



2021 Menu

BREAKFAST

Morning Glory Continental Breakfast	\$26.50	A variety of fresh baked pastries, fresh fruit & Greek yogurt
Fresh Sliced Fruit Tray	\$25.00	A selection of seasonal sliced fruits, that may include: cantaloupe, honeydew melon, pineapples, navel oranges, grapes and assorted fresh berries
Gourmet Parfait Tray	\$21.50	A beautifully displayed deconstructed parfait of fresh berries garnished w/ house made granola and locally made Greek honey yogurt
Assorted Bagels & Herb Crème Cheese	\$15.00	2 of our signature locally made (ready daily at 5am) assorted bagels with whipped herbed cream cheese.
NW Gourmet Bagel Platter	\$24.50	2 of our signature locally made (ready daily at 5am) assorted bagels with whipped herbed cream cheese served w/thinly sliced, cold smoked NW Salmon w/red onion slivers, boiled eggs, capers and sliced tomatoes
Hearty Country Breakfast	\$26.50	Breakfast Potatoes w/Peppers & Onions, the best scrambled eggs you will ever eat, smoked bacon, southern biscuits that will take you back to Grandma's house... yes, we feel confident in saying, THE BEST!
Gourmet Quiche Lorraine	\$21.50	Our famous delicious quiche made to order!
Omelets	\$21.50	Fresh made omelets with your choice of fillings...we also have egg white omelets
Steel Cut Oatmeal w/Fresh Fruit	\$21.50	Fresh made steel cut oatmeal with fresh fruit topping choices.
Baked Frittata	\$22.50	Select fresh veggies and/or meats to have the most amazing low carb breakfast ever! Breakfast potatoes with your choice of zucchini, tomatoes, sweet onions, spinach, bacon, ham, sausage, prosciutto, the choices are almost endless

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SALADS

Blueberry, Watermelon & Feta <i>(seasonal)</i>	\$18.50	Fresh blueberries and summer watermelon blended with Feta!
Greek Tomato Entrée Salad	\$24.50	Grilled sliced chicken, romaine lettuce, grape tomatoes, stuffed grape leaf, cucumber, kalamata olives, pepperoncini, feta cheese, red and yellow pepper, croutons and served with Greek dressing and roll and butter on the side
Gourmet Caesar Entrée Salad	\$25.50	Crisp romaine lettuce, parmesan cheese and garlic croutons with a classic Caesar dressing. <i>Served w/ grilled chicken, sautéed shrimp, or roasted salmon (\$35).</i>
Garden Harvest Salad	\$24.50	Fresh crisp spring greens and/or baby spinach w/ cucumbers, tomatoes, fresh red onions and parmesan cheese.
Gourmet Cobb Salad	\$30.00	Romaine and spring mix, hard-boiled egg, bleu cheese, grape tomatoes, cucumber, carrots, mixed olives, bacon, avocado, served with bleu cheese dressing and roll and butter on the side. <i>Served w/ Chicken (\$35), Shrimp (\$35) or Steak (\$40).</i>
Gourmet Seafood Salad	\$40.00	seafood salad mixed with vinaigrette or mayonnaise, served with grape tomatoes, croutons, peppers and chef's choice vegetables over mesclun and romaine lettuce mix with citrus vinaigrette, served with roll and butter.
Assorted Side Salad	\$18.50	Caesar, cobb, Greek, or mixed greens side salad.

LUNCH & SANDWICH PLATTERS

Gourmet Sandwich Platter	\$35.00	Our amazing sandwiches with our Artisans breads and assorted meats & cheeses with condiments, Tim's Chips, Savory Salad, Fresh Fruit Cup & of course our signature Chocolate Chip Cookie. Choice of chicken, turkey, ham, or roast beef sandwich.
Signature Sirloin Steak Sandwich	\$35.00	Our Cilantro Steak grilled thinly sliced w/ horseradish mayo served on Hoagie roll and served with condiments, Tim's Chips, savory salad, fresh fruit cup & of course our signature Chocolate Chip Cookie.
Bayou Shrimp Po' Boys	\$35.00	Bayou Shrimp grilled and served with Chipotle Crème on a hoagie roll and served with condiments, Tim's Chips, savory salad, fresh fruit cup & of course our signature Chocolate Chip Cookie.
Gourmet Veggie Sandwich Platter	\$30.50	Fresh sliced heirloom tomatoes sliced with grilled portabella mushroom & microgreens served veggie chips, savory salad, fresh fruit cup & of course our signature Chocolate Chip Cookie or a vegan dessert.
WithStyle BBQ Pulled Pork w/ Purple Slaw	\$30.00	Our slow roasted well-seasoned pork shoulder roasted for 9 hrs and pulled and mixed with our house bbq sauce and piled high on grilled ciabatta roll and topped with fresh purple slaw!!!! OMG!!!
Gourmet Trio Tuna Salad, Chicken Salad & Egg Salad	\$25.00	Enjoy our wonderful chicken salad, tuna salad, and egg salad served with our artisan rolls.

APPETIZERS & CANAPES

Antipasti Platter	\$26.50	Prosciutto, salami, sopressata grande or similar, caprese skewer, sliced parmesan / pecorino / asiago cheese, peppers / pitless olives / cornichon or sweet gherkin, grilled portobello slices, marinated roasted peppers, artichoke hearts, and served with herbed crostini, sliced baguette, and balsamic reduction glaze.
Gourmet Cheese Tray	\$30.00	An assortment of five (5) cheeses including goat, hard and soft blue cheeses, pickle mix, dried fruit and grapes, served with water crackers, rice crackers, and crostini.
Canape Platter (6)	\$25.00	We offer a selection of canapes for your enjoyment (2 each): Smoked Salmon w/ Herbed Cream Cheese, Fig spread topped w/ Blue cheese and Hummus w/ Balsamic tomatoes.
Tiger Prawn Cocktails	\$45.00	Fresh tiger prawns, seasoned and displayed on a bed of mixed greens served with our house cocktail sauce and a tabasco w/ lemon slices.
Asian chicken wings	\$28.50	Our famous wings roasted with Thai Sauce – there is nothing left to say!
Caprese skewers w/ balsamic glaze	\$21.50	Each serving comes with 3 skewers of mozzarella, tomatoes and fresh basil and its own glaze
Pesto salsa w/ prawns & homemade tortilla chips	\$32.50	Prawns sauteed and served with a side of pesto for the dipping and house chips.
Cilantro beef sliders w/ horseradish creme	\$28.50	Skirt steak that has been marinated and grilled to perfection sliced thin and served on slider buns.

Craving SUSHI?

Order your favorite custom sushi dish – our Chef Alex can't be beat!

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Entrees

All prepared with a side Caesar salad & dinner roll unless otherwise stated.

WithStyle Beef Stroganoff	\$45.00	Signature beef and gravy served on a bed of pappardelle noodles
Chicken & Vegetables	\$45.00	Grilled Chicken Breast w/ roasted root vegetables romesco.
BBQ Pulled Pork Sandwiches	\$38.50	Slow roasted pulled pork served on grilled ciabatta bread with Chickpeas, corn, kale and cherry tomatoes.
Louisiana Blackened Cod Tacos	\$29.50	Fresh and locally made corn tortillas lightly toasted, served with a hearty filet of Northwest cod and house mango salsa.
Stuffed Peppers	\$30.00	Mediterranean Stuffed Peppers with Israeli couscous or quinoa.
Horseradish Crusted Roasted Beef Tenderloin	\$55.00	A 6oz filet slow roasted to medium and served with squash steaks with creamed spinach.
Japanese Yakisoba	\$29.50	A medley of veggies wok to perfection in a delicious hoisin sauce.
Chicken Marsala w/ Fettuccine	\$38.50	Chicken breast butterflied and sauteed and finished in Marsala wine & butter and mushrooms and served with al dent fettuccine with a side of green beans.
Jamaican Spice Medallions	\$35.50	Jamaican spice pork medallions with rice and peas.
Grilled Halibut w/ Arugula Pesto	\$48.00	Fresh, never frozen filet of Halibut lightly grilled so that it maintains moisture when reheating onboard seasoned to perfection with WSC house season and served with fresh pesto make with arugula and olive oil.
NW Baked Salmon	\$48.00	A large serving of our house season salmon served w/ yellow rice and butternut squash and grilled naan.
Baked Gnocchi	\$30.50	Fresh made gnocchi tossed w/ House Tomato Sauce severed w/ grilled vegetables.
WithStyle Chicken Pot Pie	\$28.50	Our signature chicken pot pie served accompanied by mixed greens and pear and citrus vinaigrette.

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SIDES	&	DESSERT	
Artisan roll w/ herb butter	\$5.00	Gourmet Apple Dumpling w/ Haagen-Dazs ice cream	\$10.00
Corn Cheesecake w/ Heirloom Tomatoes	\$18.50	Signature Chocolate Chip Cookie	\$5.00
Sauteed Green Beans	\$10.00	Signature Oatmeal raisin cookie	\$5.00
Wicked BBQ Baked Beans	\$10.00	Signature Gourmet Brownie	\$5.00
Yellow Rice	\$10.00	Assorted Petit Fours (each)	\$5.00
Signature Three Cheese Macaroni	\$18.50		
Orange Glazed Carrots	\$18.50		
Roasted Asparagus	\$10.00		
Sweet Peas w/ Butter Sauce	\$10.00		
Cheesy Broccoli Rice	\$10.00		
Yukon Gold Mashed Potatoes	\$10.00		
Roasted Brussel Sprouts	\$10.00		

BEVERAGES

Milk, Alternative Milks, & Creamers	8oz (\$6-8), Pint (\$5-12), liter (\$18-20), quart (\$8-24)
Fresh Squeezed Juices, Lemonade Orange, Tangerine, Grapefruit	Pint (\$20), quart (\$30)
Assorted Sodas (12oz)	\$5.00
Assorted Sparkling Waters	\$5.00
Assorted Bottled Waters	\$5.00
Assorted Smoothies	\$10.00
Coffee / Teas	\$5.00
Available dry (coffee grounds, tea bags by the box for separate price).	