



TUXEDOS AND TENNIS SHOES VIRTUAL CATERING MENUS

Complement an online fundraiser with a catered menu ordered by your virtual event guests and delivered directly to their homes. Provide a fuller experience for your attendees while at the same time raising your overall donations with a portion of every order going back to your organization!

All menus serve 2 people and include free delivery within Seattle. Additional fees may apply for deliveries outside Seattle.

Final confirmed order required 10 days before your event. Certain menu item pricing may fluctuate based on market price.

MENU 1 APPETIZERS & WINE

HORS D'OEUVRES

Antipasti Board: Soppressata, Capicola, Salami, Smoked Gouda, Provolone, Marinated Fresh Mozzarella, Roasted & Pickled Vegetables, Baguette (GF without baguette)
Fresh Seasonal Fruit & Berries, Citrus & Vanilla Simple Syrup, Devonshire Cream (GF, Vegan without cream)
Housemade Potato Chips, Pan-Fried Onion Dip
Sweet and Salty Rosemary Nuts (GF, Veg)

PETITE SWEETS

Chocolate Kahlua Cheesecake Tartlets
Macadamia Double Decker Brownie Bars (contains nuts)
Peanut Butter & Jelly Cannoli

SIPS

1 bottle Washington Premium Wine: *Browne Heritage Cabernet Sauvignon or Sauvignon Blanc*
San Pellegrino Sparkling Water, Fresh Lime

PRICE

Menu price for two guests is \$130 (\$65 per guest) plus 5% admin charge and sales tax

GIVING BACK: DSquared Hospitality Company will donate \$10 from each order to your organization!

MENU 2 SWEETS & BUBBLY

PETITE SWEETS

Chocolate Kahlua Cheesecake Tartlets
Macadamia Double Decker Brownie Bars (contains nuts)
Petite Key Lime Tartlets, Graham Cracker Crust
Peanut Butter & Jelly Cannoli (contains nuts)
Sweet and Salty Rosemary Nuts

SIPS

1 bottle Sparkling Wine: *Waterbrook Brut*
San Pellegrino Sparkling Water, Fresh Lime

PRICE

Menu price for two guests is \$95 (\$47.50 per guest) plus 5% admin charge and sales tax

GIVING BACK: DSquared Hospitality Company will donate \$10 from each order to your organization!



A DSQUARED
COMPANY



MENU 3

DINNER, WINE, & BUBBLY

(Guests select from 3 entree choices and finish meal in their kitchen)



DINNER

- 1) Pan Seared PNW Salmon, Lemon-Chive Beurre Blanc (GF)
Yukon Gold Mashed Potatoes (GF, Veg)
Roasted Green Beans (GF, Vegan)
Romaine, Pickled Onions, Almonds, Poppy Seed Vinaigrette (GF, Vegan, contains nuts)
Artisan Rolls, Sweet Cream Butter (Veg)
- 2) Half-Roasted Soy & Citrus Chicken, Consommé (DF)
Pearl Barley 'Risotto' (Veg)
Sautéed Greens (GF, Vegan)
Rocket Greens, Locatelli Pecorino, Roasted Grapes, Sunflower Seeds, Champagne Vinaigrette (GF, Veg)
Artisan Rolls, Sweet Cream Butter (Veg)
- 3) Stuffed and Roasted Bell Peppers: Quinoa, Cumin, Corn, Black Beans, Spinach, Goat Cheese (GF, Veg)
Kale & Chickpea Salad, Roasted Tomatoes, Cucumbers & Lemon-Tahini Dressing (GF, Vegan)
Artisan Rolls, Sweet Cream Butter (Veg)



PETITE SWEETS

Petite Key Lime Tartlets, Graham Cracker Crust
Peanut Butter & Jelly Cannoli (contains nuts)
Chocolate Kahlua Cheesecake Tartlets

SIPS

1 bottle Washington Premium Wine: *Browne Heritage Cabernet Sauvignon or Sauvignon Blanc*
1 bottle Sparkling Wine: *Waterbrook Brut*
San Pellegrino Sparkling Water, Fresh Lime

PRICE

Menu price for two guests is **\$188** (\$94 per guest) plus 5% admin charge and sales tax

GIVING BACK: DSquared Hospitality Company will donate \$10 from each order to your organization!