



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

A simple and casual option for your everyday catering needs. Our drop-off service includes delivery 45 minutes 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.

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 for a seamless and delicious experience.

## 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 bites 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 complements 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

# SKEWERS

## CHICKEN

### Teriyaki

Topped with Fresh Chives & Sesame Seeds

### Gremolata

Made with Fresh Parsley, Garlic, and Lemon (GF)

### Chinese 5 Spice

Served with Honey Mustard Sauce

### Honey-Orange Chipotle

Charred to perfection, and served with Chipotle Aioli

### Roasted Garlic & Rosemary Balsamic

### Coconut Crusted

Served with Sweet Chili Sauce

### Blackened Chicken

Served with Garlic Aioli

### Jerk Chicken

with Grilled Pineapple Chunks

### Lemon Pepper

### Chipotle Honey

### Satee

Spicy Peanut

### Kalbi

### Chicken Corn on Blue

w/ mustard cream dipping sauce

### Buttermilk Fried Chicken Bites

Served with Chipotle Aioli Dipping Sauce

### Tandoori

Served with Cilantro-Mint Sauce (GF)

### Mediterranean

Sun-dried Tomatoes, Roasted Garlic, and Pesto Sauce (GF)

### Bacon Wrapped

(GF)

### Adobo Lime

Adobe lime glaze & topped with grilled pineapple relish (GF)



## BEEF

### Teriyaki

Topped with Fresh Chives & Sesame Seeds

### Gremolata

Made with Fresh Parsley, Garlic, and Lemon

### Chimichurri

### Chinese 5 Spice

Served with Honey Mustard Sauce

### Honey-Orange Chipotle

Charred to perfection, w/ Chipotle Aioli

### Roasted Garlic & Rosemary Balsamic

### Mediterranean

Sun-dried Tomatoes, Roasted Garlic, Pesto Drizzle (GF - Contains Nuts))

### Marinated Mushroom

### Creole

### Cheeseburger

### Mediterranean

w/ zucchini and tziki sauce

### Summer Fresh

Steak Chunks -Watermelon - Feta with balsamic drizzle

### Mexican Taco

### Sweet & Sour Meatballs

sweet chili dipping sauce

# SKEWERS

## VEGAN/VEGATARIAN

### Teriyaki

Topped with Fresh Chives & Sesame Seeds

### Gremolata

Made with Fresh Parsley, Garlic, and Lemon

### Honey-Orange Chipotle

Charred to perfection, and served with Chipotle Aioli

### Roasted Garlic & Rosemary Balsamic

### Blackened

Served with Garlic Aioli Sauce

### Jerk

with Grilled Pineapple Chunks

### Lemon Pepper

### Chipotle Honey

### Rosemary Balsamic Garlic

### Satee

Spicy Peanut

### Caprese

chunks with mozzarella & Fresh basil

### Strawberry Caprese

### Tandoori

Served with Cilantro-Mint Sauce  
(GF)

### Mediterranean

Sun-dried Tomatoes, Roasted Garlic, and Pesto Sauce  
(GF)

### Grilled Watermelon & Feta

*Standard Vegetarian Option is Tofu  
Vegan Chicken Protein Available \$5*



## PORK

**Classic Pork Chop**  
w/ House Made Apple Glaze

**Asian Pork Belly Skewer**  
w/ Grilled Peach Relish

### BBQ Pork

### Melon Ball

Watermelon - Mozzarella - Cantaloup - Salami  
drizzled with lime juice, fresh parsley & black pepper

### Gremolata

Topped with Fresh Parsley, Garlic, and Lemon

### Roasted Garlic & Rosemary Balsamic

### Pork Chop

Crusted & Topped with House Apple Relish

### Chipotle Honey

### Mediterranean

Sun-dried Tomatoes, Roasted Garlic, and Pesto Sauce  
(GF)

### Fig & Prosciutto

## Seafood

### Thai Basil Prawns

### Margharita Prawns

**Roasted Garlic Prawns**  
w/ Fresh Parsley

### Prawn & Scallop

### Garlic Chili Prawns

### Chili Lime Prawn

### Caribbean Mango & Prawn

# SLIDERS

## Classic Cheeseburger

Beef Patty, Tillamook Cheddar, Pickles, Tomato Jam, and Dijonnaise

ADD: Bacon \$6

## Barbecue Brisket

House-Smoked Brisket with Chipotle BBQ Sauce

## Cuban

Cuban Pulled Pork with Sliced Pickles & Garlic Aioli

## BBQ Pulled Pork

## Ginger Chicken

Chicken & Ginger Patty Topped with Lime Aioli

## Honey Balsamic Steak

Topped with caramelized onions, gruyere cheese & garlic goat cheese aioli

## Braised Pork

braised pork belly with grilled peaches & wasabi aioli

## 50/50

ground beef & bacon patty with tomato jam

## Chicken & Waffle

Buttermilk fried chicken, maple aioli, waffle bun

## Buttermilk Fried Chicken

Topped with lettuce, tomato, chipotle aioli

served room temp

## Blackened Chicken

## Bistro

Bistro Sliced Steak, Goat Cheese, Caramelized Onion

Demi Aioli

## Steak Banhi

Lemongrass Beef, Cucumber, Cilantro, Jalapeno

Carrots, Radish with Siracha Aioli



## Falafel

topped with matchstick cucumbers, red onion, tomatoes, feta, and tziki sauce (vegetarian)

## Chipotle Black Bean

cilantro pesto and tomato jam (vegan)

## Lemongrass Tofu

Topped with carrot & cucumber slaw, and Lemon-Garlic Emulsion (vegan)

## Gypsie

eggplant & feta patty, sliced tomatoes, pickled red onion, yogurt dressing (vegetarian)

## Smoked Chicken

Topped with coleslaw, pickled red onions, frizzled onion and tangy BBQ sauce

## Johny Appleseed

Beef patty topped with white cheddar, caramelized green apples, Dijonnaise and walnuts

## Mediterranean

Beef Patty, cucumber, red onion, spinach, feta, garlic aioli

## Summer Salmon

cucumber dill salmon cake topped with pickled red onions, spinach, and caper aioli

## DP Fish Sandwich

Codd Cake w/ Herbed Tartar Sauce

# CANAPES

## Angus Steak

Angus Beef, Gruyere cheese, Cucumber, Red Bell Pepper

## Roast Beef Tenderloin

Sliced Rare, Horseradish Cream Cheese, Tapenade

## Lamb

Spiced Lamb, Tzatziki Sauce, and Fresh Mint

## Caviar Scallop

Seared Sliced Scallop with Aioli on Grilled Toast Round

## Smoked Salmon

PNW Lox w/ Chive Schmear, Capers, Purple Onion & Fresh Dill

## English Cucumbers

Dungeness Crab Meat, Garnished with Red Pepper Fan

## Hoisin Duck

Shredded, Topped with Orange Plum Sauce and Green Onion

## White Bean Sundried Tomato Cuties

White Bean Mousse, Topped with Sun-Dried Tomato Puree

## Vegan Bruschetta

Tomato, Basil & Herb Relish

## Bruschetta

Grilled Eggplant, Tomato, Fresh Mozzarella



## Olive Tapenade

Roasted Garlic & Marinated Artichoke Heart Bruschetta

## Beef Cheeks

w/ Fried Sage and Egg

## Fig & Goat Cheese

Whipped Goat Cheese with Fig Jam & Mint

## Strawberry Crostini

Whipped Goat Cheese with Mint and Balsamic Drizzle

## Blackberry Walnut

Whipped Chevre, Crushed Blackberries, Walnut, and Fresh Basil

## Stonefruit Bruchetta

Diced Stone Fruit, Garlic, Basil Olive Oil, Sea Salt & Cracked Pepper

## Apricot Jam

Fresh Apricot Relish, Fig Jam, Chive Cream Cheese

## Grilled Asparagus

Cavallini Bean, Mozzarella, and house made Sun-Dried Tomatoes

## Chicken Con fette

W/ Rosemary Black Peppercorn Sauce

## Grilled Asian Pork Belly

with Garlic Cream Cheese

## Huro Toast

Tziki, Sliced Lamb, Tomato, Cucumber, and Sumac

# FLATBREADS

## Angus Steak

Angus Beef, Gruyere cheese, Cucumber, Red Bell Pepper

## Margharita

Mozzarella, Fresh Roma Tomatoes, and Basil

## King Hawaiian

Kahlua Pork, Monterey Jack Cheese, Caramelized Onions, BBQ Sauce, Grilled Pineapple

## Apple & Pancetta

Pancetta, Apple, Aged Cheddar, and Fresh Arugula

## Grilled Veggie

Marinated & Grilled Over Open Flame, Drizzled with Balsamic Reduction

## Fig & Caramelized Onion

Figs, Caramelized Onions, Mozzarella, Topped with Fresh Arugula & Balsamic Reduction

## Buffalo Chicken

Crispy Buffalo Chicken Bites, Mozzarella, Red Onion, Drizzled with Blue Cheese and Topped with Crumbles

## Classic Pepp

House Marinara, 4 Cheese Blend, Crispy Pepperoni

## Indian

Grilled Chicken, Green Onion, Cilantro, and Tumeric Dil Yogurt Sauce, on Pita

## Smoked Salmon

Dill Cream Cheese, Fresh Mozzarella, Red Onion, House Smoked Salmon, Mustard Sauce



# BITES

## BEEF

### Roast Beef Tenderloin

Seared medium rare, served on a panko-crusted polenta cake

### Taco Bites

Mexican-Spiced Ground Beef, Cheddar Cheese, Served in Petite Shell  
Topped with Sour Cream & Pico

### Meatballs

Italian - Served in Marinara & Topped with Parmesan  
Sweet - Served in Sweet & Sour Sauce w/ Peppers & Pineapple  
Scallion - Turkey Scallion Meatballs Served in a Soy-Ginger Glaze

### Bacon-Wrapped Tenderloin Bites

Seared Beef Tips Wrapped in Honey-Smoked Bacon

### Meatloaf Bites

Cubed Meatloaf topped with piped & torched mashers served on petite fork

### Petite Inside Out Beef Wellingtons

### Meatballs

Classic Marinara  
Sweet & Sour Pineapple & Peppers

## CHICKEN/TURKEY

### Thai Chicken Salad

Shredded Chicken, Carrots, Cabbage, Pecans  
Mixed w/Thai Peanut Sauce  
Served in a Belgium Endive Spear

### Maple Chicken Pops

Wrapped in Hickory Smoked Bacon and Maple Glaze

### Chicken Zucchini Croquettes

Served with Guacamole Relish

### Chicken & Apple Mushroom

Chicken Sausage, Apples, Arugula & Gruyere

### Chef's Inside Out Chicken Wing Pops

### Korean Boa Tacos

Lemongrass Chicken - Beef - Tofu

### Turkey Meatballs

Served in Soy-Ginger Glaze

### Chicken Parmesan Croquettes

Served in Marinara Dipping Sauce

## LAMB - DUCK

### Grilled Lamb Chops

Drizzled with Tzatziki Sauce

### Lamb Bites

Topped with Mint-Feta Salsa

### Duck Confit

## SEAFOOD

### Coconut Prawns

Served with Sweet Chili Sauce

### Asian Pear Relish

Diced Shrimp, Pear, Prosciutto with Arugula, & Blue Cheese

### Tequila Shrimp Cocktail Shooters

Jumbo Prawn Served in Shot Glass with Tequila Cocktail Sauce, Lemon Wedge, Cilantro

### Spicy Shrimp Wanton

Shrimp, Jalapeno Cream Cheese, Served in Fried Wonton

### Thai Shrimp Salad

Served on Asian Teardrop Spoon

### Crab Avocado Bites

### English Cucumbers

Dungeness Crab, Fresh Avocado  
Topped with House Parmesan & Green Onion

### Sesame-Crusted Crab Cakes

Topped with Wasabi Aioli, Fresh Ginger, & Cucumber Wedge

### Ahi Tuna Poke

Served in Asian Spoon w/ Wasabi Aioli & Pickled Ginger

### Teriyaki Salmon Bites

Sprinkled with Sesame Seeds

### Pan-Seared Scallops

Topped with Creamy Pesto Sauce

### Grilled Scallops

Topped with Creme Fraiche and Cavier

### Bacon-Wrapped Scallops

North Atlantic Sea Scallops  
Wrapped in Hickory Smoked Bacon

## PORK

### Pork Pot Stickers

Served with Sweet Chili Dipping Sauce

### Prosciutto Wrapped

Asparagus OR Melon

### Antipasta Skewer

Cheese Tortellini, Provolone, Salami, Pimiento Stuffed Green Olive,  
Drizzled in House Italian Vinaigrette

### Asian Lettuce Wraps

Pork, Cabbage, Butter Leaf Lettuce,  
House Asian Secret Sauce

### Sausage Stuffed Mushroom

Red Wine Braised Sausage, Parmesan & Kale

## VEGAN / VEGETARIAN

### White Bean, Sun-Dried Tomato Cuties

Cucumber Filled w/ White Bean Mousse,  
Topped w/ Sun-Dried Tomato Puree

### Potato Cakes

Yukon Gold Potatoes Mixed with Herbs, Eggs, and Cheddar Cheese

### Pinwheels

Italian  
Turkey & Havarti  
Ham & Cheese  
Grilled Vegetable

### Sweet & Spicy Poppers

Creamy cheese blend topped with house Pepperjelly  
Served in Petite Graham Cracker Shells

### Spinach Bites

Spinach Dip served in Petite Puff Pastry Purse

### Cranberry Brie Bites

Petite tart filled with melted brie & house cranberry sauce  
Topped with fresh rosemary

### Stuffed Cherry Tomatoes

Filled with house creamy pesto sauce

### Traditional Deviled Eggs

### Rice Paper Rolls

Julienned asian vegetables tossed in peanut sauce  
Served with spicy kalbi dipping sauce

### Spinach Stuffed Mushrooms

Filled with spinach, herbs, and Feta Cheese

### Thai Rolls

Julienned Asian vegetables tossed in sweet chili sauce  
Served with spicy kalbi dipping sauce

### Vegetarian Mini Egg Rolls

Seasonal vegetables Fried in wonton wrapper  
Served with Chinese Hot Mustard

### Roasted Pesto Potato Bites

Halved roasted red baby potato stuffed with creamy pesto

### Sweet Potato Bites

Sliced potato, roasted and topped with cilantro pesto puree

### Wild Mushroom Tartlets

Sauteed wild mushrooms in rich quiche batter topped with asiago cheese

### Spanakopita

Phyllo dough stuffed with feta & spinach

### Watermelon Blackberry Caprese

# APPETIZERS

Priced Per Dozen  
2 Dozen Minimum Per Selection



# PLATTERS

## Charcuterie Board

*Salami, Proscuitto, Pepperoni, Assorted Domestic & Imported Cheese (seasonal) Assorted Nuts, Olives, Fresh Berries, Grapes, Dijon Mustard, Fig Jam, Sun-dried Tomatoes Served with Grilled Corostini's and Crackers*

## Market-Fresh Fruit

*Sliced watermelon, cantaloupe, honeydew, and pineapple Topped with grapes & seasonal fresh berries*

- Themed Center Decor \$6

## Fresh Crudite & Hummus

*Market Fresh Raw vegetables served with Seasonal Hummus & Pita Triangles*

## Cheese Board

*Variety of Imported & Domestic Cheeses Including: Gouda, Cheddar, Smoked Cheddar, Swiss, Stilton, Brie, Seasonal Goat Cheese. Served with Fig Jam, Grapes, Dried Apricots, Nuts, Dates, and Assorted Crackers*

## Pesto & Sun-Dried Tomato Torta

*Layered house-made pesto & sun-dried tomatoes with goat & cream cheese. Served with assorted crackers*

## Trio of Spreads

*Served with Grilled Baguettes & Assorted Crackers*

*CLASSIC:*

*Fresh Olive Tapenade - Garlic Parmesan - Artichoke Jalapeno.*

*SUMMER:*

*Fresh Olive Tapenade - Italian Relish - Roasted Zucchini*

*FALL:*

*Fresh Olive Tapenade - Roasted Shallot - Loaded Artichoke*

## Grilled Antipasto

*Eggplant, Squash, Peppers, Mushrooms, Asparagus, Red Onion, Grape Tomatoes and Kalamata Olives. Seasoned Then Grilled & Served chilled alongside salami & fresh mozzarella balls. Accompanied by Garlic Dipping Oil & French Baguettes*

## Baked Brie

*Wrapped in house pastry then topped with candied pecans & berries. Served with assorted crackers & spicy house jam.*

## Pinwheels OR Baquettes

*trio of pinwheels or two bite baguette sandwiches:  
Italian - Smoked Turkey - Roast Beef - Veggie*

