



A+M Catering

sustainable + allergen friendly + wholesome

6-12 minimum depending on item - please inquire | to place orders less than 48 hours please call 206-802-8320

Breakfast Pastries - per dozen

one dozen minimum

Croissants* - plain, chocolate or ham + gruyere (+\$24)

mini \$60 | regular \$96

Morning Buns* - aka cardamom buns

mini \$36 | regular \$60

Handmade Bagels* - choice of plain or everything +

served with cream cheese or vegan cream cheese

mini \$36 | regular \$60

Danishes* - cream cheese, berry or seasonal

mini \$60 | regular \$96

Turnovers - apple, berry or seasonal - \$96

Muffins* - banana nut(v), blueberry, lemon poppyseed,

carrot or chocolate (all can be made gluten free)

mini \$36 | regular \$60 + \$12 for GF

Coffee Cake* - plain or blueberry - mini \$36 | regular \$60

Scones (seasonal)* - \$36 mini | \$60 regular

Breakfast - a la carte

Greek Yogurt Parfaits* - greek yogurt, gluten free granola

+ seasonal berries - mini \$7 | regular \$12

Cashew Yogurt Parfaits (v)* - cashew yogurt, gluten free

granola + seasonal berries - mini \$7 | regular \$12

Overnight Oats (v)* - seasonal berries

mini \$8 | regular \$13

Acai Bowl (v)* - acai, granola, berries, bananas, goji

berries, chia seeds, almonds, peanut butter -

mini \$10 | regular \$16

Fruit Salad* - local seasonal fruit - mini \$5 | regular \$9

Croissant Breakfast Sandwich* - cheddar cheese,

sun-dried tomato aioli, egg + choice of protein (bacon,

sausage or ham) - mini \$9 | regular \$18

Vegetarian Breakfast Burrito or Bowl - eggs, potatoes,

vegetables, cheddar cheese, soy chorizo (salsa on the side)

\$14 | gf +\$2

Protein Breakfast Burrito or Bowl - eggs, choice of

proteins (bacon, sausage or ham), potatoes, cheddar

cheese (salsa on the side)- \$18 | gf +\$2

Mini Egg Muffins*(gf) - up to one protein (bacon, sausage

or ham), cheddar cheese, vegetables - \$6

Avocado Toast (v) - smashed avocado, radishes,

microgreens, pickled red onion + pickled mustard seeds

\$12 | gf +\$2 | hard boiled egg +\$2

Side of Protein - bacon, turkey bacon, sausage, ham, vegan

sausage or vegan bacon - \$8

Side of Hashbrowns (v) - \$5

Breakfast Bars + Buffets

10 person minimum

Yogurt Parfait Bar* - greek yogurt, cashew yogurt, gluten

free granola + seasonal berries - mini \$9 | regular \$14

Acai Bowl Bar (v)* - acai, granola, berries, bananas, goji

berries, chia seeds, almonds, peanut butter

mini \$12 | regular \$21

Avocado Toast Bar (v) - smashed avocado, radishes,

microgreens, pickled red onion + pickled mustard seeds

\$14 | gf +\$2 | hard boiled egg +\$2

Continental Breakfast - chef's choice of assorted mini

pastries, organic fruit platter + mini greek yogurt parfaits

\$18 | gf +\$2 | vegan +\$2

Make Your Own Breakfast Bowl Bar - scrambled egg,

shredded cheddar, hash browns, salsa verde, guacamole,

bacon + sausage - \$22

Basic Hot Breakfast Buffet - scrambled eggs, hash browns,

sausage, bacon + mini croissants - \$24

Make Your Own Breakfast Sandwich Bar* - cheddar,

sun-dried tomato aioli, cream cheese, bagels, croissants,

scrambled egg, bacon, ham + fruit platter

\$30 | gf +\$2 | avocado +\$2

Hot Mini Breakfast Buffet - assorted mini egg muffins,

hash browns, mini croissants + organic fruit display - \$34

AM Break - \$13

Homemade Fruit Granola Bars

Mixed Nut Bowl

Organic Fresh Fruit Platter

PM Break - \$32

Artisan Cheese + Fruit Platter (add charcuterie - \$12/person)

Vegetable Crudite Cups - served with hummus

Chef's Choice of Mini Dessert



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BYO Baked Potato Bar - \$16

Baked Potatoes, Vegetarian Chili, Bacon Crumbles, Caramelized Onions, Grilled Broccoli Bites, Shredded Cheddar Cheese, Fresh Jalapeno, Cilantro, Salsa + Sour Cream

Asian Wrap Bar - \$20

Wraps:

Iceberg Lettuce + Flour Tortillas

Protein Fillings:

Ground Chicken, Onion + Water Chestnuts

Tofu, Onion + Water Chestnuts

Toppings:

Peanuts, Sriracha + Shredded Lettuce

BYO Street Taco Bar - \$22

Bases:

Corn + Flour Tortillas

Proteins - select two:

Soyrizo

Chicken Tinga

Carne Asada

Blackened Fish

Toppings:

Guacamole, Salsa Rojo, Cilantro + Onions, Queso Fresco,

Fajita Vegetables, Limes

Croissant Slider Bar - \$26

Organic Mixed Greens Salad (v + gf) + Quinoa Salad (v + gf)

Assorted Mini Croissant Sliders (chicken, beef + vegetarian)

Salad + Protein Buffet - \$33

Organic Mixed Greens Salad (v + gf)

Mediterranean Chopped Salad

Quinoa Salad (v + gf)

Sliced Sun-dried Tomato Chicken Platter

Seared Honey Garlic Salmon Platter

California Buffet - \$34

Sides - select two:

Berry + Spinach Salad (v)

Pesto Pasta Salad

Chef's Choice of Roasted Seasonal Vegetables (v)

Entree - select one:

Lemon Herbed Chicken Breast - chimichurri

Grilled Salmon - cumin yogurt sauce

Dessert:

Chef's Choice of Elevated Dessert

South of the Border Buffet - \$35

delicious at room temperature - also available hot

Appetizers + Sides:

Corn Tortilla Chips, Salsa Rojo + Guacamole

Avocado + Coleslaw Salad

Protein served with mango salsa:

Herbed Chicken Breast

Blackened or Grilled Salmon (+\$5)

Dessert:

Mexican Pudding

Elevated Pizza Buffet - \$36

available until 1pm

Appetizers + Sides:

Caprese Skewers

Caesar Salad

Pizzas (house made dough):

Margherita Pizza

Meat Lovers Pizza

Dessert:

Chocolate Chunk Cookie with Salt



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Build Your Own Salad + Sandwich Buffet -

\$38

Salads:

Organic Mixed Greens Salad (v)

Apple + Spinach Salad

Breads:

Chef's Assorted Breads (3 types min)

Proteins - select two:

Sliced Ham

Sliced Turkey

Chicken Salad

Tofu (Egg-less) Salad (v)

Toppings:

Lettuce, Onion, Tomato, Sprouts, Sliced Cheeses, Mustard + Mayo

Sweets:

Chef's Choice of Rotating Elevated Dessert

Mediterranean Buffet - \$44

delicious at room temperature - also available hot

Salad:

Mediterranean Chopped Salad

Starch:

Pesto Pasta Salad*

Vegetable:

Grilled Asparagus (v)

Entrees:

Sun-dried Tomato Chicken Breast

Falafel (v) - tzatziki + hummus

Sweets:

Chef's Choice of Dessert

BYO Street Taco or Bowl Buffet - \$46

Bases/Sides:

Corn Tortillas, Shredded Lettuce, Spanish Rice

+ Avocado Coleslaw Salad

Proteins - select two:

Chicken Tinga

Carne Asada

Blackened Fish

Toppings:

Guacamole, Salsa Rojo, Cilantro + Onions, Queso Fresco,

Fajita Vegetables, Limes

Dessert:

Churro Bar (assorted toppings)

Holiday Buffet - \$50

Salad:

Apple + Spinach Salad (gf) - feta, pecans, cranberries maple dijon vinaigrette

Starch:

Herb Roasted Red Potatoes (gf + v)

Vegetable:

Roasted Squash + Hazelnuts (gf +v)

Entrees:

Tri Tip Steak (gf) - red chimichurri + caramelized onion horseradish

Pomegranate + Braised Fennel Roasted Salmon (gf)

Sweets:

Chef's Choice of Assorted Mini Holiday Desserts

Elevated Ambient Fall Buffet - \$65

delicious at room temperature - also available hot

Salads - select one for groups under 12:

Farro + Arugula Salad

Apple + Spinach Salad

Starch - select one:

Quinoa Salad (v)

Moroccan Cauliflower Couscous Salad

Vegetable - select one:

Marsala Braised Mushrooms (v)

Local Seasonal Roasted Squash - hazelnut crunch (v)

Entrees - select two (one serving of each entree per guest):

Mary's Sun-dried Tomato Chicken Breast

Sliced Sesame Ginger Beef

Seared Honey Garlic Salmon

Roasted Cauliflower Steak (v) - thai peanut sauce

Sweets:

Chef's Choice of Rotating Dessert



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Salads - a la Carte

Shaved Brussels Sprout Salad (v) - evoo, lemon, pine nuts, chives, cranberries - small \$8 | large \$14

Roasted Beet Salad - mixed greens, goat cheese, walnuts + honey-dijon vinaigrette - small \$7 | large \$12

Organic Mixed Greens Salad(v) - tomatoes, red onion, carrots, sunflower seeds, lemon vinaigrette
small \$6 | large \$10

Mediterranean Chopped Salad - romaine, feta, cucumbers, olives, onions, chickpeas, tomatoes, lemon vinaigrette - small \$7 | large \$12

Broccoli Salad - yogurt, honey + cider vinegar
small \$6 | large \$10

Farro + Arugula Salad - crispy shallots, apple, parmesan, basil + pecans - small \$7 | large \$12

Apple + Spinach Salad - feta, pecans, cranberries maple dijon vinaigrette - small \$7 | large \$12

Starch Sides - a la Carte

Potato Salad*(v) - dill pickles, dijon mustard, dill + celery - \$5

Pesto Pasta Salad - tomatoes, cucumber, fresh mozzarella, parmesan + pine nuts - \$8

Farro Salad - apple cider, evoo, parmesan, pistachios, arugula, mint, tomatoes + radish - \$7

Quinoa Salad (v) - chickpeas, cucumber, red bell pepper, parsley + lemon vinaigrette - \$6

Moroccan Cauliflower Couscous Salad (v) - almonds, golden raisins + lemon paprika vinaigrette - \$8

Vegetable Sides (v) - a la Carte

Roasted Carrots - \$7

Roasted Potatoes - \$6

Grilled Broccolini - \$7

Marsala Braised Mushrooms - \$7

Local Seasonal Roasted Squash - hazelnut crunch - \$8

Land Entrees - a la Carte

Sliced Beef Tenderloin - mustard aioli sauce or red chimichurri - \$22

Sliced Sesame Ginger Beef - \$22

Sun-dried Tomato Mary's Chicken Breast - \$10

Lemon Herbed Mary's Chicken Breast - chimichurri - \$9

Sea Entrees - a la carte

Seared Honey Garlic Salmon - \$12

Blackened Mahi Mahi - mango salsa - \$12

Seared Ahi* - \$15

Vegan + Vegetarian Entrees- a la carte

Roasted Cauliflower Steak (v) - thai peanut sauce - \$8

Fresh Pasta - pesto, peas + tomato confit - \$10

Sweets - a la carte

Chocolate Covered Strawberries - \$5

Weekly Rotating Cookie* - \$3-\$6

Chocolate Amaretti Cookie - \$6

Mini Layer Cakes - berries, white chocolate buttercream, flowers - \$7

Pistachio Citrus Cake - \$6

Tiramisu Mousse - \$7

Tiramisu - \$70 (8-10 ppl)

Creme Patissiere with Berries and Crumble - \$7

Lemon Mascarpone Creme with a Berry Compote - \$7

Almond Cake with Blood Oranges and Pistachios - \$6

Cheesecake* - \$70 (8-10)

Lemon Bars* - \$60 (1 dozen)

Brownies* - regular or turtle - \$60/\$75 (1 dozen)

Mini Berry Pie Jars - \$85 (1 dozen)



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Bowls + Platters

Fruit Platter or Bowl - \$9/serving

Mixed Nut Bowls - \$7/serving

Bruschetta Bowl with Crostinis on a Platter - \$8/serving

Vegetable Crudite Platter - served with hummus + ranch - \$8/serving

Deli Platter - sliced deli meat, sliced cheeses, lettuce, onion, tomato, mayo, mustard + assorted breads* - \$18/serving

Cold Salad Sandwich Platter - tuna salad, chicken salad, egg salad, sliced cheeses, lettuce, onion, tomato + assorted breads* - \$20/serving

Lox, Cream Cheese + Bagel Platter - bagels* served with cream cheese, smoked salmon + capers (max of 2 dozen) - \$18/serving

Ceviche + Tortilla Chips Bowls - choice of ceviche - \$16/serving

Caprese Platter - mozzarella, tomato, basil + evoo - \$10/serving

Mediterranean Meze Platter - hummus, spicy feta, tzatziki, olives, local fresh vegetables + pita - \$15/serving

Artisan Cheese Platter - an assortment of soft + hard cheeses, fruit, nuts, crackers + fruit preserves - \$18/serving

Artisan Cheese + Charcuterie Platter - an assortment of soft + hard cheeses, dried meats, fruit, nuts, crackers, mustard + fruit preserves - \$30/serving

Chicken Lettuce Wrap Platter - ground chicken, onion, water chestnuts, peanuts + lettuce - \$14/serving

Focaccia (10 pieces) - herbed butter - \$40

Individual Appetizers – 2 dozen minimum

**= full service only*

Grape, Brie, Mango Chutney + Spiced Honey Puff Pastry - \$4

Fig, Brie + Prosciutto Brulee - \$6*

Pear, Gruyere, Blue Cheese, Arugula + Honey Pizza (gf option available +\$1) - \$4*

Traditional Hot Stuffed Baby Mushroom - \$4*

Tomato Confit Hummus Stuffed Baby Mushroom - \$3

Vegetable Crudit  Cups with Organic Hummus - \$4

Caprese Skewers - mozzarella, tomato, basil, evoo + balsamic drizzle - \$3

Ahi Poke on Wonton Chip - \$6

Pepper Crusted Ahi Tuna - sesame cracker + wasabi aioli - \$6

Shrimp Ceviche Cups – tortilla chip - \$6

Shrimp Cocktail Shooter - mango sauce - \$6

Grilled Shrimp Skewer - garlic lemon sauce - \$6

Blackened Salmon Skewers – mango or pineapple salsa - \$5

Salmon Cakes - house aioli sauce - \$6*

Beef Tenderloin Crostini - caramelized onion + aioli - \$7

Garlic Butter Steak Bite Skewer - yum yum + chimichurri sauce - \$7

Wagyu Kobe Beef Slider - caramelized onion, garlic herb aioli, leafy greens, sharp cheddar + house made bun \$8 | +\$1 bacon

Mini Beef Croissant Slider - truffle aioli + arugula \$8

Mini Pesto Chicken Croissant Slider - sun-dried tomato aioli + butter lettuce \$7

Chicken Skewer – sundried tomato - \$5

Chicken Slider – chicken breast, avocado, tomato, aioli - \$6

BLT Slider – bacon, lettuce, tomato, aioli - \$5



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Drinks

Glass Mini Bottled Water (sparkling or flat): \$55/case

Iced Tea or Lemonade: \$3/serving or \$30/gallon

Orange or Grapefruit Juice: \$4/serving or \$40/gallon

Coffee, Decaf, or Hot Tea Carafe – serves up 10-12 - \$37/carafe

16 oz Cold Pressed Juice Bottles: \$12/juice

9 oz Organic Smoothie: \$9/smoothie

16 oz Organic Smoothie: \$15/smoothie

Sub-Contracted Bar Options

House Beer + Wine Bar (up to 3 hours) - \$24/person

Premium Beer + Wine Bar (up to 3 hours) - \$36/person

Full House Bar - Beer, Wine, Well Liquor + Mixers (up to 3 hours) - \$35/person

Full Premium Bar - Beer, Wine, Premium Liquor + Mixers (up to 3 hours) - \$45/person

Bartender - \$35/hr

Bar Setup Fee - \$300-500 (abc license, ice, compostable disposable cups, coolers, ice bucket, scooper, basic garnishes)

Full-Service Staffing + Delivery

Server, Bartender + Kitchen Attendant - \$35/hr

Event Manager + Chef - \$45/hr

Delivery - FREE (within 5 miles of downtown) w/ \$500 min

Delivery - \$35 (6- 20 miles of downtown)

Delivery - \$50-\$125 (20-60 miles)

Delivery + Pick Up - \$75-\$250

(using in-house platters, chafers, airpots, etc).

Delivery, Pick Up + Drop Off of Rental Items - \$75-\$300

22% Operational Fee will be added to each check.

This covers pre-event and event expenses such as the time for our staff prepping/delivering, rent for our commercial kitchen, kitchen equipment, high end compostables, menu signage, buffet decor, buffet tables, black buffet table linen, banquet equipment, delivery van, delivery van gas, etc.

Gratuities is not included in pricing. It is never expected from team members, but *always* greatly appreciated. If you wish to include gratuity via credit card, please let us know prior to paying the final invoice. Or cash is always welcomed at the event.

THANK YOU for your support and trusting us with your special event. We look forward to serving your guests + exceeding your expectations.

- Ashley + Madison