X group

catering

For a Quote

Please call 253-254-0561 or
Email us info@xgroupcatering.com

Please Include the Following Information
Your Budget
Guest Count
Date, Time and Duration of Event
Venue Choice
Bar, Beverage Service and Rental Needs
Preferred Menu

For Anybody and Everybody
For Any and Every Occasion

As a Full Service caterer, X Group offers a wide array of services including event planning, professional culinary and service/bar staffing, delivery, setup, rental arrangements and more. We work closely with local vendors and can help coordinate your floral, table linen, decor, entertainment, and other specialty needs.

X Group features the South Sound's most accomplished culinary team. We are ready to provide whatever your event demands, from budget minded buffets, deliveries and drop-offs to fully coursed plated dinners.

Custom menus are our specialty and can accomodate the dietary needs of your guests

We pride ourselves on our ability to exceed your expectations and meet your budget!

Breakfast Buffet

Prices per Person - Includes Coffee and OrangeJuice

CONTINENTAL BREAKFAST *(VEG)*

Greek Yogurt, Honey, Granola, Nuts
House Made Muffins and Scones
Whipped Butter and Seasonal Jam
Fresh Fruit

BREAKFAST BUFFET

Assorted Quiche
Boars Head Brand Premium Bacon
Uli's Famous Sausage
House Made Muffins and Scones
Fresh Fruit and Home Fries

BRUNCH BUFFET

Assorted Muffins and Scones
Bagels with Cream Cheese and Smoked Lox
Warm Frittata Cups
Eggs Benedict with Béarnaise
Boars Head Brand Premium Bacon and Black Forest Ham
Fresh Fruit

BISCUIT BAR

House Made Cheddar Scallion and Buttermilk Biscuits
SOS Sausage and Bacon Gravy
Herb Whipped Butter
Seasonal Jams
Boars Head Brand Premium Breakfast Ham

ALL MENUS SUBJECT TO APPLICABLE TAX, SERVICE, STAFFING, RENTALS and DELIVERY. PRICES SUBJECT TO CHANGE

(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Lunch Buffet

SANDWICH BAR

Choose 2 Of Boar's Head Brand Premium Roasted Turkey Breast
Smoked Portobello Mushroom, Crispy Bacon, Black Forest Ham, Or Roast Beef

Sourdough, Wheat & Rye, Swiss And White Cheddar
Herbed Aioli, Mustard, Pickles, Lettuce, Tomatoes, & Red Onion

PURPLE PERUVIAN POTATO SALAD *(V,GF)*
Scallions, Corn, Roasted Red Bell, Creamy Chimichurri

MIXED GREENS SALAD *(V,GF)*
Shaved Parmesan, Dried Cranberries, Soft Croutons, Lemon Garlic Vinaigrette

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(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Lunch Buffet

SOUP, SALAD, SANDWICH

Choose One Salad and One Soup

TARRAGON WALNUT SALAD *(VEG,GF)*
Blue Cheese Crumbles Tarragon Walnut Vinaigrette, D'Anjou Pears, And Walnuts

BABY KALE AND RED GRAPE SALAD *(VEG,GF)*
Feta Cheese, Candied Pepitas, Shallot Vinaigrette

CAULIFLOWER VICHYSSOISE *(VEG,GF)*

CREAMY TOMATO BASIL *(VEG,GF)*

BLACK FOREST HAM PRESS
Roasted Apple, Caramelized Onions, Beecher's Flagship, Focaccia

ROASTED PEAR AND CHEVRE PANINI *(VEG)*
Caramelized Onion, Oven Roasted Tomatoes, Pesto, Focaccia

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(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Breakfast Boxes

Served with Basil Pineapple and Watermelon,
Bottled Water, and Julia's Blueberry Scone.

LOX AND CREAM CHEESE

Housemade English Muffin, Cream Cheese and Salmon Lox.
With a Chilled Hard Boiled Egg.

YOGURT PARFAIT *(VEG,GF)*

Greek Yogurt, Blueberries, Julia's Granola,
With a Chilled Hard Boiled Egg.

BREAKFAST BURRITO

Large Flour Tortilla Wrapped around Scrambled Eggs, Bacon
Mexican Cheese Blend, Pico De Gallo
with Spiced Avocado Puree.

SMOKED PORTOBELLO BURRITO *(VEG)*

Large Flour Tortilla Wrapped around Scrambled Eggs,
Mexican Cheese Blend, Pico De Gallo and Portobello Mushroom
with Spiced Avocado Puree.

ALL MENUS SUBJECT TO APPLICABLE TAX, SERVICE, STAFFING, RENTALS and DELIVERY. PRICES SUBJECT TO CHANGE
Minimum of 50 Orders

(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

PICK UP & DELIVERY

Sandwich Boxes

Served with Tim's Cascade Potato Chips, Fresh Cut Fruit,
Chocolate Chip Cookie and Bottled Water.

TURKEY PESTO

Roasted Sliced Turkey, Provolone, Pesto Mayo, Lettuce, Tomato,
Slivered Red Onions on Focaccia.

HAM AND SWISS

Sliced Honey Ham, Swiss Cheese, Herbed Aioli, Lettuce, Tomato and
Slivered Red Onions on Focaccia.

SMOKED PORK CUBAN

Smoked Shredded Pork, Sliced Ham, Dijon Aioli, Pickles,
Swiss Cheese, French Roll.

ITALIAN

Pepperoni, Salami, Ham, Pepperoncini, Provolone, Herbed Aioli,
Slivered Red Onions, French Roll.

MARINATED GRILLED PORTOBELLO *(VEG)*

Roasted Yellow Tomatoes, Slivered Onions, Provolone Cheese,
Herbed Aioli on Focaccia.

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Minimum of 50 Orders

(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

PICK UP & DELIVERY

Wrap Boxes

Served with Tim's Cascade Potato Chips, Fresh Cut Fruit,
Chocolate Chip Cookie and Bottled Water. Wrapped in a Jumbo Flour Tortilla.

THAI CHICKEN WRAP

Grilled Chicken, Thai Peanut Vinaigrette, Mandarin Oranges,
Red Bell Peppers, Peanuts, Wontons, Lettuce.

CHICKEN CAESAR WRAP

Grilled Chicken Breast, Croutons, Cotija Cheese
Roasted Poblano Caesar Dressing, Romaine.

MASA CHICKEN CLUB WRAP

Grilled Chicken Breast, Pumpkinseed Ranch,
Nappa Cabbage, Bacon, Corn, Pepperjack Cheese,
Spiced Avocado Puree, Pico De Gallo.

BAJA FISH WRAP

Seared White Fish, Lime Crema, Nappa Cabbage,
Pico De Gallo, Cilantro Lime Vinaigrette.

THAI NOODLE WRAP *(VEG)*

Yakisoba Noodles, Thai Peanut Vinaigrette, Mandarin Oranges,
Red Bell Peppers, Peanuts, Wontons, Lettuce.

ENSALADA FRESCA FAJITA STEAK WRAP

Fajita Steak, Avocado Sauce, Cilantro Lime Vinaigrette,
Radish, Corn, Black Beans, Pico, Lettuce.

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Minimum of 50 Orders

(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Salad Boxes and Bowls

Served with Bread Roll and Butter and Fresh Cut Fruit,
Chocolate Chip Cookie and Bottled Water

COBB SALAD

Ham, Turkey, Hard Boiled Egg, Bacon, Tomato, Bleu Cheese,
Lettuce, Bleu Cheese Dressing.

COLD GRILLED CHICKEN QUINOA BOWL

Tomato Braised Quinoa, Grilled Chicken, Caramelized Leeks,
Chimichurri Vinaigrette, Roasted Corn, Salsa Criolla, Sea Salt.

FIRE HOUSE CHOP SALAD

Salami, Chicken Breast, Romaine and Iceburg, Green Onions, Garbanzo Beans,
Red Onions, Mozzarella cheese, Italian Dressing.

ASADO QUINOA CHICKEN

Grilled Chicken Breast, Quinoa, Dried Fruits,
Mango Drizzle, Walnut Vinaigrette.

GRILLED CHICKEN CAESAR

Grilled Chicken Breast, Croutons, Cotija Cheese
Roasted Poblano Caesar Dressing, Romaine.

YAKISOBA NOODLE SALAD *(VEG)*

Yakisoba Noodles, Lettuce, Mandarin Oranges, Red Bell Peppers, Peanuts,
Thai Peanut Vinaigrette, Fried Wonton.

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Minimum of 50 Orders

(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

PICK UP & DELIVERY

Hot Food Bars

Available for Pick Up or Drop Off
Minimum 15 Per Order. Larger Groups Can Be
Accomodated by Prior Arrangement.

Includes Paper Plates, Napkins, Disposable Silverware,
Disposable Chafing Dishes and Utensils

TACO BAR

6 hour smoked Pork, Chile Braised Chicken, Corn and Flour Tortillas,
Red Rice, Braised Black and Pinto Beans and all the Fixins.

QUINOA BOWL BAR (GF)

Tomato Braised Quinoa, Buttermilk Marinated Grilled Chicken, Tomato and Herb Braised Shredded Pork,
Pickled Red Onions, Cilantro, Limes, Pico De Gallo, Roasted Corn and Chimichurri.

HIGH-RISE BURGER BAR

Seasoned Fresh Ground Chuck Beef Patties, Shaved Onion, Caramelized Onion, Sauteed Mushrooms,
Bacon, Lettuce, Tomatoes, Swiss Cheese, Cheddar Cheese, Pepperjack Cheese, Dijon Mustard,
House Burger Sauce, Bacon Mayo, Yellow Mustard, Pickles, Guacamole, Baker Boys Buns.
Tim's Cascade Chips.
Sub Chicken or Gardein Veggie Patties upon Request
Upgrade your Burger Bar! Sub Wagyu Beef or Buffalo Patties

FAJITA BAR

Tequila Marinated Carne Asada, Grilled Chicken Breast, Fajita Vegetables, Citrus Fajita Sauce,
Corn and Flour Tortillas, Red Rice, Braised Black and Pinto Beans, Lime Crema,
Cilantro, Pico De Gallo, Guacamole, and Limes.

ALL MENUS SUBJECT TO APPLICABLE TAX, SERVICE and DELIVERY. PRICES SUBJECT TO CHANGE
Minimum of 15 Orders

(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

PICK UP & DELIVERY

Platters to Go

Available for Pick Up or Drop Off

ROASTED VEGETABLE PLATTER *(V,GF)*

Roasted Seasonal Vegetables, Caper Berries, Peppadews, Balsamic Glaze.
Serves 10

ARTISAN CHEESE PLATTER *(VEG)*

Assorted Local Breads and Crackers, Manchego, Spanish Bleu, Drunken Goal Cheeses.
Dried Fruit and Nuts.
Serves 5

RAW VEGETABLE PLATTER *(V,GF)*

Assorted Seasonal Vegetables.
Serves 10

SEASONAL FRUIT PLATTER *(V,GF)*

Serves 20

ASSORTED COOKIE PLATTER

Serves 10

ALL MENUS SUBJECT TO APPLICABLE TAX, SERVICE and DELIVERY. PRICES SUBJECT TO CHANGE

(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

PICK UP & DELIVERY

Tray Passed Appetizers

Order in sets of 25 each

COMPRESSED WATERMELON- *Balsamic, Pistachio, Basil, Sea Salt* **(V,VEG,GF)**

MUSHROOM CROSTINI- *Sautéed Foraged Mushrooms, Lemon Sherry* **(VEG)**

SAVORY CREAM PUFF- *Malbec Onion Jam, Chive Cream Cheese, Gruyere Cheese Puff* **(VEG)**

BLACK BEAN VEGETABLE SPRING ROLL- *Peanut Sauce, Ginger Slaw* **(V)**

TAMARIND GINGER GLAZED MEATBALL- *Sesame Seed Cabbage, Daikon Sprout*

DECONSTRUCTED SPRING ROLL- *Crisp Wonton, Wasabi Aioli, Sriracha Honey, Ginger Slaw* **(V)**

BACON CANDY- *Blue Cheese & Almond Stuffed Date, Wrapped In Bacon*

SALMON LOX CREAM PUFF- *Caper Cream Cheese, Salmon Lox, Parmesan Puff, Preserved Lemon*

BACON CHUTNEY CREAM PUFF- *Black Pepper Cream And Maple Bacon Chutney, Aged White Cheddar Puff*

SHRIMP CEVICHE- *Citrus Marinated Shrimp, Tostone, Avocado Salsa, Pickled Red Onion* **(GF)**

SMOKED SALMON CROSTINI- *Smoked Salmon Mousse, Lemon Crème Fraiche, Caper Cream, Dill, Fried Caper*

TWICE BAKED LOADED BABY POTATO- *Sour Cream, White Cheddar, Crisp Bacon, Scallions, Fingerling Chip* **(GF)**

CHICKEN BACON EMPANADA- *Grilled Chicken, Bacon, Mozzarella, Kale, Creamy Salsa Verde, Salsa Criolla*

ROASTED BUTTERNUT EMPANDA- *Butternut Squash, Cotija, Kale, Pepitas, Dried Cranberries, Poblano Aioli* **(VEG)**

CHIMICHURRI MARINATED CHICKEN SKEWER- *Yellow Bell Pepper Aioli, Salsa Criolla* **(GF)**

CRAB & SHRIMP WONTON- *Sweet Chili Sauce, Daikon Sprouts*

CHICKEN SATAY- *Tamarind Glaze, Spicy Peanut Sauce, Candied Peanuts, Sesame Seeds*

PRAWN STUFFED MUSHROOMS- *Ginger Carrots, Scallions, Cilantro, Cream Cheese* **(GF)**

GOAT CHEESE TART- *Honey Whipped Goat Cheese, Tart Cherry Mustarda, Candied Pecan* **(VEG)**

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(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Tray Passed Appetizers

Order in sets of 25 each

MAINE STYLE DUNGENESS CRAB CAKE- *Tarragon Remoulade, Chive, Whole Grain Mustard*

DUNGENESS CRAB AND CHORIZO CRAB CAKE- *Jalapeño Lime Aioli, Pickled Red Onion*

KOBE BEEF SLIDER- *Oven Roasted Tomato, Cambozola Cheese, Bacon Aioli, Crispy Bacon*

FLAT IRON BITE- *Bacon Duxelles, Sherry Vinegar Reduction, Garlic Caramel* **(GF)**

PROSCIUTTO WRAPPED PRAWN- *Cumin Honey, Cotija Cheese, Cilantro* **(GF)**

GRILLED SKIRT STEAK SKEWER- *Chimichurri, Salsa Criolla* **(GF)**

DUCK MEATBALL- *Vadouvan Masala, Roasted Chili's, Thai Basil Crème*

PORK MEATBALL SLIDER- *Grilled Potato Baguette, Pork Meatball, Red Bell Pepper Coulis, Lemon Aioli, Mozzarella*

SESAME SEARED AHI TUNA BITE- *Ahi Tuna, Wasabi Lime Aioli, Sunomono Cucumbers, Fried Ginger, Chili* **(GF)**

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(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Stationary Appetizer Platters

PRICES ARE PER PERSON

SPANISH
Uli's Chorizo, Serrano Ham, Spanish Blue, Manchego, Peppadews, Caper Berries, Roasted Vegetables, Roasted Garlic, Grilled Potato Baguette.

THE PIKE
Beecher's Flagship White Cheddar, Marco Polo By Beecher's, Uli's Famous Chicken And Rosemary Links & Merguez Sausages, Pickled Red Onion, Rehydrated Figs, Grilled Potato Baguette.

CHILLED SMOKED SALMON PLATTER
Cedar Smoked Salmon, Smoked Salmon Mousseline, House Made Cracked Pepper Crackers, Lemon Dill Sauce, Pickled Red Onion.

CRUDITÉ *(VEG,GF)*
Baby Carrots, Jicama, Cauliflower, Cucumber, Snap Peas, & Radish, Garlic And Chive Crème Fraiche.

GRILLED VEGETABLE *(VEG,GF)*
Roasted Carrots, Bell Peppers, Zucchini, Yellow Squash, Grilled Asparagus & Marinated Mushrooms.

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(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Northwest Buffet

One Entrée & One Side Per Guest (7oz Portion)
Two Entrée & Two Sides Per Guest (5oz Portion)
Three Entrees & Three Sides Per Guest (4oz Portion)

SOUP OR SALAD

Choose One Soup or Salad.
Served with Macrina's Potato Baguette & Salted Butter

BUTTERNUT SQUASH BISQUE- *Frangelico Cream, Candied Cinnamon Pecans* **(VEG.GF)**
NORTHWEST SMOKED SALMON CHOWDER- *Fennel, Pancetta, Bacon, Prosciutto, Bell Peppers, Smoked Salmon*
PEAR & TOASTED WALNUT MIXED GREEN SALAD- *Blue Cheese Crumbles, Pear, Tarragon Walnut Vinaigrette, Candied Walnuts* **(VEG.GF)**
ARUGULA SALAD- *Pickled Red Onion, Dried Cranberries, Candied Pecans, Green Apple Basil Vinaigrette, Chèvre* **(VEG.GF)**

SIDES

FINGERLING POTATOES- *With Garlic Caramel & Mushrooms* **(VEG.GF)**
BACON CREAMED CORN- *Fresh Thyme, Garlic, Cream Cheese*
ROASTED GARLIC YUKON GOLD MASHED POTATOES **(VEG.GF)**
HERBED RICE PILAF **(GF,VEG)**
ROASTED ASPARAGUS **(GF,VEG)**

ENTRÉE

CEDAR SMOKED STEELHEAD- *Lemon Basil Cream* **(GF)**
CHILI FENNEL PANGRITATTA CRUSTED COD- *Red Bell Pepper Coulis, Arugula & Basil Pesto*
ROASTED GARLIC CHAMPAGNE CHICKEN- *Cured Tomato, Balsamic, Arugula, Champagne Sauce* **(GF)**
PEPPERCORN CRUSTED PORK LOIN- *Spiced Apple Coulis* **(GF)**
BALSAMIC CHERRY SHORTRIBS- *Braisage, Balsamic Soaked Cherries* **(GF)**
HERBED BUTTERNUT RISOTTO STUFFED TOMATOES- *Red Chiles, Butternut Puree, Sage, Breadcrumb* **(VEG.GF)**

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(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

South American Buffet

One Entrée & One Side per Guest (7 oz Portion)
Two Entrees & Two Sides per Guest (5oz Portion)
Three Entrees & Three Sides per Guest (4oz Portion)

SOUP OR SALAD

Choose One Soup or Salad.
Served with Macrina's Potato Baguette & Salted Butter

ASADO SALAD- *Mixed Greens, Quinoa, Dried Fruit, Walnut Vinaigrette, Fresh Mango, Apple Reduction* **(V,GF)**

HEIRBAS SALAD- *Mixed Greens, Arugula, Mint, Cilantro, Spiced Walnuts, Jicama, Shaved Manchego Cheese, Passion Fruit Vinaigrette* **(VEG,GF)**

ASADO CAESAR- *Romaine, Red Endive, Anchovy Parmesan Dressing, Hand Torn Croutons, Shaved Manchego*

CUMIN ROASTED BUTTERNUT SQUASH BISQUE- *Cumin Honey, Chipotle Crème Fraiche, Cilantro* **(VEG,GF)**

SIDES

PERUVIAN PURPLE MASHED POTATOES **(VEG,GF)**

BACON BRAISED LENTILS **(GF)**

GUAJILLO ROASTED CORN **(VEG,GF)**

ROASTED POBLANO POLENTA **(GF)**

RED SPICE SEARED BROCCOLINI **(GF,VEG)**

ENTRÉE

CHORIZO STUFFED PORK LOIN- *Chipotle Tomato Sauce, Cilantro Puree* **(GF)**

MESQUITE STEELHEAD- *Jicama Roasted Pineapple Slaw, Mango Glaze* **(GF)**

FLAT IRON STEAK- *Chimichurri, Salsa Criolla* **(GF)**

ANCHO BRAISED SHORT RIBS- *Salsa Criolla, Basil Chimichurri* **(GF)**

SOYRIZO & QUINOA STUFFED POBLANO PEPPER- *Lime Crema, Corn And Black Bean Salsa* **(GF,VEG)**

PROSCIUTTO WRAPPED CHICKEN BREAST- *Goat Cheese & Yellow Tomato Stuffing, Balsamic Gastrique, Ancho Chili Butter Sauce* **(GF)**

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(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Pan Asian Buffet

Select One Entrée & One Side Per Guest (7 oz Portion)
Select Two Entrée & Two Sides Per Guest (5oz Portion)
Select Three Entrée & Three Sides Per Guest (4oz Portion)

SOUP AND SALAD

Select One

THAI SPICED CARROT BISQUE- *Star Anise, Thai Basil, Spiced Cashews* **(VEG,GF)**
MELON SALAD- *Watermelon, Cantaloupe, Honeydew, Coriander, Thai Basil, Black Pepper, Chili Lime Vinaigrette* **(V,GF)**
CHILLED NOODLE SALAD- *Snap Peas, Bean Sprouts, Shaved Carrots, Citrus Ponzu Vinaigrette* **(V)**
GINGER MIXED GREENS- *Sesame Honey Ginger Vinaigrette, Sliced Cucumber, Julienne Bell Pepper, Snap Peas, Pickled Shaved Daikon* **(V,GF)**

SIDES

GINGER SCENTED RICE **(V,GF)**
HOISIN & GINGER GLAZED CARROTS **(GF,VEG)**
VEGETARIAN YAKISOBA- *Bean Sprouts, Carrots, Sweet Onion, Snap Peas* **(VEG)**
KOREAN ROASTED SWEET POTATOES- *Chili Paste, Honey, Caramelized Onions, Sesame Seeds* **(VEG)**
KIMCHI BRAISED BOK CHOY **(GF,VEG)**

ENTRÉE

TERIYAKI HIBACHI STEELHEAD- *Sesame Citrus Ponzu, Spicy Sauce, Minted Radish Relish*
MONGOLIAN GINGER GLAZED PORK LOIN- *Banh Mi Vegetable Slaw* **(GF)**
FLANK STEAK- *Soy Passionfruit Marinated, Sunomono Cucumbers, Black Sesame Seeds*
CORIANDER & GINGER CRUSTED AHI TUNA- *Kimchi Puree, Miso Ginger Broth* **(GF)**
5 SPICE RUBBED CHICKEN BREAST- *Mango Pineapple Chutney, Scallions, Sesame Seeds* **(GF)**

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(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Plated Menu

Choose One Item from Salad or Soup, 2 Entrees and One Appetizer
(Guests to Pre-Choose Entree choices, 7 days prior to event)

SOUP OR SALAD

Choose One Soup or Salad

SALADS

VANILLA ROASTED BEET SALAD *(GF,VEG)*
Spanish Blue, Candied Pecans, Watercress Coulis, Orange Segments, Pickled Apple, Arugula.

STONE FRUIT & BEET SALAD *(VEG)*
Macerated Stone Fruit, Roasted Beets, Almond Cracker, Minted Yogurt, Mixed Greens, Balsamic Basil Vinaigrette.

COMPRESSED WATERMELON SALAD *(VEG)*
Feta Mousse, Balsamic Reduction, Potato Crostini, Pistachio, Arugula, Fine Herb & Shallot Vinaigrette.

SOUPS

CELERIAC & CHEDDAR BISQUE
Braised Short Rib, Fine Herb Pistou, Confit Tomato, Balsamic Fig Syrup, Focaccia.

WINTER ROOT BISQUE *(GF,VEG)*
Parsnip & Rutabaga Puree, Tarragon, Argon Oil, Charred Onion Dust, Apple, Radish Salad, Parsley.

CAULIFLOWER VICHYSSOISE *(GF,VEG)*
Truffle Whipped Crème Fraiche, Caramelized Cauliflower, Chive.

SPICED SAGE BUTTERNUT SQUASH BISQUE *(GF,VEG)*
Cinnamon Roasted Pecans, Sage Chantilly, Crispy Sage, Cacao Nib.

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(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Plated Menu

APPETIZERS

Choose One Appetizer

BRAISED KUROBUTA PORK CHEEK
Parsnip Puree, Braisage, Confit Roma Tomato, Grilled Baguette.

CEDAR SMOKED WILD SALMON *(GF)*
Gremolata, Cauliflower Puree, Lotus Chips.

DUCK CONFIT ARANCINI
Seasonal Fruit Coulis, Basil Pesto, Arugula Salad.

SALMON TARTARE
Dehydrated Pickle, Capers, Smoked Bacon Creme Fraiche, Dill, Pickled Shallots, Olive Oil, Crostini.

FORAGED MUSHROOM CROSTINI *(VEG)*
Lemon Curd, Sherry Fluid, Tarragon, Toasted Black Walnut, Mustard Greens, Grilled Potato Baguette.

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(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Plated Menu

LUNCH ENTREE

SEARED STEELHEAD
Parisian Dill Gnocchi, Sous Vide Asparagus, Nasturtium, Pea Puree.

ROASTED CHICKEN BREAST *(GF)*
Parsnip Puree, Crisp Parsnip, Cranberry Reduction, Chicken Jus, Roasted Garlic, Caperberries, Roasted Tomatoes, Mache.

GRILLED FLAT IRON *(GF)*
Rosemary Parmesan Mashed Potatoes, Bacon And Cider Braised Mustard Greens, Duck Fat Butter.

DINNER ENTREE

BRAISED SHORTRIBS
Bacon Braised Swiss Chard, Braisage, Apple Whipped Pommes Puree, Parsley Pistou, Apple Chip. *(GF)*

SLICED TENDERLOIN
Sweet Potato Pave, Baby Carrots & Asparagus, Chervil Demi-Glace, Crisp Baguette.

PROSCIUTTO WRAPPED JIDORI CHICKEN
Herbed Sausage, Fingerling Potatoes & Foraged Mushrooms, Creamed Corn, Chicken Jus, Balsamic. *(GF)*

SEARED STEELHEAD
Parisian Dill Gnocchi, Sous Vide Asparagus, Smoked Ikura, Nasturtium, Soubise.

SEASONAL VEGETARIAN DISH UPON REQUEST

ALL MENUS SUBJECT TO APPLICABLE TAX, SERVICE, STAFFING, RENTALS and DELIVERY. PRICES SUBJECT TO CHANGE

(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Asado Plated Experience

APPETIZER

Select Two

CITRUS MARINATED CEVICHE-*Plantain Chip, Avocado Salsa, Red Spice* **(GF)**
ENDIVE SPEAR-*Belgian Endive, Whipped Goat Cheese, Candied Pepitas, Balsamic* **(GF,VEG)**
DUNGENESS CRAB & CHORIZO CAKES-*Jalapeño Lime Aioli, Pickled Red Onion*
PROSCIUTTO WRAPPED PRAWNS-*Cumin Honey, Cotija Cheese, Cilantro* **(GF)**
LAMB & BEEF EMPANADA-*Molido Braised Lamb, Dates, Pine Nuts, Poblano Aioli*
VEGETABLE EMPANADA- *Butternut Squash, Cotija Cheese, Kale, Pepitas, Dried Cranberries, Poblano Aioli* **(VEG)**
GRUYERE CHEESE PUFF-*Cream Cheese & Chorizo Filling* **(VEG)**

SOUPS AND SALADS

Served with Macrina's Potato Baguette & Chimichurri Butter
Select Two - **Guests to Choose Choice in Advance**

SPICED BUTTERNUT SQUASH BISQUE- *Apple Cider, Cream, Apple Crisp* **(GF,V,VEG)**
ASADO SALAD- *Mixed Greens, Quinoa, Dried Fruit, Fresh Mango, Walnut Vinaigrette, Apple Reduction* **(GF,VEG)**
QUINOA SALAD- *Cold Pearl Grain Salad, Bell Peppers, Corn, Dried Fruit, Walnut Vinaigrette, Crystalized Papaya* **(GF,VEG)**
SPINACH & KALE SALAD- *Serrano Ham, Goat Cheese Pistachio Mousse, Dried Cranberries, Ancho Lemon Vinaigrette* **(GF,VEG)**
HEIRBAS SALAD- *Arugula, Mixed Greens, Orange Segments, Mint, Cilantro,* **(GF,VEG)**
Spiced Walnuts, Jicama, Manchego, Passionfruit Vinaigrette

ENTRÉE

Served With Peruvian Purple Mashed Potatoes & Asparagus **(GF,VEG)**
Select Two - **Guests to Choose Choice in Advance**

TENDERLOIN STEAK- *Rosemary Fig Demi-Glace, Salsa Criolla, Chimichurri* **(GF)**
STUFFED CHICKEN- *Prosciutto Wrapped, Yellow Tomato Goat Cheese, Balsamic, Ancho Butter Sauce* **(GF)**
MESQUITE SMOKED STEELHEAD *Jicama & Roasted Pineapple Salsa, Mango Glaze* **(GF)**
MESQUITE SMOKED PRIME RIB- *Poblano Demi-Glace, Tobacco Onions, Salsa Criolla*
FLAT IRON STEAK- *Chimichurri, Salsa Criolla* **(GF)**

ALL MENUS SUBJECT TO APPLICABLE TAX, SERVICE, STAFFING, RENTALS and DELIVERY. PRICES SUBJECT TO CHANGE

(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Side Tables

A Great Addition to Any Event

SEAFOOD STATION

OYSTERS ON THE HALF SHELL **(GF)**

**Fresh Local Oysters Bacon Sherry Mignonette, Cured Lemon Sauce, Parsley Gremolata.*

CHILLED SMOKED SALMON PLATTER

Cedar Smoked Salmon, Smoked Salmon Mousseline: House Made Olive Oil Crackers, Lemon Dill Sauce, Pickled Red Onions, Caper Berries.

SHRIMP SCAMPI STYLE **(GF)**

Sautéed Tiger Prawns, Vermouth, Lemon, Garlic, Shallots, Parsley.

TARRAGON AND LEMON CLAMS

Steamed In A Tarragon Lemon & White Wine Butter Sauce Served With Grilled Potato Baguette.

SKEWER STATION

Select Two

GRILLED SKIRT STEAK SKEWER- *Chimichurri, Salsa Criolla, Purple Peruvian Potatoes* **(GF)**

CHICKEN SKEWERS-*Poblano Aioli, Salsa Criolla, Poblano Polenta* **(GF)**

LAMB MEATBALL SKEWER-*Minted Cumin Pistachio Yogurt, Tomato Braised Quinoa* **(GF)**

SMOKED PORK SKEWER-*Cumin Honey, Salsa Criolla, Bacon Braised Lentils* **(GF)**

PRAWN SKEWER-*Roasted Yellow Bell Pepper Aioli, Salsa Criolla, Charred Onion Mashed Potatoes* **(GF)**

CARVING STATION

Served with Rolls and Butter

*BARON OF BEEF- *Blue Cheese Horseradish Cream, Aus Jus - (10 oz)* **(GF)**

*PRIME RIB- *Blue Cheese Horseradish Cream, Double Jus - (10oz)* **(GF)**

ORANGE & HERB ROASTED TURKEY BREAST- *Lemon Thyme Sauce - (8 oz)* **(GF)**

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(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Add Ons

FRUIT AND NUT TRAY *(GF.VEG)*
Dried Fruits and nuts

ARTISAN CHEESE & BREAD TRAY *(VEG)*

GRILLED MARINATED VEGETABLE PLATTER *(GF.V)*

SALAD
(Pick Any Of Our Listed Salads)

OTHER STARCH OR VEGETABLES

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(V) VEGAN (GF) GLUTEN FREE (VEG) VEGETARIAN

Dessert

DESSERT CREPE STATION

Made To Order Crepes
Devonshire Cream, Strawberries, Nutella

DESSERT STATION

Select 3 Desserts and Flavors

HAND MADE TRUFFLES *

Dark Chocolate-Almond
Milk Chocolate-Hazelnut
White Chocolate-Lemon

PETIT FOURS *

Lemon-Raspberry
Chocolate-Espresso
Vanilla Bean
Pumpkin-Spice

ASSORTED MINI CUPCAKES

Chocolate
Vanilla-Raspberry
Pumpkin Spice

CHEESECAKE TARTLET

Lemon
Raspberry
Vanilla Bean
Dark Chocolate

CHOCOLATE SOUFFLÉ S'MORE BITE

Rich Chocolate Cake Dulce de Leche, Toasted Marshmallow

BAVARIAN CREAM TARTLET

Dark Chocolate-Raspberry
White Chocolate-Lemon
Habanero-Passionfruit

FRESH FRUIT TARTLET

Seasonal Flavors Available

**(These items can be made gluten free upon request)*

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Dessert

A LA CARTE

Select One

CHOCOLATE ESPRESSO CAKE
Dark Chocolate Cake, Mascarpone Cream

CHEESECAKE *
Triple Dark Chocolate, Lemon-Raspberry Goat Cheese or Vanilla Bean

FRUIT GALETTE
Seasonal Fruit and House Made Flakey Pastry

CRÈME BRÛLÉE *
Vanilla Bean, Chocolate Espresso or Butterscotch

**(These items can be made gluten free upon request)*

(Vegan options available upon request)

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MOBILE FOOD COMMAND CENTER

"In Butter We Trust"

Special Events - Food Truck - One of a Kind

Previously a City of Chicago Command Center and now X Group's Mobile Food Command Center here to serve your catering or food truck needs large or small.

Designed as either a fully functional mobile catering kitchen able to feed the masses elegantly or efficiently, or, as a mobile food truck with many culinary concepts to choose from.

A one of a kind food experience - featuring a one of a kind truck that will impress customers, employees and special event attendees.

MFCC Rental Requirements

$250 DELIVERY AND SETUP FEE
Within 15 miles of Tacoma City Limits

$1500 FOOD AND BEVERAGE MINIMUM
Includes First 2 Hours on Site
$250 for each additional hour

MOBILE FOOD COMMAND CENTER
IN BUTTER WE TRUST
TO COOK & SERVE
X group
EST. 2014

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Mobile Food Command Center

Special Events - Food Truck - One of a Kind

CUSTOM MENUS AVAILABLE TO SUIT YOUR EVENT

SAMPLE MENU ITEMS

STREET TACOS

3 Soft Tacos

TINGA CHICKEN STREET TACOS

Tinga Chicken, Avocado Sauce, Cilantro, Cotija Cheese, Rice and Beans, Lime.

CARNE STREET TACOS

Carne Asada, Pico de Gallo, Cotija Cheese, Cilantro, Rice and Beans, Lime.

SEARED FISH TACOS

Seared White Fish, Pico de Gallo, Crema, Rice and Beans, Lime.

FAJITAS

3 Small Fajitas/Soft Taco

VEGETABLE FAJITAS

Smoked Portobello Mushroom, Sauteed Fajita Vegetables, Spicy Avocado Sauce, Cotija Cheese, Cilantro, Rice and Beans, Lime.

BURGERS AND DOGS

TIJUANA DOG WITH FRIES

Bacon Wrapped Quarter Pound All Beef Hot Dog, Topped with Queso and Pico de Gallo.

AMERICAN BURGER

1/3rd Lb Seared Burger, American Cheese, Burger Sauce, Lettuce, Tomato, Shaved Onion and Beer Battered Fries.

ALL BEEF HOT DOG

Quarter Pound All Beef Hot Dog, Stadium Bun, Beer Battered Fries.

DESSERT

CHURROS

Fried Pastry in Cinnamon and Sugar, Caramel Sauce.

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