



# KASPARS

CATERING & EVENTS



## FALL & WINTER FULL SERVICE CATERING PLANNING PACKAGE

All menus may be customized and served in the style of a buffet, family style, or plated meal. For most events, we suggest selecting 3 tray-passed hors d'oeuvres, 1 salad, 2 entrees & 2-3 petite desserts or 1 full-sized dessert. All packages include a selection of house-made breads and spreads.



**K**  
**Spruce**

PLATED SAMPLE MENU

COCKTAIL HOUR

**Mushroom Arancini & King Oyster Mushroom Skewer**  
veg

**Harissa Prawns**  
gf

**Sweet Potato & Cauliflower Samosas**  
Cilantro Chutney  
v

SALAD

**Roasted Seasonal Vegetable Tower**  
Pomegranate Balsamic Drizzle  
gf, v

ENTRÉE

**Wild Salmon Medallion**  
Tomato, Coconut, & Ginger Sauce  
Root Vegetable & Yukon Gold Hash, Garlic Green Beans  
gf, df

-or-

**Duck Confit**  
Caramelized Celery Root, Mushrooms  
Root Vegetable & Yukon Gold Hash, Garlic Green Beans  
gf, df

-or-

**Moroccan Fall Vegetable Almond Phyllo Pie**  
Zucchini Ribbons, Tomato Saffron Sauce  
v

DESSERT

**Sticky Toffee Pudding**  
Creme Anglaise  
veg



K

# Magnolia

## BUFFET SAMPLE MENU

### Cocktail Hour

#### Vegetable & Rice Noodle Spring Rolls

*gf, v*  
Miso Aioli

#### Pork Tenderloin Skewers

Cardamom Orange Marmalade Glaze  
*gf, df*

#### Caramelized Onion Flatbread

White Cheddar, Microgreens  
*veg*

### Mains

#### Salad

#### Southwestern Caesar Salad

Cotija Cheese, Crispy Corn Tortilla Strips,  
Chipotle Garlic Dressing  
*gf, veg*

#### Entrées

#### Roasted Chicken Breast

Italian Parsley, Preserved Lemon Sauce  
*gf, df*

#### Spaghetti Squash

Smoked Tomato Mushroom Sauce, Fried Brussel Sprouts  
*gf, v*

#### Sides

#### Garlic Green Beans

*gf, v*

#### Three Cheese Olive Polenta Cakes

*gf, veg*

### Dessert

#### Lime Leaf & Lemongrass Coconut Panna Cotta

*gf*



# K Evergreen

## FAMILY STYLE SAMPLE MENU



### COCKTAIL HOUR

#### **Butternut Squash Tostadas**

Sweet and Spicy Pecans  
*gf, v*

#### **Mini Stuffed Potato Skins**

Havarti Cheese, Coppa, Pickled Jalapeno  
*gf*

#### **Rueben Fritters**

1000 Island Dip

### MAINS

#### Salad

#### **Arugula & Artisan Romaine Salad**

Dried Mango, Curried Cashews,  
Maple Vinaigrette  
*gf, v*

#### Entrées

#### **Boneless Beef Short Ribs**

Root Vegetables, Cocoa Cabernet Sauce  
*gf*

#### **Celery Root & Leek Spätzle**

Feta, Honey, Almonds, Crispy Sweet Potatoes  
*veg*

#### Sides

#### **Root Vegetable & Yukon Gold Hash**

*gf, v*

#### **Mediterranean Ratatouille**

*gf, v*

### DESSERT

#### **Sea Salt Caramel Dark Chocolate Tartlet**

*veg*



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# FALL & WINTER

## BUFFET—FAMILY STYLE—PLATED

When the food matters

### TRAY PASSED HORS D'OEUVRES

Ask your Event Planner about Chef's Choice Hors d'Oeuvres for special pricing

Butternut Squash Tostadas, Sweet & Spicy Pecans (gf, v)  
 Sweet Potato & Cauliflower Samosas, Cilantro Chutney (v)  
 Vegetable & Rice Noodle Spring Rolls (gf, v) with Miso Aioli  
 Mini Stuffed Potato Skins, Havarti Cheese, Coppa, Pickled Jalapeno (gf)  
 Pork Tenderloin Skewers, Cardamom Orange Marmalade Glaze (gf, df)  
 Caramelized Onion Flatbread, White Cheddar, Microgreens (veg)  
 Mushroom Arancini & King Oyster Mushroom Skewers (veg)  
 Wild Rice Salmon Cakes, Merlot Aioli (gf, df)  
 Rueben Fritters, 1000 Island Dip  
 Harissa Prawns (gf)

### SALADS

Roasted Seasonal Vegetable Tower with Pomegranate Balsamic Glaze (gf, v)  
 Beet, Pear, Arugula, & Candied Walnuts with White Balsamic Vinaigrette (gf, v)  
 Endive, Rainbow Carrots, & Spiced Sunflower Seeds with Saffron Date Dressing (gf, v)  
 Arugula, Artisan Romaine, Dried Mango, & Curried Cashews with Maple Vinaigrette (gf, v)  
 Organic Greens, Cucumber Ring, Fuji Apples, & Goat Cheese with Vanilla Citrus Dressing (gf, veg)  
 Delicata Squash, Baby Spinach, Sweet Potato & Feta Cheese with Sherry Vinaigrette (gf, veg)  
 Baby Bok Choy, Bean Sprouts, Crispy Rice Noodles, Toasted Sesame Seeds, Miso Dressing (v)  
 Tri-Color Tomatoes, Mozzarella, Pickled Green Tomato, Olive Oil & Balsamic Syrup (gf, veg)  
 Baby Kale, Cheese Curds, Crispy Sweet Potatoes, Cranberries with Pear Cider Vinaigrette (gf, veg)  
 Southwestern Caesar Salad, Cotija Cheese, Corn Tortilla Strips, Chipotle Garlic Dressing (gf, veg)

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..

Buffets are designed for groups of 25 or more, a surcharge may apply for groups less than 25 guests.

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## BUFFET—FAMILY STYLE—PLATED

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### MAIN ENTRÉES

Sockeye Salmon Fillet with Pinot Noir Aioli (*gf*)

Wild Salmon Medallion with Tomato, Coconut & Ginger Sauce (*gf, df*)

Seared Albacore Tuna Steak\*, Seaweed Salad, Tamari Ginger Sauce (*gf, df*)

Sole Piccata, Grilled Napa Cabbage Kimchi, Sesame Green Onion Butter (*gf*)

Chicken Breast en Croûte with Spinach, Goat Cheese, Ouzo Sauce

Roasted Chicken Breast, Parsley, Preserved Lemon Sauce (*gf*)

Duck Confit, Caramelized Celery Root, Mushrooms (*gf, df*)

Boneless Beef Short Ribs, Root Vegetables, Cocoa Cabernet Sauce (*gf, df*)

Beef Shoulder Tenderloin, Mushroom & Peppercorn Marsala Sauce (*gf*)

Beef Sirloin, Date Walnut Crust, Port Wine Sauce (*df*)

Pork Tenderloin, Mushroom, Green Onion & Miso Sauce (*df*)

Vegetarian entrees may be served as composed entrees, ask your event planner for details.

Spaghetti Squash, Mushroom & Smoked Tomato Sauce, Fried Brussel Sprouts (*gf, v*)

Cheese Tortellini, Butternut Squash, Winter Greens, Honey, Almond & Sage Butter (*veg*)

Three-Cheese Polenta Cakes, Green Olives & Mediterranean Ratatouille (*veg*)

Root Vegetable & Winter Squash Chili, Jalapeno Cornbread Croutons, Mango Salsa (*veg*)

Moroccan Fall Vegetable Almond Phyllo Pie, Zucchini Ribbons, Tomato Saffron Sauce (*v*)

Celery Root & Leek Spätzle, Feta, Honey, Almonds, Crispy Sweet Potatoes (*veg*)

Garlic Olive Oil Angel Hair, Mushrooms, Beet Chickpeas, Vegan Boursin, Pepita Garlic Crunch (*v*)

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## BUFFET—FAMILY STYLE—PLATED

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### SIDES

Sharp Cheddar Scalloped Potatoes (gf, veg)

Chimichurri Roasted Fingerling Potatoes (gf, v)

Maple Butter Roasted Sweet Potatoes (gf, veg)

Root Vegetable & Yukon Gold Hash (gf, v)

Three Cheese & Olive Polenta Cakes (gf, veg)

Fontina Mashed Potatoes (gf, veg)

Barley Mushroom Risotto (veg)

Green Goddess Spätzle (veg)

Roasted Cauliflower, Toasted Garlic Breadcrumbs (veg)

Sauteed Seasonal Greens with Smoked Tomatoes (gf, v)

Delicata Squash, Brown Sugar, Pumpkin Seeds (gf, v)

Kaspar's Famous Honey Ginger Carrots (gf, veg)

Mediterranean Ratatouille (gf, v)

Garlic Green Beans (gf, v)

Roasted Brussels Sprouts, Shallot Olive Oil (gf, v)

### CARVING STATIONS

SERVES APPROXIMATELY 20

Beef Tenderloin\*, Pickled Vegetables, Spicy Pepper Aioli (gf, df)

Rack of Lamb\*, Herbed Peanut Butter Crust

Ten-Seed & Spice Rubbed Pork Loin, Fruit Chutney (gf, df)

SERVES APPROXIMATELY 25

Steelhead Fillet en Croûte, Spinach & Mushrooms

Cedar-Planked Salmon, Brown Sugar & Whiskey Sauce (gf)

Herb-Roasted Leg of Lamb\*, Chimichurri, Green Onion Biscuits (df)

SERVES APPROXIMATELY 30

Roasted Prime Rib\*, Horseradish Cream (gf) Mini Yorkshire Pudding

Rosemary-Brined Turkey, Cinnamon Apple Bread Hash (df)

SERVES APPROXIMATELY 50

Honey & Beer Glazed Ham, Pear Ginger Chutney (gf, df)

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## DESSERTS

Ask your Event Planner about Chef's Choice Petite Desserts for special pricing.

Petite & Full Size Portions available.

Red Velvet Cake with Pumpkin Seed Toffee (veg)

Sticky Toffee Pudding with Creme Anglaise (veg)

Swiss Chocolate Yule Log with Chai Creme (veg)

Apple Pie Tartlet with Cinnamon Caramel Drizzle (veg)

Banana Mousse Tart with Peanut Butter Cookie Crust (veg)

Passion Fruit Mousse Pavlova with Citrus Supreme (gf)

Lime Leaf & Lemongrass Coconut Panna Cotta (gf)

Spiced Butternut Squash Cheesecake with Caramel Walnuts (veg)

Sea Salt Caramel Dark Chocolate Tartlet (veg)

Double Chocolate S'more Brownie, House-Made Marshmallow, Graham Cracker Crumble

## LATE NIGHT SNACKS

Rueben Fritters, 1000 Island Dip

Panini Sandwiches with Fontina, Pear, Arugula (veg)

Fried Mushroom Raviolis, Rosemary Marinara (veg)

Tomato, Goat Cheese, Prosciutto & Arugula Flatbread

Nachos, Cheese Sauce, Avocado Sour Cream, Pico de Gallo (gf)

Pulled Pork Tacos with Green Pea Guacamole, Cotija, House-Made Hot Sauce (gf)

French Fries, House-Made Smoked Ketchup & Preserved Lemon Aioli (gf)

Tot-chos! — Tater Tots, Cheese Sauce, Pico de Gallo (gf)

Chocolate Chip Cookies, Boozy Mini-Milkshakes (veg)

Mini Grilled Macaroni & Cheese Sandwiches (veg)

Soft Pretzels, Beecher's Beer Cheese Sauce (veg)

Poutine — French Fries, Cheese Curds, Merlot Gravy

Crispy Garam Masala Chickpeas (gf, v)

Muddy Buddies (veg)

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### **The Food Matters**

Our culinary passion is inspired by creative & fresh cuisine. Chef Kaspar works directly with local farmers, fishermen, vintners & other local businesses to bring fresh, local ingredients to every menu. While embracing fresh Pacific Northwest ingredients, our culinary team integrates your creative vision into every bite. It's easy to see why national organizations such as *The James Beard Foundation*, *Bon Appétit* and the *New York Times* have recognized Chef Kaspar as an extraordinary master of his craft.

### **Hospitality Matters**

Passion, experience and creativity drive us to provide exceptional service, while making every event memorable. Whether it's a private dinner in your home, a gala for hundreds of guests, or the wedding of your dreams, we make you and your guests feel special. We are committed to making your experience successful and fun.

### **Experience Matters**

For over 30 years, the region has looked to Kaspars to create truly special events. We're regularly called upon by many of Puget Sound's most distinctive companies, including Boeing, the University of Washington, the Bill and Melinda Gates Foundation, Microsoft and more. We invite you to put our experience to the test. We know you'll be thrilled with the results.

### **The Environment Matters**

Kaspars is a committed advocate of green practices and environmental sustainability. We use reusable linens and dishes while also offering compostable and recyclable items. When purchasing supplies, eco-friendly products are our priority, and our used cooking oil is recycled for use as an alternate fuel source.

### **Community Matters**

Kaspars works with a variety of non-profits to help them expand their cause and amplify their voice. This includes weekly deliveries to Low Income Housing Institute's Interbay Tiny House Village, as well as numerous donations of food, auction certificates, as well as in-kind donations of time and service for local fundraising events.