

A hand with a bracelet and ring holds a chocolate stick over a buffet station. The station features a silver dispenser and several white bowls filled with different food items. The background is a bright, slightly blurred event space.

KASPARS

CATERING & EVENTS

SMALL PLATE STATIONS

Enhance your guests' experience and choose a minimum of 3 stations to create a complete menu or add a station to your buffet dinner or hors d'oeuvre reception!

Select Chef Action Stations and our professional culinary experts will present a menu that your guests are sure to enjoy!

Prices are per person and based on a minimum of 50 guests; a surcharge may apply to smaller parties.



SMALL PLATE STATIONS

SAMPLE MENU

PASTA STATION

Artisan Romaine Salad, Apples, Sunflower Seeds,
White Balsamic Vinaigrette (gf, v)

Macaroni & Cheddar,
Garlic Herb Breadcrumbs (veg)

Campanelle & Northwest Mushrooms,
Olive Oil, Parsley (v)

Orecchiette & Blue Cheese,
Tomato Gin Sauce (veg)

Condiments:

Chili Flakes, Parmesan, Garlic Bread (veg)

SOUTH OF THE BORDER

Spinach Salad, Tomato, Cotija,
Crispy Tortilla Strips, Agave Lime Vinaigrette (gf)

Chile Citrus Braised Chicken Tacos,
Pico de Gallo, Tomatillo Salsa (gf, df)

Chiles Rellenos
with Rice, Pepper Jack Cheese (gf, veg)

Black Beans & Rice (gf, v)
House-Made Hot Sauces (gf, v)

BEST OF SEATTLE

Applewood Smoked Wild Salmon*
Cream Cheese, Capers, Lemon, Crispy Lavash

Oysters* on the Half Shell
Smoky Cocktail Sauce, Shallot &
Red Wine Mignonette (gf, df)

Bruschetta with Roasted Northwest Mushrooms,
Beecher's Marco Polo Cheese (veg)

Jackson Street Firecrackers
Chicken, Rice, Apricot Sweet & Sour (df)

SMALL PLATE STATIONS

Prices are per person and based on a minimum of 50 guests; a surcharge may apply to smaller parties.
Vegetarian & Vegan options will be available for all stations upon request.
Choose a minimum of 3 stations or add on a station to your buffet dinner or hors d'oeuvre reception!

Stations with this icon require a dedicated Action Station chef. 

When the food matters

BEST OF SEATTLE

*CHOOSE 4 ITEMS

- Applewood Smoked Wild Salmon*, Cream Cheese, Capers, Lemon, Crispy Lavash
- Oysters* on the Half Shell, Smoky Cocktail Sauce, Shallot & Red Wine Mignonette (gf, df) [1 per person]
- Bruschetta with Roasted Northwest Mushrooms, Beecher's Marco Polo Cheese (veg)
- Jackson Street Firecrackers with Chicken, Rice, Apricot Sweet & Sour Sauce (df)
- Beef Tenderloin Skewers, Black Peppercorn Coffee Rub (gf, df)

PASTA STATION

- Artisan Romaine Salad, Apples, Sunflower Seeds, White Balsamic Vinaigrette (gf, v)
- Macaroni & Cheddar, Garlic Herb Breadcrumbs (veg)
- Campanelle & Northwest Mushrooms, Olive Oil, Italian Parsley (v)
- Orecchiette & Blue Cheese, Tomato Gin Sauce (veg)
- Condiments: Chili Flakes, Parmesan, Garlic Bread (veg)

HOUSE-MADE SPAETZLE

- Swiss Vegetable Salad, Tarragon Vinaigrette (gf, v)
- Traditional Swiss Spaetzle, Cooked-to-Order (veg)
- Toppings: Ham, Chicken Confit, Mushrooms, Bell Peppers, Tomatoes, Spinach, Seasonal Vegetables, Herbs, Caramelized Onions, Gruyere and Parmesan

MASHED POTATO BAR

- Garlic Red Skin (gf, veg), Buttermilk Russet (gf, veg), and Maple Vanilla Sweet Potatoes (gf, v)
- Toppings: Pulled Pork, Chicken, Caramelized Onions, Sour Cream, Green Onions, Cheddar, Blue Cheese, Arugula Pesto, Roasted Red Bell Pepper, Olives

RISOTTO TABLE

- Tomato, Basil, & Fresh Mozzarella Salad, Balsamic Vinaigrette (gf, veg)
- Italian Risotto, Cooked-to-Order (gf, veg)
- Toppings: Prawns, Salmon, Chicken, Prosciutto, Mushrooms, Bell Peppers, Spinach, Smoked Tomatoes, Parmesan, Red Pepper Flakes, Seasonal Vegetables

BARCELONA TAPAS

- Spanish Mixed Greens Salad, Fennel, Olives, Tomato, Sherry Vinaigrette (gf, v)
- Chorizo Saffron Rice Croquettes, Shishito Peppers (df)
- Tortas with Potatoes, Manchego, Spinach, Pickled Red Onion (veg)
- Traditional Spanish Paella, Sofrito & Saffron Rice, Chicken, Sausage, Prawns, Mussels, Calamari (gf, df)

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.



SMALL PLATE STATIONS

When the food matters

PACIFIC RIM

*CHOOSE 4 ITEMS

- Vietnamese Vegetable & Rice Noodle Spring Rolls (gf, v), Miso Aioli
- Spicy Chicken & Rice Firecrackers, Apricot Sweet & Sour Sauce (df)
- Salmon* & Vegetable Sushi Rolls, Wasabi, Pickled Ginger, Tamari (gf, df)
- Asian BBQ Pork Hum Bao, Plum Sauce, Pickled Cabbage (df)
- Prawn & Red Snapper Wontons, Peanut Coconut Curry (df)
- Salmon & Daikon Shumai, Tamari Sesame Broth (df)

VIETNAMESE NOODLE SOUP & BANH MI

- Chicken Phở with Rice Noodles (gf, df)
- Vegetarian Phở with Rice Noodles (gf, v)
- Phở Toppings: Beef, Bok Choy, Tofu, Hard Boiled Eggs, Bean Sprouts, Basil, Cilantro, Mushrooms, Carrots, Hoisin, Sriracha, Lime, Jalapeno
- Mini Chicken Banh Mi, Cucumber, Cilantro, Pickled Vegetables, Maggi Aioli (df)
- Mini Tofu Banh Mi, Cucumber, Cilantro, Pickled Vegetables, Maggi Aioli (df, veg)

LIVING ALOHA

- Kahlua Pork, Served in Banana Leaves (gf, df)
- Wild Salmon* & Avocado Poke Bowl (gf, df)
- Hawaiian Macaroni Salad (veg)
- Pineapple Cabbage Slaw (gf, v)
- Sticky Rice (gf, v)

FRIED RICE

- Baby Bok Choy Salad, Curried Cashews, Crispy Rice Noodles, Miso Dressing (veg, df)
- Wok-Fried Rice, served in Mini Takeout Boxes (gf, df)
- Ingredients to Choose From: BBQ Pork, Chicken, Ham, Shrimp, Tofu, Eggs, Carrots, Cabbage, Red Bell Peppers, Mushrooms, Bean Sprouts, Green Onions, Broccoli, Peas

THE BEST OF INDIA

- Chicken Tikka Masala or Lamb Curry (gf, df)
- Lentil & Seasonal Vegetable Daal (gf, v)
- Steamed Cardamom Basmati Rice (gf, v)
- House-Made Naan & Chutney Trio: Coconut Tomato, Mint Cilantro, Mango (gf, v)

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SMALL PLATE STATIONS

When the food matters

SALAD STATION

*CHOOSE 4 ITEMS

- Artisan Romaine Caesar Salad, Focaccia Croutons, Parmesan (veg)
- Bacon, Lettuce, Tomato Salad, Garlic Croutons, Smoked Tomato Dressing
- Spinach, Tortilla Strips, Goat Cheese, Honey Mustard Dressing (gf, veg)
- Arugula, Beluga Lentils, Fingerling Potatoes, Grain Mustard Dressing (gf, v)
- Organic Greens, Fuji Apples, Curried Cashews, Vanilla Citrus Dressing (gf, v)
- Greek Salad, Cucumbers, Tomatoes, Feta, Olives, Lemon Olive Oil Vinaigrette (gf, veg)

OKTOBERFEST — ANYTIME OF THE YEAR!

*VEGETARIAN SAUSAGES AVAILABLE, MUST BE PRE-ORDERED.

- Traditional German Bratwurst (gf, df)
- Rolls, Sauerkraut, House-Made Mustards, Traditional Condiments (v)
- Soft Warm Pretzels, Beer Cheese Sauce (veg)
- Potato Salad (gf, v)

GREEK ISLAND

- Greek Salad, Tomato, Cucumber, Onion, Feta, Lemon Olive Oil Vinaigrette (gf, veg)
- Carved Leg of Lamb, Lemon, Thyme, Marjoram (gf, df)
- Dolmas with Brown Rice, Raisins, Feta, Lemon (gf, veg)
- Spanakopita Pies with Spinach, Kasseri Cheese (veg)
- Pita Bread, Tzatziki, Hummus (veg)

GRILLED PIZZA

*CHEESE PIZZA WILL BE AVAILABLE, CHOOSE 2 ADDITIONAL PIZZAS BELOW.
THIS STATION IS ONLY AVAILABLE FOR OUTDOOR EVENTS.

- Arugula, Prosciutto, Fresh Mozzarella
- House-made Italian Sausage, Fennel, Fresh Mozzarella
- Spicy Pepperoni & Ricotta
- BBQ Chicken, Red Onion, Fresh Mozzarella
- PNW Vegetable Lovers, Fresh Mozzarella (veg)
- Field Mushroom, Thyme, Parmesan (veg)

SOUTH OF THE BORDER

- Spinach Salad, Tomato, Cotija, Crispy Tortilla Strips, Agave Lime Vinaigrette (gf, veg)
- Chile Citrus Braised Chicken Tacos, Pico de Gallo, Tomatillo Salsa (gf, df)
- Chiles Rellenos with Rice, Pepper Jack Cheese (gf, veg)
- Black Beans & Rice (gf, v)
- House-Made Hot Sauces (gf, v)

NEW ORLEANS MARDI GRAS

- Jambalaya with Shrimp, Chicken, Mussels, Andouille Sausage (gf, df) OR
- Chef's Famous Gumbo with Red Snapper, Shrimp, Rice (gf, df)
- Three-Meat Muffuletta Wrap with Provolone, Olive Relish
- Red Beans & Rice (gf, v)

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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*, 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)

DESSERT STATIONS

Get your guests up and mingling with Kaspars Dessert Stations

ROAST YOUR OWN S'MORES

House-Made Marshmallows, Graham Crackers & Chocolate

NEW ORLEANES STYLE BEIGNETS

Fresh-Fried Beignets (veg)

with Strawberry Sauce, Chocolate Walnut Sauce & Vanilla Bean Crème

SWEET CREPES

Made-to-Order Crepes Selections (veg)

Lemon Curd, Berries & Mascarpone, Nutella & Bananas

HOUSE-MADE ICE CREAM & SORBET

Selection of Three House-Made Ice Creams or Sorbets

with House-Made Sauces, Fruits, Cookie Crumbles, & other Fun Toppings (veg)

Chocolate Chunk
Rum Raisin

Salted Caramel
French Vanilla

Seasonal Berry Sorbet (gf, v)
Champagne & Citrus Sorbet (gf, v)

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