

## Catering Order Form



If you are interested in customizing additional items for your event or if you have any questions please contact us at 206 232-7878










Day/Date of Event: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Company: \_\_\_\_\_ Phone#: \_\_\_\_\_

Credit Card #: \_\_\_\_\_ Exp Date: \_\_\_\_\_ CCV: \_\_\_\_\_ Billing Zip: \_\_\_\_\_

I authorize Island Crust Café to charge this credit card for the items selected below Signature: \_\_\_\_\_

Email completed form to [catering@islandcrustcafe.com](mailto:catering@islandcrustcafe.com) or fax to 206 350-6811

		QTY
	<b>Three-Course Blackened Salmon Entrée</b> <i>Blackened Wild Coho Salmon accompanied with Savory Rice and Saute'd Seasonal Vegetables                      Garden Salad with Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots and a Dessert                      Served on Ceramic Plates and includes Silverware &amp; Reheating instructions</i>	65* _____
	<b>Three-Course Eggplant Parmesan Entrée</b> <i>Hand-Breaded Eggplant topped with Marinara, Mozzarella &amp; Parmesan Cheeses                      Classic Caesar Salad served with Homemade Croutons, Parmesan Cheese and a Dessert                      Served on Ceramic Plates and includes Silverware &amp; Reheating instructions</i>	58* _____
	<b>Three-Course 3-Cheese Lasagna Entrée</b> <i>Homemade Lasagna baked with Ricotta, Mozzarella &amp; Parmesan Cheeses                      Classic Caesar Salad served with Homemade Croutons, Parmesan Cheese and a Dessert                      Served on Ceramic Plates and includes Silverware &amp; Reheating instructions</i>	57* _____
	<b>Three-Course Sicilian Cod Entrée</b> <i>Alaskan true Cod sautéed with Artichokes, Kalamata Olives, Tomatoes &amp; Capers with Brown Rice &amp; Vegetables                      Garden Salad with Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots and a Dessert                      Served on Ceramic Plates and includes Silverware &amp; Reheating instructions</i>	64* _____
	<b>Three-Course Ratatouille Entrée (Non-Dairy &amp; Gluten Free)</b> <i>Diced Eggplant, Red Pepper, Zucchini, Mushrooms &amp; Tomatoes on a bed of Brown Rice                      Garden Salad with Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots and a Dessert                      Served on Ceramic Plates and includes Silverware &amp; Reheating instructions</i>	53* _____
	<b>Three-Course Indian Vegetable Curry Entree</b> <i>Seasonal Vegetables stir-fried with Coconut Milk, Curry, Tomato, Cilantro &amp; Lime. Served with Brown Rice                      Garden Salad with Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots and a Dessert                      Served on a Ceramic Plate and includes Silverware &amp; Reheating instructions</i>	58* _____
	<b>Classic Omelette</b> <i>2-Egg Omelette filled with Red Peppers, Onions, Fresh Spinach &amp; Cheddar Cheese                      Accompanied with Roasted Potatoes                      Served on a Ceramic Plate and includes Silverware &amp; Reheating instructions</i>	27* _____
	<b>Breakfast Pocket</b> <i>Pita Pocket stuffed with Eggs Scrambled, Red Peppers, Fresh Spinach &amp; Feta Cheese                      Served on a Ceramic Plate and includes Silverware &amp; Reheating instructions</i>	29* _____
	<b>Breakfast Enchilada Platter</b> <i>Two Enchiladas filled with Scrambled Eggs paired with Spanish Rice &amp; Frijoles, topped with Cheddar Cheese                      Served on a Ceramic Plate and includes Silverware &amp; Reheating instructions</i>	33* _____

\*Sales tax and gratuity not included

**Special Instructions:**