

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

family style or buffet recommended

plated service available upon request, pricing varies
metal plates, mismatched silver ware, and napkins available

northwest summer

\$36
per guest

small bites: **watermelon & prawn skewer** - feta, mint, parsley, chili-ginger drizzle {g}
strawberry & yellow tomato tartine - chevre, frisée, crostini, tarragon vinaigrette {v}
salad: **grilled peach salad** - mozzarella, watercress, endive {v}{g}
sides: **summer asparagus** - shaved pecorino, lemon peel, balsamic reduction {v}{g}
parmesan fingerling potatoes - garlic, rosemary, salt {v}{g}
main: **seared sockeye salmon** - wilted microgreens, shaved watermelon radish
caper-citrus glaze {g}

add items below \$45 per guest

small bites: **black sesame ahi skewers** - pickled ginger, carrot miso sauce
main: **hanger steak** - dijon marinated-grilled steak, cippolinis, thyme, rosemary {g}

southern comfort

\$30
per guest

small bites: **southern pecan crab cakes** - cajun aioli
fried green tomatoes - crispy tasso crust, buttermilk jalapeño dipping sauce
salad: **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 draper valley chicken, honey pepper drizzle

add items below \$40 per guest

small bites: **coconut shrimp beignets** - roasted pepper jelly
main: **jambalaya** - shrimp, andouille sausage, chicken, peppers, tomatoes {g}

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

small bites: **empanadas** – shredded pork or black bean with salsa verde {v*}
crispy polenta bites – sweet corn, crema, cilantro, piquillo pepper {v}{g}
 salad: **latin beet salad** – red & golden beets, granny smith apple, jicama, toasted peanuts, arugula, endive, citrus vinaigrette {vv}{g}
 sides: **black beans** – cotija, roasted chilies {v*}{g}
mexican rice – salsa roja, onions, garlic, tomato {vv}{g}
 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 {v}{g}
 main: **chilaquiles** – corn tortillas, black beans, cilantro, salsa roja, cream {g}

whole pig roast

A communal event that is a distinct experience! Our Chef pulls the whole pig from the smoking La Caja China Box. He breaks up the whole pig in front of your guests and those smokey primal cuts are sliced and served on the spot. Then, he pulls the tender pork and the crispy skin into a mix that is unlike any other pork dish.

Skillet's Chef de Cuisine hand selects a responsibly raised Carlton Farms Duroc pig for your group and begins the slow-and-steady cooking process 13 hours before your event!

pricing starts at \$1000 for group

- Minimum 50 guests required (pigs are big!)
- 2 weeks' notice required to book
- Create a custom buffet with our sides, salads and sweets.
- Talk to us for more details and a quote based on your group size!



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, pollo's 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 {v}{g}
poutine - fries, gravy, cheddar, herbs
kale caesar - boquerones, buttery croutons, parmesan, creamy dressing {v*}{g*}
mixed green salad - dried fruit, toasted hazelnut balsamic vinaigrette {vv}{g}
fried corn on the cob - parmesan, cilantro, house-made hot sauce {vv}{g}
watermelon & orange salad - red onion, feta, extra virgin olive oil, salt, pepper {v}{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
summer berry bread pudding - blueberries, blackberries, raspberries, brioche, whipped topping

add both drinks from below \$2

- drinks: **soda cans** - coke, diet coke, sprite
seasonal agua fresca - please select one flavor:
 strawberry-lemonade, pear-basil, apple-ginger





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

- black sesame ahi skewers – pickled ginger, carrot miso sauce (5)
- caprese skewer – heirloom cherry tomato, mozzarella, basil, balsamic reduction (2.5){v}{g}
- chevre apple crostini – chevre, roasted apples, arugula (3){v}
- coconut shrimp beignets – roasted pepper jelly (3)
- cornmeal crepes – figs, pears, bleu cheese (3.5){v}{g}
- crispy polenta bites – sweet corn, crema, cilantro, piquillo pepper (4){v}{g}
- empanadas – shredded pork or black bean, salsa verde (2){v*}
- fried chicken skewers – apple, fennel-walnut remoulade (4)
- fried green tomatoes – crispy tasso crust, buttermilk jalapeño dipping sauce (3){g}
- grilled chicken skewer – house-made chimichurri sauce (4){g}
- parmesan risotto bites – sweet corn puree, piquillo pepper relish (2.5){v}
- petite grilled cheese – gruyere, american, cheddar, rye bread, bacon jam (3.5){v}
- roasted cauliflower & goat cheese crostini – arugula, pine nuts (3.5){v}
- southern pecan crab cakes – cajun aioli (4)
- strawberry & yellow tomato tartine – chevre, frisée, crostini, tarragon vinaigrette (4){v}
- summer squash endive cup – squash, zucchini, tomato, pistachio dust, sherry vinaigrette (3){vv}{g}
- veggie dumplings – cabbage, crispy tofu, bean sprouts, garlic, sweet and spicy dipping sauce (4){v}
- watermelon & prawn skewer – feta, mint, parsley, chili-ginger drizzle (3){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, hazelnut-balsamic vinaigrette (115){v}
- charcuterie board – prosciutto, soppressata, salami, finocchiona, mustard trio, flat bread (160){g}

salads

- grilled peach salad – mozzarella, watercress, endive (7){v}{g}
- kale caesar salad – boquerones, buttery croutons, parmesan, creamy dressing (7)
- latin beet salad – red & golden beets, granny smith apple, jicama, toasted peanuts, arugula, endive, citrus vinaigrette (5){vv}{g}
- bacon & blue salad – bacon, mushroom, blue cheese, red wine-dijon vinaigrette (6){g}
- mixed green salad – dried fruit, toasted hazelnut balsamic vinaigrette (6){vv}{g}
- sweet corn salad – green onion, bell pepper, cucumber, jalapeño, cilantro, oaxaca cheese, cotija cheese (6){v}{g}
- watermelon & orange salad – red onion, feta, extra virgin olive oil, salt, pepper (6){v}{g}



Empanadas © Linda Kahle



Metal plates © Blue Rose Photography



Hanger steaks © Devion Hagen



build your own

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

sides

- black beans** - cotija, roasted chilies (2.5){v*}{g}
- braised greens** - tasso ham, red wine vinegar, shallots, cream (4) {g}
- cajun mac 'n cheese** - orecchiette, cajun cheese sauce, breadcrumbs (5){v}
- fried corn on the cob** - parmesan, cilantro, house-made hot sauce (3.5){vv}{g}
- garlic mashed potatoes** - butter, cream, garlic (6){v}{g}
- hand-cut fries** - sea salt, herbs (6){v}{g}
- jalapeño cornbread** - honey-butter spread (4){v}
- mexican rice** - salsa roja, onions, garlic, tomato (2.5){vv}{g}
- parmesan fingerling potatoes** - garlic, rosemary, salt (6){v}{g}
- poutine** - hand cut fries, gravy, cheddar, parmesan, herbs (9)
- summer asparagus** - shaved pecorino, lemon peel, balsamic reduction (5){v}{g}
- whiskey baked beans** - brown sugar red beans, barrel-aged whiskey, pork bits (4){g}

sliders

- the burger** - bacon jam, creamy bleu cheese, arugula, tallow brioche roll (6)
- the basic** - burger, american, lettuce, pickle, pollo's special sauce, tallow brioche roll (6)
- the veggie** - farro patty, creamy blue 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

- ancho braised short ribs** - pasillo, chipotle, crispy polenta, tomato, garlic (12)
- chilaquiles** - corn tortillas, black beans, cilantro, salsa roja, cream (6){g}
- fried chicken** - fennel seed crusted draper valley chicken, honey pepper drizzle (10)
- hanger steak** - dijon marinated-grilled steak, cippolinis, thyme, rosemary (15){g}
- jambalaya** - shrimp, andouille sausage, chicken, peppers, tomatoes (8){g}
- seared sockeye salmon** - wilted microgreens, shaved watermelon radish, caper-citrus glaze (13){g}
- whole roasted draper valley chicken** - herb and 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)
- summer berry bread pudding** - blueberries, blackberries, raspberries, brioche, whipped topping (7)
- 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 – strawberry-lemonade, pear-basil 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, and banquet permit – per guest (5)