

TO START

SMALL BITES | PASSED OR STATIONED

Grilled Halloumi Cheese Skewers  
*with harissa-mint yogurt sauce*  
*vegetarian | gluten-free*

Mini Roasted Mushroom Polenta Cakes\*  
*caramelized onion ragout & basil gremolata*  
*vegetarian | gluten-free*

Shaved Agave Brussels Sprouts Crostini  
*lemon-cashew "ricotta" & toasted hazelnuts*  
*vegan*

Mini White Bean and Quinoa Cakes  
*with green goddess sauce*  
*vegan | gluten-free*

Maple Bacon Jam Crostini  
*mascarpone-chèvre schmear & arugula*

Kombu-Sake Braised Pork Belly Sliders  
*apple-napa cabbage slaw & sambal aioli*  
*on a nori sweet bun*

Rosemary and Quince Glazed Chicken Skewers  
*gluten-free | dairy-free*

Thai Chicken Salad in Mini Wonton Cups  
*dairy-free*

Cocoa Nib-Spiced Duck Confit\*  
*on a crispy tater cup with red wine gastrique*  
*gluten-free | dairy-free*

House Smoked Salmon Satay  
*herb cured with blackberry gastrique*  
*gluten-free | dairy-free*

Dungeness Crab Cakes\*  
*with apple slaw & curry aioli*  
*dairy-free*

Philly Cheese Steak Flautas\*  
*with salsa verde dipping sauce*  
*gluten-free*

King Trumpet Mushroom-Flank Steak Roulades  
*with chimichurri sauce*  
*gluten-free | dairy-free*

*\*chef required*



photo by Catherine Abegg

## TO START

### HEARTY APPETIZER PLATTERS

Side of Maple-Bourbon Glazed King Salmon  
*roasted Brussels sprouts & fennel*  
*gluten-free | dairy-free*

Yuzu-Fennel Grilled Chicken Breast  
*chilled & sliced, Bluebird Grain farro with roasted squash & cherry tomatoes*  
*dairy-free*

Slow-Cooked Herbal Petite Tenderloin  
*chilled & sliced, with roasted sweet potatoes & chipotle-cilantro sauce*  
*gluten-free | dairy-free*

Sumac-Roasted Baby Rainbow Carrots  
*creamy lemon-ricotta, pomegranate seeds, fresh mint & toasted hazelnuts*  
*vegetarian | gluten-free*

Fall Harvest Antipasto  
*roasted delicata squash, fennel & root vegetables, Samish Bay gouda, manchego, cured meats, hazelnuts, white bean hummus & seeded crackers*

## SIDES

### BUFFET | FAMILY STYLE

Brown Butter Mashed Potatoes  
*vegetarian | gluten-free*

Cauliflower Au Gratin  
*vegetarian*

Butternut Squash-Thyme Risotto Cakes  
*vegetarian | gluten-free*

Furikake-Scallion Steamed Jasmine Rice  
*vegan | gluten-free*

Sesame-Braised Baby Bok Choy  
*vegan | gluten-free*

Cider-Glazed Roasted Brussels Sprouts  
*toasted pecans & crispy bacon lardons*  
*gluten-free | dairy-free*

Harissa Roasted Fall Vegetables  
*sweet potatoes, Brussels sprouts, parsnips, squash, red onions & candied pepitas*  
*vegan | gluten-free*

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photo by The Ganneys Photography

## SALADS & SOUP

### BUFFET | FAMILY STYLE

Roasted Trumpet Mushroom and Cauliflower Salad  
*lacinato kale, fried chickpeas, shaved carrots & lemon-thyme vinaigrette*  
*vegan | gluten-free*

Baby Spinach Salad with Creamy Poppy Seed Dressing  
*broccoli florets, red cabbage, dried cranberries & salted sunflower seeds*  
*vegetarian | gluten-free*

Romaine and Roasted Pear Salad  
*shaved fennel, parmesan cheese & white balsamic vinaigrette*  
*vegetarian | gluten-free*

Potato and Leek Soup  
*crispy shallots & chive oil*  
*vegetarian*

## SALADS

### PLATED

Romaine and Roasted Pear Salad  
*shaved fennel, parmesan cheese & white balsamic vinaigrette*  
*vegetarian | gluten-free*

Baby Spinach Salad with Creamy Poppy Seed Dressing  
*broccoli florets, red cabbage, dried cranberries & salted sunflower seeds*  
*vegetarian | gluten-free*

Bibb Lettuce with Apple Cider Dressing  
*candied walnuts, shaved beets, sliced apple & pickled cranberries*  
*vegan | gluten-free*



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## ENTRÉES

### BUFFET | FAMILY STYLE

Roasted Za'atar Cauliflower Steak  
*roasted butternut squash & walnut-kale pesto*  
*vegan | gluten-free*

Pan-Seared Sake-Miso Black Cod  
*sesame-braised baby bok choy*

Slow-Baked King Salmon  
*with charred scallion-basil pesto*  
*gluten-free | dairy-free*

Applewood-Smoked Beef Petite Tenderloin  
*with mushroom-thyme jus*  
*gluten-free*

Pan-Seared Herbed Chicken Breast  
*braised lacinato kale with garlic-truffle jus*  
*gluten-free*

## ENTRÉES

### PLATED

Grilled Ratatouille Terrine  
*white butter beans, roasted artichokes & gremolata*  
*vegan | gluten-free*

Pan-Seared Herbed Chicken Breast  
*butternut squash-thyme risotto cake, roasted broccolini & garlic-truffle jus*  
*gluten-free*

Slow-Baked Wild King Salmon  
*sorghum pilaf, braised lacinato kale & charred scallion-basil pesto*  
*gluten-free | dairy-free*

Pan-Seared Sake-Miso Black Cod  
*braised baby bok choy, sesame spinach & furikake-scallion jasmine rice*  
*gluten-free*

Applewood-Smoked Beef Tenderloin with Mushroom-Thyme Jus  
*brown butter potato purée, Brussels sprouts & caramelized shallots*  
*gluten-free*

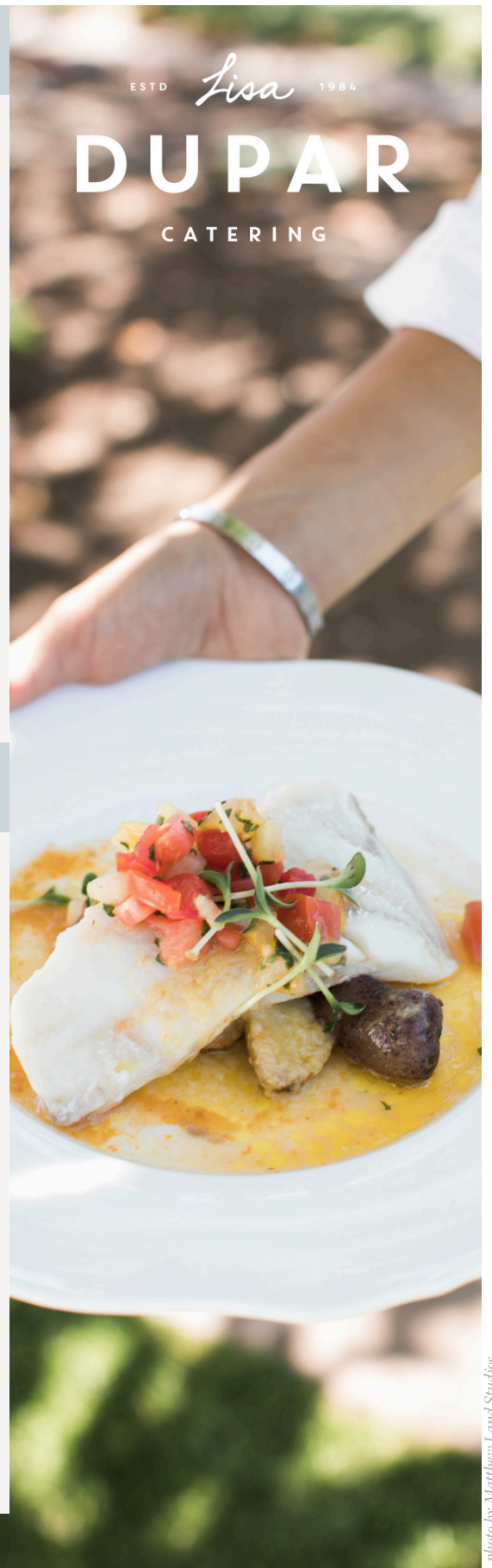


photo by Matthew Land Studios

DESSERTS

BUFFET | FAMILY STYLE

Individual Dulce de Leche Cheesecakes  
*with candied pistachios & caramel drizzle*  
*vegetarian*

Vanilla-Apple Cider Panna Cotta  
*with apple-pear compote & almond crumbles*  
*vegan | gluten-free*

Mini Chocolate Dipped Cannoli  
*with orange-scented ricotta filling*  
*vegetarian*

Mini Hazelnut Cream Puff with Craquelin  
*chocolate whipped ganache & hazelnut-caramel whipped cream*  
*vegetarian*

Assorted Fall Petite Sweets  
*assortment may include: mini chocolate tartlets, turtle brownies, raspberry thumbprint cookies, petite cakes & French macarons*  
*vegetarian*

Fall French Macaron Assortment  
*pumpkin spice, butter pecan, dark chocolate-cranberry & vanilla bean*  
*vegetarian | gluten-free*

DESSERTS

PLATED

Vanilla-Apple Cider Panna Cotta  
*with apple-pear compote & almond biscotti*  
*vegan | gluten-free*

Dulce de Leche Cheesecake  
*with candied pistachios, caramel sauce & mini snickerdoodle cookie*  
*vegetarian*

Spiced Baked Apple  
*wrapped in flaky pastry with dulce de leche drizzle*  
*& Madagascar vanilla ice cream*  
*vegetarian*

Pumpkin and White Chocolate Layered Mousse  
*layers of white chocolate mousse & pumpkin spice mousse*  
*with cocoa nib-gingersnap crumbles*  
*vegetarian*

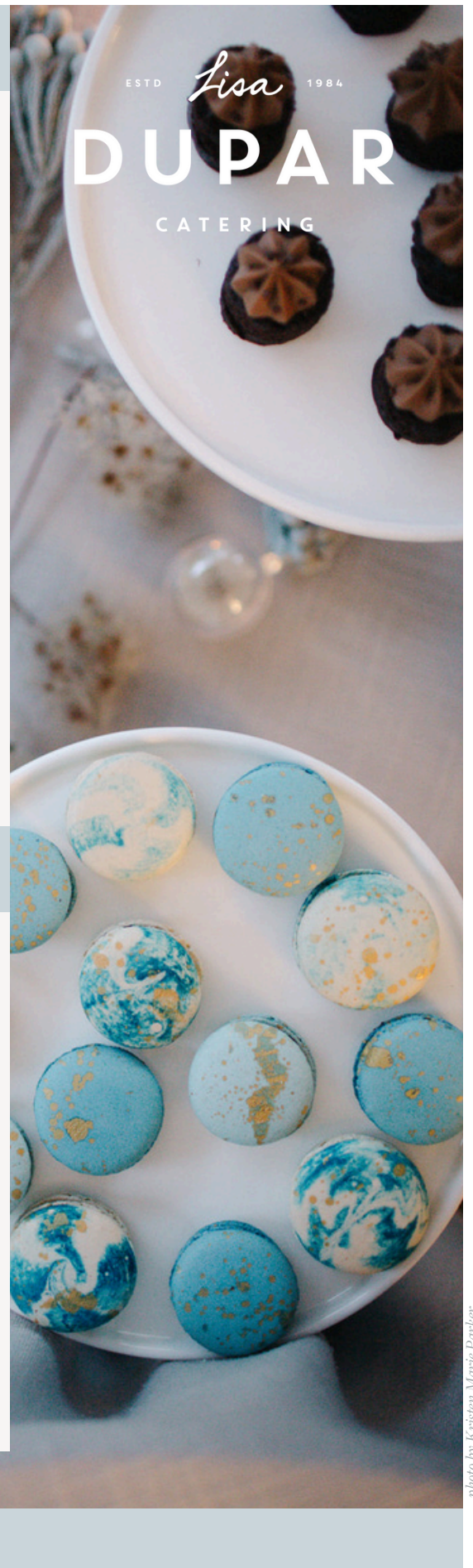


photo by Kristen Marie Parker