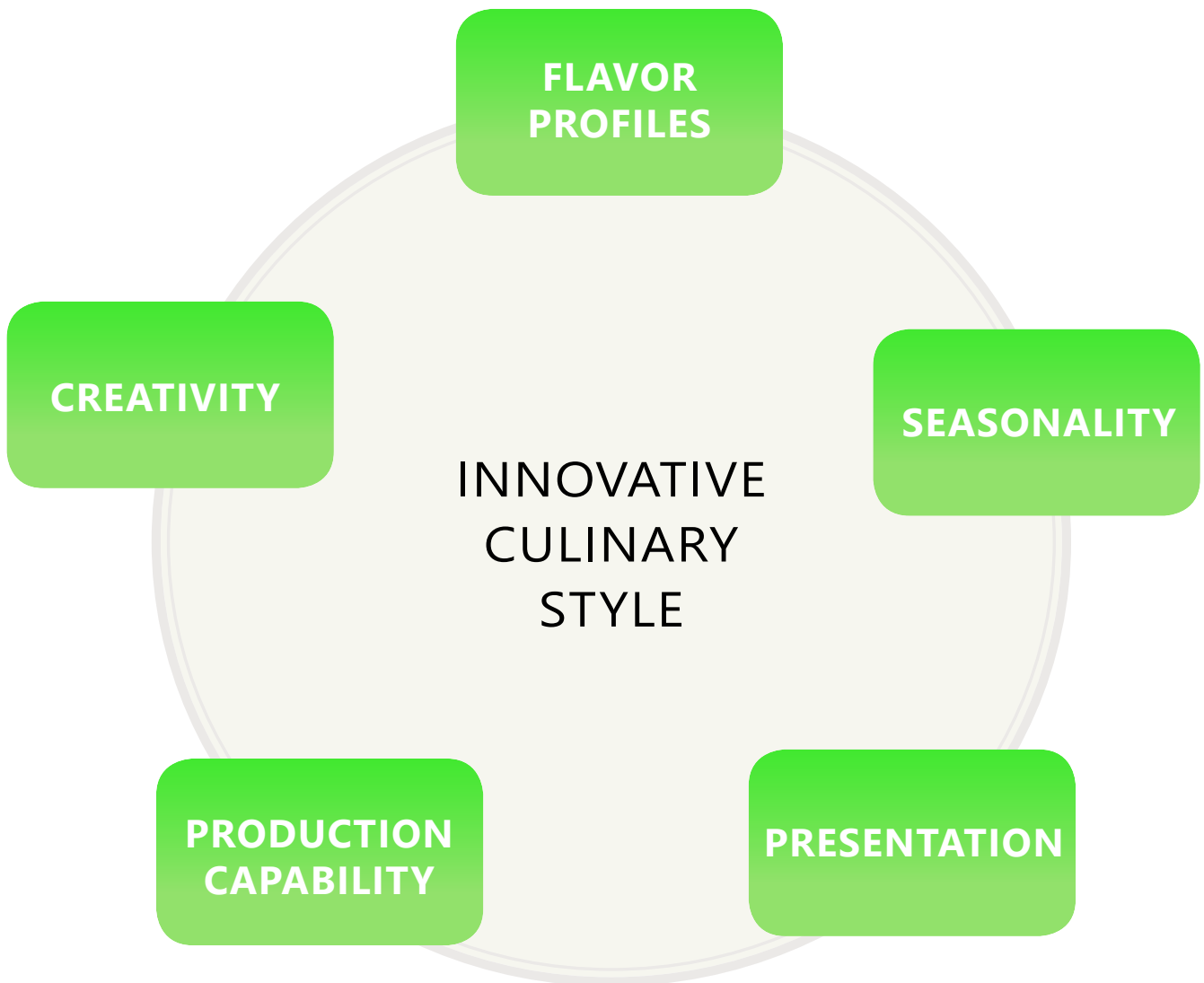


FOODZ  
*catering*



FALL/WINTER



Foodz Catering exists to:

Create beautiful, enjoyable experiences.

Tantalize the senses.

Reward the mind and heart with wonderful memories.



A close-up photograph of several carrots of different colors (orange, yellow, and purple) arranged vertically in a dark brown, woven basket. The carrots are fresh, with some green leafy tops still attached. The basket's texture is clearly visible, showing a complex braided pattern. The lighting is soft, highlighting the natural textures of the carrots and the basket.

Your guests are our guests.

# MENUS



## PACIFIC NORTHWEST

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quam vel eum num nimporem amus qui ut ulliquunt quis  
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## GLOBALLY INSPIRED

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## CUSTOMIZATION & INSTALLATIONS

Foodz Catering is known in the industry as a company that embraces fun and unusual displays. We can custom create for you something new and "out of the box" or you can choose from our inventory of unique display pieces.

# HORS D'OEUVRE

## COZY AUTUMN

HICKORY BACON WRAPPED SCALLOPS  
topped with crisp apple horseradish slaw

BEEF OF BALSAMICA CROSTINI  
crispy crostini topped with beef tenderloin | drizzled with aged balsamic |  
shaved parmesan | fresh arugula

CRISPY MEDITERRANEAN QUINOA CAKE (*vegan*)  
with shredded kale | sundried tomatoes | sweet potatoes | almonds | quinoa  
| tofu | topped with a house-made pepperonata chutney

BLT DEVILED EGG  
bacon jam | sundried tomato filled eggs | garnished with fresh tomato |  
lettuce | mini crouton | bacon

COMPRESSED WATERMELON & FETA CHEESE STACKS  
served with 18 year aged balsamic



*These are sample menus.  
We have a wide variety of customizable options available.*

## WINTER TIDE

### SWEET POTATO CRAB CAKES

fresh dungeness crab | lightly spiced with chipotle and herbs |  
house-made roasted red pepper aioli

### PEPPADEW PEPPERS WITH FETA & PISTACHIOS

mild creamy feta cheese blended with sweet pistachios | piped into red spicy peppadew peppers |  
topped with toasted pistachio nuts

### STEAK FRITES BITES

marinated flank steak | served over a seasoned fingerling potato wheel |  
with shallot jam

### FIG & CARAMELIZED ONION TARTLETTES

sweet figs | blended with creamy cheese

### CRISP CUCUMBER, CHERRY TOMATO, PICKLED BEET SKEWERS

drizzled with a sweet and savory honey and dill sauce

## HARVEST PALETTE

### BEECHER'S "WORLDS BEST" MACARONI & CHEESE BITES

served on a parmesan crisp cracker

### ORGANIC ROASTED ROOT VEGETABLE SKEWERS

red garnet yams | sweet parsnips | celeriac | creamy butternut squash |  
with a sweet roasted garlic sauce

### CRANBERRY CROSTINI

with goat cheese | fresh thyme

### SALMON BITE

topped with our house made tomato horseradish jam

### WILD MUSHROOM TARTLETTES

mushrooms | madeira wine | parmesan baked in a flaky pie crust



# BUFFET

## FALL 'N' WOOD

### GRILLED APPLE CIDER CHICKEN

with bacon | apple cider reduction | fresh sage & a touch of cream | topped with crispy fried leeks

### CEDAR WRAPPED SALMON

with lemon zest, parsley & olive oil

### ROASTED FINGERLING POTATOES

tossed with garlic & herbs, sprinkled with balsamic vinegar

### ROASTED FALL VEGETABLES

parsnip & carrots with orange zest & honey

### MIXED GREENS

with red pears | candied walnuts | goat cheese | served with champagne vinaigrette

### HERB ROLLS

macrina bakery herbs rolls | herb butter

## FOREST PATH

### BRAISED BONELESS BEEF SHORT RIBS

slow braised in a port wine reduction | with a rich mirepoix

### TENDER GRILLED HERB CHICKEN

with a savory wild mushroom ragout

### LONG GRAIN WILD RICE PILAF

tossed with sautéed portobello mushrooms | fresh spring onions | golden brown almonds | mire poix | parsley |

### PERSIMMON GREEN BEANS

sauteed green beans | fuyu persimmon | chives

### SPINACH SALAD

tossed with house-made croutons | black currant vinaigrette

### POTATO ROLLS

soft rolls made with potatoes



## EVERGREEN LEAVES

### TENDER GRILLED CHICKEN

marinated in honey | lemon | rosemary | balsamic |  
served warm in a creamy veloute

### OLIVE OIL POACHED SALMON

with gremolata: lemon zest | garlic | parsley | olive oil | truffle oil

### ROASTED CAULIFLOWER & POTATO PUREE

caramelized roasted cauliflower | yukon gold potatoes |  
with butter & fresh cream

### BRUSSEL SPROUTS

with pancetta | sweet dried figs

### PICKLED BEETS, ENDIVE, APPLE SALAD

enhanced on a bed of romaine lettuce |  
with tarragon dijon honey vinaigrette

### ESSENTIAL BAKERY BREAD

creamy butter



*These are sample menus.  
We have a wide variety of customizable options available.*

# FOOD STATIONS

## WAFFLE BAR

choose classic and gluten free waffle base

*with your choice of toppings:*

bbq pulled pork with pickled onion's and avocado crema

fried chicken with mushroom bacon gravy

bourbon maple syrup asian slaw with rice vinegar dressing  
topped with peanut sauce

## SHRIMP & GRITS

classic southern style with cheddar cheese grits

topped with sautéed shrimp with lemon | parsley | crispy bacon

## OUTRAGEOUS BURGER BAR

mac and cheese burger with beef patty | mac n cheese | lettuce tomato | pickles | onion | mayo

nacho cheese burger with beef patty | nacho cheese sauce | pico de gallo | smashed avocado | jalapeno pepper rings

chow chao vegan burger field roast | chao cheese | vegan bun | veganese aioli | caramelized onion | mushrooms | arugula | 18 year aged balsamic

## MAC 'N' CHEESE BAR

macaroni pasta mixed with a velvety cheese sauce

baked with a savory bread crumb top

*with a selection of toppings:*

crumbled bacon | roasted vegetables | scallions | sliced jalapenos | caramelized onion | sautéed mushrooms | crushed potato chips | truffle oil

*These are sample menus.*

*We have a wide variety of customizable options available.*



## Pacific Northwest Inspired Plated Dinner

### FIRST COURSE

*Choose one*

#### SOUP & SALAD DUO

parsnip and pear soup with a side salad of mixed greens | cranberries | goat cheese | candied walnuts | balsamic vinaigrette

#### CARAMELIZED BUTTERNUT SQUASH SOUP

with sauteed chestnuts

#### BEETS & BURRATA SALAD

with arugula | extra virgin olive oil | 18-year-aged balsamic | fleur de sel

#### DECONSTRUCTED CAESAR SALAD

white anchovies | grilled and braised romaine | bacon on a crouton 'boat'

#### GOAT CHEESE AND MINT STUFFED SQUASH BLOSSOMS

served over lentils with prosciutto and apples | aged balsamic vinaigrette

#### CHILLED CARROT SOUP & SALAD

hints of curry | ginger | enriched with coconut milk | served with a salad of fresh apples | mint | toasted almonds



## SECOND COURSE

*Choose two or three*

### POMEGRANATE CHICKEN

served over roasted cauliflower | mashed potato puree | brussel sprouts | pomegranate arils |

### OLIVE OIL POACHED HALIBUT

with arugula pistachio pesto

### SEARED DUCK BREAST

served over a parsnip and celeriac puree | braised kale | 18-year-aged balsamic

### POTATO CRUSTED SCALLOPS & SEAR FILET OF BEEF

served over a butternut squash puree with sage butter | scallops | garnished with romesco | cipollini | crimini mushroom

### SOUS-VIDE BEEF TENDERLOIN

with wild mushroom | tarragon butter

### TOFU MARBELLA

with creamy feta garlic mashed potatoes | green beans | carrot bundles

## DESSERT COURSE

*Choose one*

### DECONSTRUCTED APPLE TART

triangles of shortcrust pastry | apple compote | caramel with aged whiskey and coconut sugar crumbles

### CHARDONNAY POACHED PEAR

fresh pears poached in white wine syrup | served with sabayon | with a tuille cookie

### BANANAS FOSTER FLAMBE

bananas doused in rum butter sauce set aflame by our chef | served over rich vanilla ice cream

### MACADAMIA NUT TART

with caramelized bananas



## TIMBERLAND

### CHICKEN A LA MONACO

grilled chicken breast in a light lemon & sherry wine cream sauce |  
roasted red pepper | wild mushrooms | sauteed fennel |  
garnished with grilled lemon slices | fresh basil and parsley

### COFFEE GLAZED BEEF RIBS

brined with espresso | cardamom | maple | slow roasted with bacon |  
onions | coffee | cardamom

### MARBELIZED ROOT VEGETABLES

autumnal sweet potatoes | provencal carrots | russet potatoes |  
pureed alongside sweet parsnips | warm pears | celeriac

### PAN SEARED HARICOTS VERT

with lemon zest

### MIXED GREENS

with blueberries | almonds | feta | champagne vinaigrette

### LOCALLY BAKED ROLLS

served with butter

## MOUNTAIN MEADOWS

### GRILLED RACK OF LAMB

sealed with a sweet balsamic glaze served with a rich and savory Pancetta,  
fennel and tomato chutney and garnished with fresh fennel fronds

### HONEY FENNEL PORK LOINS

### BLUEBIRD GRAINS FARRO RISOTTO

paired with apples | parsnips | topped with frizzled leeks

### FALL ROOT VEGETABLE GRATIN

with a lemon tarragon bechamel

### BABY KALE SALAD

apples & walnuts | gorgonzola | cider vinegar & walnut oil dressing

## GOLDEN PINE

### ROASTED PORK LOIN

stuffed with dried apricots and figs |  
with a caramelized onion madeira sauce

### LEMON CHIX

with a savory wild mushroom ragout

### ARTICHOKE & YUKON GOLD POTATO PUREE

tossed with garlic & herbs, sprinkled with balsamic vinegar

### CIDER ROASTED SQUASH & GREEN BEANS

### PICKLED BEETS, ENDIVE & APPLE SALAD

enhanced on a bed of crunchy romaine lettuce |  
tarragon dijon honey vinaigrette

### LOCALLY BAKED BREAD

served with butter



*These are sample menus.  
We have a wide variety of customizable  
options available.*

# HORS D'OEUVRE

## JAPANESE INSPIRED

### HAMACHI CRUDO

hamachi | cucumber | fennel pollen | black salt | bulls blood micro-greens

### ROASTED ASPARAGUS & EDAMAME GYOZA

with yuzu miso dressing

### OKONOMIYAKI (Japanese Cabbage Pancakes)

made with flour | eggs | cabbage | chopped shrimp | topped with bacon | kewpie mayo | sesame seeds | pickled ginger

### KAYA TOAST

sweet pickled vegetables | quail egg | micro mizunal | sweet soy

### CARAMELIZED PORK BELLY NIKUMAN BUNS

slow roasted pork belly with cucumber | scallions and peppers

## BAMBOO MENU

### HOUSE CURED SAKE SALMON

garnished with shizo-ginger mayo | served on crispy asian prawn crackers

### CRISPY WONTON CUPS

filled with a fresh mango and toasted coconut chicken salad

### VIETNAMESE SPRING ROLLS

with glass noodles | fresh mint | pickled carrots | house made hoisin peanut sauce

### HOISIN BRAISED BEEF

on petite coconut rice cake | scallions | toasted sesame seeds

### SZECHUAN GLAZED TOFU

with blackened green beans



## ETHIOPIAN INSPIRED

### BEEF BERBERE BITES (Yesiga T'ibs)

braised in berbere paste | red wine | spices

### LAMB SKEWERS (yebeg infille)

stewed in berere | curry | spices | red pepper

### FETA & TOMATO SPREAD (timatim salata)

feta cheese smashed with tomatoes | lemon | chili | herbs | served on pita bread crisps

### ETHIOPIAN HUMMUS (buticha)

a chickpea dip with red onions | lemon | spices | served with pita bread or pita chips

### CURRIED PINEAPPLE SHRIMP SKEWERS

prawns sauteed in onion | tomatoes | pineapple | spices



*These are sample menus.  
We have a wide variety of customizable options and menus from around the globe.*

### KINNABALU MENU

#### AYAM RISA RISA

turmeric rubbed chicken breasts | braised with lemongrass | kaffir lime leaves | coconut | peanuts

#### TOFU RENDANG

tradition malaysian curry made with house made crushed curry paste

#### GORANG NOODLES

fried malaysian noodles

#### LONG BEANS

with pineapple | cucumber sambal

#### GADO GADO

indonesian napa cabbage slaw with julienned tomato | tofu | peanuts

### BRITISH RAJ MENU

#### JALFRESI RED CURRY BRAISED BEEF

beef slowly braised in a savory blend of paprika | garlic | ginger | garam masala | onions

#### ROASTED STUFFED AUBERGINES

eggplant stuffed with indian spices | tomatoes | garbanzo beans | onions

#### SPICY RED LENTILS

organic lentils integrated with cumin | cinnamon | coriander | garlic | finished with a drizzle of red wine vinegar

#### SPICY BOMBAY POTATOES

with peas

#### MIXED GREENS

with cumin lime vinaigrette

#### NAAN BREAD

#### LIME PICKLES & MANGO CHUTNEY

## NORTH AFRICAN MENU

### BERBER GRILLED CHICKEN

tender chicken marinated in berber spices | served with apple, raisin chutney

### CUMIN & TURMERIC GARBANZO BEANS

with stewed tomatoes | finished with spiced yogurt

### COUS-COUS

with butternut squash | roasted red onions | kale

### GREEN MANGO SALAD

with peanuts | orange vinaigrette

### TOASTED WARM NAAN BREAD

with spices



*These are sample menus.  
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# FOOD STATIONS

## MEDITERRANEAN INSPIRED

### GNOCCHI BAR

classic gnocchi, sausage, or butternut squash with your choice of truffle cream sauce | roasted tomato sauce | or arugula pistachio pesto | topped with shaved parmesan

### PORCHETTA STATION

rich, slow-roasted porchetta carved in front of you  
guests may build their own sandwiches with locally baked bread  
and choice of toppings including: sauteed onions | wholegrain mustard | aioli | baby arugula

### INTERACTIVE SALAD MARTINI CHEF BAR

personally made salads of your choice served in a cosmo glass

baby greens with parmesan | goat cheese | red pepper

romaine | sun dried tomato vinaigrette | cannellini beans

kale & romaine caesar salad | house made caesar dressing | croutons

mixed greens with pecorino | pine nuts | pears

### RISOTTO BAR

A chef will create your personal risotto to order! Select from the following choices: Garlic Shrimp | Mushrooms | Roasted Herb Chicken | Red Peppers | Kalamata Olives | Roasted Zucchini | Roasted Corn | Roasted Yellow Summer Squash | Organic Pesto | Sundried Tomatoes | Parmesan

## CLASSIC SPANISH

### PAELLA BAR

guests choose from the following two options: full meat and seafood  
or chorizo and chicken

spanish chorizo sauteed paprika | garlic dusted chicken breasts |  
fresh tilapia | mussels | clams | fire roasted green peppers |  
plump green peas | juicy tomatoes | lemon wedges



## ASIAN - CHINESE | THAI | JAPANESE

### LETTUCE WRAPS

fresh organic lettuce wraps filled with shredded carrots | cucumbers | red peppers | noodles | bean sprouts | with your choice of chicken | ground pork | or tofu |

### CONGEE STATION

slow braised pork belly sesame soy dressing | chopped bok choy | chopped broccoli | shi-take mushrooms | chili oil | sambal scallions | pickled vegetables

### HARVEST MOON RAMEN

roasted kabocha squash | roasted corn with seared pork belly in our house made ramen broth made with a combination of chicken stock and pork stock | served with 6-minute egg | chili oil | roasted shallots | scallions

## Globally Inspired Plated Dinner

### CHOOSE ONE

#### First Course

##### WINTER BEET & PANEER SALAD

grated paneer | roasted beets | watercress | masala cashews |  
honey mango vinaigrette

##### VIETNAMESE DUCK SALAD

roasted duck over cabbage | red bell peppers | basil | mint |  
tarragon | with a garlic lime dressing

##### MALAI KOFTA BUKARA

house made paneer | apricots | cashew cream | cardamom, *gluten free*



## CHOOSE TWO OR THREE

### Second Course

#### SALMON WITH MISO BROWN BUTTER

fried shiso leaves | prawn cracker crust | blacken green beans | coconut rice

#### BEEF TENDERLOIN

with garam masala spices

#### ROASTED VEGETABLE MOROCCAN TAGINE

cauliflower | cous cous | orange | dates | walnuts | fried kale

#### MALAI KOFTA BUKHARA

house made paneer | apricots | cashew cream | cardamom, *gluten free*

#### BRINJAL RASILA STUFFED WITH POTATO CHOKHA

eggplant | tomato | mustard seed | chili, *gluten free*

#### CHICKEN TIKKA

chipotle | lemon | yogurt, *gluten free*

## CHOOSE ONE

### Dessert Course

#### MATCHAMISU

green tea | tiramisu

#### SAFFRON MACARONS

with cardamom white chocolate ganache

#### GULAB JAMUN CHEESECAKE

indian cheesecake made with paneer | hung yogurt | gulab jamun



## PENANG MENU

### AUTHENTIC MALAYSIAN BEEF RENDANG

tradition malaysian beef curry made with house made crushed curry paste

### NASI KUNING

yellow coconut rice infused with lemon grass | kaffir lime leaves

### SZECHWAN GREEN BEANS

blackened sauteed green beans with chile-garlic heat

### SPRING MIXED GREENS

topped with tropical mangos | sweet onion dressing

## SOUTH EAST AFRICAN

### PAPAYA GINGER BEEF WITH PIRI-PIRI

thinly sliced beef sautéed with onion | piri-piri peppers | papaya lightly glazed

### GRILLED HONEY SPICED CHICKEN

drizzled with warm spices and a sweet glaze

### SWAHILI BEANS AND FRESH CORN

a coconut curry and green chili dish popular in Kenya

### BRAAI BAKED POTATOES

a creamy 'potato bake' gratin

### ROCKET TOMATO CUCUMBER SALAD

with tangy tahini dressing



## DELHI MENU

### TANDORI BUTTER CHICKEN

tender bites of boneless tandoori chicken in a velvety red sauce | finished with fresh creamy butter

### SHAHA KORMA

elegantly marinated lamb with saffron | pistachios | golden raisins

### CURRIED LEMON LENTILS

an aromatic indian lentil dish

### BOLLYWOOD BIRYANI

light basmati rice paired with sliced apricots | currents | lightly toasted almonds | garnished with coriander leaves

### GREEN MANGO SALAD

with cabbage | peppers

### NIMKE BREAD



*These are sample menus.  
We have a wide variety of customizable options and  
menus from around the globe.*

Some of our customized and installation items include:

### CUSTOM DONUT WALL

8ft. wide by 6ft. tall holding 160 donuts or full size pretzels

### VERTICAL TOWERS

4 custom towers with 3 shelves and lights to hold hors d'oeuvres

### CHALKBOARD TOWER

Single tower holds shelves for condiments or hors d'oeuvres. The menu can be written directly on the unit with chalk.

### FENCE PIECES AS VERTICAL BUFFETS

We offer several sizes and shapes of galvanized fence pieces with magnetic boards to hold hors d'oeuvres by magnets or with our custom cheese boards. These small wooden shelves can be individual 'plates' servings.

### SALT HANGER

Suspended on our vertical iron display unit, our unique glass bowls hold a selection of salt, sauces and condiments.

### COCKTAIL WALL

Full size walls with window displays housing custom designs and your selection of beverages.

### LIQUID NITROGEN

We've been enjoying playing around with liquid nitrogen making cocktails and desserts. Talk to us about how this can fit into your event.

### S'MORES BAR

Our s'mores bar comes with a sterno 'fire' line, marshmallows on smooth wooden skewers, graham crackers, and a selection of chocolates.

*We can assist in customized decor, floral and design.*



# PRICING

## 6 FINANCIAL ELEMENTS OF CATERING

*Catering covers the following line items*

### MENU

We are happy to assist in choosing the best menu for you.

### BEVERAGES

Beer & Wine Packages start at \$25 per person.

We offer non alcoholic packages, full bar, and specialty cocktails

### RENTALS

Average cost for basic rentals including linens, flatware, glassware, plates - \$12.50 *(before taxes, delivery and fees)* Compostables available.

### STAFFING

At Foodz, we take pride in paying our staff a living wage. All staff is paid by the hour and is dependent on the size and scope of your event.

**PRODUCTION & ADMINISTRATION FEE** 22%

**TAXES** 10.25%

## AVERAGE EVENT COST PER GUEST

Hors d'oeuvres - \$45 - \$80 per person

Buffet - \$65 - \$105 per person Food

Stations - \$95 - \$125 per person

Family Style - \$100 - \$135 per person

Plated - \$125 + per person

# MEET YOUR SALES TEAM



Shelby is at the heart of Foodz Catering — an accomplished, award-winning chef with over 20 years of experience. After graduating from London’s famed Cordon Bleu culinary institute, she and her husband spent 7 years on an extended journey through 33 countries, traveling, teaching, tasting and learning. The experience changed her life and ultimately became the inspiration for Foodz Catering.

*shelby@foodzcatering.com*



Davi has spent more than 20 years orchestrating unforgettable celebrations packed with personality, imagination and creativity. With a life-long passion for planning events, and a background in fashion and interior design, she keeps a close eye on the latest trends in style, art, food and entertainment to provide a wealth of creative ideas and inspiration to her clients. In addition to her role as Director of Sales & Events for Foodz Catering, Davi loves providing her Day of Coordination services & is a certified officiant.

*davi@foodzcatering.com*



Karen wears many hats at Foodz including event sales, production, recruiting and staffing, billing and collections. Her background includes the production of Seattle’s largest trade and consumer events at most of the convention centers and hotel venues in the Northwest. She brings her passion for client service and operational excellence to both her front of house and back of house involvement. All of Karen’s background makes her a perfect partner in helping clients have successful events. Karen is celebrating her 6th year with Foodz!

*karen@foodzcatering.com*