



## **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 32<sup>nd</sup> 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

- Kippered 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.

#### 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

## 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 Kippered 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 peppery 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

**Kipperd 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**