



# FALL & WINTER BUFFETS

Customize your menu from our extensive buffet options.  
Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties.  
All packages include a selection of house-made breads and spreads.

## BUFFET PACKAGES

### PIKE MARKET

2 Salads  
1 Entrée  
1 Side

### DISCOVERY PARK

2 Salads  
2 Entrées  
1 Side

### KUBOTA GARDEN

2 Salads  
3 Entrées  
2 Sides

## SALADS

Orzo Salad, Arugula, Chickpeas, Lemon Dressing *(v)*  
Spinach, Crispy Tortilla Strips, Honey Mustard Dressing *(gf)*  
Curly Endive, Avocados, Grapefruit, Ginger Honey Dressing *(gf)*  
Watercress, Roasted Bartlett Pears, Gorgonzola, Candied Walnuts, Walnut Dressing *(gf)*  
Artisan Romaine, Blue Cheese, Apples, Spiced Sunflower Seeds, Apple Cider Vinaigrette *(gf)*  
Roasted Brussels Sprouts, Bacon, Garlic Rye Bread Croutons, Mustard Sherry Vinaigrette  
Baby Kale, Pomegranate Seeds, Crispy Rice Noodles, Pomegranate Molasses Dressing *(gf, v)*  
Mixed Greens, Cucumber, Fuji Apples, Goat Cheese, Vanilla Citrus Dressing *(gf)*  
Roasted Autumn & Winter Vegetables, Chimichurri *(gf, v)*  
Three-Beet Salad, Candied Pecans, Quince Vinaigrette *(gf, v)*

## SIDES

Arugula Mashed Potatoes *(gf)*  
Maple Ginger Mashed Sweet Potatoes *(gf)*  
Fire-Roasted Pepper & Gorgonzola Risotto  
Farro, Sunflower Seeds, Baby Portobello Mushrooms  
White Cheddar Scalloped Potatoes, Green Onions *(gf)*  
Twice-Baked Potatoes, Sour Cream, Cheese, Bacon, Onions *(gf)*  
Savory Bread Pudding with Wild Mushrooms, Onions, Celery  
Butternut Squash Spaetzle, Toasted Pumpkin Seeds  
Creamy Stone-Ground Grits, White Cheddar *(gf)*  
Spaghetti Squash, Mushroom Bolognese *(gf, v)*

## POULTRY ENTRÉES

Chicken Breast, Spinach & Feta en Croûte  
Roasted Chicken Breast, Asian Mushrooms, Teriyaki Ginger Sauce  
Chicken Breast, Moroccan-Spiced Tomato Sauce *(gf)*  
Roasted Chicken Breast, Sautéed Three-Mushroom & Pinot Gris Sauce *(gf)*  
Southern Italian Chicken, Dried Tomatoes, Roasted Peppers, Capers, Garlic Basil Sauce *(gf)*  
Cabernet Marinated Chicken Breast, Red Wine Cocoa Sauce, Crispy Grape Leaves *(gf)*  
Tom Kha Gai Chicken Curry, Lime Leaf & Lemongrass *(gf)*  
Turkey Piccata, Wild Rice Crust, Brussels Sprouts, Green Onion Jalapeño Sauce *(gf)*  
Roasted Duck Breast, House-Made Plum Sauce, Tempura Vegetables *(Add \$3)*

When the food matters



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KASPARS

When the food matters

## BEEF ENTRÉES

- Sirloin Steak, Portobello Mushroom Sauce\* *(gf)*
- Belgian Braised Beef, Stout Caramelized Onions *(gf)*
- Beef Shoulder Tenderloin, Espresso & Black Peppercorn Rub\* *(gf)*
- Braised Boneless Short Ribs, Root Vegetables, Cuban Onions, Red Wine Sauce *(gf)*
- Flat Iron Steak, Juniper & Lemon Chimichurri, Crispy Sweet Potatoes\* *(gf)*
- Pinot Noir Braised Boneless Short Ribs, Cinnamon & Star Anise Sauce *(gf)*
- Beef Shoulder Tenderloin, Mushrooms, Rosemary Pastry Crust\*
- Petite Beef Medallions, Date & Walnut Crust\* *(gf)*
- German Beef Roulade, Red Wine Mushroom Demi

## PORK & LAMB ENTRÉES

- Stuffed Pork Loin with Sweet Potatoes, Leeks, Sherry Sauce
- Ten-Spice & Seed Roasted Pork Loin, Apple Ginger Chutney *(gf)*
- Pork Tenderloin Medallion, Three-Mushroom & Pinot Gris Sauce *(gf)*
- Braised Pork Chili Verde, Tomatillos, Poblano Peppers, Cilantro *(gf)*
- Pork Tenderloin Piccata, Parmesan Crust, Smoked Tomato Sauce *(gf)*
- Smoked Pork Loin, Dry Riesling & Paprika Braised Sauerkraut *(gf)*
- Double Lamb Chops, Fried Grape Leaves, Olive & Preserved Lemon Sauce\* *(Add \$5)*
- Traditional Lamb Curry with Sweet Potatoes, Coconut & Mango Chutney *(gf)*
- Rack of Lamb, Garlic Herb Bread Crumbs, Greek Yogurt Tzatziki\* *(Add \$5)*
- Fig-Stuffed Leg of Lamb, Arugula Pesto, Mustard\* *(gf) (Add \$3)*

## SEAFOOD ENTRÉES

- Cedar Planked Wild Salmon, Pinot Noir Aioli *(gf)*
- Northwest Salmon Medallions, Saffron Tomato Broth *(gf)*
- Wild Salmon Fillet, Preserved Lemon & Grapefruit Champagne Sauce *(gf)*
- True Cod Fillet, Green Lentils, Paprika, Shishito Pepper Sauce *(gf)*
- Potato Crusted Ling Cod, Malt Vinegar Aioli *(gf)*
- Wild Rice Crusted Red Snapper, Riesling Reduction *(gf)*
- West Coast Snapper Fillets, Apple Guacamole, Pomegranate Seeds, Lemon Vinaigrette *(gf)*
- Pan-Seared Mahi-Mahi, Sweet Potatoes, Coconut Lime Sauce *(gf)*
- Dungeness Crab Cakes, Tomato Basil Sauce *(Add \$3)*
- Seafood Paella with Shrimp, Cod, Calamari, Mussels *(gf)*

## VEGETARIAN ENTRÉES

- Falafels, Pomegranate Molasses, Cilantro Ginger Tzatziki *(gf)*
- Maple Butternut Squash Empanada, Brown Sugar Spiced Walnuts
- Moroccan Root Vegetable Tagine with Tomatoes, Cinnamon, Dried Apples, Couscous *(v)*
- Pea Vine, Garlic & Chickpea Manicotti, Sautéed Mushrooms, Parmesan
- Black Bean, Sweet Potato & Coconut Stew, Jasmine Rice *(gf, v)*

Add a Vegetarian Entrée to Any Package



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## CARVING STATION ADDITIONS

These Stations Require a Dedicated Chef

When the food matters

STEELHEAD FILLET EN CROÛTE, SPINACH & MUSHROOMS

Serves Approximately 25

CEDAR PLANKED SALMON, BROWN SUGAR & WHISKEY SAUCE *(gf)*

Serves Approximately 25

ROASTED PRIME RIB *(gf)*, YORKSHIRE PUDDING, HORSERADISH CREAM

Serves Approximately 30

WHOLE ROSEMARY-BRINED TURKEY, CINNAMON APPLE BREAD HASH

Serves Approximately 30

BEEF TENDERLOIN, PICKLED VEGETABLES, SPICY PEPPER AIOLI\* *(gf)*

Serves Approximately 20

RACK OF LAMB, HERBED PEANUT BUTTER CRUST\*

Serves Approximately 20