



KASPARS
CATERING & EVENTS

**COCKTAIL RECEPTION
HORS D'OEUVRE
PLANNING PACKAGE**

Whether you're planning a full hors d'oeuvres party or selecting a few options to serve prior to dinner, we'll help you create the perfect menu. Prices are per piece, with a minimum of 3 dozen per selection.



Happy Hour

SAMPLE MENU

BBQ Chicken Hum Bao

Pickled Vegetables

dairy free

Vegetable & Rice Noodle Spring Rolls

gluten free, vegan

Miso Aioli

Pork Tenderloin Skewers

Cardamom Orange Marmalade Glaze

gluten free, dairy free

House-Smoked Salmon Crostini

Preserved Lemon Cream Cheese

Ahi Tuna Poke*

Seaweed Salad, Rice Cake

gluten free, dairy free

Coconut Mojito Prawns

gluten free, dairy free

Curry Samosas

Sweet Potato, Cauliflower,

Cilantro Chutney

vegan

Reuben Fritters

1000 Island Dip

*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.



RECEPTION

Sample Menu

HORS D'OEUVRES

BBQ Chicken Hum Bao

Pickled Vegetables
gluten free, vegan

Vegetable & Rice Noodle Spring Rolls

gluten free, vegan
Miso Aioli

Pork Tenderloin Skewers

Cardamom Orange Marmalade Glaze
gluten free, dairy free

House-Smoked Salmon Crostini

Preserved Lemon Cream Cheese

Hawaiian Ahi Tuna Poke*

Seaweed Salad, Rice Cake
gluten free, dairy free

Coconut Mojito Prawns

gluten free, dairy free

Curry Samosas

Sweet Potato, Cauliflower,
Cilantro Chutney
vegan

Reuben Fritters

1000 Island Dip

Mushroom Arancini

with King Oyster Mushroom Skewer
vegetarian

Pulled Pork Empanadas

Smoked Paprika Garlic Aioli

Green Pea Guacamole Tostadas

Chipotle Cashews
gluten free, vegan

Caramelized Onion Flatbread

White Cheddar, Microgreens
vegetarian

DESSERTS

Almond Carrot Cakes

Cream Cheese Frosting
gluten free, vegetarian

Sea Salt Caramel Chocolate Tartlets

vegetarian

Lime Leaf & Lemongrass Coconut Panna Cotta

gluten free

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HORS D'OEUVRES

CHEF'S SELECTION

Chef Kaspar will prepare a selection of hors d'oeuvres and desserts for your event, based on the freshest ingredients of the day.

VEGETARIAN

- Falafels, Cucumber Mint Tzatziki *(gf, veg)*
- Mini Caprese Skewers, Balsamic Glaze *(gf, veg)*
- Twin Sisters Blue Cheese, Almond, & Grape Truffles *(gf, veg)*
- Marsala Figs, Gorgonzola Mousse, Almond Biscotti *(veg)*
- Mac & Cheese Croquettes, Arugula Pesto *(veg)*
- Mushroom Arancini & King Oyster Mushroom Skewers *(veg)*
- Baked Asparagus Phyllo Rolls, Mint Aioli *(veg)*
- Sweet Potato & Cauliflower Curry Samosas, Cilantro Chutney *(v)*
- Caramelized Onion Flatbread, White Cheddar, Microgreens *(veg)*
- Avocado, Cucumber, Arugula & Carrot Sushi Rolls *(gf, v)*
- Vegetable & Rice Noodle Spring Rolls *(gf, v)* Miso Aioli
- Green Pea Guacamole Corn Tostadas, Chipotle Cashews *(gf, v)*

SEAFOOD

- Mini Crab Rolls, Green Onions
- House-Smoked Salmon & Preserved Lemon Cream Cheese Crostini
- Coconut Mojito Prawn Skewers *(gf, df)*
- Prawn & Red Snapper Wontons, Tamari Ginger Dip *(df)*
- Hawaiian Ahi Tuna Poke*, Seaweed Salad, Rice Cake *(gf, df)*
- Wild Salmon Cakes, Preserved Lemon Salsa Verde *(df)*
- Lomi Lomi Salmon & Avocado Corn Tostadas *(gf, df)*

CHICKEN

- Moroccan Chicken Meatballs, Saffron Tomato Sauce *(df)*
- Tandoori-Style Chicken Skewers, Cilantro Mint Chutney *(gf)*
- BBQ Chicken Hum Bao, Pickled Vegetables *(df)*
- Swedish Chicken Meatballs, Grain Mustard Sauce
- Coconut Curry Chicken Skewers *(gf, df)*
- Chicken, Spinach & Feta Spanakopita

When the food matters

gf = gluten free | veg = lacto-ovo-vegetarian | v = vegan | df = dairy free

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Prices are subject to Washington state sales tax & hospitality fee.



HORS D'OEUVRES

PORK & LAMB

- House-Made Andouille Sausage en Croûte
- Pork Tenderloin Skewer, Cardamom Orange Marmalade Glaze (gf, df)
- Pomegranate Glazed Lamb & Eggplant Skewers (gf, df)
- Roasted Lamb Chops*, Rosemary, Garlic, Lemon (gf, df)
- Lamb, Potato & Rosemary Empanadas
- Pulled Pork Empanadas, Smoked Paprika Garlic Aioli
- Reuben Fritter, 1000 Island Dip
- Water Chestnut, Pork, & Prawn Meatballs, Lemongrass Chili Sauce (gf, df)
- Mini Stuffed Potato Skins, Havarti Cheese, Coppa, Pickled Jalapeno (gf)

BEEF

- Chimichurri Beef Skewers (gf, df)
- Espresso Peppercorn Beef Skewers (gf, df)
- Honey Sambal Glazed Steak Bites (gf, df)
- Chimichurri Beef & Pork Meatballs
- Roasted Beef Shoulder Tenderloin* Sliders, Blue Cheese, Banana Ketchup

PETITE DESSERTS

ALL DESSERTS ARE VEGETARIAN UNLESS OTHERWISE NOTED.

- Dulce de Leche Chocolate Mousse Cakes
- Red Velvet Cakes with Pumpkin Seed Toffee
- Dark & White Chocolate Mousse with Chocolate Shavings (gf)
- Double Chocolate S'more Brownies (contains gelatin)
- Kahlúa Tiramisu Squares
- Tangy Lemon Bars & Mousse (contains gelatin)
- Lemon Meringue Tartlets (contains gelatin)
- Apple Pie Tartlets with Cinnamon Caramel Drizzle
- Sea Salt Caramel & Chocolate Tartlets
- Passion Fruit Mousse Pavlova with Citrus Supreme (gf)
- Vanilla Greek Yogurt Panna Cotta with Blueberries (gf)
- Lime Leaf & Lemongrass Coconut Panna Cotta (gf)
- Chocolate Drizzled Coconut Macaroons (gf)
- Peanut Butter Cookie Sandwiches (gf)
- Chocolate Crinkle Cookies (gf)
- Almond Carrot Cakes (gf)
- Flourless Chocolate Cakes (gf)
- Miniature Crème Brûlée (gf)
- Cardamom Cheesecakes with Spicy Peach Chutney
- Phyllo, Almond & Dried Cherry Baklava
- Sticky Toffee Puddings with Crème Anglaise

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HORS D'OEUVRES

BREAK SNACKS

- House-Made Granola Bars (v)
- Popped Wild Rice Marshmallow Bar (gf, contains gelatin)
- Chocolate Covered Pretzels (veg)
- Sea Salt & Vinegar Popcorn (gf, v)
- Tortilla Chips, Green Pea Guacamole (gf, v)
- Preserved Lemon Hummus, Garlic Breadsticks (v)
- House-Smoked Salmon Dip & Crackers
- House-Made Dried Fruit & Snack Mix (veg)
- Chocolate Almond Biscotti (veg)

PLATTERS

Each platter serves approximately 25 guests

House-Smoked Salmon

House Smoked Wild Salmon, Whipped Cream Cheese, Lemons, Onions, Crackers, Rustic Rye Bread

International & Domestic Cheeses

Eight Varieties of Cheese, Seed & Spice Crackers, House-Made Bread, Fresh Fruit, Spiced Almonds, Olives (veg)

Antipasto Selection

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

Northwest Fruits & Berries

Seasonal Fruits & Berries (gf, v), Honey & Mint Greek Yogurt (veg)

Roasted Market Vegetables

Roasted Seasonal Vegetables, Preserved Lemon Hummus (gf, v)

Garden of Raw Vegetables

Organic Vegetables, Three Dips, House-Made Garlic Breadsticks (veg)

Baked Brie en Croûte

Sweet: Apples, Walnuts, Thyme, Honey (veg)

-or-

Savory: Roasted Poblano Peppers, Onions, Sundried Tomatoes, Cilantro (veg)

Kaspars Pretzel Knots

Traditional Warm Bavarian Pretzel Knots, Beecher's Marco Polo Cheese & Beer Sauce (veg)

CARVING STATIONS

SERVES APPROXIMATELY 20

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

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

SERVES APPROXIMATELY 30

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

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

SERVES APPROXIMATELY 50

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

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