



# HORS D'OEUVRES

Whether you're planning a full hors d'oeuvre party or selecting a few options to serve prior to dinner, we'll help you create the perfect menu. Prices are per piece, with a minimum of 3 dozen.

When the food matters

## CHEF'S SELECTION - \$2.5

Chef Kaspar will prepare a selection of hors d'oeuvres for your event, based on the freshest ingredients of the day.

## POULTRY - \$3

Spicy Santa Fe Chicken Turnovers  
Smoked Chicken Tostadas, Black Beans, Feta *(gf)*  
Moroccan Chicken Meatballs, Saffron Tomato Sauce  
Crispy Chicken, Arugula & Red Pepper Rice Rolls, Soy Wasabi Sauce  
Swedish Chicken Meatballs, Grain Mustard Sauce  
Harissa Chicken & Hummus Lettuce Cups *(gf)*  
Tandoori-Style Chicken Skewers, Cilantro Mint Chutney *(gf)*  
Chicken Potstickers, Apricot Sweet & Sour Sauce  
Chicken Satay Skewers, Coconut Curry *(gf)*  
Chicken, Spinach & Feta Spanakopita

## PORK & LAMB - \$3

House-Made Andouille Sausage en Croûte  
Black Forest Prosciutto, Seasonal Fruit *(gf)*  
Prosciutto, Parmesan & Arugula Pesto Palmiers  
House-Made Andouille Corn Dogs, Mustard Remoulade  
Caramelized Onion, Pork Belly & Goat Cheese Flatbread  
Mini Potato Skins, Southwestern Pulled Pork, Cheddar, Pickled Jalapeños *(gf)*  
Asian BBQ Pork Hum Bao, Sesame Cabbage Slaw, Hoisin Sauce  
Petite Spinach Scones, Artisan Salami, Pickled Onions  
Pork Tenderloin Skewers, Bourbon BBQ Sauce *(gf)*  
Orange Marmalade Glazed Pork Kebabs *(gf)*  
Lamb Souvlaki, Olive Tomato Sauce *(gf)*  
Pomegranate Glazed Lamb & Eggplant Skewers *(gf)*  
Roasted Lamb Chops, Rosemary, Garlic, Lemon\* *(gf)* - *(add 50¢)*  
Lamb, Potato & Rosemary Empanadas  
Greek Lamb Meatballs, Mint Tzatziki

## BEEF - \$3.5

Honey Sambal Glazed Steak Bites *(gf)* - *(add 25¢)*  
Beef Tartar, Radishes, Whole Wheat Toast  
Espresso Peppercorn Beef Skewers\* *(gf)* - *(add 25¢)*  
Beef & Sweet Potato Samosas, Cilantro Chutney  
Beef, Black Bean & Pepper Jack Quesadillas, Cilantro Crema  
Roasted Beef Shoulder Tenderloin Sliders, Blue Cheese, Banana Ketchup\*  
Chimichurri Beef Skewers *(gf)*  
Beef Shoulder Tenderloin, Apple Horseradish Slaw, Rosemary Biscuits\*  
Beef Short Rib Empanadas, Root Vegetable Pico de Gallo  
Mini Roast Beef Yorkshire Puddings  
Reuben Fritters, Thousand Island Dip  
Mini Beef Chili Potato Skins, Pepper Jack *(gf)*  
Roast Beef Tenderloin Sliders, Peanut Butter Mustard Sauce, Pickled Cucumbers



# HORS D'OEUVRES

KASPARS

## SEAFOOD - \$3.75

- Shrimp & Avocado Tostadas *(gf)*
- Mini Fish Tacos *(gf)*
- Chilled Prawn Skewers, Lime Mango Sauce *(gf)* - *(add 25¢)*
- Prawn & Red Snapper Pot Stickers, Tamari Ginger Dip
- Mini Crab Rolls, Green Onions
- Mini Northwest Seafood Quiches
- Kasu Sake Black Cod, Seaweed Salad, Rice Crackers *(gf)*
- Hawaiian Ahi Tuna Poke, Seaweed Salad, Rice Cake\* *(gf)*
- Honey Smoked Wild Salmon Crostini, Caper Cream Cheese\*
- Dungeness Crab & Fine Herb Cream Cheese Stuffed Mushrooms *(gf)*
- Northwest Oysters on the Half Shell, Tomato Lime Mignonette Shooter\* *(gf)*
- Cornmeal Crusted Scallop Skewers, Tomatillo & Avocado Salsa\* *(gf)* - *(add 25¢)*
- Native Alaskan Fry Bread, Smoked Salmon, Horseradish Cream
- Wild Salmon Cakes, Preserved Lemon Salsa Verde *(gf)*
- Sesame Crusted Ahi Tuna, Sushi Rice\* *(gf)*
- Coconut Prawns, Pineapple Ginger Salsa
- Dungeness Crab Cakes, Fine Herb Aioli - *(add 25¢)*
- Wild Salmon Poke, Cucumber Slice *(gf)*

## VEGETARIAN - \$2.75

- Baked Feta Stuffed Dates *(gf)*
- Falafels, Cucumber Mint Tzatziki *(gf)*
- Marsala Figs, Gorgonzola Mousse, Almond Biscotti
- Cauliflower, Potato & Pea Samosas *(v)*
- Oregon Blue Cheese, Almond & Grape Truffles *(gf)*
- Green Pea Guacamole Tostadas, Spiced Pepitas *(gf, v)*
- Vegetable & Rice Noodle Spring Rolls *(gf, v)*, Miso Aioli
- Three-Cheese, Caramelized Onion & Arugula Flatbread
- Roasted Red Peppers, Potato & Cabrales Frittatas *(gf)*
- Roasted Golden Beet & Cheese Curds Skewers, Apple Cider Vinaigrette *(gf)*
- Avocado, Cucumber, Arugula & Carrot Sushi Rolls *(gf, v)*
- Crispy Arancini with Mushrooms & Parmesan, Marinara Dip
- Havarti & Pickled Jalapeño Stuffed Fingerling Potatoes *(gf)*
- Tomato Soup Shooters, Grilled Cheese Paninis
- Spicy Black Bean & Pepper Jack Quesadillas
- Mac & Cheese Croquettes, Arugula Pesto
- Goat Cheese & Spinach Stuffed Mushrooms *(gf)*
- Baked Asparagus Phyllo Rolls, Mint Aioli
- White Balsamic Sea Salt Popcorn *(gf, v)*
- Dolmas with Rice, Raisins, Feta, Lemon *(gf)*
- Gazpacho Shooters *(gf)*
- Feta Turnovers
- Indian-Spiced Roasted Chickpeas *(gf, v)*
- Cream Cheese Stuffed Sweet Pepper Poppers
- Mini Caprese Skewers, Balsamic Glaze *(gf)*

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# HORS D'OEUVRES

## PLATTERS

Each platter serves approximately 25 guests.

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### HOUSE SMOKED SALMON

House-Smoked Wild Salmon, Whipped Cream Cheese, Lemons, Onions, Crackers, Rye Bread  
\$220

### INTERNATIONAL & DOMESTIC CHEESES

Eight Varieties of Cheese, Seed & Spice Crackers, Breads, Fresh Fruits, Spiced Almonds, Olives  
\$165

### ANTIPASTO SELECTION

Prosciutto, Coppa, Salami, Fontina, Pickled Vegetables, Italian Eggplant Caponata, Garbanzo Bean Spread, Roasted Asparagus, White Balsamic Olive Oil Vinaigrette, Focaccia  
\$165

### NORTHWEST FRUITS & BERRIES

Seasonal Fruits and Berries, Honey and Mint Greek Yogurt  
\$110

### ROASTED MARKET VEGETABLES

Roasted Seasonal Vegetables, Tarragon Honey Mustard, Olive Oil  
\$110

### GARDEN OF RAW VEGETABLES

Organic Vegetables, Three Dips, House-Made Garlic Breadsticks  
\$100

### BAKED BRIE EN CROÛTE

Sweet: Apples, Walnuts, Thyme, Honey  
or

Savory: Roasted Poblano Peppers, Onions, Sundried Tomatoes, Cilantro  
\$82

### KASPARS PRETZELS

Traditional Warm Bavarian Pretzels, Beecher's Marco Polo Cheese & Beer Sauce  
\$100