



KASPARS

When the food matters

HOLIDAY HORS D'OEUVRES BUFFET

HORS D'OEUVRES

Butternut Squash Mousse & Curried Cashew Tostadas (GF, V)
 House Smoked Salmon, Caper Cream Cheese, Pumpkin Seed Crostini
 Coffee & Peppercorn Crusted Beef Shoulder Tenderloin, Horseradish Cream, Rosemary Biscuits
 Pumpkin Spiced Pork Tenderloin Skewers, House-Made Plum Sauce
 Dungeness Crab Mousse, Seaweed Salad, Puff Pastry Stars
 Vegetable & Rice Noodle Spring Rolls (GF, V), Miso Aioli
 Turkey Meatballs, Sweet & Sour Cranberry Sauce
 Chimichurri Beef Tenderloin Skewers (GF)

PLATTERS

Brie en Croûte, House-Made Fig Chutney, Olives, Cracker Bread
 Roasted Winter Vegetables, Pomegranate Balsamic Glaze (GF, V)
 Six-Layer Holiday Dip, Corn Chips, Artisan Romaine Hearts (GF)

DESSERTS

Sea Salt Caramel & Chocolate Tartlets
 Mini Pavlovas, Lemon Mousse, Cranberry Orange Crunch (GF)
 Gingerbread Cookies, Pumpkin Mousse, Spiced Pumpkin Seeds

\$34 per Person

CARVING STATION ADDITIONS

Carving 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

Beef Tenderloin, Pickled Vegetables, Spicy Pepper Aioli* (GF)
Serves Approximately 25 - \$275

Rack of Lamb, Herbed Peanut Butter Crust*
Serves Approximately 25 - \$150