



Ivar's Mukilteo Landing Catering

Thank you for choosing Ivar's Mukilteo Landing to fulfill all your catering needs. During this time of physical distancing we are committed to providing the safest alternatives to any size gatherings you may have. Whether you are hosting a company party, looking to make a family occasion a little more special, or tailgating for your favorite sports team, let us provide our award-winning cuisine for the occasion!

We offer a wide array of appetizers to-go so you may build the perfect combination of delicious selections for your event. Or ask us about full lunch or dinner options. Tell us what your vision is and we will make it a reality. Our chefs have designed the following menus with you and your guests in mind.



To Order, Please Call:
(425) 742-6180



How It Works

- We require a minimum of 5 days' notice on all orders prior to the event. If you should need our help in a tighter time frame, we will be happy to accommodate you as best we can
- Advance payment is required to reserve your order
- All selections are prepared "ready to eat" in disposable containers
- It will be the client's responsibility to keep hot items hot and cold items cold
- Reusable chafing dishes with Sterno heat are available for a \$20 fee per chafer
- Pickup times are available by appointment



Safety & Cleaning

Please note employee and guest safety is our top priority. Our employees always wear the necessary PPE protection including masks and gloves.

Employees are screened daily prior to the start of each shift and have been trained with extra safety in mind.

Our locations utilize Electrostatic Disinfection, a cutting-edge sanitization technology that shields touchpoints with microscopic nano-spikes which make surfaces inhospitable to harmful microbes of any kind.

We offer no contact curbside pick-up at the time of your choosing.



Appetizers To-Go

Great for any party, ready to eat.

Each platter feeds 6 people. We suggest 4 or more appetizers for 6 guests.



Market Fresh Seasonal Crudité ~ 18

Creamy herb dip

Fresh Seasonal Fruit Platter ~ 18

Greek yogurt-honey sauce

Northwest Cheese Platter ~ 25

An assortment of local artisan cheeses, fig marmalade, toasted hazelnuts, house made rustic bread

Chilled Jumbo Prawn Platter ~ 28

Ivar's Classic Cocktail Sauce, lemon

Chilled Apple Wood Smoked Salmon ~ 35

Crispy capers, pickled red onion, herb cream cheese, lemon, assorted crackers

Seared Rare Ahi Tuna ~ 40

Spicy sesame-red chili crust, seaweed salad, wasabi, pickled ginger

Northwest Crab Dip ~ 30

Assorted crackers, focaccia crackers

Mediterranean Chicken Kabobs ~ 18

Tzatziki sauce



Appetizers To-Go Cont.

Sesame Chicken Skewers ~ 18
Roasted peanut sauce

Beef Satay Skewers ~ 25
Thai red curry sauce

Dungeness Crab Cakes ~ 30
Mango beurre blanc, blood orange gastrique

Pan Seared Maine Scallops ~ 40
Bacon-onion jam, mango butter sauce

Mukilteo Roasted Luau Pork ~ 25
Spicy horseradish-mustard dipping sauce

Vegetable Spring Rolls ~ 20
Soy-ginger dipping sauce

Ivar's Famous Clam Chowder ~ 25
Northwest-style white clam chowder, bacon

Dungeness Crab Bisque ~ 35
Cream, sherry, corn, tomatoes

Classic Caesar Salad ~ 20
Anchovy-garlic dressing, Parmesan cheese, house-made garlic herb croutons



Dessert



Ranka's Famous Caramel Carrot Cake ~ Slice 8 • Whole 60
Cream cheese icing, caramel sauce

Chocolate Decadence ~ Slice 8 • Whole 60
Raspberry sauce, espresso crème anglaise, espresso bark

Ranka's Dessert of the Moment ~ Slice 8 • Whole 60
Whether seasonal or just for fun, Ranka is always up to something.

Assorted House Made Cookies
Serves 6

Ooey-Gooey Chocolate Brownies
Serves 6

Dessert Combo Platter ~ Per person 5
A selection of our all desserts mini size!

