



## T&T TO GO - FALL/ WINTER

SOMETIMES YOU WANT GREAT FOOD  
WITHOUT FULL SERVICE CATERING

### PLATTERS (serves 24)

Antipasti - Imported Meats & Cheeses, Pickled Vegetables & Baguette GF	\$162
Butternut Squash, Smoked Mozzarella & Tuscan Kale Pizzette VEG, 24 pieces	\$34
Fresh Vegetable Crudit�, Carrot Miso Dip GF/V	\$56
Fresh Vegetable Spring Rolls, Thai Dipping Sauce GF/V, 24 pieces	\$48
House Made Potato Chips, Pan Fried Onion Dip GF/VEG	\$62
Lightly Smoked Chilled Northwest Salmon, Dill Sauce, Baguette GF*	\$200
Local Cheese Display, Candied Nuts, Dried Fruit, Artisan Crackers GF*	\$138
Roasted Carrots, Marcona Almonds & Guajillo Chili Vinaigrette GF/V	\$104
Sliced Seasonal Fruit Display, Red Grapes & Strawberries GF/V	\$92

### SKEWERS (24 pieces)

Curried Chicken Satay, Thai Peanut Sauce GF/ DF	\$70
Ginger Soy Salmon Skewer, Toasted Sesame GF/ DF	\$136
Grilled Beef Churrasco Skewers, Chimichurri GF/ DF	\$74
Hong Kong Style BBQ Tofu Skewers, Sweet Hot Mustard V/GF	\$70
Piri Piri Chicken Skewers, Preserved Lemon Aioli GF	\$72
Pork Souvlaki Skewer, Ouzo-Apricot Glaze GF/ DF	\$62

### PETITE SANDWICHES & WRAPS (16 pieces)

Buffalo Chicken on Ciabatta, Blue Cheese	\$72
Chicken, Prosciutto & Grilled Apple on Ciabatta, Brie & Honey Mustard	\$72
Roast Beef and White Cheddar on Ciabatta, Watercress, Horseradish Aioli	\$90
Roasted Pork Loin & Pepper Jack on Ciabatta, Pickled Onion, Tomato & Cilantro	\$70
Smoked Sweet Potato Wrap, Roasted Red Pepper, Hummus, Goat Cheese, Watercress VEG	\$72
Smoked Turkey & Swiss Wrap, Lettuce, Tomato, Pesto Mayo	\$90

### SALADS & SIDES (serves 24)

Golden Beet Salad, Ricotta Salata, Torn Mint, Hazelnut Vinaigrette GF/VEG	\$120
Israeli Couscous & Spinach, Butternut Squash, Dried Cranberries, Sage, Olive Oil V	\$106
Red Skin Potato Salad, Soft Spinach, Pancetta, Sun Dried Tomato, Rosemary Vinaigrette GF	\$78
Kale Caesar Salad, Marbled Rye Croutons	\$80
Romaine, Pickled Onions, Almonds, Poppy Seed Vinaigrette V/GF	\$84
Baby Lettuce, Goat Cheese, Maple Candied Pecans, Whiskey Macerated Golden Raisins, Cranberry-Mint Vinaigrette GF/VEG	\$105
Winter Quinoa Tabbouleh, Cauliflower, Fennel, Pomegranate, Citrus, Mint GF/V	\$113

### PETITE DESSERTS (24 pieces)

Bourbon-Pecan Tartlets	\$75
Chewy Chocolate Peppermint Cookies	\$48
Cranberry Walnut Bars	\$54
Gianduja Chocolate & Almond Roche GF/V	\$56
Granny Smith Apple Turnovers	\$54
Kahlua Cheesecake Tartlets	\$75
Oatmeal Raisin Cookies GF	\$48
Old Fashioned Chocolate Chip Cookies	\$48
Peanut Butter & Jelly Cannoli	\$60
Pumpkin Cheesecake Bars, Ginger Molasses Crust	\$53
Salted Cashew Cookies	\$48
Stracciatella Cannoli, Sweetened Mascarpone, Maraschino Cherry	\$55

### BRUNCH (serves 24)

Fresh Fruit Salad, Citrus & Vanilla Simple Syrup, Mint GF/V	\$79
House Made Cherry-Almond Granola Bar	\$57
Individual Greek Yogurts, House Made Granola GF/VEG	\$87
Mini Quiches - Mushroom & Swiss, Ham & Gruyere, or Spinach & Feta (pick one!)	\$50
Petite Muffins - Apple Cinnamon, Blueberry, or Lemon Poppy (pick one!)	\$48
Scones - Lemon-Fig or Bacon-Pepper Jack (pick one!)	\$57
Smoked Salmon Lox, Traditional Accompaniments, Toasted Bagel Chips	\$200
Sour Cream Pecan Coffee Cake	\$80

GF = Gluten Free Item GF\* = Gluten-Free Option V = Vegan VEG = Vegetarian

All menu items are served on Leafware® compostable platters  
and include serving utensils

### DELIVERY

**\$50** weekdays 9am - 4pm

**\$100** Saturday & Sunday 9am - 4pm

*\*additional fees may occur outside regular delivery hours*

### COMPOSTABLES

Add Leafware® compostable plates, napkins & flatware for **\$1.50 per guest**

*\*all orders will include a 5% admin fee*

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