

Lisa Dupar

CATERING

TURKEY A-GO-GO

Relax this Thanksgiving & let Lisa Dupar Catering do the cooking!

{ PICK UP MENU }

CRISP ROMAINE, WATERCRESS & ENDIVE

with dried cranberries & maple dressing

PUMPKIN SWEET POTATO-PECAN SOUFFLÉ

OVEN CARAMELIZED CIPOLLINI ONIONS,
BABY CARROTS & HARICOT VERT

LISA'S ROASTED FREE RANGE TURKEY
HOUSE SAUSAGE & CHANTRELLE STUFFING
& RICH HERBED GRAVY

{please advise if you would like WHOLE or CARVED}

ORANGE CRANBERRY SAUCE

YUKON GOLD COUNTRY MASHERS

SOUTHERN DROP BISCUITS *with honey butter*

YOUR CHOICE *of the following pies with spiced whipped cream*

CHOCOLATE BOURBON PECAN

SWEET POTATO CHIFFON

LOCAL ORGANIC PUMPKIN

YAKIMA PEAR & APPLE *with crumb top*

**Additional pies may be purchased for \$21.90 each (tax included)*

PRICING *{tax included}*

Dinner for 6 \$314.81 (1 PIE)

Dinner for 10 \$468.11 (2 PIES)

Dinner for 14 \$637.84 (3 PIES)

Dinner for 18 \$774.71 (4 PIES)

Order & payment must be placed at least 48 hours in advance

& picked up by noon on Thanksgiving Day.

{ TO ORDER }

Trang Le: {425} 881-3250 or trang@lisaduparcatering.com

VINO A-GO-GO

THIS YEAR OUR CHEFS HAVE PAIRED FABULOUS
NORTHWEST WINES TO COMPLEMENT OUR
TURKEY A-GO-GO MENU



2007 McCrea, Roussanne, WA @ \$20.81

2009 Cottonwood “Marina Piper” Pinot Noir, OR @ \$24.09

Nicholas Feuillatte, Champagne, FR @ \$29.57

(tax included)

*Please contact Trang Le at {425} 881-3250 if you would like to add bottles
of paired wines to your Thanksgiving Turkey A-Go-Go pick-up order.*