



KASPARS

DELIVERIES & PICK-UPS

All selections serve approximately 25 guests and are delivered at room temperature.

A \$500 food and beverage minimum applies to all pick-ups and deliveries.

Staff, rentals, tax, and hospitality fee are in addition.

When the food matters

COCKTAIL HORS D'OEUVRES

- Vegetable & Rice Noodle Spring Rolls (GF, V), Miso Aioli - \$70
- Northwest Shrimp Crostini, Green Peas, Arugula - \$82
- Smoked Salmon Mousse Tostadas, Micro Greens (GF) - \$82
- Five-Spice Pork Tenderloin, Rhubarb Ginger Chutney (GF) - (Requires Reheating) - \$75
- Smoked Tomato Hummus, Goat Cheese & Arugula Flat Bread, Spiced Almonds - \$70
- Beef Shoulder Tenderloin, Sweet Jalapeño Mustard, Mini Green Onion Biscuits* - \$82
- Casablanca Chicken Meatballs, Saffron Tomato Sauce - (Requires Reheating) - \$75
- Broccoli, Fontina & Castelvetro Olive Frittata Bites (GF) - \$70
- Organic Baby Carrots, Mint Honey Yogurt (GF) - \$70
- Lamb, Mint & Chickpea Empanadas - \$75

SHARING PLATTERS

- Seasonal Fruit & Berries, Vanilla Sour Cream Dip (GF) - \$110
- Brie en Croûte, Apples, Walnuts, Thyme, Honey Chutney - (Reheating Optional) - \$82
- Brie en Croûte, Roasted Peppers, Onions, Sundried Tomatoes, Cilantro Salsa - (Reheating Optional) - \$82
- International & Domestic Cheeses, Crackers & Breads, Fruits, Spiced Almonds, Olives - \$165
- House-Smoked Salmon, Caper Cream Cheese, Pickled Red Onions, Crackers - \$220
- Roasted Pike Market Vegetables, Tarragon Vinaigrette (GF, V) - \$110
- Antipasto Platter- Italian Meats & Cheeses, Eggplant Caponata, Garbanzo Bean Spread - \$165
- Deviled Eggs, Bay Shrimp (GF) - \$82

SALADS & SIDES

- Fruit & Berry Salad, Greek Yogurt Dip (GF) - \$100
- Orzo Salad with Arugula, Cucumbers, Feta, Preserved Lemon Vinaigrette - \$75
- Baby Bok Choy, Quinoa, Curried Cashews, Miso Vinaigrette (GF, V) - \$75
- Organic Greens, Strawberries, Spiced Sunflower Seeds, Elderberry Vinaigrette (GF, V) - \$75
- Roasted Asparagus Salad, Garlic Croutons, Free-Range Eggs, Garden Herb Gremolata - \$100
- Roasted New Potato Salad, Zucchini Ribbons, Tarragon Grain Mustard Vinaigrette (GF) - \$75
- Steamed Rainbow Carrot Salad, Agave, Carrot Top & Walnut Pesto (GF, V) - \$100
- Roasted Garlic Rosemary Potatoes (GF) - (Requires Reheating) - \$75
- Macaroni, Cheddar, Garlic Herb Breadcrumbs - (Requires Reheating) - \$75
- Stone Ground Grits, Beecher's Marco Polo Cheese (GF) - (Requires Reheating) - \$75

ENTRÉES

- Ten-Ingredient Vegetarian Fried Brown Rice, Crispy Tofu (GF) - (Requires Reheating) - \$75
- Mama Donier's Beef & Chicken Meatballs, Smoked Tomato Marinara - (Requires Reheating) - \$100
- Farm Vegetable Lasagna, Spinach, Green Peas, Zucchini, Arugula, Ricotta - (Requires Reheating) - \$100
- Baked Wild Salmon Fillets, Mushrooms, Sesame Pastry Crust - (Requires Reheating) - \$150
- Pulled Pork, Corn Chips, Pineapple Pico de Gallo (GF) - (Requires Reheating) - \$125
- New York-Style Eggplant Parmesan - (Requires Reheating) - \$100
- Poached Salmon, Cucumber Salad, Miso Aioli* - (Served Room Temperature) - \$150
- Sliced Grilled Chicken Breast, Fruit Salsa- (Served Room Temperature) - \$125



DELIVERIES & PICK-UPS

All selections serve approximately 25 guests.
A \$500 food and beverage minimum applies to all pick-ups and deliveries.
Staff, rentals, tax, and hospitality fee are in addition.

When the food matters

SANDWICH PLATTERS

Select 1 sandwich per platter. These platters serve 12 people.

Roast Beef, Blue Cheese, Sriracha Aioli, Dried Tomatoes, French Bread*

Roast Turkey, Marco Polo Cheese, Apple Cabbage Slaw, Rhubarb Jam, Potato Focaccia

Mini Banh Mi with Asian BBQ Pork, Cilantro, Jalapeños, Pickled Vegetables, Sweet & Sour Sauce

Curried Tofu Wrap with Guacamole, Roasted Broccoli, Cucumbers, Baby Spinach, Pickled Beans (V)

Garlic Roasted Chicken Breast, Herb Cream Cheese, Roasted Peppers, Arugula, Focaccia Roll

Wild Salmon, Fennel Cream Cheese, Cucumbers, Pickled Onions, Open-Face on Rye Bread

\$60

ANYTIME BRUNCH

Banana Nut Bread with Coconut - \$70

Croissants with Spinach, Ham, Gruyere - \$75

Breakfast Enchiladas with Eggs, Beans, Jack Cheese, Poblano Peppers - (Requires Reheating) - \$75

Bircher Muesli (Swiss Oatmeal) with Organic Oats, Apples, Honey, Nuts, Yogurt, Berries (GF) - \$75

Savory Nut Oatmeal Crumble Muffins with Vegetables, Pepper Jack - \$75

Kaspars Famous Fruit Scones, House-Made Preserves - \$70

Pear Almond Turnovers - \$70

PETITE DESSERTS

Select 1 dessert per platter. These platters serve 25 people.

Lemon Bars

Espresso Chocolate Brownies

Nut & Fruit Baklava Tartlets

Strawberry Tartlets, Rhubarb Mousse

Coconut Macaroons, Chocolate Drizzle (GF)

Sea Salt Caramel & Chocolate Tartlets

Apple Hand Pies, Cardamom Chantilly

Chocolate Fudge Brownies (GF, V)

Carrot Cakes

\$75