



DELIVERIES & PICK-UPS

All items are delivered at room temperature. Each platter serves 25 guests.
A \$500 food and beverage minimum applies to all pick-ups and deliveries.
Staff, rentals, tax, and hospitality fee are in addition.
Please keep all platters refrigerated until ready to serve.

When the food matters

COCKTAIL HORS D'OEUVRES

- Vegetable & Rice Noodle Spring Rolls (*gf, v*), Miso Aioli - \$70
- Northwest Shrimp Crostini, Green Peas Guacamole, Arugula Pesto- \$82
- Smoked Salmon Mousse Tostadas, Microgreens (*gf*)- \$82
- Five -Spice Pork Tenderloin Skewers, Ginger Fig Preserves (*gf*) - (*Requires Reheating*)- \$82
- Smoked Tomato Hummus, Goat Cheese, Arugula Pesto, Spiced Almonds with Focaccia Breadsticks- \$70
- Beef Shoulder Tenderloin, Fuji Apple Salsa, Mini Green Onion Biscuits* - \$82
- Casablanca Chicken Meatballs, Saffron Tomato Sauce - (*Requires Reheating*)- \$82
- Broccoli, Fontina, New Potato & Castelvetrano Olive Frittata Bites (*gf*) - (*Requires Reheating*)- \$70
- Organic Carrot Sticks, Mint Honey Yogurt (*gf*)- \$35
- Lamb, Mint & Chickpea Empanadas - (*Requires Reheating*)- \$82

SHARING PLATTERS

- Seasonal Fruit & Berries, Vanilla Sour Cream Dip (*gf*)- \$110
- Brie en Croûte, Apples, Walnuts, Thyme, Honey - (*Reheating Optional*)- \$82
- Brie en Croûte, Roasted Peppers, Onions, Sundried Tomatoes, Cilantro - (*Reheating Optional*)- \$82
- International & Domestic Cheeses, Crackers & Breads, Fruits, Spiced Almonds, Olives - \$165
- House-Smoked Salmon, Caper Cream Cheese, Pickled Red Onions, Crackers - \$220
- Roasted Pike Market Vegetables, Balsamic Syrup (*gf, v*)- \$110
- Deviled Eggs with Bay Shrimp or Bacon & Tapenade - 2 per person (*gf*)- \$82
- Antipasto Platter*: Italian Meat Duo, Fontina, Zucchini Caponata, Preserved Lemon Hummus, Crispy Lavash, Potato Focaccia - \$165

SALADS & SIDES

- Orzo Salad with Arugula, Cucumbers, Feta, Preserved Lemon Vinaigrette - \$80
- Baby Bok Choy, Quinoa, Curried Cashews, Miso Vinaigrette - \$80
- Organic Greens, Strawberries, Spiced Sunflower Seeds, Elderberry Vinaigrette (*gf, v*)- \$80
- Roasted Asparagus Salad, Garlic Croutons, Free-Range Eggs, Garden Herb Gremolata - \$100
- Roasted New Potato Salad, Zucchini Ribbons, Tarragon Grain Mustard Vinaigrette (*gf*)- \$80
- Steamed Rainbow Carrot Salad, Agave, Carrot Top & Walnut Pesto (*gf, v*)- \$80
- Roasted Garlic & Rosemary Potatoes (*gf*) - (*Requires Reheating*)- \$80
- Macaroni & Cheddar, Garlic Herb Breadcrumbs - (*Requires Reheating*)- \$80
- Stone-Ground Grits, Beecher's Marco Polo Cheese (*gf*) - (*Requires Reheating*)- \$80

ENTRÉES

- Ten-Ingredient Vegetarian Fried Brown Rice, Crispy Tofu (*gf*) - (*Requires Reheating*)- \$80
- Mama Donier's Beef & Chicken Meatballs, Smoked Tomato Marinara - (*Requires Reheating*)- \$100
- Farm Vegetable Lasagna, Spinach, Green Peas, Zucchini, Arugula, Ricotta - (*Requires Reheating*)- \$100
- Baked Wild Salmon Fillets, Mushrooms, Sesame Pastry Crust - (*Requires Reheating*)- \$160
- Pulled Pork, Potato Focaccia Rolls, Pineapple Pico de Gallo - (*Requires Reheating*)- \$130
- New York-Style Eggplant Parmesan - (*Requires Reheating*)- \$100
- Poached Salmon, Cucumber Salad, Miso Aioli* - (*Served Room Temperature*) - \$160
- Sliced Grilled Chicken Breast, Fruit Salsa (*gf*) - (*Served Room Temperature*) - \$135



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SANDWICH PLATTERS

Select 1 sandwich per platter. These platters serve 12 people.

Roast Beef, Blue Cheese, Sriracha Aioli & Dried Tomatoes on French Bread*

Roasted Turkey, Marco Polo Cheese, Apple Cabbage Slaw & Fig Jam on Potato Focaccia

Mini Banh Mi with Asian BBQ Pork, Cilantro, Jalapeños, Pickled Vegetables, Sweet & Sour Sauce

Curried Tofu Wrap with Guacamole, Roasted Broccoli, Cucumbers, Baby Spinach, Pickled Beans (v)

Garlic Roasted Chicken Breast, Fine Herb Cream Cheese, Roasted Peppers & Arugula on a Focaccia Roll

Wild Salmon, Fennel Cream Cheese, Cucumbers & Pickled Onions, Open-Face on Rye Bread

\$72

ANYTIME BRUNCH

Seasonal Breakfast Bread - \$75

Bran & Date Muffins - \$75

Savory Spinach & Ricotta Croissants - \$80

Breakfast Burritos with Eggs, Beans, Jack Cheese, Poblanos, Potatoes- *(Requires Reheating)*- \$80

English Muffin Breakfast Sandwiches with Chicken Sausage, Cheddar, Scrambled Eggs - \$90

Bircher Muesli (Swiss Oatmeal) with Organic Oats, Apples, Honey, Nuts, Yogurt, Berries *(gf)*- \$80

Savory Oatmeal Crumble Mini Muffins with Vegetables, Pepper Jack - \$80

Kaspars Famous Fruit Scones, House-Made Preserves - \$75

Cinnamon, Nutella & Hazelnut Rolls - \$75

Pear Almond Turnovers - \$75

Seasonal Coffee Cakes - \$75

Coconut Chia Pudding, Seasonal Fruit *(gf, v)*- \$75

PETITE DESSERTS

Select 1 dessert per platter. These platters serve 25 people.

Nut & Fruit Baklava Tartlets

Coconut Cream Tartlets

Coconut Macaroons, Chocolate Drizzle *(gf)*

Sea Salt Caramel & Chocolate Tartlets

Seasonal Fruit Hand Pies

Chocolate Fudge Brownies *(gf, v)*

Carrot Cakes *(gf)*

\$75