



TO START

SMALL BITES | PASSED OR STATIONED

Mini Prime Rib Sammies
horseradish aioli, spinach, caramelized onions

Mini King Trumpet Oyster "Scallops" *
thyme-cashew creme
vegan | gluten-free

Curried Cranberry and Brie Bites
in puff pastry with fried rosemary
vegetarian

Mini Blackened Shrimp Po-Boys
with Cajun remoulade & bibb lettuce on a house-made bun

Sesame Crusted Tuna Tataki Skewers
with citrus-tamari ponzu
gluten-free | dairy-free

Fried Chicken and Waffle Bites
with spicy maple syrup drizzle

Mini Greek Lamb Sliders
with tzatziki & apple-fennel-mint slaw

Birria Flautas *
slow braised beef & panela cheese with consommé dip, served in a shot glass
gluten-free

Eggplant "Meatball" Skewers
with marinara dip
vegan | gluten-free

PLATTERS | STATIONED

Yuzu-Miso Glazed Chicken Breast
chilled & sliced, over farro, winter squash & kale with micro herb salad
dairy-free

Sliced Petite Beef Tenderloin
chilled & sliced with creamy cilantro sauce over roasted Brussels sprouts & sweet potatoes
gluten-free

Pomegranate Molasses Glazed Side of Salmon
with Baharat spice over fennel-frisee salad
gluten-free | dairy-free

Whipped Feta Dip
sumac, dill, honey drizzle, toasted pistachios & crispy pita chips
vegetarian

**chef required*

ESTD *Lisa* 1984
DUPAR
CATERING

425.881.3250

lisaduparcatering.com

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



SALAD & SOUP

PLATED OR STATIONED

Lentil and Roasted Eggplant Salad
arugula, frisée, za'atar, oil-cured tomatoes & lemon-Dijon dressing
vegan | gluten-free

Winter Green Salad with Roasted Fennel-Balsamic Dressing
mixed greens, treviso, roasted pears, shaved fennel & ricotta salata
vegetarian | gluten-free

Chopped Romaine Salad with Apple Cider Vinaigrette
shaved rainbow carrots, toasted pecans & pomegranate seeds
vegan | gluten-free

Creamy Sno-Valley Mushroom Soup
with truffle cream & crispy parsnips
vegetarian | gluten-free

Potato and Leek Soup
with crispy shallots & chive oil
vegetarian

ENTRÉES

PLATED OR STATIONED

Stout-Braised Beef Short Ribs ~ 4 oz
over wilted kale
gluten-free | dairy-free

Slow-Cooked Beef Tenderloin ~ 4 oz
with Sno-Valley mushroom jus
gluten-free

Lightly Smoked Chicken Breast ~ 5 oz
with caramelized onion jus
gluten-free

Dijon Marinated Pork Tenderloin ~ 4 oz
with roasted apples
gluten-free | dairy-free

Seared King Salmon with Preserved Lemon Gremolata ~ 4 oz
gluten-free | dairy-free

Roasted Cauliflower Steak
with crispy lentils & tangy cilantro-lime drizzle
vegan | gluten-free

Baby Kale and Roasted Mushroom Cannelloni
with ricotta, Reggiano & marinara sauce
vegetarian

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ACCOMPANIMENTS

Roasted Cauliflower & Romanesco

with almond salsa verde

vegan | gluten-free

Balsamic-Glazed Brussels Sprouts

with toasted pecans & dried cranberries

vegan | gluten-free

Maple-Roasted Winter Vegetables

winter squash, carrots, parsnips & red garnet yam

vegan | gluten-free

Kale, Leek and Yam Savory Bread Pudding

vegetarian

Pecorino-Polenta Cakes

vegetarian | gluten-free

SWEETS & PETITES

PLATED OR STATIONED

Brown Butter-Cranberry Almond Cake

spiced cranberry-orange compote

vegetarian

Peppermint Chocolate Cheesecake

chocolate cookie crust

vegetarian

Salted Caramel Dark Chocolate Tart

with cocoa nib whipped cream

vegetarian

Brandy Egg Nog Crème Brûlée *

mini ginger-molasses cookie

vegetarian

Winter Assorted Finger Desserts

may include: cranberry-chocolate brownie, coconut snowballs, mini pecan tarts, mini ginger-molasses cookies, citrus tartlets, assorted macarons & chocolate coins

vegetarian

Holiday Macaron Assortment

peppermint, eggnog, chocolate, blood orange & caramel apple

vegetarian | gluten-free

**chef required*

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