



skillet[®]  catering



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

NW SUMMER

40 per guest

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

SMALL BITES

GRILLED CHICKEN SKEWERS {g}

blackberry barbecue sauce, chives

PARMESAN RISOTTO BITES {v}

sweet pepper puree, caramelized onion crema, micro cilantro

SALAD

STRAWBERRY SALAD {v} {g}

mixed greens, strawberries, yellow pear tomato, goat cheese, sunflower seeds, champagne vinaigrette

SIDES

SUMMER ASPARAGUS {v} {g}

shaved pecorino, lemon peel, balsamic reduction

PARMESAN FINGERLING POTATOES {v} {g}

garlic, rosemary, sea salt

MAIN

SEARED NORTHWEST STEELHEAD {g}

heirloom tomato, preserved lemon sauce, microgreens

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

ADD ITEMS BELOW

49 per guest

SMALL BITES

BRUSCHETTA BITES {vv}

tomato, basil, olive oil, sea salt

MAIN

HANGER STEAK {g}

cilantro-citrus marinade, red onion curtido

PACKAGES, CONTINUED

ASIAN FUSION

38 per guest

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

SMALL BITES

CRISPY TOFU SPOONS {v} {g}

agedashi tofu, shaved daikon, green onion

STICKY CHICKEN WINGS {g}

crispy chicken drumettes, honey-sriracha sauce

SALAD

CITRUS SALAD {vv} {g}

romaine, red cabbage, mandarin orange, toasted cashews, yuzu vinaigrette

SIDES

STEAMED JASMINE RICE {vv} {g}

SNAP PEAS & CARROTS {vv}

onion, daikon, soy vinaigrette

MAIN

SUGAR-RUBBED SHORT RIBS {g}

apple pear sauce

ADD ITEMS BELOW

46 per guest

SMALL BITES

VEGGIE CROQUETTE {v}

potato, edamame, carrots, tonkatsu sauce

MAIN

CHAR SIU {g}

slow roasted pork butt, sesame seeds, green onion

{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

BEER BATTERED COCONUT SHRIMP

roasted pepper jelly

CHEDDAR BACON HUSHPUPPIES

lemon pepper honey drizzle

SALAD

SOUTHERN SWEET CORN SALAD {v} {g}

roasted sweet corn, black eyed peas, shaved red onion, green bell pepper, beecher's marco polo, orange vinaigrette

SIDES

JALAPEÑO & GOAT CHEESE

CORNBREAD {v}

honey-butter spread

YAM AND YUKON POTATO SALAD {v} {g}

stone ground mustard, arugula, onion, celery

MAIN

FRIED CHICKEN

honey pepper drizzle, sweet cabbage slaw

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

ADD ITEMS BELOW

46 per guest

SMALL BITES

SOUTHERN PECAN CRAB CAKES

cajun aioli

MAIN

SHRIMP & GRITS {g}

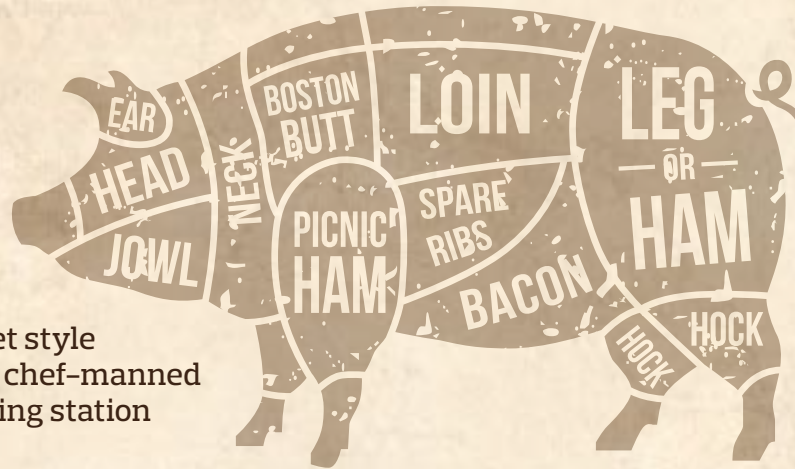
white grits, cheddar, crystal hot sauce, prawns, red pepper



skillet® catering

WHOLE PIG ROAST

WHOLE ROASTED PIG {g} | 13+ hour fire-roasted duroc pig, mojo sauce



\$52
per
guest

buffet style
with chef-manned
carving station

50
guests minimum
required

2
weeks'
notice to
book

SALAD

WATERMELON AND GRILLED PINEAPPLE SALAD {v} {g}

shaved red onion, mint, queso fresco,
cayenne-lemon vinaigrette

SIDES

KALE & BRUSSELS SLAW {v} {g}

dried cherries, pistachios, parmesan, lemon vinaigrette

FRIED CORN ON THE COB {v} {g}

charred lime crema, aleppo pepper, cilantro

YAM AND YUKON POTATO SALAD {v} {g}

stone ground mustard, arugula, onion, celery

{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, brioche bun

THE VEGGIE {v}

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

FRIED CHICKEN SAMMY

jalapeno aioli, kale, potato roll

BLACKENED

STEELHEAD SAMMY

lemon aioli, arugula, potato roll

THE MOJO CUBAN

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

FALAFEL SAMMY {vv}

pickled shallot, arugula, mint & cilantro pesto

BULGOGI TOFU SAMMY {vv}

bulgogi tofu, shishito-ginger slaw, roasted shimeji mushroom, potato roll

SIDES

HAND-CUT FRIES {vv} {g}

sea salt, herbs

POUTINE

fries, gravy, cheddar, parmesan, herbs

KALE CAESAR

boquerones, parmesan, creamy dressing, croutons

MIXED GREEN SALAD {vv} {g}

dried fruit, toasted hazelnuts, balsamic vinaigrette

FRIED CORN ON THE COB {v} {g}

charred lime crema, aleppo pepper, cilantro

CAJUN MAC 'N CHEESE {v}

cajun cheese sauce, breadcrumbs

WATERMELON AND GRILLED

PINEAPPLE SALAD {v} {g}

shaved red onion, mint, queso fresco, cayenne-lemon vinaigrette

ADD TWO DESSERTS 6

BROWNIE BITES {v}

dulce de leche drizzle

MINI KEY LIME PIES

graham cracker crust, key lime custard, whipped cream, lime zest

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

COCONUT MACAROONS {v} {g}

house-made haystacks, semi-sweet chocolate

ADD BOTH DRINKS 2.5

SODA CANS

coke, diet coke, sprite

SEASONAL AGUA FRESCA

(select one flavor)
mango-cilantro or
peach-raspberry lemonade

{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

BABY BISCUIT SAMMIES

4.5

sausage, egg, cheddar, mama lil's aioli

BEER BATTERED COCONUT SHRIMP

4

roasted pepper jelly

BLACK SESAME AHI SKEWERS {g}

4.5

pickled ginger, carrot miso sauce

BRUSCHETTA BITES {vv}

3.5

olive oil, tomato, basil, crostini

CAPRESE SKEWERS {v} {g}

4

heirloom cherry tomato, mozzarella, basil, balsamic reduction

CHEDDAR BACON HUSHPUPIES

4

lemon pepper honey drizzle

CORNMEAL CREPES {v}

4

apricot-blueberry compote, goat cheese, honey drizzle

CRISPY TOFU SPOONS {v} {g}

3.5

agedashi tofu, shaved daikon, green onion

FRIED CHICKEN SKEWERS

4.5

honey-pepper drizzle

GRILLED CHICKEN SKEWERS {g}

3

blackberry barbecue sauce, chives

MINI CORN DOGS

3.5

house-made corn dog crust, sweet & spicy mustard dip

PARMESAN RISOTTO BITES {v}

3.5

sweet pepper puree, caramelized onion crema, micro cilantro

PETITE GRILLED CHEESE

4

brie, american, cheddar, bacon jam, brioche

RASPBERRY & YELLOW

3.5

TOMATO SKEWERS {vv} {g}

mint leaf, citrus vinaigrette

ROASTED SWEET CORN CROSTINI {v}

4

tarragon, crème fraiche

SOUTHERN PECAN CRAB CAKES

4.5

cajun aioli

STICKY CHICKEN WINGS {g}

4.5

crispy chicken drumettes, honey-sriracha sauce

VEGGIE CROQUETTE {v}

3.5

potato, edamame, carrots, tonkatsu sauce

WATERMELON & PRAWN SKEWERS {g}

4.5

feta, mint, parsley, chili-ginger glaze

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



BUILD YOUR OWN, CONTINUED

PLATTERS

CHEESE BOARD {v} 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

CITRUS SALAD {vv} {g} 7
romaine, red cabbage, mandarin
orange, cashews, yuzu vinaigrette

KALE CAESAR SALAD 7.5
boquerones, parmesan,
creamy dressing, croutons

MIXED GREEN SALAD {vv} {g} 7
dried fruit, toasted hazelnuts,
balsamic vinaigrette

SOUTHERN SWEET CORN SALAD {v} {g} 7
roasted sweet corn, black eyed peas, shaved
red onion, green bell pepper, beecher's
marco polo, orange vinaigrette

SPINACH & BLUEBERRY SALAD {v} {g} 7.5
mozzarella, pickled shallot, pistachio
crumbles, green goddess dressing

STRAWBERRY SALAD {v} {g} 7
mixed greens, macerated strawberries,
yellow pear tomato, goat cheese,
sunflower seeds, champagne vinaigrette

**WATERMELON AND GRILLED
PINEAPPLE SALAD** {v} {g} 7.5
shaved red onion, mint, queso fresco,
cayenne-lemon vinaigrette

SIDES

CAJUN MAC 'N CHEESE {v} 6
cajun cheese sauce, breadcrumbs

CHEESY GRITS {v} {g} 6
cheddar, crystal hot sauce

FRIED CORN ON THE COB {v} {g} 4
charred lime crema, aleppo pepper, cilantro (4)

HAND-CUT FRIES {vv} {g} 6
sea salt, herbs

JALAPEÑO & GOAT CHEESE CORNBREAD {v} 4.5
honey-butter spread

KALE & BRUSSELS SLAW {v} {g} 6
dried cherries, pistachios, parmesan,
lemon vinaigrette

PARMESAN FINGERLING POTATOES {v} {g} 6
garlic, rosemary, sea salt

POUTINE 9
fries, gravy, cheddar, parmesan, herbs

SNAP PEAS & CARROTS {vv} 6
onion, daikon, soy vinaigrette

STEAMED JASMINE RICE {vv} {g} 4

SUMMER ASPARAGUS {v} {g} 6
shaved pecorino, lemon peel,
balsamic reduction

WHIPPED MASHERS {g} 6
butter, beef gravy

YAM AND YUKON POTATO SALAD {v} {g} 6
stone ground mustard, arugula, onion, celery

{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

BLACKENED STEELHEAD SAMMY

lemon aioli, arugula, potato roll

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

BULGOGI TOFU SAMMY {vv}

bulgogi tofu, shishito-ginger slaw,
roasted shimeji mushroom, potato roll

7

MAINS

CHAR SIU {g}

slow roasted pork butt,
sesame seeds, green onion

12

FRIED CHICKEN

honey pepper drizzle,
sweet cabbage slaw

12

HANGER STEAK {g}

cilantro-citrus marinade,
sticky onion jam

16

MUSTARD CRUSTED BRISKET {g}

caramelized leeks, pickled serranos

14

PESTO PASTA {v}

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

12

ROASTED BONE-IN CHICKEN {g}

cider barbeque sauce, sweet skillet slaw

12

SEARED NORTHWEST STEELHEAD {g}

heirloom tomato, preserved lemon
sauce, microgreens

16

WHOLE ROASTED CHICKEN {g}

mushrooms, leeks, herb-garlic pan sauce

12

SHRIMP & GRITS {g}

white grits, cheddar, crystal
hot sauce, prawns, red pepper

12

SUGAR-RUBBED SHORT RIBS {g}

apple pear sauce

16

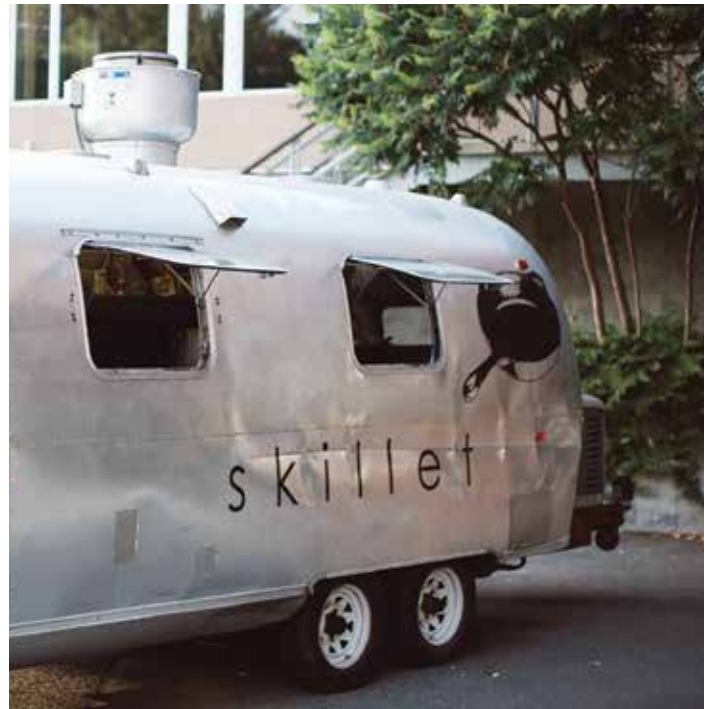
{v} vegetarian | {vv} vegan | {g} gluten free



BUILD YOUR OWN, CONTINUED

SWEETS

- BERRY PIE BITES** {v} 5
summer berries, lemon, 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
- MINI KEY LIME PIES** 5
graham cracker crust, key lime custard,
whipped cream, lime zest
- BROWNIE BITES** {v} 3.5
dulce de leche drizzle
- S'MORES PIE** {v} 5
graham cracker crust, chocolate
ganache, bruleed marshmallow
- MINI CINNAMON ROLLS** {v} 5
house-made cinnamon rolls,
white glaze icing



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 AGUA FRESCA 2.5
mango-cilantro, pear-basil
and peach-raspberry lemonade

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 agua
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