



KASPARS
CATERING & EVENTS
Celebrating 30 Years
Transforming Moments Into Memories

VIRTUAL EVENTS
2021



VIRTUAL EVENTS INFORMATION

'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. Reheating instructions will be included along with photos and 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 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!

- ◇ We practice and follow all guidelines as provided by the CDC and local government. Learn more about our actions on safety by visiting our website at <https://kasparsseattlecatering.com/covid-19/>.
- ◇ Boxes are prepared in quantities of 2 guests. A minimum of 20 boxes / 40 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 15% hospitality fee will be added to all events.
- ◇ We offer complimentary pick-up at Kaspars in Magnolia. If a different pickup location is preferred, staffing will be charged on actual worked hours. Inquire about our fees for delivering meals to your guests doorsteps.
- ◇ Menu includes house-made breads and spreads.
- ◇ Kids meals available!

IN-HOME PLATED DINNER

**Subject to availability with County and State COVID-19 phases.*

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 and gloves. We practice and follow all guidelines as provided by the CDC and local government.
- ◇ 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% hospitality fee will be added to all events.
- ◇ Ask about Kaspars china, glassware, silverware, linens and more!
- ◇ Menu includes house-made breads and spreads.
- ◇ Kids meals available!

When your event matters



KASPARS

VIRTUAL EVENT MENU

3 COURSE MEAL—\$49 PER PERSON
PLEASE CHOOSE 2 ENTRÉE SELECTIONS

When your guests matters

SALAD & SOUP SELECTIONS—CHOOSE 1

- Pomegranate, Cucumber, Organic Greens Salad, Sunflower Seed Crusted Goat Cheese, Maple Vinaigrette [gf]
- Roasted Beet, Baby Spinach Salad, Beecher's Cheese Curds, Candied Sunflower Seeds [gf]
- Artisan Romaine Salad, Shaved Parmesan, Garlic Dressing, Croutons
- PNW Seafood Chowder, Crab, Shrimp, Yukon Gold Potatoes, Fennel
- Roasted Butternut Squash Soup, Cinnamon Croutons [v]
- Three Mushroom Barley Soup

ENTRÉE SELECTIONS

CHOOSE 2

- Garlic-Mustard Crusted Halibut, Fine Herbs, Sunflower Seed Romesco (+ \$3.5 per person) [gf]
- Moroccan Spiced Boneless Beef Short Rib, Root Vegetable Demi-glace [gf]
- Roasted Chicken Breast, Sauteed Mushroom & Peppercorn Marsala Sauce [gf]
- 10 Seed Crusted Pork Tenderloin, Heirloom Apple Sauce [gf]
- Yukon River Salmon, Tomato Bouillabaisse [gf]
- Roasted Chicken Breast, Plum Ginger Sauce [gf]

VEGETARIAN ENTRÉE SUBSTITUTION

CHOOSE 1—VEGETARIAN ENTRÉE NOT OFFERED TO ALL GUESTS. ONLY AVAILABLE AS A SUBSTITUTION

- Stuffed Delicata Squash, Wild Rice, Cranberries, Pecans, Maple Balsamic Glaze [gf] [v]
- Marrakesh Tagine, Roasted Vegetables, Dried Fruit Couscous, Saffron Chickpeas [v]
- Fontina Barley Risotto, Roasted Vegetables, Arugula Pesto

SIDES

CHOOSE 1

- Sautéed Garlic Green Beans [gf] [v]
- Roasted Brussels Sprouts [gf] [v]
- Baby Bok Choy, Sesame Oil [gf] [v]

CHOOSE 1

- Buttermilk Mashed Potatoes [gf]
- Roasted Fingerling Potatoes [gf] [v]
- White Cheddar Polenta Cake, Smoked Tomatoes [gf]

DESSERT SELECTIONS—CHOOSE 1

- Chocolate Molten Cake, Grand Marnier Crème
- Rainbow Carrot Cake, Cream Cheese Frosting
- Pavlova, Lemon Mousse, Citrus Supreme [gf]
- Caramel Sea Salt Cheesecake

ADDITIONAL MENU ITEMS—\$8 PER PERSON

ANTIPASTO PLATE

Two Varieties of Cured Meats, Fontina Cheese, Zucchini Caponata, Mini Peppers, Chickpea & Olive Salad, House Pickled Vegetables (gf)

HORS D'OEUVRE 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



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

COCKTAIL IN A JAR

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 jar. Your guests will simply pop the top, pour over ice, garnish and enjoy!

BE THE MIXOLOGIST WITH OUR COCKTAIL KIT

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.

CUSTOM THEMED COCKTAIL RECIPE

**Subject to availability with County and State COVID-19 phases.*

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.

When your experience matters