



HOLIDAY HORS D'OEUVRES BUFFET

HORS D'OEUVRES

Butternut Squash Mousse Tostadas, Curried Pepitas (GF, V)
House-Smoked Salmon, Capers Cream Cheese, Rye Crostini
Coffee & Peppercorn Crusted Beef Shoulder Tenderloin, Horseradish Cream, Rosemary Biscuits
Pumpkin Spiced Pork Tenderloin Skewers, House-Made Plum Sauce
Dungeness Crab Mousse, Seaweed Salad, Puff Pastry Stars
Vegetable & Rice Noodle Spring Rolls (GF, V), Miso Aioli
Chimichurri Beef Tenderloin Skewers (GF)
Turkey Meatballs, Garlic Sage Sauce

PLATTERS

Brie en Croûte, House-Made Fig Chutney, Olives, Cracker Bread
Roasted Winter Vegetables, Pomegranate Balsamic Glaze (GF, V)
New Orleans Muffuletta Platter

DESSERTS

Sea Salt Caramel & Chocolate Tartlets
Mini Pavlovas, Lemon Mousse, Candied Cranberries (GF)
Assorted Holiday Cookies (2 per person)

\$35 per Person

HOUSE-SPECIALTY STATIONS

Carving Stations Require a Dedicated Chef

Steelhead Fillet en Croûte, Spinach & Mushrooms
Serves Approximately 25 - \$100

Cedar Planked Wild Salmon, Brown Sugar & Whiskey Sauce (GF)
Serves Approximately 25 - \$130

Roasted Prime Rib (GF), Yorkshire Pudding, Horseradish Cream
Serves Approximately 30 - \$240

Whole Rosemary Brined Turkey, Cinnamon & Apple Bread Hash
Serves Approximately 30 - \$120

Beef Tenderloin, Pickled Vegetables, Spicy Pepper Aioli* (GF)
Serves Approximately 20 - \$275

Rack of Lamb, Herbed Peanut Butter Crust*
Serves Approximately 20 - \$200

Ten-Spice & Seed Rubbed Pork Tenderloin, House-Made Spicy Fig Jam (GF)
Serves Approximately 20 - \$110

When the food matters