skillet catering

We know how to party!

From menu planning to venue placement, we are your full service catering & event professionals.

Take your holiday party to the next level with amazing food and service! Our freshly sourced flavors feature organic and local ingredients as much as possible, and we cook on site so our food is hot when it hits your plate. We can bartend, coordinate event rentals and break down your venue so you can focus on the fun! We've thought of every detail, so you don't have to!

Jessica Paul-Jones | jessica@skilletcatering.com
Director of Catering Sales & Delivery | Skillet Catering
206.512.2003 | skilletcatering.com

© John Nakatsu

© Devion Hagen

© Devion Hagen

winter event packages

The perfect pairing for your holiday gathering!
Easily select one of the packages below or
customize your own in collaboration with our sales team.

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

braised turkey bite – turkey, cranberry relish, norkotah potato chip *{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}*
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}*
parmesan risotto bites – butternut squash puree, lemon aioli *{v}*
caprese skewer – heirloom cherry tomato, mozzarella, basil, balsamic reduction *{v}{g}*
fried chicken skewers – apple & fennel remoulade
petite grilled cheese – gruyere, american, cheddar, bacon jam, rye bread
the burger slider – bacon jam, bleu-brie, arugula, tallow bun
mini fries – snack-sized serving of skillet's classic fries *{vv}{g}*

© Jenny Storment

© Abelle Photography

holiday buffet

$32 per guest

small bites: **butternut squash pancake** – pancetta, fried sage *{g}*
baked brie bites – pastry-wrapped reduced figs & grapes, toasted pecans *{v}*
salad: **spinach and cranberry salad** – toasted hazelnuts, blue cheese, black pepper, warm bacon vinaigrette *{g}*
sides: **garlic mashed potatoes** – butter, cream, garlic *{v}{g}*
brown butter green beans – pecans, golden raisin chutney *{v}{g}*
main: **turkey roulade**– swiss chard, gruyere, pancetta, herbs *{g}*

© Marstin Studios

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}*

© Devion Hagen