



NOW OFFERING DROP-OFF CATERING SERVICE

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

206-568-1258

Custom Lunch Buffet:

\$22.50/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 – scallions, dried cranberries, spiced nuts
Wild Mushroom Risotto Cakes – leeks, garlic, parmesan
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
Pan Seared Salmon – signature fuji apple salsa
Steak Balsamico – red onion balsamic demi
Grilled Beef Shoulder Loin – house made chimichurri
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

Please inquire for additional vegan, gluten free, and vegetarian menus!

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
Cashew & Apple Chicken Salad, Romaine
PB&J on Whole Wheat
Grilled Eggplant, Bell Pepper, Portobello, Fresh Mozzarella, Pesto Aioli
Choose 2 sides: Mixed Green Salad w/ house vinaigrette, Tim’s Cascade Chips, or Fresh Fruit

Pasta Bar \$20/person

House-made Meatballs, Grilled Chicken Breast, Grilled Veggies
Choose 2: Classic Marinara, Roasted Garlic Alfredo, Basil Pesto, Spicy Arrabiatta
Assorted Rolls & Butter

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

Satay Station \$18/person

Chicken or Beef Satay and Grilled Vegetable Skewers
Peanut Sauce & Sweet Chili Sauce
Coconut Jasmin Rice
Rainbow Slaw- miso vinaigrette

Slider Bar \$17/person

Whiskey BBQ Pulled Pork
Salmon Patties
Grilled Portobello
Classic Cold Slaw
Pretzel Buns

Bruschetta Bar \$15/person

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

Chili Station \$15/person

Signature Chili (vegetarian or meat)
Southwest Salad
Rolls & Butter

Wake Up Menu \$15/person

(choose 3)
Granola & Yogurt
Hardboiled Eggs
Individual Seasonal Quiches
Roasted Herb Potatoes
Fresh Seasonal Fruit
Sausage Links & Crispy Bacon
Silver Dollar Pancakes – maple syrup
Assorted Breakfast Breads

Appetizers \$36/dozen

Ahi Tuna Poke- cucumber cup
Lobster Strata Bites – lobster & bacon bread pudding cups
Bacon-wrapped Seared Prawn
Cherry Tomato, Mozzarella, Kalamata Olive Skewer – basil oil & balsamic drizzle
Cashew Chicken on Endive
Traditional Tomato Bruschetta & Crostini
Lox Skewer – cold smoked salmon, cream cheese, capers, red onion
Red Pepper Hummus Cucumber Cup
Basil Pesto Deviled Eggs
Watermelon Cubes – balsamic glaze
Potato Cakes – scallion crème fresh
Antipasto Skewer – prosciutto, dill havarti, kalamata olive
Chicken Gyoza – sweet chili dipping sauce
Stuffed Mushrooms – bread crumbs, parmesan, scallion, peppers
Fresh Fruit Skewers

Sweets

Cookie Bar - assorted seasonal cookies \$3.50/person
Cheesecake Bites \$24/dozen
Brownies \$24/dozen
Lemon Bars \$24/dozen
White & Dark Chocolate Mousse Cups \$36/dozen

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
 - \$25 for return pick up if required
 - 72-hour notice required
 - WA state sales tax on all orders
- (please note; credit card payments will incur a 3% processing fee)

The Lake Union Café is happy to cater your next Happy Hour!

Ask us about our full bar or beer & wine options.

info@lakeunioncafe.com

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