



# SPRING & SUMMER BUFFETS

Customize your menu from our extensive buffet options.  
Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties.

## BUFFET PACKAGES

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

### THE UNDERGROUND TOUR

2 Salads  
1 Entrée  
1 Side  
\$34

### THE GREAT WHEEL

2 Salads  
2 Entrées  
1 Side  
\$37

### THE SPACE NEEDLE

2 Salads  
3 Entrées  
2 Sides  
\$44

## SALADS

Roasted Seasonal Vegetables, Tarragon Balsamic Glaze *(gf, v)*  
Arugula, Tomatoes, Feta, Cucumbers, Lemon Olive Oil Vinaigrette *(gf)*  
Avocado, Tomato, Bell Peppers, White Beans, Shishito Peppers, Honey Cilantro Dressing *(gf)*  
Cucumber Salad, Chickpeas, Pineapples, Pea Vines, Sweet Onion Vinaigrette *(gf, v)*  
Baby Bok Choy Salad, Cucumbers, Bean Sprouts, Crispy Rice Noodles, Miso Dressing  
Mixed Greens, Apples, Goat Cheese, Curried Cashews, Elderberry Vinaigrette *(gf)*  
Wedge Salad, Watermelon, Red Onion, Feta *(gf)*

## SIDES

Primavera Quinoa *(gf, v)*  
Roasted Rosemary Red Potatoes *(gf, v)*  
Yukon Gold, Spring Onion & Arugula Hash *(gf, v)*  
Beecher's Marco Polo Cheese Mashed Potatoes *(gf)*  
Five Grain Pilaf with Farro, Quinoa, Wild Rice, Brown Rice, Barley *(v)*  
Italian Polenta Cakes, Tomato Pesto & Castelvetro Olive Sauce *(gf)*  
Soba Noodles, Shimeji Mushrooms, Pea Shoots, Toasted Sesame Seeds *(v)*  
Fine Herb Spaetzle, Seasonal Greens  
Cauliflower Potato Purée *(gf)*

## POULTRY ENTRÉES

Chicken Breast, Spinach & Feta en Croûte  
Roasted Chicken Breast, Rhubarb, Ginger Cinnamon Sauce *(gf)*  
Chicken Breast, Wilted Pea Vines, Sesame, Tamari Honey Sauce *(gf)*  
Roasted Chicken Breast, Tomato Tequila Sauce, Green Pea Guacamole, Tortilla Strips *(gf)*  
Roasted Chicken Breast, Strawberry Peppercorn Balsamic Reduction *(gf)*  
Roasted Duck Breast, House-Made Plum Sauce, Tempura Vegetables *(Add \$5)*

## BEEF ENTRÉES

Beef Shoulder Tenderloin, Peppercorn Marsala Sauce\* *(gf)*  
Beef Shoulder Tenderloin, Espresso & Black Peppercorn Rub, Mushroom Jus\* *(gf)*  
Red Chimichurri Sirloin Steak, Cuban-Style Onions, Corn, Tortilla Strips, Cotija\* *(gf)*  
Sliced New York Steak, Tomato, Garlic, Basil, Castelvetro Olives\* *(gf)*  
Beef Skirt Steak, Soy Honey Sauce, Ginger, Green Onions\*  
BBQ Brisket, Molasses Bourbon Glaze *(gf)*

When the food matters



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KASPARS

## PORK & LAMB ENTRÉES

- Honey Ginger Glazed Pork Medallion *(gf)*
- Braised Pork Chili Verde, Tomatillos, Poblano Peppers *(gf)*
- Roasted Leg of Lamb, Garlic, Rosemary, Sautéed Cuban Style Onions\* *(gf)*
- Ten Spice & Seed Rubbed Pork Loin, Rhubarb & Cherry Ginger Chutney *(gf)*
- Pork Tenderloin Medallion, Almond & Red Pepper Sauce *(gf)*
- Rosemary-Crusted Pork Loin, Saffron Tomato Sauce *(gf)*

## SEAFOOD ENTRÉES

- Cedar Planked Salmon, Preserved Lemon Aioli *(gf)*
- Wild Northwest Salmon Medallion, Tomato Coconut Broth *(gf)*
- Pan-Seared Mahi-Mahi, Black Beans, Tomato & Pepper Salsa *(gf)*
- Alaskan Cod Fillet, Green Curry, Lime Leaf & Lemongrass Sauce *(gf)*
- Wild Salmon Fillet en Croûte, Young Garlic, Pea Vines
- Potato Crusted Ling Cod, Malt Vinegar Aioli *(gf)*

## VEGETARIAN ENTRÉES

- Udon Noodles, Asian Vegetables, Soy Ginger Sauce
- Spinach Lasagna with Spring Peas, Zucchini, Arugula, Ricotta
- Kale & Chickpea Cannelloni, Sautéed Mushrooms, Parmesan
- Coconut & Yellow Lentil Dal, Roasted Cauliflower, Basmati Rice *(gf, v)*
- Crispy Curried Tofu, Ten-Ingredient Fried Brown Rice *(gf, v)*
- Spring Vegetable Enchilada, Tomatillo Queso *(gf)*

Add a Vegetarian Entrée to Any Package for \$3 Per Person

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## CARVING STATION ADDITIONS

These Stations Require a Dedicated Chef

When the food matters

TEN-SEED & SPICE RUBBED PORK LOIN, FRUIT CHUTNEY *(gf)*

Serves Approximately 25  
\$100

HERB ROASTED LEG OF LAMB, CHIMICHURRI *(gf)*,  
GREEN ONION BISCUITS

Serves Approximately 25  
\$150

ROASTED PRIME RIB, FINE HERB PEPPERCORN RUB,  
HORSERADISH, GRAIN MUSTARD *(gf)*

Serves Approximately 30  
\$255

HONEY & BEER GLAZED HAM, PEAR GINGER SAUCE

Serves Approximately 50  
\$240

BAKED WILD SALMON & MUSHROOMS EN CROÛTE

Serves Approximately 20  
\$240