

Appetizer Platters

serves 8-12 people

Tossed Salad \$36

Lemon-Garlic or Blue Cheese Dressing with Romaine Hearts

Caprese Salad \$60

Fresh Mozzarella Cheese with Tomatoes, Basil, Olive Oil & Balsamic Vinegar

Beet, Fennel & Orange Salad with Greek Olives \$50

Warm Cabbage Salad \$60

Red Cabbage, Red Onions, Walnut Oil, Pancetta, Spinach, Goat Cheese, Walnuts & Balsamic

Fruit Platter \$80

Includes a variety of Seasonal Fruits

Salumi & Cheese Platter \$60

Roasted Vegetables \$60

Seasonal Vegetables, Creamy Citrus-Rosemary Vinaigrette & Goat Cheese

Bruschetta \$60

Grilled Italian Bread topped with Fresh Tomatoes or a Seasonal Topping

Crostini with 3 Spreads \$80

Sun-Dried Tomato, Artichoke Pesto & Hummus

Spanakopita \$80

Phyllo Dough, Spinach, Feta Cheese, Dill, Tzatziki Sauce

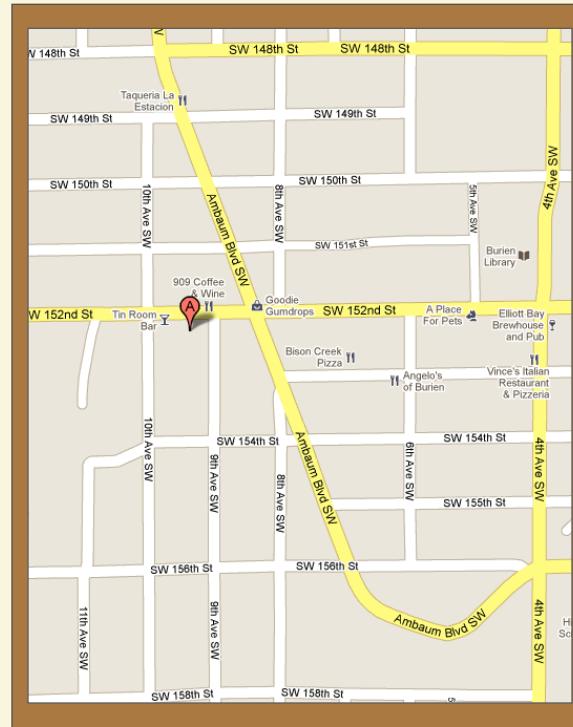
Shrimp Purses \$100

Bay Shrimp, Italian Sausage, Cumin, Paprika wrapped in Puff Pastry

Sambuca Prawns Market \$

Pancetta, Tomatoes in a Sambuca Sauce

Pulled Pork Sliders \$80



Reserve the 909 for your special event!

For your next event or get together, have it at the bistro or better yet, have it catered by the 909!

Sundays 909 can be reserved and catered for up to 40-60 people. Rate is \$350 for 5 hours and \$100 per additional hour. For off-site events, there is a \$20 per hour, per employee charge that covers set-up, service throughout event and clean up.

909 Coffee & Wine

909 SW 152nd Street
Burien, WA 98166
206-243-7909



Catering Menu

A Cozy Neighborhood Gathering Place

206-243-7909



909 Coffee & Wine Catering Menu

Menu Selections

\$18 per person

Bacon-Wrapped Dates with Goat Cheese

Salumi and Cheese Platter

Crostini with 3 Spreads

*Sun-Dried Tomato, Artichoke Pesto
& Hummus*

Olive & Nuts

*Marinated Kalamata & Nicoise Olives, Orange-
Honey Almonds, & Rosemary Walnuts*

Tossed Salad

*Lemon-Garlic or Blue Cheese Dressing with
Romaine Hearts*

\$30 per person

Bacon-Wrapped Dates with Goat Cheese

Crostini with 3 Spreads

*Sun-Dried Tomato, Artichoke Pesto
& Hummus*

Tossed Salad

*Lemon-Garlic or Blue Cheese Dressing with
Romaine Hearts*

Hot Pasta or Pasta Salad

Prawns

Stuffed Pork Loin

*Pork Loin stuffed with Gorgonzola Cheese
& Dried Figs*

*We'll be happy to help you select wine to
accompany your menu.*

Tax & Gratuity not included

Meat & Seafood Platters

serves 8-12 people

Chicken or Crab Crepes \$100

Hot Pasta \$100

*Pesto, Garlic Cream, Marinara or Tomato Meat
Sauce*

Seafood Salad \$120

*Calamari, Mussels, Greek Olives, Fennel,
Parsley tossed in a Lemon Vinaigrette*

Italian Bean Salad \$100

*White Beans, Prosciutto or Italian Sausage,
Artichokes, & Celery with a Red Wine Vinaigrette*

Lamb & Fingerling Potato Salad \$160

*Braised Lamb, Fingerling Potatoes, Rosemary,
Garlic & Olive Oil*

Stuffed Pork Loin \$160

*Pork Loin stuffed with Gorgonzola Cheese
& Dried Figs*

Salmon Market \$

*King Salmon brushed with Olive Oil, Lemon
Juice, & Black Pepper*

Smoked Seafood Platter Market \$

*Smoked Salmon, Smoked Trout and or Smoked
Scallops with Capers, Red Onions, & Lemon*

Dessert Platters

serves 15 people \$45

serves 24-30 people \$80

Small Bites

Cookies, Brownies, & Mini Lemon Tarts

Tiramisu

*Lady Fingers, Espresso, Mascarpone, Marsala,
Whipped Cream*



Brunch

\$18 per person

Quiche

Choice of Seasonal Ingredients

Paninis

Choice of Two Paninis from our current lunch menu

Smoked Salmon Platter

*Smoked Salmon with Capers, Red Onions,
& Lemon*

Fruit Platter

Includes a variety of Seasonal Fruits

Tossed Salad

*Lemon-Garlic or Blue Cheese Dressing with
Romaine Hearts*

Bacon or Italian Sausage Platter

Pastry Platter serves 20 \$45

Selection of Scones, Muffins & Kolaches