

Lisa
DUPAR
CATERING

SUMMER HEARTY APPETIZER BUFFET MENU I

HEIRLOOM TOMATO CAPRESE PLATTER
marinated olives, burrata, basil pesto, aged balsamic & grilled garlic bread

DUCK SUMMER ROLLS
hot & sweet mustard dip

MINI PHILLY CHEESESTEAK
grilled flank steak, caramelized onions, roasted poblano peppers

FRESH WATERMELON CUBES FILLED WITH FETA AND MINT

GINGER-GARLIC MARINATED CHICKEN BROCHETTES
sambal aioli

CHIPOTLE SHRIMP CEVICHE WITH TORTILLA CHIPS {3 oz}
jicama, tomato, lime & tequila

LOCAL FARMS' VEGGIES
plattered with fire roasted poblano dip

\$35.75 PER GUEST
(prices subject to change)

{add dessert}

SUMMER PETITE DESSERTS ~2 PER GUEST
to include tartlets, cheesecake bites, chocolate bark, macarons & cookies

\$3.50 {1 PER GUEST} \$6.25 { 2 PER GUEST} \$8.75 {3 PER GUEST}

Please note a 20% administration fee will be added to all food and beverage sales

{visit} www.duparandcompany.com | {ring} 425.3250

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SUMMER HEARTY APPETIZER BUFFET MENU 2

PONZU TUNA TARTARE IN SESAME CONES*

CRISPY FALAFEL BITE
tomato & feta salad

MINI AREPAS *
ancho rubbed skirt steak & cotija

BLACK BEAN AND ROASTED POBLANO FLAUTAS*
with avocado-lime mousse

NEW ENGLAND STYLE LOBSTER ROLLS
on house po-boy rolls

TARRAGON CHICKEN SALAD IN RED ENDIVE SPEARS

GRILLED HANGER STEAK RUBBED WITH HARISSA {3oz}
on fire roasted peppers & fennel

SUMMER BRUSCHETTA STATION
heirloom tomato salad, boursin, zucchini tarragon relish, prosciutto
& fresh mozzarella with garlic crostinis

\$42.50 PER GUEST
(prices subject to change)

{add dessert}

WASHINGTON STONEFRUIT UPSIDE-DOWN CAKE
macerated cherries & nut brittle

\$49.50 PER GUEST

* *REQUIRES ON SITE CHEF SERVICE*

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SUMMER DINNER BUFFET MENU

SUMMER GRILLED CORN AND HEIRLOOM TOMATO PANZANELLA
cucumber, chickpeas, feta & basil vinaigrette

GRILLED STEELHEAD {6 oz}
on chili-garlic seared beans

CHARRED BROCCOLINI
lemon & red pepper flake

WARM YUKON GOLD POTATO SALAD
stone ground mustard, bacon & gorgonzola

ARTISAN SLICED BREAD
herb & flower sea salt butter

\$48.75 PER GUEST
(prices subject to change)

{add dessert}

MINI SUMMER PIES
cherry, Northwest berry, peach

\$55.75 PER GUEST

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ADDITIONAL BUFFET ENTRÉE OPTIONS

GRILLED STEELHEAD {6 oz} \$30.00
on chili-garlic seared beans

GRILLED HANGER STEAK RUBBED WITH HARISSA {6 oz} \$15.50
fire roasted peppers & fennel

GRILLED PETITE TENDERLOIN RUBBED WITH HARISSA {6 oz} \$17.50
fire roasted peppers & fennel

SEARED CORIANDER CRUSTED CHICKEN BREAST {7 oz} \$17.50
roasted tomato & cilantro salad

SLICED AND GRILLED EGGPLANT \$18.00
filled with cashew cheese, tomato-basil pomodoro sauce

ROASTED ZUCCHINI, RED PEPPER AND RICOTTA GALETTE \$16.00

(prices subject to change)

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SUMMER SEATED DINNER MENU I

passed appetizers

CHILLED OCTOPUS SKEWERS
aji amarillo dip

FRESH WATERMELON CUBES FILLED WITH FETA AND MINT

first course

TOMATO AND TOMATILLO SALAD
pickled red onions, jicama, lime, cilantro & queso fresco

ARTISAN SLICED BREAD
herb & flower sea salt butter

second course

SEARED BEEF TENDERLOIN {6 oz}
chili-garlic beans, roasted baby potato, blistered eggplant puree
& garlic herb compound butter

third course

STRAWBERRY RHUBARB PIE
deconstructed pie with fresh strawberries, compressed rhubarb,
strawberry powder, pie "crust"

\$57.50 PER GUEST
(prices subject to change)

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ADDITIONAL PLATED ENTRÉE OPTIONS

SLOW BAKED STEELHEAD FILLET {6 oz} . . . \$34.00
marinated asparagus, avocado mousse, roasted tomato

SPICE-CRUSTED STRIPED BASS
WITH TARRAGON TOMATO BROTH {6 oz} . . . \$38.00
roasted baby zucchini, English peas, celery-fennel salad, & castelvetro olives

CHORIZO AND CHILI STUFFED CALAMARI {6 oz} . . . \$24.00
charred spring onions, saffron rice, aji amarillo

SEARED PETITE TENDERLOIN {6 oz} . . . \$26.75
chili garlic beans, roasted baby potato, blistered eggplant puree
& garlic herb compound butter

SEARED BEEF TENDERLOIN {6 oz} . . . \$30.00
chili garlic beans, roasted baby potato, blistered eggplant puree
& garlic herb compound butter

CORIANDER CRUSTED CHICKEN BREAST {7 oz} . . . \$23.00
spiced carrot puree, marinated chickpeas, fennel confit, cilantro pistou

SLICED AND GRILLED EGGPLANT . . . \$20.00
filled with cashew cheese, pomodoro sauce & herb salad

VIETNAMESE RICE NOODLE BOWL . . . \$20.00
pickled carrots, toasted peanuts, fried spiced tofu, bean sprouts, cucumber,
cilantro, basil, mint & tamarind peanut dressing

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