



# DELIVERIES & PICK-UPS

All items are delivered at room temperature. Each platter serves 25 guests.  
Staff, rentals, tax, and hospitality fee are in addition.

Please keep all platters refrigerated until ready to serve.

When the food matters

## COCKTAIL HORS D'OEUVRES

Vegetable & Rice Noodle Spring Rolls *(gf, v)*, Miso Aioli  
Northwest Shrimp Crostini, Green Peas Guacamole, Arugula Pesto  
Smoked Salmon Mousse Tostadas, Microgreens *(gf)*  
Five -Spice Pork Tenderloin Skewers, Ginger Fig Preserves *(gf)* - *(Requires Reheating)*  
Smoked Tomato Hummus, Goat Cheese, Arugula Pesto, Spiced Almonds with Focaccia Breadsticks  
Beef Shoulder Tenderloin, Fuji Apple Salsa, Mini Green Onion Biscuits\*  
Casablanca Chicken Meatballs, Saffron Tomato Sauce - *(Requires Reheating)*  
Broccoli, Fontina, New Potato & Castelvetrano Olive Frittata Bites *(gf)* - *(Requires Reheating)*  
Organic Carrot Sticks, Mint Honey Yogurt *(gf)*  
Lamb, Mint & Chickpea Empanadas - *(Requires Reheating)*

## SHARING PLATTERS

Seasonal Fruit & Berries, Vanilla Sour Cream Dip *(gf)*  
Brie en Croûte, Apples, Walnuts, Thyme, Honey - *(Reheating Optional)*  
Brie en Croûte, Roasted Peppers, Onions, Sundried Tomatoes, Cilantro - *(Reheating Optional)*  
International & Domestic Cheeses, Crackers & Breads, Fruits, Spiced Almonds, Olives  
House-Smoked Salmon, Capers Cream Cheese, Pickled Red Onions, Crackers  
Roasted Pike Market Vegetables, Balsamic Syrup *(gf, v)*  
Deviled Eggs with Bay Shrimp or Bacon & Tapenade - 2 per person *(gf)*  
*Antipasto Platter:* Italian Meat Duo, Fontina, Zucchini Caponata, Preserved Lemon Hummus,  
Crispy Lavash, Potato Focaccia

## SALADS & SIDES

Orzo Salad with Arugula, Cucumbers, Feta, Preserved Lemon Vinaigrette  
Baby Bok Choy, Quinoa, Curried Cashews, Miso Vinaigrette  
Organic Greens, Strawberries, Spiced Sunflower Seeds, Elderberry Vinaigrette *(gf, v)*  
Roasted Asparagus Salad, Garlic Croutons, Free-Range Eggs, Garden Herb Gremolata  
Roasted New Potato Salad, Zucchini Ribbons, Tarragon Grain Mustard Vinaigrette *(gf)*  
Steamed Rainbow Carrot Salad, Agave, Carrot Top & Walnut Pesto *(gf, v)*  
Roasted Garlic & Rosemary Potatoes *(gf)* - *(Requires Reheating)*  
Macaroni & Cheddar, Garlic Herb Breadcrumbs - *(Requires Reheating)*  
Stone-Ground Grits, Beecher's Marco Polo Cheese *(gf)* - *(Requires Reheating)*

## ENTRÉES

Ten-Ingredient Vegetarian Fried Brown Rice, Crispy Tofu *(gf)* - *(Requires Reheating)*  
Mama Donier's Beef & Chicken Meatballs, Smoked Tomato Marinara - *(Requires Reheating)*  
Farm Vegetable Lasagna, Spinach, Green Peas, Zucchini, Arugula, Ricotta - *(Requires Reheating)*  
Baked Wild Salmon Fillets, Mushrooms, Sesame Pastry Crust - *(Requires Reheating)*  
Pulled Pork, Potato Focaccia Rolls, Pineapple Pico de Gallo - *(Requires Reheating)*  
New York-Style Eggplant Parmesan - *(Requires Reheating)*  
Poached Salmon, Cucumber Salad, Miso Aioli\* - *(Served Room Temperature)*  
Sliced Grilled Chicken Breast, Fruit Salsa *(gf)* - *(Served Room Temperature)*



KASPARS

# DELIVERIES & PICK-UPS

Staff, rentals, tax, and hospitality fee are in addition.

\*Please keep all platters refrigerated until ready to serve.

## SANDWICH PLATTERS

*Select 1 sandwich per platter. These platters serve 12 people.*

Roast Beef, Blue Cheese, Sriracha Aioli & Dried Tomatoes on French Bread\*

Roasted Turkey, Marco Polo Cheese, Apple Cabbage Slaw & Fig Jam on Potato Focaccia

Mini Banh Mi with Asian BBQ Pork, Cilantro, Jalapeños, Pickled Vegetables, Sweet & Sour Sauce

Curried Tofu Wrap with Guacamole, Roasted Broccoli, Cucumbers, Baby Spinach, Pickled Beans (v)

Garlic Roasted Chicken Breast, Fine Herb Cream Cheese, Roasted Peppers & Arugula on a Focaccia Roll

Wild Salmon, Fennel Cream Cheese, Cucumbers & Pickled Onions, Open-Face on Rye Bread

## ANYTIME BRUNCH

Seasonal Breakfast Bread

Bran & Date Muffins

Savory Spinach & Ricotta Croissants

Breakfast Burritos with Eggs, Beans, Jack Cheese, Poblanos, Potatoes- *(Requires Reheating)*

English Muffin Breakfast Sandwiches with Chicken Sausage, Cheddar, Scrambled Eggs

Bircher Muesli (Swiss Oatmeal) with Organic Oats, Apples, Honey, Nuts, Yogurt, Berries (gf)

Savory Oatmeal Crumble Mini Muffins with Vegetables, Pepper Jack

Kaspars Famous Fruit Scones, House-Made Preserves

Cinnamon, Nutella & Hazelnut Rolls

Pear Almond Turnovers

Seasonal Coffee Cakes

Coconut Chia Pudding, Seasonal Fruit (gf, v)

## PETITE DESSERTS

*Select 1 dessert per platter. These platters serve 25 people.*

Nut & Fruit Baklava Tartlets

Coconut Cream Tartlets

Coconut Macaroons, Chocolate Drizzle (gf)

Sea Salt Caramel & Chocolate Tartlets

Seasonal Fruit Hand Pies

Chocolate Fudge Brownies (gf, v)

Carrot Cakes (gf)

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