



Design Perfect Catering

CREATING UNFORGETTABLE EVENTS SINCE 1994

PLATED
FAMILY STYLE
BUFFET
DISPOSABLE
BOXED

CUSTOM LIKE YOU

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

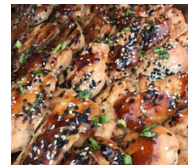


Valentines - Mardi Gras
St. Patrick's - Summer BBQ / Picnics
Octoberfest - Halloween
Thanksgiving - Holiday
New Years

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

QUICK PICK LUNCH STATIONS



BISTRO - 18

ALL SANDWICHES CUT IN ½ - 2PP

TURKEY & HAVARTI

SMOKED TURKEY & HAVARTI WITH GREEN LEAF LETTUCE, TOMATO, GARLIC AIOLI ON BAGUETTE

ROAST BEEF

ROAST BEEF, SWISS CHEESE, GREEN LEAF LETTUCE, TOMATO, RED ONION, HORSERADISH AIOLI, ON BAGUETTE

VEGAN GARDEN

ROASTED ZUCCHINI, RED BELL PEPPER SPREAD, GREEN LEAF LETTUCE, TOMATO, RED ONION, PESTO AIOLI ON BAGUETTE - VEGAN - GF UPON REQUEST

HOUSE CRACKED PEPPER & SEA SALT CHIPS

SERVED WITH RANCH & VEGAN GREEN GODDESS DIP (VEGAN, GLUTEN FREE - CONTAINS SOY)

NW SEASONAL GREENS

SPRING MIX, CUCUMBER, TOMATO, PURPLE ONION, CANDIED PECANS
BALSAMIC VINAIGRETTE + VEGAN VINAIGRETTE (VEGAN, GLUTEN FREE - CONTAINS NUTS)

SLIDERS - 20

2 SLIDERS PER PERSON

GINGER CHICKEN

GRILLED CHICKEN & GINGER PATTY, SWISS CHEESE, LETTUCE, TOMATO, LIME AIOLI

BISTRO

HONEY BALSAMIC STEAK, CARAMELIZED ONIONS, GRUYERE CHEESE & GARLIC GOAT CHEESE AIOLI

CHIPOTLE BLACK BEAN (VEGAN)

CHIPOTLE BLACK BEAN PATTY, TOMATO JAM, CILANTRO PESTO

HOUSE CRACKED PEPPER & SEA SALT CHIPS

SERVED WITH RANCH & VEGAN GREEN GODDESS (VEGAN, GLUTEN FREE - CONTAINS SOY)

NW SEASONAL GREENS

SPRING MIX, CUCUMBER, TOMATO, PURPLE ONION, CANDIED PECANS
BALSAMIC VINAIGRETTE + VEGAN VINAIGRETTE (VEGAN, GLUTEN FREE - CONTAINS NUTS)

SOUTHERN - 20

JAMBALAYAN CHICKEN

(GLUTEN FREE)

DIRTY RICE

(VEGAN, GLUTEN FREE)

CAJUN MAC & CHEESE

(VEGETARIAN - CONTAINS DAIRY)

ROASTED SEASONAL VEGETABLES

(VEGAN, GLUTEN FREE)

CAESAR SALAD

CHILI BAR - 20

CHEF BRIANS FAMOUS BEEF CHILI

(GLUTEN FREE)

BAKED POTATOES

(VEGAN, GLUTEN FREE)

CAESAR SALAD

BUTTER, SHREDDED TILLAMOOK CHEDDAR, CHIVES, SOUR CREAM, BACON BITS

ADD: HONEY CORN BREAD +2

BEEF STROGANOFF - 22

BEEF STROGANOFF

(GLUTEN FREE)

MUSHROOM STROGANOFF

(VEGAN, GLUTEN FREE - CONTAINS NUTS)

ROASTED GARLIC MASHED POTATOES

(VEGETARIAN - GLUTEN FREE)

NW SEASONAL GREENS

(VEGAN, GLUTEN FREE - CONTAINS NUTS)

ROASTED SEASONAL VEGETABLES

(VEGAN, GLUTEN FREE)

SAFFRON GRILL - 20

BUTTER CHICKEN

(GLUTEN FREE - CONTAINS DAIRY)

BUTTERNUT SQUASH & MUSHROOM CURRY

(VEGAN, GLUTEN FREE - CONTAINS NUTS)

SAFFRON RICE

(VEGAN - GLUTEN FREE)

LENTIL SALAD

(VEGAN, GLUTEN FREE)

ROASTED SEASONAL VEGETABLES

(VEGAN, GLUTEN FREE)

LOTUS - 20

CHICKEN SATAY

SERVED IN SPICY PEANUT SAUCE AND TOPPED WITH CRUSHED PEANUTS & LIME WEDGE (GLUTEN FREE - CONTAINS NUTS)

PAN FRIED VEGGIES

MUSHROOMS, BROCCOLI, CARROTS, CABBAGE SAUTEED IN GARLIC SAUCE (VEGETARIAN, GLUTEN FREE)

CHOPPED THAI SALAD

KALE, CARROTS, BELL PEPPERS, CILANTRO WITH SESAME-GARLIC DRESSING (VEGETARIAN - GLUTEN FREE)

JASMINE RICE

(VEGAN, GLUTEN FREE)

QUICK PICK LUNCH STATIONS



TACO BAR - 22

GROUND BEEF
SHREDDED CHICKEN

FLOUR & CORN TORTILLAS
CAESAR SALAD
SPICY REFRIED BEANS
SPANISH RICE
HOUSE TORTILLA CHIPS

SHREDDED LETTUCE
SHREDDED CHEESE
DICED TOMATOES
DICED JALAPENOS
PICO DE GALLO
MEDIUM SALSA VERDE
SOUR CREAM
GUACAMOLE

ADD ONS:

SAUTEED PEPPERS & ONIONS +2
VEGAN TOFU FAJITA +8

FAJITA BAR - 28

PICK 2 ENTREES:

CARNE ASADA
CARNITAS
SLICED CHICKEN
MARGHARITA SHRIMP
VEGAN JACK FRUIT

FLOUR & CORN TORTILLAS
SAUTEED PEPPERS & ONIONS
CAESAR SALAD
SPICY REFRIED BEANS
CILANTRO-LIME RICE
HOUSE TORTILLA CHIPS

SHREDDED LETTUCE
SHREDDED CHEESE
DICED TOMATOES
DICED JALAPENOS
PICO DE GALLO
MEDIUM SALSA VERDE
SOUR CREAM
GUACAMOLE

PASTA BAR - 22

CHEESE TORTELLINI
PENNE PASTA

PESTO ALFREDO SAUCE
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY - NUTS)

BEEF BOLOGNESE
(GLUTEN FREE)

CHICKEN CAPRI
DICED CHICKEN, MUSHROOM, MARINATED ARTICHOKE HEARTS, SUN-DRIED TOMATOES, CAPERS, CHIVE BEURRE BLANC SAUCE
(GLUTEN FREE - CONTAINS DAIRY)

CAESAR SALAD

ROASTED MARKET FRESH
VEGETABLES

GARLIC BREAD

ADD-ON: SOUP

BROCCOLI BLUE - 5
CHEF IANS TWIST TO CLASSIC BROCOLI CHEDDAR
(GLUTEN FREE - CONTAINS DAIRY)

BASIL TOMATO -5
SERVED WITH SHAVED PARMESAN & GARLIC CROUTONS
(GLUTEN FREE - CONTAINS DAIRY)

WILD RICE LEMON CHICKEN - 5
CHEF IANS HEARTY CHICKEN, CARROTS, ORZO, KALE
(GLUTEN FREE)

FUN BITE ADD-ON'S

THAI ROLLS - 3.50
SERVED WITH SPICY KALBI DIPPING SAUCE
(VEGAN, GLUTEN FREE)

PORK POT STICKERS - 2.50
SERVED WITH SWEET CHILI DIPPING SAUCE

QUESO FRESCA DIP - 5
SERVED WITH HOUSE MADE TORTILLA CHIPS (VEGAN/GF)
(GLUTEN FREE)

SW CHIPOTLE EMPANADAS - 5
BLACK BEANS & TOFU
(VEGAN, GLUTEN FREE)

SPICY MELON SALAD - 6
(VEGAN, GLUTEN FREE)

SHAWARMA BAR 22

DICED SHAWARMA SEASONED
CHICKEN THIGHS - 6OZ

FALAFEL -1PP

TURMERIC RICE
TOMATO CUCUMBER MINT SALAD
GREEN GREEK SALAD

GARLIC EMULSION
TAHINI SAUCE
SHREDDED LETTUCE
SLICED TOMATOES
RED CABBAGE
PICKLED TURNIPS

ROASTED RED PEPPER HUMMUS
PITA CHIPS

SZECHUAN BAR - 26

SESAME CHICKEN - 4OZ
PAN FRIED UNTIL GOLDEN AND TOSSED IN HOUSE GLAZE & SPRINKLED WITH SESAME SEEDS

KOREAN BBQ SHORT RIBS - 4OZ
MARINATED IN HOUSE KALBI SAUCE, PAN FRIED AND SPRINKLED WITH FRESH CHIVES

VEGETABLE YAKISOBA
(VEGETARIAN)

SCHEZUAN GARLIC GREEN
BEANS
(VEGAN, GLUTEN FREE)

STEAMED WHITE RICE
(VEGAN, GLUTEN FREE)

ASIAN GREEN SALAD
SPRING MIX TOSSED WITH ASIAN VEGETABLES, CRUNCHY CHOW MEIN NOODLES, TOASTED ALMONDS
SERVED WITH SESAME VIANIGRETTE
(VEGETARIAN, CONTAINS NUTS)

BUFFET LUNCHESES

ONE ENTREE 6OZ : ONE SALAD: 2 SIDES



CHICKEN - 22

HERB ROASTED

FRESH CHICKEN BREAST BAKED WITH ROSEMARY, THYME, AND GARLIC TOPPED WITH CHIVE BEURRE BLANC ON THE SIDE (GLUTEN FREE)

CAPRESE

PAN SEARED CHICKEN BREAST SIMMERED IN BALSAMIC VINEGAR, GARLIC, AND GRAPE TOMATOES, FINISHED WITH FRESH MOZZARELLA AND BASIL (DAIRY FREE - GLUTEN FREE - NUT FREE)

CHICKEN PARMESAN

HAND-COATED WITH GRATED PARMESAN, ITALIAN BREADCRUMBS BAKED IN HOUSE MARINARA & TOPPED WITH MELTED MOZZARELLA (CONTAINS DAIRY)

TERIYAKI

TENDER STRIPS OF CHICKEN BREAST MARINATED IN OUR TERIYAKI SAUCE, GARNISHED WITH GREEN ONIONS & SESAME SEEDS (GLUTEN FREE - CONTAINS SOY)

HONEY-STUNG FRIED CHICKEN

SERVED WITH OUR CHIPOTLE MAYO & SWEET AND TANGY BARBEQUE SAUCE (CONTAINS DAIRY)

TUSCAN CHICKEN

GRILLED CHICKEN BREAST SLICED AND TOSSED WITH TOMATOES, SPINACH, FRESH BASIL, IN GARLIC CREMA SAUCE (GLUTEN FREE - CONTAINS DAIRY)

CHIMICHURRI

CHICKEN THIGHS GRILLED OVER AN OPEN FLAME AND TOPPED WITH FRESH GREEN ARGENTINIAN CHIMICHURRI SAUCE (GLUTEN FREE - CONTAINS NUTS)



MARSALA

TENDER CHICKEN BREAST, SERVED IN OUR CREAMY MARSALA WINE SAUCE (GLUTEN FREE- CONTAINS DAIRY)

CHICKEN PICCATA

DREDGED IN LEMON-PEPPER, PAN SEARED IN FRESH LEMON-CAPER-WHITE WINE SAUCE (CONTAINS DAIRY)

CILANTRO-LIME

MARINATED IN OUR CILANTRO-LIME SAUCE AND GRILLED OVER AN OPEN FLAME (GLUTEN FREE)

CAPRI +2

CHICKEN BREAST SERVED IN OUR DIJON BEURRE BLANC SAUCE, TOPPED WITH ARTICHOKE HEARTS, BUTTON MUSHROOMS, SUN-DRIED TOMATOES, AND CAPERS (GLUTEN FREE- CONTAINS DAIRY)

PROSCIUTTO CHICKEN +3

STUFFED WITH PROSCIUTTO & GRUYERE (GLUTEN FREE - CONTAINS PORK & DAIRY)

MEXICAN +2

TOPPED WITH BACON, JACK CHEESE, CILANTO, CHIPOTLE PASTE TOPPED WITH CUMIN-LIME SAUCE (GLUTEN FREE- CONTAINS DAIRY)

PNW CHICKEN +3

TOPPED WITH CARAMELIZED GREEN APPLE, TOASTED WALNUTS & WHITE CHEDDAR SERVED OVR ROASTED BELL PEPPER BEURRE BLANC (GLUTEN FREE - CONTAINS NUTS & DAIRY)



THAI

BRAISED CHICKEN BREAST, TOSSED IN OUR SWEET & SPICY THAI GLAZE. SERVED WITH PICKLED CARROTS & CUCUMBERS (GLUTEN FREE)

BAKED SESAME

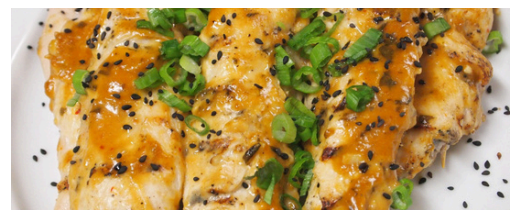
TENDER CHUNKS OF ALL-WHITE CHICKEN BREAST SAUTEED WITH OUR HONEY-SESAME SAUCE FINISHED WITH SESAME SEEDS AND GREEN ONIONS (GLUTEN FREE)

TANDOORI

CHICKEN THIGHS MARINATED & PAN FRIED IN OUR SPICED SAFFRON GLAZE (GLUTEN FREE)

CHICKEN FRY

GROUND CHICKEN, SAUTEED WITH ONIONS, GARLIC, GINGER AND CHILIES (GLUTEN FREE)



12 PERSON MINIMUM PER MENU SELECTED

LUNCH ENTREE - 6OZ PORTIONS

BUFFET LUNCHESES

ONE ENTREE 6OZ: ONE SALAD: 2 SIDES

12 PERSON MINIMUM PER MENU SELECTED



BEEF- 26

DADS MEATLOAF

TOPPED WITH TOMATO JAM
(CONTAINS PORK)

BRAISED BEEF RAVIOLI

CREAMY TUSCAN FLORENTINE SAUCE
(CONTAINS DAIRY)

STEAK ROLLUP MEDALLIONS

CHOOSE 1

- ONIONS/PEPPERS/MUSHROOM
- SUNDRIED TOMATOES/GORGONZOLA
- FOREST

MARINATED FLANK STEAK

TENDER FLANK STEAK, SEASONED,
MARINATED, GRILLED TO PERFECTION, AND
SERVED OVER A MEDLEY OF PEPPERS AND
ONIONS
(GLUTEN FREE)

KOREAN BBQ SHORT RIBS

BEEF SHORT RIBS MARINATED IN KALBI
SAUCE, GRILLED OVER AN OPEN FLAME, AND
FINISHED IN THE OVEN UNTIL PERFECTLY
TENDER, TOPPED WITH A DASH OF GREEN
ONIONS
(GLUTEN FREE - CONTAINS SOY)

BEEF BOURGUIGNON

CUBES OF TENDER TOP SIRLOIN SIMMERED
WITH BURGUNDY WINE, ONIONS, CARROTS,
CELERY, AND FRESH HERBS
(GLUTEN FREE)

NEW YORK +2

(GLUTEN FREE)

choose 1 topping-

DEMI-GLACE w/ GORGONZOLA CRUMBLES
MAITRE D BUTTER
FRESH CHIMICHURRI
WILD MUSHROOMS SAUCE

BRAISED SHORT RIBS +5

RED WINE
(GLUTEN FREE)

HOISIN GLACE
(GLUTEN FREE)

STEAK FRITES +2

(GLUTEN FREE)

CHOOSE 1 SAUCE

- CHIMICHURRI (GF)
- BANANA TARAGON (GF)
- PEPPER TOASTED CORN RELISH (GF)



PORK - LAMB- 24

LAMB KOFTAS

SERVED WITH HOUSE YOGURT SAUCE
(GLUTEN FREE)

GARLIC CRUSTED PORK LOIN

PORK LOIN RUBBED WITH ITALIAN
SEASONINGS AND BRAISED IN OUR BUTTER
GARLIC SAUCE
(GLUTEN FREE - CONTAINS DAIRY)

JOHNY APPLESEED PORK LOIN

STUFFED CARAMELIZED GREEN APPLE, TOASTED
WALNUTS & WHITE CHEDDAR
SERVED WITH ROASTED BELL PEPPER BEURRE BLANC
(GLUTEN FREE - CONTAINS NUTS & DAIRY)

THICK SLICED PORK CHOP +3

TOPPED WITH APPLE RELISH
(GLUTEN FREE)

SMOKED PORK CHOP +3

MARINATED 7 HOUSE SMOKED CAJUN
SEASONING WITH WATERMELON CHUTNEY
NOT SPICY
(GLUTEN FREE)

SEAFOOD - 26

NW CHARDONNAY SEARED SALMON

TOPPED WITH A CHIVE BEURRE BLANC SAUCE
SERVED WITH SEASONAL TROPICAL FRUIT
SALSA
(GLUTEN FREE - CONTAINS DAIRY)

HONEY SIRACHA SALMON

MARINATED & SEARED
(GLUTEN FREE)

SEARED COD

CHIEF IAN'S FAMOUS LEMON-THYME BEURRE
BLANC SAUCE
(GLUTEN FREE - CONTAINS DAIRY)

BLACKENED COD

SEARED WITH BUTTER AND ROASTED GARLIC
(GLUTEN FREE)

MARGHARITA SHRIMP TACO BAR

SERVED WITH RED CABBAGE SLAW, COTIJA
CHEESE, RED ONION, CILANTRO,
CORN TORTILLA, GARLIC-LIME CREMA SAUCE
(GLUTEN FREE)

CARIBBEAN SHRIMP SKEWER

SEARED & SKEWERED WITH MANGO &
DRIZZLED WITH HABANERO GLAZE
(GLUTEN FREE)



VEG/VEGAN - 18

EGGPLANT ROULADE

ROLLED WITH ROASTED PEPPERS,
MARTINATED ARTICHOKE, FRESH BASIL AND
RICOTTA CHEESE
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

PESTO-ALFREDO TORTELLINI

DELICATE PASTA PILLOWS FILLED WITH
ITALIAN CHEESES AND TOPPED WITH OUR
PESTO-ALFREDO SAUCE
(VEGETARIAN - CONTAINS DAIRY & NUTS)

ROASTED BEET RISOTTO

(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

PENNE CAPRI

PENNE PASTA TOSSED WITH SUN-DRIED
TOMATOES, SAUTEED MUSHROOMS, CAPERS,
FRESH HERBS IN WHITE WINE SAUCE
(VEGETARIAN - CONTAINS DAIRY)

GOAT CHEESE & SPINACH RAVIOLI

DELICATE PASTA PILLOWS FILLED WITH
SEASONED GOAT CHEESE AND FRESH
SPINACH, TOSSED IN OUR HOUSE MADE
PARMESAN CREAM SAUCE WITH DICED
MUSHROOMS
(VEGETARIAN - CONTAINS DAIRY)

STUFFED POBLANO PEPPER

STUFFED WITH OUR CILANTRO-LIME RICE AND
BLACK BEANS, TOPPED WITH OUR MEXICAN-
STYLE FOUR CHEESE BLEND
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

BUTTERNUT SQUASH & MUSHROOM CURRY

(VEGAN, GLUTEN FREE - CONTAINS NUTS)

SEASONAL POLENTA STACK

HERB ROASTED POLENTA CAKE, TOPPED WITH
SEASONALLY ROASTED PUREE, BRAISED
GREENS, GARLIC EMULSION & KRACKLIN
HERBS
(VEGAN - GLUTEN FREE - NUT FREE)

HERBED "CHICKEN" +5

TOPPED WITH SMOKED RED PEPPER COULIS
(VEGAN)

SALSBURY "STEAK" +3

IMPOSSIBLE BEEF STEAK TOPPED WITH
GRILLED ONIONS & MUSHROOM GRAVY
(VEGAN - CONTAINS NUTS)



BUFFET LUNCH SIDES

SALADS

NW SEASONAL GREENS

MIXED GREENS, TOMATOES, CUCUMBERS, RED ONIONS, AND CANDIED PECANS
CHEF IAN'S FAMOUS BALSAMIC VINAIGRETTE & VEGAN VINAIGRETTE DRESSINGS
(VEGAN - GLUTEN FREE - CONTAINS NUTS)

ASIAN

SPRING MIX TOSSED WITH ASIAN VEGETABLES, CRUNCHY CHOW MEIN NOODLES, TOASTED ALMONDS, SESAME VINAIGRETTE
(VEGETARIAN - CONTAINS NUTS)

SPINACH

BABY SPINACH, CANDIED PECANS, RED ONIONS, TOMATOES, SATSUMA ORANGES, AND FETA CHEESE, SERVED WITH OUR CITRUS VINAIGRETTE
(VEGETARIAN - GLUTEN FREE)

ITALIAN

ICEBERG, RED ONIONS, TOMATOES, OLIVES PEPPERONCINI'S, PARMESAN CHEESE AND CROUTONS. ITALIAN HERB VINAIGRETTE
(VEGETARIAN - CONTAINS DAIRY)

TRADITIONAL CAESAR

CRISPY ROMAINE HEARTS TOSSED WITH FRESH PARMESAN CHEESE, GRAPE TOMATOES, AND GARLIC CROUTONS, SERVED WITH TRADITIONAL CAESAR DRESSING

SPRING

BABY SPINACH, QUINOA, BRIE, RED ONION STRAWBERRIES, CANDIED PECANS
SERVED WITH POPPYSEED DRESSING
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY & NUTS)

SPICY MELON

HONEYDEW, CANTALOUPE, ASST. TOMATOES, ARUGULA, CHEF IAN'S OLIVE OIL DRESSING
(VEGAN, GLUTEN FREE)

MEDITERRANEAN COLD RICE

WILD RICE, CHERRY TOMATOES, MARINATED ARTICHOKE HEARTS, SUN-DRIED TOMATOES, CAPERS, RED ONION, ITALIAN PARSLEY
(VEGAN, GLUTEN FREE)

ORZO

ORZO, YELLOW CORN, BLACK BEANS, CILANTRO, AVOCADO, CHERRY TOMATOES, WITH CILANTRO LIME RANCH DRESSING
(VEGETARIAN - CONTAINS DAIRY)

GREEK

DICED ROMAS, CUCUMBER, MINT, TOSSED IN RED WINE VINAIGRETTE
(VEGAN, GLUTEN FREE)

CHILLED SUMMER

BROCCOLI FLORETS, BACON, RED ONIONS, SUNFLOWER SEEDS, RAISINS TOUSED IN HOUE APPLE CIDER DRESSING
(GLUTEN FREE- CONTAINS PORK)

FRUIT

DICED HONEYDEW, CANTALOUPE, PINEAPPLE, BLUEBERRIES & TOSSED IN LEMON POPPYSEED DRESSING
(VEGAN, GLUTEN FREE)

STARCH SIDES

LEMON RICE

WHITE & WILD RICE SAUTEED IN BUTTER, COOKED IN VEGGIE STOCK AND TOSSED WITH FRESH LEMON, PARSLEY & SLIVERED ALMONDS
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

WILD RICE PILAF

WHITE & WILD RICE COOKED IN VEGGIE STOCK
(VEGAN, GLUTEN FREE)

ROASTED RED POTATOES

BABY RED POTATOES DICED, TOSSED IN OLIVE OIL W/ FRESH HERBS & PAN FRIED UNTIL GOLDEN
(VEGAN, GLUTEN FREE)

WHITE GLOVE MAC & CHEESE

3 WHITE CHEESE BLEND WITH CARAMELIZED ONIONS, AND TOPPED WITH CRUNCHY PANKO-PARMESAN
(VEGETARIAN - CONTAINS DAIRY)

SPICY REFRIED BEANS

PINTO BEANS, SAUTEED AND BLENDED WITH DICED JALAPENOS
(VEGAN, GLUTEN FREE)

ARGENTINIAN POTATOES

PEELED POTATOES TOSSED WITH GARLIC, FRESH BASIL, SALT AND PEPPER
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

ROASTED GARLIC

MASHED POTATOES

YUKON GOLDS WHIPPED WITH BUTTER, SOURE CREAM AND ROASTED GARLIC CLOVES
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

PENNE PASTA IN HERB BUTTER SAUCE

(VEGETARIAN - CONTAINS DAIRY)

ADD-ON

EXTRA SIDE - 5

EXTRA SALAD - 5

2ND ENTREE -

3OZ EACH ENTREE FOR EACH GUEST

a LA CARTE

(ENTREE ONLY - NO SIDES)

VEGETARIAN/VEGAN - 12.50



VEGETABLE SIDES

ROASTED SEASONAL MEDLEY

(VEGAN, GLUTEN FREE)

SUNSHINE MARKET CARROTS

SAUTEED IN FRESH ORANGE, BUTTER, VANILLA, AND HERBS UNTIL PERFECTLY GLAZED
(VEGETARIAN, GLUTEN FREE - CONTAINS DAIRY)

PAN ROASTED BRUSSELL SPROUTS

SAUTEED WITH BALSAMIC, BACON, AND ONIONS
(GLUTEN FREE)

GARLIC GREEN BEANS

PANFRIED SCHEZWAN STYLE TOSSED IN SPICY GARLIC SAUCE
(GLUTEN FREE)

GREEN BEAN AL'DENTE

CRISPY GREEN BEANS TOSSED WITH SAUTEED MUSHROOMS & SLIVERED ALMONDS
(GLUTEN FREE - CONTAINS DAIRY & NUTS)

GRILLED & CHILLED ASPARAGUS

SEASONED IN OLIVE OIL & FRESH HERBS, GRILLED OVER AN OPEN FLAME
(VEGAN, GLUTEN FREE)

***AVAILABLE ONLY MAY-AUG*

GRILLED MARINATED VEGETABLES +2

EGGPLANT, SQUASH, PEPPERS, MUSHROOMS, ASPARAGUS, RED ONION, SEASONED THEN GRILLED OVER AN OPEN FLAME AND SERVED ALONGSIDE GRAPE TOATOES A& KALAMATA OLIVES,
(VEGAN, GLUTEN FREE)



SWEET TREATS



ASSORTED COOKIES - 3

LEMON BARS / GF LIME BARS - 4

ASSORTED CUPCAKES - 6

CUSTOM ORDERS AVAILABLE

DOUBLE FUDGE BROWNIES - 4

ASST COOKIES/BROWNIES/BARS - 4

ASSORTED PETITE SWEETS - 2PP - 6

BROWNIES, BLONDIES, LEMON BARS, CHOCOLATE COVERED FRUIT, MACARONS, SEASONAL BITES

CHEESECAKES WHOLE - 80

PETITE PIES (3INCH) - 6

BANANA CREAM - PUMPKIN - KEY LIME PECAN
CHOCOLATE SILK - SEASONAL

ASSORTED PETITE SHOOTERS - 6

STRAWBERRY SHORTCAKE - BERRY BLISS CUSTARD
CHOCOLATE MOUSSE - CARAMEL APPLE PIE
SEASONAL CHEESECAKE - VEGAN MOUSSE

INDIVIDUAL ARTISANAL DESSERTS - 8

- CHEESECAKES: DIRTY CHAI - VANILLA - PUMPKIN - CHOCOLATE
- APPLE SPICE OPERA CAKE
- LEMON CAKE
- MANGO MOCHI CAKE (GLUTEN FREE)
- GF CHOCOLATE TORTE W/ PISTACHO & CARAMEL

ASSORTED PETITE ARTISANAL PLATTER -1PP - 4.50

PETITE VERSIONS OF INDIVIDUAL DESSERTS ABOVE

CAKES -

6INCH ROUND - 52

FULL SHEET (80-85) - 280

10INCH ROUND - 96

½ SHEET (35-40) - 180

- **CHOCOLATE CAKE** : CHOCOLATE CAKE, CHOCOLATE GANACHE FILLING, CHOCOLATE GANACHE BUTTERCREAM
- **VANILLA**: LIGHT CHIFFON CAKE, WHITE CHOCOLATE VANILLA MOUSSE, VANILLA BUTTERCREAM W/ WHITE CHOCOLATE CURLS
- **LEMON** : LIGHT CHIFFON LEMON SCENTED CAKE, LEMON MOUSSE, VANILLA BUTTERCREAM W/ WHITE CHOCOLATE CURLS
- **RASPBERRY MOUSSE**: CHIFFON CAKE, RASPBERRY MOUSSE, VANILLA BUTTERCREAM, FRESH RASPBERRIES
- **COCONUT CAKE**: WHITE COCONUT CAKE, COCONUT MOUSSE, COCONUT BUTTERCREAM, FLAKES OF COCONUT
- **CARROT CAKE**: LAYERS OF MOIST CARROT CAKE, CREAM CHEESE FROSTING, WHITE CHOCOLATE CURLS
- **TUXEDO CAKE**: CHOCOLATE CAKE, WHITE CHOCOLATE MOUSSE, VANILLA BUTTERCREAM FROSTING, WHITE & DARK CHOCOLATE CURLS
- **TIRAMISU**: VANILLA SPONGE CAKE SOAKED W/ ESPRESSO, LAYERS OF MASCARPONE MOUSSE, DARK COCOA POWDER DUSTING



DELI BOXED LUNCHES - 16

EACH BOX CONTAINS FRESH MADE SANDWICH/WRAP/SALAD, MANDARIN ORANGE, CHOCOLATE CHIPS COOKIE

Sandwiches

Classic Club

turkey breast, smoked bacon & white cheddar w/ green leaf lettuce, tomato, and dijonnaise on toasted sourdough

Blackened Club

blackened chicken breast, bacon, green leaf lettuce, tomato, chipotle aioli on ciabatta

Turkey & Havarti

smoked turkey & havarti w/ green leaf lettuce, and garlic aioli on toasted baguette

Johnny Appleseed

roasted turkey, white cheddar, caramelized green apples, walnuts,

Roasted Chicken

roasted chicken breast & cheddar with green leaf lettuce, tomato, red onion & Dijonnaise on ciabatta

Pesto Chicken

herb roasted chicken breast, mozzarella, pesto aioli, served on toasted baguette

Smoked Chicken

BBQ Chicken Breast, Coleslaw, pickled red onions, frizzled onions and chipotle aioli on ciabatta

Napa Almond Chicken Salad

chicken salad with celery, grapes, almond slivers, green leaf lettuce, tomato, dijonnaise on a croissant

Italian

ham, genoa salami, pepperoni & pepperjack cheese, green leaf lettuce, tomato, red onion, red bell pepper spread on baguette

Black Forest

black forest ham and sliced brie cheese with honey mustard dressing on ciabatta

Roast Beef

roast beef & swiss with green leaf lettuce, tomato, red onion, horseradish aioli on toasted baguette

Tuna Salad

with green leaf lettuce, tomato, on croissant

Garden

Roasted zucchini, red onion, tomato, green leaf lettuce, house pesto aioli on baguette

Veggie Banh Mi

Extra crispy tofu, cucumber, cilantro, jalapeno, carrots, radish with sriracha aioli on toasted baguette

Smashed White Bean

chickpea salad, green leaf lettuce, tomato, mayonnaise, dijon, on ciabatta

DIETARY RESTRICTIONS

GLUTEN FREE & VEGAN Boxes receive
VEGAN & GF Double Chocolate Cookie

ADDITIONS

Gluten Free Bread - 2
Pasta Salad - 3
Fruit Salad - 4
NW Seasonal Greens - 4
Vegan/GF Sea Salt Chips - 2

Soda - 2
Bottled Water - 3

Wraps

Buffalo Chicken Wrap

Grilled chicken, Mozzarella, Crispy Romaine, Tomatoes, Blue Cheese Aioli

Chicken Caesar Wrap

Crispy romaine with shaved parmesan, garlic croutons, and Caesar dressing (available vegetarian)

Italian

black forest ham, Genoa salami, pepperoni, and pepperjack cheese wrapped up with crispy romaine and roasted red pepper spread

SW Wrap

Tex-Mex Diced Chicken, Crispy Romaine, Cheddar, Black Beans, Grilled Corn, with BBQ spread

Chopped Chicken

Lemon Pepper Grilled Chicken, Marinated Artichokes, Diced Roma's, Crispy Romaine, Balsamic Vinaigrette

Honey Balsamic Steak

Sliced steak, Honey & Balsamic Caramelized onions, gruyere cheese, wrapped up with crispy romaine, sliced tomatoes, and garlic goat cheese aioli & flour tortilla

Lemongrass Tofu

Crispy Lemongrass tofu, carrot & cucumber slaw, with lemon garlic emulsion wrapped up in flour tortilla with crispy romaine

Salads

DP Chicken Cobb

Egg, olives, bacon, onions, diced tomatoes, blue cheese crumbles, garlic croutons, balsamic vinaigrette dressing (contains dairy)

Asian Ginger Chicken Salad

Romaine, cilantro, carrots, purple cabbage, mandarin oranges, slivered almonds with ginger soy dressing (gluten free - contains soy)

Classic Chicken Caesar

Romaine, parmesan, grape tomatoes, garlic croutons, Caesar dressing (contains dairy)

Red & Blue Chicken Salad

Mixed greens, blueberries, strawberries, feta, slivered almonds, and champagne vinaigrette (gluten free - contains nuts & dairy)

Chef Salad

Romaine lettuce, egg, ham, cheddar, cucumber, tomatoes, garlic croutons and blue cheese dressing (contains dairy)

Honey Balsamic Beef Salad +2

Baby spinach, cucumbers, red onion, sundried tomatoes, and balsamic vinaigrette (gluten free)

Steak Taco Salad +2

Crispy Romaine, Tomatoes, Cheddar Cheese, Purple Onion, Pico De Gallo, Grilled Corn, Avocado Blue Cheese Dressing (gluten free - contains dairy)

Chef Ian's Famous Superfood Salad

Quinoa, mixed kale, radishes, beans, edamame, berries, nuts & seeds with vegan citrus vinaigrette (vegan, gluten free - contains nuts)

Crispy Lemongrass

Romaine, cilantro, carrots, purple cabbage, mandarin oranges, slivered almonds and vegan soy sesame dressing (vegan, gluten free - contains nuts)

SNACKS



PLATTERS

CHEESE BOARD - 9

ASSORTED GOURMET DOMESTIC & IMPORTED CHEESE
SERVED WITH FIG JAM, TOMATO JAM, DIJON MUSTARD, GOURMET NUTS, DRIED
FRUITS, GRAPES, BERRIES, OLIVES & GARLIC CLOVES WITH ASSORTED CRACKERS
& GRILLED BAGUETTES

ADD BAKED BRIE WHEEL: WRAPPED IN PUFF PASTRY WITH HABANERO
MARIONBERRY JAM, FRESH FRUIT & SLIVERED ALMONDS - 65
SERVED WITH ASSORTED CRACKERS

CHARCUTERIE BOARD - 11

SALAMI, PROSCIUTTO, PEPPERONI, ASSORTED DOMESTIC & IMPORTED CHEESE
ASSORTED NUTS, OLIVES, FRESH BERRIES, GRAPES, DIJON MUSTARD, FIG JAM,
BACON JAM, TOMATO JAM, SUN-DRIED TOMATOES
SERVED WITH CRACKERS & GRILLED BAGUETTE

MARKET-FRESH

• FRUIT PLATTER - 6

SLICED WATERMELON, CANTALOUPE, HONEYDEW, AND PINEAPPLE TOPPED
WITH GRAPES & SEASONAL FRESH BERRIES
SERVED WITH HOUSE FRUIT DIP

• CRUDITE - 5

CELERY, CUCUMBER, RED PEPPERS, CARROTS, GRAPE TOMATOES,
CAULIFLOWER, PITA TRIANGLES, ROASTED GARLIC HUMMUS

PINWHEELS - 5

TURKEY & HAVARTI - ITALIAN - MEDITERRANEAN GRILLED VEGGIE

ASSORTED CROSTINI'S - 6

VEGAN BRUCHETTA - OLIVE TAPENADE - MARINATED ARTICHOKE -
FIG & GOAT CHEESE - ANGUS STEAK - CUCUMBER SALMON (GF)



STATIONS

ULTIMATE GRAZING TABLE- 18

CHEESE BOARD + CHARCUTERIE + FRUIT + ANTIPASTO BOARD
W/ CRACKERS - GRILLED BAGUETTES - GF CRACKERS

POPCORN - 6

MOVIE THEATRE - KETTLE CORN - CLASSIC SEA SALT - WHITE
CHEDDAR - CARAMEL CORN - CHOCOLATE DRIZZLED - SWEET CORN
CHERRY - GREEN APPLE - GRAPE - WATERMELON - BLUE RASPBERRY
SERVED WITH SHAKERS FOR ADDITIONAL FUN!

WHITE CHEDDAR - GARLIC PARMESAN - NACHO - TAJIN - RANCH -
JALAPENO

SWEET & SALTY SHOPPE - 8

CHOOSE 3 - \$4 ADDITIONAL PER SELECTION

HOUSE MADE CHIPS - CARAMEL CORN - ROASTED NUTS W/ SHAKERS -
CANDIED APPLES - COTTON CANDY - SOFT PRETZEL BITES W/ HOT
CHEESE

SALSA BAR - 6

HOUSE MADE TORTILLA CHIPS

PICO DE GALLO - MED RED SALSA - SPICY VERDE

BEAN & CHEESE DIP +5

BUFFALO CHICKEN DIP +5

QUESO +6

CHORIZO QUESO +8

MILK & COOKIES - 8

CLASSIC CHOCOLATE CHIP - OATMEAL CRANBERRY -
SNICKERDOODLE - VEGAN/GF DOUBLE CHOCOLATE CHIP - PEANUT
BUTTER - SEASONAL
SERVED WITH WHOLE MILK - CHOCOLATE MILK - STRAWBERRY MILK-
OATMILK

CHIPS & DIP - 5

HOUSE MADE CRACKED PEPPER & SEA SALT CHIPS
SERVED ALONGSIDE RANCH - VEGAN GREEN GODDESS DIP -

DOUGHNUT WALL - 8

ASSORTED GOURMET & CLASSIC DISPLAYED ON 4FT X 4FT WALL
CUSTOM TO CREATE LOGO AVAILABLE

TRIO OF SPREADS - 8

(CHOOSE 3 DIPS)

- BACON, CHEDDAR, SCALLION DIP
- ARTICHOKE JALAPENO
- ITALIAN RELISH
- CARAMELIZED SHALLOT DIP
- VEGAN GREEN GODDESS
- DILLY SALMON DIP +3
- KALAMATA TAPENADE
- ROASTED CARROT HUMMUS

SERVED WITH HOUSE MADE TORTILLA &
CRACKED PEPPER SEA SALT POTATO CHIPS
(VEGAN, GLUTEN FREE - CONTAIN SOY)

INDIVIDUAL CHARCUTERIE CUPS - 8

1 MEAT SKEWER - 1 CHEESE SKEWER - 1 FRUIT SKEWER - 2 COOKIE
STRAWS

ASSORTED GOURMET NUTS & BRIE WEDGE - CUSTOM LOGO/STICKER