

TO START

SMALL BITES | PASSED OR STATIONED

Sweet Pea and Mushroom Risotto Poppers
with roasted tomato dip
vegetarian

Red Garnet Yams al Pastor Mini Tacos*
pineapple slaw
vegan | gluten-free

Mini Crushed Avocado Toasts
compressed fennel & Brazilian pink pepper
vegan

Crispy Pork Belly Crostini
tomato tapenade & poblano pepper aioli
dairy-free

Mini Arepas with Roasted Pork*
roasted poblano shredded pork, avocado salsa verde & cotija cheese
gluten-free

Crispy Prosciutto and Herb Chèvre*
on savory macarons
gluten-free

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

Northwest Salmon Tartar*
on seeded flax crackers
dairy-free

Wagyu Beef Yorkshire Popovers
blistered tomatoes & basil pistou

Pepita-Dusted Beef Ribeye Satays
with chimichurri dip
gluten-free | dairy-free

Ginger-Garlic Marinated Chicken Brochettes
with sambal aioli dip
gluten-free | dairy-free

Orange-Glazed Chicken Bites
gluten-free | dairy-free

Foie Gras Torchon on Toasted Brioche*
Sauternes gelée, pistachio crumble, micro herbs
minimum 25 people

*chef required



photo by Robin Co. Studio

TO START

HEARTY APPETIZER PLATTERS

Crisp and Cool Vegetable Crudité
with poblano dip
vegan | gluten-free

Slow-Cooked Side of Salmon
herbed summer squash & roasted fennel salad
gluten-free | dairy-free

Grilled Hanger Steak Rubbed with Harissa
chilled & sliced, on a lentil & spring vegetable salad
gluten-free | dairy-free

Nori-Citrus Chicken Breast
chilled & sliced, on vermicelli rice noodle salad
with pickled carrots & fresh herbs
gluten-free | dairy-free

SIDES

BUFFET | FAMILY STYLE

Charred Green Beans with Mustard Vinaigrette
toasted hazelnuts
vegan | gluten-free

Yakima Asparagus and Easter Radish Platter
with house pesto & shaved pecorino
vegetarian | gluten-free

Broccolini-Sweet Pea Goma-ae
toasted sesame seeds & sesame vinaigrette
vegan | gluten-free

Tuscan-Style Potato Stacks
vegetarian | gluten-free

Spinach-Pesto and Pecorino Risotto Cakes
vegetarian | gluten-free

Golden Rice Pilaf
basmati rice, dried fruit & toasted almonds
vegan | gluten-free

Oil-Poached Baby Marble Potatoes
with red pepper romesco
vegan | gluten-free | contains nuts

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photo by Brooke Fitts

SALADS

BUFFET | FAMILY STYLE

Little Gem Salad

*hazelnuts, snap peas, French breakfast radishes, shaved Parmesan,
& preserved rhubarb vinaigrette*
vegetarian | gluten-free

Baby Spinach Salad with Sweet Onion Vinaigrette

*English cucumbers, shaved fennel, roasted corn, pickled peppers
& crumbled goat cheese*
vegetarian | gluten-free

Roasted Golden and Red Baby Beets

fine herbs, chèvre, anise seeds & sherry vinaigrette
vegetarian | gluten-free

Burrata Caprese Salad

*on a bed of frisée with summer tomatoes, cucumbers, fresh basil
& lemon-thyme vinaigrette*
vegetarian | gluten-free

Marble Potato and Haricot Vert Salad

olives, sherry vinaigrette & crispy shallots
vegan | gluten-free

SALADS

PLATED

Little Gem Salad

*hazelnuts, snap peas, French breakfast radishes, shaved Parmesan,
& preserved rhubarb vinaigrette*
vegetarian | gluten-free

Baby Spinach Salad with Sweet Onion Vinaigrette

*English cucumbers, shaved fennel, roasted corn, pickled peppers
& crumbled goat cheese*
vegetarian | gluten-free

Roasted Golden and Red Baby Beets

fine herbs, chèvre, anise seeds & sherry vinaigrette
vegetarian | gluten-free

Burrata Caprese Salad

frisée, summer tomatoes, fresh basil & lemon-thyme vinaigrette
vegetarian | gluten-free
available in July, August & September only



photo by Mander Rae Photography

ENTRÉES

BUFFET | FAMILY STYLE

Herb-Crusted Seared Beef Tenderloin
with Sno-Valley mushroom demi sauce
gluten-free

Koji-Miso Marinated Pacific Cod
wilted napa cabbage
gluten-free

Pan-Seared Herbed King Salmon
with pineapple salsa
gluten-free | dairy-free

Pan-Seared Herbed Chicken Breast with Brown Butter Au Jus
sautéed Sno-Valley mushrooms, fava beans & asparagus
gluten-free

Tofu, Zucchini and Yellow Squash Terrine
with fennel-cashew sauce
vegan | gluten-free

ENTRÉES

PLATED

Pan-Seared Beef Tenderloin
lemon-zested green beans, Tuscan-style potato stack
& Sno-Valley mushroom demi
gluten-free

Pan-Seared Herbed Chicken Breast with Brown Butter Au Jus
potato gnocchi, fava beans, arugula & oil-cured tomatoes

Koji-Miso Marinated Pacific Cod
sesame-sushi rice cake, wilted napa cabbage, baby bok choy & miso-butter sauce
gluten-free

Pan-Seared Herbed King Salmon with Pineapple Salsa
oil-poached marble baby potatoes & broccolini
gluten-free | dairy-free

Tofu, Zucchini and Yellow Squash Terrine
roasted mushrooms, parsnip purée, tomato confit & fennel-cashew sauce
vegan | gluten-free

Indonesian Sayur Lodeh
coconut curry tofu, jackfruit, cabbage, eggplant, over basmati rice
with cilantro & basil
vegan | gluten-free

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photo by Hailey Howard Photography

DESSERTS

BUFFET | FAMILY STYLE

'Build Your Own' Yakima Peach Shortcakes
bourbon-soaked peaches, cream biscuit & vanilla whipped crème fraîche
vegetarian
available in July, August & September only

Vegan Espresso Dark Chocolate Pot de Crème
whipped coconut cream
vegan | gluten-free

Individual Blackberry Almond Tartlets
lemon whipped cream
vegetarian

Individual Coconut Tres Leches Cakes
fresh mango
vegetarian

Assorted Petite Sweets
selection may include: dark chocolate-almond clusters, raspberry-vanilla cake bites, mini tartlets, chocolate-vanilla sandwich cookies & assorted macarons
vegetarian

Chef Ana's Specialty Macarons of the Day
the best of our seasonal assortment
vegetarian | gluten-free

DESSERTS

PLATED

Yakima Peach Shortcakes
bourbon-soaked peaches, cream biscuit, butterscotch sauce & vanilla whipped crème fraîche
vegetarian
available in July, August & September only

Individual Blackberry Almond Tartlet
lemon whipped cream, fresh blackberries & tuille cookie
vegetarian

Coconut Tres Leches Cake
dulce de leche sauce & fresh mango
vegetarian

Spanish Vanilla Bean Flan
macerated strawberries, strawberry dust & caramel crunch
vegetarian | gluten-free



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