



HOLIDAY BUFFETS

Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties.
All packages include a selection of house-made breads and spreads.

HORS D'OEUVRES

Ahi Tuna Poke, Micro Greens, Rice Crackers (GF)

Turkey Meatballs, Sweet & Sour Cranberry Sauce (GF)

Green Pea Guacamole Tostadas, Pomegranate Seeds, Micro Greens (GF)

Pumpkin Spiced Pork Tenderloin Skewers, House-Made Plum Sauce

Smoked Salmon Mousse, Seaweed Salad, Puff Pastry Stars

Blue Cheese Quesadillas with Arugula, Cranberry, Hummus

Vegetable & Rice Noodle Spring Rolls (GF, V), Miso Aioli

Fontina Stuffed Mini-Potatoes, Salsa Verde (GF)

Choose 3 — \$8

Chef Selection - Chef Kaspar will prepare his own selection of
hors d'oeuvres, using the freshest ingredients of the day.

3 per Person — \$7

SILVER BELLS

Braised Boneless Short Ribs, Root Vegetables, Coco Merlot Demi Glaze (GF)

Roasted Garlic Mashed Potatoes (GF)

Roasted Winter Vegetables, Pomegranate Balsamic Drizzle (GF, V)

Organic Greens, Avocado, Ginger Miso Rice Wine Vinaigrette (GF, V)

\$31

LET IT SNOW

Roasted Chicken Breast, Grape & Ginger Sauce (GF)

Baked Wild Yukon River Salmon, Brussels Sprouts, Baby Kale, Fennel (GF)

Polenta Cakes, Mozzarella, Castelvetrano Olives, Kale (GF)

Spinach Caesar Salad, Sweet Potato Croutons, Smoked Blue Cheese, Pumpkin Seeds (GF)

\$34

WINTER WONDERLAND

Beef Shoulder Tenderloin, Chimichurri Sauce, Shaved Brussel Sprouts (GF)

Baked Dungeness Crab & Salmon Cakes, Preserved Lemon Dip (GF)

Roasted Red Skin Potatoes, Rosemary & Lemon Gremolata (GF, V)

Golden Beet, Winter Squash & Sweet Potato Salad, Sherry Vinaigrette (GF, V)

Artisan Romaine, Fuji Apples, Spice Sunflower Seeds, Goat Cheese, Apple Cider Vinaigrette (GF)

\$35

VEGETARIAN ENTRÉES

Butternut Squash & Maple Empanada, Brown Sugar Spiced Walnuts

Kale, Garlic & Chickpea Pasta Pockets, Sautéed Mushrooms, Parmesan

Falafel Cakes, Pomegranate Molasses, Cilantro Ginger Tzatziki (GF)

Black Bean & Sweet Potato Stew with Coconut Milk, Jasmine Rice (GF, V)

Add a Vegetarian Entrée to Any Package for \$4 Per Person

When the food matters



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When the food matters

ENTRÉE ADDITIONS

Priced per Person

- Duck Confit, Ginger Applesauce (GF) - \$4
- Crab & Salmon Cakes, Fennel Citrus Slaw - \$5
- Wild Boar Cabbage Rolls, Smoked Tomato Sauce (GF) - \$4
- Roasted 10-Spice Pork Loin, Grape Riesling Sauce (GF) - \$4
- Cedar Planked Salmon, Preserved Lemon Aioli - \$6
- Sesame Crusted Mahi-Mahi, Frizzled Ginger, Green Onions (GF) - \$4
- Stuffed Quail with Sweet Potatoes, Apple, Sage, Pomegranate Molasses (GF) - \$6
- Chimichurri Double Lamb Chops, Crispy Onions* (GF) - \$6
- Beef Shoulder Tenderloin, Peppercorn Marsala (GF) - \$4
- Harissa Prawn Skewers (3 Prawns) (GF) - \$4

CARVING STATION ADDITIONS

These Stations Require a Dedicated Chef

- Steelhead Fillet en Croûte, Kale, Portobello Mushrooms
Serves Approximately 25 - \$100
- Cedar Planked Salmon, Brown Sugar & Whiskey Sauce (GF)
Serves Approximately 25 - \$100
- Roasted Prime Rib (GF), Yorkshire Pudding, Horseradish Cream
Serves Approximately 30 - \$240
- Rosemary Brined Turkey Breast, Cinnamon Apple Bread Hash
Serves Approximately 30 - \$120
- 10 Spice & Seed Rubbed Pork Loin, House-Made Apple Chili Sauce (GF)
Serves Approximately 25 - \$110
- Beef Tenderloin, Pickled Vegetables, Spicy Pepper Aioli* (GF)
Serves Approximately 25 - \$275
- Rack of Lamb, Herbed Peanut Butter Crust*
Serves Approximately 25 - \$150

PETITE DESSERTS

- Gingerbread & Caramel Tiramisu
 - Mini Chocolate S'mores Cakes, House-Made Coconut Marshmallows
 - Mini Pavlovas, Lemon Mousse, Cranberry Orange Crunch (GF)
 - Coconut Panna Cottas, Pomegranate Seeds (GF)
 - Eggnog Cheesecakes, Candied Cranberries
 - Lemon Meringue & Cranberry Tartlets
 - Sea Salt Caramel & Chocolate Tartlets
 - Northwest Apple Cranberry Hand Pies
 - Baklava with Cherries, Almonds
 - Candy Cane & Coconut Macaroons (GF)
 - Gingersnap Cookies, Pumpkin Mousse
 - Chocolate Rum Crinkle Cookies
 - Matcha & White Chocolate Cookies
 - Pumpkin Spice Oatmeal Cookies
 - Peanut Butter Cookies (GF)
- \$3 per Dessert