



Wing Luke Museum of the
Asian Pacific American Experience

THE WING LUKE MUSEUM'S EXCLUSIVE CATERERS

These reputable caterers have an established relationship with the Wing Luke Museum, are familiar with the facilities and the required policies and procedures, and respect the Museum's mission.

The Catering Company

Contact: Gregg Novotny
Email: gregg@ordercatering.com
Telephone: 425-825-7230
Website: www.ordercatering.com



The Catering Company is a mother and son business partnership born from a popular restaurant in Redmond. After ten years and having fed thousands of people in hundreds of organizations all over Western Washington, the company continues to grow. Our head chef and owner, Bea, is of Japanese descent and is experienced in executing a wide variety of Asian and continental menus. We pride ourselves on remaining flexible and responsive to your needs. We will create a spectacular event that will fit your specific tastes and budgetary requirements. Contact us for your event at the Wing Luke Asian Museum and we will make your event a memorable one!

City Catering Company

Contact: Davey Wilkes
Email: contact@citycateringcompany.com
Telephone: 206-721-0334
Website: www.citycateringcompany.com



In 2001, City Catering Company started with a desire to make interesting food that tasted good and was served with a simple clean style. Over the years our business has grown -- mainly (and thankfully) through word-of-mouth. We strive to pair seasonal and fresh food with warm professional service and a sleek urban style. Named by Seattle Magazine as Seattle's Most Creative Caterer, we are chefs, style gurus, service geeks, and bean counter. We change our menus when the seasons change and when inspiration strikes us. Tell us a bit about your event, and we'll put together a menu for you.

Foodz Catering

Contact: Shelby Sewell
Email: shelby@foodzcatering.com
Telephone: 206-297-9634
Website: www.foodzcatering.com



Foodz Catering exists to create beautiful, enjoyable experiences that tantalize the senses of taste, smell, touch and sight, and later reward the mind and heart with lifelong memories. Our culinary experience from around the world provides a creative palate to begin your menu planning. We offer internationally inspired menus. We consider each buffet to be a unique piece of edible art. We will customize your menu to suit your taste and budget. Our proposals clearly outline each detail and charge. As a full service caterer since 1997, we can handle all of the details, including rentals, staff, and beverage service.

Four Seas Restaurant/Foreign Affairs Catering

Contact: Al Quan

Email: fourseasrestaurant@msn.net

Telephone: 206-682-4900

Website: www.fourseasrestaurant.com



Four Seas Restaurant/Foreign Affairs Catering, located in the Seattle Chinatown International District offers Pacific Rim, Chinese, dim sum, and World Cuisine catering to the Puget Sound, Washington area. Let our professional caterers, with over 80 years of experience work with you to help create this personal and memorable special occasion. We custom design with pride, each menu to fit your needs and budget.

Phnom Penh Noodle House

Contact: Sam Ung

Email: phnompenhnoodlehouse@hotmail.com

Telephone: 206-748-9825

Website: www.phnompenhnoodles.com



Phnom Penh Noodle House has been serving the Chinatown International District since 1987. Let us cater your next event and allow us to share a piece of our Cambodia culture, art, and 3 generations worth of recipes. We offer an international menu. We are more than happy to customize a unique menu for your event. Let us know what you have in mind and we will do our best to accommodate your requests.

No order is too big or too small. We have catered for many community events, city luncheons/seminars, birthdays, engagements, and weddings.

Green Leaf Restaurant

Contact: Peter or Ridgley Kuang

Email: greenleaftaste@yahoo.com

Telephone: 206-340-1388

Website: www.greenleaftaste.com

Green Leaf Vietnamese Restaurant has been open since 2005. It is a well-known restaurant in Seattle and its neighborhoods. We provide delicious, healthy food, and quality service, and offer reasonable prices. Many prominent people have visited our restaurant including Paul Allen, Iron Chef Mario Batali, Iron Chef host Mark Dacascos and famous Iron Chefs in Seattle. We have catered for many large companies such as the Bill and Melinda Gates Foundation. There have been many great reviews for the restaurant posted on the internet by our customers, well-known food network websites, newspapers, magazines and journals. The Seattle Times rated our restaurant as one of the Top Ten Restaurants in Seattle. For more information about the restaurant, please view our website.

St. Clouds

Contact: John Platt
Email: john@stclouds.com
Telephone: 206-726-1522
Website: www.stclouds.com



St. Clouds catering is meant to be creative and unique – not predictable and staid, with a premier focus on hospitality – warm, caring, attentive, and personal. Meet with Executive Chef John Platt to discuss the feel of your event and from there we will recommend the foods and service style that best match the gathering, resulting in a one-of-a-kind occasion with the freshest and most flavorful foods. St. Clouds will meet your catering needs with flair, personal attention, and bright, delicious food. We pride ourselves on ensuring that the food and service will be completely taken care of, so you can focus on your guests and the fun of your own event. We love the adventure of creating great, unique food that matches your style with ours.

Tony's Events & Catering

Contact: Chris Weaver or Mandi Voss
Email: cweaver@tonyscatering.com or mvoss@tonyscatering.com
Telephone: 206-328-2195
Website: www.tonyscatering.com



Tony's Events & Catering—creating memorable events designed to make you look good!

In business in Seattle for more than a decade, Tony's has earned a reputation for creating beautiful, seamless and unforgettable events. From festive galas and intimate receptions to corporate meetings and retreats, every detail is thoughtfully considered. Your entire event is constructed with your collaboration, and we can provide seasonally inspired menus that feature the freshest local and seasonal ingredients. Our relationships with artisan food and wine purveyors ensure the finest cuisine and cocktails for every event, taking all the worry out of event planning. Please call us today to get a custom quote for your next event!

Uwajimaya

Contact: Michi Terada
Email: michit@uwajimaya.com
Telephone: 206-624-6248
Website: www.uwajimaya.com



Uwajimaya can provide a variety of party platters to help entertain your guests in style. Choose from Deli Party Platters, Entree Platters, Sushi Platters, Seafood Sashimi Platters plus a selection of Bentos and Sides- All prepared fresh daily! Let Uwajimaya help you with everything from intimate gatherings to major events.