

Appetizers

Priced by the dozen

Minimum 2 dozen

★*House favorites*

BEEF

***NEW* Cheeseburgers Slider** 38

Lean ground beef patty stuffed with sautéed mushrooms and onions, topped with American cheese and chipotle aioli

Barbecue Brisket Sliders 38

House-smoked brisket with chipotle BBQ sauce, served on a mini brioche bun

***NEW* Beef Skewers**

Thinly sliced flank steak, choose from:

Teriyaki 36

Marinated in our teriyaki sauce, garnished with green onions and sesame seeds **GF**

Black Pepper Encrusted 38

Sprinkled with black pepper served with sweet chili sauce **GF**

5 Spice 38

Sprinkled with Chinese 5 spice served with minted Greek yogurt **GF**

***NEW* Angus Steak Bruschetta** 40

Thinly sliced baguette topped with Angus beef strips, Gruyere cheese cucumber, red bell pepper, olive oil and seasonings

★ **Roast Beef Tenderloin** 38

Seared medium rare, served on a panko-crusted polenta round, topped with creamy horseradish, red onions, a tomato wedge, and garnished with parsley



Roast Beef Tenderloin



Chicken Satay Skewers



Grape Tomato Caprese

BEEF (CONTINUED)

***NEW* Mini Taco Bites** 36

Mexican-spiced ground beef and cheddar cheese, served in a mini pie shell and topped with sour cream and pico de gallo

Italian Meatballs - Sweet and Sour OR Marinara 16

Italian-style meatballs cooked until tender, served in your choice of either our sweet and sour sauce with assorted peppers and pineapple OR our marinara sauce topped with fresh Parmesan cheese

***Bacon-Wrapped Tenderloin Bites** 34

Seared beef tenderloin tips wrapped with honey-smoked bacon GF



Scallion Meatballs



Pesto and Sun-Dried Tomato Cheese Torta



Prawn Skewers

PORK

***NEW* Tortellini Skewers** 36

Cheese tortellini, provolone cheese, salami, pimiento-stuffed green olive, drizzles with Italian dressing GF

***NEW* Salami Coronets** 36

Rolled salami filled with herbed cream cheese GF

***NEW* Prosciutto-Wrapped Asparagus** 40

Grilled asparagus wrapped in bacon GF

***NEW* Pizza Bites** 36

Ground sausage, marinara sauce and cheese in a bite-sized filo cup

***NEW* Pizza Flatbread** 36

Flatbread with pizza sauce, pepperoni and mozzarella cheese

Cuban Pork Sliders 38

Pulled pork with Cuban seasoning topped with sliced pickles served on a brioche bun

Pulled Pork Slider with Garlic Aioli 38

Pulled pork mixed with our BBQ sauce and topped with a dollop of our garlic aioli

Apple and Pancetta Flatbread 36

Flatbread with pancetta, apple, aged cheddar cheese and fresh arugula

PORK (CONTINUED)

Prosciutto-Wrapped Melon

36

Assorted melon wedges wrapped with prosciutto ham GF

Pork Pot Stickers

38

Pot stickers served with our sweet chili dipping sauce



LAMB

***NEW* Grilled Lamb Chops**

55

Gently seasoned served with Tzatziki sauce GF

***NEW* Lamb Bites**

45

Topped with mint and feta salsa GF

***NEW* Lamb Cracker**

50

Spiced lamb sliced, served on pepper cracker, topped with Tzatziki sauce and mint

POULTY

***NEW* Buffalo Wings**

24

Hot and Spicy OR BBQ

***NEW* Chicken Skewers**

Choose from:

Teriyaki – Marinated in our teriyaki sauce, garnished with green onions and sesame seeds GF 36

Spicy Peanut – Glazed in our spicy Asian peanut sauce, garnished with chives and sesame seeds GF 36

***NEW* Buttermilk Fried Chicken Bites** – Whole white chicken pieces breaded and fried, served with our Cajun Creole dipping sauce 38

***NEW* Coconut Breaded** – Served with sweet chili sauce 38

Chicken Zucchini Croquettes

36

Served with guacamole relish GF

Ginger Chicken Sliders

38

Chicken and ginger patties topped with our lime aioli

Turkey Scallion Meatballs with a Soy-Ginger Glaze

20

Turkey meatballs with a soy sauce and ginger glaze

Thai Chicken Salad

36

Shredded chicken, carrots, cabbage, pecans mixed with our Thai peanut sauce served in a Belgium endive spear GF

SEAFOOD

***NEW* Quail Egg Caviar Bites** 55

Quail egg, tobiko caviar served on a polenta round

***NEW* Scallop, Caviar Canapes** 50

Sliced scallops, aioli and caviar served on toast rounds

***NEW* Teriyaki Salmon Bites** 45

Cubed salmon glazed with teriyaki sauce, baked and sprinkled with sesame seeds GF

***NEW* Smoked Salmon Cucumber** 40

Cucumber wheel, cream cheese, garnished with fresh dill
Add tobiko caviar GF

***NEW* Tzatziki Avocado Salmon Roll** 45

Cucumber, avocado, chives and tzatziki sauces rolled in smoked salmon and sesame seeds GF

***NEW* Smoked Salmon Baguette** 40

Toasted baguettes topped with cream cheese, smoked salmon, capers and dill

***NEW* Oysters on the Half Shell** 40

(Ask for availability)

Shucked Oysters 40

With lemon juice and salt GF

Caviar Shucked Oysters 50

Prosecco, shallots, lemon juice and tobiko caviar

Baked Oysters 50

Topped with cayenne pepper, hollandaise sauce, fresh dill and tobiko caviar GF

***NEW* Octopus Bites** 48

(Ask for availability)

Served on wooden pick

Brushed with Greek-style chimichurri sauce GF 48

Brushed with olive oil, oregano, parsley, lemon juice and seasoning GF 48

Brushed with braising liquid, lemon juice and olive oil 48

***NEW* Grilled Scallops** 48

Tossed with crème fraîche and caviar, served on an Asian soup spoon GF





SEAFOOD (CONTINUED)

| | | | |
|--|----|---|----|
| *NEW* Pan-Seared Scallops | 40 | ★ English Cucumbers | 38 |
| Topped with creamy pesto sauce, served on an Asian soup spoon | | Cucumber boats stuffed with Dungeness crab meat, garnished with a red pepper fan GF | |
| ★ Sesame-Crusted Crab Cakes | 39 | Bacon-Wrapped Sea Scallops | 42 |
| Dungeness crab cakes, served on an Asian soup spoon, topped with wasabi aioli, fresh ginger and a cucumber wedge | | North Atlantic sea scallops wrapped in thickly sliced honey-cured bacon GF | |
| ★ Coconut Prawns | 36 | Ahi Tuna Poke | 42 |
| Hand-breaded jumbo prawns served with sweet chili sauce | | Cubes of Ahi tuna, marinated, served on an Asian soup spoon and garnished with pickled ginger | |
| Prawn Skewers | 38 | *NEW* Smoked Salmon Baguette | 40 |
| Jumbo prawns marinated in our garlic-chili sauce and skewered on wooden chopsticks GF | | Toasted baguette topped with cream cheese, smoked salmon, capers and dill | |
| Crab Avocado Bites | 38 | ★ Shrimp Shooters | 38 |
| Dungeness in a tart shell, topped with Parmesan and green onions | | Jumbo prawn served in a shot glass with cocktail sauce, garnished with a lemon wedge and cilantro | |
| <u>DUCK</u> | | | |
| *NEW* Hoisin Duck | 40 | *NEW* Duck Bites | 40 |
| Sliced duck marinated in orange plum sauce, served on a crostini, topped with orange sauce and green onions | | Roasted duck with a cherry tomato and fresh rosemary, served on a bamboo pick GF | |
| *NEW* Duck Confit | 30 | *NEW* Duck with Mango Salsa | 40 |
| Shredded duck in a bite-sized filo cup | | Smoked duck, mango salsa, honey and lime, served on an Asian soup spoon GF | |
| <u>PINWHEEL SANDWICHES</u> | | | |
| Italian | 36 | Ham and Cheese | 36 |
| Roasted peppers spread, salami, pepperoni and provolone, sprinkled with romaine lettuce and rolled into a large flour tortilla | | Herbed cream cheese, Black Forest ham and American cheese, rolled into a large flour tortilla | |
| Turkey | 36 | Grilled Vegetables | 36 |
| Havarti cheese and garlic mayonnaise, rolled into a large flour tortilla | | Grilled marinated vegetables and red pepper hummus, rolled into a large flour tortilla V | |




VEGETARIAN

- *NEW* Mashed Potato Cakes** 36
Yukon gold potatoes mixed with herbs, eggs and cheddar cheese, formed into a patty and grilled ✓
- *NEW* White Bean, Sun-Dried Tomato Cuties** 35
Cucumber filled with white bean mousse, topped with sun-dried tomato puree 
- *NEW* Sweet and Spicy Phyllo Poppers** 35
Cream cheese, pepper jack cheese topped with jalapeño jelly, served in a bite-sized filo cup ✓
- *NEW* Vegan Bruschetta** 35
Tomatoes, basil and herbs, served on top of vegan bread 
- *NEW* Spinach Dip Bites** 35
Spinach dip, served hot in a bite-sized filo cup
- *NEW* Cranberry Brie Bites** 35
Brie, cranberry sauce and rosemary, served in a bite-sized filo cup ✓
- Portobello Mushroom Slider** 38
Portobello marinated in olive oil and Balsamic vinegar, grilled and served with melted cheddar cheese and dill pickle aioli on a brioche bun ✓
- Fig Jam and Goat Cheese Crostini** 36
Crostini topped with chevre goat cheese and fig jam ✓
- Bruschetta** 36
Fresh grilled eggplant, Roma tomato, fresh mozzarella, served on a crunchy crostini and topped with fresh basil ✓
- Traditional Italian Deviled Eggs** 33
Farm-fresh eggs filled with creamy egg yolks and fresh herbs
- ★ Grape Tomato Caprese** 30
Fresh mozzarella, basil and grape tomatoes, marinated in olive oil and balsamic vinegar, served on a frill pick ✓ GF

VEGETARIAN (CONTINUED)



Marinated Vegetable Flatbread

36

Assorted grilled marinated vegetables served on flatbread and drizzled with our balsamic reduction 


★ Rice Paper Rolls

40

Filled with Asian vegetables, carrots, celery, bean sprouts, Napa cabbage, snow peas, red onions, tossed in our Thai peanut sauce, served with a spicy Kalbi sauce, and garnished with peppers and sesame seeds  



Vegetarian Mini Egg Rolls

33

Seasonal vegetables, fried in a wonton wrapper, served with Chinese hot mustard, garnished with sesame seeds and green onions 



Roasted Pesto Potato Bites

36

Slices of Yukon gold potatoes, roasted and topped with a potato puree and dollop of pesto  



Sweet Potato Bites

36

Sliced sweet potato, roasted and topped with cilantro and pesto puree  


Spinach-Stuffed Mushroom Caps

36

Large button mushrooms filled with spinach, herbs and feta cheese  

Wild Mushroom Tartlets

36

Wild mushrooms in a rich quiche batter, topped with Asiago cheese, served in a mini pie shell 

Spanakopita

30

Filo dough stuffed with feta cheese and spinach 

Watermelon, Mozzarella, Blueberry Bites

30

Fresh watermelon and mozzarella balls with blueberries served on a skewer  

Stations

(Build Your Own)

***NEW* Tachos**

60

Tater tots, hot cheese sauce, onions, jalapeño peppers, sour cream, guacamole, salsa and onions

***NEW* Potato Skins**


65

Potato skins, hot cheese sauce, onions, jalapeño peppers, sour cream, guacamole, ranch dressing, salsa and onions

Platters

Baked Brie with Seasonal Berries and Pecans

75 per brie








Brie topped with candied pecans and seasonal berries, served with an assortment of crackers and sliced baguette 

425-467-8129

dpcatering.com



7 of 8

| PLATTERS | Small <i>(serves 10-15)</i> | Medium <i>(serves 20-25)</i> | Large <i>(serves 50-55)</i> |
|---|---------------------------------------|--|---------------------------------------|
| <p>*NEW* Charcuterie Board Salami, prosciutto, pepperoni, assorted domestic and imported cheeses, assorted nuts, olives, fresh berries, grapes, Dijon mustard, fig jam, sun-dried tomatoes, crostini and crackers</p> | 90 | 135 | 270 |
| <p>Market-Fresh Fruit Platter Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries </p> | 50 | 75 | 155 |
| <p>Vegetable Crudit  with Hummus Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus <i>and</i> roasted red pepper hummus </p> | 50 | 75 | 155 |
| <p>★ Cheese Platter A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, brie, black pepper-encrusted goat cheese, served with fig jam, grapes, dried apricots, nuts, dates, and an assortment of crackers </p> | 60 | 95 | 198 |
| <p>★ Pesto and Sun-Dried Tomato Cheese Torta Layered house-made pesto and sun-dried tomatoes with goat and cream cheeses, served with assorted crackers </p> | 65 | 102 | 210 |
| <p>Trio of Spreads Fresh olive tapenade, roasted garlic and Parmesan, and artichoke jalape o dips, served with an assortment of baguettes and pita triangles </p> | 60 | 90 | 165 |
| <p>Mini Baguette Baguette filled with a variety of smoked turkey, Bavarian ham, roast beef and assorted vegetables and sliced  <i>included</i></p> | 50 | 75 | 155 |
| <p>7-Layer Dip Refried beans layered with sour cream, guacamole, salsa, Tillamook cheddar cheese, tomatoes, onions and olives, served with tortilla chips </p> | 50 | 75 | 150 |
| <p>★ Grilled Marinated Antipasto Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes and Kalamata olives, seasoned, grilled over an open flame, served with salami, provolone cheese and fresh mozzarella balls, accompanied by garlic dipping oil and sliced French baguettes</p> | 65 | 102 | 210 |

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.