



COCKTAIL
STYLE MENU

\$35 / PERSON

ADDITIONAL
APPS & DESSERTS +10
PER ITEM / PER PERSON

FOR PARTIES UP TO 50
STANDING IN THE BOTTLE SHOP
room fee may apply

FOR PARTIES UP TO 40
STANDING IN THE BACK BAR
room fee may apply

*A 3% administration fee and 20%
service charge will be applied to
the final bill. These charges will
be retained by the company.*

CHOOSE THREE APPETIZERS

- MEAT & CHEESE BOARD
- HOT SOPPRESSATA PIZZA
- DELICATA SQUASH & ARTICHOKE PIZZA
- LIV & BUDDY PIZZA
- DATES GOT THE BLUES PIZZA
- MINI CRAB CAKES +\$5 *per person*
- STUFFED MUSHROOMS
- BEETS & GOAT CHEESE
- MEZZE DUO W/ CRACKERS & VEGETABLES
- OYSTERS
- SPICY PRAWNS
- TOMATO BRUSCHETTA
- CHARCUTERIE, AVOCADO, OR SHORT RIB SLIDERS (mixed selection or choose one)
- SKEWERS - Chicken, Steak, or Prawns (or a mixed selection)

ADD-ON SANTA'S DETOUR SNACKS!

CHOOSE TWO:

+ \$10 per person

- SWEDISH MEATBALLS OR SLIDERS
- DUCK RILLETTE CROSTINI
- SHRIMP COCKTAIL
- CHEF'S CHEX MIX
- RUM BALLS

DESSERT ADDITIONS

- MINI CRÈME BRÛLÉE
- ZEPPOLE
- TIRAMISU



purple
STONE WAY

BUFFET OR FAMILY STYLE

3400 STONE WAY N SEATTLE, WA 98103 (206) 737-8743

PLATED MENU

\$120 / PERSON

FOR PARTIES UP TO 35
SEATED IN THE BOTTLE SHOP

FOR PARTIES UP TO 30
SEATED IN BACK BAR

A 3% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company.

SELECT FOUR APPETIZERS *(shared with the table)*

MEAT & CHEESE BOARD - *can do just cheese or meat if preferred*

OYSTERS

SHRIMP SKEWERS *with chimichurri*

MINI BAKED BRIE

MINI CRAB CAKES *with lemon-cayenne remoulade*

STUFFED MUSHROOMS *marisala cream sauce*

BEETS & GOAT CHEESE

DATES GOT THE BLUES FLATBREAD *prosciutto, dates, roquefort, caramlized onion, walnut, fig balsamic*

BRUSCHETTA: *avocado (v) tomato prosciutto*

SLIDERS: *avocado charcuterie short rib*

CHOOSE ONE SOUP AND ONE SALAD: *(guests select soup or salad during service)*

PURPLE CHOPPED

SAN MARZANO TOMATO SOUP

CHUNCKY AVOCADO

DAILY SOUP

SELECT SIX ENTREES: *(guests select during service)*

FUSILLI ALLA VODKA *broccolini, parmigiano-reggiano, with choice of fried or grilled chicken*

BRAISED SHORT RIB PASTA *pappardelle, port cream sauce, blistered tomato, sage*

PRAWN MAFALDINE *roasted red pepper sauce, smoked paprika, parmigiano-reggiano*

DUCK CASSOULET *house sausage, duck confit, white bean*

STEAK FRITES *wagyu, chimichurri, garlic aioli*

PAN SEARED STEELHEAD *delicata squash, mushroom, kale, celery root purée*

ROASTED CAULIFLOWER (V) *wild rice, mushroom, green garbanzo, kale, hazelnut romesco, hot honey*

SEAFOOD LASAGNA *shrimp, scallop, dungeness crab, mushroom bechamel, arrabiata*

SELECT TWO DESSERTS: *(guests select during service)*

RASPBERRY SORBET (V)

TIRAMISU

SEMI FREDDO

ZEPPOLE (V)

MINI CREME BRULEE



purple
STONE WAY

BUFFET OR FAMILY STYLE

3400 STONE WAY N SEATTLE, WA 98103 (206) 737-8743

FAMILY-STLYE

STARTING AT
\$55 / PERSON

FOR PARTIES OF 10-20
IN THE DINING ROOM

Menu subject to change, can be modified for dietary restrictions.

A 3% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company.

SELECT THREE APPETIZERS *(served family-style additional appetizers for \$10 per guest)*

BAKED BRIE

SPICY PRAWNS W/ BAGUETTE

GORGONZOLA DATES

MINI CRAB CAKES +10 *per person*

SPREAD DUO W/ CRACKERS & VEGETABLES

DELICATA SQUASH (V)

PURPLE CHOPPED SALAD

CLASSIC CAESAR SALAD

SELECT TWO PIZZAS & TWO PASTAS:

PIZZAS - *select two:*

BURRATA MARGHERITA *heirloom tomato, confit garlic, basil pesto*

DELICATA SQUASH & ARTICHOKE *roasted red pepper, red onion, confit garlic, goat cheese, red pepper sauce*

HOT SOPPRESSATA *mama lil's pepper, red onion, mozzarella, fontina, parmigiano-reggiano, hot honey, basil, tomato sauce*

DATES GOT THE BLUES *prosciutto, dates, mozzarella, fontina, roquefort, caramelized onion, walnut, fig balsamic, thyme*

PASTAS - *select two:*

FUSILLI ALLA VODKA *broccolini, chile flake, garlic, parmigiano-reggiano*

BRAISED SHORT RIB PASTA *pappardelle, port cream sauce, blistered tomato, sage +5 / guest*

CHANTERELLE PAPPARDELLE (V) *kale pesto, oregeno chermoula, cashew parmesan, lemon*

WHITE MISO ALFREDO *fusilli, guanciale, snap pea, mushroom, herb breadcrumb, parmigiano-reggiano*

SEAFOOD LASAGNA *shrimp, scallop, dungeness crab, mushroom bechamel, arrabiata +5 / guest*

SELECT TWO DESSERTS

RASPBERRY SORBET

SEMI FREDDO

CREME BRULEE

TIRAMISU

ZEPPOLE



purple
STONE WAY

BUFFET OR FAMILY STYLE

3400 STONE WAY N SEATTLE, WA 98103 (206) 737-8743

PLATED MENU

STARTING AT
\$65 / PERSON

Menu subject to change, can be modified for dietary restrictions.

A 3% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company.

SELECT THREE APPETIZERS *(served family-style additional appetizers for \$10 per guest)*

| | |
|--------------------------|-------------------------------------|
| BAKED BRIE | SPREAD DUO W/ CRACKERS & VEGETABLES |
| SPICY PRAWNS W/ BAGUETTE | DELICATA SQUASH (V) |
| GORGONZOLA DATES | PURPLE CHOPPED SALAD |
| MEAT & CHEESE BOARD | CLASSIC CAESAR SALAD |

SELECT FIVE ENTREES *(guest selects during service)*

FUSILLI ALLA VODKA *broccolini, chili flake, garlic, shallot, parmigiano-reggiano*

BRAISED SHORT RIB PASTA *pappardelle, port cream sauce, blistered tomato, sage*

WHITE MISO ALFREDO *fusilli, guanciale, snap pea, mushroom, herb breadcrumb, parmigiano-reggio*

CHANTERELLE PAPPARDELLE (V) *kale pesto, oregano chermoula, cashew parmesan, lemon*

BURRATA MARGHERITA PIZZA *heirloom tomato, confit garlic, basil pesto*

PAN SEARED STEELHEAD *delicata squash, mushroom, kale, celery root purée*

ROASTED CAULIFLOWER (V) *wild rice, mushroom, green garbanzo, kale, hazelnut romesco, hot honey*

BISTRO BURGER *smoked mozzarella, goat cheese, bacon jam, garlic aioli, frisee with fries*

SELECT TWO DESSERTS *(served as family-style)*

RASPBERRY SORBET

SEMI FREDDO

CREME BRULEE

TIRAMISU

ZEPPOLE



purple
STONE WAY

BUFFET OR FAMILY STYLE

3400 STONE WAY N SEATTLE, WA 98103 (206) 737-8743

PLATED MENU

STARTING AT
\$80 / PERSON

Menu subject to change, can be modified for dietary restrictions.

A 3% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company.

SELECT THREE APPETIZERS *(served family-style additional appetizers for \$10 per guest)*

| | |
|---------------------|----------------------|
| BAKED BRIE | BEETS & GOAT CHEESE |
| CRAB CAKES | DELICATA SQUASH (V) |
| OYSTERS | PURPLE CHOPPED SALAD |
| MEAT & CHEESE BOARD | CHUNCKY AVOCADO |

SELECT FIVE ENTREES *(guest selects during service)*

PRAWN MAFALDINE *broccolini, chili flake, garlic, shallot, parmigiano-reggiano*
BRAISED SHORT RIB PASTA *pappardelle, port cream sauce, blistered tomato, sage*
WHITE MISO ALFREDO *fusilli, guanciale, snap pea, mushroom, herb breadcrumb, parmigiano-reggio*
CHANTERELLE PAPPARDELLE (V) *kale pesto, oregano chermoula, cashew parmesan, lemon*
DUCK CASSOULET *heirloom tomato, confit garlic, basil pesto*
PAN SEARED STEELHEAD *delicata squash, mushroom, kale, celery root purée*
ROASTED CAULIFLOWER (V) *wild rice, mushroom, green garbanzo, kale, hazelnut romesco, hot honey*
STEAK FRITES *wagyu, chimichurri, garlic aioli*

SELECT TWO DESSERTS *(served as family-style)*

RASPBERRY SORBET
SEMI FREDDO
CREME BRULEE
TIRAMISU
ZEPPOLE



purple

STONE WAY

BUFFET OR FAMILY STYLE

3400 STONE WAY N SEATTLE, WA 98103 (206) 737-8743

BUFFET OR SEATED FAMILY STYLE

\$90 / PERSON

FOR PARTIES UP TO 35
SEATED IN THE BOTTLE SHOP

FOR PARTIES UP TO 30
SEATED IN BACK BAR

A 3% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company.

SELECT FOUR APPETIZERS *(shared with the table)*

MEAT & CHEESE BOARD - *can do just cheese or meat if preferred*

ITALIAN MEATBALLS

SHRIMP SKEWERS *with chimichurri*

MINI BAKED BRIE

MINI CRAB CAKES *+5 / per person*

STUFFED MUSHROOMS *marsala cream sauce*

BEETS & GOAT CHEESE

DATES GOT THE BLUES FLATBREAD

TOMATO BRUSCHETTA

SLIDERS: *avocado charcuterie short rib*

CHOOSE ONE SALAD

PURPLE CHOPPED (V- *with bacon and cheese on the side*)

CAESAR SALAD

CHOOSE THREE ENTREES

VODKA FUSILLI

CHANTRELLE MUSHROOM PASTA (V)

CHICKEN MARSALA

GRILLED STEAK

ROASTED CAULIFLOWER (V)

SEARED FISH

TWO SIDES

ROASTED POTATOES (V)

ROASTED SEASONAL VEGETABLE (V)

DESSERT TRIO: CHOOSE THREE

MINI CRÈME BRÛLÉE

VEGAN TRUFFLES (V)

RASPBERRY SORBET (V)

TIRAMISU

ZEPPOLE

SEA SALT CARAMELS