

RAVISHING RADISH...SEASONAL, LOCAL, ORGANIC, SUSTAINABLE, FUN

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Dani Weiss Photography



BennyPhotography



Yvonne Wong Photography



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RAVISHING RADISH

At Ravishing Radish Catering, our food philosophy is simple — our creative approach is simple & modern. Inspiration begins with local, in-season & organic ingredients. The freshest ingredients available are prepared by hand & presented beautifully for you & your guests to enjoy.

— Chef Pam Samper



When you work with the Radish you'll find that we make the catering details work in harmony with the bigger picture. We start with your ideas & inspiration & couple them with our love of design & years of experience to ensure your wedding is everything you wish it to be.

Food is Art

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Winter Cocktail Reception

TRAY PASSED

GINGER-CRANBERRY & WALNUT CROSTINI
ginger- cranberry conserve, mascarpone &
spicy walnuts

GRILLED POMEGRANATE LAMB SKEWERS

DUNGENESS CRAB CAKES ancho-chile cream



Yvonne Wong Photography

STATION

BAKED BRIE EN CROUTE
ginger-cranberry conserve & pistachios, served with
croccantini crackers

CARLTON FARM PORK SALTIMBOCCA
filled with prosciutto, sage & fontina

LOCAL HOOD CANAL OYSTERS ON THE HALF SHELL
pinot noir mignonette & lemon wedges

MEDITERRANEAN MEZZE PLATTER
assortment of cured meats, cheeses, marinated
vegetables & croccantini crackers

SAMPLE MENU ~ 22⁵⁰ per person

Our menus are crafted to reflect the tastes of the client & the bounty of the season. Beverages, staffing, & additional rentals are separate from the menu price.



Spring Hors d'Oeuvres Buffet

SPRING ORGANIC BABY GREENS SALAD
Full Circle Farms organic baby greens, local
organic beets, Rogue Creamery blue cheese,
spicy walnuts & sherry vinaigrette

LEMON-THYME SPRING PEA DIP
served with garlic bruschetta



La Luz Photography

GRILLED CHILE-RUBBED OREGON COUNTRY BEEF
SKEWERS thai lime dipping sauce

ORGANIC COCONUT CHICKEN SKEWERS
sweet chile sauce

YUKON GOLD MASHED POTATO BAR
bacon, sour cream, blue cheese, cheddar cheese &
scallions

ARTISAN CHEESES & Boulangerie Nantaise organic
baguettes

LEMON ORZO SALAD fresh organic herbs, capers,
feta cheese, olives, preserved lemon vinaigrette

SAMPLE MENU ~ 26⁰⁰ per person

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Summer Dinner Buffet

FARMSTEAD SPINACH SALAD

Full Circle Farms organic baby spinach, crispy pepper bacon, heirloom cherry tomatoes, Rogue Creamery blue cheese, buttermilk dressing

MEDITERRANEAN COUSCOUS SALAD

pearl couscous, grilled eggplant, roasted red peppers, kalamata olives, pine nuts, feta cheese, roasted garlic vinaigrette

YAKIMA VALLEY GREEN BEANS & ROASTED CARROTS

garlic infused olive oil

PAN-ROASTED WILD SALMON

organic heirloom tomato & basil vinaigrette

GRILLED COCONUT-LEMONGRASS CHICKEN

BOULANGERIE NANTAISE ORGANIC BREADS & nasturtium butter



Benny Photography

SAMPLE MENU ~ 28⁰⁰ per person

Or market price. Our menus are crafted to reflect the tastes of the client & the bounty of the season. Beverages, staffing, & additional rentals are separate from the menu price.



Fall Plated Dinner

PRE-SET

FALL ORGANIC BABY GREENS SALAD

Full Circle Farms organic greens, roasted balsamic pears, shredded parmesan, spicy walnuts, balsamic vinaigrette

BOULANGERIE NANTAISE ORGANIC BREADS & pink peppercorn butter



Dani Weiss Photography

DUET PLATE

DUNGENESS CRAB CAKE CROQUETTES

lemon-herb sauce & GRILLED OREGON COUNTRY SIRLOIN STEAK herb caper sauce

CELERIAC-POTATO PUREE WITH FRESH CHIVES, ROASTED ORGANIC ROOT VEGETABLES

SAMPLE MENU ~ 36⁰⁰ per person

Or market price. Our menus are crafted to reflect the tastes of the client & the bounty of the season. Beverages, staffing, & additional rentals are separate from the menu price

SHOWCASE SITES

PRAVDA STUDIOS
www.pravdastudios.com

Pravda Studios is a 5000-square-foot NYC-style loft space with incredible daylight & nightscape views.

Set in the heart of Capitol Hill, Pravda is one of Seattle's premiere event destinations, from the intimate to the elaborate.



April Greer Photography (top)
Pravda Studios (center & below)

OTHER FAVORITE VENUES

- Arboretum Graham Center, Seattle
- The Bathhouse, Golden Gardens
- Center for Urban Horticulture, UW
- Lake Washington Rowing Club, Lake Union

THE SANCTUARY AT ADMIRAL
www.sanctuaryatadmiral.com

Located in the quaint Admiral District of West Seattle, Sanctuary at Admiral was built as a church in 1926. The Sanctuary exudes a warm & sophisticated atmosphere filled with art & classic architectural details. Sanctuary's outdoor garden patio accommodates your cocktail service or intimate ceremony. This unique venue will enhance any event within its walls.



Seattle Metropolitan Magazine photo



Kate McElwee photo (center)
Laurel McConnell Photography (right)

- Mount Baker Club, Mount Baker
- Delille Winery, Woodinville
- Bassetti's Gardens, Woodinville
- Fox Farm, Vashon Island
- A Country Location, North Seattle



SHOWCASE SITES



PACIFIC SCIENCE CENTER
www.pravdastudios.com

The Pacific Science Center is a quintessential Seattle landmark, providing the perfect backdrop for a memorable reception.

With several indoor & outdoor event spaces to choose from, the Center offers a unique, intriguing, & unexpected venue for your big day.



*Pacific Science Center photo (left)
Laurel McConnell Photography (above)*

THE YACHT CLUB ON LAKE UNION
www.ravishingradish.com

The Yacht Club on Lake Union is a smart & stylish venue at the edge of the north end of the lake. Warm, neutral interior colors, hardwood floors & candlelit sconces work beautifully with your wedding décor.

Because The Yacht Club houses Ravishing Radish's main office & kitchen, Ravishing Radish Catering is able to handle everything for you, including the venue booking. *Prices listed below are subject to change.*

Capacity: 200+ reception, 150+ seated
Saturday: \$2,000 Friday & Sunday: \$1,500

INCLUDE YOUR CEREMONY

Fee: \$500
Capacity: 100 guests

- Lake Union views & full dock access
- Spacious covered view deck
- Convenient to downtown Seattle
- Hardwood floors, high ceiling, coat room
- No membership required
- Ample street parking at no charge
- Valet parking available by arrangement
- Handicap-accessible
- Catering by Ravishing Radish!

*One Love
Photography*



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At the Radish, we love weddings & we understand that yours will be among the most important days of your life! When planning your wedding, we make every effort to get to know you so we can make your day as special & memorable as you are!



Laurel McConnell Photography

For more menus, pricing & information about our upcoming complementary tastings, please visit us online or contact Vickie Peterson at **206.860.7449** or **Vickie@ravishingradish.com**.

To view the Yacht Club on Lake Union, please contact us to schedule an appointment.

ravishingradish.com

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