



WE COOK WHEN YOU CAN'T!

Fabulous food and great service for all of your catering and entertaining occasions!

Gift Certificates and Gift Baskets are also available.

**For information or to place an order,
please call our catering offices.**

206 782-4905

honeyimhomecatering.com

**Look for our products at the Sunset Hill Green Market!!
6405 32nd Ave. NW 206 784-7594**

Thank you for considering Honey! I'm Home! Catering to help with your upcoming occasion!

From boat to boardroom -
A romantic dinner for 2 to a wedding reception for 400 -
We would be delighted to make your special event fantastic!

We draw on twenty five years of local catering experience
to develop unique, delicious foods and presentations
that make every event special.

We are committed to our customers
and take pride in the attention that we pay to every event.

We work closely with local producers and distributors
to gather the freshest and finest ingredients for our creations.
We are very conscious of food's relationship to health -
and strive to minimize the use of fats wherever possible,
use organic ingredients where we can,
and avoid ingredients that contain
unnecessary additives and preservatives.

The following is a partial list of the foods that we offer,
as well as a few menu ideas for your consideration.
We are constantly developing new recipes that reflect
the bounty of Seattle's seasonal ingredients.
We hope that this guide will give you an idea of
the kinds of foods that we offer.
It would be a pleasure to prepare them for you.

We look forward to working with you!

Beth Young and Karelle Anthony
Owners

Give us a call to see "What's Cooking?"! 206 782-4905.

APPETIZERS

Trays and Platters

Seasonal Fruit Platter

The season's finest offerings.

S 50.00 M 70.00 L 90.00

Seasonal Fruit & Cheese Platter

Brie, Gorgonzola and Vermont Cheddar presented with beautiful seasonal fruits and flowers.

Served with assorted crackers.

Other cheeses available.

S 80.00 M 120.00 L 160.00

Layered Cheese Tortas

Beautiful molded layered cheeses.

Two pounds serve 15-20 guests.

Served with water crackers.

Pesto Bleu Cheese

Cream cheese blended with basil pesto and gorgonzola cheese, layered with sundried tomatoes and walnuts.
25.00 per pound

Smoked Salmon

Kipperd salmon blended with cream cheese, dill, red onion and capers, layered with more salmon and fresh herbs.
30.00 per pound

Roasted Garlic and Chevre

Oven roasted garlic and chevre cheese, blended with cream cheese and layered with fresh herbs and kalamata olives.
30.00 per pound

Brie en Brioche

One kilo wheel of brie, baked in decorated brioche pastry dough. Garnished with seasonal fruits and flowers.
50.00

Seasonal Crudite Platter

Trimmed raw and blanched seasonal vegetables, served with your choice of curried yogurt, hummus, or dilled cream dip.

S 60.00 M 80.00 L 100.00

Roasted Seasonal Vegetables

The best seasonal vegetables, oven roasted and served with roasted garlic or pesto aioli. Typically includes: Carrots, red potatoes, broccoli, squash, and green beans.
S 65.00 M 90.00 L 120.00

Mezze Platter

Mediterranean appetizer sampler. Includes: Moroccan carrots, English cucumbers, roma tomatoes, hummus, roasted garlic with chevre, and marinated olives and mushrooms. Served with sliced rustic bread.
S 80.00 M 120.00 L 160.00

Antipasti Platter

Italian appetizer sampler. Includes: Ham, Molinari salami, provolone and pesto gorgonzola cheese spread, with roasted garlic, marinated olives, pepperoncini, mushrooms and sliced rustic bread.
S 90.00 M 135.00 L 180.00

Roasted Garlic Platter

For the true garlic lover. Oven roasted heads of garlic, served with chevre or brie cheese, kalamata olives and sliced baguettes.
S 50.00 M 70.00 L 100.00

Sandwich Platters

Any sandwich making ingredient you desire... smoked turkey, ham, roast beef, pastrami, corned beef, albacore tuna salad, roasted vegetables. Sliced cheddar, jarlsberg, havarti, or smoked gouda. Served with condiments and rolls. Vegetarian version also available. Priced as ordered.

Kipperd or Nova Salmon Platters

Locally smoked kippered or nova salmon, served with chive cream cheese spread, capers, and sliced red onions. With black bread points or sliced mini bagels.
Market Priced

APPETIZERS

Finger Sandwiches

Mini Focaccia Sandwiches

If you don't see what you want, ask!
1.75 each

Smoked Turkey - with herbed cream cheese, tomato chutney and seasonal greens.

Black Forest Ham - with Jarlsberg cheese, sweet hot mustard, lettuce and tomatoes.

Vegetarian

Armenian Flatbread Roll Ups

Turkey, Ham or Vegetarian
1.25 each

Chicken or Smoked Salmon
1.50 each

Stuffed Brioche Slices

Savory brioche mini sandwiches.
1.50 each (in multiples of 20)

Chicken - with caramelized onions, roasted peppers, and cheddar

Ham & Bacon - with roasted onions, Jarlsberg cheese, and fresh herbs

Mushroom - wild and domestic mushrooms, caramelized onions, fresh herbs, with chevre and brie cheese.

Roasted Seasonal Vegetable

Caramelized Onion, Toasted Pecan Brie and Gorgonzola

Spanikopita

Savory stuffed phyllo triangles. Best when baked on site.
1.75 each (36 piece minimum)
Traditional Greek - with feta, spinach and sautéed onions.

Northwest - with Oregon bleu cheese & hazelnuts.

Sushi Rolls

1.50 each (24 piece minimum)
California with crab, NW with salmon

Vegetable Bites

Stuffed Mushrooms

Jumbo mushrooms stuffed with domestic and wild mushrooms, prosciutto and Italian cheeses.
1.75 each (36 piece minimum)

Couscous Stuffed Tomatoes

1.75 each (36 piece minimum)

Vegetarian Sushi Rolls

Seasonal variety, served with soy sauce and wasabi.
1.25 per piece (36 piece minimum)

Tri Colored Agnolotti Pasta

Round ravioli stuffed with butternut squash and Italian cheeses, tossed with toasted pecans, bleu cheese (or parmesan) and apple vinaigrette. Served at room temperature.
.95 each

Vegetarian Potstickers

Served atop julienned vegetables with Szechwan dressing. Served at room temperature.
.95 each

Roasted Vegetable Skewers

1.75 each

Dips & Spreads

Spreads served with your choice of sliced baguettes or crackers. La Panzanella's herbed cracker bread is available for 7.50 per pound.

Hummus	16.00/lb
Caponata	19.00/lb
Kalamata Tapenade	19.00/lb
Roasted Garlic & Cannellini Bean Spread	18.00/lb
Orange Chevre Spread	18.00/lb
Smoked Kipperd Salmon Spread	20.00/lb

Romesco Dip	14.00/pint
Roasted Red Pepper Dip	14.00/pint
Cilantro Pepper Dip	14.00/pint
Tomato Chutney	14.00/pint
Four Fruit Chutney	14.00/pint

APPETIZERS

Heavier Fare

Chicken Skewers

Moist chicken tenders with your choice of marinades.

2.25 each

Garlic Lemon & Herb
Southwest Barbecue
Orange Rosemary Glaze
Sundried Tomato &
Balsamic Vinegar
Jamaican Jerk Rubbed
Soy Sesame Glaze

Salmon Skewers

Sesame Soy, Maple Mustard or
Coconut Lime Marinade

4.00 each

Mini Northwest Salmon Cakes

Served with our tartar sauce.

3.00 each

Mini Asian Halibut Cakes

Served with cilantro pepper dip.

3.00 each

Mini Crab Cakes

Served with roasted red pepper dip.

4.25 each

Garlic Pepper Prawns

Served with cilantro pepper dip or our
peppy cocktail sauce.

42.00 per pound

Grilled London Broil Slices

With roasted peppers, olives and
horseradish mustard sauce. Cooked
to medium and served at room
temperature with sliced rustic breads.

5.50 per serving

Orange Ginger Marinated Beef

Thinly sliced marinated London broil,
cooked to medium, presented atop
julienned Asian Vegetables. Served with
wasabi horseradish spread and sliced
rustic breads.

5.50 per serving

Herb Crusted Pork Tenderloin

Thinly sliced tenderloin served with
horseradish mustard sauce or four fruit
chutney and sliced bread.

5.50 per serving

Thai Chili Glazed Pork

Thinly sliced tenderloin served with
wasabi horseradish spread and
sliced breads.

5.50 per serving

Jamaican Jerk Rubbed Pork

Thinly sliced tenderloin served with
tomato chutney and sliced bread.

5.50 per serving

Casseroles

**Many of our casseroles are well
suited to be cut to appetizer sized
servings.**

Polenta Strata

Oven roasted vegetables, layered with
béchamel and marinara sauces,
polenta and Italian cheeses.

60.00 per large pan - 18 svgs

Lasagnas

We make 20 varieties of lasagna...

Classic Calabrese
Roasted Vegetable
Italian Sausage
Roasted Chicken and Asparagus
Mushroom Artichoke
and my mom's famous -
Big Meaty Lasagna - to name a few.
60.00 per large pan - 18 svgs

Four Cheese Pasta

True cheese decadence. Rigatoni pasta
baked in a four cheese béchamel sauce.
White cheddar, mozzarella, parmesan
and bleu cheese.

50.00 per large pan - 18 svgs

Shrimp or Vegetarian Tian

Classic French casserole, with layers of
roasted vegetables and chevre cheese.

60.00 per large pan - 18 svgs

ENTREES

Chicken

Marinated Breasts

7.00 each
Garlic Lemon & Herb
Southwest Barbecue
Orange Rosemary Glaze
Sundried Tomato
& Balsamic Vinegar
Jamaican Jerk Rubbed
Soy Sesame
East Indian Curried

Stuffed Breaded Breasts

9.00 each
Chevre & Fresh Herb
Caramelized Onion & Jarlsberg
Italian Cheese, Pesto
& Sundried Tomato
Ham, Apple & Brie
Roasted Red Pepper, Feta
& Kalamata Olive

Roasted Chicken

With Fig & Porcini Sauce
9.50 per serving (6 svg minimum)

Roasted Chicken

With Mushroom Brandy Sauce
9.50 per serving (6 svg minimum)

Chicken Marsala

With Herbed Penne Pasta
9.50 per serving (6 svg minimum)

Chicken Provencal

With Roasted Red Potatoes
9.50 per serving (6 svg minimum)

Moroccan Chicken

& Root Vegetable Stew
9.50 per serving (6 svg minimum)

Spanish Paprika Chicken

With Basmati and Onion Rice
9.50 per serving (6 svg minimum)

Chicken Caccitore

With Herbed Rigatoni
9.50 per serving (6 svg minimum)

Roasted Chicken &

Andouille Sausage Jambalaya
With Dirty Rice
9.50 per serving (6 svg minimum)

Pork

Herb Roasted Pork Tenderloin

Thinly sliced tenderloin served with
horseradish mustard sauce or
four fruit chutney.
9.00 per serving

Thai Chili Glazed Pork

Thinly sliced tenderloin in a full
flavored, but not hot, chili sauce. Served
with wasabi dip.
9.00 per serving

Jamaican Jerk Rubbed Pork

Thinly sliced tenderloin served with
tomato chutney.
9.00 per serving

Tuscan Pork Loin

Porkloin stuffed with sage, garlic &
seasalt, wrapped in prosciutto.
10.00 per serving

Maple Mustard Glazed Pork Chops

With green onion & parsley relish.
8.50 per serving

Bratwurst

Braised in apple sauerkraut.
Served with rough mustard.
8.50 per serving

Beef

Grilled London Broil Slices

With roasted peppers, olives and
horseradish mustard sauce.
Cooked to medium and served at room
temperature.
10.00 per serving

Orange Ginger Marinated Beef

Thinly sliced marinated London broil,
cooked to medium, presented atop
juliened Asian Vegetables. Served with
wasabi horseradish spread.
10.00 per serving

Beef Carbonnade

With caramelized onion, thyme, Dijon
mustard and red potatoes. Simmered in
dark beer and brandy sauce.
9.50 per serving

ENTREES

Fish & Seafood

Maple Soy Glazed King Salmon

Pan seared glazed fillets of the best
seasonal fish.
Market Priced

Oven Poached King Salmon Fillets

Served with dill and tarragon
cream sauce.
Market Priced

Northwest Salmon Cakes

Served with homemade tartar sauce.
12.00 per two cake serving

Salmon or Halibut In Parchment

Beautiful filets baked with caramelized
leeks and herbs. Served with
green onion aioli.
Market Price

Asian Halibut Cakes

Served with cilantro pepper sauce.
12.00 per two cake serving

Seattle Seafood Pot Pie

Medley of local seafood - fresh and
smoked salmon, shrimp and clams -
with vegetables and fresh herbs in a
white wine béchamel sauce.
Baked beneath a tender pastry crust.
9.50 per serving (12 serving minimum)

Honey's Bouillabaisse

Our version of the classic French
seafood stew. With fresh salmon,
clams, mussels and shrimp.
Served with a thick garlic crouton
and topped with red pepper aioli.
12.50 per serving

Shrimp Gumbo

Served over basmati rice.
9.50 per serving

Coconut Curried Shrimp Bisque

8.50 per serving

Shrimp & Butternut Squash Soup

8.50 per serving

Seattle's Best Clam Chowder

5.00 per serving

Vegetarian Entrees

Polenta Strata

Oven roasted vegetables, layered with
béchamel and marinara sauces, polenta
and Italian cheeses.
60.00 per large pan - 12 svgs

Roasted Vegetable Tian

Classic French casserole.
Layers of roasted eggplant, zucchini,
summer squash, garlic & onions with
chevre and Asiago cheese.
60.00 per large pan - 12 svgs

Vegetarian Posole

Traditional New Mexican chili, hominy
and vegetable stew. With green and
sweet chiles, tomatillos, corn, zucchini,
sweet potatoes and cilantro.
6.00 per serving (12 svg minimum)

Mushroom Moussaka

Layers of eggplant, mushrooms, and
béchamel sauce.
60.00 per large pan - 12 svgs

Curried Couscous or Wild Rice Cakes

With Roasted Red Pepper Sauce
3.50 each

Spanikopita

Entree sized individual phyllo triangles.
On site baking required.
7.00 each
Traditional Greek with spinach,
sundried tomatoes and feta
Northwest - with asparagus,
caramelized onions, and jarlsberg

Mabel's Famous Mac & Cheese

Karelle's Mom's secret recipe
35.00 per large pan - 12 svgs

Lasagnas

We make 20 varieties of lasagna...
Puttanesca
Roasted Vegetable
Mushroom Artichoke
are a few of our most popular
vegetarian options.
60.00 per large pan - 12 svgs

SIDES

We have many salads and side dishes in our repertoire - most reflect the changing seasons. We would be happy to discuss them with you.

Seasonal Baby Green Salad

With sliced apples, toasted pecans, bleu or parmesan cheese, and our famous apple vinaigrette.
3.50 per serving

Mixed Green Salad

With Roma tomatoes, English cucumber, parmesan, croutons and our balsamic vinaigrette.
3.50 per serving

Caesar Salad

With our homemade croutons and egg-free dressing.
3.75 per serving
5.00 per serving with roast chicken
6.50 per serving shrimp or salmon

Spinach Salad

With sliced apples or nectarines, red onion, roasted pepitas and our curried citrus vinaigrette.
4.25 per serving

Seasonal Fruit Salad

8.50 per pound

Italian Capellini Pasta Nests

with Bruschetta Topping
3.50 each

Curried Coconut Capellini Nests

with Cilantro Ginger Topping
3.50 each

Asian Pasta Nests

with Peanut Sauce
3.50 each

Garlic Mashed Potatoes

4.00 per serving

Potatoes Romanoff

35.00 per large pan (12-15 servings)

Nutted Rice Pilaf

7.50 per pound

SALADS

We make lots of salads.
Some of our clients' favorites include:

Pasta, Potatoes & Grains

Pasta Kalamata Rigatoni Rustica
Greek Orzo Red Pepper Orzo
Roasted Vegetable Penne
Sautéed Greens and Feta Pasta
Curried Couscous
Tabouleh Couscous
Coconut Curried Noodles
Asian Noodles with Peanut Sauce
Vietnamese Rice Noodles
AA Potato Salad Garden Potato Salad
Red Potato with Salsa Verde
Wild Rice and Toasted Pecan
Vegetable & Sushi Rice
Jamaican Black Bean & Corn

Vegetables

Italian Chop Chop Greek Salad
Moroccan Cucumber Cucumber Dill
Tomato Chevre
Corn Tomato & White Cheddar
Preserved Lemon & Roasted Vegetable
Turkish Vegetable & Minted Yogurt
Summer Vegetable & Garbanzo
Green Bean with Feta
Green Bean and Chinese Black Bean
Szechwan Eggplant
Roasted Vegetable
Marinated Antipasti Vegetable
Ginger Broccoli
Broccoli, Tomato, Caper & Parmesan

Fruit

Apple Cabbage Slaw
Mexican Pineapple Slaw
Summer Fruit with Ginger Lime Dressing
Winter Fruit with Honey Yogurt

MAKE YOUR SALAD A MEAL

We'd be happy to add grilled chicken, prawns, or tofu to your salad to create a light entree.

DESSERTS

Our Fabulous Cookies

Snickerdoodles, Chocolate Chip, Oatmeal Raisin, Chocolate Shortbread, Peanutbutter Shortbread, Coconut Shortbread, and the World's **Best** Gingersnaps.
.75 each

Double Chocolate Brownies and Raspberry Almond Bars

2.75 each

Gingersnap Ice Cream Sandwiches

2.75 each

Mini Desserts

Chocolate Decadence Bites
Caramel Walnut Squares
Creme Brulee Bites
Mini Fruit Tarts
Mini Cheesecakes
1.50 each

Truffles

White Chocolate, Grand Marnier, Chocolate Mint, Double Chocolate
1.25 each

Petit Fours

Tiramisu
Chocolate Mousse Cake
Chocolate Raspberry Mousse Cake
Lemon Velvet Cake
Strawberry Bagatelle
2.75 each

Tarts

Fresh Fruit, Pear Caramel & Pecan
26.00

Cheesecakes

Chocolate, White Chocolate Swirl, Key Lime, & Plain with Berries
36.00

Old Fashioned Granny Cakes

Lemon Poke Cake, Texas Sheet Cake, Mississippi Mud Cake, Apple Cake, Caramel Pear Cake and **more!**
3.00 per serving

We can also provide specialty cakes for any occasion.

BREAKFAST & BRUNCH

Fritattas

We make many varieties of this crustless quiche, with meat & without.
30.00 - 35.00 Serves 12

Spanish Tortilla

Oven roasted potatoes, zucchini, roasted red peppers and onions, bound with egg. Served with roasted red pepper sauce.
35.00 Serves 12

Quiches

Some of our most popular varieties:
Classic Quiche Lorraine
Mushroom, Sundried Tomato & Brie
Salmon, Spinach and Grilled Onion
Tomato, Basil & Chevre
28.00 Serves 6-8

Kippered or Nova Salmon Platters

Locally smoked kippered or nova salmon, served with chive cream cheese spread, capers, and sliced red onions. With black bread points or sliced mini bagels.
Market Priced

Baked Brioche French Toast

Sweet breakfast casserole. With orange butter and maple syrup.
35.00 Serves 12

Smoked Salmon Galette

Poached salmon, caramelized leeks and chevre cheese baked in brioche.
35.00 Serves 10

Honeymade Breakfast Pastries

Scones Muffins Croissants
Brioche Danish Fruit Breads
Different flavors daily.
Served with raspberry jam and butter.
Minimum order - 12
2.50 - 3.00 each

Bagels & Cream Cheese Platters

Bagel Oasis' delicious bagels.
1.00 for bagels with butter.
Assorted cream cheeses available.

Seasonal Fruit Platter

The season's finest offerings.
S 50.00 M 70.00 L 90.00

LUNCHES

We would be happy to incorporate any of our foods into a luncheon format - buffet style, boxed, or otherwise.

Pricing for a "typical" luncheon ranges from \$10.50 for our sandwich based boxes to about \$16.00 for a buffet luncheon that would include a more significant entree. Whatever your budget, we can design a menu for you!

Please contact our catering office to discuss the possibilities!!

OUR BASIC BOXED LUNCHES \$ 10.50 each

#1

**Focaccia Sandwich,
Brioche Gallette Slice
or Armenian Flatbread Roll Up
Green Salad Du Jour
Pasta Salad Du Jour
Honeymade Cookie**

#2

**Grilled Chicken Caesar Salad
Pasta or Vegetable Salad Du Jour
Fruit
Honeymade Cookie**

#3

**Roasted Chicken
& Vegetable Aioli Salad
(or other Entree Salad Du Jour)
Green Salad Du Jour
Honeymade Cookie**

Basic Beverages \$1.00
Coke, Diet Coke, Mineral Water

Fancy Beverages \$1.50
Juices, Juice Squeeze, Talking Rain
Kemper Root Beer

Upgrade to one of our
delicious dessert bars for \$1.25

Sample Menu #1

PASSED HORS D'OEUVRES

Cocktail Noshes

Grilled London Broil Crostini

Thinly sliced marinated beef, roasted onion, red pepper and garlic aioli on ciabatta bread rounds

Mini Salmon Cakes

With tangy dill tartar sauce

Open Faced Focaccia Bites

Ham, Caper & Jarlsberg
Pepperoni & Caramelized Onion

Spanikopita Triangles

Classic spinach and feta
stuffed phyllo

Roasted Vegetable Skewers

Savory Mini Tarts

Vidalia Onion and Gruyere

Seasonal Fruit Skewers

\$ 16.25 per person (pretax)

Sample Menu #2

PASSED HORS D'OEUVRES

Pacific Rim Appetizers

Sushi Roll

Assortment of California, Seattle
and Vegetarian Nori Rolls

Mini Asian Halibut Cakes

Served with Cilantro Pepper Dip

Thai Chili Glazed Pork Bites

Shaved marinated pork tenderloin
with wasabi ginger cream
Served on rice crackers

Smoked Salmon Roll Ups

Kippered salmon rolled with dill,
capers, red onion and
herbed cream cheese
in Armenian flatbread

Curried Couscous

Stuffed Tomatoes

Soy and Sesame

Marinated Asparagus Spears

\$ 16.00 per person (pretax)

Sample Menu #3

HORS D'OEUVRES BUFFET

Delicious, Light Offering

Mezze Platter

Mediterranean appetizer sampler.

Hummus, roasted garlic,
chevre cheese, brie cheese,
Moroccan marinated carrots,
cucumber, roma tomatoes,
marinated olives and mushrooms. Served
with La Panzanella's
herbed cracker bread

Lemon Herbed

Chicken Skewers

Mini Focaccia Sandwiches

Baked Ham- with jarlsberg,
sweet hot mustard and greens
Vegetarian - Fresh tomatoes,
mozzarella, roasted eggplant
and pesto mayonnaise

Mini Cappelini Pasta Nests

with tomato, basil, caper and
kalamata olive topping

Seasonal Fruit Skewers

Baby Green Salad

with bleu cheese, sliced apples,
toasted pecans and our
apple vinaigrette dressing

\$16.45 per person (pretax)

Sample Menu #4

HORS D'OEUVRES BUFFET

Pacific Rim Appetizers and Salads

Thai Chili Glazed Pork

Thinly sliced tenderloin served
with wasabi horseradish and
sliced breads

Mini Asian Halibut Cakes

Served with Cilantro Pepper Dip

Vegetarian Pot Stickers

Served atop julienned vegetables
with soy ginger dressing

Szechwan Roasted Vegetables

Roasted eggplant, carrots,
peppers, onions & celery with
Szechwan vinaigrette dressing

Spinach Salad

Fresh baby spinach,
mixed baby greens,
thinly sliced apples, red onion
& croutons dressed with
our curried citrus vinaigrette

Seasonal Fruit Platter

\$ 19.00 per person (pretax)

Sample Menu #5

HORS D'OEUVRES BUFFET

A Great Alternative To A
Traditional Dinner Buffet

**Roasted Garlic
& Chevre Torta**

Oven roasted garlic and
mild goat cheese, blended with
cream cheese and layered with
fresh herbs, sundried tomatoes,
and kalamata olives.

Served with assorted crackers

Herb Crusted Pork Tenderloin

Thinly sliced roasted pork
tenderloin, served at room
temperature with tomato chutney

**Orange Rosemary
Roasted Chicken Skewers**

Brioche Slices

Delicious, savory stuffed pastry
mini sandwiches

Smoked Salmon - Kippered
salmon, leeks, caramelized
onions and Italian cheeses

Bleu Cheese - Caramelized onions,
toasted pecans, bleu
and jarlsberg cheeses

Caprese Platter

Layered slices of ripe tomatoes,
buffalo mozzarella and fresh basil
drizzled with balsamic vinaigrette. Served
with sliced ciabatta bread

Honey's Caesar Salad

With our herbed focaccia croutons,
parmesan cheese and our
classic Caesar dressing

Melon and Berry Array

\$24.38 per person (pretax)

Sample Menu #6

HORS D'OEUVRES BUFFET

Our Clients' Favorite Selections

**NW Seafood Sampler
Garlic Pepper Prawns
Mini Asian Halibut Cakes**
with Cilantro Ginger Dip

**Grilled London Broil
with Fire Roasted Peppers**

Thinly sliced grilled beef,
with roasted onions, peppers
and olives. Served at room
temperature with sliced
rustic bread and herbed aioli.

Tri-Colored Agnolotti Pasta
Butternut squash and Italian cheese
filled round raviolis tossed with
toasted pecans, gorgonzola
and apple vinaigrette

**Ham and Caper
Grilled Focaccia Bites**
with marinara sauce, caramelized
onions and jarlsberg cheese

**Roasted Seasonal
Vegetable Array**
with Roasted Garlic Aioli

Mixed Organic Green Salad
with Roma tomatoes, cucumber,
parmesan cheese,
herbed garlic croutons
and balsamic vinaigrette

Fruit and Cheese Platter
Brie, Cambozola, Vermont Cheddar
and Huntsman Cheeses
arranged with beautiful seasonal fruits.
Served with sliced baguettes
and assorted crackers.

\$28.30 per person (pretax)

Sample Menu #7

DINNER BUFFET

Northwest Classic

APPETIZERS

**Roasted Garlic
& Chevre Torta**
Served with assorted crackers

Mini Asian Halibut Cakes
with Cilantro Ginger Dip

SALAD COURSE

Baby Spinach Salad
with toasted almonds, sliced
apples, dried cranberries
and lemon vinaigrette

MAIN COURSE

King Salmon & Leeks in Parchment
with Porcini Mushroom Aioli

Herbed Baked Risotto
Creamy arborio rice with fresh
seasonal herbs and romano cheese

Moroccan Carrot Salad
Blanched carrots tossed with
curried citrus dressing and cilantro

Rustic Bread & Butter

DESSERT

**Three Berry Cobbler
a la Mode**

\$36.00 per person (pretax)

Sample Menu #8

DINNER BUFFET

Wishing We Were In France

APPETIZERS

Sliced Brioche
Caramelized onions, toasted pecans,
bleu cheese and jarlsberg

Smoked Trout Pate
with cornichon and sliced baguettes

SALAD COURSE

Mixed Baby Greens
with garlic crouton and
roasted shallot vinaigrette

MAIN COURSE

**Wild Mushroom & Shallot
Stuffed Chicken Breast**

Roasted Vegetable Tian
Layers of roasted eggplant,
zucchini, summer squash, garlic
and onions, layered with
chevre and Asiago cheese

Herbed Fresh Green Bean Salad

French Rolls & Butter

DESSERT

Pear and Caramel Tart

\$27.50 per person (pretax)

Sample Menu #9

DINNER BUFFET

Tuscan Feast

APPETIZERS

Stuffed Mushrooms

Large mushroom caps filled with a mix of domestic and porcini mushrooms, spinach, and Italian cheeses

Caprese Platter

Layered sliced ripe tomatoes, buffalo mozzarella & fresh basil drizzled with balsamic vinaigrette
Served with ciabatta toast

SALAD COURSE

Honey's Caesar Salad

With our herbed focaccia croutons, parmesan cheese and our classic Caesar dressing

MAIN COURSE

Tuscan Pork Loin

Roasted pork loin rubbed with sea salt, sage and garlic, and wrapped in prosciutto

Baked Fettuccini Alfredo

Herbed Roasted Seasonal Vegetable Platter

Sliced Minted Melon

DESSERT

Tiramisu

\$30.00 per person (pretax)

Sample Menu #10

DINNER BUFFET

Vegetarian Favorites

APPETIZERS

Pear & Gorgonzola Bruschetta

French bread baked with caramelized pear, walnuts and gorgonzola cheese

Tomato Basil Tartlets

SOUP COURSE

Butternut Squash & Apple Bisque

MAIN COURSE

Polenta Strata

Oven roasted vegetables layered with herbed polenta, béchamel and marinara sauces and Italian cheeses

Mixed Green Salad

with roma tomatoes, cucumber, parmesan cheese garlic croutons and balsamic vinaigrette

Seasonal Fruit Salad

with lime ginger dressing

Rustic Bread and Butter

DESSERT

Lemon Tart

\$24.00 per person (pretax)

Sample Menu #11

HIGH TEA BUFFET

Seattle Style

Kippered Salmon on Pumpernickel Triangles

with Lemon Creme Fraiche

Tea Sandwiches

Chevre Cream Cheese with Watercress, English Cucumber and Pickled Red Onion

Curried Cream Cheese and Chutney with Mache, Cherry Tomato and Green Onion

Savory Tartlets

Vidalia Onion and Gruyere

Rustic Tomato and Basil

Mini Berry Scones

with Lemon Curd, Raspberry Jam and Butter

Chocolate Dipped Strawberries

White, Milk or Dark Chocolate

Key Lime Cheesecakes

Chocolate Decadence Bites

\$13.00 per person (pretax)

Sample Menu #12

BRUNCH BUFFET

Worth Getting Up Early For!

Honey's Quiche

Smoked Salmon, Spinach & Grilled Onion

Classic Quiche Lorraine

Mushroom Sundried Tomato and Brie

Baked Brioche French Toast

Sweet breakfast casserole. Served with orange butter and maple syrup

Herbed Roasted Red Potatoes

with roasted red and yellow peppers

Breakfast Sausage Links

Seasonal Breakfast Fruit Platter

Baby Spinach Salad

with sliced apples, dried cranberries, toasted almonds and lemon vinaigrette

\$17.50 per person (pretax)

Sample Menu #13

LUNCH BUFFET

Better Than Your Old Lunchbox

Classic Sandwich Platter
Huge Half Sandwiches

Lemon Herbed Chicken Breast
with jarlsberg cheese, lettuce,
tomato and pesto aioli

Corned Beef Reubens
with coleslaw, Swiss
and Thousand Island dressing

Mom's Meatloaf
with lettuce, tomato
and secret sauce

Veggie Wedges

Mabel's Famous Mac & Cheese
with Hot Sauce

Waldorf Salad
Our twist on the standard -
apples, pears, red and green
grapes, and pecans
with ginger citrus dressing.

**Chocolate Frosted
Rice Crispie Treats**

OTHER SANDWICH FORMATS

Armenian Flatbread Roll Ups

Focaccia Wedges

Open Faced Focaccia Wedges

Brioche Galette Slices

Stuffed Brioche Pinwheels

Phyllo Triangles

Prices vary.

\$13.50 per person (pretax)

Sample Menu #14

LUNCH BUFFET

Soup and "Sandwiches"

French Market Vegetable Soup
with Grated Parmesan

Brioche Galette Slices

Roasted Chicken
with caramelized onion, roasted red
pepper and jarlsberg

Roasted Vegetable
with Italian cheeses and pesto

Honey's Caesar Salad
With our herbed focaccia croutons,
parmesan cheese and our
classic Caesar dressing

Dessert Bar Platter
Double chocolate espresso
brownies, raspberry almond bars, and
blondies. Cut into halves

OTHER SUPER SOUPS

Tomato Cheddar Tomato Basil
Fresh Spring Pea French Lentil

Minestrone Mulligatawny
Tuscan White Bean

Potato Leek Potato Kielbasa

Chicken & Wild Rice

Mexican Chicken Tortilla

Mushroom Bisque

Butternut Squash & Apple Bisque

Honey's Clam Chowder

Curried Shrimp Bisque Jambalaya

Roasted Vegetable Chili

Black Bean Chili Green Chile Chili

Chili Con Carne

AND MORE!! Prices vary.

\$ 12.50 per person (pretax)

Sample Menu #15

LUNCH BUFFET

Hot Dish with a Twist

Chicken Chiliquilles
Layered enchiladas.
Roasted chicken, sautéed zucchini,
peppers and onions,
layered with corn tortillas, cheeses
and red and green sauces.
Served with sour cream and salsa.
Vegetarian version available.

**Cilantro Red Pepper
Black Bean Salad**

Baby Spinach Salad
with toasted almonds, sliced
apples, dried cranberries
and lemon vinaigrette

Pineapple Basil Salad

**Double Chocolate Cookies
and Mexican Wedding Cookies**

OTHER GREAT CASSEROLES

Lots of Lasagnas

Roasted Vegetable Polenta Strata

Eggplant Parmesan

Mushroom Moussaka

Chicken Dijon Chicken Florentine

Baked Fettuccini & Chicken Alfredo

Beef Carbonnade

Shrimp Tian

AND MORE!! Prices vary.

\$14.50 per person (pretax)

Sample Menu #16

LUNCH BUFFET

European Salad Medley

Rustic Chicken Aioli Salad
Roasted chicken, red potatoes,
red peppers, caramelized onions
and fresh basil tossed with
roasted garlic aioli dressing.
Vegetarian version available.

Tomato Chevre Salad
Roma tomatoes, cucumbers,
chevre cheese and capers with
lemon dill vinaigrette dressing.

Mixed Baby Green Salad
with toasted pecans, parmesan cheese
and apple vinaigrette

Rustic Bread and Butter

Seattle Sheet Cake Wedges
Half brownie, half cake -
all chocolate!
with chocolate frosting.

\$14.60 per person (pretax)

Sample Menu #17

LUNCH BUFFET

Asian Salad Medley

Sesame Chicken Satay

Skewered chicken marinated in flavorful Asian seasonings and sprinkled with white and black sesame seeds.

Asian Noodle Pasta Nests with Peanut Sauce

Seasonal Fruit Salad with Honey Lime Dressing

Bread and Butter

Lemon Drizzle Cake

SALADS SALADS SALADS

We make lots of salads. Some of our clients' favorites include:

Pasta, Potatoes & Grains

- Pasta Kalamata Rigatoni Rustica
- Greek Orzo Red Pepper Orzo
- Roasted Vegetable Penne
- Sautéed Greens and Feta Pasta
- Curried Couscous
- Tabouleh Couscous
- Coconut Curried Noodles
- Asian Noodles with Peanut Sauce
- Vietnamese Rice Noodles
- AA Potato Salad Garden Potato Salad
- Red Potato with Salsa Verde
- Wild Rice and Toasted Pecan
- Vegetable & Sushi Rice
- Jamaican Black Bean & Corn

Vegetables

- Italian Chop Chop Greek Salad
- Moroccan Cucumber Cucumber Dill
- Tomato Chevre
- Corn Tomato & White Cheddar
- Preserved Lemon & Roasted Vegetable
- Turkish Vegetable & Minted Yogurt
- Summer Vegetable & Garbanzo
- Green Bean with Feta
- Green Bean and Chinese Black Bean
- Szechwan Eggplant
- Roasted Vegetable
- Marinated Antipasti Vegetable
- Ginger Broccoli
- Broccoli, Tomato, Capers & Parmesan

Fruit

- Apple Cabbage Slaw
- Mexican Pineapple Slaw
- Summer Fruit with Ginger Lime Dressing
- Winter Fruit with Honey Yogurt

MAKE YOUR SALAD A MEAL

We'd be happy to add grilled chicken, prawns, or tofu to your salad to create a light entree.

\$14.00 per person (pretax)

EQUIPMENT

RENTALS

The following are current prices for items commonly rented by our clients. We would be happy to arrange your order and delivery of any rental items that you might need. We charge a small fee to do so. Our vendor charges \$45.00 for basic delivery and retrieval in the Seattle area.

White Porcelain Dinner Plate	\$.55
White Porcelain Dessert Plate	.45
Stainless Steel Dinner Fork	.40
Stainless Steel Dinner Knife	.40
Stainless Steel Dessert/Salad Fork	.40
Stainless Steel Teaspoon	.40
Wineglass 8oz Multipurpose	.50
Waterglass	.50
Clear Glass Coffee Mug	.50
Farberware Coffee Maker 55 Cup	18.50
Table 8' Buffet	11.50
Table 60" Round	12.00
Folding Chair Beige Samsonite	1.25
Tablecloth 60x120	11.25
Tablecloth 90x156	20.00
Tablecloth 90 Round	11.25
Cloth Dinner Napkin	.60
Chafing Dish	20.00
Galvanized Beverage Tub	7.50
Bar Kit	5.00

DISPOSABLE PRODUCTS

White Chinet Dinner Plate	.20
White Chinet Luncheon Plate	.15
White Chinet Cake Plate	.12
White Paper Dinner Napkin	.15
White Paper Luncheon Napkin	.10
White Paper Cocktail Napkin	.05
Heavy Duty Plastic Cutlery	.06
Plastic Tumbler	.06
White Paper Coffee Cup	.06
Disposable Serving Platter	3.00
Disposable Serving Bowl	3.00
Disposable Serving Pieces	1.00

Our vendor occasionally changes their prices, therefore these prices cannot be guaranteed.

Thank you again for considering us to help!

We would be happy to discuss your event with you any time.

Give us a call

206 782-4905

**or check out our website
honeyimhomecatering.com**

Cheers!

**Beth Young & Karelle
Anthony**