



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

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

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

DESSERTS

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



KASPARS

BARBEQUES

BUFFET ENHANCEMENTS

When the food matters

SALAD ADDITIONS

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

SIDE ADDITIONS

Baked Beans, Molasses, Cola *(gf, v)*
Grilled Asparagus, Preserved Lemon Aioli *(gf)*
Grilled Summer Vegetables, Balsamic Glaze *(gf, v)*
Bacon Wrapped New Potatoes *(gf)*
Chilled Watermelon Slices *(gf, v)*

ENTRÉE ADDITIONS

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