

LET OUR EXPERIENCE BE YOUR EVENT'S SUCCESS

FAMILY OWNED & OPERATED . DELICIOUS FOOD . PERSONAL SERVICE



RENTON PAVILION EVENT CENTER & RAIN CITY CATERING

VENUE BOOKING: 425.277.8408 OFF-SITE BOOKING: 206.395.5126

ABOUT US

Founded in 1999, by two childhood best friends, Rain City Catering & Event Center serves the greater Seattle area and beyond with create menu choices, professional staff, and stress-free events.

It's our talented staff's passion to help you craft a one-of-a-kind experience that reflects the vision and purpose of your event.

The Rain City catering menus are prepared with a tremendous amount of care to ensure a quality product.

The integrity and taste of our food is a pillar of our success.

We have prepared menus ranging from personal dinners to large corporate events.

Our menu selections have been served to some of Seattle's most celebrated figures, including 18 years of food service for the Seattle Mariners.

HAVE QUESTIONS? CONTACT US

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APPETIZERS

"Priced by the dozen"

CHICKEN

Beef

		CHICKELL	
Beef Skewers flavors: Rosemary garlic herb, Southwestern, Carribean Styl Mediterranean, Soy-Lime, or Teriyaki	\$32 le,	Chicken Skewers	\$27
Ground Beef Lumpia served w/ a sweet chili sauce	\$28	flavors: Rosemary garlic herb, Southwestern, Carribean style, Mediterranean, Soy-Lime, or Teriyaki	
Meatballs (beef & pork)	\$21	Orange Sesame Chicken served on wonton crostini	\$23
served w/ your choice of Teriyaki, Swedish, bold Hickory BBQ, Marsala, or Marinara sauce		Chicken Wings slow oven-roasted wings tossed in: Sweet Heat,	\$35
Beef Tartlets stuffed w/ sautéed spinach, mushrooms, &	\$36	Chipotle Aioli, Hickory BBQ, or Ichi wing sauce	
mozzarella cheese		Baked Chicken Spring Rolls served w/ a sweet chili sauce	\$25
POTK		Fresh Chicken Spring Rolls served w/ a Thai peanut sauce	\$30
Ground Pork Lumpia served w/ a sweet chili sauce	\$28	Chicken & Waffle Skewers	\$32
Italian Sausage Tartlets stuffed w/ sautéed spinach, mushrooms, & mozzarella cheese	\$36	Chicken Tartlets stuffed w/ sautéed spinach, mushrooms, & mozzarella cheese	\$36
Baked Pork Spring Rolls served w/ a sweet chili sauce	\$25		
Hickory Pork Belly Tartlets stuffed w/ sautéed spinach, mushroom, & mozzarella cheese	\$36	vegetable	
		Roasted Vegetable Strudel filled w/ fresh herb cream cheese	\$35
seafood		Spinach & Mushroom Tartlets filled w/ caramelized onions & parmesan	\$35
Southwestern Style Crab Cakes served w/ a spicy cilantro lime aioli	\$38	Grilled Risotto Cakes topped w/ fresh herb roasted tomato coulis	\$34
Bacon Wrapped Prawns brushed w/ a sweet Vidalia onion vinaigrette	\$38	Puff Pastry Triangles filled w/ spinach & parmesan	\$27
Crab Cakes flavors: Southwestern w/ chipotle aioli or Traditional w/ lemon aioli	\$40	Fresh Tofu Spring Rolls served w/ a Thai peanut sauce	\$25
Chilled Grilled Prawns tossed in a honey soy-lime cilantro sauce	\$35	Baked Vegetable Spring Rolls served w/ a sweet chili sauce	\$25
Grilled Prosciutto Wrapped Prawns rubbed in lemon pesto butter	\$38	Fresh Mozzarella Cheese, Roma Tomato, & Basil Crostini	\$23
Fresh Shrimp Spring Rolls served w/ a Thai peanut sauce	\$30	drizzled w/ garlic olive oil Vegetable Lumpia served w/ a sweet chili sauce	\$28
Grillled Petit Salmon Skewers flavors: Soy-Lime, Teriyaki, or Pesto Lemon	\$39	Breaded 7 Cheese Mac Skewers	\$30

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APPETIZERS

"APPETIZET MENUS CAN BE PASSED OF BUFFET"

menu A

Soy Lime Chicken Skewers

Teriyaki Meatballs w/ a pineapple ginger glaze

Tomato Basil Crostini

filled w/ Roma tomatoes & basil

Fresh Fruit Platter

\$17 per person

menu B

Southwest Beef Skewers

brushed w/ a chipotle aioli

Rosemary Chicken Skewers brushed w/ a lemon thyme aioli

Wild Mushroom Tartlets

filled w/ caramelized onions & parmesan

Tomato Basil Crostini

filled w/ roma tomatoes & basil

Charcuterie Platter

includes crackers, cured meats, assorted cheeses, pickled veggies, olives, dried fruit & nuts

\$21 per person



menu c

Thai Chicken Skewers brushed w/ a peanut sauce

Italian Sausage Tartlets stuffed w/ sautéed spinach & mozzarella cheese

Chilled Grilled Prawns tossed in a honey soy-lime cilantro sauce

Grilled Vegetable Platter

Grilled Risotto Cakes topped w/ fresh herb roasted tomato coulis

\$25 per person

*Platters are priced for 25 guests



Appetizer buffet service includes chaffers, platters, & serving utensils.

Fresh Seasonal Fruit Platter			
Fresh Vegetable Crudite			
w/ Ranch dipping sauce Grilled Seasonal Vegetable Platter	\$95		
tossed in a Balsamic vinaigrette	φυυ		
Charcuterie Platter	\$85		
includes crackers, cured meats, assorted cheeses, pickled veggies,			

Hummus & Grilled Pita Bread \$75

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olives, dried fruit & nuts

BREAKFAST

Menu options

CLASSIC CONTINENTAL \$10

Assorted muffins, pastries, breakfast breads, mini bagels, & mini croissants Seasonal fresh fruit, coffee, & herbal teas

rise & shine \$15

Your choice of breakfast burrito

filled w/ scrambled eggs, sausage, bacon, cheddar & salsa

or

Fried egg breakfast sandwich w/ your choice of ham, bacon, or sausage on

an English muffin or croissant

Assorted muffins, pastries, mini bagels, & mini croissants

Seasonal fresh fruit, coffee, & herbal teas



"Breakfast your way" \$21

breakfast burrito, breakfast sandwich, or homemade mini quiche

turkey patty, mild Italian pork links, or chicken sausage patty, bacon

roasted baby red potatoes w/ onions & peppers, oatmeal w/ brown sugar & honey, assorted vogurt w/ granola, seasonal fresh fruit

assorted muffins, pastries, biscuits w/ butter & jelly, corn bread w/ butter & honey, mini bagels, mini croissants

THE EXECUTIVE \$17

Your choice of bacon, turkey patty, or chicken sausage.

Scrambled Eggs

w/ cheddar cheese, roasted baby red potatoes, onions & peppers

Buttermilk biscuits, seasonal fresh fruit, coffee & herbal teas

YOGULT Bar \$8

Vanilla yogurt w/ fresh strawberries & blueberries

Granola

DESSERTS, SNACKS, & BEVERAGES

CHEF'S CHOICE assorted desserts tray

Homemade Chocolate Brownies Oreo Cookie Bars Chocolate Pecan Bars Lemon Bars w/powdered sugar

Coconut Chocolate Chunk Bars Assorted Cheesecake Squares Chocolate Chip Cookies Peanut Butter Cookies White Chocolate Macademia Nut Cookies ALL DESSERTS & SNACK OPTIONS ARE PRICED TO SERVE 25 GUESTS

SNacks

Grab & Go Snack

\$75

includes assorted granola bars, roasted nuts, fruit snacks, trail mix, & pretzels

CHIPS & Salsa

\$85

served w/ Grandma Garcia salsa, Southwest guacamole, & pico de gallo

INDIVIDUAL CHARCUTERIE BOX \$85

includes assorted cheeses, crackers, salami, pepperoni, dried fruit, & nuts

INDIVIDUAL VEGGIE PACK

individually packaged fresh celery, peppers, & carrots w/ ranch dip

Beverages

Premium Coffee Service

\$3.75 per person

\$85

w/ creamers, sugar, stir sticks, & disposable 8oz cups

Hot Tea Service

\$3.00 per person

w/ an assortment of herbal & traditional teas

Soda

\$2.00 per person

Pepsi, Diet Pepsi, & 7-UP (12oz cans)

Bottled Iced Tea 12oz

\$3.50 per person

Bottled Juice

\$3.50 per person

Orange, Apple, & Cranberry

Bottled Water 16.9oz

\$2.00 per person

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BUFFET MENU

BUILD YOUR OWN "SANDWICH BAR" OR PREMADE SANDWICHES \$16

bread

wheat or hoagie rolls

meats

ham, turkey, or roast beef

sides

served w/ cheddar & swiss cheese, roma tomatoes, leaf lettuce, & thinly sliced red onions

Caesar salad w/ our Rain City signature dressing,

soup of the day, & assorted desserts

Falita Bar \$18

meats

fajita beef or chicken w/ vegetables

sides

served w/ sour cream, guacamole, & shredded cheddar cheese

Spanish rice w/ Southwest black beans & flour

tortillas

corn chips, homemade salsa, & assorted desserts

THE SOUTHWEST \$17.50

meats

BBQ chicken breast topped w/ a chipotle aioli

sides

Spanish rice w/ spicy black beans

Caesar salad w/ our Rain City signature dressing &

assorted desserts

CHICKEN adobo \$18

meats

Rain City style chicken adobo served w/ white rice

sides

Caesar salad w/ our Rain City signature dressing fresh baked baguettes sliced & assorted desserts

DESIGNED FOR LUNCH & DINNER EVENTS

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OFF-SITE CATERING EVENTS ARE AVAILABLE AS DROP OFF ON DISPOSABLE WARE OR FULL SERVICE.

SOY-LIME CHICKEN \$18

meats

grilled chicken breast w/ our Rain City signature soy-lime cilantro sauce

pasta

penne pasta in a roasted tomato cream sauce

sides

chopped romaine salad w/ roma tomatoes fresh baked baguette slices & assorted desserts



THE Hawallan \$18

meats

Hawaiian style teriyaki pork or chicken skewers

sides

coconut rice w/ Polynesian black beans

Maui salad w/ red & green cabbage tossed in a honey

citrus vinaigrette

Hawaiian sweet bread & assorted desserts

THE MEDITERRANEAN \$18

meats

garlic herb beef & chicken skewers brushed w/ a lemon Tahini sauce

pasta

orzo pasta w/ fresh herbs & roasted garlic in a sun-dried tomato oil

sides

Greek salad w/ feta cheese, cucumbers, & tomatoes

tossed in a balsamic vinaigrette

hummus w/ grilled pita bread & assorted desserts

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BUFFET MENU

Carribean cruise \$17.50

meats Carribean style chicken brushed w/ sweet

Spicy Island sauce

sides served w/ red beans & rice

mixed green salad w/ honey dijon dressing, fresh baked sweet bread & assorted desserts

CHICKEN Parmesan \$18

meats chicken parmesan topped w/ a roasted

tomato basil sauce & mozzarella cheese

pasta served w/ linguine pasta

sides Caesar salad w/ homemade dressing, fresh baked

bread, & assorted desserts

Taste of Teriyaki \$17.50

meats teriyaki beef or chicken

sides served w/ yakisoba noodles & sautéed vegetables

mix green salad w/ a sesame ginger vinaigrette &

assorted desserts

FLank Steak \$18

meats grilled flank steak topped w/ a wild mushroom peppercorn sauce

sides garlic rosemary oven roasted potatoes

Caesar salad w/ our Rain City signature dressing, fresh

baked baguette slices, & assorted desserts

DESIGNED FOR LUNCH & DINNER EVENTS

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THE all american \$18

meats slow-roasted pot roast w/ carrots, celery, &

fresh herbs

sides garlic mashed potatoes w/ a savory gravy

mix green salad w/ a balsamic vinaigrette, fresh baked baguette slices, & assorted desserts



northwest experience \$18

meats grilled salmon fillet brushed w/ a pesto lemon

butter

sides oven-roasted potatoes tossed in a light garlic

cream sauce

mixed green salad w/ raspberry vinaigrette, fresh baked baguette slices, & assorted desserts

POTTABELLA MUSHroom \$18

meats

grilled portabella mushroom topped w/ sautéed spinach, roasted tomato sauce & mozzarella cheese

pasta served w/ primavera garlic pesto pasta

sides mixed green salad w/ a balsamic vinaigrette, fresh baked baguette slices, & assorted desserts

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BUFFET MENU

OFF-SITE CATERING EVENTS ARE AVAILABLE AS DROP OFF ON DISPOSABLE WARE OR FULL SERVICE.

DESIGNED FOR LUNCH & DINNER EVENTS

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CHICKEN PICCATA

\$19

\$19

meats pan-seared chicken breast w/ a lemon caper white wine butter sauce

pasta

served w/ angel hair primavera

sides arugula salad w/ parmesan & a lemon vinaigrette, fresh baked baguette slices, & assorted desserts

FLank Steak Marsala

meats grilled tender flank steak w/ sautéed onions & mushrooms in a sweet marsala wine cream sauce

pasta served w/ alfredo linguine

sides mixed green salad & assorted desserts

CHICKEN Marsala

meats pan-seared chicken breast w/ sautéed onions & mushrooms in a sweet marsala wine cream sauce

pasta served w/ alfredo linguine

sides mixed green salad & assorted desserts

BBQ Bone-In CHICKEN \$18 HIND QUARTERS

meats slowly roasted in our soy-lime cilantro marinade

& brushed w/ a sweet hickory BBQ sauce

sides served w/ our Rain City mac & cheese, potato salad, corn bread & assorted desserts

add chicken or pork ribs +\$6

BBQ Baby Back Pork ribs \$18

meats char-broiled in our Rain City rub & slowly oven-roasted

sides served w/ our Rain City mac & cheese, potato salad, corn bread & assorted desserts

add chicken or pork ribs +\$6

street tacos

\$17

\$19

meats your choice of chicken, beef, pork carnitas,

or vegetable

sides flour or corn tortillas, pico de gallo, cotija cheese, spanish rice, chipotle aioli, & assorted desserts

add chicken, beef, pork carnitas, or vegetable +\$5



PLATED OPTIONS

DESIGNED FOR LUNCH & DINNER EVENTS

all plated options are served w/ fresh baked baguette slices & butter

rain city surf & turf \$40

grilled beef tenderloin served $\mbox{\ensuremath{w}}/$ a caramelized onion demi-glaze

grilled salmon rubbed w/ pesto & topped w/ a white wine lemon butter sauce

\$23

roasted garlic golden yukon mashed potatoes & fresh sliced grilled vegetables

CHICKEN PICATTA

pan-seared chicken breast w/ a lemon caper white wine butter sauce

angel hair primavera

served w/ grilled vegetables & arugula salad

Prosciutto wrapped Chicken Breast \$25

prosciutto wrapped chicken breast stuffed w/provolone cheese & roasted shallot butter

angel hair pasta in roasted garlic pesto cream sauce

mixed grilled vegetables tossed in garlic butter

mixed green salad, cherry tomatoes, croutons, & mozzarella cheese tossed in a raspberry vinaigrette

CHICKEN Marsala \$23

pan-seared chicken breast w/ sautéed onions & mushrooms in a sweet marsala wine cream sauce

alfredo linguini

mixed green salad, cherry tomatoes, croutons, & mozzarella cheese tossed in a raspberry vinaigrette

SLOW roasted Prime rib \$32

\$20

slow roasted prime rib w/ wild mushroom red wine au jus

scalloped potatoes & mixed grilled vegetables baby spinach salad w/ shaved red onions & gorgonzola cheese in a maple bacon vinaigrette

Grilled Soy-Lime Chicken Breast

grilled chicken breast w/ our signature Rain City soy-lime cilantro sauce

penne pasta in a roasted tomato cream sauce

chopped romaine salad w/ roma tomatoes

FLank Steak marsala \$23

grilled tender flank steak w/ sautéed onions & mushrooms in a sweet marsala wine cream sauce alfredo linguini

mixed green salad, cherry tomatoes, croutons, & mozzarella cheese tossed in a raspberry vinaigrette

VEGETARIAN OPTIONS

POTTABELLA MUSHTOOM \$19

grilled portabella mushroom

layered w/ sautéed spinach, grilled mushrooms, caramelized onions, roasted peppers, & marinara topped w/ fresh mozzarella cheese

Vegetarian Lasagna \$19

roasted bell peppers & stuffed w/ quinoa topped w/ mozzarella & parmesan cheese

ENTRÉES

ENHANCE YOUR EVENT MENU BY ADDING ANY OF THE FOLLOWING:

for an additional \$6 per person

CHICKEN

BBQ Chicken Breast

topped w/ a chipotle lime cilantro sauce

Chicken Skewers

flavors: Rosemary garlic herb, Southwestern, Carribean style, Mediterranean, Soy-Lime, or Teriyaki

Grilled Hawaiian Teriyaki Style

Chicken Breast

w/ a pineapple glaze

Garlic Herb Chicken Breast

stuffed w/ smoked provolone cheese

Chicken Marsala pan-seared & topped w/a wild mushroom marsala cream sauce

Baked Chicken Quarters

seasoned w/ roasted garlic spices & fresh herbs

Chicken Parmesan w/ a roasted tomato basil sauce topped w/ mozzarella cheese

Prosciutto Wrapped Chicken Breast stuffed w/ provolone cheese & roasted shallot butter

Garlic Rosemary Chicken topped w/ a lemon thyme aioli sauce

Grilled Chicken Breast

w/ our Rain City signature soy-lime cilantro vinaigrette

seafood

Grilled Salmon

rubbed w/ pesto & topped w/ white wine lemon butter sauce

Pan-seared Halibut

w/ garlic lemon butter

TUrkey

Slow Roasted Turkey Breast

served w/ a homemade gravy

Beef

Beef Skewers

flavors: Rosemary garlic herb, Southwestern, Carribean Style, Mediterranean, Soy-Lime, or Teriyaki

Slow Roasted Prime Rib

served w/ a caramelized onion demi-glaze

Roasted Beef Tenderloin

sliced thin & served w/ au jus

Grilled Flank Steak

topped w/ a mushroom peppercorn sauce



PORK

Pepperoni & Sausage Lasagna w/a roasted tomato & garlic cream sauce

Honey Baked Ham basted w/a brown sugar maple glaze

Grilled Jamaican Jerk Spiced Pork Chops

topped w/ a papaya apple sauce

Breaded Pork Chops

served w/ a savory brown gravy

Oven-Roasted Pork Loin

topped w/ a pineapple glaze

vegetable

Vegetarian Lasagna sautéed w/ spinach, caramelized onions, mushrooms, & roasted peppers

Portabella Mushroom

w/ sautéed spinach, roasted tomato sauce, & topped w/ mozzarella cheese

Roasted Bell Pepper

stuffed w/ quinoa

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SIDES

ENHANCE YOUR EVENT MENU BY ADDING ANY OF THE FOLLOWING:

for an additional \$4 per person

potatoes

Roasted Garlic Red Potatoes

tossed in rosemary butter

Golden Yukon Garlic Mashed Potatoes finished w/ parmesan cheese

Slow Roasted Sweet Potatoes tossed in brown sugar, maple syrup, & butter

Potatoes Au Gratin layered & topped w/ cheddar cheese

Roasted Baby Golden Yukon Potatoes tossed in garlic herb butter

Roasted Red Potatoes tossed in a garlic cream sauce

Pasta

Homemade Rain City Mac & Cheese

Penne Pasta tossed in a sweet marsala wild mushroom cream sauce

Fetuccini Alfredo

w/ steamed broccoli & finished w/ parmesan cheese

Cheese Tortellini

tossed in a sun-dried tomato pesto cream sauce w/ asiago cheese

Angel Hair Pasta tossed in a roasted tomato, garlic, & basil marinara sauce

Orzo Pasta Salad

w/ sun-dried tomato pesto, olives, artichokes, mushrooms, & onions in a balsamic vinaigrette

Angel Hair Primavera

sautéed vegetable medley w/ angel hair pasta in garlic olive oil, fresh herbs, & parmesan cheese

rice

Spanish Rice served w/ black beans

Risotto

blended w/ sautéed onions, garlic, & fresh herbs

Rice Pilaf

w/ roasted carrots, celery, & onions

Veggie Fried Rice

sautéed veggies in garlic sesame oil

SALADS

Traditional Caesar Salad

w/ our Rain City signature dressing & croutons

Rain City Signature Salad w/ candied pecans & bleu cheese crumbles

tossed in a balsamic honey dijon vinaigrette

Mixed Green Salad

w/ tomatoes, croutons, & cheese tossed in a dressing of your choice

Baby Spinach Salad

w/ shaved red onions, tomatoes, & bleu cheese crumbles tossed in a maple bacon vinaigrette

Tortellini Pasta Salad

w/ grilled vegetables & roma tomatoes tossed in a balsamic pesto vinaigrette & finished w/ parmesan cheese

Fresh Seasonal Fruit Salad

Arugula Salad

vegetable

Sautéed Seasonal Vegetable Medley

Creamed Spinach

finished w/ parmesan cheese

Grilled Mushroom Caps

stuffed w/ artichokes & parmesan cheese

Eggplant Napoléon

w/ sautéed spinach & roasted red peppers

Eggplant Parmesan

finished w/ a roasted tomato marinara & mozzarella cheese

Steamed Broccoli

served w/ green beans & corn tossed in roasted shallot butter

Puff Pastry Strudel

filled w/ sautéed vegetables & fresh herb cream cheese

Slow Roasted Root Vegetables

w/ carrots, rutabagas, turnips, & beets

Chilled Grilled Seasonal Vegetables

tossed in a raspberry vinaigrette

Grilled Asparagus Bundles topped w/ hollandaise sauce

Sautéed Carrots

tossed in brown sugar & butter

Green Beans & Carrots

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WEDDING MENU

Menu includes a grilled seasonal vegetables platter & fresh baked baguette slices w/ butter

YOUR CHOICE OF TWO APPETIZERS:

(passed or placed)

Fresh mozzarella, Roma tomatoes, & Basil Crostini Meatballs (beef & pork)

served w/ your choice of Teriyaki, Swedish, bold Hickory BBQ, Marsala, or Marinara sauce

Chicken or Beef Skewers

flavors: Rosemary garlic herb, Southwestern, Carribean style, Mediterranean, Soy-Lime, or Teriyaki

Caprese

fresh mozzarella cheese, olive oil brushed cherry tomatoes, & chopped basil, topped w/ a balsamic glaze

Spinach & Mushroom Tartlets

filled w/ caramelized onions & topped w/ parmesan cheese

your choice of one entrée:

Garlic Herb Grilled Flank Steak

topped w/ a wild mushroom peppercorn sauce

Soy-Lime Grilled Chicken

topped w/ our Rain City Signature soy-lime cilantro sauce

Roasted Pesto Bacon Wrapped Pork Loin slow-roasted bacon wrapped pork loin rubbed w/ a tomato pesto

Grilled Bone-In Chicken

w/ garlic, fresh herbs, & Rain City seasoning

Pan-Seared Garlic Herb Bacon Wrapped Scallops (3)

OPTION A

\$35 per person

RENTON PAVILION EVENT CENTER INCLUDES CHAFFERS, PLATTERS, SERVING UTENSILS, CHINA, FLATWARE, & WATER GLASSES.

Option to have the wedding menu be plated or buffet style.



YOUR CHOICE OF ONE SALAD:

Mixed Green Salad

w/ candied pecans, bleu cheese crumbles, & tossed in a balsamic honey dijon vinaigrette

House Salad

w/ tomatoes, croutons, & cheddar cheese tossed in a dressing of your choice: Ranch, Honey Dijon, Balsamic, or Raspberry Vinaigrette

Traditional Caesar Salad

tossed in our Rain City Signature dressing w/ croutons

Arugula Salad

w/ parmesan & cherry tomatoes tossed in a lemon champagne vinaigrette

Your choice of one side:

Homemade Rain City Mac & Cheese Roasted Baby Yukon Potatoes tossed in rosemary herb butter

Fetuccini Alfredo

w/ steamed broccoli & finished w/ parmesan cheese

Penne Pasta

tossed in a roasted garlic tomato cream sauce

Classic Mashed Potatoes

russet potatoes whipped w/ butter, cream, garlic, salt, & pepper

WEDDING MENU

YOUR CHOICE OF TWO APPETIZERS:

(passed or placed)

Petit Grilled Salmon Skewers

brushed w/ a sweet soy-lime honey sauce

Chicken or Beef Skewers

flavors: Rosemary garlic herb, Southwestern, Carribean style, Mediterranean, Soy-Lime, or Teriyaki

Puff Pastry Triangles stuffed w/ spinach & parmesan cheese

Smoked Salmon Cakes

bite size salmon topped w/ fresh herbs

Mediterranean Crudites

served w/ hummus

Bacon Wrapped Shrimp w/garlic herb & pesto butter

Your choice of one entrée:

Slow Roasted Prime Rib

served w/ a caramelized onion demi-glaze *add a carving station for \$250

Grilled Salmon Filet

brushed w/ a honey, soy-lime cilantro sauce

Chicken Picatta

pan-Seared chicken breast w/ a lemon caper white wine butter sauce served w/ angel hair primavera

Chicken Marsala

pan-seared & topped w/ a wild mushroom marsala cream sauce

YOUR CHOICE OF ONE SIDE:

Cheese Tortellini

tossed in a sun-dried tomato pesto cream sauce w/ asiago cheese

Angel Hair Pasta

tossed in a roasted tomato, garlic, & basil marinara sauce

Roasted Red Potatoes

tossed in a garlic cream sauce

Golden Yukon Garlic Mashed Potatoes

finished w/ parmesan

blended w/ sautéed onions, garlic, & fresh herbs

OPTION B \$40 per person

RENTON PAVILION EVENT CENTER INCLUDES CHAFFERS, PLATTERS, SERVING UTENSILS, CHINA, FLATWARE, & WATER GLASSES.

> Option to have the wedding menu be plated or buffet style.



Menu includes a grilled seasonal vegetables platter & fresh baked baguette slices w/ butter

Your choice of one salad:

Mixed Green Salad

w/ candied pecans, bleu cheese crumbles, tossed in a balsamic honey dijon vinaigrette

House Salad

w/ tomatoes, croutons, & cheddar cheese tossed in a dressing of your choice: Ranch, Honey Dijon, Balsamic, or Raspberry Vinaigrette

Baby Spinach Salad

w/ shaved red onions, cherry tomatoes, bleu cheese crumbles, & tossed in a maple bacon vinaigrette

Arugula Salad

w/ parmesan cheese & cherry tomatoes tossed in a lemon champagne vinaigrette

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SUSHI SHOP

WHO WE ARE

We are a small sushi catering company operating out of Renton, Washington, that believes in quality restaurant grade sushi at an affordable price.

We also believe that clients have the right to have this sushi delivered to their location, without having quality and freshness sacrificed.

OUR HISTORY

We have been catering to various companies and organizations throughout the greater Seattle area since 1999

HISAMATSU

72 Piece Combo Platter

40 pieces

Salmon Nigiri Tuna Nigiri Shrimp Nigiri Eel Nigiri Yellowtail Nigiri

32 pieces

California Roll Spicy Tuna Roll



osome

73 Piece Combo Platter

25 pieces

Salmon Nigiri Tuna Nigiri Shrimp Nigiri Eel Nigiri Yellowtail Nigiri

48 pieces

California Roll Spicy Tuna Roll Shrimp Tempura Roll



momo

72 Piece Combo Platter

72 pieces

Choose 3 types of rolls from the following:

California Roll Spicy Tuna Roll Shrimp Tempura Roll Seattle Roll



CUSTOM PLATTERS ARE AVAILABLE UPON REQUEST.

Prices are subject to change without notice.

THE SUSHI SHOP

CHEF EDWARD TEOFILO

PHONE: 206.999.7628 | EMAIL: ED.SUSHITOGO@GMAIL.COM





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