



141 SW Washington Street

Dallas, OR 97338

503-831-0688

Catering Menu

Whether you are entertaining clients, planning a special event, or getting together with family and friends, Washington Street Steakhouse & Pub will create the right menu for your event. Our emphasis is on fresh Northwest ingredients uniquely prepared and tastefully presented. Washington Street Steakhouse & Pub service staff is courteous, professional and efficient.

Choose your type of service..

FULL SERVICE CATERING

We provide professional service staff to your guests and provide set up & break down of the buffet line.

Service lasts 1.5 hours Includes disposable plates, napkins and flatware. Upgrades are available for china, silverware, linens, additional staffing hours and/or cake cutting. Minimum amount of people for this type of event is 50 people. There is a charge of \$1.50 per person for groups less than 50 and a charge of \$2.50 per person for groups less than 25 people. Additional fees may apply. (I.E. for travel, onsite cooking)

Suggested gratuity for this service is 18%

DROP OFF SERVICE AT YOUR LOCATION

We will deliver your menu selection hot (or cold) and ready to serve. Your food will be delivered in disposable trays and containers. Delivery fee based on location and total cost of your menu order.

Suggested gratuity for this service is 10%

PICK UP CATER

You pick up your hot (or cold) food that is ready to serve. The food will be in disposable trays and/or containers.

Suggested gratuity for this service is 10%

Frequently asked questions..

How are the items priced on the menu? All the menu items (except the tray items) are priced per person.

What if I don't see an item on the catering menu that I would like to order? Please feel free to give Debi a call and we would gladly discuss a custom catering order with you.

What do you do with the left over food? What would you like us to do with the left overs? If you would like the left overs we can transfer the left over food to disposable pans after the buffet line has closed. We ask the client or person in charge where they would like us to leave the left overs.

When is the deposit and final head count due? We ask to give us a final head count 5 business days prior to the event. A 25% deposit is due to hold the event date. The full amount will be due on or before your event date. We accept all major credit cards, checks and cash.

www.WashingtonSTSteakhouse.com

ENTREES

2 Entrees, 1 Side and Choice of Salad & Bread \$17

2 Entrees, 2 Sides and Choice of Salad & Bread \$19

(Priced per person)

ENTREE:

Certified Angus Beef ® FLAT IRON
 Certified Angus Beef ® TRI TIP
 Certified Angus Beef ® MEATLOAF
 TERIYAKI CHICKEN
 PARMESAN CHICKEN
 SALMON
 SMOKED TURKEY
 Certified Angus Beef ® LASAGNA
 BAKED MACARONI & CHEESE
 Certified Angus Beef ® STROGANOFF
 ROASTED PORK LOIN

SIDES:

MASHED POTATOES
 ROASTED ROSEMARY RED-
 POTATOES
 RICE PILAF
 STEAMED VEGETABLES
 GREEN BEAN CASSEROLE
 ROASTED VEGETABLES
 HOMEMADE STUFFING
 ASPARAGUS

BREADS:

ASSORTED DINNER ROLLS
 FRENCH BREAD (GARLIC)
 CHEDDAR DROP BISCUITS
 BAVARIAN WHEAT BREAD

SALADS:

HOUSE SALAD
 Fresh salad greens, tomatoes,
 cucumbers, cheddar cheese, bacon bits and croutons.

CAESAR SALAD

Fresh romaine lettuce, parmesan cheese, diced tomatoes, black olives and croutons.



Our beef is exceptional. It offers the incredible flavor, tenderness and juiciness only found in Certified Angus Beef brand. Indulge your taste buds today.

ENTREES A LA CARTE

BEEF: (Market Priced)

Certified Angus Beef ® PRIME RIB
 Certified Angus Beef ® TRI TIP
 Certified Angus Beef ® FLAT IRON
 Certified Angus Beef ® NEW YORK
 Certified Angus Beef ® MEATLOAF
 Certified Angus Beef ® TENDERLOIN
 Certified Angus Beef ® POT ROAST

PORK:

ROASTED PORK LOIN \$7, PORK CHOPS \$7
 PULLED PORK \$5, COUNTRY STYLE BONELESS RIBS \$6,
 CARVER HAM \$7

CHICKEN:

CHICKEN CORDON BLEU \$8
 CHICKEN TERIYAKI \$8
 CHICKEN MARSALA \$8
 CHICKEN FILET (4OZ) \$6
 PARMESAN CHICKEN \$8

TURKEY:

TURKEY ROAST \$5

FISH:

SAUTEED SHRIMP \$8
 SALMON \$10

PASTA: \$8

BAKED MACARONI AND CHEESE
 Certified Angus Beef ® STROGANOFF
 Certified Angus Beef ® HOMEMADE LASAGNA
 CHICKEN FETTUCCINI ALFREDO
 SPAGHETTI AND Certified Angus Beef ® MEATBALLS
 YAKISOBA MEAT STIR FRY

SALADS: \$3

CAESAR SALAD
 HOUSE SALAD
 POTATO SALAD
 MACARONI SALAD
 PASTA SALAD
 COLESLAW

VEGETABLES: \$3

SAUTEED GARDEN
 ASSORTED STEAMED
 ASSORTED ROASTED
 ASPARAGUS

SOUPS: \$3

Certified Angus Beef ®
 HOMEMADE CHILI
 CLAM CHOWDER (extra charge)
 CHEF'S CHOICE (your choice)

BREADS: \$2

ASSORTED DINNER ROLLS
 FRENCH BREAD (GARLIC)
 CHEDDAR DROP BISCUITS
 BAVARIAN WHEAT BREAD

STARCHES: \$3

CHEDDAR MASHED POTATOES
 GARLIC CHEDDAR MASHED POTATOES
 MASHED POTATOES & GRAVY
 ROASTED RED POTATOES
 RICE PILAF

WASHINGTON STREET SPECIALITY SALADS:

BOWTIE PASTA SALAD W/SALAMI
 \$6.50 PER POUND

HOMEMADE POTATO SALAD
 \$4.50 PER POUND



FAVORITE ENTREES

Certified Angus Beef ® FLAT IRON & 4OZ. CHICKEN BREAST
 Garlic mashed potatoes, green salad, dinner rolls & cheesecake \$20

ROASTED PORK LOIN W/ RASPBERRY CHIPOTLE SAUCE
 Green salad, garlic bread \$12

PARMESAN CHICKEN BREAST
 Rice pilaf, green salad & dinner rolls \$16

Certified Angus Beef ® HOMEMADE LASAGNA
 Green salad & bread \$13

APPETIZERS

SMALL TRAY \$25 *SERVES 7-10*
MEDIUM TRAY \$50 *SERVES 10-15*
LARGE TRAY \$75 *SERVES 15-20*

ASSORTED WRAPS

Ham and Swiss, turkey and cheddar, roast beef and pepper jack or chef's choice

MEAT AND CHEESE

Cubed Ham and Turkey with cubed Cheddar and Colby Jack Cheese.

FRUIT TRAY

Seasonal sliced fruit

VEGETABLE TRAY

Mini carrots, black olives, cherry tomatoes, celery, cauliflower and broccoli. Served with our house-made ranch dressing

PULLED PORK SLIDERS

Pulled pork topped with jack cheese on pretzel slider buns

CHICKEN WINGS

Traditional Wings with choice of Buffalo, Teriyaki or Cajun.

SLICED MEAT & CHEESE TRAY

Sliced Roast beef, Ham, Turkey, Cheddar, Swiss and Pepper jack Cheese served with Bread, Mayonnaise & Mustard

SERVES 15-20 \$95

HOLIDAY MEAL

HAM, TURKEY, STUFFING,
MASHED POTATOES AND GRAVY,
GREEN SALAD WITH DRESSING,
DINNER ROLLS

LUNCH ITEMS

BOXED LUNCH

Deli Sandwich or Wrap, Chips, & Cookie \$10

FAJITAS

Beans, Rice, Chicken or Steak,
Bell Peppers, Onions and Tortillas \$13

BAKED MACARONI & CHEESE

Green Salad and Bavarian Wheat Bread \$13

Certified Angus Beef ® HAMBURGERS AND HOT DOG

Potato Salad, and Chips \$13

Certified Angus Beef ® FLAT IRON

Roasted Red Potatoes- Green Salad and a
Dinner Roll \$17

CHICKEN BURGER

Macaroni Salad and Chips \$12

Certified Angus Beef ® LASAGNA

Green Salad and Garlic Bread \$13

BBQ TERIYAKI

CHICKEN THIGHS

Rice Pilaf, Green Salad and
A Hawaiian Roll \$12

PULLED PORK SANDWICHES (1) OR SLIDERS (2)

Coleslaw and Chips \$12

BBQ BONELESS PORK RIBS

Cheddar Mashed Potatoes, Baked Beans and a
Dinner Roll \$13

DESSERTS TRAYS

COOKIE TRAY

SMALL \$10.00 (10)
MEDIUM \$15.00 (15)
LARGE \$20.00 (20)

ASSORTED MINI CHEESE CAKE OR BROWNIES

SMALL \$30.00 (10)
MEDIUM \$45.00 (15)
LARGE \$60.00 (20)

BREAKFAST

BASIC BREAKFAST

Eggs, hashbrowns & biscuits \$9

BREAKFAST CASSEROLE

Choice of meat, eggs, cheese, Obrien's & fresh fruit \$12

CONTINENTAL

Fresh assorted fruit, pastry with coffee & juice included \$11

COUNTRY BREAKFAST

Eggs, hashbrowns, choice of meat, biscuits & fresh fruit kabobs
\$12

CRISPY FRENCH TOAST

Choice of meat, scrambled eggs & fresh fruit kabobs. \$11

HOMESYTL E BREAKFAST

Biscuits & gravy, eggs, hashbrowns & fresh fruit kabobs \$12

VEGETARIAN QUICHE \$10

Hashbrowns & biscuits

BREAKFAST ADD-ONS

HOMEMADE BISCUITS & GRAVY \$7

SCRAMBLED EGGS \$3

BACON, HAM OR SAUSAGE \$3

HASHBROWNS OR OBRINIENS \$3

COFFEE AND TEA \$2

SERVED WITH CREAM & SUGARS

JUICE \$2

*CHOICE OF TWO: ORANGE, APPLE, GRAPEFRUIT OR
CRANBERRY*

JUICE, COFFEE & TEA \$3.50