



## IGS Catering Menu Concepts

All seafood is sourced wild caught. Vegetables are all organic, local, and seasonal.

All oysters are harvested from salt water the day prior to the event.

<b>APPETIZERS</b>
<b>Wild Caught Prawn Cocktail</b> served with lemon and cocktail sauce
<b>Local Pickled Herring</b> served with crackers
<b>Wild Shrimp &amp; Cod Ceviche</b> marinated fish with a variety of organic fruits, vegetables, and spices
<b>Traveling Oyster Bar - cooked &amp; raw</b> <ul style="list-style-type: none"><li>• steamed oysters with butter and garlic</li><li>• cooked and chilled oysters with cocktail sauce and horseradish</li><li>• raw oysters served with a variety of toppings &amp; house made mignonette</li></ul>
<b>Grilled Wild Caught Alaskan Salmon Sliders</b> salmon filet on a freshly baked brioche roll with homemade gourmet dill sauce and lettuce
<b>Chowder Bar</b> 8 oz or 16 oz servings, served with oyster crackers <ul style="list-style-type: none"><li>• Seattle Seafood Chowder</li><li>• Manhattan Seafood Chowder</li><li>• Caribbean Seafood Stew</li></ul>
<b>Grilled Flank Steak</b> each slice has 3 oz of meat - options for it to be marinated with our family recipe and/or add house made chimichurri on the side
<b>Fresh, Local Mussels and Clams</b> cooked in a garlic, wine and butter broth

**Seacuterie Board** - *changes seasonally*

shrimp cocktail, smoked salmon, pickled herring, paired cheeses, crackers, and cucumber slices

served with an assortment of veggies and crackers and gourmet dipping sauces

**Classic Charcuterie Board**

salami, pastrami, prosciutto, paired cheeses, crackers and nuts

served with an assortment of veggies and gourmet dipping sauces

**ENTREES****Fresh Pasta Bar**

all of our pastas are served with fresh, local linguini from [La Pasta](#) and parmesan cheese

- Meat Marinara: beef, mushrooms, garlic, and onions
- Seafood: option of clams or shrimp in a light white wine, butter sauce with fresh herbs
- Vegetarian Marinara: mushrooms, green onions, and garlic
- Fresh Mushroom Pasta: local mushrooms in a light white wine, butter sauce with fresh herbs

**Grilled Wild Caught Alaskan Salmon Sandwich**

grilled salmon filet served on a locally baked brioche roll with our gourmet dill sauce and fresh greens

**Portobello Mushroom Burgers**

a grilled and marinated portobello mushroom served on a locally baked brioche roll with fresh greens

**Neptune's Feast**

big ol' pot of prawns, clams, mussels, oysters, red bell peppers, sweet onions, potatoes, corn on the cob, and served with grilled local bread

**Shrimp/Fish/ Veggie Tacos**

choice of shrimp/fish/veggie (or more than 1)

topped with chopped red onion, cilantro, purple cabbage, and cotija cheese on a corn/flour tortilla

**Mac and Cheese with Beecher's Cheddar Cheese**

with chopped green onions and extra cheese

**Grilled Wild Caught Alaskan Salmon Filet**

served with our gourmet dill sauce

**Roasted Vegetables**

variety of local vegetables such as squash, sweet potato, mushrooms, carrots, broccoli, sweet onions, and peppers tossed with a variety of herbs

**Hawaiian Poke Bar**

Our poke selection comes from [Ono Poke](#) in Edmonds. Their selection is superb and we can review the different fresh choices they offer closer to your event.

**Fish and Chips**

Fresh, wild caught cod fish and hand cut premium organic grade potatoes - served with our homemade tartar sauce and malt vinegar.

**Our Seasonal Salads**

- Classic Caesar Salad
- Mixed Green Salad
- Summer Berry Salad
- Broccoli Salad
- Pasta Salad