



CHEF'S NOTES

- Indulge in a curated selection of our most beloved menu items, inspired by cherished figures and flavors.
- From the Big Al, a tribute to Chef Kristi's father, to the Nina Simone salad, honoring one of the greats, this box is a delightful combination of flavor and history.

CLASSIC TBGC!

BOXED LUNCH MENU

OPTION BETWEEN A FULL SANDWICH OR AN ENTREE SALAD

SANDWICH OPTIONS (SERVED WITH SMALL SALAD)

Big Al's Sandwich Garlic Molasses Chicken Sandwich Rosa Parks BBQ Tofu Sandwich (Vegetarian) Roasted Vegetable Sandwich (Vegetarian)

ENTREE SALAD OPTIONS (SERVED WITH CORNBREAD)

Cobb Salad
Cajun Chicken Ceasar
Nina Simone Salad
Roasted Vegetable Over Couscous with Balsamic Vinaigrette (Vegetarian)
Spinach Salad (Vegetarian)

WHAT COMES WITH THE BOXES

SPECIALTY HUMMUS SNACKIE

"Oh Gee" Black Eyed Pea Hummus (V,GF)
Served with Chips & Crackers

ASSORTED MINI PIES

Options: Peach Cobbler | Sweet Potato Pie | Apple Pie | Pecan Pie | Mixed Berry Pies / **1 pie per person**

\$25

Per person + Tax & Surcharges



SOUTH END

ADOBO CHICKEN

Our take on a Filipino classic! A juicy yet tender chicken slowly simmered in a delicious sauce. **(GF)**

TERIYAKI GLAZED FLANK STEAK (GF)

TERIYAKI GLAZED JACKFRUIT (V,GF)

SERVED WITH WHITE RICE (V,GF)

SAUTEED BOK CHOY (V, GF)

ISLAND STYLE MACARONI SALAD (VEG)

AVAILABLE ADD-ONS

Lumpia \$3.25/PP

ASSORTED MINI PIES

Options: Peach Cobbler | Sweet Potato Pie | Apple Pie Pecan Pie | Mixed Berry Pie

\$3.25 EACH



CHEF'S NOTES

- Join us as we head to Seattle's South End, a melting pot of cultures but with a predominant Filipino influence.
- Drawing inspiration from the bold flavors of Philippine cuisine and its vibrant people, we proudly present "The South End" featuring our delicious Chicken Adobo and a menu packed with flavor, perfect for entertaining a crowd.



\$28

Per person + Tax & Surcharges



FREMONT SALAD BAR



TBGC Curried Hummus (V, GF) paired with Pita, Cornbread Crostini

QUINOA TABBOULEH

A classic Middle Eastern salad with cucumbers, lemon juice and tomatoes. (V,GF)

ZESTY ZUCCHINI SALAD

Tossed in a zesty dressing (V,GF)

LEMON HERBED LENTILS (V,GF)
GRILLED LAMB SKEWERS
GRILLED TOFU SKEWERS

AVAILABLE ADD-ONS

PROTEIN SKEWERS ADD-ONS

Marinated Grilled Chicken - \$5/PP V-lamb - \$6.25/PP Mushrooms - \$4.25/PP

Grilled Salmon Fillets - \$8.25

ASSORTED MINI PIES

Options: Peach Cobbler | Sweet Potato Pie | Apple Pie | Pecan Pie | Mixed Berry Pie

\$3.25 EACH



\$30

Per person + Tax & Surcharges



CHEF'S NOTES

- Indulge in a Seattle culinary adventure: Join us in the vibrant Fremont neighborhood, known as the Center of the Universe, for a gastronomic journey.
- Our menu draws inspiration from the area's Mediterranean and Middle Eastern culinary influences, incorporating locally sourced ingredients from producers and growers.



THE CD LUNCH MENU

JAMBALAYA

Oh Boy Oberto Hot link & Chicken

BLACKENED CATFISH

GARLIC FRIED TOFU (V)

SERVED WITH CORNBREAD (VEG)

GREENS

CREOLE CAESAR SALAD (GF)

Crouton served on side are not gluten free.

\$32

Per person + Tax & Surcharges

AVAILABLE ADD-ONS

BLACKENED CHICKEN (GF) - \$6/PP

ASSORTED MINI PIES

Options: Peach Cobbler | Sweet Potato Pie | Apple Pie Pecan Pie | Mixed Berry Pie \$3.25 EACH







CHEF'S NOTES

- Experience the vibrant heart of Seattle's Central District: Join us as we make our final stop in the historic hub of the city's Black community, the Central District.
- This lively neighborhood is now a thriving center filled with engaging shops, eateries, and arts spaces. Immerse yourself in the rich cultural heritage of the area and discover the unique flavors and experiences it has to offer.

