



Design Perfect  
**Catering**

CREATING UNFORGETTABLE EVENTS SINCE 1994

PLATED  
FAMILY STYLE  
BUFFET  
DISPOSABLE  
BOXED

FROM MENU

# CUSTOM LIKE YOU

TO SERVICE

## YOUR GUESTS WILL RAVE ABOUT THE FOOD.

AT DESIGN PERFECT CATERING, WE TAKE IMMENSE PRIDE IN OUR EXCEPTIONAL QUALITY, WHICH STEMS FROM OUR UNIQUE SCRATCH-MADE APPROACH TO FOOD. FOR OVER THIRTY YEARS, WE HAVE BEEN THE GO-TO CHOICE FOR SEATTLE AREA EVENTS, INFUSING CREATIVITY AND CULINARY ARTISTRY INTO EVERY DISH WE SERVE. OUR COMMITMENT TO USING LOCAL AND SUSTAINABLE INGREDIENTS MEANS THAT EVERY MENU IS THOUGHTFULLY CRAFTED TO CATER TO THE DIVERSE DIETARY NEEDS OF YOUR TEAM, WHETHER THEY ARE VEGETARIAN, VEGAN, GLUTEN INTOLERANT, OR DEVOTED MEAT LOVERS.

WHILE MANY COMPANIES CAN DELIVER FOOD, WHAT TRULY SETS US APART IS OUR METICULOUS ATTENTION TO DETAIL IN PREPARATION, PRODUCTION, AND PRESENTATION. WE STRIVE TO CREATE A SEAMLESS EXPERIENCE FOR OUR CLIENTS, STARTING FROM OUR INTUITIVE ORDERING SYSTEM TO THE EXCEPTIONAL FOOD AND IMPECCABLE SERVICE WE PROVIDE AT YOUR EVENT. WITH US, YOU CAN EXPECT NOT JUST A MEAL, BUT A MEMORABLE CULINARY JOURNEY THAT REFLECTS OUR PASSION FOR QUALITY AND OUR DEDICATION TO YOUR SATISFACTION!

### CUSTOM MENU

Enjoy the comforts of Pacific Northwest scratch made food with the vibrant flavors of international cuisine. Our home-cooked, family recipes have evolved over the years to keep up with the ever-changing food scene and our valued customer's feedback. From seasonal veggies and locally grown potatoes to farm-raised chicken, we use local vendors and ingredients whenever possible and are committed to offering the highest quality food at reasonable prices.

### CUSTOM STAFF

With over three decades of experience, we take pride in cultivating a business culture that prioritizes going the extra mile, allowing you to relax and enjoy your occasion with complete peace of mind. Our knowledgeable team prides themselves on meticulous attention to detail, allowing clients to confidently entrust us with the legwork, knowing that we will execute their vision flawlessly and effortlessly.

### CUSTOM SERVICE

Whether your dream is a simple box lunch drop-off, a lavish catered luncheon, a dazzling product launch, or any cherished personal milestone, our dedicated team is all ready to dive into your unique needs and desires. Whether your hosting 12 guests or a grand gathering of 3,500. Our catering experts take pride in customizing each event to reflect your aspirations, if it's just providing scrumptious food, exceptional bar services, or comprehensive event rentals, setup, and tear down. We are committed to transforming your ideas into a beautifully executed reality that you and your guests will treasure forever. Let us help you craft the perfect celebration that captures the essence of what makes your occasion truly special

# SERVICE STYLES

## CORPORATE DROP-OFF & DISPOSABLE

A simple and casual option for your everyday catering needs. Our drop-off service includes delivery 45 minute prior to eat time. We want to be out of your space 15 minutes before your start time. Flexible set-up options and a post-event pick up. Or have all served on disposable with no return necessary. We bring it, we set it, you enjoy it, we take it away.

## BUFFET

Our buffet-style packages offer fresh quality food at budget-friendly prices—ideal for larger groups. And if you don't see the package you've been craving, our catering experts will gladly create a custom menu to fit your vision. We can provide china, on-site servers, or any other equipment necessary (buffet tables, linens, customer food signs, buffet decor) for a seamless and delicious experience. Ask if you need flameless chafers!

## FAMILY STYLE / PLATED

Looking for something more personal. Allow us to bring the magic of passing your exquisitely presented platters around the table while you make memories. Or if you are looking for that elevated plated vision our team can assist with curating a menu meant to impress.

## HORS D'OEUVRES

A perfect option for your morale events, all-hands meetings, or add that fun festive bite before your delicious meal. Whether for informal nibbling or more lavish affairs, our comprehensive hors d'oeuvres selection offers small bites for everyone including your vegetarian, vegan, and gluten-free guests. Any way you like it, we can simply drop off, create a beautiful buffet, or provide on-site staff for passed service

## LIVE COOKING STATIONS

Create a lively and stimulating culinary atmosphere with the sounds and smells of fresh, on-site cooking. From carving stations grilled on-site picnic, to made to order omelets. Let your guests enjoy the sizzle and slice of our scratch made food to order. Consult our catering experts to create a full-featured supporting menu that will highlight any theme you can envision.

## BEVERAGE & BAR

Whether serving an intimate gathering or 10,000 person function, our full bar service proudly features beverages from our favorite local wineries, breweries, and distilleries. Fully licensed our highly skilled team can bring everything from the Bar itself to just providing that professional fun and serving what you provide.

## DESSERTS

Dessert is not just an afterthought; it's the grand finale that leaves a lasting impression! Picture the vibrant Lemon Berry Bliss Bars, the indulgent Salted Caramel Double Fudge Brownies, or our exquisite custom Cakes or Cupcakes—each a masterpiece that tantalizes not only the taste buds but also the eyes. Our extensive sweets menu is a treasure trove of delightful options, or you can collaborate with our talented experts to craft a personalized dessert that perfectly complement your meal and elevates your event.

# SEASONAL

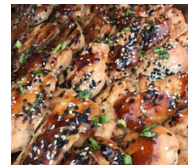


Valentines - Mardi Gras  
St. Patrick's - Summer BBQ / Picnics  
Octoberfest - Halloween  
Thanksgiving - Holiday  
New Years

**We've meticulously curated a selection of fantastic packages, but we also thrive on creativity and flexibility—so if you have something truly special in mind, we can't wait to hear about it!**

**Whether you're planning a festive Halloween party, an exciting product release, an exclusive VIP reception, or a casual happy hour, no gathering is too big or too small for us.**

**Let's collaborate and whip up a custom menu and service experience that will elevate your event to unforgettable!**



## GENERAL DIETARY DISCLAIMER

**GLUTEN-FREE DISCLAIMER:** Although our gluten-free items are made and cooked without gluten, they are prepared in a facility that also processes wheat-based products. We are not a gluten-free facility and we cannot guarantee that our menu items are 100% free of gluten as there is always a possibility of cross contamination.

**DIETARY NEEDS AND ALLERGEN DISCLAIMER:** While we will make every effort to accommodate special dietary needs and food allergies, we cannot guarantee preparation will be 100% free of any allergens as there is always a possibility of cross contamination

# BREAKFAST

12 PERSON MINIMUM PER MENU SELECTED



## TRADITIONAL - 17

SCRAMBLED EGGS  
TOPPED WITH TILLAMOOK CHEDDAR  
HOME SKILLET POTATOES  
TOPPED WITH FRESH CHIVES  
THICK SLICED BACON  
MARKET FRESH FRUIT PLATTER

## BURRITOS - 16

BACON & CHEDDAR  
CHICKEN SAUSAGE & APPLE  
SW BLACK BEAN EMPENADAS (VEGAN/GF)  
MARKET FRESH FRUIT PLATTER

## SLIDERS - 17

BACON  
BACON, EGG, WHITE CHEDDAR, ARUGULA  
GARLIC AIOLI  
SAUSAGE  
SAUSAGE, EGG, CHEDDAR, KALE  
CHIPOTLE AIOLI  
GARDEN  
EGG, GRUYERE, TOMATO, SPINACH  
SUNDRIED TOMATO PESTO AIOLI  
MARKET FRESH FRUIT PLATTER

## CONTINENTAL - 13

SEASONAL FRESH BAKED MUFFINS, BREADS,  
PASTRIES, CROISSANTS  
ASSORTED YOGURTS  
W/ HOUSE GRANOLA  
MARKET FRESH FRUIT PLATTER  
SERVED WITH BUTTER PATS & PRESERVES

## EUROPEAN - 16

PETITE CROISSANTS  
SHAVED HAM & TURKEY  
BRIE-HAVARTI-CHEDDAR  
BACON JAM - DIJON - FIG JAM  
MARKET FRESH FRUIT PLATTER

## ADD SOME FUN

CARAMELIZED ONIONS - 1.50  
SAUTEED MUSHROOMS & SPINACH - 2.50  
CRISPY PROSCIUTTO - 4.25  
TATOR TOTS - 3.50  
O'BRIEN BREAKFAST POTATOES - 4.50  
W/ PEPPERS & ONION  
HANDHELD HASHBROWNS - 3.50  
FRENCH TOAST  
SERVED WITH HONEY WHIPPED BUTTER & BOURBAN MAPLE SYRUP  
CLASSIC - 6  
PECAN PRALINE - 8  
CHURRO FRENCH TOAST STICKS(2PP) - 5  
PANCAKES  
SERVED WITH HONEY WHIPPED BUTTER & BOURBAN MAPLE SYRUP  
CLASSIC BUTTERMILK - 6  
BLUEBERRY - 7  
CHOCOLATE CHIP - 7  
HOUSE BISCUITS & SAUSAGE GRAVY - 6  
W/ BUTTER & HONEY PATS  
BLUEBERRY BLINTZES - 8  
QUICHE - 8 SLICES PER PIE  
CLASSIC LORRAINE - 65  
SAUSAGE MUSHROOM ASPARAGUS - 65  
FLORENTINE - 65  
GLUTEN FREE - 70  
CHICKEN FRIED STEAK - 1PP - 3.50  
CHICKEN SAUSAGE - 1PP - 3.50  
BACON - 2PP - 6  
HOUSE SMOKED LOX PLATTER - 8  
4OZ LOX PER PERSON  
ORIGINAL SCHMEAR - CHIVES - PURPLE ONION -  
LEMON WEDGES - CUCUMBERS - CAPERS - FRESH DILL  
SW TOFU EMPANADAS (VEGAN/GF) - 3  
MUFFINS - 3  
GLUTEN FREE MUFFINS - 3.50  
ASST. PETITE PASTRIES - 3.50  
COFFEE CAKE SQUARES - 4.50  
CINNAMON ROLLS - 4.50  
PETITE PARFAITS W/ BERRIES - 5  
GOURMET DONUT WALL - 200  
COVERS 24 GUESTS + \$6/PP ADDITIONAL  
BAGEL WALL - 200  
COVERS 24 GUESTS +6/PP ADDITIONAL  
TOAST STATION - 4.50  
SOURDOUGH, HONEY WHEAT, ENGLISH MUFFINS  
SERVED WITH BUTTER PATS, PEANUT BUTTER,  
PRESERVES AND TOASTER (ELECTRICITY REQUIRED)

# DESIGN YOUR BREAKFAST

## STEEL CUT OAT BAR

\$100

COVERS 12 GUESTS  
+6/PP ADDITIONAL

STEEL CUT OATS  
2% MILK  
OATMILK  
BROWN SUGAR  
CRAISINS  
COCONUT SHAVINGS  
ALMOND SLIVERS  
SLICED STRAWBERRIES  
FRESH BLUEBERRIES  
MAPLE SYRUP  
BUTTER PATS



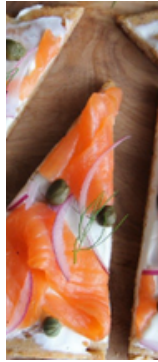
## BAGEL BAR

\$200

COVERS 12 GUESTS  
+6/PP ADDITIONAL

ASSORTED BAGELS  
SERVED WITH TOASTER

BUTTER  
PEANUT BUTTER  
NUTELLA  
SEASONAL PRESERVE  
CLASSIC CREAM CHEESE  
CHIVE HERB CREAM CHEESE  
CINNAMON CRUNCH CREAM CHEESE



## LOX BAR

\$150

COVERS 12 GUESTS  
+8/PP ADDITIONAL

CLASSIC BAGEL  
EVERYTHING BAGEL  
SESAME BAGEL  
RYE CHIPS  
48OZ HOUSE SMOKED LOX  
CLASSIC CREAM CHEESE  
CHIVE SCHMEAR  
CHEF'S SECRET SAUCE  
PURPLE ONION  
FRESH DILL  
LEMON WEDGES  
CAPERS



## DONUT WALL

\$200

COVERS 24 GUESTS  
+6/PP ADDITIONAL

ASSORTED CLASSICS  
SEASONAL GOURMET  
VEGAN

DISPLAYED ON FUN WALL



## DONUT HOLES

\$5

ASSORTED CLASSICS  
SERVED IN BASKETS  
3PP



CLASSIC SCRAMBLED EGGS - 6  
TOPPED WITH TILLAMOOK CHEDDAR CHEESE

FRENCH TOAST - 6  
SERVED WITH BUTTER & WARM MAPLE SYRUP

PECAN PRALINE FRENCH TOAST - 8  
SERVED WITH WHIPPED BUTTER & WARM BOURBON MAPLE SYRUP

BLUEBERRY BLINTZES - 8  
CHEESE BLINTZES TOPPED WITH HOUSE MADE BLUEBERRY SAUCE

QUICHE - 8 SLICES PER PIE  
LORRAINE, SAUSAGE, FLORENTINE - 65  
GLUTEN FREE - 70

FARMERS SCRAMBLE - 15  
CHEESE, HAM, BACON, SAUSAGE, GREEN ONION

EGG WHITE SCRAMBLE - 18  
PEPPERS, WHITE CHEDDAR, CHIVES

EGG BITES - 4  
BACON, SAUSAGE, EGG WHITE VEGGIE  
1PP

HOUSE HONEY BISCUITS & SAUSAGE GRAVY - 6  
SERVED WITH BUTTER PATS

SW TOFU EMPENADADS - 6  
VEGAN, GLUTEN FREE

VEGGIE SCRAMBLE - 15  
SAUTEED PEPPERS, ONION, MUSHROOMS, PEPPERJACK, AND  
POTATOES

HOME SKILLET POTATOES - 4  
TOPPED WITH FRESH CHIVES

THICK SLICED BACON - 6  
(2PP)

CHICKEN SAUSAGE LINKS - 5  
(1PP)

MARKET FRESH FRUIT PLATTER - 5  
TOPPED WITH SEASONAL BERRIES

DICED FRUIT SALAD CUPS - 5

ASSORTED YOGURTS - 3.50  
SERVED WITH GRANOLA

FRESH BAKED MUFFINS - 3

ASSORTED SCONES - 3

ASSORTED PETITE PASTRIES - 3.50

# BREAKFAST STATIONS

12 PERSON MINIMUM PER MENU SELECTED



## CHOOSE 1 ENTREE - 18

**BELGIUM WAFFLES**  
**PANCAKES**  
**FRENCH TOAST**

MINI CHOCOLATE CHIPS-BLUEBERRIES  
BUTTER-PEANUT BUTTER - NUTELLA  
CINNAMON APPLE COMPOTE  
WARM MAPLE SYRUP-WHIPPED CREAM  
SPRINKLES

THICK SLICED BACON  
MARKET FRESH FRUIT PLATTER

## INTERACTIVE WAFFLE STATION - 20

BATTER DISPENSER + 2 WAFFLE MAKERS  
\*ELECTRICITY REQUIRED

## LOCO MOCO BAR - 20

GARLIC FRIED RICE  
ANGUS BURGER PATTY  
FRIED EGGS  
GRAVY

PINEAPPLE COLESLAW  
MARKET FRESH FRUIT PLATTER

## CHILIQUITOS BAR - 20

HOUSE MADE TORTILLA CHIPS  
MEXICAN DICED CHICKEN  
RED & GREEN SAUCES  
FRIED EGGS

REFRIED BEANS  
MARKET FRESH FRUIT PLATTER

DICED ONIONS, CILANTRO, COJITA  
SALSA, SOUR CREAM

ADD: CHORIZO \$5.00

## CHICKEN & WAFFLES - 20

HONEY STUNG FRIED CHICKEN STRIPS  
MAPLE INFUSED WAFFLE BUNS  
SAUSAGE COUNTRY GRAVY  
WARM MAPLE SYRUP  
WHITE CHEDDAR  
CHIPOTLE AIOLI

SCRAMBLED EGGS  
MARKET FRESH FRUIT PLATTER

## LIVE COOKING STATIONS

\$250 FOR 3 HOURS, PER CHEF  
1 CHEF PER 25 GUESTS

**ALL LIVE COOKING STATIONS ARE ACCOMPANIED BY**

HOME SKILLET POTATOES  
MARKET FRESH FRUIT PLATTER

### OMELETS - 16

### CREPES - SAVORY - 18

HAM, CHICKEN SAUSAGE, SAUSAGE  
BLACK OLIVES, GREEN ONION,  
SPINACH, MUSHROOMS, TOMATO, ONION, PEPPERS  
CHEDDAR, PEPPERJACK,

SALSA, SOUR CREAM, KETCHUP

#### ADDITIONS

STEAK - 5  
CHORIZO - 5  
SHRIMP - 3.50  
GRUYERE - 1

### CREPES - SWEET - 16

### PANCAKES - 14

MASCARPONE, CHOCOLATE CHIPS  
CINNAMON APPLE COMPOTE,  
STRAWBERRIES, BANANA SLICES,  
ALMOND SLICES, CANDIED PECANS  
CARAMEL- BLUEBERRY - CHOCOLATE SAUCES  
HOUSE MADE WHIPPED CREAM - SPRINKLES  
POWDERED SUGAR

#### ADDITIONS:

MIXED BERRY COMPOTE - 3.50  
FRESH BERRIES - 5  
RASPBERRIES/BLACKBERRIES/BLUEBERRIES  
PEANUT BUTTER - 1.50  
NUTELLA - 1.50  
CRUSHED OREOS - 1.50

## DON'T FORGET ABOUT

COFFEE - 3.50  
JUICES - 3  
ORANGE, APPLE, GRAPEFRUIT, CRANBERRY, TOMATO