



425-467-8129

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Design Your Own Lunch Menu

Minimum Order of 20 Guests

★House favorites

In a hurry? Order one of our pre-designed, quick pick menus or ask us for recommendations.

ENTRÉES

POULTRY

Chicken Parmesan 13.45

Tender chicken breasts hand coated with grated Parmesan and Italian breadcrumbs, baked in our classic marinara sauce, finished with freshly melted mozzarella

Green Chili and Chicken Enchiladas 12.90

Roasted green chilies, shredded chicken, and Mexican style four cheese blend, hand rolled in corn tortillas, baked until golden, and topped with our red OR chili verde sauce and melted cheese. Served with fresh pico de gallo and sour cream

Chicken Stir-Fry 12.90

Strips of tender chicken breast and fresh cut Asian vegetables, stir-fried in our kalbi sauce

Buttermilk Fried Chicken with Chipotle Mayo 13.45

Tender chicken breast, marinated in fresh buttermilk, halved, hand breaded and fried, served with chipotle mayo, and our sweet and tangy barbecue sauce

★Baked Chicken Capri 12.90

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

Herb-Roasted Chicken 13.45

Tender chicken breast baked with rosemary, thyme, and garlic, served in our beurre blanc sauce **GF**

★Chicken Caprese 13.45

Pan-seared chicken breast simmered in balsamic vinegar, garlic, and grape tomatoes, finished with fresh mozzarella and basil **GF**

SEAFOOD

Fire-Grilled NW Salmon

15.05

Grilled over an open flame, served with fresh tropical fruit salsa GF

★NW Chardonnay Baked Salmon

15.05

GF

Juicy salmon, seasoned, baked, topped with a chive beurre blanc sauce

BEEF**Classic American Meatloaf**

11.30

Ground chuck mixed with Italian breadcrumbs, green onions, garlic, carrots, and green peppers,
baked and topped with our ketchup glaze**3 Cheese Ravioli**

11.30

Filled with a blend of indulgent Italian cheeses, topped with Bolognese sauce and melted mozzarella

Beef and Broccoli

12.90

Tender beef and fresh broccoli in a ginger soy sauce

★Flat Iron Steak

14.50

Grilled over an open flame until tender, finished with demi-glaze and blue cheese crumbles GF

VEGETARIAN**Vegetable Stir-Fry**

11.30



Fresh cut Asian vegetables stir-fried in our kalbi sauce

Spinach and Cheese Cakes

12.90

Baby spinach, ricotta and Parmesan cheeses, handpressed into cakes, panfried
and served over marinara sauce**Sweet Potato and Black Bean Enchiladas**

12.90

Sweet potato, corn, spinach, and black beans sautéed and handrolled into corn tortillas with Mexican style four cheese blend and cilantro, baked and topped with spicy red enchilada sauce and melted cheese. Served with fresh pico and sour cream

Mushroom and Asparagus Risotto	12.90
Fresh mushrooms and asparagus lightly sautéed in garlic olive oil, served in our perfectly creamy risotto 	

SANDWICHES 8.60

Pick 2 (12-25 guests)/Pick 3 (26-75 guests)/Pick 4 (76+ guests)

Turkey

Oven roasted turkey, thinly sliced and layered with provolone cheese, topped with fresh lettuce, tomato and our garlic atrichoke spread on ciabatta bread

Ham

Black Forest ham, thinly sliced and layered with sharp cheddar cheese, topped with fresh lettuce, tomato, pickles and our Dijon aioli on ciabatta bread

Pastrami

Layers of thinly sliced pastrami and provolone cheese, topped with purple onions and our spicy brown mustard on ciabatta bread

Grilled Vegetables

Layers of grilled marinated vegetables and fresh spinach served on ciabatta bread with our balsamic aioli 

PINWHEELS/WRAPS 8.60

Pick 2 (12-25 guests)/Pick 3 (26-75 guests)/Pick 4 (76+ guests)

Grilled Vegetables

Layers of delicious grilled marinated vegetables rolled into a large tortilla with red pepper hummus 

Sun-Dried Tomato and Basil

Large flour tortilla rolled with layers of chopped sun-dried tomatoes, fresh spinach, basil, Parmesan cheese, and garlic cream cheese 

Spicy Southwest Bean and Cheese

Cream cheese, refried beans, and shredded Monterey Jack cheese sprinkled with avocado, diced tomatoes, green onions, cilantro, and jalapeño relish inside a large flour tortilla 

Reuben

Reuben spread, corned beef, and sauerkraut with Swiss cheese, rolled into a large flour tortilla

Italian

Salami, pepperoni, roasted pepper spread, and provolone cheese with romaine lettuce inside a large flour tortilla

Ham and Cheese

Herb cream cheese, Black Forest ham and American cheese rolled inside a large flour tortilla

Buffalo Chicken

Buffalo cream cheese, shredded chicken, sprinkled with mozzarella cheese rolled inside a large flour tortilla

SALADS

Priced Per Platter: Small (12 guests) / Medium (25 guests) / Large (55 guests)

GREEN SALADS

Traditional Caesar Salad or Southwest Caesar

56.15/ 113.40/ 232.20

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, dressed in our traditional Caesar dressing
OR chipotle Caesar dressing



★ NW Seasonal Greens

62.65/ 120.95/ 239.75

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



Spinach Salad

56.15/ 113.40/ 232.20

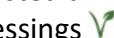
Baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges, and feta cheese, served with our citrus vinaigrette and blue cheese dressings



Asian Salad

56.15/ 113.40/ 232.20

Spring mix lettuce with Asian vegetables, chow mein noodles, and toasted almonds, served with our sesame vinaigrette and blue cheese dressings



Italian Chopped Salad

56.15/ 113.40/ 232.20

Iceberg lettuce tossed with red onions, tomatoes, red onions, pepperoncini's, and olives, served with our Italian herb vinaigrette and blue cheese dressings and topped with Parmesan cheese and croutons

SIDE SALADS

Noodle Salad

34.55/70.20/152.30

Angel hair pasta with carrots, cabbage, toasted almonds, and shredded romaine, tossed in our sesame soy dressing

Black Bean and Corn

32.40/64.80/140.40

Black beans and juicy yellow corn tossed with roasted peppers, red onions and cilantro, tossed in our house made southwest dressing



Orzo Pasta Salad

42.15/86.40/208.45

Orzo mixed with juicy yellow corn, black beans, cilantro, avocado, and grape tomatoes, tossed in our cilantro lime ranch dressing 

Greek Veggie Salad

22.70/46.45/98.30

Diced Roma tomatoes, cucumbers, red onions and Kalamata olives, tossed in our herb vinaigrette and topped with feta cheese 

Quinoa Salad

42.10/86.40/184.70

Quinoa, green peppers, onions, sweet corn, black beans, tomatoes and feta cheese tossed in our red wine vinaigrette

STARCHES

Priced Per Platter

Small (12 guests) / Medium (25 guests) / Large (55 guests)

Garlic Mashed Potatoes

48.60/100.45/213.85

Roasted Red Potatoes

48.60/100.45/213.85

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

Spicy Refried Beans

48.60/100.45/213.85

Pinto beans, sauteed and blended with diced jalapenos  

Rice

42.15/86.40/184.70

Basmati Rice

Long, slender white rice  

Cilantro-Lime

Seasoned with fresh garlic, cilantro, and lime juice  

Wild Rice Pilaf

Sautéed pilaf style 

Spanish Rice

Seasoned with fresh tomatoes, garlic and onions  

Jasmine Rice  

VEGETABLES

Priced Per Platter: Small (10-15 guests) / Medium (20-25 guests) / Large (50-55 guests)

Grilled Marinated Vegetables

58.30/119.90/259.20

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

Chilled Asparagus

64.80/131.75/286.20

Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame  GF**Garlic Green Beans**

51.85/106.90/120.95

Fresh green beans pan fried, tossed in our garlic glaze  GF**Roasted Seasonal Medley**

51.85/106.90/120.96

Mushroom, zucchini, yellow squash, onion and peppers  GF**DESSERTS***Priced Per Dozen- 2 dozen minimum per selection***Assorted Cookies and Brownies**

27

Assorted cookies, including white chocolate macadamia nut, oatmeal raisin, and chocolate chip **Chocolate Dipped Fruit**

35.65

Cantaloupe, honeydew, pineapple, grapes, and strawberries dipped in chocolate **★Assorted Petite Sweets**

36.70

Lemon bars, chocolate-dipped strawberries and crème puffs, mini cheesecakes, and seasonal tarts **Cupcakes**

38.90

Moist chocolate and white cake topped with creamy icing and decorated to coordinate with the theme of your event **ADD ONs***Priced Per Platter: Small (12 guests) - Medium (25 guests) – Large (55 guests)***Market-Fresh Fruit Platter**

54/81/167.40

Sliced watermelons, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries  GF**Vegetable Crudité with Hummus**

54/81/167.40

Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus and roasted red pepper hummus **Soups - \$6/pp Minimum 8**Minestrone 

Navy Bean GF

Tomato Basil  GF

NW Corn and Potato Chowder

Clam Chowder

Chili and Vegetarian Chili

Assorted Bread Basket and Butter Pats 

22.70/46.45/97.20

Cornbread Squares with Honey Packets and Butter Pats 

22.70/46.45/97.20

Garlic Bread 

24.84/49.70/103.70

Chips and Salsa  

22.70/46.45/97.20

Individual Bag of Chips

21.60/45.35/95.05