



# GOLAS KITCHEN

— catering & events —



## DROP OFF // MENUS

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## DROP OFF // MENUS

### FILIPINO .....

#### GRILLED CHICKEN ADOBO

Grilled bone in, skin on chicken thighs marinated in soy sauce, rice vinegar, bay leaves, peppercorns, and spices  
\*gluten free

#### TOFU YELLOW CURRY

Fried tofu, potatoes, red and yellow peppers, Filipino yellow curry paste  
\*vegan \*gluten free

#### MANILA SALAD

Arugula, seasonal mixed greens, cherry and heirloom tomatoes, shredded jicama, green mango, pickled shallots dressing  
\*vegan \*gluten free

#### JASMINE WHITE RICE

Jasmine white rice  
\*vegan \*gluten free

### THAI .....

#### BEEF WATERFALL

Grilled flank steak marinated in lime, fish sauce, cilantro, chili flakes, shallots, mint, cilantro, side of green beans, cabbage, cucumber  
\*gluten free

#### KABOCHA SQUASH CURRY

Kabocha squash, green beans, homemade curry paste, kaffir lime leaves, cilantro, topped with crispy shallots  
\*vegan \*gluten free

#### THAI PAPAYA SALAD

Shredded papaya, chiffonade carrots, cherry tomatoes, crushed peanuts, fish sauce vinaigrette dressing  
\*vegan option available \*gluten free

#### JASMINE WHITE RICE

Jasmine white rice  
\*vegan \*gluten free

### MENU PRICES

- 10 - 15 people // \$20
- 16 - 30 people // \$18
- 31 - 50 people // \$16
- 51 - 75 people // \$14

### KOREAN .....

#### PORK OR CHICKEN BULGOGI

Pork or chicken marinated in red pepper paste, sauteed with sesame oil, onions, sesame seeds  
\*gluten free

#### JAP CHAE

Sweet potato glass noodles, sauteed with oyster mushroom, red and yellow peppers, thinly sliced carrots, topped with scallions, sesame seeds  
\*vegan \*gluten free

#### KOREAN CUCUMBER SALAD

Pickled cucumbers, red onion, sesame seeds, scallions, pepper paste  
\*vegan \*gluten free

#### KIMCHI FRIED RICE

Jasmine white rice, sauteed with kimchi, bean sprouts, scallions  
\*vegan \*gluten free

### JAPANESE .....

#### CHICKEN TERIYAKI

Chicken marinated in soy sauce, brown sugar, ginger, garlic, grilled  
\*gluten free

#### SOBA NOODLES

Buckwheat noodles, bok choy, shiitake mushrooms, edamame, soy sauce, ginger, garlic  
\*vegan \*gluten free

#### MISO SLAW

Green cabbage, purple cabbage, carrots, scallions, miso sesame dressing, scallions  
\*vegan \*gluten free

#### SHIITAKE FRIED RICE

Jasmine white rice, shiitake mushrooms, sauteed onions, garlic  
\*vegan \*gluten free





## DROP OFF // MENUS

### FRENCH .....

#### COQ AU VIN

Bone in chicken braised in a red wine reduction sauce, lardons, bacon, mushrooms, garlic, topped with parsley  
\*gluten free

#### RATATOUILLE

Hearty vegetable stew, tomato base, sautéed garlic, onions, zucchini, eggplant, bell peppers, marjoram, fennel, basil, or bay leaf and thyme, or a mix of green herbs  
\*vegan \*gluten free

#### SALAD NICOISE

Deconstructed salad platter of blanched green beans, butter lettuce, tomatoes, olives, potatoes, radishes, red onions, hard boiled eggs, seared tuna, side of anchovy vinaigrette dressing  
\*vegan option available \*gluten free

#### ROASTED POTATOES

Oven roasted yellow potatoes, fingerling potatoes, red potatoes tossed in olive oil, herbs  
\*vegan \*gluten free

### SPANISH .....

#### ONE POT CHICKEN & CHORIZO

One pot dish of braised chicken, chorizo, tomato sauce, sauteed onions, garlic, bay leaves, onion, saffron, parsley  
\*gluten free

#### GIANT BEAN STEW

Giant white beans, kale, tomato sauce, sauteed onions, garlic, celery, shallots, spices  
\*vegan \*gluten free

#### SEASONAL MIXED GREEN SALAD

Seasonal mixed greens, tomatoes, olives, cucumber, red onions, shaved sharp Spanish cheese, vinaigrette dressing  
\*vegan option available \*gluten free

#### ARROZ VERDE

Rice cooked down in parsley, garlic, olive oil, sauteed onions  
\*vegan \*gluten free

### MENU PRICES

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- 16 - 30 people // \$18
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### ITALIAN .....

#### PORCHETTA

Pork belly roulade stuffed with herbs and spices, oven roasted until skin is golden and crispy, side of salsa verde (parsley, olive oil, garlic, lemon, herbs)  
\*gluten free

#### PORTOBELLO STEAKS

Roasted whole portobello mushrooms, marinated in olive oil, herbs, spices, layered with tomatoes, basil, mozzarella  
\*vegan option available \*gluten free

#### BIG ITALIAN SALAD

Romaine lettuce, olives, heirloom tomatoes, red onions, side of herb croutons and balsamic dressing  
\*vegan \*gluten free

#### SEASONAL SPAGHETTI

Spaghetti, olive oil, sauteed garlic, onions, parsley, lemon, side of shaved parmesan  
\*vegan option available \*gluten free option available

### CZECH .....

#### ROASTED DUCK

Quartered roasted duck, caraway seeds, salt, side of preserved berry sauce  
\*gluten free

#### PAPRIKA MUSHROOM STEW

Seasonal mushrooms, porcini in a paprika cream base stew  
\*vegan option available \*gluten free

#### PICKLED RED CABBAGE

Thinly sliced red cabbage, slightly pickled and sauteed  
\*vegan option available \*gluten free

#### POTATO GNOCCHI

Potato handmade gnocchi or gluten free option of roasted potatoes  
\*vegan option available \*gluten free option available





## DROP OFF // MENUS

### CUBAN .....

#### MOJO MARINATED PULLED PORK

Oven roasted pork marinated in orange juice, lime juice, zest, oregano, olive oil, spices, slow cooked  
\*gluten free

#### FRIJOLES NEGROS & ARROZ

Hearty slow cooked black bean stew with bay leaves, oregano, spices, onions, garlic, served with a side of white rice  
\*vegan \*gluten free

#### CUBAN SLAW

Red cabbage, green cabbage, chiffonade carrots, cilantro, garlic, citrus vinaigrette dressing  
\*vegan \*gluten free

#### MADUROS

Fried sweet plantains, side of mojo de ajo (spicy, garlic citrus sauce)  
\*vegan \*gluten free

### PERUVIAN .....

#### LOMO SALTADO

Flank steak, sliced and fried potatoes, sauteed red onions and tomatoes, topped with cilantro  
\*gluten free

#### TALLARIN VERDES

Pasta, spinach pesto, garlic, oregano, cream, walnuts, olive oil  
\*vegan option available \*gluten free option available

#### MIXED GREEN & QUINOA SALAD

Seasonal mixed greens, black quinoa, avocado, radishes, corn, vinaigrette dressing  
\*vegan \*gluten free

#### WHITE RICE

White rice cooked with sauteed onions, garlic  
\*vegan \*gluten free

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### JAMAICAN .....

#### GRILLED JERK CHICKEN

Grilled bone in, skin on chicken thighs, marinated in house made jerk seasoning and spices  
\*gluten free

#### ITAL STEW

Vegan stew of sweet potatoes, potatoes, taro, collard greens, plantains, coconut milk, allspice seasoning  
\*vegan \*gluten free

#### KALE SLAW

Thinly sliced kale, red cabbage, jicama, in citrus vinaigrette dressing  
\*vegan \*gluten free

#### WHITE RICE

White rice cooked with sauteed onions, garlic  
\*vegan \*gluten free

### BRAZILIAN .....

#### ONION PORK RIBS

BBQ pork ribs marinated in onion puree, lemon juices, oregano, spices  
\*gluten free

#### BOBO VEGETARIANO

Coconut cream stew, pumpkin, okra, sauteed onions, garlic, palm oil  
\*vegan \*gluten free

#### HEART OF PALM SALAD

Heart of palm, cherry tomatoes, red onions, mandarin oranges, cilantro, vinaigrette dressing  
\*vegan \*gluten free

#### COCONUT RICE

White rice, cooked down in coconut milk, spices, sauteed onions, garlic, topped with cilantro  
\*vegan \*gluten free





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### TURKISH .....

#### BEEF KOFTA

Ground beef Turkish meatballs seasoned with herbs, spices, parsley, side of hayadari (yogurt sauce)  
\*gluten free

#### STUFFED EGGPLANT

Oven roasted stuffed aubergine eggplant, roasted red peppers, tomatoes, onions, parsley, feta cheese  
\*vegan option available \*gluten free

#### CAULIFLOWER KISIR

Turkish version of Tabbouleh, finely chopped cauliflower, tomato, pepper paste, olive oil, parsley  
\*vegan \*gluten free

#### BASMATI RICE PILAF

Basmati rice, sauteed onions, garlic, parsley  
\*vegan \*gluten free

### INDIAN .....

#### CHICKEN TIKKA MASALA

Cubed roasted marinated chicken in a spiced curry sauce of yogurt, tomatoes, onions, garlic, ginger  
\*gluten free

#### ALOO GOBI

Vegan yellow curry of potatoes, cauliflower, peas, carrots  
\*vegan \*gluten free

#### INDIAN SALAD

Cucumber, carrots, tomatoes, red onions, salt, pepper, vinaigrette dressing, parsley  
\*vegan \*gluten free

#### BASMATI RICE PILAF

Basmati rice, sauteed onions, garlic, parsley  
\*vegan \*gluten free

### MENU PRICES

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### MOROCCAN .....

#### HARISSA CHICKEN

Grilled bone in skin chicken thighs rubbed in harissa (pepper paste of cumin, coriander), side of grilled lemon wedges  
\*gluten free

#### VEGETABLE TAGINE

Slow cooked seasonal squash, eggplants, chickpeas, red peppers, onions, garlic, harissa blend, turmeric cumin, spices  
\*vegan \*gluten free

#### CARROT SALAD

Thinly sliced carrots, raisins, orange juice, zest, cumin, vinaigrette dressing  
\*vegan \*gluten free

#### JEWELLED RICE

Saffron basmati rice, preserved currants, crushed pistachios, slivered almonds, turmeric, cumin, spices  
\*vegan \*gluten free

### GREEK .....

#### CHICKEN SOUVLAKI

Chicken marinated in lemon juice, garlic, and olive oil, thyme, herbs, side of yogurt tzatziki sauce  
\*gluten free

#### GRILLED VEGETABLE PLATTER

Grilled herb marinated seasonal vegetables, eggplant, zucchini, red peppers, onions, mushroom, asparagus  
\*vegan \*gluten free

#### MEDITERRANEAN SALAD

Cucumbers, tomatoes, red onions, olives, citrus vinaigrette dressing, feta cheese  
\*vegan option available \*gluten free

#### SPANAKORIZO

Basmati rice, finely chopped sauteed spinach, herbs, spices  
\*vegan \*gluten free





## GOOD INFORMATION

### PRICING / PAYMENT .....

#### 20% SERVICE CHARGE

We charge 20% on all orders. This covers administrative fees, back of house fees, operational costs. This is not gratuity. If you are happy and pleased with your service we welcome an additional tip.

#### 3% CC PROCESSING FEE

Note that there is a 3% credit card processing fee added to all orders. The option to pay by check is also available on a case to case basis.

#### MINIMUM

We require a \$250 minimum on all orders.

#### NON-PROFIT DISCOUNT

We provide a discount of 5% off of food for our non-profit clients.

#### DELIVERY & DROP OFF FEE

There is a \$75 drop off fee within the Seattle area. This area includes Downtown, Capitol Hill, Central District, International District, Queen Anne, SODO. Additional charges may apply depending on the scope of the delivery and set up. If you book Golas Kitchen more than 3 times a month, delivery / drop off fees are waived.

#### PRICE PER MENU

Menus included in this packet are for corporate lunch packages only. Prices differ for private celebrations. Price breaks go as follows:

- 10 - 15 people // \$20
- 16 - 30 people // \$18
- 31 - 50 people // \$16
- 51 - 75 people // \$14

#### PAYMENT

If you book Golas Kitchen more than 3 times a month for more than 3 months at a time, client can pay in one check at the end of the month to avoid credit card processing fees.

We issue credit card authorization forms for all credit card payments. Credit card payments are processed through Square. You will receive a receipt via email once processed. If you book with Golas Kitchen with a 7-10 day turnaround payment is required right away to secure the date and to move forward.

### DETAILS .....

#### DROP OFF SERVICES

Drop off and delivery services vary. Contract clients always get a drop off and pick up service with 1 month of notice to schedule accordingly on the calendar. Drop off and pick up option is available to clients with their own chafers and service ware.

#### STAFFED EVENT

If client wishes to staff their event, we will present the food all on real platters, chafers, etc. Minimum of 4 hours is required for staff at \$25 - \$35 hour.

#### RENTALS

We can provide compostable plates, utensils, napkins for your event. To upgrade your lunch compostables visit [www.leafware.com](http://www.leafware.com). For all real rentals visit [www.pedersens.com](http://www.pedersens.com) to view their inventory.

#### TO PLACE AN ORDER

Email [info@golaskitchen.com](mailto:info@golaskitchen.com) to place an order for your event with the following information:

- 1 - Client name:
- 2 - Email:
- 3 - Phone number:
- 4 - Event date:
- 5 - Guest count:
- 6 - Event timeline:
- 7 - Venue address, building name:
- 8 - Dietary restrictions:
- 9 - Budget:
- 10 - Referred from:

