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KASPARS

When the food matters

Fall & Winter Weddings

Hors d'Oeuvres

Rueben Fritters, Thousand Island Dip

Butternut Squash Tostadas, Spiced Pecans (GF, V)

Pork Tenderloin Kebabs, Orange Marmalade Glaze (GF)

Crispy Greek Firecrackers with Chicken, Rice & Feta, Preserved Lemon Tzatziki

Vegetable & Rice Noodle Spring Rolls (GF, V), Miso Aioli

Caramelized Walla Walla Onion & Three Cheese Tarts

Curried Chicken Samosas, Sweet Potato, Ginger

BLT Skewers with Garlic Bread, Aioli

Choose 3 — \$8

Chef Selection - Chef Kaspar will prepare his own selection of hors d'oeuvres, using the freshest ingredients of the day.

3 per Person — \$7

Plated Dinners

All dinners include a chef's selection of seasonal vegetables, house-made breads & spreads and coffee service.

Two Souls, One Heart

Salad: Arugula, Bibb Lettuce, Dried Mango, Curried Cashews, Honey Cilantro Dressing (GF)

Entrée: Chimichurri Chicken Breast, Blue Cheese Polenta Cake (GF)

\$33

Always and Forever

Salad: Artisan Romaine Caesar Salad, Crispy Tortilla Strips, Southwestern Caesar Dressing

Entrée: Braised Boneless Short Ribs, Root Vegetables, Cocoa Cabernet Sauce, Beecher's Cheese Mashed Potatoes (GF)

\$34

Can't Help Falling

Salad: Organic Mixed Greens, Cucumber, Fuji Apples, Goat Cheese, Vanilla Citrus Dressing (GF)

Entrée: Alaskan Salmon, Saffron Tomato Sauce, Butternut Squash Spaetzle

\$35

Fairy Tales Happen

1st Course: Baby Bok Choy Salad, Crispy Sweet Potatoes, Soy Ginger Dressing (V)

2nd Course: Polenta Crusted Wild Salmon, Smoked Tomato Gin Cream Sauce, Wilted Kale (GF)

3rd Course: Beef Shoulder Tenderloin & Mushrooms, Port Wine Sauce, Root Vegetables* (GF)

\$42

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Buffet Options

Ask your Event Specialist about Family Style service.
All packages include a selection of house-made breads and spreads.

Love Story

Seared Chicken Breast, Peppercorn Marsala Sauce (GF)
Mushroom Barley Risotto
Beet Salad, Pears, Candied Walnuts, Merlot Vinaigrette (GF, V)
Spinach Caesar Salad, Polenta Croutons, Parmesan (GF)
\$31

Head Over Heels

Chicken & Mushrooms en Croûte, Sherry Paprika Sauce
Cedar Planked Wild Salmon, Pinot Noir Aioli* (GF)
Scalloped Potatoes, Pepper Jack Cheese (GF)
Roasted Seasonal Vegetables, Balsamic Glaze (GF, V)
Baby Bok Choy Salad, Bacon, Sesame Seeds, Honey Ginger Vinaigrette (GF)
\$34

To the Moon and Back

Wild Rice Crusted Red Snapper, Riesling Reduction (GF)
Braised Boneless Short Ribs, Cocoa Demi Glaze (GF)
Buttermilk Garlic Mashed Potatoes (GF)
Roasted Autumn Vegetables, Chimichurri (GF, V)
Artisan Romaine, Fuji Apples, Blue Cheese, Apple Cider Vinaigrette (GF)
\$34

Forever and Ever

Black Peppercorn & Coffee Crusted Beef Shoulder Tenderloin, Mushroom Jus* (GF)
Southern Italian Chicken, Sundried Tomatoes, Roasted Peppers, Capers, Garlic Basil Sauce (GF)
Creamy Blue Cheese Polenta (GF)
Roasted Delicata Squash, Rum Agave Glaze (GF, V)
Wilted Kale Salad, Dried Cranberries, Curried Cashews, Vanilla Citrus Vinaigrette (GF, V)
\$34

Vegetarian Entrées

Winter Vegetable Enchilada, Tomatillo Queso Sauce (GF)
Butternut Squash & Maple Empanada, Brown Sugar Spiced Walnuts
Moroccan-Style Root Vegetable Tagine with Tomatoes, Cinnamon, Dried Apples (GF, V), Couscous (V)
Kale, Ricotta & Chickpea Pasta Pockets, Sautéed Mushrooms, Parmesan
Falafel Cakes, Pomegranate Molasses, Cilantro Ginger Tzatziki (GF)
Coconut, Black Bean & Sweet Potato Stew, Jasmine Rice (GF, V)
Add a Vegetarian Entrée to Any Package for \$3 Per Person

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Buffet Enhancements

Entrée Additions

Priced per Person

- Duck Confit, Ginger Applesauce (GF) - \$4
- Crab & Salmon Cakes, Fennel Citrus Slaw - \$5
- Cedar Planked Salmon, Preserved Lemon Aioli - \$4
- Wild Boar Cabbage Rolls, Smoked Tomato Sauce (GF) - \$4
- Sesame Crusted Mahi-Mahi, Frizzled Ginger, Green Onions (GF) - \$4
- Stuffed Quail with Sweet Potatoes, Apple, Sage, Pomegranate Molasses (GF) - \$6
- Chimichurri Double Lamb Chops, Crispy Onions* (GF) - \$6
- Beef Shoulder Tenderloin, Peppercorn Marsala (GF) - \$4
- Harissa Prawn Skewers (3 Prawns) (GF) - \$4

Carving Station Additions

These Stations Require a Dedicated Chef

- Steelhead Fillet en Croûte, Kale, Portobello Mushrooms
Serves Approximately 25 - \$100
- Cedar Planked Salmon, Brown Sugar & Whiskey Sauce (GF)
Serves Approximately 25 - \$100
- Roasted Prime Rib (GF), Yorkshire Pudding, Horseradish Cream
Serves Approximately 30 - \$240
- Rosemary Brined Turkey Breast, Cinnamon Apple Bread Hash
Serves Approximately 30 - \$120
- Rack of Lamb, Herbed Peanut Butter Crust*
Serves Approximately 25 - \$150

Petite Desserts

- Cranberry Apple Hand Pie
- Chocolate Coconut Terrine
- Matcha White Chocolate Sable
- Honey Pear Teacake, Cardamom Chantilly
- Mini Pavlova, Passion Fruit Cream, Citrus (GF)
- Coconut Pana Cotta, Rum Roasted Pineapples (GF)
- Gingersnap Cookie, Spiced Pumpkin Mousse, Candied Pepitas
- Flourless Chocolate Cake, Pumpkin Seed Marshmallow (GF)
- Brown Butter Madeleine with Honey, Rosemary
- Espresso Cheesecake, Gingerbread Crust
- Brandy Almond Chocolate Crinkle Cookie
- Sea Salt Caramel & Chocolate Tartlet
- Sea Salt Butterscotch Brownie
- Eggnog Crème Brûlée (GF)

\$3 per Dessert

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