

SAY CIAO!

CREATIVE CATERING

by Chef Peter Feigh

A SAMPLE OF CATERING SELECTIONS

These menus are a starting point for planning and are guidelines for pricing and suggested pairings only. Many other menu options exist and changes and substitutions are encouraged. The ala carte selection pages outlines many of the additional choices available.

Sauces and preparations may be interchanged and if there is something that is not on our menus that you wish us to prepare, please ask! We will make every effort to accommodate your needs.

Pricing will be formalized after consultation via email or phone for smaller events; in person for larger. Please call, 360.210.5522 or email (ChefPeter@Say-Ciao.com) with your questions, comments or to receive a quote.

NW SALMON DINNER

Pan roasted salmon fillet with blackberry vinaigrette and lemon caper and dill aioli

- Choose a side dish and a vegetable from the ala carte selection page. Select one plated salad.

Includes a selection of freshly baked breads and butter.

- \$18.00 per person for dinner
- \$16.00 per person for lunch

*Add a second entree for \$2.00 more per person ~ Substitute chicken for \$2.00 less

HARVEST ROAST DINNER

Roasted loin of pork with fresh fruit chutney or Roasted leg of lamb with hazelnut mint pesto

- Select one green salad. Select three appetizers from appetizer page (Price may vary slightly by selections). Choose one chef carved entree from above. Choose a side dish and a vegetable.

Includes a selection of freshly baked breads and butter.

- \$22.00 per person for dinner
- \$16.00 per person for lunch
- \$14.00 for lunch (without appetizers)

(enjoy both roasts for an additional \$2.00 per person)

SAY CIAO COLD BUFFET

Sliced roasted beef and turkey breast with whole grain mustard horseradish sauce and an orange cranberry aioli. Choice of chicken salad with apples, almonds and tarragon or chilled sliced roast pork loin

- Select two options from choices above. Select 3 cold salads from ala carte pages. Select a green salad (served buffet style)

Includes a selection of freshly baked breads and butter

- \$14.00 per person for lunch
- \$17.00 per person for dinner

Prices above are for food only and will vary by group size. Groups above 45 people in number will include one Applewood chef, to set-up, tend and clean-up buffet.

Above menus are just a sampling; many other selections are available. Additional charges will apply, including any rentals, beverages, and disposable items and extra staffing.

A 10% catering charge will also be added to the final bill and tax where applicable.