



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)*

\$37 per Person

HOUSE-SPECIALTY STATIONS

Carving Stations Require a Dedicated Chef

Steelhead Fillet en Croûte, Spinach & Mushrooms
Serves Approximately 25 - \$105

Cedar Planked Wild Salmon, Brown Sugar & Whiskey Sauce *(gf)*
Serves Approximately 25 - \$135

Roasted Prime Rib *(gf)*, Yorkshire Pudding, Horseradish Cream
Serves Approximately 30 - \$265

Whole Rosemary Brined Turkey, Cinnamon & Apple Bread Hash
Serves Approximately 30 - \$125

Beef Tenderloin, Pickled Vegetables, Spicy Pepper Aioli* *(gf)*
Serves Approximately 20 - \$285

Rack of Lamb, Herbed Peanut Butter Crust*
Serves Approximately 20 - \$215

Ten-Spice & Seed Rubbed Pork Tenderloin, House-Made Spicy Fig Jam *(gf)*
Serves Approximately 20 - \$115

When the food matters