



*La Dolce Vita*  
21.60

**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](mailto:orders@dpcatering.com)**

*18% gratuity automatically included on food and beverage.*





## *Mi Cielo*

*22.80*

### **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*

*24.80*

### **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

34.60

## APPETIZERS

### Bruschetta

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

### Antipasto 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

38.90

### APPETIZERS

#### Roast Beef Tenderloin

Sear 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

#### 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

38.90

## 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

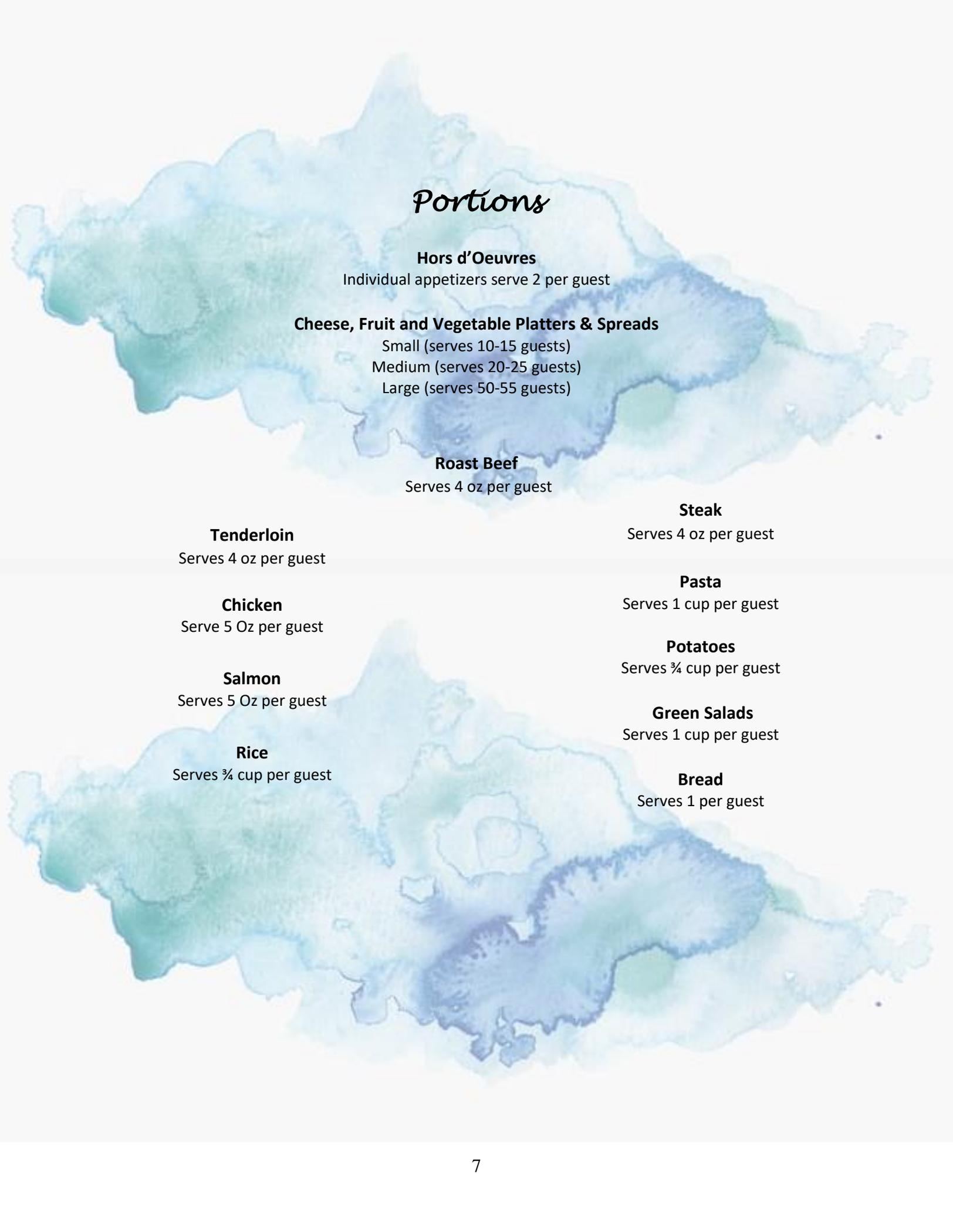
Marinated then grilled in balsamic vinegar and filled with sautéed vegetables, baby spinach, and Parmesan cheese Vegan GF

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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