



TO START

SMALL BITES | PASSED OR STATIONED

Squash Tarte Tatin
with thyme fromage blanc & candied pecan
vegetarian

Pickled Veggie Sushi Roll
with wasabi soy sauce dip
vegan | gluten-free

Indian Style Saag Paneer Phyllo Triangles
cucumber yogurt dip
vegetarian

Pressed Mini Cubano Sandwiches *
pulled sour orange pork, yellow mustard, dill pickle, ham & sliced gruyere
on house onion bun

Pork al Pastor and Roasted Pineapple Skewer
gluten-free | dairy-free

Mini Beef Stew Hand Pies
with mushroom & potato

Mexican-Style Wontons
roasted poblanos & pepper jack cheese with cilantro-lime crema
vegetarian

Lamb and Feta Meatballs
with creamy tzatziki sauce
gluten-free

Prosciutto-Wrapped Squash Bite
gluten-free | dairy-free

PLATTERS | STATIONED

Slow-Baked Steelhead Platter
frisee salad & charred lemon aioli
gluten-free | dairy-free

Slow-Cooked Herbed Petite Tenderloin Platter
shallot-mushroom salad & roasted fennel aioli
gluten-free | dairy-free

Grilled Chicken Breast
sliced & chilled, over root veggie, grain & herb salad
dairy-free

Roasted King Trumpet Mushrooms
on toasted bulgur salad with delicate squash & kale
vegan

**chef required*

ESTD *Lisa* 1984
DUPAR
CATERING

425.881.3250

lisaduparcatering.com

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



SALAD | SOUP | BREAD

PLATED OR STATIONED

Toasted Bulgur Salad
delicata squash, currants & wilted kale
vegetarian | dairy-free

Romaine and Kale Salad
roasted sweet potatoes, orange segments, toasted pistachios & pressed cider vinaigrette
vegan | gluten-free

Fall Greens with Pepper Verjus Vinaigrette
pecorino, shaved carrot & pressed fennel
vegetarian | gluten-free

Curried Butternut Squash Soup
with mushroom crème fraîche
vegetarian | gluten-free

Fresh Baked Cherry-Rosemary Focaccia
with extra virgin olive oil
vegetarian

ENTRÉES

PLATED OR STATIONED

Ginger Mirin-Glazed King Salmon
gluten-free | dairy-free

Smoked Petite Tenderloin
with pumpkin seed-kale pistou
gluten-free | dairy-free

Parmesan-Crusted Chicken Breast
Sno-Valley mushroom & thyme ragout

Smoked Beef Brisket
Pitmaster Dominic's BBQ sauce
gluten-free | dairy-free

Kombu-Braised Chicken Thigh
over wilted bok choy
gluten-free | dairy-free

Butternut Squash Steak
with black eyed peas & southern greens
vegan | gluten-free

Herbed Low Country Grits Cake
with tomato-mushroom ragout & fall basil gremolata
vegetarian

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ACCOMPANIMENTS

Herbed Brussels Sprouts
with slow-cooked cippolini onions
vegan | gluten-free

Sherry-Glazed Winter Squash
with melted leeks
vegetarian | gluten-free

Grilled Broccolini
with pine nuts & tahini sauce
vegan | gluten-free

Duck Fat-Poached Baby Potatoes
gluten-free | dairy-free

Sweet Potato Puree
with mascarpone & nutmeg
vegetarian | gluten-free

Chickpeas with Charred Greens
oven-roasted tomatoes
vegan | gluten-free

SWEETS & PETITES

PLATED OR STATIONED

Fall Petite Desserts ~ 1 per guest | 2 per guest | 3 per guest
may include caramel apple tartlets, burnt caramel cheesecake bites, ginger molasses sandwich cookies, cake bites & assorted macarons
vegetarian

Yakima Pear Spice Cake
layered pear cake with vanilla cream cheese frosting
vegetarian

Individual Burnt Caramel Cheesecake
maple whipped cream & candied pecans
vegetarian

"Plated" About Them Apples
pear mousse, dipped in white chocolate, apple-rosemary compote
vegetarian | gluten-free

Fall Macaron Assortment
pumpkin spice, apple cider, maple, chocolate bourbon & vanilla bean
vegetarian | gluten-free

Red Wine-Poached Pear Panna Cotta
honey-vanilla panna cotta topped with slow cooked red wine pears
vegetarian | gluten-free

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