

C'est Si Bon

Event Catering Menu

This menu reflects individual item pricing and serves as the foundation for creating your custom catering experience. While most events are thoughtfully designed through our curated catering packages, item pricing is provided for reference and may be used to add additional selections or enhancements to further personalize your menu.

SALADS

Wedge Salad Skewer - \$6

Iceberg lettuce, bacon, cherry tomatoes, and blue cheese crumbles 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)

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 reduction 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)

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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 basil and mint dressing. *(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, cheese 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)*

Asparagus Brie Prosciutto Pastry - \$7

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

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APPETIZERS continued (can also be chosen as Sides)

Smoked Salmon Crostini* - \$8

Grilled baguette with herb cream cheese, smoked salmon, pickled red onion, and blackberry compote
(Contains D, G / 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 – \$12-\$14, depending on market

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

Grilled King Salmon in Banana Leaf (GF) - \$11

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

Ribeye Steak Skewers – \$11

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.

Pork Belly Tacos (2) - \$10

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

Fish Tacos (2) - \$10

Crispy breaded halibut with lime cilantro sauce in grilled flour and/or corn tortillas (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)

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Standard Proteins

Pacific Cod – \$9

Pacific cod prepared with rotating seasonal inspiration, offering a light and flavorful addition to your menu. *(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)*

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)*

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)*

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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 with 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)

Crispy Forest Potato Pancake - \$6

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

Potato & Mushroom Gratin - \$6

Layered potato and gruyère 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)

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Roasted Garlic Mashed Potatoes - \$5

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

Cornucopia Muffin - \$5

Sweet and savory corn muffin with whipped honey jalapeño butter *(Contains D, E, G)*

Bread & Butter - \$2

French or sourdough bread from Two Spot Bakery in Sequim, WA served with a delicious butter chosen by our Chef *(Contains D, G)*

Side of Jasmine Rice - \$1

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

DESSERTS

Premium Desserts

Pandan Crème Brûlée - \$9

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

Standard Proteins

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)*

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)*

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DESSERTS continued

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 chocolate garnish
(GF / 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)

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 would love to collaborate with you. We're happy to work together to create a custom brunch menu that fits 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

Potato bites wrapped in bacon and roasted until crisp

Mini Yogurt Parfait - \$5

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

CATERING MENU NOTES

Our menu is always growing, if you don't see something you love to eat, ask us about making it.

Pricing subject to change based on market conditions.

Standard sales tax and 18% gratuity not included in pricing.

Custom menus and dietary accommodation available upon request.

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CURATED EXPERIENCES

Chef Alek's Thai Table Menu

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

Crafted with heart by Chef Alek, who brings the bold flavors 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. This menu is served buffet style.

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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ADDITIONAL CONSIDERATIONS

Dietary Needs & Ingredients

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. At your event, each menu item will include a visible ingredient card. Confirmed guests may also request a full ingredient list in advance.

Menu selections may be thoughtfully split to ensure all guests have delicious options, while maintaining a balanced and abundant overall menu.

We recommend offering printed menus for your guests, either individually or per table, allowing them time to review the offerings and make selections before visiting the buffet.

Minimum Catering Fee

A minimum catering investment of \$1,000 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.

For more intimate gatherings that fall below this minimum, you may still host a catered event with staffed service available at \$150 for one server. Alternatively, guests are welcome to order from our current dinner menu.

Tax + Gratuity

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

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Traditional Presentation

Additional \$5/guest

1. Each menu tier will be plated and served restaurant style to your guests.

or

2. Each menu tier is served family style at each table, one large plate with enough tastings per person for the table. Please note: table space may be limited and smaller table décor should be considered.

Customization & Special Requests

Our menu is always growing, and we love bringing new ideas to life. If there's something you don't see but would love to have at your event, just ask! We're always happy to explore creative options and make your vision happen.