

TO START

SMALL BITES | PASSED OR STATIONED

Butternut Squash and Apple Bruschetta
chèvre schmear, fried sage & sherry-fig glaze
vegetarian

Crispy Black Garlic Tofu Skewers
tamari-sesame glaze
vegan | gluten-free

King Trumpet Mushroom Mini Bahn Mi Sandwiches
marinated mushrooms, pickled veggies & roasted garlic mayo
vegetarian | dairy-free

Curried Butternut Squash Soup Sippers*
with roasted mushroom & walnut oil drizzle
vegan | gluten-free

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

Grilled Bang Bang Shrimp Skewers
with chili-garlic sauce
gluten-free | dairy-free

Seared Sushi Rice Cakes*
rare Wagyu beef, smoked shoyu, watercress & sesame-mayo
dairy-free

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

Lamb Kofta Skewers
mint, feta & tzatziki sauce
gluten-free

Caramelized Pear Puff Pastry Bites
brie & prosciutto

Maple-Bacon Jam Crostini
mascarpone-chèvre schmear & arugula

Italian Chicken Sausage Skewers
with spaghetti squash-kraut
gluten-free | dairy-free

Thai Chicken Salad in Mini Wonton Cups
dairy-free

*chef required



photo by Adante Photography

TO START

HEARTY APPETIZER PLATTERS

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

Za'atar Marinated Grilled Chicken Breast
chilled & sliced, toasted bulgar, delicata squash, currants & wilted kale
dairy-free

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

Roasted Cauliflower
romesco sauce, wilted kale, salted pepitas & tangy lemon-caper vinaigrette
vegan | contains nuts

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

Grilled and Marinated Winter Vegetable Misto Platter
with roasted pepper hummus
vegan | gluten-free

SIDES

BUFFET | FAMILY STYLE

Brown Butter Mashed Potatoes
vegetarian | gluten-free

Cauliflower Au Gratin
vegetarian

Harvest Orzo-Rice Pilaf
butternut squash, Sno-Valley mushrooms & kale
vegetarian

Roasted Brussels Sprouts
cider-glazed with toasted pecans & crispy bacon lardons
gluten-free | dairy-free

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

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SALADS & SOUP

BUFFET | FAMILY STYLE

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

Roasted Cauliflower and Winter Squash Salad
lacinato kale, radicchio, pickled red onions, spiced pepitas
& caramelized shallot vinaigrette
vegan | gluten-free

Winter Harvest Salad with Pomegranate-Citrus Dressing
quinoa, harissa carrots, red beets, cotija cheese & pomegranate seeds
vegetarian | gluten-free

Curried Butternut Squash Soup
roasted mushrooms & walnut oil drizzle
vegan | gluten-free

SALADS & SOUP

PLATED

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

Frisée and Winter Greens
roasted sweet potatoes, candied pistachios, feta & sherry vinaigrette
vegetarian | gluten-free

Winter Baby Spinach Salad with Maple-Balsamic Vinaigrette
radicchio, toasted pecans, dried cranberries
& Whatcom Blue cheese crumbles
vegetarian | gluten-free

Roasted Cauliflower and Winter Squash Salad
lacinato kale, radicchio, pickled red onions, spiced pepitas
& caramelized shallot vinaigrette
vegan | gluten-free

Curried Butternut Squash Soup
roasted mushrooms, walnut powder & chive oil drizzle
vegan | gluten-free

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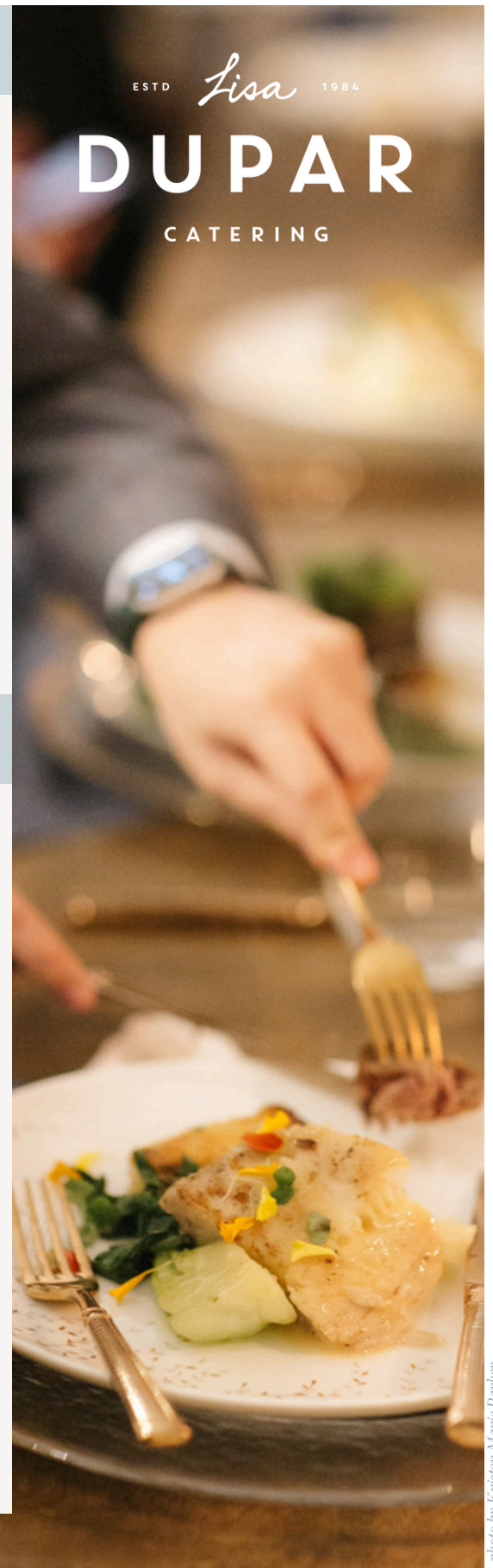


photo by Kristen Marie Parker

ENTRÉES

BUFFET | FAMILY STYLE

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

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

Seared King Salmon with Charred Scallion-Basil Pesto
gluten-free | dairy-free

Cocoa Nib-Rubbed Beef Tenderloin with Bourbon Demi
braised winter greens
gluten-free

Borolo-Braised Beef Short Ribs
gluten-free | dairy-free

ENTRÉES

PLATED

Roasted Za'atar Cauliflower Steak
butternut squash purée, smoked pepper tapenade, crispy chickpeas
& walnut-kale pesto
vegan | gluten-free

Pan-Seared Herbed Chicken Breast
oil-poached fingerling potatoes, roasted baby rainbow carrots
& garlic-truffle jus
gluten-free

Slow-Baked King Salmon
sorghum pilaf, lemon-garlic green beans & charred scallion-basil pesto
gluten-free | dairy-free

Cacao Nib-Rubbed Beef Tenderloin with Bourbon Demi
caramelized shallot-mushroom risotto cake, braised kale & delicata squash
gluten-free

Borolo-Braised Beef Short Ribs
potato-pumpkin purée & roasted Brussels sprouts
gluten-free

Sassafrass Duck Confit
Carolina Gold middlins, braised collard greens & herb salad
gluten-free

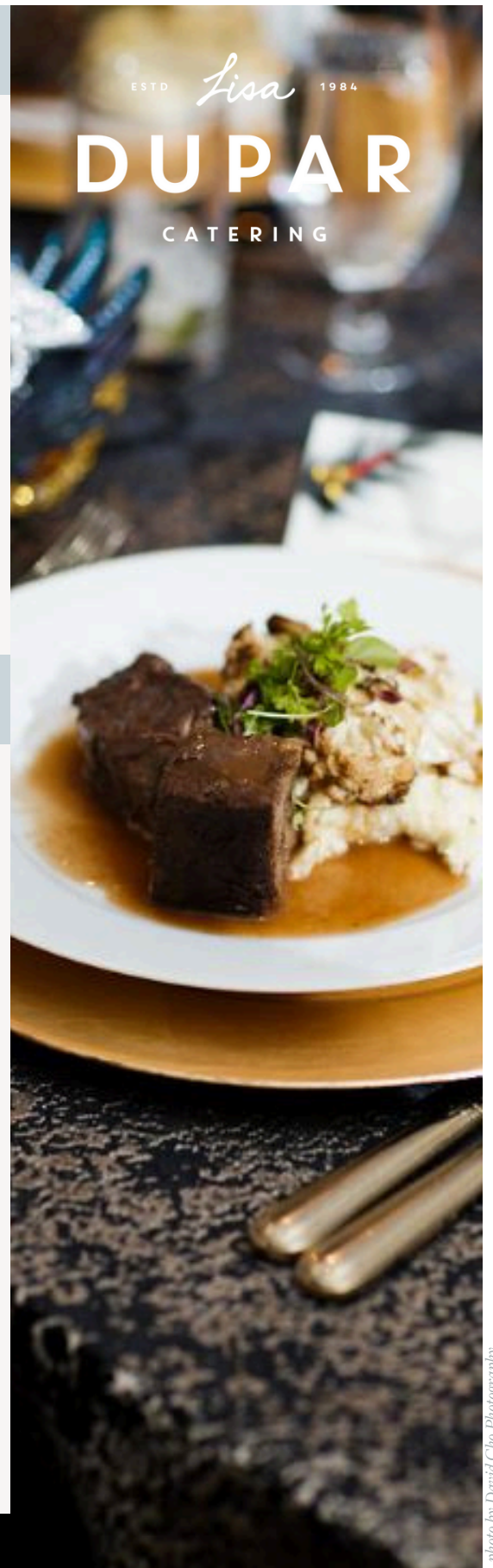


photo by David Cho Photography

DESSERTS

BUFFET | FAMILY STYLE

Individual Pistachio Cheesecakes
with candied pistachio crumbles
vegetarian

Cappuccino Panna Cotta
with crushed chocolate covered espresso beans
gluten-free

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

Individual Cranberry-Orange Upside-Down Bundt Cakes
with whipped vanilla crème fraîche
vegetarian

Assorted Winter Petite Sweets
assortment may include: turtle brownies, mini tartlets, petite cakes,
peppermint-chocolate cookies, biscochitos & French macarons
vegetarian

Winter Macaron Assortment
matcha-vanilla, pumpkin spice, chocolate-peppermint, pecan pie
& blood orange
vegetarian | gluten-free

DESSERTS

PLATED

Cappuccino Panna Cotta
with chocolate whipped cream, chocolate covered espresso beans
& mini almond biscotti
gluten-free

Pistachio Cheesecake
with candied pistachio crumbles, chocolate sauce & vanilla whipped cream
vegetarian

Spiced Banana Cake
vanilla crème anglaise, caramel sauce, glazed pecans
& caramelized bananas
vegetarian

Cranberry-Orange Upside-Down Bundt Cake
with cranberry curd, whipped vanilla crème fraîche & candied orange
vegetarian

