



KASPARS
CATERING & EVENTS

**BREAKFAST
SPECIALTIES**



CONTINENTAL BREAKFAST

Customize your menu from our extensive buffet options.
Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties.

KASPARS

When the food matters

SWEET

- Northwest Berry & Oatmeal Crumble Muffin *(veg)*
- Date Bran Muffin *(veg)*
- Pear & Almond Turnover *(veg)*
- Seasonal Fruit Scone, House-Made Preserves *(veg)*
- Mini Nutella Coffee Cake *(veg)*
- Blueberry Coffee Cake *(veg)*
- Chocolate Chip Zucchini Bread *(veg)*
- Banana Coconut Breakfast Bread *(veg)*
- Breakfast Cookies *(gf, v)*

SAVORY

- Spinach & Feta Scones *(veg)*
- Smoked Ham, Leek, & Gruyere Cheese Muffin
- Smoked Salmon & Cream Cheese on Seasoned French Bread Roll
- Hard Boiled Free Range Egg, Fine Herb Salt *(veg, df)*

BREAKFAST CUPS

- Overnight Oats with Berries, Apples, Yogurt, Honey *(gf, veg)*
- Chia Coconut Pudding, Tropical Fruits *(gf, v)*
- Fresh Fruits & Berries *(gf, v)*
- Greek Yogurt Parfait, House-Made Granola *(gf)*

WARM BREAKFAST

ITEMS REQUIRE REHEATING

- Egg, Cheese, & Green Chili Breakfast Burrito, House-Made Hot Sauce *(veg)*
- Vegetarian 'Chorizo', Potato, Egg, & Queso Fresco Breakfast Burrito, House-Made Hot Sauce *(veg)*
- Broccoli, Spinach, & Goat Cheese Quiche Bites *(veg)*
- Bacon, Onion, & Cheese Quiche Bites
- Roasted Vegetable, Cheese Strata *(veg)*
- Muffuletta Strata with Capicola, Ham, Cheese, Olives

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.



KASPARS

When the food matters

BREAKFAST BUFFETS

Customize your menu from our extensive buffet options.
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PASTRIES & BREADS

- Bagels, Whipped Cream Cheese (*veg*)
- House-Baked Seasonal Breakfast Bread, House-Made Preserves (*veg*)
- Mini Coffee Cakes (*veg*)
- Seasonal Oat Crumble Muffins (*veg*)
- Kaspars Famous Dried Fruit Scones (*veg*)
- Pear or Apple Almond Turnovers (*veg*)
- Savory Spinach & Sunflower Seed Scones (*veg*)
- Ham & Beecher's Marco Polo Cheese Mini Muffins
- Mini French Croissants (*veg*)
- Date Bran Muffins (*veg*)

BREAKFAST ENTRÉES

- Corned Beef Hash Cakes, Poached Eggs*, Guinness Hollandaise
- Smoked Wild Salmon, Bagels, Whipped Cream Cheese, Capers, Pickled Onions
- Potato Skins, Scrambled Eggs, Ham or Spinach (*gf*)
- Scrambled Eggs– Traditional, Southwestern or Three-Cheese (*gf, veg*)
- Chicken Sausage & Fontina Quiche
- Broccoli, Spinach & Goat Cheese Quiche (*veg*)
- Eggs Benedict*, Canadian Bacon, Spinach Florentine or Southern Style with Sausage Gravy
- Stuffed French Toast– Banana Almond, Seasonal Fruit or PBJ (*veg*)
- Egg, Cheese & Green Chili Breakfast Burritos, Tomatillo Salsa (*veg*)
- Egg & Cheese Cream Puffs (*veg*)
- French Toast Sticks, Maple Syrup or Seasonal Fruit Sauce (*veg*)
- Heirloom Tomato, Seasonal Vegetable, New Potato Frittata (*gf, veg*)

SIDES

- House-Made Andouille Sausages (*gf, df*)
- Pork Sausage Links (2 PER PERSON) (*gf, df*)
- Chicken Apple Sausage Patties (1 PER PERSON) (*gf, df*)
- Thick-Cut Bacon Slices (2 PER PERSON) (*gf, df*)
- Seasonal Fruit & Berries (*gf, v*)
- Yogurt, Berry & Granola Parfaits (*gf, veg*)
- House-Made Apple Hazelnut Granola with Milk, Honey (*gf, veg*)
- Five-Grain Porridge, Cinnamon Sugar (*gf, veg*)
- Coconut Chia Pudding, Seasonal Fruit (*gf, v*)
- Yukon Gold, Spring Onion & Arugula Hash (*gf, v*) (BACON OPTIONAL ADD-ON)
- Sweet Potato, Maui Onion & Apple Hash (*gf, v*)

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BREAKFAST & BRUNCH STATIONS

Add a station to any of our breakfast menus. Stations are designed for groups of 25 or more and are priced per person. All stations require a dedicated Action Station chef.

When the food matters

OMELET STATION *(gf)*

Topping Choices: Ham, Chicken Sausage, Cheddar, Blue Cheese, Bell Peppers, Tomatoes, Spinach, Mushrooms, Herbs, Green Onions

WAFFLE STATION

Topping Choices: Seasonal Berries, Bananas, Whipped Cream, Maple Syrup, Seasonal Fruit Sauce, Toasted Almonds, Honey Butter

CREPE STATION

Sweet Topping Choices: Lemon Curd, Nutella, Cinnamon Sugar, Bananas, Seasonal Berries, Cinnamon Apples, Chocolate Chips, Sea Salt Caramel, Whipped Cream

Savory Topping Choices: Ham, House-Made Andouille Sausage, Mushrooms, Sharp Cheddar, Swiss Cheese, Blue Cheese, Spinach, Tomatoes, Seasonal Vegetables, Roasted Red Peppers

CONGEE STATION *(gf, df)*

Condiments: Chicken, Bacon, Chinese Sausage, Fresh Ginger, Pickled Ginger, Crispy Onions, Bean Sprouts, Hard Boiled Eggs, Green Onions, Tamari, Sambal Oelek

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