

SMALL PLATE STATIONS

Prices are per person and based on a minimum of 25 guests; a surcharge may apply to smaller parties.
Choose a minimum of 3 stations or add any number of stations to a buffet.



Stations with this icon require a dedicated Action Station chef.

When the food matters

MAC & CHEESE STATION - \$9

Macaroni, Cheddar Cheese, Garlic Herb Breadcrumbs
Campanelle, Northwest Mushrooms, Olive Oil, Italian Parsley
Orecchiette, Blue Cheese, Tomato Gin Sauce
Condiments: Pepperoncini, Chili Flakes, Parmesan, Garlic Bread

SPAETZLE STATION - \$7

Traditional Swiss Spaetzle, Cooked-to-Order
Toppings: Ham, Chicken Confit, Mushrooms, Bell Peppers, Tomatoes, Spinach, Seasonal Vegetables, Herbs, Caramelized Onions, Gruyere and Parmesan

MASHED POTATO MARTINI BAR - \$9

Three Varieties of Mashed Potatoes, Served in Martini Glasses (GF)
Garlic Red Skin, Buttermilk Russet, and Maple Vanilla Sweet Potato
Toppings: Pulled Pork, Chicken, Caramelized Onions, Sour Cream, Green Onions, Cheddar, Blue Cheese, Arugula Pesto, Roasted Red Bell Pepper, Olives

ASIAN DUMPLING STATION - \$12

Steamed Humbow, Asian BBQ Pork, Plum Sauce (1 per person)
Firecrackers with Chicken, Rice, Sweet & Sour Sauce (2 per person)
Wontons with Prawns, Red Snapper, Peanut Coconut Curry (2 per person)
Salmon & Daikon Shumai, Soy Sesame Broth (2 per person)

MR. POTATO HEAD STATION - \$9

Mini Yukon Gold Baked Potatoes (GF)
Garlic Russet Mashed Potatoes (GF)
Roasted New Red Skin Potatoes (GF)
Toppings: Chicken Chile Verde, Beef Short Rib Bolognese, Creamed Corn, Sour Cream, Green Onions, Pepper Jack

RISOTTO STATION - \$9

Italian Risotto, Cooked-to-Order (GF)
Toppings: Prawns, Salmon, Chicken, Prosciutto, Mushrooms, Bell Peppers, Spinach, Smoked Tomatoes, Parmesan, Red Pepper Flakes, Seasonal Vegetables

PACIFIC RIM NOODLE BOWL STATION - \$9

Chicken and Vegetarian Broths with Rice Noodles
Toppings: Chicken, Beef, Bok Choy, Tofu, Hard Boiled Eggs, Bean Sprouts, Basil, Cilantro, Mushrooms, Hoisin Sauce, Sriracha, Lime, Carrots

TERIYAKI STIR-FRIED NOODLE STATION - \$10

Wok-Fried Chow Mein Noodles
Toppings: Teriyaki Chicken, Cabbage, Bean Sprouts, Peas, Carrots, Mushrooms, Green Onions



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ASIAN ROLL STATION - \$12

Vietnamese Vegetable & Rice Noodle Spring Rolls, Miso Aioli (2 per person)
Firecrackers with Spicy Chicken, Rice, Sweet & Sour Sauce (2 per person)
Salmon and Vegetarian Sushi Rolls, Wasabi, Pickled Ginger, Soy Sauce (2 per person)

LUCKY FRIED RICE STATION - \$9

Wok-Fried Rice, Served in Mini Asian Takeout Boxes (GF)
Ingredients: BBQ Pork, Chicken, Ham, Shrimp, Tofu, Eggs, Carrots, Cabbage, Red Bell Peppers, Mushrooms, Bean Sprouts, Green Onions, Broccoli, Peas
Vegetarian Option Will Be Available

SALAD STATIONS - \$10

Select any 4 salads for a Buffet Salad Station.

Iceberg Wedge, Spiced Pecans, Blue Cheese Dressing (GF)
Artisan Romaine Caesar Salad, Focaccia Croutons, Parmesan
Spinach, Tortilla Strips, Goat Cheese, Honey Mustard Dressing (GF)
Basil Salad, Tomatoes, Mozzarella, White Balsamic Vinaigrette (GF)
Roasted Asparagus, Free Range Eggs, Preserved Lemon Gremolata (GF)
Organic Greens, Fuji Apples, Curried Cashews, Vanilla Citrus Dressing (GF, V)
Baby Bok Choy, Bean Sprouts, Bacon, Peanuts, Curry Peanut Butter Dressing (GF)

Select 3 of the below salads for a Martini Salad Station with salads served in martini glasses.

Chopped Salad, Tomatoes, Beans, Peppers, Corn, Cheese Curds, Tortillas, Honey Cilantro Vinaigrette (GF)
Greek Vegetable Salad, Cucumbers, Tomatoes, Feta, Olives, Lemon Olive Oil Vinaigrette (GF)
Soba Noodle Salad, Snow Peas, Mushrooms, Soy Ginger Dressing (V)
BLT Salad, Garlic Croutons, Smoked Tomato Cream Dressing
Roasted Pike Market Vegetables, Tarragon Vinaigrette (GF, V)
Arugula, Lentils, New Potatoes, Grain Mustard Dressing (GF)

ALOHA STATION - \$11

Kahlua Pork, Served in Banana Leaves
Wild Salmon Poke, Avocado, Rice*
Macaroni Carrot Salad
Pineapple Cabbage Slaw
Sticky Rice

PAELLA STATION - \$10

Traditional Spanish Paella with Sofrito & Saffron Rice, Chicken, Sausage, Prawns, Mussels, Calamari (GF)
Vegetarian Option Will Be Available

BARCELONA TAPAS STATION - \$11

Mini Cassoulet with Cod, Potatoes, Garlic Bread Crostini
Sautéed Mushroom Caps, Garden Herbs, Sherry (GF)
Paella Croquettes with Chorizo, Shishito Peppers
Garlic Prawns, Peppers, Capers (GF)
Tortas with Spinach, Sunflower Seed, Pickled Red Onion (GF)



KASPARS

When the food matters

SMALL PLATE STATIONS

SAVORY CREPE STATION - \$10

Made-to-Order Crepes Filled with Your Choice of Toppings

Toppings: Ham, Andouille Sausage, Mushrooms, Swiss Cheese, Blue Cheese, Spinach, Tomatoes, Seasonal Vegetables, Roasted Red Bell Peppers, Arugula, Almond Pesto

OKTOBERFEST STATION— ANYTIME OF THE YEAR! - \$10

Traditional German Bratwurst, Weisswurst and Vegetarian Sausages (GF)

Rolls, Sauerkraut, House-Made Mustards, Traditional Condiments

Soft Warm Pretzels, Beer Cheese Sauce

Potato Salad (GF)

May require a grill on-site

GREEK ISLAND STATION - \$14

Carved Leg of Lamb, Lemon, Thyme, Marjoram

Dolmas with Brown Rice, Raisins, Feta, Lemon (GF)

Spanakopita Pies with Spinach, Kasseri Cheese

Pita Bread, Tzatziki, Hummus

NEW ORLEANS MARDI GRAS STATION - \$11

Jambalaya with Shrimp, Chicken, Mussels, Andouille Sausage (GF)

Chef's Famous Gumbo with Red Snapper, Shrimp, Rice (GF)

Traditional Three-Meat Muffaletta with Provolone, Olives, Relish, Pickled Okra

MEXICAN STATION - \$11

Chile Citrus Braised Beef Tacos with Corn Tortillas, Pico de Gallo, Red Cabbage Slaw (GF)

Steamed Chicken Tamales, Tomatillo Salsa (GF)

Chiles Rellenos with Rice, Pepper Jack Cheese (GF)

Black Beans and Rice (GF)

House-Made Hot Sauces

SEATTLE STATION - \$15

Applewood Smoked Wild Salmon, Cream Cheese, Capers, Lemon, Crispy Lavash*

Northwest Seafood Chowder with Bacon, Potato, Fennel

Oysters on the Half Shell, Smoky Cocktail Sauce, Cucumber Slushy Freeze* (GF) (1 per person)

Beef Tenderloin Skewers, Black Peppercorn Coffee Rub (GF)

Jackson Street Firecrackers with Chicken, Rice, Coconut Curry Dip

Bruschetta with Roasted Northwest Mushrooms, Beecher's Marco Polo Cheese

Add Additional Oysters for \$3 Each*