

K

KASPARS

When the food matters

Fall & Winter Weddings

Hors d'Oeuvres

Rueben Fritters, Thousand Island Dip
Ahi Tuna Poke, Cucumber, Sushi Roll *(gf)*
Butternut Squash Tostadas, Spiced Pecans *(gf, v)*
Pork Tenderloin Kebabs, Orange Marmalade Glaze *(gf)*
Mini Yukon Gold Potato Skins, Havarti, Bacon, Jalapeños *(gf)*
Greek Firecrackers with Chicken, Rice & Feta, Preserved Lemon Tzatziki
Vegetable & Rice Noodle Spring Rolls *(gf, v)*, Miso Aioli
Caramelized Walla Walla Onion & Three-Cheese Tarts
Cauliflower, Potato & Pea Samosas *(v)*
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

Plated Dinners

All dinners include a chef's selection of seasonal vegetables, house-made breads & spreads and coffee service.

Two Souls, One Heart

Salad: Arugula, Bibb Lettuce, Dried Mango, Curried Cashews, Honey Cilantro Dressing *(gf)*
Entrée: Chimichurri Chicken Breast with Seasonal Squash & Three-Cheese Polenta Cake *(gf)*
\$33.5

Always and Forever

Salad: Artisan Romaine, Cotija, Crispy Tortilla Strips, Southwestern Caesar Dressing
Entrée: Braised Boneless Short Ribs, Root Vegetables, Cocoa Cabernet Sauce, with Beecher's Cheese Mashed Potatoes *(gf)*
\$34.5

Can't Help Falling

Salad: Organic Mixed Greens, Cucumber Ring, Fuji Apples, Goat Cheese, Vanilla Citrus Dressing *(gf)*
Entrée: Alaskan Salmon, Saffron Tomato Sauce with Basil Spaetzle & Baby Kale
\$35.5

Fairy Tales Happen

1st Course: Delicata Squash & Arugula Salad, Sweet Potatoes, Pepitas, Bourbon Maple Vinaigrette *(gf, v)*
2nd Course: Wild Salmon, Chimichurri Sauce, Crispy Onions *(gf)*
3rd Course: Beef Shoulder Tenderloin & Mushrooms, Port Wine Sauce with Root Vegetable Hash* *(gf)*
\$43

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Buffet Options

Ask your Event Specialist about Family Style service.
All packages include a selection of house-made breads and spreads.

Love Story

Seared Chicken Breast, Peppercorn Marsala Sauce (gf)
Foraged Mushroom & Rosemary Barley Risotto
Beet, Pear & Candied Walnut Salad, Merlot Vinaigrette (gf, v)
Spinach Caesar Salad, Polenta Croutons, Parmesan (gf)
\$33

Head Over Heels

Roasted Chicken Breast, Mushroom Sauce, Sautéed Greens
Cedar Planked Wild Salmon, Pinot Noir Aioli* (gf)
Pepper Jack Scalloped Potatoes (gf)
Roasted Seasonal Vegetables, Pomegranate Balsamic Glaze (gf, v)
Baby Bok Choy Salad, Bacon, Sesame Seeds, Honey Ginger Vinaigrette (gf)
\$34.5

To the Moon and Back

Wild Rice Crusted Red Snapper, Riesling Reduction, Fine Herb Salad (gf)
Braised Boneless Short Ribs, Cocoa Demi Glaze (gf)
Buttermilk Garlic Mashed Potatoes (gf)
Seasonal Vegetable Ratatouille (gf, v)
Artisan Romaine, Fuji Apples, Blue Cheese, Apple Cider Vinaigrette (gf)
\$35

Forever and Ever

Black Peppercorn & Coffee Crusted Beef Shoulder Tenderloin, Mushroom Jus* (gf)
Southern Italian Chicken, Sundried Tomatoes, Roasted Peppers, Capers, Garlic Basil Sauce (gf)
Creamy Blue Cheese Polenta (gf)
Roasted Squash, Rum Agave Glaze (gf, v)
Kale Salad, Dried Cranberries, Spiced Pepitas, Allspice Vinaigrette (gf, v)
\$36.5

Vegetarian Entrées

Winter Vegetable Enchilada, Tomatillo Queso Sauce
Butternut Squash & Maple Empanada, Brown Sugar Spiced Walnuts
Moroccan-Style Root Vegetable Tagine with Tomatoes, Cinnamon, Dried Apples (gf, v), Couscous (v)
Spinach, Ricotta & Chickpea Cannelloni, Romesco Sauce
Falafel Cakes, Pomegranate Seeds, Cilantro Ginger Tzatziki (gf)
Coconut, Black Bean & Sweet Potato Stew, Jasmine Rice (gf, v)
Add a Vegetarian Entrée to Any Package for \$3 Per Person

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Buffet Enhancements

Entrée Additions

Priced per Person

- Chicken Confit, Pear & Ginger Sauce (gf) - \$4
- Crab & Salmon Cakes, Fennel Citrus Slaw - \$6
- Cedar Planked Salmon, Pinot Noir Aioli - \$4
- Buffalo Stroganoff, Paprika & Sour Cream Sauce - \$4
- Sesame Crusted Mahi-Mahi, Mango Sweet & Sour Sauce (gf) - \$4
- Tukey ala King, Mushroom Sherry & Red Pepper Cream (gf) - \$6
- Double Lamb Chops, Chimichurri, Crispy Onions* (gf) - \$8
- Beef Shoulder Tenderloin, Peppercorn Marsala (gf) - \$4

Carving Station Additions

These Stations Require a Dedicated Chef

- Steelhead Fillet en Croûte, Spinach, Portobello 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
- Rosemary Brined Turkey Breast, Cinnamon Apple Bread Hash
Serves Approximately 30 - \$120
- Rack of Lamb, Herbed Peanut Butter Crust*
Serves Approximately 25 - \$150

Petite Desserts.

- Cranberry Apple Hand Pie
 - Honey Pear Cake, Spiced Pistachios
 - Mini Pavlova, Citrus Cream, Citrus Wedges (gf)
 - Coconut Pana Cotta, Rum Roasted Pineapples (gf)
 - Ginger Molasses Cookie, Pumpkin Mousse, Spiced Pepitas
 - Flourless Chocolate Cake, Pumpkin Spice Meringue (gf)
 - Harvest Wine Cakes, Pan-Seared Grapes
 - Caramel Cheesecake, Pretzel Crust
 - Amaretto Chocolate Crinkle Cookie (gf)
 - Sea Salt Caramel & Chocolate Tartlet
 - Lemon Cranberry Tartlet
 - Bourbon Eggnog Tartlet
- \$3 per Dessert

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