



Please email or phone in your catering order to:  
**order@chefemme.com or 206-832-9231**

**Sandwiches – Boxed**

\$14/box

*Includes sandwich, seasonal greens & grains salad and chocolate chip cookie*

**Sandwich – Platter**

Assorted 1/2 sandwiches

12 sandwich minimum/price vary

Maximum of (4) sandwich varieties

Roasted Chicken Breast | *caramelized onions & peppers with arugula and arugula-garlic aioli on ciabatta*

Smoked Turkey | *Beechers cheddar, heart of romaine, lemon-herb aioli on ciabatta*

Black Forest Ham & Gruyere | *caramelized onion & fennel, creole mustard aioli on potato baguette*

Thyme Roasted Portobello | *tarragon aioli, wilted spinach, brie & lemon-herb aioli on wholegrain*

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**Salad – Boxed**

\$13/box

**Salad - Platters**

\$38/serves 6-8

\$70/serves 16-20

Tropical Salad | *mixed greens, sweet peppers, toasted cashew nuts, jicama, mango, passionfruit vinaigrette*

Hearts Salad | *arugula, spinach, radicchio, hearts of palm, pecorino, toasted pine nuts, honey vinaigrette*

Kale Salad | *lacinato & curly kale, shaved parmesan, currants, red quinoa, balsamic vinaigrette*

*Chef Emme Catering Co. is a boutique catering company located in the University District/Ravenna neighborhood of Seattle. We work with seasonal and mostly organic ingredients sourced locally. All ingredients on our menus are subject to change based on seasonal availability.*

*Food orders are plated in disposable aluminum tins that are lined with parchment paper. Compostable containers are available upon request for an additional fee. Compostable plates, utensils, and napkins are available upon request for \$1.50/person. All food items will be clearly labeled.*

**PRICING**

*Prices do not include tax and service charge. All pricing is subject to change. \$300 minimum order for delivery. \$100 minimum order for pick-up. All orders need to be placed 72 hours in advanced. Payment must be processed for order to be confirmed.*

**DELIVERY FEE**

*Delivery charges are based on location of delivery. Delivery rates start at \$20*

**CANCELLATIONS**

*All cancellations must be made 48 hours in advance to receive a full refund.*

Roasted Potato Salad | *roasted potatoes, arugula & romaine, shaved shallots, green beans, cherry tomatoes, hard boiled eggs, caper aioli*

### **Appetizer Platters**

Mediterranean Spread | *seasonal hummus, labneh with marinated olive, grated beet dip with assorted veggies, flat breads & crackers* **\$135/serves 10-14**

Charcuterie Platter | *selection of local charcuterie, mixed olives, house pickles, nuts, stoneground mustard with assorted crostinis & crackers* **\$165/serves 10-14**

Cheese Platter | *selection of fine local cheese, nuts, fruit jam, seasonal fruit* **\$150/serves 10-14**

Seared Salmon Platter | *sumac & coriander whole salmon filet, crème fraiche, seasonal fruit reduction, herbs, assorted crostinis & cracker* **\$165/serves 10-14**

Seasonal raw & roasted vegetable platter with lemon-herb gremolata **\$135/serves 10-14**

Seasonal fruit platter **\$65/serves 10-14**

Seared beef crostini with caramelized onion and arugula aioli **\$48/dozen**

BLT slider with green goddess aioli on potato buns **\$60/dozen**

Housemade smoked salmon salad on endive spears **\$68/dozen**

Gruyere gougeres with Prosciutto mousse, micro arugula **\$48/dozen**

Whipped ricotta crostinis, prosciutto, apricot chutney **\$35/dozen**

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### **Hot Entrees & Sides**

Herb roasted free range chicken **\$135/serves 10-14**

Braised short ribs with caramelized cipolini **\$185/serves 10-14**

Seared Flat Iron Steak with house chimichurri **\$160/serves 10-14**

Seared Salmon with Olive-Herb Salsa **\$185/serves 14**

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Polenta Cakes with Arugula & Roasted Pepper Gremolata **\$135/serves 10-14**

Rockfish Moqueca | *coconut milk sauce with palm oil, onion, garlic, green pepper and tomato* **\$185/serves 10-14**

Feijoada | *black beans braised with an assortment of beef, pork and sausage* **\$175/serves 10-14**

Garlic-scented jasmine rice **\$30/serves 10-14**

Braised black beans **\$30/serves 10-14**

Charred lemon zest broccoli **\$45/serves 10-14**

Garlic green beans **\$45/serves 10-14**

Caramelized carrots **\$45/serves 10-14**

Roasted seasonal root vegetables **\$45/serves 10-14**

Gruyere and cheddar mac and cheese with panko crust **\$45/serves 10-14**

Roasted garlic mashed potato **\$45/serves 10-14**

### **Sweets**

Brigadeiro | *Brazilian chocolate truffles* **\$24/dozen**

Passionfruit Mousse | *housemade mousse, seasonal fruit, served in a glass jar with lid* **\$8/each (minimum order of 8)**

Mini dessert platter | *assortment of lemon bar, brownie & cheesecake bites* **\$42/serves 10-14**

Whole Desserts:  
*8" – serves 10-14 people*

Caramel Flan **\$35**

Guava Cake with Cream Cheese Frosting **\$60**

Chocolate with Crème de Leite Chocolate Frosting **\$60**

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