

Catering services tailored



At Home Bites Catering, we believe in the beauty of simplicity. Our unpretentious approach focuses on fresh, high-quality ingredients that come together to create simply delicious meals.

Whether it's a casual gathering or a formal event, we prioritize flavor and authenticity, ensuring that every bite brings joy without the fuss. Enjoy great food that feels like home!



for your perfect event



Bringing the Taste of Home to You

At Home Bites we are all about bringing the taste of home to you, wherever you are. We strive to provide you, our customers, with delicious and convenient food options that are made with fresh and high-quality ingredients. We're committed to creating a welcoming and enjoyable experience that fosters community and a love for quality food.

- Private Parties
- Weddings
- Corporate Catering
 - Boxed Lunches
 - Sandwich Bar
 - Breakfast Buffet
 - Lunch Buffet
 - Food Truck



THEMED MENUS



Tired of sifting through endless catering options? Home Bites Catering has you covered with our specially curated themed menus! Designed to complement your event's theme seamlessly, our menus offer a delightful variety that will impress your guests. Choose from a diverse selection for an extravagant feast or opt for simpler, budget-friendly options that don't compromise on taste. Let us help you elevate your event with delicious dishes that fit your vision perfectly. Make your occasion memorable with Home Bites Catering!

Home Bites offers a variety of menu options for all kinds of events in Seattle and all of King, as well as Snohomish and Pierce counties. From Weddings, Engagements, and Private parties, to Corporate events of all sizes. You can explore our themed menus, or opt for creating a personalized menu to fit your theme.

THEMED MENUS

TACO FIESTA

from \$28 to \$46 per

KEBAB PARTY

from \$35 to \$63 per person

BBQ

from \$32 to \$54 per person

TASTE OF ITALY

from \$32 to \$63 per person

TASTE OF GREECE

from \$32 to \$60 per person

VEGAN MENU

from \$32 to \$58
per person

HORS D'OEUVRES from \$15 to

\$45 per person
COCKTAIL
PARTY - OR
PRE BUFFET

FOOD TRUCK

from \$15 to \$30 per person

View our full menu at www.homebites.net



BRONZE

ele

\$28 per person

2 proteins, 2 sides,

3 salsas,

5 condiments

SILVER

000

\$34 per person

3 proteins, 3 sides,

3 salsas,

5 condiments

GOLD

Political

\$40 per person

4 proteins, 4 sides,

4 salsas.

5 condiments

DIAMOND

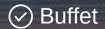
\$46 per person

5 proteins, 5 sides,

5 salsas.

8 condiments

Whether you're planning a wedding, a birthday party, a corporate event, or just a fun get-together with friends, Home Bites can help you create an unforgettable experience. We offer a wide range of menu options for our popular taco Fiesta, with many protein choices, side dishes, and condiments! You get to choose what is right for your Fiesta





- Barbacoa Juicy, meltingly tender beef, seasoned with flavorful chilies and spices.
- Flank steak Fajitas -Tender marinated beef, properly seasoned and grilled to perfection
- Ground Beef Boldly seasoned ground beef, cooked with onions and tomato bullion
- Pork Carnitas Slowly cooked pork shoulder with Mexican spices and orange zest
- Beef Birria traditional spicy and super savory Mexican beef stew
- Mexican Chicken Chicken breast slowly cooked with cumin, tomato, and cumin
- Grilled Vegetables Seasonal vegetables, fire-roasted

- Mexican Street corn (Elotes)
- Queso Dip -
- Stuffed Poblano peppers -
- Vegetarian Empanadas-
- Cilantro Lime Rice -
- Rice and Beans -
- Mexican Slaw with manages -
- Classic Pico de Gallo -
- Fresh Mango Salsa -
- Black Bean and Corn Salsa
- Pineapple Habanero Salsa -
- Cucumber & Apple Salsa -
- Salsa Roja (red sauce) ,
- Salsa Verde (green sauce) -



You can experience the flavors of Greece in Seattle and beyond with our Greekthemed menu! Your guests will be thanking you as they enjoy traditional dishes at your wedding or party! Home Bites offers many options to transport you and your guests to Greece!



- Papoutsakia -Classic moussaka in individual hollowed eggplant shells with seasoned ground beef and topped with creamy bechamel
- Soutzoukakia -Plump oblong-shaped meatballs are packed with loads of aromatics and fresh herbs, smothered in a cinnamon wine-enhanced tomato sauce.
- · Kokinisto Boneless short rib slowly cooked in cinnamon- scented tomato sauce.
- Kleftiko Boldly seasoned lamb roast that cooks with new potatoes, celery, and carrots, low and slow for 6 hours, in a parchment paper pouch.
- Pastitsio Classic baked pasta dish with cinnamon-scented ground meat and creamy béchamel sauce.
- · Kotopoulo lemonato Aromatic and lemony baked chicken with fresh herbs.
- Paidakia These Greek lamb chops, marinated in a mix of olive oil, lemon juice, garlic and oregano and grilled to perfection
- Lemon Potatoes- Roasted russet potatoes cooked with oregano garlic, evoo and fresh lemon juice
- Spanakopita House made phyllo dough pouches stuffed with spinach, greens, herbs, and feta cheese
- Gigandes Plaki Oven baked lima beans in a herbaceous tomato sauce
- Dolmades Grape leaves stuffed with rice and fresh herbs
- Salata Horiatiki A blend of tomatoes, cucumber, onion, green pepper, feta, and olives, dressed with oil and vinegar
- Lahanosalata (Greek Coleslaw) -Green and red shredded cabbage, grated carrots, olive
 oil and lemon juice
- Dakos Bread Salad- Fresh tomatoes, barley rusks, feta, capers, onion, oregano, and basil.



- Pork Tenderloin -
- · Chicken -
- Beef Tenderloin -
- Beef Flank-
- · Lamb -
- Shrimp -
- Tofu -
- Mushrooms -
- · Mixed Vegetables Seasonal vegetables,
- · Falafel -House-made chickpea croquettes with lemon/tahini sauce
- · Yellow Rice Pilaf Fluffy long-grain rice with turmeric, celery, and carrot.
- Patatas Bravas Spanish-style diced russet potatoes with garlic, paprika and citrus aioli
- Potato Croquettes With Manchego cheese and Jamon
- · Roasted beets- Oven-roasted beets with goat cheese and pine nuts
- Roasted Brussel Sprouts With parmesan flakes and balsamic crema.
- · Morrocan-style roasted Cauliflower- Lightly seasoned with Morrocan spices
- Roasted carrots- Whole baby carrots with cumin and chopped herbs
- Grilled Vegetables

- Tabouli Parsley, cous-cous, tomato, cucumber, mint, onion and lemon-tahini dressing
 Tomato and Cucumber Ripe tomatoes, cucumber and fresh herbs.
- Fatoush Cucumber, Tomato, mixed greens and pita bread croutons with lemon tahini
- Sicilian Pasta Salad Pasta shells, olives, sundried tomatoes, green onions, mozzarella
- Moroccan Couscous Salad Cous-cous, chickpeas, carrot, raisins, dried apricots, almonds & lemon/tahini/honey dressing
- Lebanese Potato Salad -Boiled russet potatoes, fresh lemon juice, olive oil, scallions, and fresh herbs

alads



BRONZE

ele

\$32 per person

2 proteins, 3 sides,

2 salads, pita bread

SILVER

ele

\$38 per person

3 proteins, 3 sides,

2 salads, pita bread

GOLD



\$46 per person

4 proteins, 4 sides, 3 salads,

spreads selection, pita bread

DIAMOND



\$58 per person

5 proteins, 4 sides,

3 salads, spreads

selection, meze

platter, pita bread



⊘ Plated

Immerse yourself in a culinary journey filled with rich sauces, savory cheeses, and perfectly seasoned meats, all crafted with the authentic essence of Italian cuisine.



- Chicken Saltimbocca Thinly sliced chicken breast (Scaloppine) with fresh Sage,
 Parmesan flakes and prosciutto
- Chicken Florentine Pan-fried chicken breast, spinach, garlic, white wine cream sauce
- Beef Braciole Stuffed flank steak with parmesan cheese, salami herbs and breadcrumbs braised in tomato sauce
- Osso Bucco Veal Shanks slowly braised with root vegetables, garlic and red wine (upcharge of \$7.00 pp)
- Brasato Al Barolo Flank steak braised with barolo wine and tomato
- Pesce All'Acqua Pazza -(Poached Hallibut) with tomatoes, capers and lemon
- Rosemary roasted Potatoes
- Green Beans Almondine
- Baked Cauliflower with bechamel and shaved Parmesan
- Asiago Zucchini bites
- Eggplant Parmesan
- Roasted Brussels sprouts wit balsamic Crema
- Tuscan Roasted Carrots
- Arancini
- Caprese Stuffed Avocado
- Panzanella Bread Salad
- Tossed Italian Cobb Salad
- Sicilian Fennel Salad
- Roasted Beets with BurrataCaprese
- Bowtie Pasta Salad
- Tuscan Orzo Pesto Salad
- Caesar Salad
- Garden Salad



Our BBQ party catering package is an absolute crowd-pleaser. Our smoked brisket is juicy and packed with flavor, the classic American sides are a comforting treat, and our fall-off-the-bone ribs are sure to satisfy. Whether you're hosting a backyard bash or corporate event, this package is perfect for all catering needs.



- Smoked Brisket -Our slow-cooked smokey brisket has received stellar reviews!.
- Flank Steak with Chimichurri Incredibly flavorful Argentinian-style grilled flank steak
- Sausage Medley An assortment of "hot dogs" including Kielbasa, Bratwurst, Polish
- Pulled Pork Slowly roasted pork shoulder mixed with our South Carolina BBQ sauce.
- Baby Back Ribs Rubbed with our signature Cuban seasoning and then slowly roasted.
- BBQ Guinness Chicken Molasses, brown sugar and Guinness beer are stars on our drums.
- Carolina BBQ Chicken Grilled jumbo drums and thighs with zesty, South Carolina- BBQ
- Vegetable kebabs Seasonal skewered vegetables, moderately seasoned and grilled to a light char.
- Mac n' Cheese Elbow pasta with real cheddar, heavy cream and seasonings.
- Baked Potato Bar Baked Russet potatoes with all the fixin's
- Garlic Mashed Potatoes- Creamy and buttery russet potatoes topped with chives
- Twice Baked Potatoes Stuffed with sour cream, green onions, and cheese
- Corn on the Cob A must have at any BBQ party. Butter and seasoned salt on the side!.
- Grilled Vegetables Seasonal vegetables, fire roasted.Caesar- Romaine lettuce, parmesan flakes, bacon, croutons and caesar dressing
- Coleslaw -Shredded cabbage and carrots with sweet vinegar based dressing
- Garden Salad Seasonal mixed greens, cherry tomatoes, shredded carrot, etc g
- Wedge Salad Iceberg lettuce, cherry tomatoes, crushed walnuts, blue cheese dressing
- Crunchy Asian Slaw Shaved cabbage, fennel, shredded carrot, celery, edamame, and crunchy chow mein noodles, with sriracha/ginger vinaigrette.

<u>View our full menu at www.homebites.net</u>



✓ Family style✓ Buffet





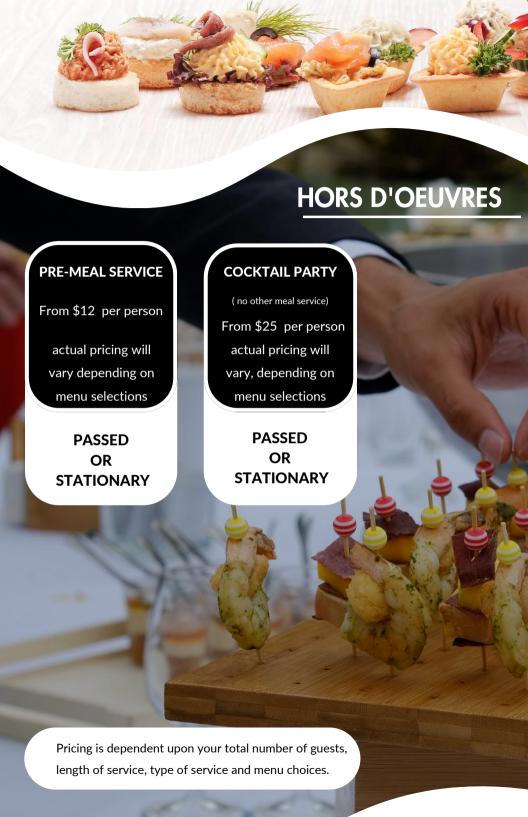
Check out some of our most popular dishes

- Vegan Taco Bar-Enjoy a Taco bar with vegan fillings
- Cabbage rolls- Stuffed with rice dried figs, pine nuts and fresh herbs
- Eggplant Imam Baildi-Eggplant slices topped with stewed tomato, onions and peppers
- Stuffed Peppers with curried chickpeas, spinach and rice
- Eggplant Napolean with roasted red peppers, Lebanese garlic spread and fresh herbs
- Artichoke Ala Polita Artichoke hearts, new potatoes, and carrots with lemon tahini sauce
- Stuffed Portabella Mushroom- with stewed lentils and cauliflower bechamel
- Rosemary Potatoes-
- Tuscan Roasted Carrots -
- Baked Gigante Beans -
- Eggplant Napoleon
- Roasted Brussel Sprouts-
- Morrocan-style roasted Cauliflower
- Stuffed Poblano peppers
- · Crunchy Asian Slaw -
- Greek Village Salad-
- Tuscan Orzo Pesto Salad
- German Cucumber Salad -
- German Potato Salad-.
- Moroccan Couscous Salad
- Tabouli

Sides

Salads

View our full menu at www.homebites.net







FOOD TRUCK



Great for smaller weddings, remote locations and casual themes

customize your menu!

If you are looking for something unique for your event, let us know!

FOOD TRUCK SERVICE From \$21 per person

Pricing is dependent upon your total number of guests, length of service, location, and menu choices.

"Revolutionize your next casual event with our trendy and hip food truck experience! Elevate your gathering with delicious street eats served fresh from our mobile kitchen. From vibrant flavors to Instagram-worthy presentation, our food truck adds an unforgettable twist to any occasion. Get ready to wow your guests and make memories with every bite!"









Cybano



Brisket



Sesame Tofy



Qyessqdillq



Portabella

View our full menu at www.homebites.net





"Elevate your events with Home Bites as your top choice. Indulge in our delicious, high-quality yet approachable cuisine, perfect for any occasion in a relaxed setting."



Service Styles

"Choose from a variety of service styles, including buffet and family-style, to suit your event's unique ambiance and guest preferences." Pricing is dependent upon the level of service requested



Staffing

"Our staffing is tailored to your event's needs, taking into account service style, event duration, location, and setup preferences. Rest assured, we arrive with the ideal number of staff members for seamless execution. Our hourly fee per staff member is \$55.



Equipment

We offer an array of equipment, from plates and silverware, to tables, chairs and more. Pricing is illustrated on our quotation form



Service area

We service King, Snohomish and Piece counties. Depending on the size of your event, in many cases we are willing to go further.









Cleanup/bussing

Our team ensures a spotless venue at the end of our service, leaving it even cleaner than when we arrived.



Travel fees

We may apply a travel fee based on your location to cover the cost of staff travel and fuel



Gratuity

"A 20% gratuity will be added to the total cost of food and other expenses."



"Allergy-Sensitive Catering: Tailored with Care"

When allergies are a concern, we are committed to customizing your food preparation to meet your specific needs, using allergy-friendly substitutes like gluten-free flours, dairy alternatives, and nut-free ingredients. We take every precaution to minimize the risk of crosscontamination, but please be aware that certain allergens may still be present in our kitchen. While we do our best to accommodate your requirements, we cannot guarantee the complete absence of cross-contact. Your safety and satisfaction are our top priority, and we are here to work with you to create the safest possible dining experience.









www.homebites.net





206-779-1347