

## We Deliver An Authentic Pacific Northwest Experience For All Of Your Catering Needs

*FIRST WE EAT. THEN WE DO EVERYTHING ELSE.  
-M.F.K. FISHERIN*

- Business Meetings
- Management Sessions
- Parties & Celebrations
- Staff Luncheons
- Conferences



### Our Clients Find Our Food and Service Exceptional



*"Pike Place Chowder catering exceeded our expectations; their presentation was both functional and inviting, their service was exceptional, and their food was beyond delicious. Not only would we highly recommend Pike Place Chowder, we would do another event with them in a heartbeat!" - SARAH BRYDGES, Program Coordinator, University of Washington*

**LET'S TALK ABOUT YOUR NEXT CATERING EVENT!**

(800) 368-8384

[catering@pikeplacechowder.com](mailto:catering@pikeplacechowder.com)

Monday to Friday 9:00 AM to 12:00 PM Pacific Time

Visit [pikeplacechowder.com/catering](http://pikeplacechowder.com/catering) for more info.

FOLLOW US ON



### How The Story Goes

It was a chilly April morning in 2003 when Larry Mellum raised the big, green garage door and opened his first chowder house in Pike Place Market, located in a small, charming hole-in-the-wall that angled off the cobblestone alley. Inside, he perfected small batches of fresh, briny comfort food with aromas that growing crowds of customers lined up for every morning.

With big wins at the Great Chowder Cook-Off in Rhode Island, for the Traditional Clam Chowder and Seafood Bisque, Larry decided to create a variety of the best chowders he could dream up. With premium seafood, rich creamy broths and the amazing produce at Pike Place Market, Larry filled his chowders with the freshest vegetables, spices, and herbs – no compromises, ever. Just great chowder!



The Market café offers eight varieties every day, while a second location at Pacific Place offers five daily varieties, along with an expanded menu that includes fish 'n chips, fish tacos, and premium beers. With so many intriguing choices, visitors often begin their chowder adventure with a Sampler of four 5-oz. cups.

Every morning, when the big, green door opens a new day, chowder lovers from around the world are welcomed to the little hole-in-the-wall, now a national First Place winner of major competitions from coast-to-coast, and listed in dozens of travel-and-dining magazines among the Top Ten American Icons "simply not to be missed."



### WE SHIP NATIONWIDE

From our kitchen to your front door, fresh, in 2 days!

[shop.pikeplacechowder.com](http://shop.pikeplacechowder.com)



**SAVOR THE FLAVOR!**

**Pike Place  
CHOWDER**

**CATERING MENU**

**(800) 368-8384**

Monday to Friday 9:00 AM to 12:00 PM Pacific Time

Michelle Trulson – Catering Sales Manager

Nery Recinos • Cynthia Raymundo – Catering Services Managers

# AMERICA'S #1 MOST TALKED ABOUT, WORLD FAMOUS, HALL-OF-FAME CHOWDERS

## CHOWDER

Our award-winning selections provide a impressive variety of delectable flavors, textures, and ingredients. From briny, traditional seafood selections to vegetarian and gluten-free choices, your meetings and celebrations are certain to bring everyone to the table with a meal to be savored and enjoyed.



### New England Clam Chowder

\$79.00 per gallon (serves 12)

Meaty clams flavored with bacon, cream, and a secret blend of herbs and spices. Inducted into the Great Chowder Cook-Off Hall of Fame.



### Seafood Bisque

\$89.00 per gallon (serves 12)

Delectable medley of Pacific Cod, Northwest Salmon, Oregon Bay Shrimp, and a variety of seasonally fresh seafood, flavored with fresh basil, and simmered in a creamy tomato-based broth.



### Southwestern Chicken & Corn Chowder

\$60.00 per gallon (serves 12)

Spicy grilled chicken, fresh corn, and a vegetable medley, aromatic with southwestern flavors, in a creamy broth.



### Manhattan Style Chowder **GLUTEN-FREE**

\$75.00 per gallon (serves 12)

Perfectly balanced herb-infused tomato broth, slow-cooked with onions and celery, loaded with tender clams.



### Lime & Coconut Chowder **VEGAN / GLUTEN-FREE**

\$79.00 per gallon (serves 12)

Velvety chowder and freshest vegetables simmered in coconut milk, enhanced with the sunshine flavor of fresh lime juice.

**Served with fresh-baked sourdough bread and butter.  
Served in fresh Sourdough Bread Bowl, ADD \$2.50 each**

## SIGNATURE SALADS

Crispy-fresh and filled with healthy greens and vegetables, our salads are the perfect accompaniment to our warm, flavorful chowders. Served with locally baked sourdough bread and butter.



### Market Salad

\$48.00 (serves 12)

Market-fresh assortment with crispy romaine, toasted croutons, grated parmesan cheese, and our traditional savory dressing.



### Spinach Salad

\$55.00 (serves 12)

Healthy, deep-green spinach filled with bacon, mushrooms, mozzarella, sliced egg, and crunchy toasted almonds, served with tangy vinaigrette dressing.



### Caesar Salad

\$39.00 (serves 12)

America's favorite! With crispy romaine, toasted croutons, grated parmesan cheese, and our traditional savory dressing.

## ROLLS & WRAPS TRAYS

Our Rolls and Wraps are feasts of flavor lightly mixed with seasonings to enhance texture and taste. These All-American favorites are served in soft, fresh-baked rolls and premium wraps.

### Maine Lobster Roll

\$140 per dozen

Sweet chunks of fresh lobster meat, lightly dressed with mayo, celery, lemon juice, and seasonings.

### Dungeness Crab Roll

\$130 per dozen

Delicate crabmeat, mixed with mayo, celery, and lemon juice, with a hint of cocktail sauce, and secret seasonings.

### Chicken Caesar Wrap

\$70 per dozen

America's favorite salad in a Wrap. With roasted chicken, crispy romaine, grated parmesan cheese, and our creamy smooth and savory dressing.

### Captain's Roll

\$120 per dozen

Delectable combo of bay shrimp and Dungeness crabmeat, seasoned to perfection.



## DESSERT TRAYS

Don't forget these irresistible endings to a great meal.

*A BALANCED DIET IS A COOKIE IN EACH HAND. - BARBARA JOHNSON*

**Assorted Bakery-Fresh Cookies** ..... \$30 per dozen

Chocolate Chip, Snickerdoodle, Ginger Twinkle, Oatmeal Raisin

**Chocolate Cream-Cheese Brownies** ..... \$36 per dozen



**- OUR BREAD IS LOCAL -**

The local, fresh breads delivered from our friends at Coeur d'Alene Bakery provide the perfect complement to our award-winning chowders and sandwiches. We appreciate their dedication to meticulous quality and tradition, beginning with a sourdough

*CAULIFLOWER IS NOTHING BUT CABBAGE WITH A COLLEGE EDUCATION. - MARK TWAIN*

## SIDES

**Potato Chips** ..... \$30 per dozen bags

**Sourdough Bread** ..... \$3.25 per dozen slices

## BEVERAGES

**Water Bottles** ..... \$2.50 each

**Retro Sodas** ..... \$2.50 each

**Rock Star** ..... \$3.00 each

**Starbucks Iced Coffee** ..... \$4.00 each

Original Coffee, Mocha, Vanilla



- **Customer Service Hours – Monday to Friday 9:00 AM to 12:00 PM**
- **Messages are returned within 24-hours on weekdays.**
- **Delivery Charges: Seattle - \$25. Surrounding Areas: Mileage + Tolls.**
- **Catering Prices do not include state taxes and gratuity fees.**
- **Menu Prices are subject to change.**



**We are proud to serve our customers certified sustainable seafood.**



*Eating raw or under-cooked meats, poultry, eggs, fish, or shellfish may increase the risk of food-borne illness, especially in young children, older adult, or those with certain immune compromising illnesses.*