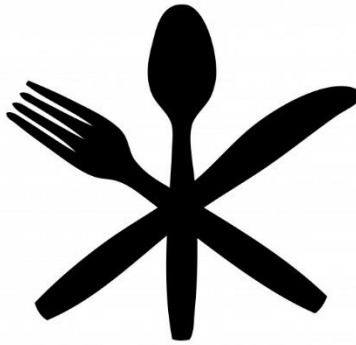




## **LAKE UNION CAFE**

### **Drop-off Menu**



**We are proud to offer drop-off options for your next meeting or office gathering!**

We provide all disposable service ware, plates, forks, & napkins.

Our food comes fresh and ready to eat!

Contact us for a custom quote:

[info@lakeunioncafe.com](mailto:info@lakeunioncafe.com)

206-568-1258

**Custom Lunch Buffet:**

**\$25/person**

**Sides:**

**(choose two)**

Mixed Greens Salad - caramelized pears, sun-dried cherries, spiced nuts, gorgonzola

Panzanella Salad - mediterranean olives, tomatoes, mozzarella, grilled rustic bread, balsamic vinaigrette

Arugula Salad – heirloom tomatoes, cucumber, red onion, parmesan, lemon vinaigrette

Café Caesar - romaine lettuce, parmesan crisps, focaccia croutons, caesar dressing

Grilled Seasonal Vegetables

Sautéed Green Beans – olive oil, lemon, garlic

Stir Fry – assorted seasonal veggies, soy sauce, garlic, scallions

Rice Pilaf

Roasted Garlic Mashed Potatoes

LUC Mac n’ Cheese - smoked cheddar, gouda, parmesan, pepper-jack

Roasted Yukon Gold Potatoes – fresh herbs, garlic, olive oil

Pasta Salad – lemon, cherry tomatoes, olives, artichoke hearts, house vinaigrette

**Main Entrée**

**(choose one)**

Roasted Chicken- bacon, onions, basil, white wine- butter sauce

Rosemary Garlic Chicken- lemon, capers, artichoke hearts, roasted tomatoes

Grilled Salmon – miso glaze, asian slaw

Baked Sockeye Salmon – peppered dijon aioli, herb panko crust

Pan Seared Mahi Mahi - black bean mango salsa, miso glaze

Steak Balsamico – red onion balsamic demi

Coffee Marinated Beef Tenderloin – wild mushroom demi

Grilled Pork Shanks – whiskey barbeque sauce

Bacon Wrapped Pork Tenderloin – rosemary & garlic

Stuffed Roasted Red Bell Pepper - basmati rice, eggplant, golden raisins, pine nuts & scallion

Vegetable Basilicata - eggplant, portobello, fresh pesto, provolone & tomato

**Additional Entrée \$8/person**

**Pasta Bar \$20/person**

House-made Meatballs, Grilled Chicken Breast, Grilled Veggies  
Spicy Marinara, Roasted Garlic Alfredo, Basil Pesto  
Pasta of the Day  
Assorted Rolls & Butter

**Sandwich Platter \$15/person**

(choose 3)

Roasted Turkey, Dill Havarti, Arugula, Pickled Red Onion  
Black Forest Ham, Sharp Cheddar, Mixed Greens, Tomato  
Salami, Smoked Gouda, Mixed Greens, Pickled Red Onion  
PB&J on Whole Wheat  
Grilled Veggies, Fresh Mozzarella, Pesto

Choose 2 sides: Mixed Green Salad w/ house vinaigrette on the side, Tim's Cascade Chips, Fresh Fruit

**Fajita Bar \$20/person**

Braised Beef OR Tequila Lime Chicken, Sautéed Peppers & Onions  
Black Beans, Shredded Cheddar, Pico de Gallo, Guacamole, Shredded Lettuce  
Corn or Flour Tortillas

**Pacific Islander \$18/person**

Chicken Satay with Peanut Sauce  
Vegetable Pot stickers  
Coconut Jasmin Rice  
Rainbow Slaw- miso vinaigrette

**Bruschetta Bar \$13/person**

Grilled Pita & Crackers  
Cured Meats, Smoked Salmon, & Artisan Cheeses  
Grilled Seasonal Vegetables  
Tapenade & Hummus

**Wake Up Menu \$15/person**

(choose 3)

Granola & Yogurt  
Hardboiled Eggs  
Individual Seasonal Quiches  
Roasted Herb Potatoes  
Fresh Seasonal Fruit  
Sausage Links & Crispy Bacon  
Pancakes – maple syrup  
Assorted Breakfast Breads

### **Sweets**

Cookie Bar- assorted seasonal cookies \$5/person

Mini-Desserts Bar- brownies, lemon bars, cheesecake bites \$8/person

### **Beverages**

Sodas (coke, diet coke, sprite) \$2 each

San Pellegrino \$3 each

Bottled Water \$1.75 each

### **The Details:**

- We require a **\$250 food & beverage minimum on all orders**
- A **\$50 delivery fee is added to all orders within a 5-mile radius of our location**
  - **72-hour notice required**
  - **WA state sales tax on all orders**
- **please note; credit card payments will incur a 4% processing fee**