

HOLIDAY FEAST

COMPLETE MEAL

• ENTREE CHOICE •

Barolo-Braised Beef Short Ribs (6 oz)
served over braised lacinato kale

OR

Seared King Salmon (6 oz)
with blood orange compound butter & served over braised greens

OR

Sassafras Duck Breast (5 oz)
served over braised greens

ADD-ONS & A LA CARTE

Curried Butternut Squash Soup (1 qt) - \$20
roasted mushrooms & walnut oil drizzle

Roasted Za'atar Cauliflower Steak - \$20
roasted butternut squash & walnut-kale pesto

• SIDES •

Mixed Winter Greens with Pear-Cider Vinaigrette
shaved radish, carrot, fennel & pomegranate seeds

Roasted Romanesco and Cauliflower

Caramelized Shallot Mushroom Risotto Cakes

House Crafted Soft Coco Rolls
with herbed sea salt butter

• DESSERT CHOICE •

Cranberry Walnut Tart
with candied walnuts & cranberry drizzle

OR

Guinness Stout Gingerbread Cake
with chocolate-citrus sauce & spiced whipped cream

• PURCHASE ADDITIONAL DESSERT FOR \$45 EACH + TAX •



Lisa

DUPAR

CATERING



Available for pick up
December 20, 21, 22 & 23
from 9am to 12pm.

All orders must be placed at
least 4 days prior to your
pick up date.

[CLICK HERE](#)

[TO ORDER](#)

or email

dotf@duparandcompany.com

PRICING

• NOT INCLUDING TAX •

4 GUESTS
1 PIE

BEEF \$275
FISH \$300
DUCK \$250

6 GUESTS
1 PIE

BEEF \$400
FISH \$450
DUCK \$375

8 GUESTS
2 PIES

BEEF \$550
FISH \$600
DUCK \$500

A LA
CARTE

PRICING
AVAILABLE

WINE WITH YOUR DINE

Valdo, Prosecco, ITA \$25
Mark Ryan "Lu & Oly," Chardonnay, WA \$20
Raeburn Winery, Pinot Noir, CA \$30

LISADUPARCATERING.COM

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