

425-467-8129 dpcatering.com

Daily Meal Specials

(Monday July 13th – July 17th)

Menus for your personal use or to donate to first responders, hospitals, or another essential worker party of your choice

\$15.00 all inclusive (tax and delivery, Greater Eastside)

Lunches delivered/PU between 10:30a.m. – 12:00p.m. *Minimum order 10 people for delivery 4 people for pick up. 48-hour notice required* Meals are served individually packaged per person and labeled.

Monday June 22nd

Lunch

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

Vegetarian Caprese, Grilled Zucchini with tomatoes, mozzarella, and basil $\bigvee GF$ **NW Seasonal Greens** with carrots, cherry red tomatoes, cucumbers served with a light vinaigrette $\bigvee GF$ **Chocolate Peanut Butter Bars**

Tuesday June 23rd

Lunch

Chef Mark's Beef Lasagna Vegetarian/GF Lasagna VGF Garlic Bread V Pan-Roasted Brussels Sprouts, fresh brussels sprouts sautéed with onions VGF GF Carrot Cake VGF

Wednesday June 24th

Lunch

Italian Pinwheels - Italian Roasted peppers spread, salami, pepperoni, and provolone sprinkled with romaine lettuce and rolled into a large flour tortilla

Vegetarian Pinwheels - Grilled Vegetables Grilled marinated vegetables and red pepper hummus, rolled into a large flour tortilla V

Fresh Fruit Cup √GF Orzo Pasta

Thursday June 25th

Lunch

Greek Chicken Bowl - marinated lemon oregano chicken, tomatoes, kalamata olives, red onion, feta cheese, tzatziki sauce served over basmati rice

Vegetarian/GF - Greek Vegetable Bowl - marinated lemon zucchini, tomatoes, cucumber, kalamata olives, red onion, feta cheese, tzatziki sauce served over basmati rice VGF

Pita Bread and Hummus – Cut into bite size pieces that can be easily picked up with a fork Green Salad with carrots, cherry red tomatoes, cucumbers served with a light vinaigrette VGF GF Chocolate Dipped Strawberries GF

Friday June 26th

Lunch

Beef Stir Fry Noodles, green onions, celery, peppers, broccoli sautéed with ginger and garlic served over soba noodles

Vegetable GF Stir Fry Noodles, green onions, celery, peppers, broccoli sautéed with ginger and garlic served over soba noodles \forall

Traditional Caesar Salad

Chocolate Mousse in a Chocolate Cup

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.