



# ENTRÉE SELECTIONS

## GRAIN SALADS

### Southwest quinoa salad \$10

Roasted corn, black beans, cilantro, cherry tomatoes, red onions, and poblano vinaigrette

### Mediterranean farro salad \$10

Cucumber, roasted peppers, sun-dried tomatoes, feta cheese, red onions, parsley, and Greek vinaigrette

### Thai quinoa salad \$10

Carrot, red bell peppers, cucumber, edamame, green onions, red and green cabbage, cilantro, basil, peanuts, and lime-ginger vinaigrette

## PROTEIN SALADS

### Grilled chicken or salmon salad \$11

Mixed greens, house-grilled chicken or salmon, smoked cheddar, dried cranberries, apples, spiced pecans, and smokey cider vinaigrette

### Keto Cobb salad \$10

Southwest chicken, romaine, avocado, bacon, red onions, eggs, cucumbers, and ranch dressing

### Caesar salad \$10

Romaine, house-grilled chicken, parmesan, tomatoes, house-made croutons, and Caesar dressing

### Greek salad \$10

Romaine, house-grilled chicken, red onions, tomatoes, kalamata olives, cucumbers, feta, and red wine vinaigrette

### Pasta salad \$10

Pasta, house-grilled chicken, feta, red onions, roasted red peppers, and cucumbers

### Southwest chicken or salmon salad \$11

Mixed greens, Southwest chicken or salmon, quinoa, corn, avocado, spiced pumpkin seeds, and cilantro and chili-lime dressing

## WRAPS

### Grilled veggie \$10

Sundried tomato tortilla stuffed with grilled vegetables, house-made hummus, tomato, and lettuce

### Grilled tenderloin \$10

Tenderloin, roasted red peppers, romaine, and horseradish

### Barbecue chicken \$10

Grilled chicken, tangy buffalo sauce, romaine, blue cheese crumbles, and creamy ranch dressing

### Thai chicken \$11

Grilled chicken, crispy wontons, shredded carrots, sesame seeds, romaine, and Thai peanut dressing

### Baja chicken \$10

Grilled chicken, shredded mozzarella, bell peppers, onions, romaine, and Southwest ranch

## SANDWICHES

### Roast beef \$11

Grass-fed, house-roasted beef, aged white cheddar, red onion, crisp romaine, and fresh horseradish aioli on a pretzel roll

### Salumi \$11

Sopressata, salami, spicy house-made giardiniera, aged white cheddar, and arugula on a pretzel roll

### Turkey and bacon jam \$10

Roasted turkey, house-made bacon jam, tomato, crisp romaine, and avocado aioli on a pretzel roll

### Spicy veggie \$10

Fresh avocado, spicy house-made giardiniera, caramelized onions, aged white cheddar, pea shoots, and tomato on a pretzel loaf

### Chickpea & avocado \$10

House-made chickpea salad (chickpeas, cilantro, lime, olive oil), avocado, tomato, and cucumber, on a French country roll

*The WAC prepares items that may not meet the recommended temperatures of the health department. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please no substitutions; call for a customized estimate. Prices do not include a taxable 20 percent service charge and Washington State sales tax. All pricing is subject to change.*



## SIDES

- House-grilled potato salad \$4
- Rainbow carrot slaw \$4
- Traditional coleslaw \$4
- Organic fruit salad \$5
- Tim's potato chips \$2
- House-made cookies \$2.5

## BEVERAGES

- Kombucha \$7
- Bottled water \$3
- Lemonade \$4
- Powerade \$4
- Coca-Cola \$3

Order with Director Catering Sales Rick Cardona  
at 206.464.3051 or rcardona@wac.net.

Delivery available Monday–Friday, 11 am–5 pm;  
24-hour notice required; minimum four entrées

Special dietary needs and custom orders available on request

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