



## LUNCH

### PLATED

two course minimum

#### STARTERS

up to two options per starter course

- Seasonal Soup** potato leek/roasted pumpkin/seasonal offering | \$8
- Simple Greens** fine herbs, lemon vinaigrette | \$7
- Arugula Salad** spiced pumpkin seeds, goat cheese, agave nectar vinaigrette | \$8
- Spinach Salad** apple-smoked bacon, blue cheese, Dijon vinaigrette, crispy onions | \$9
- Roasted beets** goat cheese, dates, greens, balsamic vinaigrette | \$9
- Bulgur Tabbouleh** cucumber, mint, feta, olives, citrus zest | \$9
- Autumn Quinoa** poached pears, feta, arugula, chives | \$9
- Truffled Baby Lettuces** endive, radish, herbed bread crumbs, truffle vinaigrette | \$10

#### MAIN ENTREES

up to two option for entrée course

- Classic Caesar** herbed croutons | \$12
  - add grilled chicken | \$4
  - add salmon | \$6
- Cobb Salad** herb roasted chicken, bacon, blue cheese, avocado, tomato, crumbled egg | \$16
- Balsamic Marinated Steak** caramelized onions, red wine jus, arugula and blue cheese salad | \$18
- Capellini Pomodoro** angel hair pasta, tomatoes, basil, roasted garlic | \$20
- Penne** roasted beets, gorgonzola cream, toasted walnuts | \$20
- Fusilli** butternut squash, brussel sprout leaves, herbed bread crumbs, crispy sage | \$20
- Quinoa Pilaf** miso-glazed roasted vegetables, seasoned vegetable broth | \$22
- Fall Risotto** wild mushroom & savory herbs/butternut squash & sage/seasonal offering | \$22
- Roasted Paprika Chicken** braised greens, gremolata potatoes, natural jus | \$26
- Pan Seared Black Cod** poached fingerling potatoes, saffron broth, remoulade | \$28

#### DESSERTS

up to two options for dessert course

**SEE OUR LIST OF SEASONAL & SPECIALITY OFFERINGS**

**Housemade Ice Cream or Fruit Sorbet | \$9**

For orders on-site, entrée must be preceded by at least 1 starter courses and highest priced entrée will be charged for all.  
Head count must be determined 3 business days prior to event date.  
All plated lunches served with fresh baked bread & butter, organic Caffe Vita coffee and assorted organic Mighty Leaf Teas.

All Catering Provided Exclusively by



Food & Beverage are subject to a 16.4% gratuity and a 4.6% taxable administrative fee. All applicable charges will be subject to current Washington State sales taxes. All menus subject to change with Thirty days notice



## LUNCH

### BUFFET

minimum 10 guests  
price per person

includes choice of: 2 salads or sides, 1 entrée selection, freshly baked bread & butter,  
1 dessert option, and Organic Caffé Vita coffee with assorted Mighty Leaf Teas

### CHEF'S SALADS & SIDE DISHES choose two of the following:

- Seasonal Soup** potato leek/roasted pumpkin/seasonal offering
- Simple Greens** fine herbs, lemon vinaigrette
- Arugula Salad** spiced pumpkin seeds, goat cheese, agave nectar vinaigrette
- Classic Caesar** parmesan Caesar dressing, herbed croutons
- Spinach Salad** apple-smoked bacon, blue cheese, dijon vinaigrette, crispy onions
- Roasted Potato Salad** bacon, frisee, stone-ground mustard
- Chilled Pasta** seasonal preparation
- Quinoa** grapes, mint, toasted pinenuts, feta (add chicken, \$4/per person)
- Curried Lentils** cauliflower, currants, almonds, greens
- Roasted Seasonal Vegetables**
- Jasmine Rice**
- Wild Rice Pilaf**
- Roasted Gremolata Potatoes**
- Bistro Signature Mac-n-Cheese** (for this selection, additional \$3/per person)

### ENTREES choose one of the following:

for a two entrée buffet, add \$5 per person to the higher priced entrée

- Library Bistro Deli** assorted deli meats, cheeses & fresh selection of breads | **\$28**
- Grab-n-Go Sack Lunch** assorted deli sandwiches with pasta salad, organic kettle chips & cookie | **\$30**  
\*No additional side dish with this selection
- Mezza Spread** falafel, tabbouleh, tomatoes, shaved onion, pita, tzatziki sauce | **\$32**
- Roasted Paprika Chicken** braised greens, savory herbs, natural jus | **\$32**
- Chicken Piccata** skinless chicken breast, caper-lemon sauce | **\$32**
- Miso-Glazed Salmon** shredded red & green cabbage, carrots | **\$36**
- Braised Beef Short Ribs** burgundian style, hearty winter greens | **\$36**
- Balsamic Marinated Flat Iron** caramelized onions, roasted mushrooms | **\$36**
- Optional Fish** please inquire about seasonal preparation | **Market Value**

### DESSERTS choose one of the following:

- Freshly Baked Cookies & Brownies**
- Miniature Desserts** (for this selection, add additional \$2 per person)
- See our list of seasonal & specialty offerings**

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