



KASPARS

When the food matters

HOLIDAY BUFFETS

Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties.

HORS D'OEUVRES

Ahi Tuna Poke, Micro Greens, Rice Crackers (GF)

Turkey Meatballs, Orange Marmalade Sauce (GF)

Green Pea Guacamole Tostadas, Pomegranate Seeds, Micro Greens (GF)

Pumpkin Spiced Pork Tenderloin Skewers, House-Made Plum Sauce

Smoked Salmon Mousse, Seaweed Salad, Puff Pastry Stars*

Blue Cheese Quesadillas with Arugula, Cranberry, Hummus*

Vegetable & Rice Noodle Spring Rolls (GF, V), Miso Aioli

Fontina Stuffed Mini-Potatoes, Salsa Verde (GF)

Choose 3 — \$9

Chef Selection - Chef Kaspar will prepare his own selection of hors d'oeuvres, using the freshest ingredients of the day.

3 per Person — \$7

SILVER BELLS

Braised Boneless Short Ribs, Root Vegetables, Red Wine Sauce (GF)

Roasted Garlic Mashed Potatoes (GF)

Roasted Winter Vegetables, Pomegranate Balsamic Drizzle (GF, V)

Organic Greens, Apples, Ginger Rice Wine Vinaigrette (GF, V)

House-Made Breads & Spreads

\$32

LET IT SNOW

Roasted Chicken Breast, Grape & Ginger Sauce (GF)

Baked Wild Yukon River Salmon, Brussels Sprouts, Fennel (GF)

Polenta Cakes, Mozzarella, Castelvetrano Olives, Kale (GF)

Spinach Caesar Salad, Sweet Potato Croutons, Smoked Blue Cheese, Pumpkin Seeds (GF)

House-Made Breads & Spreads

\$35

WINTER WONDERLAND

Beef Shoulder Tenderloin, Chimichurri Sauce, Shaved Brussels Sprouts (GF)

Baked Prawn & Salmon Cakes, Preserved Lemon Dip (GF)

Roasted Red Skin Potatoes, Rosemary & Lemon Gremolata (GF, V)

Golden Beet, Winter Squash & Sweet Potato Salad, Sherry Vinaigrette (GF, V)

Artisan Romaine, Fuji Apples, Spice Sunflower Seeds, Goat Cheese, Apple Cider Vinaigrette (GF)

House-Made Breads & Spreads

\$38

VEGETARIAN ENTRÉES

Butternut Squash & Maple Empanada, Brown Sugar Spiced Walnuts

Spinach, Garlic & Chickpea Manicotti, Sautéed Mushrooms, Parmesan

Falafel Cakes, Pomegranate Molasses, Cilantro Ginger Tzatziki (GF)

Black Bean & Sweet Potato Stew with Coconut Milk, Jasmine Rice (GF, V)

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



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ENTRÉE ADDITIONS - *Priced per Person*

- Duck Confit, Ginger Applesauce (GF) - \$4
- Prawn & Salmon Cakes, Fennel Citrus Slaw - \$5
- Buffalo Stroganoff, Sherry Paprika Sauce (GF) - \$4
- Roasted Ten-Spice Pork Loin, Grape Riesling Sauce (GF) - \$4
- Cedar Planked Salmon, Preserved Lemon Aioli - \$6
- Sesame-Crusted Mahi-Mahi, Coconut Curry Sauce (GF) - \$4
- Stuffed Quail with Sweet Potatoes, Apple, Sage, Pomegranate Molasses (GF) - \$6
- Chimichurri Double Lamb Chops, Crispy Onions* (GF) - \$6
- Beef Shoulder Tenderloin, Peppercorn Marsala (GF) - \$4
- Harissa Prawn Skewers (3 Prawns) (GF) - \$4

CARVING STATION ADDITIONS - *These Stations Require a Dedicated Chef*

- 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
- Ten-Spice & Seed Rubbed Pork Loin, House-Made Spicy Fig Jam (GF)
Serves Approximately 25 - \$110
- Beef Tenderloin, Pickled Vegetables, Spicy Pepper Aioli* (GF)
Serves Approximately 20 - \$275
- Rack of Lamb, Herbed Peanut Butter Crust*
Serves Approximately 20 - \$200

PETITE DESSERTS

- Gingerbread & Caramel Tiramisu
- Mini Chocolate S'mores Cakes, House-Made Marshmallows
- Mini Pavlovas, Lemon Mousse, Candied Cranberries (GF)
- Coconut Panna Cotta, Pomegranate Seeds (GF)
- Eggnog Cheesecakes, Pumpkin Spice Brittle
- Cranberry Meringue Tartlets
- Sea Salt Caramel & Chocolate Tartlets
- Northwest Apple Cranberry Hand Pies
- Baklava with Cherries, Almonds
- Candy Cane & Coconut Macaroons (GF)
- Gingersnap Cookies, Pumpkin Cheesecake Mousse
- Assorted Holiday Cookies (2 per person)
- Peanut Butter Cookie Sandwiches (GF)
- \$3 per Dessert