



TO START

SMALL BITES | PASSED OR STATIONED

Spring Zucchini and Basil Tartlets
with fresh mozzarella in puff pastry
vegetarian

Heirloom Spinach-Feta Risotto Poppers
with pesto aioli
vegetarian

Mini King Trumpet Mushroom "Scallops" *
thyme-cashew crème
vegan | gluten-free

Grilled Shrimp and Shishito Pepper Skewers
ginger-yuzu sauce
gluten-free | dairy-free

Sesame Crusted Tuna Tataki Skewers
with honey-soy dipping sauce
gluten-free | dairy-free

Grilled NW Salmon Skewers
with pomegranate molasses glaze & fresh dill
gluten-free | dairy-free

Indian Beef and Potato Wontons
with cilantro-mint dipping sauce
dairy-free

Grilled Beef Tenderloin Crostini
with Walla Walla sweet onion jam & herb Boursin

Braised Beef Short Rib Bulgogi Sliders
gochujang aioli, pickled carrot-cucumber slaw & scallion salsa

Crispy Pork Belly Skewers
miso-ginger glaze
gluten-free | dairy-free

"BLTDE" | Bacon Lettuce Tomato Deviled Eggs
Hempler's bacon, shaved lettuce & tomato powder
gluten-free | dairy-free

Spanish-Style Chicken Skewers
citrus-Tajin sauce
gluten-free | dairy-free

Brown Sugar BBQ Chicken Sliders
on house onion buns & celery seed slaw

**chef required*

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CATERING

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18005 NE 68th Street, Suite A-150
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TO START

HEARTY APPETIZER PLATTERS

Side of Chili-Garlic King Salmon
with citrus, arugula & shaved fennel salad
gluten-free | dairy-free

Coconut-Lime Grilled Chicken Breast
chilled & sliced, over shaved broccoli-ginger slaw & toasted cashews
gluten-free | dairy-free

Grilled Spring Squash and Zucchini Steaks
over herbal couscous salad with citronette
vegan

Mediterranean Herb-Marinaded Grilled Flank Steak
chilled & sliced, over Greek-style potato salad with marinated artichokes & cherry tomatoes
gluten-free | dairy-free

Muhammara Dip and Fava Bean Hummus
toasted walnuts, sumac & olive-oil crostini
vegan

Spring Vegetable Crudit 
with English pea & dill hummus
vegan | gluten-free

SIDES

BUFFET + FAMILY STYLE

Blackened Agave Hasselback Carrots
vegan | gluten-free
limit to 100 people

Harissa-Caramelized Cauliflower
mint, toasted pistachios, honey-lime yogurt sauce
vegetarian | gluten-free

Grilled Broccolini
with chipotle-sriracha drizzle & queso fresco
vegetarian | gluten-free

Mascarpone Mashed Potatoes
vegetarian | gluten-free

Roasted Red Pepper-Pecorino Polenta Cakes
vegetarian | gluten-free

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SALADS

BUFFET + FAMILY STYLE

Baby Spinach Salad with Lemon-Dijon Vinaigrette
fresh strawberries, pickled red onions & crumbled goat cheese
vegetarian | gluten-free

Spring Herb and Romaine Salad
sugar snap peas, cucumbers, French breakfast radishes
& white wine vinaigrette
vegan | gluten-free

Turkish Garbanzo Salad
dried apricots, kalamata olives, red onions, parsley & red wine vinaigrette
vegan | gluten-free

Greek-Style Potato Salad
marinated artichokes, olives, cherry tomatoes, feta, herbs & pepperoncini
vegetarian | gluten-free

PLATED

Spring Herb and Romaine Salad
sugar snap peas, cucumbers, French breakfast radishes
& white wine vinaigrette
vegan | gluten-free

Baby Spinach Salad with Lemon-Dijon Vinaigrette
fresh strawberries, pickled red onions & crumbled goat cheese
vegetarian | gluten-free

Roasted Cauliflower Salad
cherry tomatoes, fresh avocados, shaved manchego cheese
& creamy avocado dressing
vegetarian | gluten-free

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ENTRÉES

BUFFET + FAMILY STYLE

Jackfruit-Artichoke Cakes
green chile-corn relish & Meyer lemon-tofu tartar sauce
vegan

Sake-Marinated Slow-Baked Wild Alaskan Halibut
with miso butter, baby kale & bok choy
gluten-free

Slow Braised Bourbon Beef Short Ribs
over garlic braised collard greens
gluten-free

Grilled Chipotle Chicken Breast
over baby kale & salsa verde cream sauce
gluten-free

Herb Crusted King Salmon
with lemon & toasted almonds
gluten-free | dairy-free

PLATED

Jackfruit-Artichoke Cakes
miso carrot purée, green chile-corn relish, Meyer lemon-tofu tartar sauce
vegan

Slow Braised Bourbon Beef Short Ribs
with creamy orzo & lemon-garlic green beans

Herb Crusted Wild King Salmon
mascarpone mashed potatoes, green beans & toasted almonds
gluten-free

Sake-Marinated Slow-Baked Wild Halibut
miso butter sauce, sushi rice cake, wilted kale & baby bok choy
gluten-free

Grilled Chipotle Chicken Breast with Salsa Verde Cream Sauce
slow roasted tomatoes, grilled broccolini & roasted fingerling potatoes
gluten-free

Seared Cauliflower Steak
with saffron rice, Moroccan chermoula & toasted pine nuts
vegan | gluten-free

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DESSERTS

BUFFET + FAMILY STYLE

Individual Strawberry-Rhubarb Cheesecakes
with rhubarb-orange compote
vegetarian

Mango-White Chocolate Mousse
white chocolate mousse with mango-passion fruit compote & mango gelee
gluten-free

Citrus Almond Cake
with tangerine curd & candied almonds
vegetarian

Chocolate Decadence Cake
rich flourless chocolate cake, dark chocolate glaze & raspberries
vegetarian | gluten-free

Spring Macaron Assortment
lemon, strawberry, earl gray tea, caramelized pineapple & espresso-fudge
vegetarian | gluten-free

Spring Petite Sweets
assortment may include: brown butter blondies, lemon meringue tartlets, chocolate coins, mini cream filled molasses sandwich cookies & macarons
vegetarian

PLATED

Strawberry-Rhubarb Cheesecake
with rhubarb-orange compote, streusel crumble & vanilla whipped cream
vegetarian

Mango-White Chocolate Mousse
white chocolate mousse with mango-passion fruit compote, mango gelee & fresh mint
gluten-free

Chocolate Decadence Cake
rich flourless chocolate cake, dark chocolate glaze, citrus tuile, berries & strawberry-white chocolate ice cream
vegetarian | gluten-free

Citrus Almond Cake
with tangerine curd, candied almonds & whipped cream
vegetarian | gluten-free

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Asparagus and Napa Cabbage-Herb Fresh Rolls



Compressed Watermelon-Mint Cubes



Grilled NW Salmon Skewers

DESSERTS

BUFFET + FAMILY STYLE

S'Mores Whoopie Pies

chocolate cake with toasted marshmallow buttercream, chocolate ganache & graham cracker crumbs
vegetarian

Summer Peach Panna Cotta

Yakima peach compote & cinnamon whipped cream
vegetarian | gluten-free

Individual Blackberry-Lemon Cheesecakes

with streusel crumble & vanilla whipped cream
vegetarian

'Build Your Own' Strawberry Shortcake

house-made orange-cream biscuits with macerated strawberries & vanilla whipped cream
vegetarian

Summer Petite Sweets

may include: peanut-butter chocolate ganache tartlets, petite cakes, raspberry & white chocolate brownies, lemon crinkle cookies & macarons
vegetarian

Summer Macaron Assortment

lemon, strawberry, honey-lavender, mango-coconut & espresso-fudge
vegetarian | gluten-free

PLATED

Blackberry-Lemon Cheesecake

with summer-berry compote, streusel crumble & vanilla whipped cream
vegetarian

Northwest Berry Pavlova

light crisp meringue, raspberry compote, lemon curd & summer berries
vegetarian | gluten-free

Chocolate Decadence Cake

rich flourless chocolate cake, dark chocolate glaze, citrus tuile, summer berries & strawberry-white chocolate ice cream
vegetarian | gluten-free

Mango-White Chocolate Mousse

white chocolate mousse with mango-passion fruit compote, mango gelee, whipped cream & fresh mint
gluten-free

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SOUP & SALAD

BUFFET

Sweet Corn-Potato Bisque
toasted corn nuts & coconut crema
vegetarian | gluten-free

Gathered Greens with Oregano-Citrus Vinaigrette
grilled summer peaches, breakfast radishes & toasted pecans
vegan | gluten-free

Roasted Broccolini Salad
crispy chickpeas, fried shallots & creamy-roasted nori Caesar dressing
vegan | gluten-free

Caprese Tomato Salad
on a bed of arugula with baby mozzarella, summer tomatoes, cucumbers, red onion, fresh basil & balsamic drizzle
vegetarian | gluten-free

Baby Kale Salad with Cherry-Balsamic Vinaigrette
puffed quinoa, crumbled feta, shaved watermelon radish & pickled red onion
vegetarian | gluten-free

PLATED

Roasted Red and Golden Beet Salad with Champagne Vinaigrette
frisée, arugula, Lost Peacock chèvre, salted Marcona almonds & pickled mustard seeds
vegetarian | gluten-free

Gathered Greens with Oregano-Citrus Vinaigrette
grilled summer peaches, breakfast radishes & toasted pecans
vegan | gluten-free

Southern Fried Green Tomato Caprese
cornmeal fried green tomatoes, fresh mozzarella, basil pesto & sorghum-balsamic dressing
vegetarian

SIDES

BUFFET

NW Summer Succotash
roasted corn, local fava beans, blistered tiny tomatoes, okra & Yakima peppers
vegan | gluten-free

Smashed Fingerling Potatoes
summer herbs
vegan | gluten-free

Roasted Heirloom Rainbow Carrots
dill, toasted pine nuts & red wine vinaigrette
vegan | gluten-free

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SALADS

PLATED OR STATIONED

Greens and Fennel Salad with Orange Poppy Seed Dressing
fresh spinach, arugula, toasted pistachios & dried cherries
vegan | gluten-free

Field Greens with Apricot Vinaigrette
watercress, cucumbers, crumbled feta & dried apricots
vegetarian | gluten-free

Tangerine Oil-Marinated Beet Salad
arugula, goat cheese, fennel-white balsamic dressing & dukkah seed mix
vegetarian | gluten-free

Grilled Summer Elote Corn Salad
cotija, cherry tomatoes, pickled red onions, romaine, cilantro
& ancho-lime crema
vegetarian | gluten-free

ENTRÉES

PLATED OR STATIONED

Creamy Blue Cheese Crusted Beef Tenderloin
over braised lacinato kale
gluten-free

Miso-Marinated Baked Pacific Cod
over sesame greens & scallions
gluten-free | dairy-free

Draper Valley Chicken Breast with Tomato Pomodoro Sauce
summer ratatouille
gluten-free | dairy-free

Cara Cara Orange Honey-Glazed King Salmon
with toasted hazelnuts, thyme & parsley
gluten-free | dairy-free

Mediterranean Eggplant Rollatini
with cauliflower rice, sundried tomatoes, artichokes, garbanzo beans,
roasted red pepper romesco & tahini sauce
vegan | gluten-free

Brown Butter-Ricotta Gnocchi*
Sno-Valley mushrooms, heirloom tomatoes, snap peas, lemon zest
& brown butter sauce
vegetarian
** limit 40 guests*

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ACCOMPANIMENTS

Oil Poached Fingerling Potatoes

summer herbs

vegan | gluten-free

Chilled Summer Asparagus Platter

with heirloom tomato salad & lemon-thyme vinaigrette

vegan | gluten-free

Roasted Heirloom Rainbow Carrots

with lemon tahini yogurt & dukkah spice

vegetarian | gluten-free

Grilled Broccolini

with lemon zest & creamy feta drizzle

vegetarian | gluten-free

Herb and Pecorino Polenta Cakes

vegetarian | gluten-free

SWEETS & PETITES

PLATED OR STATIONED

Mini Coconut Lime Bundt Cakes

with pineapple glaze, cherry-orange compote & toasted coconut

vegetarian

Individual Chocolate Pot de Crème Tarts

vegetarian

Yakima Peach Upside Down Cakes

with crème anglaise

vegetarian

Ice Cream Sandwich Selection

chocolate chip cookies with vanilla ice cream

Redmond crisp cookies with strawberry ice cream

ginger molasses cookies with salted caramel ice cream

vegetarian

Neapolitan Trifle Jars

layers of dark chocolate cake, strawberry mousse, vanilla cake

& chocolate mousse

vegetarian

Summer Petite Sweets and Treats

assortment may include: French macarons, petite cakes, seasonal tartlets, chocolate coins & cookies

vegetarian

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