

Express Catering Menu

Pick Up & Delivery

HORS D'OEUVRE PLATTERS

ORDER BY THE DOZEN, MINIMUM OF 2 DOZEN

\$39/dozen	Vegetable & Rice Noodle Spring Rolls (gf, v), Miso Aioli (df, veg)
\$20/dozen	Stuffed Cocktail Peppers, Garlic Herb Boursin Cheese - (vegan option available)
\$46/dozen	Northwest Shrimp Rolls, Oregon Shrimp, Celery, Old Bay Dressing, House-Made Baguette
\$46/dozen	Open Faced "Everything" Focaccia Rolls, Smoked Salmon, Caper 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
\$92/order	Caramelized Onion Flatbread, Dates, Bleu Cheese, Arugula (serves 24) - (add on) Prosciutto \$12

SHARING PLATTERS

SERVES APPROX. 20-24

\$78	Smoked Tomato Hummus, Goat Cheese, Arugula Pesto, Spiced Almonds & Focaccia Breadsticks (veg)
\$115	Seasonal Fruit & Berries, Vanilla Greek Yogurt Dip (gf, veg)
\$115	Roasted Pike Market Vegetables, Balsamic Syrup (gf, v)
\$94	Sweet Brie en Croûte, Apples, Walnuts, Thyme, Honey - (Reheating Optional) (add on) Lavash Crackers \$10
\$94	Deviled Eggs, Bay Shrimp or Bacon & Tapenade - 2 per person (gf)
\$165	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
\$250	House-Smoked Salmon, Whipped Cream Cheese, Lemon, Onion, House-Made Lavash

SALADS & SIDES

SERVES APPROX. 20-24

\$91	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)
\$105	Roasted Asparagus Salad, Garlic Croutons, Free-Range Eggs, Garden Herb Gremolata (veg)
\$91	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)

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PETITE SANDWICH PLATTERS

SERVES 24

\$83	Roast Beef, Blue Cheese, Sriracha Aioli, Dried Tomatoes, French Bread
\$83	Roasted Turkey, Beecher's Marco Polo, Apple Cabbage Slaw & Tomato Rhubarb Jam, Potato Focaccia
\$83	Banh Mi, Asian BBQ Pork, Cilantro, Jalapeños, Pickled Vegetables, Maggi Aioli, House-Made Baguette
\$83	Curried Tofu Wrap, Guacamole, Roasted Broccoli, Cucumbers, Baby Spinach, Pickled Green Beans (v)
\$83	Garlic Roasted Chicken Breast, Fine Herb Cream Cheese, Roasted Peppers, Arugula, Focaccia Roll
\$83	New Orleans Muffuletta, 3 Cured Meats, Provolone, Olive Spread, House-Made Baguette

FAMILY STYLE ENTREES

SERVES APPROX. 20-24

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

ANYTIME BRUNCH

ORDER BY THE DOZEN, MINIMUM OF 2 DOZEN

\$50/order	Seasonal Breakfast Bread - [serves 16-20]
\$41/dozen	Bran & Date Muffins
\$46/dozen	Mini Quiche Bites—Bacon, Leek, Onion, Cheese or Caramelized Onion, Spinach, Fontina (veg)
\$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 Muffins— Seasonal Vegetables, Pepper Jack or Ham, Leek & Gruyere
\$41/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)

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PETITE DESSERTS

ORDER BY THE DOZEN, MINIMUM OF 2 DOZEN

\$41	Mini Baklava Bites, Phyllo, Almond, Dried Cherry
\$41	Coconut Cream Tartlets
\$41	Coconut Macaroons, Chocolate Drizzle (gf)
\$41	Sea Salt Caramel & Chocolate Tartlets
\$41	Seasonal Fruit Hand Pies
\$41	Chocolate Zucchini Brownies (gf, v)
\$41	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

Our chefs will prepare a selection of hors d'oeuvres and desserts based on the freshest ingredients of the day. Priced per person, minimum 12 people.

HORS D'OEUVRES

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

PETITE DESSERTS

\$3.50/person	1 piece per person
\$7/person	2 pieces per person
\$10.50/person	3 pieces per person

BEVERAGE OPTIONS

We also offer wine, beer and non-alcoholic beverage options.
For full menu, please see our website.

All items are delivered at room temperature. Reheating instructions will be provided as necessary.
Food and beverage minimum: \$500 Monday-Saturday, \$1000 Sundays.
Disposables, taxes, delivery & hospitality fees are in addition.

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