



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](mailto: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, tallow brioche bun

### THE BASIC

special sauce, lettuce, pickle, american cheese, tallow 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, tallow 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

## 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

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

# 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, tallow 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

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



## TABLETOP

<b>METAL PLATES, MISMATCHED SILVERWARE, CLOTH NAPKINS</b>	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