



**T&T TO GO**  
**FALL & WINTER**  
*Sometimes you just want  
amazing food without full  
service catering!*

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### PLATTERS (for 24)

Antipasti - Imported Meats & Cheeses, Marinated Vegetables, Baguette (GF No Baguette).....\$164  
Roasted Pear, Fig, Bacon, Brie & Caramelized Onion Pizzette.....\$52  
Butternut Squash & Smoked Mozzarella Pizzette, Tuscan Kale (Veg).....\$45  
Housemade Potato Chips,  
Pan-Fried Onion Dip (GF/Veg)..... \$64  
Fresh & Preserved Vegetable Crudit , Roasted Garlic Hummus (GF/V).....\$80  
Lightly Smoked NW Salmon, Dill Sauce (GF).....\$270  
Local Cheese Display, Candied Nuts, Dried Fruit, Artisan Crackers (GF No Crackers/Veg/Nuts).....\$146  
Seasonal Grilled Vegetables,  
Smoked Tomato Romesco (GF/V/Nuts).....\$83

### SKEWERS (24)

Chili-Lime Beef Skewers, Ginger Plum Sauce (GF)....\$99  
Curried Chicken Satay, Thai Peanut Sauce (GF/DF)..\$71  
Passionfruit Teriyaki Pork Skewers (GF/DF).....\$62  
Tofu Skewers, Orange Marmalade (GF/V).....\$71

### PETITE SANDWICHES/WRAPPS (16)

Bistro Steak Sandwiches, Bleu Cheese, Arugula, Red Peppers, on Ciabatta.....\$86  
Grilled Portobello Wrap, Goat Cheese, Sundried Tomatoes, Peppers & Arugula (Veg).....\$76  
Smoked Chicken, Provolone, Arugula,  
Roasted Red Peppers, Balsamic, on Ciabatta.....\$71  
Spicy Mojo Pork, Prosciutto Crisp, Arugula,  
Cherry Peppers, on Ciabatta.....\$67

### SALADS/SIDES (for 24)

Winter Quinoa Tabbouleh, Cauliflower, Fennel, Pomegranate, Citrus & Mint (GF/V).....\$115  
Roasted Beet Salad, Goat Cheese, Pistachios, Orange Zest (GF/Veg).....\$95  
Kale & Chickpea Salad, Roasted Tomatoes,  
Cucumber-Tahini Dressing (GF/V).....\$105

### SALADS/SIDES (for 24) continued

Mixed Greens, Poached Pear, Candied Walnut, Crumbled Blue Cheese, Champagne Vinaigrette (GF/Veg).....\$96  
Smashed Potato Salad, Red Grapes, Tarragon Aioli (GF/Veg).....\$71  
Classic Caesar Salad, Parmesan,  
Homemade Croutons (GF No Croutons/Veg).....\$74

### PETITE SWEETS (24)

Chocolate Chip, Deluxe Chocolate Chip, or Fennel Pistachio Cookies (pick one).....\*\$53  
**\*\$15 from each cookie order goes to NAACP Seattle King County Chapter**  
Tangy Lemon Bars.....\$53  
Chocolate Dipped Coconut Citrus Macaroons.....\$53  
Dark Chocolate Brownies, Peppermint Ganache.....\$54  
Pumpkin Cheesecake Bars, Ginger Molasses Crust...\$54  
Granny Smith Apple Turnovers.....\$55  
Cranberry Walnut Bars.....\$55

### BRUNCH (for 24)

Mini Quiche Tartlets  
Ham & Swiss or Tomato-Basil (Veg).....\$71  
Fresh Fruit Salad, Vanilla Syrup, Mint (V).....\$78  
Chai-Spiced Banana Walnut Bread, or  
Pear-Pecan Bread, or Sour Cream-Pecan Coffee Cake (Veg/Contains Nuts).....\$53

### DIETARY NOTES

GF-Gluten Free, Veg-Vegetarian, V-Vegan,  
Nuts-Contains Nuts

### ORDERING POLICIES

**We require a \$750 minimum on all orders**

### DELIVERY

**Free delivery on all orders in the Seattle area**

Daily 9:00am – 4:00pm

Additional fees may apply for deliveries outside of regular delivery hours. Self-pick-up available.

### ADD COMPOSTABLES

Compostable plates, flatware, and napkins  
\$1.50 per guest

*\*A 5% administrative fee will be added to each order. If paying by credit card a 3% processing fee will apply.*