



Chef-Mycologist, Anton Keys

541-816-2622

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TIDE TO TABLE CATERING MENU

Seasonal • Chef-Driven • Seafood-Forward

This menu represents the core offerings of Tide To Table LLC. Our catering is rooted in local and wild seafood, foraged and seasonal ingredients, and thoughtful, refined preparation.

Menus are designed to be flexible and chef-driven, allowing us to highlight the best ingredients available while maintaining quality, consistency, and a strong sense of place. This menu serves as a foundation; final selections are curated in collaboration with each client based on event style, seasonality, and availability.

SALAD

Sold as an add-on for catering packages. Price is per person.

Classic Caesar Salad

\$4.00/person

Crisp romaine, parmesan, focaccia croutons, house Caesar dressing

House Garden Salad

\$3.50/person

Seasonal greens with carrot, cucumber, pickled red onion, tomato, wild mushroom vinaigrette

Seasonal Wild Greens Salad

\$6.00/person

Foraged and seasonal greens, pickled elements, local microgreens, wild mushroom vinaigrette

SOUP & CHOWDER

Sold by the Gallon; serves 16 cups.

Clam Chowder

\$80/Gallon

Traditional clam chowder, rich and comforting

Smoked Salmon Chowder

\$95/Gallon

Elegant chowder with local smoked salmon and coastal depth

Cream of Dungeness

\$99/Gallon

Silky cream soup highlighting sweet Dungeness crab from our region

Cioppino

\$95/Gallon

Wild-caught seafood slow-simmered in tomato broth layered with aromatics, white wine & truffle

Seasonal Mushroom Soup

\$85/Gallon

Rotating mushroom soups inspired by forest and season

COCKTAIL HOUR & SMALL BITES

Perfect for events, or as an easy add-on to any catering order. Available as part of a tiered cocktail hour. Add-ons available.

Salmon Croquettes

\$4/person

Signature salmon croquettes served with aioli

Wild Coast Ceviche

\$4/person

Local seafood cured with citrus, herbs, and love

Wild-Filled Mushrooms

\$3/person

Local and seasonal fillings baked into mushroom caps

House-Cured Gravlax

\$5/person

Salmon cured in-house with salt, sugar, and aromatics

Pacific Oysters

Add-On Only, Market Price

Local and wild oysters served raw or prepared.



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High Tide Grazing Board

Add-On Only, \$20/person

A generous spread of local seafoods (house-cured gravlax, smoked salmon), local cheeses, in-house pickled vegetables, seasonal local mushrooms, crackers, jams, spreads, and other accompaniments. Minimum 20 people.

Choose Your Tier:

Designed to welcome guests, spark conversation, and set the tone for your event. Minimum 20 guests.

- **Tier I — Low Tide - \$8/per person**
Select any ONE (1) cocktail offering. A light and simple start. Add-on the Grazing Board!
- **Tier II — Rising Tide - \$14/per person**
Select any TWO (2) cocktail offerings. The perfect balance of variety and value.
- **Tier III — High Tide - \$21/per person**
Select any THREE (3) cocktail offerings. A full, abundant spread designed to impress. Pacific Oysters and High Tide Grazing Board available as an add-on only.

LUNCH CATERING

\$19 per person (20 guest minimum). Fresh, satisfying, and perfect for daytime gatherings.

Step One: Choose Your Style

- Sandwich Tray
- Wrap Tray
- Build your Own Sandwich bar

Step Two: Choose Your Protein

1 protein for 20 guests; 2 proteins for 40 guests; 3 proteins for 60+ guests

- **Tuna Salad**
Local and wild line-caught albacore, prepared simply and fresh
- **Shrimp Salad**
Local Oregon bay shrimp, chilled, fresh, and bright
- **Salmon Cakes**
Signature salmon cakes, house-made and baked to a golden finish

Step Three: Choose Your Service

- Pick Up (Free)
- Delivery
 - o \$25 Local Delivery 0-5 miles of 723 S. 2nd St
 - o \$2.00 per mile, 6+ miles from 723 S. 2nd St. (in Coos County)
 - o For delivery beyond Coos County, please inquire.

Included:

- House Garden Salad Tray *or* Seasonal Pasta Salad Tray
- Fresh breads, wraps, and accompaniments
- Compostable utensils and napkins



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DINNER CATERING: MAIN ENTRÉES

Minimum 20 people. Available as part of catering package.

Seared Seasonal Fish with Wild Mushroom Velouté

Seared seasonal fish with a silky wild mushroom velouté

Wild Seafood Pasta

Wild and local seafood with pasta, finished in a truffle- and mushroom-rich tomato or cream-based sauce

Hungarian-Style Fish Paprikás

Seasonal fish baked and lightly poached in a paprika-forward cream sauce

Braised Coastal Seafood

Wild and local seafood gently simmered in a tomato broth with herbs, white wine, and truffle

Chicken Paprikás

Tender chicken finished in a rich paprika cream sauce

Wild Mushroom & Mixed Vegetable Ragoût

Wild mushrooms and seasonal vegetables slowly simmered into a rich, forest-forward ragoût

DINNER CATERING: STARCHES

Minimum 20 people. Available as part of catering package. Add additional sides for \$5 per person.

Sea Salt & Truffle Roasted Fingerling Potatoes

Roasted fingerling potatoes with sea salt and truffle

Wild Rice Pilaf

Wild rice pilaf gently cooked with herbs

Creamy Polenta

Slow-cooked creamy polenta, rich and smooth

Egg Noodles (Spaetzle-Style)

Soft, hand-formed egg noodles prepared in the traditional spaetzle style

Sweet Mash with Candied Chanterelle's

Velvety sweet mash layered with candied chanterelles

Redskin Mash with Mushroom Gravy

Creamy redskin mash paired with a mushroom gravy inspired by forest flavors

Wild or local gourmet mushrooms may be added to any starch for additional \$3.50/person

DINNER CATERING: VEGETABLE SIDES

Minimum 20 people. Available as part of catering package. Add additional sides for \$5 per person.

Roasted Root Vegetables

Seasonal root vegetables roasted simply with herbs

Seasonal Market Vegetables

Seasonal vegetables thoughtfully prepared with herbs and spices

Cauliflower with Wild Mushrooms

Roasted cauliflower with wild mushrooms and herbs



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The Harvester's Selection

Seasonal wild and local mushrooms, prepared simply

Zöldbab — Green Beans with Sea Salt & Truffle

Tender-crisp green beans finished with sea salt, truffle, and toasted sunflower seed

Seasonal Wild Produce

Rotating wild and seasonal vegetables sourced from coastal and forest landscapes

Wild or local gourmet mushrooms may be added to any starch for additional \$3.50/person

DESSERT

Minimum 20 people. \$4 add-on per person.

House-Made Cheesecake

House-made cheesecake finished with local and seasonal berries

Stone Fruit Cobbler

Apricot-peach cobbler accented with candy chanterelles

Menus are seasonal and subject to availability. Chef-selected substitutions may be made to ensure quality and freshness.

BUILD YOUR CATERING EXPERIENCE

Simple, flexible, and designed around your event

STEP ONE: Choose Your Menu Size

Start with your base menu, then customize as you'd like

- Base Menu - \$28 per person

Includes: 1 Entrée + 1 Salad + 1 Starch + 1 Vegetable

Simple and satisfying. Consider adding another starch or veggie, or upgrading to premium entrée for variety + guest satisfaction.

- Signature Menu - \$37 per person

Includes: 2 Entrée + 1 Salad + 1 Starch + 1 Vegetable

More variety, better guest experience, and ideal for mixed preferences

- Enhanced Menu - \$45 per person

Includes: 2 Entrée + 1 Premium Salad + 2 Starch + 1 Vegetable

Best for larger gatherings, hearty appetites, and elevated spreads

STEP TWO: Enhance Your Menu

Elevate your experience with premium ingredients and add-on offerings. Add additional entrées or sides. Offer multiple proteins for guest variety.



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Expand Your Experience:

Optional Add-Ons create a more complete and memorable event

- Cocktail Hour packages
- Appetizer Platters
- Additional Sides and Proteins
- Grazing Boards
- Raw Oyster Bar
- Dessert Offerings

Perfect for weddings, celebrations, and events with extended guest time. Most clients add at least one of these to create a more dynamic flow to their event

STEP THREE: Choose Your Service Style

How would you like your food delivered or served?

- **Drop-Off Catering (Basic)**

Simple, convenient, and ready to serve. Best for small, casual gatherings & budget-friendly events.

- Included with base pricing
- 20 guest minimum
- Delivered hot with disposable chafing trays & sternos
- Includes serving plates, utensils, napkins, and serving ware

- **Buffet Service (Most Popular)**

The perfect balance of value, variety, and service. Ideal for offering more variety and upgraded menu selections

- \$9 per person service fee
- \$1,500 minimum or 40 guest minimum
- Full setup, service flow, and buffet presentation
- Plates, utensils, napkins included
- Clean up and trash removal

- **Plated Dining Experience (Premium)**

An elevated, restaurant-style experience. Best suited for weddings, custom menus, curated events

- \$17 per person service
- \$3,500 minimum or 75 guest minimum
- Includes: Coursed service, professional presentation, and refined pacing

SERVICE DETAILS

Delivery

- \$25 Local Delivery 0-5 miles of 723 S. 2nd St
- \$50 Regional Delivery 5-15 miles 723 S. 2nd St
- \$2.00 per mile, 16+ miles from 723 S. 2nd St (in county)

For delivery beyond Coos County, please inquire.