



KASPARS
CATERING & EVENTS



SPRING & SUMMER
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 and 2-3 petite desserts or 1 full-sized dessert.

All packages include a selection of house-made breads and spreads.



Rhododendron

PLATED SAMPLE MENU

COCKTAIL HOUR

Grape Truffles

Twin Sisters Blue Cheese Mousse, Toasted Almonds
gf, veg

House Smoked Salmon Crostini

Preserved Lemon Cream Cheese

Chimichurri Beef & Pork Meatballs

SALAD

Goat Cheese Apple Salad

Artisan Greens, Cucumber Ring, Sunflower Seeds, Apple Cider Vinaigrette
gf, veg

ENTRÉE

Beef Sirloin

Red Chimichurri Sauce, Cuban Onions, Corn, Cotija Cheese
Rosemary Roasted New Potatoes
Kaspar's Famous Honey Ginger Carrots
gf

-or-

Wild Salmon Medallion

Sumac, Pickled Cucumber, Preserved Lemon Yogurt Sauce
Rosemary Roasted New Potatoes
Kaspar's Famous Honey Ginger Carrots
gf

-or-

Rustic Vegetable Tart

Mushroom, Artichoke, Vegan Borsini Cheese, Snow Peas,
Smoked Tomato Sauce
v

DESSERT

Rhubarb and Lemon Mousse Pavlova

Macerated Strawberries
gf

Sample Menu | *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.



LILY

BUFFET SAMPLE MENU



COCKTAIL HOUR

BBQ Chicken Hum Bao

Pickled Vegetables
df

Vegetable & Rice Spring Rolls

gf, v
Miso Aioli

Ahi Tuna Poke

Sushi Rice Nori Roll
gf, df

MAINS

Salad

Goat Cheese Wonton & Arugula Salad

Soy, Ginger, Sesame Dressing
veg

Entrees

Roasted Chicken Breast

Lime Leaf, Lemongrass & Coconut Sauce
gf, df

Sesame Tofu Steak

Mushroom Rice Cakes, Miso Aioli
veg

Sides

Mint Zucchini Zoodles

gf, v

Miso Glazed Baby Bok Choy

v

DESSERT

Dark & White Chocolate Mousse

gf, veg

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



Dahlia

FAMILY STYLE SAMPLE MENU



Cocktail Hour

Green Pea Guacamole & Chipotle Cashews
Crispy Corn Tostadas

gf, v

Pulled Pork Empanadas

Smoked Paprika Garlic Aioli

Coconut Mojito Prawns

gf, df

Mains

Salad

Artisan Romaine Salad

Chipotle Chickpeas, Baby Bell Peppers, Queso Fresco,
Cilantro Lime Vinaigrette

gf, veg

Entrees

Red Snapper Piccata

Rainbow Carrot and Fennel Slaw, Smoked Tomato Butter

Vegetable & Mushroom Paella

Crispy Shallots, Olive Poppers

gf, v

Sides

Broccoli Floret Couscous

v

Best of the Season Pike Place Market Green Vegetables

gf, v

Dessert

Dulce de Leche Chocolate Mousse Cake

veg

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



SPRING & SUMMER

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

BBQ Chicken Hum Bao, Pickled Vegetables *(df)*

Pulled Pork Empanadas, Smoked Paprika Garlic Aioli

Vegetable & Rice Noodle Spring Rolls *(gf, v)*, Miso Aioli

Mushroom Arancini & King Oyster Mushroom Skewers *(veg)*

Twin Sisters Blue Cheese, Almond & Grape Truffles *(gf, veg)*

Pork Tenderloin Skewers, Cardamom Orange Marmalade Glaze *(gf, df)*

Crispy Corn Tostadas, Green Pea Guacamole, Chipotle Cashews *(gf, v)*

House Smoked Salmon & Preserved Lemon Cream Cheese Crostini

Ahi Tuna Poke*, Sushi Rice Nori Rolls *(gf, df)*

Chimichurri Beef & Pork Meatballs

Coconut Mojito Prawns *(gf, df)*

Harissa Prawns *(gf)*

SALADS

Rainbow Carrot, Bibb Lettuce Salad, Dill Yogurt Dressing *(gf, veg)*

Baby Spinach Caesar, Focaccia Croutons, Parmesan, Garlic Dressing *(veg)*

Three Tomatoes, Basil, Mozzarella Salad, Olive Oil Balsamic Vinegar *(gf, veg)*

Seasonal Roasted Vegetable Salad, Basil, Preserved Lemon Vinaigrette *(gf, v)*

Arugula Salad, Goat Cheese Wontons, Tamari, Ginger, Sesame Dressing *(veg)*

Asparagus, Arugula, Rainbow Carrot Salad, Sliced Almonds, Sherry Vinaigrette *(gf, v)*

Melon, Cherry Tomatoes, Feta, Turmeric Chickpeas Salad, Honey Sumac Dressing *(gf, veg)*

Goat Cheese Apple Salad, Artisan Greens, Cucumber, Sunflower Seeds, Apple Cider Vinaigrette *(gf, veg)*

Romaine Salad, Chipotle Chickpeas, Bell Peppers, Queso Fresco, Cilantro Lime Vinaigrette *(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.



SPRING & SUMMER

BUFFET—FAMILY STYLE—PLATED

When the food matters

ENTRÉES

Pan Seared Wild Salmon, Sumac, Pickled Cucumber, Preserved Lemon Yogurt *(gf)*

Salmon Niçoise Salad, Haricot Verts, Fingerling Potatoes, Herb Vinaigrette *(gf)*

Seafood Trio: Wild Salmon, Red Snapper and Prawns, Champagne Fine Herb Sauce *(gf)*

Red Snapper Piccata, Rainbow Carrot & Fennel Slaw, Smoked Tomato Butter

West Coast Cod, Chickpeas, Saffron Tomato Sauce *(gf)*

Roasted Chicken Breast, Artisan Tomato, Saffron Chickpeas & Roasted Garlic Sauce *(gf, df)*

Seared Chicken Breast with Lime Leaf, Lemongrass & Coconut Sauce *(gf, df)*

Roasted Chicken Breast, Seasonal Fruit Port Wine Sauce *(gf, df)*

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

Beef Sirloin, Red Chimichurri Sauce, Cuban Onions, Corn & Cotija Cheese *(gf)*

Pork Tenderloin, Sweet & Sour Rhubarb Sauce *(gf, df)*

Roasted Pork Loin, Chimichurri, Cuban Onions, Corn, Cotija *(gf)*

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

Rustic Vegetable Tart, Mushroom, Artichoke, Vegan Boursin Cheese, Snow Peas, Smoked Tomato Sauce *(v)*

Vegetable & Mushroom Paella, Crispy Shallots, Olive Poppers *(gf, v)*

Grilled Asparagus, Spinach & Goat Cheese Wonton, Polenta Croutons, Bell Pepper Sherry *(veg)*

Sesame Tofu Steak, Ginger Baby Bok Choy, Asian Mushroom Rice Cake, Miso Aioli *(veg)*

Roasted Mushroom & Asparagus Pasta, Sesame Seed Bread Crumbs *(veg)*

Spinach Ricotta Ravioli, Baby Bok Choy, Asparagus, Miso Cream *(veg)*

Niçoise Vegetable Bowl, Crispy Tofu, Chili Crunch Aioli *(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.



KASPARS

SPRING & SUMMER

BUFFET—FAMILY STYLE—PLATED

When the food matters

SIDES

- Seasonal Vegetable & Yukon Gold Potato Hash *(gf, v)*
- Sharp Cheddar Scalloped Potatoes *(gf, veg)*
- Turmeric Risotto Cakes with Mozzarella *(gf, veg)*
- Chimichurri Roasted Fingerling Potatoes *(gf, v)*
- Rosemary Roasted New Potatoes *(gf, v)*
- Brown Rice Pilaf with Peanuts *(gf, v)*
- Broccoli Florets Couscous *(v)*
- Green Goddess Spätzle *(veg)*
- Roasted Cauliflower, Toasted Garlic Breadcrumbs *(veg)*
- Sauteed Seasonal Greens with Smoked Tomatoes *(gf, v)*
- Lemon Zest Asparagus & Rainbow Carrots *(gf, v)*
- Kaspar's Famous Honey Ginger Carrots *(gf, veg)*
- Baby Bok Choy with Miso Glaze *(v)*
- Garlic Green Beans *(gf, v)*
- Mint Zucchini Zoodles *(gf, v)*

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)*

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.



SPRING & SUMMER

BUFFET—FAMILY STYLE—PLATED

When the food matters

DESSERTS

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

Petite & Full Size Portions available.

Lemon Mousse, Rhubarb Pavlova with Macerated Strawberries (*gf*)

Dark & White Chocolate Mousse (*gf, veg*)

Chocolate, Raspberry & Devonshire Cream Swirled Brownie (*veg*)

Vanilla Greek Yogurt Panna Cotta with Blueberries (*gf*)

Cardamom Cheesecake with Spicy Peach Chutney (*veg*)

Phyllo, Almond & Dried Cherry Baklava (*veg*)

Dulce de Leche Chocolate Mousse Cake (*veg*)

Thai Mango Coconut Sticky Rice (*gf, v*)

Chocolate Zucchini Brownie (*gf, v*)

Golden Spiced Tiramisu (*veg*)

Tangy Lemon Bar & Mousse

LATE NIGHT SNACKS

Rueben Fritters, 1000 Island Dip

Panini Sandwiches with Fontina, Pear, Arugula (*veg*)

Fried Mushroom Ravioli, Rosemary Marinara (*veg*)

Tomato, Goat Cheese, Prosciutto & Arugula Flatbread

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

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

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

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

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*)

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.



When the food matters



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 understand 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.