

Welcome to CrossRoads Steakhouse Catering!!

522-1200



CrossRoads Steakhouse Catering is a creative, versatile and enthusiastic team. We use only the finest ingredients available, and choose locally grown produce whenever possible. Our most important consideration is your satisfaction with each event. We either do it well, or we don't do it at all.

We offer a wide variety of services, from drop off food to buffets and full service sit down meals. We have many menu items for you to choose from but we can also get your ideas and create a custom menu just for your event. Let us know what type of event you're planning. The more you can tell us about your ideas, the more we can tailor the event to your individual taste and budget. Planning a first time event can be intimidating. With *CrossRoads Steakhouse Catering*, you get common sense suggestions as well as a professional, attentive staff to help your event run smoothly.

Serving Styles

BUFFET

Food is displayed on buffet tables and individuals serve themselves. *CrossRoads Steakhouse Catering* will provide staff to set up buffet table and clear finished plates. Buffet service is best for large parties. Buffets also have more options of salads when ordering dinner or lunch entrées.

INDIVIDUALLY PLATED

Tables are individually set for every guest attending. *CrossRoads Steakhouse Catering* will provide servers to attend to each table, serve, and clear finished plates. This type of service is nice for small formal events.

Menu Selections

LUNCH and DINNER ENTRÉES

Lunch and dinner entrées are designed for you to customize your event menu.

APPETIZER COMBINATIONS

The appetizers can be ordered a la carte or added to an entrée or order a combination of appetizers for a wedding, late afternoon or evening event.

DECORATIONS and ENTERTAINMENT

We have several recommendations for local vendors from music and entertainment to decorations and florists. Ask us about our recommendations and suggestions.

LINENS, CHINA and GLASSWARE

All china, glassware and utensils can be provided by *CrossRoads Steakhouse Catering*, from plates, cups, wine glasses, flatware, to napkins and salt and pepper. Linens are provided for the buffet tables. Additional charges may apply.

GUARANTEE and PAYMENT POLICY

In order to serve you properly, the minimum attendance of your event must be specified 72 hours in advance. Based on your selected menu, we will exceed by five percent your guaranteed number to assure quantity. Under no circumstance should the 5% be used as a count in your guarantee. Billing will be based on the minimum guarantee, or actual number of persons served, whichever is greater. A deposit is required two weeks before the event and final payment is required the day of the event or by prior arrangement. All credit cards accepted. A Catering Contract will be completed.

CUSTOM MENUS

Our *CrossRoads Steakhouse Catering* menu is designed to be an easy guide to help you plan your special event. We invite you to choose one or more of our entrées for your special party or private in-home dinner. We are happy to customize a unique menu for you. The possibilities are endless!

FOOD ITEMS "LEFT-OVERS"

Due to insurance liability any and all food items left-over after catering events must be removed by the provider and may not be left behind at the catered events.

Dinner

All dinner entrées include bread.

STUFFED CHICKEN

Stuffed with a delicious mixture of Crabmeat, Cream and Swiss cheeses, topped with a creamy mushroom and onion, white wine sauce.

PRIME RIB

Hand-rubbed seasoned and slow roasted to perfection, served with au jus and horseradish sauce, chef carved.

SOUR CREAM - MUSHROOM CHICKEN

Tender chicken breasts baked in a sour cream-mushroom sauce.

CHICKEN CORDON BLEU

Tender chicken breast stuffed with ham, Swiss cheese, topped with a Béarnaise sauce.

FRESH FILET OF SALMON

Baked in white wine, butter and lightly seasoned with dill weed.

PORK LOIN

Boneless pork loin, slow roasted and served with a rich sour cream mushroom sauce, chef carved.

CHICKEN SONOMA

Tenderized chicken breast stuffed with a delightful mixture of mushrooms, sun dried tomatoes, roasted pine nuts, basil and topped with a creamy Béarnaise sauce.

TEQUILA LIME CHICKEN

Tenderized chicken marinated in Tequila and Lime and covered with our corn and black bean salsa.

ROAST BARON OF BEEF

Slow roasted beef, served with au jus and horseradish sauce, chef carved.

HONEY BAKED HAM

Slow roasted bone-in ham with honey mustard glaze, chef carved.

Vegetarian Dinners

All dinner entrées include bread.

EGGPLANT PARMESAN

Fresh eggplant, parmesan crusted, grilled, marinara sauce, melted mozzarella cheese.

PORTABELLA STUFFED RAVIOLI

Large gourmet style Raviolis stuffed with roasted portabella mushrooms and covered with a rich rose' sauce.

STIR FRY RAVIOLI

Cheese filled raviolis, fresh garden vegetables stir-fried in olive oil and Italian seasonings.

SWEDISH STYLE MEATBALLS

Vegetarian meatballs baked in a creamy white sauce over fettuccini noodles.

VEGETABLE LASAGNA

Layers of tender noodles, roasted fresh vegetables with ricotta, parmesan and mozzarella cheeses.

PENNE PASTA PRIMAVERA ALFREDO

Penne pasta smothered in a rich Alfredo sauce with garden fresh vegetables and a hint of pesto.

Lunch

Lunch entrées include bread.

GRILLED CHICKEN CAESAR SALAD

Crisp romaine lettuce topped with grilled chicken, tossed with Caesar dressing, croutons and Parmesan cheese.

CHICKEN SALAD STUFFED PINEAPPLE BOAT

CrossRoads own chicken salad atop a fresh pineapple boat with a fresh fruit garnish.

SOUR CREAM-MUSHROOM CHICKEN

Tender chicken breasts baked in a sour cream-mushroom sauce.

BAY SHRIMP SALAD

Crisp salad greens tossed with tomato, crumbled bleu cheese, and topped with slivered almonds and plump bay shrimp.

CHICKEN PENNE PASTA

Penne pasta combined with chicken, sautéed zucchini, mushrooms, onions and creamy garlic Alfredo sauce.

BEEF STROGANOFF

Tender beef medallions braised with onions, mushrooms, rich demi-glacé sauce and sour cream served over tender fettuccine noodles.

HONEY BAKED HAM

Slow roasted pit-style ham with honey mustard glaze.

CHICKEN CORDON BLEU

A tender chicken breast stuffed with ham, Swiss cheese and topped with Béarnaise sauce.

ROAST BARON OF BEEF

Slow roasted beef, served with horseradish and au jus, chef carved.

Vegetarian Lunch

Lunch entrées include bread.

EGGPLANT PARMESAN

Fresh eggplant, parmesan crusted and grilled, marinara sauce and melted mozzarella cheese.

STIR FRY RAVIOLI

Cheese filled raviolis, fresh garden vegetables stir-fried in olive oil and Italian seasonings.

SWEDISH STYLE MEATBALLS

Vegetarian meatballs baked in a creamy white sauce over fettuccini noodles.

ITALIAN LASAGNA

Layers of tender noodles, roasted vegetables with ricotta and mozzarella cheese.

PENNE PASTA ALFREDO

Penne pasta smothered in a rich Alfredo sauce with garden fresh vegetables.

Salads

TOSSED GREEN SALAD

Fresh greens topped with tomato slices and served with our House Dressing.

CAESAR SALAD

Crisp romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese.

SPINACH SALAD

Fresh spinach greens tossed with bacon, croutons, Mandarin oranges, red onion, parmesan cheese and honey-wine vinaigrette.

FRESH BROCCOLI SALAD

Fresh broccoli florets, sunflower seeds, bacon, red onions, tossed with creamy sweet and sour dressing.

PEA & BACON SALAD

Green peas, cubed cheese and crisp bacon in a creamy dressing.

PENNE PASTA SALAD

Penne pasta tossed with matchstick vegetables (Sweet red and green bell peppers, carrots, sweet red onion), kalamata olives, spinach and creamy Italian vinaigrette.

COLESLAW

Fresh shredded cabbage in a tangy dressing.

RED POTATO SALAD

Sliced Red potatoes, celery, green onions and sour cream dill dressing.

CUCUMBER & TOMATO SALAD

Fresh cucumbers and tomatoes tossed with cilantro and rice wine vinaigrette.

TROPICAL FRUIT AMBROSIA SALAD

Pineapple, mangos and passion fruits mixed with toasted coconut and whipped cream dressing.

GREEK SALAD

Cucumbers, red onion, kalamata olives and feta cheese tossed with a Greek vinaigrette dressing.

FRESH FRUIT BOWL

Seasonal fruits and pricing

Side Dishes

Choose one to accompany your entrée or order a la carte.

Steamed Red Potatoes with Butter and Parsley

Au Gratin Potatoes

Garlic Mashed Red Potatoes

Oven Roasted Red Potatoes with Olive Oil and Italian Seasonings

Rice Pilaf

Fettuccini with Butter, Rich Marinara or Creamy Alfredo Sauce

Spanish Rice

Soups

Hot home-made soups are also available for your catered events. Have a favorite?? *CrossRoads Steakhouse Catering* can provide it for you, just ask us!!

Desserts

Apple Pie
Chocolate Cream
Banana Cream
Coconut Cream
Fruit Cobblers
Dessert Bars
Strawberry Shortcake (seasonal)
Carrot Cake
New York-Style Cheesecake – berries optional
Chocolate Obsession Layer Cake
Tiramisu

Appetizers

CrossRoads Steakhouse Catering has a wide variety of appetizers for any occasion.
Items can be mixed and matched to fit your event.

SPINACH-ARTICHOKE DIP

Wonderful combination served in a bread boule with baguette dippers.

BOULE & DIP

Sour cream, cream cheese, cheddar, bacon, garlic, baked in a boule, toasted baguette dippers.

FRESH MOZZARELLA-TOMATO SLICES

Fresh mozzarella and tomatoes with basil drizzled with extra virgin olive oil.

TERIYAKI CHICKEN or BEEF SKEWERS

Tender marinated teriyaki chicken or beef on bite-size bamboo skewers.

STUFFED CHICKEN ROULLADE

Tender chicken breast stuffed with sundried tomatoes, fresh basil, mushrooms, cheeses. Baked, chilled and served sliced.

BRUSCHETTA

Toasted Baguette bread topped with ham, tomatoes, crumbled Bleu cheese and drizzled with olive oil.

STUFFED MUSHROOMS

Italian sausage, parmesan cheese and herbs stuffed in large mushroom caps – Meatless herb stuffing also available.

BAKED BRIE

Brie cheese wheel with caramelized onions baked in a flaky pastry.

MEATBALLS – BARBECUE OR SWEDISH

Tasty meatballs served with your choice of Barbecue or Swedish sauce.

HOT CHICKEN WINGS

Plump chicken wings tossed with spicy “HOT” seasoning sauce.

HERB & CHEESE TORTILLA ROLLUPS

Cream cheese and fresh herbs rolled up, chilled and cut into bite-sized treats.

Special Events

BRUNCH

CONTINENTAL BREAKFAST

Fresh pastries and muffins, fruit tray, coffee and juices.

BREAKFAST BUFFET

Variety of scrambled eggs, sausage and bacon, home-style potatoes, fruit tray, fresh pastries and muffins, coffee and juice.

VEGETABLE TRAY

Assortment of crisp garden vegetables with ranch dip.

SLICED MEAT & CHEESE TRAY

Assorted cheeses and sliced, rolled meats served with a bread basket and all the condiments.

POACHED WHOLE SALMON

Fresh Salmon poached with cream cheese, capers and shallots.

FRUIT TRAY

Choose an assortment of seasonal fresh or specialty fruits.

CHEESE TRAY

Assortment of domestic or imported cheeses.

FINGER SANDWICHES

Variety of mini sandwiches or sub sandwiches cut just right for finger food.

JUMBO COCKTAIL PRAWNS

Served on ice with lemons and cocktail sauce.

SALMON MOUSSE

Served with baguette slices

CRAB CAKES

Crab mixed with mayonnaise, capers, bread crumbs and Old Bay Seasoning – served with lime berre blanc sauce.

SALMON CAKES

Baked Salmon mixed with mayonnaise, capers, bread crumbs and Old Bay Seasoning – served with Béarnaise sauce.

Beverages

NON-ALCOHOLIC

Lemonade

Raspberry or Lime Sherbet Punch

Hot spiced Cider

Fruit Punch

Strawberry Lemonade

BEER, WINE and SPIRITS

Keg – domestic or microbrew
Cook's Champagne
Wine – Cork finished WA wines
Premium Wines Available
Bottled beer – domestic and some imported
Spirits Available

Hosted and cash bars available.

CROSSROADS STEAKHOUSE CATERING

Can Serve Beer, Wine And Spirits At Your Party Anywhere In Washington State. We Obtain Your Required Permits For Your Catered Event.

Lunches To Go

BROWN BAG'N

Sack lunch with a deli sandwich, chips, cookie or brownie and soda or water.

BOX LUNCH

Deli sandwich, salad, fruit, chips, soda or water and cookie or brownie. Also comes with salt and pepper, napkin, fork, knife and spoon packed in a convenient box.

CHOICE OF:

Turkey, beef, ham, egg salad, chicken salad, or cheese sandwiches.

CHOICES OF DELI BREAD:

Whole Wheat
White
Sourdough
Marbled Rye
Croissants

NOTE: All sandwiches come with tomatoes, shredded lettuce, mayonnaise and mustard.

BARBEQUE

CrossRoads Steakhouse Catering

will Barbeque for you and your guests... at your site!!

Some favorites are:

Steaks
Ribs
Salmon
Hamburgers
Hot Dogs
Brats
Veggie Burgers
Baked Beans
Potato salad
Corn on the Cob

All prices subject to Washington State 8.3% sales tax and 18% gratuity.

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