

HOLIDAY A-GO-GO

• COMPLETE HOLIDAY DINNER •

• ENTREE CHOICE •

Holiday Duck Two Ways

Seared Duck Breast over Duck Leg Confit
caramelized persimmon-baby ginger sauce

OR

Espresso-Cocoa Nib Spiced Beef Tenderloin
slow-cooked & pan-seared

• SIDES •

Winter Greens with Apple Cider Vinaigrette
candied pecans & dried cherries

Parsnip-Yukon Gold Potato Puree

Roasted Rainbow Carrots
Turnips, & Leeks

Caramelized Brussels Sprouts
with balsamic reduction

Seeded Challah Rolls & Salted Butter

• YOUR CHOICE OF PIE •

Florida Key Lime Pie
with torched meringue

Caramelized Banana Coconut Cream Pie

Chocolate Bourbon Pecan Tart
with spiced whipped cream

Eggnog White Chocolate Ganache Tart
dark chocolate cookie crust

• PURCHASE ADDITIONAL PIES FOR \$36 EACH + TAX •



Lisa

DUPAR

CATERING



Available for pick
up December 22nd, 23rd
& by noon on the 24th.
All orders must be placed
3 days in advance.

To place your order:
call 425.881.3250

Order online @
[www.exploretock.com/
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OR email @
frontdesk@duparandcompany.com

PRICING

• NOT INCLUDING TAX •

4 GUESTS
1 PIE

DUCK \$280
TENDERLOIN \$240

6 GUESTS
1 PIE

DUCK \$420
TENDERLOIN \$360

8 GUESTS
2 PIES

DUCK \$560
TENDERLOIN \$480

WINE WITH YOUR DINE

2015 J Scott Cellars, Rousanne \$22

2017 Mark Ryan, "Devil's Playground," Cabernet Sauvignon \$35

2014 Lachini, Pinot Noir, Oregon \$35