



## TO START

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### SMALL BITES | PASSED OR STATIONED

Summer Zucchini and Basil Tartlets  
*with fresh mozzarella in puff pastry*  
*vegetarian*

Asparagus and Napa Cabbage-Herb Fresh Rolls  
*with citrus-hoisin dip*  
*vegan | gluten-free*

Compressed Watermelon-Mint Cubes  
*whipped cashew "feta" & black sea salt*  
*vegan | gluten-free*

Spicy Tuna on Crispy Rice Cake \*  
*cucumber-avocado salad, lime-nori salt with sriracha aioli*  
*gluten-free | dairy-free*

Southern Pimento Cheese Crostini  
*pickled shrimp & basil*

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

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*

Peruvian-Style Aji Amarillo Chicken Skewers  
*avocado-roasted poblano sauce*  
*gluten-free | dairy-free*

Korean-Style Fried Chicken Wonton Tacos \*  
*gochujang-marinated chicken, nori-cucumber slaw & sesame-lime aioli*  
*dairy-free*

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

Double R Beef and Beecher's Flagship Sliders \*  
*caper-cornichon aioli & bibb lettuce on house onion buns*

*\*chef required*

ESTD *Lisa* 1984  
**DUPAR**  
CATERING

425.881.3250

[lisaduparcatering.com](http://lisaduparcatering.com)

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

## CHEF FAVORITES SUMMER 2024-2025



### TO START

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#### HEARTY APPETIZER PLATTERS

Side of Chili-Garlic King Salmon  
*over summer pea vines & sugar snap peas*  
*gluten-free | dairy-free*

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

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

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

Sesame-Crusted Ahi Tuna Tataki  
*seaweed salad & sriracha aioli*  
*gluten-free | dairy-free*

Red Pepper Feta Dip  
*with local honey, herbs, toasted walnuts & crispy pita chips*  
*vegetarian*

### SIDES

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#### BUFFET + FAMILY STYLE

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*

Ginger-Garlic Jasmin Rice  
*vegan | gluten-free*

Sugar Snap Peas and Wilted Pea Vines  
*herb vinaigrette drizzle*  
*vegan | gluten-free*

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## SOUP & SALAD

### BUFFET + FAMILY STYLE

Sweet Corn-Potato Bisque  
*toasted corn nuts & coconut crema*  
*vegan | 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*

Greek-Style Potato Salad  
*marinated artichokes, olives, cherry tomatoes, feta, herbs & pepperoncini*  
*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*

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## ENTRÉES

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### BUFFET + FAMILY STYLE

Sake-Marinated Slow-Baked Wild Alaskan Halibut  
*with miso butter on a bed of baby kale & bok choy*  
*gluten-free*

Draper Valley Seared Chicken Breast  
*with green goddess sauce & summer tomatoes*  
*gluten-free*

Herb Crusted Wild Coho Salmon  
*with lemon & toasted almonds*  
*gluten-free | dairy-free*

Pan-Roasted Beef Tenderloin  
*with watercress chimichurri*  
*gluten-free | dairy-free*

Seared Cauliflower Steak  
*with Moroccan chermoula & toasted pine nuts*  
*vegan | gluten-free*

### PLATED

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

Draper Valley Seared Chicken Breast with Slow-Roasted Tomatoes  
*with pecorino-polenta cake, grilled asparagus & green goddess sauce*  
*gluten-free*

Pan-Seared Beef Tenderloin  
*Sno-Valley mushroom-corn relish, smashed fingerling potatoes*  
*& watercress chimichurri*  
*gluten-free | dairy-free*

Herb Crusted Wild Coho Salmon  
*mascarpone mashed potatoes, herbal snap peas & toasted almonds*  
*gluten-free*

Crispy Al Pastor Tofu Steak with Grilled Pineapple Slaw  
*cilantro-coconut rice & roasted chayote squash*  
*vegan | gluten-free*

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

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## DESSERTS

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### 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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