



# 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 minimum of 2 dozen pieces.*

- Vegetable & Rice Noodle Spring Rolls (gf, v), Miso Aioli - \$35/dozen
- Garlic Herb Boursin Stuffed Cocktail Peppers - (Vegan option available) - \$18/dozen
- Smoked Tomato Hummus, Goat Cheese, Arugula Pesto, Spiced Almonds with Focaccia Breadsticks - \$35/dozen
- Northwest Shrimp Rolls, Oregon Shrimp, Celery, Old Bay Dressing - \$42/dozen
- Open Faced "Everything" Focaccia Roll, Smoked Salmon, Caper Cream Cheese, Pickled Onions - \$42/dozen
- Chilled Mojito Prawn Skewer (gf) - \$42/dozen
- Ahi Tuna Poke Cups, Sushi Rice, Seaweed Salad, Edamame - \$42/dozen
- Chimichurri Chicken Pinwheel - \$42/dozen
- Casablanca Chicken Meatballs, Saffron Tomato Sauce - (Requires Reheating) - \$42/dozen
- Broccoli, Fontina, New Potato & Castelvetrano Olive Frittata Bites (gf) - (Reheating Optional) - \$35/dozen
- Lamb & Chickpea Empanadas, with Zesty Mint Yogurt (optional) - \$42/dozen
- Caramelized Sweet Onion Flatbread, Dates, Bleu Cheese, Arugula - \$84/2 dozen - (add on) Prosciutto \$0.50/per portion

## SHARING PLATTERS [SERVES APPROX. 20-24]

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

## SALADS & SIDES [SERVES APPROX. 20-24]

- 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 [SERVES APPROX. 20-24]

- Seasonal Vegetable Fried Brown Rice (gf, v) with Crispy Tofu (+\$5) and/or Chicken (+\$10) - (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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When the food matters

## PETITE SANDWICH PLATTERS

*These platters serve 24 petite sandwiches.*

\$75

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

## ANYTIME BRUNCH

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

Seasonal Breakfast Bread - \$50/order [serves 8-12]

Bran & Date Muffins - \$37/dozen

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

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

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

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

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

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

Cinnamon, Nutella & Hazelnut Rolls - \$37/dozen

Pear Almond Turnovers - \$37/dozen

Seasonal Coffee Cakes - \$37/dozen

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

## PETITE DESSERTS

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

\$37/dozen

Nut & Fruit Baklava Tartlets

Coconut Cream Tartlets

Coconut Macaroons, Chocolate Drizzle (gf)

Sea Salt Caramel & Chocolate Tartlets

Seasonal Fruit Hand Pies

Chocolate Fudge Brownies (gf, v)

Carrot Cakes (gf)