

# JOHN'S GRILL

## *Catering*



(425) 347-1068  
649 5th St #101, Mukilteo, WA  
98275

[JohnsGrillMukilteo@gmail.com](mailto:JohnsGrillMukilteo@gmail.com)

[johnsgrillmukilteo.com](http://johnsgrillmukilteo.com)





# MENU

UNDER 30 PEOPLE

## Starters

---

### NY Strip\*

4oz. Choice Striploin season and grilled, sliced over top a chimichurri and pepper relish 17

### Roasted Corn Clam Chowder

Traditional creamy clam chowder spiked with bits of peppered bacon and roasted corn 8/12

### Fried Calamari

Crispy, fried squid served with a spicy, jalapeno tarter sauce 14

### John's Crab Cakes\*

Panko breaded fresh Dungeness crab and scallop mixture with our homemade remoulade 24

### Crispy Brussel Sprouts

Brussels halved and fried mixed with a combination of house seasonings, honey, tossed with a Mama Lil's vinaigrette and topped with crispy prosciutto 13

## Salads

---

Dressing Choices:

Garlic dijon vinaigrette// blue cheese

### John's House Salad

Fresh mixed greens, cherry tomatoes, carrots, cucumbers, red onion & your choice of dressing 10

### Caesar Salad

Crisp romaine lettuce tossed with John's homemade croutons and Caesar dressing, showered in grated parmesan 10

### Wedge Salad

A wedge of romaine lettuce, grape tomatoes halved, crumble peppered bacon and sliced red onion, drizzled with Rogue Creamy blue cheese dressing 14

## Entrée Salads

---

### The Grill's Steak Salad\*

Top sirloin grilled medium rare, thinly sliced, served on Bibb lettuce tossed in Dijon Vinaigrette, finished with caramelized onions, cherry tomatoes, and Rogue blue cheese crumbles 25

### John's Entrée Caesar Salad\*

With your choice of Grilled Chicken, Fried Calamari, or Grilled Prawns 22  
Sub Grilled Salmon + 5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have any food allergies please let your server know. Although we are as careful as possible when alerted to an allergy, items in our kitchen may have come in contact with your specific allergen.



## Entrées

---

### **Pork Chop\***

12oz. Bone in pork chop frenched and roasted with garlic, caramelized onion, mushroom, and fresh thyme, finished with a rosemary compound butter served with potato du'jour and seasonal vegetables 31

### **Grilled Salmon\***

Seasoned and grilled 6oz Peter Pan sockeye salmon filet topped with a classic lemon Buerre blanc, served with garlic fettucine and seasoned vegetables 31

### **Pan Roasted Garlic Chicken**

Half a free range chicken, pan seared with a fresh rosemary, garlic, and balsamic reduction served with potato du'jour and seasonal vegetables 30

### **John's Grill Burger with fries\***

John's juicy 8oz. ground beef burger, hand pressed and grilled. Sliced tomato, romaine lettuce, finished off with your choice of melted Rogue blue cheese & caramelized onions or Tillamook cheddar cheese and remoulade 20

### **Chicken Piccata**

Lightly floured chicken cutlet baked and finished with lemon, capers, artichoke hearts, and a white wine sauce. Served with your choice of potato du'jour or garlic fettucine 27

### **Seafood Linguine**

Jumbo prawns, scallops, and crab, served in a light garlic cream sauce, topped with Prosciutto, mushrooms and fresh thyme 35

### **John's Beef Stroganoff**

Buttered fettuccine, prime top sirloin, sautéed mushrooms & onions in a light sour cream sauce 29

### **12oz New York Steak\***

Served with potato du'jour and seasonal vegetables 45

### **14oz New York Steak\***

Served with potato du'jour and seasonal vegetables 51

### **8oz Filet Mignon\***

Served with potato du'jour and seasonal vegetables 51

## Dessert

---

### **Chocolate Mousse Cups**

Dark chocolate and white chocolate mousse dusted with cacao powder and topped with fresh berries 12

### **Marbled Cheesecake Slices**

Lemon vanilla cheesecake filling on a graham cracker crust topped with berry compote swirls 12



# MENU

OVER 30 PEOPLE

## Starters

---

### Crispy Brussel Sprouts

Brussels halved and fried mixed with a combination of house seasonings, honey, tossed with a Mama Lil's vinaigrette and topped with crispy prosciutto 13

### John's Crab Cakes\*

Panko breaded fresh Dungeness crab and scallop mixture with our homemade remoulade 24

### Fried Calamari

Crispy, fried squid served with a spicy, jalapeno tarter sauce 14

## Salads

---

Dressing Choices:

### John's House Salad

Fresh mixed greens, cherry tomatoes, carrots, cucumbers, red onion & your choice of dressing 10

### Caesar Salad

Crisp romaine lettuce tossed with John's homemade croutons and Caesar dressing, showered in grated parmesan 10

## Entrées

---

### Chicken Piccata

Lightly floured chicken cutlet baked and finished with lemon, capers, artichoke hearts, and a white wine sauce. Served with your choice of potato du'jour or garlic fettucine 27

### Grilled Salmon

Seasoned and grilled 6oz Peter Pan sockeye salmon filet topped with a classic lemon Buerre blanc, served with garlic fettucine and seasoned vegetables 31

### Seafood Linguine

Jumbo prawns, scallops, and crab, served in a light garlic cream sauce, topped with Prosciutto, mushrooms and fresh thyme 35

### John's Beef Stroganoff

Buttered fettuccine, prime top sirloin, sautéed mushrooms & onions in a light sour cream sauce 29

### 12oz New York Steak\*

Served with potato du'jour and seasonal vegetables 45

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have any food allergies please let your server know. Although we are as careful as possible when alerted to an allergy, items in our kitchen may have come in contact with your specific allergen.



## Dessert

---

### Chocolate Mousse Cups

Dark chocolate and white  
chocolate mousse dusted with  
cacao powder and topped with  
fresh berries 12

### Marbled Cheesecake Slices

Lemon vanilla cheesecake filling on a  
graham cracker crust topped with  
berry compote swirls 12

Please choose 1 - 3 appetizers, 2 salads, and 3 - 4 entrees.  
You may either have both dessert options or select just one.

Appetizers will be on a stationary table for cocktail hour,  
then there will be printed menus at each seat for each guest  
to order from the night of your event

## Kids Menu

---

### Kids Chicken Strips

Breaded chicken thighs served with  
house cut fries 12

### Kids Cheesy Pasta

Fettucine noodles tossed in a  
creamy parmesan sauce 11



# Frequently Asked Questions

---

## **What is needed to book an event?**

A nonrefundable deposit of \$600 as well as a signed contact.

## **Are there any food or beverage minimums that need to be met?**

To rent our the space there is a \$3,500 minimum for Tuesday through Thursday, and a \$4,000 minimum for Friday through Saturday. The minimum must be met before current local sales tax and gratuity is added. Once the appropriate minimum is met, the \$600 deposit will be credited back to the guests check. If the minimum is not met, then the host will either be charged with the remaining difference or will need to purchase bottles of wine to go, in order to reach the appropriate amount.

## **Is there an automatic gratuity?**

There will an automatic 18% gratuity added to each guests checks.

## **How many people can the space hold?**

The space can hold up to 40 guests.

### **When is the menu needed?**

All menu selections, final guest count, and final details must be finalized no later than two weeks before your event.

### **Is it possible to decorate the space?**

Yes! We request limited decorations due to the small space of the restaurant. We prefer only table top decorations. If one table is needed for a gift are, picture display, etc. That can be made possible if known beforehand. If you would like to come in early to decorate, you are able to access the space 15 minutes before your designated start time for no additional charge.

### **What is the time frame for an event?**

Our events will allow for a four hour rental period. The recommend times are from 4:30pm to 8:30pm or from 5:00pm to 9:00pm.

### **Is outside dessert allowed?**

Outside dessert is allowed to be brought in as long as it is known in advance. There is a small fee of \$4 per person for any outside dessert, but that will include staff cutting and plating the dessert if needed.