



425-467-8129
dpcatering.com

Themed Dinner Buffets

Minimum Order of 25 Guests

TRADITIONAL

35.99

APPETIZERS

Roast Beef Tenderloin

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

Bacon-Wrapped Sea Scallops

North Atlantic sea scallops wrapped in thickly sliced honey-cured bacon GF

Sweet Potato Bites

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

Vegan GF

MAIN BUFFET

NW Chardonnay Baked Salmon

Juicy salmon, seasoned, baked, topped with a chive beurre blanc sauce GF

Roast Striploin

Prepared medium rare served with demi-glace and creamy horseradish GF

NW Seasonal Greens

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

Wild Rice Pilaf

White and wild rice, slowly cooked, pilaf-style Vegan GF

Grilled Marinated Vegetables

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

Fresh Bread Basket

Served with butter pats

Assorted Petite Sweets

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

Coordinating Your Vegetarian Entrée Option

Add at 24.95 per guest and served with same sides OR 12.95 a la cart as your "just-in-case"

Pesto-Alfredo Tortellini


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

APPETIZERS



Crab Cakes

Dungeness crab cakes, served on an Asian soup spoon, topped with wasabi aioli, fresh ginger and cucumber wedge

Ahi Tuna Poke

Ahi tuna cut into small cubes, marinated, served on an Asian soup spoon and garnished with pickled ginger 


Sweet Potato Bites

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


MAIN BUFFET

Pick 1 Salmon Option



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 



Fire Grilled NW Salmon

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



NW Seasonal Greens

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

Wild Rice Pilaf

White and wild rice, slowly cooked, pilaf-style  

Grilled Asparagus Platter

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

Fresh Bread Basket

Served with butter pats



Assorted Dessert Shooters

Strawberry Shortcake – Chocolate Mousse – Seasonal Cheesecake

Coordinating Your Vegetarian Entrée Option

Add at 24.95 per guest and served with same sides OR 12.95 a la cart as your "just-in-case"

Portobello Mushroom Caps

Marinated then grilled in balsamic vinegar and filled with sautéed vegetables, baby spinach, and Parmesan cheese  

APPETIZERS

Mini Taco Bites

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

Tequila Shrimp Shooters

Jumbo prawns served in a shot glass with tequila cocktail sauce, garnished with a lemon wedge and cilantro GF

Jalapeno Poppers

Jalapenos hand breaded and stuffed with Mexican cheese and spices, then fried until golden brown V

MAIN BUFFET

Southwest Stuffed Chicken

Moist chicken breast filled with bacon, Monterey jack cheese, cilantro, chipotle paste, and topped with cumin-lime sauce GF

Steak Mexicano

Juicy flank steak, marinated and seared over an open flame, served over a bed of sautéed peppers, onions, and mushrooms GF

Southwest Caesar Salad

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

Spanish Rice

Seasoned with fresh tomatoes, garlic, and onion Vegan GF

Spicy Refried Beans

Pinto beans, sauteed and blended with diced jalapenos Vegan GF

Mexican Corn Salad

Corn cut straight from the cob, tossed with Mexican spices and topped with cotija cheese and cilantro V GF

Chips & Salsa

DESSERT

Pick 1 Desert Option

Sopapilla Cheesecake Squares

Fried dough topped with cinnamon and sugar swirled cheesecake

Chocolate Dipped Fruit

Cantaloupe, honeydew, pineapple, grapes, and strawberries dipped in dark chocolate

Chocolate Truffles

Assortment of cinnamon, tajin, and chocolate covered truffles

Coordinating Your Vegetarian Entrée Option

Add at 24.95 per quest and served with same sides OR 9.95 a la cart as your "just-in-case"

Poblano Stuffed Peppers

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

APPETIZERS**Bruschetta**

Fresh grilled eggplant, Roma tomato, and fresh mozzarella, served on crunchy crostini and topped with fresh basil ✓

Antipasti Skewers

Cheese tortellini, salami slice, white cheddar, and an olive on a small skewer and drizzled with our white-herb vinaigrette GF

Prosciutto-Wrapped Melon

Assorted melon wedges wrapped with prosciutto GF

MAIN BUFFET

Pick 2 Entrée Options

Chicken Parmesan

Tender chicken breasts hand coated with grated Parmesan and Italian breadcrumbs, baked in our classic marinara sauce, finished with freshly melted mozzarella

Chicken Marsala

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

Garlic Butter Pork Tenderloin

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

Chicken and Shrimp Cheese Tortellini

Delicate pasta pillows filled with Italian cheeses tossed in our pesto-alfredo sauce, served with diced chicken and bay shrimp on the side ✓*included*

SOUP OR SALAD

Pick 1 Option

Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes and our Caesar dressing topped with garlic croutons ✓

Italian Chopped Salad

Iceberg lettuce tossed with red onions, tomatoes, red onions, pepperoncinis, and olives dressed in our white herb vinaigrette, topped with parmesan cheese and croutons ✓

Minestrone

Thick Italian soup made with small shell pasta, beans, onions, celery, carrots, house-made stock, and tomatoes ✓

Tomato Basil

Rich and creamy soup, made primarily out of roasted tomatoes, basil leaves, and cream ✓GF

★Wild Rice Pilaf

White and wild rice, slowly cooked, pilaf-style  GF

★Grilled Marinated Vegetables

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

Bread Basket

Fresh-baked Italian breads served with pats of butter

Italian Street Party continued on next page

Italian Street Party continued

DESSERT

Pick 1 Option

Assorted Shooters

Tiramisu, strawberry shortcake, and chocolate mousse

Chocolate Dipped Fruit

Cantaloupe, honeydew, pineapple, grapes, and strawberries dipped in dark chocolate

Fruit Tarts

Assorted mini tarts filled with vanilla custard, topped with seasonal berries

Coordinating Your Vegetarian Entrée Option

Add at 24.95 per quest and served with same sides OR 12.95 a la cart as your "just-in-case"

Vegetarian Lasagna ✓

Eggplant Parmesan

Thick slices of eggplant hand coated with grated Parmesan, and Italian breadcrumbs, baked in our classic marinara sauce, finished with melted mozzarella ✓

Goat Cheese and Mushroom Ravioli

Delicate pasta pillows filled with seasoned goat cheese and diced mushrooms, tossed in our Parmesan cream sauce with sautéed mushrooms ✓

35.95

MEDITERRANEAN SURF & TURF

APPETIZERS

Cheese Platter

Variety of imported and domestic cheeses accompanied by fig jam, grapes, apricots, nuts, and dates, and an assortment of crackers ✓

Vegetable Crudité

Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus OR roasted red pepper hummus ✓

Spanakopita

Filo dough stuffed with feta cheese and spinach ✓

MAIN BUFFET

Gyro Sliced Steak

Gyro herb-marinated skirt steak, grilled to perfection and served over a bed of seasoned cherry tomatoes and red onions, drizzled with our fresh tahini sauce

Baked Cod

Lightly breaded and baked until golden brown, topped with sundried tomatoes, kalamata olives, onions, capers, parsley, and lemon butter sauce

Greek Salad

Crispy romaine hearts, chopped tomatoes, cucumbers, onions, Kalamata olives, and feta cheese, served with our house-made red wine vinaigrette GF

Lemon Wild Rice Pilaf

White and wild rice, slowly cooked with shallots and lemon juice, pilaf-style GF

Baklava



A Middle Eastern dessert made with filo dough, chopped nuts, and honey

Pita Basket

Coordinating Your Vegetarian Entrée Option

Add at 24.95 per quest and served with same sides OR 12.95 a la cart as your "just-in-case"

★Stuffed Bell Peppers


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

ARGENTINA



35.95

APPETIZERS

Tequila Shrimp Shooters

Jumbo prawn served in a shot glass with tequila cocktail sauce, garnished with a lemon wedge and cilantro  GF

Roasted Sweet Potato Bites

Sliced sweet potato, roasted and topped with cilantro-pesto puree  *Vegan*  GF


Antipasti Skewers

Cheese tortellini, salami slice, white cheddar, and an olive on a small skewer and drizzled with our white-herb vinaigrette


MAIN BUFFET

Pick 2 Entrée Options


Argentinian Beef Skewers

Cubes of beef tenderloin, marinated, grilled over an open flame, served with our fresh chimichurri sauce  GF



Grilled Chimichurri Chicken

Tender chicken thighs, marinated, grilled over an open flame, served with our fresh chimichurri sauce  GF

Garlic Butter Pork Loin

Pork loin rubbed with Italian seasonings and braised in our butter and garlic sauce served with our fresh chimichurri sauce  GF



Spinach Salad

Baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges, and feta cheese, served with our house-made citrus vinaigrette and Dijon dressings  *Vegan*  GF

Grilled Baby Carrots

Strips of carrots, tossed in olive oil, thyme, salt and pepper, then perfectly charred  *Vegan*  GF

Argentinian Potatoes

Peeled potatoes tossed with garlic, fresh basil and salt and pepper  *Vegan*  GF

Pita Basket

Chocolate Dipped Shortbread Cookies

Assorted traditional shortbread cookies dipped in milk and dark chocolate

Coordinating Your Vegetarian Entrée Option

Add at 24.95 per quest and served with same sides OR 12.95 a la cart as your "just-in-case"

Vegetarian Skewers

Fresh vegetables, marinated, grilled over an open flame, served with our fresh chimichurri sauce  *Vegan*  GF

APPETIZERS

Cucumber Boats

Cucumber stuffed with Dungeness crab meat, garnished with a red pepper fan GF

Candied Sweet Potato Bites

Sweet potato chip, pan fried with sugar and spices until caramelized 

Mini Vegetable Eggrolls

Veggie eggrolls served with our sweet chili dipping sauce ✓

MAIN BUFFET

Baked Sesame Chicken

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

Korean BBQ Short Ribs

Beef ribs marinated in Kalbi sauce and seared over an open flame until perfectly tender, topped with a sprinkle of green onions GF

Oriental Salad

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

VEGETABLE SIDE

Pick 1 Option


Pan Roasted Brussels Sprouts

Fresh Brussels sprouts sautéed with our plum sauce 

Pan Fried Garlic Green Beans

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

Sesame Rice

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

Sweet Bread Rolls

Served with butter pats


Assorted Shooters

Seasonal Berry – Honey-Apple Cheesecake– Chocolate Mousse

Coordinating Your Vegetarian Entrée Option


Add at 24.95 per quest and served with same sides OR 12.95 a la cart as your “just-in-case”

Spicy Eggplant Fry



Diced eggplant, stir fried with onions, basil, honey, and our siracha garlic sauce, topped with green onions and sesame seeds 

APPETIZERS


Trio of Spreads

Fresh olive tapenade, roasted garlic and Parmesan, and artichoke jalapeño dips, served with an assortment of baguettes and pita triangles 

Roasted Sweet Potato Bites


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

Thai Chicken Endives

Shredded chicken, carrots, cabbage, pecans and Thai peanut sauce served in Belgium endive spears 

MAIN BUFFET

Tandoori Spiced Chicken

Mix of tender chicken breast and thighs marinated in our thick saffron and spice dressing, pan-fried in the marinade 



Lamb Fry

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

SALAD OPTIONS

Pick 1 Option

Asian Slaw

Our blend of shredded cabbage with carrots, beansprouts, green onions, and toasted sesame seeds, tossed in our sweet chili slaw dressing  

Oriental Salad

Spring mix tossed with Asian vegetables, chow mein noodles, and toasted almonds, tossed in our sesame vinaigrette 

Assorted Shooters

Coconut Tapioca – Banana Cream Pie – Chocolate Mousse  

Basmati Rice

Long, slender white rice

Pan-Fried Garlic Green Beans

Fresh green beans pan-fried, and tossed in our garlic glaze


Sweet Bread Rolls

Served with butter pats

Coordinating Your Vegetarian Entrée Option

Add at 24.95 per guest and served with same sides OR 12.95 a la cart as your “just-in-case”

Mushroom and Butternut Squash Curry

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

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.