



Picasso
CATERING

Where Food is Art ~ From Simple to Sublime

LUNCH & DINNER

STARTERS

SOUP

Beef Barley
Chicken Tortilla
Lentil
Vegetable
Chicken Noodle
New England Clam Chowder

Roasted Tomato Bisque
Potato-Leek
Black Bean Soup

SALADS

Garden Patch
Classic Caesar
Classic Cobb
Pina Colada
Chop Chop
Greek

Candied Walnut Spinach
Asian Noodle Chicken
Egg & Bacon Spinach
Grilled Chicken Caesar
Shrimp & Spinach Poppy Seed

BREADS & SPREADS

Dinner Rolls
Soft Bread Sticks
Crispy Bread Sticks
French Baguette
Soft Garlic Breadsticks
Seasoned Flat Breads

Butter
Herbed Butter
(Tarragon, Chervil, Garlic)
Olive Oil & Balsamic

SALAD DRESSINGS: Balsamic Vinaigrette, Buttermilk Ranch, Bleu Cheese, Thousand Island, Creamy Caesar, Pear Gorgonzola, Raspberry Vinaigrette, Citrus Vinaigrette

ENTRÉE

POULTRY

Champagne Chicken
Chicken Caprese
Chicken Marsala
Panko Crusted Dijon Chicken
Chicken Picatta
Creamy Red Pepper Chicken
Chicken Cordon Bleu
Sautéed Chicken Breast w/Chive Sauce
Baked Basil Pesto Chicken
Sundried Tomato Artichoke Chicken
Rock Cornish Hens w/cranberry glaze
Whole Oven Roasted Turkey

*BEEF

Prime Rib
Filet Mignon
Rib Eye Steak
New York Steak
Grilled Flank Steak
Carne Asada
Beef Bourguignon
Beef Stroganoff
Smoked BBQ Beef Ribs
Sirloin Tips in Mushroom Sauce

SEAFOOD

Fresh salmon prepared several ways:
Grilled: w/fresh fruit salsa
w/ lemon beurre-blanc
w/citrus beurre-blanc
w/smoked tomato
beurre-blanc
w/basil pesto
Asian Poached Salmon
Stuffed Lemon Sole
Baked Shrimp Scampi
**Seasonal White Fish Oscar

* Certain beef entrées are offered with au jus, red wine or mushroom demi-glace, horseradish cream or gorgonzola cream sauce. Prime Rib requires a chef attended carving station.

** Halibut, Cod or Sole served Oscar style with fresh Dungeness crab, asparagus & hollandaise.

PORK

Pork Rib Roast w/Apple Brandy Glaze
Smoked Ham w/Black Currant Glaze
Sesame Oil/Soy Marinated Pork Tenderloin
BBQ St. Louis, Babyback or Spare Ribs
BBQ Pulled Pork
Pork Carnitas

Special Dietary Needs

We are happy to prepare food that meet your special dietary needs, including vegetarian, vegan, and gluten free. Minimums may apply.

PASTA

Choice of Pasta

Penne, Rigatoni, Spaghetti, Orrichette,
Linguine, Fettuccini, Cheese Tortellini

Choice of Sauce

Meatless Marinara	Basil Pesto
Meat Marinara	Bolognese
Alfredo	Picatta
Chicken Alfredo	Clam Sauce
Seafood Alfredo	Garlic & Oil
Amatriciana (tomatoes, bacon & onions)	
Sundried-Tomato Artichoke Putanesca	
Meatballs in Marinara	
Manicotti	
Baked Ziti	
Homemade Meat Lasagna	
Homemade Vegetable Lasagna	
Mac Daddy n' Cheese	

ACCOMPANIMENTS

STARCH

Roasted Garlic & Rosemary Baby Red Potatoes
Yukon Gold Butter Mashed Potatoes
Gorgonzola Mashed Potatoes
Potatoes Dauphinoise
Fingerlings w/Garlic & Dill
Saffron Rice
Coconut Rice
Rice Pilaf
Wild Long Grain Rice
Mushroom Risotto
Creamy Orzo with Asparagus
Vegetable Couscous
Herbed Orzo
Quinoa w/Peppers & Scallions

VEGETABLES

Grilled Tuscan Vegetables
Seasonal Roasted Vegetables
Grilled Asparagus
Green Bean Bundles in Garlic Butter
Steamed Broccoli in Garlic Butter
Grilled Tri-Color Grilled Carrots
Haricot Verte Almandine
Sautéed Mushrooms
Grilled Eggplant
Ginger Carrots
Grilled Zucchini w/parmesan
Steakhouse Creamed Spinach
Grilled Broccolini with Dijon Vinaigrette

All service is subject to 18% Service Charge & 9.5% WA State Sales Tax

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