



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

BUFFET PACKAGES

PIKE MARKET
2 Salads
1 Entrée
1 Side
\$34

DISCOVERY PARK
2 Salads
2 Entrées
1 Side
\$37

KUBOTA GARDEN
2 Salads
3 Entrées
2 Sides
\$44

SALADS

Orzo Salad, 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, Garlic Rye Bread 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, Candied Pecans, Quince Vinaigrette (GF, V)

SIDES

Arugula Mashed Potatoes (GF)
Maple Ginger Mashed 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-Spiced 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)
Tom Kha Gai Chicken Curry, Lime Leaf & Lemongrass (GF)
Turkey Piccata, Wild Rice Crust, Brussels Sprouts, Green Onion Jalapeño Sauce (GF)
Roasted Duck Breast, House-Made Plum Sauce, Tempura Vegetables (Add \$3)

When the food matters



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KASPARS

When the food matters

BEEF ENTRÉES

- Sirloin 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, Cuban Onions, Red Wine 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, Date & Walnut Crust* (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 Chutney (GF)
- Pork Tenderloin Medallion, Three-Mushroom & Pinot Gris Sauce (GF)
- Braised Pork Chili Verde, Tomatillos, Poblano Peppers, Cilantro (GF)
- Pork Tenderloin Piccata, Parmesan Crust, Smoked Tomato Sauce (GF)
- Smoked Pork Loin, Dry Riesling & Paprika Braised Sauerkraut (GF)
- Double Lamb Chops, Fried Grape Leaves, Olive & Preserved Lemon Sauce* (Add \$5)
- Traditional Lamb Curry with Sweet Potatoes, Coconut & Mango Chutney (GF)
- Rack of Lamb, Garlic Herb Bread Crumbs, Greek Yogurt Tzatziki* (Add \$5)
- Fig-Stuffed Leg of Lamb, Arugula Pesto, Mustard* (GF) (Add \$3)

SEAFOOD ENTRÉES

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

Add a Vegetarian Entrée to Any Package for \$4 Per Person



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CARVING STATION ADDITIONS

These Stations Require a Dedicated Chef

When the food matters

STEELHEAD FILLET EN CROÛTE, SPINACH & MUSHROOMS

Serves Approximately 25

\$100

CEDAR PLANKED SALMON, BROWN SUGAR & WHISKEY SAUCE (GF)

Serves Approximately 25

\$130

ROASTED PRIME RIB (GF), YORKSHIRE PUDDING, HORSERADISH CREAM

Serves Approximately 30

\$240

WHOLE ROSEMARY-BRINED TURKEY, CINNAMON APPLE BREAD HASH

Serves Approximately 30

\$120

BEEF TENDERLOIN, PICKLED VEGETABLES, SPICY PEPPER AIOLI* (GF)

Serves Approximately 20

\$275

RACK OF LAMB, HERBED PEANUT BUTTER CRUST*

Serves Approximately 20

\$200