

Design Perfect Catering Individualized Lunch Menus

Minimum Order of 20 Guests

★House favorites

Select one option from each of the following categories: entrée, salad, side

In a hurry? Order one of our pre-designed, quick pick menus or ask us for recommendations.

Have some vegetarians in your group? Just pick your vegetarian option and we'll add it to your menu, serving it with the same sides you've already selected.

ENTRÉES

SANDWICHES

14.95

Pick 2 (12-25 guests)/Pick 3 (26-75 guests)/Pick 4 (76+ guests)

Turkey

Oven roasted turkey, thinly sliced and layered with provolone cheese, topped with fresh lettuce, tomato and our Dijon aioli
OR cranberry spread on ciabatta bread

Ham

Black Forest ham, thinly sliced and layered with sharp cheddar cheese, topped with fresh lettuce, tomato, pickles and our Dijon aioli on ciabatta bread

Pastrami

Layers of thinly sliced pastrami and provolone cheese, topped with purple onions and our spicy brown mustard on ciabatta bread

Grilled Vegetables

Layers of grilled marinated vegetables and fresh spinach served on ciabatta bread with our balsamic aioli ✓

PINWHEELS/WRAPPS

14.95

Pick 2 (12-25 guests)/Pick 3 (26-75 guests)/Pick 4 (76+ guests)

Grilled Vegetables

Layers of delicious grilled marinated vegetables rolled into a large tortilla with our red pepper hummus ✓ 

Sun-Dried Tomato and Basil

Large flour tortilla rolled with layers of chopped sun-dried tomatoes, fresh spinach, basil, Parmesan cheese, and garlic cream cheese ✓

Spicy Southwest Bean and Cheese

Cream cheese, refried beans, and shredded Monterey Jack cheese sprinkled with avocado, diced tomatoes, green onions, cilantro, and jalapeño relish inside a large flour tortilla ✓

Reuben

Reuben spread, corned beef, and sauerkraut with Swiss cheese, rolled into a large flour tortilla

Italian

Salami, pepperoni, roasted pepper spread, and provolone cheese with romaine lettuce inside a large flour tortilla

Ham and Cheese

Herb cream cheese, Black Forest ham and American cheese rolled inside a large flour tortilla

Buffalo Chicken

Buffalo cream cheese, shredded chicken, sprinkled with mozzarella cheese rolled inside a large flour tortilla

SEAFOOD

17.95

Fire-Grilled NW Salmon

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

★NW Chardonnay Baked Salmon

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

POULTRY

15.95

Chicken Parmesan

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

Green Chili and Chicken Enchiladas

Roasted green chilies, shredded chicken, and Mexican style four cheese blend, hand rolled in flour tortillas, baked until golden, and topped with our spicy red *OR* chili verde sauce, melted cheese and fresh pico de gallo

Chicken Stir-Fry

Strips of tender chicken breast and fresh cut Asian vegetables, stir-fried in our kalbi sauce

Buttermilk Fried Chicken with Chipotle Mayo

+1.00 per guest

Tender chicken breast, marinated in fresh buttermilk, halved, hand breaded and fried, served with chipotle mayo, and our sweet and tangy barbecue sauce GF

★Baked Chicken Capri

+2.00 per guest

Moist chicken breast, pan-seared and baked, served in our Dijon beurre blanc sauce, topped with artichoke hearts, button mushrooms, sun-dried tomatoes, and capers GF

Herb-Roasted Chicken

+2.00 per guest

Tender chicken breast baked with rosemary, thyme, and garlic, served in our beurre blanc sauce GF

★Chicken Caprese

+2.00 per guest

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

BEEF

15.95

Classic American Meatloaf

Ground chuck mixed with Italian breadcrumbs, green onions, garlic, carrots, and green peppers, baked in a nesting meatloaf pan, topped with our ketchup glaze

3 Cheese Ravioli

Filled with a blend of indulgent Italian cheeses, topped with our meat marinara and melted mozzarella

Beef and Broccoli

Tender beef and fresh broccoli in a ginger soy sauce

★Flank Iron Steak

+2.50 per guest

Grilled over an open flame until tender, finished with our demi-glaze and blue cheese crumbles GF

VEGETARIAN OPTIONS

Please specify quantity

15.95

Vegetable Stir-Fry

Fresh cut Asian vegetables stir-fried in our kalbi sauce 

Pesto-Alfredo Tortellini

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

Spinach and Cheese Cakes

Baby spinach, ricotta and Parmesan cheeses, handpressed into cakes, panfried and served over our marinara sauce 

Baked Mac and Cheese

Elbow pasta, layered with our own blend of cheddar cheeses, baked until perfectly smooth and creamy, topped with Italian breadcrumbs 

Sweet Potato and Black Bean Enchiladas

Sweet potato, corn, black beans, and fresh spinach sautéed together, handrolled into flour tortillas with Mexican style four cheese blend, and cilantro, then baked and topped with our spicy red enchiladas sauce and green onions 

Mushroom and Asparagus Risotto

Fresh mushrooms and asparagus lightly sautéed in garlic olive oil, served in our perfectly creamy risotto 

Mushroom and Butternut Squash Curry

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

SALAD ACCOMPANIMENTS

Choose one salad, either green salad or side salad

GREEN SALADS

Traditional Caesar Salad or Southwest Caesar

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, dressed in our traditional Caesar dressing *OR* chipotle Caesar dressing 

★NW Seasonal Greens

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

Spinach Salad

Baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges, and feta cheese, served with our citrus vinaigrette and Dijon dressings   

Asian Salad

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

Italian Chopped Salad

Iceberg lettuce tossed with red onions, tomatoes, red onions, pepperoncini's, and olives, dressed in our white herb vinaigrette and topped with Parmesan cheese and croutons 

SIDE SALADS

Noodle Salad

Angel hair pasta with carrots, cabbage, toasted almonds, and shredded romaine, tossed in our sesame soy dressing 

Asian Slaw

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

Black Bean and Corn

Black beans and juicy yellow corn tossed with roasted peppers, red onions and cilantro, served in our house made southwest dressing ✓ 

Orzo Pasta Salad

Orzo mixed with juicy yellow corn, black beans, cilantro, avocado, and cherry tomatoes, tossed in our cilantro lime ranch dressing ✓

Potato Salad

Baby red potatoes, onions, celery, relish, and eggs, served in our traditional dressing ✓

Greek Veggie Salad

Diced Roma tomatoes, cucumbers, red onions and Kalamata olives, tossed in our herb vinaigrette and topped with feta cheese ✓

Brown Rice Salad

Brown rice tossed with dried cranberries, raisins, apricots, onions, celery, toasted almonds and coconuts, served in our Cantonese dressing ✓

SIDES

Choose one side

Assorted Tim's Cascade Chips ✓

Market-Fresh Fruit Platter

Sliced watermelons, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries ✓ 

Hummus and Crudités

Crispy fresh carrots, celery, cucumbers, grape tomatoes, red and yellow peppers, and olives, served with a basket of baquettes and pita slices, alongside either our garlic hummus *OR* red pepper hummus ✓ 

Grilled Marinated Vegetables

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

Chilled Asparagus

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

Garlic Green Beans

Fresh green beans pan fried, tossed in our garlic glaze ✓ 

Roasted Red Potatoes

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

Spicy Refried Beans

Pinto beans, sauteed and blended with diced jalapenos ✓ 

Rice

Fried Rice

Seasoned with ginger and soy sauce, folded with fresh carrots, peas, and fried eggs ✓

Basmati Rice

Long, slender white rice ✓ 

Wild Rice Pilaf

Sautéed pilaf style ✓ 

Cilantro-Lime

Seasoned with fresh garlic, cilantro, and lime juice ✓ 

Spanish Rice

Seasoned with fresh tomatoes, garlic and onion ✓ 

Minestrone 

Tomato Basil  

Soups
Clam Chowder

Navy Bean 

NW Corn and Potato Chowder 

Chili and Vegetarian Chili

ADD ONs

Served Per Platter

Small (serves 10-15) **20**/Medium (serves 20-25) **40**/Large (serves 50-55) **60**

Assorted Bread Basket and Butter Pats

Garlic Bread

Cornbread Squares with Honey Packets and Butter Pats

Chips and Salsa

Individual Bag of Chips

15 per dozen

DESSERT ADD ONs

Priced Per Dozen

Assorted Cookies and Brownies

25

Assorted cookies, including white chocolate macadamia nut, oatmeal raisin, and chocolate chip

Chocolate Dipped Fruit

30

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

★Assorted Petite Sweets

30

Lemon bars, chocolate-dipped strawberries and crème puffs, mini cheesecakes, and Key lime tarts

★Individual Salted Caramel Cups

40

Baked apple, cinnamon, and brown sugar cake topped with salted caramel sauce

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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