



KASPARS

When the food matters

# Fall & Winter Weddings

## Hors d'Oeuvres

- Rueben Fritters, Thousand Island Dip
  - Ahi Tuna Poke, Cucumber, Sushi Roll *(gf)*
  - Butternut Squash Tostadas, Spiced Pecans *(gf, v)*
  - Pork Tenderloin Kebabs, Orange Marmalade Glaze *(gf)*
  - Mini Yukon Gold Potato Skins, Havarti, Bacon, Jalapeños *(gf)*
  - Greek Firecrackers with Chicken, Rice & Feta, Preserved Lemon Tzatziki
  - Vegetable & Rice Noodle Spring Rolls *(gf, v)*, Miso Aioli
  - Caramelized Walla Walla Onion & Three-Cheese Tarts
  - Cauliflower, Potato & Pea Samosas *(v)*
- Choose 3 — \$9.25

Chef Selection - Chef Kaspar will prepare his own selection of hors d'oeuvres, using the freshest ingredients of the day.  
3 per Person — \$7.25

## Plated

*All dinners include a chef's selection of seasonal vegetables, house-made breads & spreads and coffee service.*

### Two Souls, One Heart

**Salad:** Arugula, Bibb Lettuce, Dried Mango, Curried Cashews, Honey Cilantro Dressing *(gf)*  
**Entrée:** Chimichurri Chicken Breast with Seasonal Squash & Three-Cheese Polenta Cake *(gf)*  
 \$35

### Always and Forever

**Salad:** Artisan Romaine, Cotija, Crispy Tortilla Strips, Southwestern Caesar Dressing  
**Entrée:** Braised Boneless Short Ribs, Root Vegetables, Cocoa Cabernet Sauce, with Beecher's Cheese Mashed Potatoes *(gf)*  
 \$35.75

### Can't Help Falling

**Salad:** Organic Mixed Greens, Cucumber Ring, Fuji Apples, Goat Cheese, Vanilla Citrus Dressing *(gf)*  
**Entrée:** Alaskan Salmon, Saffron Tomato Sauce with Basil Spaetzle & Baby Kale  
 \$37

### Fairy Tales Happen

**1st Course:** Delicata Squash & Arugula Salad, Sweet Potatoes, Pepitas, Bourbon Maple Vinaigrette *(gf, v)*  
**2nd Course:** Wild Salmon, Chimichurri Sauce, Crispy Onions *(gf)*  
**3rd Course:** Beef Shoulder Tenderloin & Mushrooms, Port Wine Sauce with Root Vegetable Hash\* *(gf)*  
 \$45

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## Buffet & Family Style

All packages include a selection of house-made breads and spreads.

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### Love Story

Seared Chicken Breast, Peppercorn Marsala Sauce *(gf)*  
Foraged Mushroom & Rosemary Barley Risotto  
Beet, Pear & Candied Walnut Salad, Merlot Vinaigrette *(gf, v)*  
Spinach Caesar Salad, Polenta Croutons, Parmesan *(gf)*  
\$34.75

### Head Over Heels

Roasted Chicken Breast, Mushroom Sauce, Sautéed Greens  
Cedar Planked Wild Salmon, Pinot Noir Aioli\* *(gf)*  
Pepper Jack Scalloped Potatoes *(gf)*  
Roasted Seasonal Vegetables, Pomegranate Balsamic Glaze *(gf, v)*  
Baby Bok Choy Salad, Bacon, Sesame Seeds, Honey Ginger Vinaigrette *(gf)*  
\$35

### To the Moon and Back

Wild Rice Crusted Red Snapper, Riesling Reduction, Fine Herb Salad *(gf)*  
Braised Boneless Short Ribs, Cocoa Demi Glaze *(gf)*  
Buttermilk Garlic Mashed Potatoes *(gf)*  
Seasonal Vegetable Ratatouille *(gf, v)*  
Artisan Romaine, Fuji Apples, Blue Cheese, Apple Cider Vinaigrette *(gf)*  
\$36.75

### Forever and Ever

Black Peppercorn & Coffee Crusted Beef Shoulder Tenderloin, Mushroom Jus\* *(gf)*  
Southern Italian Chicken, Sundried Tomatoes, Roasted Peppers, Capers, Garlic Basil Sauce *(gf)*  
Creamy Blue Cheese Polenta *(gf)*  
Roasted Squash, Rum Agave Glaze *(gf, v)*  
Kale Salad, Dried Cranberries, Spiced Pepitas, Allspice Vinaigrette *(gf, v)*  
\$38.75

### Vegetarian Entrées

Winter Vegetable Enchilada, Tomatillo Queso Sauce  
Butternut Squash & Maple Empanada, Brown Sugar Spiced Walnuts  
Moroccan-Style Root Vegetable Tagine with Tomatoes, Cinnamon, Dried Apples *(gf, v)*, Couscous *(v)*  
Spinach, Ricotta & Chickpea Cannelloni, Romesco Sauce  
Falafel Cakes, Pomegranate Seeds, Cilantro Ginger Tzatziki *(gf)*  
Coconut, Black Bean & Sweet Potato Stew, Jasmine Rice *(gf, v)*  
Add a Vegetarian Entrée to Any Package for \$4.25 Per Person



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## Buffet Enhancements

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### Entrée Additions

*Priced per Person*

- Chicken Confit, Pear & Ginger Sauce (gf) - \$4.25
- Crab & Salmon Cakes, Fennel Citrus Slaw - \$6.25
- Cedar Planked Salmon, Pinot Noir Aioli - \$4.25
- Buffalo Stroganoff, Paprika & Sour Cream Sauce - \$4.25
- Sesame Crusted Mahi-Mahi, Mango Sweet & Sour Sauce (gf) - \$4.25
- Tukey ala King, Mushroom Sherry & Red Pepper Cream (gf) - \$6.25
- Double Lamb Chops, Chimichurri, Crispy Onions\* (gf) - \$8.25
- Beef Shoulder Tenderloin, Peppercorn Marsala (gf) - \$4.25

### Carving Station Additions

*These Stations Require a Dedicated Chef*

- Steelhead Fillet en Croûte, Spinach, Portobello 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
- Rosemary Brined Turkey Breast, Cinnamon Apple Bread Hash  
Serves Approximately 30 - \$125
- Rack of Lamb, Herbed Peanut Butter Crust\*  
Serves Approximately 25 - \$215

### Petite Desserts.

- Cranberry Apple Hand Pie
  - Honey Pear Cake, Spiced Pistachios
  - Mini Pavlova, Citrus Cream, Citrus Wedges (gf)
  - Coconut Pana Cotta, Rum Roasted Pineapples (gf)
  - Ginger Molasses Cookie, Pumpkin Mousse, Spiced Pepitas
  - Flourless Chocolate Cake, Pumpkin Spice Meringue (gf)
  - Harvest Wine Cakes, Pan-Seared Grapes
  - Caramel Cheesecake, Pretzel Crust
  - Amaretto Chocolate Crinkle Cookie (gf)
  - Sea Salt Caramel & Chocolate Tartlet
  - Lemon Cranberry Tartlet
  - Bourbon Eggnog Tartlet
- \$3.25 per Dessert