

# PACIFIC MARINE EXPO 2022 BOOTH CATERING

Priced per person - minimum order of six people, plus service charge and applicable sales tax.

## SNACKS AND STARTERS

**Freshly Popped Popcorn (GF) (V) \$5**

**Tim's Chips and Dips** tim's cascade style chips served with our house-made toasted onion dip and garlic parmesan dip **(GF) (V) \$6**

**Seasonal Fresh Fruit and Berries (GF) (VG) \$8**

**Fresh Crudité served with ranch dip (GF) (V) \$8**

**Hummus Duo** roasted red pepper hummus and traditional hummus served with stacy's pita chips and marinated olives **(V) \$8**

**Local Cheese Display** an assortment of artisanal local cheeses served with honey and flatbread crackers **(V) \$14**

**Artisanal Charcuterie** chef's selection of artisanal meats, cheeses and nuts with roasted garlic crostini **\$18**

**Lox and Bagels Board** cold smoked salmon lox, chive cream cheese, caper berries, hard boiled eggs, shaved shallot and mini bagels **\$18**

## WRAPS, SALADS AND SANDWICHES

**Buffalo Chicken Wrap** crispy chicken romaine and gorgonzola aioli

**Chicken Caesar Wrap or Salad** romaine, grilled citrus chicken, parmesan and herbed caesar dressing + croutons for salad

**Vegetable Chopped Salad** romaine, cherry tomato, red onion, cucumber, chickpea, Kalamata olives, basil and red wine vinaigrette **(GF) (VG)**

**Caprese Salad or Sandwich** mozzarella, heirloom tomato, olive tapenade, spinach basil slaw and balsamic reduction **(V); salad (GF)(V)**

**PNW Turkey Sandwich** apple chutney, smoked turkey and white cheddar

**Smoked Ham Sandwich** swiss cheese, arugula, tomato and dijonaise on a pretzel bun

**Roast Beef Sandwich** gruyere and horseradish cream on an onion roll

**Vegan Muffuletta** portobello, roma tomato, squash, zucchini, gardienera and olive tapenade **(VG)**

**Box Lunch \$22**  
includes assorted chips, whole fruit and a cookie

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## WARM BITES

**Mini Corn Dogs** served with ketchup and a spicy honey mustard sauce **\$10 per dozen**

**Chicken Tenders** served with bbq and ranch dips **\$11**

**Mashed Potato Bar** served with applewood smoked bacon, shredded cheddar cheese, sour cream, butter and green onions **(GF) \$10**

**Nacho Bar** queso blanco, beef chili, salsa, scallions, jalapenos, chipotle crema and tortilla chips **(GF) \$13**

## DESSERTS

**Assorted Dessert Platter** assorted cookies, brownies and marshmallow crispy bar **\$42 per dozen**

## BEVERAGES

**Coffee, Decaf and Hot Tea – per gallon \$62**

**Lemonade or Iced Tea – per gallon \$48**

**Assorted Regular Sodas \$4.50 each**

**Assorted Diet and Sugar Free Sodas \$4 each**

**Dasani Bottled Water \$4.50 each**

**Sparkling Water \$4.50 each**

**Domestic Beer \$7.50 each**

**Premium / Craft Beer / Cider / Hard Seltzer \$8.50 each**

**House Wine \$10 each**

Orders must be placed by noon; three business days prior to service.

Please contact Stefanie McLaughlin at 206-808-8309 or at [smclaughlin@levyrestaurants.com](mailto:smclaughlin@levyrestaurants.com) to place your order.