



KASPARS

When the food matters

HOLIDAY BUFFETS

Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties.

HORS D'OEUVRES

- Ahi Tuna Poke, Micro Greens, Rice Crackers *(gf)*
- Turkey Meatballs, Orange Marmalade Sauce *(gf)*
- Green Pea Guacamole Tostadas, Pomegranate Seeds, Micro Greens *(gf)*
- Pumpkin Spiced Pork Tenderloin Skewers, House-Made Plum Sauce
- Smoked Salmon Mousse, Seaweed Salad, Puff Pastry Stars*
- Blue Cheese Quesadillas with Arugula, Cranberry, Hummus*
- Vegetable & Rice Noodle Spring Rolls *(gf, v)*, Miso Aioli
- Fontina Stuffed Mini-Potatoes, Salsa Verde *(gf)*

Chef Selection - Chef Kaspar will prepare his own selection of hors d'oeuvres, using the freshest ingredients of the day.

SILVER BELLS

- Braised Boneless Short Ribs, Root Vegetables, Red Wine Sauce *(gf)*
- Roasted Garlic Mashed Potatoes *(gf)*
- Roasted Winter Vegetables, Pomegranate Balsamic Drizzle *(gf, v)*
- Organic Greens, Apples, Ginger Rice Wine Vinaigrette *(gf, v)*
- House-Made Breads & Spreads

LET IT SNOW

- Roasted Chicken Breast, Grape & Ginger Sauce *(gf)*
- Baked Wild Yukon River Salmon, Brussels Sprouts, Fennel *(gf)*
- Polenta Cakes, Mozzarella, Castelvetrano Olives, Kale *(gf)*
- Spinach Caesar Salad, Sweet Potato Croutons, Smoked Blue Cheese, Pumpkin Seeds *(gf)*
- House-Made Breads & Spreads

WINTER WONDERLAND

- Beef Shoulder Tenderloin, Chimichurri Sauce, Shaved Brussels Sprouts *(gf)*
- Baked Prawn & Salmon Cakes, Preserved Lemon Dip *(gf)*
- Roasted Red Skin Potatoes, Rosemary & Lemon Gremolata *(gf, v)*
- Golden Beet, Winter Squash & Sweet Potato Salad, Sherry Vinaigrette *(gf, v)*
- Artisan Romaine, Fuji Apples, Spice Sunflower Seeds, Goat Cheese, Apple Cider Vinaigrette *(gf)*
- House-Made Breads & Spreads

VEGETARIAN ENTRÉES

- Butternut Squash & Maple Empanada, Brown Sugar Spiced Walnuts
- Spinach, Garlic & Chickpea Manicotti, Sautéed Mushrooms, Parmesan
- Falafel Cakes, Pomegranate Molasses, Cilantro Ginger Tzatziki *(gf)*
- Black Bean & Sweet Potato Stew with Coconut Milk, Jasmine Rice *(gf, v)*

Add a Vegetarian Entrée to Any Package



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ENTRÉE ADDITIONS

- Duck Confit, Ginger Applesauce *(gf)*
- Prawn & Salmon Cakes, Fennel Citrus Slaw
- Buffalo Stroganoff, Sherry Paprika Sauce *(gf)*
- Roasted Ten-Spice Pork Loin, Grape Riesling Sauce *(gf)*
- Cedar Planked Salmon, Preserved Lemon Aioli
- Sesame-Crusted Mahi-Mahi, Coconut Curry Sauce *(gf)*
- Stuffed Quail with Sweet Potatoes, Apple, Sage, Pomegranate Molasses *(gf)*
- Chimichurri Double Lamb Chops, Crispy Onions* *(gf)*
- Beef Shoulder Tenderloin, Peppercorn Marsala *(gf)*
- Harissa Prawn Skewers (3 Prawns) *(gf)*

CARVING STATION ADDITIONS - *These Stations Require a Dedicated Chef*

- 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
- Ten-Spice & Seed Rubbed Pork Loin, House-Made Spicy Fig Jam *(gf)*
Serves Approximately 25
- Beef Tenderloin, Pickled Vegetables, Spicy Pepper Aioli* *(gf)*
Serves Approximately 20
- Rack of Lamb, Herbed Peanut Butter Crust*
Serves Approximately 20

PETITE DESSERTS

- Gingerbread & Caramel Tiramisu
- Mini Chocolate S'mores Cakes, House-Made Marshmallows
- Mini Pavlovas, Lemon Mousse, Candied Cranberries *(gf)*
- Coconut Panna Cotta, Pomegranate Seeds *(gf)*
- Eggnog Cheesecakes, Pumpkin Spice Brittle
- Cranberry Meringue Tartlets
- Sea Salt Caramel & Chocolate Tartlets
- Northwest Apple Cranberry Hand Pies
- Baklava with Cherries, Almonds
- Candy Cane & Coconut Macaroons *(gf)*
- Gingersnap Cookies, Pumpkin Cheesecake Mousse
- Assorted Holiday Cookies *(2 per person)*
- Peanut Butter Cookie Sandwiches *(gf)*