



FOODZ
catering

SPRING & SUMMER
BROCHURE

FOODZ CATERING EXISTS TO:

Create beautiful, enjoyable experiences.

Tantalize the senses.

*Reward the mind & heart with wonderful
memories.*



FLAVOR
PROFILES

CREATIVITY

*INNOVATIVE
CULINARY
STYLE*

SEASONALITY

PRODUCTION
CAPABILITY

PRESENTATION

*FRESH.
STYLISH.
MEMORABLE.*



A close-up photograph of a hand pouring white wine from a bottle into a glass. The word "MENU" is overlaid in a black, serif font. The background is blurred, showing a white surface and a dark area.

MENU



CUSTOMIZATION & INSTALLATIONS

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



GLOBALLY INSPIRED

Foodz is known throughout the industry as creating high flavored profiles, which can be seen in the wide range of global cuisine that we prepare from hoisin in China to lemongrass in Thailand. We love to play with flavors & bring those tantalizing tastes to your event.



PACIFIC NORTHWEST

Our portfolio of menus from around the Pacific Northwest feature local farms & are influenced by chefs, trends, companies & the weather that surrounds us. We enjoy the bounty of our regional seafood, produce, & artisan vendors.

HORS D'OEUVRES

MENU 1

CRISP CUCUMBER, CHERRY TOMATO, & PICKLED BEET SKEWERS
drizzled with a sweet & savory honey & dill sauce

SHRIMP LOLLIPOP
marinated shrimp are served on a lollipop stick topped with our house-made tomato horseradish jam

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

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

EGGPLANT POLPETTE
with tomato basil jam



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



MENU 2

BLACKBERRY & PROSCIUTTO CROSTINI

with goat cheese & fresh thyme

LAMB & MINT PESTO LOLLIPOPS

grilled boneless lamb loin “lollipops” with basil mint & pistachio pesto

PHYLLO WRAPPED ASPARAGUS WITH ASIAGO CHEESE

served with lemon caesar dressing in mini cups

CHILI LIME SALMON ON A RED PEPPER SPOON

chili lime salmon in an edible spoon with pineapple salsa

FARM FRESH TOMATO SOUP SHOOTER WITH ARUGULA PESTO

sun-sweetened summer tomatoes enhanced with a touch of cream & a swirl of vibrant green arugula pesto

MENU 3

SEASONAL HEIRLOOM TOMATO BRUSCHETTA WITH FRESH MOZZARELLA & BASIL

served with house-made light, crisp crostini

CRISPY MEDITERRANEAN QUINOA CAKE

quinoa cake made with shredded kale, sundried tomatoes, sweet potatoes, almonds, quinoa, & tofu. topped with a house-made pepperonata chutney

SLOW ROASTED BEEF BRISKET SLIDERS

brioche, caramelized onions, gruyere, roasted garlic, & dijon mayo

TARRAGON LEMON CHICKEN SALAD

savory chicken salad with peas in a crisp celery stick

SEASONAL FRESH ALDERWOOD PLANKED SALMON SKEWERS

with chef shelby’s original house rub



BUFFET

PNW MENU 1

ANCHO BLACKBERRY GLAZED BEEF RIBS

served with a sweet & smoky ancho blackberry sauce

GRILLED STRAWBERRY BARBECUE CHICKEN

topped with a refreshing strawberry & mint salsa

LOADED POTATO SALAD

tender red potatoes tossed with crunchy celery, garlic, dijon, & topped with crisp bacon

FRESH GREEN BEAN, CORN, & CHERRY TOMATO SALAD

garnished with garlic, basil, & olive oil

HONEY CORNBREAD MUFFINS

served with whipped butter

VEGAN POLENTA "POT PIE"

savory tomato & vegan sausage stew with sweet peppers & onions, topped with a polenta crust

PNW MENU 2

GRILLED SOCKEYE SALMON FILETS

with summer peach salsa, peaches, red pepper, baby tomato, & scallion

GRILLED MARINATED FLANK STEAK

with sundried tomato aioli

ROASTED FINGERLING POTATOES

tossed with garlic & herbs & sprinkled with balsamic vinegar

GRILLED ASPARAGUS

finished with extra virgin olive oil, 18-year aged balsamic, & saffron fleur de sel

SERVED AT ROOM TEMPERATURE

CORN & ZUCCHINI & SQUASH BLOSSOM SALAD

LOCALLY BAKED ROLLS

served with butter

SUMMER GRILLED VEGETABLE KABOBS

baby portobello, cherry tomato, red onion, red & yellow pepper, & garlic herb extra virgin olive oil

PNW MENU 3

BONE-IN PORK CHOP

with grilled plums, halloumi cheese, & sherry dijon plum glaze

CHICKEN A LA MONACO

*with baby portobello, cherry tomato, red onion, red & yellow pepper,
& garlic herb evoo*

CHICKEN A LA MONACO

grilled french cut chicken in a light lemon & sherry wine cream sauce with roasted red pepper, mushrooms, & sauteed fennel, garnished with grilled lemon slices, fresh basil, & parsley

BLUE BIRD GRAINS FARO RISOTTO

baby heirloom tomato, fresh corn, leeks, & basil

PERFECTLY ROASTED SEASONAL VEGETABLE ANTIPASTA

green zucchini, red onions, eggplant, yellow squash, red peppers, potatoes, & mushrooms, all drizzled with balsamic vinaigrette

MIXED GREEN SALAD WITH BLUEBERRIES, ALMONDS & FETA

tossed with champagne vinaigrette

ESSENTIAL BAKERY BREADS

fresh essential baked bread with creamy butter

GRILLED CAULIFLOWER STEAK

with arugula, sunflower seeds, & pesto



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PLATE FIRED SALMON

thin slices of raw salmon are cooked to order using a blow torch in front of your guest, served with a trio of fresh salsas:

SALSAS

*southwestern tangerine & roasted jalapeño
maple soy glazed cherry tomatoes with scallions & toasted
peanuts crisp cucumber & preserved lemons with fresh dill*

AVOCADO TOAST BAR

avocado toast points on brioche with a selection of self serve toppings—pick 3 from the following:

SUMMER CHOICES

*roasted cherry tomato, basil & mozzarella
bocconcini mexican corn & cotija with cilantro
black bean & mango salsa
cucumber with tahini herb
dressing buffalo chickpeas & blue
cheese*

FALL/WINTER

*gorgonzola crumbles, dried minced pear, & honey cinnamon
walnuts goat cheese, diced beets & arugula
bacon, almond & date
Pomegranate & pistachio relish with feta
hot smoked salmon with pickled red onion & capers drizzled with
18-year balsamic herb olive oil &/or evoo hot sauce*

CAPRESE SALAD BAR

customize fresh mozzarella & tomato slices with your choice of toppings:

PESTOS

*roasted red pepper pesto
arugula & pistachio
pesto classic basil pesto*

BALSAMIC

*VINAIGRETTES
garlic cilantro
balsamic fig balsamic
18-year classic balsamic*

OLIVE OILS

*white truffle olive
oil fresh basil olive
oil
organic extra virgin olive
oil*

FINISHING SALTS

*smoke garlic
salt saffron
hawaiian pink sea salt
truffle sea salt*



OUTRAGEOUS BURGER BAR

MAC & CHEESE BURGER

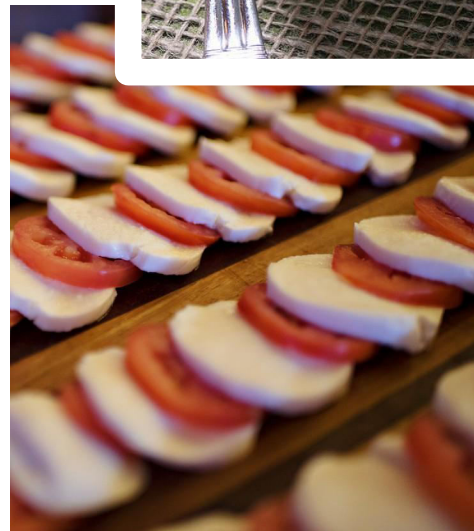
beef patty, mac 'n' cheese, lettuce, tomato, pickles, onion & mayo

NACHO CHEESE BURGER

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



INTERACTIVE MARTINI CHEF BAR

personally made salads of your choice, shaken in a martini shaker & served in a cosmo glass:

SALADS

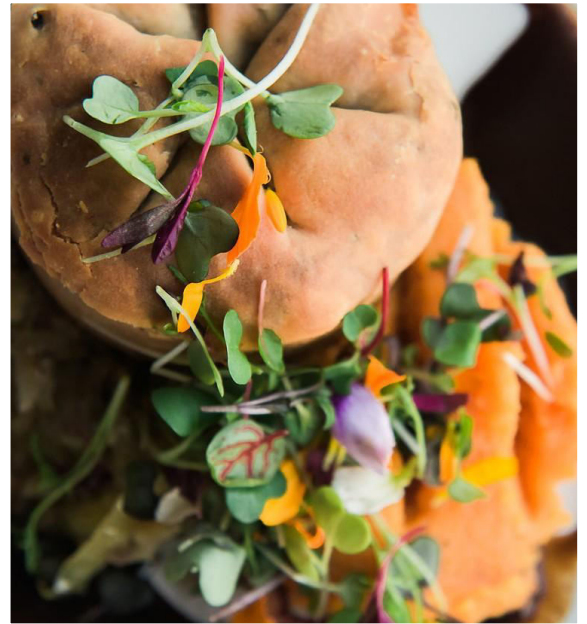
spinach baby greens with fresh strawberries, toasted almonds, & poppyseed dressing

fresh greens with organic pears, & walnuts

kale & romaine ceaser salad with house-made lemon ceaser dressing & fresh croutons

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SIT DOWN



MENU 1

FIRST COURSE

ENGLISH CUCUMBER
WRAPPED LITTLE GEMS
*opal basil, citrus supremes,
& champagne vinaigrette*

MAIN COURSE

CEDAR WRAPPED SALMON
*wrapped in cedar sleeves
with lemon zest, parsley &
olive oil*

OR

BONE-IN PORK CHOP
with grilled plums, halloumi cheese, & sherry dijon plum glaze

SERVED WITH

ROASTED FINGERLING POTATOES & GREEN BEAN BUNDLES
WITH RED PEPPER
OR

LEMONY SUMMER VEGETABLE RISOTTO
*naturally vegan & gluten free this entrée dish is filled with summer
squashes, tomatoes, & bright peas*

DESSERT

RHUBARB CUSTARD TART
*with basil sable, orange blossom mousse, fennel caramel & lemon meringue
crunch*

MENU 2

FIRST COURSE

HEIRLOOM TOMATO & WATERMELON SALAD

*compressed watermelon, heirloom
tomato, & feta cheese*

MAIN COURSE

OLIVE OIL POACHED HALIBUT

*with arugula pistachio pesto
OR*

CHICKEN PICATA

*with basmati rice pilaf,
asparagus, & spring carrots*

OR

PAN SEARED PALM 'SCALLOP'

*with ginger carrot puree, crispy
leeks, & micro arugula*

DESSERT

APRUIM & RASPBERRY CROSATA

with vanilla cream

MENU 3

FIRST COURSE

SUMMER RISOTTO OF TOMATO, CORN & CRAB

cooked onsite with fresh crab stock, corn milk, & saffron

MAIN COURSE

GRILLED BEEF TENDERLOIN WITH HERB

COMPOUND BUTTER

*classic grilled beef tenderloin steaks with herb & garlic
compound butter*

OR

PESTO PANKO CRUSTED SALMON

served with smashed yukon gold potatoes & broccolini

OR

VEGAN WELLINGTON

*wild mushrooms duxel, "beyond meat", melted fennel &
leeks, roasted delicata squash, & mushroom liquor*

DESSERT

DECONSTRUCTED LAVENDER MERINGUE, LEMON CURD & RASPBERRY DESSERT

*lavender meringues, chantilly cream, raspberries, & lemon
curd served with a pine nut & rosemary shortbread*



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FAMILY STYLE

FAMILY STYLE DINNER 1

PORK CHOPS WITH FENNEL

with tomato, fennel, capers, lemon, white wine, & parsley

OLIVE OIL POACHED HALIBUT

with arugula pistachio pesto

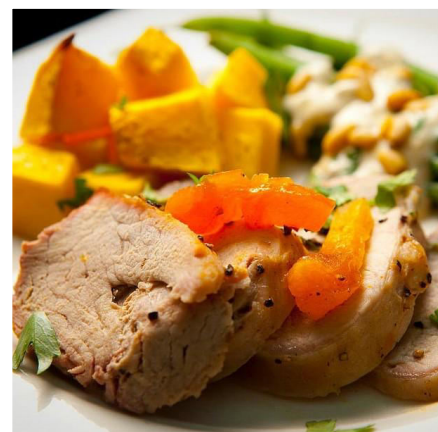
LONG GRAIN WILD RICE PILAF

tossed with sautéed portobello mushrooms, fresh spring onions, golden brown almonds, mirepoix, & parsley

RAINBOW CARROTS

BEET SALAD WITH ARUGULA

beet salad with arugula, spiced pecans, goat cheese, & champagne vinaigrette



FAMILY STYLE DINNER 2

CEDAR WRAPPED SALMON

wrapped in cedar sleeves with lemon zest, parsley & olive oil

TENDER GRILLED CHICKEN

marinated in honey, lemon, rosemary, balsamic, & served warm in a creamy veloute

POTATO SALAD WITH GRILLED KALE

cornichons, capers, & lemon vinaigrette

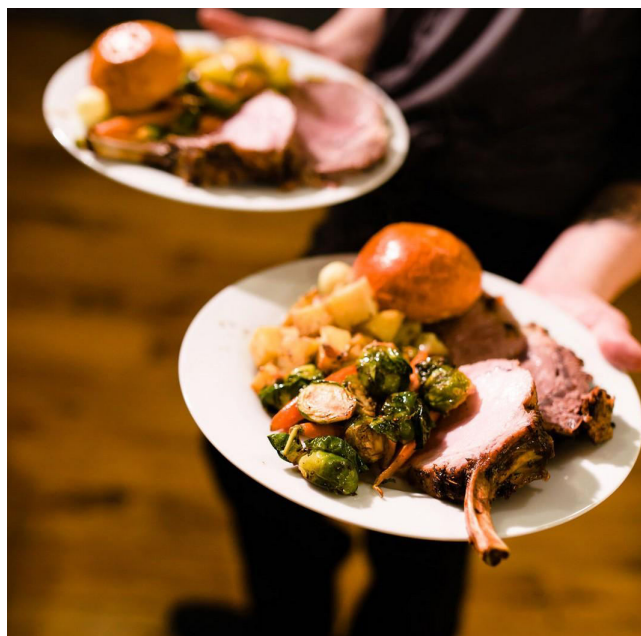
ROASTED BROCCOLINI

with balsamic braised cipollini sweet onions

SPRING GREENS WITH SHAVED FENNEL, RADISH &

CARROT

sprinkled with edible flowers & our house-made champagne vinaigrette



FAMILY STYLE DINNER 3

FIRE GRILLED TENDER FLANK STEAK

with summer corn & tomato relish

GRILLED GARLIC SHRIMP SKEWERS

grilled, slathered with garlic butter, & sprinkled with chives

RUSTIC FUSILLI PASTA

with sweet, slow-roasted tomatoes, asiago cheese, & basil

CHOPPED FARM SALAD

chopped romaine, red leaf, red cabbage, sliced radishes, chopped cucumber, carrots, avocado, cherry tomatoes, feta cheese, & herb vinaigrette

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HORS D'OEUVRES

MEXICAN

FIRE GRILLED TENDER FLANK STEAK BITES
garnished with a sweet & spicy cilantro pesto

CHICKEN & CHEESE EMPANADA
three cheese blend with jalapenos, cumin & sweet red pepper

GRILLED TEQUILA LIME SHRIMP
grilled shrimp with tequila & lime glaze

MEXICAN STREET CORN GUACAMOLE TOAST
buttery crisp crostini, smashed avocado, mexican corn, & cotija

VEGAN BLACK BEAN CAKES
with cashew red pepper chipotle crema & cilantro

HAWAIIAN

LOCO MOCO MINI TACO
rice, fried beef croquette, sauce, egg, & scallions

KALUHA PULLED PORK SLIDERS
classic hawaiian style pulled pork & coleslaw served on a hawaiian style bun

TUNA POKE
classic poke with scallions, macadamia nuts, soy sauce, sesame oil, red pepper flakes, black sesame seeds, & avocado, served on a chinese soup spoon

HAWAIIAN TORTA
a blend of flavored cheese piped onto rice crackers & topped with tropical fruit & nuts

VEGAN CEVICHE ON LOTUS ROOT CHIPS
hearts of palm, tomato, avocado, jalapeno, red onion, yellow & orange peppers, lime, & cilantro

SOUTH EAST ASIAN

KAYA TOAST

sweet pickled vegetables, quail egg, micro mizuna, & sweet soy

HAMACHI CRUDO

hamachi, cucumber, fennel pollen, black salt, & bull's blood micro-greens

UMAMI TARTARE

wagyu beef, doenjang, scallions, puffed quinoa, egg yolk, & taro root

PERFECT PORK BELLY BITES

with xo sauce & grilled scallion pesto

COCONUT JASMINE RICE CAKES

diced beet, kombucha, korean chili, & micro mizuna

MIDDLE EASTERN

MOROCCAN LAMB BITES WITH HONEYED CARROTS

lamb bites marinated & grilled with citrus & moroccan spices, served with a julienne of honey glazed carrots

KOFTA KEBABS

made with 6 different spices, this traditional ground lamb sausage kebab is flavorful & aromatic

BABA GHANOUSH & ROASTED CARROT HUMMUS

a mediterranean eggplant dip with tahini & garlic, paired with pureed roasted carrots, chickpeas, nutty tahini, garlic, & pita bread on the side

SPICY CAULIFLOWER LATKES WITH ZA'ATAR AIOLI

this modern take on a classic uses cauliflower in place of potatoes for a light, flavorful version of latkes with syrian za'atar spices

TURKISH BOREK WITH CHEESE & HERBS

phyllo, yogurt, olive oi, feta, parsley, dill, & nigella seeds



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BUFFET

ASIAN

MISO RUB FLANK STEAK

with charred scallion & cilantro pesto

COCONUT CARAMEL CHICKEN

grilled chicken breast with coconut cream, caramel sauce, fish sauce, & thai chiles, garnished with fresh basil

GRILLED MISO & BLACK GARLIC TOFU

grilled tofu with honey miso glaze, black garlic, sesame seeds, & scallions

PINEAPPLE FRIED RICE

sweet fresh pineapple, red bell peppers, scallion, garlic, & yellow curry

THAI CABBAGE SALAD

red & green cabbage, shredded carrots, yellow bell peppers, crushed peanuts, & creamy peanut dressing

MEDITERRANEAN

BEEF SHAWARMA

juicy grilled flank steak marinated in mediterranean shawarma spices, then thinly sliced & served on a bed of sauteed red bell peppers, red onions, & fresh tomatoes

JUJEH KABOBS

tender chicken marinated in lemon & saffron, grilled with tomatoes & peppers, & topped with house garlic sauce

CRISPY MEDITERRANEAN QUINOA CAKE

quinoa cake made with shredded kale, sundried tomatoes, sweet potatoes, almonds, quinoa, tofu, & topped with a house-made pepperonata chutney

PERSIAN JEWELED RICE

laced with butter & spices, then piled with nuts & gem-colored fruits

MEDITERRANEAN CUCUMBER SALAD

fresh cucumbers, red onions, tomatoes, black olives, feta cheese, fresh parsley, & lemon garlic vinaigrette

BABA GHANOUJ WITH PITA BREAD

a mediterranean eggplant dip with tahini & garlic

TASTE OF SPAIN

GRILLED PORK TENDERLOIN

with spanish rubbed spices

RED SNAPPER VERACRUZ

light, flaky snapper served in a rich sauce made with tomatoes, lime juice, olives, capers, & jalapenos

SAFFRON RICE

saffron-infused basmati rice

ROASTED CAULIFLOWER WITH DATES & OLIVES

paprika- & garlic-seasoned cauliflower with chopped dates & kalamata olives

ROASTED CARROTS

carrot top pesto, chopped almonds, & yogurt honey lime drizzle



INDIAN

TENDER GRILLED CHICKEN

smoked saffron sea salt, garam masala, garlic butter rub, & turmeric served with spring mint & yogurt sauce

INDIAN SHEEKH KEBAB

mixed ground lamb & beef with garlic, ginger, masala, & charred onions served with raita

VEGAN GARBANZO BEAN CURRY

spicy potatoes, spring peas, carrots, onions, indian curry spice, & coconut cream

BIRIYANI

indian infused rice with vegetables

INDIAN CHOPPED SALAD

gem lettuce, summer radish, cucumber, tomatoes, fenugreek, & mango chutney dressing topped with crunchy poppadoms

PARATHA

flaky indian flatbread

FOOD STATIONS

MEDITERRANEAN INSPIRED

GNOCCHI BAR

choice of gnocchi & sauce topped with shaved parmesan

GNOCCHI

classic

sausage

butternut squash

SAUCES

truffle cream sauce

roasted tomato sauce

arugula pistachio pesto

PORCHETTA STATION

rich, slow-roasted porchetta carved in front of you! guests may build their own sandwiches with locally baked br choice of toppings

TOPPINGS

sauteed onions

wholegrain mustard

aioli

baby arugula

INTERACTIVE SALAD MARTINI CHEF BAR

personally made salads of your choice served in a cosmo glass

SALADS

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

select your inclusions & have your risotto made to order by a chef

INCLUSIONS

garlic shrimp

mushrooms

roasted herb

chicken red peppers

kalamata olives

roasted zucchini

roasted corn

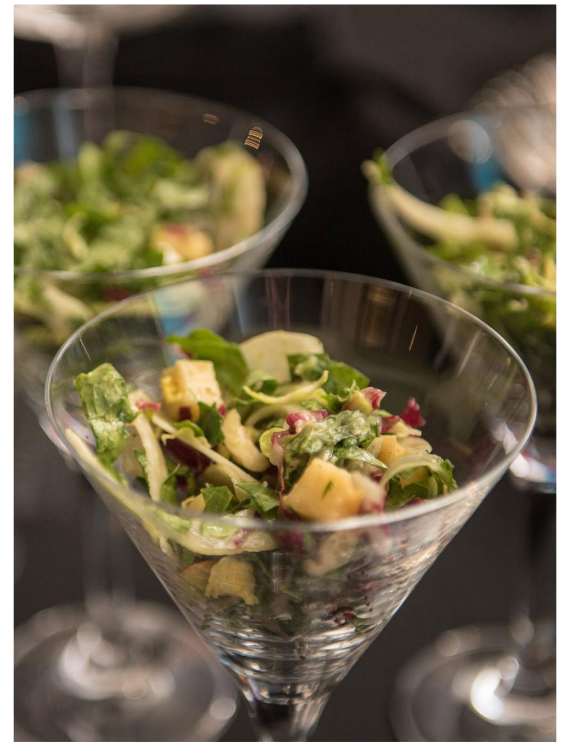
roasted yellow summer

squash organic pesto

sundried

tomatoes

parmesan



ASIAN - CHINESE, THAI, JAPANESE

LETTUCE WRAPS

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

CONGEE STATION

slow braised pork belly, sesame soy dressing, chopped bok choy, chopped broccoli, shiitake 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 & pork stock, served with a 6-minute egg, chili oil, roasted shallots & scallions

CLASSIC SPANISH

PAELLA BAR

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

TOPPINGS

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

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SIT DOWN

FRENCH SIT DOWN DINNER

SOUP COURSE

CARAMELIZE SUNCHOKE SOUP

rouille swirl & toasted sunflower seed "beignet"

SALAD COURSE

SHAVED ASPARAGUS & ARUGULA SALAD

with pine nuts, shaved parmesan, & dijon shallot vinaigrette

PLATED DINNER

SPRING COQ AU VIN

with peas, leeks, asparagus, carrots, artichoke hearts, & new potatoes

OR

FRENCH LENTIL ROAST

french lentils, carrots, leeks, quinoa flour, & mushroom gravy served with new potatoes & asparagus

OR

NAVARIN D'AGNEAU PRINTANIER

with young carrots, baby turnips, new potatoes, & peas

DESSERT

CHERRY GATEAU

lemon mousse



NEW MEXICAN

PASSED HORS D'OEUVRES

ADOBO GRILLED SHRIMP

with melon pico de gallo

SWEET POTATO & CHILI LIME EMPANADAS

crispy empanadas filled with organic sweet potato with a refreshing chili lime zest

BLACK BEAN & AVOCADO SALSA ON A SWEET CORN ROASTED LIME SPOON

garnished with micro cilantro

SALAD COURSE

ROASTED SWEET POTATO & ARUGULA SALAD

with cotija, toasted pecans, & chipotle citrus vinaigrette

PLATED DINNER

POBLANO NEGRO & GUAJILLO CRUSTED BEEF TENDERLOIN

brussels sprout & smoked cheddar filled tamale with butternut squash puree & tequila palm sugar gastrique

OR

PUMPKIN SEED CRUSTED SOCKEYE SALMON

brussels sprout & smoked cheddar filled tamale with kabocha squash puree & tequila palm sugar gastrique

OR

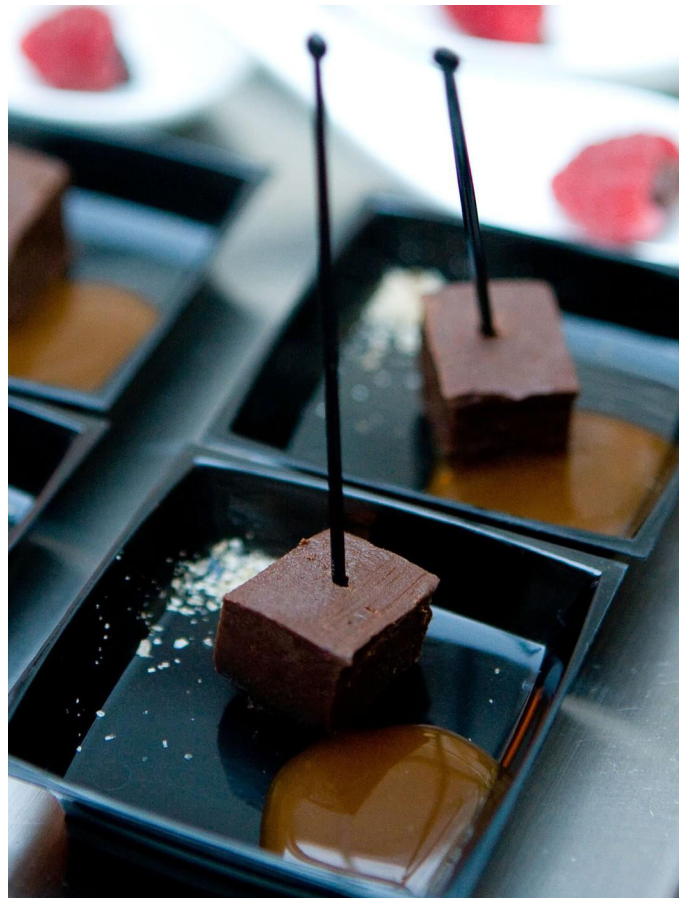
SOUTHWESTERN TIAN

chayote, delicata squash, roasted tomato, vegan chorizo, vegan cheese, & corn milk bechamel, served with mole pippian & crisp corn tortilla

DESSERT

MEXICAN CHOCOLATE BROWNIE

mexican chocolate, ancho, & cinnamon, served with a quenelle of white chocolate cremeux & tequila glaze



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SIT DOWN

INDIAN FUSION

PASSED HORS D'OEUVRES

PANEER BRUSCHETTA

cumin paneer, balsamic cherry tomatoes, & chili mint cilantro chutney

BUTTERMILK TANDOORI SKEWERS

marinated in tandoori rub & buttermilk, served with a buttermilk dip with cilantro, scallions, & shizo

CRAB & COCONUT SAMOSA

with mustard seed, potatoes, garam masala, & passion fruit chutney

SALAD COURSE

SPRING BEET & PANEER SALAD

grated paneer, roasted beets, watercress masala cashews, & honey mango vinaigrette

PLATED DINNER

TIKKA MASALA SALMON

stuffed with smoked white fish

OR

GARAM MASALA CRUSTED FILET MIGNON

kasundi palak

OR

TOFU SHAH KORMA

tofu cooked in royal creamy gravy made from onions, ginger, garlic, & almond & cashew paste

SERVED WITH

DEHLI SAMOSA, MANGO SAFFRON COCONUT CURRY, & GREEN BEANS

DESSERT

GULAB JAMUN CHEESE CAKE

traditional cheesecake with gulab jamun, saffron swirl, & mango sauce



FAMILY STYLE

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, then lightly glazed

GRILLED HONEY SPICED CHICKEN

drizzled with warm spices & a sweet glaze

SWAHILI BEANS & FRESH CORN

a coconut curry & green chili dish popular in kenya

BRAAI BAKED POTATOES

a creamy 'potato bake' gratin

ROCKET TOMATO CUCUMBER SALAD

with tangy tahini dressing

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DELHI MENU

TANDOORI 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 cori&er leaves

GREEN MANGO SALAD

with cabbage & peppers

NIMKE BREAD



CUSTOM INSTALLATIONS

CUSTOM DONUT WALL

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

VERTICAL TOWERS

*4 custom towers with 3 shelves & 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 & 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 & condiments.*

COCKTAIL WALL

*full size walls with window displays
housing custom designs & your selection
of beverages*

LIQUID NITROGEN

*We've been enjoying playing around with
liquid nitrogen making cocktails &
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, & a selection of chocolates.*





PRICING

AVERAGE EVENT COST PER GUEST

HORS D'OEUVRES

\$45 - \$80 per person

HORS D'OEUVRES & BUFFET

\$65 - \$105 per person

FOOD STATIONS

\$95 - \$125 per person

FAMILY STYLE

\$100 - \$135 per person

PLATED

\$125 + per person

No cake cutting fees. No "flip room" fees. No outside food fees for late night snack or non-wedding cake dessert.



6 FINANCIAL ELEMENTS OF CATERING

1. MENU

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

2. BEVERAGES

*Beer & Wine Packages start at \$25 per person.
We offer non alcoholic packages, full bar, & specialty
cocktails. No additional cost for tableside wine service other than
labor.*

3. RENTALS

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

4. 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.*



5. PRODUCTION & ADMINISTRATION FEE

22%

*All inclusive fee covering in house rentals, uniforms,
equipment, & additional staffing costs.*

6. TAX

10.25%



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 & her husband spent 7 years on an extended journey through 33 countries, traveling, teaching, tasting & learning. The experience changed her life & ultimately became the inspiration for Foodz Catering.

SHELBY@FOODZCATERING.COM



DAVI has spent more than 20 years orchestrating unforgettable celebrations packed with personality, imagination & creativity. With a life-long passion for planning events, & a background in fashion & interior design, she keeps a close eye on the latest trends in style, art, food & entertainment to provide a wealth of creative ideas & 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

