



# SPRING & SUMMER BUFFETS

Customize your menu from our extensive buffet options.  
Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties.

## BUFFET PACKAGES

All packages include a selection of house-made breads and spreads.

### THE UNDERGROUND TOUR

2 Salads  
1 Entrée  
1 Side  
\$33

### THE GREAT WHEEL

2 Salads  
2 Entrées  
1 Side  
\$36

### THE SPACE NEEDLE

2 Salads  
3 Entrées  
2 Sides  
\$41

## SALADS

Roasted Spring Vegetables, Tarragon Vinaigrette (GF, V)  
Arugula, Tomatoes, Feta, Cucumbers, Lemon Olive Oil Vinaigrette (GF)  
Avocado, Tomato, Bell Peppers, White Beans, Shishito Peppers, Honey Cilantro Dressing (GF)  
Persian Cucumber Salad, Chickpeas, Olives, Pineapples, Lemon Olive Oil Vinaigrette (GF, V)  
Baby Bok Choy, Cucumbers, Bean Sprouts, Crispy Rice Noodles, Miso Soy Dressing (GF, V)  
Mixed Greens, Strawberries, Curried Cashews, Elderberry Vinaigrette (GF, V)  
Traditional Chilled Gazpacho (V)

## SIDES

Primavera Quinoa (GF, V)  
Roasted Rosemary Red Potatoes (GF, V)  
Yukon Gold, Spring Onion & Arugula Hash (GF, V)  
Beecher's Marco Polo Cheese Mashed Potatoes (GF)  
Five Grain Pilaf with Farro, Quinoa, Wild Rice, Brown Rice, Barley (V)  
Italian Polenta Cakes, Tomato Pesto & Castelvetro Olive Sauce (GF)  
Soba Noodles, Shimeji Mushrooms (V)  
Spinach & Fine Herb Spaetzle

## POULTRY ENTRÉES

Chicken Breast, Spinach & Feta en Croûte  
Roasted Chicken Breast, Rhubarb, Ginger Cinnamon Sauce (GF)  
Chicken Breast, Wilted Pea Vines, Sesame, Tamari Honey Sauce (GF)  
Roasted Chicken Breast, Tomato Tequila Sauce, Green Pea Guacamole, Tortilla Strips (GF)  
Roasted Chicken Breast, Strawberry Peppercorn Balsamic Reduction (GF)  
Roasted Duck Breast, House-Made Plum Sauce, Tempura Vegetables (Add \$5)

## BEEF ENTRÉES

Beef Shoulder Tenderloin, Peppercorn Marsala\* (GF)  
Beef Shoulder Tenderloin, Espresso Black Peppercorn Rub\* (GF)  
Red Chimichurri Beef Flank Steak, Cuban-Style Onions, Corn, Tortilla Strips, Cotija\* (GF)  
Sliced New York Steak, Tomato, Garlic, Basil, Castelvetro Olives\* (GF)  
Beef Skirt Steak, Soy Honey Sauce, Ginger, Green Onions\*  
Pulled Brisket, Whiskey BBQ Sauce (GF)

When the food matters



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KASPARS

When the food matters

## PORK & LAMB ENTRÉES

- Honey Ginger Glazed Pork Medallion (GF)
- Braised Pork Chili Verde, Tomatillos, Poblano Peppers (GF)
- Roasted Leg of Lamb, Garlic, Rosemary, Sautéed Cuban Style Onions\* (GF)
- Ten Spice & Seed Rubbed Pork Loin, Rhubarb & Cherry Ginger Chutney (GF)
- Pork Tenderloin Medallion, Three Mushroom & Pinot Gris Sauce (GF)
- Rosemary-Crusted Pork Loin, Saffron Tomato Sauce (GF)

## SEAFOOD ENTRÉES

- Cedar Planked Salmon, Preserved Lemon Aioli (GF)
- Wild Northwest Salmon Medallion, Saffron Tomato Broth (GF)
- Pan-Seared Mahi Mahi, Black Beans, Tomatoes, Peppers, Lime Salsa (GF)
- Alaskan Cod Fillet, Green Curry, Lime Leaf & Lemongrass Sauce (GF)
- Wild Salmon Fillet en Croûte, Young Garlic, Pea Vines
- Potato Crusted Ling Cod, Malt Vinegar Aioli (GF)

## VEGETARIAN ENTRÉES

- Udon Noodles, Asian Vegetables, Soy Ginger Sauce
- Spinach Pasta Lasagna with Spring Peas, Zucchini, Arugula, Ricotta
- Kale & Chickpea Pasta Pockets, Sautéed Mushrooms, Parmesan
- Coconut & Yellow Lentil Dal, Roasted Cauliflower, Basmati Rice (GF, V)
- Crispy Curried Tofu, Ten-Ingredient Fried Brown Rice (GF, V)
- Spring Vegetable Enchilada, Tomatillo Queso (GF)

Add a Vegetarian Entrée to Any Package for \$3 Per Person



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## CARVING STATION ADDITIONS

These Stations Require a Dedicated Chef

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TEN SEED & SPICE RUBBED PORK LOIN, FRUIT CHUTNEY (GF)

Serves Approximately 25

\$100

HERB ROASTED LEG OF LAMB, CHIMICHURRI (GF),

GREEN ONION BISCUITS

Serves Approximately 25

\$150

ROASTED PRIME RIB, FINE HERB PEPPERCORN RUB,

HORSERADISH, GRAIN MUSTARD (GF)

Serves Approximately 30

\$240

HONEY BEER GLAZED HAM, PEAR GINGER SAUCE

Serves Approximately 60

\$240

BAKED WILD SALMON & MUSHROOMS EN CROÛTE

Serves Approximately 30

\$240