



La Dolce Vita
19.95

3 Cheese Ravioli

Filled with a blend of indulgent Italian cheeses, topped with Bolognese sauce and melted mozzarella cheese

Pesto-Alfredo Tortellini

Delicate pasta pillows filled with Italian cheeses in our pesto-Alfredo sauce ✓

Italian Chopped Salad

Iceberg lettuce chunks with red onions, tomatoes, pepperoncinis, and olives, tossed in our Italian herb vinaigrette and topped with Parmesan cheese and croutons ✓

Garlic Bread

This is a sample menu, please feel welcome to reach out to our team for assistance in creating a menu to perfectly compliment your taste and accommodate any special requests or dietary restrictions.

425-467-8129 – orders@dpcatering.com

18% gratuity automatically included on food and beverage.





Mi Cielo

20.95

Green or Red Chili Chicken Enchiladas

Roasted green chilies, shredded chicken, and Mexican style four cheese blend, hand rolled in corn tortillas and baked until golden, topped with spicy red *OR* chili verde sauce and melted cheese. Served with tortilla chips, fresh pico de gallo, tomato salsa, and sour cream

Sweet Potato and Black Bean Enchiladas

Vegetarian entrée - please specify number

Sweet potato, corn, spinach, and black beans sautéed and hand rolled in corn tortillas with Mexican style four cheese blend and cilantro, baked and topped with spicy red enchilada sauce and melted cheese. Served with tortilla chips, fresh pico de gallo, tomato salsa, and sour cream ✓

Spicy Refried Beans

Pinto beans, sautéed and blended with diced jalapeños GF

Cilantro-Lime Rice

Long grain white rice seasoned with fresh garlic, cilantro, and lime juice GF

NW Seasonal Greens

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

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Down the Boardwalk

22.95



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

NW Seasonal Greens

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

Roasted Red Potatoes

Oven roasted baby red potatoes tossed with olive oil, rosemary, and thyme  

Grilled Marinated Vegetables

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

Bread Basket

Fresh-baked Italian breads served with pats of butter

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Gondola ride in Venice


31.95

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 

Prosciutto-Wrapped Melon

Assorted melon wedges wrapped with prosciutto 

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 

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*

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

Wild Rice Pilaf

White and wild rice, slowly cooked, pilaf-style

Grilled Marinated Vegetables

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

Bread Basket

Fresh-baked Italian breads served with pats of butter

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Classic

35.99

APPETIZERS

Roast Beef Tenderloin

Sear medium rare, served on a panko-crust 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

Sweet Potato Bites

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

BUFFET


NW Chardonnay Baked Salmon

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

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  GF

Traditional Garlic Mashed Potatoes

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

Grilled Marinated Vegetables

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


Fresh Bread Basket

Served with butter pats

Recommended vegetarian entrée for this menu. (Please specify quantity)

We will place vegetarian and other special request meals off to the side of the main buffet to assure that they are there for your dietary restricted guests.

Pesto-Alfredo Tortellini

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

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Sasquatch

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

BUFFET

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 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

Recommended vegetarian entrée for this menu. (Please specify quantity)

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Portobello Mushroom Caps

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

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Portions

Hors d'Oeuvres

Individual appetizers serve 2 per guest

Cheese, Fruit and Vegetable Platters & Spreads

Small (serves 10-15 guests)
Medium (serves 20-25 guests)
Large (serves 50-55 guests)

Roast Beef

Serves 4 oz per guest

Steak

Serves 4 oz per guest

Tenderloin

Serves 4 oz per guest

Pasta

Serves 1 cup per guest

Chicken

Serve 5 Oz per guest

Potatoes

Serves $\frac{3}{4}$ cup per guest

Salmon

Serves 5 Oz per guest

Green Salads

Serves 1 cup per guest

Rice

Serves $\frac{3}{4}$ cup per guest

Bread

Serves 1 per guest