



# DELIVERIES & PICK-UPS

All items are delivered at room temperature. Reheating instructions will be provided as necessary. Orders made by the dozen have the minimum of 2 dozen pieces. Platters served family style serve approximately 24. A food and beverage minimum applies to all pick-ups and deliveries. Disposables, taxes, and non-refundable hospitality fee are in addition.

Please keep all platters refrigerated until ready to reheat or serve.

## COCKTAIL HORS D'OEUVRES

*Order is made by the dozen, with the minimum of 2 dozen pieces.*

- Vegetable & Rice Noodle Spring Rolls (gf, v), Miso Aioli - \$35
- Northwest Shrimp Rolls, Oregon Shrimp, Celery, Old Bay Dressing- \$42
- Open Faced "Everything" Focaccia Roll, Smoked Salmon, Caper Cream Cheese, Pickled Onions - \$42
- Chimichurri Chicken Pinwheel - \$42
- Smoked Tomato Hummus, Goat Cheese, Arugula Pesto, Spiced Almonds with Focaccia Breadsticks- \$35
- Chilled Mojito Prawn Skewer (gf)- \$42
- Casablanca Chicken Meatballs, Saffron Tomato Sauce - (Requires Reheating) - \$42
- Broccoli, Fontina, New Potato & Castelvetro Olive Frittata Bites (gf) - (Requires Reheating) - \$35
- Garlic Herb Boursin Stuffed Cocktail Peppers - (Vegan option available) - \$18
- Lamb & Chickpea Empanadas, with (optional) Zesty Mint Yogurt - (Requires Reheating)- \$42
- Caramelized Sweet Onion Flatbread, Dates, Bleu Cheese, Arugula - \$42 - (add on) Prosciutto for \$0.50/per portion

## SHARING PLATTERS

- Seasonal Fruit & Berries, Vanilla Greek Yogurt Dip (gf) - \$115
- Brie en Croûte, Apples, Walnuts, Thyme, Honey - (Reheating Optional)- \$85— (add on) Lavash Crackers for \$10
- International & Domestic Cheeses, Crackers & Breads, Fruits, Spiced Almonds, Olives - \$165
- Ahi Tuna Poke Cups, Sushi Rice, Seaweed Salad, Edamame - \$225
- Roasted Pike Market Vegetables, Balsamic Syrup (gf, v)- \$115
- Deviled Eggs with Bay Shrimp or Bacon & Tapenade - 2 per person (gf)- \$85
- Antipasto Platter:* Italian Meat Duo, Fontina, Pickled Vegetables, Assorted Olives, Fine Herb Goat Cheese, Preserved Lemon Hummus, Crispy Lavash, Potato Focaccia - \$165

## SALADS & SIDES

- Orzo Salad with Arugula, Cucumbers, Feta, Preserved Lemon Vinaigrette - \$83
- Baby Bok Choy, Quinoa, Curried Cashews, Miso Vinaigrette - \$83
- Organic Greens, Strawberries, Spiced Sunflower Seeds, Elderberry Vinaigrette (gf, v)- \$83
- Roasted Asparagus Salad, Garlic Croutons, Free-Range Eggs, Garden Herb Gremolata - \$105
- Roasted New Potato Salad, Zucchini Ribbons, Tarragon Grain Mustard Vinaigrette (gf)- \$83
- Rainbow Carrot Salad, Agave, Tahini Sumac Dip (gf, v)- \$83
- Roasted Garlic & Rosemary Fingerling Potatoes (gf) - (Requires Reheating)- \$83
- Macaroni & Cheddar, Garlic Herb Breadcrumbs - (Requires Reheating)- \$83

## ENTRÉES

- Ten-Ingredient Vegetarian Fried Brown Rice, Crispy Tofu (gf) - (Requires Reheating)- \$83
- Mama Donier's Beef & Chicken Meatballs, Smoked Tomato Marinara - (Requires Reheating)- \$105
- Farm Vegetable Lasagna, Spinach, Green Peas, Zucchini, Arugula, Ricotta - (Requires Reheating)- \$105
- Pulled Pork, Cornmeal Roll, Pickled Vegetables, Tomatillo Salsa, Hot Fire Roasted Tomato Salsa - (Requires Reheating)- \$135
- New York-Style Eggplant Parmesan - (Requires Reheating)- \$105
- Poached Salmon, Cucumber Salad, Miso Aioli\* - (Served Room Temperature) - \$165
- Sliced Grilled Chicken Breast, Fruit Salsa (gf) - (Served Room Temperature) - \$135

When the food matters



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## PETITE SANDWICH PLATTERS

*These platters serve 24 petite sandwiches.*

Roast Beef, Blue Cheese, Sriracha Aioli & Dried Tomatoes on French Bread\*

Roasted Turkey, Marco Polo Cheese, Apple Cabbage Slaw & Fig Jam on Potato Focaccia

Mini Banh Mi with Asian BBQ Pork, Cilantro, Jalapeños, Pickled Vegetables, Sweet & Sour Sauce

Curried Tofu Wrap with Guacamole, Roasted Broccoli, Cucumbers, Baby Spinach, Pickled Beans (v)

Garlic Roasted Chicken Breast, Fine Herb Cream Cheese, Roasted Peppers & Arugula on a Focaccia Roll

New Orleans Muffuletta, 3 Cured Meats, Provolone, Olive Spread

\$75

## ANYTIME BRUNCH

*Order is made by the dozen, with the minimum of 2 dozen pieces.*

Seasonal Breakfast Bread - \$37

Bran & Date Muffins - \$37

Mini Quiche Bites—Bacon, Leek, Onion *or* Caramelized Onion, Spinach, Fontina- \$42

Breakfast Burritos with Eggs, Beans, Jack Cheese, Poblanos, Potatoes- *(Requires Reheating)*- \$42

English Muffin Breakfast Sandwiches with Chicken Sausage, Cheddar, Scrambled Eggs *(Requires Reheating)*- \$42

Overnight Oats with Organic Oats, Apples, Honey, Nuts, Yogurt, Berries *(gf)*- \$42

Savory Oatmeal Crumble Mini Muffins— Vegetables, Pepper Jack *or* Ham, Gruyere- \$42

Kaspars Famous Fruit Scones, House-Made Preserves - \$37

Cinnamon, Nutella & Hazelnut Rolls - \$37

Pear Almond Turnovers - \$37

Seasonal Coffee Cakes - \$37

Coconut Chia Pudding, Seasonal Fruit *(gf, v)*- \$37

## PETITE DESSERTS

*Order is made by the dozen, with the minimum of 2 dozen pieces.*

Nut & Fruit Baklava Tartlets

Coconut Cream Tartlets

Coconut Macarons, Chocolate Drizzle *(gf)*

Sea Salt Caramel & Chocolate Tartlets

Seasonal Fruit Hand Pies

Chocolate Fudge Brownies *(gf, v)*

Carrot Cakes *(gf)*

\$37