



DELIVERIES & PICK UPS

All items are delivered at room temperature. Reheating instructions will be provided as necessary.

Orders made by the dozen have a **2 dozen minimum**. Platters serve approximately 24.

A food and beverage minimum applies to all pick-ups and deliveries. \$500 Monday-Saturday, \$1000 Sundays. Disposables, taxes, delivery & hospitality fees are in addition.

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

Please place orders online [here!](#)

When the food matters

HORS D'OEUVRES PLATTERS

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

- Vegetable & Rice Noodle Spring Rolls (gf, v), Miso Aioli (df, veg) - \$39/dozen
- Stuffed Cocktail Peppers, Garlic Herb Boursin Cheese - (vegan option available) - \$20/dozen
- Northwest Shrimp Rolls, Oregon Shrimp, Celery, Old Bay Dressing, House-Made Baguette - \$46/dozen
- Open Faced "Everything" Focaccia Rolls, Smoked Salmon, Capers Cream Cheese, Pickled Onions - \$46/dozen
- Coconut Mojito Prawn Skewers (gf, df) - \$46/dozen
- Ahi Tuna Poke Cups, Sushi Rice, Seaweed Salad, Edamame (gf, df) - \$46/dozen
- Chimichurri Chicken Pinwheels - \$46/dozen
- Casablanca Chicken Meatballs, Saffron Tomato Sauce - (Requires Reheating) - \$46/dozen
- Frittata Bites, Broccoli, Fontina, New Potato & Castelvetrano Olive (gf, veg) - (Reheating Optional) - \$46/dozen
- Rosemary Lamb, Potato & Chickpea Empanadas, Zesty Mint Yogurt - \$46/dozen
- Caramelized Onion Flatbread, Dates, Bleu Cheese, Arugula - \$92/order (serves 24) - (add on) Prosciutto \$12

SHARING PLATTERS [SERVES APPROX. 20-24]

- Smoked Tomato Hummus, Goat Cheese, Arugula Pesto, Spiced Almonds & Focaccia Breadsticks (veg) - \$78
- Seasonal Fruit & Berries, Vanilla Greek Yogurt Dip (gf, veg) - \$115
- Roasted Pike Market Vegetables, Balsamic Syrup (gf, v) - \$115
- Sweet Brie en Croûte, Apples, Walnuts, Thyme, Honey - (Reheating Optional) - \$94—(add on) Lavash Crackers \$10
- Deviled Eggs, Bay Shrimp or Bacon & Tapenade - 2 per person (gf) - \$94
- International & Domestic Cheeses, Crackers & Breads, Fruits, Spiced Almonds, Olives (veg) - \$165
- Antipasto Platter, Italian Meat Duo, Fontina, Fine Herb Goat Cheese, Pickled Vegetables, Olive Medley, - Preserved Lemon Hummus, Crispy Lavash, Potato Focaccia - \$165
- House-Smoked Salmon, Whipped Cream Cheese, Lemon, Onion, House-Made Lavash - \$250

SALADS & SIDES [SERVES APPROX. 20-24]

- Orzo Salad, Arugula, Cucumbers, Green Peas, Feta, Preserved Lemon Vinaigrette (veg) - \$91
- Baby Bok Choy Salad, Crispy Rice Noodles, Toasted Sesame Seeds, Miso Dressing (df, veg) - \$91
- Organic Greens Salad, Strawberries, Spiced Sunflower Seeds, Elderberry Vinaigrette (gf, v) - \$91
- Roasted Asparagus Salad, Garlic Croutons, Free-Range Eggs, Garden Herb Gremolata (veg) - \$105
- Roasted New Potato Salad, Zucchini Ribbons, Tarragon Grain Mustard Vinaigrette (gf, v) - \$91
- Tahini Rainbow Carrots, Agave, Tahini Sumac Dip (gf, v) - \$91
- Roasted Garlic & Rosemary Fingerling Potatoes (gf, v) - (Requires Reheating) - \$91



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FAMILY STYLE ENTRÉES [SERVES APPROX. 20-24]

- Fried Rice, Seasonal Vegetables, Egg (gf, veg) Crispy Tofu (+\$6) and/or Chicken (+\$11) - (Requires Reheating) - \$91
- Mama Donier's Beef & Chicken Meatballs, Smoked Tomato Marinara - (Requires Reheating) - \$115
- Vegetable Lasagna, Spinach, Green Peas, Zucchini, Arugula, Ricotta (veg) - (Requires Reheating) - \$115
- Pulled Pork, Cornmeal Roll, Pickled Vegetables, Tomatillo Salsa, Hot Fire Roasted Tomato Salsa (df)
- (Requires Reheating) - \$165
- New York-Style Eggplant Parmesan - (Requires Reheating) - \$115
- Poached Salmon, Cucumber Salad, Miso Aioli (df) - (Served Room Temperature) - \$250
- Sliced Grilled Chicken Breast, Fruit Salsa (gf, df) - (Served Room Temperature) - \$150

PETITE SANDWICH PLATTERS

Serves 24 petite sandwiches

\$83

- Roast Beef, Blue Cheese, Sriracha Aioli, Dried Tomatoes, French Bread*
- Roasted Turkey, Beecher's Marco Polo, Apple Cabbage Slaw & Tomato Rhubarb Jam, Potato Focaccia
- Banh Mi, Asian BBQ Pork, Cilantro, Jalapeños, Pickled Vegetables, Maggi Aioli, House-Made Baguette
- Curried Tofu Wrap, Guacamole, Roasted Broccoli, Cucumbers, Baby Spinach, Pickled Green Beans (v)
- Garlic Roasted Chicken Breast, Fine Herb Cream Cheese, Roasted Peppers, Arugula, Focaccia Roll
- New Orleans Muffuletta, 3 Cured Meats, Provolone, Olive Spread, House-Made Baguette

ANYTIME BRUNCH

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

- Seasonal Breakfast Bread - \$50/order [serves 16-20]
- Bran & Date Muffins - \$41/dozen
- Mini Quiche Bites—Bacon, Leek, Onion, Cheese or Caramelized Onion, Spinach, Fontina- \$46/dozen
- Green Chili Breakfast Burritos, Eggs, Beans, Jack Cheese, Poblanos, Potatoes- (Requires Reheating) - \$46/dozen
- Overnight Oats, Berries, Apples, Honey, Yogurt (gf, veg) - \$46/dozen
- Savory Mini Muffins— Seasonal Vegetables, Pepper Jack or Ham, Leek & Gruyere- \$46/dozen
- Kaspars Famous Scones, House-Made Preserves - \$41/dozen
- Nutella & Hazelnut Cinnamon Rolls - \$41/dozen
- Pear Almond Turnovers - \$41/dozen
- Seasonal Coffee Cakes - \$41/dozen
- Coconut Chia Pudding, Seasonal Fruit (gf, v) - \$41/dozen
- Sweet Potato Breakfast Cookie (gf, v) - \$41/dozen

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PETITE DESSERTS

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

\$41 /dozen

- Mini Baklava Bites, Phyllo, Almond, Dried Cherry
- Coconut Cream Tartlets
- Coconut Macaroons, Chocolate Drizzle (gf)
- Sea Salt Caramel & Chocolate Tartlets
- Seasonal Fruit Hand Pies
- Chocolate Zucchini Brownies (gf, v)
- Almond Carrot Cakes (gf)

CHEF CURATED PARTY

\$640/ 24 person package

Our chefs will prepare a selection of 3 Hors d' Oeuvres, 2 Sharing Platters, and 2 Petite Desserts based on the freshest ingredients of the day. Serves 24 people.

CHEF CURATED HORS D'OEUVRE PARTY

Priced per person, with a minimum of 12 guests.

Whether you're planning a full hors d'oeuvre party or serving light bites prior to dinner, we will create the perfect menu for your party. Our chefs will prepare a selection of hors d'oeuvres and desserts based on the freshest ingredients of the day.

HORS D'OEUVRES

- ◇ Light (to compliment your meal) - 3 pieces per person - \$10.50
- ◇ Medium (to accompany sharing platters) - 8 pieces per person - \$28
- ◇ Heavy (to serve as a meal) - 12 pieces per person - \$42

PETITE DESSERTS

- ◇ 1 pieces per person - \$3.50
- ◇ 2 pieces per person - \$7.00
- ◇ 3 pieces per person - \$10.50
- ◇ No Desserts

BEVERAGE OPTIONS

We also offer wine, beer, to-go coffee and non-alcoholic beverage options.

For full menu, please see our [website](#).