

Lisa
DUPAR
CATERING

BEVERAGE *Menu*

wine list

SPARKLING

- FLAMA D'OR, CAVA, ESP {\$18.00 per bottle}
DOMAINE J. LAURENS, BRUT, FR {\$26.00 per bottle}
VIETTI, MOSCATO DI ASTI, IT {\$26.00 per bottle}
COL DE'SALICI, PROSECCO, IT {\$27.00 per bottle}
DOMAINE CHANDON BRUT ROSE, CA {\$30.00 per bottle}
LIEBART REGNIER, BRUT CHAMPAGNE, FR {\$56.00 per bottle}
VEUVE CLICQUOT, CHAMPAGNE, FR {\$72.00 per bottle}
BILLECART SALMON, BRUT RESERVE, FR {\$90.00 per bottle}
BILLECART SALMON, ROSE CHAMPAGNE, FR {\$130.00 per bottle}

WHITES

- MARK RYAN, "LU & OLY", CHARDONNAY, WA {\$20.00 per bottle}
WAIRU RIVER, SAUVIGNON BLANC, MALBOROUGH, NZ {\$21.00 per bottle}
OWEN ROE, CORVIDAE "MIRTH" UNOAKED CHARDONNAY, YAKIMA VALLEY, WA {\$21.00 per bottle}
SPINDRIFT, PINOT GRIS, WILLAMETTE VALLEY, OR {\$23.00 per bottle}
CLOS DU ROY, BOURDEAUX BLANC, FR {\$30.00 per bottle}
FLOWERS, CHARDONNAY, SONOMA, CA {\$42.00 per bottle}

REDS

- BODEGAS CARO, "ARUMA", MALBEC, MENDOZA, AR {\$19.00 per bottle}
CEDERGREEN, "THUJA", COLUMBIA VALLEY, WA {\$19.00 per bottle}
AIRFIELD, SYRAH, YAKIMA VALLEY, WA {\$20.00 per bottle}
DUNHAM CELLARS, THREE LEGGED RED BLEND, WALLA WALLA, WA {\$26.00 per bottle}
ARROWOOD, CABERNET SAUVIGNON, SONOMA, CA {\$27.00 per bottle}
TAMARACK CELLARS, MERLOT, WA {\$30.00 per bottle}
LACHINI VINEYARDS, PINOT NOIR, OR {\$32.00 per bottle}
CADENCE, "CODA", WA {\$38.00 per bottle}

beer list { \$5.00 per bottle }

- SCUTTLEBUTT BLONDE, EVERETT, WA
FISHTALE, ORGANIC AMBER, OLYMPIA, WA
DESCHUTES, MIRROR POND PALE ALE, BEND, OR
LAGUNITAS, IPA, PETALUMA, CA

Prices subject to change. Alcohol charged based on consumption.

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cocktails

STANDARD CALL LIQUORS { \$8.00 per drink }

Four Roses Bourbon, Johnny Walker Red, Durwoods Premium Vodka, Absolut Citron, Bombay Sapphire, Lunazul 100% Agave Tequila, Captain Morgan White Rum, Sweet Vermouth, Dry Vermouth and Triple Sec

TOP SHELF LIQUORS { \$10.00 per drink }

Maker's Mark, Macallans 12yr, Ketel One Vodka, Hendrick's Gin, Milagro Tequila, Barbancourt Rum, Grand Marnier, Cointreau, Sweet Vermouth, and Dry Vermouth

specialty cocktails { \$10 per drink }

YEAR ROUND

POMERITA

pomegranate juice, Cuervo Gold tequila & Grand Marnier with raspberry puree, served on the rocks

LISA'S PERFECT HIGHBALL

Bombay Sapphire gin, St. Germain, lemongrass DRY soda & squeeze of lemon

POM DROP MARTINI

Ketel One vodka, house made lemoncello & lemonade

NOT-SO-OLD-FASHIONED

Jameson, Reed's Ginger Brew, orange, cherry & dash of bitters

GINGER GRAPEFRUIT MARGARITA

Cuervo Gold tequila, Grand Marnier, Fresh pink grapefruit juice, lime juice & muddled ginger, served on the rocks

STRAWBERRY RHUBARB COLLINS

Ketel One vodka, fresh strawberries, sweet and sour & rhubarb DRY soda

SPRING

SPARKLING LAVENDER LEMON DROP

Absolut Citron with fresh lemon, lavender syrup, splash of Chambord & lavender DRY soda

CUCUMBER MINT MARTINI

Hendrick's gin, Grand Marnier, fresh cucumber, mint & lime juice

SUMMER

MEYER LEMONCELLO SPRITZER

house made Meyer lemoncello & soda with a squeeze of lemon, served on the rocks

BLUEBERRY MOJITO

Bacardi rum muddled with fresh blueberries, mint leaves & lemon

FALL

FIG SIDECAR

Remy Martin cognac, Grand Marnier, lemonade & fig cabernet syrup, served on the rocks

SAGE MARTINI

Ketel One vodka, Bombay Sapphire gin, fresh lemon juice & simple syrup, with sage leaf garnish

WINTER

EGGNOG MARTINI

Ketel One vodka, Kahlua, Bailey's & eggnog

CRAN ROSEMARY MOJITO

Barbancourt rum, orange, cranberry, rosemary syrup & fresh rosemary

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LISA DUPAR CATERING ring 425.881.3250 | visit www.duparandcompany.com | write frontdesk@duparandcompany.com

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bar add-ons

for a two hour period

PROSECCO BAR {\$13.00 per person}

MOJITO BAR {\$13.00 per person}

BLOODY MARY BAR {\$13.00 per person}

non-alcoholic beverages

ASSORTED SODAS, SELTZERS AND BOTTLED WATERS {\$2.50 per person}

ASSORTED BOTTLED FRUIT JUICES AND BOTTLED WATERS {\$2.50 per person}
orange, cranberry, grapefruit or apple

BLACK ICED TEA {\$1.75 per person}

SEASONAL BERRY LEMONADE {\$2.00 per person}

LISA'S THIRST QUENCHING LEMONADE {\$2.00 per person}

specialty mocktails { \$3.50 per person }

WORKER BEE
sparkling honey-lemon

THYME OUT
gala apple cider, hot ginger-thyme syrup & soda

POM FIZZY
raspberry pom juice, cranberry & soda

coffee

CAFFÈ LUSSO {\$2.50 per person}
*decaffeinated and regular coffee with tea service
with creamer, sugar and sugar substitutes*

CAFFÈ LUSSO DELUXE {\$3.75 per person}
*decaffeinated and regular coffee with tea service
with sugar crystal stir sticks, orange peel, whipped cream,
chocolate cigarettes, creamer, sugar and sugar substitutes*

Prices subject to change. Non-alcoholic beverages charged as a flat fee per person.

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