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**425-467-8129**

**dpcatering.com**

**Design Perfect Catering**

**Quick Pick Lunches**

*Minimum Order of 20 Guests*

*\*some restrictions apply\**

***THE KOI*** *17.20*

**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

**Asian Salad**

Spring mix tossed with Asian vegetables, our sesame vinaigrette, crunchy chow mein noodles,

and toasted almonds

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**Jasmine Rice**

**Noodle Salad**

\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\VEGETARIAN ICON 28.jpgAngel hair pasta with carrots, cabbage, toasted almonds, and assorted peppers, tossed in our sesame soy dressing

**Fortune Cookies**

***TEX-MEX*** *19.40*

**Green or Red Chili Chicken Enchiladas**

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

**Sweet Potato and Black Bean Enchiladas**

*Vegetarian entrée - please specify number*

\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\VEGETARIAN ICON 28.jpgSweet potato, corn, spinach, and black beans sautéed and hand rolled in corn tortillas with Mexican style four cheese blend and cilantro, baked and topped with spicy red enchilada sauce and melted cheese. Served with tortilla chips, fresh pico de gallo, tomato salsa, and sour cream

**Spicy Refried Beans**

Pinto beans, sautéed and blended with diced jalapeños 

**Cilantro-Lime Rice**

Long grain white rice seasoned with fresh garlic, cilantro, and lime juice 

***TACO BAR***

*19.40*

*Accompanied by tomatoes, lettuce, cheddar cheese, sour cream, guacamole, pico de gallo, and jalapenos*

*~Add sautéed vegetables for Vegan/Vegetarian entrée for $2.00/per guest~*

**\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\GLUTEN-FREE ICON 28.jpgSeasoned Ground Beef**

**\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\GLUTEN-FREE ICON 28.jpgSeasoned Shredded Chicken**

**Refried Beans **

**Spanish Rice **

**Flour and Corn Tortillas**

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**Tortilla Chips**

**Southwest Caesar Salad**

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons,

\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\VEGETARIAN ICON 28.jpgdressed in our chipotle Caesar dressing

***MEDITERRANEAN***

*16.15*

***Variety Pinwheel Platter***

**Italian**

Roasted peppers spread, salami, pepperoni, and provolone sprinkled with romaine lettuce and

rolled into a large flour tortilla

**Ham and Cheese**

Herbed cream cheese,

Black Forest ham and

American cheese, rolled into a

large flour tortilla

**Grilled Vegetables**

\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\VEGETARIAN ICON 28.jpgGrilled marinated vegetables and red pepper hummus, rolled into a large flour tortilla

**Orzo Pasta**

Orzo pasta, juicy yellow corn, black beans, cilantro, avocado, and cherry tomatoes,

\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\VEGETARIAN ICON 28.jpgmixed together and tossed in our cilantro-lime ranch dressing

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**Market-Fresh Fruit Platter**

Sliced watermelons, cantaloupe, honeydew, and pineapple, topped with grapes with seasonal berries

***NEW YORK***

*16.15*

***Variety Sandwich Platter***

**Turkey**

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

**Ham and Cheese**

Layers of thinly sliced ham, swiss cheese, lettuce, and tomato and our honey mustard spread served on ciabatta bread

**Grilled Vegetables**

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

\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\VEGETARIAN ICON 28.jpgour balsamic aioli

**NW Seasonal Greens**

Candied pecans, tomatoes, red onions, and cucumbers,

*NW Seasonal Greens with Feta Cheese*

\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\VEGETARIAN ICON 28.jpgserved with Chef Mark’s famous balsamic vinaigrette and blue cheese dressings

**Individual Bags of Tim’s Cascade Chips**

***EUROPEAN***  *18.30*

**3 Cheese Ravioli**

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

**Pesto-Alfredo Tortellini**

\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\VEGETARIAN ICON 28.jpgDelicate pasta pillows filled with Italian cheeses in our pesto-Alfredo sauce

**Italian Chopped Salad**

*Pear and Pomegranate Spinach Salad*

*Pear and Pomegranate Spinach Salad*

\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\VEGETARIAN ICON 28.jpgIceberg lettuce chunks with red onions, tomatoes, pepperoncinis, and olives, tossed in our Italian herb vinaigrette and topped with Parmesan cheese and croutons

**Garlic Bread**

***ITALY*** *18.30*

**Chicken Parmesan**

Tender chicken breasts hand coated with grated Parmesan cheese and Italian breadcrumbs,

baked in classic marinara sauce topped with freshly melted mozzarella

**Eggplant Parmesan** *18.30*

Hand-coated with grated Parmesan cheese and Italian breadcrumbs, baked in classic marinara sauce topped with freshly melted mozzarella

**Italian Chopped Salad**

*Pear and Pomegranate Spinach Salad*

*Pear and Pomegranate Spinach Salad*

\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\VEGETARIAN ICON 28.jpgIceberg lettuce with red onions, tomatoes, pepperoncini’s, and olives, tossed in Italian herb vinaigrette and topped with Parmesan cheese and croutons

\\fileserver\Users\sanja\Desktop\Catering Menus\2017 Masters word\VVeganGF lined up.JPG**Chilled Asparagus**

Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame

**Assorted Bread Basket and Butter Pats**

***SOUTHERN*** *18.30*

**Buttermilk Fried Chicken with Chipotle Mayo**

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

**Black Bean and Corn Salad**

Black beans and juicy yellow corn tossed with roasted peppers, red onions, and cilantro,

in our house-made Southwest dressing 

**Cornbread Squares with Honey Packets and Butter Pats**

***SPACE NEEDLE*** *20.45*

**NW Chardonnay Baked Salmon**

**\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\GLUTEN-FREE ICON 28.jpg**Juicy salmon, seasoned, baked, topped with our chive beurre blanc sauce

**NW Seasonal Greens**

Candied pecans, tomatoes, red onions, and cucumbers,

*NW Seasonal Greens with Feta Cheese*

served with Chef Mark’s famous balsamic vinaigrette and blue cheese dressings 

**Wild Rice Pilaf**

White and wild rice, slowly cooked, pilaf-style 

**Assorted Bread Basket and Butter Pats**

***ALKI BEACH*** *20.45*

**Fire-Grilled NW Salmon**

**\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\GLUTEN-FREE ICON 28.jpg**Grilled over an open flame, served with fresh tropical fruit salsa

**Spinach Salad**

Baby spinach leaves, candied pecans, red onions, tomatoes, satsuma oranges, and feta cheese,

served with our citrus vinaigrette and blue cheese dressings 

\\fileserver\Users\sanja\Desktop\Catering Menus\2017 Masters word\VVeganGF lined up.JPG**Grilled Asparagus**

Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame

**Assorted Bread Basket and Butter Pats**

***PIKE PLACE*** *19.40*

**Herb-Roasted Chicken**

**\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\GLUTEN-FREE ICON 28.jpg**Tender chicken breast baked with rosemary, thyme, and garlic

**Traditional Caesar Salad**

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons,

\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\VEGETARIAN ICON 28.jpgdressed in our traditional Caesar dressing

\\fileserver\Users\sanja\Desktop\Catering Menus\2017 Masters word\VVeganGF lined up.JPG**Roasted Red Potatoes**

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

**Assorted Bread Basket and Butter Pats**

***BALLARD LOCKS*** *19.40*

**Chicken Caprese**

Pan-seared chicken breast simmered in balsamic vinegar, garlic, and grape tomatoes,

**\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\GLUTEN-FREE ICON 28.jpg**finished with fresh mozzarella and basil

*BALLARD LOCKS continued on next page*

*BALLARD LOCKS continued*

**Mushroom and Asparagus Risotto**

\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\VEGETARIAN ICON 28.jpgFresh mushrooms and asparagus lightly sauteed in garlic olive oil, served in our perfectly creamy risotto

**NW Seasonal Greens**

Candied pecans, tomatoes, red onions, and cucumbers,

*NW Seasonal Greens with Feta Cheese*

served with Chef Mark’s famous balsamic vinaigrette and blue cheese dressings



**Assorted Bread Basket and Butter Pats**

***WATERFRONT*** *21.55*

**Flat Iron Steak**

**\\fileserver\Users\sanja\Desktop\Photos\Dietary Icons\GLUTEN-FREE ICON 28.jpg**Grilled over an open flame until tender, then finished with demi-glace and blue cheese crumbles

**NW Seasonal Greens**

Candied pecans, tomatoes, red onions, and cucumbers,

*NW Seasonal Greens with Feta Cheese*

served with Chef Mark’s famous balsamic vinaigrette and blue cheese dressings 

\\fileserver\Users\sanja\Desktop\Catering Menus\2017 Masters word\VVeganGF lined up.JPG**Roasted Red Potatoes**

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

**Assorted Bread Basket and Butter Pats**

***QUEEN ANNE*** *21.55*

**Tunisian Lamb Kebobs, Chicken Kebabs, and Vegetable Kebabs**

\\fileserver\Users\sanja\Desktop\Catering Menus\2017 Masters word\Vincluded.JPGEach charmoula-marinated, and grilled with peppers, onions, and zucchini

**Greek Salad**

\\fileserver\Users\sanja\Desktop\Catering Menus\2017 Masters word\VGF.JPGCrispy romaine hearts, chopped tomatoes, cucumbers, onions, Kalamative olives, and feta cheese, served with our red wine viniagrette

\\fileserver\Users\sanja\Desktop\Catering Menus\2017 Masters word\VVeganGF lined up.JPG**Basmati Rice**

Basmati rice, lusciously seasoned, and moist

**Pita Bread Basket** 

***ADD-ONs***

Small *(serves 10-12) 21.60* / Medium *(serves 20-25)* *43.20* / Large *(serves 50-55) 64.80*

**Assorted Bread Basket and Butter Pats **

**Garlic Bread **

**Cornbread Squares with Honey Packets and Butter Pats **

**Chips and Salsa **

**Individual Bag of Chips** *15 per dozen*

***DESSERT ADD-ONs***

*Priced Per Dozen (minimum order 2 dozen)*

**Assorted Cookies and Brownies** *27*

Assorted cookies, including white chocolate macadamia nut, oatmeal raisin, and chocolate chip 

**Chocolate Dipped Fruit** *32.40*

Cantaloupe, honeydew, pineapple, grapes, and strawberries dipped 

**Assorted Petite Sweets** *32.40*

Lemon bars, chocolate-dipped strawberries and crème puffs, and seasonal bites 

**Cupcakes** *38.90*

Moist chocolate and white cake topped with creamy icing 

*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.*