

C'est Si Bon

Event Catering Menu

This menu features individual item pricing and serves as the foundation for creating your custom catering experience. Most events are designed using our curated catering packages, while these à la carte prices allow you to personalize your menu with additional selections and enhancements.

Not sure where to begin? That's what we're here for. We'll guide you through selecting the right menu, portions, service style, and presentation to create a dining experience that fits your celebration and your budget.

Dietary Legend

V = Vegetarian

VG = Vegan

GF = Gluten-Free

DF = Dairy-Free

NF = Nut-Free

D = Dairy • E = Egg • G = Gluten • N = Nuts • F = Fish/Shellfish

SALADS

Wedge Salad Skewer - \$6

Iceberg lettuce, bacon, cherry tomatoes, and blue cheese crumbles drizzled with balsamic glaze
(GF / Contains D / Can be made DF)

Caesar Salad Parmesan Cup - \$7

Crispy Parmesan cup filled with romaine, house Caesar dressing, and croutons (Contains D, E, G)

Beet Salad - \$8

Grilled beets with peppery arugula, pickled red onion, goat cheese, toasted walnuts, and crispy shallots tossed in a bright grapefruit vinaigrette (V, GF / Contains D, N / Can be made NF, DF)

Kale Winter Salad - \$9

Kale with blackberries, toasted pecans, pickled red onion, and feta with blackberry ginger vinaigrette, served in a crisp wonton cup (V / Contains D, E, N, G)

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APPETIZERS (can also be chosen as Sides)

Deviled Eggs with Paprika (2 halves) - \$4

Classic deviled egg finished with paprika dust (*Contains E, D*)

Mushroom Bruschetta Bites - \$5

Sautéed mushrooms in a creamy coconut herb sauce on grilled baguette (*VG / Contains G*)

Fried Wonton Chips & Salsa - \$5

Crispy, salted wonton chips served with fresh mango salsa (*VG, DF, NF / Contains G*)

Cheese Curds with Ranch - \$5

Crispy fried cheese curds with house ranch dipping sauce (*Contains D, G, E*)

Fresh Fruit Skewer - \$5

Seasonal fresh fruit cut into fun shapes, skewered and finished with a fresh basil-mint syrup (*GF, NF, DF*)

Woodsy Crostini - \$5

Honeycrisp apple, sharp white cheddar, toasted hazelnuts, and honey on grilled sourdough with fried rosemary and Alderwood sea salt (*V, Contains D, N, G / Can be made DF, NF*)

Potato & Mushroom Pierogi - \$5

Pan-seared pierogi filled with potato and mushrooms, served with caramelized onions and herb crème (*Contains D, G*)

Caprese Skewers - \$6

Cherry tomatoes, fresh mozzarella and basil served with balsamic glaze and olive oil (*V, GF / Contains D*)

Mini Quiches - \$6

Buttery pastry shells filled with egg custard and your choice of seasonal vegetables, cheeses and proteins (*Contains D, E, G*)

Puff Pastry Brie Bite - \$7

Warm brie in puff pastry with pecan crust, served with tart green apple and whipped honey (*Contains D, G, N*)

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Asparagus Brie Prosciutto Pastry - \$7

Asparagus, brie cheese and prosciutto baked in puff pastry (*Contains D, G*)

Onion Rings - \$7

Golden, crispy house-made onion rings served with our fry sauce (*Contains D, G*)

Smoked Salmon Crostini* - \$8

Grilled baguette with herb cream cheese, smoked salmon, pickled red onion, and blackberry compote (*Contains D, G, F / Can be made DF*)

Fresh Crabmeat Mousse* - \$8

Fresh crab and cream cheese mousse piped into cucumber cups and finished with fresh dill (*GF / Contains D, F*)

PROTEINS

Premium Proteins

Pacific Halibut – Starting at \$12 (Market Price)

Fresh halibut marinated in Jamaican jerk sauce and served with mango salsa (*GF, NF*)

Grilled King Salmon in Banana Leaf - \$11

Thai-marinated salmon wrapped in banana leaf with panang curry, grilled and served with rice (*GF, DF, NF*)

Ribeye Steak Skewers – Starting at \$11 (Market Price)

Ribeye steak bites skewered and grilled, served with a chimichurri dipping sauce of fresh herbs, garlic, and olive oil. Available with a touch of heat or in a milder, herb-forward style (*DF*)

Pork Belly Tacos (2) - \$10

Slow-braised pork belly in tamarind glaze with flour and/or corn tortillas (*GF option available*)

Dungeness Crab Cakes (2) - \$10

Crispy fried Thai-flavored Dungeness crab cakes with a sweet chili sauce (*Contains F / GF*)

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Fish Tacos (2) - \$10

Crispy breaded halibut with lime cilantro sauce in grilled flour and/or corn tortillas (*Contains F / GF option available*)

Elk Sausage - \$10

House-made elk sausage with blackberry, chanterelle, and rosemary, topped with sautéed onions and IPA-steamed (*Contains E, G*)

Standard Proteins

Pacific Cod – \$9

Pacific cod prepared with rotating seasonal inspiration, such as our Beer-Battered Cod Bites (*Contains F / GF / DF depending on preparation*)

Chicken Piccata - \$8

Pan-seared chicken in a white wine lemon caper sauce (*Contains D*)

Midwest Beef Sandwich - \$8

Slow-marinated chuck roast with provolone and pickled vegetables on a half hoagie with a side of au jus (*Contains D, G / can be served GF and DF*)

French Dip Croissant - \$8

Slow-marinated chuck roast baked in a buttery croissant with Swiss cheese and served with a side of au jus (*Contains D / Can be served GF and DF*)

Swedish Meatballs (2) - \$8

Pork and beef meatballs in a creamy sauce with seasonal berry relish (*Contains D, E, G*)

Venison Chili - \$8

Cup of rich tomato-braised venison chili topped with sour cream and green onion (*Contains D / Can be made DF*)

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Standard Proteins Continued

Thai-Spiced Chicken Wings - \$8

Six crispy fried wings tossed in sweet chili sauce and finished with sesame seeds and green onion (GF, DF)

Grilled Chicken Jerk Skewers (2) - \$7

Jerk-marinated chicken thighs grilled and finished with lime and green onion (GF, DF, NF)

Smoked Ham & Pineapple Skewer (2) - \$7

Grilled ham and pineapple with chili maple bourbon tamarind glaze (GF, NF, DF)

Vegetarian / Vegan Proteins

Jackfruit Adobo Tacos (2) - \$8

Adobo-marinated jackfruit with chipotle sauce in grilled flour and/or corn tortillas
(VG / Contains N / GF option available)

Tofu Satay Skewers (2) - \$8

Crispy tofu skewers grilled and served with our house-made peanut sauce, sesame seeds, and green onion
(VG, GF / Contains N)

Crispy Rice Lettuce Boats (2) - \$7

Crispy seasoned rice served in lettuce cups with herbs and sauce
(VG)

SIDES

Bacon & Seasonal Mushroom Skewer - \$7

Savory seasonal mushrooms wrapped in bacon with tamarind chili glaze (GF, DF, NF)

Fried Brussels Sprouts - \$7

Crispy Brussels sprouts with lemon and bacon aioli (Contains E / VG option available)

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Spinach Artichoke Puff - \$6

Spinach and artichoke baked in puff pastry (*V / Contains D, G*)

Crispy Forest Potato Pancake - \$6

Crispy potato pancake with roasted garlic thyme crème fraiche and chives (*GF / Contains D*)

Potato & Mushroom Gratin - \$6

Layered potato and Gruyère cheese bake with seasonal mushrooms (*Contains D / GF*)

Roasted Garlic & Rosemary Gratin - \$6

Layered potato and Gruyère cheese with roasted garlic and herbs (*Contains D / GF*)

Roasted Garlic Mashed Potatoes - \$5

Creamy mashed potatoes with roasted garlic, butter, and herbs (*GF / Contains D*)

Mini Baked Potatoes - \$5

Three mini baked potatoes topped with cheddar cheese, sour cream, bacon, and green onion (*GF / V without bacon / DF without sour cream*)

Cornucopia Muffin - \$5

Sweet and savory corn muffin with whipped honey jalapeño butter (*Contains D, E, G / Can be made GF*)

Bread & Butter - \$2

Fresh French or sourdough bread from Two Spot Bakery in Sequim, WA, served with seasonal butter (*Contains D, G*)

Side of Jasmine Rice - \$1

As a side for your meal (*VG / GF, DF, NF*)

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DESSERTS

Premium Desserts

Pandan Crème Brûlée - \$9

Pandan-infused custard with caramelized sugar and fresh fruit (GF / Contains D, E)

Standard Desserts

Coconut Cream Pie - \$7

Silky coconut cream in a graham crust (VG)

Chocolate Ganache Shortbread Tarts - \$7

Rich chocolate ganache in buttery shortbread shells (Contains D, W)

Key Lime & Coconut Tart - \$7

Served in buttery shortbread shells (Contains D, W)

Schaum Torte - \$7

Meringue shell with fresh seasonal fruit (GF, V)

Seasonal Berry Turnover - \$7

Flaky pastry filled with seasonal berries, served with ube whipped cream (Contains W, D, E)

Decadent Cupcakes - \$7

Carrot ginger, chocolate ganache, or apple spice (Vegan options available)

Chocolate Mousse - \$6

Rich and silky chocolate mousse topped with whipped cream and shaved chocolate (GF / V / Contains D, E)

Vanilla Mousse - \$6

Rich Madagascar vanilla mousse topped with fresh seasonal berries (GF / V / Contains D, E)

Salted Caramel Mousse - \$6

Salted caramel mousse topped with edible gold flake (GF / V / Contains D, E)

Lemon Strawberry Vegan Ice Cream - \$6

Bright lemon strawberry vegan ice cream with berry reduction and vegan whipped cream (VG, GF, DF, NF)

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CUPS OF SOUP

\$6 per person, per selection, served in teacups

Creamy Broccoli

Leek, roasted garlic, potato, and broccoli soup finished with lemon olive oil, fried Parmesan crisps, and house croutons (*V, Contains D, G / Can be made VG, GF*)

Smoky Winter Squash

Creamy roasted squash soup with a hint of smoke, topped with crème fraîche and fried rosemary, served with grilled bread (*V / Contains D, G / Can be made VG, GF*)

Chicken Lemon Rice

Comforting lemon chicken soup with rice, vegetables, and fresh herbs (*GF / Can be made V*)

French Onion Soup

Rich caramelized onion broth topped with toasted bread and melted cheese
(*Contains D, G / Can be made DF, GF*)

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BRUNCH

We're just beginning to build our brunch offerings, and we would love to work with you to create a custom brunch menu that reflects your event, your guests, and your vision.

Bacon-Wrapped Potato Bites - \$6

Potato bites wrapped in bacon and roasted until crisp

Filo Quiche Bites - \$5

Crisp, flaky filo shells filled with an egg custard and a selection of flavors, including:

- Mushroom & Spinach
- Sausage & Leek
- Feta, Tomato & Roasted Garlic

French Toast Skewers with Dipping Sauces - \$5

French toast flash-fried and served with your choice of dipping sauces, butter, and maple syrup

Mini Yogurt Parfait - \$5

Layered coconut yogurt parfaits with tapioca pearls, house granola, and fresh seasonal fruit for a light and refreshing finish

Two Spot Bakery Muffins or Scones - \$4

Freshly baked by Two Spot Bakery in Sequim, these rotating seasonal muffins and scones are a delicious addition to any brunch spread. During your menu planning meeting, we'll share the available flavors and help you select the options that best complement your menu.

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CURATED EXPERIENCE

Chef Alek's Thai Table Menu

\$40 per person - Six (6) course menu, dessert not included

Crafted with heart by Chef Alek, this menu brings the bold flavors of Thailand to life through the guidance and recipes of regional Master Chef Plai. This menu is a vibrant homage to Thai cuisine, and we're honored to carry the spirit of Chef Plai's kitchen into every bite. Available as a buffet or family-style menu.

Panang Chicken Curry with Jasmine Rice

Tender chicken stewed in a coconut-based panang curry, simmered with garlic, onions, and red bell peppers. Topped with aromatic lime leaf and crispy fried basil for a fragrant finish. Served with jasmine rice to soak up every drop.

Chef Plai's Crispy Rice in Lettuce Boats

This signature dish is an explosion of texture and flavor. Fried rice tossed with red curry paste, green onions, roasted peanuts, fresh herbs, lime juice, ginger, fish sauce, and a hit of Thai chili. Served with crispy Thai chili peppers and romaine lettuce leaves.

Thai Laab Pork Cucumber Cups

Pork, stir-fried in chili oil and tossed with red onion, lime, mint, and fish sauce, all nestled into cool cucumber cups. Finished with sour cream and fresh mint for bright, spicy-sour goodness.

Tofu Satay with House Peanut Sauce

Crispy-fried, then grilled tofu skewers slathered in our creamy, house-made peanut sauce.

Shrimp Nam Jim Lettuce Boats

Plump shrimp flash-stir-fried with tangy, spicy-sweet nam jim sauce, served in fresh romaine leaves for the perfect bite-sized burst of flavor.

Bacon-Wrapped Enoki Mushrooms with Sweet Chili Glaze

Enoki mushrooms wrapped in smoky bacon and drizzled with a sticky-sweet Thai chili sauce.

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PLANNING YOUR EVENT

Dietary Accommodations

We are happy to accommodate guests with dietary needs or restrictions within your selected packages. Please inform us at least two weeks in advance of these requests.

Flexible Menu Quantities

Your menu selections don't have to be divided evenly among your guests. We can customize the quantities of individual menu items to better reflect your guest list and preferences.

For example, if you anticipate that about 10% of your guests will prefer a vegetarian entrée, we can prepare a smaller quantity of that selection while serving a larger quantity of your primary entrée. The same approach works for seafood, premium proteins, children's meals, or any specialty menu item.

This flexibility helps reduce food waste, keeps your menu balanced, and ensures your guests have delicious options without paying for more of a particular item than you'll likely need.

Example Menu Split

Guest Count: 100

- 90 Grilled Chicken Skewers
- 10 Vegan Jackfruit Adobo Tacos

Instead of ordering 50 of each.

Ingredient Cards

At your event, each buffet menu item will include a visible ingredient card. We will include a few printed menus per table, which will include beverage offerings. You're welcome to design and print your own menus, please let us know in advance so we can coordinate the information to include.

Guests may also request a complete ingredient list before the event.

Sales Tax & Gratuity

All pricing is subject to applicable sales tax and an 18% gratuity.

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Menu for Your Guests

We encourage making your menu available online before your event. Giving guests an opportunity to browse the menu ahead of time helps them remember the dishes being served, accommodates dietary preferences, and allows them to make selections before reaching the buffet, keeping the line moving more smoothly. As mentioned above, you are welcome to print your own menus. Please let us know in advance so we can coordinate the information to include. Menus can become part of your table décor while giving guests a preview of the meal they'll soon enjoy.

You're welcome to design and print your own menus, or we'd be happy to print them for you as part of your event planning.

Catering Minimum

A minimum catering investment of \$1,400 applies to all catered events. This reflects the time and care required to source ingredients, prepare your menu, and provide staffed service for a seamless experience.

Small, Private Dining Experiences

Planning an intimate gathering instead? For celebrations with 20 guests or fewer, please see our Private Dining Experiences Guide, available on our website. It features chef-curated dining experiences designed specifically for smaller groups.

Market Pricing

Quality is important to us. Rather than substituting lower-quality ingredients when costs fluctuate, some premium menu items are priced according to current market conditions. We'll always review any market-priced selections with you during the planning process, giving you the opportunity to confirm your choices before your event.

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Additional Dining Presentation Styles

Additional \$5 per guest

Our catering packages are presented buffet style by default. If you'd like to elevate your dining experience, we also offer the following upgraded meal presentation styles.

Restaurant-Style Plated Service - Each course is individually plated and served directly to your guests, creating a classic restaurant dining experience with attentive table service.

Family-Style Service - Each menu selection is served on shared platters placed at each table, allowing guests to pass dishes and enjoy a relaxed, communal dining experience. *Please note:* Family-style service requires additional table space. If choosing this option, we recommend keeping centerpieces and table décor smaller to comfortably accommodate serving platters.

Tiered Table Service - Create a truly memorable presentation by serving your meal on elegant multi-tiered stands placed throughout each table. Similar to the presentation of a traditional afternoon tea, this unique style encourages conversation, sharing, and discovery as guests enjoy beautifully arranged small plates from each tier. This presentation works especially well with C'est Si Bon's tasting-style menus and creates a distinctive dining experience your guests are sure to remember.

Our Catering Menu is Just the Beginning

The dishes in this menu represent many of our guests' favorites, but they're only the beginning. Chef Alek enjoys creating custom menus inspired by the seasons, your celebration, and the flavors you love most. If there's a favorite family recipe, cultural tradition, or special dish you'd like to incorporate into your event, we'd love to explore it together.