



KASPARS
CATERING & EVENTS
Celebrating 30 Years
Transforming Moments Into Memories

VIRTUAL EVENTS



VIRTUAL EVENTS INFORMATION

IN-HOME PLATED DINNER

Have a Virtual Event and let your guests receive the VIP treatment with this custom, in-home dinner. Your guests will host others in their home and Kaspars team will take care of the rest. We will prepare the beverages and serve each course to follow along with your timeline.

- ◇ Safety precautions will be taken while working in homes. We will provide all cleaning materials, staff masks (if needed), and gloves. We practice and follow all guidelines as provided by the CDC and local government.
- ◇ Dinners have a minimum of 10 guests and a minimum of 8 houses are required.
- ◇ Kaspars will provide a chef and waitstaff to prepare and serve all menu items, beverages and assist in setting up and cleaning up. Staffing costs are determined on event details and will be billed on actual event hours. A 22% service charge will be added to all events.
- ◇ Kaspars rentals are available if needed. Ask about our china, glassware, silverware, linens and more!
- ◇ Menu includes house-made breads and spreads and coffee/tea.
- ◇ Kids meals available!

'HEAT-AT-HOME' BOXED DINNER

Your guests will receive a complete, boxed dinner to reheat at home to enjoy with your Virtual Event. Kaspars will prepare an all-inclusive pick/up and/or delivery meal for your guests to reheat at home. Boxes can include a complete meal, wines and themed specialty cocktails. Written instructions will be included along with photos; all items will be refrigerated upon pickup to follow food safety guidelines. Guests may pick up their boxes at Kaspars in Magnolia, pick them up at a remote location of your choosing, or have them delivered to their doorstep. Oh... and did we mention the Kaspars 'Chefs Hotline' - give us a call with any questions while you are preparing your meal and we are here to help!

- ◇ 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.
- ◇ Boxes are prepared in quantities of 2 guests. A minimum of 25 boxes / 50 guests are required.
- ◇ Kaspars is available to add your event materials to the boxes — including programs, 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 a remote pickup location is preferred, staffing will be charged on actual worked hours. Additional delivery costs based on delivery locations.
- ◇ Menu includes house-made breads and spreads.
- ◇ Kids meals available!

When your event matters



KASPARS

VIRTUAL MENU

3 COURSE MEAL

When your guests matters

SALAD & SOUP SELECTIONS—CHOOSE 1

- Artisan Romaine Caesar Salad, Parmesan Croutons, Creamy Garlic Dressing
- Tomato, Mozzarella, Basil, Saffron, Chickpea Salad, Lemon Olive Oil Vinaigrette (gf)
- Organic Greens Salad, Cucumber Ring, Blueberries, Goat Cheese, Pink Peppercorn & Agave Drizzle (gf)
- Roasted Fall Vegetable Tower, Feta Cheese, Spiced Sunflower Seeds, Balsamic Vinaigrette Pipette (gf)
- Local Foraged Mushroom & Farro Cream Soup
- Dungeness Crab & Wild Rice Bisque (gf)
- Curried Lentil and Coconut Soup (gf, v)

ENTRÉE SELECTIONS

ENTRÉE—CHOOSE 2

- Moroccan Spiced Boneless Beef Short Rib
- Wild Yukon River Salmon, Tomato Saffron Sauce
- Rosemary-Apricot Glazed Free Range Chicken Breast
- Wild Rice Crusted Pacific Rockfish, Lemon Caper Beurre Blanc
- Olive Oil Roasted Halibut, Fresh Herb Aioli (+\$3.5 per person)

VEGETARIAN ENTRÉE—CHOOSE 1

PRESELECTED SIDES LISTED WITH ENTREES

- Yukon Gold Potato Gnocchi, Sunflower Seed Romesco, Greek Artichoke Ragout, Crumbled Feta
- Summer Vegetable & Peach Tagine, Chickpea Cake, Harissa Green Beans (gf, v)

VEGETABLE—CHOOSE 1

- Roasted Paprika Cauliflower (gf)
- Sautéed Garlic Green Beans
- Roasted Honey Ginger Carrots
- Sautéed Zucchini Ribbons (gf)

SIDE DISH—CHOOSE 1

- Pearl Couscous, Arugula, Apples
- Chimichurri Fingerling Potatoes
- Florentine Polenta Cake
- Barley Primavera

DESSERT SELECTIONS—CHOOSE 1

- Chocolate Molten Cake, Raspberry Chantilly, Fresh Berries
- Apple, Blackberry Oatmeal Crumble, Cardamom Greek Yogurt Whip (gf)
- Maple Cheesecake, Roasted Bosc Pears, Brandy Caramel Sauce

ADDITIONAL MENU ITEMS—\$6 PER PERSON ADDITIONAL

ANTIPASTO PLATE

- Iberico Ham, Red Wine Salami, Fontina Cheese, Zucchini Caponata, Mini Peppers, Chickpea & Olive Salad, House Pickled Vegetables (gf)

HORS D'OEUVRES SELECTION

- Blue Cheese Figs, Candied Pecans (gf)
- Smoked Salmon Caper Mousse, House-made "Everything" Crackers
- Smoked Chicken, Olive, Fire-Roasted Red Bell Pepper Spanish Torta (gf)

CHILDREN'S SELECTION

- Roasted Chicken Mac & Cheese Casserole
- Penne Pasta, Marinara, Grated Parmesan



VIRTUAL 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

WINE UPGRADE

Go above and beyond by adding a wine upgrade for your guests to choose. This gives you an option to create another unique experience by letting your guests upgrade their wine selection. Wine selections can include sparkling wine, white wine, and red wine.

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