BUFFETS

Priced per person, minimum of 24
All prices subject to WA state sales tax & 20% Production Fee

G Y R O \$22

Pita Bread

Toppings: feta cheese, tzatziki sauce, pickled red onions, Mediterranean salsa

Choose Two

Lemon Herb Chicken, Falafel, Athens Style Pork,

Beef & Lamb

Greek Salad

Greens, cucumber, tomato, capers, olives, feta, Greek herbs and red wine vinaigrette

Lemon Dill Rice

Add spanakopita \$4

Add baklava bites \$3

We suggest starting with a meze platter or dip duo!



TACOS

3 tacos per person + sides

Flour tortillas

Corn tortillas on request

Choose Protein

Chipotle Lime Chicken, Pork Carnitas OR
Ancho Roasted Butternut Squash

Served with Spanish rice, Stewed Charro Beans
& Chips with Salsa Rojo

Taco Toppings

Salsa verde, onion/cilantro, pickled onion, cilantro lime crema

Additions

Guacamole \$3.5

Elote Salad \$4

grilled corn, creamy chili lime dressing,
pickled onions, cotija cheese, cilantro, radish
Churros with Mexican Chocolate Dip \$4 pp

SLIDERS

\$20

Price for 2 sliders pp & 2 sides

Choose Two Sliders

Beef, Chicken, Garden and Impossible (+1) patties available

Burger Shop Classic

Beef, American cheese, pickles, aioli

The Bistro

Beef, roasted mushrooms & onions, garlic mayo

Santa Fe Chicken

Chili lime grilled chicken, pepper jack cheese, caramelized onions, Mama Lil's pepper, cilantro chili aioli

Fried Chicken Minis

Buttermilk fried chicken, jalapeno ranch, pickles

Tofu Bahn Mi

Tofu, pickled carrot & daikon radish, cilantro, garlic aioli

Veggie Bistro

Gardenburger, roasted mushrooms & onions, garlic mayo

Sea Salt Potato Chips

Garden Salad OR Mama Lil's Potato Salad

Add mac & cheese \$5

Add extra sliders \$5 per slider

TRATTORIA

\$24

Choose One Pasta:

Baked 3 Cheese Rigatoni

Roasted garlic cream, mozzarella, Parmesan, Pecorino Romano, herbed breadcrumbs

Rigatoni Bolognese

Rich ragu of tomato, ground beef, basil, herbs, spices.

Choose One Entree:

Beef or Chicken Meatballs in Marinara
Chicken Parmesan, Piccata, or Marsala
Eggplant Parmesan
Impossible Vegan Meatballs in Marinara

Served with Garden Salad

Additions

Garlic Bread \$2

Seasonal Roasted Vegetables \$3

Cannolis with Chocolate and Pistachio \$4

INDIAN

\$24

Choose One:

Aloo Gobi Matar

Cauliflower, peas & potato curry

OR

Saag Paneer

Stewed spinach & greens with paneer cheese

Choose One:

Butter Chicken

Chicken in a rich curry of butter & tomato

OR

Tandoori Style Chicken

Roasted Chicken marinated in yogurt & spices

Served with Naan Bread, Basmati Rice & Tofu
Chickpea Vindaloo

Add Veggie Samosas \$4 pp



Chicken Étouffée OR Vegan Boudan Hash

Cornbread with Honey Butter

Jambalaya Rice

Collard Greens

Smokey Red Beans

Add Mini King Cakes \$4.50

C H I L I

Hearty Beef Chili OR Veggie Chili

Cornbread with Honey Butter

Toppings

Cheddar jack cheese, pickled jalapeno, tortilla chips, cilantro, sour cream, chili roasted corn

Served with Garden salad

Additions

Mac & cheese \$5 pp

Seasonal Roasted Vegetables \$3

Chocolate Chip & Sea Salt Cookies \$1.75 pp

BAKED POTATO

Baked Potatoes

(1 pp)

Toppings

Cheddar jack cheese, sour cream, green onion, sliced olives, roasted broccoli, butter, bacon crumble,

Impossible "faux-rizo" (+2pp)

Choose One Protein

Beef Chili, Veggie Chili
Braised Chipotle Lime Chicken, Chiptole Lime Tofu

BBQ Pork or Chicken

Served with Garden Salad

Additions

Seasonal Roasted Vegetables \$3

Classic Coleslaw \$3

Chocolate Chip & Sea Salt Cookies \$1.75

CLASSIC BREAKFAST \$19

Available for delivery starting at 8am Mon-Sat \$750 food & beverage minimum for breakfast service

Seasonal Egg Frittata

Breakfast Potatoes

Bacon

Chicken Sausage

Seasonal Fruit Salad

Assorted Macrina Pastries

Additions

Vegan Breakfast Hash - \$3.50 pp

French Toast Sticks - \$4 pp

Impossible Vegan Sausage Patties - \$4 each

CONTINENTAL BREAKFAST

\$18

Available for delivery starting at 8am Mon-Sat \$750 food & beverage minimum for breakfast service

Seasonal Fruit Salad

Choose 1:

Assorted Macrina Pastires

Macrina Bagels & Cream Cheese

Choose 1:

Greek Yogurt & Granola

Chia Pudding with Seasonal Fruit Compote

Blueberry, Pecan, Maple Overnight Oats