

T MACCARONE'S

**CATERING
AND
SPECIAL EVENTS
GUIDE**

T. MACCARONE'S CUSTOM EVENT CATERING

Fresh, local ingredients, imaginative presentation and a friendly, professional staff make T. Maccarone's the perfect catering partner for your next event. Whether you are expecting four people or 400—our executive chef and experienced staff will help you plan the perfect menu to compliment your special occasion.

Think of us for ...

- Weddings and showers
- Private dinners
- Holiday parties
- Birthdays and anniversaries
- Wine pairing events
- Family reunions
- Business meetings
- Banquets



Contact us Today!

Give us a call and let's start planning your event together.

TOM MACCARONE, OWNER
JAKE CRENSHAW, EXECUTIVE CHEF
(509) 522-4776

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APPETIZERS & PARTY PLATTERS

-PRICES ARE PER PERSON-

Melon and Prosciutto prosciutto d'Parma, ripe melons, extra virgin olive oil	2.00
Caprese Skewers heirloom cherry tomatoes, fresh mozzarella, fresh basil	1.50
Grilled Prawns and Pears gulf prawns, ripe crimson pears, pesto marinade, cucumber-mint yogurt	2.50
Gorgonzola Dolce and Grapes wrapped in filo dough and toasted golden brown	2.25
Duck Confit and Chevre-Stuffed Pastry puff pastry, fresh goat cheese, braised duck	2.75
Wild Mushroom Bruschetta wild mushrooms, fresh chevre cheese, toasted sourdough bread	2.25
Beef Tenderloin Crepe Wrap scallion crepes, red chili aioli, seared and sliced beef tenderloin	3.25
*Oysters on the Half Shell fresh Puget Sound oysters, red chili granita	3.50
Smoked Chicken Bruschetta mascarpone cheese, pomegranate syrup	2.25
Ahi Tuna Crudo sashimi-grade ahi tuna, white truffle vinaigrette, vegetable chips	3.25
Italian Sausage-Stuffed Mushrooms crimini mushrooms, our house Italian sausage stuffing, Parmigiano Regiano	2.00
Roasted Vegetable-Stuffed Endive roasted Italian vegetables, charred tomato ragout, Belgian endive	1.75
Antipasto prosciutto d' Parma, Sicilian dry salami, capicola cotto, spiced olives, herbed crostini	2.75
Artisan Cheese Platter a selection of local and imported cheeses with seasonal accompaniments	2.75
Italian Crudite pickled and roasted vegetables, esceveche, carrots, celery, pesto aioli, cucumber mint yogurt	1.50
Sliced Pork Tenderloin sweet mustard, balsamic roasted onions	2.75
Fruit Platter melons, pineapples, berries, figs, pomegranates, champagne grapes	2.00

SALADS AND SANDWICHES

House Green Salad	1.75
organic greens, white balsamic vinaigrette, cherry tomatoes, English cucumbers	
Caesar	2.25
romaine hearts, anchovy vinaigrette, Parmigiano Regiano, crostini	
Panzanella	2.75
heirloom tomatoes, grilled sourdough, torn basil, feta cheese, kalamata olives, champagne vinaigrette, extra virgin olive oil	
Beet Salad	2.50
organic arugula, roasted beets, candied walnuts, gorgonzola dolce	
Artisan Breads	1.50
roasted garlic cloves, herbed foccacia, sourdough baguette	
Grilled Chicken Portabella Sandwich	12.00
grilled chicken breast, portabella mushrooms, fontina cheese, charred balsamic sweet onions, pesto aioli	
Prosciutto Sandwich	12.00
prosciutto, gorgonzola dolce, heirloom tomatoes, sweet onions, organic arugula, ciabatta bun	
Roasted Vegetable Sandwich	12.00
roasted red peppers, grilled zucchini, eggplant, balsamic roasted onions, fontina cheese, pesto aioli	

SIDES

Sauteed Italian Vegetables	2.25
broccoli rabe, zucchini, eggplant, carrot twists, herbed butter	
Panchetta-Braised Green Beans	3.25
crispy panchetta, baby green beans	
Spinach Grattan	3.50
wilted spinach, alfredo sauce, Parmesan bread crumb crust	
Baby Vegetable Medley	4.00
baby carrots, baby beets, broccolini	
Butter-Braised Fingerling Potatoes	4.00
fingerling potatoes, fresh thyme, black pepper	
White Bean Ragout	3.25
panchetta, sweet onions, fresh thyme, brown sugar, great northern white beans	
Chevre-Whipped Yukon Potatoes	2.75
fresh goat cheese, Yukon potatoes	

*REQUIRES ON SITE CHEF

Proprietor To
Chef Jacob

ENTREES

Roasted Free-Range Chicken cinnamon honey brine, crispy caramelized skin, braised dinosaur kale	16.00
Chicken Cacciatore braised free-range chicken, roasted tomato, fresh basil, capers, kalamata olives	15.00
Roasted Duck maple leaf pekin duck, roasted and sliced breast, braised leg	16.50
Braised Lamb Leg roasted and syrah-braised lamb leg, mint pesto	17.00
*Grilled Lamb grilled New Zealand lamb leg, mint pesto-red chili marinade, sliced thin with natural juices	19.00
*Beef Ribeye Roast choice RR Ranch ribeye trussed and roasted mid-rare, smoked paprika-brown sugar rub	23.00
Braised Veal Stew veal shoulder braised in red wine and demi glace, cippolini onions, yukon potatoes, baby carrots	19.00
Charbroiled Wild Salmon wild Alaskan salmon, fresh basil crusted, sauteed lemon spinach	20.00
Seared Alaskan Halibut roasted tomato ragout, organic arugula	19.00
*Manila Clams house Italian sausage, smoked paprika, white wine roasted tomato broth	16.00
*Mediterranean Mussels shaved fennel, tomato concasse, white wine pernod sauce	16.00
Vegetarian Lasagna grilled Italian vegetables, spinach ricotta, mozzarella, vegetarian marinara	12.50
Penne Arrabbiata penne pasta, spicy Italian sausage, roasted tomato cream sauce, red chili flakes	15.00
Pasta Carbonara smoked free-range chicken, crisp panchetta, peas, chopped tomatoes, garlic cream sauce	15.00
Pesto Italian Sausage penne pasta, mild house Italian sausage, sun-dried tomato, grilled balsamic onions, basil pesto cream sauce	15.00

DESSERTS

Cookies and Brownies assorted seasonal fresh baked cookies, chocolate brownies	2.00
Truffles and Tartlets assorted seasonal tartlets, chocolate and hazelnut truffles	3.00
Chocolate Raspberry Cake dark chocolate and fresh raspberry	5.00
Vanilla Roulade white sponge cake with vanilla cream	5.00
Spiced Apple Cake local golden delicious apples, pie spices	5.50
Pumpkin Cheesecake creamy sugar pumpkin cheesecake, fresh cream	6.00
White Chocolate Cheesecake rich white chocolate, confectioners sugar	6.00

THE T. MACCARONE'S APPROACH

T. Maccarone's was founded on the idea that great food, mixed with fun people can make any meal a special event. And no matter what your occasion, we are ready to create a memorable experience for you and your guests.

From intimate family dinners to large celebrations—our creative chef and experienced staff treat every event with the highest attention to detail. We'll work with you to design the perfect menu, using our signature style and unique presentation to create magic together. We can even send a chef to your home to create an unforgettable evening of food, wine and personalized service.

The sky is the limit – just give us a call to start planning today!

ADDITIONAL SERVICES AND CATERING POLICIES

MENU AND GUEST GUARANTEES

- In order to prepare for your catering, we will need your pre-selected menu and final guest count one week (seven days) prior to your event. This number will serve as your “guaranteed guest count” and you will be charged for this number of guests.
- Selection of menu items is not limited to the items listed in this brochure and we will gladly create specialty items, buffets or plated dinners to suit your occasion.
- Menu prices do not include 8.3 % sales tax. Some orders may also incur a service fee and/or 18% gratuity charge.

DELIVERY

- Delivery and set-up is available for catering orders of \$25 or more. Delivery includes set-up and chaffing dishes. Charges vary by size of order.

STAFFING

- We are happy to offer our experienced staff of servers, bartenders and attendants for your event. Additional charges will apply.

CHINA, SILVERWARE AND TABLE DECORATIONS

- We will gladly provide plates, silverware, glassware, and table linens for your occasion. We can also create custom centerpieces and other table decorations. Prices vary by scope and size of event.

BEVERAGES

- We are pleased to supply you with a full selection of alcohol and beer, including a local and imported wine list. Our standard bar setup includes all of the necessary items to allow your guests to enjoy all the classic cocktails. We are also capable of providing specialty and signature cocktails for your event.