



425-467-8129
dpcatering.com

Weekly Boxed Meal Specials

Order by 4pm on Friday and schedule your pick up the following Monday between 10am-4pm or we can deliver to you for a minimal fee.

Minimum Order 20 meals per week

Meals are served individually packaged per person and labeled. All hot food will be served cold in a microwaveable container unless requested to be served hot. All cold food will be served in separate containers on the side.

March 18th through March 20th

\$21.95 per person

Chicken Marsala, baked tender chicken breast, served in a creamy Marsala wine sauce. Served with; Pan Roasted Brussel Sprouts, Potatoes Au Gratin, Greek Salad and Lemon Bars.


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 GF Served with; Pan Seared Carrots, Orzo in Herb Butter Sauce, NW Seasonal Greens Salad and Chocolate Dipped Strawberries and Grapes.

Beef Burgundy, cubes of tender top sirloin simmered with Burgundy wine, onions, carrots, celery, and fresh herbs. Served with; Pan Fried Green Beans, Traditional Mashed Potatoes, Caesar Salad, Brownies.

Lamb Fry, tender cubes of leg of lamb, sautéed with onions, garlic, ginger, and chilies GF Served with; Chilled Asparagus, Sesame Rice, Caesar Salad and Chocolate Dipped Shortbread Cookies.

Vegetarian/Vegan Options:

For more vegetarian, vegan or dietary restricted options please call for options and we are happy to accommodate!

Portobello Mushroom Caps Marinated then grilled in balsamic vinegar and filled with sautéed vegetables, baby spinach, and Parmesan cheese  *Vegan upon request* GF Served with; Pan Roasted Brussel Sprouts, Orzo in Herb Butter Sauce, Greek Salad (prepared Vegetarian) and Lemon Bars.

Pesto-Alfredo Tortellini, delicate pasta pillows filled with Italian cheeses, topped with our pesto-Alfredo sauce Served with; Pan Roasted Brussel Sprouts, Wild Rice Pilaf, Italian Chopped Salad (prepared Vegetarian) and Chocolate Dipped Strawberries and Grapes.

Featured Kid's Entrée Under 12:

\$10.95 per person and include the same sides as the adult meals chosen

Chicken Tenders

Lil' Smokies Pigs in a Blanket


Sweet and Sour Meatballs

Baked Mac and Cheese

Tater Tot Nachos (Totchos)


March 23rd through March 27th


\$21.95 per person

Fire-Grilled NW Salmon, grilled over an open flame, served with fresh tropical fruit salsa  Served with; Pan Seared Carrots, Wild Rice Pilaf, Greek Salad and Brownies.


Chicken Enchiladas, roasted green chilies, shredded chicken, and Mexican style four cheese blend, hand rolled in flour tortillas and baked until golden, topped with spicy red *OR* chili verde sauce and melted cheese. Served with Spicy Refried Beans, Cilantro-Lime Rice, tortilla chips, fresh pico de gallo, tomato salsa, sour cream and Pudding Cups with Oreo Crumble Crust.

Tandoori Spiced Chicken

Mix of tender chicken breast and thighs marinated in our thick saffron and spice dressing, pan-fried in the marinade  Served with; Asian Slaw, Basmati Rice, Asian Salad, Pan Fried Garlic Green Beans, Tapioca Pudding Cups.



Grilled Chimichurri Chicken, Tender chicken thighs marinated in our green chimichurri sauce and grilled over an open flame  Served with; Mexican Corn Salad, Sesame Rice, Spinach Salad and Lemon Bars.



Beef and Broccoli, tender beef and fresh broccoli in a ginger soy sauce OR **Chicken Stir-Fry**, strips of tender chicken breast and fresh Asian cut vegetables, stir-fried in our Kalbi sauce Served with; Asian Salad, Jasmine Rice, Noodle Salad and Choate Chip Cookies.

Marinated Flank Steak, (*Requires 3-day notice*) tender flank steak, seasoned, marinated, grilled to perfection, and served over a medley of peppers and onions  Served with; Greek Salad, Lemon Wild Rice Pilaf, Pita Bread and Lemon Bars.

Vegetarian/Vegan Options:

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Eggplant Parmesan, eggplant hand-breaded and pan-fried, topped with melted mozzarella cheese, and served on a bed of our marinara sauce   upon request Served with; Chilled Asparagus, Roasted Red Potatoes, NW Seasonal Greens Salad (prepared Vegetarian), and Chocolate Dipped Strawberries and Grapes.

Mushroom and Butternut Squash Curry, Diced mushrooms served in our perfectly spiced butternut squash curry, garnished with cilantro   Served with; Pita Bread, Sesame Rice, Grilled Marinated squash and eggplant and Chocolate Dipped Strawberries and Grapes.

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Chicken Tenders

Lil' Smokies Pigs in a Blanket
Sweet and Sour Meatballs
Baked Mac and Cheese
Tater Tot Nachos (Totchos)

March 30th through April 3rd

\$21.95 per person

Chicken Caprese, pan-seared chicken breast simmered in balsamic vinegar, garlic, and grape tomatoes, finished with fresh mozzarella and basil **GF** Served with; Roasted Red Potatoes, Spinach Salad, Pan Seared Carrots and Chocolate Chip Cookies.

Chicken Parmesan, tender chicken breasts hand coated with grated Parmesan cheese and Italian breadcrumbs, baked in classic marinara sauce topped with freshly melted mozzarella Served with Italian Chopped Salad, Chilled Asparagus, Potatoes Au Gratin and Brownies.

Baked Sesame Chicken, Tender chunks of all-white chicken breast sautéed with our honey-sesame sauce, finished with sesame seeds and green onions Served with; Sesame Rice, Asian Salad, Pan Fried Garlic Green Beans and Lemon Bars.

Southwest Stuffed Chicken, moist chicken breast filled with bacon, Monterey jack cheese, cilantro, chipotle paste, and topped with cumin-lime sauce **GF** Served with Mexican Corn Salad, Spicy Refried Beans, Spanish Rice, Chips and Salsa and Sopapilla Cheesecake Squares.

Tunisian Lamb Kebobs, Chicken Kebabs, and Vegetable Kebabs, each charmoula-marinated, and grilled with peppers, onions, and zucchini **V_{included}** Served with; Greek Salad, Basmati Rice, Pita Bread and Lemon Bars.

Butter and Garlic Pork Loin, Pork tenderloin rubbed with Italian seasonings and braised in our butter and garlic sauce **GF** Served with; Traditional Garlic Mashed Potatoes, Greek Salad, Pan Roasted Brussel Sprouts and Chocolate Dipped Shortbread Cookies.

Vegetarian/Vegan Options:

For more vegetarian, vegan or dietary restricted options please call for options and we are happy to accommodate!

Stuffed Poblano Peppers, stuffed with our cilantro-lime rice and black beans, topped with our Mexican-style four cheese blend **V_{vegan upon request}** **GF** Served with; Mexican Corn Salad, Southwest Caesar Salad, Chips and Salsa and Chocolate Dipped Strawberries and Grapes.

Sweet Potato Vegetable Fritters, grated sweet potato with onions, bell peppers, and chili flakes, hand pressed into cakes and pan-fried until perfectly golden **V_{vegan}** **GF** Served with; Pan Roasted Brussel Sprouts, Orzo in Herb Butter Sauce, Greek Salad (prepared Vegetarian) and Lemon Bars.

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Chicken Tenders
Lil' Smokies Pigs in a Blanket
Sweet and Sour Meatballs
Baked Mac and Cheese
Tater Tot Nachos (Totchos)

April 6th through April 10th

\$21.95 per person

Chicken Marsala, baked tender chicken breast, served in a creamy Marsala wine sauce. Served with; Pan Roasted Brussel Sprouts, Potatoes Au Gratin, Greek Salad and Lemon Bars.

Cilantro-Lime Chicken

Tender chicken breast marinated in our cilantro-lime sauce and grilled over an open flame GF Served with; Mexican Corn Salad, Southwest Caesar Salad, Chips and Salsa and Chocolate Dipped Shortbread Cookies.

Thai Chicken, mix of tender bone-in chicken breast, thighs, and legs, marinated in our Thai sauce, pan-seared then oven roasted, served with our cilantro sweet and salty sauce GF Served with; Asian Salad, Jasmine Rice, Noodle Salad and Chocolate Chip Cookies.

Flat Iron Steaks, grilled over an open flame until tender, then finished with demi-glace and blue cheese crumbles GF Served with; NW Seasonal Greens Salad, Roasted Red Potatoes, Chilled Asparagus, Rolls and Butter Pats and Chocolate Dipped Shortbread Cookies.


Fire-Grilled NW Salmon, grilled over an open flame, served with fresh tropical fruit salsa GF Served with; Pan Seared Carrots, Wild Rice Pilaf, Greek Salad and Brownies.

Vegetarian/Vegan Options:

For more vegetarian, vegan or dietary restricted options please call for options and we are happy to accommodate!

Mushroom and Asparagus Risotto, fresh mushrooms and asparagus lightly sauteed in garlic olive oil, served in our perfectly creamy risotto V Served with; Pan Seared Carrots, Traditional Mashed Potatoes, Italian Chopped Salad and Chocolate Dipped Grapes and Strawberries.

Spinach and Cheese Cakes, Baby spinach, ricotta and Parmesan cheeses, handmade into cakes, served over marinara sauce V Served with; Pan Roasted Brussel Sprouts, Wild Rice Pilaf, Italian Chopped Salad (prepared Vegetarian) and Chocolate Dipped Strawberries and Grapes.

Stuffed Bell Peppers, stuffed with quinoa, roasted tomatoes, and Parmesan cheese V  *vegan upon request* GF Served with; Mexican Corn Salad, Southwest Caesar Salad, Chips and Salsa and Chocolate Dipped Strawberries and Grapes.

Featured Kid's Entrée Under 12:

\$10.95 per person and include the same sides as the adult meals chosen

Chicken Tenders

Lil' Smokies Pigs in a Blanket

Sweet and Sour Meatballs

Baked Mac and Cheese

Tater Tot Nachos (Totchos)

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.