



HORS D'OEUVRES

Whether you're planning a full hors d'oeuvre party or selecting a few options to serve prior to dinner, we'll help you create the perfect menu. Prices are per piece, with a minimum of 3 dozen.

When the food matters

CHEF'S SELECTION - \$2.5

Chef Kaspar will prepare a selection of hors d'oeuvres for your event, based on the freshest ingredients of the day.

POULTRY - \$3

Spicy Santa Fe Chicken Turnovers
Smoked Chicken Tostadas, Avocado Salsa (GF)
Moroccan Chicken Meatballs, Saffron Tomato Sauce
Crispy Phyllo Rolls with Chicken, Rice, Feta, Preserved Lemon Tzatziki
Swedish Chicken Meatballs, Grain Mustard Sauce
Harissa Chicken, Hummus, Rustic French Bread
Chicken Satay Skewers, Coconut Curry (GF)
Spanakopita with Chicken, Spinach, Feta

PORK & LAMB - \$3

BLT Skewers
House-Made Andouille Sausage en Croûte
Black Forest Prosciutto, Seasonal Fruit (GF)
Palmiers with Prosciutto, Parmesan, Arugula Pesto
House-Made Andouille Corn Dogs, Mustard Remoulade
Flat Bread, Caramelized Onions, Bacon, Goat Cheese
Cream Puffs with Southwestern Pulled Pork, Cheddar, Pickled Jalapeños
Asian BBQ Pork, Steamed Buns, Sesame Cabbage Slaw
Petite Spinach Scones, Artisan Salami, Pickled Onions
Pork Tenderloin Skewers, Bourbon BBQ Sauce (GF)
Pork Kebabs, Orange Marmalade Glaze (GF)
Lamb Souvlaki, Olive Tomato Sauce (GF)
Lamb & Eggplant Skewers, Pomegranate Glaze (GF)
Lamb Chops, Rosemary, Garlic, Lemon* (GF) - (add 50¢)
Empanadas with Spicy Lamb, Potato
Lamb Meatballs, Mint Yogurt

BEEF - \$3.5

Steak Bites, Honey Sambal Glaze (GF) - (add 25¢)
Espresso Peppercorn Beef Skewers* (GF) - (add 25¢)
Quesadillas with Beef, Black Beans, Pepper Jack, Cilantro Cream
Roasted Beef Shoulder Tenderloin Sliders, Blue Cheese, Banana Ketchup*
Beef Shoulder Tenderloin, Rosemary Biscuits, Apple Horseradish Salsa*
Short Rib Empanadas, Root Vegetable Pico De Gallo
Reuben Fritters, Thousand Island Dip



KASPARS

HORS D'OEUVRES

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SEAFOOD - \$3.75

- Shrimp & Avocado Tostadas (GF)
- Chilled Prawn Skewers, Lime Mango Sauce (GF) - (add 25¢)
- Pot Stickers with Prawns, Red Snapper, Soy Ginger Aioli
- Kasu Sake Black Cod, Rice Crackers, Seaweed Salad (GF)
- Hawaiian Ahi Tuna Poke, Rice Crackers, Seaweed Salad* (GF)
- Honey Smoked Wild Salmon Crostini, Caper Cream Cheese*
- Dungeness Crab Stuffed Mushroom Caps, Fine Herb Cream Cheese (GF)
- Northwest Oysters on the Half Shell, Tomato Lime Mignonette* (GF)
- Corn Meal Crusted Scallop Skewers, Tomatillo, Avocado Salsa* (GF) - (add 25¢)
- Native Alaskan Fry Bread, Smoked Salmon, Horseradish Cream
- Wild Salmon Cakes, Preserved Lemon Salsa Verde (GF)
- Sesame Crusted Ahi Tuna, Sushi Rice* (GF)
- Coconut Prawns, Pineapple Ginger Salsa
- Dungeness Crab Cakes, Fine Herb Aioli - (add 25¢)
- Gravlax, Juniper, Fennel, Rye Bread*

VEGETARIAN - \$2.75

- Falafels, Cucumber, Mint Tzatziki (GF)
- Figs, Gorgonzola Mousse, Almond Biscotti
- Samosas with Cauliflower, Potatoes, Peas (V)
- Grape Truffles, Oregon Blue Cheese, Almonds (GF)
- Tostadas, Green Pea Guacamole, Micro Greens (GF, V)
- Vegetable & Rice Noodle Spring Rolls (GF, V), Miso Aioli
- Three Cheese Flatbread, Caramelized Onions, Eggplant
- Frittatas with Roasted Red Peppers, Potatoes, Cabrales Cheese (GF)
- Roasted Golden Beet Skewers, Cheese Curds, Apple Cider Vinaigrette (GF)
- Pike Place Market Sushi Rolls with Avocado, Cucumber, Arugula, Carrots (GF, V)
- Crispy Arancini with Risotto, Mushrooms, Parmesan, Marinara Dip
- Fingerling Potatoes, Havarti, Pickled Jalapeños (GF)
- Tomato Soup Shooters, Grilled Cheese Paninis
- Spicy Quesadillas with Black Beans, Pepper Jack
- Mac & Cheese Croquettes, Arugula Pesto
- Stuffed Mushroom Caps with Goat Cheese, Spinach (GF)
- Baked Asparagus Phyllo Rolls, Mint Aioli
- White Balsamic Sea Salt Popcorn (GF, V)
- Dolmas with Rice, Raisins, Feta, Lemon (GF)
- Gazpacho Shooters (GF)

*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.
Prices are subject to Washington state sales tax & 20% service charge.



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PLATTERS

Each platter serves approximately 25 guests.

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HOUSE SMOKED SALMON

House-Smoked Wild Salmon, Whipped Cream Cheese, Lemons, Onions, Crackers, Rye Bread
\$220

INTERNATIONAL & DOMESTIC CHEESES

Eight Varieties of Cheese, Seed & Spice Crackers, Breads, Fresh Fruits, Spiced Almonds, Olives
\$165

ANTIPASTO SELECTION

Prosciutto, Coppa, Salami, Fontina, Pickled Vegetables, Italian Eggplant Caponata, Garbanzo Bean Spread, Roasted Asparagus, White Balsamic Olive Oil Vinaigrette, Focaccia
\$165

NORTHWEST FRUITS & BERRIES

Seasonal Fruits and Berries, Honey and Mint Greek Yogurt
\$110

ROASTED MARKET VEGETABLES

Roasted Seasonal Vegetables, Tarragon Honey Mustard, Olive Oil
\$110

GARDEN OF RAW VEGETABLES

Organic Vegetables, Three Dips, House-Made Garlic Breadsticks
\$100

BAKED BRIE EN CROÛTE

Sweet: Apples, Walnuts, Thyme, Honey

or

Savory: Roasted Poblano Peppers, Onions, Sundried Tomatoes, Cilantro

\$82

KASPARS PRETZELS

Traditional Warm Bavarian Pretzels, Beecher's Marco Polo Cheese & Beer Sauce
\$100