Tomato Basil Shortcakes

Lisa's Southern Fried Chicken

INDIAN

TO START

Butter Chicken Skewers
spiced yogurt sauce

Cilantro Prawns
tomato coriander chutney

SALAD COURSE

Carrot Salad
marinated carrots tossed with spiced oil, lemon juice & cilantro

House Grilled Naan Flatbread

ENTRÉES

Salmon Tikka Masala
yogurt sauce

Lamb Kofta
spiced tomato cream sauce

ACCOMPANIMENTS

Aloo Gobi
spice roasted potatoes, cauliflower

Mustard Greens
black mustard seed

SWEETS

Cardamom Spiced Cookies and Saffron Rice Pudding

SOUTHERN

TO START

Tomato Basil Shortcakes
whipped chevre cream

Andouille Corn Dogs
cajun mustard dip

SALAD COURSE

Iceberg Wedge Salad
cherry tomato, bacon, radish, queso fresco, blue cheese

Buttermilk Drop Biscuits
honey butter

ENTRÉES

Lisa's Southern Fried Chicken

Bourbon Braised Beef Short Ribs

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425.881.3250
lisaduparcatering.com
18005 NE 68th Street Suite A-150
Redmond, WA 98052

Goat Cheese Bruschetta

Burrata, Roasted Peaches & Fried Rosemary

Lamb Osso Bucco

ACCOMPANIMENTS

Smooth and Smoked Yukon Gold Potatoes

Celery Seed Slaw

SWEETS

Chocolate Bourbon Pecan Tart
spiced whipped cream

ITALIAN

TO START

Goat Cheese and Oil Cured Olive Bruschetta
grilled baguette, herbed goat cheese, blistered tomato

Halibut Crudo
capers, lemon & olive oil

SALAD COURSE

Burrata, Roasted Peaches and Fried Rosemary
Marcona almonds over torn radicchio & arugula, balsamic drizzle

Dried Cherry Black Olive Focaccia

ENTRÉES

Lamb Osso Bucco Milanese

Chicken Piccata
capers & lemon olive oil

ACCOMPANIMENTS

Italian Primavera
grilled eggplant, zucchini & yellow squash

Wild Mushroom and Sweet Onion Risotto
chervil oil

SWEETS

Vanilla Bean Panna Cotta
huckleberry caviar

NW SEASONAL

TO START

Dungeness Crab Cakes

Morel "Cappuccino"
mushroom foam, olive oil grissini

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FAMILY-STYLE SERVICE

Thyme Olive Oil Poached Olsen Farms Potato Coins

Grilled Wild Sockeye Salmon

SALAD COURSE

"Sprout & Greens" Salad
breakfast radish, shaved fennel, manchego & sorrel dressing

ENTRÉES

Grilled Wild Sockeye Salmon
garlic-arugula pistou

Seared Beef Tenderloin
garlic-herb compound butter

ACCOMPANIMENTS

Thyme Olive Oil Poached Olsen Farms Potato Coins

Sautéed Broccolini
cipollini onions & sweet peppers

SWEETS

Caffe Lusso Espresso Tiramisu

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