

purple CAFÉ AND WINE BAR

Catering Menu

group tasting packages

a la carte platters

box lunches

ORDERING GUIDELINES

**all orders must be placed by 4pm the prior business day
if ordering for mondays; order must be placed by the friday before**

large orders may require advance notice

an 8% service charge will be added to all orders of \$500 or more

orders must be picked up by noon or after 130pm

to place a catering order:

contact purple catering and events between

9am and 5pm monday through friday

email: catering@thepurplecafe.com

ph. 206.838.3853

fax. 206.838.3854

Catering Packages: minimum order for 9 or more people; all packages include paper plates, napkins and plastic silverware. Each catering package has the option to be paired with wines. If you are interested in wine pairings please let us know and we can either suggest some wines to pair or put together a wine tasting package with many different wines that we offer. Pricing varies, please inquire for details.

Board Meeting / Corporate Lunch: *\$20 per person*

- **Assorted Housemade Spreads Platter** served with crackers and flatbread (types vary by location)
- **Purple Chopped Salad** romaine hearts, bacon, avocado, garbanzos, roasted red bell pepper, blue cheese, red onion and balsamic vinaigrette
- **Apple, Walnut and Stilton Salad** mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette
- **Assorted Sandwich Platter:** all sandwiches are cut into 3rds
 - **Grilled Chicken** bacon, provolone, avocado, shaved red onion and roasted garlic chive spread
 - **BLTA** crisp bacon, greens, tomato, avocado and red pepper mayo
 - **Vegetarian** grilled eggplant and zucchini, oven dried tomato, olive tapenade and baby frisée (sample description, varies by location)
- **Sea Salt Caramels**

Light Appetizers: *\$25 per person*

- **Artisan Cheese Platter** chef's choice of a selection of 4 types of artisan cheeses, served with fig jam and housemade crackers
- **Assorted Housemade Spreads Platter** served with crackers and flatbread (types vary by location)
- **Grilled Chicken Skewers** crusted in herbes de provence with rouille
- ***Grilled Flank Steak Skewers** chimichurri sauce
- **Mini Crab Cakes** dungeness crab and roasted red pepper remoulade
- **Add** sea-salt caramels or mini syrah brownies for \$2 more per person

*according to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions

A LA CARTE PLATTERS: great for parties, picnics and other get-togethers!

assorted housemade spreads platter served with crackers and flatbread (types vary by location)

- medium platter (serves up to 15 people) \$34
- large platter (serves up to 25 people) \$62

artisan cheese platter selection of artisan cheeses served with housemade crackers

- medium platter (serves up to 15 people) \$66
- large platter (serves up to 25 people) \$96

***grilled flank steak skewers** chimichurri sauce

- platter of 20 skewers (serves up to 10) \$70
- platter of 30 skewers (serves up to 15) \$100
- platter of 40 skewers (serves up to 20) \$135

caprese skewers marinated tomatoes and mozzarella

- platter of 20 skewers (serves up to 10) \$45
- platter of 30 skewers (serves up to 15) \$65
- platter of 40 skewers (serves up to 20) \$85

chicken skewers crusted in herbes de provence with rouille OR thai-peanut sauce

- platter of 20 skewers (serves up to 10) \$50
- platter of 30 skewers (serves up to 15) \$70
- platter of 40 skewers (serves up to 20) \$95

gorgonzola stuffed dates with pine nuts and saba

- medium platter (30 dates) \$45
- large platter (60 dates) \$90

crisp and grilled veggie platter assorted vegetables served with blue cheese dip

- medium platter (serves up to 15) \$35
- large platter (serves up to 25) \$45

assorted fresh fruit platter seasonal fresh fruit (availability varies)

- medium bowl (serves up to 20) \$45
- large bowl (serves up to 40) \$70

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assorted sandwich platter (all sandwiches are cut into 3rds, you may choose up to 4 types)
choices: grilled chicken; house roasted turkey & havarti; blta; vegetarian; grilled wild salmon or grilled flank/rib-eye steak (steak varies by location)

- platter of 7 sandwiches (serves 10) \$65
- platter of 10 sandwiches (serves 15) \$90
- platter of 14 sandwiches (serves 20) \$126

salad bowl

choices: *caesar or mixed greens

- medium bowl (serves up to 10) \$49
- large bowl (serves up to 20) \$69

choices: purple chopped or apple, walnut & stilton

- medium bowl (serves up to 15) \$69
- large bowl (serves up to 25) \$89

choice: cranberry chicken

- medium bowl (serves up to 20) \$79

mini baked brie apricot preserves, caramelized onions, candied walnuts and crackers
(recommend unbaked, you bake yourself, served in foil containers)

- \$48 by the dozen

mini dungeness crab cakes red pepper remoulade

(recommend unbaked, you bake yourself, served in foil containers)

- \$60 by the dozen

assorted goodie platter (varies by location, sample items: mini syrah brownies, sea-salt caramels & assorted truffles)

- \$18 by the dozen

beverages and accompaniments

bottled water \$1.50

serving accompaniments: paper plates, plastic utensils and paper napkins (serves 10) \$6.00

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BOX LUNCH SELECTION: all box lunches include housemade goodie, napkin and utensils

SALADS . 13

add: grilled chicken \$4; prawns or *marinated flank steak \$6; or grilled salmon \$9

apple, walnut and stilton

mixed greens, seasonal apples, stilton cheese, candied walnuts and champagne vinaigrette

purple chopped

romaine hearts, bacon, avocado, garbanzos, roasted red bell pepper, blue cheese, red onion and balsamic vinaigrette

cranberry chicken

grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmesan and cranberry dijon vinaigrette

***caesar**

romaine hearts, grated grana padano, torn bread croutons, shaved parmesan-reggiano and caesar dressing

SANDWICHES . 13 served with a side mixed green salad with house vinaigrette

blta

thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo

grilled chicken

bacon, provolone, avocado, shaved red onion and roasted garlic chive spread

vegetarian (description varies by location, sample below)

sprouts, pickled carrots, tomatoes, cucumber, shaved red onions, provolone, herbed aioli and avocado

house roasted turkey and havarti

crisp bacon and red pepper mayo

grilled wild salmon (description varies by location, sample below)

tomato, English cucumber and house tartar

***grilled flank steak** (description varies by location, sample below)

caramelized onions, mama lil's peppers, horseradish spread and fontina cheese

PIZZAS . 13 (individual 10" pizzas, descriptions vary by location, inquire for other options)

margherita

torn san marzano tomatoes, fresh mozzarella, basil and monti ibl olive oil

calabrese sausage

shaved fennel, mama lil's peppers, fresh mozzarella and crushed fennel pollen

four cheese

gorgonzola, fontina val d'aosta, smoked provolone, parmigiano-reggiano, garlic oil and basil

pancetta and artichoke

goat cheese, confit sweet onion, preserved lemon, black pepper and extra virgin olive oil

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