

THE WING LUKE ASIAN MUSEUM'S EXCLUSIVE CATERERS

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

Ata Farm Foods

Contact: Christina Scholz

Email: cayako@gmail.com

Telephone: 206.300.6364

Website: www.atafarm.com



Ata Farm Foods makes a custom menu for each and every client. They support local and seasonal eating by using high quality, local, organic (when possible) and seasonal products from the farmer's markets and other independently owned local businesses. While the ingredients are seasonal, they can create dishes from almost any part of the world. Catering with Ata Farm Foods is a personal experience even if it's a company event.

Four Seas Restaurant/Foreign Affairs Catering

Contact: Al Quan

Email: fourseasrestaurant@msn.com

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.

Kaspars Special Events & Catering

Contact: Michele Brummett

Email: michele@kaspars.com

Telephone: 206.298.0123

Website: www.kaspars.com



Whether you are entertaining a few or a few hundred guests, the elements for success are the same – superb fare, impeccable service, the proper ambience and the right caterer! Kaspars Special Events and Catering, with a reputation for excellence.

Phnom Penh Noodle House

Contact: Sam Ung

Email: phnompenhnoodlehouse@hotmail.com

Telephone: 206.748.9825



Please call for details and information.

Saigon Bistro

Contact: Alex Nguyen

Email: kyalexnguyen@yahoo.com

Telephone: 206.329.4939

Please call for details and information.

Salima Catering

Contact: Asari Mohamath

Email: asarimo@msn.com

Telephone: 206.356.6144

Website: <http://www.salimarestaurant.com>



Salima Catering offers a unique mix of Southeast Asian cuisines with a primary focus on Malaysian dishes. Our goal is to provide a combination of excellent food at value prices with a welcome service and ambiance that is truly reflecting Southeast Asian traditions. In today's highly competitive environment, it is becoming increasingly more difficult to differentiate one catering concept from another. Salima Catering does this by being the only Halal Southeast Asian cuisine concept that features authentic dishes. It offers a fusion of Malaysian, Vietnamese and Cham cuisine (Cham, a Muslim ethnic group that reside in Vietnam and Cambodia of Melayu-Polynesian heritage.) Our popular dishes include Roti Canai, Satay Chicken, Lamb Curry, Oxtail Soup, Coconut Rice, Fried Yellow Noodle, Hotplates, Seafood Red Lemak and many other delicious dishes – All stocked with a proper degree of doneness and sealed pack ingredients for quick service.

St. Clouds

Contact: Cassandra Vaivadas

Email: cass@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 and/or Director of Catering Cass Vaivadas 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.

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.
