

TO START

SMALL BITES | PASSED OR STATIONED

Pumpkin Chickpea Cakes
with cranberry compote, rosemary
vegan | gluten-free

Stuffed Mushroom Caps
wild rice, gruyere, herbs
vegetarian | gluten-free

Butternut Squash and Root Vegetable Strudel Bites
vegetarian

Spiced Apple Crostini *
warm spices, house Boursin, toasted walnut, fried sage
vegetarian | contains nuts

Pepita-Crusted Tuna Tataki Skewers
ginger-pineapple-yuzu sauce
gluten-free | dairy-free

NW Crab and Artichoke Tartlets
savory herbs, parmesan

Honey-Lime Grilled Shrimp
avocado salsa verde
gluten-free | dairy-free

Sage and Garlic Chicken Meatballs
maple-Dijon glaze
dairy-free

Foie Gras Torchon *
fig jam, crushed pistachio, toasted brioche
contains nuts

Roasted Chicken and Wild Mushroom Tarts
caramelized shallots, gruyere

Braised Short Rib Polenta Cakes *
Whatcom blue cheese, ruby port reduction
gluten-free

Mini Meatloaf Sliders
caramelized onion, spinach, bacon aioli

Thai Beef Skewers
marinated & grilled with chili-lime vinaigrette
gluten-free | dairy-free

* chef required item



photo by Anna Peters

TO START

HEARTY APPETIZER PLATTERS

Pumpkin Chipotle Hummus
pepitas, pomegranate seeds, Croccantini crackers
vegan

Fall Harvest Antipasto Platter
roasted delicata squash, fennel, carrots, parsnips, aged cheddar, Ferndale Scamorza, cured meats, hazelnuts, mushroom pâté, Beecher's crackers
contains nuts

Calvados Glazed Chicken Breast Platter
chilled & sliced, over wild rice & roasted fall squash
gluten-free | dairy-free

Grilled Petite Tenderloin Platter
chilled & sliced, over hearty greens with tart cherry & horseradish sauce
gluten-free | dairy-free

SIDES

BUFFET | FAMILY STYLE

Roasted Brussels Sprouts
agrodolce red onions, golden raisins
vegan | gluten-free

Parmesan-Herb Risotto Cakes
vegetarian

Maple and Thyme Autumn Vegetables
squash, Brussels sprouts, parsnip, toasted walnuts
vegan | gluten-free | contains nuts

Warm Roasted Potato Salad with Bacon and Sage
roasted baby potatoes, applewood-smoked bacon, crispy sage, shallots, whole-grain mustard vinaigrette
gluten-free | dairy-free

Brown Butter Celeriac-Potato Purée
vegetarian | gluten-free



photo by Weiss Photo and Film



photo by Michael Montoya

BUFFET | FAMILY STYLE

SALADS | SOUP

Autumn Kale Salad

*lacinato kale, roasted delicata squash, dried cherries, chèvre,
toasted pumpkin seeds, maple dressing*
vegetarian | gluten-free

Honey Crisp Apple Salad

*compressed honey crisp apples, frisée, baby greens, pomegranate seeds,
pomegranate vinaigrette, candied pecans*
vegan | gluten-free | contains nuts

Fall Mushroom Soup

foraged & Sno-Valley mushrooms, truffle crème fraîche
vegetarian

ENTRÉES

Seared Alaskan Halibut

over white bean, radicchio & bacon
gluten-free | dairy-free

Maple-Sambal Lacquered King Salmon

over sesame sautéed bok choy
gluten-free | dairy-free

Calvados-Glazed Seared Chicken Breast

over braised harvest greens & caramelized onions
gluten-free | dairy-free

Bourbon-Braised Beef Short Ribs

on bedding of maple sweet potato hash
gluten-free | dairy-free

Stuffed Acorn Squash

farro, mushrooms, herbs, parmesan jus
vegetarian

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CATERING



photo by Anna Peters

BUFFET | FAMILY STYLE

DESSERTS

Caramel Apple Galettes
whipped crème fraîche
vegetarian

Pumpkin Parfaits
layers of spice cake, pumpkin mousse, Chantilly cream & gingersnaps
vegetarian

Butterscotch Budini
salted caramel
vegetarian | gluten-free

Fig and Almond Cakes
whipped cream
vegetarian | contains nuts

Cranberry-Apple Tart
vegan whipped cream
vegan

PETITE DESSERTS

Mini Chocolate-Bourbon Pecan Tartlets
vegetarian | contains nuts

Mini Caramel Apple Cheesecakes
vegetarian

Rocky Road Brownie Bites
vegetarian | contains nuts

Italian Ricciarelli Almond Cookies
vegetarian | gluten-free | contains nuts

Vegan Chocolate-Caramel Cake Bites
vegan | gluten-free | contains nuts

Fall Macaron Assortment
black currant, candied apple, fig, Mexican hot chocolate, vanilla
vegetarian | gluten-free | contains nuts

Assorted Fall Finger Desserts
selection of mini tarts, cakes, cookies, macarons & sweets
vegetarian | may contain nuts



PLATED

SALADS | SOUP

Autumn Kale Salad

lacinato kale, roasted delicata squash, dried cherries, chèvre, toasted pumpkin seeds, maple dressing
vegetarian | gluten-free

Honey Crisp Apple Salad

shaved honey crisp apple, frisee, baby greens, pomegranate seeds, candied pecans, pomegranate vinaigrette
vegan | gluten-free | contains nuts

Fall Mushroom Soup

foraged & Sno-Valley mushrooms, olive oil grissini, truffle crème fraîche
vegetarian

ENTRÉES

Maple-Sambal Lacquered King Salmon

sesame-braised bok choy, ginger-scented rice
gluten-free

Seared Alaskan Halibut

white bean, radicchio, bacon, chive sauce
gluten-free | dairy-free

Calvados Glazed Chicken Breast with Warm Apple Relish

roasted autumn vegetables, fennel potato stack
gluten-free

Bourbon-Braised Beef Short Ribs

Yukon gold potato purée, agrodolce Brussels sprouts
gluten-free

Stuffed Acorn Squash

farro, mushrooms, herbs, greens, parmesan jus
vegetarian

DESSERTS

Caramel Apple Galette

whipped crème fraîche, caramel drizzle
vegetarian

Pumpkin Parfait

layers of spice cake, pumpkin mousse, Chantilly cream, gingersnaps
vegetarian

Fig and Almond Cake

Hestia Aviary honey drizzle, whipped cream
vegetarian | contains nuts

Cranberry-Apple Tart

spiced-cranberry coulis, vegan whipped cream
vegan



photo by Sarah Anne Thompson