

COMPASS ONE CATERING

CONTACT US

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COMPASSCATERING@AMAZON.COM

bit.ly/AmazonCafes

🌱 VEGETARIAN

🌱² VEGAN



DAILY

INCLUDES SEASONAL FRUIT, COFFEE & ASSORTED HOT TEAS

🌱 Continental

Fresh-baked danish, muffins, croissants & scones

\$11.00

Farmers Favorite

Scrambled eggs with cheddar cheese, applewood bacon & roasted baby potatoes.

Add turkey sausage links \$2.00 | 🌱 Add field roast links \$2.00

\$16.00

🌱 Southwest Breakfast Tacos

Scrambled eggs, refried beans, salsa rojo, lime crema, cilantro & corn tortillas

Add carne asada \$4.00 | add chorizo \$3.00 | add tofu chorizo \$2.00

\$14.00

Breakfast Sandwiches

Fried egg with Canadian bacon, smoked provolone cheese & tomato jam on Macrina brioche

🌱 Fried egg with vegetarian patty, Swiss cheese & tomato jam on Macrina potato roll

\$14.00

BREAKFAST

Trio of Toast

🌱 Blueberries & maple cream cheese on potato roll

🌱 Banana & almond nutella on English muffin

Smoked salmon, herbed chevre, capers & pickled red onion on baguette

\$14.00

Petite Quiche

Grilled asparagus & spring onion with fresh herbs, feta cheese, egg custard, applewood bacon & beechers cheese curds

\$14.00

🌱 Morning Mill

Vanilla yogurt, roasted pepitas, toasted coconut & fresh pineapple

\$9.00

A LA CARTE

🌱 Honey Lemon Poppy Yogurt Parfait

Citrus yogurt, seasonal fruit & house granola

\$4.50

🌱² Whole Seasonal Fresh Fruit

\$2.00

🌱 Fruit Brochette

Honey yogurt sauce

\$4.50

🌱² Seasonal Fruit Platter

\$4.00

🌱 Organic Wallaby Low Fat Yogurt Cup

\$3.00

🌱² Silk Soy Yogurt Cup

\$4.00

🌱 Assorted Donuts

\$18.00 per dozen

🌱 Assorted Muffins

\$3.00

🌱 Gluten Free Muffin

\$3.00

🌱 Assorted Scones

\$3.00

🌱² Seasonal Vegan Scone

\$4.00

🌱 Assorted Breakfast Breads

\$4.00

🌱 Assorted Bagels & Plain Cream Cheese

\$3.50

🌱 Hardboiled Cage-Free Egg with Sea Salt & Pepper

\$2.50

Salmon Lox

Chives/dill cream cheese, smoked salmon, capers & brioche

\$7.00

Chicken Sausage Links

\$2.00

Applewood Smoked Bacon

\$2.00

🌱² Field Roast Links

\$2.00

THE DELI

PLATTERS

INCLUDES CHIPS, COMPOSED SALAD, FRESH-BAKED COOKIES, ASSORTED SODA & SPARKLING WATER

Essential Deli Sliders

Soy-glazed salmon, turkey caprese with avocado & roasted portobella with brie. All sliders made on fresh locally baked breads.

\$16.00

Gourmet Sliders

Pastrami & pickled fennel, turkey BLTA w/ cheddar cheese, cajun salmon with spiced remoulade & roasted vegetable with green garbanzo spread. All sliders made on fresh locally baked breads.

\$19.00

DIY Classic Deli

Build-your-own sandwich ingredients including house roast beef, turkey, ham or roasted vegetables with assorted breads, spreads, cheeses & toppings

\$15.00

SOUPS \$5.00

Eggdrop with Chicken Dumplings

Green onions, sesame seeds & lemon zest

Chicken Tortilla

Crème fraîche, cilantro, fried tortilla strips & avocado

① English Pea & Green Garlic

Mint, basil, orange zest & crème fraîche

② Tomato

Basil, parsley, croutons & chive blossoms

SALADS

ENTRÉE SALADS INCLUDE ROLL & BUTTER, FRESH-BAKED COOKIES, ASSORTED SODA & SPARKLING WATER

**The above items are not included with side salads.*

① Caesar

Romaine garnished with parmesan cheese, grilled lemons, croutons & house-made caesar dressing (made without anchovies)

Entrée \$14.00 | Side \$4.00

② Garden

Field greens, shredded carrots, English peas, cucumbers, cherry tomatoes & sherry vinaigrette

Entrée \$14.00 | Side \$4.00

① Greek

Romaine, tomato, kalamata olives, cucumber, feta cheese, pepperoncini & lemon dressing

Entrée \$14.00 | Side \$4.00

Proteins (not available for side salads)

Grilled Steak **\$5.00**
Chicken Breast **\$4.00**

① Grilled Tofu **\$3.00**
Steelhead **\$5.00**

SANDWICHES

INCLUDES CHIPS, COMPOSED SALAD, FRESH-BAKED COOKIES, ASSORTED SODA & SPARKLING WATER

Classic

all sandwiches include lettuce, tomato & herb aioli

Turkey & provolone cheese on sourdough

Ham & Swiss Cheese on multigrain

Roast beef & cheddar cheese on cider wheat

\$16.00

Gourmet

Grilled salmon, blistered tomato jam & havarti cheese on ciabatta

Muffaletta with salami, mortadella, provolone cheese, tapenade & arugula on a potato baguette

Marinated seasonal vegetables, green garbanzo spread on a pretzel roll

Tomato, mozzarella cheese, basil & aged balsamic on a bun

\$18.00

BOXED LUNCHES

SALADS

INCLUDES ROLL & BUTTER, FRESH-BAKED COOKIES, ASSORTED SODA & SPARKLING WATER

🍷 Caesar

Romaine garnished with parmesan cheese, grilled lemons, croutons & house-made caesar dressing (made without anchovies)

\$15.00

🍷² Garden

Field greens, shredded carrots, English peas, cucumbers, cherry tomatoes & sherry vinaigrette

\$15.00

🍷 Greek

Romaine, tomato, kalamata olives, cucumber, feta cheese, pepperoncini & lemon dressing

\$15.00

Proteins

Grilled Steak \$5.00

Chicken Breast \$4.00

🍷 Falafel \$3.00

🍷 Salmon \$6.00

DAILY INCLUDES ASSORTED SODA & SPARKLING WATER

Street Tacos

Chipotle chicken, achiote vegetables with black beans, spanish rice, pico de gallo, queso fresco, lime crema & corn & flour tortillas

Ⓥ² Add chorizo tofu \$3.00 | Add guacamole \$3.00 | Add carne asada \$3.00

\$15.00

Nice Thai Curry

Vegan yellow curry with roasted vegetables & grilled chicken, served

with jasmine rice, chilled rice noodle salad & Asian green salad

Ⓥ² Add grilled tempeh \$3.00 | Add lemongrass braised lamb \$3.00

\$16.00

Streets of India

Chicken tikka served with cumin scented basmati rice, naan, chettinad, roasted vegetables, cucumber raita, cilantro mint chutney, & tomato cucumber chickpea salad

Ⓥ Add shahi paneer \$3.00 | Add lamb vindaloo \$3.00

\$17.00

BYO Pasta

Build your pasta the way you like it! Classic Italian sauces (basil marinara & alfredo) & pastas (penne, tortellini & bucatini) served with garlic bread, caesar salad & grated cheese

Add beef meatballs, Italian pork sausage or vegetarian sausage \$3.00

\$15.00

HOT ENTREE

INCLUDES GARDEN SALAD, TWO SIDES,
ASSORTED SODA & SPARKLING WATER

Herbed Chicken Breast

With pea and mint coulis

\$17.00

Wild Grilled Steelhead

With kumquat vinaigrette

\$19.00

Grilled Beef Loin

With wild mushroom jus

\$18.00

Ⓥ² Polenta Stuff Portobello

With roasted red pepper

\$16.00

SIDES

Ⓥ² Marinated Grilled Vegetables

Ⓥ² Sautéed Green Beans with Tangerine Oil

Ⓥ² Mediterranean Quinoa Pilaf

Potato Boulangerie with Bacon

Ⓥ² Roasted Broccolini with Pine Nut Gremolata

BASICS

⑤ Protein Box

Egg, grapes, almonds, domestic cheese & celery/carrots

\$9.00

Italian Box

Mozzarella cheese, marinated tomatoes, artichoke hearts, salamis, grapes & rosemary crackers

\$11.00

⑤ Fruit & Nut Box

Grapes, figs, mixed nuts & Beecher's marinated cheese curds

\$10.00

⑤² Cardio Trail Mix

Dried blueberries, cashew cereal, roasted almonds & dark chocolate

\$6.00 bulk / \$6.50 individually packaged

⑤ Party Mix

Toasted Chex Mix, Goldfish & pretzels

\$3.00 bulk / \$3.50 individually packaged

SNACKS

CELEBRATE

⑤ Sheet Cakes

Full, half or quarter. Requires 5 business days notice.



⑤ Specialty Desserts & Cupcakes

Please ask your Event Coordinator.

SWEETS

DESSERTS

⑤ Brownies

\$2.25

⑤ Cookies

\$2.50

⑤² Fresh Whole Fruit

\$2.00

⑤ Mini Dessert Bars

\$2.25

⑤ Mango Rice Pudding

\$4.50

⑤ Seasonal Fruit Tarts

\$3.50

⑤ Donuts

\$18.00 per dozen

A LA CARTE

Samosa

Chicken or vegetable served with cilantro chutney & yogurt raita

\$4.00

Skewers

Honey Sriracha Shrimp

\$5.00

Zatar Spiced Chicken

\$4.00

Chimichurri Beef Loin

\$5.00

Ⓥ Sub Tofu for Chicken, Shrimp or Beef

\$3.00

Naanwich

Mini naan with chicken tikka masala, lamb vindaloo, or shahi paneer; served with cucumber raita, cilantro mint chutney, pickled red onions, chiles & cilantro

\$4.50

Italian Beef Meatballs

With basil pomodoro

\$4.00

Sliders

Beef cheeseburger, dill pickle, cheddar cheese & garlic aioli on a brioche bun

\$4.50

Ⓥ Portobello, roasted red pepper, mustard slaw & garlic aioli on a potato roll

\$4.00

Hoisin chicken, daikon slaw & pickled cucumber on a brioche bun

\$4.50

Ⓥ Sweet chili tofu, daikon slaw & pickled cucumber on a potato roll

\$4.00

Italian sausage patty, feta cheese, pickled red onion & blistered tomato aioli on a brioche bun

\$4.50

Ⓥ² Crudite Cup

Served with cumin scented hummus

\$3.50

Ⓥ Rosemary-Roasted Mushroom Tart

Herbed chevre & aged balsamic

\$4.00

Sesame Candied Pork Belly

\$4.00

Chilled Steelhead Brochette

Wild caught steelhead, grilled & served with lemon crema

\$5.00

HAPPY HOUR

Ⓥ Mediterranean Cucumber Cup

Roasted red pepper, mint, feta & white balsamic

\$4.50

Grilled Shrimp

Parmesan polenta cup & smoked chile gastrique

\$5.00

PLATTERS

Ⓥ European Cheese

Three artisan cheeses, dried fruit, nuts & grapes served with rosemary crackers & sliced baguette

\$9.50

Antipasto

Artisan cured meats & marinated cheese curds, roasted & pickled vegetables, dried fruits, tapenade served with rosemary crackers & sliced baguette

\$11.00

Ⓥ Crudite

Fresh vegetables, hummus & house ranch dressing

\$4.25

Ⓥ Greek

Spanakopita, falafel, warm olives, dolmas, almonds, walnut muhammara & tzatziki

\$9.50

PLATTERS

Mini

10 crunchy rolls, 5 tempura shrimp rolls, 5 ultimate chili roll & 2 nigari sushi. 22 pieces total

\$35.00

Ichi

10 red dragon rolls, 10 white dragon rolls & 10 California wraps.
30 pieces total

\$40.00

Ni

10 crunchy dragon rolls, 8 nigari sushi, 8 seaside combo & 5 red rock.
31 pieces total.

\$60.00

San

10 rainbow rolls, 10 ultimate chili rolls, 10 white dragon rolls, 10 orange dragon rolls & 8 seaside combos. 48 pieces total.

\$70.00

SUSHI

TRAYS

Yan

10 orange dragon rolls, 10 California rolls, 10 crunchy rolls, 5 ultimate chili rolls, 5 tempura shrimp rolls, 5 spicy mango rolls & 5 red rock.
50 pieces total

\$80.00

Go

10 red dragon rolls, 10 white dragon rolls, 10 orange dragon rolls, 9 nigiri sushi, 5 spicy mango rolls & 5 red rock.
49 pieces total

\$100.00

Roku

10 red dragon rolls, 10 white dragon rolls, 10 orange dragon rolls, 10 ultimate chili roll, 10 spicy mango roll, 10 California roll, 9 nigiri sushi, 8 seaside combos & 5 red rock.
82 pieces total

\$120.00

Ⓟ BEVERAGES

Victrola Coffee & Hot Tea Service
\$3.00

Bottled Water
\$2.00

Soda & Sparkling Water
\$2.00

Bottled Orange or Apple Juice
\$3.50

Bottled Iced Tea
\$3.00

Bottled Cold Brew
\$4.50

Mini San Pellegrino Sparkling Water
\$2.50

Mini Naked Juice Smoothies
\$4.50

Ⓟ COMPLIMENTARY H₂O

Enjoy a complimentary water pitcher
or tower (determined by size of event)
with your next event!

Complimentary water service refreshment
\$15.00

DRINK UP

Ⓟ INFUSED WATER PROGRAM

Cucumber Mint

Strawberry Basil

Rosemary Fennel

Kaffir Lime & Ginger

Cinnamon Sticks & Pear

Pineapple Lime

Lemon

Mint

\$30.00 / tower
serves up to 30 people

POLICIES

How it Works

Catering orders will include all necessary plates, utensils, napkins, and condiments in quantities consistent with your order. We also supply all food and beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and pick-up your order at your requested location.

Last Minute Orders

We ask for a 72 hour notice for catering orders but understand that last minute needs arise. Please contact the catering office for your last minute needs and we will make every effort to accommodate them.

Don't see what you are looking for?

Contact our Catering Manager and we will develop a customized menu that fits your needs.

Additional Service

If you are hosting an important all-day event or a large scale meeting that requires more attention than just set-up, delivery & pick-up, we can arrange for you to have a catering attendant available to tend to any immediate needs that arise. Speak to our catering manager to schedule an attendant to make sure your event is a success!

Special Events

Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event! Set-up a meeting with our Catering Manager to go over your ideas.

Cancellations

Catering orders are made specifically for your meeting, therefore cancellations must be made 24 hours in advance. When this is not possible, please let us know if we can deliver your order to another location. Cancellation fees may apply.
