



SEASONAL CATERING AT
SODO KITCHEN

SPRING 2024

SEASONAL SPRING BUFFET

Served with local bakery rolls, butter, local bakery sweet treats, and fruit infused water.
\$22.00 per person

SALAD

Choose one

Spring Pea Salad

fresh peas, cherry tomatoes, red onions, fresh mint leaves, extra virgin olive oil, lemon juice

Northwest Berry and Mixed Nut Salad

mixed greens, mixed berries, goat cheese, candied mixed nuts, strawberry vinaigrette

ENTRÉE

Choose two

Herb-roasted Chicken

free-range orange brine chicken, raspberry glaze

Maple Glazed Salmon

wild caught Pacific salmon, maple and Dijon mustard sauce
+additional \$3.00 per person

Wild Mushroom Fritters and Smoked Pepper Sauce

arborio rice, Pacific Northwest mushrooms, shallots, white wine, smoked red bell peppers,
truffle oil sauce

SIDE

Choose two

Roasted Asparagus

olive oil, garlic, lemon

Honey-glazed Carrots

local honey, thyme, orange zest

Garlic Mashed Potatoes

cream, butter, garlic confit, chives

Quinoa Pilaf

quinoa, garlic, celery, carrots, spring onions

Pomegranate Rice Pilaf

brown rice, garlic, celery, carrots, spring onions, pomegranate, olive oil

