



skillet[®]  catering



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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

PACKAGES

SMALL BITES, BIG FLAVORS

tray-passed or stationed, for a cocktail party-style service

PICK ANY 5

of the small bites below to make a light meal

24

PICK ANY 8

of the small bites below to make a full meal

32

GRILLED CHICKEN SKEWERS {g}

lemon za'atar sauce, golden raisins

EMPANADAS

you pick: pork or black bean, salsa verde

CORNMEAL CREPES {v}

apricots, goat cheese, honey drizzle

ARTICHOKE & KALAMATA SKEWERS {v} {g}

paneer, herb-garlic sauce

PAKORAS {v} {g}

paneer, onion, apple, mint aioli

PETITE GRILLED CHEESE

brie, american, cheddar, bacon jam, brioche

PARMESAN RISOTTO BITES {v}

hibiscus-beet puree, goat cheese cream, micro cilantro

FRIED CHICKEN SKEWERS

hazelnut romesco sauce

PORK & APPLE SKEWER {g}

onion, dulce de leche drizzle

SPICED APPLE CROSTINI {vv}

pomegranate seeds

SALMON & POTATO CRISP {g}

smoked dill salmon mousse, preserved lemon

MINI FRIES {vv} {g}

sea salt, herbs

THE BURGER SLIDER

bacon jam, bleu-brie, arugula, brioche bun

MINI MUFFINS {v}

you pick: pumpkin nut, blueberry or ginger molasses

PROFITEROLES {v}

vanilla cream-puffs, chocolate drizzle

{v} vegetarian | {vv} vegan | {g} gluten free

PACKAGES, CONTINUED

NW WINTER

38 per guest

family style or buffet recommended | plated service available upon request | pricing varies for plated

SMALL BITES

SALMON & POTATO CRISP {g}

smoked dill salmon mousse,
preserved lemon

VEGGIE TEMPURA {vv} {g}

assorted veggies, ponzu aioli

SALAD

FARRO & COUSCOUS SALAD {v} {g}

butternut squash, caramelized fennel,
goat cheese, champagne vinaigrette,
fennel frond

SIDES

WHIPPED MASHERS {g}

butter, beef gravy

WILTED KALE {vv} {g}

fried garlic, lemon, olive oil

MAIN

COFFEE BRAISED CHUCK {g}

hazelnut gremolata

ADD ITEMS BELOW

46 per guest

SMALL BITES

FORAGED CROSTINI {v}

mushroom duxelle, herbed cream
cheese, microgreens

MAIN

WHOLE ROASTED CHICKEN {g}

mushroom, leeks, herb-garlic
pan sauce

{v} vegetarian | {vv} vegan | {g} gluten free



PACKAGES, CONTINUED

SOUTHERN COMFORT

36 per guest

family style or buffet recommended | plated service available upon request | pricing varies for plated

SMALL BITES

SOUTHERN PECAN CRAB CAKES

cajun aioli

CORNMEAL CREPES {v}

apricots, goat cheese, honey drizzle

SALAD

BACON & BLEU SALAD {g}

mushroom, red wine-dijon vinaigrette

SIDES

BRAISED GREENS {g}

tasso ham, red wine vinegar, shallots, cream

JALAPEÑO & GOAT CHEESE

CORNBREAD {v}

honey-butter spread

MAIN

FRIED CHICKEN

honey pepper drizzle, sweet cabbage slaw

ADD ITEMS BELOW

46 per guest

SMALL BITES

COCONUT SHRIMP BEIGNETS

roasted pepper jelly

MAIN

JAMBALAYA {g}

shrimp, andouille sausage, chicken, peppers, tomatoes

{v} vegetarian | {vv} vegan | {g} gluten free



ORDER FROM THE TRUCK

CREATE YOUR OWN MENU FOR YOUR GUESTS

walk-up only | food truck must be on site | not available for family style or buffet service

YOU PICK THREE MAINS & THREE SIDES FROM BELOW 19

guests order one burger and one side

YOU PICK FOUR MAINS & FOUR SIDES FROM BELOW 23

guests order one burger and two sides

MAINS

THE BURGER

bacon jam, bleu-brie, arugula, brioche bun

THE BASIC

special sauce, lettuce, pickle, american cheese, brioche bun

THE VEGGIE {v}

farro patty, greens, tomato, pickled shallot, garlic aioli, potato roll

FRIED CHICKEN SAMMY

jalapeno aioli, kale, potato roll

CRISPY PORK BELLY SAMMY

mild cabbage & cucumber kimchi, chili mayo, brioche bun

THE MOJO CUBAN

pork shoulder, jicama-sweet potato slaw, arugula, garlic aioli, potato roll

FALAFEL SAMMY {vv}

pickled shallot, arugula, mint & cilantro pesto

THE MELLO {v}

roasted portobello, grilled zucchini, onion, gruyere, lemon & herb slaw, potato roll

{v} vegetarian | {vv} vegan | {g} gluten free

SIDES

HAND-CUT FRIES {vv}

sea salt, herbs

POUTINE

fries, gravy, cheddar, parmesan, herbs

KALE CAESAR

boquerones, parmesan, creamy dressing, croutons

MIXED GREEN SALAD {v} {g}

dried fruit, toasted hazelnuts, balsamic vinaigrette

WHISKEY BAKED BEANS {g}

brown sugar, red beans, pork bits

CAJUN MAC 'N CHEESE {v}

cajun cheese sauce, breadcrumbs

FARRO & COUSCOUS SALAD

{v} {g}
butternut squash, caramelized fennel, goat cheese, champagne vinaigrette, fennel frond

ADD TWO DESSERTS 6

PROFITEROLES {v}

vanilla cream-puffs, chocolate drizzle

BITTERSWEET CHOCOLATE

PUDDING {v}

pie crust, cocoa nibs, sea salt

PB&J COOKIE SAMMY {v}

two peanut butter cookies, raspberry crème filling

DAVE'S HALF & HALF COOKIES {v}

chocolate chip cookie, half-dipped in chocolate

APPLE PIE BITES {v}

cinnamon, sugar, deep fried pie crust

S'MORES PIE {v}

graham cracker crust, chocolate ganache, bruleed marshmallow

ADD BOTH DRINKS 2.5

SODA CANS

coke, diet coke, sprite

SEASONAL AGUA FRESCA

(select one flavor)

apple-ginger, thyme-meyer lemonade, orange-cranberry

BUILD YOUR OWN

CREATE YOUR OWN MENU FOR YOUR GUESTS

priced per serving | customize existing packages or build your own menu from scratch

SMALL BITES

ARTICHOKE & KALAMATA SKEWERS {v} {g} 3

paneer, herb-garlic sauce

SAGE CHICKEN RILLETTE {g} 3.5

cranberry gastrique, thick-cut potato round

COCONUT SHRIMP BEIGNETS 4

roasted pepper jelly

CORNMEAL CREPES {v} 4

apricots, goat cheese, honey drizzle

EMPANADAS {v} 3.5

you pick: pork or black bean, salsa verde

FORAGED CROSTINI {v} 4

mushroom duxelle, herbed cream cheese, microgreens

FRIED CHICKEN SKEWERS 4.5

hazelnut romesco sauce

GRILLED CHICKEN SKEWERS {g} 3

lemon za'atar sauce, golden raisins

MINI MUFFINS {v} 3

you pick: pumpkin nut, blueberry or ginger molasses

PAKORAS {v} {g} 3.5

paneer, onion, apple, mint aioli

PARMESAN RISOTTO BITES {v} 3.5

hibiscus-beet puree, goat cheese cream, micro cilantro

PETITE GRILLED CHEESE 4

brie, american, cheddar, bacon jam, brioche

PORK & APPLE SKEWER {g} 4

pearl onion, dulce de leche drizzle

SALMON & POTATO CRISP {g} 4.5

smoked dill salmon mousse, preserved lemon

SOUTHERN PECAN CRAB CAKES 4.5

cajun aioli

SPICED APPLE CROSTINI {vv} 4

pomegranate seeds

YAM AND PRIME RIB SKEWER {g} 5

bacon jam, house-made chimichurri sauce

{v} vegetarian | {vv} vegan | {g} gluten free



BUILD YOUR OWN, CONTINUED

PLATTERS

CHEESE BOARD {v} {g} 145

bleu, swiss, gouda, aged cheddar,
dried fruit, crackers

CRUDITÉ {v} {g} 125

fresh & roasted veggies
house-made ranch &
hazelnut-balsamic sauce

CHARCUTERIE BOARD {g} 175

prosciutto, soppressata, salami
finocchiona, stone ground mustard

SALADS

BACON & BLEU SALAD {g} 7

mushroom, red wine-dijon vinaigrette

GREEN BEAN SALAD {v} {g} 7

walnuts, red onion, feta, parsley

KALE CAESAR SALAD 7.5

boquerones, parmesan,
creamy dressing, croutons

MIXED GREEN SALAD {vv} {g} 7

dried fruit, toasted hazelnuts,
balsamic vinaigrette

WHITE BEAN SALAD {vv} {g} 6

red peppers, red onion, herbs,
spicy citrus vinaigrette

FARRO & COUSCOUS SALAD {v} 7

butternut squash, caramelized fennel,
goat cheese, champagne vinaigrette,
fennel frond

SIDES

BRAISED GREENS {g} 4.5

tasso ham, red wine vinegar,
shallots, cream

CAJUN MAC 'N CHEESE {v} 6

cajun cheese sauce, breadcrumbs

CHEESY GRITS {v} {g} 6

cheddar, crystal hot sauce

HAND-CUT FRIES {vv} {g} 6

sea salt, herbs

JALAPEÑO & GOAT CHEESE CORNBREAD {v} 4.5

honey-butter spread

POUTINE 9

fries, gravy, cheddar,
parmesan, herbs

ROASTED ROOT VEGGIES {vv} {g} 5

carrot, parsnip, turnips, sweet potato,
pomegranate molasses drizzle

WHIPPED MASHERS {g} 6

butter, beef gravy

WILTED KALE {vv} {g} 5

fried garlic, lemon, olive oil

{v} vegetarian | {vv} vegan | {g} gluten free



BUILD YOUR OWN, CONTINUED

SLIDERS

THE BURGER

bacon jam, bleu-brie,
arugula, brioche bun

7

THE BASIC

special sauce, lettuce, pickle,
american cheese, brioche bun

7

THE VEGGIE {v}

farro patty, greens, tomato, pickled
shallot, garlic aioli, potato roll

7

FRIED CHICKEN SAMMY

jalapeno aioli, kale, potato roll

7

CRISPY PORK BELLY SAMMY

mild cabbage & cucumber kimchi,
chili mayo, brioche bun

7

THE MOJO CUBAN

pork shoulder, jicama-sweet potato
slaw, arugula, garlic aioli, potato roll

7

FALAFEL SAMMY {vv}

pickled shallot, arugula,
mint & cilantro pesto

7

THE MELLO {v}

roasted portobello, grilled zucchini,
onion, gruyere, lemon & herb slaw,
potato roll

7

MAINS

PESTO PASTA {v}

peas, pea vines, blistered cherry
tomato, parmesan, pappardelle pasta

12

FRIED CHICKEN

honey pepper drizzle,
sweet cabbage slaw

12

JAMBALAYA {g}

shrimp, andouille sausage,
chicken, peppers, tomatoes

10

SEARED SALMON {g}

pickled beets, dill &
lemon cream, microgreens

16

WHOLE ROASTED CHICKEN {g}

mushroom, leeks,
herb-garlic pan sauce

12

SWEET HAM {g}

clove, cardamom, apple cider
vinegar, house-made syrup

11

{v} vegetarian | {vv} vegan | {g} gluten free



BUILD YOUR OWN, CONTINUED

SWEETS

APPLE PIE BITES {v}	5
cinnamon, sugar, deep fried pie crust	
BITTERSWEET CHOCOLATE PUDDING {v}	6
pie crust, cocoa nibs, sea salt	
COCONUT MACAROONS {v} {g}	4
house-made haystacks, semi-sweet chocolate	
PB & J COOKIE SAMMY {v}	6
two peanut butter cookies, raspberry crème filling	
DAVE'S HALF & HALF COOKIES {v}	3.5
chocolate chip cookies, half-dipped in chocolate	
PROFITEROLES {v}	5
vanilla cream-puffs, chocolate drizzle	
VANILLA CAKE {v}	5
pumpkin custard, candied walnuts	
S'MORES PIE {v}	5
graham cracker crust, chocolate ganache, bruleed marshmallow	



TABLETOP

METAL PLATES, MISMATCHED SILVERWARE, CLOTH NAPKINS	3
per guest	

{v} vegetarian | {vv} vegan | {g} gluten free



BAR

BARTENDERS AVAILABLE FOR HIRE

cash or hosted bar

NON-ALCOHOLIC BEVERAGES

SEASONAL AQUA FRESCA

2.5
thyme-meyer lemonade,
orange-cranberry or apple-ginger

SODA CANS

2.5
coke, diet coke, sprite

JUICE

2.5
cranberry, orange, grapefruit

ICED TEA

2.5
sweet or regular

HOT TEA

2.5
mixed assortment of green, black and
caffeine-free tea bags, sugar, cream

COFFEE

2.5
caffè vita drip, cream, sugar

WINE

ROTATING HOUSE REDS

7
red blend, cabernet sauvignon

ROTATING HOUSE WHITES

7
sauvignon blanc, pinot grigio

PREMIUM REDS

12
matthews – claret, 2016
kerloo cellars – majestic red blend, 2016

PREMIUM WHITES

12
matthews – sauvignon blanc, 2018
kerloo cellars – unoaked grenache blanc, 2018

BEER

BY TWO BEERS BREWING CO.

6
pilchuck pilsner
immersion amber
wonderland trail ipa

CIDER

BY SEATTLE CIDER CO.

8
semi-sweet
rotating seasonal

HARD SELTZER

BY SOUND CRAFT SELTZER CO.

6
cucumber, grapefruit, rose

SPIKED FRESCA BAR

8
pick two flavors of seasonal aqua
fresca and three types of well liquor

FULL BAR OPTIONS

WELL DRINK KIT

7
includes basic mixers and garnishes
taaka vodka, el jimador tequila,
taaka gin, don q gold rum, evan williams
bourbon, bank note scotch

PREMIUM DRINK KIT

11
includes basic mixers and garnishes
tito's vodka, hussong's reposado tequila,
hendrick's gin, mt. gay silver rum, buffalo
trace bourbon, glenlivet 12-year scotch

YOU PROVIDE THE BOOZE

SKILLET BAR GEAR

5 per
guest*
unlimited mason jar glassware
in two sizes (12oz and 6oz), cocktail
napkins, ice, tubs for chilling,
bar tools, banquet permit

* hourly bartender rates billed in addition