
— *Haggen*[®] —

MARKET STREET
CATERING

Full Service Catering Menu

Frequently Asked Questions

What do you need to do first?

All you need to do is contact one of our knowledgeable event planners to help guide you through the process from start to finish in building you a custom proposal based on the specific details for your event.

- **Once you receive your proposal -**
 - *All written proposals are valid for 30 days from when they are received.*
 - *An event date is not secured until a contract is signed and a deposit is received (refer to Deposits)*
 - *Every year certain dates are very popular. We operate on a first come first served basis. We can take up to three full service events in one day.*
 - *Depending on the season and event location, some items and services may not be available.*

What is required for deposits? Payments?

- A deposit of 50% or \$1,000.00 will guarantee your event date.
- Final guest count, final decisions on menu and service, and payment of the final balance is due three weeks prior to your event date unless specified otherwise.
- Payments - for your safety we do not keep any financial information on file, such as credit cards or debit cards. Also accepted are checks and cash. We do not accept EBT.

What about setting up a consultation or tasting?

- **Consultations** – We are happy to provide you with two complimentary consultations by appointment. We prefer to at least have one where we get to tell you all about us and get all the details to plan your event, and another to review and make adjustments prior to the big day. If unable to come in to see us due to being out of town or other circumstances, please inquire about a phone consultation. **Additional consultations may result in an hourly fee of \$35 per hour.*
- **Tastings** – If you are getting ready to book and would like a tasting, we require at least two weeks to schedule a tasting. They are based on kitchen's availability. The tasting includes four menu* items of your choice (usually based on proposal) to try and you may have up to four people* at the tasting. **Additional charges will occur when additional people or menu items are needed for the tasting. Inquire for more information on what those charges will be.*

Do you do plated events?

Yes we do - Plated events to us are works of art and are dependent on too many factors for us to list in our menu.

Plated events require additional staffing to accommodate you and your guests. Work with our event planners and our Executive Chef to create the perfect menu to offer your guests.

What are your prices?

Full service menus are custom to your event and vary on many different factors or services that may be required of us.

- **Food** – Prices for food and beverage listed do not include china, flatware, glassware or any labor costs. All prices are priced per person unless otherwise indicated. There are no hidden fees and all proposals are itemized so you know exactly where your money is going.
- **Labor charges** – See page 10 for more information
- **Rentals** – See page 10 for more information

Little Bites

Little bites are priced individually, unless noted otherwise

All of our little bites are individually crafted and are 1-2 bites at the most.

Cocktail hour little bites

- **Length of time** - 1 hour or less
- **Bites per person** - We recommend a minimum of 3-5 pieces per person
- **Price range** - \$4.50 - \$16 per person (depending on choices & amounts)

Cocktail party little bites

- **Length of time** - 1-2 hours
- **Bites per person** - We recommend a minimum of 5-10 pieces per person
- **Price range** - \$7.50 - \$30 per person (depending on choices & amounts)

Little bites in lieu of dinner

- **Length of time** - 2-5 hours
- **Bites per person** - We recommend a minimum of 10-20 pieces per person
- **Price range** - \$15-\$65 per person (dependent on choices & amounts)

Chilled and Room Temperature Little Bites

Deviled Eggs 1.25 ea

- Classic
- Smoked chili and cilantro
- Sriracha, lime and sea salt
- House smoked salmon

Assorted Sushi, Nigiri and fresh spring rolls 1.25 per piece

Sweet roasted gold beets with goat cheese and spiced pecans 1.25 ea

Stuffed cheese pillows

- *Roast beef and horseradish cream 1.50 ea*
- *Roast chicken with grain mustard and orange 1.50 ea*
- *Albacore tuna 1.50 ea*
- *Dungeness crab, celery, herbs and old bay 2.50 ea*

Roasted pear with Manchego and cider pepper syrup 1.50 ea

Tomato mozzarella and basil crostini 1.50 ea

Crostini with brie and vanilla chardonnay soaked golden raisins 1.50 ea

Cambozola cheese crostini with marinated grapes and rosemary 1.50 ea

Stuffed pickled Peppadew pepper with goat cheese and basil 1.50 ea

Smoked salmon crostini with horseradish and lemon 1.75 ea

Smoked salmon blini with sour cream sour and caviar 2 ea

Potato pancake with smoked duck and cranberry glaze 2 ea

Sesame orange tuna with soy lime stick 2.50 ea

Tuna tare tar with sesame, ginger and crisp chip 2 ea

Mini roast beef sandwiches with horseradish and grain mustard sauce 2 ea

Smoked New York strip steak with tart apple and blue cheese 2 ea

Jumbo black tiger prawns with citrus cocktail sauce 2 ea

Grilled spiced prawns and Andouille sausage 2ea

Shrimp and watermelon ceviche on yam chips 2 ea

Mini salmon tacos with mango salsa 2 ea

Mini lamb taco with salsa verde 2 ea
Icy cold local oysters on the half shell with red wine granita 2.5 ea
Seared scallop pops with soy lime glaze 2.5 ea
Scallop popper with basil and orange 3 ea
Mustard and herb crusted lamb pops 3.5 ea

Warm to Hot Little Bites (priced lowest to highest)

Roast crimini mushrooms stuffed with artichoke, parmesan and garlic 1.5 ea
Warm grilled figs with Spanish blue cheese and balsamic syrup 1.5 ea
Flakey warm phyllo dough filled with spinach and feta 1.5 ea
Coconut and lime marinated chicken skewer with Thai peanut sauce 1.5 ea
Mini grilled cheese sandwiches with Beecher's cheddar and chipotle tomato soup 1.75 ea
Crispy macaroni and cheese on a stick with pickled Mama Lil's pepper sauce 1.5 ea
Smokey chili cider glazed pork ribs 1.5 ea
Black bean and Hatch Chili quesadilla with lime crema 1.5 ea
Lime chicken quesadilla with Mexicali dip 1.5 ea
Wild mushroom, caramelized onion and goat cheese tarts 1.75 ea
Grilled steak skewers with red chili aioli 2 ea
Crispy risotto balls with warm gorgonzola cream 2 ea
Crispy coconut curry prawns with sweet chili sauce 2 ea
Salmon pops with honey Harissa glaze 2 ea
Grilled local oysters with molasses Porter BBQ sauce 2.5 ea
Roasted oysters with garlic, parsley and lemon 2.5 ea
Rosemary and bacon wrapped scallops 2.25 ea
Warm oysters BINGO with spinach, Pernod and Parmesan 2.5 ea
Rosemary and smoked bacon wrapped prawns 2.5 ea
Mini cedar planked salmon with cracked pepper and cider molasses glaze 2.5 ea
Grilled lamb skewers with lemon, cumin and tzatziki sauce 2.5 ea
Fresh Dungeness crab cakes with sauce Louie 3 ea
Mustard and herb crusted lamb pops 3 ea

Displays and bowls of the good stuff priced pp(per person)

Smoked bacon popcorn 1pp
Seasonal fresh fruit sliced and displayed on our live edge wood boards 1.75 pp
Assorted domestic cheeses with cracker bread and grapes 1.75 pp
Warm marinated olives with orange, chili flake and thyme 1.5 pp
Assorted breads and spreads with sliced house made fresh baguette and crackers with three dips 1.5 pp –

- Smoked salmon caper,
- Spinach & artichoke
- Hummus

Assorted crisp garden veggies with house made blue cheese dressing or ranch dressing 1.5 pp
Sweet flash roasted vegetables with lemon-feta aioli 1.75 pp
Assorted antipasto with cheeses, pickled veggies, and cured meats 2 pp
Artisan cheeses with roasted pear, flat bread and honey 2.5 pp
Whole side of smoked salmon with capers, lemon cream cheese, pickled onion, and La Panette bread 2.5 pp

Buffet Receptions

“One cannot think well, love well, and sleep well, if one has not dined well.” – Virginia Woolf

Our goal is always to cook on site to ensure the best quality possible. Fresh food is brought to each buffet throughout the event ensuring that each and every guest receives the best. We don't believe in props or fancy gadgets to show off the food...the food should do that on its own.

Buffet Foundations

(\$10 per person)

Choose one menu item from each category -

**More variety may be selected at an additional \$2 per person per selection.*

Breads

- Herb focaccia with olive oil and balsamic
- Local Avenue Bread artisan dinner rolls
- Local Avenue Bread country baguette
- House made cornbread
- Warm garlic bread (*requires oven at site*)

Leafy greens

- Willy Farms organic greens from Monroe, Washington
 - *with toasted local hazelnuts, seasonal fruit and shaved Asiago cheese*
 - *with shaved asparagus, snap peas, pancetta and white truffle vinaigrette—when out of season add \$2*
 - *with spiced candied walnuts and Oregon blue cheese*
 - *with summer tomatoes, sweet corn and roasted onions*
 - *with Washington cherries, hazelnuts and Copa Salami*
 - *with butternut squash, candied pecans, Manchego cheese and red chili mustard vinaigrette*
- Crisp romaine hearts with house made Caesar dressing and focaccia croutons
- Bibb and arugula with Bellwood acres apples, smoked almonds and aged sherry vinaigrette
- Chop- Chop salad with iceberg, chick peas, celery, peppers and fresh herbs
- Baby spinach with caramelized apples and warm smoked bacon vinaigrette
- Warm baby spinach with feta cheese, olives and smoked bacon
- Avery's Super Kale Salad with sunflower seeds, dried cranberries and carrot

Eat your veggies

When in season we use Joe's Garden in Bellingham. Their produce is picked the morning of your event then we prep it and have it to you by dinner time. It doesn't get any fresher than that.

- Roasted root vegetables with big herbs
- Flash roasted asparagus (*add \$1*)
- Grilled asparagus (*add \$1*)
- Summer vegetable succotash with tarragon
- Summer corn on the cob with sweet cream butter

- Sweet roasted carrots with cumin and feta
- Green beans with toasted garlic and lemon
- Sesame kale with chick peas and blistered tomatoes
- Green beans with roasted walnuts and blue cheese
- Creamy peas with shallot, parmesan and basil
- Sweet corn with smoked bacon and lime
- Roasted butternut squash, apples, Rosemary and sweet onions
- Joe's Garden summer squash with sweet corn and basil
- Sweet roasted cauliflower with golden raisins and bread crumbs
- Ratatouille with fennel, onions, zucchini and tomato

Grains and potato

- Almond caper basil potato salad
- Creamy buttermilk whipped Yukon Gold potatoes
- Basil whipped Yukon Gold potatoes
- Herb and garlic roasted baby red creamer potatoes
- Grilled herb polenta cakes
- Quinoa with feta, hazelnuts and basil
- Farro(ancient grain) with mint basil pesto, cucumber and blistered tomatoes
- Country potato salad with ham and jicama
- Baby pearl potatoes with gypsy peppers and parsley caper vinaigrette
- Basmati rice pilaf with mushroom, herbs and lemon
- Smashed Yukon Gold potatoes with sweet cream butter and chives
- Cous cous with curry, mint and dried fruit
- Blue cheese gratin potato
- Scallion whole grain mustard potato salad

The Main Event

Choose your entrée(s) from our most popular options below –

- Multiple entrée choice prices will be the average of the two choices – *Example -Chicken (\$8) and Beef (\$12) together - \$10 per person*
- Other options are available upon request.

Chicken (\$8 per person)

We use only fresh Draper Valley Farms chicken breast from the Skagit Valley.

Choose one of the following flavors -

- Mustard, ginger and tomato
- Lemon, caper and parsley
- Curry, honey and garlic
- Marsala, crimini mushrooms and garlic
- Honey, ginger and lemon
- Tomato, pancetta and rosemary
- Garlic, lemon and rosemary

Salmon (\$15 per person)

We use only wild sustainably managed salmon from local fisheries. This season is typically May – September. Grilled or pan roasted depending on event site. We grill on mesquite hardwood charcoal to impart a distinct flavor.

Choose one of the following flavors –

- Citrus aioli
- Lemon, caper and dill
- Espresso, balsamic, soy and honey
- Lemon thyme brown butter sauce
- Hazelnut Romesco – roasted tomatoes, peppers, garlic, almonds and olive oil
- Honey, harissa and grain mustard
- Ancho chili, molasses and porter
- Cherry basil relish (seasonal)

Beef (\$13 per person)

At Market Street Catering we exclusively use Double R Ranch choice tri tip beef from Eastern Washington. We grill on mesquite charcoal to impart a distinct flavor.

Choose one of the following flavors -

- Coffee, dijon and molasses – smokey and sweet
- Molasses, garlic and whole grain mustard – a staff favorite
- Espresso, balsamic, soy and honey
- Salsa Verde – bright and clean, a beautiful compliment to grilled beef
- Ancho molasses and Porter BBQ sauce – Wow! That’s all we can say!
- House smoked prime rib or grilled rib eye (*Add \$4 per person*)

Alternative Entrée Options –

Fin and Claw

- Beer-Ba-Que jumbo prawns with rosemary and lemon 16 pp
- Grilled albacore tuna with soy lime glaze 19pp
- ½ Dungeness crab with lemon and black pepper (As quoted – market price)
- Grilled Mahi Mahi with mango tamarind glaze 18pp
- Roasted Chilean sea bass with yellow tomato salsa 20pp
- Grilled lobster tail with coriander butter (As quoted – market price)
- Pan seared Dayboat scallops with apple cider pepper glaze 22pp
- Black cod lime jalapeno brown butter 17pp
- Crispy catfish with jalapeno, lime brown butter 14pp

Lamb, Pork, & Fowl

- Spiced pork chops with apples, leeks and honey 8pp
- Slow roasted pork shoulder with pineapple chili sauce 7 pp
- Pan roasted duck breast with orange cherry relish 20pp
- Grilled lamb chops with tomato and roasted almond sauce 22pp
- Grilled quail with coffee and molasses 22pp
- Braised lamb shanks with fennel and mint 18pp

Vegetarian, Gluten free and Vegan options

- Macaroni and cheese with Beecher’s cheddar smoky chipotle and buttery bread crumbs (*Vegetarian*) 7 pp
- Grilled herb polenta cake with marinated portabella mushroom, roasted tomato, red onion and goat cheese (can be made *Vegan/Vegetarian/Gluten Free*) 8 pp
- Crispy risotto cake with ratatouille vegetables and Port wine and grain mustard reduction (*Vegetarian/Gluten Free*) 9 pp
- Three cheese and spinach stuffed pasta shells with grilled portabella mushroom and tomato basil sauce (*Vegetarian*) 7 pp

Themed Buffets

"Food is essential to life, therefore make it good." - Truett Cathy

Get Your Grill On Buffet

Choose your entrée

- Pulled pork sammies with ancho porter BBQ sauce 11 pp
- 1/3 lb hand pressed Double R Ranch burgers with all the fixin's 12pp
- Smokey brats with spicy mustard and grilled onions 12pp
- Cumin and chili rubbed chicken 12 pp
- Apple cider and molasses glazed baby back ribs 16 pp
- Grilled Double R Ranch beef tri tip 18 pp
- Espresso-soy honey glazed salmon 20 pp

Sides

Choose four sides to go with your entrée choice(s) -

- Smokey BBQ baked beans
- Seasonal cut fresh fruit
- Apple horseradish coleslaw
- Scallion mustard potato salad
- Big Pete's slammin' cornbread
- Lemon and herb pasta salad
- Classic Caesar salad

The Pasta Bar – 15 per person

Includes garlic bread and classic Caesar salad

▪ Choose two pasta types -

- Penne
- Fettuccini
- Bow tie
- Spaghetti

▪ Choose two sauces -

- Marinara
- Creamy Alfredo
- Basil Pesto
- Spicy puttanesca

**Accompaniments - mushrooms, tomatoes, caramelized onions, peppers, chicken, sausage, and Parmesan cheese. Add ons- Shrimp (\$3per person) Dungeness crab (\$6 per person).*

The Hawaiian Buffet -19 per person

Includes the following -

- Sweet potato rolls

- Pineapple ginger slaw
- Tropical fruit salad with lime and honey
- Sticky rice
- Teriyaki grilled chicken
- Big kahuna pork roasted in banana leaves

The Slider Bar – 20 per person

Includes the following -

- Mixed garden greens with apples and smoked almonds
- Baked potato salad with smoked bacon and white cheddar
- Sweet roasted carrots with cumin and feta
- Blackened chicken and grain mustard sliders
- Double R ranch ground chuck sliders
- Seared salmon sliders with lemon herb mayo

Sweets

“A party without cake is just a meeting.” – Julia Child

Mini Desserts- priced per piece

- Almond raspberry tarts 2 ea
- Orange chocolate truffle with sea salt and olive oil 2 ea
- Dark and white chocolate dipped strawberries 2 ea
- Profiteroles with vanilla bean ice cream and bittersweet chocolate sauce 2 ea
- Assorted cheesecake shooters 2 ea
- Key lime shooter with toasted coconut 3 ea
- S'more in a cup 3 ea
- Mini strawberry shortcake with vanilla bean whipped cream 3 ea
- Chocolate pot du crème 3 ea

Full Sized Desserts- priced per person

- Assorted cookies and brownies 3 ea
- Lemon tarts with raspberry coulis 5 ea
- Assorted bar cookies – cranberry oatmeal, lemon, & caramel apple 4 ea
- Assorted fruit pies and vanilla bean ice cream 4 ea
- Strawberry with lemon cornmeal shortcakes 6 ea
- Apple crisp with brown sugar and oat strudel 4.5 ea
- Ice cream Sundae Bar with all the fixins 6 ea
- Tiramisu with espresso and dark rum 5 ea
- Warm apple tarts with caramel and vanilla bean ice cream 6 ea
- New York style cheese cake with berry compote 5 ea
- Orange scented flan with Balsamic glazed figs 6 ea
- Chocolate lava cake with vanilla bean whipped cream 7 ea

Wedding Cake

Haggen Market Street Catering has an in-house wedding cake designer. Ask your event planner for a wedding cake price & menu to refer to.

Drink

Chill out with an ice cold beverage or warm up with some spiced cider. Haggen Market Street Catering will provide complimentary ice, cocktail napkins, and display ware when you choose to order your beverages with us.

**However, should you choose to provide your own beverages we will charge \$1 per guest to cover these costs.*

Alcoholic Beverages

Wine – Beer - Spirits

With Haggen Market Street Catering, you will not only enjoy Haggen c.a.r.d.@ prices, you will also receive an additional 10% off your wine purchase of four bottles or more. Work with our wine experts to choose beverages that complement your cuisine, mood, and budget. Our event planners will ensure that no glass goes unfilled.

**We are unable to take returns of any alcoholic beverages.*

Permits Needed -

A banquet liquor license is required when serving alcoholic beverages. This license may be purchased online with the Washington State Liquor & Cannabis Control Board (<http://www.liq.wa.gov/licensing/banquet-permits>). This must be purchased by the guest before the day of the event. All state and federal liquor laws will be adhered to at all times. Haggen Market Street Catering will not serve any guest alcohol without proper identification. We are unable to provide you with a cash bar service by law, discuss alternatives with your event planner.

Non-Alcoholic Beverages

- **HOT beverages 1.5 pp**
 - Locally roasted Tony's coffee
 - "Choice" whole leaf Organic teas
 - Warm Spiced Cider

- **COLD assorted non-alcoholic beverages 1.25 pp**
 - Coke, Diet Coke, Sprite, Root Beer, and Haggen bottled water.
 - Pepsi and other products available on request.

- **Premium water service (price is variable)**
 - Pellegrino, Perrier, and other water options available upon request (as quoted)

- **Signature house made beverages 2 pp**

All of our beverages are hand crafted in house with pure cane sugar, fresh juice purees and fresh herbs

 - **Lemonades –**
 - Basil/Rosemary/Strawberry/Spicy Habanero
 - **Aqua Fresca – lime and cane sugar with your choice of**
 - Watermelon/Cantaloupe/Honeydew
 - **Other options**
 - Pomegranate Fizz/Coconut Lemon Cooler/Citrus Mint Tea

Service Staff

A successful event is dependent upon adequate staffing. All of our professional service staff have been hired individually and are passionate about your event's success. They will be working for you for the day, and are able to handle just about anything.

Services

Our staff is available to – (but not limited to the following)

- *Set up before service, including table and chair placement, centerpiece set up, linen placement, napkin folding, and much more*
- *Provide on-site cooking including barbecue, live action stations, plated event service, incredible food displays and more*
- *Provide impeccable service throughout your event ensuring that every guest has a beverage. The hot food stays hot and cold food stays cold. All dishes are bussed quickly and efficiently. Execute the required cleaning duties of the venue from vacuuming, to sweeping, to ensuring every last piece of equipment is put in its rightful place.*

Staffing Charges

Prices are determined on an event by event basis and are based on the following (priced per person)

- *Guest count*
- *Length of service being provided*
- *Style of service*
- *Location of event*
- *Bartending needed*
- *On-site cooking*

Gratuity

All events have an **18% service charge** that will be added to the subtotal of the bill.

Rentals & other services

We work with local vendors to arrange exactly what will be needed to make your event perfect! We'll arrange delivery or pick them up and manage every step of the process so you don't have to.

- *Rentals - linens, flatware, glassware, tables, chairs, etc.*
- *Décor rentals*
- *Floral*
- *DJ's and other musical groups*
- *Venues*
- *Officiates*
- *And so much more...*