



PLANNING VIRTUAL EVENTS

KASPARS

'HEAT-AT-HOME' BOXED DINNER — \$49 PER PERSON

Your guests will receive a custom 3-course dinner to enjoy with your Virtual Event. Kaspars will prepare an all-inclusive pick-up or delivered meal for your guests to reheat at home, using our easy-to-follow reheating instructions. Dinner boxes can be personalized to include wines, themed specialty cocktails, small gifts or any custom printed materials. Guests may pick up their dinner at Kaspars in Magnolia, at a pick-up location of your choosing, or have it delivered directly to their doorstep.

HOUSE PARTY — \$695

Host a Virtual Event in your home for up to 12* with your closest friends and enjoy the VIP treatment with this custom, in-home party. Chef Kaspar will prepare a cocktail style menu for your family and friends to savor as you enjoy the virtual event broadcast in the comfort of your own home. This is a great option for your entire virtual event or add it on to the Boxed Dinner for another fun option.

**For different size groups contact our event planners.*

OTHER INFORMATION

- ◇ 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/>
- ◇ 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.
- ◇ A 15% hospitality fee will be added to all events.
- ◇ Menu includes house-made breads and spreads.
- ◇ Add a cocktail, wine, kids meal and other fun options!
- ◇ Any of your own branded event materials can be added to the boxed dinners — including programs, gifts, or anything else that you would like your guests to receive.

When your event matters



SPRING/SUMMER VIRTUAL EVENT 'HEAT-AT-HOME' MENU

SALAD & SOUP SELECTIONS—CHOOSE 1

- Organic Greens Cucumber Roll Salad, Goat Cheese Herb Wonton, Shallot Sherry Vinaigrette (veg)
- Tri-Colored Tomato Salad, Feta Cheese, Pickled Green Tomato, Preserved Lemon Olive Oil Dressing (gf, veg)
- Artisan Romaine Salad, Spicy Cheese Curds, Garlic Dressing, Focaccia Croutons (veg)
- Asparagus, Bibb Lettuce Salad, Honey Sumac Yogurt Dressing (gf, veg)
- Poblano Cheddar, Cheese Soup, Chipotle Tortilla Strips (gf, veg)
- Asparagus, Spring Peas, Mint Vichyssoise (Hot or Cold) (gf, v)
- Lemon Chicken, New Potato, and Spring Spinach Soup (gf)
- Chilled Prawn and Corn Soup, Peach Salsa (gf)

ENTRÉE SELECTIONS—CHOOSE 2

- Grilled Beef Shoulder Tenderloin, Marsala Peppercorn Sauce (gf)
- Pan-Seared Beef Sirloin Steak, Fine Herb Breadcrumbs, Smoked Tomato Butter
- Braised Boneless Beef Short Ribs, Blistered Tomatoes, Salsa Verde (gf)
- Roast Chicken Breast, Tomato, Coconut, and Lime Sauce (gf)
- Chicken Breast Confit, Sweet & Sour Ginger Rhubarb Sauce (gf)
- Pork Tenderloin, Sweet & Sour Rhubarb Sauce (gf)
- Wild Salmon Medallion, Sumac, Pickled Cucumber, Preserved Lemon Yoghurt Sauce (gf)
- Seafood Trio: Wild Salmon, Red Snapper, Prawns, Champagne Fine Herb Sauce (gf)
- Lime Leaf Red Snapper Piccata, Lemongrass, Coconut, Vietnamese Pickled Vegetables (gf)
- Duck Confit, Lemongrass, Lime Leaf (gf) [add \$3 per person]
- Grilled Lamb Chops, Cucumber Mint Tzatziki (gf) [add \$3 per person]

SIDES—CHOOSE 2

- Italian Roasted Potatoes, Rosemary, Parmesan (gf, veg)
- Vegetable & Yukon Gold Potato Hash (gf, v)
- Turmeric Risotto Cakes, Mozzarella (gf, veg)
- Brown Rice Pilaf, Parsley, Peanuts (gf, v)
- Shaved Broccoli Lemon Cous-Cous (v)
- Pike Market Green Vegetables (gf, v)
- Roasted Cauliflower, Fine Herb Garlic Breadcrumbs, Parmesan Cheese
- Kaspar's Famous Honey Ginger Carrot Mash (gf, veg)
- Sauteed Baby Bok Choy, Miso Glaze (veg)
- Zucchini Linguini, Mint (gf, v)
- Blistered Green Beans, Garlic, Shallots (gf, v)

VEGETARIAN ENTRÉE SELECTIONS—CHOOSE 1

- Vegetable Chili, Jalapeno Corn Bread, Queso Fresco, Pineapple Salsa, Cilantro Lime Crema (veg)
- Rustic Vegetable Tart, Turmeric Ricotta, Free-Range Egg, Gochujang Aioli, Pickled Cucumbers (veg)
- Saffron Vegetable Paella, Smoked Tofu, Garlic Green Beans, Spanish Olives, Pistachio Salsa Verde (gf, v)

DESSERT SELECTIONS—CHOOSE 1

- Dulce De Leche Chocolate Mousse Cake
- Phyllo, Almond and Cherry Baklava
- Vanilla Greek Yogurt Panna Cotta with Blueberries (gf)
- Dark & White Chocolate Mousse with Chocolate Shavings (gf)
- Lemon Mousse, Rhubarb Pavlova with Macerated Strawberries (gf)
- Chocolate, Raspberry, Devonshire Cream Swirled Brownie
- Cardamom Cheesecake with Spicy Peach Chutney
- Thai Mango Coconut Sticky Rice (gf, v)
- Chocolate Zucchini Brownie (gf, v)
- Golden Spiced Tiramisu

gf = gluten free | veg = lacto-ovo-vegetarian | v = vegan | df = dairy free
*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.
Prices are subject to Washington state sales tax & hospitality fee. Pricing valid for 2022

When your guests matters



FALL / WINTER VIRTUAL EVENT 'HEAT-AT-HOME' MENU

SALAD & SOUP SELECTIONS—CHOOSE 1

- Organic Greens Cucumber Roll Salad, Goat Cheese Herb Wonton, Shallot Sherry Vinaigrette (veg)
- Roasted Seasonal Garden Vegetable Tower, Balsamic Vinegar, Olive Oil, Micro Greens (gf, v)
- Artisan Romaine Salad, Spicy Cheese Curds, Garlic Dressing, Focaccia Croutons (veg)
- Endive, Rainbow Carrot Salad, Spiced Sunflower Seeds, Date Saffron Dressing (gf, v)
- Seasonal Melon, Cherry Tomato, Feta and Basil Salad, Agave Lime Dressing (gf, veg)
- Double Smoked Wild Salmon and Wild Rice Bisque, Lemongrass Chantilly (gf)
- Poblano Cheddar, Cheese Soup, Chipotle Tortilla Strips (gf, veg)
- Lemon Chicken, New Potato and Spinach Soup (gf)

ENTRÉE SELECTIONS—CHOOSE 2

- Grain Mustard Crusted Beef Shoulder Tenderloin, Mushroom Sherry (gf)
- Beef Sirloin, Date Walnut Crust, Port Wine Sauce
- Braised Boneless Beef Short Ribs, Root Beer, Star Anise, and Ginger Sauce (gf)
- Roasted Chicken Breast, Italian Parsley, Preserved Lemon Sauce (gf)
- Chicken Breast Confit, Roasted Pear, Port Cream (gf)
- Braised Pork Belly, Cherry Port Wine Sauce (gf)
- Wild Salmon Fillet, Braised Onion, Smoked Paprika Butter (gf)
- Pacific Northwest Seafood Cioppino, Roasted Garlic Aioli (gf)
- Sole Piccata, Grilled Napa Cabbage Kimchi, Sesame Green Onion Butter
- Confit Duck Leg, Roasted Mushroom Demi (gf) [add \$3 per person]
- Braised Lamb Shank, Smoked Tomato, Leek Puree (gf) [add \$3 per person]

SIDES—CHOOSE 2

- Green Goddess Spätzli (veg)
- Mushroom Barley Risotto (veg)
- Roasted Garlic Olive Oil Mashed Potatoes (gf, veg)
- Three Cheese & Olive Polenta Cake (gf, veg)
- Sharp Cheddar Cheese Scalloped Potatoes (gf, veg)
- Chimichurri Roasted Fingerling Potatoes (gf, v)
- Maple Butter Roasted Sweet Potatoes (gf, veg)
- Charred Brussel Sprouts, Shallots, Brown Butter Panko (veg)
- Sauteed Kale, Apple Cider, Smoked Blistered Tomato (gf, v)
- Roasted Delicata Squash, Brown Sugar, Pumpkin Seeds (gf, v)
- Roasted Cauliflower, Fine Herb Garlic Breadcrumbs, Parmesan
- Kaspar's Famous Honey Ginger Carrot Mash (gf, veg)
- Mediterranean Vegetable Ratatouille (gf, v)

VEGETARIAN ENTRÉE SELECTIONS—CHOOSE 1

- Moroccan Fall Vegetable Almond Phyllo Pie, Zucchini Ribbons, Tomato Saffron Sauce (veg)
- Butternut Squash, Honey, and Almond Raviolis, Green Vegetables, Crispy Sweet Potatoes (veg)
- Spaghetti Squash, Smoked Tomato Mushroom Sauce, Fried Brussel Sprouts (gf, v)

DESSERT SELECTIONS—CHOOSE 1

- Sticky Toffee Pudding with Cream Anglaise
- Swiss Chocolate Yule Log with Eggnog Cream
- Passion Fruit Mousse Pavlova with Citrus Supreme (gf)
- Banana Mousse Tart with Peanut Butter Cookie Crust
- Spiced Butternut Squash Cheesecake with Caramel Walnuts
- Double Chocolate Smore Brownie, House-Made Marshmallow, Graham Cracker Crumble
- Lime Leaf and Lemongrass Coconut Panna Cotta (gf, v)
- Apple Pie Tartlet with Cinnamon Caramel Drizzle
- Red Velvet Cake with Pumpkin Seed Toffee
- Sea Salt Caramel Dark Chocolate Tartlet

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When your guests matters



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.

CUSTOM WINE SELECTIONS

With this custom wine option, Kaspars will work with you to select wines, making sure they are well balanced and compliments your custom menu sections.

Wine selections can include sparkling wine, white wine, and red wine.

COCKTAIL IN A JAR

This is a great option to pair with your virtual event. 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!

ADDITIONAL MENU ITEMS

\$9.75 PER ITEM, PER PERSON

HORS D'OEUVRE SELECTION — CHOOSE 3

Vegetarian Mushroom Pate, Crispy Lavash Cracker (v)
Lemon Jumbo Prawns, Grand Marnier Dip (gf)
Brown Rice Risotto and Fontina Arancini (veg)
House-Made Andouille Sausage en Croûte
Seasonal Meat and Vegetable Turnover

ANTIPASTO PLATE

Air Dried Cured Coppa, Red Wine Salami, Fontina Cheese, Crispy Seed Crackers,
Preserved Lemon Hummus, Pickled Vegetables, Assorted Nuts and Dried Fruits

HOT NORTHWEST SEAFOOD DIP

Shrimp, Salmon, Crab, House-Made French Bread

HOT SPINACH, ARTICHOKE, THREE CHEESE DIP

Spinach, Artichoke, Cream Cheese, Sharp Cheddar, Parmesan, Focaccia Breadsticks

CHILDREN'S MENU — CHOOSE 1

Roasted Chicken Macaroni and Cheese
Individual Margarita Pizza, Tomato Sauce, Cheese, Basil (veg)
Crispy Chicken Strips with BBQ Sauce

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When your experience matters



HOUSE PARTY

THIS MENU IS DESIGNED TO SERVE UP TO 12 GUESTS.
FOR DIFFERENT SIZE GROUPS CONTACT OUR EVENT PLANNERS.

When your guests matters

Salads

Roasted Pike Market Vegetables (*gf, v*)
Balsamic Syrup

Baby Bok Choy Salad (*veg*)
Quinoa, Curried Cashews, and Miso Vinaigrette

Antipasto Platter

Italian Meat Duo, Fontina, Fine Herb Goat Cheese, Pickled Vegetables, Olive Medley,
Preserved Lemon Hummus, Crispy Lavash, Potato Focaccia

International & Domestic Cheeses

Crackers & Breads, Fruits, Spiced Nuts, Olives

Hors d'Oeuvre Platters

Smoked Tomato Hummus, Goat Cheese, Pesto, Spiced Almonds, Breadsticks (*veg*)

Ahi Tuna Poke Cups, Sticky Rice, Seaweed Salad, Edamame (*gf*)

Open Faced Smoked Salmon "Everything" Focaccia Roll

Vegetable & Rice Noodle Spring Rolls (*gf, v*) with Miso Aioli

Garlic Herb Boursin Cheese Stuffed Cocktail Peppers (*gf, veg*)

Casablanca Chicken Meatballs [*requires reheating*]

Baked Chimichurri Chicken Pinwheel

Lamb & Chickpea Empanadas

Chilled Mojito Prawn Skewer (*gf, v*)

Petite Desserts

Carrot Cakes, Cream Cheese Frosting (*gf*)

Sea Salt Caramel & Chocolate Tartlets

Seasonal Fruit Hand Pies

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