



425-467-8129
dpcatering.com

Individually Boxed Dinner Menu

Minimum Order of 20 Guests per entrée

★House favorites

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 sperate containers on the side.

Select one option from each of the following categories: entrée, salad, starch, vegetable, and dessert.

Have some vegetarians in your group? Just pick your vegetarian option and we will add it to your menu, serving it with the same sides you've already selected.

ENTRÉES

SEAFOOD

24.80

Fire-Grilled NW Salmon

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

POULTRY

23.70

★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

Herb-Roasted Chicken

Tender chicken breast baked with rosemary, thyme, and garlic GF

Chicken Parmesan

Tender chicken cutlets, hand breaded and pan-fried, topped with melted mozzarella cheese, and served on a bed of our marinara sauce

★Chicken Caprese

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

★Chicken Marsala

Baked tender chicken breast, served in a creamy Marsala wine sauce

Cilantro-Lime Chicken

Tender chicken breast marinated in our cilantro-lime sauce and grilled over an open flame GF

Grilled Chimichurri Chicken

Tender chicken thighs marinated in our green chimichurri sauce and grilled over an open flame GF

POULTRY (CONTINUED)

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

Baked Sesame Chicken

Tender chunks of all-white chicken breast sautéed with our honey-sesame sauce, finished with sesame seeds and green onions

Tandoori-Spiced Chicken

Mix of tender chicken breast and thigh meat marinated in our thick saffron and spice sauce, pan-fried in the marinade and finished in the oven GF

BEEF

Beef Burgundy

Cubes of tender top sirloin simmered with Burgundy wine, onions, carrots, celery, and fresh herbs

Flat Iron Steak

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

25.85

LAMB and PORK OPTIONS

Butter and Garlic Pork Loin

Pork tenderloin rubbed with Italian seasonings and braised in our butter and garlic sauce GF

Lamb Fry

Tender cubes of leg of lamb, sautéed with onions, garlic, ginger, and chilies GF

25.85

VEGETARIAN OPTIONS

Please Specify Quantity.

22.60

Stuffed Poblano Peppers

Stuffed with our cilantro-lime rice and black beans, topped with our Mexican-style four cheese blend
Vegan upon request GF

★Spinach and Cheese Cakes

Baby spinach, ricotta and Parmesan cheeses, handmade into cakes, served over marinara sauce V

Eggplant Parmesan

Eggplant hand-breaded and pan-fried, topped with melted mozzarella cheese, and served on a bed of our marinara sauce V Vegan upon request GF

Butternut Squash and Mushroom Curry

Diced mushrooms served in our perfectly spiced butternut squash curry, garnished with cilantro Vegan GF

Pesto-Alfredo Tortellini

Delicate pasta pillows filled with Italian cheeses, topped with our pesto-Alfredo sauce V

★Stuffed Bell Peppers

Stuffed with quinoa, roasted tomatoes, and Parmesan cheese V Vegan upon request GF

★Portobello Mushroom Caps

Marinated then grilled in balsamic vinegar and filled with sautéed vegetables, baby spinach, and Parmesan cheese V Vegan upon request GF

Sweet Potato Vegetable Fritters

Grated sweet potato with onions, bell peppers, and chili flakes, hand pressed into cakes and pan-fried until perfectly golden Vegan GF

VEGETABLE ACCOMPANIMENTS


Chilled Asparagus

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

Pan-Fried Garlic Green Beans

Crisp green beans pan-fried Szechuan style and tossed in our garlic sauce 


Pan-Roasted Brussels Sprouts

Fresh Brussels sprouts sautéed with thickly sliced honey-cured bacon and onions, and finished with balsamic vinegar 

Burnt Carrots


Strips of carrots, tossed in olive oil, thyme, salt and pepper, then pan-seared 

Mexican Corn Salad

Corn cut straight from the cob, tossed with Mexican spices, and topped with cilantro and crumbles of Cotija cheese 

STARCH ACCOMPANIMENTS

★Roasted Red Potatoes

Roasted baby red potatoes tossed with olive oil, rosemary, and thyme 


Traditional Garlic Mashed Potatoes

Boiled Russet potatoes, well-seasoned, and whipped with sour cream 


Orzo in Herb Butter Sauce

Rosa Marina pasta sautéed with garlic, basil, rosemary, and thyme 


★Potatoes Au Gratin

Thinly-sliced Russet potatoes baked in our garlic-fennel cream sauce, topped with Tillamook cheddar and Parmesan cheeses 

★Wild Rice Pilaf

White and wild rice, slowly cooked, pilaf-style 

Sesame Rice


White rice, slowly cooked with sesame oil and tossed with scallions and sesame seeds 

SALAD ACCOMPANIMENTS



Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, served with our house-made Caesar dressing 


★NW Seasonal Greens

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


Spinach Salad

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



Asian Salad

Spring mix with Asian vegetables, chow mein noodles, toasted almonds, and our house-made sesame vinaigrette 

Italian Chopped Salad

Iceberg lettuce tossed with red onions, tomatoes, red onions, pepperoncini's, and olives, dressed in our white herb vinaigrette and topped with Parmesan cheese and croutons 

Greek Salad

Crispy romaine hearts, chopped tomatoes, cucumbers, onions, and Kalamata olives, dressed in our red wine vinaigrette, and topped with feta cheese  

DESSERT ACCOMPANIMENTS

Chocolate Chip Cookie

Brownie

Lemon Bar

Pudding Cup with Oreo Crumbles Crust

Your choice of Vanilla or Chocolate

Chocolate Dipped Fruit

Grapes and strawberries

Chocolate Dipped Shortbread Cookie

Traditional shortbread cookies, dipped in chocolate

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.