

MAC AND CHEESE BAR

Minimum order 20 people

<i>20 – 49 guests, choose 1 flavor</i>	<i>60</i>
<i>50 – 99 guests, choose 3 flavors</i>	<i>300</i>
<i>100 – 150 guests, choose 6 flavors</i>	<i>500</i>

White Glove Mac and Cheese ✓

Made with white cheddar and Monterey Jack cheese, mixed with caramelized onions and topped with toasted panko and parmesan cheese.

Homestyle Mac and Cheese

Made with cheddar and American cheese, mixed with peas and sweet corn and all beef cocktail wieners. Topped with toasted panko.

Tex-Mex Mac and Cheese

Made with cheddar and pepper jack cheese, mixed with sautéed onions, bell peppers and green chilies. Topped with taco seasoned beef and more pepper jack cheese.

Chicken Spinach Mac and Cheese

Made with white cheddar and parmesan cheese, mixed with grilled chicken, spinach, artichoke hearts and onions. Topped with panko and sun-dried tomatoes.

Spicy Bacon Mac and Cheese

Made with cheddar and American cheese. Mixed with roasted Serrano peppers, green chilies and bacon. Topped with toasted panko and bacon topping.

Smokey BBQ Mac and Cheese

Made with smoked cheddar and Gouda, mixed with in house smoked brisket and topped with BBQ seasoned toasted panko and frizzled onions.

Irish White Mac and Cheese

Made with aged white cheddar and Monterey Jack cheese beer sauce. Mixed with corned beef and topped with toasted panko.

Mega Mushroom Mac and Cheese

Made with white cheddar and Monterey Jack cheese sauce. Mixed with a sautéed mushroom mélange deglazed with white wine and topped with panko and parmesan cheese.

Cajun Mac and Cheese

Made with Cheddar and pepper jack cheese. Mixed with onions, bell peppers, red beans and andouille sausage. Topped with Cajun spiced toasted panko.

Chili Mac and Cheese

Made with cheddar and pepper jack cheese. Mixed with beef chili made in-house and topped with fried corn chip strips.

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.

POPCORN BAR

Minimum order 50 people choose 3 flavors, 100 people choose 6 flavors.

Bag your own popcorn station includes 1 oz serving per person, signage, twinkle lights, and bags and cups for popcorn

50 guests, choose 3 flavors	220	Add pipe and drape	50
100 guests, choose 6 flavors	435	Add themed color decorations	50



Flavored Coatings:

- Movie Theater Butter
- Caramel Corn
- Grape
- Blue Raspberry
- Chocolate Glazed
- Cherry Pink
- Sweet Corn
- Chocolate Drizzle
- Caramel Drizzle

Flavored Powders:

Served in shakers

- Aged White Cheddar
- Garlic Parmesan
- Nacho Cheddar
- Tajin
- Ranch
- Cheesy Jalapeno
- Bacon Cheddar

Add-ons:

Priced per dozen

Assorted Candy Bars	24
Chocolate Covered Pretzels ✓	24
Chex Mix	22

Beverages:

- \$1.50 per can
- Coca-Cola

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CANDY STATION

Minimum order 50 people choose 6 flavors, 100 people choose 12 flavors

Bag-your-own candy station includes 3 oz serving per person, signage, jars, serving scoops and bags for candy

<i>50 guests, choose 6 flavors</i>	225	<i>Add pipe and drape</i>	50
<i>100 guests, choose 12 flavors</i>	450	<i>Add themed color decorations</i>	50

Gummy Bears	Laffy Taffy
Jelly Bellies	Mike and Ikes
Starburst	Mini Reese's Peanut Butter Cups
Tootsie Rolls	Frosted Animal Crackers
Moonpies	Peanut M&Ms
Hot Tamales	Chocolate covered Almonds
Red Vines	Chocolate covered Raisins
M&Ms	Pretzels filled with Peanut Butter
	Pocky Strawberry or Chocolate



*Loose wrapped candy buffet option available**

HOT BEVERAGE BAR

Minimum order 20 people

Includes theme colored clouding, linens, risers, and signage

Add pipe and drape **50**

Priced per gallon

Coffee **36**

Served with individual servings of creamer (French vanilla, caramel macchiato, hazelnut and half&half), cocoa, cinnamon and nutmeg

Regular

Decaf

Hot Cocoa **38**

Add: Chocolate syrup, Whipped Cream, Mini Marshmallows, Cinnamon, Mini Chocolate Chips, Graham Cracker Crumbles and Peppermint Chips (per gallon)

Hot Cider **38**

Hot Tea **36**



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425-467-8129

dpcatering.com



DONUT WALL

Minimum order 50 people for small board, 100 people for large board

Small Board Rental (2ft x 4ft) approx. 50 -100 donuts **75**
Large Board Rental (4ft x 4ft) approx. 100-200 donuts **100**

Priced per donut – 2 dozen minimum

Standard Donuts	2.50
Custom Frosted Donuts	3.50
Vegan Donuts	7.50



Ask about our pretzel wall served with cheese sauce for a savory twist!

*Ask your coordinator about a custom design or logo, prices vary**

MILK AND COOKIES BAR

Minimum order 50 people

Milk and Cookies bar includes cookies of your choice, two kinds of milk, milk display, cookie jars, serving tongs, linens, risers, and theme colored clouding

<i>50 guests, choose 4 flavors</i>	238
<i>100 guests, choose 6 flavors</i>	475
<i>Add pipe and drape</i>	50

Cookies:

Chocolate Chip, Snickerdoodle, Chocolate Macadamia Nut, Oatmeal Raisin, Sugar Cookies, Molasses, Brownie Cookies, Peanut Butter Cookies, Shortbread Cookies

Regular Milk, Chocolate Milk or Strawberry Milk

Substitute: Almond milk \$2.50 per guest



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SWEET AND SALTY

Minimum order 2 dozen

Priced per dozen

Individual Bags of Chips	24
Individual Bags of Popcorn	47.50
Individual Bags of Peanuts	24
Candied Apples	32
Cotton Candy	45



ICE CREAM SUNDAE BAR

*Minimum order 50 people, \$7.95 per person. Server required**

Red Ice Cream Cart (1 cart per 2 flavors) 50

50 guests, choose 2 flavors

100 guests, choose 3 flavors

Flavors:

French Vanilla, Strawberry, Chocolate, Green Tea, Fruity Pop Rocks, Blue Bubble Gum, Peppermint Candy, Birthday Cake, Vanilla Chocolate Chip, Chocolate Chip Peanut Butter Cup, Strawberry Cheesecake, Mango Sorbet, Pineapple Sherbet, Pumpkin, Rainbow Sherbet, Orange Sherbet, Denali Moose Tracks, Death by Chocolate, Maple Nut, Rocky Road, Coconut Pineapple, Spumoni, Maui Wau Sherbet, Raspberry Sherbet



Toppings Included:

M&Ms, Nuts, Sliced Strawberries, Blueberries, Raspberries, Coconut Shavings, Pretzel Sticks, Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Heath Bar Crunch, Whipped Cream, Sprinkles

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TACHOS BAR

Minimum order 20 people, No Substitutions.

Appetizer Bar:

\$6.95 per person

Tater Tots, Sour Cream, Nacho Cheese, Pico de Gallo, Tomato Salsa, Salsa Verde, Vegetarian Chili, Guacamole

Full Meal Deal:

\$14.99 per person

Tater Tots, Sour Cream, Nacho Cheese, Pico de Gallo, Tomato Salsa, Salsa Verde, Guacamole,
Vegetarian Chili, Carnitas Pulled Pork and Refried Beans

Served with:

NW Seasonal Greens

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

Churros

BAKED POTATO BAR

Minimum order 20 people, No Substitutions.

Appetizer Bar:

\$6.95 per person

Diced Tomatoes, Jalapenos, Chives, Cheddar Cheese, Bacon Bits, Butter Pats and Sour Cream

Full Meal Deal:

\$14.99 per person

Diced Tomatoes, Jalapenos, Chives, Cheddar Cheese, Bacon Bits, Butter Pats, Sour Cream, Taco
Seasoned Ground Beef and Vegetarian Chili

Served with:

Grilled Marinated Vegetables

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

Assorted Cookies and Brownies

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

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