SMALL PLATES STATIONS

Priced per person based on a minimum of 50 guests; a surcharge may apply to smaller parties.

Vegetarian & Vegan options will be available for all stations upon request.

Choose a minimum of 3 stations or add a station to your buffet dinner or hors d'oeuvre reception!

+Stations with this icon require a dedicated Action Station chef.

+BEST OF SEATTLE

Choice of 4

Applewood Smoked Wild Salmon*, Cream Cheese, Capers, Lemon, Crispy Lavash

Oysters* on the Half Shell, Cocktail Sauce, Shallot & Red Wine Mignonette, Lemons, House-Made Hot Sauce (gf, df) [1 per person]

Roasted Northwest Mushroom Bruschetta, Beecher's Marco Polo Cheese (veg)

Chicken & Rice Firecrackers, Apple Sweet & Sour Sauce (df)

Espresso Peppercorn Beef Skewers (gf, df)

+RISOTTO TABLE

Tomato & Mozzarella Caprese Salad, Basil, Balsamic Vinaigrette (gf, veg)

Arborio Rice (gf, veg)

Choice of 2: Seafood, Chicken, Mushroom, Vegetable Primavera

+BARCELONA TAPAS

Spanish Mixed Greens Salad, Fennel, Olives, Tomato, Sherry Vinaigrette (gf, v)

Chorizo & Potato Croquettes, Shishito Peppers (df)

Tortilla Española, (Eggs & Potatoes), Sunflower Seed Romesco Sauce (veg)

Traditional Spanish Paella, Chicken, Sausage, Prawns, Sofrito (gf, df)

+PASTA STATION

Artisan Romaine Caesar Salad, Parmesan, Croutons, Creamy Garlic Dressing (veg)

Sautéed Gnocchi, Choice of: Creamy Blue Cheese Sauce –OR– Pesto (veg)

Orecchiette & Pork Sausage, Spicy Pomodoro Sauce (df)

Campanelle & Northwest Mushrooms, Olive Oil, Italian Parsley (v)

Condiments for Station: Chili Flakes, Parmesan, Garlic Bread (veg)

MAC AND CHEESE BAR

Elbow Macaroni, Garlic Herb Breadcrumbs (veg)

Toppings: Pulled Pork, Roasted Chicken, Caramelized Onions, Green Onions, Broccoli, Pickled Jalapeño, Bacon, Hot Sauce

PACIFIC RIM

Choose 4 Items

Vegetable & Rice Noodle Fresh Rolls (gf, v), Miso Aioli (df, veg)

Chicken & Rice Firecrackers, Apple Sweet & Sour Sauce (df)

Salmon* & Vegetable Sushi Rolls, Wasabi, Pickled Ginger, Tamari (gf, df)

BBQ Pork Hum Bao, Plum Sauce, Pickled Cabbage (df)

Chicken -OR- Tofu Banh Mi, Cucumber, Cilantro, Pickled Vegetables, Sriracha Aioli (df)

SMALL PLATES STATIONS

LIVING ALOHA

Kalua Pork, Served in Banana Leaves (gf, df)

Wild Salmon* Poke Cups, Sushi Rice, Avocado, Seaweed Salad, Edamame (gf, df)

Hawaiian Macaroni Salad (df, veg)

Pineapple Cabbage Slaw (gf, v)

Sticky Rice (gf, v)

+BEST OF INDIA

Chicken Tikka Masala (gf, df) -OR- Saag Paneer (gf, veg)

Spiced Lentil Daal (gf, v)

Steamed Cardamom Basmati Rice (gf, v)

House-Made Naan (v) & Chutneys: Coconut Tomato, Cilantro Mint, Tamarind (gf, v)

+OKTOBERFEST

(Anytime of the year!)

Vegetarian Sausages Available, must be pre-ordered.

Traditional German Bratwurst (gf, df)

Condiments: Rolls, Sauerkraut, House-Made Mustards (df)

Pretzel Knots, Beer Cheese Sauce (veg)

Potato Salad (gf, v)

FRIED RICE

Wok Fried Rice, served in Mini Takeout Boxes (gf, df)

Choose 2 Proteins: BBQ Pork, Chicken, Shrimp, Tofu

Condiments: Chili Crisp, Tamari, Sriracha, Sambal

SALAD STATION

Choose 4 Items

Bacon, Lettuce & Tomato Salad, Garlic Croutons, Smoked Tomato Dressing

Artisan Romaine Caesar Salad, Focaccia Croutons, Parmesan, Garlic Dressing (veg)

Mixed Greens Salad, Cucumber, Fuji Apples, Goat Cheese, Vanilla Citrus Dressing (gf, veg)

Greek Salad, Cucumber, Tomatoes, Feta, Olives, Lemon Olive Oil Vinaigrette (gf, veg)

Spinach & Frisée Salad, Rainbow Carrots, Spiced Sunflower Seeds, Saffron Date Vinaigrette (gf, v)

Lentil & Fingerling Potato Salad, Arugula, Grain Mustard Vinaigrette (gf, v)

+GREEK ISLAND

Carved Leg of Lamb -OR- Marinated Chicken Thighs, Lemon, Thyme, Marjoram (gf, df)

Dolmas, Rice, Raisins, Feta, Lemon (gf, veg)

Spinach & Feta Spanakopita (veg)

Greek Salad, Cucumber, Tomatoes, Feta, Olives, Lemon Olive Oil Vinaigrette (gf, veg)

Pita Bread (v) Tzatziki (gf, veg) Hummus (gf, v)

SMALL PLATES STATIONS

+GRILLED PIZZA

Grilled Pizza Station Is Only Available for Outdoor Events.

Wood-Fired Pizza Station available with special oven rental

Cheese Pizza Will Be Available, Choose 2 Additional Pizzas Below.

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Arugula, Prosciutto, Fresh Mozzarella

House-Made Italian Sausage, Fennel, Fresh Mozzarella

Spicy Pepperoni & Ricotta

BBQ Chicken, Red Onion, Fresh Mozzarella

PNW Vegetable Lovers, Fresh Mozzarella (veg)

Field Mushroom, Thyme, Parmesan (veg)

SOUTH OF THE BORDER

Spinach Salad, Tomato, Cotija, Crispy Tortilla Strips, Agave Lime Vinaigrette (gf, veg)

Chile Citrus Braised Chicken Tacos (gf, df)

Zucchini, Poblano & Chickpea Tacos (gf, v)

Choice of: Corn Tortillas (gf) -OR- Flour Tortillas

Toppings: Pico de Gallo, Tomatillo Salsa and House-Made Hot Sauces (gf, v)

Black Beans & Rice (gf, v)

+CARVING STATION

(MP determined 30 days prior to event)

Serves Approximately 20

Beef Tenderloin*, Pickled Vegetables, Spicy Pepper Aioli (gf)

Ten-Seed & Spice Rubbed Pork Loin*, Fruit Chutney (gf, df)

Serves Approximately 25

Cedar Planked Salmon*, Brown Sugar & Whiskey Sauce (gf)

Herb Roasted Leg of Lamb*, Chimichurri (gf) Pita

Serves Approximately 30

Roasted Prime Rib*, Horseradish Cream (gf, Mini Yorkshire Pudding

Rosemary-Brined Turkey, Green Onion Biscuits

SMALL PLATES STATIONS

DESSERT STATIONS

Roast Your Own S'mores

Venue approval required

House-Made Marshmallows,
Graham Crackers & Chocolate

+New Orleans Style Beignets

Fresh-Fried Beignets (veg)

Strawberry Sauce, Chocolate
Sauce & Vanilla Bean Crème

+Sweet Crêpes

Made-to-Order Crepes
Selections (veg)

Lemon Curd, Berries &
Mascarpone, Nutella & Bananas

House-Made Ice Cream & Sorbet

Choose Three House-Made Ice Creams or Sorbets

Double Chocolate (gf)
Vanilla Bean (gf)
Salted Caramel (gf)

Strawberry Rhubarb Sorbet (gf, v)
Passion Fruit Sorbet (gf, v)
Coffee Coconut Sorbet (gf, v)

Maple Pecan (gf)
Orange Mango (gf)

Toppings: House-Made Sauces, Fruits, Cookie Crumbles, & Sprinkles (veg)

gf = gluten free | df = dairy free | veg= vegetarian | v = vegan |

**Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.*