



KASPARS

When the food matters

HOLIDAY HORS D'OEUVRES BUFFET

HORS D'OEUVRES

Butternut Squash Mousse Tostadas, Curried Pepitas *(gf, v)*
 House-Smoked Salmon, Capers Cream Cheese, Rye Crostini
 Coffee & Peppercorn Crusted Beef Shoulder Tenderloin, Horseradish Cream, Rosemary Biscuits
 Pumpkin Spiced Pork Tenderloin Skewers, House-Made Plum Sauce
 Dungeness Crab Mousse, Seaweed Salad, Puff Pastry Stars
 Vegetable & Rice Noodle Spring Rolls *(gf, v)*, Miso Aioli
 Chimichurri Beef Tenderloin Skewers *(gf)*
 Turkey Meatballs, Garlic Sage Sauce

PLATTERS

Brie en Croûte, House-Made Fig Chutney, Olives, Cracker Bread
 Roasted Winter Vegetables, Pomegranate Balsamic Glaze *(gf, v)*
 New Orleans Muffuletta Platter

DESSERTS

Sea Salt Caramel & Chocolate Tartlets
 Mini Pavlovas, Lemon Mousse, Candied Cranberries *(gf)*
 Assorted Holiday Cookies *(2 per person)*

\$35 per Person

HOUSE-SPECIALTY STATIONS

Carving Stations Require a Dedicated Chef

Steelhead Fillet en Croûte, Spinach & Mushrooms
Serves Approximately 25 - \$100

Cedar Planked Wild 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

Ten-Spice & Seed Rubbed Pork Tenderloin, House-Made Spicy Fig Jam *(gf)*
Serves Approximately 20 - \$110