



SPRING & SUMMER 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.

BUFFET PACKAGES

All packages include a selection of house-made breads and spreads.

THE UNDERGROUND TOUR

2 Salads
1 Entrée
1 Side

THE GREAT WHEEL

2 Salads
2 Entrées
1 Side

THE SPACE NEEDLE

2 Salads
3 Entrées
2 Sides

SALADS

Roasted Seasonal Vegetables, Tarragon Balsamic Glaze *(gf, v)*
Arugula, Tomatoes, Feta, Cucumbers, Lemon Olive Oil Vinaigrette *(gf)*
Avocado, Tomato, Bell Peppers, White Beans, Shishito Peppers, Honey Cilantro Dressing *(gf)*
Cucumber Salad, Chickpeas, Pineapples, Pea Vines, Sweet Onion Vinaigrette *(gf, v)*
Baby Bok Choy Salad, Cucumbers, Bean Sprouts, Crispy Rice Noodles, Miso Dressing
Mixed Greens, Apples, Goat Cheese, Curried Cashews, Elderberry Vinaigrette *(gf)*
Wedge Salad, Watermelon, Red Onion, Feta *(gf)*

SIDES

Primavera Quinoa *(gf, v)*
Roasted Rosemary Red Potatoes *(gf, v)*
Yukon Gold, Spring Onion & Arugula Hash *(gf, v)*
Beecher's Marco Polo Cheese Mashed Potatoes *(gf)*
Five Grain Pilaf with Farro, Quinoa, Wild Rice, Brown Rice, Barley *(v)*
Italian Polenta Cakes, Tomato Pesto & Castelvetro Olive Sauce *(gf)*
Soba Noodles, Shimeji Mushrooms, Pea Shoots, Toasted Sesame Seeds *(v)*
Fine Herb Spaetzle, Seasonal Greens
Cauliflower Potato Purée *(gf)*

POULTRY ENTRÉES

Chicken Breast, Spinach & Feta en Croûte
Roasted Chicken Breast, Rhubarb, Ginger Cinnamon Sauce *(gf)*
Chicken Breast, Wilted Pea Vines, Sesame, Tamari Honey Sauce *(gf)*
Roasted Chicken Breast, Tomato Tequila Sauce, Green Pea Guacamole, Tortilla Strips *(gf)*
Roasted Chicken Breast, Strawberry Peppercorn Balsamic Reduction *(gf)*
Roasted Duck Breast, House-Made Plum Sauce, Tempura Vegetables *(Add \$5)*

BEEF ENTRÉES

Beef Shoulder Tenderloin, Peppercorn Marsala Sauce* *(gf)*
Beef Shoulder Tenderloin, Espresso & Black Peppercorn Rub, Mushroom Jus* *(gf)*
Red Chimichurri Sirloin Steak, Cuban-Style Onions, Corn, Tortilla Strips, Cotija* *(gf)*
Sliced New York Steak, Tomato, Garlic, Basil, Castelvetro Olives* *(gf)*
Beef Skirt Steak, Soy Honey Sauce, Ginger, Green Onions*
BBQ Brisket, Molasses Bourbon Glaze *(gf)*

When the food matters



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KASPARS

PORK & LAMB ENTRÉES

Honey Ginger Glazed Pork Medallion *(gf)*

Braised Pork Chili Verde, Tomatillos, Poblano Peppers *(gf)*

Roasted Leg of Lamb, Garlic, Rosemary, Sautéed Cuban Style Onions* *(gf)*

Ten Spice & Seed Rubbed Pork Loin, Rhubarb & Cherry Ginger Chutney *(gf)*

Pork Tenderloin Medallion, Almond & Red Pepper Sauce *(gf)*

Rosemary-Crusted Pork Loin, Saffron Tomato Sauce *(gf)*

SEAFOOD ENTRÉES

Cedar Planked Salmon, Preserved Lemon Aioli *(gf)*

Wild Northwest Salmon Medallion, Tomato Coconut Broth *(gf)*

Pan-Seared Mahi-Mahi, Black Beans, Tomato & Pepper Salsa *(gf)*

Alaskan Cod Fillet, Green Curry, Lime Leaf & Lemongrass Sauce *(gf)*

Wild Salmon Fillet en Croûte, Young Garlic, Pea Vines

Potato Crusted Ling Cod, Malt Vinegar Aioli *(gf)*

VEGETARIAN ENTRÉES

Udon Noodles, Asian Vegetables, Soy Ginger Sauce

Spinach Lasagna with Spring Peas, Zucchini, Arugula, Ricotta

Kale & Chickpea Cannelloni, Sautéed Mushrooms, Parmesan

Coconut & Yellow Lentil Dal, Roasted Cauliflower, Basmati Rice *(gf, v)*

Crispy Curried Tofu, Ten-Ingredient Fried Brown Rice *(gf, v)*

Spring Vegetable Enchilada, Tomatillo Queso *(gf)*

Add a Vegetarian Entrée to Any Package

When the food matters



KASPARS

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CARVING STATION ADDITIONS

These Stations Require a Dedicated Chef

TEN-SEED & SPICE RUBBED PORK LOIN, FRUIT CHUTNEY *(gf)*

Serves Approximately 25

HERB ROASTED LEG OF LAMB, CHIMICHURRI *(gf)*,
GREEN ONION BISCUITS

Serves Approximately 25

ROASTED PRIME RIB, FINE HERB PEPPERCORN RUB,
HORSERADISH, GRAIN MUSTARD *(gf)*

Serves Approximately 30

HONEY & BEER GLAZED HAM, PEAR GINGER SAUCE

Serves Approximately 50

BAKED WILD SALMON & MUSHROOMS EN CROÛTE

Serves Approximately 20

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