



# HORS D'OEUVRES

Whether you're planning a full hors d'oeuvre party or selecting a few options to serve prior to dinner, we'll help you create the perfect menu. Prices are per piece, with a minimum of 3 dozen.

## CHEF'S SELECTION

Chef Kaspar will prepare a selection of hors d'oeuvres for your event, based on the freshest ingredients of the day.

## POULTRY

- Spicy Santa Fe Chicken Turnovers
- Smoked Chicken Tostadas, Black Beans, Feta *(gf)*
- Moroccan Chicken Meatballs, Saffron Tomato Sauce
- Crispy Chicken, Arugula & Red Pepper Rice Rolls, Soy Wasabi Sauce
- Swedish Chicken Meatballs, Grain Mustard Sauce
- Harissa Chicken & Hummus Lettuce Cups *(gf)*
- Tandoori-Style Chicken Skewers, Cilantro Mint Chutney *(gf)*
- Chicken Potstickers, Apricot Sweet & Sour Sauce
- Chicken Satay Skewers, Coconut Curry *(gf)*
- Chicken, Spinach & Feta Spanakopita

## PORK & LAMB

- House-Made Andouille Sausage en Croûte
- Black Forest Prosciutto, Seasonal Fruit *(gf)*
- Prosciutto, Parmesan & Arugula Pesto Palmiers
- House-Made Andouille Corn Dogs, Mustard Remoulade
- Caramelized Onion, Pork Belly & Goat Cheese Flatbread
- Mini Potato Skins, Southwestern Pulled Pork, Cheddar, Pickled Jalapeños *(gf)*
- Asian BBQ Pork Hum Bao, Sesame Cabbage Slaw, Hoisin Sauce
- Petite Spinach Scones, Artisan Salami, Pickled Onions
- Pork Tenderloin Skewers, Bourbon BBQ Sauce *(gf)*
- Orange Marmalade Glazed Pork Kebabs *(gf)*
- Lamb Souvlaki, Olive Tomato Sauce *(gf)*
- Pomegranate Glazed Lamb & Eggplant Skewers *(gf)*
- Roasted Lamb Chops, Rosemary, Garlic, Lemon\* *(gf) - (add 50¢)*
- Lamb, Potato & Rosemary Empanadas
- Greek Lamb Meatballs, Mint Tzatziki

## BEEF

- Honey Sambal Glazed Steak Bites *(gf) - (add 25¢)*
- Beef Tartar, Radishes, Whole Wheat Toast
- Espresso Peppercorn Beef Skewers\* *(gf) - (add 25¢)*
- Beef & Sweet Potato Samosas, Cilantro Chutney
- Beef, Black Bean & Pepper Jack Quesadillas, Cilantro Crema
- Roasted Beef Shoulder Tenderloin Sliders, Blue Cheese, Banana Ketchup\*
- Chimichurri Beef Skewers *(gf)*
- Beef Shoulder Tenderloin, Apple Horseradish Slaw, Rosemary Biscuits\*
- Beef Short Rib Empanadas, Root Vegetable Pico de Gallo
- Mini Roast Beef Yorkshire Puddings
- Reuben Fritters, Thousand Island Dip
- Mini Beef Chili Potato Skins, Pepper Jack *(gf)*

When the food matters



KASPARS

# HORS D'OEUVRES

When the food matters

## SEAFOOD

- Shrimp & Avocado Tostadas *(gf)*
- Mini Fish Tacos *(gf)*
- Chilled Prawn Skewers, Lime Mango Sauce *(gf)* - *(add 25¢)*
- Prawn & Red Snapper Pot Stickers, Tamari Ginger Dip
- Mini Crab Rolls, Green Onions
- Mini Northwest Seafood Quiches
- Kasu Sake Black Cod, Seaweed Salad, Rice Crackers *(gf)*
- Hawaiian Ahi Tuna Poke, Seaweed Salad, Rice Cake\* *(gf)*
- Honey Smoked Wild Salmon Crostini, Caper Cream Cheese\*
- Dungeness Crab & Fine Herb Cream Cheese Stuffed Mushrooms *(gf)*
- Northwest Oysters on the Half Shell, Tomato Lime Mignonette Shooter\* *(gf)*
- Cornmeal Crusted Scallop Skewers, Tomatillo & Avocado Salsa\* *(gf)* - *(add 25¢)*
- Native Alaskan Fry Bread, Smoked Salmon, Horseradish Cream
- Wild Salmon Cakes, Preserved Lemon Salsa Verde *(gf)*
- Sesame Crusted Ahi Tuna, Sushi Rice\* *(gf)*
- Coconut Prawns, Pineapple Ginger Salsa
- Dungeness Crab Cakes, Fine Herb Aioli - *(add 25¢)*
- Wild Salmon Poke, Cucumber Slice *(gf)*

## VEGETARIAN

- Baked Feta Stuffed Dates *(gf)*
- Falafels, Cucumber Mint Tzatziki *(gf)*
- Marsala Figs, Gorgonzola Mousse, Almond Biscotti
- Cauliflower, Potato & Pea Samosas *(v)*
- Oregon Blue Cheese, Almond & Grape Truffles *(gf)*
- Green Pea Guacamole Tostadas, Spiced Pepitas *(gf, v)*
- Vegetable & Rice Noodle Spring Rolls *(gf, v)*, Miso Aioli
- Three-Cheese, Caramelized Onion & Arugula Flatbread
- Roasted Red Peppers, Potato & Cabrales Frittatas *(gf)*
- Roasted Golden Beet & Cheese Curds Skewers, Apple Cider Vinaigrette *(gf)*
- Avocado, Cucumber, Arugula & Carrot Sushi Rolls *(gf, v)*
- Crispy Arancini with Mushrooms & Parmesan, Marinara Dip
- Havarti & Pickled Jalapeño Stuffed Fingerling Potatoes *(gf)*
- Tomato Soup Shooters, Grilled Cheese Paninis
- Spicy Black Bean & Pepper Jack Quesadillas
- Mac & Cheese Croquettes, Arugula Pesto
- Goat Cheese & Spinach Stuffed Mushrooms *(gf)*
- Baked Asparagus Phyllo Rolls, Mint Aioli
- White Balsamic Sea Salt Popcorn *(gf, v)*
- Dolmas with Rice, Raisins, Feta, Lemon *(gf)*
- Gazpacho Shooters *(gf)*
- Feta Turnovers
- Indian-Spiced Roasted Chickpeas *(gf, v)*
- Cream Cheese Stuffed Sweet Pepper Poppers
- Mini Caprese Skewers, Balsamic Glaze *(gf)*



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## PLATTERS

Each platter serves approximately 25 guests.

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### HOUSE SMOKED SALMON

House-Smoked Wild Salmon, Whipped Cream Cheese, Lemons, Onions, Crackers, Rye Bread

### INTERNATIONAL & DOMESTIC CHEESES

Eight Varieties of Cheese, Seed & Spice Crackers, Breads, Fresh Fruits, Spiced Almonds, Olives

### ANTIPASTO SELECTION

Prosciutto, Coppa, Salami, Fontina, Pickled Vegetables, Italian Eggplant Caponata, Garbanzo Bean Spread, Roasted Asparagus, White Balsamic Olive Oil Vinaigrette, Focaccia

### NORTHWEST FRUITS & BERRIES

Seasonal Fruits and Berries, Honey and Mint Greek Yogurt

### ROASTED MARKET VEGETABLES

Roasted Seasonal Vegetables, Tarragon Honey Mustard, Olive Oil

### GARDEN OF RAW VEGETABLES

Organic Vegetables, Three Dips, House-Made Garlic Breadsticks

### BAKED BRIE EN CROÛTE

Sweet: Apples, Walnuts, Thyme, Honey

or

Savory: Roasted Poblano Peppers, Onions, Sundried Tomatoes, Cilantro

### KASPARS PRETZELS

Traditional Warm Bavarian Pretzels, Beecher's Marco Polo Cheese & Beer Sauce