



BARBEQUES

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

BUFFET PACKAGES

Ask Your Event Planner About Substitutions

When the food matters

CARKEEK PARK

Spinach Caesar Salad, Parmesan, Focaccia Croutons
Arugula, Watermelon, Red Onion, Feta *(gf)*
White Cabbage Slaw with Bell Peppers, Sweet Corn, Cilantro, Brown Sugar Vinaigrette *(gf)*
Swiss Red Skin Potato Salad *(gf)*
Grilled Chicken Breast, Bourbon BBQ Sauce
House-Made Breads & Spreads
\$30

RAINIER BEACH

Artisan Romaine, Blueberries, Persian Cucumbers, Blue Cheese, Ginger Dressing *(gf)*
Orzo Pasta Salad, Arugula, Cucumbers, Green Peas, Feta, Lemon Olive Oil Vinaigrette
Fruit Salad, Mint, Honey, Yogurt *(gf)*
Roasted New Potatoes, Rosemary, Garlic *(gf, v)*
Grilled Baby Back Ribs, Mustard, Beer BBQ Sauce
Grilled Chimichurri Beef Skirt Steak *(gf)*
House-Made Breads & Spreads
\$33

GOLDEN GARDENS

Greek Salad, Tomatoes, Cucumbers, Red Onions, Olives, Feta, Lemon Vinaigrette *(gf)*
Organic Greens, Tomatoes, Chickpeas, Tortilla Strips, Honey Cilantro Dressing *(gf)*
Green Bean Salad, Cheese Curds, Pickled Carrots, Radishes *(gf)*
Macaroni Salad, Dried Tomatoes, Basil
Grilled Kahlua Pork in Banana Leaves, Chile Water *(gf)*
Prawn Skewers, Papaya Salsa (4 per person) *(gf)*
House-Made Breads & Spreads
\$35

DESSERTS

Priced per Person

Peanut Butter Pretzel Brownie - \$3
Chocolate Dipped Frozen Banana - (requires a freezer on-site) *(gf, v)* - \$3
Pavlova, Lemon Mousse, Local Berries *(gf)* - \$4
Northwest Fruit Shortcake, Cardamom Chantilly - \$4
Rustic Stone Fruit Pie - \$4
Goey Chocolate Chip Cookie - \$3
Summer Fruit Crumble, Pecan Streusel *(gf)* - \$4
Mojito Iced Tea Floats *(gf, v)* - \$3
Ginger Snickerdoodle - \$4



KASPARS

BARBEQUES

BUFFET ENHANCEMENTS

When the food matters

SALAD ADDITIONS

Priced per Person

- Broccoli Salad, Bean Sprouts, Sesame Seeds, Miso Vinaigrette (gf, v) - \$5
- Italian Panzanella Bread Salad with Tomatoes, Basil, Mozzarella - \$5
- Cabbage, Black Beans, Bell Peppers, Avocado, Apple Cider Vinaigrette (gf, v) - \$3
- Iceberg Wedge, Crispy Bacon, Blue Cheese Dressing (gf) - \$4
- Fingerling Potatoes, Zucchini Ribbons, Arugula, Grain Mustard Vinaigrette (gf, v) - \$4
- Asian Vegetables, Glass Noodles, Tamari Ginger Vinaigrette (gf, v) - \$4

SIDE ADDITIONS

Priced per Person

- Baked Beans, Molasses, Cola (gf, v) - \$3
- Grilled Asparagus, Preserved Lemon Aioli (gf) - \$4
- Grilled Summer Vegetables, Balsamic Glaze (gf, v) - \$4
- Bacon Wrapped New Potatoes (gf) - \$4
- Chilled Watermelon Slices (gf, v) - \$2

ENTRÉE ADDITIONS

Priced per Person

- Grilled Peppercorn Sirloin Steaks* (gf) - \$5
- BBQ Beef Brisket, Honey Garlic BBQ Sauce (gf) - \$5
- Cedar Planked Wild Salmon, Juniper Sea Salt* (gf) - \$6
- Teriyaki Grilled Pork Tenderloin, Hoisin BBQ Sauce - \$4
- Fajita-Style Chicken Breast, Roasted Peppers, Onions (gf) - \$4
- Grilled Portobello Mushrooms, Marsala, Rosemary, Garlic (gf) - \$4
- Angus Beef Burgers, Traditional Condiments - \$6
- Beef Hot Dogs, Traditional Condiments - \$4
- Homemade Andouille Sausages (gf) - \$4
- Grilled Maui Short Ribs (gf) - \$5
- Quinoa & Beet Veggie Burgers (gf, v) - \$4