

# C'est Si Bon

## Catering Menu

Our menus are thoughtfully crafted by Chef Alek and our culinary team, bringing together unexpected flavors, beautiful presentation, and the playful spirit that makes C'est Si Bon unique. Whether you're planning an intimate gathering, a lively celebration, a wedding, or a corporate event, we're happy to help you create a menu that feels deliciously personal and memorable.

Most of our catering menus are built from our curated packages, with select menu items available as additional selections or upgrades.

Don't see a favorite dish or something you're craving? Let us know! We're always building and evolving our catering menu, and we'd love to be inspired by you. If there's something you'd love to see at your event, let us know.

### 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

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

#### Caesar Salad Wonton Cup

Crispy edible wonton cup filled with romaine, house Caesar dressing, parmesan cheese and croutons (Contains D, E, G)

#### Beet Salad

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

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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### CUPS OF SOUP

#### French Onion Soup

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

#### 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 fraiche 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)

### APPETIZERS

#### Deviled Eggs with Paprika (2 halves)

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

#### Fried Wonton Chips & Salsa

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

#### Cheese Curds with Ranch

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

#### Fresh Fruit Skewer

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

#### Caprese Skewers

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

#### Potato & Mushroom Pierogi

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

#### Mini Baked Potatoes

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

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### Onion Rings

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

### Mini Quiches

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

### Puff Pastry Brie Bite

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

### Asparagus Brie Prosciutto Pastry

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

### Mushroom Bruschetta Bites

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

### Woodsy Crostini

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*)

### Smoked Salmon Crostini\*

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

### Swedish Meatballs (2)

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

### Fresh Crabmeat Mousse\*

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

## PROTEINS

### Pacific Halibut – Add 5+ per guest, based on current market pricing

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

### Halibut Fish Tacos (2) – Add 5+ per guest, based on current market pricing

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

### Dungeness Crab Cakes (2) – Add \$5 per guest

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

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### **Ribeye Steak Skewers (2) – Add \$5 per guest**

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 style (DF)

### **Grilled King Salmon in Banana Leaf – Add \$4 per guest**

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

### **Pork Belly Tacos (2) – Add \$4 per guest**

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

### **Elk Sausage – Add \$4 per guest**

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

### **Pacific Cod**

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

### **Thai-Spiced Chicken Wings (6)**

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

### **Chicken Piccata**

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

### **Midwest Beef Sandwich**

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**

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)

### **Venison Chili**

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

### **Grilled Chicken Jerk Skewers (2)**

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

### **Smoked Ham & Pineapple Skewers (2)**

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

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### VEGETARIAN & VEGAN PROTEINS

#### Jackfruit Adobo Tacos (2)

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

#### Tofu Satay Skewers (2)

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)

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

### SIDES

#### Bacon & Seasonal Mushroom Skewer

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

#### Fried Brussels Sprouts

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

#### Spinach Artichoke Puff

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

#### Potato & Mushroom Gratin

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

#### Roasted Garlic & Rosemary Gratin

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

#### Roasted Garlic Mashed Potatoes

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

#### Cornucopia Muffin

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

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### ADDITIONAL SIDES

#### **Bread & Butter – \$2 per person**

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

#### **Side of Jasmine Rice – \$1 per person**

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

### DESSERTS

#### **Pandan Crème Brûlée – Add \$2 per person**

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

#### **Coconut Cream Pie**

Silky coconut cream in a graham crust (*VG*)

#### **Chocolate Ganache Shortbread Tarts**

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

#### **Decadent Cupcakes**

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

#### **Key Lime & Coconut Tart**

Served in buttery shortbread shells (*Contains D, G*)

#### **Seasonal Berry Turnover**

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

#### **Chocolate Mousse**

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

#### **Vanilla Mousse**

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

#### **Salted Caramel Mousse**

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

#### **Lemon Strawberry Vegan Ice Cream**

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

#### **Schaum Torte**

Meringue shell with fresh seasonal fruit (*GF, V*)

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### BRUNCH

We would love to expand our brunch offerings by working with you to create a custom brunch menu that reflects your event, your guests, and your vision.

#### **Bacon-Wrapped Potato Bites**

Potato bites wrapped in bacon and roasted until crisp (*GF, DF, NF*)

#### **Filo Quiche Bites**

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

- Mushroom & Spinach
  - Sausage & Leek
  - Feta, Tomato & Roasted Garlic
- (*Contains E, G*)

#### **French Toast Skewers with Dipping Sauces**

French toast flash-fried and served with your choice of dipping sauces, butter, and maple syrup  
(*Contains E, G*)

#### **Mini Yogurt Parfait**

Layered coconut yogurt parfaits with tapioca pearls, house granola, and fresh seasonal fruit for a light and refreshing finish  
(*V / Contains D*)

#### **Two Spot Bakery Muffins or Scones**

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

**Six-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

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 preparing a larger quantity of your primary entrée. The same approach can be used for children's meals, dessert selections, and other menu items where you anticipate different preferences.

This flexibility helps reduce food waste, keeps your menu balanced, and ensures your guests have delicious options without requiring you to order equal quantities of every selection.

#### Example Menu Split

For a guest count of 100, you might choose to split one of your protein selections based on your guests' preferences:

- 90 Grilled Chicken Skewers
- 10 Vegan Jackfruit Adobo Tacos

#### 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.

#### Menus for Your Guests

We recommend sharing your menu with guests before the event so they can preview the meal, review dietary information, and make selections before reaching the buffet.

We can provide printed menus for your tables, or you're welcome to design your own. Just let us know in advance so we can coordinate the information.

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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 plated and family-style 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.

### **Afternoon Tea Tiered Table Service**

We are becoming known for our delightful afternoon tea menu presentations. 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.

### **Your Menu is Just the Beginning**

Chef Alek enjoys creating custom menus inspired by the seasons, your celebration, and the flavors you love most. If there's a family recipe, cultural tradition, or special dish you'd love to incorporate, we'd love to explore it with you.