

Established 1997

FOODZ

CATERING

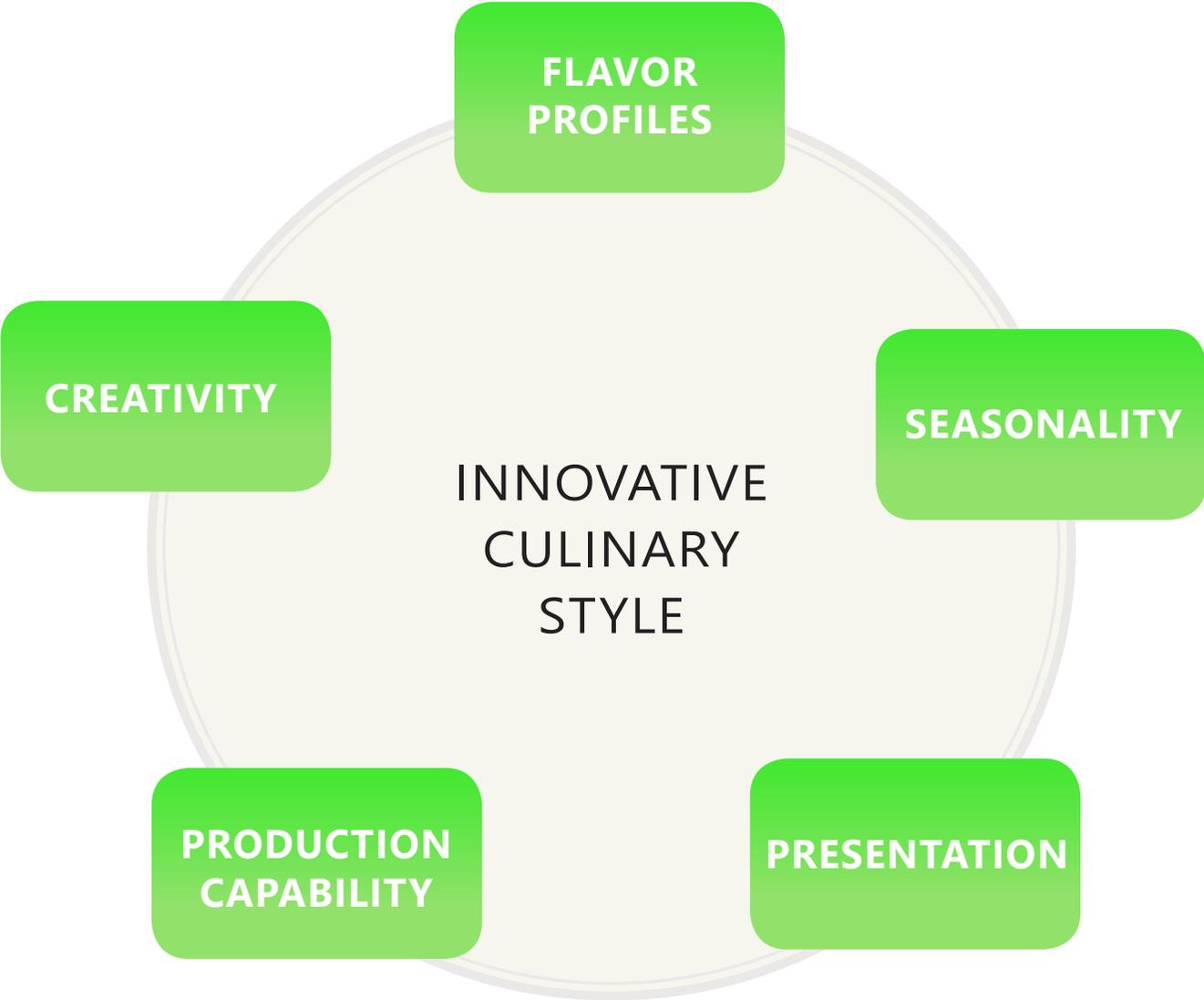
FALL/WINTER

Foodz Catering exists to:

Create beautiful, enjoyable experiences.

Tantalize the senses.

Reward the mind and heart with wonderful memories.





FRESH

STYLISH

MEMORABLE

A close-up photograph of several carrots of different colors—orange, yellow, and purple—resting in a dark brown, woven basket. The carrots are arranged vertically, with their green leafy tops at the top. The basket's weave is a complex, dark pattern. The lighting is soft, highlighting the textures of the carrots and the basket.

Your guests are our guests.

MENUS



PACIFIC NORTHWEST

Our portfolio of menus from around the Pacific Northwest feature local farms and are influenced by chefs, trends, companies and the weather that surrounds us. We enjoy the bounty of our regional seafood, produce, and artisan vendors.



GLOBALLY INSPIRED

Foodz is known throughout the industry as creating high flavored profiles, which can be seen in the wide range of global cuisine that we prepare from hoisin in China to lemongrass in Thailand. We love to play with flavors and bring those tantalizing tastes to your event.



CUSTOMIZATION & INSTALLATIONS

Foodz Catering is known in the industry as a company that embraces fun and unusual displays. We can custom create for you something new and "out of the box" or you can choose from our inventory of unique display pieces.

HORS D'OEUVRE

COZY AUTUMN

HICKORY BACON WRAPPED SCALLOPS
topped with crisp apple horseradish slaw

BEEF OF BALSAMICA CROSTINI
crispy crostini topped with beef tenderloin | drizzled with aged balsamic |
shaved parmesan | fresh arugula

CRISPY MEDITERRANEAN QUINOA CAKE (*vegan*)
with shredded kale | sundried tomatoes | sweet potatoes | almonds | quinoa
| tofu | topped with a house-made pepperonata chutney

BLT DEVILED EGG
bacon jam | sundried tomato filled eggs | garnished with fresh tomato |
lettuce | mini crouton | bacon

PICKLED BEET & GOAT CHEESE SKEWER
served with micro greens



*These are sample menus.
We have a wide variety of customizable options available.*

WINTER TIDE

SWEET POTATO CRAB CAKES

fresh dungeness crab | lightly spiced with chipotle and herbs |
house-made roasted red pepper aioli

PEPPADEW PEPPERS WITH FETA & PISTACHIOS

mild creamy feta cheese blended with sweet pistachios | piped into red spicy peppadew peppers |
topped with toasted pistachio nuts

STEAK FRITES BITES

marinated flank steak | served over a seasoned fingerling potato wheel |
with shallot jam

FIG & CARAMELIZED ONION TARTLETTES

sweet figs | blended with creamy cheese

CRISP CUCUMBER, CHERRY TOMATO, PICKLED BEET SKEWERS

drizzled with a sweet and savory honey and dill sauce

HARVEST PALETTE

BEECHER'S "WORLDS BEST" MACARONI & CHEESE BITES

served on a parmesan crisp cracker

ORGANIC ROASTED ROOT VEGETABLE SKEWERS

red garnet yams | sweet parsnips | celeriac | creamy butternut squash |
with a sweet roasted garlic sauce

CRANBERRY CROSTINI

with goat cheese | fresh thyme

SALMON BITE

topped with our house made tomato horseradish jam

WILD MUSHROOM TARTLETTES

mushrooms | madeira wine | parmesan baked in a flaky pie crust



BUFFET

FALL 'N' WOOD

GRILLED APPLE CIDER CHICKEN

with bacon | apple cider reduction | fresh sage & a touch of cream | topped with crispy fried leeks

CEDAR WRAPPED SALMON

with lemon zest, parsley & olive oil

ROASTED FINGERLING POTATOES

tossed with garlic & herbs, sprinkled with balsamic vinegar

ROASTED FALL VEGETABLES

parsnip & carrots with orange zest & honey

MIXED GREENS

with red pears | candied walnuts | goat cheese | served with champagne vinaigrette

HERB ROLLS

macrina bakery herbs rolls | herb butter

FOREST PATH

BRAISED BONELESS BEEF SHORT RIBS

slow braised in a port wine reduction | with a rich mirepoix

TENDER GRILLED HERB CHICKEN

with a savory wild mushroom ragout

LONG GRAIN WILD RICE PILAF

tossed with sautéed portobello mushrooms | fresh spring onions | golden brown almonds | mire poix | parsley |

PERSIMMON GREEN BEANS

sauteed green beans | fuyu persimmon | chives

SPINACH SALAD

tossed with house-made croutons | black currant vinaigrette

POTATO ROLLS

soft rolls made with potatoes

EVERGREEN LEAVES

TENDER GRILLED CHICKEN

marinated in honey | lemon | rosemary | balsamic |
served warm in a creamy veloute

OLIVE OIL POACHED SALMON

with gremolata: lemon zest | garlic | parsley | olive oil | truffle oil

ROASTED CAULIFLOWER & POTATO PUREE

caramelized roasted cauliflower | yukon gold potatoes |
with butter & fresh cream

BRUSSEL SPROUTS

with pancetta | sweet dried figs

PICKLED BEETS, ENDIVE, APPLE SALAD

enhanced on a bed of romaine lettuce |
with tarragon dijon honey vinaigrette

ESSENTIAL BAKERY BREAD

creamy butter



*These are sample menus.
We have a wide variety of customizable options available.*

FOOD STATIONS

WAFFLE BAR

choose classic and gluten free waffle base

with your choice of toppings:

bbq pulled pork with pickled onion's and avocado crema

fried chicken with mushroom bacon gravy

bourbon maple syrup asian slaw with rice vinegar dressing
topped with peanut sauce

SHRIMP & GRITS

classic southern style with cheddar cheese grits

topped with sautéed shrimp with lemon | parsley | crispy bacon

OUTRAGEOUS BURGER BAR

mac and cheese burger with beef patty | mac n cheese | lettuce tomato | pickles | onion | mayo

nacho cheese burger with beef patty | nacho cheese sauce | pico de gallo | smashed avocado | jalapeno pepper rings

chow chao vegan burger field roast | chao cheese | vegan bun | veganese aioli | caramelized onion | mushrooms | arugula | 18 year aged balsamic

MAC 'N' CHEESE BAR

macaroni pasta mixed with a velvety cheese sauce
baked with a savory bread crumb top

with a selection of toppings:

crumbled bacon | roasted vegetables | scallions | sliced jalapenos | caramelized onion | sautéed mushrooms | crushed potato chips | truffle oil

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Pacific Northwest Inspired Plated Dinner

FIRST COURSE

Choose one

SOUP & SALAD DUO

parsnip and pear soup with a side salad of mixed greens | cranberries | goat cheese | candied walnuts | balsamic vinaigrette

CARAMELIZED BUTTERNUT SQUASH SOUP

with sauteed chestnuts

BEETS & BURRATA SALAD

with arugula | extra virgin olive oil | 18-year-aged balsamic | fleur de sel

DECONSTRUCTED CAESAR SALAD

white anchovies | grilled and braised romaine | bacon on a crouton 'boat'

GOAT CHEESE AND MINT STUFFED SQUASH BLOSSOMS

served over lentils with prosciutto and apples | aged balsamic vinaigrette

CHILLED CARROT SOUP & SALAD

hints of curry | ginger | enriched with coconut milk | served with a salad of fresh apples | mint | toasted almonds



SECOND COURSE

Choose two or three

POMEGRANATE CHICKEN

served over roasted cauliflower | mashed potato puree | brussel sprouts | pomegranate ariels |

OLIVE OIL POACHED HALIBUT

with arugula pistachio pesto

SEARED DUCK BREAST

served over a parsnip and celeriac puree | braised kale | 18-year-aged balsamic

POTATO CRUSTED SCALLOPS & SEAR FILET OF BEEF

served over a butternut squash puree with sage butter | scallops | garnished with romesco | cipollini | crimini mushroom

SOUS-VIDE BEEF TENDERLOIN

with wild mushroom | tarragon butter

TOFU MARBELLA

with creamy feta garlic mashed potatoes | green beans | carrot bundles

DESSERT COURSE

Choose one

DECONSTRUCTED APPLE TART

triangles of shortcrust pastry | apple compote | caramel with aged whiskey and coconut sugar crumbles

CHARDONNAY POACHED PEAR

fresh pears poached in white wine syrup | served with sabayon | with a tuille cookie

BANANAS FOSTER FLAMBE

bananas doused in rum butter sauce set aflame by our chef | served over rich vanilla ice cream

MACADAMIA NUT TART

with caramelized bananas



TIMBERLAND

CHICKEN A LA MONACO

grilled chicken breast in a light lemon & sherry wine cream sauce |
roasted red pepper | wild mushrooms | sauteed fennel |
garnished with grilled lemon slices | fresh basil and parsley

COFFEE GLAZED BEEF RIBS

brined with espresso | cardamom | maple | slow roasted with bacon |
onions | coffee | cardamom

MARBELIZED ROOT VEGETABLES

autumnal sweet potatoes | provencal carrots | russet potatoes |
pureed alongside sweet parsnips | warm pears | celeriac

PAN SEARED HARICOTS VERT

with lemon zest

MIXED GREENS

with blueberries | almonds | feta | champagne vinaigrette

LOCALLY BAKED ROLLS

served with butter

MOUNTAIN MEADOWS

GRILLED RACK OF LAMB

sealed with a sweet balsamic glaze served with a rich and savory Pancetta,
fennel and tomato chutney and garnished with fresh fennel fronds

HONEY FENNEL PORK LOINS

BLUEBIRD GRAINS FARRO RISOTTO

paired with apples | parsnips | topped with frizzled leeks

FALL ROOT VEGETABLE GRATIN

with a lemon tarragon bechamel

BABY KALE SALAD

apples & walnuts | gorgonzola | cider vinegar & walnut oil dressing

GOLDEN PINE

ROASTED PORK LOIN

stuffed with dried apricots and figs |
with a caramelized onion madeira sauce

LEMON CHIX

with a savory wild mushroom ragout

ARTICHOKE & YUKON GOLD POTATO PUREE

tossed with garlic & herbs, sprinkled with balsamic vinegar

CIDER ROASTED SQUASH & GREEN BEANS

PICKLED BEETS, ENDIVE & APPLE SALAD

enhanced on a bed of crunchy romaine lettuce |
tarragon dijon honey vinaigrette

LOCALLY BAKED BREAD

served with butter



*These are sample menus.
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options available.*

HORS D'OEUVRE

JAPANESE INSPIRED

HAMACHI CRUDO

hamachi | cucumber | fennel pollen | black salt | bulls blood micro-greens

ROASTED ASPARAGUS & EDAMAME GYOZA

with yuzu miso dressing

OKONOMIYAKI (Japanese Cabbage Pancakes)

made with flour | eggs | cabbage | chopped shrimp | topped with bacon | kewpie mayo | sesame seeds | pickled ginger

KAYA TOAST

sweet pickled vegetables | quail egg | micro mizunal | sweet soy

CARAMELIZED PORK BELLY NIKUMAN BUNS

slow roasted pork belly with cucumber | scallions and peppers

BAMBOO MENU

HOUSE CURED SAKE SALMON

garnished with shizo-ginger mayo | served on crispy asian prawn crackers

CRISPY WONTON CUPS

filled with a fresh mango and toasted coconut chicken salad

VIETNAMESE SPRING ROLLS

with glass noodles | fresh mint | pickled carrots | house made hoisin peanut sauce

HOISIN BRAISED BEEF

on petite coconut rice cake | scallions | toasted sesame seeds

SZECHUAN GLAZED TOFU

with blackened green beans

ETHIOPIAN INSPIRED

BEEF BERBERE BITES (Yesiga T'ibs)

braised in berbere paste | red wine | spices

LAMB SKEWERS (yebeg infille)

stewed in berere | curry | spices | red pepper

FETA & TOMATO SPREAD (timatim salata)

feta cheese smashed with tomatoes | lemon | chili | herbs | served on pita bread crisps

ETHIOPIAN HUMMUS (buticha)

a chickpea dip with red onions | lemon | spices | served with pita bread or pita chips

CURRIED PINEAPPLE SHRIMP SKEWERS

prawns sauteed in onion | tomatoes | pineapple | spices



These are sample menus.

We have a wide variety of customizable options and menus from around the globe.

KINNABALU MENU

AYAM RISA RISA

turmeric rubbed chicken breasts | braised with lemongrass | kaffir lime leaves | coconut | peanuts

TOFU RENDANG

tradition malaysian curry made with house made crushed curry paste

GORANG NOODLES

fried malaysian noodles

LONG BEANS

with pineapple | cucumber sambal

GADO GADO

indonesian napa cabbage slaw with julienned tomato | tofu | peanuts

BRITISH RAJ MENU

JALFRESI RED CURRY BRAISED BEEF

beef slowly braised in a savory blend of paprika | garlic | ginger | garam masala | onions

ROASTED STUFFED AUBERGINES

eggplant stuffed with indian spices | tomatoes | garbanzo beans | onions

SPICY RED LENTILS

organic lentils integrated with cumin | cinnamon | coriander | garlic | finished with a drizzle of red wine vinegar

SPICY BOMBAY POTATOES

with peas

MIXED GREENS

with cumin lime vinaigrette

NAAN BREAD

LIME PICKLES & MANGO CHUTNEY

NORTH AFRICAN MENU

BERBER GRILLED CHICKEN

tender chicken marinated in berber spices | served with apple, raisin chutney

CUMIN & TURMERIC GARBANZO BEANS

with stewed tomatoes | finished with spiced yogurt

COUS-COUS

with butternut squash | roasted red onions | kale

GREEN MANGO SALAD

with peanuts | orange vinaigrette

TOASTED WARM NAAN BREAD

with spices



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FOOD STATIONS

MEDITERRANEAN INSPIRED

GNOCCHI BAR

classic gnocchi, sausage, or butternut squash with your choice of truffle cream sauce | roasted tomato sauce | or arugula pistachio pesto | topped with shaved parmesan

PORCHETTA STATION

rich, slow-roasted porchetta carved in front of you
guests may build their own sandwiches with locally baked bread
and choice of toppings including: sauteed onions | wholegrain mustard | aioli | baby arugula

INTERACTIVE SALAD MARTINI CHEF BAR

personally made salads of your choice served in a cosmo glass

baby greens with parmesan | goat cheese | red pepper

romaine | sun dried tomato vinaigrette | cannellini beans

kale & romaine caesar salad | house made caesar dressing | croutons

mixed greens with pecorino | pine nuts | pears

RISOTTO BAR

A chef will create your personal risotto to order! Select from the following choices: Garlic Shrimp | Mushrooms | Roasted Herb Chicken | Red Peppers | Kalamata Olives | Roasted Zucchini | Roasted Corn | Roasted Yellow Summer Squash | Organic Pesto | Sundried Tomatoes | Parmesan

CLASSIC SPANISH

PAELLA BAR

guests choose from the following two options: full meat and seafood
or chorizo and chicken

spanish chorizo sauteed paprika | garlic dusted chicken breasts |
fresh tilapia | mussels | clams | fire roasted green peppers |
plump green peas | juicy tomatoes | lemon wedges



ASIAN - CHINESE | THAI | JAPANESE

LETTUCE WRAPS

fresh organic lettuce wraps filled with shredded carrots | cucumbers | red peppers | noodles | bean sprouts | with your choice of chicken | ground pork | or tofu |

CONGEE STATION

slow braised pork belly sesame soy dressing | chopped bok choy | chopped broccoli | shi-take mushrooms | chili oil | sambal scallions | pickled vegetables

HARVEST MOON RAMEN

roasted kabocha squash | roasted corn with seared pork belly in our house made ramen broth made with a combination of chicken stock and pork stock | served with 6-minute egg | chili oil | roasted shallots | scallions

Globally Inspired Plated Dinner

CHOOSE ONE

First Course

WINTER BEET & PANEER SALAD

grated paneer | roasted beets | watercress | masala cashews |
honey mango vinaigrette

VIETNAMESE DUCK SALAD

roasted duck over cabbage | red bell peppers | basil | mint |
tarragon | with a garlic lime dressing

MALAI KOFTA BUKARA

house made paneer | apricots | cashew cream | cardamom, *gluten free*



CHOOSE TWO OR THREE

Second Course

SALMON WITH MISO BROWN BUTTER

fried shiso leaves | prawn cracker crust | blacken green beans | coconut rice

BEEF TENDERLOIN

with garam masala spices

ROASTED VEGETABLE MOROCCAN TAGINE

cauliflower | cous cous | orange | dates | walnuts | fried kale

MALAI KOFTA BUKHARA

house made paneer | apricots | cashew cream | cardamom, *gluten free*

BRINJAL RASILA STUFFED WITH POTATO CHOKHA

eggplant | tomato | mustard seed | chili, *gluten free*

CHICKEN TIKKA

chipotle | lemon | yogurt, *gluten free*

CHOOSE ONE

Dessert Course

MATCHAMISU

green tea | tiramisu

SAFFRON MACARONS

with cardamom white chocolate ganache

GULAB JAMUN CHEESECAKE

indian cheesecake made with paneer | hung yogurt | gulab jamun



FAMILY STYLE

MALAYSIAN | AFRICAN | INDIAN

PENANG MENU

AUTHENTIC MALAYSIAN BEEF RENDANG

tradition malaysian beef curry made with house made crushed curry paste

NASI KUNING

yellow coconut rice infused with lemon grass | kaffir lime leaves

SZECHWAN GREEN BEANS

blackened sauteed green beans with chile-garlic heat

SPRING MIXED GREENS

topped with tropical mangos | sweet onion dressing

SOUTH EAST AFRICAN

PAPAYA GINGER BEEF WITH PIRI-PIRI

thinly sliced beef sautéed with onion | piri-piri peppers | papaya lightly glazed

GRILLED HONEY SPICED CHICKEN

drizzled with warm spices and a sweet glaze

SWAHILI BEANS AND FRESH CORN

a coconut curry and green chili dish popular in Kenya

BRAAI BAKED POTATOES

a creamy 'potato bake' gratin

ROCKET TOMATO CUCUMBER SALAD

with tangy tahini dressing

DELHI MENU

TANDORI BUTTER CHICKEN

tender bites of boneless tandoori chicken in a velvety red sauce | finished with fresh creamy butter

SHAHA KORMA

elegantly marinated lamb with saffron | pistachios | golden raisins

CURRIED LEMON LENTILS

an aromatic indian lentil dish

BOLLYWOOD BIRYANI

light basmati rice paired with sliced apricots | currents | lightly toasted almonds | garnished with coriander leaves

GREEN MANGO SALAD

with cabbage | peppers

NIMKE BREAD



*These are sample menus.
We have a wide variety of customizable options and
menus from around the globe.*

Some of our customized and installation items include:

CUSTOM DONUT WALL

8ft. wide by 6ft. tall holding 160 donuts or full size pretzels

VERTICAL TOWERS

4 custom towers with 3 shelves and lights to hold hors d'oeuvres

CHALKBOARD TOWER

Single tower holds shelves for condiments or hors d'oeuvres. The menu can be written directly on the unit with chalk.

FENCE PIECES AS VERTICAL BUFFETS

We offer several sizes and shapes of galvanized fence pieces with magnetic boards to hold hors d'oeuvres by magnets or with our custom cheese boards. These small wooden shelves can be individual 'plates' servings.

SALT HANGER

Suspended on our vertical iron display unit, our unique glass bowls hold a selection of salt, sauces and condiments.

COCKTAIL WALL

Full size walls with window displays housing custom designs and your selection of beverages.

LIQUID NITROGEN

We've been enjoying playing around with liquid nitrogen making cocktails and desserts. Talk to us about how this can fit into your event.

S'MORES BAR

Our s'mores bar comes with a sterno 'fire' line, marshmallows on smooth wooden skewers, graham crackers, and a selection of chocolates.

We can assist in customized decor, floral and design.



6 FINANCIAL ELEMENTS OF CATERING

Catering covers the following line items

MENU

We are happy to assist in choosing the best menu for you.

BEVERAGES

Beer & Wine Packages start at *\$3.95 per person per hour*

Maximum fee is \$20 per person

We offer non alcoholic packages, full bar, and specialty cocktails.

RENTALS

Average cost for basic rentals including linens, flatware, glassware, plates - *\$7.50 (before taxes, delivery and fees)*
Compostables available.

STAFFING

Average cost for a 5 hour event, *\$11.50.*

PRODUCTION & ADMINISTRATION FEE 20%

All inclusive fee covering in house rentals, uniforms, equipment, additional staffing costs.

TAX 10.1%

AVERAGE EVENT COST PER GUEST

Hors d'oeuvres - \$35 - \$65 per person

Buffet - \$55 - \$85 per person

Food Stations - \$70 - \$90 per person

Family Style - \$80 - \$100 per person

Plated - \$100 - \$120 per person

MEET YOUR SALES TEAM



Shelby is at the heart of Foodz Catering — an accomplished, award-winning chef with over 20 years of experience. After graduating from London’s famed Cordon Bleu culinary institute, she and her husband spent 7 years on an extended journey through 33 countries, traveling, teaching, tasting and learning. The experience changed her life and ultimately became the inspiration for Foodz Catering.

shelby@foodzcatering.com



Davi has spent more than 20 years orchestrating unforgettable celebrations packed with personality, imagination and creativity. With a life-long passion for planning events, and a background in fashion and interior design, she keeps a close eye on the latest trends in style, art, food and entertainment to provide a wealth of creative ideas and inspiration to her clients. In addition to her role as Director of Sales and Events for Foodz Catering, Davi loves providing her Day of Coordination services and is a certified officiant.

davi@foodzcatering.com



Camila as a child was known as the “Golden Tongue” taste testing her mother’s French infused Vietnamese cooking prior to serving in daily community gatherings. Inspired, she started to create her own concoctions of international cuisine and traditions as a Private Chef and Foodz Catering Chef for 7 years before transitioning into the sales and event coordinating team. Beside working with Foodz she is also a Certified Life Coach, Artist, and Photographer. Her passion for traveling, people and expansion brings love in all that she does.

camila@foodzcatering.com