

Skillet Catering Menu

Great food, down to the details

We aim to be your go-to catering company, working with you to make any event idea a reality. From full-service to drop-off and everything in between, we prepare, plan and coordinate every meal down to the details. We cook on site from local, organic, and freshly sourced products as much as possible, and customize each menu to your preferences or dietary needs. Check out our menu for inspiration and let us know how we can help with all your catering needs! info@skilletcatering.com / 206.512.2003



packages

fall &
winter
2017-18

small bites, big flavors

Create your own tray passed or stationed menu for your guests.

Pick any 5 of the small bites below to make a light meal **\$21** per guest

Pick any 8 of the small bites below to make a full meal **\$29** per guest

- skillet empanadas - shredded pork or black bean, salsa verde {v*}
- cornmeal crepes - syrah poached figs & pears, bleu cheese, honey drizzle {v}{g}
- crispy polenta bites - sweet corn, crema, cilantro, piquillo pepper {v}{vv*}{g}
- apple crostini - chevre stuffed roasted apples, arugula {v}
- petite grilled cheese - gruyere, american, cheddar, rye bread, bacon jam
- parmesan risotto bites - butternut squash puree, lemon aioli {v}
- fried chicken skewers - apple & fennel remoulade
- caprese skewer - heirloom cherry tomato, mozzarella, basil, balsamic reduction {v}{g}
- duck rillets - confit duck leg, stone ground mustard, cornichon, crostini
- baked brie bites - pastry-wrapped reduced figs & grapes, toasted pecans {v}
- butternut squash pancake - pancetta, fried sage
- smoked pork belly & caramel apple bite - 8 hour house-smoked pork belly, al dente roasted apple, caramel drizzle {g}
- crispy norkotah bite - braised turkey, cranberry relish {g}
- mini fries - snack-sized serving of skillet's classic fries {vv}{g}
- the burger slider - grass-fed beef, bacon jam, bleu-brie, arugula, tallow bun

holiday

\$32
per guestsmall bites: **butternut squash pancake** – pancetta, fried sage {g}**baked brie bites** – pastry-wrapped reduced figs & grapes, toasted pecans {v}salad: **spinach & cranberry salad** – toasted hazelnuts, blue cheese, black pepper,
warm bacon vinaigrette {g}sides: **garlic mashed potatoes** – butter, cream, garlic {vHg}**brown butter green beans** – pecans, golden raisin chutney {vHg}main: **turkey roulade** – swiss chard, gruyere, pancetta, herbs {g}**add items below \$48 per guest**sides: **skillet's stuffing** – apple, sausage, pecans {v}**candied yams** – extra virgin olive oil, salt & pepper, bruleed molasses {vHg}main: **pomegranate molasses-glazed ham** – bone-in oven roasted ham,
rosemary-dijon & pomegranate glaze {g}

southern comfort

\$30
per guestsmall bites: **southern pecan crab cakes** – cajun aioli**fried green tomatoes** – crispy tasso crust, buttermilk jalapeño dipping saucesalad: **bacon & blue salad** – bacon, mushroom, blue cheese, red wine-dijon vinaigrette {g}sides: **braised greens** – tasso ham, red wine vinegar, shallots, cream {g}**jalapeño cornbread** – honey-butter spread {v}main: **fried chicken** – fennel seed crusted chicken, honey pepper drizzle, sweet cabbage slaw**add items below \$40 per guest**small bites: **coconut shrimp beignets** – roasted pepper jellymain: **jambalaya** – shrimp, andouille sausage, chicken, peppers, tomatoes {g}

latin

\$30
per guestsmall bites: **empanadas** – shredded pork or black bean with salsa verde {v*}**crispy polenta bites** – sweet corn, crema, cilantro, piquillo pepper {vHvv*Hg}salad: **latin beet salad** – red & golden beets, granny smith apple, jicama, toasted peanuts,
arugula, endive, citrus vinaigrette {vvHg}sides: **black beans** – cotija, roasted chilies {v*Hvv*Hg}**mexican rice** – salsa roja, onions, garlic, tomato {vvHg}main: **ancho braised short ribs** – pasillo, chipotle, crispy polenta, tomato, garlic {g}**add items below \$40**salad: **sweet corn salad** – green onion, bell pepper, cucumber, jalapeño,
cilantro, oaxaca cheese, cotija cheese {vHvv*Hg}main: **chilaquiles** – corn tortillas, black beans, cilantro, salsa roja, cream {vHg}

order from the truck

Create your own menu for your guests.

You pick three mains and three sides from below, guests order one burger and one side

\$17 per guest

You pick four mains and four sides from below, guests order one burger and two sides

\$21 per guest

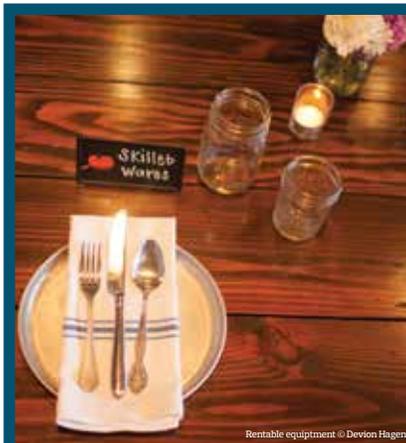
- main: **the burger** - bacon jam, creamy bleu cheese, arugula, tallow brioche roll
the basic - burger, american, lettuce, pickle, special sauce, tallow brioche roll
the veggie - farro patty, creamy blue cheese, mushroom jam, arugula, potato roll {v}
fried chicken sammy - fennel seed crusted, jalapeño aioli, kale, potato roll
crispy pork belly sammy - mild cabbage & cucumber kimchi, chili mayo, tallow brioche roll
the mojo cuban - adobo-rubbed boneless pork shoulder, jicama sweet potato slaw, arugula, garlic aioli, mojo sauce, potato roll
caprese sammy - heirloom tomato, buffalo mozzarella, fresh basil, balsamic, focaccia {v}
- sides: **hand-cut fries** - sea salt, herbs {vHg}
poutine - fries, gravy, cheddar, herbs
kale caesar - boquerones, buttery croutons, parmesan, creamy dressing {v*}H{g*}
mixed green salad - dried fruit, toasted hazelnuts, balsamic vinaigrette {vv}H{g}
whiskey baked beans - brown sugar beans, barrel-aged whiskey, pork bits (4){v*}H{g}
roasted cauliflower & apple salad - radicchio, leeks, balsamic (5) {vv}H{g}
cajun mac 'n cheese - orecchiette, cajun cheese sauce, breadcrumbs {v}

add two desserts from below \$5

- sweets: **profiteroles** - house made cream-puffs, chocolate drizzle
bittersweet chocolate pudding - pie crust, cocoa nibs, sea salt
dave's half & half cookies - chocolate chip cookie, half-dipped in chocolate
apple pie bites - granny smith apple, cinnamon, sugar, deep fried pie crust

add both drinks from below \$2

- drinks: **soda cans** - coke, diet coke, sprite
seasonal agua fresca - please select one flavor:
apple-ginger, myer lemonade, orange cranberry





build your own

priced per serving
family style or buffet recommended
plated service available, pricing varies

small bites can be tray passed or stationed on platters

- baked brie bites – pastry-wrapped reduced figs & grapes, toasted pecans {v} (3.5)
- black sesame ahi skewers – pickled ginger, carrot miso sauce (5)
- butternut squash pancake – pancetta, fried sage (2.5)
- caprese skewer – heirloom cherry tomato, mozzarella, basil, balsamic reduction (2.5){v}{g}
- chevre apple crostini – chevre, roasted apples, arugula (3.5){v}
- coconut shrimp beignets – roasted pepper jelly (3)
- cornmeal crepes – syrah poached figs & pears, bleu cheese, honey drizzle (3.5){v}{g}
- crispy norkotah bite – braised turkey, cranberry relish (4) {g}
- crispy polenta bites – sweet corn, crema, cilantro, piquillo pepper (4){v}{vv*}{g}
- duck rillets – confit duck leg, stone ground mustard, cornichon, crostini (5)
- empanadas – shredded pork or black bean, salsa verde (2){v*}
- fried chicken skewers – apple & fennel remoulade (4)
- fried green tomatoes – crispy tasso crust, buttermilk jalapeño dipping sauce (3)
- grilled chicken skewer – house-made chimichurri sauce (4){g}
- parmesan risotto bites – butternut squash puree, lemon aioli (2.5){v}
- petite grilled cheese – gruyere, american, cheddar, rye bread, bacon jam (3.5){v}
- roasted cauliflower & goat cheese crostini – arugula, pine nuts (4){v}
- smoked pork belly & caramel apple bite – 8 hour house-smoked pork belly,
al dente roasted apple, caramel drizzle (4.5) {g}
- southern pecan crab cakes – cajun aioli (4)
- yam & prime rib skewer – bacon jam, house-made chimichurri sauce (4){g}

platters priced per platter, serves 30 people

- cheese board – bleu, swiss, gouda, aged cheddar, dried fruit, crackers (130){v}{g*}
- crudité – seasonal fresh & roasted veggies, house made fancy sauce,
balsamic vinaigrette (115) {v}{vv*}{g}
- charcuterie board – prosciutto, soppressata, salami, finocchiona, mustard trio (160){g}

salads

- green bean salad – walnuts, red onion, feta, parsley (6) {v}{vv*}{g}
- kale caesar salad – boquerones, buttery croutons, parmesan, creamy dressing (7) {v*}{g*}
- mixed green salad – dried fruit, toasted hazelnuts, balsamic vinaigrette (6){vv}{g}
- roasted cauliflower & apple salad – radicchio, leeks, balsamic vinaigrette (5) {vv}{g}
- spinach & cranberry salad – toasted hazelnuts, blue cheese, black pepper,
warm bacon vinaigrette (6) {g}



Crispy pork belly sammy © Devon Hagen



Kale caesar © Devon Hagen



Fried chicken © Devon Hagen

{v} vegetarian {vv} vegan {g} gluten free {*} v/vv/g possible



build your own

priced per serving
family style or buffet recommended
plated service available, pricing varies

sides

- braised greens** - tasso ham, red wine vinegar, shallots, cream (4) {v*}{g}
- brown butter green beans** - pecans, golden raisin chutney (6) {v}{g}
- cajun mac 'n cheese** - orecchiette, cajun cheese sauce, breadcrumbs (5){v}
- candied yams** - extra virgin olive oil, salt & pepper, bruleed molasses {v}{g}
- garlic mashed potatoes** - butter, cream, garlic (6){v}{g}
- hand-cut fries** - sea salt, herbs (6){vv}{g}
- jalapeño cornbread** - honey-butter spread (4){v}
- poutine** - hand cut fries, gravy, cheddar, parmesan, herbs (9)
- whiskey baked beans** - brown sugar red beans, barrel-aged whiskey, pork bits (4){v*}{g}
- skillet's stuffing** - apple, sausage, pecans {v}

sliders

- the burger** - bacon jam, creamy bleu cheese, arugula, tallow brioche roll (6)
- the basic** - burger, american, lettuce, pickle, special sauce, tallow brioche roll (6)
- the veggie** - farro patty, creamy bleu cheese, mushroom jam, arugula, potato roll (6){v}
- fried chicken sammy** - fennel seed crusted, jalapeño aioli, kale, potato roll (6)
- the mojo cuban** - adobo-rubbed boneless pork shoulder, jicama sweet potato slaw, arugula, garlic aioli, mojo sauce, potato roll (6)
- crispy pork belly sammy** - mild cabbage & cucumber kimchi, chili mayo, tallow brioche roll (6)
- caprese sammy** - heirloom tomato, buffalo mozzarella, fresh basil, balsamic, focaccia (6) {v}

mains

- blackened prime rib** - creole horseradish cream (12) {g}
- crispy polenta** - fried polenta, sautéed garlic, onion, peppers, seasonal squash (8) {g}{vv}
- fried chicken** - fennel seed crusted draper valley chicken, honey pepper drizzle, sweet cabbage slaw (10)
- jambalaya** - shrimp, andouille sausage, chicken, peppers, tomatoes (8){g}
- pomegranate molasses-glazed ham** - bone-in oven roasted ham, rosemary-dijon & pomegranate glaze (11) {g}
- turkey roulade** - swiss chard, gruyere, pancetta, herbs (11) {g}
- whole roasted draper valley chicken** - herb & garlic pan sauce (10){g}

sweets

- apple pie bites** - granny smith apple, cinnamon, sugar, deep fried pie crust (5)
- bittersweet chocolate pudding** - pie crust, cocoa nibs, sea salt (5)
- chocolate peanut butter sammies** - chocolate chip cookie, pb cream filling (5)
- dave's half & half cookies** - chocolate chip cookie, half-dipped in chocolate (3)
- profiteroles** - house made cream-puffs, chocolate drizzle (5)
- vanilla cake with lemon curd** - madagascar vanilla cake, tarragon macerated strawberries (5)

equipment only

- metal plates, mismatched silverware, cloth napkins** - per guest (3)

non-alcohol beverages billed on consumption

seasonal aqua fresca – myer lemonade, orange cranberry or apple-ginger (2)

spiked fresca (+4)

soda cans – coke, diet coke, sprite (2)

juice – cranberry, orange, grapefruit (2)

iced tea – sweet or regular iced tea (2)

coffee – cream, sugar (2)

wine

house wines – by the glass:

alandra – white blend (7)

alandra – red blend (7)

premium wines – by the glass:

hess select – chardonnay 2014 (10)

tiki sound – sauvignon blanc 2015 (9)

left coast – pinot noir 2013 (13)

gordon estate – cabernet sauvignon 2013 (12)

bubbles – by the glass:

wycliff – brut champagne (8)

beer

local: fremont – interurban ipa (6)

fremont – universal pale (6)

two beers – immersion amber (6)

two beers – sodo brown (6)

full bar options

well drink kit: (7/drink)

Taaka Vodka, Luna Azul Silver Tequila, Gordon's Gin, Don Q Gold Rum,

Evan Williams- Bourbon Whiskey, Old Overholt Rye Whiskey, Bank Note Scotch

premium drink kit: (9/drink)

Ketel One Vodka, Hornitos Reposado Tequila, Tanqueray Gin, Sailor Jerry Spiced Rum,

Crown Royal, Bulleit Bourbon, Bulleit Rye, Jameson Irish Whiskey, Glenlivet 12yr Scotch

cocktail drink kit: (11/drink)

hey girl heeyyyy – vodka, st. germain, aperol, starvation alley farms cranberry juice, lime

high fashioned – rye whiskey, cynar, simple, orange bitters

new boot goofin – gin, pimm's, lemon, basil simple

green dragon – tequila, cointreau, lime, cilantro

equipment only

mason jars, ice, napkins, & banquet permit – per guest (5)