



## **Plated Dinner Menus**

*Includes Starbucks Coffee & Tazo Tea*

### **Starter Course Selections**

#### **Romaine Salad**

*Cucumber, Tomato, Crouton, Romaine  
Balsamic Vinaigrette*

#### **Salty's Famous Seafood Chowder**

*Potato, Clams, Shrimp, Scallops  
Alder Smoked Bacon*

#### **Mixed Greens Salad**

*Raspberry Walnut Vinaigrette, Fresh Mint  
Raspberries & Pistachios  
(Available spring & summer)*

#### **Salty's Artisan Caesar Salad**

*Romaine, Croutons, Parmesan Crisp*

### **Entrée Course Selections**

***Pricing includes starter course, coffee & tea and ranges from \$33- \$50 per entrée***

#### ***Choice of up to 3 entrees***

*For Parties of up to 30, Choice of Day of from Personalized Menus Available  
For Parties over 30, Pre counts for each Entrée & Placecards Required for Service*

#### **Alder Smoked Salmon**

*Grilled Peach & Arugula Salad,  
Pomegranate Molasses  
Fire Roasted Tomato Couscous  
(Available Spring & Summer)*

#### **Blackened Salmon**

*Dueling Whipped Potatoes,  
Smoked Jalapeño Butter Wilted  
Arugula, & Bacon Garnish*

#### **Simply Grilled Wild Salmon**

*Lemon Butter, Micro Greens,  
Parmesan & Herb Risotto*

#### **Dungeness Crab Stuffed Salmon**

*Sauce Maltese, Fire Roasted  
Tomato Couscous*

#### **Grilled Mahi Mahi**

*Tropical Fruit Pico  
Coconut Almond Cilantro Rice*

#### **Pistachio Crusted Halibut**

*Brown Butter Orange Buerre Blanc  
Purple Mashed Potatoes*

#### **Shrimp & Scallop Skewer**

*Charred Grapefruit, Citrus  
Gastrique, Pea Vines Purple  
Mashed Potatoes*

#### **Seared 6 oz. Filet Mignon**

*Cognac Black Truffle Butter  
Garlic Mashed Potatoes, Pea Vines*

#### **Grilled 12 oz. Ribeye**

*Smoked Jalapeño Butter  
Dueling Whipped Potatoes  
Crispy Shallots, Pea Vines*

#### **Draper Valley Chicken Breast**

*Caramelized Fennel  
Roasted Sweet Corn & Tomato  
Chipotle Polenta, Carrots*

#### **Charred New York Brochettes**

*Blue Cheese Fondue  
Peppercorn Demi-Glace  
Brocollini, Dueling Mashers*

#### **Stuffed Draper Chicken Breast**

*Fresh Mozzarella, Sweet Basil  
Italian Breadcrumbs  
Arrabiata Sauce  
Parmesan Herbed Risotto  
Pea Vines*

#### **Spinach Ricotta Ravioli**

*Citrus Crème Asparagus,  
Parmesan*

#### **Vegetarian Napoleon**

*Roasted Portobello Mushroom  
Piquilla Peppers, Spinach, Summer  
Squash, San Marzano Marinara  
Fennel Salad,  
Coriander Scented Rice*



## Buffet Dinner Menus

**Pricing includes starter course, coffee & tea & ranges from \$8 – 14.50 per entrée**

### Buffet Entrees

*2-3 entrees recommended, priced per person, 3-4 oz per item*

#### **Alder Smoked Salmon**

*Grilled Peach & Arugula Salad  
Pomegranate Molasses*

#### **Blackened Salmon**

*Smoked Jalapeño Butter Wilted  
Arugula & Bacon Garnish*

#### **Simply Grilled Wild Salmon**

*Lemon Butter, Micro Greens*

#### **Dungeness Crab Stuffed Salmon**

*Sauce Maltese*

#### **Grilled Mahi Mahi**

*Tropical Fruit Pico*

#### **Shrimp Sauté**

*Classic Garlic Butter White Wine  
Sauce, Wilted Spinach*

#### **True Cod Saltimbocca**

*Prosciutto, House Red Sauce*

#### **Pistachio Crusted Halibut**

*Brown Butter Orange Buerre Blanc*

#### **Lobster Ravioli**

*Saffron Crème Sauce*

#### **Roasted New York Steak**

*Point Reyes Bleu Cheese Fondue  
Peppercorn Demi, Kale*

#### **Charred Top Sirloin**

*Herbed Compound Butter  
Crispy Shallot*

#### **Stuffed Pork Loin**

*Washington Apple, Celery, Onion,  
Herbs, Brioche Stuffing*

#### **Draper Valley Chicken Breast**

*Roasted Sweet Corn & Tomato  
Caramelized Fennel*

#### **Stuffed Draper Chicken Breast**

*Fresh Mozzarella, Sweet Basil Italian  
Breadcrumbs  
Arrabiata Sauce*

### Buffet Sides

**Select your Choice of Sides**

**4 sides, \$29 per person**

**5 sides, \$33 per person**

**6 sides, \$36 per person**

#### **Quinoa Salad**

*Cucumber, Golden Raisins, Tomato  
Sweet Pepper, Green Onion  
Basil & Red Wine Vinaigrette*

#### **Vegetable Medley**

*Broccoli, Carrot, Cauliflower*

#### **Summer Greens Salad**

*Raspberry Walnut Vinaigrette  
Fresh Mint  
Raspberries & Pistachios  
(Available Spring & Summer)*

#### **Coconut Almond Cilantro Rice**

#### **Roasted Fingerling Potatoes**

#### **Garlic Mashed Potatoes**

#### **Faro Salad**

*Dried Cranberries, Wilted Kale  
Shredded Carrots, Honey Crisp Apples  
Pumpkin Seeds, White Balsamic  
Vinaigrette*

#### **Roasted Rainbow Carrot Medley**

*Onions, Sweet Peppers  
White & Purple Cauliflower*

#### **Steamed & Charred Brocollini**

#### **Roasted Fire Tomato Couscous**

#### **Saltys Seafood Chowder**

*Potato, Clams, Shrimp, Scallops  
Alder Smoked Bacon*

#### **Grilled Composed Vegetable Salad**

*Rainbow carrots, Mini Sweet Peppers  
Zucchini, Yellow Squash, Sweet Onion  
Charred Lemon Vinaigrette*

#### **Greek Orzo Pasta Salad**

*Cucumber, Kalamata Olives  
Marinated Artichokes, Red Onion  
Spinach, Sheep's Milk Feta  
Lemon Oregano Vinaigrette*

#### **Romaine Salad**

*Cucumber, Tomato, Crouton Romaine  
Balsamic Vinaigrette*

#### **Fruit Tray Display**

#### **Saltys Artisan Caesar Salad**

*Romaine, Croutons, Parmesan Crisp  
Traditional Caesar Dressing*

#### **Twice Baked Potato Salad**

*Russet Potatoes, White Cheddar  
Bacon, Green Onions  
Roasted Garlic, Sour Cream  
Mayo Grain Mustard*