



# BARBEQUES

BBQ Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties. All packages include grilled or steamed corn on the cobb, house-made cornbread and focaccia.

## BUFFET PACKAGES

*Ask Your Event Planner About Substitutions*

When the food matters

### CARKEEK PARK

Spinach Caesar Salad, Parmesan, Focaccia Croutons

Arugula, Watermelon, Red Onion, Feta (GF)

White Cabbage Slaw with Bell Peppers, Sweet Corn, Cilantro, Brown Sugar Vinaigrette (GF)

Swiss Red Skin Potato Salad (GF)

Grilled Chicken Breast, Bourbon BBQ Sauce

\$29

### RAINIER BEACH

Artisan Romaine, Blueberries, Persian Cucumbers, Blue Cheese, Ginger Dressing (GF)

Arugula, Orzo Pasta, Cucumbers, Green Peas, Feta, Lemon Olive Oil Vinaigrette

Fruit Salad, Mint, Honey, Yogurt (GF)

Roasted New Potatoes, Rosemary, Garlic (GF, V)

Grilled Baby Back Ribs, Mustard, Beer BBQ Sauce

Grilled Chimichurri Beef Skirt Steak (GF)

\$31

### GOLDEN GARDENS

Greek Salad, Tomatoes, Cucumbers, Red Onions, Olives, Feta, Lemon Vinaigrette (GF)

Organic Greens, Tomatoes, Chickpeas, Tortilla Strips, Honey Cilantro Dressing (GF)

Green Bean Salad, Cheese Curds, Pickled Carrots, Radishes (GF)

Macaroni Salad, Dried Tomatoes, Basil

Grilled Kahlua Pork in Banana Leaves, Chile Water (GF)

Prawn Skewers, Papaya Salsa (GF)

\$33

### DESSERTS

*Priced per Person*

Three Berry Brownie - \$3

Banana Ice Cream Sandwich\* - \$3

Chocolate Dipped Frozen Banana\* (GF, V) - \$3

Pavlova, Lemon Mousse, Strawberries (GF) - \$4

Northwest Berry Shortcake, Cardamom Chantilly - \$4

Rustic Stone Fruit Pie, Vanilla Sour Cream Ice Cream\* - \$4

Oatmeal Crumble with Pecans, Summer Fruit, (GF) - \$3

Mojito Iced Tea Floats (GF, V) - \$3

Cardamom Snickerdoodle - \$4

*\*These Items Need a Freezer On-Site*



KASPARS

# BARBEQUES

## BUFFET ENHANCEMENTS

When the food matters

### SALAD ADDITIONS

*Priced per Person*

- Broccoli Salad, Sesame Seeds, Miso Vinaigrette (GF, V) - \$5
- Italian Panzanella Bread Salad with Tomatoes, Basil, Mozzarella - \$5
- Cabbage, Black Beans, Bell Peppers, Avocado, Apple Cider Vinaigrette (GF, V) - \$3
- Iceberg Wedge, Roasted Brown Sugar Almonds, Blue Cheese (GF) - \$4
- Vegetable Confetti, Tarragon Mustard Vinaigrette (GF, V) - \$4
- Asian Vegetables, Rice Noodles, Miso Vinaigrette (GF, V) - \$4

### SIDE ADDITIONS

*Priced per Person*

- Baked Beans, Molasses, Cola (GF, V) - \$3
- Grilled Asparagus, Preserved Lemon Aioli (GF) - \$4
- Grilled Summer Vegetables, Balsamic Glaze (GF, V) - \$4
- Bacon Wrapped New Potatoes (GF) - \$4
- Chilled Watermelon Slices (GF, V) - \$3

### ENTRÉE ADDITIONS

*Priced per Person*

- Grilled Peppercorn Steaks\* (GF) - \$5
- BBQ Beef Brisket, Honey Garlic BBQ Sauce (GF) - \$5
- Cedar Planked Wild Salmon, Juniper Sea Salt\* (GF) - \$6
- Teriyaki Grilled Pork Tenderloin, Hoisin BBQ Sauce - \$4
- Fajitas with Marinated Chicken Breast, Roasted Peppers, Onions (GF) - \$4
- Cedar Planked Portobello Mushrooms, Rosemary, Garlic (GF) - \$4
- Angus Beef Burgers, Traditional Condiments - \$9
- Beef Hot Dogs, Traditional Condiments - \$4
- Homemade Andouille Sausages (GF) - \$4
- Grilled Maui Short Ribs (GF) - \$5