



UPCOMING EVENTS & CLASSES



WINE LOVERS EVENTS

***The concept:** A departure from the "typical" seated winemaker dinners, the following events are meant to be a bit more casual. You can expect to mingle with winemakers, chefs, & other wine lovers as you watch our team prepare tasty small plates paired with featured Washington wines. This is a perfect Friday Night: no pressure - just great food, wine & company.*

CADENCE WINERY

Join chefs Lisa Dupar & Jonathan Zimmer for event featuring winemaker Benjamin Smith from Cadence Winery and New American tapas-style food. This event will take place in the spacious Lisa Dupar Catering Kitchen and will feature live action food stations & amazing wine pairings from one of our FAVORITE Washington wineries, Cadence!

MENU

MINISTRONE AL MODERNE
with Smoked Duck
Mountain Dome Brut NV

PHYLLO WRAPPED LAMB CHOPS
with Arugula Pesto & Curried Squash
2007 Cadence Coda

SHEEP'S MILK RICOTTA GNOCCHI
with Smoked Tomatoes
2006 Cadence Ciel du Cheval

PROSCIUTTO WRAPPED ONO
with arbequina olives and porcini confit
2006 Cadence Tapteil

CALLIE'S BRAISED ST HELENS BEEF SHORT RIBS
With white truffle parsnips and Pommes Frites (Duck Fat Fried, of course!)
2006 Cadence Bel Canto

ASSORTED CHOCOLATES & TEA COOKIES
Coffe & Port

WHEN: FRIDAY, JANUARY 29, 6:30 - 9:30pm
PRICE: \$75/PERSON

BOOKWALTER WINERY

PERFECT PAIRINGS. . . this is an event celebrating the business of love, food & wine (just in time for Valentine's Day!). Join us in the catering kitchen with husband & wife chef team Lisa Dupar & Jonathan Zimmer and winemakers John & Gretchen Bookwalter. Expect delicious food served on small plates paired with fantastic wines from Bookwalter Winery.

WHEN: FRIDAY . FEBRUARY 12TH . 2010 6:30 - 9:30pm
PRICE: \$75/PERSON

BETZ FAMILY WINERY

JOIN US in the Lisa Dupar Catering Kitchen starring WA Wine expert and winemaker, Bob Betz of Betz Family Winery. Bob Betz will join chefs Lisa Dupar and Jonathan Zimmer to create an evening celebrating the bounty of Washington State. You can anticipate small plates paired with amazing wines for an festive evening in the catering kitchen!

WHEN: FRIDAY . MARCH 19TH . 2010, 6:30 - 9:30pm
PRICE: \$75/PERSON

DELILLE CELLARS & O WINES

JOIN US - in the Lisa Dupar Catering Kitchen with Greg & Stacy Lill of DeLille Cellars & O Wines. DeLille strives to make some of Washington State's best handcrafted, old-world style reds. O Wines is a venture by Stacy Lill who uses profits from sales to help at risk young girls in Washington State. Prepare for a fun night experiencing these amazing wines & enjoying delicious small plates by the Lisa Dupar Catering chefs.

WHEN: FRIDAY . APRIL 2ND, 6:30 - 9:30pm
PRICE: \$75/PERSON

DES VOIGNE CELLARS

A JAZZY NIGHT IN THE KITCHEN with Des Voigne Cellars. Join us for an amazing evening in the Lisa Dupar Catering kitchen. Chefs Lisa Dupar and Jonathan Zimmer will feature innovative small plates to pair with incredible wines from Des Voigne Cellars.

WHEN: FRIDAY . MAY 21ST . 2010, 6:30 - 9:30pm
PRICE: \$75/PERSON



VIVRE JULIA CHILD!

A CLASSIC FRENCH DINNER FOR THE SERIOUS HOME COOK

Our team will share from our classic French training. Ripped from Julia's Mastering the Art of French Cooking, these recipes will define and demonstrate the basic techniques that much of today's modern cuisine is based upon. We will discuss sauce making, explaining such terms as monter au beurre, beurre manie, liaison, reduction, & slurry while learning some flavor variations on old classics.

WHEN: TUESDAY . FEBRUARY 23 . 2010, 6:30 - 9:00pm
PRICE: \$75/PERSON

CINCO DE MAYO

AN ANNUAL TRADITION - CELEBRATE THE FLAVORS OF MEXICO!

Our most popular class of the year! Join chefs Lisa Dupar and Juan Nunez in the kitchen as they teach you how to cook some of our favorite traditional Mexican family recipes.

TWO CLASSES

WHEN: TUESDAY . APRIL 20 . 2010, 6:30 - 9:00pm
WHEN: WEDNESDAY . APRIL 21 . 2010, 6:30 - 9:00pm
PRICE: \$65/PERSON

HOW TO REGISTER FOR OUR EVENTS

Call 425-881-3250 or e-mail INFO@duparandcompany.com to register.
Payment is required at the time of reservation. We regret we cannot offer a refund for any cancellation made less than 5 business days prior to the event.