



La Dolce Vita

Chicken Scampi

Penne Pasta topped with house made lemon scampi sauce and grilled chicken

Pesto-Alfredo Tortellini

Delicate pasta pillows filled with Italian cheeses in our pesto-Alfredo sauce

Italian Caesar

Romaine topped with shaved parmesan, sliced tomatoes, herbed croutons,
house made caesar dressing

Market Fresh Vegetable Medley

Garlic Bread

This is a sample menu, please feel welcome to reach out to our team for assistance in creating a menu to perfectly compliment your taste and accommodate any special requests or dietary restrictions.

425-467-8129 – orders@dpcatering.com

18% gratuity automatically included on food and beverage.



VINTAGE

Baked Chicken Capri

Moist chicken breast, pan-seared then baked, served in our Dijon beurre blanc sauce with artichoke hearts, button mushrooms, sun-dried tomatoes, and capers

NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings

Roasted Red Potatoes

Oven roasted baby red potatoes tossed with olive oil, rosemary, and thyme

Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, then grilled over an open flame

Bread Basket

Fresh-baked Italian breads served with pats of butter



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Down the Boardwalk

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Gondola ride in Venice

APPETIZERS

Bruschetta

Fresh grilled eggplant, Roma tomato, and fresh mozzarella, served on crunchy crostini and topped with fresh basil

Antipasto Skewers

Cheese tortellini, salami slice, white cheddar, and an olive on a small skewer and drizzled with our white-herb vinaigrette

Sweet Potato Bites

Roasted sweet potato chips topped with coconut pesto

BUFFET

(Pick 2 Entrée Options)

Chicken Parmesan - Chicken Piccata - Beef Bourguignon

Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes and our Caesar dressing topped with garlic croutons

Roasted Garlic Mashed Potatoes

Herb Garlic Penne Pasta

Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, then grilled over an open flame

Bread Basket

Fresh-baked Italian breads served with pats of butter

PNW HARBOR

APPETIZERS

DUNGENESS CRAB CAKES
BACON-WRAPPED SEA SCALLOPS
CHICKEN SATAY SKEWER

BUFFET

NW CHARDONNAY SEARED SALMON
TOPPED WITH A CHIVE BEURRE BLANC SAUCE

BRAISED BONELESS BEEF SHORT RIB
SERVED WITH DEMI-GLACE AND CREAMY HORSERADISH

NW SEASONAL GREENS
CANDIED PECANS, TOMATOES, RED ONIONS, AND CUCUMBERS
SERVED WITH FAMOUS BALSAMIC VINAIGRETTE AND BLUE CHEESE DRESSINGS

ROASTED GARLIC MASHED POTATOES

GRILLED MARINATED VEGETABLES
EGGPLANT, SQUASH, PEPPERS, MUSHROOMS, ASPARAGUS, RED ONIONS, GRAPE TOMATOES, AND KALAMATA OLIVES, SEASONED,
THEN GRILLED OVER AN OPEN FLAME

FRESH BREAD BASKET
SERVED WITH BUTTER PATS

RECOMMENDED VEGETARIAN ENTRÉE FOR THIS MENU. (PLEASE SPECIFY QUANTITY)
WE WILL PLACE VEGETARIAN AND OTHER SPECIAL REQUEST MEALS OFF TO THE SIDE OF THE MAIN BUFFET TO ASSURE THAT
THEY ARE THERE FOR YOUR DIETARY RESTRICTED GUESTS.

PESTO-ALFREDO TORTELLINI
DELICATE PASTA PILLOWS FILLED WITH ITALIAN CHEESES, TOPPED WITH OUR PESTO-ALFREDO SAUCE

Sasquatch

APPETIZERS

Bacon Wrapped Tenderloin Bites
Stuffed Mushrooms
Pesto Potato Bites

BUFFET

Baked Chicken Capri

Served in our Dijon beurre blanc sauce with artichoke hearts, button mushrooms, sun-dried tomatoes, and capers

Fire Grilled NW Salmon

Served with fresh tropical fruit salsa

NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers
served with famous balsamic vinaigrette and blue cheese dressings

Lemon Wild Rice Pilaf

Grilled Asparagus Platter

Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame

Fresh Bread Basket

Served with butter pats

Recommended vegetarian entrée for this menu. (Please specify quantity)
We will place vegetarian and other special request meals off to the side
to assure that they are there for your dietary restricted guests.

Portobello Mushroom Caps

Marinated then grilled in balsamic vinegar and filled with sautéed vegetables,
baby spinach, and Parmesan cheese

Portions

Hors d'Oeuvres

Individual appetizers serve 2 per guest

Cheese, Fruit and Vegetable Platters & Spreads

Small (serves 10-15 guests)

Medium (serves 20-25 guests)

Large (serves 50-55 guests)

Roast Beef

Serves 4 oz per guest

Tenderloin

Serves 4 oz per guest

Steak

Serves 4 oz per guest

Chicken

Serve 5 Oz per guest

Salmon

Serves 5 Oz per guest

Rice

Serves $\frac{3}{4}$ cup per guest

Pasta

Serves 1 cup per guest

Potatoes

Serves $\frac{3}{4}$ cup per guest

Green Salads

Serves 1 cup per guest

Bread

Serves 1 per guest