

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 or fax to 206 785 1030

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

*Sales tax and gratuity not included

Special Instructions: