



**KASPARS**  
CATERING & EVENTS  
*Celebrating 30 Years*  
Transforming Moments Into Memories

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**VIRTUAL  
COOKING CLASS**

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# VIRTUAL COOKING CLASS INFORMATION

when your relationships matters

Are you searching for the perfect virtual event? Invite your co-workers, family, friends, and neighbors to roll up their sleeves, put on an apron, and get ready to have some fun in Kaspars hands-on Virtual Cooking Class.

- ◇ Your group will learn professional cooking methods while they prepare and cook a meal for themselves.
- ◇ You will select your own themed menu.
- ◇ Receive a souvenir Kaspars signature apron along with your ingredients box.
- ◇ Have fun working in your own kitchen while chatting with your co-workers, family, and friends as you make a fabulous meal from scratch.
- ◇ Receive personal step-by-step menu instruction our knowledgeable chefs.

## READY TO PLAN?

### Step One: The Menu

Choose a Themed Cooking Class for your group. Choose to add on specialty cocktails or perfectly paired wines.

### Step Two: The Ingredients

The day before your Virtual Event, participants will pick up boxes of pre-portioned ingredients, printed recipes and a new apron. Each box includes enough ingredients for 2 people, so you can share your results with a friend or family member– or enjoy leftovers after the class.

### Step Three: Join the Zoom Meeting

At your designated class time, each participant will log in from their own kitchen, get out their ingredients and enjoy a guided step-by-step instruction from Chef Kaspar's professional team. Questions are encouraged – and bragging rights go to the best-looking dish!

*\*If your company has another platform you would prefer to use, please discuss details with your event planner*

### Step Four: Enjoy the Results

After preparing your feast, dine from the comfort of your own home while you enjoy the tasty results of your efforts.

- ◇ Kaspars is available to add your personal touch to the boxes — including printed materials, gifts, or anything else that you would like your guests to receive.
- ◇ A 12% service charge will be added to all events. There are no additional costs for pickups at Kaspars. If delivery is preferred, staffing will be charged on actual worked hours. Additional delivery costs based on delivery locations.

### Pricing:

\$90 per participant box (each box serves 2)

*\*prices are subject to Washington State Sales Tax*

Minimum of 20 participants per session

Upon pickup or delivery all safety precautions will be taken; boxes will clearly marked and placed in the trunk of each vehicle for a fast, hands-free pickup. We provide all cleaning materials, staff masks (if needed), and gloves. We practice and follow all guidelines as provided by the CDC and local government.



# VIRTUAL COOKING CLASS

## KASPARS SEATTLE CLASSICS

Smoked Salmon and Cream Cheese Croissants  
Dungeness Crab and Cucumber Salad, Mascarpone Honey Dressing (gf)  
Crab & Corn Chowder  
Salmon in Crispy Potato Crust (gf)  
Steak with Espresso Black Peppercorn Rub (gf)  
Tomato Saffron Sauce

## SOUTHERN COMFORT FOODS

Black Pepper Biscuits with & Spicy Cajun Honey Butter  
Polenta or White Corn Grits (gf)  
Fried Green Tomatoes  
New Orleans Jambalaya (gf)  
Classic Gumbo  
Crispy Pecan Pork Cutlets  
Collard Greens  
Cornmeal Coffee Cake

## BBQ MASTER

Learn Two Sauces: Whiskey Molasses BBQ Sauce, Chimichurri, Honey Mustard Sauce, Carolina Mustard Sauce, Orange Rosemary Glaze, Adobo Sauce, or Alabama White BBQ Sauce to pair with Chicken, Beef or Pork  
House-made Vegetarian Burgers  
Grilled Wild Salmon, Spicy Mango BBQ Sauce  
Buffalo Chicken  
Hasselback Potatoes  
Charred Cornbread with Walla Walla Onions, Poblano Peppers

## HAWAIIAN ESCAPE

Ahi Tuna Poke with Roasted Pineapple and Sticky Rice (gf)  
Kalua Pork  
Hawaiian Macaroni Salad  
Pineapple Cabbage Slaw

## MEXICAN FIESTA

Green Pea Gaucamole (gf)  
Salsa: Tomatillo or Tangy Watermelon Salsa (gf)  
Chicken Tortilla Soup (gf)  
Tilapia Fish Tacos (gf)  
Chili Citrus Braised Beef (gf)  
Chicken Tamales (gf)  
Stuffed Poblano Pepper with Rice and Goat Cheese (gf)  
Honey Cilantro Vinaigrette (gf)  
Elote: Mexican Corn on the Cob (gf)  
Mexican Wedding Cookies

When your friendships matter



KASPARS

# VIRTUAL COOKING CLASS WORLD TRAVELER MENUS

When your friendships matter

## TRIP TO SPAIN

The Ultimate Spanish Paella with Meat & Seafood (gf)  
Empanadas  
Patatas Bravas  
Romesco Sauce  
Chorizo Croquettes

## OKTOBERFEST

Schnitzel  
Spaetzle  
Sauerkraut  
Potato Salad

## MEDITERRANEAN

Baba Ghanoush or Hummus  
Spring Carrots with Honey, Lemon Tzatziki  
Spanakopita Pies  
Lamb with Lemon, Thyme, Marjoram  
Steamed Red Rock Fish, Mediterranean Tomato Sauce (gf)

## THAI ADVENTURE

Green Papaya Salad  
Lemongrass Curry (gf)  
Prawn Tom Yam Ghoong (gf)  
Green Curry Chicken  
Pad Thai  
Chicken Massaman Curry  
Sticky Rice Pudding with Mango

## PAN-ASIAN MEDLEY

Ginger Rice Wine Vinaigrette (gf, v)  
Korean Chicken Sugar Cane Skewers  
Traditional Pho with Rice Noodles (gf)  
Grilled Ahi Tuna, Asian Vegetable Slaw  
Hong Kong Char Siu BBQ Chicken

## INDIAN TABLE

Potato Curry Samosas  
Tandoori Style Chicken Breast  
Chicken Tikka Masala  
Seasonal Lentil Daal  
Cardamom Rice  
Chutney: Tomato-Coconut , Mint-Cilantro or Mango



# VIRTUAL EVENT BEVERAGE MENU

Kaspars is ready to pair themed cocktails & wine to your virtual event. Adding this customized touch will make your event stand out and have your guests excited to support your cause.

## WINE SELECTIONS

### KASPARS CUSTOM WINE SELECTION

While budget may be important, so is flavor and pairing an amazing wine with a delicious dinner. With this option Kaspars will select a wine with budget in mind while also making sure it is impressive, tasty and paired perfectly with your custom menu sections. Wine selections can include sparkling wine, white wine, and red wine.

ASK YOUR EVENT PLANNER FOR PRICING

### SOMMELIER SELECTION

Create a truly custom experience for your guests dinner. Work directly with Kaspars wine buyer to select premium wines for your event and custom menu. Wine selections can include sparkling wine, white wine, and red wine.

SEE OUR WINE LIST

## COCKTAIL SELECTIONS

### MASON JAR COCKTAIL

This is a great option to pair with your pickup or delivery menu. Kaspars will completely prepare a custom, themed cocktail for your event in a ready-to-go mason jar. Your guests will simply pop the top, pour over ice, garnish and enjoy!

### YOU BE MIXOLOGIST

With this option Kaspars will completely prepare individual ingredients and provide a comprehensive recipe for the at-home mixologist to make their custom cocktail. This option can be paired with any of our Virtual Gala menu options.

2 COCKTAILS PER KIT

### CUSTOM COCKTAIL RECIPE

This is a great option for your In-home Plated Virtual Dinner. Kaspars will consult with you to provide a custom, themed cocktail for your event. On your event day, our on-site staff will prepare and serve the cocktail for that VIP experience.

2 COCKTAILS PER KIT

When your experience matters