

THEMED ACTIVE STATIONS



Bean to Bar

SOUTHERN BUTTERMILK BISCUIT BAR

sliced smoked ham, sausage gravy, orange marmalade, house jam, cultured butter, hot pepper jelly, spiced honey, grain mustard

POKE BOWL AND BUN BAR

choice of steamed buns or sticky sushi rice

proteins: *marinated salmon belly, ahi tuna, & shrimp*

toppings: *pickled fresh vegetables, asparagus, edamame, seaweed salad, sesame seeds, grilled green onion, pickled ginger, daikon slaw, cabbage slaw, puffy rice, soy sauce, effervescent yuzu, house mango sriracha*

SPICY SWEET AND SAVORY RAMEN BAR

ramen noodles, broth, soy-marinated eggs, bamboo shoots, shiitake mushrooms, sprouts, scallions, sliced peppers, chili oil, soy sauces

PNW "CHILL" BAR

Puget Sound Oysters on the Half Shell

pressed-cider mignonette & gin-lime cocktail sauce

Basil Citrus Marinated Prawns

gin-lime cocktail sauce

Chilled Octopus

aji amarillo dip

Ponzu Tuna Tartare

sesame cones



Ramen Bar

SOUTHWEST TACO STAND

choice of three proteins: carne asada, pulled pollo, N.M. chili-pescado (white fish), spicy potatoes

toppings: *frijoles refritos, guacamole, Mexican rice, diced tomatoes, shredded lettuce, cheddar cheese, Juan's homemade salsas, pico de gallo, lime crema flour & corn tortillas*

BEECHER'S MAC & CHEESE STATION

Beecher's cheddar, bacon, crispy shallots, green onions, toasted breadcrumbs, jalapeños, sautéed peppers & blue cheese crumbles

+ add our house Italian sausage or braised beef

ESTD *Lisa* 1984

DUPAR
CATERING

425.881.3250

lisaduparcatering.com

18005 NE 68th Street Suite A-150
Redmond, WA 98052

THEMED ACTIVE STATIONS



Mac & Cheese Station



Rock & (Sushi) Roll



Chocolate Ganache Schmears

ROCK AND (SUSHI) ROLL

Viet Rice Paper Rolls & NW Sushi Rolls

variety to include based on seasonality: shrimp, spicy tuna, smoked trout, seared Wagyu strip loin nigiri, with pickled red onions & radish sprouts, asparagus & avocado, soy, wasabi, pickled ginger & assorted house pickles

SAVANNAH HOT PUFF BAR

our own Georgia-Style riff on beignets, served warm, rolled in cinnamon sugar, served with crème anglaise, chocolate-bourbon mint julep sauce, N.W. berry sauce, spiced whipped cream

BUILD YOUR OWN WHOOPIE PIE

*choice of chocolate, red velvet or vanilla whoopie-pie cakes
classic marshmallow fluff, chocolate icing, salted caramel buttercream
optional roll-ins: chocolate shavings, crushed nuts, fruity pebbles, sprinkles or coconut flakes*

BEAN TO BAR STATION:

DIY DARK OR MILK CHOCOLATE BAR

choice of fillings: candied orange peel, candied ginger, pistachios, pepita seeds, hazelnuts, almonds & Chukar cherries

Guests fill chocolate molds with desired fillings, Chocolate Chef fills mold with guest's choice of milk or dark chocolate

CHOCOLATE SCHMEAR, FLUFF AND TORCH BAR

Chocolate Ganache Schmears: honey dark, crunchy hazelnut milk, whiskey milk chocolate, margarita lime and banana rum, torched marshmallow fluff with house graham crackers

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