



FALL & WINTER BUFFETS

Customize your menu from our extensive buffet options.
Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties.
All packages include a selection of house-made breads and spreads.

When the food matters

BUFFET PACKAGES

PIKE MARKET
2 Salads
1 Entrée
1 Side
\$35

DISCOVERY PARK
2 Salads
2 Entrées
1 Side
\$39

KUBOTA GARDEN
2 Salads
3 Entrées
2 Sides
\$45

SALADS

- Orzo Salad, Arugula, Chickpeas, Lemon Dressing *(v)*
- Spinach, Crispy Tortilla Strips, Honey Mustard Dressing *(gf)*
- Curly Endive, Avocados, Grapefruit, Ginger Honey Dressing *(gf)*
- Watercress, Roasted Bartlett Pears, Gorgonzola, Candied Walnuts, Walnut Dressing *(gf)*
- Artisan Romaine, Blue Cheese, Apples, Spiced Sunflower Seeds, Apple Cider Vinaigrette *(gf)*
- Roasted Brussels Sprouts, Bacon, Garlic Rye Bread Croutons, Mustard Sherry Vinaigrette
- Baby Kale, Pomegranate Seeds, Crispy Rice Noodles, Pomegranate Molasses Dressing *(gf, v)*
- Mixed Greens, Cucumber, Fuji Apples, Goat Cheese, Vanilla Citrus Dressing *(gf)*
- Roasted Autumn & Winter Vegetables, Chimichurri *(gf, v)*
- Three-Beet Salad, Candied Pecans, Quince Vinaigrette *(gf, v)*

SIDES

- Arugula Mashed Potatoes *(gf)*
- Maple Ginger Mashed Sweet Potatoes *(gf)*
- Fire-Roasted Pepper & Gorgonzola Risotto
- Farro, Sunflower Seeds, Baby Portobello Mushrooms
- White Cheddar Scalloped Potatoes, Green Onions *(gf)*
- Twice-Baked Potatoes, Sour Cream, Cheese, Bacon, Onions *(gf)*
- Savory Bread Pudding with Wild Mushrooms, Onions, Celery
- Butternut Squash Spaetzle, Toasted Pumpkin Seeds
- Creamy Stone-Ground Grits, White Cheddar *(gf)*
- Spaghetti Squash, Mushroom Bolognese *(gf, v)*

POULTRY ENTRÉES

- Chicken Breast, Spinach & Feta en Croûte
- Roasted Chicken Breast, Asian Mushrooms, Teriyaki Ginger Sauce
- Chicken Breast, Moroccan-Spiced Tomato Sauce *(gf)*
- Roasted Chicken Breast, Sautéed Three-Mushroom & Pinot Gris Sauce *(gf)*
- Southern Italian Chicken, Dried Tomatoes, Roasted Peppers, Capers, Garlic Basil Sauce *(gf)*
- Cabernet Marinated Chicken Breast, Red Wine Cocoa Sauce, Crispy Grape Leaves *(gf)*
- Tom Kha Gai Chicken Curry, Lime Leaf & Lemongrass *(gf)*
- Turkey Piccata, Wild Rice Crust, Brussels Sprouts, Green Onion Jalapeño Sauce *(gf)*
- Roasted Duck Breast, House-Made Plum Sauce, Tempura Vegetables *(Add \$3.25)*



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KASPARS

When the food matters

BEEF ENTRÉES

- Sirloin Steak, Portobello Mushroom Sauce* *(gf)*
- Belgian Braised Beef, Stout Caramelized Onions *(gf)*
- Beef Shoulder Tenderloin, Espresso & Black Peppercorn Rub* *(gf)*
- Braised Boneless Short Ribs, Root Vegetables, Cuban Onions, Red Wine Sauce *(gf)*
- Flat Iron Steak, Juniper & Lemon Chimichurri, Crispy Sweet Potatoes* *(gf)*
- Pinot Noir Braised Boneless Short Ribs, Cinnamon & Star Anise Sauce *(gf)*
- Beef Shoulder Tenderloin, Mushrooms, Rosemary Pastry Crust*
- Petite Beef Medallions, Date & Walnut Crust* *(gf)*
- German Beef Roulade, Red Wine Mushroom Demi

PORK & LAMB ENTRÉES

- Stuffed Pork Loin with Sweet Potatoes, Leeks, Sherry Sauce
- Ten-Spice & Seed Roasted Pork Loin, Apple Ginger Chutney *(gf)*
- Pork Tenderloin Medallion, Three-Mushroom & Pinot Gris Sauce *(gf)*
- Braised Pork Chili Verde, Tomatillos, Poblano Peppers, Cilantro *(gf)*
- Pork Tenderloin Piccata, Parmesan Crust, Smoked Tomato Sauce *(gf)*
- Smoked Pork Loin, Dry Riesling & Paprika Braised Sauerkraut *(gf)*
- Double Lamb Chops, Fried Grape Leaves, Olive & Preserved Lemon Sauce* *(Add \$5.25)*
- Traditional Lamb Curry with Sweet Potatoes, Coconut & Mango Chutney *(gf)*
- Rack of Lamb, Garlic Herb Bread Crumbs, Greek Yogurt Tzatziki* *(Add \$5.25)*
- Fig-Stuffed Leg of Lamb, Arugula Pesto, Mustard* *(gf) (Add \$3.25)*

SEAFOOD ENTRÉES

- Cedar Planked Wild Salmon, Pinot Noir Aioli *(gf)*
- Northwest Salmon Medallions, Saffron Tomato Broth *(gf)*
- Wild Salmon Fillet, Preserved Lemon & Grapefruit Champagne Sauce *(gf)*
- True Cod Fillet, Green Lentils, Paprika, Shishito Pepper Sauce *(gf)*
- Potato Crusted Ling Cod, Malt Vinegar Aioli *(gf)*
- Wild Rice Crusted Red Snapper, Riesling Reduction *(gf)*
- West Coast Snapper Fillets, Apple Guacamole, Pomegranate Seeds, Lemon Vinaigrette *(gf)*
- Pan-Seared Mahi-Mahi, Sweet Potatoes, Coconut Lime Sauce *(gf)*
- Dungeness Crab Cakes, Tomato Basil Sauce *(Add \$3.25)*
- Seafood Paella with Shrimp, Cod, Calamari, Mussels *(gf)*

VEGETARIAN ENTRÉES

- Falafels, Pomegranate Molasses, Cilantro Ginger Tzatziki *(gf)*
- Maple Butternut Squash Empanada, Brown Sugar Spiced Walnuts
- Moroccan Root Vegetable Tagine with Tomatoes, Cinnamon, Dried Apples, Couscous *(v)*
- Pea Vine, Garlic & Chickpea Manicotti, Sautéed Mushrooms, Parmesan
- Black Bean, Sweet Potato & Coconut Stew, Jasmine Rice *(gf, v)*

Add a Vegetarian Entrée to Any Package for \$4.25 Per Person



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CARVING STATION ADDITIONS

These Stations Require a Dedicated Chef

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STEELHEAD FILLET EN CROÛTE, SPINACH & MUSHROOMS

Serves Approximately 25

\$105

CEDAR PLANKED SALMON, BROWN SUGAR & WHISKEY SAUCE *(gf)*

Serves Approximately 25

\$135

ROASTED PRIME RIB *(gf)*, YORKSHIRE PUDDING, HORSERADISH CREAM

Serves Approximately 30

\$265

WHOLE ROSEMARY-BRINED TURKEY, CINNAMON APPLE BREAD HASH

Serves Approximately 30

\$125

BEEF TENDERLOIN, PICKLED VEGETABLES, SPICY PEPPER AIOLI* *(gf)*

Serves Approximately 20

\$285

RACK OF LAMB, HERBED PEANUT BUTTER CRUST*

Serves Approximately 20

\$215