



SAILING SEATTLE
FAMILY OWNED AND OPERATED FOR 40 YEARS



"Our crews will ensure that your cruise is an unforgettable experience"

SAVORY ITEMS

- SMOKED CHICKEN SANDWICH**, Roasted Red Pepper, Provolone, Arugula, Balsamic Aioli on Ciabatta (Serves 16) - **\$107**
- SMOKED PORK SANDWICH**, White Cheddar, Watercress, Mustard Relish on Ciabatta (Serves 16) - **\$85**
- HOUSE SMOKED PASTRAMI SANDWICH**, Swiss, Pickled Onions, Hot Honey Cole Slaw On Ciabatta (Serves 16) - **\$98**
- GRILLED APPLE & BRIE CROISSANT**, Caramelized Onions, Basil, Honey Mustard Aioli (Serves 16, Vegetarian) - **\$110**
- BLACKENED SHRIMP SALAD BUN**, Tomato, Lettuce, Cajun Remoulade (Serves 16) - **\$106**
- CAULIFLOWER SHAWARMA WRAP**, Watercress, Tomato, Cucumber, Hummus (Serves 16, Vegan) - **\$105**
- BUFFALO CHICKEN WRAP**, Blue Cheese Mayo, Celery (Serves 16, Dairy-Free) - **\$103**
- HARISSA CHICKPEA WRAP**, Cucumber, Tomato, Artichoke Tapenade (Serves 16, Vegan) - **\$105**
- SALMON SKEWERS**, Choice of: Blood Orange Glazed, Miso Pineapple Glazed, or Maple Dijon Glazed (24 Count, Gluten-Free, Dairy-Free) - **\$149**
- CHICKEN SKEWERS**, Choice of: Jerk Chicken w/ Mango Chutney, Lemon Rosemary Chicken w/ Roasted Red Pepper Sauce, or Curried Chicken Satay w/ Thai Peanut Sauce (24 Count, Gluten-Free, Dairy-Free) - **\$88**
- TOFU SKEWERS**, Choice of: Maple Soy w/ Chile Marmalade, Lemongrass w/ Thai Peanut Sauce, or Chili Lime w/ Chimichurri (24 Count, Vegan, Gluten-Free, Dairy-Free) - **\$88**
- DOMESTIC CHEESE DISPLAY**, Swiss, Tillamook Cheddar, Smoked Gouda, Provolone, Candied Nuts, Dried Fruit, Flatbread, Assorted Crackers, Gluten-Free Crackers (Serves 24, Vegetarian, Contains Nuts) - **\$105**
- ASPARAGUS & GOAT CHEESE PIZZETTE**, Caramelized Onions & Roasted Tomatoes (Serves 24, Vegetarian) - **\$73**
- GRILLED SUMMER VEGETABLE PLATTER**, Carrot Miso Dip, Tahini Tarragon Sauce (Serves 24, Vegetarian) - **\$97**
- SMASHED POTATO SALAD**, Red Grapes, Tarragon Aioli (Serves 24, Vegetarian, Gluten-Free, Dairy-Free) - **\$94**
- PENNE PRIMAVERA SALAD**, Olives, Sun-Dried Tomatoes, Pesto Vinaigrette (Serves 24, Vegetarian) - **\$110**
- BABY SPINACH SALAD**, Honey Balsamic Vinaigrette, Toasted Pecans, Dried Pear, Housemade Fromage Blanc (Serves 24, Vegetarian, Gluten-Free) - **\$110**
- FIELD GREENS SALAD**, Red Pepper, Jicama, Pepitas, Mango Vinaigrette (Serves 24, Vegetarian, Gluten-Free, Dairy-Free) - **\$110**
- FRESH FRUIT SALAD**, Citrus & Vanilla Syrup, Mint (Serves 24, Vegan, Gluten-Free) - **\$94**
- FRESH TORTILLA CHIPS**, Chipotle Salsa, Pico De Gallo (Serves 24, Vegan, Gluten-Free) - **\$55**
- HOUSEMADE POTATO CHIPS**, Pan-Fried Onion Dip (Serves 24, Vegetarian, Gluten-Free) - **\$55**

PETITE SWEETS

- KEY LIME TARTLETS**, Lime Zest, Graham Cracker Crust (Serves 24, Vegetarian) - **\$94**
- SWEET BLUEBERRY POLENTA CAKE** (Serves 24, Vegan, Gluten-Free) - **\$84**
- STRAWBERRY RHUBARB TURNOVERS** (Serves 24, Vegetarian) - **\$68**
- LEMON BARS**, Lavender Shortbread (Serves 24, Vegetarian) - **\$60**
- SEA SALT CHOCOLATE CHIP COOKIES** (Serves 24, Vegetarian) - **\$60***
- FENNEL PISTACHIO COOKIES** (Serves 24, Vegetarian, Contains Nuts) - **\$60***

BAR + BEVERAGES

TUXEDOS & TENNIS SHOES HOSTED BAR AVAILABLE - **\$18/person**
Package pricing based on up to 2 hours of bar service, **+\$5/per/additional hour**
All packages include ice, chill tub, wine key, bar towels, & bottle openers

BEER & SELTZER

Georgetown Brewing Company's Bodhizafa IPA & Roger's Pilsner,
San Juan Seltzer Rainier Cherry, & Best Day Non-Alcoholic Kolsch

WINE

1889 Red Blend, Evergreen Sauvignon Blanc, & Deer & Finch Rosé

BOTTLED COCKTAILS AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE

NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks, La Croix Sparkling Water - **\$6/person**

Bottled Water - **\$4/person**

COMPOSTABLES

\$1.50/guest

Includes plates, flatware, cups, & napkins

BARTENDER

\$55/hour, plus 25% service charge

Required for all events with T&T provided alcohol
Client invoiced on actual hours worked

VAN RENTAL + PARKING

\$125*

For bartender, food, alcohol, & equipment transportation
*Not required for cruises without T&T staff on board

Place your order with Tuxedos & Tennis Shoes Catering at (206) 932-1059 or info@dsquaredcompany.com

~~~ Additional menu items available upon request ~~~

\$500 minimum on all orders. Orders must be confirmed 5 business days in advance of your cruise.

A 5% administrative fee will be added to each order. If paying by credit card a 3% processing fee will apply.

\*\$15 from each cookie order goes to Real Rent Duwamish

Menu items displayed on Leafware® compostable platters & include compostable serving utensils