushrooms, potato roll (7) *{vv}*

## mains

**biscuits & gravy** – scratch-made buttermilk biscuits, pork sausage gravy (12)
**blackened catfish** – cajun seasoning, classic southern succotash (14) *{g}*
**breakfast meat trio** – sweet ham, sausage links, signature smoked bacon (12) *{g}*
**fried chicken** – fennel crusted bone-in chicken, honey-pepper drizzle, sweet skillet slaw (12)
**hanger steak** – cilantro-citrus marinade, sticky onion jam (16) *{g}*
**mustard crusted brisket** – caramelized leeks, pickled jalapeno (14) *{g}*
**pesto pasta** – peas, pea vines, blistered cherry tomato, parmesan, pappardelle pasta (12) *{v}*
**roasted bone-in chicken** – cider barbeque sauce, sweet skillet slaw (12)
**seared salmon** – heirloom tomato, house-preserved lemon sauce, microgreens (16) *{g}*
**sweet ham** – whole-roasted 3-spice rubbed ham, apple cider vinegar, house-made syrup (11) *{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}*
**coconut macaroons** – house-made coconut haystacks, dipped in semi-sweet chocolate (4) *{v} {g}*
**dave's half & half cookies** – chocolate chip cookie, half-dipped in more chocolate (3.5) *{v}*
**mini cinnamon rolls** – house-made cinnamon rolls, white glaze icing (5) *{v}*
**pb&j cookie sammies** – two house-made peanut butter cookies, raspberry creme filling (5) *{v}*
**profiteroles** – house-made cream puffs, chocolate drizzle (5) *{v}*
**s'mores pie** – graham cracker crumble crust, chocolate grenache, bruleed marshmallow (5) *{v}*
**summer berry bread pudding** – blueberries, blackberries, raspberries, brioche, whip (6) *{v}*

# bar

bartenders available for hire
cash or hosted bar

## non-alcohol beverages billed on consumption

**seasonal aqua fresca** – blueberry-passionfruit-lemongrass, pear-basil, or peach-raspberry lemonade (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, Glenlivett 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

## table top

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