

# DERU catering Lunch

## Sandwiches - boxed

\$12 Each / 12 item min to place order

### SMOKED TURKEY

beechers cheddar, aioli, apple, arugula

### COUNTRY HAM

beechers cheddar, aioli, dijon mustard, pickled fennel, arugula

### BRAISED PORK

roasted peppers, house barbecue, arugula, aioli

### ROAST BEEF

house dill pickles, cilantro, arugula, pepper aioli

### ROASTED CHICKEN & GOAT CHEESE

red onion marmalade, aioli, lemon, arugula

### ROASTED CARROT + BRIE

hummus, arugula, lemon, aioli

## Sandwich Platters

### ASSORTED 1/2 SANDWICHES

12 sandwich minimum,

choose a maximum of four (4) sandwich varieties

## Salads - boxed

box lunches priced per person,  
12 item minimum to place order

### FARM SALAD

harvest greens, roasted seasonal vegetables  
feta, pepitas, herb vinaigrette, herbs 14

### RAW KALE SALAD

lacinato kale, broccoli, sunflower seeds, sesame seeds,  
pickled red onion, seasonal fruit, sesame dressing 14

### FALL SALAD

pears, radicchio, candied walnuts, parmesan,  
fried shallots, herbs, olive oil + balsamic dressing 14

**ADD GRILLED CHICKEN BREAST TO ANY SALAD +4**

## Salad Platters

\$38 / medium / serves 6 - 8  
\$72 / large / serves 16-20

### FARM SALAD

harvest greens, roasted seasonal vegetable, feta,  
pepitas, herbs, herb vinaigrette

### FALL SALAD

pear, radicchio, candied walnuts, parmesan,  
fried shallots, herbs, olive oil + balsamic dressing

### ABOUT

DERU Catering is a boutique catering company located in Kirkland. Proudly working with seasonal and mostly organic ingredients sourced from local PNW farmers who are passionate about sustainability and growing food that inspires us. All ingredients on our menus are subject to change based on seasonal availability.

### HOURS

DERU Catering is open Monday through Saturday, closed on Sunday. Deliveries and Pick Ups are available starting at 11am until 9pm.

### OUR SERVICES

DERU drop off and pick up catering is plated in disposable aluminum tins that are lined with parchment paper. We offer a kraft compostable platter in place of the aluminum for an additional fee. Compostable plates, utensils, and napkins are available upon request for an additional fee.

### DELIVERY FEE FOR DROP OFF CATERING

Delivery charges are based on date, time and location of delivery. Delivery rates start at \$15. Additional mileage fees are charged for deliveries outside of a 10 mile radius from our Kirkland location.

### ORDERING

Please email or phone in your catering order to:  
**order@derucatering.com or 425.803.8001**

A minimum of 48 - 72 hours is needed to place your order. Quantities may be limited as we are a boutique catering company that makes everything from scratch and are passionate about maintaining our quality, to ensure we are able to cook for you please place your order as soon as possible. Payment must be processed for order to be confirmed.

### PRICING

Pricing and availability of menus is based on seasonality. All pricing is subject to change.

### CANCELLATIONS

All cancellations must be made 48 hours in advance to receive a full refund.

### CONTACT US

We would love to help you through the ordering process, explain the food and assist you with quantities.  
order@derucatering.com 425.803.8001

723 9TH AVE, KIRKLAND, WA 98033 | WWW.DERUCATERING.COM | 425.803.8001

seasonal menu, ingredients may change without notice based on farmers availability

# DERU catering Appetizers

## Platters

the seasons best DERU appetizer platters  
serve about 12 guests

### CHEFS SPREADS + BREADS

hummus, heirloom carrot spread,  
smoked salmon spreads, house focaccia crostini  
\$48 / serves 10 - 14

### SEASONAL FRUIT

seasonal fruit platter  
\$65 / serves 8 - 10

### ROASTED + RAW FARMERS VEGETABLE CRUDITE

seasons best roasted vegetables,  
chefs select hummus, carrot spread, romesco  
\$135 / serves 10 - 14

### ARTISAN CHEESE

selection of fine local cheese, candied nuts,  
seasonal fruit, house jam, house fruit + nut crackers  
\$145 / serves 10 - 14

### CHARCUTERIE

selection of local charcuterie, mixed olives, house pickles,  
house mostarda, house focaccia crostini  
\$165 / serves 10 - 14

### HOUSE SMOKED WILD SALMON

whipped goat cheese, pickled red onion,  
whole grain mustard, cornichons, crostini  
\$65 / small / served 4 - 6  
\$120 / large / serves 10 - 14

## Place Your Order:

MINIMUM OF 72 HOURS IN ADVANCE

\*QUANTITIES MAY BE LIMITED

EMAIL US: [ORDER@DERUCATERING.COM](mailto:ORDER@DERUCATERING.COM)

CALL US: 425.803.8001

(confirmation upon payment)

## Small bites

the seasons best chef prepared small bites  
priced per dozen

### ENDIVE SPEARS

pistachio, apple, manchego, cranberry,  
lemon, extra virgin olive oil, herbs \$48

### ROASTED SQUASH

cashew cream, maple glazed walnut, madjool date \$48

### APPLE WOOD BACON WRAPPED DATES

caramelized house smoked bacon \$24

### ROASTED MUSHROOM RAGU

butternut squash + swiss chard polenta cake \$45

### BEEF SHORT RIB STUFFED FINGERLING POTATO

red wine + bone broth braised short rib,  
butter poached potato, creme fraiche \$72

### ROASTED VEGETABLE FLATBREAD

roasted garlic + herb oil, winter vegetables,  
gouda, olive tapenade \$45

### APPLE WOOD SMOKED CHICKEN WINGS

free range chicken, house barbecue,  
house blue cheese dipping sauce \$28

### HERB CHEDDAR GOUGERES

prosciutto, seasonal house preserves, arugula \$48

### PETITE MEATBALLS

pork + beef with garlic and sage,  
house tomato sauce, parmesan \$72

### WHIPPED NUTMEG RICOTTA CROSTINI

house nutmeg ricotta, seasonal jam,  
rosemary roasted almonds, honey + sea salt \$36

### SMOKED SALMON FRITTER

yukon gold fritter, whipped goat cheese,  
smoked salmon, pickled mustard seed \$68

### GRILLED BEEF CROSTINI

herb marinated beef, roasted onion marmalade,  
cave aged blue \$48

### HAM + GRUYÈRE SLIDERS

garlic poppy seed butter,  
house brioche bun + dijon \$58 (3 dz min)

### SMOKED BRISKET SLIDERS

apple wood smoked beef brisket,  
horseradish creme fraiche + roasted onion \$62 (3 dz min)

### SPICED POACHED PEAR + WHITE CHEDDAR SKEWER

tonemakers farm pears + beechers white cheddar \$42

# DERU Catering Mains + Sides

## Primal cut Roasts + Vegetables

### ROASTED FREE RANGE CHICKEN

bone in thigh, leg and boneless breast  
with roasted carrots, turnips + rich chicken jus

\$85 / serves 7-10 / 2 whole chickens  
\$165 / serves 12-16 / 4 whole chickens

### BRAISED LAMB SHOULDER

bone in lamb shoulder braised in red wine + bone broth  
served with new potatoes + root vegetables

\$95 / serves 7-10 / 3# of lamb  
\$185 / serves 12-16 / 6# of lamb

### APPLE WOOD SMOKED BEEF BRISKET

apple wood smoked brisket served with  
braised carrot, cabbage + new potatoes

\$95 / serves 7-10 / 3# of beef  
\$185 / serves 12-16 / 6# of beef

## Individual Mains

price per 6oz portion  
minimum order of 4 per main

### DERU BUTTERMILK FRIED CHICKEN

leg, thigh and breast meat \$16

### LEMON THYME FREE RANGE CHICKEN

leg, thigh and breast meat, jus \$18

### STUFFED PORK LOIN

goat cheese + seasonal vegetables, sauce verde \$13

### ROASTED SALMON OR HALIBUT

lemon herb butter, herb jus Market Price

### SEARED GRASS FED BEEF TENDERLOIN

red wine demi glace \$24

### SEARED TERES MAJOR STEAK

red wine demi glace \$18

### BRAISED BEEF SHORT RIB

red wine + bone broth, roasted root vegetables \$18

### ROASTED COD

sauce verde Market Price

### ROASTED ACORN SQUASH

sunchoke, farro, leek and date filling \$15

### SQUASH + SEASONAL GREEN POLENTA WEDGE

gouda, garlic, rosemary, shallot, chili \$14

### ROASTED PORTOBELLO MUSHROOM

seasonal vegetable + grain stuffing, black garlic jus \$18

## Mains + Sides

## Vegetables

\$38 / small / serves 6 - 8  
\$85 / large / serves 16 - 20

### ROASTED FARMERS VEGETABLES

local roots farm carrots, red onion celery  
seasonal vegetables

### ROASTED BABY CARROTS

sauce verde

### ROASTED CAULIFLOWER

lemon herb aioli, fried sage

### ROASTED FINGERLING POTATOES

garlic, herbs

### SMASHED POTATOES

house smoked bacon, scallion, white cheddar

## Harvest Salads

\$20 / small / serves 4 - 6  
\$38 / medium / serves 6 - 8  
\$72 / large / serves 16 - 20

### FARM SALAD

harvest greens, roasted seasonal vegetable, feta,  
pepitas, herbs, herb vinaigrette

### FALL SALAD

pear, radicchio, candied walnuts, parmesan,  
fried shallots, herbs, olive oil + balsamic dressing

## Composed Salads

\$38 / medium / serves 6-8  
\$72 / large serves 16-20

### KALE & SWEET POTATO SALAD

toasted pepitas, chipotle vinaigrette

### QUINOA

fennel, celery, red onion, lemon parsley pesto, cilantro

### ENOKI + FARRO

fennel, pistachio, mint, winter radish, arugula

### BLACK BEAN + GREENS

white cheddar, scallion, seasonal greens,  
tarragon vinaigrette

### COUSCOUS + CHARCUTERIE

cured meats, red wine vinaigrette, lacinato kale, chilies

### ORANGE CURRY CHICKEN SALAD

carrot, cranberry, ginger, curry aioli, pecans

### BEETS + PISTACHIO PESTO

thyme + garlic roasted beets,  
toasted pistachio pesto, baby kale

### PESTO PASTA SALAD

seasonal pesto, cured olives, preserved lemon

### ROASTED ROOT VEGETABLE + BLACK LENTIL

arugula, orange vinaigrette

# DERU catering Sweet Treats

## Small bites

priced per dozen

### BROWNIE BITES

dark chocolate, white chocolate, walnuts  
\$42 per dz

### COOKIE PLATTER

chocolate chip  
salted peanut butter  
maple glazed oatmeal  
snickerdoodle  
\$2.74 ea  
seasonal jam dots (v / gf)  
pb-oat-chochoate chip (gf)  
\$3.2 ea

### PUMPKIN BAR BITES

pecans, oats  
\$42 per dz

### FALL HAND PIES

salted caramel apple  
\$5 ea  
(minimum order 6)

## Whole

DERU whole rustic desserts

### PEAR CHOCOLATE CAKE (GF)

pistachio, gluten free dessert  
\$42

### SWEET BREADS

heirloom apple  
pumpkin  
dark chocolate  
\$28

### PUMPKIN BUNT

cinnamon brown sugar glaze, toasted pecans  
\$32

### FALL GALETTE

pear, cranberry  
salted caramel apple  
\$38

### PANNA COTTA

house panna cotta, seasonal fruit, local honey,  
served in glass jar with lid  
\$8  
(minimum order 6)

### CHOCOLATE PUDDING S'MORE

dark chocolate pudding, salted peanut butter crumble  
house marshmallows  
served in glass jar with lid  
\$8  
(minimum order 6)

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MINIMUM 48 HOURS IN ADVANCE

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