



HOST YOUR EVENT AT DERBY

CATERING MENUS

Appetizer Receptions and Happy Hours - \$35 per person

INDIVIDUAL SNACKS

Service Style: Host can choose to have these items tray passed or presented buffet style.

Choose 3:

- Derby's Signature Fried Chicken Sliders
- Derby's Signature Bacon Cheeseburger Sliders with Derby Sauce
- Tofu Banh Mi Sliders with Vegan Sracha Aioli (Vegan)
- Tequila Lime Shrimp Tacos with Cabbage Slaw, Pico de Gallo & Cilantro (GF)
- Chipotle Sweet Potato Tacos with Beans, Taqueria Sauce and Cilantro (GF/DF/Vegan)
- Steak Lettuce Wraps with Chimichurri, Roasted Peppers, Pickled Red Onions and Gorgonzola (GF)
- All-American Deviled Eggs topped with Matt's Signature Bacon (GF)
- Candied Maple Glazed Bacon Skewers (GF)
- Rosemary Shrimp Skewers with Chili Apricot Glaze (DF)

PLATTERS

Service Style: Presented buffet style.

Choose 2:

- House Fried Tortilla Chips with Avocado-Lime Relish & Bean Dip & Salsa (GF/DF/Vegan)
- Kettle Chips with Caramelized Onion Dip (GF)
- Vegetable Crudit  with House made Ranch & Hummus (GF/available DF/Vegan)

- Grilled Market Vegetables with Pesto Dipping Sauce (GF/DF/Vegan)
- Fried Brussel Sprouts with a Honey-Lime Vinaigrette and Sesame Seeds (GF/DF/Vegan)
- Derby's Signature Fries with a side of Ketchup and Ranch Dressing

Buffet Meals - \$45 per person with one main or \$50 per person with two mains

Choose 1:

- Pike Place Market Garden Salad with a Variety of Dressings (GF/DF/Vegan)
- Roasted Sweet Potato Salad with Baby Kale, Pickled Red Onion, Spicy Pepitas, Goat Cheese, Chipotle Lime Vinaigrette (GF)
- Classic Caesar Salad with Homemade Croutons and Parmesan
- Northwest Pear and Arugula Salad with Gorgonzola, Shaved Red Onion, Candied Walnuts (GF)

Choose 1 or 2:

- Grilled Chicken with Cajun Cream Sauce (GF)
- Rosemary Brown Sugar Pork Loin with a Sauteed Apples and Candied Maple Glaze (GF/DF)
- Grilled Steak with Chimichurri Sauce (GF/DF)
- Grilled Steak with Blue Cheese Cream Sauce and Fried Onions
- Jumbo Shrimp and Vegetable Pasta in a White Wine Garlic Sauce (DF)
- Signature Slider Trio – Beef, Chicken and Vegan
- Slow Roasted Prime Rib-Cracked Black Pepper and Herb Crust (GF) **\$10 surcharge per person**
- Oven Roasted Salmon with choice of sauce: Blueberry White Wine & Preserved Lemon Butter (GF) **\$5 surcharge per person**
- Roasted Cauliflower Steaks with Chimichurri Sauce (GF/Vegan)

Choose 2:

- House Fried Tortilla Chips with Avocado-Lime Relish & Bean Dip & Salsa (GF/available DF/Vegan)
- Kettle Chips with Caramelized Onion Dip (GF)
- Grilled Market Vegetables with Pesto Sauce (GF/DF/Vegan)
- Fried Brussel Sprouts with a Honey-Lime Vinaigrette and Sesame Seeds (GF/DF/Vegan)
- Derby's Signature Fries with a side of Ketchup and Ranch Dressing
- Pesto Pasta Salad with Market Vegetables and Pickled Red Onions
- Creamy Homestyle Mac n' Cheese with Brown Butter Panko Crusting
- Citrus Pasta Salad with Goat Cheese, Heirloom Tomatoes and Arugula
- Cilantro Rice Salad with Black Beans, Roasted Peppers and Mango (GF/DF/Vegan)
- Butter Whipped Roasted Garlic Mash Potatoes (GF)

Desserts - \$7.50 per person

Choose 1:

- Dessert Display of Chef's Whim – includes at least 5 different selections of bite-size confections.
- A Variety of Homemade Jumbo Cookies
- Celebration Cakes – available in a variety of flavors and styles