

## FALL CELEBRATION BOXES

### STARTER CELEBRATION BOXES

Ready to enjoy!

Serves 1-2 people

#### STARTER BOX ~ \$55

Mini Cheese and Salami Board

*select cheeses & Olympic Provisions pepperettes  
with demi-baguette, Marcona almonds, dried pears & apricots*

Tuna Poke

*pickled ginger & wonton chips*

Two Cans of Perrier Sparkling Water

#### VEGETARIAN STARTER BOX ~ \$28

Dehydrated Kafir-Lime Leaf Pineapple Skewers

*with house-made mozzarella & basil leaves*

Mama Lil's Hummus Dip

*with pita crisps & lightly roasted carrots*

Butter-Roasted Pecan Halves with Fresh  
Rosemary

Two Cans of Perrier Sparkling Water

#### SEAFOOD LOVERS STARTER BOX ~ \$60

Blood Orange Cured Wild Alaskan Spot Prawns

Tuna Ensalata Rusa

*with bread & butter pickle-potato chips & crème fraîche*

Dungeness Crab Salad

*with fennel pollen & licorice root house-buttered saltines*

Two Cans of Perrier Sparkling Water



## FALL CELEBRATION BOXES

### CELEBRATION DINNER BOXES

All dinner boxes include reheating instructions

#### ALASKAN SPOT PRAWN DINNER BOX ~ \$70 PER PERSON

Winter Frisee and Baby Spinach Salad  
*shaved fennel, apple, pomegranate seeds & white balsamic dressing*

Wild Alaskan Spot Prawns in Herb Butter Sauce  
*with Sno-Valley mushroom-farro risotto & herbal spinach*

Demi Baguette  
*with Humboldt Fog butter*

Pastry Chef Daniel's Eggnog Crème Brulee

#### NW WILD SALMON DINNER BOX ~ \$68 PER PERSON

Sweet Gem Lettuce Salad  
*with roasted beets, ricotta salata, candied pistachios  
& shallot herb vinaigrette*

Seared Wild Salmon Fillet  
*with harvest white corn sauce, roasted broccolini  
& potato-parsnip puree*

Soft Caramelized Onion Roll  
*with sea salt butter*

Gingerbread Stout Cake  
*with spiced whipped cream*

#### SOUTHERN YARDBIRD DINNER BOX ~ \$55 PER PERSON

Baby Kale and Romaine Caesar  
*deviled egg dressing, olive oil croutons, pecorino & grilled lemon*

Slow-Cooked Olive Oil Poached Chicken  
*with green olives & tangerines, Carolina gold rice pilaf  
& roasted root veggies*

Buttermilk Biscuits  
*with honey butter*

Mini Chocolate Bourbon Pecan Pie



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### CELEBRATION DINNER BOXES

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#### BEEF SHORT RIBS DINNER BOX ~ \$64 PER PERSON

Wedge Salad  
*with pickled onion vinaigrette, tomatoes, bacon crumbles  
& Twin Sisters blue cheese*

Bourbon Braised Beef Short Ribs  
*with buttery Yukon gold potato mashers & braised winter greens*

Seeded Onion Roll  
*with sea salt butter*

Holiday Macarons Assortment  
*caramel apple, eggnog, key lime pie, hot chocolate  
& peppermint*

#### LATE HARVEST VEGAN DINNER BOX ~ \$44 PER PERSON

Winter Frisee and Baby Spinach Salad  
*shaved fennel, pomegranate seeds & ginger-carrot dressing*

Indonesian Sayur Lodeh  
*coconut curry tofu, jackfruit, cabbage & eggplant  
with basmati rice, cilantro & basil*

Demi Baguette

Vegan Coconut Cake  
*with tropical fruit*

### THE FINE PRINT

Boxes are priced based on minimum orders of 5 celebration boxes.  
All boxes are kept at proper chilled temperature until time of pick-up or delivery.  
Celebration boxes are completely customizable based on your event vision and theme.

[Contact us to start planning your celebration boxes today!](#)



## FALL CELEBRATION BOXES

### BUMP UP MY BOX

Select additions for your box:

Split of Ferrari Brut Sparkling Wine - \$20

Split of Billecart-Salmon Brut Rose Champagne - \$55

Split of Michael Thomas Sancerre - \$25

Split of Mark Ryan Long Haul Merlot - \$42

DRY Soda Botanical Bubbly (12oz can | 12oz bottle)  
- \$5 can | \$7 bottle

Black Raven Brewing Co. Festivus Holiday Ale  
(16oz can) - \$7

Southern Pecan 'Nog'  
(Housemade Pecan Noccino & Brandy) - \$20

Spiked and Spiced Apple Cider - \$15

Cranberry-Spice Bourbon Based 'Milk Punch' - \$15

ESTD *Lisa* 1984  
**DUPAR**  
CATERING

