

SIP, SAVOR, CELEBRATE

HOLIDAY MENU

HOLIDAY BUFFET - \$150

All Buffet Dinners are accompanied by freshly brewed Seattle's Best Coffee & selection of international teas. Minimum of 35 guests, \$10 additional per guest for groups of 34 or less.

Chef's Winter Salad – kale, brussels sprouts, butternut, pecan, pomegranate, apple, goat cheese, apple cider vinaigrette

Traditional Caesar Salad – little gems lettuce, parmesan, focaccia croutons, house dressing

Roasted Baby Heirloom Carrots – orange ginger glaze, cashews

Caramelized Brussels Sprouts – shaved prosciutto, brown butter, lemon

Potato Puree – garlic confit, crème fraiche, chives

Roasted Sweet Potatoes – meringue, candied orange

Slow Roasted Ora King Salmon – burnt lemon, sea salt

Carved Salt & Pepper Crusted Prime Rib

Honey Glazed Pork Loin – balsamic caramelized apples

Chocolate Pots de Crème – vanilla whipped crème fraiche, candy cane bark

Mini Apple Pies – spiced mascarpone, bourbon caramel, candied pecan

DESSERT STATION - \$26

Minimum of 25 guests.

Choice of Four

Mini Apple Pies - spiced mascarpone, bourbon caramel, candied pecan

Chocolate Pots de Crème – eggnog Chantilly, candied cocoa nibs

Pumpkin Panna Cotta – speculoos crumb, chai Chantilly, candied walnut

Winterberry Tartlet – cardamom Chantilly, brown butter streusel

Mini Cheesecake – almond praline, cranberry compote

Peppermint Brownies

Pecan Pie Blondies

Peanut Brittle

Apple Molasses Cookies

Thumbprint cookies

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HOLIDAY MENU

TRAY PASSED HORS D'OEUVRES

Minimum of 20 guests.

Hot

Maine Lobster Corn Dogs - grain mustard sauce, tarragon	\$10
Grilled Shrimp Skewers - citrus butter, parsley	\$9
Tempura Oyster Mushrooms - sweet chili aioli	\$7
Braised Short Rib Arancini - parmesan, truffle aioli	\$8

Cold

Caviar Gougeres - crème fraiche, chives	\$10
Carpaccio of Filet Mignon - crostini, onion & mushroom marmalade	\$10
Deviled Eggs - prosciutto, pickled mustard seeds, micro parsley	\$7
Twice Baked Fingerling Potatoes - smoked salmon, roe, fines herbs	\$7

PLATED DINNER

All Plated Dinners are accompanied by Panorama Bakery rolls & butter, freshly brewed Seattle's Best Coffee & selection of international teas. Minimum of 35 guests, \$10 additional per guest for groups of 34 or less.

STARTERS

Choice of One

- Endive & Pear Salad – candied pecans, gorgonzola, radicchio, cider dressing
- Heirloom Beet & Citrus Salad – goat cheese, pomegranate, arugula, pistachio, lemon vinaigrette
- Traditional Caesar Salad – little gems lettuce, parmesan, focaccia croutons, house dressing

DESSERTS

Choice of One

- Classic Carrot Cake – cream cheese mousse, spiced caramel, sultana coulis, candied pecan
- Mini Chocolate Yule Log – orange cremeux, cranberry pearls, amaro gastrique
- Pumpkin Panna Cotta – speculoos crumb, chai Chantilly, candied almonds

ENTRÉES

Choice of One

- Pinot Noir Braised Short Rib Lollypop meyer lemon potato puree, mirepoix \$150
- Grilled Ribeye \$140
potato soubise, creamed spinach, foraged mushrooms, bordelaise
- Pan Seared Chilean Seabass \$140
Dungeness crab fondue, citrus, broccolini, marble potatoes
- Seared Duck Breast \$140
honeynut squash puree, pomegranate, apple, pecan, balsamic
- Pumpkin & Cheese Raviolis \$120
triple cream brie beurre blanc, sage, brown butter