



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.

When the food matters

CHEF'S SELECTION - \$2.75

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

POULTRY - \$3.25

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 - \$3.25

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 - \$3.75

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)*
Roast Beef Tenderloin Sliders, Peanut Butter Mustard Sauce, Pickled Cucumbers



KASPARS

HORS D'OEUVRES

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SEAFOOD - \$3.75

- 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 - \$2.75

- 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
\$225

INTERNATIONAL & DOMESTIC CHEESES

Eight Varieties of Cheese, Seed & Spice Crackers, Breads, Fresh Fruits, Spiced Almonds, Olives
\$165

ANTIPASTO SELECTION

Prosciutto, Coppa, Salami, Fontina, Pickled Vegetables, Italian Eggplant Caponata, Garbanzo Bean Spread, Roasted Asparagus, White Balsamic Olive Oil Vinaigrette, Focaccia
\$165

NORTHWEST FRUITS & BERRIES

Seasonal Fruits and Berries, Honey and Mint Greek Yogurt
\$115

ROASTED MARKET VEGETABLES

Roasted Seasonal Vegetables, Tarragon Honey Mustard, Olive Oil
\$115

GARDEN OF RAW VEGETABLES

Organic Vegetables, Three Dips, House-Made Garlic Breadsticks
\$75

BAKED BRIE EN CROÛTE

Sweet: Apples, Walnuts, Thyme, Honey
or

Savory: Roasted Poblano Peppers, Onions, Sundried Tomatoes, Cilantro
\$85

KASPARS PRETZELS

Traditional Warm Bavarian Pretzels, Beecher's Marco Polo Cheese & Beer Sauce
\$105