

SEASTAR FAMILY MEALS FOR FOUR

Our family meals are prepared meals ready to be reheated in your home!
At times there is some cooking required it is simple and everything you'll need is included with the meal. Seastar Family Meals are offered on Saturday's. These meals are sold in advance, meals are paid for in advance and on the day of delivery they are delivered to you car by safe, healthy, gloved and masked Seastar crewmembers!

Pick up times for the meals are on Saturday from 12:00 PM to 5:00 pm

Seastar Family Meals come with everything that is needed to prepare the meal in your home, including a starter course (soup or salad), an entrée course and dessert. There are no substitutions or changes to the Seastar Family Meal. Chef Howie provides full instructions on how to prepare/cook/reheat the meal in your home.

**Priced between \$70 - \$90 + tax, (\$17.50-\$22.50 per person)
feeling generous add a tip for our crew!**

Order by phone 425-456-0010 Mon. – Sat. 12:00 PM – 7:00 PM

OCTOBER 10TH - \$80 – ITALIAN FAVORITES

Roasted Garlic & Rosemary Ciabatta Bread – V/NF
Beef, Pork & Veal Meatballs Marinara, Fresh Mozzarella & – NF
Creamy Garlic Hot Italian Sausage Pappardelle Bolognese Parmigiano - NF
Individual Tiramisu with Espresso Crème and Almond Biscotti - V

Wine: La Spinetta, Sangiovese, Tuscany, Italy 2015 - \$25

Cocktail: Classic Aperol Spritz with San Pellegrino - \$14 for (2) - \$24 for (4)

OCTOBER 17TH - \$80 – MY FAVORITE CHICKEN

Spinach, Red Onion, Mushrooms, Asiago Cheese, Almonds, Dijon Vinaigrette – GF/V
Herb Chevre Stuffed Roasted Chicken, Garlic, Sun Dried Tomato, White Wine Cream
Sauce, with Spinach and Roasted Fingerling Potatoes – GF/NF
Pumpkin Pie Crème Brulee - V/NF/GF

Wine: The Walls, Chardonnay, Les Jeunes Vignes, WA 2018 - \$24

**Cocktail: Rose Martini - Brokers Gin, Brovo Rose, Orange Bitters, Dolin Blanc
\$16 for 8oz's - \$28 for 16oz's**

OCTOBER 24TH - \$75 – SEAFOOD AND EAT IT!

Baby Head Lettuce, Maytag Blue Cheese, Shrimp, Hazelnuts, Tomato – GF
Jamaican Jerk Marinated Mahi Mahi with Fresh Mango-Pineapple Salsa,
Black Bean-Scallion Rice, Allspice-Scotch Bonnet Chile Zucchini – GF/NF
Passionfruit Panna Cotta with Caramelized Pineapple Relish - V/NF/GF

Wine: Domaine Pichot "Le Peu de la Moriette", Vouvray, Loire, FRA 2018 - \$24

Cocktail: Kurcumber Gimlet, cucumber infused Kur Gin, Triple Sec, Lime – 16oz \$24

OCTOBER 31ST - \$75 – BEEF TENDERLOIN STROGANOFF

Butter Nut Squash Soup, Orange Crème Fraiche & Pumpkin Seeds – GF/V/NF
Beef Tenderloin Stroganoff with Sweet Onion, Rich Veal Stock, Cremini Mushrooms,
Egg Noodles, & Herbed Sour Cream - NF
White Chocolate Pumpkin Cheesecake with Orange Cranberry Compote - V/NF/GF

Wine: Mark Ryan "John Howie" Cabernet, Columbia Valley, WA 2018 - \$24

Cocktail: Buffalo Trace Mule, Simple Syrup, Lime Juice (It's a Kick!)– 16oz \$24

* Some of Seastar's menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood's and meats, having never been frozen, may be hazardous to your health.

10.08.2020