

Design Perfect Catering Themed Dinner Buffets

Minimum Order of 25 Guests

PACIFIC NW

35.99

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 GF

Sweet Potato Bites

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

Main Buffet

Pick one salmon option

NW Chardonnay Baked Salmon

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

Fire Grilled NW Salmon

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

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

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 Vegan upon request GF

FRESH MEXICAN GRILL

31.95

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

Jalapeño Poppers

Jalapeños 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 then 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, served with our house-made chipotle Caesar dressing V

Spanish Rice

Seasoned with fresh tomatoes, garlic and onion V GF

Spicy Refried Beans

Pinto beans, sautéed and blended with diced jalapeños V GF

Mexican Corn Salad

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

Chips and Salsa

Dessert

Pick one dessert 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, tatin, and chocolate covered truffles

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"

Poblano Stuffed Peppers

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

ITALIAN STREET PARTY

31.95

Appetizers

Bruschetta

Fresh grilled eggplant, Roma tomato, and fresh mozzarella, served on a 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 two entrée options

Chicken Parmesan

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

Garlic Butter Pork Loin

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

Chicken Marsala

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

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 one

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, pepperoncini's, 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, with basil leaves, and cream ✓ 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

Bread Basket

Fresh-baked Italian breads served with pats of butter

Dessert

Pick one

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, and topped with seasonal berries and powdered sugar

Italian Street Party continued on next page

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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 two 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 in our fresh chimichurri sauce
GF

Garlic Butter Pork Loin

Pork loin rubbed with Italian seasoning 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 Burnt Carrots

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

Argentinian Potatoes

Peeled potatoes tossed with mixed vegetables, eggs, and olives in our traditional dill dressing Vegan GF

Pita Basket

Chocolate-Dipped Shortbread Cookies

Assorted traditional shortbread cookies dipped in milk and dark chocolate

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

Vegetable Skewers

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

SEOUL GARDEN

35.95

Appetizers

Cucumber Boats

Cucumber boats 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
Vegan GF

Mini Vegetable Eggrolls

Vegetable eggrolls served with our sweet chili dipping sauce V

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 V

Vegetable Side

Pick one

Pan-Roasted Brussels Sprouts

Fresh Brussels sprouts sautéed with our plum sauce
Vegan GF

Pan-Fried Garlic Green Beans

Crisp green beans pan fried Szechuan style and tossed in our garlic sauce V Vegan GF

Sesame Rice

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

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 guest 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 sriracha garlic sauce, topped with green onions and sesame seeds V Vegan GF

FUSION

31.95

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 a Belgium endive spears GF

Main Buffet

Tandoori Spiced Chicken

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

Lamb Fry

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

Salad Options

Pick one

Asian Slaw

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

Oriental Salad

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

Basmati Rice

Long, slender white rice ✓ Vegan GF

Pan-Fried Garlic Green Beans

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

Sweet Bread Rolls

Served with butter pats

Assorted Shooters

Coconut Tapioca – Banana Cream Pie – Chocolate Mousse

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.

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