



# FALL & WINTER 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.

### PIKE MARKET

2 Salads  
1 Entrée  
1 Side  
\$33

### DISCOVERY PARK

2 Salads  
2 Entrées  
1 Side  
\$36

### KUBOTA GARDEN

2 Salads  
3 Entrées  
2 Sides  
\$41

When the food matters

## SALADS

- Orzo, Arugula, Chickpeas, Lemon Dressing (V)
- Spinach, Crispy Tortilla Strips, Honey Mustard Dressing (GF)
- Curly Endive, Avocados, Grapefruit, Ginger Honey Dressing (GF)
- Watercress, Roasted Bartlett Pears, Gorgonzola, Candied Walnuts, Walnut Dressing (GF)
- Artisan Romaine, Blue Cheese, Apples, Spiced Sunflower Seeds, Apple Cider Vinaigrette (GF)
- Roasted Brussels Sprouts, Bacon, Rye Bread Garlic Croutons, Mustard Sherry Vinaigrette
- Baby Kale, Pomegranate Seeds, Crispy Rice Noodles, Pomegranate Molasses Dressing (GF, V)
- Mixed Greens, Cucumber, Fuji Apples, Goat Cheese, Vanilla Citrus Dressing (GF)
- Roasted Autumn & Winter Vegetables, Chimichurri (GF, V)
- Three-Beet Salad, Quince Vinaigrette (GF, V)

## SIDES

- Arugula Mashed Potatoes (GF)
- Mashed Maple Ginger Sweet Potatoes (GF)
- Fire Roasted Pepper & Gorgonzola Risotto
- Farro, Sunflower Seeds, Baby Portobello Mushrooms
- White Cheddar Scalloped Potatoes, Green Onions (GF)
- Twice-Baked Potatoes, Sour Cream, Cheese, Bacon, Onions (GF)
- Savory Bread Pudding with Wild Mushrooms, Onions, Celery
- Butternut Squash Spaetzle, Toasted Pumpkin Seeds
- Creamy Stone-Ground Grits, White Cheddar (GF)
- Spaghetti Squash, Mushroom Bolognese (GF, V)

## POULTRY ENTRÉES

- Chicken Breast, Spinach & Feta en Croûte
- Roasted Chicken Breast, Asian Mushrooms, Teriyaki Ginger Sauce
- Chicken Breast, Moroccan Cinnamon, Ginger, Saffron Tomato Sauce (GF)
- Roasted Chicken Breast, Sautéed Three-Mushroom & Pinot Gris Sauce (GF)
- Southern Italian Chicken, Dried Tomatoes, Roasted Peppers, Capers, Garlic Basil Sauce (GF)
- Cabernet Marinated Chicken Breast, Red Wine Cocoa Sauce, Crispy Grape Leaves (GF)
- Turkey Piccata, Wild Rice & Brussels Sprout Crust, Green Onion Jalapeño Sauce (GF)
- Roasted Duck Breast, House-Made Plum Sauce, Tempura Vegetables (Add \$3)
- Peppercorn & Coffee Rubbed Chicken Breast, Winter Herb Sauce (GF)



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KASPARS

When the food matters

## BEEF ENTRÉES

- Flank Steak, Portobello Mushroom Sauce\* (GF)
- Belgian Braised Beef, Stout Caramelized Onions (GF)
- Beef Shoulder Tenderloin, Espresso Black Peppercorn Rub\* (GF)
- Braised Boneless Short Ribs, Root Vegetables, Cocoa Cabernet Sauce (GF)
- Flat Iron Steak, Juniper & Lemon Chimichurri, Crispy Sweet Potatoes\* (GF)
- Pinot Noir Braised Boneless Short Ribs, Cinnamon & Star Anise Sauce (GF)
- Beef Shoulder Tenderloin, Mushrooms, Rosemary Pastry Crust\*
- Petite Beef Medallions, Dates, Port Wine Fig Sauce\* (GF)
- German Beef Roulade, Red Wine Mushroom Demi

## PORK & LAMB ENTRÉES

- Stuffed Pork Loin with Sweet Potatoes, Leeks, Sherry Sauce
- Ten Spice & Seed Roasted Pork Loin, Apple Ginger Sauce (GF)
- Braised Pork Chili Verde, Tomatillos, Poblano Peppers, Cilantro (GF)
- Double Lamb Chops, Fried Grape Leaves, House-Made Merguez\* (Add \$5)
- Traditional Lamb Curry with Sweet Potatoes, Coconut & Mango Chutney (GF)
- Rack of Lamb, Marjoram, Greek Yogurt, Olives, Bread Crumbs\* (GF) (Add \$5)
- Pork Tenderloin Medallion, Three-Mushroom & Pinot Gris Sauce (GF)
- Lamb Chops, Preserved Lemon & Pomegranate Syrup Glaze\* (GF) (Add \$3)
- Pork Tenderloin Piccata, Wild Rice Crust, Smoked Tomato Sauce (GF)
- Smoked Pork Loin, Champagne Braised Sauerkraut (GF)

## SEAFOOD ENTRÉES

- Cedar Planked Wild Salmon, Pinot Noir Aioli (GF)
- Dungeness Crab Cakes, Tomato Basil Sauce (Add \$3)
- Pan-Seared Mahi-Mahi, Sweet Potatoes, Coconut Sauce (GF)
- True Cod Fillet, Green Lentils, Paprika, Shishito Pepper Sauce (GF)
- Wild Salmon Fillet, Preserved Lemon & Grapefruit Champagne Sauce (GF)
- West Coast Snapper Fillets, Apple Guacamole, Pomegranate Seeds (GF)
- Wild Northwest Salmon Medallions, Saffron Tomato Broth (GF)
- Seafood Paella with Shrimp, Cod, Calamari, Mussels (GF)
- Wild Rice Crusted Red Snapper, Riesling Reduction (GF)
- Potato Crusted Ling Cod, Malt Vinegar Aioli (GF)

## VEGETARIAN ENTRÉES

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



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## CARVING STATION ADDITIONS

These Stations Require a Dedicated Chef

When the food matters

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